

Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

| | | | | | | |
|--------------------------|--------------------------|---------------------------|---------------------------------------|-----------|---------------|---------------------------|
| Date: 2/5/2026 | Time in: 10:30 | Time out: 10:50 | License/Permit # FS-0002238 | Est. Type | Risk Category | Page <u>1</u> of <u>2</u> |
|--------------------------|--------------------------|---------------------------|---------------------------------------|-----------|---------------|---------------------------|

| | | | | | | | |
|--|--|--|--|---|---|---|--------------------|
| Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other | | | | | | | TOTAL/SCORE |
| Establishment Name: Lone Star Donuts | | | Contact/Owner Name: Yuneun Kim | | * Number of Repeat Violations: _____ ✓ Number of Violations COS: _____ | | 2/98/A |
| Physical Address: 3045 N Goliad Rockwall, TX | | | Pest control : Wise/12-31-2025 | Hood <small>Vent Hood US9-2025/ye</small> LES/9-27-2025/100gal | Grease trap : LES/9-27-2025/100gal | 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 W- Watch
 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 X 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 |
| Time and Temperature for Food Safety (F = degrees Fahrenheit) | | | | | | Employee Health | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| 1. Proper cooling time and temperature | | | | | | 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| 2. Proper Cold Holding temperature(41°F/ 45°F) | | | | | | 13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth | | | | | |
| | | ✓ | | | | Preventing Contamination by Hands | | | | | |
| | | ✓ | | | | | ✓ | | | | |
| 3. Proper Hot Holding temperature(135°F) | | | | | | 14. Hands cleaned and properly washed/ Gloves used properly gloves used | | | | | |
| | | ✓ | | | | | ✓ | | | | |
| 4. Proper cooking time and temperature | | | | | | 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) | | | | | |
| | | ✓ | | | | Highly Susceptible Populations | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| 5. Proper reheating procedure for hot holding (165°F in 2 Hours) | | | | | | 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required | | | | | |
| | ✓ | | | | | Chemicals | | | | | |
| 6. Time as a Public Health Control; procedures & records | | | | | | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables | | | | | |
| Approved Source | | | | | | 18. Toxic substances properly identified, stored and used | | | | | |
| | ✓ | | | | | Water/ Plumbing | | | | | |
| 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction | | | | | | 19. Water from approved source; Plumbing installed; proper backflow device | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| 8. Food Received at proper temperature | | | | | | 20. Approved Sewage/Wastewater Disposal System, proper disposal | | | | | |
| Protection from Contamination | | | | | | | | | | | |
| | ✓ | | | | | | | | | | |
| 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting | | | | | | | | | | | |
| | ✓ | | | | | | | | | | |
| 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature | | | | | | | | | | | |
| | ✓ | | | | | | | | | | |
| 11. Proper disposition of returned, previously served or reconditioned | | | | | | | | | | | |

| 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 |
| Demonstration of Knowledge/ Personnel | | | | | | Food Temperature Control/ Identification | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 1 | | | | | | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| 22. Food Handler/ no unauthorized persons/ personnel 1 | | | | | | 28. Proper Date Marking and disposition | | | | | |
| Safe Water, Recordkeeping and Food Package Labeling | | | | | | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital | | | | | |
| | ✓ | | | | | Permit Requirement, Prerequisite for Operation | | | | | |
| 23. Hot and Cold Water available; adequate pressure, safe | | | | | | 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2026 | | | | | |
| | ✓ | | | | | Utensils, Equipment, and Vending | | | | | |
| 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled | | | | | | 31. Adequate handwashing facilities: Accessible and properly supplied, used | | | | | |
| Conformance with Approved Procedures | | | | | | 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 | | | | | |
| 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions | | | | | | | | | | | |
| Consumer Advisory | | | | | | | | | | | |
| | ✓ | | | | | | | | | | |
| 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label | | | | | | | | | | | |

| 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 |
| Prevention of Food Contamination | | | | | | Food Identification | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| 34. No Evidence of Insect contamination, rodent/other animals | | | | | | 41. Original container labeling (Bulk Food) | | | | | |
| | ✓ | | | | | Physical Facilities | | | | | |
| 35. Personal Cleanliness/eating, drinking or tobacco use | | | | | | 42. Non-Food Contact surfaces clean | | | | | |
| | ✓ | | | | | 1 | | | | | |
| 36. Wiping Cloths; properly used and stored | | | | | | 43. Adequate ventilation and lighting; designated areas used | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| 37. Environmental contamination | | | | | | 44. Garbage and Refuse properly disposed; facilities maintained | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| 38. Approved thawing method | | | | | | 45. Physical facilities installed, maintained, and clean | | | | | |
| Proper Use of Utensils | | | | | | 46. Toilet Facilities; properly constructed, supplied, and clean | | | | | |
| | ✓ | | | | | 1 | | | | | |
| 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used | | | | | | 47. Other Violations | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| 40. Single-service & single-use articles; properly stored and used | | | | | | | | | | | |

