

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: 12/21/2021	Time in: 11:43	Time out: 12:25	License/Permit # FS 8256	Est. Type Donut	Risk Category Med	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	TOTAL/SCORE
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Establishment Name: Sonny donuts	Contact/Owner Name: Yoon	* Number of Repeat Violations: _____	11/89/B
		✓ Number of Violations COS: _____	

Physical Address: Horizon	Pest control : Commercial as needed	Hood <small>Cleaning hood by owner</small>	Grease trap : Wyble 07-21/21 750	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> COS
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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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓				✓					
W						Highly Susceptible Populations					
						✓					
	✓					Chemicals					
	✓								✓		
						W				✓	
	✓					Water/ Plumbing					
3				✓		✓					
		✓				✓					

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					
	✓					✓					
W	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
				✓		Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						2					
				✓		W				✓	

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						Physical Facilities					
W						1					
1						✓					
		✓				✓					
Proper Use of Utensils						1					
1						✓					
1						✓					
									✓		

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Yoon H Choi	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's donuts	Physical Address: Horizon	City/State: Rockwall	License/Permit # FS 8256	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Milk cooler	33/34				
Upright cooler	39				
Kolaches made at 9-10	50/54				
Eggs made this morning	39				
Deep freezer	-6				

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: All temps F
47	Avoid storing live plant next to coffee
	Hot water in restroom 125 F - equipped
	All Kolaches are discarded at 4 hrs at room temp -
W	Need to have time labels for ALL ... also need to know what you are discarding daily
40	Avoid reusing cardboard boxes for storage
40	Discontinue reusing paper on sheet pans after using to cook
	Using oven to cook Kolaches and any eggs
39	Store fan on table clean
	Cooked Kolaches inside cooler for tomorrow we're made at 9-10 am and are 50-54 F - advised to remove lid to cook them quickly
	(Within compliance range)
W	Reminder to date mark anything that is held over 24 hrs - making eggs etc daily
32	Reminder to avoid buying residential containers with lids that have flaps to sanitize etc
40	Avoid reuse of card board in cooler
39	Need to repair gasket on door to cooler - avoid using tape
	Observed dish soap and bleach on site to set up sinks and discussed flow again / test strips on site
42	Store equipment clean
37	Time to defrost freezer
35	Watch storage in back room of personal items and also avoid reusing card board to store Maint items in it
	Digital thermo for food
	Using loft upstairs for napping only when arriving early for cooking
10	Must set up sanitizer bucket for wiping cloths to sanitize tables etc
	Too many white shipping buckets in kitchen.... Avoid reuse
	Discard all to go items containers - no reuse
	Made Sani while on site!

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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