

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 12/6/23	Time in: 9:15	Time out: 10:41	License/Permit # FOOD5169	CPFM 3	Food handlers 9	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other **TOTAL/SCORE**

Establishment Name: Soulmans Bar-B-Que I30	Contact/Owner Name: Alyssa Harris	Number of Repeat Violations: <input checked="" type="checkbox"/> 0	Number of Violations COS: <input type="checkbox"/> 0	11/89/B
Physical Address: 691 E I30 Rockwall, Tx	Pest control : SDS 11/14/23	Hood America's 10/23	Grease trap / waste oil LES 8/25/23 1000g	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W= Watch
 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					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
3						✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
	✓					✓					
			✓			✓					
	✓					Highly Susceptible Populations					
						✓					
	✓					Chemicals					
	✓					✓					
						✓					
	✓					Water/ Plumbing					
	✓					✓					
	✓					✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					2					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
	✓					Utensils, Equipment, and Vending					
	✓					✓					
						2					★
	✓					✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1						✓					
	✓					Physical Facilities					
	✓					1					★
1					★	✓					
	✓					✓					
Proper Use of Utensils						1					★
	✓					✓					
	✓					W					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Alyssa Harris	Print: Alyssa Harris	Title: Person In Charge/ Owner MOD
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Soulmans Bar-B-Que I30	Physical Address: 691 E I-30	City/State: Rockwall, Tx	License/Permit # FOOD 5169	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIC amb	39	Seasoned Ribs/chix	40/40	Meats on smoker	
Left over tray		Hot hold reach in amb	151	Brisket/turkey	125/100
Brisket/ham	39/39	Cooking		Ribs/bakers	108/95
Ribs/sauage	39/40	Beans/corn	98/161		
Potatos	39,39,39	Green beans	102		
Bean mix/potatoes	40-39	Hot hold cutting board	165		
Milk/cheddae cheese	40/39	Hot hold service line	188		
Mac & Chz	39	Cold hold amb	36		

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: all temperatures are taken in F
	Restrooms equipped greater than 105
	3comp sink 112 quat sani 200ppm
	Dishwasher confirmed 100ppm
	Ice cream sanitize nightly, weekly complete break down
	Soda nozzles cleaned nightly
45	Floor drains detail cleaning throughout kitchen
45/32	Baseboards under prep table need repairs
45	Seal area around soda hose in ceiling if dry storage
45	Seal wall around water valve handle rear wall of dry storage
W	No Air gap on dishwasher drain pipe, previously city approved
42/45	WIC detailed cleaning racks and walls/ceiling
37	WIF ice buildup on condensation pipe
32	WIC door gasket torn, needs replaced
	Smokers are cleaned every 2weeks
34	Flies observed in front of smokers
45	FRP needs cleaned above smoker doors
32/37	Ceiling above service line, paint peeling
	All CFH within 30 days of hire date
W	Need state poster at all hand sinks, will email, recently swapped put paper towel dispensers
1/27	Cooling rack, 3 whole briskets observed temp 46-47, stored middle of rack, should be on top as briskets are large cuts of beef. Discarded due to temperature in danger zone more than 4 hours
W	Countertop can opener shows signs of wear and tear, getting close to replace
W	Concrete floors shows signs of wear, small rocks are visible and surface is rough
42/45	General detail cleaning underneath, in between, behind and on service cooking line

Received by: (signature) See above	Print: See above	Title: Person In Charge/ Owner
Inspected by: (signature)	Print: Richard Hill	Samples: Y N # collected

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