Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

7/	Date: 7/10/2024 1:45 Time in: 3:10		F	License/Permit # FS-9303 3-Complaint 4-Investigation							Est. Type Risk Category P	Page 1 of 2				
		se of			tion: 1-Routine	2-Follow U		-Complai /Owner N	_	4-]	Inve	stiga	ation	1	5-CO/Construction 6-Other To * Number of Repeat Violations:	OTAL/SCORI
So	ouli	ma	n's	B	BQ (Goliad)		Contact	7 Owner 1	varric.						✓ Number of Violations COS:	14/86/E
Ph 22	ysic:	al Ad Gol	^{ddre}	ss: Ro	ockwall, TX	Pe: SD	st control S/6-12-	: 2024		Hoo Americ		18-24	Gı LE	rease S/1	e trap : Follow-up: Yes 1000gal/7-3-2024 No	1 1 /00/L
	,	Com	pliai	ice S	Status: Out = not in con	mpliance IN = in	compliance	NO NO	not o				4 = n	ot ap	plicable $COS = corrected on site R = repeat violation$	on W-Watch
Ma	ırk ti	he ap	prop	riate	points in the OUT box for o								_		ox for IN, NO, NA, COS Mark an in appropriate bookive Action not to exceed 3 days	ox for R
Co	mpli I	ance N	Sta	tus					R	_	ompli	iance N	e Stat			
U T	N	0	A	o s	(F = de	perature for Fo egrees Fahrenhei				U T	N	O	A	o S	Employee Health	
	~				Proper cooling time a	nd temperature					/				12. Management, food employees and conditional emp knowledge, responsibilities, and reporting	ployees;
					2. Proper Cold Holding	temperature(41°	°F/ 45°F)								13. Proper use of restriction and exclusion; No dischar	rge from
	~				· · · · · · · · · · · · · · · · · · ·	F	,				~				eyes, nose, and mouth	
3					3. Proper Hot Holding to	emperature(135°	°F)								Preventing Contamination by Hands	
	~				4. Proper cooking time a	and temperature	;				~				14. Hands cleaned and properly washed/ Gloves used	l properly
					5. Proper reheating proc	edure for hot ho	olding (165	°F in 2							15. No bare hand contact with ready to eat foods or app	
	•				Hours)						•				alternate method properly followed (APPROVED Y	(,N)
	~				6. Time as a Public Heal	lth Control; proc	cedures &	records							Highly Susceptible Populations	
					Apr	proved Source					<				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	ed
	1				7. Food and ice obtained	l from approved	l source: Fo	ood in								
				good condition, safe, and unadulterated; parasite										Chemicals		
					8. Food Received at pro										17. Food additives; approved and properly stored; Was	ochina Emite
	~				o. I ood Received at proj	per temperature					~				& Vegetables	ishing Truits
					Protection	from Contami	nation				~				18. Toxic substances properly identified, stored and us	sed
					9. Food Separated & pro			ood			<u> </u>				Water/Dhanking	
	~				preparation, storage, dis		-								Water/ Plumbing	
3					10. Food contact surface Sanitized at I			ed and			~				19. Water from approved source; Plumbing installed; packflow device	proper
	/				11. Proper disposition of reconditioned	f returned, previ	iously serve	ed or			~				20. Approved Sewage/Wastewater Disposal System, p disposal	proper
			_		D.:						ions	Dog	_	~		
					Pric	ority rounga	ition Iten	ns (2 Po	ints) v	iolati	wiis	кец	uire	Cor	rective Action within 10 days	
O U	I N	N O	N A	C O	Demonstration				ints) v	O U		N O	N A	C O	rective Action within 10 days Food Temperature Control/ Identificatio	on
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Received by: (signature) Yanzey Manriquez	Print: Yanzey Manriquez	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: nan's BBQ (Goliad)	Physical A 2255		City/State: Rockwa	ıll. TX	License/Permit # FS-9303	Page	<u>2</u> of <u>2</u>				
			TEMPERATURE OBSERVA	TIONS	,							
Item/Loc	****	136	Item/Location	Temp F	Item/Loca			Temp F				
Reach	Reach in hot holding/brisket		chicken	125	reach in hot holding/mashed pot			144				
	brisket	135	pork	137	Mac n cheese			145				
	ribs	140	brisket	136	cabbage			140				
	chicken	139	steam wells/beans	140	cold wells/banana pudding			41				
	pork	142	beans	137	potato salad			41				
unde	er heat lamp/ham	135	mashed potatoes	140	under counter cooler/sausage			42				
turk	key/sausage	128/ 129	diced potatoes/Mac n cheese	142/139	WIC/ham/turkey		еу	40/40				
rik	os /hot links	140/124	drawers/baked potatoes	149-160	raw ri	bs/cubed potate	oes	36/40				
		OB	SERVATIONS AND CORRECTI	VE ACTION	NS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	Prep hand sink 100	+F equi	pped									
	Line hand sink 100+	⊦F equip	pped									
3	Under heat lamp needs to he	ot hold at 1	35+F/discussed all foods under 1	35 to be use	ed within 4	hours or reheat to 16	5+F					
37	Condensation in rea	ach in fr	eezer/to protect foods ι	ınderne	ath							
	3 comp sink 125F											
	Back prep hand sink 100F equipped											
45	Condition of floors i	n back/ _l	peeling to be addressed	l								
10/33	Dishwasher not san	itizing/	will use 3 comp sink unt	il repaire	ed							
34	Flies											
	Back prep hand sink 120F equipped											
21			er on duty during prep a									
10	Sani bucket less than 150ppm/COS and to change every 2 to 3 hours or enough to keep at 150-400ppm											
	Sani spray bottle/150ppm quats											
	Soda nozzles WRS											
W	Need to store wiping			_								
42			nt, inside drawers, she	lves								
45	Some cleaning on floors, walls, under equipment											
Received	by:		Print:			Title: Person In Charge/	Owner	•				
(signature)	Yanzey Manrique	Z	Yanzey M	lanriq	uez	Manager						
Inspected (signature)		tez. 1	Christy Co	ortez.	RS							
Form EH 06	5 (Revised 09-2015)	0,,	J			Samples: Y N #	t collect	ed				