

2nd Followup
\$50.00 fee

Retail Food Establishment Inspection Report
City of Rockwall

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

Date: 06-13-2023	Time in: 11:12	Time out: 12:06	License/Permit # FS 8256	Handlers	CFM 2 on site	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 Donuts	Contact/Owner Name: BSW	Number of Repeat Violations: <input checked="" type="checkbox"/> Number of Violations COS: <input checked="" type="checkbox"/>	8/92/A
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Physical Address: 5731 horizon	Pest control : To provide email	Hood Self	Grease trap : To provide email	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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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 '✓' 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					
	✓						✓				
1. Proper cooling time and temperature Great cool down						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓						✓				
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted					
		✓				Preventing Contamination by Hands					
		✓					✓				
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly					
		✓						✓			
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 and tongs					
		✓				Highly Susceptible Populations					
	✓						✓				
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 Scrambled only					
	✓					Chemicals					
6. Time as a Public Health Control; procedures & records Using for Kolaches and Tcs						17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
							✓				
Approved Source						18. Toxic substances properly identified, stored and used Low					
	✓					Water/ Plumbing					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sunrise							✓				
	✓					19. Water from approved source; Plumbing installed; proper backflow device Approved by city					
8. Food Received at proper temperature To take temp							✓				
						20. Approved Sewage/Wastewater Disposal System, proper disposal					
Protection from Contamination							✓				
	✓					3. Cos 100					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							✓				
						10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>0</u> ppm/temperature Cos 100					
							✓				
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>0</u> ppm/temperature Cos 100							✓				
		✓				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					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) CFM						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓							✓			
22. Food Handler/ no unauthorized persons/ personnel						28. Proper Date Marking and disposition Discussed / using every 24 hrs or date					
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital					
23. Hot and Cold Water available; adequate pressure, safe 120						Permit Requirement, Prerequisite for Operation					
			✓				✓				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Packaged to order						30. Food Establishment Permit/Inspection Current/ insp posted Permit posted					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
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					
Consumer Advisory							✓				
	✓						✓				
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Separate/ discussed nuts / poster coming						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch					
	✓					W	✓				
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Discussed three comp and mop					

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) Yes					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use Stored low							1				
				✓		42. Non-Food Contact surfaces clean Remove all stickers					
1							✓				
36. Wiping Cloths; properly used and stored Store in sanitizer						43. Adequate ventilation and lighting; designated areas used					
							1				
1						44. Garbage and Refuse properly disposed; facilities maintained Dumpster lid					
37. Environmental contamination Defrost freezer							✓				
		✓				45. Physical facilities installed, maintained, and clean Better					
38. Approved thawing method							✓				
Proper Use of Utensils						46. Toilet Facilities; properly constructed, supplied, and clean See					
	1						✓				
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						47. Other Violations					
	✓						✓				
40. Single-service & single-use articles; properly stored and used											

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Jisung Jung	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 # 8256	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Milk cooler	36/40				
Bev cooler 2	32/33				
2 door cooler	38				
Butter	38				
Kolaches made at 8:20	42				
Freezer	9.2				

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
	Need thermo in warmest location of milk cooler
	Restroom equipped
	Hot water 121
	Using 4 hrs for Tcs tphc labels
	Best to use plastic curtain to Sep kitchen
	Good organization in cooler
	Discussed Kolaches and making daily and then cooling down with out lids them covering to store
	When needed pulling for front case and reheating to order
	Discussed date marking
10/cos	Bleach water set up not testing / made more and tested to be 100 ppm discussed storing clean
36/cos	Wiping cloth with OUT soap in the Sani bucket
	Discussed ware washing trays in three comp - w r a and air dry
42	Try to remove old labels from plastic containers on the outsides
37	Time to defrost freezer
	Kitchen looks much better !!
	Discussed discarding cardboard daily
	Hood cleaning daily filters
	Discussed waste oil and discarding properly
39	Back room not using cooler - to remove
W	Must keep mop sink accessible / mop water is currently being poured down drain under three comp
39	Mop rack over mop sink to hang to dry in future
	To remove anything not used in back room
44	Dumpster missing one lid
	Reminder to wash hands in hand sink

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

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