Followup fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date: 12/6/23			Time in: 9:15	Time out: 10:41		FOOD5							3 Food handlers Page 1 of 2		of <u>2</u>		
		se o f			etion: 1-Routine	2-Follow U	Contact/O	omplain		4-	Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/SCO		SCORE
Sc	ulı		ans	B	ar-B-Que I30	Pe	Alyssa F		ame:	Но	nd.		Gr	2956	Number of Repeat Violations: Number of Violations COS: e trap://waste oil Follow-up: Yes 7	of Violations COS:	9/B
<u>69</u>	<u> 1 I</u>	<u>E I</u> ;	<u>30</u>	R	ockwall, Tx	SDS	S 11/14/23			Amer	ica's 1	0/23	LES	8/2	25/23 1000g No No	No 🗌	
Ma					points in the OUT box for		tem	Mark '✓	' a ch		ark in	appro	priat	e bo	plicable $COS = corrected on site R = repeat violation W = Wat ox for IN, NO, NA, COS Mark an in appropriate box for R$	A, COS Mark an X in appropriate b	Watch
Priority Items (3 Points) violations Compliance Status						iations I		C	ompli	liance Status		ıs	we Action not to exceed 5 days	R			
O U T	$ \begin{array}{c ccccccccccccccccccccccccccccccccccc$						R	U T	I N	O A C		C O S	Employee Health	Employee Health			
3					1. Proper cooling time a See	and temperature					~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
	'				2. Proper Cold Holding See	temperature(41°	°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
		/			3. Proper Hot Holding t	temperature(135°	°F)								Preventing Contamination by Hands	Preventing Contamination by Hands	
	/				4. Proper cooking time	and temperature	:				1				14. Hands cleaned and properly washed/ Gloves used properly		
	•	/			Proper reheating proc Hours)	cedure for hot ho	olding (165°F	in 2			~				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; prod	cedures & rec	cords							Gloves used Highly Susceptible Populations	ised	
					A										16. Pasteurized foods used; prohibited food not offered	1 foods used; prohibited food not offere	
				ı	7	proved Source	Leourge: Food	lin			•				Pasteurized eggs used when required N/A	gs used when required	
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Ben E Keith										Chemicals	Chemicals	
	~				8. Food Received at pro Checking	oper temperature					~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water		iits
					1 1	n from Contami					'				18. Toxic substances properly identified, stored and used	tances properly identified, stored and u	
	•				9. Food Separated & propreparation, storage, dis	splay, and tasting	g								Water/ Plumbing		
	~				10. Food contact surface Sanitized at _200_	ppm/temperature	° 100	•			~				19. Water from approved source; Plumbing installed; proper backflow device City approved	roved	
	•				11. Proper disposition of reconditioned Disca	ard					~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
0	I	N	N	C	Pri	ority Founda	tion Items	(2 Poir	nts) 1	0	I	N	N	Cor C	rective Action within 10 days	within 10 days	R
U T	N	0	A	o s	Demonstration 21. Person in charge pre	esent, demonstra		ledge,		T	N	0		o s	Food Temperature Control/ Identification	-	
	•				and perform duties/ Cer	rtified Food Man	nager (CFM)			2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature See	uct Temperature See	
	1							. 1			اما		1		28. Proper Date Marking and disposition Labels used		
					22. Food Handler/ no ur	nautnorized pers	ons/ personne	21			~					ed	
					22. Food Handler/ no un Safe Water, Recon						✓ ✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	ed ters provided, accurate, and calibrated;	1/
	✓				Safe Water, Record 23. Hot and Cold Water Good Pressul	rdkeeping and l Labeling r available; adeq re	Food Packag	, safe			_				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation	ters provided, accurate, and calibrated; trips t Requirement, Prerequisite for Oper	
	ソ				Safe Water, Recor	rdkeeping and l Labeling r available; adeq re vailable (shellstoo	Food Packag	, safe			_				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	ters provided, accurate, and calibrated; trips t Requirement, Prerequisite for Oper blishment Permit/Inspection Current	
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: nans Bar-B-Que 130	Physical Ac		City/State: Rockwall,	Tx	FOOD 5169	ge <u>2</u> of <u>2</u>				
			TEMPERATURE OBSERVAT								
Item/Loc		Temp	Item/Location	Temp	Item/Loca	ation	Temp				
VIC a	mb	39	Seasoned Ribs/chix	40/40	Mea	ats on smoker					
	Left over tray		Hot hold reach in amb	151	Ві	risket/turkey	125/1				
Brisket/ham		39/39	Cooking		Ribs/bakers		108/				
	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							
	IVIAC & CITZ		SERVATIONS AND CORRECTIV		IC						
Item		ESTABLISHME	NT HAS BEEN MADE. YOUR ATTENT			THE CONDITIONS OBSERVED	AND				
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 equippe										
	3comp sink 112 qua	t sani 200	ppm								
	Dishwasher confirm	ed 100ppr	n								
	Ice cream sanitize nightly, weekly complete break down										
	Soda nozzles clean	ed nightly									
45	Floor drains detail cleaning throughout kitchen										
	Baseboards under p										
45	Seal area around so	· ·	· · · · · · · · · · · · · · · · · · ·								
45			andle rear wall of dry storag	e							
W			pipe, previously city appro								
42/45	<u> </u>			vcu							
37	WIF ice buildup on c										
32	WIC door gasket tor	•									
	Smokers are cleane										
34	Flies observed in fro	nt of smoke	ers								
45	FRP needs cleaned	above smo	ker doors								
32/37	Ceiling above servic	e line, pain	t 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											
Received (signature)		ve	Print: See abo	ove		Title: Person In Charge/ Own	er				
Inspected (signature)	l by:	<u> </u>	> Richard								
. STELLMENTER L	11/	<i>III</i> <i>III</i>	N Diahara			į					