Retail Food Establishment Inspection ReportImage: First aid kitCity of RockwallImage: Allergy policy/trainingCity of RockwallImage: City of Rockwall												3		
Date: Time in: Time out: License/Period 06/14/2022 9:35 10:43 FS 82													Food handlers Food managers Page <u>1</u> of <u>2</u>	
Purpose of Inspection: 🖌 1-Routine 📃 2-Follow Up 📃 3-Complai						aint		4-I1	nvesti	iga	tion		5-CO/Construction 6-Other TOTAL/SCOR	E
Establishment Name: Contact/Owner N Donny Donut Yoon H Choi							Vame: ★						* Number of Repeat Violations: ✓ Number of Violations COS:	ר
	Physical Address: Pest control : Horizon Need commercial comp							Hood	d nfirm				e trap/ waste oil Follow-up: Yes s 01/05/2022 250 gals No □	3
Compliance Status: Out = not in compliance IN = in compliance NO =													pplicable $COS = corrected on site R = repeat violation W- Watch NA. COS Mark an \sqrt{in appropriate box for R}$	L
Ma	irk ti	ie ap	prop	riate	Priority Items (3 Points) violations			Imr	nedia	te (Cori	recti		
O U	$ \begin{array}{c c c c c c c c c c c c c c c c c c c $					R		Con O U T	mplian I I N (nce N D	Employee Health	R		
	1. Proper cooling time and temperature												12. Management, food employees and conditional employees; 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 temperature(135°F)					Poster posted / near hand sink Preventing Contamination						Poster posted / near hand sink Preventing Contamination by Hands	
		4. Proper cooking time and temperature											14. Hands cleaned and properly washed/ Gloves used properly Using gloves each time	
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)							v	/			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_)	
3					6. Time as a Public Health Control; procedures & records Must label every tray every day / emailed Rockwall form								Highly Susceptible Populations	
					Approved Source		Pasteur						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking	
	~		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Usda				Chemicals						Chemicals	
	8. Food Received at proper temperature To always check												17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					Protection from Contamination		18. Toxic substances properly identified, ste Watch storage					18. Toxic substances properly identified, stored and used Watch storage		
w		9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Several possibles										Water/ Plumbing		
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature		,	w					 19. Water from approved source; Plumbing installed; proper backflow device City approved / sent pics anyway 20. Approved Sewage/Wastewater Disposal System, proper 	
	 Proper disposition of returned, previously served or reconditioned Discarded 												Waste oil never down drains	
0	I	N	N	C	Priority Foundation Items (2 Po	oints) R	viol	0	II	N	Ν	С		R
U T	N	O A O S Demonstration of Knowledge/Personnel 21. Person in charge present, demonstration of knowledge,						U T	N (D	Α	0 S	Food Temperature Control/ Identification	
	~			and perform duties/ Certified Food Manager (CFM) One on duty									27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
2			22. Food Handler/ no unauthorized persons/ personnel Need co owner to have food handler				V	/			28. Proper Date Marking and disposition To date mark if not using within 24 hrs			
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	T		_					Permit Requirement, Prerequisite for Operation	
			~		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			•					30. Food Establishment Permit (Current/ insp sign posted) Posted	
			~		Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Tphc								Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped - watch soap	
					Consumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See	
w					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label		:	2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Sink flow	
0	Ι	N	N	C	Core Items (1 Point) Violations Require Corrective	e Actio R	on N	ot t		ceed	d 90 N	Da C	ys or Next Inspection , Whichever Comes First	R
U T	N	0	A	0 S	Prevention of Food Contamination			Ŭ T		D	A	0 S	Food Identification	
1					 34. No Evidence of Insect contamination, rodent/other animals Flies 35. Personal Cleanliness/eating, drinking or tobacco use 				V				41.Original container labeling (Bulk Food)	
1	_					\parallel	+	<u>,</u> [Physical Facilities 42. Non-Food Contact surfaces clean	
	~	-		<u> </u>	36. Wiping Cloths; properly used and stored Stored in back room 37. Environmental contamination		_	1		_	_		Minor 43. Adequate ventilation and lighting; designated areas used	
┡		/			Watch possibilities 38. Approved thawing method	$\left \right $	┝	_					44. Garbage and Refuse properly disposed; facilities maintained	
		~					╞						45. Physical facilities installed, maintained, and clean	
					Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,		╞	+		1			46. Toilet Facilities; properly constructed, supplied, and clean	
1					dried, & handled/ In use utensils; properly used See 40. Single-service & single-use articles; properly stored and used		$\left \right $		<i>v</i>				47. Other Violations	
Ľ					and used See								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) Kelly kirkpatrick RS	Print:	Business Email:							
Form EH-06 (Revised 09-2015)									

Provided food handler info in owners language

	^{nent Name:} y Donut	Physical A Horizo	on	City/State: Rockwa		License/Permit # Page 2 o		2 of 2				
Item/Loc	ation	Temp F	TEMPERATURE OBSERV	ATIONS Temp F	Item/Locat	ion		Temp F				
Milk co				тетр г	Item/Loca	1011		тетр г				
		39										
Bev	verage cooler	39										
Up	oright cooler	39										
	Cheese	40										
Turk	ey sandwiches	40										
D	eep freezer	-11										
		OB	SERVATIONS AND CORRECT	TIVE ACTION	IS							
Item	ARTING ECTION OF TOOR ESTABLISHMENT HAS BEEN MADE. TOOR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
Number	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 fro											
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	•	•	ersonal use - store low et	C								
40	Sanitizer bucket 100 p	·										
40	Watch. Use of cardboa											
40			ers and never reuse lunch									
		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 On the clean dish side of the sinks to protect/ watch storage of items hanging over sink in spray zone											
39			•	-	v	•						
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											
40	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 32	Avoid storing cardboard under the fryer - 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											
42	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: Print: Title: Person In Charg												
(signature)	<u>Se</u> e abov	'e										
Inspected (signature)	See abov Kelly kirkpa	trick	\mathcal{RS} Print:									
						Samples: Y N	# collecte	ed				

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