

Follow-up fee of \$50.00 is required after 1st Followup

Follow up
01/05/2022

Retail Food Establishment Inspection Report

City of Rockwall Co

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

Date: 01/05/2022 Time in: 12:20 Time out: 1:08 License/Permit #: FS new owner Approved Food handlers: 1 Food managers: 1 Page 1 of 2

Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other TOTAL/SCORE

Establishment Name: Lines star donuts Contact/Owner Name: Yuneum Kim * Number of Repeat Violations: ___
✓ Number of Violations COS: ___

Physical Address: 3045 N Goliad Pest control: Wise choice Hood Grease trap: Les Sept 30th 100 gals Follow-up: Yes No 12/88/B

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 ✓ 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

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					
		✓				✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓				✓					
	✓					Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓								✓		
Protection from Contamination						✓					
3						Water/ Plumbing					
3						✓					
		✓				✓					

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					
	✓					✓					
	✓					W					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓			✓					
Consumer Advisory						2					
	✓					✓					

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					
	✓						✓				
	✓					Physical Facilities					
	✓					1					
1						✓					
		✓				✓					
Proper Use of Utensils						1					
	✓					W					
1							✓				

Discussed plastic netting with owner

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Yuneum Kim	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Lone star donuts	Physical Address: 3045 N Goliad	City/State: Rockwall	License/Permit # FS	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Milk coolers	30's				
Upright freezer	18				
Just loaded					
White cooler	39				
Cheese	39				
Deep freezer	-6				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F
	Using tphc for same products - using round stickers with time out of temp control documented
	Hot water 122
W	Need paper towels dispenser in restroom / paper items not in dispenser at insp
32/	Address wooden table - seal thick polyurethane to make washable for adding filling to donuts
32/45	Address any Peeling edges to Formica on shelving
45	Seal bottom shelving in cabinet to make washable
42	Need to clean inside reach in coolers
32/45	Seal any and all exposed wood
40/32	No card board may be used to line galvanized shelving
	Discussed getting commercial grade bar netting for shelving a
39	Time to replace scrub brushes Discarded
42/45	General Detailed cleaning needed in kitchen
09/	Avoid returning cooked bacon to the raw box for storage despite reHeating after Addressed
	Store raw bacon on bottom and cooked on top
W	Discussed date marking bacon when cooking - if not cooking to crispy
42	Clean outsides of food containers
	Using sanitizer bleach solution for tables and three comp
W	Discussed sanitizer ppm and checking with test strips - store low but not on floor (confirm 100 ppm)
42/45	Clean shelving where needed / walls / floor Confirmed 100 ppm and proper storage
	Test strips on site for chlorine
	Discussed three comp sink set up
W	Reminder when replacing equipment to use commercial
37	Time to defrost deep freezer
45	To Clean under racks in back room and elsewhere
	Using yellow digital thermo Approving CO and owner will keep me updated on Maint items
	Cooking all eggs and bacon in oven
	Discussed allergy policy separating etc

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Samples: Y N # collected

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