Retail Food Establishment Inspection Report																
Date: Time in: Time out: License/Per 7/11/2024 10:55 11:50 FS-00								38	3			Est. Type Risk Category Page 1 of	_			
Pu	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain							-Inve		atio	n	5-CO/Construction 6-Other TOTAL/SCOR	E			
	Establishment Name: Contact/Owner N Yuneun Kim											* Number of Repeat Violations: Vumber of Violations COS:				
	Physical Address: Pest control: 3045 N Goliad Rockwall, TX Wise Choice/7-11-20							od Hood U	S/9-23	G	reas	se trap : Follow-up: Yes 8/92/A	١.			
	,	Com	plia	ice S	tatus: Out = not in compliance IN = in compliance	$\mathbf{o} = \mathbf{o}$	obser	rved	N.	$\mathbf{A} = \mathbf{n}$	not ap	upplicable COS = corrected on site R = repeat violation W-Watch	ı			
Mark the appropriate points in the OUT box for each numbered item Mark '\sqrt{'} a checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																
O U	mpliance Status I N N C Time and Temperature for Food Safety N O A O Time and Temperature for Food Safety				R	0 U		ianc N O		R						
T	.,			(F = degrees Fahrenheit) 1. Proper cooling time and temperature			T			N A	O S	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				
		3. Proper Hot Holding temperature(135°F)								Preventing Contamination by Hands						
		~			4. Proper cooking time and temperature			~			14. Hands cleaned and properly washed/ Gloves used properly Gloves USEO					
		7			5. Proper reheating procedure for hot holding (165°F in 2 Hours)			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)				
					6. Time as a Public Health Control; procedures & records								_			
	~				,			Ι		<u> </u>	l	Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	-			
	Approved Source					~				Pasteurized eggs used when required eggs cooked						
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction TX Bakery/Dawn							Chemicals				
	~				8. Food Received at proper temperature			~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
			check at receipt									18. Toxic substances properly identified, stored and used				
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ Plumbing				
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature			19. Water from approved source; Plumbin backflow device				19. Water from approved source; Plumbing installed; proper backflow device				
	~				11. Proper disposition of returned, previously served or reconditioned discarded			~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
	Priority Foundation Items (2 Poin															
U T	I N				R	U T	N	N O	N A	C O S		R				
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	22. Food Handler/ no unauthorized persons/ personnel				~				28. Proper Date Marking and disposition							
	Safe Water, Recordkeeping and Food Package Labeling						~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital					
	23. Hot and Cold Water available; adequate pressure, safe									Permit Requirement, Prerequisite for Operation						
	/	24. Required records available (shellstock tags; parasite		\square		~				30. Food Establishment Permit (Current/insp report sign posted)						
		Conformance with Approved Procedures				Ľ				12/31/2024 Utensils, Equipment, and Vending						
	~				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		2					31. Adequate handwashing facilities: Accessible and properly supplied, used				
					Consumer Advisory			~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label			~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	_			
0	I	N	N	С	Core Items (1 Point) Violations Require Corrective	Action R	О	I	N	N	С		R			
U T	N	0	A	0 S	Prevention of Food Contamination		U	N	0	A	o s	Food Identification				
	•				34. No Evidence of Insect contamination, rodent/other animals 25. Personal Cleanliness/acting drinking or telegopuse			~				41.Original container labeling (Bulk Food)				
	~		35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored		\square						Physical Facilities 42. Non-Food Contact surfaces clean					
	•				37. Environmental contamination	\square	1					43. Adequate ventilation and lighting; designated areas used				
	V				38. Approved thawing method	\square	-	~				44. Garbage and Refuse properly disposed; facilities maintained				
	'						4	~				45. Physical facilities installed, maintained, and clean				
	-				Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,		1					46. Toilet Facilities; properly constructed, supplied, and clean				
	~				dried, & handled/ In use utensils; properly used			~								
		_	-	-	40. Single-service & single-use articles; properly stored	\Box						47. Other Violations	_			

Retail Food Establishment Inspection Report

Received by: (signature) Yunean Kim	Print: Yuneun Kim	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name: Star Donuts	Physical A	ddress: N Goliad	City/State:	all, TX	License/Permit # FS-0002238	Page of						
Lone	Star Doriuts	3043		OBSERVATIONS	all, IA	1 3-0002230							
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F						
2 doo	r drink cooler ambient	34											
d	rink cooler	36											
white	residential cooler	34											
	freezer	-3											
	hite freezer	4											
W	hite freezer	2											
)								
Item Number	AN INSPECTION OF YOUR ES		SERVATIONS AND ON THAS BEEN MADE. Y			HE CONDITIONS OBSER	VED AND						
rvamber	NOTED BELOW:												
	Shelf stable creame		·										
	commercial individu		iments										
0.4	Cups stored inverte												
31	Front hand sink 107		• •										
45	To clean wall behin	d oven a	and behind prep	tables where	cing is								
	3 comp sink 122 F												
45	Need to replace mo	-		comp sink									
42	To clean inside bac												
40	Avoid using cardbo			cleanable									
40	Back hand sink 104			" ' ' ' ' '									
42	To clean shelves us				S								
10	To clean dough mix			n overnight									
	TPHC time stickers		t display										
10	To clean knife mag												
45	To clean floors, sor												
42	Some minor cleanir		· · · · · · · · · · · · · · · · · · ·	case									
	Sani bucket setup t	o 100pp	m chlorine										
Received (signature)	·		Print:	ooun Kir	<u> </u>	Title: Person In Charge/ Owner							
	Yuneun Kim		<u> </u>	neun Kir	<u> </u>	Owner							
Inspected (signature)		tez, 1	RS Print: Chri	sty Cortez	, RS	Samples: Y N	# collected						