

Retail Food Establishment Inspection Report

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

Date: 9/21/2023	Time in: 2:10	Time out: 4:04	License/Permit # need current	Est. Type	Risk Category	Page <u>2</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: The Brass Tap	Contact/Owner Name:	* Number of Repeat Violations: _____	16/84/B
		✓ Number of Violations COS: _____	

Physical Address: 2075 Summer Lee Rockwall, TX	Pest control : Orkin/need current	Hood Rojas/6-2023	Grease trap : Trimble/7-20-2023	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 '✓' 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					
W						✓					
3						✓					
✓						Preventing Contamination by Hands					
	✓					✓					
		✓				✓					
	✓					Highly Susceptible Populations					
Approved Source						✓					
✓						Chemicals					
✓						✓					
Protection from Contamination						3					
✓						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					
✓						2					
✓						✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
✓						Permit Requirement, Prerequisite for Operation					
✓						W					
Conformance with Approved Procedures						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					
✓						✓					
✓						✓					
Proper Use of Utensils						1					
✓						✓					
✓						✓					

Retail Food Establishment Inspection Report

Received by: (signature) <i>Brannon Archer</i>	Print: Brannon Archer	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: The Brass Tap	Physical Address: 2075 Summer Lee Dr	City/State: Rockwall, TX	License/Permit # need current	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
steam well/queso	139	cheese	41	wings made today	71-78
left side cold top/cheese	41	pickled onions for reference	41	3 door dairy cooler/cheese	41
sour cream	41	under counter freezer ambient	6	cheese	41
guac	41	small cold top/wings	67	3 door veggie cooler/cut melon	41
right side cold top/cut tomatoes	43	raw chicken	52	tomatoes	41
cheese/tomatoes	46/46	raw fish	51	2 door freezer ambient	5
under counter freezer	5	raw shrimp	56	2 door freezer ambient	6
grill drawers/beef	41	3 door glass front/wings	41	2 door cooler/raw chicken	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:
	Back hand sink 100+F equipped
	Line hand sink 100+F equipped
42	Need to clean hand sinks, inside
42/45	Need to clean coolers, cold tops, handles, floors
32	Clean cutting boards where discolored/ or badly scored
2	Right side cold top not cold holding/discarded TCS in for over 4 hours
	All TCS discarded as cold top isn't cold holding at 41F
27	Wings made an hour previous in deep plastic bin/placed on shallow sheet pans
	Must aggressively cool 2 hours to 70 then 4 hours to 41F or below
	3 comp sink 110+F
18	Label all spray bottles, store low and separate
	Dishwasher sanitizing per Temp rite strips
	Need temperature test strips for dishwasher
10	No sani bucket setup. COS TO 400 ppm quats
45	Some missing grout in kitchen
34	A few flies/fruit flies in bar
	Bar hand sink 100F/to be used as hand sink only
	Bar hand sink need soap and paper towels
	3 comp bar sink 110 F
	Bar dishwasher sanitizing at 100 ppm chlorine
42	To clean and organize around expo area
	Beer WIC ambient 25F

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

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