Followup fee of \$50.00 after First Followup

## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

## City of Rockwall

12	 2/23	3/2	4			:55	FOO			66				<b>3</b>	10	Page <u>1</u> of <u>2</u>
	i <b>rpo</b> s tabli					Follow Up	3-Complaintact/Owner N		_	Inve	stiga	ation		5-CO/Construction Number of Repeat Viola	6-Other	TOTAL/SCORE
So	oulr ysica	ma	เทาร	s IS			yan Goss					C		✓ Number of Violations Co	OS: Follow-up: Yes	8/92/A
6 <u>9</u>	<u> 111</u>	<u>-3(</u>	), I	<u>Ro</u>	ckwall, TX 75087	SDS 12/	16/24		٠	icas 11/	/20/24			/1/24 1000g	No 🗌	
Ma	ark th	Compliance Status: Out = not in compliance IN = in compliance k the appropriate points in the OUT box for each numbered item  NO = not observed NA = not applicable COS = corrected on site R = repeat violation W = Wath the appropriate points in the OUT box for each numbered item  Mark '*' a checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R  Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days								e box for R						
	mpli				·				C	ompl	iance	Stat	us	ive Action not to exceed 3 day	VS .	
O U T	I N	N O	N A	C O S	Time and Temperatu (F = degrees l		afety	R	U T	N	N O	N A	C O S	Emplo	oyee Health	R
3					Proper cooling time and tem Ribs	nperature				~				12. Management, food employ knowledge, responsibilities, ar		employees;
	~				2. Proper Cold Holding temper <b>See</b>	rature(41°F/ 45	5°F)			~				13. Proper use of restriction and eyes, nose, and mouth Employee health form		charge from
	~				3. Proper Hot Holding tempera See	ature(135°F)									tamination by Han	nds
	<b>/</b>				4. Proper cooking time and ten See	_				~				14. Hands cleaned and proper		
	•				5. Proper reheating procedure flours) Mac n chz	for hot holding	g (165°F in 2			~				15. No bare hand contact with alternate method properly follo Gloves and utens	ready to eat foods o owed (APPROVED	r approved  YN)
	/				6. Time as a Public Health Cor	ntrol; procedur	es & records							Highly Susce	eptible Populations	
					Approved	l Source				~				16. Pasteurized foods used; pro Pasteurized eggs used when re <b>Shelled eggs only</b>	equired	fered
3					7. Food and ice obtained from good condition, safe, and unad destruction BEK / dente	dulterated; para ed can	ce; Food in site							CF	nemicals	
	~				8. Food Received at proper ten Checking	nperature				~				17. Food additives; approved a & Vegetables Water	and properly stored;	Washing Fruits
					Protection from					/				18. Toxic substances properly  Stored low and se	identified, stored an eparate	d used
	>				9. Food Separated & protected preparation, storage, display, a	and tasting								Water	r/ Plumbing	
	~				10. Food contact surfaces and Sanitized at 200 ppm/te		Cleaned and			~			I	19. Water from approved sour backflow device City approved	ce; Plumbing install	ed; proper
	~				11. Proper disposition of return reconditioned Discard	ned, previously	served or			~				20. Approved Sewage/Wastew disposal	vater Disposal System	m, proper
				-						_	_		_			
0	ī	N	N	С	Priority 1	Foundation	Items (2 Po		_	_	_			rective Action within 10 days		R
O U T	I N	N O	N A	C O S	Demonstration of Kn	owledge/ Pers	onnel	R R	violar O U T	I N	Req N O	N A	Cor C O S	•	e Control/ Identific	ation
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) Bryan Goss	Print: Bryan Goss	Title: Person In Charge/ Owner GM
Inspected by: Richard Hill	Print:Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Soulman's I30 691 I-30 Rockwall, Tx FOOD5169  TEMPERATURE OBSERVATIONS  Item/Location Temp Item/Location Temp Point Permy Rem/Location Temp Soft serve 37 Hot holding Carving board Display Rem/Location Brisket 201  WIF HTT 8.6 Brisket Brisket Brisket 201  WiC amb 36 202,201,199,198,200 Brisket 201  Brisket/ sausage cooling 40/38 Beans/sausage 168/140  Raw chicken / pork 36/37 Green beans/hot link 165/133 Baw ribs 37 Mash pots 168  Mac chz/milk/pico 38/40/38 Cooking beans 182  Tem Observations and Corrective Actions  Item An INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F  Restrooms equipped, temp greater than 102 in each room Hand sinks equipped, temp greater than 105 throughout kitchen 3 comp set up, 133, quat sani 200ppm  Soft serve machine cleaned daily and completely broken down every Wednesday Cleaning soda and tea nozzles nightly Dishwasher confirmed 100ppm  Test strips both are current, digital thermo onsite Red sani buckets filled at 3 comp sink  Missing button cover in wif, replace or fill with silicone caulk												
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Soft serve 37 Hot holding Carving board  WIF HTT 8.6 Brisket Brisket 201  WIC amb 36 202,201,199,198,200  Ribs /ham 45-51 39 Bakers 190,196,201  Brisket/ sausage cooling 40/38 Beans/sausage 168/144  Raw chicken / pork 36/37 Green beans/hot link 165/13  Raw ribs 37 Mash pots 168  Mac chz/milk/pico 38/40/38 Cooking beans 182  OBSERVATIONS AND CORRECTIVE ACTIONS  Restrooms equipped, temp greater than 102 in each room  Hand sinks equipped, temp greater than 102 in each room  Hand sinks equipped, temp greater than 102 in each room  Hand sinks equipped, temp greater than 105 throughout kitchen  3 comp set up, 133, quat sani 200ppm  Soft serve machine cleaned daily and completely broken down every Wednesday  Cleaning soda and tea nozzles nightly  Dishwasher confirmed 100ppm  Test strips both are current, digital thermo onsite  Red sani buckets filled at 3 comp sink  37 Observed Frozen condensation buildup on drain line in wic  45 Missing button cover in wif, replace or fill with silicone caulk  Observed 8 slabs of ribs that didn't reach 41 or below within 6 hours, in wic for 12 hrs discarded during insp  45 General detail cleaning wails/ceiling above smokers and wic door  Gloves used to buch Rte foods  Good job on repairs to the baseboards in prep area  7 Observed 2 dented cans in dry storage, discarded during insp												
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