Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	ite: /8 /	12(າ2	4	Time in: 1:40	Time out: 3:10		License/P			nt	to	b	e i	posted	Est. Type	Risk Category	Page 1	of <u>2</u>
					tion: 1-Routine	2-Follow U	(p	3-Compla			Inve				5-CO/Cons	struction	6-Other	TOTAL/	SCORE
Es	tabli	shm	ent l	Nam				act/Owner I				8			* Number o	of Repeat Vio of Violations	lations:	10/9	
	ysic 55 \$				Rockwall, TX	SD		11-2023		Ho Americ	od ca's/1-4	-2024	G LE	reas S/	e trap : 11-1-2023/10	000gal	Follow-up: Yes	10/3	
Ma	urk tl	Com ne ap	plia prop	riate	points in the OUT box for		tem	Mark		eckm	ark in	appı	opria	ate bo	ox for IN, NO, NA	, COS M	n site $\mathbf{R} = \text{repeat violate}$ and \mathbf{X} in appropriate	e box for R	Watch
Priority Items (3 Points) violations Require Immediate Corrective Compliance Status Compliance Status											tive Action not to	exceed 3 d	ays						
O U T	I N	N O	N A	C O S		nperature for Fo		ety	R	O U T	I N	N O		C O S		Emp	ployee Health		R
	~				1. Proper cooling time a	and temperature					~				12. Managemer knowledge, resp	nt, food emploonsibilities,	oyees and conditional and reporting	employees;	
	~				2. Proper Cold Holding	temperature(41°	°F/ 45°F	F)			~				13. Proper use of eyes, nose, and		and exclusion; No dis	charge from	
3					3. Proper Hot Holding t	temperature(135	°F)								P	reventing Co	ontamination by Har	ıds	
	~				4. Proper cooking time						~				gloves u	<u>sedîî</u>	erly washed/ Gloves u		y
	~				5. Proper reheating prod Hours)	cedure for hot ho	olding (1	.65°F in 2			~						th ready to eat foods of illowed (APPROVED)
	6. Time as a Public Health Control; procedures & records								Highly Susceptible Populations										
						proved Source					~			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs used for baking					
	~				7. Food and ice obtained good condition, safe, and destruction Benek	nd unadulterated; Ceith	; parasito										Chemicals		
	/				8. Food Received at pro						~				17. Food additi & Vegetables Water OI		d and properly stored;	Washing Fr	uits
		Protection from Contamination									~				18. Toxic substa	ances proper	ly identified, stored ar	d used	
	~				9. Food Separated & preparation, storage, dis	splay, and tasting	ğ	_									ter/ Plumbing		
3					10. Food contact surfact Sanitized at	ppm/temperature	e				/				19. Water from backflow device		urce; Plumbing install	ed; proper	
	/				11. Proper disposition of reconditioned check	of returned, previous at rec	iously se eipt	erved or			~				20. Approved S disposal	ewage/Waste	ewater Disposal Syste	m, proper	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days O I N N C R O I N N C R											R								
O U T	I N	N O	N A	C O S		of Knowledge/				U T	N	0	A	o s	Food	d Temperatu	ıre Control/ Identific	ation	K
	~				21. Person in charge pro and perform duties/ Cer 3						~				27. Proper cool: Maintain Produ		sed; Equipment Ade ire	quate to	
	~				22. Food Handler/ no un	nauthorized pers	ons/ per	rsonnel			~				28. Proper Date				
					Safe Water, Recor	rdkeeping and l Labeling	Food Pa	ickage			~				29. Thermomete Thermal test st digital		accurate, and calibrat	ed; Chemica	nl/
	~	23. Hot and Cold Water available; adequate pressure, safe											Requiremen	nt, Prerequisite for O	peration				
	/				24. Required records av destruction); Packaged		ck tags;	parasite		W					need cur	rent	rmit (Current/insp re		osted)
					25. Compliance with V						1						acilities: Accessible a		
	~				HACCP plan; Variance processing methods; ma	obtained for spe	ecialized				~				supplied, used	8			
					Cons	sumer Advisory	7			W					32. Food and N designed, const		tact surfaces cleanable sed	e, properly	
	~				26. Posting of Consume foods (Disclosure/Remi meats to require	inder/Buffet Plat				2							installed, maintained, g facility provided	used/	
0	I	N	N	С	Core Items (1 Poin	nt) Violations	Require	Corrective	Action	n Not	_	xcee		0 D a	iys or Next Inspe	ection , Whi	chever Comes First		R
U T	N	0	A	o s	Prevention of 34. No Evidence of Inse	of Food Contan				U T	N	0	A	o s	41.Original con		Identification		
1					animals						~				41.Oligiliai coli	tanici iaocini	ig (Buik 1 oou)		
	~				35. Personal Cleanlines			acco use									sical Facilities		
	~				36. Wiping Cloths; prop		ored				•				42. Non-Food C				
	~				37. Environmental cont	amination					~				43. Adequate ve	entilation and	l lighting; designated	areas used	
	~				38. Approved thawing i	method					~				44. Garbage and	d Refuse prop	perly disposed; faciliti	es maintaine	ed
					Prope	er Use of Utensi	ls			1					45. Physical fac	ilities install	ed, maintained, and cl	ean	
	~				39. Utensils, equipment dried, & handled/ In us	t, & linens; prope se utensils; prope	erly used	d, stored,			~				46. Toilet Facil	ities; properly	y constructed, supplied	d, and clean	
	~				40. Single-service & sir and used	ngle-use articles;	properl	y stored			~				47. Other Viola	tions			

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)

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	ment Name: an's Bar-B-Que (Goliad)	Physical A 2255	ddress: S Goliad	City/State: Rockwa	III, TX	License/Permit # Page need current	2 of <u>2</u>				
	` '		TEMPERATURE OBSERVA	ΓΙΟΝS							
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca		Temp F				
hot ho	olding heat lamp/ribs	153	cabbage	152	brisket/brisket		135/135				
	brisket	135	mac n cheese	156	reach in freezer ambient		-7				
	chicken	136	cold wells/potato salad	37	W	41					
1	sauasage	135	sour cream	41	turkey		42				
	ham	131	potato hot holding drawe	155-177		cheese	42				
	turkey	121	reach in hot holding/mad	135	banana pudding		41				
stea	ım wells/beans	158	mashed potatoes	135			41				
mas	shed potatoes	151	chicken	136							
			SERVATIONS AND CORRECTI		NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO T	HE CONDITIONS OBSERVED A	ND				
	Prep hand sink 100	+F equi	pped								
	Line hand sink 100-										
3	Under heat lamp, turkey a	nd ham pla	ced back in pit to reheat to 165	as had drop	ped unde	er hot holding temp of 135					
	Meat cutting hand s	sink 104	F equipped								
W	Discussed turning to	emp of I	not holding unit up to er	sure 13	5+F hot	t holding temps					
10/33	Dishwasher not sar	itizing/	will use 3 comp sink un	il repaire	ed						
	Sani bucket at 200p										
45	Replace moldy cau	lking be	hind 3 comp sink								
45	Fill holes in walls										
45	Maintenance to floo										
4.5	Cleaning noted thro		•								
45 34	Some cleaning to b A few flies	e done	to wails, ceiling								
34	Soda/tea nozzles V	/DS dai	lv.								
		VNS uai	ıy								
Sleeved straws Non TCS self serve condiments /speeze quard up											
	Non TCS self serve condiments /sneeze guard up New hot holding unit ordered/waiting to receive										
	Town hot holding drift ordered/waiting to receive										
Received (signature)			Cody M	larsh		Title: Person In Charge/ Owner Manager					
Inspected (signature)		d -a- 6	Print:								
5 511.00	6 (Revised 09-2015)	cez, 1	RS Christy C	JI LUZ,	NO	Samples: Y N # collect	ed				