								me	ent	In	spe	ecti	ion Report		policy		
	ate: <b>)/2</b>	3/2	202	24	Time in: Time out: <b>9:50 11:28</b>	License/Pe		>					Est. Type	Risk Category	Page <u>1</u> of <u>2</u>	_	
					tion: 🗸 1-Routine 🗌 2-Follow Up	3-Complai		_	Inve	stiga	ation	1	5-CO/Construction	6-Other	TOTAL/SCOR	E	
	Establishment Name: Contact/Owner N Sideway's BBQ LLC												<ul> <li>★ Number of Repeat Vio</li> <li>✓ Number of Violations</li> </ul>		00/00/5	_	
Pł	Physical Address: Pest control :							Hoo		04			e trap :	Follow-up: Yes	20/80/E	3	
20					IN = in com	r to email	O = not c		4-20 ved		-		to email/refer to Teddy	No $\square$	lation W-Watch		
M	Compliance Status:       Out = not 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 ' $\checkmark$ ' a checkmark in appropriate box for IN, NO, NA, COS       Mark and in appropriate box for R         Priority Items (3 Points)       violations Require Immediate Corrective Action not to exceed 3 days																
		iance				,	R		ompli								
U T	T S (F = degrees Fahrenheit)						ĸ	U T	N	0	A	o s	Employee Health				
	~	1. Proper cooling time and temperature							~				12. Management, food emple knowledge, responsibilities,		employees;		
2					2. Proper Cold Holding temperature(41°F/ 4	5°F)							13. Proper use of restriction	charge from			
3					2 December 11, 11, 11, 11, 11, 11, 11, 11, 11, 11				~				eyes, nose, and mouth				
3					3. Proper Hot Holding temperature(135°F)								Preventing Co				
	~				<ul><li>4. Proper cooking time and temperature</li><li>5. Proper reheating procedure for hot holdin</li></ul>	a (165°E in 2			<ul> <li>Hands cleaned and properly washed/ Glov</li> <li>Gloves used</li> <li>15. No bare hand contact with ready to eat foo</li> </ul>					•			
	~				Hours)	Ig (105 F III 2			~				alternate method properly fo				
	~				6. Time as a Public Health Control; procedu	res & records							Highly Sus	ceptible Populations			
	Approved Source								~				16. Pasteurized foods used; p Pasteurized eggs used when	fered			
	r			1	7. Food and ice obtained from approved sou	rce: Food in			Ľ								
	good condition, safe, and unadulterated; parasite												Chemicals				
_	8. Food Received at proper temperature											17. Food additives; approved	l and properly stored;	Washing Fruits			
	Check at receipt					3					& Vegetables		Ũ				
	Protection from Contamination						3					18. Toxic substances properl	d used				
	~				9. Food Separated & protected, prevented de preparation, storage, display, and tasting	uring food							Wat	er/ Plumbing			
<u>_</u>					10. Food contact surfaces and Returnables ; Cleaned and								19. Water from approved sou	ed; proper			
3					Sanitized at ppm/temperature 11. Proper disposition of returned, previousl	ly served or			~				backflow device 20. Approved Sewage/Waste	ewater Disposal Syste	m proper		
	reconditioned discarded						~				disposal	,					
0	I	N	N	С			ints) vi R	0	Ι	Ν	Ν	С	rective Action within 10 day			R	
U T	N	0	O A O Demonstration of Knowledge/Personnel U N S T				N	0	A	0 S	-	re Control/ Identific					
	~	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 3						~				27. Proper cooling method u Maintain Product Temperatu		quate to			
	~	22 Food Handler/ no unauthorized persons/ personnel						~				28. Proper Date Marking and	1 disposition				
	Safe Water, Recordkeeping and Food F				d Package			~				29. Thermometers provided, Thermal test strips	accurate, and calibrat	ed; Chemical/			
	~			1	Labeling           23. Hot and Cold Water available; adequate							digital	t. Pronoquisito for O	nonation	_		
╞					24. Required records available (shellstock ta	ags; parasite					Ш		Permit Requiremen 30. Food Establishment Pe	· •	-		
	~				destruction); Packaged Food labeled				~				12/31/2024				
	1				Conformance with Approved Proc 25. Compliance with Variance, Specialized								Utensils, Equ 31. Adequate handwashing f	acilities: Accessible a			
	~				HACCP plan; Variance obtained for special processing methods; manufacturer instruction			W					supplied, used				
						/13											
					Consumer Advisory				~				32. Food and Non-food Cont designed constructed and u		e, properly		
			 	[ 	26. Posting of Consumer Advisories; raw or	under cooked			~				designed, constructed, and u 33. Warewashing Facilities;	sed installed, maintained,			
	~				26. Posting of Consumer Advisories; raw or foods (Disclosure/Reminder/Buffet Plate)/ A meats to required temps	under cooked Allergen Label		2	-				designed, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning	sed installed, maintained, g facility provided			
0	[ I	N	N	С	26. Posting of Consumer Advisories; raw or foods (Disclosure/Reminder/Buffet Plate)/ A meats to required temps Core Items (1 Point) Violations Req	r under cooked Allergen Label <b>uire Corrective</b>	Action	Not 0	to E.	Ν	Ν	С	designed, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning ys or Next Inspection , White	sed installed, maintained, g facility provided chever Comes First	used/	R	
O U T	I N	N O	NA	C O S	26. Posting of Consumer Advisories; raw or foods (Disclosure/Reminder/Buffet Plate)/ A meats to required temps Core Items (1 Point) Violations Requ Prevention of Food Contamina	under cooked Allergen Label uire Corrective tion		Not	to E. I N				designed, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning tys or Next Inspection , White Food	sed installed, maintained, g facility provided chever Comes First Identification	used/	R	
	IN	N O		0	26. Posting of Consumer Advisories; raw or foods (Disclosure/Reminder/Buffet Plate)/ A meats to required temps Core Items (1 Point) Violations Requ Prevention of Food Contamina 34. No Evidence of Insect contamination, re animals	under cooked Allergen Label uire Corrective tion		Not O U	to E.	Ν	Ν	C O	designed, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning <i>tys or Next Inspection , White</i> Food 41.Original container labeling	sed installed, maintained, g facility provided chever Comes First Identification g (Bulk Food)	used/	R	
Т	[ I	N O		0	26. Posting of Consumer Advisories; raw or foods (Disclosure/Reminder/Buffet Plate)/ A meats to required temps Core Items (1 Point) Violations Requ Prevention of Food Contamina 34. No Evidence of Insect contamination, re animals 35. Personal Cleanliness/eating, drinking or	r under cooked Allergen Label <i>uire Corrective</i> tion dent/other tobacco use		Not O U	to E. I N	Ν	Ν	C O	designed, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning tys or Next Inspection , White Food 41.Original container labelin Phys	sed installed, maintained, g facility provided chever Comes First Identification g (Bulk Food) sical Facilities	used/	R	
т 1 W	I N	N O		0	26. Posting of Consumer Advisories; raw or foods (Disclosure/Reminder/Buffet Plate)/ A meats to required temps Core Items (1 Point) Violations Requ Prevention of Food Contamina 34. No Evidence of Insect contamination, ro animals 35. Personal Cleanliness/eating, drinking or 36. Wiping Cloths; properly used and stored	r under cooked Allergen Label <i>uire Corrective</i> tion dent/other tobacco use		Not O U	to E. IN	Ν	Ν	C O	designed, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning sys or Next Inspection , White Food 41.Original container labelin Phys 42. Non-Food Contact surface	sed installed, maintained, g facility provided chever Comes First Identification g (Bulk Food) sical Facilities res clean	used/	R	
Т	I N	N O		0	<ul> <li>26. Posting of Consumer Advisories; raw or foods (Disclosure/Reminder/Buffet Plate)/ A meats to required temps</li> <li>Core Items (1 Point) Violations Required temps</li> <li>Prevention of Food Contamina</li> <li>34. No Evidence of Insect contamination, reanimals</li> <li>35. Personal Cleanliness/eating, drinking or</li> <li>36. Wiping Cloths; properly used and stored</li> <li>37. Environmental contamination</li> </ul>	r under cooked Allergen Label <i>uire Corrective</i> tion dent/other tobacco use		Not O U	to E. I N	Ν	Ν	C O	designed, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning tys or Next Inspection , White Food 41.Original container labelin Phys 42. Non-Food Contact surface 43. Adequate ventilation and	sed installed, maintained, g facility provided chever Comes First Identification g (Bulk Food) sical Facilities ces clean Highting; designated a	used/	R	
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т 1 W				0	<ul> <li>26. Posting of Consumer Advisories; raw or foods (Disclosure/Reminder/Buffet Plate)/ A meats to required temps</li> <li>Core Items (1 Point) Violations Required temps</li> <li>Core Items (1 Point) Violations Required temps</li> <li>Prevention of Food Contamina</li> <li>34. No Evidence of Insect contamination, reanimals</li> <li>35. Personal Cleanliness/eating, drinking or</li> <li>36. Wiping Cloths; properly used and stored</li> <li>37. Environmental contamination</li> <li>38. Approved thawing method</li> <li>Proper Use of Utensils</li> <li>39. Utensils, equipment, &amp; linens; properly</li> </ul>	under cooked Allergen Label uire Corrective tion odent/other tobacco use 1 used, stored, used		Not O U	to E. I N V V V	Ν	Ν	C O	designed, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning ys or Next Inspection , Whit Food 41.Original container labelin Phys 42. Non-Food Contact surfac 43. Adequate ventilation and 44. Garbage and Refuse prop 45. Physical facilities installe	sed installed, maintained, g facility provided chever Comes First Identification g (Bulk Food) sical Facilities ces clean l lighting; designated a perly disposed; faciliti	used/	R	

## 1st followup is free. Any additional followups will result in a \$50 fee. Retail Food Establishment Inspection Report

Received by: <sup>(signature)</sup> Kevin Madigan	<sup>Print:</sup> Kevin Madigan	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishm Sidev	vay's BBQ LLC	Physical A 2067	Summer Lee	City/State: Rockwa	II, TX	License/Permit # FS-9422	Page <u>2</u> of <u>2</u>		
Item/Loca	tion	TEMPERATURE OBSERV		TIONS Temp F	Item/Locat	em/Location			
	ding reach in/brisket	137	ribs/ribs	54/42			Temp F		
bris	sket/brisket	136/136	caboodle	39					
brisk	ket/pulled pork	127/136	white freezer	-2					
W	/IC/brisket	43	corn from smoker	· 168					
limes	s for reference	42	cold wells/sausage	46					
	asta/pasta	43/43	to go reach in/potatoes	181/179					
beeı	r WIC/brisket	38	to go glass cooler/pudding	40					
line o	cold top/turkey		reach in hot holding/ pimento poppers	100					
Item			SERVATIONS AND CORRECTI NT HAS BEEN MADE. YOUR ATTENT			E CONDITIONS OBSERV			
Number	NOTED BELOW:	TABLISHME	NI HAS BEEN MADE. YOUR ATTENT	TION IS DIREC	LIED IO IH	E CONDITIONS OBSERV	VED AND		
	RR sinks 100F equi		accor and namer towald						
			soap and paper towels		oordod/ n	wat hat hald at 12			
	3 comp sink 120F		st night in reach in unit unde			lust not notal 13:	ЭГ,		
	Dishwasher sanitizi	ng at 10	0ppm chlorine						
			pelow/will turn thermost	at down					
2	Ribs in cold top on top o	of lids from	n overnight discarded/need to	o store in p	pans to co	old hold at 41F or t	below		
	Sani buckets at 200	)ppm qu	ats						
	Time to defrost whit	e freeze	er						
	Need to clean hood								
	Meat station hand s			- le : e el .le .e					
	Ŷ	<u> </u>	oughout/ floors, walls/b behind meat station/foc			s well			
		-	d however ice level to be	-		ater to make ice	slurry		
			anitizer/ was window cl	-			Sidiry		
			e labeled in back near i			w cleaner, etc			
	· · · ·		ng/ Primed, use main d						
34	Fruit flies under bar	taps/to	address drain, breeding	g sites		·			
W	To store wiping cloths in sani buckets, not on prep counters, etc								
	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 I (signature)	-		Kevin M	adig	an	Title: Person In Charge/	Owner		
Inspected (signature)	Kevin Madigan <sup>by:</sup> Chrísty Cov	tez i	RS Christy Co			<b>y</b>			
	(Revised 09-2015)	3, 1		,		Samples: Y N #	collected		