

2nd Followup
\$50.00 fee

Retail Food Establishment Inspection Report
City of Rockwall

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 12/16/2022	Time in: 11:09	Time out: 12:18	License/Permit # FS 8256	Handlers 0	CFM 1	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other **TOTAL/SCORE**

Establishment Name: Sonny donut	Contact/Owner Name: Byun	Number of Repeat Violations: 0	20/80/B
Physical Address: 5731 horizon		Number of Violations COS: 0	

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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X 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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
3						✓					
1. Proper cooling time and temperature Kolaches for tomorrow						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
3						✓					
2. Proper Cold Holding temperature(41°F/ 45°F) Milk cooler						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To post at hand sinks					
		✓				Preventing Contamination by Hands					
		✓				W					
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly Never reuse gloves					
		✓				✓					
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
		✓				Highly Susceptible Populations					
3						✓					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Shelled eggs cooking thoroughly					
6. Time as a Public Health Control; procedures & records Kolaches in kitchen on counter to cool or 4 hrs only						Chemicals					
		✓			✓				✓		
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
		✓				✓					
8. Food Received at proper temperature To always check						18. Toxic substances properly identified, stored and used Low					
Protection from Contamination						Water/ Plumbing					
W					✓	✓					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Eggs on bottom moved at insp						19. Water from approved source; Plumbing installed; proper backflow device City approved					
		✓				✓					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature Use sanitizer						20. Approved Sewage/Wastewater Disposal System, proper disposal					
		✓				✓					
11. Proper disposition of returned, previously served or reconditioned											

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					2					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1 on duty						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
W						W					
22. Food Handler/ no unauthorized persons/ personnel All this helps to be food handler						28. Proper Date Marking and disposition To date when opening if not using in 24 hrs					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
		✓				✓					
23. Hot and Cold Water available; adequate pressure, safe See						Permit Requirement, Prerequisite for Operation					
				✓		✓					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit/Inspection Current/ insp posted Posted					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
				✓		2					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used Keep accessible					
Consumer Advisory						2					
		✓				?					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Ingredients by request						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Cracked lids to replace					
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Not set up at insp					

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
Prevention of Food Contamination						Food Identification					
	✓						✓				
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
W						Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use Watch storage! And hair restraints						✓					
1						W					
36. Wiping Cloths; properly used and stored Store in solution						W	✓				
1						W	✓				
37. Environmental contamination Defrost freezers						✓					
		✓				✓					
38. Approved thawing method						45. Physical facilities installed, maintained, and clean					
Proper Use of Utensils						✓					
1						✓					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Avoid storing utensils in cardboard						46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
1						1					
40. Single-service & single-use articles; properly stored and used See attached						47. Other Violations Need first aid kit					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) JI Byun	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: Sonny donuts	Physical Address: 5731 horizon	City/State: Rockwall	License/Permit # FS 8256	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beverage cooler 1 milk	42/43/44	Using propane table top			
Bev cooler 2 non Tcs	45-47	Burner to cook eggs			
Kolaches out on counter	66	Will refer to fire dept			
Made at 4:30 will discard		Milk cooler didn't not come down			
4 door cooler	40	Moving milk to cooler at 40			
Kolaches made at 4:30	46-49	Juice cooler at 40 at exit			
Creamer	39				
Deep freezer	14				

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: temps taken in F
02	To turn down coolers for beverages to colder setting
	Turned colder and will check at exit
	Restroom equipped and hot water 114
	Hot water at front hand sink 121
	Using tphc for Kolaches
	Watch when storing and using peanuts
36	Return wiping cloths to sanitizer buckets
	Replace crack kolache pan lids where needed
01/27	Discussed cooling down Kolaches - use freezer and lean lid off and cool from 135 down to 70 in 2 hrs
	And then 70 down to 41 in 4 more hours
	Will take These home today
1/27	Kolaches in cooler made at same time are 46-49 these will also have to be discarded as they did not cool to 41 within 6 hrs
	Made at 4:30 - current time 11:28
	Check temps every 30 mins when cooling down
09	Best to store raw shelled eggs low in cooler
31	Must keep hand sink in back room accessible - baggie on faucet / box and small frying pan in sink
	Hot water at 122
40	Avoid reuse of baggies and cardboard etc discard sausage boxes / avoid lining shelving with cardboard
!!	Reminder that sinks should be filled with water and then soap in first bay and sanitizer in last bay to then air dry
	Setting up bucket of sanitizer with lid for surfaces - this should be open and wiping cloth stored in it / surfaces must be sanitized after cleaning
!!	Sanitizing in last sink must be done before air drying -all sinks empty at insp so could not confirm
	Avoid having hand soap at three comp
!!	Watch time you are proofing Kolaches with meat as time in dangerzone must be limited (4 total ever)
37	Deep freezer time to defrost
	Mop sink must be accessible to hang mops to dry ... currently stacked with boxes
W	Minimal grease waste placed into small bucket to discard ... will check with dumpster service at
40	Sheet pan paper to be discarded daily
	Need to clean out back room away from electrical pan etc

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

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