## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

					Time in: 11:50	Time out: 1:05		FS-9	30	3_						x Category	Page 1 of	
		<b>se of</b> ishm			etion: 1-Routine	2-Follow U		3-Compla act/Owner l		4-	-Inve	stig	ation	1	5-CO/Construction 6-  * Number of Repeat Violations:	-Other	TOTAL/SCO	ORE
So	oul	ma	ın's	s B	BQ (Golaid)										✓ Number of Violations COS:		14/86	/R
Ph 22	ysic 55	al A Gol	ddre liad	ess: Ro	ockwall, TX	SD	st contro	3-2025		Ho Ameri	ood ica's/12-	-10-24	Gi city	rease y ha	e trap : Follow- as info No	-up: Yes	1 1/00	, 0
M	rk t	Com	plia	nce S	Status: Out = not in cor	mpliance IN = in	complian	ice N	$\mathbf{O} = \text{not}$						plicable COS = corrected on site lox for IN, NO, NA, COS Mark an	R = repeat viol in appropriate	lation W- Wat	tch
IVI	uk u	не ар	ргор	nate									_		ive Action not to exceed 3 days	пі арргорітате	OOX IOI K	
О	Î	iance N	N	C	Time and Tem	perature for Fo	ood Safe	tv	R	О		N	N	С				R
U T	N	0	A	o s	(F = de	grees Fahrenhei				T T		0	A	o s	Employee Ho		1	
W					Proper cooling time a	nd temperature					~				12. Management, food employees and knowledge, responsibilities, and report		employees;	
					2. Proper Cold Holding	temperature(41°	°F/ 45°F)	)							13. Proper use of restriction and exclu	usion; No disc	charge from	_
	~										_				eyes, nose, and mouth			
3					3. Proper Hot Holding to	emperature(135°	°F)								Preventing Contamina			
		•			4. Proper cooking time a						1				14. Hands cleaned and properly wash <b>gloves used</b>			
w					5. Proper reheating proc Hours)	edure for hot ho	olding (1	65°F in 2			~				15. No bare hand contact with ready to alternate method properly followed (A			
					6. Time as a Public Heal	lth Control; proc	cedures	& records	H						Highly Cyanontible	Danulations		
	<b>'</b>					-									Highly Susceptible 1 16. Pasteurized foods used; prohibited	•	ered	
					Арр	proved Source					~				Pasteurized eggs used when required			
					7. Food and ice obtained good condition, safe, and													
	~				destruction BeneK		, 1								Chemical	ds		
	~				8. Food Received at pro					3					17. Food additives; approved and prop & Vegetables	perly stored; V	Washing Fruits	
					check at recei	•									18. Toxic substances properly identifi	ied stored and	l used	
					Protection  9. Food Separated & pro	from Contamin		r food			~				To. Toxic substances properly identifi	icu, storeu and	a useu	
	~				preparation, storage, dis			3 1000							Water/ Plum	nbing		
3				./	10. Food contact surface			aned and			.,			ŀ	19. Water from approved source; Plur backflow device	mbing installe	ed; proper	
3				•	Sanitized at I						-			1	20. Approved Sewage/Wastewater Di	·		_
	~				reconditioned disca						~				disposal	isposai Systen	n, proper	
	_										4:	D	_					
					Pric	ority Founda	tion It	ems (2 Po	ints)						rective Action within 10 days			
O U	I N	N O	N A	CO	Demonstration				R R	O U	I	N O	N A	C O	rective Action within 10 days  Food Temperature Conti	rol/ Identifica	ation	R
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## 1st followup is free. Any additional followups will result in a \$50 fee.

## **Retail Food Establishment Inspection Report**

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

Form EH-06 (Revised 09-2015)

	ment Name: man's BBQ (Golaid)	Physical A		City/State: Rockwa	all, TX	License/Permit # FS-9303	Page _	2 of 2		
	, ,		TEMPERATURE OBSERVAT		,		L			
Item/Loc	cation	Temp F	Item/Location	Temp F 155	Item/Loca	tion		Temp F		
under heat lamp/turkey  ham		121	<u> </u>				)	151		
		137	sausage	137	cold v	wells/potato salad		41		
	brisket	140	chicken	148	under c	ounter cooler/diced h	nam	41		
	sausage	128	hot holding drawers/potatoes	175+	reach in	hot holding/mac n che	ese	150		
	chicken	140	steam wells/beans	138	mashed potatoes reach in freezer			154		
ŗ	oulled pork	142	beans	142				-4		
	hot links	119	diced potatoes	150	WIC/	brikset/sausa	ge	48/42		
reach	in hot holding/brisket	152	mashed potatoes	147		ham/ribs		42/42		
		OF	SERVATIONS AND CORRECTI	VE ACTION	NS		L			
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:									
	Prep Line hand sink 100F equipped									
	Cutting Line hand sink 100F equipped									
3	Discussed reheating turkey to 165F before placing under heat lamp/last temp taken was 155F/placed back on pit as less than 4 hours/all meat to hot hold at 135+F									
	Prep line hand sink 100+F equipped									
	3 comp sink 120F									
	Dishwasher sanitizing at 100ppm chlorine									
10	Sani bucket setup	too wea	k/under 150 ppm quats	/COS						
	Sani dispenser at 3 comp sink at 200ppm									
45	Maintenance to floors in back to be addressed									
	Briskets in WIC made previous day/were out this morning to prep and wrap/perhaps elevated temps due to prep but unlikely									
	Must followup 2 hours to 70 then 4 hours to 41F or below									
17	Have been washing raw potatoes in dishwasher									
	Cannot continue to wash in dishwasher/must use water only or an approved veggie wash, no soap or rinse aid									
42	To clean in/around/	on equi	pment							
36	Store wiping cloths	in sani l	ouckets, not in back poo	ket or o	n apron	1				
45	Need to ensure doc	nsure doors to WIC remain shut to keep cold holding temps at 41F or below								
	Above mentioned door	ed doors are the old doors to what used to be a drink/beer cooler and pop open often								
W	Rusty drop tray und	ler abov	e mentioned drawers							
45	To clean moldy wal		•							
32	Main cutting board to be addressed/badly scored									
			1 = :			-				
Received (signature)	`		Cody M	arsh	)	Title: Person In Charge/ of Manager	Uwner			
Inspecte	Cody Marsh  d by:  Chvisty Cov		Print:							
(signature)	' Christy Cov	tez, 1	RS Christy Co	ortez,	RS	Samples: Y N #	collecte	d		
	06 (Pavisad 09 2015)		•			<u> </u>				