

Retail Food Establishment Inspection Report

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

Date: 4/18/2023	Time in: 10:56	Time out: 12:58	License/Permit # FS-9422	Est. Type	Risk Category	Page <u>1</u> of <u>2</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: Sideways BBQ LLC	Contact/Owner Name: Josh Deaton	* Number of Repeat Violations: _____	20/80/B
Physical Address: 2067 Summer Lee Dr Rockwall, TX		✓ Number of Violations COS: _____	

Pest control : PSSI/4-17-2023	Hood Perkins/2-5-2023	Grease trap : EarthTek/1500/2-7-2023	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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
	✓				1. Proper cooling time and temperature			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
W					2. Proper Cold Holding temperature(41°F/ 45°F)			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	✓				3. Proper Hot Holding temperature(135°F)		Preventing Contamination by Hands						
	✓				4. Proper cooking time and temperature		3					14. Hands cleaned and properly washed/ Gloves used properly	
	✓				5. Proper reheating procedure for hot holding (165°F in 2 Hours)			✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
	✓				6. Time as a Public Health Control; procedures & records		Highly Susceptible Populations						
Approved Source								✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction BeneKeith		Chemicals						
	✓				8. Food Received at proper temperature check at receipt			✓				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						
3				✓	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature		3					19. Water from approved source; Plumbing installed; proper backflow device	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 3			✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel			✓				28. Proper Date Marking and disposition	
Safe Water, Recordkeeping and Food Package Labeling							W					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	✓				23. Hot and Cold Water available; adequate pressure, safe		Permit Requirement, Prerequisite for Operation						
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			✓				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023	
Conformance with Approved Procedures							Utensils, Equipment, and Vending						
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		2					31. Adequate handwashing facilities: Accessible and properly supplied, used	
Consumer Advisory							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 meats to required temps		2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

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	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
1					34. No Evidence of Insect contamination, rodent/other animals			✓				41. Original container labeling (Bulk Food)	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use		Physical Facilities						
1					36. Wiping Cloths; properly used and stored		1					42. Non-Food Contact surfaces clean	
1					37. Environmental contamination		W					43. Adequate ventilation and lighting; designated areas used	
	✓				38. Approved thawing method			✓				44. Garbage and Refuse properly disposed; facilities maintained	
Proper Use of Utensils							1					45. Physical facilities installed, maintained, and clean	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				40. Single-service & single-use articles; properly stored and used			✓				47. Other Violations	

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

Form EH-06 (Revised 09-2015)

Establishment Name: Sideways BBQ LLC	Physical Address: 2067 Summer Lee Dr	City/State: Rockwall, TX	License/Permit # FS-9422	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/cooked brisket/brisket	41/41	WIF ambient	-6	hot holding reach in/baked potatoes	168/171/169
cooked sausage	41	on pit hot holding/turkey/turkey	162/165	Mac n cheese	148
cooked pulled pork	41	ribs	156	steam tables/brisket	156
raw pork/raw beef	41/41	hot holding/Mac n cheese	149	glass front cooler/liquid egg	41
sausage	41	brisket beans on stove	178	small reach in hot holding unit/turkey	156/161
tomatoes	41	cold top/ribs	44-52	cold well/shredded cheese	41
hot holding reach in/brisket	156	shredded cheese	41	cut tomatoes	41
brisket/brisket/brisket	154/148/152	under/butter	41		

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:
19/31/14	Back hand sink/not working/no plumbing under. Need soap and paper towels
	Will use prep sink adjacent to hand sink/only to be used as hand sink until repaired. Need soap and paper towels. COS
	Dishwasher sanitizing at 100 ppm chlorine sanitizer
	3 comp sink at 110 F with sani sink setup to 200 ppm quats
	Sani bucket setup to 200 ppm quats
34	Some flies
32	Rusty shelves under prep tables, in WIC and clean dish rack
W	Need working light in WIF
45	Clean ceiling tiles, walls behind prep
W	Ribs cut this morning (an hour previous)but stacked too high in cold top. Store half under cooler to cold hold at 41F or below
36	Replace rag hanging on door to kitchen daily/used to keep door closed or find a cleanable door stopper
42	Clean shelves in front where to go containers are stored
32	Chipping wood on shelves in front/bar area
37	Watch overhanging bar/debris over meat cutting area
	Beer taps cleaned and maintained by supplier
42	Clean bar mats under alchohol bottles in bar/some food debris
10/33	Bar dishwasher not sanitizing/ no sanitizer below/ COS ton100 ppm chlorine sanitizer
W	Need quats test strips/have chlorine test strips on site but need some in bar as well. Check daily
	Gloves used throughout
42	Need to clean in/around/on equipment
45	Need to clean floors/under equipment
42	Need to clean coolers, hot holding units/food debris
	Hot holding temps and cooling down temps much better.
	RR sinks with soap and paper towels.

Received by: (signature) <i>Josh Deaton</i>	Print: Josh Deaton	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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