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

Retail Food Establishment Inspection Report

oou astuonsiiment inspection report	Allergy policy/trainin
City of Rockwall	☐ Vomit clean up
	☐ Fmnlovee health

First aid kit

07	Date: Time in: Time out: License/Permit # FS 6367						Food handle	Food managers 1	Page 1 of 1	2_						
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner					_	4-In	vestig	atio	n	5-CO/Construction	6-Other	TOTAL/SCO	RE			
Establishment Name: Contact/Owner I RockwallDonut Rusk Kyung son						ame:						★ Number of Repeat Viol ✓ Number of Violations		10/00/	_	
Physical Address: Pest control:						control:			ood				e trap//waste oil	Follow-up: Yes	18/82/	В
Rusk Rockwall mosquito 06/2							Se					500 05:31/2"22	No 🗌			
Ma					Status: Out = not in compliance $\frac{110^{-1}}{100}$ points in the OUT box for each numbered item	n Mark X) = no (in a						pplicable COS = corrected on MA, COS	site \mathbf{R} = repeat vio	lation W-Wato box for R	:h
					Priority Items (3 Po	oints) violations	Requ						ive Action not to exceed 3 do	ıys		
0	Î	N	Stat N	C	Time and Temperature for Food	d Safety	R		O I	pliano	N	C				R
U T	N	0	A	o s	(F = degrees Fahrenheit)	u Saicty			U N T	0 1	A	o s	Emp	oloyee Health		
		/			1. Proper cooling time and temperature								12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
									V							
3			/		2. Proper Cold Holding temperature(41°F/Cooler / recovered temp	at exit			v				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
			_		3. Proper Hot Holding temperature(135°F)								Emailed to post next			
		~				,					1			ntamination by Han		
		/			4. Proper cooking time and temperature				V	1	14. Hands cleaned and properly washed/ Gloves used pro				sed properly	
		_			5. Proper reheating procedure for hot hold: Hours)	ing (165°F in 2				•	,		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y, N,)			
					,	1 0 1							and meaned property to			
3					6. Time as a Public Health Control; proced Need stickers on all and MUST discard at 4	tures & records thrs							,	ceptible Populations		
					Approved Source				ı				16. Pasteurized foods used; p Pasteurized eggs used when		ered	
	ı												Using for egg wash	top only make	as used	
	/				7. Food and ice obtained from approved so good condition, safe, and unadulterated; pa destruction								(Chemicals		
					8. Food Received at proper temperature							,	17. Food additives; approved	and properly stored;	Washing Fruits	
					To use thermo to check te	emps					'		& Vegetables			
					Protection from Contamina	tion		3	3			1	18. Toxic substances properly Chlorine too strong ar			
					9. Food Separated & protected, prevented	during food					·				201 000	
					preparation, storage, display, and tasting Eggs on bottom									er/ Plumbing		
W					10. Food contact surfaces and Returnables Sanitized at 100 ppm/temperature	; Cleaned and			ı			l '	Water from approved sou backflow device	rce; Plumbing install	ed; proper	
۷,								-				Ь,	City approved	D'1 C		
		/			11. Proper disposition of returned, previous reconditioned	isiy served or			v			20. Approved Sewage/Wastewater Disposal System, proper disposal				
Priority Foundation Items (2 Points) vi						viole	ation	ns Rei	mir	e Cor	rrective Action within 10 day	25				
O U	I N	N O	N A	C O	· ·	·	R		ОΙ	I N	N A		·		ation	R
T	11		А	s												
	/				and perform duties/ Certified Food Manag 1 22. Food Handler/ no unauthorized person	er (CFM)			V	1		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition			quate to	
					1	s/ personner		-	V				To date if not using w	rithÎn 24 hrs / pir	k sticker	
					Safe Water, Recordkeeping and Fo	od Package		2				/	29. Thermometers provided, Thermal test strips			
	اء				Labeling 23. Hot and Cold Water available; adequate	ta praccura cafa						Ľ	To use test strips v	<u>vhen setting u</u>	p	
	/				130 watch				Permit Requirement, Prerequisite for Operation							
w					24. Required records available (shellstock destruction); Packaged Food labeled	tags; parasite			30. Food Establishment Permit (Current/ insp sign posted Posted			ign posted)				
					Provided ingredients Conformance with Approved Provided	acaduras								ipment, and Vendin	α	
					25. Compliance with Variance, Specialized	d Process, and		F					31. Adequate handwashing fa	* /	0	
	/				HACCP plan; Variance obtained for speci- processing methods; manufacturer instruct				v				supplied, used Equipped			
					Watch labels Consumer Advisory			F	+				32. Food and Non-food Cont	act surfaces cleanable	nronerly	1
					Consumer Advisory			١	٨				designed, constructed, and us	sed		
					26. Posting of Consumer Advisories; raw of	or under cooked		-	+				Watch condition of 33. Warewashing Facilities;	installed, maintained,	used/	+
W	/				foods (Disclosure/Reminder/Buffet Plate)/ Need allergy info from ingredients if	Allergen Label needed				~			Service sink or curb cleaning Not set up / hand	facility provided		
					Core Items (1 Point) Violations Re		Actio							_	to dry	
O U	I N	N O	N A	C 0	Prevention of Food Contamin	ation	R	1	O I U N		N A	О	Food	Identification		R
т 1				S	34. No Evidence of Insect contamination,	rodent/other		F	T			S	41.Original container labeling	g (Bulk Food)		
	-			\dashv	animals Gap at back door 35. Personal Cleanliness/eating, drinking of	or tobacco use	$\vdash \vdash$						Yes labeled			
1					Storage of personal items to be	e moved low				1			Phys 42. Non-Food Contact surface	ical Facilities		
	/				36. Wiping Cloths; properly used and store Stored in sani	c u			1							
1					37. Environmental contamination See				V				43. Adequate ventilation and	lighting; designated a	reas used	
38. Approved thawing method						F	v				44. Garbage and Refuse prop	erly disposed; faciliti	es maintained			
Duopou Llos of Utomaile						-	1	\top		H	Watch 45. Physical facilities installed	d, maintained, and cl	ean	+		
Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,					H	1	-		H	46. Toilet Facilities; properly	constructed, supplied	l, and clean	-			
1					dried, & handled/ In use utensils; properly Various				v				Equipped	, FF-100	**	
$ \cdot $					40. Single-service & single-use articles; pr	roperly stored	\vdash	F	\dagger	+		П	47. Other Violations			
1					and used See											

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Followup on condensation and stickers for Kolaches

	ment Name: wall donut	Physical A Rusk	ddress:		City/State: Rockwall	License/Permit # FS 6367	Page <u>2</u> of <u>3</u>		
TEMPERATURE OBSERVATIONS									
Item/Location Temp F Item/Location Temp F Item/Location Temp F									
Bottle	cooler	30's							
Glas	ss front 2 door	44							
	Sausage	43							
	Butter	42							
Just lo	aded and heavily used								
		OB	SERVATIONS A	ND CORRECT	IVE ACTIONS				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: ALL TEMPS	TABLISHME				O THE CONDITIONS OBSE	ERVED AND		
	Ingredients for macard	ons next	to them and a	ask for assis	tance				
	Donuts handles by glo	ves or tis	sue						
42/45	General detailed clear	ning/ clutt	er to address	/ under behi	nd and around a	II equipment t			
6	Tphc for Kolaches nee	ed sticke	s on each tra	y					
40	Avoid reuse of card bo	oard for s	torage						
	Date marking with labels - pink								
	Three comp sink to set up to check. Flow								
18/29									
34	Gap at back door to a	dd weath	er stripping						
40	Avoid black trash bang	gs for sto	rage of boxes	in freezer					
35	Store employee items	below ite	ems for store						
18	Yeast may not be store	ed with c	nemicals						
42	Clean outsides of dry	good con	tainer inside h	nandles too					
W	Avoid reuse of plastic								
	Dial thermo used / app								
40	Avoid reuse of paper I	·							
06	Kolaches MUST and								
02	Glass front unit is hold		•			on on lids			
37	Must address condens		•	<u> </u>					
	Temp lowered to 34-4		unit adjuste	ed during ins	spection to lower	r temp			
45	Clean drains where no								
29	Must use test strips w								
W	Watch storage in cool	er that bl	ocked air flow	— move bo	xes lower in coo	oler etc			
	Emailed employee he	alth nosta	ure and also a	dvise to get :	anei firet aid kit				
	Emailed employee health posters and also advise to get ansi first aid kit								
	Received by: Print: Title: Person In Charge/ Owner								
(signature)	See abov Kelly kirkpo	/e							
Inspected	l by:	۔	Print:						
(signature)	Kelly kírkpo	itríck	\mathcal{RS}			Samples: Y N	# collected		