

Additional followups  
\$50.00 fee

Retail Food Establishment Inspection Report  
City of Rockwall

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

Date: <b>04/26/2023</b>	Time in: <b>9:40</b>	Time out: <b>11:32</b>	License/Permit # <b>Need permit</b>	Food handlers <b>15</b>	Food managers <b>3</b>	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 <input type="checkbox"/> <b>TOTAL/SCORE</b>						
Establishment Name: <b>Community BBQ &amp; grill</b>			Contact/Owner Name: <b>Cheshire</b>		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: <b>112 Rusk</b>			Pest control : <b>Massey 04/20/2023</b>		Hood <b>Need info</b>	
			Grease trap/ waste oil <b>Earth tek 50 gals / when closed/ waste oil by weekly</b>		Follow-up: Yes <input checked="" type="checkbox"/> No <input checked="" type="checkbox"/>	
<b>9/91/A</b>						

**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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

<b>Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days</b>									
Compliance Status					Compliance Status				
OUT	IN	NO	NA	COS	OUT	IN	NO	NA	COS
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)					<b>Employee Health</b>				
		✓			✓				
1. Proper cooling time and temperature <b>Discussed</b>					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
	✓				✓				
2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>To post at hand sink / keeps falling off</b>				
	✓				<b>Preventing Contamination by Hands</b>				
	✓				✓				
3. Proper Hot Holding temperature(135°F) <b>Discussed ambient temps</b>					14. Hands cleaned and properly washed/ Gloves used properly				
	✓				✓				
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>Gloves</b>				
	✓				<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 <b>Hard boiled</b>				
	✓				<b>Chemicals</b>				
6. Time as a Public Health Control; procedures & records Using freezer tub for par baked pot					✓				
<b>Approved Source</b>					17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Water only</b>				
W	✓				✓				
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Wylie location/ bene keith</b>					18. Toxic substances properly identified, stored and used <b>Watch</b>				
	✓				✓				
8. Food Received at proper temperature <b>Logged / travel log used</b>					<b>Water/ Plumbing</b>				
<b>Protection from Contamination</b>					3				
	✓				19. Water from approved source; Plumbing installed; proper backflow device <b>New ice bins - air gap</b>				
	✓				✓				
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Good separation					20. Approved Sewage/Wastewater Disposal System, proper disposal				
	✓								
	✓								
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature <b>100</b>									
	✓								
11. Proper disposition of returned, previously served or reconditioned <b>Discarded</b>									

<b>Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days</b>									
Compliance Status					Compliance Status				
OUT	IN	NO	NA	COS	OUT	IN	NO	NA	COS
<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 (CFM) <b>3</b>					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	✓				2				
22. Food Handler/ no unauthorized persons/ personnel <b>15</b>					28. Proper Date Marking and disposition <b>To discard at 7 days total</b>				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>					✓				
	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Using thermo works</b>				
23. Hot and Cold Water available; adequate pressure, safe <b>See</b>					<b>Permit Requirement, Prerequisite for Operation</b>				
			✓		W				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled					30. <b>Food Establishment Permit</b> (Current/ insp sign posted ) <b>Need from city hall</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 <b>To discontinue cryo until need for plan is determined</b>					31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped / adding to bar sink</b>				
<b>Consumer Advisory</b>					2				
	✓				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 Ingredients by request					✓				
					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Confirmed</b>				

<b>Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First</b>									
Compliance Status					Compliance Status				
OUT	IN	NO	NA	COS	OUT	IN	NO	NA	COS
<b>Prevention of Food Contamination</b>					<b>Food Identification</b>				
	✓				✓				
34. No Evidence of Insect contamination, rodent/other animals <b>Watch</b>					41. Original container labeling (Bulk Food)				
	✓				<b>Physical Facilities</b>				
	✓				1				
35. Personal Cleanliness/eating, drinking or tobacco use					42. Non-Food Contact surfaces clean <b>Minorr</b>				
	✓				✓				
36. Wiping Cloths; properly used and stored <b>Stored in buckets</b>					43. Adequate ventilation and lighting; designated areas used <b>Need hood info</b>				
		✓			✓				
37. Environmental contamination <b>Watch</b>					44. Garbage and Refuse properly disposed; facilities maintained <b>Watch</b>				
		✓			✓				
38. Approved thawing method <b>Pull thaw to cooler</b>					45. Physical facilities installed, maintained, and clean <b>Watch</b>				
<b>Proper Use of Utensils</b>					✓				
1				✓	46. Toilet Facilities; properly constructed, supplied, and clean <b>Equipped</b>				
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used					✓				
	✓				47. Other Violations				
40. Single-service & single-use articles; properly stored and used <b>Watch</b>									

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: <b>Kari Forster</b>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Community bbq</b>	Physical Address: <b>112 Rusk</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS need to post a</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bar ipa cooler	<b>37</b>	Steam table		Wic	
Cooler 2/3	35/39	Gravy /beans	171/187	Mac n cheese	32/33
Hot holding cobbler	<b>105</b>	Hot holding for to go	155/155	Beef / steak	36/36
Glass front cooler	<b>39</b>	Ambient steam tables	170/14	Potato raw / butter/	37/36
Sourcream / meat-or bites	38/39	Hot holding unit ( z turned up)	<b>125?</b>	Beans / beans	36/36
Batter	<b>41</b>	One freezer	<b>-11</b>	Meat or bites	<b>37</b>
Cold top unit eggs inside	<b>38</b>				
Cut tomato / cheese	39/39				

### 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 TEMPS TAKEN in F
W	Back room is not being used at this time
W	Front meat shop doesn't have a hand sink - will need to address that issue / to check cooler as not open at time / plans for portable sink already
W	To add nonsmoking signage at entry
Na	To add consumer advisory to menu for rare burgers if allowing - asterisk needed if allowing
	SDs sheets in binder
39	To avoid using paper and towels under drying glassware - suggested netting or dri dek like material
	Bar - hot water 116 / just serving beer and wine cans and bottles
On site	To add soap and towels at hand sink
W	Plans to add dump sink / also beer taps / avoid draining over any glass ware or food related items
	To remove any shipping liner
19	Need air gap at new ice bin / cold plate separation- in ice bin
W	Kitchen- discussed par frying fries and holding at 41 until completing as entire container can last all day
	Hot water 126/ only one hand sink soo will need hand son in bar quickly
	Getting meat from Wylie's location and temps when arriving and during day
32	Time to sand cutting boards
W	Reminder to date mark milk and sour cream large containers when opening if not using within 24 hrs
	Sanitizer 200'ppm quats / Dishmachine 100
<b>!!</b>	Willl discontinue use of cyro vac bags for Mac n cheese and meats for feed the reed. Etc And use pans etc
	Discussed cooling down and reheating
	Baked potatoes are cooked daily -no left overs
	Best to use the top shelf for cooling wand and ice containers
	Three comp sink no drain boards working around it
	Mops being hanged to dry
45	Wic - to address flooring
42	General cleaning in wic shelving/ inside equipments etc
	Will send email to FDA regarding everything that is cryo vac- haccp plan as per over 48 hrs - will confirm
39	Avoid using crinkled pans for utensils
28	Discussed date marking for Tcs foods - cooked meats may only be held for 7 total days / several weeks old discarded -discussed freezing

Received by: <b>See above</b> <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

Form EH-06 (Revised 09-2015)