

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
- Vomit clean up
- Employee health

Date: 07/08/2020	Time in: 8:43	Time out: 9:30	License/Permit # FS 6367	Est. Type Donut	Risk Category Low	Page <u>1</u> of <u>2</u>
----------------------------	-------------------------	--------------------------	------------------------------------	---------------------------	-----------------------------	---------------------------

Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other							TOTAL/SCORE
Establishment Name: Rockwall Donut Rusk			Contact/Owner Name: Kyung		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		14/86/B
Physical Address: Rusk		Pest control : Greco 5/20/20	Hood Need info	Grease trap : Wybles -7/6/20	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>		

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
1. Proper cooling time and temperature Not using left overs						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F)						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Emailed poster					
		✓				Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly					
		✓				✓					
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
		✓				Highly Susceptible Populations					
3						✓					
6. Time as a Public Health Control; procedures & records Need time labels						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking					
Approved Source						Chemicals					
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						18. Toxic substances properly identified, stored and used Watch storage					
	✓					Water/ Plumbing					
8. Food Received at proper temperature To always check						19. Water from approved source; Plumbing installed; proper backflow device Need air gap at three comp sink					
Protection from Contamination						3					
	✓					✓					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature											
	✓										
11. Proper disposition of returned, previously served or reconditioned Discard always											

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1 on site						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel All other employees						28. Proper Date Marking and disposition Reminder					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe						30. Food Establishment Permit (Current/ insp sign posted) Poster					
2						✓					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Macarons cannot be self serve w						Utensils, Equipment, and Vending					
Conformance with Approved Procedures						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
	✓					✓					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
Consumer Advisory						✓					
	W					W					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Watch items with nuts and provide ingredients by request						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up to use					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
W	✓						✓				
34. No Evidence of Insect contamination, rodent/other animals Watch and address very small gap at door in back						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use						42. Non-Food Contact surfaces clean					
W	✓					1					
36. Wiping Cloths; properly used and stored Store in sanitizer						43. Adequate ventilation and lighting; designated areas used					
1						✓					
37. Environmental contamination Condensation in cooler						44. Garbage and Refuse properly disposed; facilities maintained Watch					
		✓				W	✓				
38. Approved thawing method						45. Physical facilities installed, maintained, and clean					
Proper Use of Utensils						1					
1						1					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See						46. Toilet Facilities; properly constructed, supplied, and clean Paper towels					
1							✓				
40. Single-service & single-use articles; properly stored and used See						47. Other Violations					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Kyung son	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelt Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Rockwall donut	Physical Address: Rusk	City/State: Rockwall	License/Permit # FS 6367	Page 2 of 2
--	----------------------------------	--------------------------------	------------------------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Beverage case	35 /40				
Back cooler	41				
Sausage	41				
Cheese	41				
Upright freezer	-2				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
W	Macaroons that are packaged and for self service must be labeled with ingredients etc ...
46	Restrooms - hot water 100F plus / need paper towels in both
45	Clean flooring under racks in back storage
6	If using tphc for kolaches will need to provide labels to trays etc
	Hot water at kitchen and front hand sink 126 F watch
45	Make repairs to counter and walls etc where needed
39	Avoid placing mixer pieces on floor
40	Avoid using clam shell to go containers from sams
37/39	Repair cooler to remove the yellow tray being used to catch the condensation on the top shelf (This could deter the air flow and spilling could contaminate food)
W	Avoid using the residential plastic containers that have snap handles on lids as these are difficult to clean
W	Reminder to date mark foods Tcs if held overnight 24 hrs after opening Rc- meats etc Cooler is barely holding 41 F
42/45	Clean grease/ flour accumulation on shelving and under and behind equipment that isn't "new"
19	Need to provide air gap at back three comp sink Sinks not set up at time of inspection but dish soap and bleach on site to wash rinse and sanitizer
	Reminder when hanging clean wiping cloths to dry to watch where you are drying them - protect them
Cos	Set up sanitizer bucket for food prep surfaces when in use - cos bleach at 100 ppm Using quats chlorox wipes for dining room only
Covid	Allowing 2 tables at time of insp / wearing masks / etc Using chlorox wipes for customer contact areas in dining room quats product 200 and bleach in kitchen Thaw two chemicals should be use separately and never together!

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

Form EH-06 (Revised 09-2015)