Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 9/24/2025				Time out: 2:30	FS	License/Permit # FS-0000194 3-Complaint 4-Investigation							Est. Type Risk Category Page 1 of 2			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Na									4-1	Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	E	
Brass Tap Physical Address: Pest control:								Нос	od		Gr	ease	Number of Violations COS: e trap: Follow-up: Yes	В		
2075 Summer Lee Dr Rockwall, TX owner to email										Rojas/7-2025 Owner to ema						h
Ma					points in the OUT box for	r each numbered i	item	Mark '✓'	a che	ckma	ırk in	appro	opriat	e bo	plicable COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	1
Co	Compliance Status O I N N C Time and Temperature for Food Safety						R	Î	Co	ompli	ance N	ce Status				
U T	N	О	A	o Find and Temperature for Food Safety (F = degrees Fahrenheit)						U T	0	A S		Employee Health 12. Management, food employees and conditional employees;		
	•				Proper cooling time and temperature						~				knowledge, responsibilities, and reporting	
	~				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 temperature(135°F)										Preventing Contamination by Hands	
	_	~			4. Proper cooking time and temperature						~				14. Hands cleaned and properly washed/ Gloves used properly	
		5. Proper reheating procedure for hot holding (165°F in 2					n 2			~				Is. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)		
	Hours) 6. Time as a Public Health Control; procedures & records					ords			Ľ							
		•				, Time as a rable freating control, procedures at records							T		Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
					•	proved Source					~				Pasteurized eggs used when required	
	'				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction										Chemicals	
	8. Food Received at proper tempera					e				_		T		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	_	
					check at receipt						~				Water 18. Toxic substances properly identified, stored and used	
					Protection from Contamination 9. Food Separated & protected, prevented during food						•					
3				•	preparation, storage, di 10. Food contact surfac			nd							Water/ Plumbing 19. Water from approved source; Plumbing installed; proper	
3				~	Sanitized at			na			~				backflow device	
	~				11. Proper disposition of reconditioned disc		viously served o	r			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
										olati	ions	Pogr	uina.	Cor		
				_		ority Founda	ation Items (2 Point	s) vi	, ,		_		_	rective Action within 10 days	
O U T	I N	N O	N A	C O S		n of Knowledge		2 Point	_	O U T		N O	N	C O S	Food Temperature Control/ Identification	R
		N O		О		n of Knowledge	e/ Personnel	R	_	O U	I	N	N	C O	·	R
Т		N O		О	Demonstration 21. Person in charge pr	n of Knowledge resent, demonstr rtified Food Ma	ration of knowle mager/ Posted	edge,	_	O U	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
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Received by: (signature)	Print:	Title: Person In Charge/ Owner Employee
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: S Tap	Physical Address: 2075 Summer Lee Dr		City/State: Rockwa	all TX	License/Permit # Page FS-0000194	<u>2</u> of <u>2</u>			
2.46	<u> </u>	2010	TEMPERATURE OBSERVA		an, 170					
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Locat	ion	Temp F			
steam well	ls/water bath for bagged queso	170	grill drawers/veggie burge	er 41	3 door dairy cooler					
Pizza d	cold top/shredded cheese	41	brisket	41	3 doc	32				
	salsa	41	fry cold top/ chicker		3 d	11				
un	der/tator tots	42	chicken	32	3 c	loor freezer	6			
unde	er counter freezer	10	shrimp	40	reach	n in meat cooler	30			
line co	old top/cut tomatoes	41	under counter freezer	9	beer wic		30			
(cut lettuce	40	reach in cooler/wing	s 40	small cooler/ranch		41			
unde	er/Brussel sprouts	40	wings	41						
Item	L		SERVATIONS AND CORRECT			TO GOLD WINDLING OR GERLING AN	TD.			
Number	NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIR	ECTED TO TE	IE CONDITIONS OBSERVED AN	ND			
22	Certified Manager D	Outy to b	e on duty during prep	and serv	rice					
	Warewash hand sin	k 103F	equipped							
42	Need to clean inside	e hand :	sink							
	3 comp sink 120F									
10	Sani dispenser not dispe	ensing at	272-700 Sink & Surface/lots	of foam/w	ill need to	hand mix until repaired				
	Dishwasher sanitizi	ng per t	emp strips and Sink & 3	Surface	test strip	s current exp 6-202	26			
10	Sani bucket at 0ppm/C0	OS to 272	-700ppm Sink&Surface/to cl	nange ofte	en enough	to keep at required ppn	1			
45	To clean floors and	under e	equipment in dish pit/so	me miss	sing grou	ıt as well				
10	Need to clean ice d	eflector	panel/some pink slime	forming						
32			anging clean lids/exposed wood/s			· · · · · · · · · · · · · · · · · · ·	r			
39/37/32	•	trainers and fry baskets/to prevent physical contamination								
34	Fruit flies in expo ar									
37			act surfaces/or over spi							
31			hand sink/needs to be	accessil	ole for ha	and washing only				
	Line hand sink 108									
42										
42										
	Gloves used for prep and RTE									
9	Need to store raw shelled eggs low and separate/ not over RTE or other foods									
35	1 / 1 1									
<u> </u>	Internal spent grease containers/picked up and disposed of by Restaurant Technologies									
	Bar hand sink 108F/equipped Bar dishwasher sanitizing at 100ppm chloring									
	Bar dishwasher sanitizing at 100ppm chlorine Chlorine test strips on site									
34										
Received (signature)			Print:			Title: Person In Charge/ Owner Employee				
Inspected (signature)		tez, 1	Christy C	ortez,		Samples: Y N # collecte	ed			