Followup fee of \$50.00 after initial 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

	Date: Time in: Time out: License/P 09/19/2022 10:55 11:41 FS 0			ermit # 000874						Food handlers Pood managers Page 1 of	<u>_2</u>								
Purpose of Inspection:				_					n	5-CO/Construction 6-Other TOTAL/SC	ORE								
Establishment Name: Contact/Owner N						•							* Number of Repeat Violations: Vumber of Violations COS:						
Rockwall donuts S Goliad Lee Physical Address: Pest control:								Hood Grease			G	reas	6/94	/A					
	2006 S Goliad 224 Terminix 9/15/22									02/02/2022 We do 5				e do	50 gals 08/12/22 No 🔽				
Ma	Mark the appropriate points in the OUT box for each numbered item Mark V in appropriate box for IN, NO, NA, COS Mark an V in appropriate box for R																		
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status																			
O U	I N	N O	N A	N C Time and Temperature for Food Safety					R	O U	I N	N O	N N C		Employee Health R				
Т				S	Proper cooling time ar	•	ι)			_ T_	T S 12. Management, food employees and conditional								
					Sausage					knowledge, responsibilities, and reporting									
	/				2. Proper Cold Holding t	emperature(41°	F/ 45°F)				13. Proper use of restriction and exclusion; No discharge eyes, nose, and mouth								
			•/		3. Proper Hot Holding te	mperature(135°	PF)		_		Preventing Contamination by Hands								
		•			4. Proper cooking time a	nd temperature					14. Hands cleaned and properly washed/ Gloves us								
		1			5. Proper reheating proce	edure for hot ho	lding (165°F in	2				15. No bare hand contact with ready to eat foods or approved							
		•			Hours)						alternate method properly followed (APPROVED Y Using tongs and tissues								
	~				6. Time as a Public Healt Posted times / discarded	th Control; proc at 4 hrs	edures & recor	ds							Highly Susceptible Populations				
					Арр	roved Source					/	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking scrambled in oven							
					7. Food and ice obtained good condition, safe, and														
					destruction	,	-								Chemicals				
	/				8. Food Received at prop To check	er temperature							/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
	ı					from Contamir				W					18. Toxic substances properly identified, stored and used Stored low and watch mixture				
	~				9. Food Separated & propreparation, storage, disp										Water/ Plumbing				
3				/	10. Food contact surface: Sanitized at <u>Cos</u> p	s and Returnabl pm/temperature	es; Cleaned and See attache	i ed			/				19. Water from approved source; Plumbing installed; proper backflow device City approved				
		/			11. Proper disposition of reconditioned Discard			ad			/				20. Approved Sewage/Wastewater Disposal System, proper disposal				
									ts) vi	iolat	ions	Rea	uire	Cor	rrective Action within 10 days				
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel			R	O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R				
	/				21. Person in charge pres and perform duties/ Certi 2			ge,			/				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	22. Food Handler/ no unauthorized persons/ personnel					/				28. Proper Date Marking and disposition Discussed									
Safe Water, Recordkeeping and Food Package Labeling					/				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Thermos and test strips										
	23. Hot and Cold Water available; adequate pressure, safe		fe							Permit Requirement, Prerequisite for Operation									
			./		24. Required records ava destruction); Packaged F		ck tags; parasite								30. Food Establishment Permit (Current/ insp sign posted)				
		Conformance with Approved Procedures									To move to area where public can read	1							
					25. Compliance with Var	riance, Specializ	zed Process, and	ı							Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
			~		HACCP plan; Variance of processing methods; mar						'				supplied, used Equipped				
					Consu	ımer Advisory					/				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	/				26. Posting of Consumer foods (Disclosure/Remin Policy for allergens to	der/Buffet Plate					~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Not set up but soap and sanitizer on site				
							Require Correc							_	ys or Next Inspection , Whichever Comes First				
O U T	I N	N O	N A	C O S	Prevention of	f Food Contam	ination		R	O U T		N O	N A	C O S	Food Identification	R			
1				U	34. No Evidence of Insec	ct contamination	n, rodent/other			1		/			41.Original container labeling (Bulk Food)				
	J								-	1					Physical Facilities				
	/				35. Personal Cleanliness	eating, drinking	g or tobacco use								Physical Facilities				
	'				36. Wiping Cloths; prope	0.					1				Physical Facilities 42. Non-Food Contact surfaces clean				
1	'				36. Wiping Cloths; propeln buckets 37. Environmental conta	erly used and sto					'				•				
1	\ \				36. Wiping Cloths; prope In buckets	erly used and sto					'				42. Non-Food Contact surfaces clean				
1	\ \ \	✓			36. Wiping Cloths; proper In buckets 37. Environmental conta In freezer 38. Approved thawing m	erly used and sto	pred								42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean				
1	\rightarrow \right	✓			36. Wiping Cloths; proper In buckets 37. Environmental conta In freezer 38. Approved thawing m Proper 39. Utensils, equipment, dried, & handled/ In use	erly used and stomination ethod Use of Utensil & linens; prope	ored S S Srly used, stored.				\ \ \				42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean Watch 46. Toilet Facilities; properly constructed, supplied, and clean				
1 1 W	<i>'</i>	✓			36. Wiping Cloths; proper In buckets 37. Environmental conta In freezer 38. Approved thawing m Proper 39. Utensils, equipment,	erly used and stomination ethod Use of Utensil & linens; properutensils; pro	s rly used, stored. rly used properly stored	,			\ \ \				42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean Watch				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Heeyun Lee	Print: Heeyun Lee	Title: Person In Charge/ Owner CFM / OWNEr
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nment Name: wall donuts S a Goliac	Physical A	ddress: S Goliad	City/State: Rockwa	II	License/Permit # 0000874	Page <u>2</u> of <u>3</u>					
TIOOK	Wall dollate o a dollate	. 2000	TEMPERATURE OBSERVA			000007 1						
Item/Loc	cation	Temp F	<u>Item/Location</u>	Temp F	Item/Locat	<u>ion</u>	Temp 1					
	rage cooler 1	29/30	Deep freezer	-7								
Bev	erage cooler 2	36/37										
Upri	ght refrigerator 1	39	2 door freezer	17								
	Sausages	41										
	Dough	41										
Fre	eezer upright	11										
Single	e door upright cooler		Sausages	38								
Kola	ches / Kolaches	24/28	Cheese / burrito	38/37								
T.			SERVATIONS AND CORRECTI									
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F											
W	Permits to be posted t	o allow p	ublic to read them									
	No public restroom											
	Using tphc for Kolaches	loving sticl	kers on trays or on card poste	d on side o	of unit / also	o placing time on p	paper covering					
	Hot water 120 F											
	Hand sink equipped with soap and towels											
	Discussed sink flow w r s											
10	Sanitizer in spray bottle over 200 ppm bleach used for cleaning only											
	Sanitizer in bucket is less than 100 used for sanitizing corrected to 100 ppm (this is also solution that they will have in sinks											
	Test strips on site											
39	39 Back room- avoid storing mop bucket near cases of wrapped beverages — best practice to store											
W	Always best to hang mop to dry to allow it to dry											
W	Avoid reused of plastic bags for anything food related											
	Avoid over stocking coolers - boxes of sausages											
37	To address condensation in 2 door freezer											
	Reminder to avoid reuse of paper cooking liner											
	Using gloves and tissues to touching donuts - reminder to wash first											
W	Avoid reuse of pepper plastic containers											
W												
45	Need to clean air vent											
39	To replace broken glas	ss on wa	rmer that is repaired wit	h duct tar	oe							
Received	l by:		Print:		I	Title: Person In Charg	e/ Owner					
(signature)	See abov	/e	I IIIIt.			Tiuc. I CISUII III Cliarg	o owner					
Inspecte	ed by:		Print:									
(signature)		itríck	rRS			.						
	05 (0.1.1.1.00.2015)	-				Samples: Y N	# collected					