Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	ite:)/2	92	24	Time in: 1:40	Time out: 3:00		License/P			en	t/1	h	n	St Est. Type Risk Category Page 1 of 2	2_
			2-Follow U	need current/to po								5-CO/Construction 6-Other TOTAL/SCOR	RE			
Establishment Name: Brass Tap Contact/Owner												* Number of Repeat Violations:				
	ysic 75				_ee Dr Rockwall, ^¹	TX ne	st contr)		Ho Roja	od as/5-2	2024	G ne	reas ed	se trap : Follow-up: Yes Pollow-up: Yes Pollow-up: Yes Follow-up: Yes Pollow-up: Ye	C
Ma	ark ti	Com	plia prop	ice S	tatus: Out = not in co	ompliance IN = in reach numbered it	complia tem	nce No	O = no '✓' a cl						pplicable COS = corrected on site R = repeat violation W-Watch	h
								s) violations	Requ	_					tive Action not to exceed 3 days	
O U	N O A O Time and Temperature for Food Safety						R	U	Compliance Status							
T W				S	1. Proper cooling time	<u> </u>	11)			Т				S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
VV					2. Proper Cold Holding	temperature(41'	°F/ 45°F	7)			_				13. Proper use of restriction and exclusion; No discharge from	
	~				2. Proper Cold Holding temperature(41°F/ 45°F)						~				eyes, nose, and mouth	
	~				3. Proper Hot Holding temperature(135°F)										Preventing Contamination by Hands	
		'			4. Proper cooking time and temperature						~				14. Hands cleaned and properly washed/ Gloves used properly Gloves used 15. No bare hand contact with ready to eat foods or approved	-
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)						~				alternate method properly followed (APPROVED Y. N.)	
	6. Time as a Public Health Control; procedures & records												Highly Susceptible Populations			
	Approved Source								~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked			
3					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction									Chemicals		
					8. Food Received at pr	d cans oper temperature	:				I				17. Food additives; approved and properly stored; Washing Fruits	
	~								Ш		~				& Vegetables	
					9. Food Separated & pr	n from Contami		g food			~				18. Toxic substances properly identified, stored and used	
3					preparation, storage, di	splay, and tasting	g								Water/ Plumbing	
3					10. Food contact surfact Sanitized at	ppm/temperature	e			3					19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition reconditioned disc						~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
	T	N	N	C	Pri	ority Founda	tion It	tems (2 Po	ints)	viola:		Req		Cor	rrective Action within 10 days	R
O U T	N	N O	N A	C O S		n of Knowledge/			K	U	N	0	A	o s		K
2					21. Person in charge prand perform duties/ Ce					2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	~				22. Food Handler/ no u	nauthorized pers	ons/ per	rsonnel			~				28. Proper Date Marking and disposition	
	Safe Water, Recordkeeping and Food Package Labeling						~			'	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital					
	~				23. Hot and Cold Water available; adequate pressure, safe									Permit Requirement, Prerequisite for Operation		
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				2					30. Food Establishment Permit (Current/insp report sign posted)		
						with Approved							I		Utensils, Equipment, and Vending	
	~				25. Compliance with V HACCP plan; Variance processing methods; m	e obtained for spe	ecialized			2					31. Adequate handwashing facilities: Accessible and properly supplied, used	
					Con	sumer Advisory	7				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	~				26. Posting of Consum foods (Disclosure/Rem in menu					2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
0	т	N	N	C	Core Items (1 Point	nt) Violations	Require	? Corrective	_		_			_	ays or Next Inspection , Whichever Comes First	D
U T	I N	N O	A A	C O S		of Food Contan			R	U T	N	N O	N A	C O S	Food Identification	R
1					34. No Evidence of Insanimals						~				41.Original container labeling (Bulk Food)	
	~				35. Personal Cleanlines	ss/eating, drinkin	g or tob	acco use							Physical Facilities	
	~				36. Wiping Cloths; pro	perly used and st	tored			1					42. Non-Food Contact surfaces clean	
	~				37. Environmental con	tamination					~				43. Adequate ventilation and lighting; designated areas used	
	~				38. Approved thawing	method					~				44. Garbage and Refuse properly disposed; facilities maintained	
					Prop	er Use of Utensi	ls			1					45. Physical facilities installed, maintained, and clean	
	~				39. Utensils, equipmen dried, & handled/ In u						~				46. Toilet Facilities; properly constructed, supplied, and clean	
1					40. Single-service & si and used	ngle-use articles;	; properl	y stored			~				47. Other Violations	

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

	nent Name: s Tap	Physical A 2075	Summer Lee Dr I	License/Permit # Page need current/to post Page	<u>2</u> of <u>2</u>							
Item/Loca	ation	Temp F	TEMPERATURE OBSERVAT Item/Location	Temp F	Item/Location	Temp I						
	oler/shrimp	41	steam well/queso	 -	ranch	41						
ny 000	-		under counter freezer		_							
	chicken	41		12	fish	41						
unde	er counter freezer	14	grill drawers/hanburger	41	3 door dairy cooler	35						
CC	old top/ham	41	cheese/chicken	41	3 door veggie cooler	34						
cu	ıt tomatoes	41	beef	41	3 door freezer	17						
pizza	al cold top/cheese	41	beer WIC	29	3 door freezer	16						
cu	it tomatoes	41	3 door cooler/wings	84-102	2 door meat cooler	34						
	sausage	41	pico 41									
			SERVATIONS AND CORRECTIVE		NS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	warewash hand sink 100+F equipped											
	line hand sink 100F											
34	Flies	- 1- 1-1-										
45	To clean floors/food	d debris										
42	To clean in/around/on equipment											
	Fruit flies/lots of the											
	3 comp sink 110+F											
19	•	omp sin	mp sink sprayer hose									
19 Need air gap at 3 comp sink sprayer hose Dishwasher sanitizing per Temp strips Sanitizer bucket at 200ppm quats												
										Also using food contact approved quat sanitizer wipes		
	Test strips on site											
7	•	remove ca	ans with finger sized dent in the	side, hato	chet mark in the lid or curled lids							
45	To clean floors/und											
			and separate in coolers	s/not ove	er ready to eat foods							
			•		-							
27 Wings were made an hour previous, stacked tightly with lids Removed lids, stacked on pan single layer deep to cool												
	2 hours to 70 then 4 hours to 41F or below											
42	To clean handles of coolers/ particularly meat reach in cooler											
	Bar hand sink 100+F											
31	Need soap and paper towels at hand sink in bar											
			ng/ will use kitchen dish	washer i	until repaired							
	Need permit/to post		interiori diorit									
	Avoid using single use ramekins as scoops. instead use a handled scoop											
_	Need CFM on duty during prep and service											
<u> </u>	1 14000 Of M Off duty dufing preparid service											
Received (signature)			Avery S	trah	m Manager	•						
Inspected (signature)		tez. 1	RS Christy Co									