

Retail Food Establishment Inspection Report

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

Date: 5/12/2025	Time in: 11:00	Time out: 12:12	License/Permit # FOOD5018	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: Braum's #175			Contact/Owner Name:	* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		10/90/A
Physical Address: 1820 S Goliad Rockwall, TX		Pest control : Ecolab/ 4-28-2025	Hood Hydro-Wash/5-7-2025	Grease trap : Southwaste/4-23-2025	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	
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	Compliance Status	
OUT	IN	NO	NA	COS	Employee Health	
	✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
3					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	✓					
	✓				Preventing Contamination by Hands	
	✓				14. Hands cleaned and properly washed/ Gloves used properly gloves used	
		✓			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
	✓				Highly Susceptible Populations	
		Approved Source			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required liquid eggs	
	✓				Chemicals	
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
		Protection from Contamination			18. Toxic substances properly identified, stored and used	
3					Water/ Plumbing	
	✓				19. Water from approved source; Plumbing installed; proper backflow device	
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 4	
	✓				22. Food Handler/ no unauthorized persons/ personnel 16	
		Safe Water, Recordkeeping and Food Package Labeling			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need current test strips/expired	
	✓				Permit Requirement, Prerequisite for Operation	
	✓				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025	
		Conformance with Approved Procedures			Utensils, Equipment, and Vending	
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used	
		Consumer Advisory			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
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	
1					34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
1					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			41.Original container labeling (Bulk Food)	
		Physical Facilities			42. Non-Food Contact surfaces clean	
1	✓				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	

1st followup is free. Any additional followups will result in a \$50 fee.

Retail Food Establishment Inspection Report

Received by: (signature) Sergio Villa	Print: Sergio Villa	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Braum's #175	Physical Address: 1820 S Goliad	City/State: Rockwall, TX	License/Permit # FOOD5018	Page 2 of 2	
TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
hot holding slider drawers/ burger	174	under counter milk cooler/yogurt mix	40	back WIC freezer	-13
chicken strips	173	under counter salad cooler	37	WIC	30
chicken patty	169	under counter front cooler	39	dairy/egg wall	36-37
sliced cheese by grill	41-49	ice cream freezers/counter	7/5/8/11	Pizza wall freezer	6
hot holding/gravy	178	Shake mix	40	ice cream freezers	-7to-3
chili	170	cooked burgers	169-178	ice cream freezers	-6to-4
Milk dispenser	37	burger freezer	-8	ice cream freezers	-5to-2
back ice cream freezer	7	chicken freezer	-3	produce wall	31-35
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:				
	Prep/warewash hand sink 115F equipped				
	3 comp sink 120F				
	Sani sink setup to 100ppm chlorine				
	Sani bucket setup to 100ppm chlorine				
34	Some fruit flies/to address				
2	Some cheese in ice slurry bath sitting in top of ice/pan should be surrounded by ice up to product level				
	Only amounts out for 2 hours or less (sliced cheese)				
	Sandwich toppings and meats on timers/all 3 hours or less to discard				
45	To address maintenance/ broken tiles/behind shake machine				
45	To replace moldy caulking behind hand sink				
42	To clean in/around/on equipment/particularly around shake nozzles				
	Shake nozzles to be cleaned and sanitized at least every 4 hours				
37	To defrost freezers/milk dispenser, whipped topping well in back and various freezers throughout				
42	To clean inside back under counter milk cooler/food splatters and debris				
	Front hand sink 117F equipped				
42	To clean gaskets in various coolers throughout/ food debris				
42	To clean syrup dispensers/outside				
42/37/9	To clean around lip of ice cream freezer where nuts, food debris has accumulated. Need to defrost and protect ice cream under				
W	Need new test strips/ expired last month				
	Digital thermo				
42/37	Moldy gasket around no sugar ice cream bunker/to clean				
45	To clean floors and under equipment/ some food debris and grease				
	Running dipper wells used for ice cream scoops				
	Pie freezer-5F, ice cream sandwich freezer -2F, meat wall cooler 30-31F, frozen meals freezer -5F				
Received by: (signature) Sergio Villa		Print: Sergio Villa		Title: Person In Charge/ Owner Manager	
Inspected by: (signature) Christy Cortez, RS		Print: Christy Cortez, RS		Samples: Y N # collected	

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