



FI-3396

Date:					Time in		License/I	Darmie #						Est. Type Risk Category	
10/	16	/20	22		Time in: 07:35			ermit #						SD SD Page 1 of	2
10/				tion V 1 1		-Follow Ur	0	aint	4	Invio	otico	tion			ADI
Purpo Establ				tion: X 1-I	Koutine 2-	-Follow Up	Contact/Owner	_	4-	Inve	suga	tion			UKI
				/ Baskin R	Robbins		Heitzel Gonz							Number of Repeat Violations: 0 Number of Violations COS: 1	
Physic 1168							st control : 3/23						ease 202	e trap : Follow-up: No	
1100				Status: Ou	it = not in compliar		in compliance N	<b>O</b> = not o	bserv	ved	NA				ntcl
Mark					OUT box for each i	numbered ite	em Mark	'√' a cho	eckma	ark in	appr	opriat	te bo	ox for IN, NO, NA, COS Mark an in appropriate box for R	
Compl	lianc	ce Sta	atus		Priority	items (3 i	Points) violation	s Kequi		<i>nmea</i> Compli				ive Action not to exceed 3 days	ī
O I U N	N O	N A	0	Tin	ne and Temperat			R	O U	N	N O	N A	c o	Employee Health	
Т			S	Proper co	(F = degrees		1)		T				S	12. Management, food employees and conditional employees;	+
	X			_		•				X				knowledge, responsibilities, and reporting	
				2. Proper Co	old Holding temp	erature(41°l	F/ 45°F)			v				13. Proper use of restriction and exclusion; No discharge from	
X										X				eyes, nose, and mouth	
X				3. Proper H	ot Holding temper	rature(135°	F)							Preventing Contamination by Hands	
Х				4. Proper co	ooking time and te	emperature				Х				14. Hands cleaned and properly washed/ Gloves used properly	
					heating procedure	e for hot hol	lding (165°F in 2		t	v				15. No bare hand contact with ready to eat foods or approved	
Х				Hours)						X				alternate method properly followed	
X				6. Time as a	a Public Health Co	ontrol; proc	edures & records							Highly Susceptible Populations	
					Annuovo	d Course				х				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
						ed Source								1 asteurized eggs used when required	
х				good condit	lice obtained fron tion, safe, and una									Chemicals	
^				destruction										Circuitcais	
х				8. Food Rec	ceived at proper te	emperature			Г	х		Ī		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
^									L	^					
			_		Protection from	n Contamin	ation			X				18. Toxic substances properly identified, stored and used	
х					arated & protecte , storage, display,									Water/ Plumbing	
4					ntact surfaces and									19. Water from approved source; Plumbing installed; proper	
X					t (see below) ppm					X				backflow device	
					disposition of retu	rned, previo	ously served or		-	.,				20. Approved Sewage/Wastewater Disposal System, proper	
X				reconditions	ed					X				disposal	
			С		Priority	Foundat	· I (2 D								
						1 ounum	non Items (2 P							rective Action within 10 days	
O I U N	O		o	Den	nonstration of K			oints) v	O U	I N	Requ N O	N A	Cor C O S	rective Action within 10 days  Food Temperature Control/ Identification	
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	nment Name: o' Donuts/ Baskin Robbins	Physical Ac			ity/State: Pross Road	ls, TX	License/Permit # Page o		
			TEMPERATURE (	DBSERVAT			•	_	
Item/Lo	cation	Temp	Item/Location		Temp	Item/Loca	ntion	Tem	
Cooke	d egg	166°F							
Sausa	ge patty	169°F							
Egg		35°F							
Kolache		35°F							
Storag	e cooler	36°F							
Storag	e cooler	33°F							
Walk ir	Valk in cooler								
Walk in freezer		-2°F							
Item Number	THOTED BEEG W.	STABLISHME					HE CONDITIONS OBSE	ERVED AND	
10	300ppm 3 compartment si	nk; 200ppm	oucket on line						
20	9/6/23 250gal LES								
21	CFM Heitzel Gonzalez on		•						
28	Observed TCS foods in co	•	expiration date. Increase	se routine c	hecks of e	xpired pro	duct and remove wh	en necessary	
	Product discarded by man								
32	Remove cardboard box lin	er at baskin	storage rack.						
34	8/8/23 Orkin								
35	Maintain personal items stored in designated area away from food preparation. Items removed by manager.								
39 Observed spoons stored in stagnant water. Maintain utensils storage inside food product or cle									
42	Increase cleaning of prepa	ration cooler	s, bulk storage contair	ners, and su	rfaces und	der counte	r top equipment of fo	ood debris bui	
45	up.  Increase deep clean under								
Receive			Print: Heitzel Go	nzalez			Title: Person In Charg	ge/ Owner	
Inspecte signiture		nje	Print: Bradley St	range, F	REHS/R	S/C	Samples: Y (N)	# collected N	