

# Retail Food Establishment Inspection Report

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

Date: <b>12/20/2021</b>	Time in: <b>2:10</b>	Time out: <b>3:44</b>	License/Permit # <b>FS-0000373</b>	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: <b>Lonestar 66 Cafe</b>	Contact/Owner Name: <b>Jeremy Shen</b>	* Number of Repeat Violations: _____	<b>15/85/B</b>
Physical Address: <b>206 Rusk Rockwall, TX</b>	Pest control : <b>Action Pest/bi-monthly</b>	Grease trap : <b>GoEco/250gal/monthly</b>	

**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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
	✓						✓				
	✓					<b>Preventing Contamination by Hands</b>					
		✓					✓				
		✓					✓				
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>							✓				
	✓					<b>Chemicals</b>					
	✓						✓				
<b>Protection from Contamination</b>						3					
3						<b>Water/ Plumbing</b>					
W						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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓						✓				
<b>Consumer Advisory</b>							✓				
	✓					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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓						✓				
	✓					<b>Physical Facilities</b>					
	✓					1					
1							✓				
	✓						✓				
<b>Proper Use of Utensils</b>						1					
1							✓				
	✓						✓				

## Retail Food Establishment Inspection Report

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

Received by: (signature) <i>Jeremy Shen</i>	Print: <b>Jeremy Shen</b>	Title: Person In Charge/ Owner <b>Owner</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Lonestar 66 Cafe</b>	Physical Address: <b>206 Rusk</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-0000373</b>	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/cut tomatoes	36	small cold top/cut tomatoes	41	ham/chorizo	39/39
under/tomatoes/milk	40/40	ham/sausage	41/41	WIF ambient	-5
hot wells/tomato soup	147	under/cut tomatoes	41		
hot wells/grits	147	boiled eggs	39		
mashed potatoes	144	grill drawers/beef	41		
reach in upright freezer ambient	6	chorizo/sausage	41/41		
upright reach in cooler/meatloaf	42	under counter freezer ambient	10		
cut tomatoes	37	WIC/pork chops	37		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Corrective Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hand sink 119 F
	Orange Juice juicer in dining room near front window. Orange are stored in back until juicing.
	Juicer is used, broken down and cleaned after every use, parts go in dishwasher to be WRS. Juice stored in jugs in cooler in back.
9	Store raw eggs low and separate in coolers
	Kitchen hand sink 116 F
39	Store long utensils over prep table, not over hand sink to avoid splashing/prevent contamination
19	3 comp sink, very, very little hot water pressure, less than a straw trickle. Must have hot water at 3 comp sink. minimum requirement
33	Must have hot water at 3 comp sink to wash dishes that don't fit in dishwasher
19	Heavy leak under piping at prep sink
	Plumbing to be approved by building insp.
	Will use hot water from prep sink poured into 3 comp sink until repaired. Water at prep sink 126 F
	Dishwasher 100 ppm chlorine sanitizer
37	Lots of standing water under 3 comp sink due to leaking pipes
45/42	Clean in/around/on equipment
45	Clean floors, food debris
45	Clean behind stove, flat top
18	Have sani bucket setup during prep and service. Setup bucket and was FAR too strong/1500 ppm quats.
	Sani setup at sink not working correctly.
	Decided to use chlorine sanitizer at 100 ppm for sanitizer until sani setup is fixed/calibrated
	Advised to NOT mix or use both sanitizers on same surfaces
	Soda/tea nozzles WRS
18	Label all spray bottles, store low and separate
37	Store items 6 inches off of floor to clean
	No pre-cooking/using WIC for deliveries only. WIC not opened during the day instead using inside coolers.
	Cooking fresh daily

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

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