

# Retail Food Establishment Inspection Report

|                                     |                 |
|-------------------------------------|-----------------|
| <input checked="" type="checkbox"/> | First aid kit   |
| <input checked="" type="checkbox"/> | Allergy policy  |
| <input checked="" type="checkbox"/> | Vomit clean up  |
| <input checked="" type="checkbox"/> | Employee health |

|                          |                          |                          |                                     |           |               |                           |
|--------------------------|--------------------------|--------------------------|-------------------------------------|-----------|---------------|---------------------------|
| Date:<br><b>5/8/2023</b> | Time in:<br><b>12:10</b> | Time out:<br><b>1:49</b> | License/Permit #<br><b>FOOD5018</b> | Est. Type | Risk Category | Page <u>1</u> of <u>2</u> |
|--------------------------|--------------------------|--------------------------|-------------------------------------|-----------|---------------|---------------------------|

|  |                                      |                                      |  |  |                                  |             |
|--|--------------------------------------|--------------------------------------|--|--|----------------------------------|-------------|
| 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 |
|--|--------------------------------------|--------------------------------------|--|--|----------------------------------|-------------|

|  |                     |                                      |               |
|--|---------------------|--------------------------------------|---------------|
| Establishment Name:<br><b>Braum's #175</b> | Contact/Owner Name: | * Number of Repeat Violations: _____ | <b>8/92/A</b> |
|  |                     | ✓ Number of Violations COS: _____    |               |

|  |   |                                  |  |   |
|--|---|----------------------------------|--|---|
| Physical Address:<br><b>1810 S Goliad Rockwall, TX</b> | Pest control :<br><b>Ecolab/monthly</b> | Hood<br><b>Hydro-Wash/1-2023</b> | Grease trap :<br><b>Southwaste/1000gal/4-27-2023</b> | Follow-up: Yes <input type="checkbox"/><br>No <input checked="" type="checkbox"/> |
|--|---|----------------------------------|--|---|

**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><br>(F = degrees Fahrenheit)  |    |    |    |     |   | <b>Employee Health</b>  |    |    |    |     |   |
|  | ✓  |    |    |     |   |   | ✓  |    |    |     |   |
| 1. Proper cooling time and temperature   |    |    |    |     |   | 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 eyes, nose, and mouth                            |    |    |    |     |   |
|  | ✓  |    |    |     |   | <b>Preventing Contamination by Hands</b>  |    |    |    |     |   |
|  | ✓  |    |    |     |   |   | ✓  |    |    |     |   |
| 3. Proper Hot Holding temperature(135°F)   |    |    |    |     |   | 14. Hands cleaned and properly washed/ Gloves used properly<br><b>gloves used</b>                               |    |    |    |     |   |
|  | ✓  |    |    |     |   |   | ✓  |    |    |     |   |
| 4. Proper cooking time and temperature   |    |    |    |     |   | 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N ) |    |    |    |     |   |
|  | ✓  |    |    |     |   | <b>Highly Susceptible Populations</b>   |    |    |    |     |   |
|  | ✓  |    |    |     |   |   | ✓  |    |    |     |   |
| 5. Proper reheating procedure for hot holding (165°F in 2 Hours)   |    |    |    |     |   | 16. Pasteurized foods used; prohibited food not offered<br><b>eggs cooked</b>                                   |    |    |    |     |   |
|  | ✓  |    |    |     |   | <b>Chemicals</b>  |    |    |    |     |   |
| 6. Time as a Public Health Control; procedures & records   |    |    |    |     |   | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables<br><b>water only</b>              |    |    |    |     |   |
| <b>Approved Source</b>   |    |    |    |     |   |   | ✓  |    |    |     |   |
|  | ✓  |    |    |     |   | 18. Toxic substances properly identified, stored and used   |    |    |    |     |   |
| 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction<br><b>Corporate</b> |    |    |    |     |   | <b>Water/ Plumbing</b>  |    |    |    |     |   |
|  | ✓  |    |    |     |   |   | ✓  |    |    |     |   |
| 8. Food Received at proper temperature<br><b>check at receipt</b>  |    |    |    |     |   | 19. Water from approved source; Plumbing installed; proper backflow device                                      |    |    |    |     |   |
| <b>Protection from Contamination</b>   |    |    |    |     |   |   | ✓  |    |    |     |   |
| 3  |    |    |    | ✓   |   | 20. Approved Sewage/Wastewater Disposal System, proper disposal   |    |    |    |     |   |
| 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  |    |    |    |     |   |   | ✓  |    |    |     |   |
| W  |    |    |    |     |   | 19. Water from approved source; Plumbing installed; proper backflow device                                      |    |    |    |     |   |
| 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature   |    |    |    |     |   |   | ✓  |    |    |     |   |
|  | ✓  |    |    |     |   | 20. Approved Sewage/Wastewater Disposal System, proper disposal   |    |    |    |     |   |
| 11. Proper disposition of returned, previously served or reconditioned   |    |    |    |     |   |   | ✓  |    |    |     |   |

### 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>  |    |    |    |     |   |
|  | ✓  |    |    |     |   |  | ✓  |    |    |     |   |
| 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted<br><b>6</b>                           |    |    |    |     |   | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature                       |    |    |    |     |   |
|  | ✓  |    |    |     |   |  | ✓  |    |    |     |   |
| 22. Food Handler/ no unauthorized persons/ personnel   |    |    |    |     |   | 28. Proper Date Marking and disposition  |    |    |    |     |   |
| <b>Safe Water, Recordkeeping and Food Package Labeling</b>   |    |    |    |     |   |  | ✓  |    |    |     |   |
|  | ✓  |    |    |     |   | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips<br><b>digital</b>     |    |    |    |     |   |
| 23. Hot and Cold Water available; adequate pressure, safe  |    |    |    |     |   | <b>Permit Requirement, Prerequisite for Operation</b>  |    |    |    |     |   |
|  | ✓  |    |    |     |   |  | ✓  |    |    |     |   |
| 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled  |    |    |    |     |   | 30. Food Establishment Permit (Current/insp report sign posted)<br><b>12/31/2023</b>                     |    |    |    |     |   |
| <b>Conformance with Approved Procedures</b>  |    |    |    |     |   | <b>Utensils, Equipment, and Vending</b>  |    |    |    |     |   |
|  | ✓  |    |    |     |   |  | ✓  |    |    |     |   |
| 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                              |    |    |    |     |   |
| <b>Consumer Advisory</b>   |    |    |    |     |   |  | ✓  |    |    |     |   |
|  | ✓  |    |    |     |   | 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/Buffer Plate)/ Allergen Label<br><b>meats to required temps</b> |    |    |    |     |   |  | ✓  |    |    |     |   |
|  | ✓  |    |    |     |   | 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided |    |    |    |     |   |

### 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>                                       |    |    |    |     |   |
| 1  |    |    |    |     |   |  | ✓  |    |    |     |   |
| 34. No Evidence of Insect contamination, rodent/other animals  |    |    |    |     |   | 41. Original container labeling (Bulk Food)                      |    |    |    |     |   |
|  | ✓  |    |    |     |   | <b>Physical Facilities</b>                                       |    |    |    |     |   |
| 35. Personal Cleanliness/eating, drinking or tobacco use   |    |    |    |     |   |  | 1  |    |    |     |   |
|  | ✓  |    |    |     |   | 42. Non-Food Contact surfaces clean                              |    |    |    |     |   |
| 36. Wiping Cloths; properly used and stored  |    |    |    |     |   |  | ✓  |    |    |     |   |
| 1  |    |    |    |     |   | 43. Adequate ventilation and lighting; designated areas used     |    |    |    |     |   |
| 37. Environmental contamination  |    |    |    |     |   |  | 1  |    |    |     |   |
|  | ✓  |    |    |     |   | 44. Garbage and Refuse properly disposed; facilities maintained  |    |    |    |     |   |
| 38. Approved thawing method  |    |    |    |     |   |  | 1  |    |    |     |   |
| <b>Proper Use of Utensils</b>  |    |    |    |     |   | 45. Physical facilities installed, maintained, and clean         |    |    |    |     |   |
|  | ✓  |    |    |     |   |  | ✓  |    |    |     |   |
| 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used |    |    |    |     |   | 46. Toilet Facilities; properly constructed, supplied, and clean |    |    |    |     |   |
|  | ✓  |    |    |     |   |  | ✓  |    |    |     |   |
| 40. Single-service & single-use articles; properly stored and used   |    |    |    |     |   | 47. Other Violations   |    |    |    |     |   |

## Retail Food Establishment Inspection Report

|  |                                  |  |
|--|----------------------------------|--|
| Received by:<br>(signature) <i>Kyle Rutledge</i>       | Print: <b>Kyle Rutledge</b>      | Title: Person In Charge/ Owner<br><b>Manager</b> |
| Inspected by:<br>(signature) <i>Christy Cortez, RS</i> | Print: <b>Christy Cortez, RS</b> | Business Email:                                  |

Form EH-06 (Revised 09-2015)

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

### TEMPERATURE OBSERVATIONS

| Item/Location                        | Temp F     | Item/Location                    | Temp F       | Item/Location                    | Temp F    |
|--------------------------------------|------------|----------------------------------|--------------|----------------------------------|-----------|
| chicken freezer ambient              | <b>11</b>  | soft serve mix/vanilla/chocolate | 41/41        | Milk wall ambient                | <b>35</b> |
| hamburger freezer ambient            | <b>-3</b>  | front ice cream freezer/ambient  | <b>3-11</b>  | frozen meals wall ambient        | <b>-7</b> |
| hot holding slider drawers/hamburger | <b>154</b> | ice cream freezer/ambient        | <b>7</b>     | ice cream freezers/ambient       | -1to-10   |
| chicken strips/chicken patties       | 156/149    | hamburgers cooled                | <b>170</b>   | fresh fruit wall ambient         | <b>34</b> |
| under counter cooler/shredded cheese | <b>41</b>  | <b>WIC ambient</b>               | <b>23</b>    | ice cream freezer ambient        | <b>5</b>  |
| soup pot/chili/gravy                 | 167/158    | <b>WIF ambient</b>               | <b>-17</b>   | frozen breakfast freezer ambient | <b>-5</b> |
| Milk dispenser/ ambient              | <b>34</b>  | yogurt/cheese wall ambient       | <b>36</b>    | fresh meat wall/ambient          | <b>35</b> |
| ice cream freezer/ambient            | <b>12</b>  | sherbet/no sugar freezer ambient | <b>-6/-5</b> |                                  |           |

### 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: |
|-------------|---|
|             | Hand sink 100+F with soap and paper towels. Post employee health poster.  |
|             | 3 comp sink 120F  |
|             | Sandwich toppings/cheese, cut tomatoes on 4 hour timer to discard/TPHC  |
|             | Sani buckets setup 100 ppm chlorine sanitizer   |
|             | Front hand sink 100+F with soap and paper towels  |
| 34          | Some fruit flies  |
| 42          | Need to clean Shake grip ledges/cream buildup   |
|             | Ice cream cones handled with napkins then handed to customer  |
|             | Only 2 whipped topping cans in cold well at a time/to be used within 4 hours or less                                      |
|             | All soda/tea nozzles WRS daily. Shake spindles are WRS every 4 hours  |
| 9           | Watch storage of raw shelled eggs and raw meat next to/touching RTE sauces/COS  |
|             | Ice deflector panel clean/good  |
|             | Sani sink at warewash at 100 ppm chlorine sanitizer   |
|             | Brooks picks up and disposes spent grease   |
| 42/34       | Clean strainer basket in oil strainer/don't leave food debris in it/ could attract pests                                  |
|             | Ketchup and mustard dispensers are broken down and cleaned weekly/also hot fudge and caramel pumps                        |
| 37          | Condensation in freezers and WIC  |
| 45          | Clean air return vents especially in kitchen  |
| 45          | Some maintenance needed to broken baseboards, some missing grout  |
| 44          | Clean around dumpster/some debris   |
| 42          | To clean inside coolers, inside soft serve machine/mix spilled on floor   |
| 45          | To clean under equipment/ some food debris  |
| 42          | To clean in/around/on equipment/ some food debris, crumbs   |
|             |   |
|             |   |
|             |   |
|             |   |

|  |                                  |  |
|--|----------------------------------|--|
| Received by:<br>(signature) <i>Kyle Rutledge</i>       | Print: <b>Kyle Rutledge</b>      | Title: Person In Charge/ Owner<br><b>Manager</b> |
| Inspected by:<br>(signature) <i>Christy Cortez, RS</i> | Print: <b>Christy Cortez, RS</b> | Samples: Y    N    # collected                   |

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