

Retail Food Establishment Inspection Report

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

Date: 7/7/2020	Time in: 10:02	Time out: 12:20	License/Permit # FS-9303	Est. Type	Risk Category	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: Soulman's Bar-B-Que (Goliad)	Contact/Owner Name:	* Number of Repeat Violations: _____	15/85/B
Physical Address: 2255 S Goliad Rockwall, TX		✓ Number of Violations COS: _____	
Pest control : SDS/monthly	Hood Hood Boss/3mo	Grease trap : LES/3mo	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					
3							✓				
	✓						✓				

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					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory						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						1					
	✓						✓				
Proper Use of Utensils						1					
1							✓				
1							✓				

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: Soulman's Bar-B-Que (Goliad)	Physical Address: 2255 S Goliad	City/State: Rockwall, TX	License/Permit #	Page ___ of ___
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
from WIC/pre-cooked ham	41	beans re-heat on stove	201		
pre-cooked Turkey	41	reach in cooler/sour cream	41		
pre-cooked ribs	41	ham	41		
mac n cheese on stove	181	reach in freezer ambient	1.1		
creamed corn on stove	177	WIC/potatoes	41		
hot wells/beans	121	WIC/hot links	41		
brisket in warmer	137/146	potatoes	40/41/41/41		
chicken under warmer, just cooked	177/175	brisket	42		

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:
	Hand sink front 113/hand sink meat cutting 100+
3	Hot wells, beans out an hour previous. will re-heat to 165. will need to make sure hot wells are maintaining temps of 135+
39	Discard frayed, melted utensils
40/32	NO styrofoam to go cups as ladles or scoops in pico, ham. MUST have a washable scoop with handle
	prep hand sink 131
45	replace caulking behind sinks where needed, molded, etc
45	Flooring in back to be addressed
	Dishwasher 100 ppm bleach
	Sani sink 200 ppm quats
43	Light shield needed in back
34	Flies in kitchen, dead roach
32	Rusty shelves in back, also sand bleach big cutting board on front line
45	CLEAN walls, around equipment, under ovens, smoker
42	Clean air vents especially over serving line
37	Watch/protect under air vents, condensation dripping form air vents
42	Clean hand sinks and walls behind around under 3 comp sink
	3 comp sink 129
W	5th door on Cooler in back not sealing properly
W	Watch pre-cooked meat. store with ample space between racks, cool aggressively. 2 hours to 70 then 4 to 41
45	Seal around escutcheons (mop sink) to prevent pests from entering
34	Gap at back door.
10	MUST have Sani bucket setup during prep and service
	Covid-19 Response
	Masks worn, gloves used. Temps taken daily at store.
	Sanitizing frequently used contact surfaces hourly.
	Tables setup for 50% and social distancing.
	Monitoring employee health.

Received by: (signature) <i>Courtney Patton</i>	Print: Courtney Patton	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez</i>	Print: Christy Cortez	Samples: Y N # collected

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