Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up Employee health															
Date: Time in: Time out: License/Permit # 3/22/2025 11:20 12:30 FS-000												Est. Type Risk Category Page $\frac{1}{2}$ of $\frac{2}{2}$	 2		
Purpose of Inspection: 1 1-Routine 2-Follow Up 3-Compla										vatio	n	5-CO/Construction 6-Other TOTAL/SCOI	RE		
Establishment Name: Contact/Owner N Brass Tap												* Number of Repeat Violations:			
Physical Address: Pest control :							Hood Grease tra					se trap : Follow-up: Yes / 10/90			
2075 Summer Lee Dr Rockwall, TX Orkin/ Compliance Status: Out = not in compliance IN = in compliance NO						0	-	jas/2-2025 refer to erved NA = not app				1			
Mark the appropriate points in the OUT box for each numbered item Mark ' \checkmark ' a chec								nark	in ap	oropri	iate b	box for IN, NO, NA, COS Mark an \mathbf{X} in appropriate box for \mathbf{R}	h		
Priority Items (3 Points) violations I Compliance Status I									<i>ediat</i> plian			tive Action not to exceed 3 days	<u> </u>		
O U T	I N	N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	1		I N N O		N C A O S	Employee Health			
	~			5	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	-				
	~				2 D			•				eyes, nose, and mouth			
	~				 Proper Hot Holding temperature(135°F) Proper cooking time and temperature 				-	Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly					
		~			 Froper cooking unite and temperature Proper reheating procedure for hot holding (165°F in 2 			v				14. Hands cleaned and property washed/ Gloves used property GIOVES USED 15. No bare hand contact with ready to eat foods or approved			
		~			Hours)			v	/			alternate method properly followed (APPROVED Y_N_)			
	~				6. Time as a Public Health Control; procedures & records							Highly Susceptible Populations			
					Approved Source			v	/			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					eggs cooked Chemicals					
		destruction Sysco 8. Food Received at proper temperature					-				Г	17. Food additives; approved and properly stored; Washing Fruits	-		
	~				check at receipt			v				& Vegetables			
					Protection from Contamination			v	/			18. Toxic substances properly identified, stored and used			
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumbing				
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature		3	3				19. Water from approved source; Plumbing installed; proper backflow device			
	~				11. Proper disposition of returned, previously served or reconditioned discarded			v				20. Approved Sewage/Wastewater Disposal System, proper disposal			
0	I	N	N	С	Priority Foundation Items (2 Po	oints) R		ation	I N	N			R		
U T	N	0	A	O S	Demonstration of Knowledge/ Personnel			U N T	N O	Α	O S	Food Temperature Control/ Identification			
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 7	,		v				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	~				22. Food Handler/ no unauthorized persons/ personnel			v	/			28. Proper Date Marking and disposition			
	Safe Water, Recordkeeping and Food Package Labeling						v	/			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
	~	23 Hot and Cold Water available: adequate pressure safe					_		-	<u> </u>	digital Permit Requirement, Prerequisite for Operation				
\vdash		24. Required records available (shellstock tags; parasite							~			30. Food Establishment Permit (Current/insp report sign posted)			
	~				destruction); Packaged Food labeled			-				12/31/2025			
	~				Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		2	2				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used			
					Consumer Advisory		F	v	/	ſ		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/Buffet Plate)/ Allergen Label in menu						v	/			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
0	T	N	N	C	Core Items (1 Point) Violations Require Corrective	e Actio R		-					R		
U T	N	0	A	o s	Prevention of Food Contamination		1		N O			Food Identification			
1					34. No Evidence of Insect contamination, rodent/other animals			•	1			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	L		
	•				37. Environmental contamination			v	1			43. Adequate ventilation and lighting; designated areas used			
	v 38. Approved thawing method						v	/			44. Garbage and Refuse properly disposed; facilities maintained				
		,			Proper Use of Utensils		1					45. Physical facilities installed, maintained, and clean	<u> </u>		
	~				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		1		1			47. Other Violations			
													1		

Г

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

Form EH-06 (Revised 09-2015)

Establishment Name: Brass Tap	Physical A 2075		City/State: Rockwa	III, TX	License/Permit # FS-0000194							
There /T and there	Town F	TEMPERATURE OBSERVA		T4	•	T	F.					
Item/Location	Temp F	Item/Location	Temp F	Item/Locat	-		np F					
bar coolers ambient	29	raw chicken	41		oor cooler/fish		80					
bar coolers ambient	31	cold top/cut tomatoes	41	ra		_						
small sauce cooled/ranch	41	ham	41	3 door cooler/bagged queso			.1					
under counter freezer	5	steam well/soup	150	sour cream			.1					
fry cold top/raw shrimp	41	gravy	135	3 door cooler/tomatoes			.1					
raw chicken	41	pizza cold top/sausage	41	3 door freezer			3					
under/wings	41/41/41	shredded cheese	41	3 door freezer		r 7	7					
grill drawers/brisket	41	tomatoes	41	2 door	meat cooler/shi	rimp 3	5					
OBSERVATIONS AND CORRECTIVE ACTIONS												
ItemAN 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											
	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											
	-	ment sink as designate	d hand s	ink/nee	d to indicate							
All bar glasses etc												
· · · ·		got/ hot water. Need to	repair									
•	Sani bucket setup to 200ppm quats Warewash hand sink 107+F equipped											
		- equipped										
	3 comp sink 114F Sani dispenser at 200ppm quats											
Line sani dispense		•										
•		hose at sprayer sink in	front of	dishwa	sher							
Dishwasher sanitiz				aloritia								
	•	ink leaking to repair										
45 Some missing grou		•										
Line hand sink 109												
45 To clean floors drai												
34 Live roach, will nee												
42 To clean in/around												
•												
Test strips in site/c	Test strips in site/current											
Received by:		Print:			Title: Person In Charge/	/ Owner						
			Strah									
(signature) Avery Strahm Inspected by: (signature) Christy Cor	ten 1	RS Christy Co	-									
Form EH-06 (Revised 09-2015)												