Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date:		20	Time in: Time out:			License/Permit #							Est. Type Risk Category Page 1 of 2	2			
			FS-0000194 3-Complaint 4-Investigation 4							5-CO/Construction 6-Other TOTAL/SCOR							
Establishment Name: Contact/Owner N												* Number of Repeat Violations: ✓ Number of Violations COS:	Œ				
Brass Tap Physical Address: 2075 Summer Lee Dr Rockwall, TX Pest control: Orkin/monthly						Но					e trap: Follow-up: Yes 13/87/	В					
20						$\frac{\mathbf{IX}}{\text{ompliance}} \frac{\mathbf{IN} = ir}{\mathbf{IN}}$			$\mathbf{O} = \mathbf{not}$		lo/3r		-		as info No No Replicable COS = corrected on site Repeat violation W-Watch	h	
Ma					points in the OUT box for	each numbered	item	Mark '	√' a ch	eckm	ark in	appr	opria	te bo	policable COS = corrected on site R = repeat violation W- Watch ox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days		
Co	Compliance Status						R	0	Compliance Status			C					
U T	N	0	A	O S		egrees Fahrenhe	eit)				U N O A O S				Employee Health		
	~				1. Proper cooming time	and temperature	z.				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
	~				2. Proper Cold Holding	temperature(41	1°F/ 45°F))			_				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
	~				3. Proper Hot Holding	temperature(135	5°F)								Preventing Contamination by Hands		
		~			4. Proper cooking time	and temperature	re				~				14. Hands cleaned and properly washed/ Gloves used properly		
		~			5. Proper reheating pro	cedure for hot h	nolding (16	65°F in 2			~				If the second of		
		•				ocedures	& records										
	~			6. Time as a Public Health Control			procedures & records								Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered		
					Ap	proved Source	e				~				Pasteurized eggs used when required eggs cooked		
3					7. Food and ice obtaine good condition, safe, at destruction										Chemicals		
					8. Food Received at pro	oper temperatur	e						I		17. Food additives; approved and properly stored; Washing Fruits		
	•				check at rece	eipt					~				& Vegetables Water only 18. Toxic substances properly identified, stored and used		
					9. Food Separated & pr	ofected preven		food			~				16. Toxic substances properly identified, stored and used		
	~				preparation, storage, di		_	, 100 u							Water/ Plumbing		
	~				10. Food contact surfact Sanitized at 200	es and Returnal ppm/temperatu	bles ; Clea ire	ned and			~			•	19. Water from approved source; Plumbing installed; proper backflow device		
	~				11. Proper disposition of reconditioned	of returned, prevarded	viously ser	rved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
						araca											
					Pri	ority Found	ation Ite	ems (2 Po	ints) ı	iolat	tions	Req	uire	Cor	rrective Action within 10 days		
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge	e/ Personn	nel	ints) v	oiolat O U T	I N	Req N O	n N A	Cor C O S	Food Temperature Control/ Identification	R	
		N O		О		n of Knowledge	e/ Personr	nel mowledge,		O U	I N	N	N	C O	·	R	
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Retail Food Establishment Inspection Report

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

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

Form EH-06 (Revised 09-2015)

cold top/pico 41 under/cooked chicken 41 steak 38 sour cream/cheese 41/41 fry cold top/chicken 41 reach in/butter 41 hot wells/queso 171 shrimp 41 shredded cheese 41 under counter freezer/ambient -3 under counter freezer ambient -7 veggie cooler/cut melon 41 grill drawers/cheese 41 beer WIC ambient 31 2 door reach in freezer ambient 9 cooked chicken 41/41 3 door glass cooler/wings 37 2 door reach in freezer ambient 11 steak/hamburger 41/41 pork 38 2 door reach in freezer ambient 11 steak/hamburger 41/41 pork 38 2 door reach in freezer ambient 11 steak/hamburger 41/41 pork 38 shrimp 40 Observations and corrective actions 5 shrimp 5 shr. Over 5 shrips 10 s										
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