

Retail Food Establishment Inspection Report

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

Date: 12/27/2022	Time in: 1:45	Time out: 3:40	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
Establishment Name: Lonestar 66 Cafe			Contact/Owner Name: Jeremy Shen		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		24/76/C
Physical Address: 206 W Rusk Rockwall, TX			Pest control : GoEco/2-2022/need current	Hood Fervent Hands/6-2022	Grease trap : GoEco/12-16-2022/250gal/monthly	Follow-up: Yes <input checked="" type="checkbox"/> 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
 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						✓					
	✓					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					
2						✓					
	✓					W					
Safe Water, Recordkeeping and Food Package Labeling						2					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						✓					
	✓					✓					

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					
1						✓					
	✓					✓					
Proper Use of Utensils						1					
1						✓					
	✓					✓					

Retail Food Establishment Inspection Report

Received by: (signature) <i>Christy Holmes</i>	Print: Christy Holmes	Title: Person In Charge/ Owner Manager
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
cold top/chicken salad	49	steam wells/mashed potatoes	137	WIC/ham/turkey	41/41
ham/turkey	46/48	gravy/grits	145/153	sliced cheese	41
cheese/egg/diced ham	41/4/41	vegetables	152	raw hamburger meat	35
under/boiled egg/cooked sausage	50/46	under counter freezer/ambient	13	front steam well/soup	41
grill drawers/hamburger	41	reach in cooler/raw beef	35	cold top/shredded cheese	41
hashbrowns	41	raw chicken	41	sliced tomatoes	41
shrimp	41	reach in freezer ambient	4	2 door reach in/milk	41
eggs on counter	74	WIF ambient	6	butter on counter	62

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:
	Back hand sink 122F with soap and paper towels. Post employee health poster at hand sink
42	Need to Clean in/around/on equipment
45	Need to clean under equipment, floors, behind stove
45/ 9	Missing vent hood filters. Need to replace. Need to clean/degrease hanging grease and debris
36	Store wiping cloths in sani buckets, not on prep tables and various places to soak up grease
2	Cold top not cold holding at 41F or below. TCS foods discarded. Discussed repairs and closing lid as often as possible. Must cold hold at 41F or below
2	Raw shelled eggs out on counter. Must cold hold at 45F or below. Cannot leave on counter at room temp. Discarded as over 70F
10	Shake machine used for eggs must be WRS at least every 4 hours and stored clean
20	Drain backed up under 3 comp sink. Cannot use until draining properly/eventually drained/slow draining
	Dishwasher sanitizing at 100 ppm chlorine sanitizer
39	Avoid storing long utensils directly over hand sink where they could be contaminated
	3 comp sink 110+F
45/37	Missing grout/standing water and food debris in dishwasher area
18	Label all spray bottles. Store chemicals low and separate
10	Sani bucket must be setup during prep and service
29	Need chemical test strips to test sanitizer
21	Certified food manager to be on duty during prep and service, delivery, etc
W	Must date mark foods if not used within 24 hours
45/37	Clean floors in dry storage/store boxes etc 6 inches off of floor to clean
W	To provide documentation (SOP) on washing hands in back before juicing (in lobby)
	Front expo hand sink 100+F with soap and paper towels
9	Avoid storing syrup dispensers on hand sink lip to avoid contamination
W	Discussed asterisks needed by consumer advisory and any menu item that could/would be indicated when printing new menus
2	Butter on counter at 63F. Product indicates required refrigeration. Must cold hold at 41F or below. Placed in cooler as out less than 4 hours.
W	Need current pest control invoice
	Juice is juiced, stored in jugs and used within 3 days
	Juice machine broken down and cleaned after every use

Received by: (signature) <i>Christy Holmes</i>	Print: Christy Holmes	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

Form EH-06 (Revised 09-2015)