Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit
☐ Allergy policy/training
Allergy policy/training Vomit clean up Employee health
Employee health

D	ate:				Time in: Time out:	License/Pe	rmit#						Est. Type	Risk Category	_	_
0	01/05/2020 11:50 11:26 Fs 63					367						Donut	Donut Med			
					ion: 1-Routine 2-Follow Up	3-Complain		4-1	Inves	stiga	tion		5-CO/Construction	6-Other	TOTAL/SCO)RE
		ishmer wall d				tact/Owner N ng H Son	lame:						★ Number of Repeat Viola✓ Number of Violations C		4 0 /0 0	_
P	hysic	al Add			Pest contr	rol :		Нос						Follow-up: Yes	12/88/	/B
Rι	usk	<i>a</i> 1		G.	Goeco 12/2 ratus: Out = not in compliance IN = in complia			To be						No		
M		Compl he appr			coints in the OUT box for each numbered item	Mark X	not o in appr						plicable COS = corrected on s NA, COS Mar	site \mathbf{R} = repeat vio k an \mathbf{X} in appropriate		tch
					Priority Items (3 Points	s) violations	Requir	_					ive Action not to exceed 3 day	vs		
O	Î		N	C	Time and Temperature for Food Safe	fety	R	O	I N	N O	Status N C A O		Faradama Waldi			R
T		$\left \begin{array}{c c} A & O \\ S & \end{array} \right $ (F = degrees Fahrenheit)						U N O A O Employee Hear					employees:			
3		1. Proper cooling time and temperature Improper cooling or use 6 and discard							knowledge, responsibilities, and reporting					employees,		
		2. Proper Cold Holding temperature(41°F/ 45°F)												estriction and exclusion; No discharge from		
								eyes, nose, and mouth Poster								
		/			3. Proper Hot Holding temperature(135°F)			Preventing Contamination by Hand					nds			
		/			4. Proper cooking time and temperature				14. Hands cleaned and properly washed/					ly washed/ Gloves u	ised properly	Т
					5. Proper reheating procedure for hot holding (1	165°F in 2							15. No bare hand contact with ready to eat foods or approved			
					Hours)								alternate method properly following gloves	owed (APPROVED	YN)	
3	-			-	6. Time as a Public Health Control; procedures To be discarded	& records							Highly Susce	eptible Populations		
					Annewad Campa								16. Pasteurized foods used; pr Pasteurized eggs used when re		fered	
					Approved Source								Cooking eggs throug			\perp
					7. Food and ice obtained from approved source good condition, safe, and unadulterated; parasite									nemicals		
					destruction USDA											
					8. Food Received at proper temperature						/		17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruits	
L					To always check			-						:dantified atomed on	44	1
					Protection from Contamination				/				18. Toxic substances properly Storing low	identified, stored an	usea	*
	/				9. Food Separated & protected, prevented durin preparation, storage, display, and tasting	ig food							Water	r/ Plumbing		
	/				10. Food contact surfaces and Returnables ; Cle Sanitized at Na ppm/temperature	eaned and			<u> </u>				19. Water from approved sour backflow device	ce; Plumbing install	ed; proper	
-					11. Proper disposition of returned, previously se	erved or						ī	City approved 20. Approved Sewage/Wastev	vater Disposal System	m, proper	+
		/			reconditioned To discard				~				disposal			
					Priority Foundation It	tems (2 Poi							rective Action within 10 days	1		
U T		N N O A	A (C O S	Demonstration of Knowledge/ Person	nnel	R	O U T	I N	N O	N A	C O S	Food Temperatur	e Control/ Identific	ation	R
1			ľ	3	21. Person in charge present, demonstration of I							3	27. Proper cooling method use	ed; Equipment Ade	quate to	
	•				and perform duties/ Certified Food Manager (C 1 on site	ŕ		2					Maintain Product Temperature	Cooling Kolad	hes	
	~				22. Food Handler/ no unauthorized persons/ per	rsonnel				/			28. Proper Date Marking and If using over 24 hrs af	ter cooking or c	pening Tcs	
					1 on site								 Thermometers provided, a Thermal test strips 	ccurate, and calibrat	ed; Chemical/	
					Safe Water, Recordkeeping and Food Pa Labeling	_			~				Dial thermo			
	/				Safe Water, Recordkeeping and Food Pa Labeling	_							Dial thermo Permit Requirement,	Prerequisite for O	peration	
1/4	'				Safe Water, Recordkeeping and Food Pa Labeling 23. Hot and Cold Water available; adequate pre See 24. Required records available (shellstock tags;	essure, safe			<u> </u>				Permit Requirement, 30. Food Establishment Perm		-	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Kyung H son	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: wallDonut rusk	Physical A Rusk	ddress:		City/State: Rockwa	II	License/Permit # Page 2 of 2 FS 6367				
				TURE OBSERVA	TIONS						
Item/Loc		Temp F	Item/Location		Temp F	Item/Loca	ation_	Temp I			
Milk co	ooler	40/41									
E	Back cooler	31/34									
	Sausage	33									
Dou	gh (out today)	39									
200	Eggs	36									
	Lggs	00									
Item	AN INSPECTION OF YOUR ES			AND CORRECT			THE CONDITIONS ODSE	DVED AND			
Number	NOTED BELOW:	TABLISHME	NI HAS BEEN WI	ADE. TOOK ATTEN		CIED IO I	HE CONDITIONS OBSE	K V ED AND			
W	Macaroons with please ask for assistance - ingredients by requests from box / cut out and provided										
	Hot water at 130 F										
45	Make repairs to counter										
	Using gloves to touch donuts etc rte										
40	Avoid reuse of Nesquick / juice box box for storage of gloves - these are to come from original box										
40	Avoid reuse of cooking paper										
	Using tphc for kolaches and meat - disacarded										
01/27/06	Kolaches on pan inside cooler at 71/72 F made at 8-8:30 am - these were placed onto cooler 30 mins ag										
01/27	Unable to determine cool down method to be at 70 within 2 hrs of cooling to use the next day										
	Therefore must discard and when using for next day to cool quickly and not leave out at room temp to use tpho										
	and then want to cool down for next day! One or the other.										
	Eggs on bottom good organization										
45	Clean and protect dra	ins - mino	r								
	Watch where you are	storing w	iping cloths	avoid hanging	on pipes						
	No sanitizer set up at	insp as c	osing								
34	Tiny gap at back door to be addressed with door sweep										
	Avoid reuse of card board boxes										
	Discussed discarding Kolaches etc at 4 hrs and not placing back into cooler after being out for over 3 hours at room temp										
	Not using women's restroom - men's equipped										
42/45	Need to clean hood and filters and fryer										
	Reminder to cook any shelled egg thoroughly! - confirmed on site										
42.	Minor cleaning of shel										
45	Also floor and walls under behind etc										
Received (signature)	by:		Print:				Title: Person In Charg	e/ Owner			
T	See abov	/ U									
Inspected (signature)	See abou	utríck	Print:								
		-					Samples: Y N	# collected			