

Retail Food Establishment Inspection Report

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

Date: 9/24/2025	Time in: 12:45	Time out: 2:30	License/Permit # FS-0000194	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: Brass Tap			Contact/Owner Name:		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 2075 Summer Lee Dr Rockwall, TX			Pest control : owner to email	Hood Rojas/7-2025	Grease trap : owner to email	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	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F)	
	✓				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	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
3				✓	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	R	
2					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted	
	✓				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	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	R	
1					34. No Evidence of Insect contamination, rodent/other animals	
1					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				
1					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)	Print:	Title: Person In Charge/ Owner Employee
Inspected by: (signature)Christy Cortez, RS	Print:Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Brass Tap		Physical Address: 2075 Summer Lee Dr		City/State: Rockwall, TX		License/Permit # FS-0000194		Page 2 of 2			
TEMPERATURE OBSERVATIONS											
Item/Location		Temp F		Item/Location		Temp F		Item/Location		Temp F	
steam wells/water bath for bagged queso		170		grill drawers/veggie burger		41		3 door dairy cooler		35	
Pizza cold top/shredded cheese		41		brisket		41		3 door veggie cooler		32	
salsa		41		fry cold top/ chicken		40		3 door freezer		11	
under/tator tots		42		chicken		32		3 door freezer		6	
under counter freezer		10		shrimp		40		reach in meat cooler		30	
line cold top/cut tomatoes		41		under counter freezer		9		beer wic		30	
cut lettuce		40		reach in cooler/wings		40		small cooler/ranch		41	
under/Brussel sprouts		40		wings		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:										
22	Certified Manager Duty to be on duty during prep and service										
	Warewash hand sink 103F equipped										
42	Need to clean inside hand sink										
	3 comp sink 120F										
10	Sani dispenser not dispensing at 272-700 Sink & Surface/lots of foam/will need to hand mix until repaired										
	Dishwasher sanitizing per temp strips and Sink & Surface test strips current exp 6-2026										
10	Sani bucket at 0ppm/COS to 272-700ppm Sink&Surface/to change often enough to keep at required ppm										
45	To clean floors and under equipment in dish pit/some missing grout as well										
10	Need to clean ice deflector panel/some pink slime forming										
32	To replace wood peg board used for hanging clean lids/exposed wood/something cleanable such as plastic would be better										
39/37/32	To discard frayed strainers and fry baskets/to prevent physical contamination										
34	Fruit flies in expo area/to address										
37	No fly strips over food contact surfaces/or over spices, etc										
31	No utensils to be stored in hand sink/needs to be accessible for hand washing only										
	Line hand sink 108F										
42	Need to clean pans inside coolers/inside grill dragers/food debris										
42	To clean vent hood filters										
	Gloves used for prep and RTE										
9	Need to store raw shelled eggs low and separate/ not over RTE or other foods										
35	Need to store employee drinks low/separate, not on prep surfaces										
	Internal spent grease containers/picked up and disposed of by Restaurant Technologies										
	Bar hand sink 108F/equipped										
	Bar dishwasher sanitizing at 100ppm chlorine										
	Chlorine test strips on site										
34	Some fruit flies in bar										
Received by: (signature)			Print:				Title: Person In Charge/ Owner Employee				
Inspected by: (signature)Christy Cortez, RS			Print:Christy Cortez, RS				Samples: Y N # collected				

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