

Retail Food Establishment Inspection Report

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

Date: 1/22/2025	Time in: 11:50	Time out: 1:05	License/Permit # FS-9303	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
---------------------------	--------------------------	--------------------------	------------------------------------	-----------	---------------	---------------------------

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: Soulman's BBQ (Golaid)	Contact/Owner Name:	* Number of Repeat Violations: _____	14/86/B
Physical Address: 2255 Goliad Rockwall, TX		✓ Number of Violations COS: _____	

Pest control : SDS/1-13-2025	Hood America's/12-10-24	Grease trap : city has 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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
					1. Proper cooling time and temperature			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F)			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
3					3. Proper Hot Holding temperature(135°F)		Preventing Contamination by Hands						
		✓			4. Proper cooking time and temperature			✓				14. Hands cleaned and properly washed/ Gloves used properly gloves used	
	W				5. Proper reheating procedure for hot holding (165°F in 2 Hours)			✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
		✓			6. Time as a Public Health Control; procedures & records		Highly Susceptible Populations						
					Approved Source			✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
		✓			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction BeneKeith		Chemicals						
		✓			8. Food Received at proper temperature check at receipt		3					17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					Protection from Contamination			✓				18. Toxic substances properly identified, stored and used	
		✓			9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		Water/ Plumbing						
3				✓	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature			✓				19. Water from approved source; Plumbing installed; proper backflow device	
		✓			11. Proper disposition of returned, previously served or reconditioned discarded			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
		✓			21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 4		W					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
		✓			22. Food Handler/ no unauthorized persons/ personnel 13			✓				28. Proper Date Marking and disposition	
					Safe Water, Recordkeeping and Food Package Labeling			✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
		✓			23. Hot and Cold Water available; adequate pressure, safe		Permit Requirement, Prerequisite for Operation						
		✓			24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			✓				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025	
					Conformance with Approved Procedures		Utensils, Equipment, and Vending						
		✓			25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			✓				31. Adequate handwashing facilities: Accessible and properly supplied, used	
					Consumer Advisory		2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
		✓			26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label			✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

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	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
		✓			34. No Evidence of Insect contamination, rodent/other animals			✓				41. Original container labeling (Bulk Food)	
		✓			35. Personal Cleanliness/eating, drinking or tobacco use		Physical Facilities						
1					36. Wiping Cloths; properly used and stored		1					42. Non-Food Contact surfaces clean	
		✓			37. Environmental contamination			✓				43. Adequate ventilation and lighting; designated areas used	
		✓			38. Approved thawing method			✓				44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils		1	✓				45. Physical facilities installed, maintained, and clean	
		✓			39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			✓				46. Toilet Facilities; properly constructed, supplied, and clean	
		✓			40. Single-service & single-use articles; properly stored and used			✓				47. Other Violations	

1st followup is free. Any additional followups will result in a \$50 fee.

Retail Food Establishment Inspection Report

Received by: (signature) <i>Cody Marsh</i>	Print: Cody Marsh	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: Soulman's BBQ (Golaid)	Physical Address: 2255 Goliad	City/State: Rockwall, TX	License/Permit # FS-9303	Page 2 of 2
--	---	------------------------------------	------------------------------------	---------------------------

TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
under heat lamp/turkey	121	turkey	155	mac n cheese	151
ham	137	sausage	137	cold wells/potato salad	41
brisket	140	chicken	148	under counter cooler/diced ham	41
sausage	128	hot holding drawers/potatoes	175+	reach in hot holding/mac n cheese	150
chicken	140	steam wells/beans	138	mashed potatoes	154
pulled pork	142	beans	142	reach in freezer	-4
hot links	119	diced potatoes	150	WIC/brikset/sausage	48/42
reach in hot holding/brisket	152	mashed potatoes	147	ham/ribs	42/42

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:
	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 weak/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 equipment
36	Store wiping cloths in sani buckets, not in back pocket or on apron
45	Need to ensure doors to WIC remain shut to keep cold holding temps at 41F or below
	Above mentioned doors are the old doors to what used to be a drink/beer cooler and pop open often
W	Rusty drop tray under above mentioned drawers
45	To clean moldy wall behind 3 comp sink
32	Main cutting board to be addressed/badly scored

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

Form EH-06 (Revised 09-2015)