

Retail Food Establishment Inspection Report

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

Date: 11/24/2025		Time in: 9:45		Time out: 11:10		License/Permit # FOOD5018			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 <input type="checkbox"/> TOTAL/SCORE																													
Establishment Name: Braum's #175					Contact/Owner Name:					* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____					14/86/B														
Physical Address: 1820 S Goliad Rockwall, TX					Pest control : Ecolab/10-31-2025		Hood Hydro-Wash/8-2025		Grease trap : Southwaste/10-14-2025/1000 gal			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 <b>X</b> in appropriate box for R																													
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																													
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)								R		Compliance Status		Employee Health								R							
OUT	IN	NO	NA	COS	3 1. Proper cooling time and temperature  2. Proper Cold Holding temperature(41 °F/ 45°F)  3. Proper Hot Holding temperature(135°F)  4. Proper cooking time and temperature  5. Proper reheating procedure for hot holding (165°F in 2 Hours)  6. Time as a Public Health Control; procedures & records  Approved Source  7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction corporate  8. Food Received at proper temperature  Protection from Contamination  3 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature  11. Proper disposition of returned, previously served or reconditioned								OUT	IN	NO	NA	COS	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting  13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth  Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly gloves used 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )  Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required liquid eggs  Chemicals  17. Food additives; approved and properly stored; Washing Fruits & Vegetables  18. Toxic substances properly identified, stored and used  Water/ Plumbing  19. Water from approved source; Plumbing installed; proper backflow device  20. Approved Sewage/Wastewater Disposal System, proper disposal											
	✓													✓															
														✓															
	✓																												
	✓																												
		Approved Source												Preventing Contamination by Hands															
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Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																													
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel								R		OUT	IN	NO	NA	COS	Food Temperature Control/ Identification								R	
2					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted  22. Food Handler/ no unauthorized persons/ personnel											✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital thermos used									
	✓														Permit Requirement, Prerequisite for Operation														
	✓															✓				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025									
		Safe Water, Recordkeeping and Food Package Labeling												Utensils, Equipment, and Vending															
	✓				23. Hot and Cold Water available; adequate pressure, safe  24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled  Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions  Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label											✓				31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided									
	✓														2														
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First																													
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  35. Personal Cleanliness/eating, drinking or tobacco use  36. Wiping Cloths; properly used and stored											✓				41.Original container labeling (Bulk Food)  Physical Facilities									
	✓														1														
1					37. Environmental contamination  38. Approved thawing method											✓				42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained									
	✓														1														
		Proper Use of Utensils												45. Physical facilities installed, maintained, and clean															
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used  40. Single-service & single-use articles; properly stored and used											✓				46. Toilet Facilities; properly constructed, supplied, and clean  47. Other Violations									
1															1														

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

Retail Food Establishment Inspection Report

Received by: (signature) <i>Grace Brown</i>	Print: <b>Grace Brown</b>	Title: Person In Charge/ Owner <b>Manager</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>Braum's #175</b>		Physical Address: <b>1820 S Goliad</b>		City/State: <b>Rockwall, TX</b>		License/Permit # <b>FOOD5018</b>		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
fry freezer ambient		<b>2</b>	creamer dispenser		<b>36</b>	Shake machine mix		<b>41</b>	
ice bath/ham		<b>41</b>	ice cream freezer ambient		<b>15</b>	WIC/cut tomatoes/ cheese		39/38	
egg		<b>41</b>	under counter cooler		<b>31</b>	dairy/egg wall		<b>36</b>	
hamburger freezer ambient		<b>-2</b>	back ice cream frezer		<b>15</b>	Pizza wall freezer		<b>-3</b>	
slider drawers/egg		<b>156</b>	front ice cream freezer		<b>3</b>	ice cream freezers		<b>8/-3</b>	
sausage		<b>155</b>	ice cream display		<b>-2</b>	ice cream freezers		0/-3/3	
under counter cooler/sliced cheese		<b>54</b>	expo under counter cooler		<b>35</b>	ice cream freezers		<b>2/-4</b>	
gravy pots		158/147	cold well/whipped topping		<b>41</b>	produce wall		<b>36</b>	
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:								
W	Prep/warewash hand sink 100F/needs paper towels/COS								
	3 comp sink 125F								
	Sani sink setup to 100ppm chlorine								
	Digital thermos used								
32	Rusty shelf used for drying dishes/to address								
37	Time to defrost fry freezer								
40	Avoid use of cardboard and paper towels to shim in tator tots and flat top/not cleanable								
	Sandwich toppings and meats on timers/all 3 hours or less to discard								
45	To address maintenance/ broken tiles/to seal gaos								
45	To replace moldy caulking behind hand sink								
42	To clean in/around/on equipment								
!	Shake nozzles to be cleaned and sanitized at least every 4 hours								
2	Cheese out on counter since 8am/to be discarded at 12pm/4 hours/must cold hold at 41F or below as not documenting TPHC for breakfast								
	Front hand sink 115F equipped								
42	To clean gaskets in various coolers throughout/ food debris								
9	Need to store raw shelled eggs low and separate in WIC/not over ready to eat foods								
45/37	Moldy gasket around no sugar ice cream bunker/to clean								
45	To clean floors and under equipment/ some food debris and grease								
	Running dipper wells used for ice cream scoops								
21	Need certified food manager on duty during prep and service								
	Test strips current exp 2026 and 2027								
	Pie freezer 2F, ice cream sandwich freezer 3F, meat wall cooler 34F, frozen meals freezer 9F								
Received by: (signature) <i>Grace Brown</i>			Print: <b>Grace Brown</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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