

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: 12/01/2020	Time in: 11:26	Time out: 12:15	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 Donut	Contact/Owner Name: Choi	* Number of Repeat Violations: _____	14/86/B
Physical Address: 5731 Horizon		✓ Number of Violations COS: _____	

Pest control : Need commercial Company	Hood Self	Grease trap : Wyble 7/6/2020	Follow-up: Yes <input checked="" type="checkbox"/> No <input 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 ✓ 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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
	✓				1. Proper cooling time and temperature 70 after 1 hr			✓				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 Poster	
		✓			3. Proper Hot Holding temperature(135°F)		Preventing Contamination by Hands						
		✓			4. Proper cooking time and temperature			✓				14. Hands cleaned and properly washed/ Gloves used properly	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)				✓			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves	
3					6. Time as a Public Health Control; procedures & records Using stickers / place on ALL trays time labels		Highly Susceptible Populations						
					Approved Source			✓				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						
	✓				8. Food Received at proper temperature To always check					✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					Protection from Contamination		3					18. Toxic substances properly identified, stored and used Watch on back shelving unit and mix of bleach	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		Water/ Plumbing						
W					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature Too strong see 18			✓				19. Water from approved source; Plumbing installed; proper backflow device City	
		✓			11. Proper disposition of returned, previously served or reconditioned Discarded			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1		W	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Crack lids to cool	
	✓				22. Food Handler/ no unauthorized persons/ personnel Need allOther employees to be food handlers				✓			28. Proper Date Marking and disposition If not using within 4 hrs	
					Safe Water, Recordkeeping and Food Package Labeling		2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need food thermo	
	✓				23. Hot and Cold Water available; adequate pressure, safe 112		Permit Requirement, Prerequisite for Operation						
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			✓				30. Food Establishment Permit (Current/ insp sign posted) Make sure it isn't being blocked by anything	
					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 Equipped	
					Consumer Advisory			✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch use	
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Ingredients by request		W					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up to use	

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	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
	✓				34. No Evidence of Insect contamination, rodent/other animals			✓				41. Original container labeling (Bulk Food)	
1					35. Personal Cleanliness/eating, dripping or tobacco use Store below facility's product		Physical Facilities						
1					36. Wiping Cloths; properly used and stored Soap to be rinsed out before in bucket		1					42. Non-Food Contact surfaces clean Watch / minor	
1					37. Environmental contamination See			✓				43. Adequate ventilation and lighting; designated areas used	
		✓			38. Approved thawing method			✓				44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils			✓				45. Physical facilities installed, maintained, and clean Watch	
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See			✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
1					40. Single-service & single-use articles; properly stored and used See				✓			47. Other Violations	

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: Donny donut	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
Beverage coolers					
37/39/39					
2 door cooler	39				
Cheese	41				
Kolaches cooked	69				
1 hr ago placed into unit					
Freezer	-31				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
42	Minor cleaning needed in bev coolers - fan guards
	Hot water at front hand sink 112
	Using tphc for kolaches labels - 4 hrs and discarded
	Using gloves to handle donuts - reminder single use
40	Watch reuse of cardboard
	Discussed rinsing hands in water after frying - best to wash hands always
!!	Reminder to cool left over Kolaches quickly on top with lids cracked per inside freezer for a brief time until 41 them transfer over to cooler. Same for cooked eggs etc
	Reminder to always prep Kolaches quickly
	Make sure you use the sinks as labeled
18	Sanitizer in bucket -.over 200 ppm bleach - discussed and demo how to mix and no soap to be added to mix
	Any wiping cloths to be rinsed free of soap before placing into bleach solution
37	Need to clean out deep freezer - time to defrost
35	Watch storage of personal items on back shelving to be below facility products
40	Avoid reuse of cardboard boxes - to be washable
	Avoid reuse of paper tray liners
39	Store fan clean on table
29	Must have a food thermometer - try digital
	Restroom equipped with soap and towels
	Bleach buckets to be bleach and water only
18	18 label sani bucket
6	Make sure all Kolaches left at room temp have a label on each tray - 6 trays with lids without labels
!!	Must send pics of all trays with time labels

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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