

Date: 02/17/2022	Time in: 08:45 AM	Time out: 09:45 AM	Permit #: 16F-700056-1	Est. Type: Process 2 Foods - Smith County	Risk Category: Medium	Page 1 of 5
Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine		<input type="checkbox"/> 2-Follow-up	<input type="checkbox"/> 3-Complaint - I.R.	<input type="checkbox"/> 4-Other Routine		Total/Score <b>4</b>
Establishment Name: DONUT PALACE		Contact/Owner Name: DONUT PALACE		Number of Repeat Violations: 0		
Physical Address: 7001 N 271 Hwy Suite:		City/County: Tyler	Zip Code: 75708	Phone: (903) 533-1026	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	

Compliance Status: OUT = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation  
Mark an 'X' in appropriate box for COS. Mark an 'X' for Repeat Column shown as R.

**Priority Items (3 Points) Violations Require Immediate Corrective Action Not to Exceed 3 Days**



Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS	Time & Temperature for Food Safety (F = degrees Fahrenheit)		OUT	IN	NO	NA	COS	Employee Health	
IN					1. Proper cooling time and temperature		IN				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
IN					2. Proper cold holding temperature (34F/41F/45F)		IN				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
NO					3. Proper hot holding temperature (135F)		<b>Preventing Contamination by Hands</b>						
IN					4. Proper cooking time and temperature		IN				14. Hands cleaned and properly washed / gloves used properly		
IN					5. Proper reheating procedure for hot holding (165F in 2Hrs)		IN				15. No bare hand contact with ready to eat foods		
OUT				X	6. Time as a public health control; procedures and records		<b>Highly Susceptible Population</b>						
<b>Approved Source</b>							NA				16. Pasteurized foods used; prohibited food not offered; Pasteurized eggs used when required		
IN					7. Food and ice obtained from approved source; food in good condition, safe and unadulterated; parasite destruction		<b>Chemicals</b>						
IN					8. Food received at proper temperature		IN				17. Food additives; approved and properly stored; washing fruits and vegetables		
<b>Protection from Contamination</b>							IN				18. Toxic substances properly identified, stored and used		
IN					9. Food separated and protected, prevented during food preparation, storage, display and tasting		<b>Water / Plumbing</b>						
IN					10. Food contact surfaces and returnables; cleaned and sanitized at _____ ppm / temperature		IN				19. Water from approved source; plumbing installed; proper backflow device		
IN					11. Proper disposition of returned, previously served, reconditioned		IN				20. Approved sewage / wastewater disposal system, proper disposal		

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

OUT	IN	NO	NA	COS	Demonstration of Knowledge / Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control / Identification	R
IN					21. Person in charge present, demonstration of knowledge, and perform duties / certified food manager (CFM)		IN					27. Proper cooling method used; equipment adequate to maintain product temperature	
IN					22. Food handler / no unauthorized persons / personnel Safe Water, Record Keeping and Package Labeling		IN					28. Proper date marking and disposition	
<b>Safe Water, Record Keeping and Package Labeling</b>							IN					29. Thermometers provided, accurate, and calibrated; chemical/thermal test strips	
IN					23. Hot and cold water available; adequate pressure, safe		<b>Permit Requirement, Prerequisite for Operation</b>						
IN					24. Required records available (shellstock tags; parasite destruction); package food labeling		IN					30. Food Establishment Permit (Current, Valid)	
<b>Conformance with Approved Procedures</b>							<b>Utensils, Equipment, and Vending</b>						
NA					25. Compliance with variance, specialized process and HACCP plan; variance obtained for specialized processing methods; manufacturer instructions		IN					31. Adequate handwashing facilities: accessible and properly supplied, used	
<b>Consumer Advisory</b>							IN					32. Food and non-food contact surfaces cleanable, properly designed construction and used	
IN					26. Posting of consumer advisories; raw or under cooked Foods (disclosure / reminder / buffet plate) /allergen label		IN					33. Warewashing facilities; installed, maintained, used, Service sink or curb cleaning facility provided	

**Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First**

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
IN					34. No evidence of insect contamination, rodent / other animals		IN					41. Original container labeling (Bulk Food)	
IN					35. Personal cleanliness / eating, drinking or tobacco use		<b>Physical Facilities</b>						
IN					36. Wiping cloths; properly used and stored		IN					42. Non-food contact surfaces clean	
IN					37. Environment contamination		IN					43. Adequate ventilation and lighting; designated areas used	
IN					38. Approved thawing method		IN					44. Garbage and refuse properly disposed; facilities maintained	
<b>Proper Use of Utensils</b>							OUT					45. Physical facilities installed, maintained, and clean	
IN					39. Utensils, equipment, and linens; properly used, stored, dried, and handled / in-use utensils; properly used		IN					46. Toilet facilities; properly constructed, supplied, and clean	
IN					40. Single-service and single-use articles; properly stored and used		IN					47. Other Violations	

Received by: (signature) 	Printed Name: Samoun Chea	Title: Person In Charge / Owner
Inspected by: (signature) 	Printed Name: Jonathan Barena	Business Email: SSREYOUN81@GMAIL.COM



## Corrective Actions to Ensure Safe Food

### 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

Establishment Name: DONUT PALACE	Physical Address: 7001 N 271 Hwy	City / State: Tyler, TX	Permit Number: 16F-700056-1
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TEMPERATURE OBSERVATIONS					
Item / Location	Temp	Item / Location	Temp	Item / Location	Temp
Sausages / 2 Door Upright Reach In	37 F	Cheese / 2 Door Upright Reach In Cooler	37 F	/	
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW WITH THE CORRESPONDING ITEM NUMBER:

6. Time as a Public Health Control; Right to Discard  
 6.2 - 25 TAC §228.75(i)(2) - Time as a public health control - Cooked and served, in 4 hours, exceed 4-hour limit discarded - This is a Priority Item item  
 Observation: Failure to provide/maintain documentation/logs for food held out of temperature where time is being used as a public health control.  
 Did not observe any time stamps on TCS food items.  
 Corrective Action: Shall maintain/provide documentation/logs of food held out of temperature where time is used as control per written procedures. Shall discard food with no time marking.  
 (Corrected on Site)

45. Physical Facilities Installed, Maintained, and Clean  
 45.13 - 25 TAC §228.186(a) - The physical facilities shall be maintained in good repair - This is a Core Item item  
 Observation: Observed physical facilities in disrepair.  
 Missing Ceiling tiles in Women's restroom and damaged ceiling tiles in Men's restroom.  
 Corrective Action: Shall repair/maintain physical facilities in good repair.

Received by: (signature) 	Printed Name: Samoun Chea	Title: Person In Charge / Owner Owner
Inspected by: (signature) 	Printed Name: Jonathan Barena	Samples: # Collected Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>



**OBSERVATIONS AND CORRECTIVE ACTIONS CONT'D**

- 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 voluntarily 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 diagnosed 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.