Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	22				Time in: 10:10	Time out: 12:30	FS	-942						Est. Type	Risk Category	Page 1	
Purpose of Inspection:					»:	4-Investigation				20/8							
20	iysic 67	al A Sur	nm	ess: er l	Lee Rockwall, TX	PS	SI/3-4-2025	<u> </u>		Hood C/10				e trap : ek/1500gal/4-18-2025	Follow-up: Yes	20/0	
	ark t	he ap	pprop	riate	Status: Out = not in conpoints in the OUT box for out Prior	each numbered it			check	mark <i>Imm</i>	in ap edia	propri t e Co	ate bo	plicable COS = corrected ox for IN, NO, NA, COS Eve Action not to exceed 3	on site R = repeat vio Mark an X in appropriat days	plation W- te box for R	Watch
O U	mpl I N	iance N O	e Sta N A	C	Time and Tem	perature for Fo		R		O I U I			C	En	nployee Health		R
3				S	1. Proper cooling time a		it <i>)</i>		ŀ	T			S	12. Management, food empknowledge, responsibilities		employees;	
					2. Proper Cold Holding	temperature(41°	°F/ 45°F)		_					13. Proper use of restriction		charge from	
3										·				eyes, nose, and mouth	,		
3					3. Proper Hot Holding to										Contamination by Har		
		~			Proper cooking time a Proper reheating process.			2	_	·	1			14. Hands cleaned and progloves used 15. No bare hand contact w	•		<i>'</i>
	~				Hours)	caure for not no	nding (100 1 in			٠				alternate method properly)
	~				6. Time as a Public Heal	lth Control; proc	rocedures & records						Highly Susceptible Populations				
					Арр	proved Source				·	1			16. Pasteurized foods used Pasteurized eggs used whe liquid pasteurized	n required	fered	
	good condition, safe, a		good condition, safe, and	ed from approved source; Food in and unadulterated; parasite								ilquiu pasteurizi	Chemicals				
					8. Food Received at pro	ods/Bene per temperature			-	T				17. Food additives; approv	ed and properly stored;	Washing Fr	uits
	′				check at recei	ipt				·				& Vegetables		11	
	I				Protection 9. Food Separated & pro	from Contamin				ľ				18. Toxic substances prope	erly identified, stored an	id used	_
	~				preparation, storage, disp	· A	_							W	ater/ Plumbing		
3					10. Food contact surface Sanitized at p	ppm/temperature	e	1		·				19. Water from approved s backflow device	ource; Plumbing install	ed; proper	
	~				11. Proper disposition of reconditioned disca		ously served or			·				20. Approved Sewage/Was disposal	stewater Disposal Syste	m, proper	
_					Prio	ority Founda	(6	D : ()		latio	nc D	٠.	_				
	т.	N.T.	N.T	-		nity Poulida	tion Items (2) vioi			-		rective Action within 10 d	lays		D
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Personnel	R) vio	0 1	_	N	C C O S		ays ture Control/ Identific	eation	R
		N O		О	Demonstration 21. Person in charge pre and perform duties/ Cert	of Knowledge/	Personnel ation of knowled	R		0 I U I	I N	N	C		ture Control/ Identific		R
	N	N O		О	Demonstration 21. Person in charge pre	of Knowledge/ esent, demonstra tified Food Man	Personnel ation of knowled ager/ Posted	R		O I U I T	I N C	N	C	Food Tempera 27. Proper cooling method	ture Control/ Identific used; Equipment Ade ture		R
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Received by: (signature) Sidney Harrison	Print: Sidney Harrison	Title: Person In Charge/ Owner Manager
Inspected by: Chwisty Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A	ddress:	City/State:		License/Permit #	Page 2	2 of <u>2</u>	
Side	ways BBQ LLC	2067	Summer Lee Dr	Rockw	all, TX	License/Permit # FS-9422	<u> </u>		
Item/Loc	cation	Temp F	TEMPERATURE OBSERVA	TIONS Temp F	Item/Loca	tion		Temp F	
hot holding reach in/brisket brisket		135	ribs on counte		front hot holding/potatoes			188/190/178	
		137	WIC/brisket on car	t 48	onions			91	
	brisket	135	corn on cart	48	front	front ice well/cheese		43	
pork		121	pulled pork on ca	t 46	sli	sliced cheese			
	pork	128	beans	41	front	front steam wells/brisket		135	
C	old top/ribs	42	potato salad	40	front und	front under counter hot holding/ ribs		142	
turke	y/shredded cheese	41/41	chicken	40	bri	sket/ turkey	1	140/148	
white	e freezer/ambient	-16	beer WIC ambient		Nig				
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECT NT HAS BEEN MADE. YOUR ATTEN			HE CONDITIONS OBSERV	ED AND	D	
Number	NOTED BELOW:								
	Warewash hand sir 3 comp sink 110F	nk 103F	equipped						
10/33	·	nitizina/v	vill use 3 comp sink un	il repair	ed				
34			seem to be in/around paper towel of			s breeding sites, in bar as	well		
3			was rested and re-panned, will h						
	_		utting into hot holding						
2	•						st		
	Ribs on counter were brought from WIC to be prepped/were out for an hour/placed back into WIC/to be used first Discussed quickly prepping and not leaving TCS foods on prep surfaces as temps will go above 41F, prep quickly and put back into coolers to maintain 41F or below								
32	Need to address cu	itting bo	ard at cookline cold top	/discolo	red and	scored			
32			zer top, not cleanable						
W	Time to defrost whi	te freez	er in cookline						
36	Need to store wipin	g cloths	in sani buckets, not di	ty on pr	ep surfa	ces			
	Gloves used for pre	p and F	RTE						
	Digital thermos and	•							
	Sani buckets setup	to 200ppm quats							
W	W Need to watch and store brooms, etc away from ice bin/do not store 3 inches from opening of ice bin/to prevent contamination								
1	Discarded corn, bris	sket, pu	lled pork made yesterd	ay, nev	er made	it to 41F or belo	W		
27	Need to use shallow meta	al pans, d	on't cool on black rolling carts	, use spe	ed rack wit	n proper air circulation	า		
3	Front hot holding reach in/had turned off due to a faulty outlet/needs to be repaired/need to hot hold at 135+F/to discard grilled onions at 4 hours/very small amounts								
2	Discussed needing more ice and water in ice well in expo area/COS								
Discussed turning on steam well at arrival to warm unit up prior to placing meat in to ensure 135+F hot hold W Cutting station hand sink 100F/need paper towels to turn off sink/to avoid contaming Bar dishwasher sanitizing at 100ppm chlorine/had to run twice, need to check									
							ly		
Bar hand sink 116F equipped									
22	,								
	/42 Need to clean walls, floors, good thorough cleaning throughout of surfaces, equipment								
	W To label all spray bottles and store low and separate/not on any carts or hanging on shelves in bar								
42 Received	•	es in me	eat cutting area over to	go piate	es, etc	Title: Person In Charge/ ()wner		
(signature)				-l arri	son	Manager			
Inspected (signature)		tez, F	Christy C	ortez,	RS	0 1 2	11		
Form FH-06	6 (Revised 09-2015)	0				Samples: Y N # c	ollected	-	