Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date:		24	Time in: Time out:			License/Permit # FOOD 5018							Est. Type Risk Category Page 1 of _	2				
									5-CO/Construction 6-Other TOTAL/SCO									
Establishment Name: Contact/Owner Na							* Num					* Number of Repeat Violations:	KE					
Braum's #175 Physical Address: Pest control:							✓ Number of Violations COS: Hood Grease trap : Follow-up: Yes ✓					Β						
18	1820 S Goliad Rockwall, TX Ecolab/monthly								Hydro-Wash/4mo Valley					y Proteins/4mo № □				
Ма					points in the OUT box for	each numbered i	item	Mark '		eckma	ark in	appr	opria	te bo	plicable $COS = corrected on site R = repeat \ violation \ W-Wate ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days$	ch		
Co			e Sta							C	ompl	iance	Stat	us	we Action not to exceed 5 days	R		
U T	I N	N O	A A	C O S		nperature for F egrees Fahrenhe	•	,	R	U T	N	N O A O		o s	Employee Health			
3					1. Proper cooling time a	and temperature	;				1				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
					2. Proper Cold Holding	temperature(41	°F/ 45°F)								13. Proper use of restriction and exclusion; No discharge from	+		
3						410.5	- O-D				-				eyes, nose, and mouth			
	~				3. Proper Hot Holding t										Preventing Contamination by Hands			
	•				4. Proper cooking time			'0E :- 2			~				14. Hands cleaned and properly washed/ Gloves used properly Gloves used 15. No bare hand contact with ready to eat foods or approved			
		~			5. Proper reheating prod Hours)	cedure for not no	olding (103	FIII Z			~				alternate method properly followed (APPROVED Y. N.)			
	'				6. Time as a Public Hea	alth Control; pro	ocedures &	records							Highly Susceptible Populations			
			<u> </u>		Approved Source										16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
					7. Food and ice obtaine			ood in							restaurant uses pasteurized liquid eggs only			
	v			good condition, safe, and unadulterated; parasite										Chemicals				
					8. Food Received at pro		e								17. Food additives; approved and properly stored; Washing Fruits			
	~				check at rece	ipt					~				& Vegetables water only			
						n from Contami					~				18. Toxic substances properly identified, stored and used			
	~				Food Separated & pr preparation, storage, dis		_	ood							Water/ Plumbing			
W				~	10. Food contact surfact Sanitized at	es and Returnab ppm/temperatur	oles ; Clean re	ed and			~			-	19. Water from approved source; Plumbing installed; proper backflow device			
	./				11. Proper disposition of	_	viously serv	ed or			./				20. Approved Sewage/Wastewater Disposal System, proper	+		
Ш	_	Ш				arded					Ľ				disposai			
							ation Itan	ma (2 Da	- (040	1 - 4		D		0				
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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) Brentley Brown	Brentley Brown	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Braum's #175 1820 S Goliad Rockwall, TX FOOD 5018 TEMPERATURE OBSERVATIONS Item/Location Temp F Item/Location Temp F Item/Location Chicken freezer ambient 11 back ice cream freezer ambient back ice cream freezer ambient 9 Wall case precooked meals freezer 1 to -6 hot hold drawers/chicken strip 166 frozen yogurt mix 39 Wall case veggies/fruit ambient 37													
Temp F T				S Goliad		ıll, TX		ge <u>2</u> of <u>2</u>					
chicken freezer ambient 11 back ice cream freezer ambient 9 Wall case precooked meals freezer 11 to -6 hamburger freezer ambient -3 under counter cooler ambient 38 ice cream case freezers ambient 1 to -6 hot hold drawers/chicken strip 166 frozen yogurt mix 39 Wall case veggles/fruit ambient 37 hamburger 171 whitpend topping in care front cold well 45-49 Wall case piecifico cream barra ambient 45-49 Wall case piecifico cream barra ambient -9/6-11 chicken strip 158 WIC/sausage/gravy son26/fruit lean cuisine freezer case ambient -4 hot holding pots/gravy/ chill 181/168 cut tomatoses/ cut lettuce 39/37 Wall case meat ambient 34 under counter cooler/cut lettuce 41 reach in freezer in WIC ambient 38 wall case meat ambient 37 Wall cooler diary ambient 38 wall cooler ambient 37 Wall cooler diary ambient 38 wall counter cooler/cut lettuce 41 reach in freezer in WIC ambient 38 wall case meat ambient 39 wall cooler diary ambient 38 wall counter cooler/cut lettuce 41 reach in freezer in WIC ambient 38 wall case meat ambient 50 shake mix cooler ambient 90 wall case meat ambient 50 shake mix cooler ambient 190 ppm chlorine sanitizer 50 sandwich toppings on line discarded every 4 hours per timers TPHC 50 sandwich toppings on line discarded every 4 hours per timers TPHC 50 sandwich toppings on line discarded every 4 hours per timers TPHC 50 sandwich toppings on line discarded every 4 hours front sooner 50 sandwich toppings on line discarded every 4 hours per timers TPHC 50 sandwich toppings on line discarded every 4 hours front sooner 50 sandwich toppings on line discarded every 4 hours front sooner 50 sandwich toppings on line discarded every 4 hours front sooner 50 sandwich toppings on line discarded every 4 hours front sooner 50 sandwich toppings on line discarded every 4 hours front sooner 50 sandwich toppings front sooler 50 sandwich toppings front sooner 50 sandwich toppings front	Item/Loc	cation	Temp F			Item/Loca	tion	Temp F					
Note	chicke	en freezer ambient	_	back ice cream freezer ambient									
Print: Part Print: Pri	hamb	urger freezer ambient	-3	under counter cooler ambient	38	ice cream case freezers ambient		1 to -6					
Chicken strip 158 WIC/sausage/gravy or protection between the counter cooler/cut lettuce 41 reach in freezer in WIC ambient -13 Shake mix cooler ambient 37 Wall cooler diary ambient 38 Shake mix cooler ambient 37 Wall cooler diary ambient 38 Shake mix cooler ambient 37 Wall cooler diary ambient 38 Shake mix cooler ambient 37 Wall cooler diary ambient 38 Shake mix cooler ambient 37 Wall cooler diary ambient 38 Shake mix cooler ambient 37 Wall cooler diary ambient 38 Shake mix cooler ambient 37 Wall cooler diary ambient 38 Shake mix cooler ambient 37 Wall cooler diary ambient 38 Shake mix cooler ambient 37 Wall cooler diary ambient 38 Shake mix cooler ambient 37 Wall cooler diary ambient 38 Shake mix cooler ambient 37 Wall cooler diary ambient 38 Sandwich top 10 F Sani sink setup to 100 ppm chlorine sanitizer W Sani buckets setup to 100 ppm chlorine sanitizer. One sani bucket with 0 ppm chlorine sanitizer. COS Sandwich toppings on line discarded every 4 hours per timers TPHC Shake machine/nozzles cleaned at least every 4 hours if not sooner Shake machine/nozzles cleaned at least every 4 hours if not sooner W Avoid use of hand sink as dumb sink (ice cream in front hand sink) Since amployee dia wells not cold holding at 41 or below. Discussed having fewer cans. Have only enough out for 4 hours. Current cans out for 2 hours, will place in cooler to be used first Current cans out for 2 hours, will place in cooler to be used first Store employee drinks low and separate in WiC/not on top shelf above restaurant food All burgers and chicken cooked according to timers/determined by corporate policy All burgers and chicken cooked from frozen Brentley Brown Brentley Brown Title: Person in Charge Owner Manager Friest Christy Cortez, RS	hot ho	ld drawers/chicken strip	166	frozen yogurt mix	39	Wall cas	se veggies/fruit ambient	37					
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