

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 St	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
outside WIC/hushpuppies	41	cold top/chicken salad	42	reach in freezer ambient	15
cheese	41	tuna salad	42	under counter freezer	25
tomatoes	41	cheese	49	reach in cooler/eggs	64
grill drawers/ ham	46	ham/sausage	48/47	salad cold top/cut melon	42
sausage	45	under/sausage	48	under/cheese	42
raw chicken	41	steam table/gravy	148	drink cooler/milk	41
beef	41	grits	155		
hashbrowns	42	chile	156		

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:
	Kitchen hand sink 100+F equipped
	3 comp sink 110+F equipped
	Dishwasher sanitizing at 100ppm chlorine
	Outside WIC no longer in use for food/just dry storage
	WIF converted to WIC
37	Large block of ice on condenser in WIC
34	Live roach/to call pest control today
34	Flies outside back door/to address
	Dishwasher sanitizing at 100ppm chlorine
	Sani bucket at 200ppm quats
29	Need quats test strips
2	Cold tops and grill drawers, reach in coolers to cold hold at 41F or below
	Foods over 41F more than 4 hours discarded
28	When date marking, to discard at day 7 after opening or cooking
18	To label all spray bottles/store low and separate if chemicals
47	Air conditioning not working in back/will be closed July 8,9,10 for repairs
34	Flies inside/to address
	Asterisks on wrong items (chicken and pork) on menu/discussed where to indicate
36	To store wiping cloths in sani buckets
45	Thorough cleaning of walls, floors, under equipment needed
42	To clean in/around/on equipment
	Shelf stable individual creamers
29	To date mark milk and other items when opened/discard at day 7
	Service hand sink 100+F equipped
	Orange juice freshly squeezed for 2 days only

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