

# Retail Food Establishment Inspection Report

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

Date: <b>5/13/2024</b>	Time in: <b>12:16</b>	Time out: <b>1:30</b>	License/Permit # <b>FOOD5018</b>	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: <b>Braum's #175</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>10/90/A</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>1820 S Goliad Rockwall, TX</b>	Pest control : <b>Ecolab/4-23-2024</b>	Hood <b>Hydro-Wash/3-2024</b>	Grease trap : <b>Southwaste/5-1-2024/1000gal</b>	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 '✓' 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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
<b>3</b>	✓					✓					
						✓					
<b>Approved Source</b>						<b>Preventing Contamination by Hands</b>					
						✓					
						✓					
<b>Protection from Contamination</b>						<b>Highly Susceptible Populations</b>					
						✓					
						✓					
						✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Water/ Plumbing</b>					
						✓					
						✓					
						✓					
						✓					

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

**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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
<b>1</b>						✓					
						<b>Physical Facilities</b>					
						<b>1</b>					
						✓					
<b>1</b>						✓					
						<b>1</b>					
<b>Proper Use of Utensils</b>						✓					
<b>W</b>						<b>1</b>					
						✓					

1st followup is free. Any additional followups will be assessed a \$50 fee.

**Retail Food Establishment Inspection Report**

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Braum's #175</b>	Physical Address: <b>1820 S Goliad</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FOOD5018</b>	Page <u>2</u> of <u>2</u>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
cheese on ice	42	Milk dispenser for shakes/milk	54	WIC/butter/cut tomatoes	40/39
hamburgers cooked	170	under counter cooler/salad	41	eggs	39
hamburger freezer ambient	-6	Shake ice cream freezer	11	ice cream freezer inside WIC	-6
chicken freezer	-1	under counter cooler ambient	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 display	11/2	Pizza freezer/pie freezer	-6/3
hamburgers/hamburgers	158/163	behind counter ice cream ambient	5	Meat wall	32
hot holding /gravy/chile	162/157	under counter cooler ambient	38	ice cream freezers ambient	-11to3

**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:
	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 to dry
34	Some fruit flies/to address
	Hamburgers and chicken cooked from frozen/with timer
45	To clean floors and under equipment/ food debris
W	To clean and sanitize shake machines/at least every 4 hours
	All sandwich toppings 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 minutes
42	To clean counters and prep areas/water and food debris
	Ice cream served with scoops/cones handled by napkins/handed to customers
2	Whipped topping/limit cans to just a few/enough for 4 hours of service only/cans at 43F/to cold hold at 41 or below
42	To clean fudge dispensers
	Front hand sink 100+F equipped
37	Condensation in ice cream WIF/protect foods underneath
	Running dipper wells throughout
37/42	Mold on gasket outside of no sugar added freezer/ to clean
37	Some condensation in ice cream freezers
29	Need working thermo/today

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

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