

Retail Food Establishment Inspection Report

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

Date: 10/19/2023	Time in: 10:30	Time out: 12:20	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: Sideways BBQ LLC	Contact/Owner Name: Jeff Cassar	* Number of Repeat Violations: _____	20/80/B
		✓ Number of Violations COS: _____	

Physical Address: 2067 Summer Lee Dr Rockwall, TX	Pest control : owner to email	Hood Perkins/8-2023	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						✓					
W						✓					
W						Preventing Contamination by Hands					
✓						W					
✓						✓					
✓						Highly Susceptible Populations					
Approved Source						✓					
✓						Chemicals					
✓						✓					
Protection from Contamination						3					
✓						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						✓					
✓						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						✓					
✓						Physical Facilities					
✓						1					
✓						✓					
✓						✓					
Proper Use of Utensils						1					
W						✓					
✓						✓					

Retail Food Establishment Inspection Report

Received by: (signature) <i>Sara Gutierrez</i>	Print: Sara Gutierrez	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: Sideways BBQ LLC	Physical Address: 2067 Summer Lee Dr	City/State: Rockwall, TX	License/Permit # FS-9422	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
hot holding reach in/ribs	139	WIC/sausage on cart	61		
ribs/brisket	142/138	turkey on cart	51		
brisket/brisket	137/136	Chili on cart	51		
white freezer ambient	-5	cheese sauce on cart	67/54		
cold top/turkey	41	pasta/caboodle	42/42		
ribs	41	green beans from stove reheated	169		
shredded cheese	41	glass front cooler/pudding	41		
under/wings	41	cold wells/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:
31	Back hand sink at 105F. Need soap and paper towels. Need to post employee health poster.
W	Need to have hand washing procedures in place before starting prep.
	Dishwasher sanitizing at 100 ppm chlorine
34	Some flies
	3 comp sink 114F
45	Maintenance to floors in back/cracked tiles, some food debris
1	All TCS foods made yesterday discarded as never made it to 41F or below
27	Need to use shallow metal pans, no lids, spaced appropriately, stir often, may want to use WIF to rapid cool
	Need to reach 70 within 2 hours and then 4 hours to 41F or below
	CF grease picks and disposes spent grease
10	Sani bucket with soap in it/COS to sanitizer/ need to train staff what is needed in sanitizer buckets and when to use
32/42	Rusty shelves in WIC/need to clean
45	Maintenance to walls, baseboards, mold behind warewashing wall/to clean and replace caulking
W	Watch mops/rack next to ice machine
42	Need to clean black fabric curtains on back side of bar across from cutting station
31	Cutting station hand sink at 105 F. NEED soap and paper towels
W	Shredded cheese in ice slurry/ put out an hour previous/not enough ice and water under/COS
	Bar hand sink 115F
10/33	Bar dishwasher not sanitizing. COS by putting sanitizer jug under/none at time of inspection
18	Unlabeled spray bottle hanging on alcohol rack, need to label and store low and separate
18	Spray chemicals on condiment cart/to be stored low and separate
42	Need to clean bar mats in bar
	Beer taps cleaned and maintained by supplier
42	Need to clean cabinets shelves behind bar
45	Maintenance to floors tiles behind bar/cracked and some food debris/to clean
W	Store utensils mouth parts down in expo area

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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