

Retail Food Establishment Inspection Report

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

Date: 1/3/2024	Time in: 1:00	Time out: 2:40	License/Permit # FS-0001777	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Lonestar 66 Cafe	Contact/Owner Name:	* Number of Repeat Violations: _____	26/74/C
Physical Address: 206 W Rusk Rockwall, TX	Pest control : Go Eco/12-21-2024	Grease trap : WeDo/250gal/10-24-2024	

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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X 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					
	✓					✓					
3						✓					
	✓					Preventing Contamination by Hands					
		✓				✓					
			✓			✓					
			✓			Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						3				✓	
3						Water/ Plumbing					
3						W					
	✓					✓					

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					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						2					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						2					
	✓					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					
1											
	✓					Physical Facilities					
1						1					
1											
1	✓					1					
Proper Use of Utensils						1					
1											
	✓										

Retail Food Establishment Inspection Report

Received by: (signature) <i>Sabir Shrestha</i>	Print: Sabir Shrestha	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Lonestar 66 Cafe	Physical Address: 206 W Rusk	City/State: Rockwall, TX	License/Permit # FS-0001777	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
line cold top/tuna salad	53	mashed potatoes	155	hamburgers	41
chicken salad	54	under counter freezer	16	WIC/not working/not being used	
cut tomatoes	55	reach in freezer	6	WIF ambient	15
shredded cheese	54	reach in cooler/waffle mix	41	back storage 2 door cooler/sausage	41
sausage	56	chicken	42	cut tomatoes	51
steam table/sausage	183	grill drawers/chicken	42	2 door cooler/milk	41
grits	169	ham	45	cold top front/cut tomatoes	41
gravy	143	hashbrowns	41	berries for reference	43

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:
44	Need to clean spent grease container and around/very dirty and laden with grease and debris
	3 comp sink 120+F
10/33	Dishwasher sanitizing less than 50ppm chlorine/
	Will need to use 3 comp sink until repaired
45	To clean floors, water and food debris
42/9/36	Vent hood to be cleaned/lots of grease (hanging)/use of wiping cloths to soak up grease/need to clean
	All TCS in cold tops/must be discarded at 4 hours/cold top not cold holding
2	Must repair cold top ASAP/do not use until repaired
10	No sani buckets setup at inspection
10	Sani dispenser not dispensing sanitizer although sanitizer source is there and hooked up/ to repair
	COS by manually mixing until repaired
29	Need quat test strips/accidentally ordered pH strips instead
45/42/10	Need a THOROUGH cleaning throughout
	One week to get a full detailed Cleaning throughout
34	Live roach/to call pest control today
45	Maintenance to floors, missing grout, baseboards to be addressed
39	Avoid storing knives between equipment as not cleanable
32	Need to replace gaskets on grill drawers to keep unit cold holding at 41F or below
38	Need to thaw under running cool water or in cooler
18	Spray bottles to be labeled and stored low and separate/not in dry storage shelves next to and above foods
39	Need to clean all parts of juicer after use to prevent fruit flies
W	Leaking under front hand sink/to repair
	Front hand sink 120F equipped
45	Need to seal front hand sink to wall/to re-caulk

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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