Additional followups Retain \$50.00 fee							Retail Food Establishment Inspection Report <ul> <li>First aid kit</li> <li>Allergy policy/training</li> <li>Vomit clean up</li> </ul>											
							2	Rockwall Vomit clean up Employee hea										
Date:         Time in:         Time out:         License/P           07/21/2023         11:20         12:11         Fs 63												Food handle	Food managers	Page <u>1</u> of _	2			
P	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla						int	4-Investigation 5				n [	5-CO/Construction	TOTAL/SCO	TOTAL/SCORE			
Establishment Name: Contact/Owner N Rockwall donut Rusk Kyung son						Name:	1					<ul> <li>★ Number of Repeat Viol</li> <li>✓ Number of Violations</li> </ul>	COS:	11/89/	'R			
Physical Address: Pest control : 874 Rusk Need							Ho To c	ood clean	l			e trap/ waste oil 5/30/23 500 gals	Follow-up: Yes 🖌 No 🗌	11/03/	D			
<b>Compliance Status:</b> Out = not in compliance IN = in compliance NC						$\mathbf{O} = \text{not}$						plicable $COS = corrected or M$	a site $\mathbf{R}$ = repeat vio ark an $$ in appropria	lation W-Wate	ch			
Priority Items (3 Points) violations									ire In	nmee		Cor	recti					
0 U	I     N     N     C       N     O     A     O   Time and Temperature for Food Safety (E. domas Estimates)				R	O I N N C U N O A O Employee Health							R					
T	s     (F = degrees Fahrenneit)       1. Proper cooling time and temperature						1		,		5	12. Management, food emplo knowledge, responsibilities,		employees;	T			
_	2. Proper Cold Holding temperature(41°F/45°F)							13. Proper use of restriction and exclusion; No discharg						charge from	-			
	~				See	-			W eyes, nose, and mouth Need by hand sink emailed again						mailed again	-		
			~		3. Proper Hot Holding ter	•				-					ontamination by Han			
		4. Proper cooking time and temperature								~	'			14. Hands cleaned and prop	•		L	
		~			5. Proper reheating proceed Hours)	caure for not notating (1	65°F in 2				~			15. No bare hand contact wit alternate method properly for <b>Gloves</b>				
3				~	6. Time as a Public Healt Kolaches on counter / disc	th Control; procedures carded	& records			Highly Susceptible Popula						ions		
					Аррг			<ul> <li>16. Pasteurized foods used; prohibited food</li> <li>Pasteurized eggs used when required</li> <li>Cooking</li> </ul>						ot offered				
	~		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Commercial</b>					Π		<u> </u>	Cooking Chemicals							
-					8. Food Received at prop				_			~		17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits	T	
_					To check				_		,	~		18. Toxic substances properl	v identified, stored an	d used	-	
					Protection f 9. Food Separated & prot	g food		Low										
3				~	preparation, storage, disp Donuts on tray										er/ Plumbing			
	~				10. Food contact surfaces Sanitized at <u>100</u> pp			~	,			19. Water from approved sou backflow device City approved						
		~			11. Proper disposition of reconditioned <b>Disca</b>			~	,			20. Approved Sewage/Waste disposal	water Disposal System	n, proper				
0	I	N	N	C		•		R	0	I	N	Ν	С	rective Action within 10 day			R	
U T	N	0	A	O S		of Knowledge/ Person			U T		0	A	O S	•	re Control/ Identific		_	
	~	<ul> <li>21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)</li> <li>1</li> </ul>							~				27. Proper cooling method u Maintain Product Temperatu	re	quate to			
					22. Food Handler/ no una 1 Safe Water, Record	authorized persons/ persons/ persons/ persons/ personal					<b>/</b>			28. Proper Date Marking and Using with in 24 hrs of 29. Thermometers provided,	or date mark	ed; Chemical/		
				1	I 23. Hot and Cold Water a	Labeling	- sure safe			~				Thermal test strips Dial thermo /				
	~				24. Required records avai					1				Permit Requiremen 30. Food Establishment Pe	t, Prerequisite for Op	-		
			~		destruction); Packaged Fo	ood labeled	•			~				Posted	` <b>x</b>			
					25. Compliance with Var		ess, and							31. Adequate handwashing f	<b>ipment, and Vendin</b> acilities: Accessible an		-	
L			~		HACCP plan; Variance o processing methods; man	nufacturer instructions				~				supplied, used Equipped				
			1			imer Advisory				~	'			32. Food and Non-food Cont designed, constructed, and us Watch	sed			
	~				26. Posting of Consumer foods (Disclosure/Remine Available by request				V		,			33. Warewashing Facilities; Service sink or curb cleaning Sinks not set up	facility provided	used/		
								Actio	0	I	Ν	Ν	С				R	
U T	N	0	A	O S	Prevention of 34. No Evidence of Insec	f Food Contamination			U T		0	A	O S	Food 41.Original container labelin	Identification g (Bulk Food)			
					animals Watch 35. Personal Cleanliness/	eating, drinking or toba				L	~			-				
W	~				36. Wiping Cloths; prope	е		H	1					42. Non-Food Contact surfac	eical Facilities		-	
1				-	37. Environmental contar	mination		$\left  \right $	1		$\vdash$		$\vdash$	43. Adequate ventilation and	lighting; designated a	areas used	╞	
ľ		See           38. Approved thawing method					$\left  \right $					$\left  \right $	Need to clean hood 44. Garbage and Refuse prop	perly disposed; facilitie	es maintained	+		
	1	<u>۔</u>	I	I	Proper	· Use of Utensils			1	Ť			┝╴╢	45. Physical facilities installe See	ed, maintained, and clo	ean	$\uparrow$	
	~				39. Utensils, equipment, a dried, & handled/ In use	& linens; properly used			ŀ	~	,			46. Toilet Facilities; properly Equipped	constructed, supplied	l, and clean	+	
1					40. Single-service & sing and used <b>See</b>	gle-use articles; properly	y stored				~			47. Other Violations				

## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

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	nent Name: Wall donut Rusk	Physical Address: Rusk				ity/State: Rockwal	1	License/Permit # Page Page Page Page Page Page Page Page		age <u>2</u> of <u>2</u>	
TIOCK	Wall Condt HUSK	TEMPERATURE OBSERVA					1	130007			
Item/Loca	ation	Temp F		ocation	BERVAL.	Temp F	Item/Locat	ion		Temp F	
Cooler	s milk	32/33									
Glass	front cooler in kitchen										
	40										
	40										
	3.0										
Item	AN INSPECTION OF YOUR EST			ATIONS AND CO				E CONDITIONS OBSET	VED AN	D	
Number											
	Watch dates on milk										
06	Hot water 118 at hand sink / 122 up										
00	When using tphc for Kolaches they must be discarded at 4 hrs if you intend to Make extra for temperaw then they should be cooled down quickly for temperaw and May NOT be held for table										
	Make extra for tomorrow then they should be cooled down quickly for tomorrow and May NOT be held for tphc You may NOT return Kolaches made at 8:00 am and currently at 78 F back into the cooler for tomorrow										
	Must be discarded										
	Using tissue and tongs or gloves used										
32	Formica is chipping on corners of counter										
	Using wipes (quats) to clean tables and bleach for kitchen only must keep sep										
40	Avoid reuse of boxes to store non original product										
	To store mixer clean /	in works									
45	To clean filters over fry	/er									
	Sanitizer in bucket in s	sink - 100	ppm								
Note	Reminder that when w										
42/45	General cleaning of sh	· ·			•	under e	tc				
37	Avoid floor storage thr	· ·									
	Not cooking eggs for s		using	for wash on bi	read for	sheen					
	To mix only for immed					• • • •					
42/45	Using yellow dial thermos discussed calibrating - appears to be										
45	Need to clean grease accumulation on surfaces including thermos										
37	Clean floor around dry good containers And eliminate floor storage										
0.	Reminder to return sausages to cooler when called away from task of wrapping them										
09/cos	To keep donut tray away from customers walking to restroom										
	Use freezer for rapid cooling down of Kolaches when marking extra for next days use										
Note	Reminder to separate nuts										
W	/ Will provide new allergen training poster when available										
Received (signature)	See abov	/e		Print:				Title: Person In Charg	:/ Owner		
Inspected (signature)	See abov <sup>by:</sup> Kelly kírkpo	ıtríck	, RS	Print:				Samples: Y N	# collecte	ed.	
								Sampies. I IN	" concete	~4	