

Retail Food Establishment Inspection Report

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

Date: 6/15/2023	Time in: 1:15	Time out: 3:00	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: _____	21/80/B
Physical Address: 206 W Rusk Rockwall, TX		✓ Number of Violations COS: _____	

Pest control : GoEco/5-27-2033/monthly	Hood Texas/6-14-2023	Grease trap : We Do/6-6-2023/250gal/monthly	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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					
	✓					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					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						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						✓					
1						Physical Facilities					
1						1					
	✓					✓					
	✓					✓					
Proper Use of Utensils						1					
1						✓					
	✓					✓					

1st followup is free. Any additional followups will result in a \$50 fee.

Retail Food Establishment Inspection Report

Received by: (signature) <i>Sabir Shrestha</i>	Print: Sabir Shrestha	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 <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
cold top/all TCS	49 and up	WIC/cheese	48		
grill drawers/all TCS	68 and up	whole tomatoes/reference	48		
reach in cooler/all TCS	55 and up	shredded cheese	47		
steam table/gravy	156	WIF ambient	20		
sausage	158	glass front cooler/milk	43		
mashed potatoes	149	butter	45		
under counter cooler/all TCS	49 and up	salad cold top/cut tomatoes	36		
reach in freezer ambient	7	cut melon	38		

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:
	Hand sink 100 equipped with soap and paper towels
45	Air conditioner not working in kitchen/ ambient 90F but up to 135F near cooking equipment
39	Utensils hanging low over hand sink. Must be stored separate and away from hand sink/to prevent contamination
45	Missing hood vent filter/to be replaced
2	All TCS foods in cold top, grill drawers, reach in cooler, and under counter cooler discarded as were loaded more than 4 hours ago
2	Air conditioner broken/no coolers cold holding at 41F or below in kitchen
10	Must have sani bucket setup during prep and service/soap water in sani bucket at time of inspection
18	Use separate labels on buckets to differentiate between soap and sanitizer/can use different color buckets as well
36	Need to store wiping cloths in sani buckets/not on stove, shelves, etc
	Dishwasher sanitizing at 100 ppm chlorine sanitizer
	3 comp sink 110 F
34	Back door open because of heat in kitchen
42	Need thorough cleaning of all equipment/ grease and food debris
2	WIC not cold holding at 41F or below. TCS foods to be iced/need to repair asap
	WIF/lots or condensation/ protect foods under
34	Flies/dead roach
45	Missing grout/ food debris
2	Glass front cooler/tightly packed/suggested to organize for better airflow/repair/to cold hold at 41F or below
	Shelf stable individual creamers
	Drink counter hand sink equipped with soap and apparel towels/100+F
19	Drink counter hand sink leaking from spigot/must repair to have hot water available at all times/tank water heater
18	Move hand sanitizer with chemicals/ low and separate/ not over prep table in bread area
	Suggested using salad cold top for storage of meat/etc until all coolers and repaired and air conditioning is repaired
W	Need asterisks on consumer advisory and indicated items
35	Store personal drinks low and separate
32	Rusty shelves in WIC

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

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