

Retail Food Establishment Inspection Report

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

Date: 4/3/2026	Time in: 2:15	Time out: 5:00	License/Permit # FS-0000194	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: Brass Tap	Contact/Owner Name:	* Number of Repeat Violations: _____	28/72/C
Physical Address: 2075 Summer Lee Dr Rockwall, TX		✓ Number of Violations COS: _____	

Pest control : NEED to provide	Hood Rojas/1-2026	Grease trap : NEED/REFER TO CITY	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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	
3					2. Proper Cold Holding temperature(41°F/ 45°F)			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	✓				3. Proper Hot Holding temperature(135°F)		Preventing Contamination by Hands						
		✓			4. Proper cooking time and temperature		3					14. Hands cleaned and properly washed/ Gloves used properly	
3					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		Chemicals						
	✓				8. Food Received at proper temperature check at receipt			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables water	
					Protection from Contamination		3				✓	18. Toxic substances properly identified, stored and used	
3				✓	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			✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel 20			✓				28. Proper Date Marking and disposition	
					Safe Water, Recordkeeping and Food Package Labeling		2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips need quat 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) 12/31/2026	
					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		2					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
1					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						
	✓				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	
1					40. Single-service & single-use articles; properly stored and used			✓				47. Other Violations	

Retail Food Establishment Inspection Report

Received by: (signature) <i>Zach Jones</i>	Print: Zach Jones	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: Brass Tap	Physical Address: 2075 Summer Lee Dr	City/State: Rockwall, TX	License/Permit # FS-0000194	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
large cold top by fryer/all TCS	48-53	sausage	38	fish/hamburgers	41/41
under counter fry freezer	4	shredded cheese	40	fry cooler/shrimp	51
salad cooler/coleslaw	44	under/shredded cheese	41	fish	43
cut tomatoes	48	steam well/queso	156	under/wings/fish	37/40
under/tator tots	45	queso	155	3 door glass front cooler/wings	41
honey mustard	47	queso in bag	67	chicken salad/cheese	41/41
Brussels sprouts	46	under counter freezer	10	3 door cooler	34/36
Pizza cold top/salsa	39	flat top drawers/shredded cheese	41	3 door freezer	t

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:
	One CFM on duty at inspection
42	Warewash hand sink 108F equipped/ Need to clean inside hand sink
	3 comp sink 115F
29	Need current quat test strips/expired
10	Sani dispenser not dispensing at 272-700 Sink & Surface/lots of foam/will need to hand mix until repaired
	Dishwasher sanitizing per temp strips
	Using approved Sani wipes in kitchen at 200ppm quats
45	To clean floors and under equipment in dish pit/some missing grout as well
2	All food in 3 door cooler by fryer discarded as over 41F for more than 4 hours
32	To replace wood peg board used for hanging clean lids/exposed wood/something cleanable such as plastic would be better
18	Need to label all spray bottles/do not store over prep spaces
!	New pizza oven/spoke with fire/cannot use until approved/need permit, ansul system?
40	No to go cups/ramekins to be used as scoops
5	When reheating commercially bagged queso,, need to reheat to manufacturer's instructions/2 hours to 165F /discarded queso over 4 hours under 135F
	Line hand sink 108F
9	Need to store raw shelled eggs low and separate in 3 door cooler in back/ glass front
42	To clean vent hood filters
14	Must remove gloves, wash hands before re-gloving after touching face, ear buds, etc
2	Discarded shrimp over 50F/double panned in cold top/over 4 hours
	Air curtain functioning at back service door
	Internal spent grease containers/picked up and disposed of by Restaurant Technologies
31	Need to designate a hand sink bar/to keep accessible and equipped
	Bar dishwasher sanitizing at 100ppm chlorine
	chlorine test strips in bar
34	Some fruit flies in bar/to address
	small cooler/ranch 40F
	Beer WIC 29F/3 door freezer 7F, 2 door cooler 35F

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

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