



# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Jason Wiley</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Soulmans BBQ</b>	Physical Address: <b>I-30</b>	City/State: <b>Rockwall</b>	License/Permit # <b>Food 5169</b>	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
No more Tcs on condiment bar		Banana pudding	38	Hot box	
Wic	37/38	Potatoes in drawer	194/202	Brisket	
Chicken	41	Cabbage / beans	149/155	158/159/160	
Chopped potatoes	38	Cream corn	150	Turkey	154
Butter	39	Sourcream		Ribs 128-135	
Ribs	41			Returned to pit	
Potatoes on cart	43-49	Using ice bath for		Pies on line 2 hrs	
(Discarded)					

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hot water at 100 F in restrooms
39	Watch placement of tongs in n condiment bar - handle out of product
	Smoking signage posted on window to entrance
	Watch storage and use of bleach solution in spray bottle not labeled (200 ppm )
W / COS	Using quats at three comp sink - 200 ppm / dishmachine is not dispensing sanitizer and therefor cannot be used
	Hot water at 124 F and up
	Keep an a eye on reuse of thin plastic containers - replace when badly stained and scored etc
W	Three comp sink will need to be used until Dishmachine is dispensing sanitizer! / primed and is working
45	General cleaning under behind and over and around equipment shelving etc -
18	Discussed using fly bait chemical per the label - and not using in any food prep areas per the label
45	Need to resilicone behind sinks where needed
45	Clean air vents where needed
W	Store can opener clean
	Wic - good date marking
42	Minor cleaning of shelving etc in wic
01	Potatoes on cart are 43-49 F - discarded
42	Clean spills in equipment where needed
W	Ribs just off pit at 128-135- placed all back on pit to continue to cook
	Using digital therm
18	Discussed using contender bleach product vs quats around food areas - Mgr set up sanitizer bucket with quats for wiping cloths
36	To avoid using dry cloths in pockets
	Return wiping cloths to sanitizer when not in use
	Always use chemicals per labels
	Using micro fiber wiping cloths for food contact surfaces in buckets of quats / allow surface to air dry
	Watch when using bleach and quats in same facility
W	Avoid reuse of cardboard as it is not a washable surface

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Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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