

Retail Food Establishment Inspection Report

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

Date: 7/15/2021	Time in: 11:10	Time out: 12:30	License/Permit # FS-9303	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: Soulman's Bar-B-Que (Goliad)	Contact/Owner Name:	* Number of Repeat Violations: _____	10/90/A
		✓ Number of Violations COS: _____	

Physical Address: 2355 S Goliad Rockwall, TX	Pest control : SDS/monthly	Hood Hood Boss/6mo	Grease trap : LES/1000gal/3mo	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						✓					
	✓					✓					
	✓					Preventing Contamination by Hands					
		✓				✓					
	✓					✓					
	✓					Highly Susceptible Populations					
						✓					
	✓					Chemicals					
	✓					✓					
						✓					
	✓					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					
	✓					✓					
	✓					Utensils, Equipment, and Vending					
	✓					✓					
Conformance with Approved Procedures						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						✓					
	✓					Physical Facilities					
	✓					1					
	✓					✓					
	✓					✓					
Proper Use of Utensils						Proper Use of Utensils					
	1					1					
	1					✓					
	1					✓					

Retail Food Establishment Inspection Report

Received by: (signature) <i>Cody Marsh</i>	Print: Cody Marsh	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: Soulman's Bar-B-Que (Goliad)	Physical Address: 2255 S Goliad	City/State: Rockwall, TX	License/Permit # FS-9303	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
beans on stove	156/157	cabbage/mashed potatoes	145/150	baked potatoes	39/40/39
warmer/brisket	188	reach in cooler/Potatoes	41		
ham/turkey	148/165	pico	41		
servicing line/brisket	141	reach in freezer ambient	-1		
pork/turkey	163/137	WIC/doors/precooked sausage	47		
ham/ribs	136/141	cheese	41		
cold well/shredded cheese	41	WIC/ham	41		
hot wells/beans/beans	156/151	raw chicken	39		

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:
	hand sink 100 F/meat cutting hand sink 100+F
	New grill pit located outside in a covered room with loading/unloading door inside. No food leaves inside of building.
	Outside access only to load wood and grease cleaning.
W	Seal wood around pit door. Stainless to be installed around door. In process of completing.
	Sani bucket 200 ppm quats
45/42	Some cleaning/ decreasing needed behind/under/on equipment on cook line. Much cleaning has been done. good.
45	Floor maintenance to be addressed
	prep hand sink 104 F
40	No styrofoam cups as scoops. Use a handled scoop instead. Only found one instance. The rest have been replaced with handled scoop.
33	Dishwasher not sanitizing. will use 3 comp sink until repaired
	3 comp sink 128 F, sani sink setup to 200 ppm quats
40	Discard cardboard boxes after initial use. can attract pests
	3rd door still pops open when WIC door is opened/closed. Repair to stay closed.
1	Pre-cooked sausage to be discarded as was over 41. Advised to store in main walk in.
	WIC and back storage much more organized. Good.
34	Dead roach
	Soda/tea nozzles WRS twice daily
W	Buttermilk pies to be on cold line as display only as are not being kept at 41 or below. Pies for service kept in reach in cooler.
39	Discard fraying utensils/spatulas
	Fly spray stored in outside storage. used as directed in/on non food contact areas.
34	A few flies inside
	New shelves inside. good

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

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