

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: 07/13/2021	Time in: 11:15	Time out: 11:57	License/Permit # FS 6367	Est. Type Donut	Risk Category Med	Page <u>1</u> of <u>2</u>
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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
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Establishment Name: Rockwall donut Rusk	Contact/Owner Name: Kyung ham son	* Number of Repeat Violations: _____	11/89/B
Physical Address: Rusk	Pest control : Stronghold 06/01/21	✓ Number of Violations COS: _____	
Hood To clean.		Grease trap : Need info wyble's	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					
		✓				✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓				✓					
3						Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓								✓		
Protection from Contamination						✓					
	✓					Water/ Plumbing					
3				✓		✓					
		✓				✓					

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					
	✓					✓					
	✓					W					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
W	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓			✓					
Consumer Advisory						W					
	✓					✓					

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					
1						✓					
1						Physical Facilities					
	✓					1					
		✓				✓					
		✓				✓					
Proper Use of Utensils						1					
W	✓					✓					
1						✓					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Kyung H Son	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Rockwall donut	Physical Address: 874 rusk	City/State: Rockwall	License/Permit # FS 6367	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Beverage cooler	37/39				
Glass front cooler	40				
Ham	41				
Cheese	41				
Freezer	-7				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F
	Hot water 127 F
6	Kolaches to be discarded at 4 hrs and MUST label trays and adhere to this 4 hrs
6	Kolaches made at 8:00 today must be discarded at noon as they were left out at room temp
	Gloves used to touch rte foods
W	Dates to go on sausage in cooler and times to go on kolaches after cooking as part of the time control
	Make sure when you have sausages out when prepping that you don't leave out for more than 30 mins
	Long and return them to the cooler ASAP
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 hrs
42	Minor cleaning inside cooler
45	General cleaning under behind and around d equipment t
40	Avoid reusing paper bags and cardboard
10/cos	Sanitizer in bucket not showing on test strip - using hot water and should be using cool water for bleach
	Regular bleach on site to use
40	Again avoid reusing cardboard Ex small boxes for food coloring titles
COS	Corrected Sani bucket while on site -100 ppm
W	Label BUCKET with sanitizer - remove old label on bucket - (label on sink not bucket today)
	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	Store warmer / proofer clean
W	Watch choice of plastic containers - smooth lids nsf approved et.
	Using yellow sleeve dialThermo
42/45	Clean grease and sugar accumulation from various equipment and legs etc

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

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