

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: 12/07/2022	Time in: 9:47	Time out: 10:33	License/Permit # Fs 8181	Food Managers 1	Food Handlers 1	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: Donut station 1	Contact/Owner Name: Hae Young Jeong	* Number of Repeat Violations: _____	10/90/A
Physical Address: 2927 Ridge road		✓ Number of Violations COS: _____	

Pest control : Go eco 11/24/22	Hood Need	Grease trap / waste oil : Americas best 11/07/2022 1000 gals	Follow-up: Yes <input type="checkbox"/> No <input checked="" 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	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
1. Proper cooling time and temperature Temps good						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓						✓				
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Discussed moving to hand sink					
		✓				Preventing Contamination by Hands					
		✓					✓				
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly					
		✓						✓			
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves and tissue					
		✓				Highly Susceptible Populations					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)							✓				
	✓					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking					
6. Time as a Public Health Control; procedures & records Using yellow stickers						Chemicals					
	✓								✓		
Approved Source						17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
	✓						✓				
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						18. Toxic substances properly identified, stored and used Stored on bottom shelf					
W	✓					Water/ Plumbing					
Protection from Contamination							✓				
	✓					19. Water from approved source; Plumbing installed; proper backflow device City approved					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							✓				
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal					
		✓					✓				
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature							✓				
		✓					✓				
11. Proper disposition of returned, previously served or reconditioned Discarded at end of 4 hrs							✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1 on duty						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓					2			✓		
22. Food Handler/ no unauthorized persons/ personnel 1 on duty						28. Proper Date Marking and disposition Milk					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Thermo and test strips					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe							✓				
	✓					30. Food Establishment Permit (Current/ insp sign posted) Posted in dining room					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓				✓				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Consumer Advisory						2					
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Shelving etc					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions							✓				
	✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Discussed setting up					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Discussed ingredients and peanut storage							✓				

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	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓						✓				
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
1						Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use To move cot							1				
						42. Non-Food Contact surfaces clean See					
							✓				
36. Wiping Cloths; properly used and stored In buckets						43. Adequate ventilation and lighting; designated areas used					
1						W					
37. Environmental contamination Ice						44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster					
		✓				1					
38. Approved thawing method						45. Physical facilities installed, maintained, and clean See					
Proper Use of Utensils							✓				
1						46. Toilet Facilities; properly constructed, supplied, and clean					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See							✓				
1						47. Other Violations					
40. Single-service & single-use articles; properly stored and used							✓				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Hae young Jeong	Print:	Title: Person In Charge/ Owner Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Donut station 1,	Physical Address: Ridge road	City/State: Rockwall	License/Permit # Fs 8181	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Beverage coolers for milk	36/38	Back room freezer	3.5		
2 door cooler		Deep freezer 1			
Precooked Kolaches from today 5/00 am	42/42	Deep cooler	36/37		
Kolaches rolled today	41	Milk	36		
Eggs cooked todayv	41				
Salsa	40				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: temps in F
	Best to attach gate to keep kids out of kitchen with zip ties and no Tatari f
	Restroom Equipped with hot water 100 and soap and towels
	Using yellow stickers for Kolaches
	Samples only for hot sauce in case
	Hot water at hand sink 100
W	creamers are not labeled for individual sale so box is available by request - non Tcs
	Using gloves to handles donuts
39/32	Watch condition of non nsf plastic containers with lids for toppings and non Tcs foods best to use nsf / replace stained ones
	Discussed cooling down in cooler without lids
	Times and temps meet code for cool down however see above
42	General Cleaning in coolers
40	Avoid reusing to go containers for croissants
35	Best to move cot to back room and not in food prep room
32	Avoid wrapping handle to scissors with duct tape
	Cooking eggs in frying pan on table top burner
	All Chemicals stored low on shelf good
32	Watch condition of rusty shelves in kitchen as cannot wash a rusty shelf
45	Time to clean hood filters and hood itself - refer to fire sept
	Waste oil is minimal - never drain ... just add to it - will check to confirm this is adequate
	Sanitizer in bucket 100 ppm
37/40	Freezer in back upright unit - is holding a sheet of ice e in the bottoms to address also avoid fuses of plastic blue bags
28/cos	Discuss date marking for opened milk ... dates 12/09/2022 so only have 2 days otherwise would have 6 days from date opening
	Keep an eye on the dumpster area
42/45	Minor detailed Cleaning under behind and on equipment and shelving
	Discussed calibrating the thermometer and use
	Discussed Bavarian cream unit and sanitizing part that goes into donut / shelf stable product per lab

Received by: See above <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

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