Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

5/12/2025				1:00 12:12 FOOD5018						Est. Type Risk Category Page 1 of 2						
Es	tabli	ishm	ent	Nan		2-Follow U	Contact/Owne			l-Inve	estig	ation	1 <u> </u>	5-CO/Construction 6-Other TOTAL/SCOF * Number of Repeat Violations:	RE	
Braum's #175 Physical Address: Pest control: Pest control:							Н	Hood Grease			rease		10/90/A			
18:					Rockwall, TX Status: Out = not in con	TNI .	olab/ 4-28-20 compliance	$\frac{25}{NO = nc}$	<u> </u>	o-Wash/5-		Sc	uth	waste/4-23-2025 № □	h	
Ma					points in the OUT box for e	each numbered it		k '√' a c	heckn	nark ir	appi	opria	te bo	plicable COS = corrected on site R = repeat violation W- Watch x for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	11	
O U	mpli I N					Food Safety R			O I N N U N O A		C O	Employee Health	R			
T				Š	(F = de 1. Proper cooling time at	grees Fahrenhei nd temperature	it)			T			Š	12. Management, food employees and conditional employees;		
	~									~				knowledge, responsibilities, and reporting		
3					2. Proper Cold Holding	temperature(41°	°F/ 45°F)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
	~				3. Proper Hot Holding to	emperature(135°	°F)							Preventing Contamination by Hands		
	•				4. Proper cooking time a	and temperature				~				14. Hands cleaned and properly washed/ Gloves used properly GIOVES USED		
		~			5. Proper reheating proce Hours)	edure for hot ho	olding (165°F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)		
	6. Time as a Public Health Control; p				lth Control; prod	cedures & record	;					Highly Susceptible Populations				
					Approved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
					7. Food and ice obtained from approved source; Food in									liquid eggs		
	good condition, safe, and unaddestruction corporate			destruction		· .							Chemicals			
	~				8. Food Received at prop		nperature			_				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
					Protection from Contamination					· ·				18. Toxic substances properly identified, stored and used		
3					9. Food Separated & propreparation, storage, dis	otected, prevente	ed during food			<u> * </u>				Water/ Plumbing		
		\perp			10. Food contact surface	es and Returnabl	les ; Cleaned and			Τ				19. Water from approved source; Plumbing installed; proper		
	~				Sanitized at 100 p					~				backflow device		
	~				11. Proper disposition of returned, previously served or reconditioned					~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
0	I	N	N	С	Prio	ority Founda	tion Items (2	Points)		ations	Req	uire N	Cor	rective Action within 10 days	R	
	N			О	Demonstration	of Knowledge/	. n			U N	О	Α	O	Food Temperature Control/Identification		
U T	IN	0	A	S		<u> </u>				Г			S			
	·	0	A		21. Person in charge pre and perform duties/ Cert 4	esent, demonstra tified Food Mar	ation of knowledg	е,		r				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
		0	A		21. Person in charge pre and perform duties/ Cert	esent, demonstra tified Food Mar	ation of knowledg	2,						Maintain Product Temperature 28. Proper Date Marking and disposition		
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

	ment Name: M's #175	Physical A	ddress: S Goliad	City/State: Rockwa	all TX	License/Permit # Page 1500	ge <u>2</u> of <u>2</u>			
Braa	1110 11 11 0	1020	TEMPERATURE OBSERVA		AII, 17X	1 0 0 0 0 10				
Item/Location Temp F Item/Location Temp F Item/Location T										
hot holding slider drawers/ burger		174	under counter milk cooler/yogurt m		back WIC freeze					
	nicken strips	173	under counter salad coole	- 	WIC		30			
	nicken patty	169	under counter front coole	er 39	dairy/egg wall		36-37			
slice	d cheese by grill	41-49	ice cream freezers/count	er 7/5/8/11	Pizz	1 1224 11411 11 00201				
hot	holding/gravy	178	Shake mix	40	ice c	ream freezers	-7to-3			
	chili	170	cooked burger	S 169-178	100 0104111 11002010		-6to-4			
Mil	Milk dispenser		burger freezei	· -8	ice cream freezers		-5to-2			
back	ice cream freezer	7	chicken freeze	r -3	produce wall		31-35			
T.	I		SERVATIONS AND CORRECT							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:									
	Prep/warewash har	nd sink 1	15F equipped							
	3 comp sink 120F	00	alal a ulua a							
	•	Sani sink setup to 100ppm chlorine								
0.4	Sani bucket setup t		m chiorine							
34	Some fruit flies/to a									
2			ting in top of ice/pan should		nded by I	ce up to product level				
	Only amounts out for 2 hours or less (sliced cheese)									
4.5	Sandwich toppings and meats on timers/all 3 hours or less to discard To address maintenance/ broken tiles/behind shake machine									
45 45				ke macni	ne					
43	To replace moldy ca			und abak	0 00221	20				
42			oment/particularly around and sanitized at least			25				
37			iser, whipped topping we			oue fronzore through	out			
42			counter milk cooler/fo				out			
42	Front hand sink 117			ou spiait	cis allu	debilis				
42			coolers throughout/ fo	od debri	2					
42	•			ou ucbii	<u>. </u>					
	To clean syrup dispensers/outside /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 strip					,				
	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 crea	cooler 30	-31F, froz	zen meals freezer -5F						
								Received		
(signature)	Sergio Villa		Sergio	Villa		Manager				
Inspected (signature)	Sergio Villa Huy: Chvisty Cov	ton 1	RS Christy C	Ortez	RS					
	6 (Revised 09-2015)	<i>50</i> %, 1		<u> </u>		Samples: Y N # colle	cted			