## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

6/13/2024 1		Time in: 11:15	Time out: 12:00	FS-8							Est. Type Risk Category Page 1 of 2	2_					
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint  Establishment Name: Contact/Owner Name									4-	-Inve	stiga	ation		5-CO/Construction   6-Other   TOTAL/SCOI * Number of Repeat Violations:	RE		
Sonny Donuts Jisung Jung Physical Address: Pest control:							<u>g</u>	11-	✓ Number of Violations COS:					4			
Physical Address:  5731 Horizon Rockwall, TX  Pest control: owner to email								need refer to Teddy No ☑									
Ma					Status: Out = not in corpoints in the OUT box for Prior	each numbered ite	em Mark		eckm	ark in	appr	opria	te bo	plicable COS = corrected on site R = repeat violation W-Watcox for IN, NO, NA, COS Mark an in appropriate box for R  ive Action not to exceed 3 days	:h		
О	Compliance Status  O I N N C Time and Temperature for Food Safety						R	O I N			N C						
U T	N	N O A O S (F = degrees Fahrenheit)  1. Proper cooling time and temperature					U N O A O Employee Health S 12 Management food employees and conditional employees				Employee Health  12. Management, food employees and conditional employees;						
	~				1. Froper cooling time a	ind 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								
		~			3. Proper Hot Holding to	emperature(135°l	F)							Preventing Contamination by Hands			
	4. Proper cooking time and temperature  5. Proper reheating procedure for hot holding (165°F in 2 Hours)				gloves used					14. Hands cleaned and properly washed/ Gloves used properly <b>Gloves used</b>							
						~		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )									
	~				6. Time as a Public Heal	lth Control; proce	edures & records					Highly Susceptible Populations					
					Арр	proved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked			
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction TX Bakery					•		•		Chemicals							
	<b>\</b>				8. Food Received at pro					_				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
		check at receipt  Protection from Contamination		ation			~				18. Toxic substances properly identified, stored and used	-					
	~	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting									Water/ Plumbing						
	~				10. Food contact surface Sanitized at100 p	es and Returnable ppm/temperature	es; Cleaned and			~			+	19. Water from approved source; Plumbing installed; proper backflow device	Г		
	/				11. Proper disposition of reconditioned	f returned, previo	ously served or			~			Ì	20. Approved Sewage/Wastewater Disposal System, proper disposal			
		-									_						
0	Т	N	N	С	Pric	ority Foundat	tion Items (2 Po		_	_	_		_	rective Action within 10 days	D		
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Personnel	oints) 1	violar O U T	I	Req N O	N A	Cor C O S	rective Action within 10 days  Food Temperature Control/ Identification	R		
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## **Retail Food Establishment Inspection Report**

Received by: (signature) Tisung Tung	Print: Jisung Jung	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS (signature)	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establish	nent Name:	Physical A	ddress:	10	City/State:		License/Permit #	Page <u>2</u> of <u>2</u>				
Sonny Donuts			Horizon		Rockwa	all, TX	FS-8256					
Item/Loc	ation	Temp F	TEMPERATU Item/Location	IRE OBSERVAT	Temp F	Item/Loca	tion	Temp I				
			Tem/Location		Temp r	Ttelly Loca		Тетр				
	front cooler	41										
glas	ss front cooler	28										
2 do	or cooler/sausage	41										
	sausage	41										
wl	nite freezer	1										
Itam			SERVATIONS AN									
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Front service hand	sink 120	F equipped									
	Shelf stable creame			, sleeved s	traws fo	r coffee						
	TPHC times posted	l on fron	t display									
	Donut jelly filling machine and nozzles clean at inspection											
	Gloves used											
35	To store employee drinks low and separate/not on prep tables											
	Digital thermo											
45 Some sugar to be cleaned on floor in back												
W	/ent hood to be cleaned/has been 1 year											
0.4	3 comp sink 120F											
31	Need paper towels at back hand sink/don't block with large tran can											
	Sani bucket at 100ppm chlorine											
32	Test strips on site	2 comp	sink to be ad	droscod/ w	horo olo	an dich	os ara starad					
45	Rusty shelf above 3 To clean floors and	<u>-</u>										
40	Eggs cooked on sit			Clean wan	s periiric	i bieb i	10162					
	Lggs cooked on sit	C III OVC										
			T = -									
Received (signature)	·		Print:	sung .	Jung		Title: Person In Charge/ Owner Owner					
Inspected (signature)	Jisung Jung Iby: Chvisty Cov	ten 1	Print:	nristy Co								
	C. G. C.	JUZ, 1			······································		Samples: Y N	# collected				