

# Retail Food Establishment Inspection Report

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

Date: <b>3/22/2022</b>	Time in: <b>1:20</b>	Time out: <b>3:20</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	<b>TOTAL/SCORE</b>
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Establishment Name: <b>Brass Tap</b>	Contact/Owner Name: <b>Ridham Bhatt</b>	* Number of Repeat Violations: _____	<b>24/76/C</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>2075 Summer Lee Rockwall, TX</b>	Pest control : <b>Orkin/monthly</b>	Hood <b>Halo/3mo</b>	Grease trap :	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	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓					✓					
<b>3</b>						✓					
<b>3</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>3</b>					
<b>3</b>						<b>Water/ Plumbing</b>					
<b>3</b>						✓					
	✓					✓					

### 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>2</b>					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					✓					
<b>Consumer Advisory</b>						✓					
	✓					<b>2</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>					
<b>1</b>						✓					
	✓					<b>Physical Facilities</b>					
<b>1</b>						✓					
	✓					✓					
<b>1</b>						✓					
<b>Proper Use of Utensils</b>						<b>1</b>					
<b>1</b>						✓					
	✓					✓					

## Retail Food Establishment Inspection Report

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

Received by: (signature) <i>McKenzie Hughes</i>	Print: McKenzie Hughes	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: <b>Brass Tap</b>	Physical Address: 2075 Summer Lee	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
bar coolers/ambient	33	cooked chicken	41	cheese	41
Salad cold top/cut tomatoes	41	raw beef/raw hamburger	41/41	3 door cooler/tomatoes	39
cheese	41	hamburger cold top/cut tomatoes	41	2 door cooler/raw chicken	38
under/queso	41	under/cooked chicken	39	2 door freezer ambient	10
under counter freezer ambient	14	fry cold top/all TCS	50+	2 door freezer ambient	13
bagged queso in pot of water	84	3 door glass cooler/beef	41	beer WIC ambient	33
Hot wells/ queso	168	pork	41		
grill drawers/cooked steak	41	3 door cooler/butter	41		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Bar hand sink 100 F
	Bar 3 comp sink 110 F
10/33	Bar dishwasher not sanitizing. COS after priming.
34	Some fruit flies in bar
29	Need test strips in bar to check dishwasher
18	Label all spray bottles in bar and store chemicals low and separate
	Sani buckets 200 ppm quats
	Kitchen dishwasher sanitizing using temp Rite strips
	kitchen 3 comp sink 110 F
	kitchen hand sink 100 F. Need to post employee health poster at hand sink
18	Label all spray bottles in kitchen, store chemicals low and separate
9	Store raw shelled eggs low and separate in coolers, not over ready to eat foods
38	Commercially sealed bags of queso in large pot of water on duxtop induction heating plate at 84 F. Must thaw and bring to manufacturer's temp within 2 hours.
3	Then must hot hold at 135+F. Discarded queso as had been in water since 9am
36	Store wiping cloths in sani buckets
	Outlet for fry cold top and under counter freezer had popped. Reset and both units turned back on.
2	Discarded all TCS foods in fry cold top. Under counter freezer had held temp and fries and Tots were still hard when touched
9	Store raw meat low and separate, not over ready to eat/sauces in coolers
40	Remove packing/transport tape from new equipment to better clean
W	Must have certified food manager on duty at all times during prep and service
45	Clean in/around/on equipment.
40	Discard cardboard boxes after original use. Avoid use for storing food contact items
	RR sinks 100 F
	Beer taps cleaned and maintained by supplier

Received by: (signature) <i>McKenzie Hughes</i>	Print: McKenzie Hughes	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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