Retail Food Establishment Inspection Report

First aid kit

Allergy policy

Vomit clean up

Employee health

· ~ \	5/2	202	22	11:05	;	Time out: 11:45		FS-0	00°	22	38	}			Est. Type	Risk Category	Page 1	of $\underline{2}$
Purp						2-Follow		3-Complai			Inve		tion		5-CO/Construction	6-Other	TOTAL/S	CORE
Estab	Establishment Name: Contact/Owner Yuneun Kir					lame:	ame:					* Number of Repeat Violations: Vumber of Violations COS:						
Physic 3045				ockwall, TX		V		ntrol/mon	thly	Hoo Vent H	od US	yearly	Gr LE	ease S/1	e trap : 1 00gal/6mo	Follow-up: Yes ☐ No 🗸	5/95)/A
Mark	Cor the a	mplia approp	nce S	Status: Out	= not in cor U T box for	прпапсс	in complianced item	111) = not √' a ch						plicable COS = corrected on s ox for IN, NO, NA, COS Mark	ite \mathbf{R} = repeat violate an \mathbf{X} in appropriate	lation W-Ve box for R	Watch
G		G.			Prior	ity Items ((3 Points)	violations	Requi	_				_	ive Action not to exceed 3 day	s		
O I U N	N O A O Time and Temperature for Food Safety						R	O U			C O	Employee Health			R			
T	(F = degrees Fahrenheit) 1. Proper cooling time and temperature								Т	_			S	12. Management, food employ knowledge, responsibilities, an		employees;		
H				2. Proper Cold Holding temperature(41°F/45°F)											13. Proper use of restriction and exclusion; No discharg			
'								~				eyes, nose, and mouth						
	3. Proper Hot Holding temperature(135°F)							1 1					tamination by Han					
	~	'	4. Proper cooking time and temperature					55°F in 2			~				14. Hands cleaned and properl Gloves used	•		$-\!\!\!\!+\!\!\!\!\!-$
	~	•		5. Proper reheating procedure for hot holding (165°F in 2 Hours)							15. No bare hand contact with ready to eat foods or alternate method properly followed (APPROVED				Y N	.)		
~				6. Time as a I time sticke			rocedures &	& records								ptible Populations		
					Арј	oroved Source	ce				~				16. Pasteurized foods used; pro Pasteurized eggs used when re-		ered	
				7. Food and ic											Ch	omicals		
				destruction	Dawn,	TX Bak	kery									emicals		
V				8. Food Recei		_	ıre				~				17. Food additives; approved a & Vegetables	nd properly stored;	Washing Fru	its
	check at receipt Protection from Contamination									~				water only 18. Toxic substances properly	identified, stored and	d used	+	
~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											Water	/ Plumbing		
				10. Food cont Sanitized at				ned and			_			-	19. Water from approved source backflow device	ce; Plumbing installe	ed; proper	
\ \r															backing w ac vice			
ر ر				11. Proper dis				ved or			~				20. Approved Sewage/Wastew	ater Disposal Syster	n, proper	
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0 1	N	N	С	reconditioned	disca Prio	ority Found	dation Ite	ems (2 Po	ints) 1	О	I	N	N	C	20. Approved Sewage/Wastew disposal rective Action within 10 days	1 7	71 1	R
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Est-1.1' 1	mont Nama	DI: 1 4	Admosor	City-184		Liganos/Dame 's "	Da 0 C C					
Establishment Name: Lone Star Donuts		Physical A	Goliad	City/State:	all, TX	FS-0002238 Page 2 of 2						
T4c/7	ation	Torres E	TEMPERATURE OBSERV		T4/T	tion	an In					
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca	uon	Temp F					
	cooler 2 door ambient	35 32	white reach in freezer ambie	nt 4								
	drink cooler ambient											
2 do	or reach in cooler	4.0										
	sausage	40										
_	burrito	34										
brea	akfast sandwich	41										
reside	ntial white cooler/sausage	41										
freez	er above ambient	4										
Item Number			BSERVATIONS AND CORRECTED THAS BEEN MADE. YOUR ATTE			HE CONDITIONS OBSI	ERVED AND					
Tallioci	NOTED BELOW:											
	Front hand sink 116 F Back hand sink 109F											
		<u>'</u>										
	3 comp sink 122 F	- 400										
	•		pm chlorine sanitizer									
W			pster. To advise on where to disp				id particles					
32	Rusty shelves wher	<u>e clean</u>	dishes are stored. To	be made	e cleana	ıble						
39	Avoid storing knives	s betwe	en wall and equipmen	t/tables								
45	Some minor cleanir	ne minor cleaning to be done of walls, floors										
	Eggs cooked on pans in oven											
40	Avoid re-use of plastic wrap, bags, cardboard.											
			stickers for TPHC/4 h	ours to d	icard.							
		-										
Received	·		Print:			Title: Person In Char	ge/ Owner					
(signature)	Yuneun Kim		Yuneu	n Kin	n	Owner						
Inspected (signature)		d-a-	Print:									
	Crussy Cov	rez, 1	$\mathcal{RS} \mid Christy C$	ortez,	K5	Samples: Y N	# collected					