

Retail Food Establishment Inspection Report

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

|                                                                                                                                                                                                                                                                                                                                                                 |                  |                                                                  |                                |                                                                         |                                                                                                                                                    |                           |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------|------------------------------------------------------------------|--------------------------------|-------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------|
| Date:<br>6/25/2026                                                                                                                                                                                                                                                                                                                                              | Time in:<br>1:30 | Time out:<br>2:40                                                | License/Permit #<br>FS-0001777 | Est. Type                                                               | Risk Category                                                                                                                                      | Page <u>1</u> of <u>2</u> |
| 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 <input type="checkbox"/> TOTAL/SCORE                                                        |                  |                                                                  |                                |                                                                         |                                                                                                                                                    |                           |
| Establishment Name:<br>Lonestar 66 Cafe                                                                                                                                                                                                                                                                                                                         |                  |                                                                  | Contact/Owner Name:            | * Number of Repeat Violations: ____<br>✓ Number of Violations COS: ____ |                                                                                                                                                    | 20/80/B                   |
| Physical Address:<br>206 W Rusk Rockwall, TX                                                                                                                                                                                                                                                                                                                    |                  | Pest control :<br>GoEco/5-25-2026                                | Hood<br>Texas L/5-30-2026      | Grease trap :<br>WeDo/1-2026/200gal/need current                        | Follow-up: Yes <input checked="" type="checkbox"/><br>No <input type="checkbox"/>                                                                  |                           |
| Compliance Status:    Out = not in compliance    IN = in compliance    NO = not observed    NA = not applicable    COS = corrected on site    R = repeat violation    W- Watch<br>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 <b>X</b> in appropriate box for R |                  |                                                                  |                                |                                                                         |                                                                                                                                                    |                           |
| Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days                                                                                                                                                                                                                                                                   |                  |                                                                  |                                |                                                                         |                                                                                                                                                    |                           |
| Compliance Status                                                                                                                                                                                                                                                                                                                                               |                  | Time and Temperature for Food Safety<br>(F = degrees Fahrenheit) |                                |                                                                         | R                                                                                                                                                  |                           |
| OUT                                                                                                                                                                                                                                                                                                                                                             | IN               | NO                                                               | NA                             | COS                                                                     |                                                                                                                                                    |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 1. Proper cooling time and temperature                                                                                                             |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 2. Proper Cold Holding temperature(41°F/ 45°F)                                                                                                     |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 3. Proper Hot Holding temperature(135°F)                                                                                                           |                           |
|                                                                                                                                                                                                                                                                                                                                                                 |                  | ✓                                                                |                                |                                                                         | 4. Proper cooking time and temperature                                                                                                             |                           |
|                                                                                                                                                                                                                                                                                                                                                                 |                  |                                                                  | ✓                              |                                                                         | 5. Proper reheating procedure for hot holding (165°F in 2 Hours)                                                                                   |                           |
|                                                                                                                                                                                                                                                                                                                                                                 |                  | ✓                                                                |                                |                                                                         | 6. Time as a Public Health Control; procedures & records                                                                                           |                           |
|                                                                                                                                                                                                                                                                                                                                                                 |                  | Approved Source                                                  |                                |                                                                         |                                                                                                                                                    |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction                               |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 8. Food Received at proper temperature<br>check at receipt                                                                                         |                           |
|                                                                                                                                                                                                                                                                                                                                                                 |                  | Protection from Contamination                                    |                                |                                                                         |                                                                                                                                                    |                           |
| 3                                                                                                                                                                                                                                                                                                                                                               |                  |                                                                  |                                |                                                                         | 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting                                                    |                           |
| 3                                                                                                                                                                                                                                                                                                                                                               |                  |                                                                  |                                |                                                                         | 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature                                                         |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 11. Proper disposition of returned, previously served or reconditioned<br>discarded                                                                |                           |
| Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days                                                                                                                                                                                                                                                                        |                  |                                                                  |                                |                                                                         |                                                                                                                                                    |                           |
| OUT                                                                                                                                                                                                                                                                                                                                                             | IN               | NO                                                               | NA                             | COS                                                                     | Demonstration of Knowledge/ Personnel                                                                                                              | R                         |
| 2                                                                                                                                                                                                                                                                                                                                                               |                  |                                                                  |                                |                                                                         | 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted                                       |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 22. Food Handler/ no unauthorized persons/ personnel                                                                                               |                           |
|                                                                                                                                                                                                                                                                                                                                                                 |                  | Safe Water, Recordkeeping and Food Package Labeling              |                                |                                                                         |                                                                                                                                                    |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 23. Hot and Cold Water available; adequate pressure, safe                                                                                          |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled                                                      |                           |
|                                                                                                                                                                                                                                                                                                                                                                 |                  | Conformance with Approved Procedures                             |                                |                                                                         |                                                                                                                                                    |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions |                           |
|                                                                                                                                                                                                                                                                                                                                                                 |                  | Consumer Advisory                                                |                                |                                                                         |                                                                                                                                                    |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label in menu                           |                           |
| Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First                                                                                                                                                                                                                                      |                  |                                                                  |                                |                                                                         |                                                                                                                                                    |                           |
| OUT                                                                                                                                                                                                                                                                                                                                                             | IN               | NO                                                               | NA                             | COS                                                                     | Prevention of Food Contamination                                                                                                                   | R                         |
| 1                                                                                                                                                                                                                                                                                                                                                               |                  |                                                                  |                                |                                                                         | 34. No Evidence of Insect contamination, rodent/other animals                                                                                      |                           |
| 1                                                                                                                                                                                                                                                                                                                                                               |                  |                                                                  |                                |                                                                         | 35. Personal Cleanliness/eating, drinking or tobacco use                                                                                           |                           |
| 1                                                                                                                                                                                                                                                                                                                                                               |                  |                                                                  |                                |                                                                         | 36. Wiping Cloths; properly used and stored                                                                                                        |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 37. Environmental contamination                                                                                                                    |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 38. Approved thawing method                                                                                                                        |                           |
|                                                                                                                                                                                                                                                                                                                                                                 |                  | Proper Use of Utensils                                           |                                |                                                                         |                                                                                                                                                    |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used                                         |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 40. Single-service & single-use articles; properly stored and used                                                                                 |                           |
| OUT                                                                                                                                                                                                                                                                                                                                                             | IN               | NO                                                               | NA                             | COS                                                                     | Food Identification                                                                                                                                | R                         |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 41.Original container labeling (Bulk Food)                                                                                                         |                           |
|                                                                                                                                                                                                                                                                                                                                                                 |                  | Physical Facilities                                              |                                |                                                                         |                                                                                                                                                    |                           |
| 1                                                                                                                                                                                                                                                                                                                                                               |                  |                                                                  |                                |                                                                         | 42. Non-Food Contact surfaces clean                                                                                                                |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 43. Adequate ventilation and lighting; designated areas used                                                                                       |                           |
| 1                                                                                                                                                                                                                                                                                                                                                               |                  |                                                                  |                                |                                                                         | 44. Garbage and Refuse properly disposed; facilities maintained                                                                                    |                           |
| 1                                                                                                                                                                                                                                                                                                                                                               |                  |                                                                  |                                |                                                                         | 45. Physical facilities installed, maintained, and clean                                                                                           |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 46. Toilet Facilities; properly constructed, supplied, and clean                                                                                   |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 47. Other Violations                                                                                                                               |                           |

|                                                        |                                  |                                                  |
|--------------------------------------------------------|----------------------------------|--------------------------------------------------|
| Received by:<br>(signature) <i>Perla Bocanegra</i>     | Print: <b>Perla Bocanegra</b>    | Title: Person In Charge/ Owner<br><b>Manager</b> |
| Inspected by:<br>(signature) <i>Christy Cortez, RS</i> | Print: <b>Christy Cortez, RS</b> | Business Email:                                  |

Form EH-06 (Revised 09-2015)

|                                                        |                                                                                                                           |                                        |                                  |                                    |              |                                                  |  |                           |  |
|--------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------|----------------------------------------|----------------------------------|------------------------------------|--------------|--------------------------------------------------|--|---------------------------|--|
| Establishment Name:<br><b>Lonestar 66 Cafe</b>         |                                                                                                                           | Physical Address:<br><b>206 W Rusk</b> |                                  | City/State:<br><b>Rockwall, TX</b> |              | License/Permit #<br><b>FS-0001777</b>            |  | Page <u>2</u> of <u>2</u> |  |
| TEMPERATURE OBSERVATIONS                               |                                                                                                                           |                                        |                                  |                                    |              |                                                  |  |                           |  |
| Item/Location                                          |                                                                                                                           | Temp F                                 | Item/Location                    |                                    | Temp F       | Item/Location                                    |  | Temp F                    |  |
| steam wells/grits                                      |                                                                                                                           | <b>156</b>                             | salad cold top/shredded cheese   |                                    | <b>41</b>    | under counter freezer/empty                      |  |                           |  |
| <b>gravy</b>                                           |                                                                                                                           | <b>153</b>                             | <b>shredded cheese</b>           |                                    | <b>43</b>    | <b>glass front cooler/milk</b>                   |  | <b>42</b>                 |  |
| <b>sausage</b>                                         |                                                                                                                           | <b>150</b>                             |                                  |                                    |              | <b>chocolate milk</b>                            |  | <b>42</b>                 |  |
| grill drawers/hashbrowns                               |                                                                                                                           | <b>41</b>                              |                                  |                                    |              |                                                  |  |                           |  |
| <b>ham/sausage</b>                                     |                                                                                                                           | <b>30/39</b>                           | <b>cold top/ham</b>              |                                    | <b>40</b>    |                                                  |  |                           |  |
| reach in cooler/butter                                 |                                                                                                                           | <b>41</b>                              | turkey/chicken salad             |                                    | <b>41/41</b> |                                                  |  |                           |  |
| <b>sliced cheese</b>                                   |                                                                                                                           | <b>41</b>                              | tuna salad/sausage               |                                    | <b>41/40</b> | back 2 door cooler/tomatoes                      |  | <b>40</b>                 |  |
| <b>reach in freezer</b>                                |                                                                                                                           | <b>-5</b>                              | <b>under/ham</b>                 |                                    | <b>38</b>    | <b>back reach in freezer</b>                     |  | <b>4</b>                  |  |
| 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/ lots of grease kn the outside                                                       |                                        |                                  |                                    |              |                                                  |  |                           |  |
|                                                        | Hand sink 125F                                                                                                            |                                        |                                  |                                    |              |                                                  |  |                           |  |
|                                                        | 3 comp sink 126F                                                                                                          |                                        |                                  |                                    |              |                                                  |  |                           |  |
|                                                        | Sani dispenser dispensing at 200ppm quats                                                                                 |                                        |                                  |                                    |              |                                                  |  |                           |  |
| 10/33                                                  | Dishwasher not sanitizing/ will use 3 comp sink until repaired                                                            |                                        |                                  |                                    |              |                                                  |  |                           |  |
|                                                        | Quat test strips exp 2/2027, chlorine test strips exp 9/2027                                                              |                                        |                                  |                                    |              |                                                  |  |                           |  |
| 45                                                     | Need to replace ceiling tiles in dish pit area                                                                            |                                        |                                  |                                    |              |                                                  |  |                           |  |
| 32                                                     | Need NEW dishwasher racks/grease buildup                                                                                  |                                        |                                  |                                    |              |                                                  |  |                           |  |
| 28                                                     | Need to date mark foods once opened or cooked/to discard at day 7                                                         |                                        |                                  |                                    |              |                                                  |  |                           |  |
| 42                                                     | Need to clean in/around/ on equipment                                                                                     |                                        |                                  |                                    |              |                                                  |  |                           |  |
| 45                                                     | To clean floors, walls in kitchen/lots of food debris                                                                     |                                        |                                  |                                    |              |                                                  |  |                           |  |
| 42                                                     | To clean trays in dry storage/food debris                                                                                 |                                        |                                  |                                    |              |                                                  |  |                           |  |
| 42                                                     | To clean inside coolers/food debris                                                                                       |                                        |                                  |                                    |              |                                                  |  |                           |  |
| 9                                                      | To store raw shelled eggs low/separate in reach in kitchen cooler                                                         |                                        |                                  |                                    |              |                                                  |  |                           |  |
|                                                        | Back WIC/not working/not being used except for paper goods storage                                                        |                                        |                                  |                                    |              |                                                  |  |                           |  |
| 21                                                     | Certified food manager to be on duty during prep and service                                                              |                                        |                                  |                                    |              |                                                  |  |                           |  |
|                                                        |                                                                                                                           |                                        |                                  |                                    |              |                                                  |  |                           |  |
| 42                                                     | Need to clean tray under syrup steam well                                                                                 |                                        |                                  |                                    |              |                                                  |  |                           |  |
|                                                        | All shelf stable individual creamers                                                                                      |                                        |                                  |                                    |              |                                                  |  |                           |  |
| 42                                                     | Need to clean under expo area prep counters                                                                               |                                        |                                  |                                    |              |                                                  |  |                           |  |
| 36                                                     | Need to store wiping cloths in sani buckets/not in various places throughout on prep counters, etc                        |                                        |                                  |                                    |              |                                                  |  |                           |  |
|                                                        |                                                                                                                           |                                        |                                  |                                    |              |                                                  |  |                           |  |
| 31                                                     | Expo hand sink 140F/need to adhere hand soap pump to wall or have hand pump available                                     |                                        |                                  |                                    |              |                                                  |  |                           |  |
| 35                                                     | Need to store employee drinks low and separate/ no screw tops/to use a cup with lid and straw instead                     |                                        |                                  |                                    |              |                                                  |  |                           |  |
| 34                                                     | Dead roach/ to call pest control                                                                                          |                                        |                                  |                                    |              |                                                  |  |                           |  |
|                                                        |                                                                                                                           |                                        |                                  |                                    |              |                                                  |  |                           |  |
|                                                        |                                                                                                                           |                                        |                                  |                                    |              |                                                  |  |                           |  |
|                                                        | Discussed asterisks and where needed to indicate on menu                                                                  |                                        |                                  |                                    |              |                                                  |  |                           |  |
| Received by:<br>(signature) <i>Perla Bocanegra</i>     |                                                                                                                           |                                        | Print: <b>Perla Bocanegra</b>    |                                    |              | Title: Person In Charge/ Owner<br><b>Manager</b> |  |                           |  |
| Inspected by:<br>(signature) <i>Christy Cortez, RS</i> |                                                                                                                           |                                        | Print: <b>Christy Cortez, RS</b> |                                    |              | Samples: Y    N    # collected                   |  |                           |  |

Form EH-06 (Revised 09-2015)