F	Retail Food Establishment Inspection Report Followup Inspection Fee of \$50.00 after the first followup Image: City of Rockwall Date: Time in: Time out: License/Permit # CPFM Food handlers Food handlers															
	^{ite:}	1/	/2	3	Time in: 10:00	Time out: 12:30	License/Pe			9					$\begin{array}{c} \begin{array}{c} CPFM \\ \hline 3 \\ \hline 5 \\ \hline \end{array} \begin{array}{c} Food handlers \\ \hline Page \underline{1} \\ of \underline{2} \end{array}$	2
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N						1	_	4-I	Inve	stiga	ntior	n	5-CO/Construction 6-Other TOTAL/SCOR	₹E	
Soulmans Ridge Ashley Young									<u> </u>				Number of Repeat Violations: <u>4</u> Number of Violations COS: <u>2</u> a trap :/ yasta ail Educy up: Yes	/E		
	Physical Address: Pest control : 691 E I30 Rockwall, Tx SDS Pest 5/8/23 Compliance Status: Out = not in compliance IN = in compliance								Hoc /20					e trap :/ waste oil Follow-up: Yes Management 5/23/23 1000	_	
Ma					points in the OUT box for	r each numbered item	Mark '		chec	kma	rk in	appr	opria	ate b	pplicable $COS = corrected on site R = repeat violation W = Watchox for IN, NO, NA, COS Mark an in appropriate box for R$	h
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status 0 I N N C										ive Action not to exceed 3 days						
U U T	I N	N O	A A	C O S	(F = c	nperature for Food legrees Fahrenheit)	Safety	к		U U T	I N	N O	N A	C O S	Employee Health	R
		~			1. Proper cooling time	and temperature					~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
C C				~	2. Proper Cold Holding temperature(41°F/ 45°F) See				ſ	3					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	*
	~				3. Proper Hot Holding temperature(135°F) See					_					Need posters, repeat violation Preventing Contamination by Hands	
	~				4. Proper cooking time Beans, potatoes						~				14. Hands cleaned and properly washed/ Gloves used properly Gloves	
	~	5. Proper reheating procedure for hot holding (165°F in 2				Ī		~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)				
	~				6. Time as a Public He		ires & records								Highly Susceptible Populations	
	•										~				16. Pasteurized foods used; prohibited food not offered	
					Approved Source 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite						-				Pasteurized eggs used when required Chemicals	
	destruction Ben E keith									1	17. Food additives; approved and properly stored; Washing Fruits					
	~	8. Food Received at proper temperature To check on delivery						~				& Vegetables Water only				
						n from Contaminati					~				18. Toxic substances properly identified, stored and used	
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				-	1	Water/ Plumbing			Ŭ		
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature See			*			~				19. Water from approved source; Plumbing installed; proper backflow device City approved	
✓ 11. Proper disposition of returned, previously served or reconditioned Disposal immediately					Ī		~				20. Approved Sewage/Wastewater Disposal System, proper disposal LeS					
0	I	N	N	С	Pr	iority Foundatio	n Items (2 Poi	ints) R	violations Require Corrective Action within 10 days					rective Action within 10 days	R	
U T	N	0	A	0 S	Demonstration 21. Person in charge pr	n of Knowledge/ Per			-	U T	N	0	A	O S	Food Temperature Control/ Identification	
	~				and perform duties/ Ce 1								~		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	~				22. Food Handler/ no u 3	inauthorized persons.	/ personnel				~				28. Proper Date Marking and disposition Stickers	
					Safe Water, Reco	ordkeeping and Foo Labeling	d Package				~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital therm and strips onsite/current	
	23. Hot and Cold Water available; adequate pressure, safe				Ī					<u> </u>	Permit Requirement, Prerequisite for Operation					
	~				24. Required records a destruction); Packaged		ags; parasite		ſ		~				30. Food Establishment Permit/Inspection Current/ insp posted Posted & current	
	destruction); Packaged Food labeled Per Order Conformance with Approved Procedures										Utensils, Equipment, and Vending					
	~				25. Compliance with V HACCP plan; Variance processing methods; m Temps taken 4	e obtained for special anufacturer instruction	lized				~				31. Adequate handwashing facilities: Accessible and properly supplied, used	
						nsumer Advisory	1 1 1			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See	*
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Ingredients upon request						2			1.0	~	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Dish machine not sanitizing - COS					
O U	I N	N O	N A	C O	· · · · · · · · · · · · · · · · · · ·	of Food Contamina		Actu R	on I	O U	to E: I N	N O	n A	C O	nys or Next Inspection , Whichever Comes First Food Identification	R
Т	~			S	34. No Evidence of Ins	sect contamination, re	odent/other			Т	~			S	41.Original container labeling (Bulk Food)	
	~				35. Personal Cleanline	0. 0			ŀ					i	Physical Facilities	
	~				36. Wiping Cloths; pro		1		ļ	1					42. Non-Food Contact surfaces clean See	
1					37. Environmental con			*	ļ	1					43. Adequate ventilation and lighting; designated areas used See	
	~				38. Approved thawing Refrigerator ove	-			ļ	-	~				44. Garbage and Refuse properly disposed; facilities maintained45. Physical facilities installed, maintained, and clean	
	~				Prop 39. Utensils, equipmen dried, & handled/ In u	er Use of Utensils at, & linens; properly se utensils; properly	used, stored, used		ļ	1	~				46. Toilet Facilities; properly constructed, supplied, and clean	
	~				40. Single-service & si and used	ingle-use articles; pro	operly stored		_				~		47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Ashley Young	Print: Ashley Young	Title: Person In Charge/ Owner
Inspected by: (signature) Richard Hillaß	Print: Richard Hill	Business Email: Rockwall@soulmans.com

Form EH-06 (Revised 09-2015)

	nent Name: nans Ridge	Physical A 691 E		City/State: Rockwal	I, Tx Food5169	<u>2</u> of <u>2</u>					
TEMPERATURE OBSERVATIONS											
Item/Loca		Temp	Item/Location	Тетр	Item/Location	Temp					
WIC am		45	Chopping Block		Fried okra	184					
Hot	Holding amb	148	Brisket/ribs 146	_	Green beans	155					
	Brisket	165	Saus /pork 139	147	Cold line						
	Macnchz	136	Hot line		SC / Pot Salad 40	40					
Chio	cken/ribs 156	151	Beans	140	Cole Slaw	40					
	Sausage	139	Pots	148	Banana Pudding	41					
Be	ans cooking	167	Macnchz	156	Pecan Pie	40					
Hot	Drawer BPot	188	Corn	154	Buttermilk Pie	41					
		OB	SERVATIONS AND CORRECTI	VE ACTION	IS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F										
	Restrooms equipped Mens 102, Womens 102										
	3 comp sink setup, 130, Quat sani 200ppm										
33C	Dish machine sani was	s on testi	ng between 10-50ppm, ran	4 times -	pri.ed serveal tomes, COS						
45	Seal ceiling hole in dry storage around soda syrup line										
	Good chemical storage and mop stored upright for drying										
2	-		cp foods. Ice down meats t		-						
		on too h	igh, too long. HVAC tech a	djustmen	ts for defrost cycle reduce to 1	5 min					
	Increments.										
43	Light bulbs out above WIC & rear door, 3 comp sink										
45	Time to scub ceilings above smokers										
42/45	5 General detailed cleaning around, between and under equipment, walls and ceiling in kitchen WIC walls and ceiling need to be cleaned										
32	Need to address racks										
	Address Ceiling pealin										
,	÷.	-	125 throughout, need to po	st employ	vee sickness state poster						
		•			ng of morning, Steve District M	lanager					
			meats to cool below 41, an	÷							
	from another location, temps were under 41 upon arrival.										
	Upon leaving, WIC amb temp 36										
	Half brisket 41, 6 ribs 41 left over night before reheating to 165.										
Received (signature)	Ashley Yo	oung	J Ashley	Your	ng Title: Person In Charge/ Owner						
Inspected (signature)		6) Print: Richard	Hill							
Form FH 04	6 (Revised 09-2015)	17			Samples: Y N # collected	ed					
	(NEVISER 03-2013)										