

Retail Food Establishment Inspection Report

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

Date: 6/30/2025	Time in: 1:25	Time out: 2:40	License/Permit # FS-0001777	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Lonestar 66 Cafe			Contact/Owner Name:	* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		18/82/B
Physical Address: 206 W Rusk Rockwall, TX		Pest control : GoEco6-27-2025	Hood Texas L/1-4-2025	Grease trap : WeDo/250gal/5-8-2025	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		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature	
3					2. Proper Cold Holding temperature(41 °F/ 45°F)	
	✓				3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
		✓			6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
3					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted	3
	✓				22. Food Handler/ no unauthorized persons/ personnel	7
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label in menu	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
1					34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
1					37. Environmental contamination	
	✓				38. Approved thawing method	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
OUT	IN	NO	NA	COS	Food Identification	R
					41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
1					44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
1					47. Other Violations	

Received by: (signature) <i>Savir Shrestha</i>	Print: Savir 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>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
steam wells/grits		189	kiwi in back for reference		41	cut tomatoes		39	
gravy		185	grill drawers/raw hamburger		61	2 door glass cooler/ milk		42	
sausage		189	hashbrowns		54	juice		42	
mashed potatoes		148	roast beef		51				
reach in cooler/potatoes		44	cold top/all TCS		44-54				
raw chicken		44	reach in freezer		2				
raw beef		44	reach in freezer in dry storage		1				
tea for reference		45	reach in cooler in dry storage/chicken		40				
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:								
44	Need to close dumpster lids and clean around dumpster								
31	Need to keep hand sink accessible/ no trash or buckets to be stored inside hand sink								
	Hand sink 106F equipped /3 comp sink 113F								
34	Some flies/to address								
	Dishwasher sanitizing at 100ppm chlorine								
29	Expired chlorine test strips/need new								
	Sani bucket setup to 200ppm quats								
	Current test strips/2027								
37/47	Very hot in kitchen/100F ambient/need to fix AC to ensure employees aren't sweating into food								
2	Reach in cooler to cold hold at 41F or below/ to repair								
47	Under counter freezer/not freezing so will have to watch length of time storing food/7 days to discard								
28	Need to date mark foods once opened or cooked/to discard at day 7								
2	All TCS discarded over 4 hours in grill drawers and cold top								
	New grill drawer unit has been ordered/ will need to use ice and small amounts only until received								
	Cold top/going to order a new one as well/will need to use ice until repaired/small amounts only								
42	Need to clean in/around/ on equipment								
45	To clean floors, walls in kitchen/lots of food debris								
42	To clean trays in dry storage/food debris								
42	To clean inside coolers/food debris								
9	To store raw shelled eggs low/separate								
	Back WIC/not working/not being used except for paper goods storage								
42	Need to clean vent hood filters/scheduled to be cleaned this week								
	Expo hand sink 106F equipped								
45	Need to clean walls around front cold top								
42	Need to clean tray under syrup steam well								
	All shelf stable individual creamers								
42	Need to clean under expo area prep counters								
	Discussed asterisks and where needed to indicate on menu								
Received by: (signature) <i>Savir Shrestha</i>			Print: Savir 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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