Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up Employee health															
Date: Time in: Time out: License/Permit # 5/13/2024 12:16 1:30 FOOD5018 Risk Category										<u>}</u>					
Purpose of Inspection: I-Routine 2-Follow Up 3-Complaint Establishment Name: Contact/Owner Name:									nves	stiga	atio	n	5-CO/Construction 6-Other TOTAL/SCOR	E	
Br	Braum's #175												* Number of Repeat Violations: Vumber of Violations COS: e trap: Follow-up: Yes [7]	Δ	
Pł 18	ysic 20	al A S G	ddre Soli	ess: ad	Rockwall, TX Pest control : Ecolab/4-23-2024	1		Hoo dro-W	d /ash/3-	2024			e trap : Follow-up: Yes / TU/90// No /		
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											ı				
Co	mpli	ance	e Sta	tus	Priority Items (3 Points) violations	s Requ	uire		<i>med</i> mpli				ive Action not to exceed 3 days		
$\begin{tabular}{ c c c c c c c c c c c c c c c c c c c$				R						Employee Health	R				
Т	~			3	1. Proper cooling time and temperature			1	~			3	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
	•				2. Proper Cold Holding temperature(41°F/45°F)	+	-	_	•			H	13. Proper use of restriction and exclusion; No discharge from		
3									~				eyes, nose, and mouth		
	~				3. Proper Hot Holding temperature(135°F)		_						Preventing Contamination by Hands		
	~						_	_	~				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 procedure for hot holding (165°F in 2 Hours)							~				alternate method properly followed (APPROVED Y. N.)		
	~	6. Time as a Public Health Control; procedures & records							L				Highly Susceptible Populations		
	Approved Source							~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
-					7. Food and ice obtained from approved source; Food in good condition safe and unadulterated; parasite								eggs cooked		
	~	good condition, safe, and unadulterated; parasite destruction											Chemicals		
	~				8. Food Received at proper temperature			Τ	~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
		Protection from Contamination					_		~				Water only 18. Toxic substances properly identified, stored and used		
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing		
	•				10. Food contact surfaces and Returnables ; Cleaned and			-	-				19. Water from approved source; Plumbing installed; proper		
	~				Sanitized at <u>100</u> ppm/temperature backflow device							20. Approved Sewage/Wastewater Disposal System, proper			
	~	 11. Proper disposition of returned, previously served or reconditioned 							~				disposal		
0	Ι	N	N	С	Priority Foundation Items (2 Po	nts)	vio	lati 0	ons I	Req N	uire N	Cor	rective Action within 10 days	R	
U T	N	N O A O S Demonstration of Knowledge/Personnel 1 21. Person in charge present, demonstration of knowledge,						U T	N	0	A	O S	Food Temperature Control/ Identification		
	~								~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	~	22 Food Handler/ no unauthorized persons/ personnel							~				28. Proper Date Marking and disposition		
	Safe Water, Recordkeeping and Food Package Labeling				4	2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
	~	24. Required records available (shellstock tags; parasite			F			~			1	Permit Requirement, Prerequisite for Operation			
	~											30. Food Establishment Permit (Current/insp report sign posted			
					Conformance with Approved Procedures			_					12/31/2024 Utensils, Equipment, and Vending	_	
	~				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				~				31. Adequate handwashing facilities: Accessible and properly supplied, used		
	Consumer Advisory							~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used			
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label meats to required temps	Π			~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		
					Core Items (1 Point) Violations Require Corrective		on N		to Ex				ys or Next Inspection , Whichever Comes First		
O U T	I N	N O	N A	C O S	Prevention of Food Contamination	R		O U T	I N	N O	N A	C 0 5	Food Identification	R	
1					34. No Evidence of Insect contamination, rodent/other animals	Ш			~				41.Original container labeling (Bulk Food)		
	~				35. Personal Cleanliness/eating, drinking or tobacco use36. Wiping Cloths; properly used and stored	Щ		1					Physical Facilities 42. Non-Food Contact surfaces clean		
	•				36. wiping Cloths; property used and stored 37. Environmental contamination	\parallel		1					42. Non-Pool Contact surfaces clean43. Adequate ventilation and lighting; designated areas used		
1					38. Approved thawing method	\parallel	-	+	•				44. Garbage and Refuse properly disposed; facilities maintained		
	~						┝	1	~			<u> </u>	45. Physical facilities installed, maintained, and clean		
-					Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,		-	1					46. Toilet Facilities; properly constructed, supplied, and clean		
W					dried, & handled/ In use utensils; properly used	Ш		\downarrow	~				47. Other Vieletion		
	~				40. Single-service & single-use articles; properly stored and used			1					47. Other Violations		

1st followup is free. Any additional followups will
be assessed a \$50 fee.Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: Braum's #175	Physical A 1820	S Goliad	City/State: Rockwa	all, TX	License/Permit # Page 2 of 2		<u>2</u> of <u>2</u>				
Item/Location	Temp F	TEMPERATURE OBSERVA	TIONS Temp F Item/Location								
							Temp F				
cheese on ice	42	Milk dispenser for shakes/mi	•••	WIC/b	outter/cut tomatoes		40/39				
hamburgers cooked	170	under counter cooler/sala		eggs			39				
hamburger freezer ambient	-6	Shake ice cream freeze		ice cream freezer inside WIC			-6				
chicken freezer	-1	under counter cooler ambien	t 34	yogurt wall ambient			33				
hot holding slider drawers/chicken	155	soft serve mix	41/41	produce wall			34				
chicken nuggets	159	front ice cream displa	y 11/2	Pizza freezer/pie freezer			-6/3				
hamburgers/hamburgers	158/163	behind counter ice cream ambier	^t 5	ſ	Meat wall		32				
hot holding /gravy/chile	162/157	under counter cooler ambien	t 38	ice cream freezers ambient			-11to3				
OBSERVATIONS AND CORRECTIVE ACTIONS											
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
Prep hand sink 122F equipped											
	3 comp sink 123F										
· · · · · · · · · · · · · · · · · · ·	Sani sink setup to 100ppm chlorine										
	Sani buckets setup to 100ppm chlorine										
Ice machine clean											
47 Best to hang mops											
34 Some fruit flies/to a											
•		ooked from frozen/with	timer								
	To clean floors and under equipment/ food debris										
		e machines/at least eve	ery 4 hou	rs							
All sandwich toppin	gs on 4	hour timer to discard									
2 Milk dispenser for shakes	needs to	cold hold at 41F or below/to	discard at 4	hours/has	been out for 30 mir	nutes					
42 To clean counters a	ind prep	areas/water and food	debris								
Ice cream served w	rith scoc	ps/cones handled by r	napkins/h	anded t	o customers						
2 Whipped topping/limit cans	s to just a f	ew/enough for 4 hours of servi	ce only/cans	at 43F/to o	cold hold at 41 or belo	ow					
42 To clean fudge disp	ensers										
Front hand sink 100)+F equ	ipped									
37 Condensation in ice	cream	WIF/protect foods und	erneath								
Running dipper well	ls throu	ghout									
37/42 Mold on gasket out	side of r	no sugar added freeze	/ to clear	า							
37 Some condensation	n in ice c	ream freezers									
29 Need working therm	29 Need working thermo/today										
Received by:		Print:		I	Title: Person In Charge/	Owner					
			ergio		Manager	~					
(signature) Billa Sergio Inspected by: (signature) Christy Cor	to- a	RS Christy C		¥							
Form EH-06 (Revised 09-2015)	iez, r			INO I	Samples: Y N #	collecte	d				