Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	7/20/2023 11:15 12:02 FS-0		S-00	-0002238						Page <u>1</u> of <u>2</u>						
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner N						Vame:				tion		5-CO/Construction 6-Other TOTAL/SO * Number of Repeat Violations:	CORE			
Lone Star Donuts Yuneun Kir														✓ Number of Violations COS:	D/A	
	Physical Address: 3045 N Goliad Rockwall, TX Pest control: Wise Choice/7-20-2							-20-202		Hood ent Hood		-2022	LES	ease 3/10	e trap : Follow-up: Yes 10/30 00gal/3-25-2023/6mo No	
Ma					Status: Out = not in core points in the OUT box for	mpliance IN = in o	compliance	NO = 1							oplicable COS = corrected on site R = repeat violation W-Wox for IN, NO, NA, COS Mark an in appropriate box for R	Vatch
					•					Imn	medi	ate (Corre	ecti	tive Action not to exceed 3 days	
О	mpliance Status I N N C Time and Temperature for Food Safety				R		O I N N C U N O A O		C	Employee Health						
U T	N O A O S (F = degrees Fahrenheit) 1. Proper cooling time and temperature							T	N	0	A	s	Employee Health 12. Management, food employees and conditional employees;			
	~				1. Proper cooling time a	ind temperature				1	~				knowledge, responsibilities, and reporting	
					2. Proper Cold Holding	temperature(41°	°F/ 45°F)								13. Proper use of restriction and exclusion; No discharge from	
		2 Proper Het Helding temperature (125°E)											eyes, nose, and mouth			
		3. Proper Hot Holding temperature(135°F)					_					Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly				
		Proper cooking time and temperature					3									
	~	5. Proper reheating procedure for hot holding (165°F in 2 Hours)				n 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N).	1		
	~	6 Time as a Public Health Control: procedures & records			ords						Highly Susceptible Populations					
										T			Τ		16. Pasteurized foods used; prohibited food not offered	
						proved Source									Pasteurized eggs used when required eggs cooked	
	V				Food and ice obtained good condition, safe, and			in							Chemicals	
						kery, Daw										
	~				8. Food Received at pro					,					17. Food additives; approved and properly stored; Washing Fruit & Vegetables	ts
					check at receipt				3					water only 18. Toxic substances properly identified, stored and used		
		Protection from Contamination 9. Food Separated & protected, prevented during food						<u>J</u>								
	~				preparation, storage, dis	splay, and tasting	3								Water/ Plumbing	
	~				10. Food contact surface Sanitized at 100 p			nd			<u> </u>			i	19. Water from approved source; Plumbing installed; proper backflow device	
	_				11. Proper disposition or reconditioned	of returned, previous	ously served o	r	-		7				20. Approved Sewage/Wastewater Disposal System, proper disposal	
					Duit	onity Founda	4° T4 1			14:		D	. ,	C	^	
								7 Dainte	,)							
0	I N	N O	N A	C				2 Points	_	0	I	N	N	C	rective Action within 10 days Food Temperature Control/Identification	R
O U T	I N	N O	N A	C O S		of Knowledge/	Personnel	R	_	0	I	N	N A		Food Temperature Control/ Identification	R
				О	Demonstration 21. Person in charge pre and perform duties/ Cer 1	of Knowledge/ esent, demonstra rtified Food Man	Personnel ation of knowled	edge,	_	O U T	I	N	N A	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R
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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)

	nent Name: Star Donuts	Physical A	ddress: N Goliad	City/State: Rockwa	all TX	License/Permit # FS-0002238	Page <u>2</u> of <u>2</u>
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Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F
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residen	tial white cooler/sausage	41					
white	e freezer ambient	6					
white	e freezer ambient	5					
		OB	SERVATIONS AND CORR	ECTIVE ACTIO	NS		
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR A	TTENTION IS DIRE	ECTED TO TH	HE CONDITIONS OBSERV	ED AND
	Front hand sink equ	uipped a	t 100+F				
14	Discard single use	gloves a	fter use. Not for re	-use			
	Back hand sink equ	_					
	3 comp sink 120 F						
	Discussed fly strips	to be hi	ına only over non f	ood contact	only		
18	No home pest conti					rol	
W	A fruit fly	or spray	3. Offig Confinitional	пу аррпса р	COL COLL	101	
32	•	NCE					
	All equipment to be		tables flagged		_1		
45	To clean walls, beh				11		
42	To clean/in/around/		oment, mixers, stor	e clean			
45	Clean air return ver						
	Sani bucket setup t						
	Reminder to keep T						
	Reminder to keep e	employe	e items low and se	parate in co	olers an	d shelves	
Received	hv:		Print:			Title: Person In Charge/	Owner
(signature)	•			un Kin	า	Owner	> naid
Inspected (signature)	Yanean Kim Iby: Chvisty Cov	tez, 1	RS Christy	Cortez,	RS	Samples: Y N #	collected
	=					-ampico. 1 11 #	. Jiice icu