

Retail Food Establishment Inspection Report

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

Date: 12/19/2023	Time in: 2:00	Time out: 3:30	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: _____	20/80/B
Physical Address: 206 W Rusk Rockwall, TX	Pest control : GoEco/12-1-2023	Grease trap : GoEco/250gal/11-30-2023	

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					
		✓				3					
			✓			✓					
	✓					Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						✓					
3				✓		Water/ Plumbing					
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					
	✓					W					
	✓					2					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					2					
Consumer Advisory											
	✓					✓					

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					
	✓					✓					
	✓					Physical Facilities					
1						1					
						✓					
	✓					✓					
Proper Use of Utensils						1					
1						✓					
	✓					✓					

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 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
white freezer front	-6	grits	141	WIF ambient	14
cold top/ham	42	under counter freezer	12	salad cold top/ cut melon	41
sausage	44	reach in cooler/meatloaf	39	under/butter	41
cheese	42	cabbage	42		
tuna salad	43	potatoes	41		
cut tomatoes	42	WIC/hamburger	41		
under/sausage	137	cheese	41		
hot holding/gravy	140	tomatoes	41		

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:
	Juicer at front of store/need to ensure hand washing is happening
	To refer to Kelly as juicer is not close to a hand sink/discussed moving back near hand sink
31/14	Front hand sink/hot water handle not working. Must repair asap
31/14	Kitchen hand sink had food and batter in it/not accessible
31	Must have hand sinks available and working at all time
39	No utensils to be hanging over back hand sink to avoid contamination
2	Cold top must cold hold at 41F or below
	Gasket on bottom right door preventing door from sealing shut/to repair
27	Cold top is meant to hold, not cool hot foods/sausage in deep plastic pan in a plastic bag/must aggressively cool
	2 hours to 70 then 4 hours to 41F or below, use aggressive cooling methods/COS by moving to shallow pans, uncovered to WIC
	Grill drawers not working, empty, are working on repairs
45/42	To thoroughly clean floors, walls, carts, equipment in kitchen
28	Date mark all foods not used within 24 hours, to discard after 6 days from making or opening
36	Store wiping cloths in sani buckets, not on prep counters
10	Must have sani bucket setup during prep and service. COS to 400ppm quats
9	Need to store raw shelled eggs low and separate, not on top of ready to eat foods. COS
45	Food debris throughout/missing grout/need to clean floors
	Dishwasher sanitizing at 100 ppm chlorine sanitizer
	3 comp sink 110F
10	Need to clean ice deflector panel/some black slime
28	Need to date mark fresh squeezed juice/ discard on day 3
W	Discussed asterisks needed in menu on consumer advisory and applicable items
W	Need to have spent grease picked up/very full

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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