

Retail Food Establishment Inspection Report

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

Date: 4/26/2022	Time in: 9:05	Time out: 10:53	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
Establishment Name: Sideway's BBQ LLC			Contact/Owner Name: Josh Deaton		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		10/90/A
Physical Address: 2067 Summer Lee Rockwall, TX			Pest control : Enviro-Tech/monthly	Hood Perkins/4mo	Grease trap : EarthTek/3mo/1500gal	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

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

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					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					Permit Requirement, Prerequisite for Operation					
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					W					
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							✓				
1						Physical Facilities					
1						1					
	✓						✓				
	✓						✓				
Proper Use of Utensils						1					
	✓						✓				
	✓						✓				

Retail Food Establishment Inspection Report

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

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

Form EH-06 (Revised 09-2015)

Establishment Name: Sideway's 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
cold top/ribs	42	drink cooler/milk	34		
caboodle	40	hot holding reach in/			
hot holding/green beans	178				
WIC/caboodle	41				
turkey/beef	41/41				
pork	41				
beer WIC/beef	41				
cold wells in ice/cut tomatoes	40				

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:
	Front hand sink 122 F. Post employee health poster at hand sink.
	Back hand sink 100+F
	3 comp sink 110+F
	Dishwasher 200 ppm chlorine sanitizer
45/42	Clean in/around/on equipment in back
45	Replace caulking behind 3 comp sink
	Sneeze guards in front of cutting area on serving line
	bar hand sink 100+F
18	Label all spray bottles, store low and separate
37	Cover alcohol bottles when not in use/overnight
34	Some Flies/address fly control
35	Store (emoloyee) raw eggs low and separate in WIC
	Discussed cooling down procedures/ importance of 2 hours to 70 then 4 hours to 41F
45	Clean walls behind 3 comp sink and throughout kitchen
	3 hot holding units turned on but no food in yet
	have sanitizer setup during prep and service
	Sani buckets 400 ppm quats
W	Have soap and paper towels at all hand sinks (not open yet)
45	Clean shelves in front
W	Briskets in hot holding hovering at 134, 135. Briskets were taken out and wrapped/prepped this morning
	RR sinks 100F
32	Address Rusty shelves under prep tables, rusty shelves in WIC
45	Broken tiles, missing grout, broken baseboards
36	Store wiping cloths in sani buckets

Received by: <small>(signature)</small> <i>Josh Deaton</i>	Print: Josh Deaton	Title: Person In Charge/ Owner Owner
Inspected by: <small>(signature)</small> <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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