## **Retail Food Establishment Inspection Report**

First aid kit

Allergy policy

Vomit clean up

Employee health

	ite: <b>)/2</b> :	2/2	202	21	Time in: 9:00	Time out: 11:25		License/P							Est. Type	Risk Category	Page 1	of <u>2</u>
Purpose of Inspection: 1-Routine 2-Follow									atio	n	5-CO/Construction	6-Other						
Establishment Name: Sideways BBQ LLC  Contact/Owner N Jeff Cassar												* Number of Repeat Violations:  Vumber of Violations COS:		20/8	n/R			
Physical Address:  2067 Summer Lee Rockwall, TX  Pest control: ICON/monthly							Hood Grease Perkins/3mo EarthT			E	arth	Tek/3mo	Follow-up: Yes					
Ma	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  NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Watch  Mark '*' a checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R											Watch						
Co	mpli	ance	Sta	ns	Prior	rity Items (3	Points	) violations	Requi	_	nmea ompl				tive Action not to exceed 3 day	28		
O U T	I N	N O	N A	C O S	Time and Temp	perature for F grees Fahrenhe		ety	R	O U T	I N	N O		C O S	Emplo	oyee Health		R
3					1. Proper cooling time an	nd temperature					~			5	12. Management, food employ knowledge, responsibilities, an		employees;	
3					2. Proper Cold Holding to	temperature(41	°F/ 45°F	7)			~				13. Proper use of restriction an eyes, nose, and mouth	nd exclusion; No dis	charge from	
W					3. Proper Hot Holding te	emperature(135	°F)								Preventing Con	tamination by Har	ıds	
	~				4. Proper cooking time an						~				14. Hands cleaned and proper gloves used	•		7
3				~	5. Proper reheating proce Hours)	edure for hot ho	olding (1	65°F in 2			~				15. No bare hand contact with alternate method properly follo	ready to eat foods of owed (APPROVED	r approved Y <sub>.</sub> .N <sub>.</sub>	_)
	~				6. Time as a Public Healt	th Control; pro	cedures	& records								ptible Populations		
	•				Арр	Approved Source					16. Pasteurized foods used; prohibited food not Pasteurized eggs used when required eggs cooked						fered	
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction  BeneKeith										Ch			
	/				8. Food Received at prop	per temperature	e				~				17. Food additives; approved a & Vegetables water only	and properly stored;	Washing Fro	uits
					Protection from Contamination					3					18. Toxic substances properly	d used		
	~				9. Food Separated & propreparation, storage, disp			g food							Water	·/ Plumbing		
W					10. Food contact surfaces Sanitized at 200 p			aned and			~				19. Water from approved source backflow device	ce; Plumbing install	ed; proper	
	~				11. Proper disposition of reconditioned disca			erved or			~				20. Approved Sewage/Wastew disposal	vater Disposal Syste	m, proper	
								ems (2 Po	ints) v	iolat	tions	Req	uire	Coi	rrective Action within 10 days			
O U T	I N	N O	N A	C O S	<b>Demonstration</b>				R	O U T	I N	N O		C O S	Food Temperature		ation	R
	~				21. Person in charge pres and perform duties/ Certi					2					27. Proper cooling method use Maintain Product Temperature		quate to	
	~				22. Food Handler/ no una	authorized pers	sons/ per	sonnel			~				28. Proper Date Marking and o	lisposition		
Safe Water, Recordkeeping and Food I Labeling				Food Pa	ickage			~				29. Thermometers provided, as Thermal test strips digital	ccurate, and calibrat	ed; Chemica	1/			
	23. Hot and Cold Water available; adequate				uate pre	ssure, safe							Permit Requirement,	Prerequisite for O	peration			
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						~				30. Food Establishment Pern 12/31/2021	mit (Current/insp re	port sign po	sted)
					Conformance wi										Utensils, Equip	pment, and Vendin		
	~				25. Compliance with Var HACCP plan; Variance of processing methods; man meats to requ	obtained for sponding	ecialized				~				31. Adequate handwashing fac supplied, used	cilities: Accessible a	nd properly	
						umer Advisory				2					32. Food and Non-food Contact designed, constructed, and use		e, properly	
	~				26. Posting of Consumer foods (Disclosure/Remin meats to required	nder/Buffet Plat					~				33. Warewashing Facilities; in Service sink or curb cleaning f		used/	
0	I	N	N	С	Core Items (1 Point	t) Violations	Require	Corrective	Action	Not O	_	xce	_	0 Da	ys or Next Inspection , Which	never Comes First		R
U	N	0	A	o s	Prevention of 34. No Evidence of Insec	f Food Contan				U T	N	0	A	o s	Food Io 41.Original container labeling	(Bulk Food)		K
1					animals						~				41.Original container labeling	(Bulk 1 ood)		
	~				35. Personal Cleanliness/	<u> </u>		acco use								cal Facilities		
W					36. Wiping Cloths; prope	erly used and s	tored			1					42. Non-Food Contact surfaces	s clean		
	~				37. Environmental contain	mination					~				43. Adequate ventilation and li	ighting; designated	areas used	
	~				38. Approved thawing m	nethod					~				44. Garbage and Refuse proper	rly disposed; faciliti	es maintaine	d
					Proper	r Use of Utensi	ils			1					45. Physical facilities installed	, maintained, and cl	ean	
	~				39. Utensils, equipment, dried, & handled/ In use	& linens; prop	erly used			Ė	~				46. Toilet Facilities; properly of	constructed, supplied	d, and clean	
	~				40. Single-service & sing and used	gle-use articles	; properl	y stored		1					47. Other Violations			

## **Retail Food Establishment Inspection Report**

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

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

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		City/State:	JI TV	License/Permit # FS-9422	Page <u>2</u> of <u>2</u>				
Side	ways BBQ LLC	2067	Summer Lee TEMPERATURE OBSERVA	Rockwa	III, IX	FS-9422					
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F				
reach	in warmer/creamed corr	148	bar warmer unit/sausage	172							
Pinto	beans/green beans	108/117	beer WIC/raw bee	38							
sma	all warmer/pork	135	raw beef	37							
WIC	C/pulled pork	56/46	line cold top/mill	39							
ribs	/creamed corn	59/51	front warmer/baked potatoes	177							
Cl	ut tomatoes	43									
n	nilk/cheese	43/43									
sau	sage off of pit	177									
Item	AN INCRECITION OF YOUR TO		SERVATIONS AND CORRECT			TE CONDITIONS OF S	DVED AND				
Number	AN INSPECTION OF YOUR ES' NOTED BELOW:	ı ablishME	NT HAS BEEN MADE. YOUR ATTEN	HON IS DIRE	CIEDTOTI	TE CONDITIONS OBSE	K VED AND				
	Hand sink bar 100 F	=									
			Had to turn on valve fo	r hot wat	er this i	mornina.					
			asher 100 ppm chlorin			<u> </u>					
	İ .		were reheats from previo			ch 165 within 2	hours.				
5	<u> </u>		•								
	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	g at 41	or below. Turned dow	n thermo	stat . V	Vill ice down.					
1	<u> </u>										
27	Discussed aggressively cooling using shallow metal pans, stirring often, taking temps often										
18											
W	Clean ice deflector panel										
			nlorine sanitizer/bar har	nd sink 1	00+F						
	Sani buckets 200 p										
47											
32	Rusty shelves unde										
32	† <b>1</b>		nugs. Protect mouth pa	arts of mi	ugs						
34	Some fruit flies. Wa										
42			containers are stored								
32			ere food items are stor	ed/shelvi	ing						
42	Clean in/around/on				<del>-</del>						
45	Clean floors, broker										
		•	eze guard behind the b	ar							
W			l over where meat is p								
W	Store wiping cloths in sani buckets										
Received (signature)	· ·		Print:			Title: Person In Charg	e/ Owner				
	Veff Cassar		Jeff Ca	<u>ssar</u>		Owner					
Inspected (signature)		tez, i	RS Christy C	ortez.	RS	Complex W. W.	#11- / 1				
Form FU 0	6 (Revised 09-2015)	<i>U</i> -	, ,			Samples: Y N	# collected				