

# Retail Food Establishment Inspection Report

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

Date: <b>3/22/2025</b>	Time in: <b>11:20</b>	Time out: <b>12:30</b>	License/Permit # <b>FS-0000194</b>	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
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Establishment Name: <b>Brass Tap</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>10/90/A</b>
Physical Address: <b>2075 Summer Lee Dr Rockwall, TX</b>		✓ Number of Violations COS: _____	
Pest control : <b>Orkin/</b>		Hood <b>Rojas/2-2025</b>	Grease trap : <b>refer to city</b>
		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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
	✓						✓				
	✓					<b>Preventing Contamination by Hands</b>					
		✓					✓				
		✓					✓				
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>							✓				
	✓					<b>Chemicals</b>					
	✓						✓				
<b>Protection from Contamination</b>							✓				
	✓					<b>Water/ Plumbing</b>					
	✓					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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					2					
<b>Consumer Advisory</b>							✓				
	✓						✓				

### 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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1							✓				
	✓					<b>Physical Facilities</b>					
1						1					
	✓						✓				
	✓						✓				
<b>Proper Use of Utensils</b>						1					
	✓						✓				
	✓					1					

Received by: (signature) <i>Avery Strahm</i>	Print: <b>Avery Strahm</b>	Title: Person In Charge/ Owner <b>Owner</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Brass Tap</b>	Physical Address: <b>2075 Summer Lee Dr</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-0000194</b>	Page <u>2</u> of <u>2</u>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
bar coolers ambient	29	raw chicken	41	3 door cooler/fish	30
bar coolers ambient	31	cold top/cut tomatoes	41	raw chicken	41
small sauce cooled/ranch	41	ham	41	3 door cooler/bagged queso	41
under counter freezer	5	steam well/soup	150	sour cream	41
fry cold top/raw shrimp	41	gravy	135	3 door cooler/tomatoes	41
raw chicken	41	pizza cold top/sausage	41	3 door freezer	3
under/wings	41/41/41	shredded cheese	41	3 door freezer	7
grill drawers/brisket	41	tomatoes	41	2 door meat cooler/shrimp	35

**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:
	Beer WIC compressor is broken, waiting on part, no TCS in beer WIC until repaired
31	Need designated hand sink in bar/not the sink at far end away from Main service area 4 comp sink 120F
	Bar dishwasher sanitizing at 100ppm chlorine
	To use one sink in compartment sink as designated hand sink/need to indicate
	All bar glasses etc are WRS in dishwasher
19	Dump sink leaking from spigot/ hot water. Need to repair
	Sani bucket setup to 200ppm quats
	Warewash hand sink 107+F equipped
	3 comp sink 114F
	Sani dispenser at 200ppm quats
	Line sani dispenser at 200ppm quats
19	Need air gap under sprayer hose at sprayer sink in front of dishwasher
	Dishwasher sanitizing per Temp strips
19	Sprayer nozzle at 3 comp sink leaking to repair
45	Some missing grout, some food debris
	Line hand sink 109F equipped
45	To clean floors drains
34	Live roach, will need to call pest control
42	To clean in/around/on equipment
47	Need mop rack hooks over mop sink to allow mops to drain into mop sink
	Test strips in site/current

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

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