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

Retail Food Establishment Inspection Report City of Rockwall

	First aid kit
$\overline{\mathbf{V}}$	Allergy policy/training
	Allergy policy/training Vomit clean up Employee health
	Emplovee health

	ate: 7/1	3/	20	21	Time in: 11:15	Time out: 11:57	FS 6							Donut Risk Category Med Page 1 of 2	2_
					tion: 1 1-Routine	2-Follow Up			_	Invest	tigat	tion		5-CO/Construction 6-Other TOTAL/SCOR	RE
Es	stabli	ishm	ent :	Nan	e:		Contact/Owner	Name:			8		_	* Number of Repeat Violations: Vumber of Violations COS:	
Rockwall donut Rusk Kyung ham so Physical Address: Pest control:							son	Нос	od		Gre	ease	e trap : Follow-up: Yes 11/89/	В	
Ru	sk						nghold 06/01/21		To cl	ean.		Nee	d in	fo wyble's No	
M	ark t	Com he ap	plia prop	ice S riate	tatus: Out = not in co points in the OUT box for	mpliance IN = in co	m Mark	NO = not o in ap						plicable COS = corrected on site R = repeat violation W -Watel NA , COS Mark an N in appropriate box for R	h
C	1	•	. C4		Prio	rity Items (3 P	Points) violation	s Requi	_				_	ve Action not to exceed 3 days	
O							R	OU	Í	N	N C A O		Employee Health	R	
T	.,	N O A O (F = degrees Fahrenheit) 1. Proper cooling time and temperature						T	- 1	_		Š	12. Management, food employees and conditional employees;		
		1. Proper cooling time and temperature						knowledge, responsibilities, and reporting							
	/	2. Proper Cold Holding temperature(41°F/ 45°F)						eyes, nose, and mouth							
	3. Proper Hot Holding temperature(135°F)						Preventing Contaminat					Policy emails poster Preventing Contamination by Hands			
	Using tiphc 4. Proper cooking time and temperature						, and the second					14. Hands cleaned and properly washed/ Gloves used properly			
	5. Proper reheating procedure for hot holding (165°F in 2									15. No bare hand contact with ready to eat foods or approved					
	Hours)						/				alternate method properly followed (APPROVED Y N.). Gloves observed				
3					6. Time as a Public Hea Must put time labels on	alth Control; proce Kolaches trays	edures & records							Highly Susceptible Populations	
		Approved Source						~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking			
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite								,		Chemicals				
-					destruction USDA 8. Food Received at pro			+				ام		17. Food additives; approved and properly stored; Washing Fruits	
					To always che	ck / frozen				•/	-			& Vegetables 18. Toxic substances properly identified, stored and used	
					9. Food Separated & pr	otected, prevented								Low	
					preparation, storage, dis Eggs on bottom									Water/ Plumbing	
3				/	10. Food contact surfact Sanitized at0	es and Returnable ppm/temperature	s; Cleaned and Corrected to 100			~				19. Water from approved source; Plumbing installed; proper backflow device Citv	
		/			11. Proper disposition or reconditioned	of returned, previous	usly served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
					Pri	ority Foundati	ion Items (2 P				_			rective Action within 10 days	
O U T	I N	N O	N A	C O S		ority Foundati		oints) v	O U	I	N	N A	C O	rective Action within 10 days Food Temperature Control/ Identification	R
O U T		N O	N A	C O S		of Knowledge/ F	Personnel on of knowledge,		О	I	N	N A	С	·	R
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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)

	nent Name: Wall donut	Physical A			Sity/State: Rockwa	II	License/Permit # Page 2 of 2 FS 6367			
			TEMPERAT	URE OBSERVAT	IONS			L		
Item/Loc		Temp F	Item/Location		Temp F	Item/Loca	<u>ntion</u>	Temp I		
Bevera	age cooler	37/39								
Glas	ss front cooler	40								
	Ham	41								
		41								
	Cheese									
	Freezer	-7								
		OF	 SERVATIONS AI	ND CORRECTIV	E ACTIO	NS				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	STABLISHME	ENT HAS BEEN MAI	DE. YOUR ATTENTI	ON IS DIRE	CTED TO T	HE CONDITIONS OBSI	ERVED AND		
	Hot water 127 F									
6	Kolaches to be discard	ded at 4 l	ors and MUST	label travs an	d adher	e to this	4 hrs			
6	Kolaches made at 8:0									
	Gloves used to touch			aca at noon at	o thoy w	010 1011 0	at at room tomp			
W	Dates to go on sausag			o go on kolach	nes after	cooking	as part of the tir	me control		
	Make sure when you l									
	Long and return them			n propping and	at you at	JII (10av		411 00 111110		
W										
	Organize cooler — watch personal - Need to date anything that is a Ready to eat food that has been prepped etc with 6 day exp date if not used within 24 h							ed within 24 hrs		
42	Minor cleaning inside		,	· · · ·	' '		· · · · · · · · · · · · · · · · · · ·			
45	General cleaning und		and around d	l equipment t						
40	Avoid reusing paper b									
10/cos										
	Regular bleach on site									
40	Again avoid reusing ca	ardboard	Ex small boxe	s for food cold	oring title	es				
COS Corrected Sani bucket while on site -100 ppm										
W								<u>y)</u>		
	Not using table top burner for eggs									
34 Very small hole at bottoms of back door										
	Labels on boxes of frozen pastries allow for ingredients by request etc									
35	Reminder to store personal items below customer or store equipment and dishes / metal shelf in back									
45	Wooden stool to be such to allow to clean and be non absorbent									
45	Clean hood									
42/45	·									
W	Watch choice of plastic containers - smooth lids nsf approved et.									
40/45	Using yellow sleeve d									
42/45 Clean grease and sugar accumulation from various equipment and legs etc										
Received by: Print: Title: Person In Charge/ Ov										
(signature)	See abou	/e								
Inspected	l by:		Print:							
(signature)	Kelly kírkpa	utríck	RS				Samples: Y N	# collected		