

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

Emailed

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

Date: 12/21/2021	Time in: 2:30	Time out: 3:50	License/Permit # Food 5169	Est. Type Bbq fill	Risk Category Med	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Soulmans bar B que (I-30)	Contact/Owner Name: Brett Randel	* Number of Repeat Violations: _____	20/80/B
Physical Address: I-30		✓ Number of Violations COS: _____	
Pest control : SDS monthly 12/13/21	Hood 11/24/21	Grease trap : 12/15/21 les 1000	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 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					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
3				<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>					
3				<input checked="" type="checkbox"/>							
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
W											
Approved Source						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					Chemicals					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
Protection from Contamination						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>										
3				<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					

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					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
Safe Water, Recordkeeping and Food Package Labeling						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					Permit Requirement, Prerequisite for Operation					
				<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
Consumer Advisory						W					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					

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						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					Physical Facilities					
1						1					
1						W					
1						<input checked="" type="checkbox"/>					
Proper Use of Utensils						1					
1						1					
1											

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Melissa Garcia	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: Soulmans	Physical Address: I-30	City/State: Rockwall	License/Permit # Food 5169	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Condiment buffet	NonTCS	Ice bath bus tub set up		Steam table	
Wic		Ham	41	Green beans / potatoes	148/154
Potatoes (made 1 hr prior)		Pico	41	Mac n cheese / corn	149/155
43/64/72/82/70/88/80/82		Ranch dressing	60	Meat on block	
Pie	41	Serving line		135/138/140/144 /135	
Ham	40	Using tphc for buttermilk	4 hrs or less	Meat unit	
Pico	39	Cole slaw	39	156/135/135/143/148	
Cheese	39	Potato salad / sour cream	39/38	Pots on stove	153/169

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 temps F
46	Hot water not reaching 100 F in restrooms
42	To scrub drain pan under soda station
	Hot water in kitchen 111
	Dishmachine - 100 ppm
45	Time to reseal behind prerinse station
W	Watch scoop storage for dry goods
	Reminder that fly spray is to be applied per label
39	Always best to hang mops to allow to dry -
	Sanitizer in red buckets 200Ppm quats
45	Need to clean air vents where needed
	Potatoes in wic 1 hr - temps 43-88f on sheet pan uncovered
40/37	Wif -avoid reusing boxes / condensation on elbow of pipe to address / cover items to protect / clean floor
45	Rusty walls in wic
42	Dust fan guards in wic
	Good date marking in wic
27	When cooling dressing to remove lids to cool aggressively then cover when 41 F
02	Need to add ice and after to ice bath bus tub
W	Need to know true PH of house made ranch dressing / appears to be around 4.5-4,6 - so until for sure
	Will need to be kept cold 41 currently 60 f and over 4 hrs
02	Inadequate ice bath for pies on line — top pan is not touching ice and water below - also pie is 64 F - 2 hrs out on line - will discard at 70 F
W	Watch items on block - sausage losing temp - ambient heater temp 181
10	Heat Lamp set up over grinder was not positioned to keep parts 135 or higher therefore it must be taken apart
	Every 4 hrs and w r sanitized ! / had been all day -
03	Fried Okra - 98 -138 f fried one hour ago ... 143 in steam table
45	To address any maint issues to ceiling etc
42/45	General detailed cleaning under behind and around equipment
38	Cream corn in bag brewing thawed wedged into side of bus tub not in ice ...

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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