



FI-4075

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Date: ∩な/つ)) /	30·	24		Time in:			nse/Permi	t #						Est. Type SD	Risk Category	Page 1	of _2
03/23/2024				mnlaint		4-1	nvec	tias	tion		5-CO/Construction	6-Other	TOTAL/S	SCOP				
Purpose of Inspection: X 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N							_		4-Investigation			11011		Number of Repeat Viol Number of Violations		TOTAL	COK	
				Donuts			Young Le	e				- 1	-				↓ Q ʻ	3
Physic: 12000				#112			Pest control : GoEco Pest 3	3/20/20:	24						e trap : 3/20/2024 1000 gall	Follow-up: No		_
					= not in com		N = in compliance								olicable COS = corrected on	site R = repeat vi	iolation W=	Watch
nark th	ne aj	pprop	riate	points in the OU											ive Action not to exceed 3 do		ate box for R	
Compli		e Sta N						R		Co	mpli	nce	Statı	ıs				
U N	N O	A	o s	Time		perature for l grees Fahrenh		, K		O I N N C U N O A O S				0	Employee Health			
X 1. Proper cooling time and temperature					ŧ		х				12. Management, food emplo knowledge, responsibilities,		al employees;					
					ļ													
X 2. Proper Cold Holding temperature(41°F/45°F)							х				Proper use of restriction a eyes, nose, and mouth	and exclusion; No di	scharge from					
2 Program Hat Halding to consentury (1250E)					ł						D 4 G		,					
X				4. Proper cool				-	ļ						14. Hands cleaned and prope	ontamination by Ha		
X										3								
X				5. Proper rehe Hours)	eating proce	dure for hot l	holding (165°F ir	12			X				No bare hand contact with alternate method properly for		or approved	
-				6. Time as a F	Public Healt	h Control: pr	rocedures & reco	ords	ł			_	_					
X					Hoult	pi				1		(ceptible Population		
					Appr	roved Source	e				х				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
				7. Food and ic	ce obtained	from approve	ed source; Food i	n					1					
x				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction											(Chemicals		
v				8. Food Recei	ived at prop	er temperatui	re				х		T		17. Food additives; approved	and properly stored	l; Washing Fru	iits
X											^				& Vegetables			
				P	rotection f	rom Contan	nination				Х				18. Toxic substances properly	y identified, stored a	ınd used	
х				Food Separ preparation, s			nted during food		İ						Wat	er/ Plumbing		
_^																		
х				Sanitized at (ables; Cleaned ar ature	nd			Х				19. Water from approved sou backflow device	irce; Plumbing insta	lled; proper	
х						returned, pre	eviously served or	r	ŧ		х				20. Approved Sewage/Waste	water Disposal Syst	em, proper	
				reconditioned							_				disposal			
o I	N	N	С		Prior	rity Found	lation Items (2 Points) vio	olati	ons I	Requ N		Cor	rective Action within 10 day	rs .		
U N	o	A	o s	Demo	onstration o	of Knowledg	ge/ Personnel			U	N		A	os	Food Temperatu	re Control/ Identifi	ication	
х							tration of knowled anager (CFM)	dge,			х				27. Proper cooling method us		equate to	
_^									ļ ļ		^				Maintain Product Temperatu			
X				22. Food Han	dier/ no una	iutnorized pe	ersons/ personnel				X				28. Proper Date Marking and disposition			
				Safe Wa		lkeeping and Labeling	d Food Package			2					29. Thermometers provided, Thermal test strips	accurate, and calibra	ated; Chemica	1/
х				23. Hot and C	old Water a	available; ade		afe	1 1					_				
			24. Required records available (shellst			equate pressure, s	tock tags; parasite							Permit Requiremen	t, Prerequisite for (Operation		
						ilable (shellst		e	+ +	I					Permit Requiremen 30. Food Establishment Per			
х				24. Required destruction); I		ilable (shellst		e			x							
x				destruction); I	Packaged Fo	ilable (shellst	tock tags; parasite				X				30. Food Establishment Per Utensils, Equ	rmit (Current and V	alid)	
x				destruction); I	Packaged Formance wind ce with Variance of	ilable (shellst ood labeled ith Approved iance, Specia obtained for s	d Procedures alized Process, an				x				30. Food Establishment Per	rmit (Current and V	alid)	
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	INSTANT
STY	INSTANT INSPECTOR

	Dozen Donuts	12000 I	S-380 #112	Aubrey, TX		0	_	of 2
Daker 3	DOZCII DONGIS	12000 0	TEMPERATURE OBSERVA		`	0		
Item/Loc	ation	Temp	Item/Location	Temp	Item/Locat	ion		Temp
			Trans Bocation	Temp	Trem Boene			Temp
Reachi	n Refrigerator Unit	39°F						
Sausage Rolls		160°F						
Turbo A	Turbo Air Reach in Freezer Unit							
		O	SERVATIONS AND CORRECT	IVE ACTION	VS			
Item	AN INSPECTION OF YOUR ES		ENT HAS BEEN MADE. YOUR ATTEN			E CONDITIONS ORSERY	/ED AN	ND
Number	NOTED BELOW:							
14		•	outting on a new pair of gloves. On gloves when performing differen		ot to be take	n off and put back on	when	
21	III Chang Jung Young Soo	•		ii idSKS.				
29	0 0 0		nonium test papers to ensure the	sanitizer cor	ncentration	is correct.		
45			w the fryers is not allowed. Provi				able n	naterial
	such as a rubber mat.	<u> </u>						
47	Provide signs at the hand	wash sinks	reminding employees to wash th	eir hands wi	th soap and	warm water for a min	imum	of
	twenty seconds.							
Received		1	Print:			Title: Person In Charge/	Owner	
(signature)			Young Lee			Owner		
Inspected		2_11_	Print:					
(signature)	Y466 12		Jeff Babina RS/0	PO				. N/A

Form EH-06 (Revised 09-2015)