

Retail Food Establishment Inspection Report

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

Date: 10/28/2025	Time in: 12:00	Time out: 2:15	License/Permit # FS2025-18	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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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							TOTAL/SCORE
Establishment Name: Sideways BBQ			Contact/Owner Name: Jeremiah Stanley		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		19/81/B
Physical Address: 2067 Summer Lee Dr Rockwall, TX			Pest control : Terminix/10-21-2025	Hood Vent Pro Clean/7-2025	Grease trap : refer to Teddy with city	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					Compliance Status								
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
	✓				1. Proper cooling time and temperature			✓				12. Management, food employees and conditional employees; 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					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 gloves used	
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)			✓				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; procedures & records		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 good condition, safe, and unadulterated; parasite destruction BeneKeith		Chemicals						
	✓				8. Food Received at proper temperature check at receipt			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
Protection from Contamination								✓				18. Toxic substances properly identified, stored and used	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		Water/ Plumbing						
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature			✓				19. Water from approved source; Plumbing installed; proper backflow device	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
2					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted		2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel			✓				28. Proper Date Marking and disposition	
Safe Water, Recordkeeping and Food Package Labeling								✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital	
	✓				23. Hot and Cold Water available; adequate pressure, safe		Permit Requirement, Prerequisite for Operation						
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			✓				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025	
Conformance with Approved Procedures							Utensils, Equipment, and Vending						
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			✓				31. Adequate handwashing facilities: Accessible and properly supplied, used	
Consumer Advisory							2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label		2					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													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
1					34. No Evidence of Insect contamination, rodent/other animals			✓				41. Original container labeling (Bulk Food)	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use		Physical Facilities						
	✓				36. Wiping Cloths; properly used and stored		1					42. Non-Food Contact surfaces clean	
	✓				37. Environmental contamination			✓				43. Adequate ventilation and lighting; designated areas used	
	✓				38. Approved thawing method			✓				44. Garbage and Refuse properly disposed; facilities maintained	
Proper Use of Utensils							1					45. Physical facilities installed, maintained, and clean	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			✓				46. Toilet Facilities; properly constructed, supplied, and clean	
1					40. Single-service & single-use articles; properly stored and used		1					47. Other Violations	

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

Retail Food Establishment Inspection Report

Received by: (signature) <i>Hunter Kennedy</i>	Print: Hunter Kennedy	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	Physical Address: 2067 Summer Lee Dr	City/State: Rockwall, TX	License/Permit # FS2025-18	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
hot holding/brisket	147/142	cut tomatoes	39	hot holding reach in/brisket	147
brisket	135	raw turkey	37	turkey/brisket	151/153
line freezer	7	coleslaw	37	ice wells/sausage/cut tomatoes	43/40
line cold top/turkey	40	hot holding reach in/baked potatoes	167-170	small steam well/pulled pork	152
ribs	41	cooked onions/jalepenos	121/120		
under/kaboodle	40	steam table/green beans	134		
WIC/brisket	40	mac n cheese/elote	151/156		
noodles	91	brisket/ queso	152/154		

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 102F equipped
	3 comp sink 114F equipped
	Prep sink 113F
10/33	Dishwasher not sanitizing/sani source empty/COS by replacing sanitizer/NEED to test daily
42	Quat test strips current, need to clean chlorine test strip container/very dirty
45	To clean clean walls and floors under 3 comp sink, warewash sink, lots of grease buildup
45	To clean walls behind prep area/lots of food splatters
34	Flies/to address
42	To clean shelves/ dry storage above prep
!	Sani dispenser at 3 comp sink at 150ppm/need to check daily and buckets often as it is bare minimum
10	Bar sani bucket less than 150ppm quats
27	Noodles in deep plastic pan with lid on. COS by placing in shallow metal pans, no lids
	Noodles made today/standards are 2 hours to 70F then 4 hours to 41F or below
3	Onions and jalapenos cooked must hot hold at 135+F/to discard at 4 hours
	Line hand sink 103F equipped
47	Need to repair handle to small reach in hot holding unit/unit is falling apart
42/10	Need to clean around prep line, surfaces
	Bar hand sink 103F equipped
	Bar dishwasher sanitizing at 100ppm equipped
40/32	Unsleeved straws to be stored in a cleanable container/no rust or galvanized metal buckets
42	Black drapes behind counter need to be cleaned
21	Need certified food manager on duty during prep and service
34/45	Need to clean floor drains/fruit flies
47	Need to hang mops to dry
45	Need to clean floors under ice machine/appears the drain over flowed at some point
32	Rusty shelves under prep tables and in WIC and clean shelf rack/ rusty and not cleanable

Received by: (signature) <i>Hunter Kennedy</i>	Print: Hunter Kennedy	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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