

Retail Food Establishment Inspection Report

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

Date: 10/22/2021	Time in: 9:00	Time out: 11:25	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: Jeff Cassar	* Number of Repeat Violations: _____	20/80/B
Physical Address: 2067 Summer Lee Rockwall, TX		✓ Number of Violations COS: _____	

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						✓					
3						✓					
W						Preventing Contamination by Hands					
	✓					✓					
3				✓		✓					
	✓					Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						3					
	✓					Water/ Plumbing					
W						✓					
	✓					✓					

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					
	✓					2					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						2					
	✓					✓					

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					
W						1					
	✓					✓					
	✓					✓					
Proper Use of Utensils						1					
	✓					✓					
	✓					1					

Retail Food Establishment Inspection Report

1st followup is free. Any additional followups will result in a \$50 fee.

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: Sideways BBQ LLC	Physical Address: 2067 Summer Lee	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
reach in warmer/creamed corn	148	bar warmer unit/sausage	172		
Pinto beans/green beans	108/117	beer WIC/raw beef	38		
small warmer/pork	135	raw beef	37		
WIC/pulled pork	56/46	line cold top/milk	39		
ribs/creamed corn	59/51	front warmer/baked potatoes	177		
cut tomatoes	43				
milk/cheese	43/43				
sausage off of pit	177				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hand sink bar 100 F
	Kitchen hand sink 100+F. Had to turn on valve for hot water this morning.
	3 comp sink 110+ F. Dishwasher 100 ppm chlorine sanitizer
	Pinto beans and green beans were reheats from previous day. Must reach 165 within 2 hours.
5	First reheat to 165 before placing in warmer. Items were placed back in oven to reach 165 as were only out of WIC for 45 minutes.
	Corrected on site. Beans reheated to 177.
2	WIC not cold holding at 41 or below. Turned down thermostat. Will ice down.
1	Discarded all previously cooked foods as never made it to 41 or below.
27	Discussed aggressively cooling using shallow metal pans, stirring often, taking temps often
18	Label all spray bottles/store low and separate
W	Clean ice deflector panel
	Bar dishwasher 100 ppm chlorine sanitizer/bar hand sink 100+F
	Sani buckets 200 ppm quats
47	Watch mops next to ice machine, best to hang dry
32	Rusty shelves under prep tables
32	Rusty shelves under beer mugs. Protect mouth parts of mugs
34	Some fruit flies. Watch flies with doors open.
42	Clean shelves where to go containers are stored
32	Seal any exposed wood where food items are stored/shelving
42	Clean in/around/on equipment
45	Clean floors, broken tiles, patch holes in walls
	Meat is sliced behind a sneeze guard behind the bar
W	Watch any hanging material over where meat is prepped
W	Store wiping cloths in sani buckets

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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