

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Community BBQ & Grill	Physical Address: 112 E Rusk	City/State: Rockwall, Tx	License/Permit # FA-0004008	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Plate warmer	132/143	Prep cooler		WIC	
Upright Freezer	-7	Slaw/pot Salad	40/35	Raw Brisket/ribs	37/37
Hot Proof Cabinet		Below - cheese	38	Cooked sausage	38
Brisket/Ribs	137/155	Steam table sides		Cooked pork	37
Cooked Bake Potatoe	199	Queso / green bean	138/173	Cheese/milk	37/37
Steam table meats		Bake beans/ Mac suace	143/133	Butter/sour crm	37/38
Jal sausage / Reg Sausage	137/138	Corn/Mac noodles	183/163		
Ham/Turkey/Pulled Pork	141/155				

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: 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 clean 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 only for catering
45	Minor cleaning in WIC floors, under shelves
!!!!	Dry aging is a specialized process where where beef dries 6 days max, trimmings are used for chopped steak or breakfast tacos
25	Need to develop haccp plan for dry aging specialized process
42/45	Hoods need to be general detail cleaning, filters are clogged and showing signs of liquid dripping
	Bake potatoes cooked daily, no leftovers
	WIC floor has been repaired
32	Time to either sand or replace cutting boards
	Getting meats from Wylie location, temps recorded upon leaving and arriving at restaurant
28	Discussed date marking for TCS foods, cooked meats may only be held for 7 days total - discarded meats more than 20 days old, mentioned freezer as option. Remember today (date made) plus 6 before discarding
44	2 trash dumpsters need missing or repaired lids / area needs to be powerwashed

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