

Retail Food Establishment Inspection Report

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

Date: 10/26/2022	Time in: 10:10	Time out: 12:05	License/Permit # FS-9422	Est. Type	Risk Category	Page <u>1</u> of <u>W</u>
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Purpose of Inspection: <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	TOTAL/SCORE
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Establishment Name: Sideway's BBQ LLC	Contact/Owner Name: Jeff Cassar	* Number of Repeat Violations: _____	13/87/B
		✓ Number of Violations COS: _____	

Physical Address: 2067 Summer Lee Rockwall, TX	Pest control : Icon/monthly	Hood Perkins/3mo	Grease trap : EarthTek/3mo	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓					✓					
3						✓					
	✓					Preventing Contamination by Hands					
		✓				✓					
	✓					✓					
	✓					Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						✓					
	✓					Water/ Plumbing					
3				✓		✓					
	✓					✓					

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					W					
Consumer Advisory						2					
	✓					W					

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
Prevention of Food Contamination						Food Identification					
1						✓					
	✓					Physical Facilities					
	✓					1					
	✓					✓					
	✓					✓					
Proper Use of Utensils						1					
1						✓					
1						✓					

Retail Food Establishment Inspection Report

Received by: (signature) <i>Jeff Cassar</i>	Print: Jeff Cassar	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Sideway's BBQ LLC	Physical Address: 2067 Summer Lee Drive	City/State: Rockwall, TX	License/Permit # FS-9422	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/caboodle	39	under/ribs/caboodle	41/41	sausage	154/158
pasta	41	hot holding unit/potatoes	179-182		
brisket	89	glass front cooler/milk	46		
cheese	41	heavy whipping cream	51		
water for reference	39	steam well/water/not setup w/food	168		
hot holding pork butts	168	cold wells/cut tomatoes	41		
cold top/shredded cheese	41	shredded cheese	38		
buttermilk	41	hot holding reach in/turkey	164		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Corrective Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
W	Hand sink 100+F. Need paper towels at hand sink
	3 comp sink 116 F
34	Flies
45	Replace caulking behind 3 comp sinks. Seal hand sinks to walls
	Dishwasher 100 ppm chlorine sanitizer
42	Clean hood vents
42	Clean spice containers
40	Use a handled scoop in spices/not to go bowls
45	Clean walls behind prep areas
45	Clean floors/floor maintenance. Broken tiles, some food debris
32	Rusty shelves in WIC
W	Watch mops next to ice machine
2	Small glass front cooler was turned off accidentally/turned back on. Whipping cream and milk discarded as unknown amount of time out of temperature
W	Bar hand sink 100+F with soap. Need paper towels
10	Bar dishwasher not sanitizing. Will use kitchen until repaired. COS
	Alcohol bottles covered nightly
	All meats to required temps
	Brisket in WIC cooling within 2 hours to 70 then 4 hours to 41F
45	Clean floors, under equipment.
42	Clean shelves in bar area
32	Watch wood cutting boards/edges are getting frayed
42	Replace curtains on front shelving where frayed and dirty
39	Utensils to be stored mouth part down. Touch non mouth parts only
39	Store mouth parts of beer mugs on clean surface/defrost freezer

Received by: (signature) <i>Jeff Cassar</i>	Print: Jeff Cassar	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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