Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

						Time out: 11:30		FS-9	422	2_	•	4.			Est. Type	Risk Category	Page 1 of	
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N				Name:	[4-]	inve	stiga	ation	1	5-CO/Construction * Number of Repeat Violation		TOTAL/SC	UKE					
_			•		BQ LLC	n		Cassar	<u> </u>	**					✓ Number of Violations Co		15/85	i/R
20	ysic 67	al A Sur	nm	ess: er L	_ee Rockwall, TX	Sp	est contro piderma	an/2 wee	ks	Hoo Perk	od tins/(3mo	Ea	rease arth	e trap : Tek/1500gal/3mo	Follow-up: Yes ✓ No ☐	10/00	ם ויי
Ma					Status: Out = not in compoints in the OUT box for e	npliance IN = in	n compliand item	ce No	O = not o						plicable COS = corrected on s ox for IN, NO, NA, COS Mark	site \mathbf{R} = repeat vio	lation W-Wa	atch
					•					re Im	ımed	liate	Cor	recti	ive Action not to exceed 3 day		0 00% 101 14	
0	Î	iance N O	N	tus C O	Time and Temp	perature for F	Food Safet	ty	R	O U		iance N O	Stat N A	С	Possil	II14b		R
U T	N	U	A	s	(F = deal) 1. Proper cooling time ar	grees Fahrenhe				T	IN	0	A	O S	12. Management, food employ	oyee Health	employees:	
3					1. Froper cooming time an	na temperature	,				~				knowledge, responsibilities, an		employees,	
	/				2. Proper Cold Holding t	temperature(41	1°F/ 45°F)				~				13. Proper use of restriction an eyes, nose, and mouth	nd exclusion; No disc	charge from	
3					3. Proper Hot Holding te	emperature(135	5°F)								Preventing Con	tamination by Han	ds	
	~				4. Proper cooking time a	and temperature	e				~				14. Hands cleaned and proper	ly washed/ Gloves u	sed properly	
		_			5. Proper reheating proce	edure for hot he	olding (16	65°F in 2							gloves used 15. No bare hand contact with	ready to eat foods of	r approved	
		•			Hours)										alternate method properly follo	owed (APPROVED	YN)	
	•				6. Time as a Public Heal	th Control; pro	ocedures d	& records								eptible Populations		
					Арр	oroved Source					~				16. Pasteurized foods used; pro Pasteurized eggs used when re eggs cooked		ered	
	ζ.				7. Food and ice obtained good condition, safe, and											nemicals		
	•				destruction BeneKe	eith									Cli	iemicais		
	/				8. Food Received at prop		e				_				17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruits	;
					check at recei		• ,•								water oy 18. Toxic substances properly	identified, stored an	d used	
					9. Food Separated & pro	from Contami		food			~					<u> </u>		
	~				preparation, storage, disp										Water	r/ Plumbing		
	\				10. Food contact surface Sanitized at 200 p	s and Returnab ppm/temperatur	oles ; Clea re	ned and			~				19. Water from approved source backflow device	ce; Plumbing installe	ed; proper	
	~				11. Proper disposition of reconditioned	f returned, prev	viously ser	rved or			7			Ì	20. Approved Sewage/Wastew disposal	vater Disposal Syster	n, proper	
					Dwin	nite Founds		(2 D.				D						
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0	I N	N O	N A	C					R R	О	I	N	N	C	rective Action within 10 days Food Temperature		ation	R
O U T	N	N O	N A	C O S	Demonstration 21. Person in charge pre-	of Knowledge	e/ Personn	nel nowledge,		O U T					Food Temperature 27. Proper cooling method use	e Control/ Identific		R
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Retail Food Establishment Inspection Report

Received by: (signature) see below	see below	Title: Person In Charge/ Owner
Inspected by: see below	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: way's BBQ LLC	Physical A	ddress: ummer Lee Rockwall, TX	City/State:	all TX	License/Permit #	Pag	e of		
Ciaci	way 5 bbg LLO	200. 0	TEMPERATURE OBSERVA		an, 170					
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F		
warme	er under counter/turkey	155	WIC/cooked por	k 50	glass	front cooler amb	pient	33.9		
warmer/brisket		130	cooked briske							
	brisket	121	pudding/caboodl	e 41/41						
wrappe	d brisket from this morning	158	potato salad	42						
por	k in warmer	166/169	Beer WIC/briske	et 40						
warm	ner/creamed corn	177	ribs	41						
	beans	168	WIF ambient	8.1						
fry	cooler/ribs	52	white freezer ambier	nt -8.1						
Ita			SERVATIONS AND CORRECT							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:									
	meat cutting hand sink 123									
3			r under 135 as was in	warmer a	all night					
3			s unplugged last night. Ac			foods in WIC ov	ernigh	nt		
1	Discarded cooked r	neats in	WIC over 41							
27	Advised to use shallow meta	al pans, cu	t cooked meats into chunks, tak	e temps ofter	n to get 2 h	ours to 70, then 4 ho	ours to	41		
34	Flies									
33	Dishwasher not sanitizing. will use 3 comp sink									
	3 comp sink 110									
W	W watch condensation in WIF, protect foods underneath									
	Replace caulking behind 3 comp sink									
	Clean walls, floors, under equipment									
32	, ,									
	42 Clean knife magents									
42										
42 Clean spice/ bulk product containers 42 Clean shelves where to go containers are stored										
	Clean shelves where to go containers are stored Bar dishwasher not sanitizing. will use kitchen 3 comp sink Watch placement of spray bottles in bar, label properly									
 W										
	The property of the property o									
W Hanging string over bar area										
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	Covid-19 Response									
	All employees wearing masks. gloves used for prep of RTE									
	Hand sanitizing station at door. taking customer temps at door. also taking employee temps daily									
	Socially distanced tables. no condiments on tables, upon request. served in to go cups monitoring employee health daily. testing required if ill or exposed									
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