

Retail Food Establishment Inspection Report

<input checked="" type="checkbox"/>	First aid kit
<input checked="" type="checkbox"/>	Allergy policy
<input checked="" type="checkbox"/>	Vomit clean up
<input checked="" type="checkbox"/>	Employee health

Date: 9/20/2924	Time in: 1:40	Time out: 3:00	License/Permit # need current/to post	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: Brass Tap	Contact/Owner Name:	* Number of Repeat Violations: _____	26/74/C
Physical Address: 2075 Summer Lee Dr Rockwall, TX		✓ Number of Violations COS: _____	
Pest control : need info		Hood Rojas/5-2024	Grease trap : need info
		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						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					
W						✓					
	✓					✓					
	✓					Preventing Contamination by Hands					
		✓				✓					
		✓				✓					
	✓					Highly Susceptible Populations					
Approved Source						✓					
3						Chemicals					
	✓					✓					
Protection from Contamination						✓					
3						Water/ Plumbing					
3						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					
2						2					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					2					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					2					
Consumer Advisory						✓					
	✓					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
Prevention of Food Contamination						Food Identification					
1						✓					
	✓					Physical Facilities					
	✓					1					
	✓					✓					
	✓					✓					
Proper Use of Utensils						1					
	✓					✓					
1						✓					

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: Brass Tap	Physical Address: 2075 Summer Lee Dr	City/State: Rockwall, TX	License/Permit # need current/to post	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
fry cooler/shrimp	41	steam well/queso	156	ranch	41
chicken	41	under counter freezer	12	fish	41
under counter freezer	14	grill drawers/hamburger	41	3 door dairy cooler	35
cold top/ham	41	cheese/chicken	41	3 door veggie cooler	34
cut tomatoes	41	beef	41	3 door freezer	17
pizzal cold top/cheese	41	beer WIC	29	3 door freezer	16
cut tomatoes	41	3 door cooler/wings	84-102	2 door meat cooler	34
sausage	41	pico	41		

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:
	warewash hand sink 100+F equipped
	line hand sink 100F equipped
34	Flies
45	To clean floors/food debris
42	To clean in/around/on equipment
34	Fruit flies/lots of them/to address
	3 comp sink 110+F
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	Dented cans removed/to remove cans with finger sized dent in the side, hatchet mark in the lid or curled lids
45	To clean floors/under shelves in beer WIC
9	Need to store raw meat low and separate in coolers/not over 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
10/33	Bar dishwasher not sanitizing/ will use kitchen dishwasher until repaired
30	Need permit/to post
40	Avoid using single use ramekins as scoops. instead use a handled scoop
21	Need CFM on duty during prep and service

Received by: <small>(signature)</small> <i>Avery Strahm</i>	Print: Avery Strahm	Title: Person In Charge/ Owner Manager
Inspected by: <small>(signature)</small> <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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