Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: Time in: Time out: License/Permit #								Est. Type Risk Category						
6				000	01777					Page	e <u>1</u> of <u>2</u>			
Pu	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner N			aint	4-Investigation 5-CO/Cor						TAL/SCORE			
	Lonestar 66 Cafe Jeremy				Name:						* Number of Repeat Violations: ✓ Number of Violations COS:	· (0.0 /D		
Pł	vsic	al A	ddre	ess:		Pest control:		Но	od nt Hand	o/Gmo				3/82/B
20					wall, TX tatus: Out = not in compliance	owner to provide	NO = not				_		er to provide No Poplicable COS = corrected on site R = repeat violation	W- Watch
M					points in the OUT box for each num	nbered item Mark	'√' a ch	eckm	ark in	appr	opria	te bo	ox for IN, NO, NA, COS Mark an X in appropriate box for	or R
Co	mpli	iance	e Sta	tus	Priority Ite	ms (3 Points) violation	is Requi	_	nmea Compl				tive Action not to exceed 3 days	
O U	I N	N O	N A	C	Time and Temperature	•	R	U	I	N O	N A	C 0	Employee Health	R
Т				S	(F = degrees Fa	· · · · · · · · · · · · · · · · · · ·		Т	1			S	12. Management, food employees and conditional employ	yees;
	~								~				knowledge, responsibilities, and reporting	
2					2. Proper Cold Holding temperat	ture(41°F/ 45°F)			_				13. Proper use of restriction and exclusion; No discharge eyes, nose, and mouth	from
3					2 Program Hat Halding towns and	(12597)	_						eyes, nose, and modul	
	3. Proper Hot Holding temperature(135°F)										Preventing Contamination by Hands			
		~			4. Proper cooking time and temp	perature			~				14. Hands cleaned and properly washed/ Gloves used pro	
		7			5. Proper reheating procedure for Hours)	r hot holding (165°F in 2			1				15. No bare hand contact with ready to eat foods or approalternate method properly followed (APPROVED Y	
					6. Time as a Public Health Contr	rol: procedures & records	+							
	~				o. Time as a rubile freatair contr	toi, procedures te records			1				Highly Susceptible Populations	
					Approved Source				V				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtained from ap								eggs cooked	
	~				good condition, safe, and unadul	terated; parasite							Chemicals	
					destruction Sysco/Bene 8. Food Received at proper temp	eKeith Perature			T		I		17. Food additives; approved and properly stored; Washin	ng Fruits
	~				checknat receipt	or active.			~				& Vegetables water only	ing Truits
	l .				Protection from Co	ontamination		3					18. Toxic substances properly identified, stored and used	
					9. Food Separated & protected, p	prevented during food		Ĕ	<u> </u>					
	~				preparation, storage, display, and	1 tasting							Water/ Plumbing	
	7				10. Food contact surfaces and Re Sanitized at ppm/temp				~			ı	19. Water from approved source; Plumbing installed; probackflow device	per
	~				11. Proper disposition of returned reconditioned discarde	d, previously served or			~				20. Approved Sewage/Wastewater Disposal System, prop disposal	oer
													rrective Action within 10 days	
O U	I	N	N	C			R	U	J N	N O	N A	C O	Food Temperature Control/ Identification	R
	N	O	A	0	Demonstration of Knov	wledge/ Personnel			,			C		
T	N V	0	A	o s	21. Person in charge present, der and perform duties/ Certified For	monstration of knowledge	,	T	~			S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	0
	~	0	A		21. Person in charge present, der	monstration of knowledge od Manager/ Posted	,		~			S		0
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Retail Food Establishment Inspection Report

Received by: (signature) Elio Mendez	Print: Elio Mendez	Title: Person In Charge/ Owner Cook/Manager
Inspected by: Christy Cortez, RS (signature) RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: star 66 Cafe	Physical A	ddress: Cusk	City/State: Rockwa		2 of 2					
Item/Loc	ation	Tomp F	TEMPERATURE OBSERVATION Item/Location	Temp F	Item/Location	Tomp F					
		Temp F		<u> </u>		Temp F					
grill cold top/ham		41			sausage	41					
	sausage	41	raw chicken	41	WIC/bacon	44					
chicken salad		41	diced chicken	41	cheese sliced	45					
tuna salad		41	pastrami	41	cheese shredded	44					
unde	er/cut tomatoes	41	reach in freezer ambient	4	WIF ambient	10					
under	counter cooler/steak	36	reach in cooler/steak	41	front cold top/cut tomatoes	47					
hot	t wells/gravy	155	chicken	41	under/sour cream/butter/milk	48/47/48					
	chili	167	diced chicken	41	glass front cooler/yogurt	45					
		OE	SERVATIONS AND CORRECTIV	VE ACTIO	NS						
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW:	ΓABLISHME	INT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	ECTED TO THE CONDITIONS OBSERVED AN	ID					
	Hand sink 114 F. P	ost em	oloyee health poster at h	nand sin	nk						
36	Store wiping cloths										
35	store personal drink	s low a	nd separate								
31	Avoid using kitchen	hand s	ink for storage. Use for	hand w	vashing only						
	3 comp sink 120 F				•						
	Sani bucket at 100	ppm ch	orine sanitizer								
45/32	Dirty side of sink/pastic barrie	r/mold. Ne	eds to be removed and cleaned, rer	nove packii	ng tape as not cleanable and rusty screws	3					
37	Remove unused eq	uipmen	t to better clean								
37	•	•	t outside back door. Co	uld attra	act pests						
2	Front cold top MUS	T cold h	old at 41 F or below								
2	WIC/turned off as condense	r had froze	n up/just had a truck in/must cold	hold at 41I	F or below. Will be off for 20 minutes.						
37	WIF/lots of condens	ation									
	Dishwasher 100 ppi	m chlori	ne sanitizer								
2	Small glass front co	oler mu	ist cold hold at 41F or b	elow							
18	Avoid storing Glade spray	s on tray	with bread (in storage room).	Store low	and separate. Corrected on site.						
45/42	Clean in/around/on	equipm	ent, degrease								
42	Clean food debris ir	n toaste	r oven/rollers								
	Hot well foods discarded daily at closing.										
W											
	Juicer cleaned after every use										
40											
39											
34	Flies/avoid propping back door open. Keep closed.										
Received	by:		Print:		Title: Person In Charge/ Owner						
(signature)				nde:		ger					
Inspected (signature)		 tez, 1	RS Christy Co	ortez.	RS Samples: Y N # collected	.d					