## Followup Fee \$50.00 after

First Followup

## Retail Food Establishment Inspection Report

V	First aid kit
$\overline{\mathbf{Q}}$	Allergy policy
	Vomit clean up
V	Employee health

City of Rockwall

Date: 8/21/23		3	Time in: 2:45	Time out: <b>4:45</b>		New	ermit #						$ \begin{bmatrix} \text{CPFM} \\ 1 \end{bmatrix} $ Food handlers $ \begin{bmatrix} \text{Page } \underline{1} & \text{of } \underline{2} \end{bmatrix} $	of 2							
Purpose of Inspection: 1-Routine 2-Follow Up 3-Comp Establishment Name: Contact/Owner						3-Complai act/Owner N		4-]	Inve	stiga	atior	1	5-CO/Construction 6-Other TOTAL/SCOR  Number of Repeat Violations:	L/SCORE	umber of Repeat Violations:						
Indian Outlaw BBQ Trailer James Guzm Physical Address: Pest control:							an	Нос	o.d		G	ronge	Number of Violations COS: Preope	ope	umber of Violations COS:						
	Physical Address: 1600 Airport Rd, Rockwall, TX 75087    Compliance Status   Out = rat in compliance   N= in compliance   N=									Fire			Off	fsite	No No		No No				
	ırk tl	ne ap	prop	riate	tatus: Out = not in corpoints in the OUT box for  Prior	each numbered i	item	Mark '		ckma re Im	ark in <i>ımed</i>	appr liate	opria Cor	recti	pplicable COS = corrected on site R = repeat violation W= Watch ox for IN, NO, NA, COS Mark an in appropriate box for R  iive Action not to exceed 3 days	7= Watch R	NO, NA, COS Mark an X in appropriate				
O U	mpli I N	ance N O	Stat N A	C O	Time and Tem			ety	R	O U	ompli I N	iance N O	N A	C O	Employee Health	F					
T				S	1. Proper cooling time a	egrees Fahrenhe and temperature				Т				S	12. Management, food employees and conditional employees;	s;					
		~			2. Proper Cold Holding	tomporeture(A1	°E/ 15°E	`			~					am .	knowledge, responsibilities, and reporting				
	~				2. Proper Cold Holding	temperature(41	1 17 43 1	,			~				eyes, nose, and mouth  Need state poster	111					
		~			3. Proper Hot Holding to	emperature(135	5°F)								Preventing Contamination by Hands		•				
		~			4. Proper cooking time										14. Hands cleaned and properly washed/ Gloves used properly		* * *				
		~			5. Proper reheating proc Hours)	edure for hot h	olding (1	65°F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N ) Gloves in use	.)	pare hand contact with ready to eat foods or the method properly followed (APPROVED S in use				
		~			6. Time as a Public Hea	lth Control; pro	ocedures	& records							Highly Susceptible Populations						
					Арр	proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required						
					7. Food and ice obtained																
	-				good condition, safe, an destruction Restaura	ant Depot	/ Cysc	0							Chemicals		Chemicals				
	/				8. Food Received at pro	per temperature					_				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	Fruits	tables				
					Will check upon	from Contami	ination				~				Water only  18. Toxic substances properly identified, stored and used		ic substances properly identified, stored and				
	<u></u>				9. Food Separated & propreparation, storage, dis	otected, prevent	ted during	g food							Stored low  Water/ Plumbing						
					10. Food contact surface	es and Returnal	oles : Cle	aned and							19. Water from approved source; Plumbing installed; proper						
	~				Sanitized at 200										backflow device No water		vater				
	~				11. Proper disposition or reconditioned <b>Disca</b>	ely			~				20. Approved Sewage/Wastewater Disposal System, proper disposal Grey tank to sanitary sewer								
0	I	N	N	С	Prie	ority Founda	ation It	ems (2 Po	ints) vi	О	I	N	N	С	rrective Action within 10 days	F	ction within 10 days				
U T	N	0	A	o S	Demonstration  21. Person in charge pre					T	N	0	A	o s	Food Temperature Control/ Identification		-				
	~				and perform duties/ Ĉer	tified Food Ma	nager (Cl	FM)			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature						
	~				22. Food Handler/ no ur 2	nauthorized per	sons/ per	sonnel	Ш			~			28. Proper Date Marking and disposition	. 1/					
					Safe Water, Recor			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Onsite and current	ical/	l test strips							
	23. Hot and Cold Water available; adequate pressure, safe						<u> </u>				Permit Requirement, Prerequisite for Operation										
	~				24. Required records av destruction); Packaged		ock tags;	parasite			~				30. Food Establishment Permit/Inspection Current/ insp posted	oosted	d Establishment Permit/Inspection Curre				
					Conformance w 25. Compliance with Va	ariance, Special	lized Prod	cess, and							Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	ly					
	~				HACCP plan; Variance processing methods; ma	nufacturer instr	ecialized ructions								supplied, used No water						
					Tempš taken 2x	sumer Advisor	y				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used						
	~				26. Posting of Consume foods (Disclosure/Remi Ingredients available	nder/Buffet Pla e on request	ite)/ Allei	gen Label							33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided No water		sink or curb cleaning facility provided <b>Vater</b>				
0	I	N	N	С					Action R	0	I	N	N	С		F					
U T	N	О	A	o s	34. No Evidence of Inse	of Food Contai				U T	N	0	A	o s	Food Identification  41.Original container labeling (Bulk Food)						
	<u>۷</u>				animals Need Pest Co 35. Personal Cleanliness	ontrol Service	)				<b>'</b>						•				
	<u>ر</u>				36. Wiping Cloths; prop	perly used and s	stored		H		~				Physical Facilities  42. Non-Food Contact surfaces clean						
	· /				37. Environmental conta	amination			H		~				43. Adequate ventilation and lighting; designated areas used		quate ventilation and lighting; designated a				
	-				38. Approved thawing r Refrigerator						./				44. Garbage and Refuse properly disposed; facilities maintained	ned	page and Refuse properly disposed; facilitie				
Refrigerator  Proper Use of Utensils				nethod						,		,									
	<b>'</b>				Prope		ils				~				45. Physical facilities installed, maintained, and clean		sical facilities installed, maintained, and cle				
	<u>レ</u>				Prope 39. Utensils, equipment dried, & handled/ In us	er Use of Utens , & linens; prop	erly used				\ \ \				45. Physical facilities installed, maintained, and clean      46. Toilet Facilities; properly constructed, supplied, and clean	ın					

## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: James Guzman	Print: Janes Guzman	Title: Person In Charge/ Owner OWNEr
Inspected by: Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: 1 Outlaw BBQ	Physical 2	Address: Airport Rd	City/State Rock	e: wall, tx	License/Permit #	Page _	Page <u>2</u> of <u>2</u>			
			TEMPERATURE	OBSERVATIONS							
Item/Loc	ation	Temp	Item/Location	Tem	p Item/Lo	ocation		Temp			
Upright	Fridge	34									
	Prop goolor	40									
Г	rep cooler	40									
		0	BSERVATIONS AND	CORRECTIVE ACT	ΓIONS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperatur			OUR ATTENTION IS	DIRECTED TO	THE CONDITIONS OBSE	ERVED AN	D			
	Menu items: Sandwiches, Tacos, nachos/french fries, bake potatoes, chicken salad, hot dogs										
	Meats will consist of	smoked	brisket, pork chick	en							
	Sodes will consist of	ootato sa	alad, slaw, mac-n-c	hz, pinto beans	, green be	ans					
	Drinks will consist of	prepacka	aged plastic bottle	S							
	Equipment on trailer,	Smoker,	fryers, flat top grid	dle, stove top, 2	pan stear	m tabke, hit holdin	g unit,				
	refrigerator, prep cool	er.									
	Hand sink, not equipp	ed, note	recieved power to	day, no water y	et						
	3 comp setup, no wat	er yet, us	ing quats sani								
	Using gloves and hats	for hair	restraints								
	Thermpen and thermp	oro digita	l thermos, test stri	ips onsite and c	urrent						
	No warewashing in tra	ailer, only	y handsink usage								
15/19	Water from restroom	building	to trailer via food o	grade water hos	e, not hoo	ked up yet					
23	and 31/33										
	Refer to Teddy for fina	al approv	/al								
	Need SOP for transfer	ring food	d between trailer a	nd building							
	Food purchased at Resturant Depot, transport in cooler between store and trailer add ice to keep food cold during transport  Working on relationshipwith Cysco, soon food will be delivered by them										
	Operating hours Mon - Thurs 5-8pm, weekends during tournaments 9-9pm										
	Propane tanks refilled offsite, refer to fire										
Grey tank emptied via mobile tank to sanitary sewer pipe											
			1 = -			1					
Received (signature)	James G	uzm	nan <sup>Print:</sup> Jar	mes Gu	zma	r Owner	ge/ Owner				
Inspected (signature)	1 by:	11 ~	Print: Ric	hard H	ill		,,				
Form FH-06	5 (Revised 09-2015)	P	<del></del>			Samples: Y N	# collecte	a			