Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	ate:)/1 :	2/2	202	20	Time in: 10:42	Time out: 11:30		License/Po			28	3			Est. Type	Risk Category	Page 1	of <u>2</u>
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla							4-	-Inve	stig	atio	n	5-CO/Construction	6-Other	TOTAL/S	CORE			
Establishment Name: Contact/Owner I Donut Palace of Rockwall Young Soo						k Cho						* Number of Repeat Violations: ' Number of Violations COS: etrap: Follow-up: Yes		15/8	5/R			
Ph 49	Physical Address: Pest control: Go Eco/monthly								Hood Vent Hood US/yearly Grease			LE	reas ES/5	e trap : 500gal/6mo	13/03/D			
M	ark tl	Com	pliar prop	ice S riate	otatus: Out = not in compoints in the OUT box for e	each numbered it		Mark '		eckm	ark in	appı	ropria	ate bo		k an 💢 in appropriat	plation W-V te box for R	Watch
Co	mpli	ance	e Stat	tus	Prior	ity Items (3	Points)	violations	Requi	_	<i>nmed</i> Compl				ive Action not to exceed 3 day	S		
O U T	U N O A O Time and Temperature for Food Safety						R					C	Employee Health					
	~				Proper cooling time ar	nd temperature					~				12. Management, food employ knowledge, responsibilities, ar		employees;	
	2. Proper Cold Holding temperature(41°F/ 45°F)								~				13. Proper use of restriction are eyes, nose, and mouth	charge from				
		3. Proper Hot Holding temperature(135°F)											Preventing Contamination by Hands					
		•			Proper cooking time at Proper reheating process			5°F in 2							14. Hands cleaned and properly washed/ Gloves used properly gloves used 15. No bare hand contact with ready to eat foods or approved			
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)							alternate method properly followed (APPROVE)				
3					6. Time as a Public Heal	th Control; pro	cedures &	ź records							,	ptible Populations		
					App	roved Source					16. Pasteurized foods used; prohibited food not of Pasteurized eggs used when required eggs Cooked						fered	
	′				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						_				Cł			
	~				8. Food Received at prop check at recei	•	;				~				17. Food additives; approved a & Vegetables water only	and properly stored;	Washing Frui	its
		Protection from Contamination						3					18. Toxic substances properly	identified, stored an	id used			
	~				Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water	·/ Plumbing		
	~				10. Food contact surface: Sanitized at 100 p			ned and			~				19. Water from approved sour backflow device	ce; Plumbing install	ed; proper	
	~				11. Proper disposition of reconditioned disca			ved or			~				20. Approved Sewage/Wastew disposal	rater Disposal Syste	m, proper	
								ms (2 Po	ints) 1	viola	tions	Req	uire	Cor	rrective Action within 10 days			
O U T	I N	N O	N A	C O S	Demonstration				R	O U T	N	N O	N A	C O S	Food Temperature	e Control/ Identific	cation	R
	~				21. Person in charge pres and perform duties/ Cert						~				27. Proper cooling method use Maintain Product Temperature		quate to	
	~				22. Food Handler/ no una need food handler	authorized pers r's w/in 60 (ons/ perso	nnel f hire			~				28. Proper Date Marking and o			
	Safe Water, Recordkeeping and Food Package Labeling						~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital							
	~				23. Hot and Cold Water	available; adeq	uate press	sure, safe	П						Permit Requirement,	Prerequisite for O	peration	
E	~				24. Required records ava destruction); Packaged F		ock tags; p	arasite			~				30. Food Establishment Perr	nit (Current/insp re	eport sign pos	ted)
					Conformance w											pment, and Vendin		
	~				25. Compliance with Variance of HACCP plan; Variance of processing methods; mar	obtained for spe	ecialized	ess, and			~				31. Adequate handwashing fac supplied, used	ilities: Accessible a	nd properly	
					Const	umer Advisory	y			2					32. Food and Non-food Contacted, and use		e, properly	
	~				26. Posting of Consumer foods (Disclosure/Remin				П		~				33. Warewashing Facilities; in Service sink or curb cleaning f		used/	
					Core Items (1 Point	t) Violations	Require (Corrective	Action	n Noi	t to E	Exce	ed 90	0 Da	ys or Next Inspection , Which	never Comes First		
O U T	I N	N O	N A	C O S	Prevention of	f Food Contan	nination		R	U T	N	N O	N A	C O S	Food I	dentification		R
	~				 No Evidence of Insection animals 	ct contamination	n, rodent/	other			~				41.Original container labeling	(Bulk Food)		
1					35. Personal Cleanliness	eating, drinkin	g or tobac	cco use							Physic	al Facilities		
1					36. Wiping Cloths; prope	erly used and st	tored		\prod	1					42. Non-Food Contact surface	s clean		
1					37. Environmental conta	mination					~				43. Adequate ventilation and l	ghting; designated	areas used	
	38. Approved thawing method				\forall		~				44. Garbage and Refuse prope	rly disposed; faciliti	es maintained	ı				
	Proper Use of Utensils						1					45. Physical facilities installed	, maintained, and cl	ean				
					39. Utensils, equipment,	0. 0001131	-			Ľ				L				
1					dried, & handled/ In use	& linens; prope utensils; prope	erly used, erly used	stored,			~				46. Toilet Facilities; properly of	constructed, supplied	d, and clean	

Retail Food Establishment Inspection Report

Received by: (signature) see below	see below	Title: Person In Charge/ Owner
Inspected by: see below (signature)	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

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	ment Name: t Palace of Rockwall	Physical A 491 I -		City/State: Rockwa	ıll, TX	FOOD 5028	Page <u>2</u> of <u>2</u>					
			TEMPERATURE OBSERVA	TIONS	,							
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp I					
reach	in cooler		2 door cooler glass fron	35.8								
cook	ed egg/sausage	41/40	2 door glass cooler glass fror	t 40								
reach	n in cooler/sausage	40										
white	e freezer ambient	-10.6										
white	e freezer ambient	-18										
white	upright freezer ambient	.5										
2 doo	r milk cooler ambient	24.8										
		OB	SERVATIONS AND CORRECT	IVE ACTION	IS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Hand sink 107											
	3 comp sink 126											
6	Kolaches, egg sandwiches must have current time sticker labels showing 4 hours TPHC											
45	Clean walls, under					J						
45	Maintenance to floo											
42	Clean in/around/on											
40	Discard cardboard											
	_											
39	Clean racks, pans,											
35	Store personal item		nd separate er clean. Discard unus	od ogujoj	mont							
18	Label all spray bott		ei cieani. Discaru unus	eu equipi	пепі							
W			ood handler's license w	ithin 60 d	avs of	hire						
36	Store wiping cloths			111111 00 U	ays or							
30			DUCKEL									
40	Sani bucket 100 pp		no contoinoro									
42	Clean outside of bu											
	42 Clean shelves in front counter											
32	Seal exposed in co	unters ii	1 Iront									
Received			Print:			Title: Person In Charg	e/ Owner					
(signature)	Young Sook Cho	<u>, </u>	Young S	ook C	Cho	Owner						
Inspected (signature)		meta	Print: Christy	Cart	07							
	Cru usty C	Urce			<u>て</u>	Samples: Y N	# collected					