\$50.00 reinspection fee required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

Date: Tin 09/09/2021 11			21		Time in: Time out: Li 11:02 11:59 F					' <i>1</i>				Donut Risk Category Low Page 1			
			2-Follow U	Fs 0000874 Up 3-Complaint 4-Investigation						ation		5-CO/Construction 6-Other TOTAL/SCOI	DF				
Establishment Name: Contact/Ov							14-1	IIIVC	suga	ation		* Number of Repeat Violations:	KE				
Rockwall Donuts Goliad Lee Physical Address: Pest control:					ol ·	1	Нос	nd		Gı	rease	Number of Violations COS: 8/92/	4				
S Goliad To provide												11 we do 50 gala					
Mark	Com the ap	pliar prop	nce S riate	Status: Out = not in cor points in the OUT box for	iipiianee		14	$O = not o$ $\int not o$						plicable COS = corrected on site R = repeat violation W - Water A , A , A , A , A in appropriate box for A	:h		
G 1		Gt.		Prior	rity Items (3	Points)) violations	Requi	_					ve Action not to exceed 3 days			
O Î						ety	R	О	O I N O U N O			C O	Employee Health	R			
T	N O A O					T	-11		A	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))			. /				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth						
	See										Posting	_					
	3. Proper Hot Holding temperature(135°F)										Preventing Contamination by Hands						
	4. Proper cooking time and temperature						/				14. Hands cleaned and properly washed/ Gloves used properly						
	5. Proper reheating procedure for hot Hours)		edure for hot ho	olding (16	65°F in 2				~			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)					
W			6. Time as a Public Health Control; procedures & records										Observed gloves Highly Susceptible Populations				
**	Using for Kolaches												16. Pasteurized foods used; prohibited food not offered				
	Approved Sour			proved Source					~				Pasteurized eggs used when required Cooking eggs in oven to required				
				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite													
				destruction Dawn										Chemicals			
				8. Food Received at pro		2						/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
	To always check			ination				•				18. Toxic substances properly identified, stored and used	1				
	Protection from Contamination 9. Food Separated & protected, prevented during food											Stored low					
_	preparation, storage, display, and tasting Eggs on bottom											Water/ Plumbing					
-	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 100 ppm/temperature						/				19. Water from approved source; Plumbing installed; proper backflow device						
				11. Proper disposition of	f returned, prev	iously se	rved or						Ī	City approved 20. Approved Sewage/Wastewater Disposal System, proper	+-		
	_			reconditioned No re						•				disposal Watch drains			
0 1	N	N	С			ation Ito	ems (2 Po	ints) v	0	I	N	N	Cor	disposal Watch drains rective Action within 10 days	R		
O I U N	N O	N A	C O S	Prio Demonstration	ority Founda	/ Personi	nel				_			Watch drains rective Action within 10 days Food Temperature Control/ Identification	R		
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Misook winter	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: Wall donuts Goliad	Physical A		City/State:	all	License/Permit # Page 2 of 2							
HOCK	wall donuts Gollad	Goliac	TEMPERATURE OBSERVA	Rockwa	<u>all</u>	Fs 0000874							
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	<u>ition</u>	Temp I						
Milk co	ooler	32/34	Two door freeze	er -10									
Bev	erage cooler		One deep freeze										
	ght cooler new												
O P · · ·	Ambient	37											
	Product	37											
Free	zer single new	17											
		OF	SERVATIONS AND CORRECT	IVE ACTIO	ONS								
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	STABLISHME	ENT HAS BEEN MADE. YOUR ATTE	NTION IS DIR	ECTED TO T	HE CONDITIONS OBSER	VED AND						
	Hot water at hand sink	c in back	of facility 120										
	No restroom available		•										
W			r kolaches - all discarded a	at 4 hrs o	r less - ac	ld keepina loa foi	records						
W			above to owner for clarification			ia neeping leg le.							
42					a under th	ne ss prep tables							
- '-	Advised to try and remove the shipping plastic liner on the shelving under the ss prep tables Cooking eggs on oven												
	Test strips on site for chlorine Tested to be 100 ppm												
37	Discussed using three	•	in new upright freezer - fro	ozen									
<u> </u>													
Discussed NOT reusing boxes for Kolaches - discarded if daily 32 Avoid using home plastic containers for foods Ex glad containers these are not commerce.													
Gloves and using tissue and gloves to touch donuts and Kolaches Gloves are single use and are removed and hands washed and née gloves pla							 S						
					00 9.0100	placea en mana	<u></u>						
Tongs for Kolaches etc to be washed and sanitized every 4 hrs Back door tight fitting													
39		ored awa	ny from mon area										
37	Extra tray lids to be stored away from mop area Time to defrost back freezer too												
	Receiving croissants frozen - thawed slightly -wrapped around sausage then frozen and thawed the day before using / 24 hr												
	Very minor cleaning needed various												
45	Clean air vents where needed												
32	Avoid using cardboard in air vents as it is not washable												
34	Watch for flies												
32/40													
	Cooking Kolaches all day long												
Received (signature)	See abou	/e	Print:			Title: Person In Charge	Owner -						
Inspected (signature)	l by:		Print:										
	кешу кикро	urick	バス			Samples: Y N	# collected						