Follow-up fee of \$50.00 is required after 1st Followup Retail Food Establishment Inspection Report Image: First aid kit City of Rockwall Allergy policy/training Image: Time in: Time out: License/Permit #										ıg								
	Date: Time in: Time out: License/Pe 12/21/2021 11:43 12:25 FS 82											Est. Type Risk Category Med Page			2_			
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai Establishment Name: Contact/Owner N										atio	n	5-CO/Construction * Number of Repeat Violations	TOTAL/SCO	RE			
	onny iysica					D	Yoon est control :		<u> </u>	Но	od		G	range	Number of Violations COS: trap: Follo	ow-up: Yes	11/89/	В
	rizon					Co	mmercial as			Cleanin	ng hood b		Wy	ble	07-21/21 750 No	Z Čos 🗌		
Ma					points in the OUT box for		tem	Mark 🗸		prop	riate b	oox f	or IN	N, NC	plicable COS = corrected on site NA, COS Mark an	1 1	lation W-Wate te box for R	h
	mpli				Prio	rity Items (3	Points) via	olations		C	ompli	iance	e Sta	tus	ve Action not to exceed 3 days			R
O U T	I N	I N N C Time and Temperature for Food Safety				R	O U T	Ν	N O	N A	C O S	Employee Health						
	1. Proper cooling time and temperature								12. Management, food employees and conditional emp knowledge, responsibilities, and reporting						employees;			
	. /	2. Proper Cold Holding temperature(41°F/ 45°F)							-					13. Proper use of restriction and exclusion; No discharge from				
	~	_			3. Proper Hot Holding t	temperature(135	°F)				eyes, nose, and mouth Posted							
					4. Proper cooking time Using oven	•	,								Preventing Contam			
		V			Using oven 5. Proper reheating proc			F in 2				IA. Hands cleaned and property washed/ Gloves used Using gloves to handle rte donuts 15. No bare hand contact with ready to eat foods or app					uts	+
		Hours)								alternate method properly followed (APPROVEI						YN)		
w					6. Time as a Public Hea Using for all meats etc - 4	alth Control; pro hrs and discard -	cedures & re label missing	ecords 1 tray							Highly Susceptib	-	. .	
	Approved Source							~				16. Pasteurized foods used; prohib Pasteurized eggs used when requir Cooking eggs		erea				
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Usda						<u> </u>	Chemicals						
	~				8. Food Received at pro	oper temperature	e						~		17. Food additives; approved and p & Vegetables	properly stored;	Washing Fruits	
						n from Contami	ination			N				~	18. Toxic substances properly iden	tified, stored and	d used	╞
	~				9. Food Separated & propreparation, storage, dis	. î	•	od			11			•	Labeled all at insp Water/ Pl	umbing		
3				~	Eggs low 10. Food contact surface Sanitized at <u>Na</u>	es and Returnah	les : Cleaned	and			~				19. Water from approved source; F backflow device City approved	0	ed; proper	
		~				arded	-				~				20. Approved Sewage/Wastewater disposal	Disposal Syster	n, proper	
O U	I N	N O	N A	C O				s (2 Poi	nts) v R	iolat 0 U	Ι	Req N O	uire N A	Cor C C	rective Action within 10 days		- 4 *	R
T		U	A	s	21. Person in charge pre and perform duties/ Cer 1 on duty		ation of know	ledge,		T		0	А	s	Food Temperature Co 27. Proper cooling method used; Maintain Product Temperature			
W	~				22. Food Handler/ no un Husband to get food	nauthorized pers	sons/ personn	el			~				28. Proper Date Marking and dispo Using within 24 hrs	osition		T
					Safe Water, Reco	rdkeeping and Labeling	Food Packag	ge			~				29. Thermometers provided, accur Thermal test strips		ed; Chemical/	
					23. Hot and Cold Water	8	uate pressure	e, safe			Ľ				Test strips and thermo Permit Requirement, Pre		peration	-
	•		~		24. Required records av destruction); Packaged		ock tags; para	site		_					30. Food Establishment Permit	•	•	
					Conformance v		Procedures								Posted Utensils, Equipme	nt. and Vendin	σ	
	~				25. Compliance with Va HACCP plan; Variance processing methods; ma Using tphc	ariance, Special	ized Process, ecialized	and			~				31. Adequate handwashing facilitie supplied, used Equipped		-	
						sumer Advisor	y			2					32. Food and Non-food Contact su designed, constructed, and used		<u> </u>	
						er Advisories: rs	w or under c							~	Watch residential containe 33. Warewashing Facilities; install			_
			~		26. Posting of Consume foods (Disclosure/Remi			Laber		Ν	v			-	Service sink or curb cleaning facili		useu	
			~		foods (Disclosure/Remi	inder/Buffet Pla	te)/ Allergen		Action			xcee	ed 90) Da	Not set up at insp ys or Next Inspection, Whicheve	ty provided		
O U T	I N	N O	N A	C O S	foods (Disclosure/Remi Core Items (1 Poin	inder/Buffet Pla	te)/ Allergen <i>Require Cor</i>		Action R	Not O U	t to E	xcee N O	<i>ed 9(</i> N A	C 0	Not set up at insp	ty provided <u>r Comes First</u>		R
O U T					foods (Disclosure/Remi Core Items (1 Poin Prevention of 34. No Evidence of Inse animals	inder/Buffet Plan nt) Violations of Food Contar ect contamination	te)/ Allergen <i>Require Con</i> nination on, rodent/oth	r rective 2		Not 0	t to E	Ν	Ν	С	Not set up at insp ys or Next Inspection, Whicheve	ty provided <u>r Comes First</u> ification		R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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	nent Name: y's donuts	Physical Address: Horizon		City/State: Rockwall		License/Permit # Page 2.		<u>2</u> of <u>2</u>		
			TEMPERATURE OBSERVA	TIONS						
Item/Loca		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Locat	ion		<u>Temp F</u>		
Milk co	oler	33/34								
Up	oright cooler	39								
Kolac	hes made at 9-10	50/54								
Eggs	made this morning	39								
D	eep freezer	-6								
T .			SERVATIONS AND CORRECT							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TH	E CONDITIONS OBSE	RVED AN	ND.		
47	Avoid storing live plant	t next to a	coffee							
	Hot water in restroom	125 F - e	quipped							
	All Kolaches are disca									
W			L also need to know w	hat you ar	e discarc	ling daily				
40	Avoid reusing cardboa									
40	•	-	heet pans after using to co	DOK						
20	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	· ·	U	g that is held over 24 hrs	- making e	aas etc a	laily				
32			ential containers with lids			-				
40	Avoid reuse of card bo	<u> </u>								
39	Need to repair gasket	on door	to cooler - avoid using tap	е						
	Observed dish soap a	nd bleach	n on site to set up sinks an	d discusse	ed flow ag	gain / 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									
10	Using loft upstairs for napping only when arriving early for cooking									
10	Must set up sanitizer bucket for wiping cloths to sanitize tables etc									
	Tooo many white shipping buckets in kitchen Avoid reuse									
	Discard all to go items containers - no reuse									
	Made Sani while on site!									
Received (signature)	See abov	/e	Print:			Title: Person In Charg	e/ Owner			
Inspected	by: Kelly Kirkpo	-	Print:							
(signature)	Kelly Kírkpo	ıtríck	(RS			Samples: Y N	# collecte	ed		
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