

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: <b>12/15/2020</b>	Time in: <b>2:00</b>	Time out: <b>3:13</b>	License/Permit # <b>Food5169</b>	Est. Type <b>Full</b>	Risk Category <b>Med</b>	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <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 <input type="checkbox"/> <b>TOTAL/SCORE</b>						
Establishment Name: <b>Soulman's BBQ (1-30)</b>			Contact/Owner Name: <b>Don</b>		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	
Physical Address: <b>I-30</b>			Pest control : <b>SDS 11/16/2020</b>		Hood <b>04/2020</b>	
			Grease trap : <b>Les 08/2020</b>		Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

**10/90/A**

**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
<b>Time and Temperature for Food Safety (F = degrees Fahrenheit)</b>						<b>Employee Health</b>					
	✓						✓				
	✓						✓				
<b>3</b>											
	✓						✓				
			✓				✓				
			✓								
<b>Approved Source</b>						<b>Preventing Contamination by Hands</b>					
	✓						✓				
	✓						✓				
	✓										
	✓						✓				
							✓				
	✓										
	✓					<b>3</b>					
							✓				

**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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
			✓								
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
			✓				W	✓			
<b>Consumer Advisory</b>						<b>Water/ Plumbing</b>					
	✓						W	✓			
							✓				

**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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
<b>1</b>							✓				
	W	✓				<b>Physical Facilities</b>					
	W	✓				<b>1</b>					
	W	✓					✓				
			✓			<b>1</b>					
<b>Proper Use of Utensils</b>						<b>1</b>					
	W	✓					✓				
	✓						✓				

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Cody Marsh</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Soulmans</b>	Physical Address: <b>I-30</b>	City/State: <b>ROCKWALL</b>	License/Permit # <b>FOOD 5169</b>	Page 2 of __
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
2 door warmer		<b>Hot wells</b>		<b>Ice bath</b>	
<b>Turkey</b>	<b>124</b>	<b>G Beans / pot /</b>	142/141	<b>Meat/ pico</b>	41/37
<b>Mac n cheese/ pot</b>	140/138	<b>Beans/ Mac n cheese</b>	139/136	<b>Wic</b>	
<b>Gravy</b>	<b>136</b>	<b>Drawers</b>		<b>Items on cart</b>	
<b>Brisket</b>	<b>146</b>	<b>Baked pot</b>	180's	<b>Brisket / ribs</b>	41/40
<b>Block just loaded</b>		<b>Cold wells</b>		<b>Turkeys / cut potatoes</b>	39/39
<b>112-127</b>		<b>Banana pudding</b>	<b>39</b>	<b>Wif</b>	<b>6</b>
<b>Cold wells sour cream</b>	<b>38</b>	<b>Slaw</b>	<b>39</b>		

### 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:
Covid	No condiment station at this time / screenings at arrival / temps taken / masks /
	Hot water at hand sink -132 F watch ( one hand sink in rear is not being used untilNew soap dispenser is received )
	(2 working and equipped hand sinks available)
W	Watch use of waist and pocket towels as they can help spread microorganisms around - used ONLY for hot items
W	Avoid use of any employee drink that involves removing a cap with hands
W	Avoid extended hot storage in plastic thin containers
	Meats on block less than 1 hr / to be used within 2 hrs - might be best option as transferring back and forth to keep warm
	When it falls below 135 Must also confirm it to be reheated to 165 Fin 2 hrs unit holding 154 F ambient (will be used before time)
Cos	Using bleach for sanitizing all food contact and customer areas watch as it is over 100Ppm - diluted
	Using quats for three comp only -200 ppm ( this has a covid listing as well )
	Discussed thermo stored in sanitizer
W	Watch items on ice bath as top portion will increase in temp - currently 10 Degrees higher on top and 41 on bottom (cabbage meat)
	(All will be used within 2 hrs) top goes first - keeping stirred consistently should prevent
	Watch what is stored under condensation in wif (pipe in rear) to address
W	Label allSpray bottles - purple liquid hanging on chemical shelf
34	Flies in kitchen
19	Need air gap for ice machine pipe over drain behind ice machine
42/45	Minor detailed cleaning under behind and around equipment/ outsides of trash cans etc
	Dishmachine at 50-100 ppm
W	Keep an eye on scrub brushes and replace when needed
45	Address peeling ceiling over prep table behind line
45	Dust air vents where needed /
	Turkey on block and inside Warner not at hot holding temp - to address or to use TPHC as a formal method
	Need lids on dumpster and drain plug

Received by: (signature) <b>See above</b>	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)