

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

First routine inspection City of Rockwall

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

Date: 03/15/2021	Time in: 10:26	Time out: 12:00 pm	License/Permit # FS 0000194	Est. Type Full and bar	Risk Category Med / high	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: Bhatt	* Number of Repeat Violations: _____	18/82/B
Physical Address: Summer lee		✓ Number of Violations COS: _____	

Pest control : Orkin monthly / 2,weeks	Hood 02/2021	Grease trap : Sent to teddy /Trimble	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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ 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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
W						✓					
	✓					✓					
	✓										
		✓				✓					
			✓				✓				
						✓					
	✓										
	✓					✓					
						3					
W	✓					✓					
						✓					

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					W				✓	
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓										
				✓		✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
				✓							
Consumer Advisory						Physical Facilities					
W						2					
						2					
						2					

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
Prevention of Food Contamination						Food Identification					
1							✓				
1						Physical Facilities					
1						1					
1						W					
✓						W					
Proper Use of Utensils						Other Violations					
1						1					
1						✓					
1						1					

Retail Food Establishment Inspection Report

Made sanitizer in bar sink for buckets until hose can be replaced at three comp sink **City of Rockwall**

Tested buckets to be 200 ppm quats

Received by: (signature) Bhatt	Print: Owner	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Brass Tap	Physical Address: Summer lee	City/State: Rockwall	License/Permit # 0000194	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bottle	39	Dairy cooler		Under counter freezer	5
Small reach in freezer	11	Butter / cheese	40/40	Cold top	
Keg wic	32/33	Upright freezer meats	11	Cut tomatoes / diced	40/41
Glass front prep		Fries freezer	10	Butter	41
Chicken grilled just cooked	75	Meat cooler	34/36	Steam table	
Chicken fried just cooked	112/119	Batter station sifting hourly		Queso - keep stirred	140
Cut melons / onions	39/30	Chicken	38	End cold top tomatoes	41
Veggie cooler	40	Drawer unit brisket / cod	38/38	Small freezer	-5

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:
	Address leak at compactor
	Bar: hot water 119 and up at three compartment sink/ 122 at sink in restroom
40	Watch storage and handling of straws in all areas / also watch glassware under pipes to drains of beer area et.Mc
	Hot water at 100 at hand sink
45	Will address issues with the lack of splash guards at hand sinks - this was discussed prior to opening
	Sink flow should be away from hand sinks
	Beer taps are stored with plugs at night /
33	Glass washer not dispensing sanitizer - changes needed and unit primed / using three. IMO for now
W	Plans to replace foamy mat with real bar netting under glassware
	Discussed using copper mugs for Moscow mules
47	Address gaskets on bottleCooler / condensation inside
37	Address water in bottom of bottle cooler - avoid storing bottle in condensation - to address issues
37/42	To clean out ice on bottom of small freezer
	Keeping caps on bottles - keep spouts clean
31	Need paper towels at both hand sinks
45	Small amount of cleaning under equipment
42/45	GeneralCleaning inside wic for kegs
32	Kitchen : watch condition of cutting boards throughout - replace where needed
34	Fruit flies observed around Dishmachine / clean drains and walls etc / remove old scrub brushes and cloths
18	Peroxide NON food sanitizer is connected to the three comp sink - this is not approved to be used here
	Ecolab 146 is the product to be used here and was mistakenly replaced with peroxide non food chemical
	Peroxide to be removed and Sinks to be thoroughly cleaned and hoses replaced before using with 146 / this is also used in buckets
45	General detailed cleaning under behind and around equipment / walls, etc
31	Need paper towels at all hand sinks / throughout
39/45	Use scoops with handles for dry goods / clean around mop sink /
W	Discussed cooling precooked chicken on sheet pans uncovered amd checking temps / product just cooked and now addressed
37	Transfer opened cans to stainless or plastic after opening ex pizza sauce

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Samples: Y N # collected

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