	Followup Fee of													
\$50.00 after       Retail Food Establishment Inspection Report       Image: First aid kit														
First	First Followup City of Rockwall													
Date:         Time in:         Time out:         License/Per           10/13/23         10:00         12:10         FS-00						08				$\begin{array}{c c} CPFM & Food handlers \\ 3 & 1 & Page \underline{1} & of \underline{2} \end{array}$	_			
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla							atioı	n	5-CO/Construction 6-Other TOTAL/SCOR	E			
Estab Con				e: BBQ & Grill		tact/Owner N Irlie Ches							Number of Repeat Violations: <u>4</u> Violations COS: <u>1</u>	
Physical Address: 112 E Rusk Rockwall, Tx Pest control : Massey Services 9/26/23						23	Hood Grea					se trap :/ waste oil Follow-up: Yes 17/83/E	I//83/B	
	<b>Compliance Status:</b> Out = not in compliance $IN = in$ compliance $NO = not$ observed $NA = not$ applicable $COS = corrected on site R = repeat violation W = Watch$													
Mark	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         Image: Complexity of the status           0         I         N         N         C           U         N         O         A         O         Time and Temperature for Food Safety					R		Î		Ν	tus C O	Employee Health	R		
T	0	А	s	(F = degrees Fahrenheit) 1. Proper cooling time and temperature				T S					12. Management, food employees and conditional employees;	
	~			1. 1 roper cooling time and competature					~		knowledge, responsibilities, and reporting			
~	•	2. Proper Cold Holding temperature(41°F/ 45°F) See					W					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
	3 Proper Hot Holding temperature(135°F)									Need handsink sign Preventing Contamination by Hands	_			
	See     See     4. Proper cooking time and temperature     See						~				14. Hands cleaned and properly washed/ Gloves used properly	_		
				5. Proper reheating proc	cedure for hot holding (	165°F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
		<ul> <li>Hours)</li> <li>6. Time as a Public Health Control; procedures &amp; records</li> </ul>										Gloves		
	1				, F								Highly Susceptible Populations           16. Pasteurized foods used; prohibited food not offered	
				Арг	proved Source				~				Pasteurized eggs used when required N/A	
~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Wylie location/ Ben E Keith										Chemicals			
~	•			8. Food Received at pro Recorded - us		s			~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only	
				Protection	from Contamination				~				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 surface	es and Returnables ; Cl	eaned and							19. Water from approved source; Plumbing installed; proper	_
3				Sanitized at <u>200</u> j					~				backflow device City approved	
<ul> <li>11. Proper disposition of returned, previously served or reconditioned Discard immediately</li> </ul>						~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
			G				-	_		_	uire N	Cor	rrective Action within 10 days	D
U N T	N O	N A	C O S		of Knowledge/ Person		R	O U T	Ν	N O	A	o s	Food Temperature Control/ Identification	R
~	•			21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)					~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
V	•			3 22. Food Handler/ no ur	nauthorized persons/ pe	rsonnel		2				~	28. Proper Date Marking and disposition	★
	Safe Water, Recordkeeping and Food Package						~			-	Need to throw out meats past 6 days cooked 4 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips			
	Labeling			essure, safe							Purple thermapen / strips current			
	23. Hot and Cold Water available; adequate pressure, safe     GOOO pressure     24. Required records available (shellstock tags; parasite									Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted				
~		destruction); Packaged Food labeled					~				Current and posted			
				Conformance w 25. Compliance with Va	vith Approved Proced ariance, Specialized Pro								Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
2				HACCP plan; Variance processing methods; ma	obtained for specialize	d	★		~				supplied, used Equipped	
				Need HACCP Cons	sumer Advisory	ging		2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See	*
2				26. Posting of Consume foods (Disclosure/Remin Need advisories			★		~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped and confirmed	
0 1	N	N	С	Core Items (1 Poin	t) Violations Requir	e Corrective	Actio	n Not		xcee N	ed 90 N	0 Da C	ays or Next Inspection , Whichever Comes First	R
U N T		A	Ö S		of Food Contamination			Ŭ T	N	0	A	Ö S	Food Identification	
ľ	1			34. No Evidence of Inse animals			Щ		~				41.Original container labeling (Bulk Food)	
<b>/</b>	1			35. Personal Cleanliness		Jacco use	Щ						Physical Facilities 42. Non-Food Contact surfaces clean	
<b>~</b>				36. Wiping Cloths; prop Stored in sani s 37. Environmental conta	solution			1					<ul><li>42. Non-Food Contact surfaces clean</li><li>43. Adequate ventilation and lighting; designated areas used</li></ul>	
								1				~	44. Garbage and Refuse properly disposed; facilities maintained	
~	1			38. Approved thawing n Refrigerator /coc				1					45. Physical facilities installed, maintained, and clean	
				Prope 39. Utensils, equipment,	r Use of Utensils	ed, stored,		1	$\left  \right $				46. Toilet Facilities; properly constructed, supplied, and clean	
1				dried, & handled/ In use	e utensils; properly use	d			~					
				40. Single-service & single-use articles; properly stored and used				1	~			~	47. Other Violations Secure CO2 cylinders	_

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by:	Print:	Title: Person In Charge/ Owner
(signature) Andy Cheshire	Andy Cheshire	MOD
Inspected by: (signature) Richard Hill	Print:Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name:	Physical A 112 E		ity/State: Rockwall,		<u>2</u> of <u>2</u>				
T. T.	- <b>4</b>	TEMPERATURE OBSERVA			<b>T F C</b>					
Item/Loc Plate v		Temp	Item/Location	Temp	Item/Location	Temp				
riale v	Valliel	132/143	Prep cooler		WIC	35				
	Upright Freezer	-7	Slaw/pot Salad	40/35	Raw Brisket/ribs	37/37				
Н	ot Proof Cabinet		Below - cheese	38	Cooked sausage	38				
	Brisket/Ribs	137/155	Steam table sides		Cooked pork	37				
Coc	oked Bake Potatoe	199	Queso / green bean	138/17	Cheese/milk	37/37				
St	eam table meats		Bake beans/ Mac suace	143/13	Butter/sour crm	37/38				
Jal sa	usage / Reg Sausage	137/138	Corn/Mac noodles	183/16						
Ham	/Turkey/Pulled Pork	141/155								
T.		OBSERVATIONS AND CORRECTIVE ACTIONS								
ItemAN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F										
	Restrooms equipped greater than 102 in each									
	3 comp sink setup 134, quat sani 200ppm / dishmachine confirmed 100ppm									
	No drain boards either side of 3 comp, working around this issue									
39	Be sure to store mops handing to dry properly									
	Handsinks equipped 126 through out restaurant									
10	Ice machine needs to	be clear	n black mold present							
	Drink nozzles clean nightly									
	Need some organization on bar top, bar not in use at this time									
47	Need to secure CO2 cylinders to wall for safety reasons									
43	5 light bulbs out under	hood								
	Not using back room,	storage o	only for catering							
45	Minor cleaning in WIC	floors, u	nder shelves							
!!!!!	Dry aging is a specialized p	process whe	ere where beef dries 6 days max,	trimmings a	are used for chopped steak or breakfa	ast tacos				
25	Need to develop hacc	p plan fo	r dry aging specialized proc	ess						
42/45	Hoods need to be gen	eral deta	il cleaning, filters are clogge	d and sh	owing signs of liquid dripping					
	Bake potatoes cooked	l daily, no	leftovers							
	WIC floor has been re	paired								
32	Time to either sand or	replace of	cutting boards							
	Getting meats from W	ylie locati	on, temps recorded upon le	aving and	d arriving at restaurant					
28	Discussed date mark	ing for T	CS foods, cooked meats m	nay only	be held for 7 days total - disc	arded				
	meats more than 20 d	ays old, r	nentioned freezer as option.	Remem	ber today (date made) plus 6 b	efore				
	Discarding									
44	2 trash dumpsters need missing or repaired lids / area needs to be powerwashed									
Desident			Deinte		Title: Demonstra Channel Operation					
Received (signature)		/e	See abo	ove	Title: Person In Charge/ Owner					
Inspected (signature)			Print: Richard	нш						
Form EH-06	5 (Revised 09-2015)	N		1 1111	Samples: Y N # collect	ed				