					Retail Food			ne	nt ]	In	spe	ect			policy		
	ate: / <b>2</b> 5	5/2	20	23		icense/Permit							Est. Type	Risk Category	Page $\underline{1}$ of $\underline{2}$	2	
						Complaint	_	<b>4-I</b>	nves	tiga	ntior	1	5-CO/Construction	6-Other	TOTAL/SCO	RE	
Е	stabl	ishm	ent	Nan	e: Contact/	Owner Name	:						<ul> <li>★ Number of Repeat Vio</li> <li>✓ Number of Violations</li> </ul>		07/70/		
Physical Address: Pest control :							Hoo		04			e trap :	Follow-up: Yes	27/73/	C		
2067 Summer Lee Rockwall, TX         owner to email           Compliance Status:         Out = not in compliance         IN = in compliance						$\frac{11}{NO} = nc$	J's/4-2024owner to emailNoot observed $NA = not applicable$ $COS = corrected on site$ $R = repeat viol$					lation W-Wate	h				
М					points in the OUT box for each numbered item	Mark ✓' a c	check	kmar	rk in a		-		ox for IN, NO, NA, COS M	ark an 🗙 in appropriat	e box for R		
Priority Items (3 Points) violations J           Compliance Status         Compliance							-	Compliance Status						R			
U T		0	A	O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R		U T	N	N O	N A	O S					
3					1. Proper cooling time and temperature				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
2					2. Proper Cold Holding temperature(41°F/ 45°F)		_					-	13. Proper use of restriction and exclusion; No discharge from				
3					3. Proper Hot Holding temperature(135°F)				~				eyes, nose, and mouth				
3					4. Proper cooking time and temperature		_	_					Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly				
	~				<ul> <li>5. Proper reheating procedure for hot holding (165°</li> </ul>	F in 2	-		~				<b><u>gloves used</u></b> 15. No bare hand contact with	•			
W					Hours)	1 11 2			~				alternate method properly fo				
	~				6. Time as a Public Health Control; procedures & r	records		Highly Susceptible Populations						ceptible Populations			
				L	Approved Source				~				16. Pasteurized foods used; p Pasteurized eggs used when		fered	Γ	
	1				7. Food and ice obtained from approved source; Foo	od in										_	
	~	good condition, safe, and unadulterated; parasite											Chemicals				
					8. Food Received at proper temperature								17. Food additives; approved	and properly stored;	Washing Fruits		
	~				check at receipt				~				& Vegetables		-		
	Protection from Contamination								~				18. Toxic substances properl	d used			
	~				9. Food Separated & protected, prevented during fo preparation, storage, display, and tasting	od							Wat	er/ Plumbing			
3					10. Food contact surfaces and Returnables ; Cleaner Sanitized at ppm/temperature	d and			~				19. Water from approved source; Plumbing installed; proper backflow device				
	~				11. Proper disposition of returned, previously serve reconditioned <b>discarded</b>	d or	-		~				20. Approved Sewage/Waste disposal	m, proper			
0	I	N	N	С	Priority Foundation Item	s (2 Points)	) vio	latio		Req N	uire N	Con	rrective Action within 10 day	<i>vs</i>		R	
U T	N	0	A	o s	Demonstration of Knowledge/ Personnel			U T	N	0	A	o s	Food Temperatu	re Control/ Identific	cation		
	~				21. Person in charge present, demonstration of kno and perform duties/ Certified Food Manager/ Poste 3			2					27. Proper cooling method u Maintain Product Temperatu	quate to			
	~				22. Food Handler/ no unauthorized persons/ person	nel			~				28. Proper Date Marking and disposition				
	Safe Water, Recordkeeping and Food Package Labeling					ıge	-	2					29. Thermometers provided, Thermal test strips	accurate, and calibrat	ed; Chemical/		
	23. Hot and Cold Water available; adequate pressure, safe				re, safe			_			need test strips           Permit Requirement, Prerequisite for Operation						
$\vdash$					24. Required records available (shellstock tags; parasite					30. Food Establishment Permit (Current/insp report sig					•		
	~				destruction); Packaged Food labeled				~				12/31/2024				
	~				Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		-	2					Utensils, Equipment, and Vending           31. Adequate handwashing facilities: Accessible and properly supplied, used				
	I			<u> </u>	Consumer Advisory			2					32. Food and Non-food Cont designed, constructed, and u		e, properly		
	~				26. Posting of Consumer Advisories; raw or under of foods (Disclosure/Reminder/Buffet Plate)/ Allerger			2					33. Warewashing Facilities; Service sink or curb cleaning		used/		
0					Core Items (1 Point) Violations Require Co	orrective Actio	on N	Not t	o Exce				ys or Next Inspection , Whi	chever Comes First			
U T	т	N	N	C		к		U T		N 0	N A	o s	Food	Identification		R	
	I N	N O	N A	C O S	Prevention of Food Contamination				_								
1	I N	N O		0	34. No Evidence of Insect contamination, rodent/ot animals				~				41.Original container labelin	g (Bulk Food)			
1 W	I N	N O		0	<ul><li>34. No Evidence of Insect contamination, rodent/ot animals</li><li>35. Personal Cleanliness/eating, drinking or tobacco</li></ul>				~				Phys	sical Facilities			
-	I N	N O		0	<ul> <li>34. No Evidence of Insect contamination, rodent/ot animals</li> <li>35. Personal Cleanliness/eating, drinking or tobacco</li> <li>36. Wiping Cloths; properly used and stored</li> </ul>				~				Phys 42. Non-Food Contact surface	sical Facilities			
-	IN	N O		0	<ul> <li>34. No Evidence of Insect contamination, rodent/ot animals</li> <li>35. Personal Cleanliness/eating, drinking or tobacco</li> <li>36. Wiping Cloths; properly used and stored</li> <li>37. Environmental contamination</li> </ul>			1	<ul> <li></li> <li></li></ul>				Phys 42. Non-Food Contact surfac 43. Adequate ventilation and	sical Facilities ces clean lighting; designated a			
W 1				0	<ul> <li>34. No Evidence of Insect contamination, rodent/ot animals</li> <li>35. Personal Cleanliness/eating, drinking or tobacco</li> <li>36. Wiping Cloths; properly used and stored</li> </ul>			1					Phys 42. Non-Food Contact surfac 43. Adequate ventilation and 44. Garbage and Refuse prop	sical Facilities ces clean l lighting; designated a perly disposed; faciliti	es maintained		
W 1	/			0	<ul> <li>34. No Evidence of Insect contamination, rodent/ot animals</li> <li>35. Personal Cleanliness/eating, drinking or tobacce</li> <li>36. Wiping Cloths; properly used and stored</li> <li>37. Environmental contamination</li> <li>38. Approved thawing method</li> </ul>			1	•				Phys 42. Non-Food Contact surface 43. Adequate ventilation and 44. Garbage and Refuse prop 45. Physical facilities installe	sical Facilities ces clean l lighting; designated a perly disposed; faciliti ed, maintained, and cl	es maintained ean		
W 1	/			0	<ul> <li>34. No Evidence of Insect contamination, rodent/ot animals</li> <li>35. Personal Cleanliness/eating, drinking or tobacco</li> <li>36. Wiping Cloths; properly used and stored</li> <li>37. Environmental contamination</li> <li>38. Approved thawing method</li> </ul>	o use		1	•				Phys 42. Non-Food Contact surfac 43. Adequate ventilation and 44. Garbage and Refuse prop	sical Facilities ces clean l lighting; designated a perly disposed; faciliti ed, maintained, and cl	es maintained ean		

Received by: (signature) Kevin Madigan	<sup>Print:</sup> Kevin Madigan	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Sodeway's BBQ LLC	Physical Action 2067	<sup>Idress:</sup> Summer Lee Dr	City/State:	II, TX	License/Permit # Page 2 of 2 FS-9422		2_				
TEMPERATURE OBSERVATIONS           Item/Location         Temp F         Item/Location         Temp F											
Item/Location	Temp F	Item/Location	Temp F			Temp	) F				
hot holding unit/brisket	104/102	cooked pork	54	white freezer ambier							
brikset	91/98	cooked ribs	46	beer WIC ambien		nt 38	3				
pork butt	155/158	tomatoes	45	W	C ambient	40	)				
resting case/ brisket	166/169	cheese	45	hot hold	ling reach in/saus	age 124	4				
on carts/pork	59	beans	44	bak	ed potatoe	<b>S</b> 177/1	68				
brisket	47	cold top/ribs	41-43	steam	table/green bea	ans <b>16</b>	7				
cream corn	53	turkey bites	41	cheese	e sauce/cream c	orn <b>15</b>	6				
WIC/cooked brisket	48	cut tomatoes	41	ice	well/chees	e   44	1				
OBSERVATIONS AND CORRECTIVE ACTIONS											
Item         AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND           Number         NOTED BELOW:											
At inspection, new prep	At inspection, new prep sink was being installed preventing hand sink (same plumbing) from having water										
Temporarily using 3 comp	for hand w	ashing until hand sink is availa	able/should b	e restored	within next 30 minute	S					
3 comp sink 110F											
Hand pump and pa	•										
45 Flooring in kitchen											
Dishwasher sanitiz		· ·	051	,							
)		off overnight/need a new			this unit elsewhe	ere					
	Briskets discarded as had been out of temp more than 4 hours										
	Hand sink restored with water at 104F at 10:41am										
	All precooked foods in WIC over 41F discarded										
	Must aggressively cool/2 hours to 70F then 4 hours to 41F or below/use shallow metal pans, no lids, cool across from fans										
-	Use speed rack and use ample spacing to allow for circulation										
	WIC must cold hold at 41F or below/ nothing in WIC was 41F/to repair asap										
· · · · · · · · · · · · · · · · · · ·	Avoid stacking ribs too high in cold top to ensure all cold hold at 41F or below Need to store personal drinks low and separate/not on prep tables										
	Need to store personal drinks low and separate/not on prep tables Walls throughout need to be cleaned										
	Need quats test strips/inspector is out to test sanitizer										
	Flies in kitchen										
	Need to store wiping cloths in sani buckets										
	White freezer needs to be defrosted										
37 To remove unused	To remove unused equipment in the back and hall/store 6 inches off of floor to clean										
W Watch mops next to	Watch mops next to ice machine										
32 Need to have a cle	Need to have a cleanable handle on door to kitchen/not a dirty wiping cloth										
2 Need more ice and	Need more ice and water in ice well up to product level to cold hold at 41F or below										
3 Sausage to be reheated to 16	Sausage to be reheated to 165 and hot hold at 135/all reheats to 165 within 2 hours/out less than 2 hours/COS and to hot hold at 135+F										
		00F/bar hand sink 100									
31 Need soap and paper towels at hand sinks in bar, do not use hand sinks as dump sinks											
10/33 Bar dishwasher not sanitizing/ will use kitchen dishwasher until repaired											
Received by: (signature) Kevin Madigan		Kevin N	/ladig	an	Title: Person In Charge/ Owner Manager						
Kevin MadiganKevin MadiganInspected by: (signature)Print: Christy Cortez, RSChristy Cortez, RSPrint: Christy Cortez, RS											

Form EH-06 (Revised 09-2015) 32 Soda nozzle in ice bin with duct tape, need to keep out of ice and repair nozzle 42/45 Need more cleaning in/around/on/inside equipment, floors, walls, and under equipment