

Retail Food Establishment Inspection Report

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

Date: 10/23/2024	Time in: 9:50	Time out: 11:28	License/Permit # FS-9422	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
Establishment Name: Sideway's BBQ LLC			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		20/80/B
Physical Address: 2067 Summer Lee Rockwall, TX			Pest control : owner to email	Hood J'C/4-2024	Grease trap : owner to email/refer to Teddy	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					
	✓					✓					
3						✓					
3						Preventing Contamination by Hands					
	✓					✓					
	✓					✓					
	✓					Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					3					
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					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					W					
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					
W						1					
W						✓					
	✓					✓					
Proper Use of Utensils						1					
	✓					✓					
	✓					✓					

Retail Food Establishment Inspection Report

Received by: (signature) <i>Kevin Madigan</i>	Print: Kevin Madigan	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: Sideway's BBQ LLC	Physical Address: 2067 Summer Lee	City/State: Rockwall, TX	License/Permit # FS-9422	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
hot holding reach in/brisket	137	ribs/ribs	54/42		
brisket/brisket	136/136	caboodle	39		
brisket/pulled pork	127/136	white freezer	-2		
WIC/brisket	43	corn from smoker	168		
limes for reference	42	cold wells/sausage	46		
pasta/pasta	43/43	to go reach in/potatoes	181/179		
beer WIC/brisket	38	to go glass cooler/pudding	40		
line cold top/turkey	42	reach in hot holding/ pimento poppers	156		

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:
	RR sinks 100F equipped
W	Line hand sink 100+F/need soap and paper towels/COS
3	One pan of cooked brisket from last night in reach in unit under 135F/discarded/ must hot hold at 135F,
	3 comp sink 120F
	Dishwasher sanitizing at 100ppm chlorine
2	WIC to cold hold at 41F or below/will turn thermostat down
2	Ribs in cold top on top of lids from overnight discarded/need to store in pans to cold hold at 41F or below
	Sani buckets at 200ppm quats
W	Time to defrost white freezer
42	Need to clean hood vent filters
	Meat station hand sink 100+F
42/45	Need thorough cleaning throughout/ floors, walls/behind bar line as well
42	Need to clean cloth drapes behind meat station/food splatters
	Chopped sausage/just chopped however ice level to be higher and add water to make ice slurry
18	Sanitizer bottle labeled as sanitizer/ was window cleaner in bar
18	Couple of spray bottles to be labeled in back near mop sink/ window cleaner, etc
10/33	Bar dishwasher not sanitizing/ Primed, use main dishwasher until repaired
34	Fruit flies under bar taps/to address drain, breeding sites
W	To store wiping cloths in sani buckets, not on prep counters, etc
W	To watch wood throughout in dining area/to clean any hanging debris above meat and prep station
19	Need air gap under sprayer hose at 3 comp sink

Received by: (signature) <i>Kevin Madigan</i>	Print: Kevin Madigan	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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