### Food Safety Evaluation Report

**Facility Name:** Donut Wheel  
**Facility Site Address:** 1216 E. Main St., Quincy  
**Phone Number:** 760-442-9760  
**PR ID:** 220

#### Demonstration of Knowledge
- 1. Demonstration of knowledge; food safety certification
- 2. Communicable disease; reporting, restrictions & exclusions
- 3. No discharge from eyes, nose, mouth
- 4. Proper eating, tasting, drinking or tobacco use

#### Employee Health & Hygienic Practices
- Hands clean and properly washed; gloves used properly
- Adequate handwashing facilities supplied & accessible

#### Time and Temperature Relationships
- Proper hot and cold holding temperatures
- Time as a public health control; procedures & records
- Proper cooking methods

#### Protection from Contamination
- Retumed & re-service of food
- Food in good condition, safe & unadulterated
- Food contact surfaces: clean & sanitized

#### Supervision
- Person in charge present & performs duties
- Personal cleanliness & hair restraints

#### Food Storage/Display/Service
- Food storage; food storage containers identified
- Consumer self-service
- Food properly labeled & honestly presented

#### Equipment/Utensils/Linens
- Nonfood contact surfaces clean
- Warewashing facilities: installed, maintained, used; test strips
- Equipment/Utensils approved; installed; clean; good repair, capacity
- Equipment, utensils, & linens: storage & use

#### Conformance with Approved Procedures
- Compliance with shell stock tags, condition, display
- Compliance with Gulf Oyster Regulations
- Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan

#### Consumer Advisory
- Highly Susceptible Populations
- Licensed healthcare facilities; public & private schools; prohibited foods not offered

#### Water/HOT WATER
- Hot and cold water available
- Temp: 120°F

#### Liquid Waste Disposal
- Sewage & wastewater properly disposed

#### Vermin
- No rodents, insects, birds, or animals

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**Received by (Print):**  
**Received by (Signature):**  
**Specialist (Print):** Trish Stirling  
**Specialist (Signature):**  
**Re-inspection Date:** Routine

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8. Establish procedure for breakfast sandwiches to not be out for sale more than 4 hours. All sandwiches that have been without temperature control must be thrown away after 4 hours.