First aid kit Follow-up fee of \$50.00 is **Retail Food Establishment Inspection Report** required af Follow up Allergy policy/training **Followup** Vomit clean up City of Rockwall ◩ Employee health License/Permit # Date: Food managers Page <u>1</u> of <u>2</u> 01/05/2022 12:20 1:08 FS new owner 1 Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction TOTAL/SCORE 6-Other Number of Repeat Violations: Establishment Name: Contact/Owner Name: Lines star donuts Yuneum Kim Number of Violations COS: 12/88/B Grease trap : Les Sept 30th 100 gals Physical Address: Follow-up: Yes Pest control: Hood 3045 N Goliad Wise choice Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site Mark \checkmark in appropriate box for IN, NO, NA, COS Mark at **R** = repeat violation W- ✓ in appropriate box for **R Compliance Status:** the appropriate points in the **OUT** box for each numbered item Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status

O I N N C U N O A O N O N A C I N Time and Temperature for Food Safety **Employee Health** (F = degrees Fahrenheit) 1. Proper cooling time and temperature 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting Proper Cold Holding temperature(41°F/ 45°F) 13. Proper use of restriction and exclusion; No discharge from See ves, nose, and mouth Poster to be moved to hand sink 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 $15.\ No$ bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_ N_) Gloves used one time 5. Proper reheating procedure for hot holding (165°F in 2 6. Time as a Public Health Control; procedures & records Using tphc **Highly Susceptible Populations** 16. Pasteurized foods used; prohibited food not offered Approved Source Pasteurized eggs used when required Cooking eggs fully cooked 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite Chemicals destruction Tbs Dallas 8. Food Received at proper temperature 17. Food additives; approved and properly stored; Washing Fruits & Vegetables To check 18. Toxic substances properly identified, stored and used **Protection from Contamination** Watch storage and store low 9. Food Separated & projected, prevented during food preparation, state (s l y, and ssire) 3 Water/ Plumbing 10. Food contact surfaces and Returnables ; Cleaned Ad Sanitized at 10 ppm/temperature To be 100 ppm 19. Water from approved source; Plumbing installed; proper 3 backflow device City approved 11. Proper disposition of returned, previously served reconditioned Discarded (i) up pro e se us Wastewater Disposal System, proper disposal Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days N O O O Demonstration of Knowledge/Personnel **Food Temperature Control/Identification** 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 22. Food Handler/ no unauthorized persons/ personnel 28. Proper Date Marking and disposition W Discussed
29. Thermometers provided, accurate, and calibrated; Chemical/ Safe Water, Recordkeeping and Food Package Thermal test strips Labeling Both present 23. Hot and Cold Water available; adequate pressure, safe See Permit Requirement, Prerequisite for Operation 24. Required records available (shellstock tags; parasite 30. Food Establishment Permit (Current/ insp sign posted) destruction); Packaged Food labeled Per order W To apply **Conformance with Approved Procedures** Utensils, Equipment, and Vending 25. Compliance with Variance, Specialized Process, and 31. Adequate handwashing facilities: Accessible and properly upplied, used HACCP plan; Variance obtained for specialized Equipped processing methods; manufacturer instructions 32. Food and Non-food Contact surfaces cleanable, properly Consumer Advisory 2 designed, constructed aroused
See Will address
33. Warewashing Facilities; installed, maintained, used/ 26. Posting of Consumer Advisories; raw or under cooked Service sink or curb cleaning facility provided

Not set up but discussed foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Discussed allergy policy Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First C O S N O N A I N N O N A I N **Prevention of Food Contamination Food Identification** 34. No Evidence of Insect contamination, rodent/other 41.Original container labeling (Bulk Food) 35. Personal Cleanliness/eating, drinking or tobacco use **Store low Physical Facilities** 42. Non-Food Contact surfaces clean See 36. Wiping Cloths; properly used and stored Stored in sanitizer 1 37. Environmental contamination Time to defrost Adequate ventilation and lighting; designated areas used 1 Watch 38. Approved thawing method 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean **Proper Use of Utensils** 1 9. Utensils, equipment, & linens; properly used, stored, 46. Toilet Facilities; properly constructed, supplied, and clean W dried, & handled/ In use utensils; properly used need dispenser 40. Single-service & single-use articles; properly stored 47. Other Violations and used Card board not reusable

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Yuneum Kim	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Lone star donuts		Physical Address: 3045 N Goliad			City/State: Rockwall		License/Permit #	Page 2 of		
LOTIC	Star doriato	0043	TEMPERATURE (1	110			
Item/Loc	cation	Temp F	Item/Location		Temp F	Item/Loca	<u>tion</u>	<u>Ten</u>		
Milk co	oolers	30's								
l Ir	oright freezer	18								
•		10								
U	Just loaded									
White cooler		39								
Cheese		39								
-		-6								
	eep freezer	-0								
			SERVATIONS AND C							
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 dis	penser i	n restroom / paper	items not	in dispe	nser at ir	nsp			
32/	<u> </u>	le - seal thick polyurethane to make washable for adding filling to donuts								
32/45		y Peeling edges to Formica on shelving								
45		eal bottom shelving in cabinet to make washable								
42		d to clean inside reach in coolers								
32/45	Seal any and all exposed wood									
40/32										
.0,02	Discussed getting commercial grade bar netting for shelving a									
39	Time to replace scrub									
42/45	GeneralDetailed clear									
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	ng bacon	when cooking - if	not cookir	ng to cris	py				
42	Discussed date marking bacon when cooking - if not cooking to crispy Clean outsides of food containers									
	Using sanitizer bleach solution for tables and three comp									
W					re low bu	ıt not on	floor (confirm 1	00 ppm)		
42/45	Discussed sanitizer ppm and checking with test strips - store low but not on floor (confirm 100 ppm) Clean shelving where needed / walls / floor Confirmed 100									
	Test strips on site for chlorine									
	Discussed three comp	sink set	ир				эрнн ани			
W	Reminder when replace		•	nercial			proper s	torage		
37	Time to defrost deep t									
45	To Clean under racks in back room and elsewhere									
	Using yellow digital thermo Approving CO and owner									
	Discussed allergy policy separating etc									
		- '	Maint	item	S					
Received (signature)	See abov	/e	Print:				Title: Person In Char	ge/ Owner		
Inspected (signature)		utríck	Print:							
orm EH_06	<u> </u>						Samples: Y N	# collected		