Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

6/		1/2	202	24	Time in: 2:00	Time out: 3:20		OO[16	9				Est. Type Risk Category Page 1 of 2	2
		se of ishm			tion: 1-Routine	2-Follow U	Contact/C	Complain		4-]	Inve	stiga	ation	1	5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	RE
S	oul	ma	n's	s B	ar-B-Que (I-30	,		JWHEI INA	une.				1		✓ Number of Violations COS: 12/97/	Δ
		al A 30 l			/all, TX		est control : S/6-17-202	24/month	nly	Hoo Americ	od :a's/6-7-	-2024	Gı LE	rease S/1	e trap : Follow-up: Yes 7 13/07/ No 1	<i>,</i> ,
M					Status: Out = not in co points in the OUT box for	each numbered it		Mark '✓		eckma	ark in	appr	opria	te bo	policable COS = corrected on site R = repeat violation W- Water ox for IN, NO, NA, COS Mark an in appropriate box for R	ch
Co	mpli	iance			Prio	ority Items (3	Points) via			C	ompli	iance	e Stat	tus	ive Action not to exceed 3 days	I
U T	I N	N O	N A	C O S		nperature for Fo egrees Fahrenhe			R	U T	I N	N O	N A	C O S	Employee Health	R
	~				1. Proper cooling time	and temperature					~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2. Proper Cold Holding	temperature(41°	°F/ 45°F)		_						13. Proper use of restriction and exclusion; No discharge from	\vdash
3											~				eyes, nose, and mouth	
3					3. Proper Hot Holding t										Preventing Contamination by Hands	
	~				4. Proper cooking time			7 in 2			~				14. Hands cleaned and properly washed/ Gloves used properly gloves used	
	~				5. Proper reheating prod Hours)	cedure for not no	olding (165°F	'in Z			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N.)	
	~				6. Time as a Public Hea	alth Control; pro	cedures & re	ecords							Highly Susceptible Populations	
					Ap	proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtaine		d source; Foo	d in							1	
	~				good condition, safe, ar destruction Benek		; parasite								Chemicals	
					8. Food Received at pro		.								17. Food additives; approved and properly stored; Washing Fruits	
	•										~				& Vegetables water only	
					Protection 9. Food Separated & pr	n from Contami		nd.			~				18. Toxic substances properly identified, stored and used	
	~				preparation, storage, dis		_	,d							Water/ Plumbing	
3					10. Food contact surfact Sanitized at			and			~			1	19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition or reconditioned	of returned, previ	iously served	or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
					D:						<u> </u>	_			-	
					rn	ority Founda	ation Items	s (2 Poir	nts) v	iolat	ions	Rea	uire	Cor	rrective Action within 10 days	
O U	I N	N O	N A	COS		ority Founda n of Knowledge/			r R	O U	_	Req N O	N A	C O	rrective Action within 10 days Food Temperature Control/ Identification	R
O U T		N O			Demonstration 21. Person in charge pr and perform duties/ Ce	n of Knowledge/	/ Personnel ation of know	vledge,	_	0	I N	N	N	С		R
	N	N O		О	Demonstration 21. Person in charge pr	esent, demonstra rtified Food Mar	/ Personnel ation of know nager/ Posted	vledge,	_	O U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
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Received by: (signature) Bryan Goss	Print: Bryan Goss	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: nan's Bar-B-Que (I-30)	Physical A		City/State: Rockwa	II. TX	License/Permit # FOOD5169	Page <u>2</u> of <u>2</u>				
	, ()		TEMPERATURE OBSERVAT	IONS							
Item/Loca	****	Temp F	Item/Location	Temp F	Item/Loca		Temp F				
hot hold	ding under heat lamp/ham	145	beans	144	144 pork		44				
bris	sket/hot links	140/145	potatoes	136	sour cream		43				
rik	os/sausage	135/144	Green beans	152	•	tomatoes					
reach	in hot holding/brisket	137	cabbage	148	W	IF ambient	8				
	pork	141	drawers/baked potatoes	150-155							
	ribs	146	baked potatoes	178-181							
hot	links/cabbage	125/156	spicy potatoes	50							
stea	ım table/beans	140	ribs	42							
		OB	SERVATIONS AND CORRECTIV	E ACTION	IS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Warewash hand sink 100F equipped										
	3 comp sink 120F										
10/33	Dishwasher not sanitizing at 100ppm chlorine/will use 3 comp sink until repaired										
	Test strips on site										
45	Maintenance neede										
45	Need to clean wall I		•								
45			s, replace corner modeling where broken, seal gaps								
Line hand sink 120F equipped							125±E				
	 Hot links to be reheated to 165+F in hot holding unit as had come off of pit an hour previous/unit needs to hot hold at 135+F To store employee drinks low and separate/not on prep tables WIC temps borderline/needs to cold hold at 41F or below 										
2											
Sani bucket at 200ppm quats											
	Prep hand sink 100+F equipped										
W Spicy potatoes prepped today (5hrs previous) /discussed not placing lids on nor stacking in plastic tubs until fully 41F or											
10											
45	45 To clean baseboards, ceilings										
45	Need to clean air return vents										
Received (signature)			Bryan G	Soss		Title: Person In Charge/ Manager	Owner				
Inspected	Bryan Goss Iby: Chvisty Cov		Print:								
(signature)		tez, 1	RS Christy Co	ortez,	KS	Samples: Y N #	collected				