Follow-up fee of \$50.00 is 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

I D	ate:				Time in: Time out: License/	Permit #						Est. Type Risk Category				
)2/	20	21	11:42 12:34 FS 8							Donut shop Med Page 1 of 2	2_			
					tion: 1-Routine 2-Follow Up 3-Comp			Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/SCOI	RE			
	stabli onn				re: Contact/Owner Yoon h Cho							* Number of Repeat Violations: ✓ Number of Violations COS:				
	nysic	,			Pest control :	"	Но	od		Gr	ease	Follow-un: Voc 📈 10/90/	A			
	rizor	1			To provide company		Self			500	gal	s wyble 12/28/20 No Pics				
M						$NO = not$ $(\checkmark) in approx () in approx ($			NA oox fo	\ = no or IN	ot ap	plicable COS = corrected on site R = repeat violation W-Watco, NA, COS Mark an vin appropriate box for R	:h			
	1	•	- 64-	4	Priority Items (3 Points) violation	ıs Requi	_				_	ve Action not to exceed 3 days				
O	ompli I N	N O	N	C O	Time and Temperature for Food Safety	R	O		N O	N A	C O	Employee Health	R			
T	N O A O (F = degrees Februarie)					T				Š	12. Management, food employees and conditional employees;					
W		See 27						~				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						
	Borderline cooler food temps									eyes, nose, and mouth						
		•			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 holding (165°F in 2 Hours)								/			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)				
					6. Time as a Public Health Control; procedures & records											
	'				Using for Kolaches			1 1				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered				
					Approved Source			~				Pasteurized eggs used when required				
					7. Food and ice obtained from approved source; Food in							Cooking eggs thoroughly in oven				
	~				good condition, safe, and unadulterated; parasite destruction USDA sausages							Chemicals				
					8. Food Received at proper temperature	+						17. Food additives; approved and properly stored; Washing Fruits				
	'				To check temp					~		& Vegetables				
					Protection from Contamination			/				18. Toxic substances properly identified, stored and used Watch storage				
					Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ Plumbing				
					Watch storage of eggs and also icing on floor 10. Food contact surfaces and Returnables: Cleaned and			1 1				19. Water from approved source; Plumbing installed; proper				
	/				Sanitized at 100 ppm/temperature			~				backflow device				
					11. Proper disposition of returned, previously served or	+						City approved 20. Approved Sewage/Wastewater Disposal System, proper	-			
		•			reconditioned Discard							disposal				
0	I	N	N	С	Priority Foundation Items (2 P	oints) v	violat O		Req N	uire N	Cor	rective Action within 10 days	R			
U	N	o	A	o s	Demonstration of Knowledge/ Personnel		Ŭ	N	o	A	o s	Food Temperature Control/ Identification				
							_					27. Proper cooling method used; Equipment Adequate to				
	/				21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager (CFM)							Material Design of Theory				
	/			Б	and perform duties/ Certified Food Manager (CFM)	·	2					Maintain Product Temperature Cooling down Kolaches 28. Proper Date Marking and disposition				
	'			5					~			28. Proper Date Marking and disposition Must date mark if using over 24 hrs				
	'			5	and perform duties/ Certified Food Manager (CFM)			~	'			28. Proper Date Marking and disposition Must date mark if using over 24 hrs 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Yoon h. Choi	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: y donuts	Physical A		City/State: Rockwa		License/Permit # Page 2 of 2 Fs 8256						
Item/Loc		Temp F	Item/Location	Temp F	Item/Location		Temp I					
Bever	age coolers		Deep freezer	-6								
	36/39/41											
Kolad	thes on cart 1.5hrs	74										
Within	2 hrs of cooking good											
	oright cooler											
•		14										
Kolaci	nes from this morning											
	Cheese	41										
	Butter 41											
Item	AN INSDECTION OF VOLD ES		BSERVATIONS AND CORRECT ENT HAS BEEN MADE, YOUR ATTE			CONDITIONS ODSE	DVED AND					
Number	NOTED BELOW: all temps F	TABLISHMI	ENT HAS BEEN MADE. YOUR ATTE	NTION IS DIK	ECTED TO THE C	CONDITIONS OBSE	KVED AND					
W	Watch storage of live	plants ne	ext to coffee cups etc									
	Hot water in restrooms	s 124										
39	Watch clutter under ha	and sink	and front counters - attrac	ts insects								
	Using tphc for kolaches	4 hrs in tr	ash - may not be placed into	cooler for r	next day if not	using / taken h	ome by owner					
	Using tphc for kolaches 4 hrs in trash - may not be placed into cooler for next day if not using / taken home by owne Banana in Water bottle - for fruit flies											
!!	Advised to move Kolaches that are going to be used the next day to the cooler as soon as possible to make											
	The first drop to 70 degrees within 2 hrs - currently made at 10:30 (according to owner) and are 74 F											
27	·	·	lid until after they are cold		· · · · · · · · · · · · · · · · · · ·	,						
27			135 F down to 70- within 2			n to 41 within	4 hrs					
	Check temp every 30											
40 Avoid reusing pan paper for Kolaches those is disposable												
31 Keep back hand sink accessible -keep lid out of it												
40	Avoid reuse of plastic											
	Sinks flow to be - was		anitize air drv									
	Sani bucket -100 ppm		<u></u>									
W	•		ing containers on floor (in	use for mix	xer) that food	d is protected						
W			-									
40	Mop sink in far back corner - keep accessible Avoid reuse of cardboard											
	Cooking eggs in oven always confirm that they are thoroughly cooked											
!!	Oil is filtered and reused / when discarding it must be picked up by a licensed company											
!!			<u> </u>		4 110011000	острату						
44												
39 Address clutter over back prep table												
- 00	Invert to go containers under counter too											
	minor to go comamoro andor countor too											
	Advised to get a first aid kit											
Received	by:		Print:		Tit	le: Person In Charg	e/ Owner					
(signature)	See abov	/e										
Inspected (signature)		. / . [.] 1.	Print:									
	кешу кикро	urick	/K3		Sar	nples: Y N	# collected					