

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

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 12/09/2022	Time in: 10:26	Time out: 12:14	License/Permit # Need permit to be posted	Food handlers 11	Food managers 4	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 ridge	Contact/Owner Name: Don	* Number of Repeat Violations: _____	15/85/B
Physical Address: 691 E I-30		✓ Number of Violations COS: _____	

Pest control : SDS monthly	Hood 11/15/2022	Grease trap / waste oil : Les 1000 07/13-22 / glens	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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 IN, NO, NA, COS Mark an ✓ 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					
W		✓				✓					
	✓					✓					
3				✓							
	✓					✓					
	✓						✓				
W		✓									
Approved Source						Preventing Contamination by Hands					
	✓							✓			
	✓					✓					
Protection from Contamination						Highly Susceptible Populations					
W	✓										
3				✓		✓					
		✓				W	✓				
Safe Water, Recordkeeping and Food Package Labeling						Water/ Plumbing					
	✓					✓					
	✓					✓					
Conformance with Approved Procedures						Permit Requirement, Prerequisite for Operation					
	✓					W					
	✓					Utensils, Equipment, and Vending					
Consumer Advisory						W	✓				
	✓					2					
	✓					✓					

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					
	✓					W	✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					W					
	✓					Utensils, Equipment, and Vending					
Conformance with Approved Procedures						W	✓				
	✓					2					
Consumer Advisory						✓					
	✓						✓				

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							✓				
1						Physical Facilities					
1						1					
1						W	✓				
	✓						✓				
Proper Use of Utensils						1					
1							✓				
	✓					W					

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</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Reheated Mac n cheese to 184 F

Establishment Name: Soulmans ridge	Physical Address: 691 E I- 30	City/State: Rockwall	License/Permit #	Page 3 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Serving line cold wells		Meat on block		Sour cream on line	38
Banana pudding	39	Pork/ brisket	163-181	Items on stove top	
Pot salad	38	Sausage / turkey	148/152	Beans / beans	183-184
Pies whole butter milk	53	Drawer unit		Bean mix in ice (add water)	41
Sliced buttermilk	54	Potatoes 8	199-202	Wic	
Hot wells		Hot holding unit	148	Bean mix / chicken	41/41
Mac n cheese / green beans	140-145	Brisket / chicken	200/167	Mac n cheese / cubes potatoes	40/ 40
Beans	171	Sausage/ Mac n cheese	148-122	Tomatoes	41

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 taken in F
W	To address accumulation on vent outside
	Hot water finally arrived to the restrooms 104 F and going up
	Soda station cleaned daily
	Confirm air gap at ice machine
34	Observed flies in Dishmachine area and front area
32	Time to address rusty shelving in various locations
32	White cutting board that is badly stained and scored to be discarded
	Hot water at 112 and up at hand sink
	Sanitizer in red bucket 150 ppm
!!	Buttermilk pie must be kept cold - will use pies as sample only as none are at correct temp - storing in container on pan on ice is not working
!!	Pies are in the danger zone already - must discard at 4 hrs if using tphc and will need to fill out form
!!	Putting a lot of effort into making ice baths that are not working for individual pies / these are marked samples only
36	Avoid use of wiping cloths in pockets and aprons
03	Mac n cheese in hot cabinet only at 122 - removed to reheat to 165 then will add to line
	Sanitizer bucket at block - 200
32	Avoid placing tape of stickers on knives - makes them difficult to clean
39	Watch placement of large ladle on handle to stove and in area of leg contact
!!	Discussed cooling down potatoes and beans - must track beans cool down and Mac n cheese etc
!!	Discussed using ice baths etc must track cool down every 30 mins
Cos	To store Sani spray bottle low on rack over utensils
	Wif -14/ watch ice on pipes and address - protecting items under with lids / to cover okra
!!	Found 3 briskets from last night 45-46 F /,pork 42/ 2,ribs 45-46 / 4 ribs 41-42 / need to expedite quickly
!!	These were removed this morning and placed on prep table in kitchen at 80 and wrapped then placed back into the wic near the door
	Avoid placing these by the door on a box of raw meat - should be on rack - EXPEDITE quickly
32/37	New to address peeling parts to ceiling over front line
10/32	Need to store can opener clean - replace blade
45	To clean air vents where needed
45	General detailed cleaning between equipment etc and under and around etc / Maint to floors walls and ceiling

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

Form EH-06 (Revised 09-2015)