## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 7/28/2025			202	25	Time in: 10:20	Time out: 10:50	FS-0			238	3			Est. Type	Risk Category	Page 1 o	of <u>2</u>
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain													1	5-CO/Construction 6-Other		TOTAL/SC	ORE
Establishment Name: Contact/Owner N Lone Star Donuts Yuneun Kin									me:					<ul><li>★ Number of Repeat Violations:</li><li>✓ Number of Violations COS:</li></ul>		7/00	/ A
Physical Address: Pest control: 3045 N Goliad Rockwall, TX Wise/6-30-2025								Hood Grease LES/3				rease	e trap : I	7/93	/A		
Compliance Status: Out = not in compliance Mark the appropriate points in the OUT box for each numbered item  NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Watch Mark '\sigma' a checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R											atch						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																	
O U	I I N O A O Time and Temperature for Food Safety						R	О	Compliance Status					Employee Health		R	
T	N O A O (F = degrees Fahrenheit)  1. Proper cooling time and temperature							T S 12. Management, food employees and conditional						employees;			
	~									~				knowledge, responsibilities, and	d reporting		
	2. Proper Cold Holding temperature(41°F/ 45°F)								~				13. Proper use of restriction and eyes, nose, and mouth	d exclusion; No dis	charge from		
	3. Proper Hot Holding temperature(135°F)												Preventing Cont	venting Contamination by Hands			
	4. Proper cooking time and temperature				H		~				14. Hands cleaned and properl	-					
	5. Proper reheating procedure for hot holding (165°F in 2						1				If No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N						
	Hours)  6. Time as a Public Health Control; procedures & records				Н												
	~					, F				T				Highly Suscer	ptible Populations  hibited food not of		
					Арр	proved Source				~				Pasteurized eggs used when rec			
3		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction								Chemicals							
	~	8. Food Received at proper temperature						~				17. Food additives; approved at & Vegetables	Washing Fruits	S			
	Protection from Contamination							~				18. Toxic substances properly i	identified, stored an	nd used			
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											Water	/ Plumbing				
	~				10. Food contact surface Sanitized at 100 p	es and Returnables; Clopm/temperature	eaned and			~			-	19. Water from approved source backflow device	e; Plumbing install	ed; proper	T
	<b>\</b>				11. Proper disposition of reconditioned	f returned, previously s	served or			~				20. Approved Sewage/Wastewadisposal	ater Disposal Syste	m, proper	+
					Prio	rity Foundation I	tems (2. Po	ints) ı	violar	tions	Rea	uire	Cor	rective Action within 10 days			
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/ Person	nnel	ints) 1	violat O U T	I	Req N O	vuire N A	Cor C O S	rective Action within 10 days Food Temperature	· Control/ Identific	eation	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)

E-/ 11/1	N	DL : 1 :	11		7:4/G: :		Ti /D :: "	D- 0.00			
Establishment Name: Lone Star Donuts		Physical A 3045	N Goliad	oliad City/State: Rockwall, T			License/Permit # Page 2 of 2 FS-0002238				
		T		JRE OBSERVAT		<b>.</b>					
Item/Loc	ation	Temp F	Item/Location		Temp F	Item/Loca	tion	Temp F			
	glass front cooler	35									
glas	ss front cooler	34									
2 door	reach in cooler/sausage	42									
reach	n in upright freezer	1									
reach	n in upright freezer	-3									
white r	residential cooler/butter	42									
		OB	SERVATIONS AN	ND CORRECTIV	E ACTIO	NS					
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Shelf stable individual creamers										
	Front hand sink 100F equipped										
45			•	d sink							
	To clean around, walls around front hand sink										
	Back hand sink 108F equipped										
	3 comp sink 122F										
	Sani bucket setup to 100ppm chlorine										
	Test strips current 2/2027										
	Digital thermo										
39	To clean dough mix										
45	To clean walls behind prep areas										
45/34		er dough table/to prevent pests									
7	Removed 2 dented cans of jalepenos										
42	To clean outside of bulk storage containers										
	TPHC time stickers	on TCS	5 foods								
	TX Bakery/Dawn										
34	One fruit fly										
Received	by:		Print:				Title: Person In Charg	e/ Owner			
(signature)	Yuneun Kim		Y	uneun	Kim	1	Owner				
Inspected (signature)	Yuneun Kim Iby: Chvisty Cov	ton 1	Print:	nristy Co	ortoz	RS					
	Crur Usty COV	reg, r		misty OC	, iCZ,	1 10	Samples: Y N	# collected			