

Retail Food Establishment Inspection Report

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

Date: 4/22/2025	Time in: 10:10	Time out: 12:30	License/Permit # FS-9422	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Sideways BBQ LLC			Contact/Owner Name:		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 2067 Summer Lee Rockwall, TX		Pest control : PSSI/3-4-2025	Hood J'C/10-2024	Grease trap : EarthTek/1500gal/4-18-2025	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	20/80/B
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		Time and Temperature for Food Safety (F = degrees Fahrenheit)		R		
OUT	IN	NO	NA	COS		
3					1. Proper cooling time and temperature	
3					2. Proper Cold Holding temperature(41 °F/ 45°F)	
3					3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
	✓				5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✓				6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction US Foods/BeneKeith	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 2	
W					22. Food Handler/ no unauthorized persons/ personnel	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label meats to required temps	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
1					34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
1					36. Wiping Cloths; properly used and stored	
W					37. Environmental contamination	
	✓				38. Approved thawing method	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
Food Identification						
OUT	IN	NO	NA	COS		R
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

Received by: (signature) <i>Sidney Harrison</i>	Print: Sidney Harrison	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: Sideways BBQ LLC	Physical Address: 2067 Summer Lee Dr	City/State: Rockwall, TX	License/Permit # FS-9422	Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
hot holding reach in/brisket	135	ribs on counter	62	front hot holding/potatoes	188/190/178
brisket	137	WIC/brisket on cart	48	onions	91
brisket	135	corn on cart	48	front ice well/cheese	43
pork	121	pulled pork on cart	46	sliced cheese	45
pork	128	beans	41	front steam wells/brisket	135
cold top/ribs	42	potato salad	40	front under counter hot holding/ ribs	142
turkey/shredded cheese	41/41	chicken	40	brisket/ turkey	140/148
white freezer/ambient	-16	beer WIC ambient	30		
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:				
	Warewash hand sink 103F equipped				
	3 comp sink 110F				
10/33	Dishwasher not sanitizing/will use 3 comp sink until repaired				
34	Lots of fruit flies near warewash hand sink, seem to be in/around paper towel dispenser/need to address breeding sites, in bar as well				
3	Pork in hot holding unit/smoked today, was rested and re-panned, will have to reheat to 165F as was out less than 2 hours				
	Need to be quicker about putting into hot holding unit to hot hold at 135+F				
2	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 cutting board at cookline cold top/discolored and scored				
32	Rusty, scratched white freezer top, not cleanable				
W	Time to defrost white freezer in cookline				
36	Need to store wiping cloths in sani buckets, not dirty on prep surfaces				
	Gloves used for prep and RTE				
	Digital thermos and test strips current				
	Sani buckets setup to 200ppm quats				
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, brisket, pulled pork made yesterday, never made it to 41F or below				
27	Need to use shallow metal pans, don't cool on black rolling carts, use speed rack with proper air circulation				
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 holding temps				
W	Cutting station hand sink 100F/need paper towels to turn off sink/to avoid contamination				
	Bar dishwasher sanitizing at 100ppm chlorine/had to run twice, need to check daily				
	Bar hand sink 116F equipped				
22	All back of the house and servers to have food handlers license within 30 days of hire.				
45/42	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	Need to clean drapes in meat cutting area over to go plates, etc				
Received by: (signature) <i>Sidney Harrison</i>	Print: Sidney Harrison		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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