

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

Date: <b>06/02/2021</b>	Time in: <b>11:42</b>	Time out: <b>12:34</b>	License/Permit # <b>FS 8256</b>	Est. Type Donut shop	Risk Category <b>Med</b>	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	<b>TOTAL/SCORE</b>
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Establishment Name: <b>Sonny donuts</b>	Contact/Owner Name: <b>Yoon h Choi</b>	* Number of Repeat Violations: _____	<b>10/90/A</b>
		✓ Number of Violations COS: _____	

Physical Address: Horizon	Pest control : To provide company	Hood Self	Grease trap : 500 gals wyble 12/28/20	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Pics
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**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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ 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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
W						✓					
	✓					✓					
		✓				<b>Preventing Contamination by Hands</b>					
		✓				✓					
		✓						✓			
	✓					<b>Highly Susceptible Populations</b>					
						✓					
	✓					<b>Chemicals</b>					
	✓								✓		
						✓					
	✓					<b>Water/ Plumbing</b>					
	✓					✓					
		✓				✓					

**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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					2					
	✓							✓			
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
	✓					<b>Utensils, Equipment, and Vending</b>					
	✓					2					
	✓						✓				
	✓						✓				

**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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1						1					
1						<b>Physical Facilities</b>					
	✓					✓					
		✓				✓					
		✓				1					
<b>Proper Use of Utensils</b>						✓					
1						✓					
1								✓			

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Yoon h. Choi</b>	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: <b>Sonny donuts</b>	Physical Address: <b>Horizon</b>	City/State: <b>Rockwall</b>	License/Permit # <b>Fs 8256</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Beverage coolers		<b>Deep freezer</b>	<b>-6</b>		
<b>36/39/41</b>					
Kolaches on cart 1.5hrs	<b>74</b>				
Within 2 hrs of cooking good					
<b>Upright cooler</b>					
Kolaches from this morning	<b>41</b>				
<b>Cheese</b>	<b>41</b>				
<b>Butter 41</b>					

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F
W	Watch storage of live plants next to coffee cups etc
	Hot water in restrooms 124
39	Watch clutter under hand sink and front counters - attracts insects
	Using tphc for kolaches 4 hrs in trash - may not be placed into cooler for next day if not using / taken home by owner
	Banana in Water bottle - for fruit flies
<b>!!</b>	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	Advised not to cover with thick lid until after they are cold then cover with lid
27	Must cool down aggressively! 135 F down to 70- within 2 hrs and then 70 down to 41 within 4 hrs
	Check temp every 30 mins...
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 bags
	Sinks flow to be - wash rinse sanitize air dry
	Sani bucket -100 ppm
W	Watch when storing opened icing containers on floor (in use for mixer) that food is protected
W	Mop sink in far back corner - keep accessible
40	Avoid reuse of cardboard
	Cooking eggs in oven always confirm that they are thoroughly cooked
<b>!!</b>	Oil is filtered and reused / when discarding it must be picked up by a licensed company
<b>!!</b>	This cannot go into the dumpster
44	Dumpster is missing lid
39	Address clutter over back prep table
	Invert to go containers under counter too
	Advised to get a first aid kit

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

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