## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

7	7/22/2025 10:30 11:11 FS-6			se/Permit # -6367						Est. Type Risk Category Page 1 of 2	<u>:</u>						
Purpose of Inspection: V 1-Routine 2-Follow Up 3-Complaint Establishment Name: Contact/Owner Name: Kyung Hop Son								Owner N		* Number of				* Number of Repeat Violations:  Number of Violations COS:	E		
								_		ood Grease trap : Follow-up:			rease	te trap: Follow-up: Yes 8/92/A	\		
		Comp	pliar	ice S	Status: Out = not in corpoints in the OUT box for	mpliance IN = i	in compliance	111	) = not	obser	rved		<b>4</b> = n	ot ap	pplicable COS = corrected on site R = repeat violation W-Watcl	1	
					•					ire In	nmed	liate	Cor	recti	ox for IN, NO, NA, COS Mark an X in appropriate box for R tive Action not to exceed 3 days		
O U	(E = dogrees Eshrenheit)					R	U	J N O A		N A	C	Employee Health					
Т	~	S (F = degrees Fahrenheit)  1. Proper cooling time and temperature				T	_		S		12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting						
					2. Proper Cold Holding	temperature(4	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)      4. Proper cooking time and temperature										Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly					
		4. Proper cooking time and temperature      5. Proper reheating procedure for hot holding (165°F in 2)					\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \					IS. No bare hand contact with ready to eat foods or approved					
	Hours)  6. Time as a Public Health Control; procedures & records								alternate method properly followed (APPROVED Y N. )								
	~				6. Time as a Public Hea	iun Control; pr	rocedures &	records			1				Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered		
						Approved Source					~				Pasteurized eggs used when required eggs used for baking		
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite										Chemicals						
					destruction TX Bakery, Eckrich  8. Food Received at proper temperature						1				17. Food additives; approved and properly stored; Washing Fruits		
					check at rece						~				& Vegetables		
	ı	Protection from Contamination			and		3				~	18. Toxic substances properly identified, stored and used					
	~	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water/ Plumbing					
	~				10. Food contact surface Sanitized at 100			ed and			~			i	19. Water from approved source; Plumbing installed; proper backflow device		
	~				11. Proper disposition of reconditioned discarding		eviously serve	ed or			~			Ī	20. Approved Sewage/Wastewater Disposal System, proper disposal		
		Ш	_									Ш					
					Pri	ority Found	dation Iten	ns (2 Poi	ints)	viola	tions	_		Cor	rrective Action within 10 days		
O U T	I N	N O	N A	C O S	Demonstration	•			R R	viola O U T	I N	Req N O	N A	C C O S	Food Temperature Control/ Identification	R	
		N O		О		of Knowledg	ge/ Personnel stration of kno	owledge,		O U	I N	N	N	C 0	·	R	
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## **Retail Food Establishment Inspection Report**

Received by: (signature) Kyang Han Son	Print: Kyung Han Son	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS (signature)	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: wall Donuts (Rusk)	Physical A	ddress: V Rusk		City/State:	all, TX	License/Permit # FS-6367	Page <u>2</u> of <u>2</u>				
	, ,		TEMPERATU	RE OBSERVAT		•						
Item/Loc	ation	Temp F	Item/Location		Temp F	Item/Loca	tion	Temp F				
3 door drink cooler sliding door cooler/cheese		36										
		41										
	sausage	41										
2 do	or freezer ambient	2										
_		OF	SERVATIONS AN	D CORRECTIV	E ACTIO	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADI	E. YOUR ATTENT	ION IS DIRI	ECTED TO T	HE CONDITIONS OBSE	ERVED AND				
	Front hand sink 122	2F equip	ped									
	TPHC time stickers	on disp	lay case for 7	CS foods								
	Gloves used for all											
45	Some minor cleanii	•										
42				tion								
72	To clean sides of fryer/grease accumulation  Dial thermo/be mindful to calibrate daily											
•	Hood vent/self cleaned/refer to fire											
	3 comp sink 129F warewash hand sink 109F equipped											
	warewash hand sink 109F equipped Sani bucket setup to 100ppm											
35	To store personal items and food low and separate in coolers and storage											
29	Expired test strips/new ordered at inspection											
18		To label all spray bottles (water spray bottle to be labeled) /COS										
W Best to hang mops to dry												
45												
10	Some cleaning of floors/some grease and food debris  Discussed NO home pest sprays/must be applied commercially											
	Discussed No Hom	o poor c	prayormaorb	о аррпоа с	,01111101	Oldiny						
Received (signature)	•		Print:	ung Ha	an S	on	Title: Person In Charg	ge/ Owner				
Inspected (signature)	Kyung Han Son 11by: Chvisty Cov	tez, 1	RS Print: Ch	nristy Co			Samples: Y N	# collected				