





## Texas Department of State Health Services Retail Food Establishment Inspection Report



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

O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel	R	O U T	I N	N O	N A	C O S	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			IN				28. Proper Date Marking and disposition	
					<b>Safe Water, Recordkeeping and Food 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); Packaged Food labeled			IN				30. Food Establishment Permit (Current & Valid)	
					<b>Conformance with Approved Procedures</b>							<b>Utensils, Equipment, and Vending</b>	
	IN				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, constructed, and used	
	IN				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label							33. Ware washing 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

O U T	I N	N O	N A	C O S	Prevention of Food Contamination	R	O U T	I N	N O	N A	C O S	Food Identification	R
	I-OUT				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			I-OUT				42. Non-Food Contact surfaces clean	
	IN				37. Environmental contamination			IN				43. Adequate ventilation and lighting; designated areas used	
	IN				38. Approved thawing method			I-OUT				44. Garbage and Refuse properly disposed; facilities maintained	
					<b>Proper Use of Utensils</b>			I-OUT				45. Physical facilities installed, maintained, and clean	
	IN				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			IN				46. Toilet Facilities; properly constructed, supplied, and clean	
	IN				40. Single-service & single-use articles; properly stored and used			IN				47. Other Violations	

Received by: (signature)  	Print: Jae Rhee	Title: Person In Charge/ Owner Owner
Inspected by: (signature)  	Print: Kristen WEATHERFORD	Business Email:



**Texas Department of State Health Services  
Retail Food Establishment Inspection Report**



TEMPERATURE OBSERVATIONS	
Item/Location	Temp
<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>	
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
34	Observed fruit flies/gnats.
42	Shall clean residue build up on equipment. Repeat
44	Shall have lids for trash cans.
45	Shall clean residue build up on floors and walls. Repeat
Samples: No	
# Collected:	
Received by: (signature)	Print: Jae Rhee
<i>Jae Rhee</i>	
Inspected by: (signature)	Print: Kristen WEATHERFORD
<i>Kristen Weatherford</i>	
Title: Person In Charge/ Owner	
Owner	

# Retail Food Establishment Inspection Report

Date: 02/12/2025	Time in: 10:55 AM	Time out: 11:22 AM	License/Permit # -	TMS Project # 2024-026437	Page 1 of 2
<b>Purpose of Inspection:</b>					
1-Compliance <input checked="" type="checkbox"/>		2-Routine <input type="checkbox"/>		3-Field Investigation <input type="checkbox"/>	
4-Visit <input type="checkbox"/>		5-Other <input type="checkbox"/>		<b>TOTAL/SCORE</b>	
Establishment Name: Donuts & More			Contact/Owner Name: Jae rhee		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0
Physical Address: 300 Hwy 67			City/County: Alvarado/Johnson County		Zip Code: 76009 Phone: 000-000-0000
					96/100

Compliance Status: OUT = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation  
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '\*' 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
<b>Time and Temperature for Food Safety (F = degrees Fahrenheit)</b>						<b>Employee Health</b>					
		✓					✓				
	✓						✓				
		✓				<b>Preventing Contamination by Hands</b>					
	✓						✓				
		✓					✓				
3						<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>								✓			
	✓					<b>Chemicals</b>					
	✓						✓				
<b>Protection from Contamination</b>							✓				
	✓					<b>Water/ Plumbing</b>					
	✓						✓				
	✓						✓				
	✓						✓				

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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
			✓				✓				
<b>Consumer Advisory</b>							✓				
	✓						✓				

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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓						✓				
	✓					<b>Physical Facilities</b>					
	✓					1					
	✓						✓				
	✓						✓				
<b>Proper Use of Utensils</b>							✓				
	✓						✓				
	✓						✓				

Received by: (signature)	Print: Jae rhee	Phone # / email: Donutsandmore@hotmail.com
Inspected by: (signature)	Print: Tina Moore, RS	Inspector's Phone #

# Retail Food Establishment Inspection Report

Date: 09/18/2024	Time in: 09:34 AM	Time out: 10:05 AM	License/Permit # -	TMS Project # 2024-026437	Page 1 of 2		
<b>Purpose of Inspection:</b>		<input checked="" type="checkbox"/> 1-Compliance	<input type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other	<b>TOTAL/SCORE</b>
Establishment Name: Donuts & More			Contact/Owner Name: Jae Rhee		* Number of Repeat Violations: <u>1</u> ✓ Number of Violations COS: <u>0</u>		<b>96/100</b>
Physical Address: 300 Hwy 67			City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes No (circle one)	

**Compliance Status:** OUT = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation  
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '\*' 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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
✓						✓					
✓						✓					
	✓										
✓						✓					
✓											
✓											
						<b>Preventing Contamination by Hands</b>					
						✓					
						✓					
						<b>Highly Susceptible Populations</b>					
						✓					
✓						<b>Chemicals</b>					
						✓					
						✓					
						<b>Water/ Plumbing</b>					
						✓					
						✓					

**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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
✓						✓					
✓						✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
✓						✓					
✓											
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
✓						2					
<b>Consumer Advisory</b>						<b>Food Identification</b>					
✓						✓					
✓						✓					

**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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
✓						✓					
✓						<b>Physical Facilities</b>					
✓						1					
✓						✓					
✓						✓					
<b>Proper Use of Utensils</b>						<b>Food Identification</b>					
✓						1					
✓						✓					
✓						✓					

Received by: (signature) <i>Jae Rhee</i>	Print: Jae Rhee	Phone # / email: Donutsandmore@hotmail.com
Inspected by: (signature) <i>Kristen Weatherford</i>	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

## Retail Food Establishment Inspection Report

Date: 09/18/2024	Establishment Name: Donuts & More	Physical Address: 300 Hwy 67	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - RIC	36				
2 - Cheese-RIC	38				
2 - Cooked sausage patty-RIC	37				
2 - Beverage cooler	38				
2 - Drive thru beverage cooler	39				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
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6 - Using time, in compliance.  
 20 - Note: Missing air gap at 3-compartment plumbing.  
 30 - 08/03/2025  
 31 - Shall Clean handsink. shall not store anything in handsink.  
 38 - Thawing under refrigeration, in compliance.  
 42 - Shall clean on the inside and outside surfaces of equipment, bins etc.  
 45 - Observed residue build up on floors and walls. Shall clean floors and walls under and behind equipment.  
 Additional Comments: Print this report and keep on site.

Registered Food Service manager Jae Brum Rhee		Certificate #:	Exp. Date: 07/12/2028
Pest Control Company Abby			Service Date: 08/30/2024
Grease Trap Service Company America power			Service Date: 09/13/2024
Received by: (signature) <i>Jae Rhee</i>	Print: Jae Rhee	Phone # / email: Donutsandmore@hotmail.com	
Inspected by: (signature) <i>Kristen Weatherford RS</i>	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834	

# Retail Food Establishment Inspection Report

Date: 04/30/2024	Time in: 08:33 AM	Time out: 09:10 AM	License/Permit # -	TMS Project # 2023-022577	Page 1 of 2		
Purpose of Inspection:		1-Compliance <input checked="" type="checkbox"/>	2-Routine <input type="checkbox"/>	3-Field Investigation <input type="checkbox"/>	4-Visit <input type="checkbox"/>	5-Other <input type="checkbox"/>	<b>TOTAL/SCORE</b>
Establishment Name: Donuts & More			Contact/Owner Name: Jae Rhee		* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>		<b>95/100</b>
Physical Address: 300 Hwy 67			City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes No (circle one)	

Compliance Status: **OUT** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation  
 Mark the appropriate points in the **OUT** box for each numbered item Mark '✓' a checkmark in appropriate box for **IN, NO, NA, COS** Mark an asterisk '\*' in appropriate box for **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			OUT	IN	NO	NA	COS		
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)							<b>Employee Health</b>						
		✓					✓					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓						✓					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		✓										<b>Preventing Contamination by Hands</b>	
	✓						✓					14. Hands cleaned and properly washed/ Gloves used properly	
		✓					✓					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
3												<b>Highly Susceptible Populations</b>	
									✓			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	✓											<b>Chemicals</b>	
		✓					✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
							✓					18. Toxic substances properly identified, stored and used	
	✓											<b>Water/ Plumbing</b>	
	✓						✓					19. Water from approved source; Plumbing installed; proper backflow device	
		✓					✓					20. Approved Sewage/Wastewater Disposal System, proper disposal	

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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
<b>Demonstration of Knowledge/ Personnel</b>							<b>Food Temperature Control/ Identification</b>						
	✓						✓					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓						✓					28. Proper Date Marking and disposition	
<b>Safe Water, Recordkeeping and Food Package Labeling</b>												29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	✓											<b>Permit Requirement, Prerequisite for Operation</b>	
	✓						✓					30. Food Establishment Permit (Current & Valid)	
<b>Conformance with Approved Procedures</b>												<b>Utensils, Equipment, and Vending</b>	
				✓			✓					31. Adequate handwashing facilities: Accessible and properly supplied, used	
<b>Consumer Advisory</b>							✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓						✓					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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
<b>Prevention of Food Contamination</b>							<b>Food Identification</b>						
	✓						✓					41. Original container labeling (Bulk Food)	
	✓											<b>Physical Facilities</b>	
	✓						1					42. Non-Food Contact surfaces clean	
	✓						✓					43. Adequate ventilation and lighting; designated areas used	
	✓						✓					44. Garbage and Refuse properly disposed; facilities maintained	
	✓						1					45. Physical facilities installed, maintained, and clean	
	✓						✓					46. Toilet Facilities; properly constructed, supplied, and clean	
	✓						✓					47. Other Violations	

Received by: (signature)	Print: Jae Rhee	Phone # / email: Donutsandmore@hotmail.com
Inspected by: (signature)	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

## Retail Food Establishment Inspection Report

Date: 04/30/2024	Establishment Name: Donuts & More	Physical Address: 300 Hwy 67	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - RIC	37				
2 - Smoked sausage-RIC	38				
4 - Sausage rolls- out of oven	200				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
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6 - Shall time stamp sausage rolls. Shall record daily logs and keep logs on site.  
 29 - Observed chlorine sanitizer test strips, probe thermometers and alcohol swabs.  
 30 - Permit valid until 08/03/2024.  
 42 - Clean bottom shelf of customer reach in cooler (near front door). Clean inside surfaces of coolers and outside surfaces of bulk dry-goods containers in kitchen.  
 45 - Clean floors along walls, under equipment and in restroom.  
 AdditionalComments: Print this report and keep on site.

Registered Food Service manager Jae Bum Rhee		Certificate #:	Exp. Date: 07/12/2028
Pest Control Company Abbys			Service Date: 08/16/2023
Grease Trap Service Company Americas powerwash			Service Date: 04/16/2024
Received by: (signature) <i>Jae Rhee</i>	Print: Jae Rhee	Phone # / email: Donutsandmore@hotmail.com	
Inspected by: (signature) <i>Kristen Weatherford</i>	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834	

# Retail Food Establishment Inspection Report

Date: 09/07/2023	Time in: 09:03 AM	Time out: 09:37 AM	License/Permit # -	TMS Project # 2023-022577	Page 1 of 2
<b>Purpose of Inspection:</b> <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other					<b>TOTAL/SCORE</b>
Establishment Name: Donuts & More			Contact/Owner Name: Jae Bum Rhee		* Number of Repeat Violations: <u>2</u> ✓ Number of Violations COS: <u>0</u>
Physical Address: 300 Hwy 67 (7-2014) Suite: Donuts and More			City/County: Alvarado/Johnson County		Follow-up: Yes No (circle one)
			Zip Code: 76009	Phone: 000-000-0000	<b>98/100</b>

**Compliance Status:**    **OUT** = not in compliance    **IN** = in compliance    **NO** = not observed    **NA** = not applicable    **COS** = corrected on site    **R** = repeat violation  
 Mark the appropriate points in the **OUT** box for each numbered item    Mark '✓' a checkmark in appropriate box for **IN, NO, NA, COS**    Mark an asterisk '\*' in appropriate box for **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			OUT	IN	NO	NA	COS			
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)														
													12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
													13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
													<b>Preventing Contamination by Hands</b>	
													14. Hands cleaned and properly washed/ Gloves used properly	
													15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
													<b>Highly Susceptible Populations</b>	
													16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
													<b>Chemicals</b>	
													17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
													18. Toxic substances properly identified, stored and used	
													<b>Water/ Plumbing</b>	
													19. Water from approved source; Plumbing installed; proper backflow device	
													20. Approved Sewage/Wastewater Disposal System, proper disposal	

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

Compliance Status						R	Compliance Status						R	
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS			
<b>Demonstration of Knowledge/ Personnel</b>														
													27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
													28. Proper Date Marking and disposition	
													29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
													<b>Permit Requirement, Prerequisite for Operation</b>	
													30. Food Establishment Permit (Current & Valid)	
													<b>Utensils, Equipment, and Vending</b>	
													31. Adequate handwashing facilities: Accessible and properly supplied, used	
													32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
													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

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

Received by: (signature)	Print: Jae Bum Rhee	Phone # / email: Donutsandmore@hotmail.com
Inspected by: (signature)	Print: Tim Fish, RS	Inspector's Phone #

## Retail Food Establishment Inspection Report



Date: 09/07/2023	Establishment Name: Donuts & More	Physical Address: 300 Hwy 67 (7-2014) Suite: Donuts and More	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Drive thru reach in cooler(ric)-milk	39				
2 - Customer ric(milk)	40				
2 - Kolache dog-kitchen ric	39				
2 - Almond milk-kitchen ric	39				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
<p>6 - Using time log for kolaches.</p> <p>29 - Observed chlorine sanitizer test strips, probe thermometers, and alcohol swabs.</p> <p>30 - Permit posted and valid through 8/3/24.</p> <p>33 - 3-compartment sink set up to wash, rinse, and sanitize.</p> <p>36 - Sanitizer at bucket tested 100 ppm Cl.</p> <p>42 - Clean bottom shelf of customer reach in cooler(near front door). Clean shelving, equipment, and bulk dry-goods containers in kitchen.</p> <p>45 - Clean floors along walls and under equipment. Defrost reach in freezer, a lot of ice build up. Clean floors and walls in kitchen.</p> <p>AdditionalComments:Print this report and keep it on site.</p>	

Registered Food Service manager Jae Bum Rhee	Certificate #:	Exp. Date: 07/12/2028
Pest Control Company Abby's		Service Date: 08/16/2023
Grease Trap Service Company America's		Service Date: 08/30/2023
Received by:  (signature)	Print: Jae Bum Rhee	Phone # / email: Donutsandmore@hotmail.com
Inspected by:  (signature)	Print: Tim Fish, RS	Inspector's Phone #

# Retail Food Establishment Inspection Report

Date: 03/17/2023	Time in: 10:41 AM	Time out: 11:35 AM	License/Permit # -	TMS Project # 2022-020967	Page 1 of 2
<b>Purpose of Inspection:</b>		<input checked="" type="checkbox"/> 1-Compliance		<input type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation
Establishment Name: Donuts & More		Contact/Owner Name: Jae Rhee		* Number of Repeat Violations: <u>2</u>	<b>TOTAL/SCORE</b>
Physical Address: 300 Hwy 67 (7-2014) Suite: Donuts and More		City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes No (circle one)
					<b>93/100</b>

Compliance Status: **OUT** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation  
 Mark the appropriate points in the **OUT** box for each numbered item Mark '✓' a checkmark in appropriate box for **IN, NO, NA, COS** Mark an asterisk '\*' 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
<b>Time and Temperature for Food Safety (F = degrees Fahrenheit)</b>						<b>Employee Health</b>					
	✓						✓				
	✓						✓				
		✓									
		✓					✓				
		✓					✓				
	✓										
<b>Approved Source</b>						<b>Preventing Contamination by Hands</b>					
	✓										
		✓					✓				
		✓					✓				
	✓										
<b>Protection from Contamination</b>						<b>Highly Susceptible Populations</b>					
	✓							✓			
	✓										
	✓						✓				
	✓										
	✓										

### 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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						2				
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
	✓										
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓						✓				
<b>Consumer Advisory</b>						<b>Food Identification</b>					
	✓						✓				
	✓						✓				
	✓						✓				

### 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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓						✓				
	✓										
	✓						1				
	✓						✓				
		✓					✓				
<b>Proper Use of Utensils</b>						<b>Physical Facilities</b>					
	✓						1				
	✓						✓				
	✓						✓				
	✓						✓				
	✓						✓				

Received by: (signature)	Print: Jae Rhee	Phone # / email: (817)487-8249 jbrhee@hotmail.com
Inspected by: (signature)	Print: Eldho Babu, RS	Inspector's Phone #

## Retail Food Establishment Inspection Report

Date: 08/12/2022	Time in: 11:07 AM	Time out: 11:50 AM	License/Permit # -	TMS Project # 2022-020967	Page 1 of 2
<b>Purpose of Inspection:</b>					
1-Compliance <input checked="" type="checkbox"/>		2-Routine <input checked="" type="checkbox"/>		3-Field Investigation <input type="checkbox"/>	
4-Visit <input type="checkbox"/>		5-Other <input type="checkbox"/>		<b>TOTAL/SCORE</b>	
Establishment Name: Donuts & More			Contact/Owner Name: Jae B Rhee		* Number of Repeat Violations: <u>3</u> ✓ Number of Violations COS: <u>0</u>
Physical Address: 300 Hwy 67 (7-2014) Suite: Donuts and More			City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000
Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> (circle one)					
<b>88/100</b>					

Compliance Status: **OUT** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation  
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '\*' 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
<b>Time and Temperature for Food Safety (F = degrees Fahrenheit)</b>						<b>Employee Health</b>					
		✓					✓				
	✓						✓				
		✓				<b>Preventing Contamination by Hands</b>					
		✓				3					
			✓			✓					
3						<b>Highly Susceptible Populations</b>					
								✓			
	✓					<b>Chemicals</b>					
		✓						✓			
						3					
	✓					<b>Water/ Plumbing</b>					
	✓						✓				
			✓			✓					

### 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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
			✓			<b>Utensils, Equipment, and Vending</b>					
<b>Conformance with Approved Procedures</b>							✓				
			✓			✓					
<b>Consumer Advisory</b>						✓					
			✓			✓					

### 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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓						✓				
1					✓	<b>Physical Facilities</b>					
		✓				1					✓
	✓					✓					
	✓					✓					
<b>Proper Use of Utensils</b>						1					✓
	✓					✓					
	✓					✓					

Received by: (signature)	Print: Jae B Rhee	Phone # / email: Jbrhee@hotmail.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

# Retail Food Establishment Inspection Report

Date: 02/10/2022	Time in: 11:33 AM	Time out: 12:16 PM	License/Permit # -	TMS Project # 2021-017041	Page 1 of 2
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Purpose of Inspection:	1-Compliance <input checked="" type="checkbox"/>	2-Routine <input type="checkbox"/>	3-Field Investigation <input type="checkbox"/>	4-Visit <input type="checkbox"/>	5-Other <input type="checkbox"/>	TOTAL/SCORE
Establishment Name: Donuts & More		Contact/Owner Name: Jae rhee		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0		89/100
Physical Address: 300 Hwy 67 (7-2014) Suite: Donuts and More		City/County: Alvarado/Johnson County		Zip Code: 76009 Phone: 000-000-0000		

Compliance Status: OUT = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation  
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '\*' 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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
	✓					✓					
		✓									
		✓									
		✓					✓				
	✓										
<b>Approved Source</b>						<b>Preventing Contamination by Hands</b>					
	✓						✓				
		✓									
<b>Protection from Contamination</b>						<b>Highly Susceptible Populations</b>					
	✓										
3											
		✓									
<b>Demonstration of Knowledge/ Personnel</b>						<b>Chemicals</b>					
	✓										
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Water/ Plumbing</b>					
	✓										
		✓									
<b>Conformance with Approved Procedures</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
		✓					✓				
<b>Consumer Advisory</b>						<b>Utensils, Equipment, and Vending</b>					
		✓					✓				
		✓					✓				

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
	✓						✓				
	✓					2					
	✓						✓				
		✓									
<b>Conformance with Approved Procedures</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
		✓					✓				
<b>Consumer Advisory</b>						<b>Utensils, Equipment, and Vending</b>					
		✓					✓				
		✓					✓				

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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓						✓				
1											
	✓						✓				
	✓						✓				
		✓									
<b>Proper Use of Utensils</b>						<b>Physical Facilities</b>					
	✓					1					
	✓						✓				
	✓						✓				
	✓						✓				

Received by: (signature)	Print: Jae rhee	Phone # / email: Jbrhee@hotmail.com
Inspected by: (signature)	Print: Angela Varghese, RS	Inspector's Phone #

## Retail Food Establishment Inspection Report

Date: 08/17/2021	Time in: 11:25 AM	Time out: 11:57 AM	License/Permit # -	TMS Project # 2021-017041	Page 1 of 2
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<b>Purpose of Inspection:</b>	1-Compliance <input checked="" type="checkbox"/>	2-Routine <input type="checkbox"/>	3-Field Investigation <input type="checkbox"/>	4-Visit <input type="checkbox"/>	5-Other <input type="checkbox"/>	<b>TOTAL/SCORE</b>
Establishment Name: Donuts & More		Contact/Owner Name: Jae rhee		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0		<b>88/100</b>
Physical Address: 300 Hwy 67 (7-2014) Suite: Donuts and More			City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes No (circle one)

Compliance Status: OUT = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation  
Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '\*' in appropriate box for 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			OUT	IN	NO	NA	COS		
<b>Time and Temperature for Food Safety (F = degrees Fahrenheit)</b>							<b>Employee Health</b>						
		✓					✓					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓						✓					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		✓					<b>Preventing Contamination by Hands</b>						
		✓					3					14. Hands cleaned and properly washed/ Gloves used properly	
		✓						✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
	✓						<b>Highly Susceptible Populations</b>						
								✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	✓						<b>Chemicals</b>						
		✓						✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
							3					18. Toxic substances properly identified, stored and used	
	✓						<b>Water/ Plumbing</b>						
		✓						✓				19. Water from approved source; Plumbing installed; proper backflow device	
3								✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	
		✓						✓					

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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
<b>Demonstration of Knowledge/ Personnel</b>							<b>Food Temperature Control/ Identification</b>						
	✓						✓					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓						✓					28. Proper Date Marking and disposition	
							✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	✓						<b>Permit Requirement, Prerequisite for Operation</b>						
	✓						✓					30. Food Establishment Permit (Current & Valid)	
							<b>Utensils, Equipment, and Vending</b>						
		✓					✓					31. Adequate handwashing facilities: Accessible and properly supplied, used	
							✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
		✓					✓					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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
<b>Prevention of Food Contamination</b>							<b>Food Identification</b>						
	✓						1					41. Original container labeling (Bulk Food)	
1							<b>Physical Facilities</b>						
	✓						✓					42. Non-Food Contact surfaces clean	
	✓						✓					43. Adequate ventilation and lighting; designated areas used	
		✓					✓					44. Garbage and Refuse properly disposed; facilities maintained	
		✓					1					45. Physical facilities installed, maintained, and clean	
							✓					46. Toilet Facilities; properly constructed, supplied, and clean	
	✓						✓					47. Other Violations	
	✓						✓						

Received by: (signature)	Print: Jae rhee	Phone # / email: Jbrhee@hotmail.com
Inspected by: (signature)	Print: Angela Varghese, RS	Inspector's Phone #













