Retail Food Establishment Inspection Report <ul> <li>First aid kit</li> <li>Allergy policy</li> <li>Vomit clean up</li> <li>Employee health</li> </ul>																	
Date:         Time in:         Time out:         License/Peri           7/15/2021         11:10         12:30         FS-93													Est. Type Risk Category Page <u>1</u> of <u>1</u>	2			
Purpose of Inspection: 🗸 1-Routine 🚺 2-Follow Up 🚺 3-Complain							int 4-Investigation 5-				atio	n	5-CO/Construction 6-Other TOTAL/SCO	RE			
Establishment Name: Contact/Owner N Soulman's Bar-B-Que (Goliad)													<ul> <li>* Number of Repeat Violations:</li> <li>✓ Number of Violations COS:</li> </ul>	, <b>,</b>			
Physical Address: Pest control : 2355 S Goliad Rockwall, TX SDS/monthly							Hood Grease trap				G	reas	e trap : Follow-up: Yes I 10/90/	Ά			
Compliance Status: Out = not in compliance IN = in compliance N								not observed $NA = not applicable$ $COS = corrected on site$					pplicable $COS = corrected on site R = repeat violation W-Water$	ch			
M	ark t	he ap	oprop	oriate	points in the OUT box for each numbered item Priority Items (3 Points) viole								ox for IN, NO, NA, COS Mark an X in appropriate box for R ive Action not to exceed 3 days				
0	ompli I	Ν	Ν	С	Time and Temperature for Food Safety		R	O	Compl	Ν	e Sta N A	С		R			
U T	N	0	A	0 S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			U T		0	A	O S	Employee Health 12. Management, food employees and conditional employees;				
3									~				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)								Preventing Contamination by Hands				
	•	~			4. Proper cooking time and temperature				~				14. Hands cleaned and properly washed/ Gloves used properly				
		•			5. Proper reheating procedure for hot holding (165°F i	n 2	_		~				<b>Gloves used</b> 15. No bare hand contact with ready to eat foods or approved				
	~				<ul><li>6. Time as a Public Health Control; procedures &amp; reco</li></ul>	rde							alternate method properly followed (APPROVED YN)				
	~				o. This as a rubic ricalit contor, procedures & rec	ius					Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered						
					Approved Source				~	Pasteurized eggs used when required eggs used for baking							
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction BeneKeith								Chemicals				
	~				8. Food Received at proper temperature				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
				<u> </u>	check at receipt Protection from Contamination				~				water only           18. Toxic substances properly identified, stored and used				
					9. Food Separated & protected, prevented during food												
	~				preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned a	nd	_						Water/ Plumbing           19. Water from approved source; Plumbing installed; proper				
	~				Sanitized at <u>200</u> ppm/temperature				~				backflow device				
	~				11. Proper disposition of returned, previously served or reconditioned discarded       20. Approved Sewage/Wastewater Disposal S disposal												
0	I	N	N	С	Priority Foundation Items (	2 Poir	nts) v R	C	) I	N	Ν	С		R			
U T	N	0	Α	O S						•							
					21 Person in charge present demonstration of knowle	dge					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature						
	~				21. Person in charge present, demonstration of knowle and perform duties/ Certified Food Manager/ Posted 3	dge,			~				Munitum Product Pemperuture				
	ז ג					dge,			ר ר				28. Proper Date Marking and disposition				
					and perform duties/ Certified Food Manager/ Posted 3	dge,							<ul> <li>28. Proper Date Marking and disposition</li> <li>29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips</li> </ul>				
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Received by: (signature) Cody Marsh	<sup>Print:</sup> Cody Marsh	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: an's Bar-B-Que (Goliad)	Physical A 2255	<sup>ddress:</sup> S Goliad	City/State:	all, TX	License/Permit # Page 2 of 2		<u>2</u> of <u>2</u>		
<b>X</b> . <b>R</b>			TEMPERATURE OBSERV							
Item/Loc		Temp F	Item/Location	Temp F	Item/Locat	•		Temp F		
	on stove	156/157	cabbage/mashed potatoe		bak	ed potatoe	S	39/40/39		
wa	rmer/brisket	188	reach in cooler/Potatoe	s 41						
r	nam/turkey	148/165	pico	41						
	ing line/brisket	141	reach in freezer ambier	it <b>-1</b>						
р	ork/turkey	163/137	WIC/doors/precooked sausa	<sup>ge</sup> 47						
	ham/ribs	136/141	cheese	41						
cold w	vell/shredded cheese	41	WIC/ham	41						
hot v	vells/beans/beans	156/151	raw chicken	39						
Itom	· · · · · · · · · · · · · · · · · · ·	-	SERVATIONS AND CORRECT							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTION IS DIRE	CTED TO TH	IE CONDITIONS OBSER	VED AI	ND		
	hand sink 100 F/me		*							
	- ·		red room with loading/unloadi	-	e. No tooc	leaves inside of bui	lding.			
			wood and grease cle	-						
W	-		tainless to be installed a	ound door	r. In prod	cess of completing	ng.			
45/42	Sani bucket 200 pp		ehind/under/on equipment on	cook line M	luch cleani	ng has been done	hood			
45	Floor maintenance	-					9000.			
40	prep hand sink 104		10163360							
40			ed scoop instead. Only found one	instance. The	rest have be	een replaced with handle	ed scoo	pp.		
33	Dishwasher not sar	nitizing.	will use 3 comp sink u	ntil repair	ed					
	3 comp sink 128 F,	sani sir	k setup to 200 ppm qu	uats						
40	Discard cardboard	boxes a	fter initial use. can att	act pests						
	3rd door still pops o	pen wh	en WIC door is opened	/closed.	Repair	to stay closed.				
1	Č.		scarded as was over 4		d to stor	re in main walk i	n.			
		age muc	h more organized. Go	od.						
34	Dead roach									
۱۸/	Soda/tea nozzles V		CE GAILY play only as are not being kept :	at 11 or bolow	, Dios for	annias kant in raach i	in oool	or		
W 39	Discard fraying uter					service kept in reach		er.		
39			storage. used as dire	rted in/on	non fo	od contact area	20			
34	A few flies inside						10.			
	New shelves inside. good									
Received (signature)	•		Print:			Title: Person In Charge/	Owner			
	Cody Marsh		Cody N	<u>/larsh</u>	1	Manager				
Inspected (signature)	Cody Marsh Lby: Chrísty Cov	tez, 1	RS Christy C	ortez.	RS		,			
Form EH-06	6 (Revised 09-2015)	0.		- ·		Samples: Y N #	¢ collect	ed		