

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 06/14/2022	Time in: 9:35	Time out: 10:43	License/Permit # FS 8256	Food handlers Need	Food managers 1	Page <u>1</u> of <u>2</u>
----------------------------	-------------------------	---------------------------	------------------------------------	------------------------------	---------------------------	---------------------------

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	TOTAL/SCORE
--	--------------------------------------	--------------------------------------	--	--	----------------------------------	-------------

Establishment Name: Donny Donut	Contact/Owner Name: Yoon H Choi	* Number of Repeat Violations: _____	14/86/B
Physical Address: Horizon		✓ Number of Violations COS: _____	

Pest control : Need commercial company	Hood To confirm	Grease trap/ waste oil Wybles 01/05/2022 250 gals	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
---	--------------------	--	---

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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓						✓			
3						Highly Susceptible Populations					
Approved Source								✓			
	✓					Chemicals					
	✓							✓			
Protection from Contamination						✓					
W						Water/ Plumbing					
	✓					W	✓				
		✓				✓					

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								✓			
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
			✓			✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓			✓					
Consumer Advisory						2					
W						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
Prevention of Food Contamination						Food Identification					
1						✓					
1						Physical Facilities					
	✓					1					
		✓				✓					
		✓				✓					
Proper Use of Utensils								✓			
1								✓			
1								✓			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Yoon H Choi	Print:	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Provided food handler info in owners language

Establishment Name: Sonny Donut	Physical Address: Horizon	City/State: Rockwall	License/Permit # 8256	Page 2 of 2
---	-------------------------------------	--------------------------------	---------------------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Milk cooler	39				
Beverage cooler	39				
Upright cooler	39				
Cheese	40				
Turkey sandwiches	40				
Deep freezer	-11				

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:
	Need to add another thermo to the front of the milk cooler where it is the warmest
	Hot water in restroom and kitchen 128 F or higher
	Watch clutter under front counter
6	Using tphc for Kolaches - need to always place time on them every morning to show time today 8:30
	Making all Kolaches at same time and allowing them to sit at room temp to cool down before placing into cooler to finish cooking ...this must be quick
W	As all temps today were 74-76 F after one hour ... these should be placed into cooler as soon as possible
40	Avoid reuse of cardboard containers various locations
	Eggs and personal items are being stored on the bottom
33	Flow of sink in back appears to not meet labels - clean on both sides - discussed flow to right
35	Using wooden spoons etc for personal use - store low etc
	Sanitizer bucket 100 ppm in buckets
40	Watch. Use of cardboard on floor
40	Over use of white icing containers and never reuse lunch meat containers
	Discussed possibly using deep freezer to aggressively cool Kolaches after pan is cool to touch and then transferring to
	Upright cooler when 41 f for storage —
	Mixer pieces stored by mop sink are not used currently! When using they must be stored at three comp sink
39	On the clean dish side of the sinks to protect/ watch storage of items hanging over sink in spray zone
40	Avoid using paper to line shelving in back room and keep electrical panel etc clear of these as well
35	Store personal items below in back room too in shelving
39	Need to hang mop to dry — add mop rack at mop sink
	Waste oil to be properly disposed of - owner indicates that he filters oil and adds to it ... drains unit to clean and puts it back in
40	Avoid storing cardboard under the fryer -
32	Avoid using home type containers and utensils these are not easily cleanable / avoid using glad container for icing et.
35	Store personal water and etc separate from toppings for donuts ... store low and separate (on all tables
42	Minor detailed cleaning... of non food contact
40	Baking sheets to not be reused! - could result in cross contamination.
	All eggs and meats are cooked in oven
39/35	Eliminate clutter that impedes cleaning and presents as residential kitchen

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

Form EH-06 (Revised 09-2015)