

# Retail Food Establishment Inspection Report

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

Date: <b>11/10/2020</b>	Time in: <b>10:55</b>	Time out: <b>12:05</b>	License/Permit # <b>FOOD 5018</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <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							<b>TOTAL/SCORE</b>
Establishment Name: <b>Braum's #175</b>			Contact/Owner Name:		* Number of Repeat Violations: _____		<b>10/90/A</b>
Physical Address: <b>Rockwall, TX</b>			Pest control : <b>Ecoclab/monthly</b>	Hood <b>HydroWash/4mo</b>	Grease trap : <b>LES/800gal/3mo</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input 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> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
	✓						✓				
	✓					<b>Preventing Contamination by Hands</b>					
		✓					✓				
		✓					✓				
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>							✓				
	✓					<b>Chemicals</b>					
	✓						✓				
<b>Protection from Contamination</b>							✓				
	✓					<b>Water/ Plumbing</b>					
<b>3</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>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>1</b>						<b>Physical Facilities</b>					
	✓					<b>1</b>					
<b>1</b>							✓				
	✓						✓				
<b>Proper Use of Utensils</b>						<b>1</b>					
<b>1</b>							✓				
<b>1</b>							✓				

## Retail Food Establishment Inspection Report

Received by: (signature) <i>see below</i>	Print: <b>see below</b>	Title: Person In Charge/ Owner
Inspected by: (signature) <i>see below</i>	Print: <b>see below</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Braum's #175</b>	Physical Address:	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FOOD 5018</b>	Page <b>2</b> of <b>2</b>
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
under counter cooler/salad	<b>41</b>	Shake machine ambient	<b>34</b>	yogurt glass front	<b>36</b>
cold well/cut tomatoes	<b>41</b>	ice cream freezer	<b>10.6</b>	sugar free ice cream freezer	<b>10</b>
warmer/chicken breast	<b>142</b>	under counter cooler/ambient	<b>32</b>	sherbet freezer/specialty	<b>8/ 6</b>
chicken strips/hamburger	141/140	yogurt mix	<b>40</b>	yogurt freezer/staple flavor	<b>1/7</b>
fry freezer ambient	<b>24</b>	front ice cream freezers	<b>6-12</b>	chocolate flavors freezer	<b>3</b>
hot pots/ chili	<b>187</b>	to go under counter cooler	<b>36</b>	pizza glass front	<b>-2</b>
gravy	<b>148</b>	WIC/cut tomatoes	<b>38</b>	produce glass front/pies freezer	<b>36/-1</b>
under cooler/eggnog	<b>41</b>	hamburger freezers	<b>-2</b>	meat display/frozen entrée freezer	<b>36/8</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 grill line 109
	Hot drawers are discarded hourly per timers. Sandwich condiments discarded every 4 using timers.
37	Fry Freezer needs to be defrosted
45	Clean floors
40	Clean trays where lids are stored in to go area
39	Shake nozzles to be cleaned, sanitized at least every 4 hours
10	Must soak and get rid of hard debris off of nozzle (shake machine)
39	Must use running dipper wells with water on when storing ice cream scoops
42	Clean in/around/on equipment especially around Shake machines
34	Fruit flies
	Sani bucket 100 ppm bleach
	Front hand sink 100
45	Maintenance to floors in front
45/42	Clean inside WIC, floors, shelves, inside freezers
35	Store personal items low and separate in WIC
	3 comp sink 110, setup to 100 ppm bleach
10	Clean ice deflector panel, slime accumulation
37	Condensation dripping in WIC, protect foods under
37	Best to hang mops to dry
	RR sinks 100
W	Employees within 60 days of hire must have food handlers
42	Clean floors drains
	All meats in chicken pre-cooked except for frozen hamburger patties cooked from frozen

Received by: (signature) <i>Gloria Rivas</i>	Print: <b>Gloria Rivas</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez</i>	Print: <b>Christy Cortez</b>	Samples: Y    N    # collected

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