

Retail Food Establishment Inspection Report

- ☒ First aid kit
- ☒ Allergy policy
- ☒ Vomit clean up
- ☒ Employee health

Date: 8/13/2025	Time in: 10:05	Time out: 10:40	License/Permit # need current/to post	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: The Hole Thing			Contact/Owner Name:	* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		17/83/B
Physical Address: 3005 N Goliad Rockwall, TX		Pest control : Cantu/8-11-2025	Hood PDC/10-2024	Grease trap : Fatboy/500gal/3-11-2025	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	
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 '✓' a checkmark in appropriate box for IN, NO, NA, COS    Mark an <b>X</b> in appropriate box for R						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days						
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F)	
			✓		3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✓				6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction TX Bakery, Dawn	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
3					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 2	
	✓				22. Food Handler/ no unauthorized persons/ personnel	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
	✓				34. No Evidence of Insect contamination, rodent/other animals	
1					35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
1					37. Environmental contamination	
	✓				38. Approved thawing method	
		Proper Use of Utensils				
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
OUT	IN	NO	NA	COS	Food Identification	R
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

1st followup is free. Any additional followups will result in a \$50 fee. **R**

# Retail Food Establishment Inspection Report

Received by: (signature) <i>Sang Yoon</i>	Print: <b>Sang Yoon</b>	Title: Person In Charge/ Owner <b>Owner</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

<b>Establishment Name:</b> The Hole Thing		<b>Physical Address:</b> 3005 N Goliad		<b>City/State:</b> Rockwall, TX	<b>License/Permit #</b> need current	<b>Page</b> 2 <b>of</b> 2
TEMPERATURE OBSERVATIONS						
Item/Location	Temp F	Item/Location	Temp F	Item/Location		Temp F
white freezer	-12					
2 door cooler/heavy cream	41					
drink cooler	30					
drink cooler	34					
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:					
31	Need to keep hand sink accessible/ no trash can in front blocking it					
	Front hand sink 100F equipped					
	TPHC time stickers on front display for TCS foods					
	Shelf stable individual creamers for coffee					
37	To defrost white freezer, condensation buildup					
10	One sani bucket setup to 100ppm, one sani bucket setup to 0ppm/COS					
	warewash hand sink 107F equipped					
	3 comp sink 113F					
45	Need to clean floors, some food debris					
45	Need to clean caulking around sinks, moldy, replace behind 3 comp sink					
32/39	Need to clean dough mixers and store clean					
45	Need to clean floors in back storage					
42	Need to clean speed racks, grease and food debris					
45	To clean walls and surfaces throughout, grease buildup and food splatters					
35	Need to store employee drinks low/separate, and no screw tops. use a cup with lid and straw instead					
9	Need to store raw shelled eggs low and separate in coolers, not over anything ready to eat or milk, etc					
42	Need to clean outside of storage containers, sugar, flour containers					
	gloves used					
<b>Received by:</b> <small>(signature)</small> Sang Yoon		<b>Print:</b> Sang Yoon			<b>Title: Person In Charge/ Owner</b> Owner	
<b>Inspected by:</b> <small>(signature)</small> Christy Cortez, RS		<b>Print:</b> Christy Cortez, RS			<b>Samples:</b> Y    N         # collected	

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