

815 N. BROADWAY AVE. * TYLER, TX 75702 * PHONE: (903) 535-0037 * FAX: (903) 592-0413 WEB: WWW.HEALTHYEASTTX.ORG * EMAIL: ENVIRONMENTALHEALTH@NETPHD.ORG

Dat		STATE OF STA			Permit #	nit#			Est. Type Risk Category						Page						
10/0	04/2			16F-700056	-1	Process 2 Foods - Smith County				ls - (Medium	1 of 7							
Pur	Purpose of Inspection: 1-Routine 2-Follow-up					3-C	omj	nplaint – I.R. 4-Other Routine							Total/Score						
Establishment Name: Contact/Owner Name					ne:								eat Violations: 1								
DONUT PALACE DONUT PALACE													Number of Violat	tions COS: 0	19						
Physical Address: City/County:						Zip Code:				Phor	ne: Fol										
700	7001 N 271 Hwy Suite: Tyler						75708 (9				(9	903)) 533-1026 Yes ⊠ No □								
Compliance Status: OUT = not in compliance IN = in compliance					NO =	not observed N				A = 1	not a	pplicable COS = corrected o	on site R = repeat viola	tion							
Mark an 'X' in appropriate box for COS.							Mark an 'X' for Repeat Column shown as R.								own as R.						
				_		Priorit	ty Items (3 I	Points)	Violations R	equir	e I	mmed	iate (
Cor	mpli	ance	Stat	us								Con	mplia	nce							
0	II I N N			C		Time & Temp	Food Safety R				0	1	N	N	C	Employee Health R					
T N O A			s		(F = de	ou barety				T	I N I D I A I										
NO				1.	Proper cooling time a				\top					一	一	12. Management, food emplo	oyees and conditional em	ployees;			
				2.	Proper cold holding to			l	IN					knowledge, responsibiliti	ies, and reporting	Fe 1884					
OUT					(34F/41F/45F)					TAT		П			13. Proper use of restriction and exclusion; No discharge from						
NO					3.		1_		IN	IN eyes, nose, and mouth Preventing Contamination by Hands											
NO			_	_	Proper cooking time and temperature								-								
NO	 Proper reheating procedure for hot holding 				1		OU'	THE PARTY NAMED AND ADDRESS OF THE PARTY AND A						properly							
			_	_	_	(165F in 2Hrs)						IN			_		15. No bare hand contact with ready to eat foods				
OU	1		_	_	6.		as a public health control; procedures and records			12			- T T T			_	Highly Susceptible Population 16. Pasteurized foods used; prohibited food not offered;				
	_	_			Approved Source							NA				id;					
IN				d from approved source; food in good nadulterated; parasite destruction						_	_		_	Pasteurized eggs used wh	hemicals						
IN	\dashv	\neg		_		Food received at prop			struction	+			Т	Т	Т	П	17. Food additives; approved	TO THE OWNER OF THE OWNER	shing fruits		
111	_	'			o.		from Contam			_		IN			- 1		and vegetables	and property stored, wa	sining truits		
	9 Food separated and protected, prevented during food				Т	1	IN														
IN	preparation, storage, display and tasting			26				Water / Plumbing													
IN					10.	Food contact surfaces	and returnable	es; cleane	d and	Т		TAT		П			19. Water from approved sou	arce; plumbing installed;	proper		
						sanitized atp	opm / temperati	ure				IN		\perp			backflow device				
TNT					11.	Proper disposition of	returned, previ	ously ser	ved,			TNT					20. Approved sewage / waste	ewater disposal system, p	roper		
IN reconditioned							L	IN		_	\perp	ᆚ	disposal								
			_			Prior	rity Founda	tion Ite	ms (2 Poin	ts) V	iol	ations	Requ	uire	Co	rrect	tive Action within 10 days				
0	O I N N C				Demonstration of Knowledge / Personnel			R		OU			C	Food Temperature Control / Identification							
T	N	0	A S Demonstration of Knowledge / Personner		iici			T	N	0	A	S	roou remperature	e control / Identificatio							
OUT				21.	Person in charge pres-	ent, demonstra	tion of kr	nowledge,			TAT			- 1		27. Proper cooling method us	sed; equipment adequate	to			
	001		Ш			and perform duties / c				IN				_	maintain product temperature						
OUT					Food handler / no una				1	NO				_	_	28. Proper date marking and					
		Safe Water, Record Keeping and Package Labeling					IIN	IN 29. Thermometers provided, accurate, and calibrated; chemical/thermal test strips													
TNT	_	_		_	-	Water, Record Kee				т—			Permit Requirement, Prerequisite for Operation								
IN			-	_	Hot and cold water av Required records avai				+												
NA	NA			0.511.0034	- Billion and the control of the con	ck tags, p	arasic	1	IN						30. Food Establishment Permit (Current, Valid)						
	destruction); package food labeling Conformance with Approved Procedures					_			Utensils, Equipment, and Vending												
-					25. Compliance with variance, speciali				s and	Т	OUT				П	\neg	31. Adequate handwashing fa		properly		
NA	NA					HACCP plan; variance obtained for spe						OU'	1				supplied, used				
<u> </u>					processing methods; manufacturer						INI			\neg	\neg	32. Food and non-food contact surfaces cleanable, properly					
							umer Advisor	-		IN							designed construction and	designed construction and used			
TNT	INI				26.	Posting of consumer a								T	T		8. Warewashing facilities; installed, maintained, used,				
IN	IN					Foods (disclosure / re		1								cleaning facility provided					
					C	ore Items (1 Point	t) Violations I	Require	Corrective A	ction	No	ot to E	xcee	d 90) Da	ys o	r Next Inspection, Whicheve	er Comes First			
O U	1	N O	N	C		Prevention o	of Food Contai	mination		P		OU	I	N	N	C	Food I	dentification	р		
T	N	0	A	s		r revention o	r root contai	mmation	77			T	N	0	A	S	10001	demineation			
TNT					34.	No evidence of insect	t contamination	n, rodent / other	other	Т		IN					41. Original container labeling (Bulk Food)				
	IN				animals										Physical Facilities						
IN	_		35. Personal cleanliness / eating, drinking or tobacco use		_		OU'	Τ				42. Non-food contact surfaces clean									
OU'	Mary 944 195 20 20 20 20 20 20 20 20 20 20 20 20 20			stored			IN					_	43. Adequate ventilation and lighting; designated areas used								
OUT		_	37. Environment contamination					-		IN				_	44. Garbage and refuse properly disposed; facilities maintained						
IN				38. Approved thawing method Proper Use of Utensils								OUT 45. Physical facilities installed, maintained, and clean IN 46. Toilet facilities: properly constructed supplied and clean									
					30				d stored	1							46. Toilet facilities; properly constructed, supplied, and clean 47. Other Violations				
IN						Utensils, equipment, a dried, and handled / in	5 5	3 94				IN					47. Other Violations				
_	-	_		-						+											
IN 40. Single-service and and used						and used	igio uso article	s, propen	y stored												
					P	Title: Person In Charge / Owner						Owner									
(signature) Than a Dunas							Printed Name: Maria Luviano Employee														
				., .								Business Email:									
Inspected by:								Printed Name: Jonathan Barena SSREYOUN81@GMAIL.C						IAIL.COM							
(signature)																					

Item No.

1 Cooling

TCS * food cooled from 135° F to 70° F more than 2 hours OR 135° F to 41° F (45° F) more than 6 hours; OR prepared food cooled to 41° F (45° F) more than 4 hours:

Action: Voluntary destruction, rapid reheating of cooked foods if less than 4 hours

2 Cold Hold

• TCS food held above 41° F (45° F) more than 4 hours:

Action: Voluntary destruction

TCS food held above 41° F (45° F) less than 4 hours:

Action: Rapid cool (e.g. ice bath)

3 Hot Hold

• TCS food held below 135° F more than 4 hours:

Action: Voluntary destruction

TCS food held below 135° F less than 4 hours:

Action: Rapid reheat to 165° F or more

4 Cooking

TCS food undercooked:

Action: Re-cook to proper temperature

5 Rapid Reheating

TCS food improperly reheated:

Action: Reheat rapidly to 165° F

7 Approved Source / Sound Condition

· Foods from unapproved sources/unsound condition:

Action: Voluntary destruction

9 Cross-Contamination of Raw / Cooked Foods

Ready-To-Eat food contaminated by raw TCS food:

Action: Voluntary destruction of ready-to-eat foods

14 Handwashing

· Food employees observed not washing hands:

Action: Instruct employees to wash hands as specified in the Rules.

15 Proper Handling of Ready-to-Eat Foods

• Employee did not properly wash and sanitize hands before touching ready-to-eat food with bare hands:

Action: Voluntary destruction

19, 23 Water Supply

• Facility does not have water for washing hands, preparing food, or cleaning equipment / utensils:

Action: Voluntary suspension of food preparation

^{*} Time / Temperature Control for Safety (TCS) Food



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Establishment Name:	Phy	sical Address:		City / State:		Permit Number:	
DONUT PALACE		N 271 Hwy		Tyler, TX		6F-700056-1	
TEMPERATURE OBSERVATIO		. 1		Tylei, IA	210	101 /00030-1	
Item / Location	Temp	Item / Location		Temp	Item / Location	on.	Temp
Sausage Patties / Prep Table					Sliced Cheese		71 F
Cooked Kolaches / Rack				72 F 48 F	/	/ Frep Table	711
/ COOKEU KOIACHES / KACK	1001	Raw Rolacties / C	oolei	40 1	/		
//		/			/		
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	CONTRACTOR OF THE STATE	BSERVATIONS A	The production of the part of the production of the part of the pa				
AN INSPECTION OF YOUR ES'							NDITIONS
OBSERVE	D AND I	NOTED BELOW	WITH THE COR	RESPONDIN	NG ITEM NUI	MBER:	
2.1 - 25 TAC §228.75(f)(1)(B) - Cold Hold Observation: Observed cooked eggs, slice around 70F. Observed raw kolaches inside Corrective Action: Shall maintain TCS for used. Food shall be rapidly chilled to 41°F 6. Time as a Public Health Control; Right 6.5 - 25 TAC §228.75(h)(1)(B) - Right to di Observation: Observed multiple Time/ Te markings. Must have a time stamp that de Corrective Action: Discarded ready to eat once the product exceeds 41F or drops be (Repeat) 14. Hands Cleaned and Properly Washed/	d cheese, as reach in conduct at 41°F and	and breakfast sausage cooler recorded at 50 at all times except du and shall discard if > Control for Safety (Seed 4 hours. Time states) with no date or in	e left out on the preparation, controls and the or day - This TCS) Ready to Eat (Framp starts once the	oking, or cooli is a Priority It RTE) food items product exceed	ng or when time em item s in display cabin ds 41F or drops b	e as public health cont net with missing or in pelow 135F.	trol is being
14.5 - 25 TAC §228.38(d) - When to wash Observation: Observed food handler hand washing hands in between task. Corrective Action: Shall properly wash has 21.1 - 25 TAC §228.31(a) - Person in Charge Observation: Failure to provide a a certific Corrective Action: A certified food management of the control	- This is a leads and ands and	Priority Item item s not being washed w rms when required b wledge, vomit/diarr at establishment dur anger during time of	by 25 TAC §228.38 (d heal clean up plan ring all hours of open inspection.).			without
22. Food Handler/No Unauthorized Person 22.1 - 25 TAC §228.33(d) - Food Handler Tobservation: Failure of food employees to Corrective Action: All food employees sh 31. Adequate Hand Washing Facilities (Hi 31.11 - 25 TAC §228.175(b) - Hand washing	Training crip complete all successions.	iteria - This is a Prior an accredited food h fully complete an acc	nandler training countredited food handle	rse. r training cour	rse, within 60 day		
Received by:		Printed			Title: Person In Cha	arge / Owner	
(signature) man - Duna	0		Name: Maria Luv	ziano		Employee	
ηι ων ~ υ ων σσο			IVIAIIA LU\	ταπυ		Employee Samples:	# Collected
Inspected by:	52	2.5	Printed			Deta World Sells 40 A	
(signature)	The same	~ ~.>	Name: Ionathan	Rarena		Yes No	



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OBSERVATIONS AND CORRECTIVE ACTIONS CONT'D

31. Adequate Hand Washing Facilities (HWS): Accessible and Properly Supplied

31.11 - 25 TAC §228.175(b) - Hand washing cleanser, availability - This is a Priority Foundation Item item

Observation: Observed no dispensed liquid hand soap at the handsink in either back of house or front of house.

Corrective Action: Shall provide dispsend liquid hand soap at all handsinks at all times.

31. Adequate Hand Washing Facilities (HWS): Accessible and Properly Supplied

§228.175(e) - Handwashing signage

Observation: Failure to provide handwash signs to handsinks.

31. Adequate Hand Washing Facilities (HWS): Accessible and Properly Supplied

31.4 - 25 TAC §228.149(a) - HWS-accessible; not used for other purposes - This is a Priority Foundation Item item

Observation: Observed handsink located in the back of house access blocked.

Corrective Action: Shall only use handsinsk for handwashing and be accessible at all times.

36. Wiping Cloths; Properly Used and Stored

36.3 - 25 TAC §228.68(d)(2)(A) - Cloths in-use for wiping between uses stored - This is a Core Item item

Observation: Observed cloths in use for wiping counters and other equipment surfaces not stored in chemical sanitizer solution between uses. These cloths are stored directly on prep tables.

Corrective Action: Shall store wiping cloths in chemical sanitizer solution at a concentration specified under 25 TAC §228.11 between uses.

37. Environmental Contamination

37.3 - 25 TAC §228.69(a)(1)(C) - Storing the food at least 15 cm (6 inches) above the floor - This is a Core Item item

Observation: Observed bag of flour stored directly on the floor.

Corrective Action: Shall store food at least 15 cm (6 inches) above the floor.

37. Environmental Contamination

37.1 - 25 TAC §228.69(a)(1)(A) - Store food-clean/dry location to protect from contamination - This is a Core Item item

Observation: Observed food not stored in a clean/dry location protected from contamination. Observed Boxes of precooked bacon covered/accumulated with ice build up in upright reach in freezer.

Corrective Action: Shall store food in a clean, dry location to protect from contamination.

42. Non-Food Contact Surfaces Clean

42.5 - 25 TAC §228.114(c) - Nonfood-contact surfaces deep cleaned - This is a Core Item item

Observation: Observed glaze machine and oven with accumulated soil and debris. Must clean and sanitize to sight and touch.

Corrective Action: Shall clean nonfood contact surfaces of equipment at a frequency necessary to preclude accumulation of soil residues. Shall deep clean.

45. Physical Facilities Installed, Maintained, and Clean

45.14 - 25 TAC §228.186(b) - Cleaning, frequency and RESTRICTIONs. - This is a Core Item item

Observation: Observed physical facilities unclean and walls with accumulated debris. Must thoroughly deep clean facility to sight and touch.

Corrective Action: Shall clean physical facilities as often as necessary to keep clean. Except for cleaning that is necessary due to a spill or other accident cleaning shall be done during periods when the least amount of food is exposed such as after closing.

45. Physical Facilities Installed, Maintained, and Clean

45.35 - 25 TAC §228.173(f)(4) - Walls, ceiling durable materials - This is a Core Item item

Observation: Observed walls or ceilings with unapproved materials inside restroom. Multiple ceiling tiles are damaged and must be replaced immediately.



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OBSERVATIONS AND CORRECTIVE ACTIONS CONT'D
Corrective Action: Shall provide walls/ceilings to be covered with durable waterproof materials, light in color and use waterproof materials extending from the top of the coved base(wall/floor or toe-kick/floor junctures) to at least 3 feet above the backsplash.
45. Physical Facilities Installed, Maintained, and Clean
45.45 - 25 TAC §228.183(a) - Areas for employeeslocation - This is a Core Item item
Observation: Failure to designate areas for employees to eat, drink, and use tobacco. Observed personal drink stored where it may contaminate a commercial
food item.
Corrective Action: Shall designate areas for employees to eat, drink, and use tobacco so that food, equipment, linens, and single-service and single-use articles are protected from contamination.



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OBSERVATIONS AND CORRECTIVE ACTIONS CONT'D

12) 12.11 - 25 TAC §228.35(f) - A food employee shall comply with exclusion/RESTRICTION

Comments: Must have a written Food Employee Health Policy onsite. Corrective Actions: A food employee shall comply with an exclusion as specified under §25 TAC §228.36(1)-(3) and (4)

20) 20.1 - 25 TAC §228.146(g) - Grease Traps

Comments: Must send latest grease trap service to inspector no longer than 7 days.

26) 26.7 - 25 TAC §228.79(a)(2)(E) - Allergen Labeling

Comments: Observed inadequate/missing allergen labeling. Especially if selling eggs, wheat, and dairy.

Corrective Actions: Shall provide allergen labelin as specified in 25 TAC §228.79(a)(2)(e).

34)34.1 - 25 TAC §228.186(k)(1)-(6) - Pest Control effective measures, observed/suspected pests

Comments: Must send latest pest control to inspector no longer than 7 days.

44) 44.23 - 25 TAC §228.152(n)(1)(B) - Covering receptacles after filled

Comments: Must cover waste receptacles (Dumpster) after use located outdoors.

- Before a food establishment moves equipment, changes concept of food production / menu, operates a temporary food event outside, remodels, changes ownership NET Health shall be notified to determine necessary action.
- Imminent Hazard = a food establishment shall voluntary close and report to NET Health when an imminent hazard is present.
 - No electricity
 - Surfacing waste water / sewage
 - No refrigeration
 - No potable water
 - No hot water
 - Infestation of rodents or insects
- When an employee is <u>diagnosed</u> with one of the following illnesses
 - Shigella
 - Eschericia coli (E. coli)
 - Hepatitis A
 - Norovirus
 - Salmonella

Repeat Violations

Violations shall be corrected as soon as possible and shall be prevented in daily operations. When violations are repeated on consecutive inspections an establishment can be subject to administrative penalties.

Signage

- Employee Hand Washing Signs at hand sinks
- Posted Visible to Public
 - Most Recent Inspection
 - Valid Food Establishment Permit
 - CFM certificates with NET Health Registration Card
 - Consumer Advisory undercooked animal protein posted visible to public

Documentation - Common documents that need to be kept onsite are:

- Employee Health Policy.
- Food Workers Cards / Registrations / Certified Food Manager Certificates for all Employees.
- Invoice/Receipts
- Other Inspections (Fire Marshal, Third Party, Pest Control, Onsite Waste Water)
- Service Reports (Pest Treatment, Maintenance)
- HACCP Monitoring Records / Temperature Logs.
- Contamination Event Policy Vomit and Diarrheal Cleanup.