Followup Fee of \$50.00 after First Followup

## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

## City of Rockwall

Dat <b>8</b> /		2!	5		Time in: 12:05	Time out: <b>1:04</b>		cense/Pe S-9(			)1				1 CPFM 4	Food handlers 16	Page 1 o	<u>f_2</u>
Pui	rpos	se of	f Ins	-	tion: 1-Routine	2-Follow U	p 12:52 <b>3-</b> C	Complai	nt	4		estig	atior	1 [	5-CO/Construction	6-Other	TOTAL/SC	ORE
Esta Dui				Nan uts			Contact/C Shelia V								Number of Repeat Viola Number of Violations C	:OS:	0/00	/Λ
Phy 3035				ess:		Mas	st control : ssey 7/23/25	51		Ho N/A	od					Follow-up: Yes No	8/92	/A
Mar					Status: Out = not in co points in the OUT box for	mpliance IN = in o	compliance			t obse					plicable COS = corrected on sox for IN, NO, NA, COS Man	site <b>R</b> = repeat vio	lation W= W e box for R	atch
			Sta					olations	Requ			<i>diate</i>			ive Action not to exceed 3 day			
O U	I I N	N O	N A	C		nperature for Fo			R	Ţ	I	N	N A	C O	Empl	oyee Health		R
T		/		S	1. Proper cooling time	_	it <i>)</i>			1				S	12. Management, food employ knowledge, responsibilities, ar		employees;	
					2. Proper Cold Holding	temperature(41°	°F/ 45°F)			٧					13. Proper use of restriction are eyes, nose, and mouth	nd exclusion; No disc	charge from	
					3. Proper Hot Holding t	temperature(135°	°F)			V	_				Need Employee healt			
	-	<b>/</b>			4. Proper cooking time							,			14. Hands cleaned and proper	ntamination by Han		
	- !				5. Proper reheating pro-	cedure for hot ho	olding (165°F	F in 2			<b>V</b>	,			15. No bare hand contact with			
	(				Hours)	lah Comandi mus	J 0				•				alternate method properly followes & utensils	owed (APPROVED	Y. N. )	
	/				6. Time as a Public Hea	ann Control; proc	cedures & re	ecorus			T				Highly Susce	eptible Populations	fored	
					Ap	proved Source					~	,			Pasteurized eggs used when re		iereu	
					7. Food and ice obtaine good condition, safe, ar destruction NDCP			d in			•				CI	hemicals		
					8. Food Received at pro Checking	oper temperature							/		17. Food additives; approved a & Vegetables N/Å	and properly stored;	Washing Fruits	S
					Protection	from Contamir	nation				~	,			18. Toxic substances properly Stored low and separa		d used	
V				/	9. Food Separated & pr preparation, storage, dis See	splay, and tasting	9									r/ Plumbing		
3					10. Food contact surfact Sanitized at 200			l and			/	,		•	19. Water from approved sour backflow device City Approved			
	/				11. Proper disposition of reconditioned Disc	of returned, previo	iously served	l or			/	,			20. Approved Sewage/Wastev disposal	vater Disposal Syster	m, proper	
•																		
					Pri			s (2 Poi				_			rective Action within 10 days	S		
O U T	I N	N O	N A	C O S	Demonstration	ority Founda of Knowledge/	tion Items Personnel		nts)	viola	I N	_	nuire N A	Cor C O S	·	s e Control/ Identific	ation	R
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Shelia Woods	Print: Shelia Woods	Title: Person In Charge/ Owner GM
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: K <b>in' Donuts</b>	Physical A		ity/State: Rockwal	l. Tx	FS-9300-01	Page <u>2</u> of <u>2</u>				
2 61111		0000	TEMPERATURE OBSERVATI		.,						
Item/Loc		Temp	Item/Location	Temp	Item/Loca	tion	Temp				
Bever	age Cooler amb	44	Below								
	WIF htt	DEF	Egg, turkey sausage	34/35							
	WIC amb	36	Hashbrowns	30							
Slice	chz/eggs/sausage	40/38/38	kolaches	40							
Sar	ndwich station		Drive Thru Cooler								
Е	gg/sausage	36/32	FF milk /whip	36/37							
Cl	heese/butter	36/40	Espresso cooler								
Cr	eam cheese	39	Whole/oat milk	36/36							
			SERVATIONS AND CORRECTIV	E ACTION	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		NT HAS BEEN MADE. YOUR ATTENTI F	ON IS DIRE	CTED TO T	HE CONDITIONS OBSERV	VED AND				
46	Restrooms equipped temp greater than 101 in women's, men's 84										
	Hand sink equipped temps greater than 102 throughout kitchen										
	3 comp sink not set up, 111, using quat sani 200ppm										
	Air curtain confirmed operational rear service door, no gaps observed										
	Chemical rack looks great well organized stored low and separate										
	Great practice hanging mop head to drip dry over mop sink										
37	Observed condensation b	uildup on p	ipe and building on floor under fa	n box. Fo	od protec	ted as boxes pulled a	way from wal				
W	Gallon of Milk stored in NSF container with no lid in wic. Discarded during insp										
	Cambro ice bucket cleaned weekly, remember to keep water drained										
	Using sanitizer towel to clean wands on expresso machines after every use										
	Using gloves to to Rte foods, digital thermo available and strips current										
	Cutlery wrapped separately										
42	Cracked floor tiles have been replaced										
45	Minor detail cleaning on top of double oven  Minor detail cleaning underneath shelves in wis and MIF										
30	Minor detail cleaning underneath shelves in wic and WIF  To post current health permit in view of consumers										
10	Mold on ice deflection plate, Burn ice w/r/s allow to air dry before ice accumulates										
W	Cutting board showing signs of becoming rough. Code requires smooth and durable. Options include										
	resurfacing or replacement										
Received (signature)		/e	See abo	ove		Title: Person In Charge/	Owner				
Inspected (signature)	arby) 11 c		D 1 4								
Form EU 0	6 (Revised 09-2015)	_ ' '				Samples: Y N #	collected				