Retail Food Establishment Inspection Report																		
Date: Time in: Time out: License/Permit # 1/10/2023 10:15 11:45 FS-9303/will post current									Urrent Est. Type Risk Category Page <u>1</u> of <u>2</u>	2								
Purpose of Inspection: 🗸 1-Routine 📃 2-Follow Up 📃 3-Complaint											_	5-CO/Construction 6-Other TOTAL/SCOR	RE					
Establishment Name: Contact/Owner Name: Soulman's Bar-B-Que (Goliad)									 ★ Number of Repeat Violations: ✓ Number of Violations COS: 									
Pł	vsic	al A	ddre	ess:	Pest control :	nthly	н	Hoc)-22/3m			e trap : Follow-up: Yes / 9/91//	ł				
2255 S Goliad Rockwall, TX SDS/12-19-2022/monthly Hemandez/11-10-22/3mc LES/1000gal/10-11-2022/ 3mo No Compliance Status: Out = not in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch											h							
M	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												R						
U T	N	0	A	$ \begin{array}{c c} A & O \\ S \end{array} & (F = degrees Fahrenheit) \end{array} $					N	0	A O S		Employee Health 12. Management, food employees and conditional employees;					
w					1. Proper cooling time and temperature				~				knowledge, responsibilities, and reporting	ĺ				
	~				2. Proper Cold Holding temperature(41°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eves, nose, and mouth					
	_				3. Proper Hot Holding temperature(135°F)	_			•									
	~		-		4. Proper cooking time and temperature							1	Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly					
	~	 4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2 						~				IS. No bare hand contact with ready to eat foods or approved						
3			Hours)						~				alternate method properly followed (APPROVED Y. N.)	ĺ				
	~	6. Time as a Public Health Control; procedures & records											Highly Susceptible Populations					
	<u> </u>		. <u> </u>		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								eggs cooked					
	~	good condition, safe, and unadulterated; parasite											Chemicals					
		destruction BeneKeith 8. Food Received at proper temperature								17. Food additives; approved and properly stored; Washing Fruits								
	~				check at receipt				~				& Vegetables water only					
			Protection from Contamination						~				18. Toxic substances properly identified, stored and used					
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting			w					Water/ Plumbing	ter/ Plumbing				
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature				~				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	<u> </u>	olati 0	ions I	Req N	uire N	Cor	rrective Action within 10 days	R				
U T	N	0	A	O S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge,				N	0	Α	O S	Food Temperature Control/ Identification					
	~				and perform duties/ Certified Food Manager/ Posted 2			W					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	~				22. Food Handler/ no unauthorized persons/ personnel	1	1		~	28. Proper Date Marking and disposition								
		Safe Water, Recordkeeping and Food Package Labeling						~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital						
	~	23. Hot and Cold Water available; adequate pressure, safe				0					Permit Requirement, Prerequisite for Operation							
	~		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			w					30. Food Establishment Permit (Current/insp report sign posted)							
\vdash					Conformance with Approved Procedures		-						application/paid in November/will print/post permits Utensils, Equipment, and Vending					
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized								31. Adequate handwashing facilities: Accessible and properly supplied, used					
	•				processing methods; manufacturer instructions				~									
					Consumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label meats to required temps				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
0	T	N	N	С	Core Items (1 Point) Violations Require Corrective	e Act	ion .	Not 0	to E	xcee N	ed 90 N	0 Da C	tys or Next Inspection , Whichever Comes First	R				
U T	N N	0	A	o s	Prevention of Food Contamination	Ĩ.		U T	N N	0	A	o s	Food Identification					
	~				34. No Evidence of Insect contamination, rodent/other animals				~				41.Original container labeling (Bulk Food)					
1					35. Personal Cleanliness/eating, drinking or tobacco use								Physical Facilities					
	~				36. Wiping Cloths; properly used and stored				2				42. Non-Food Contact surfaces clean					
	•				37. Environmental contamination				~				43. Adequate ventilation and lighting; designated areas used					
1					38. Approved thawing method				~				44. Garbage and Refuse properly disposed; facilities maintained					
					Proper Use of Utensils			1					45. Physical facilities installed, maintained, and clean	ļ				
	~				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used				~				46. Toilet Facilities; properly constructed, supplied, and clean					
1					40. Single-service & single-use articles; properly stored and used				~				47. Other Violations					

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Received by: (signature) Cody Marsh	^{Print:} 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)

	ment Name: an's Bar-B-Que (Goliad)	Physical A 2255	S Goliad	City/State: Rockwa	II, TX	License/Permit # Page <u>2 of 2</u> FS-9303					
TEMPERATURE OBSERVATIONS Item/Location Temp F Item/Location Temp F											
line ste	eam wells/Mac n cheese		reach in cooler/sausag								
C	cream corn	138	pico	41							
b	eans/beans	137/141	reach in hot holding unit/Mac n chees	·· 137							
WIC	/diced potatoes	41	Mac n cheese	124							
bał	ked potatoes	42	meat hot holding reach in unit/briks	et 156							
bri	sket/ brisket	44/46	on pit/chicken	176							
	ham	42	hot links	164							
2 do	or freezer ambient	4	sausage	165							
Item Number	AN INSTECTION OF TOOR ESTABLISHMENT THAS BEEN MADE. TOOR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
			0 ppm chlorine sanitiz								
5			hours/reheat first on stove then								
W	-	-	l wrapped/must ensure cooling	-							
25	Time out of WIC and prepping could account for elevation in temps. Need to watch placement in WIC/proper air circulation and temps in WIC										
35 45	U		dish rack/on clean dis popping open. Need to sta		cooled to	maintain 11E or	bolow				
38			cool water/not in stand	-			Delow				
	Sani buckets at 200			0							
35	Store personal drinks low a	nd separate	e/not over prep areas. Best to ne	ot use a screv	w top/inste	ad a cup with lid and	d straw				
32	•		serve line where badly sco			•	•				
40			for clean lids. Use a c	leanable	storage	e container ins	stead				
	Soda/tea nozzles V										
45			e. Pies cold holding in	раск соо	ler						
43	Condition of flooring		emps and WIC temps								
		icating t									
Received (signature)	· ·		Cody N	<u>larsh</u>		Title: Person In Charge/ Owner Manager					
Inspected (signature)	Cody Marsh Iby: Chrísty Cov	tez, 1	RS Christy C	Christy Cortez,			# collected				
Form EH-0	5 (Revised 09-2015)		-			Samples: Y N					