Retail Food Establishment Inspection Report															
Date: Time in: Time out: License/Per 4/14/2021 10:45 12:13 FS-94)					Est. Type Risk Category Page <u>1</u> of	2	
Purpose of Inspection: 🗸 1-Routine 🗌 2-Follow Up 🗌 3-Compla									Inve	stiga	atio	1	5-CO/Construction 6-Other TOTAL/SCO	ORE	
Establishment Name: Contact/Owner 1 Sideway's BBQ Jeff Cassar							e:						* Number of Repeat Violations: ✓ Number of Violations COS:		
Physical Address: 2067 Summer Lee Rockwall, TX Spiderman/ month							F	Hoo Perk	od cins/?	3mo	G	reas	se trap : tek/1500gal/3mo	/A	
Compliance Status: Out = not in compliance IN = in compliance NO								bserv	ved	NA	\ = n	ot ap	pplicable $COS = corrected on site R = repeat violation W-Wa$	tch	
M	ark t	he ap	prop	riate	points in the OUT box for each numbered item Mark Priority Items (3 Points) violation								tive Action not to exceed 3 days		
0	Î	ompliance Status							I	iance Sta N N O A				R	
U T	N	0	A	0 S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			U T	N	0 A	A	A O S			
W					Tripper cooling time and composition			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		
	~				3. Proper Hot Holding temperature(135°F)	-							•		
	2 2				4. Proper cooking time and temperature	+		Preventing Contamination by Hands						-	
	•				5. Proper reheating procedure for hot holding ($165^{\circ}F$ in 2	_	Image: Constraint of the sector of						15. No bare hand contact with ready to eat foods or approved	_	
	~				Hours)				~				alternate method properly followed (APPROVED Y_ N_)		
	~				6. Time as a Public Health Control; procedures & 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 destruction BeneKeith 								eggs cooked Chemicals					
					8. Food Received at proper temperature	+							17. Food additives; approved and properly stored; Washing Fruits		
	~				check at receipt				~				& Vegetables water only 18. Toxic substances properly identified, stored and used		
					Protection from Contamination 9. Food Separated & protected, prevented during food			3					18. Toxic substances property identified, stored and used		
	~				preparation, storage, display, and tasting								Water/ Plumbing		
	۲				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature				2				19. Water from approved source; Plumbing installed; proper backflow device		
	~				11. Proper disposition of returned, previously served or reconditioned discarded				~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
0	I	N	N	С	Priority Foundation Items (2 Po	oints R		0	Ι	N	Ν	С		R	
U T	N	0	A	0 S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge,	_		U T	N	0	A	O S	Food Temperature Control/ Identification		
	~				and perform duties/ Certified Food Manager/ Posted	,		2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	~	22 Food Handler/ no unauthorized persons/ personnel							~				28. Proper Date Marking and disposition		
	Safe				Safe Water, Recordkeeping and Food Package Labeling			29. Thermometers provided, accurate, and calit Thermal test strips digital							
	~				23. Hot and Cold Water available; adequate pressure, safe								Permit Requirement, Prerequisite for Operation		
	~	24. Required records available (shellstock tags; parasite							1	1			30. Food Establishment Permit (Current/insp report sign posted	/	
	Ľ								~					ł)	
					destruction); Packaged Food labeled				~				12/31/2021	1)	
	~				Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions									i)	
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Received by: (signature) see below	see below	Title: Person In Charge/ Owner
Inspected by: (signature) see below	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

	^{nent Name:} way's BBQ	Physical A 2067		City/State: License/Permit # FS-9422			Page <u>2</u> of <u>2</u>			
X . (X			TEMPERATURE OBSERVAT		T (/T ()	on Temp F				
Item/Loc	ells front/Mac n	Temp F	Item/Location	Temp F		Item/Location				
chees		166	glass front cooler ambient	35	VVI	F/ambient		-3		
hatc	h Mac n cheese	178	warmer/ beans	137	ribs i	n cold top fro	ont !	50-64		
war	mer/sausage	136	ribs/mashed potatoes	167/148						
	ribs/ribs	141/139	WIC/caboodle	41						
reach	n in warmer/brisket	136	brisket	41						
bri	sket/ brisket	136/137	potato salad	40						
	pork	167	beer/raw meat WIC/ribs	39						
warm	ner/baked potatoes	169/171/168	pork butt	35						
•		OB	SERVATIONS AND CORRECTI	VE ACTION	IS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO TH	E CONDITIONS OBSERV	ED ANE)		
	Front Hand sink 11	0 F								
18	Label all spray bottl	es/chen	nicals. Store low and se	eparate						
32	Use bar matting un	der mou	th parts beer mugs in c	ooler						
34	Fruit fly									
	Dishwasher 100 pp									
32	Seal exposed wood	l in front	/bar							
32	Sand/bleach cutting	g boards	6							
	3 comp sink 120 F									
45			sink/walls throughout							
45	Clean floors under									
37	Condensation in W									
42	Clean fan in back/a									
42	Clean in/around/on									
27			norning. Advised to use half the a			•				
			urry up to product level. Placed back	in WIC until o	orders come	in. Out for prep for 1.5	hours.			
	Back hand sink kitc									
14/	Bar dishwasher 100									
W 45	Watch ice deflector for accumulation/ air gap established									
45 W	Maintenance to floors/walls									
32	Spray sani bottle 200 ppm quats/sani sink 200 ppm quats/sani bucket weak, change more often									
52	Rusty shelves under prep tables									
Received (signature)	•		Print:			Title: Person In Charge/	Owner			
(B(10)	Laura Frey		Laura F	rey						
Inspected (signature)	Laura Frey Thy: Chrísty Cov	<i>t</i> - <i>(</i>	Print:							
	Christy Con	rez, 1	RS Christy Co	ortez,	K2	Samples: Y N #	collected	i .		