

Retail Food Establishment Inspection Report

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

Date: 4/25/2023	Time in: 10:15	Time out: 12:00	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: Sideway's BBQ LLC	Contact/Owner Name: Jeff Cassar	* Number of Repeat Violations: _____	27/73/C
		✓ Number of Violations COS: _____	

Physical Address: 2067 Summer Lee Rockwall, TX	Pest control : owner to email	Hood J's/4-2024	Grease trap : owner to email	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						✓					
3						Preventing Contamination by Hands					
✓						✓					
W						✓					
✓						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					
✓						2					
✓						✓					
Safe Water, Recordkeeping and Food Package Labeling						2					
✓						Permit Requirement, Prerequisite for Operation					
✓						✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
✓						2					
Consumer Advisory						2					
✓						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						✓					
W						Physical Facilities					
1						1					
1						✓					
✓						✓					
Proper Use of Utensils						1					
✓						✓					
✓						✓					

Retail Food Establishment Inspection Report

Received by: (signature) <i>Kevin Madigan</i>	Print: Kevin Madigan	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: Sodeway's BBQ LLC	Physical Address: 2067 Summer Lee Dr	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
hot holding unit/brisket	104/102	cooked pork	54	white freezer ambient	6
brisket	91/98	cooked ribs	46	beer WIC ambient	38
pork butt	155/158	tomatoes	45	WIC ambient	40
resting case/ brisket	166/169	cheese	45	hot holding reach in/sausage	124
on carts/pork	59	beans	44	baked potatoes	177/168
brisket	47	cold top/ribs	41-43	steam table/green beans	167
cream corn	53	turkey bites	41	cheese sauce/cream corn	156
WIC/cooked brisket	48	cut tomatoes	41	ice well/cheese	44

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:
	At inspection, new prep sink was being installed preventing hand sink (same plumbing) from having water
	Temporarily using 3 comp for hand washing until hand sink is available/should be restored within next 30 minutes
	3 comp sink 110F
	Hand pump and paper towels at hand sink
45	Flooring in kitchen to be addressed
	Dishwasher sanitizing at 100ppm chlorine
	Hot holding unit had turned off overnight/need a new GFI plug/or use this unit elsewhere
3	Briskets discarded as had been out of temp more than 4 hours
	Hand sink restored with water at 104F at 10:41am
1	All precooked foods in WIC over 41F discarded
27	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
2	WIC must cold hold at 41F or below/ nothing in WIC was 41F/to repair asap
2	Avoid stacking ribs too high in cold top to ensure all cold hold at 41F or below
W	Need to store personal drinks low and separate/not on prep tables
45	Walls throughout need to be cleaned
29	Need quats test strips/inspector is out to test sanitizer
34	Flies in kitchen
36	Need to store wiping cloths in sani buckets
37	White freezer needs to be defrosted
37	To remove unused equipment in the back and hall/store 6 inches off of floor to clean
W	Watch mops next to ice machine
32	Need to have a cleanable handle on door to kitchen/not a dirty wiping cloth
2	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 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
	Cutting station hand sink 100F/bar hand sink 100F
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) <i>Kevin Madigan</i>	Print: Kevin Madigan	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email: Samples: Y N # collected

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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