

Retail Food Establishment Inspection Report

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

Date: 11/22/2023	Time in: 1:25	Time out: 2:40	License/Permit # FOOD5018	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: Braum's #175	Contact/Owner Name:	* Number of Repeat Violations: _____	8/92/A
Physical Address: 1820 Goliad Rockwall, TX		✓ Number of Violations COS: _____	

Pest control : Ecolab/11-14-2023/monthly	Hood HydroWash/10-19-23	Grease trap : Southwaste/11-3-2023/1000gal	Follow-up: Yes <input type="checkbox"/> No <input checked="" 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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
	✓						✓				
	✓						✓				
	✓					Highly Susceptible Populations					
	✓						✓				
						Chemicals					
3				✓			✓				
	✓						✓				
Protection from Contamination						Water/ Plumbing					
	✓						✓				
	✓						✓				
	✓						✓				

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					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
	✓						✓				
Conformance with Approved Procedures						Consumer Advisory					
	✓						✓				
	✓						✓				

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							✓				
	✓					Physical Facilities					
W						1					
	✓						✓				
1							✓				
	✓						✓				
Proper Use of Utensils							1				
1							✓				
	✓						✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>Kyle Rutledge</i>	Print: Kyle Rutledge	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: Braum's #175	Physical Address: 1820 Goliad	City/State: Rockwall, TX	License/Permit # FOOD5018	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
chicken freezer/ambient	11	hot holding/gravy/chili	155/168	front ice cream freezer ambient	6
hamburger freezer ambient	-6	under counter cooler ambient	35	under counter cooler ambient	34
hot holding sliders/hamburger	165	WIC/shredded cheese	41	egg wall/milk wall	34/34
grilled chicken	141	cut tomatoes	41	Frozen pizza wall	-5
fried chicken breast	166	whole tomatoes	41	fresh fruit wall	36
under counter cooler ambient	34	freezer doors ambient	-6	ice cream freezers market	-9to6
back ice cream freezer	6	ice cream freezers front counter	3-9	pie wall/ice cream sandwiches wall	-6
Milk cooler ambient	36	Frozen yogurt mix	38	Meat wall	34

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:
	Hand sink 100+F equipped
	3 comp sink 119+F
	3 comp sink setup to 100 ppm chlorine
39	To clean shake nozzles at least every 4 hours
42	To clean prep area around Shake machines
	Soda/tea nozzles WRS daily
37	Lots of condensation in main freezer /inside WIC
	Gloves and napkins used for handling ice cream cones and paper sleeves on each cone
	Sani buckets setup to 100 ppm chlorine sanitizer
	Front hand sink 100+F
	Ketchup cleaned and changed daily
45	Need to clean floors, under equipment
	Person cooking burgers only cooks using gloves then utensils to hot holding slider drawers
	Food TCS toppings are on 4 hour to discard timer
	Only raw shelled eggs for marker. Liquid pasteurized for restaurant.
	Timer for cooking Hamburgers and frying chicken strips per corporate policy
37	Condensation in sherbet freezer
42	To clean shelves in milk cooler
7	Discarded one container of moldy strawberries
	Running dipper wells for all ice cream scoops
	Brooks picks up and dispenses of spent grease
W	Store wiping cloths in sani buckets
34	Some fruit flies

Received by: (signature) <i>Kyle Rutledge</i>	Print: Kyle Rutledge	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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