Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up Employee health																	
Date: Time in: Time out: License/F 1/11/2021 12:15 1:37 FS-9													Est. Type	Risk Category	Page <u>1</u> of	2	
I/I/I/2021 I2.15 I.57 F3-5 Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla										n	5-CO/Construction	6-Other	TOTAL/SCO	RE			
Establishment Name: Contact/Owner N Soulman's Bar-B-Que (Goliad)													* Number of Repeat Violations: ✓ Number of Violations COS:			()	
Physical Address: Pest control :						Hood Grease trap				G		e trap : Follow-up: Yes / 12/88					
							Hood Boss/4mo LES/3mo/10 D = not observed NA = not applicable					not ap	plicable COS = corrected on sit	icable $COS = corrected on site R = repeat violation W- Wat$			
N	lark t	he ap	prop	riate	points in the OUT box for each numbered item	Mark '							ive Action not to exceed 3 days	an 🗙 in appropriat	e box for R		
C	ompli I	Ν	Ν	С	Time and Temperature for Food Safety		R		Comp	lianc N		tus C					
U T		0	A	0 S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature	,			U N O A O Employee Health T - - - 12. Management, food employees and conditional						employees:		
3					in the poly cooling time and competitude				~				knowledge, responsibilities, and reporting				
	~				2. Proper Cold Holding temperature(41°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
	~				3. Proper Hot Holding temperature(135°F)							<u> </u>	Preventing Contamination by Hands				
	~				4. Proper cooking time and temperature				14. Hands cleaned and properly washed/ Glov					-			
F	•				5. Proper reheating procedure for hot holding (165	5°F in 2						-	GOVES USED 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y, N)				
		~			Hours)				~				alternate method properly follow	wed (APPROVED	Y _ N _)	_	
	~				6. Time as a Public Health Control; procedures &	records			Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offer						forad		
					Approved Source				Pasteurized roods used; prohibited rood hot offered Pasteurized eggs used when required eggs cooked						leleu		
	~				7. Food and ice obtained from approved source; F good condition, safe, and unadulterated; parasite destruction BeneKeith	ood in							Che				
	~				8. Food Received at proper temperature				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			T	
_					check at receipt				-				water only 18. Toxic substances properly id	dentified, stored an	d used	_	
-					Protection from Contamination 9. Food Separated & protected, prevented during f	food			~								
3					preparation, storage, display, and tasting				Water/Plumbin				0	•			
	~				10. Food contact surfaces and Returnables ; Clean Sanitized at <u>100</u> ppm/temperature				~				19. Water from approved source backflow device	-			
	~				11. Proper disposition of returned, previously server reconditioned discarded			20. Approved Sewage/Wastewater Disposal disposal ts) violations Require Corrective Action within 10 days					ater Disposal System	m, proper			
	IN	N O	N A	C O	•		nts) R	viola C	I	Req N O		Cor C C	• •	Control/Identifi	- 49	R	
T		0	А	s	Demonstration of Knowledge/ Personne 21. Person in charge present, demonstration of kn			1		0	A	s	Food Temperature				
	~				and perform duties/ Certified Food Manager/ Post				~				27. Proper cooling method used Maintain Product Temperature	• •	quate to		
	~	22 Food Handler/ no unauthorized persons/ personnel							~				28. Proper Date Marking and di	-			
	Safe Water, Recordkeeping and Food Package Labeling								~				29. Thermometers provided, acc Thermal test strips digital	curate, and calibrat	irate, and calibrated; Chemical/		
	~	24. Required records available (shellstock tags; parasite									0		Permit Requirement, Prerequisite for Operation				
	~					arasite		V	W				30. Food Establishment Perm Need current	nit (Current/insp re	port sign posted))	
			Conformance with Approved Procedures										Utensils, Equip	ment, and Vendin			
	~				25. Compliance with Variance, Specialized Proces HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			~				31. Adequate handwashing faci supplied, used	lities: Accessible a	nd properly			
					Consumer Advisory				~				32. Food and Non-food Contact designed, constructed, and used		e, properly		
_	~				26. Posting of Consumer Advisories; raw or under foods (Disclosure/Reminder/Buffet Plate)/ Allerge meats to required temps				~				33. Warewashing Facilities; ins Service sink or curb cleaning fa		used/		
	Ι	N	N	С	Core Items (1 Point) Violations Require C	s Require Corrective A			ot to Exco				ys or Next Inspection , Whiche	spection , Whichever Comes First			
U T	Ν	0	A	o s	Prevention of Food Contamination	1	R		N	0	A	o s		lentification		R	
	~				34. No Evidence of Insect contamination, rodent/c animals				~				41.Original container labeling (Bulk Food)			
1					35. Personal Cleanliness/eating, drinking or tobact	co use				-				al Facilities			
1					36. Wiping Cloths; properly used and stored37. Environmental contamination			1					42. Non-Food Contact surfaces		aroos usad	_	
	~								~				43. Adequate ventilation and lig44. Garbage and Refuse propert			_	
	~								~				44. Garbage and Refuse propert45. Physical facilities installed,				
		Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,			stored		1	_				46. Toilet Facilities; properly co			-		
1.4	1						1	1	1		1				1		
1					dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properly s				~				47. Other Violations				

Received by: (signature) see below	see below	Title: Person In Charge/ Owner
Inspected by: (signature) See below	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

Establishme Soulmar	^{ent Name:} n's Bar-B-Que (Goliad)	Physical A 2255	S Goliad F	City/State: License/Permit # FS-9303			Page <u>2</u> of <u>2</u>				
Item/Locat	tion	Temp F	TEMPERATURE OBSERVAT	TIONS Temp F Item/Location				emp F			
	line/brisket	155	reach in warmer/ brisket	148				4/44			
ha	ım/chicken	135/136	turkey/pork	145/147	turkey/sausage			4/43			
	sausage	137	sausage in smoker	187	pulled pork			46			
bea	ns/cabbage	155/149	warming drawers/Potatoes	200/197/198							
mas	hed potatoes	158	2 door reach in freezer ambient	10							
(coleslaw	41	reach in doors to WIC/pico	41							
reach	n in cooler/pico	39	potatoes	41							
warme	er/ Mac n cheese	144	WIC/baked potatoes	43							
Item	AN INCRECTION OF YOUR		SERVATIONS AND CORRECTIV								
	AN INSTECTION OF TOOR ESTABLISHMENT HAS BEEN MADE. TOOR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	Back hand sink 100+ F										
	3 comp sink 137 F										
	Dishwasher 100 pp Sani bucket 100 pp										
	Sani bucket 100 ppm bleach										
	Best to hang mops to dry Front hand sink 137 F										
45 (Clean behind equipment, walls by serving area, floors, under equipment										
	Floor maintenance to be addressed/back of kitchen and cracked tiles										
	Discard frayed spatulas, melted utensils										
			ned/degreased/heavy ac	cumula	tion of g	grease					
			and separate in WIC, no								
			parate/not over anything								
47 v	Natch doors to attached reach in	part of WIC.	Doors open often and won't remain shut due	e to other doo	ors being ope	ned. Maybe new gaskets/	magnets?				
1	Must cool down all	previous	sly cooked foods 2 hours	s to 70 t	hen 4 h	ours to 41					
Ν	Meats to be stacked on	speed rac	k with plenty of space betwee	n trays. I	lf possible	e, cut into smaller	bieces				
36 \	Wiping cloths to be stored in sani buckets. Avoid on waistband										
42 (Clean inside reach in area if WIC/food debris on floor										
(Clean in/around/on equipment/dry storage shelves										
	Previously cooked items were out to place on pit this morning. Must ensure quick exit and entry back to WIC .										
	Smoker hand sink 100+F										
Received b	y:		Print:			Title: Person In Charge/	Owner				
(signature)	•	1	-	' Pat	ton	Manager					
Inspected h (signature)	<u>Courtney</u> Patton Chrísty C	orte	Christy								
Form FH-06 (Revised 09-2015)				~-	Samples: Y N #	collected				