## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

	Date: Time in: Time out: 10.53				License/Permit #							Est. Type Risk Category Page 1 of 2					
					FS-9422  3-Complaint 4-Investigation 5-CO/Construction 6-Other							5-CO/Construction 6-Other TOTAL/SCORE					
Establishment Name:  Sideway's BBQ LLC  Contact/Owner N Josh Deato							ame:		IIIVC	suga	46101		* Number of Repeat Violations:				
Physical Address:  2067 Summer Lee Rockwall, TX  Pest control: Enviro-Tech/month							nly	Ho Perk	od kins/4	4mo	Grease trap : Follow-up: Yes I C No						
	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 '\sigma' a checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R  Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																
Co	mpli I	iance N	e Sta	tus C				outions I	Compliance Sta								
Ŭ T	N	Ö	A	o s		grees Fahrenhe	eit)		R	Ŭ T	U N O A O Employee Health			* *			
	~				Proper cooling time as	nd temperature					~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
	~				2. Proper Cold Holding	temperature(41	°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
W					3. Proper Hot Holding to	emperature(135	5°F)							Preventing Contamination by Hands			
		~			4. Proper cooking time a	and temperature	e						14. Hands cleaned and properly washed/ Gloves used properly <b>Gloves USEC</b>				
		~			5. Proper reheating proce Hours)	edure for hot ho	olding (165°)	F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N)		
	~				6. Time as a Public Heal	lth Control; pro	ocedures & r	records					Highly Susceptible Populations				
					Approved Source						~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite					od in							no eggs  Chemicals				
				destruction BeneKeith  8. Food Received at proper temperature			<u> </u>								17. Food additives; approved and properly stored; Washing Fruits		
	~	<b>√</b>			check at recei						~				Vegetables     Water only		
					Protection from Contamination					3					18. Toxic substances properly identified, stored and used		
W	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				od							Water/ Plumbing					
	~		10. Food contact surfaces and Returnables; Cleaned and Sanitized at 400 ppm/temperature			d and			~			·	19. Water from approved source; Plumbing installed; proper backflow device				
	11. Proper disposition of returned, previously served or reconditioned discarded				d or	or 20. Approved Sewage/Wastewater Disposal System disposal					20. Approved Sewage/Wastewater Disposal System, proper disposal						
	Priority Foundation Items (2 Points							_	-	-	_	-	_				
0	Т	N	N	С	Pr10	ority Founda	ation Item	s (2 Poi		_	_	_		_			
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## Retail Food Establishment Inspection Report

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

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

Form EH-06 (Revised 09-2015)

Enablishmen Name:   Concept   Project Address:													
TEMPERATURE OBSERVATIONS    Temp   Te							Page <u>2</u> of <u>2</u>						
Temp   Item/Location   Temp   Temp   Item/Location   Temp   Item/L	Side	way's BBQ LLC	2067			FS-9422							
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 ite/cut tomatoes 40  OBSERVATIONS AND CORRECTIVE ACTIONS  ROTED HIS LOW:  Front hand sink 120+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 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 Broken tiles, missing grout, broken baseboards 36 Store wiping cloths in sani buckets  Received by:  Print: Title Person to Charge Owner  Received by:  Print: Title Person to Charge Owner	Item/Loc	cation	Temp F			ation	Temp F						
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  OISERVATIONS AND CORRECTIVE ACTIONS  BEAN AND AND SPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR AUTHORION'S 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  38 Some Files/address fly control  39 Some Files/address fly control  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  30 Store wiping cloths in sani buckets  Reserved by:  Print: Title: Person In Charge/Owner	cold to	op/ribs	42	drink cooler/mill									
WIC/caboodle 41  turkey/beef 41/41  pork 41  beer WIC/beef 41  cold wells in ice/cut tomatoes 40		caboodle	40	hot holding reach in									
turkey/beef 41/41  pork 41  beer WIC/beef 41  cold wells in ice/cut tomatoes 40  Nonspection of Your establishment has been made. Your attention is directed to the conditions observed and Nonspection of Your establishment has been made. Your attention is directed to the conditions observed and Nonspection of Your establishment has been made. Your attention is directed to the conditions observed and Nonspection of Your establishment has been made. Your attention is directed to the conditions observed and Nonspection of Your establishment has been made. Your attention is directed and 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 Files/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  Broken tiles, missing grout, broken baseboards 36 Store wiping cloths in sani buckets	hot h	olding/green beans	178										
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