

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Followup on condensation and stickers for Kolaches

Establishment Name: Rockwall donut	Physical Address: Rusk	City/State: Rockwall	License/Permit # FS 6367	Page 2 of 3
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bottle cooler	30's				
Glass front 2 door	44				
Sausage	43				
Butter	42				
Just loaded and heavily used					

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 TAKEN IN F
	Ingredients for macaroons next to them and ask for assistance
	Donuts handles by gloves or tissue
42/45	General detailed cleaning/ clutter to address / under behind and around all equipment t
6	Tphc for Kolaches need stickers on each tray
40	Avoid reuse of card board for storage
	Date marking with labels - pink
	Three comp sink to set up to check. Flow
18/29	Sanitizer over 200 ppm chlorine corrected to 100 - use test strips always
34	Gap at back door to add weather stripping
40	Avoid black trash bangs for storage of boxes in freezer
35	Store employee items below items for store
18	Yeast may not be stored with chemicals
42	Clean outsides of dry good container inside handles too
W	Avoid reuse of plastic tubs for fillings etc
	Dial thermo used / appears to be calibrated
40	Avoid reuse of paper liners for pans
06	Kolaches MUST and placed into trash at end of 4 hrs
02	Glass front unit is holding borderline temps and also dripping condensation on lids
37	Must address condensation ASAP! (foods are protected by lids)
	Temp lowered to 34-40 at exit ... unit adjusted during inspection to lower temp
45	Clean drains where needed
29	Must use test strips when making sanitizer and use thermo when needed.
W	Watch storage in cooler that blocked air flow — move boxes lower in cooler etc
	Emailed employee health posters and also advise to get ansi first aid kit

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