

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: <b>01/10/2022</b>	Time in: <b>9:15</b>	Time out: <b>10:14</b>	License/Permit # <b>FS 6367 need new</b>	Food handlers <b>Need</b>	Food managers Kyung H son	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input 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 <input type="checkbox"/>	<b>TOTAL/SCORE</b>
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Establishment Name: <b>Rockwall Donuts Rusk</b>	Contact/Owner Name: <b>Kyung H Son</b>	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	<b>13/87/B</b>
Physical Address: Rusk	Pest control : Need commercial	Hood Need	Grease trap : Wybles pumping service 01/05/22 500
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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
	✓					✓					
		✓				<b>Preventing Contamination by Hands</b>					
		✓				✓					
		✓					✓				
W	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>								✓			
W	✓					<b>Chemicals</b>					
	✓							✓			
<b>Protection from Contamination</b>											
	✓					<b>Water/ Plumbing</b>					
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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					✓					
2						✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						✓					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
2						W	✓				
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
			✓			✓					
<b>Consumer Advisory</b>						W	✓				
	✓					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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
W							✓				
1						<b>Physical Facilities</b>					
	✓					1					
		✓				1					
		✓				✓					
<b>Proper Use of Utensils</b>						1					
1						✓					
1							✓				

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Kyung H Son</b>	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: <b>Rockwall Donut Rusk</b>	Physical Address: <b>Rusk</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 6367</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Beverage cooler	35-39	Back freezer	-8		
Glass front cooler					
Sausages	40				
Cheese	41				
Dough	40				
Dough in zippered plastic cover	49				
(Non Tcs )					

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Corrective Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
24	Need to provide ingredients for macaroons...
Cos	Watch straw dispensing cup - they must be protected... to remove from public access / stir sticks may remain
46	Hot water in restrooms 135 - watch - need to provide paper towels to both rooms
	Hot water 125 and up in kitchen
42	Clean under front counters back and front areas
45	Formica is chipping at corner of back counter
W	Using time stickers for Kolaches and etc / discarding at 4 hrs
40	Avoid reuse of paper pan liners for cooking pans
	Using tissues for handling donuts
39	Need to removed plastic zipper cover from shelving unit inside glass front slide door unit / this is not cleanable
42	Also need to clean inside cooler shelving etc
W	Avoid buying plastic food containers that have snap handles on them as they are more difficult to clean etc
40	Avoid also reuse of plastic shopping bags
45	Hood filters need cleaning
W	Make sure you are doing all three steps at warewashing sink - wash - rinse- sanitize!
35	Watch storage of aprons (used) in contact with anything related to food
	Not cooking eggs at this time / all protein cooking is done inside oven
45	Deep cleaning needed along wall under tables and equipment
39 /10	Store utensils and knives clean on the magnet - and clean the magnets clean as well
40	Remove all unneeded paper bags and cardboard in facility
42	Need to clean sugar etc from tray cart
10	Sanitizer in bucket - over 200 ppm - diluted to 100 ppm
	Discussed making bleach solution with cold water and test at 100Ppm
40	Replace cardboard with plastic washable containers
W	Check first aid items with list of items needed in first aid kit
	All Kolaches at room temp will be discarded at closing which is less than 4 hrs - good

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

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