

Retail Food Establishment Inspection Report

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

Date: 9/21/2021	Time in: 2:25	Time out: 3:53	License/Permit # FS-0000194	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input 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
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Establishment Name: Brass Tap	Contact/Owner Name: Ridham Bhatt	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	17/83/B
Physical Address: 2075 Summer Lee Rockwall, TX	Pest control : Orkin/monthly	Hood Halo/3mo	Grease trap : Trimble/1500gal/3mo
			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	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
		✓					✓				
		✓					✓				
	✓					Highly Susceptible Populations					
Approved Source							✓				
3				✓		Chemicals					
	✓						✓				
Protection from Contamination						W					
3				✓		Water/ Plumbing					
3							✓				
	✓						✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					Permit Requirement, Prerequisite for Operation					
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory							✓				
	✓					2					

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	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1							✓				
1						Physical Facilities					
W						1					
	✓						✓				
	✓						✓				
Proper Use of Utensils						1					
1							✓				
1							✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>Chad Oquin</i>	Print: Chad Oquin	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: Brass Tap	Physical Address: 2075 Summer Lee	City/State: Rockwall, TX	License/Permit # FS-0000194	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
turbo cold top/cut tomatoes	41	grill drawers/brisket	41	3 door freezer ambient	9
corn/sour cream	41/41	raw chicken	41	veggie 3 door cooler/tomato	41
cut tomatoes	41	raw burger	41	diary 3 door cooler/cheese	41
hot wells/beef	181	2 door under counter freezer ambient	6	glass front 3 door	
queso	148	fry cold top/raw chicken	39	raw chicken/brisket	41/ 41
under counter freezer ambient	7	shrimp	39	beer WIC/strawberry	41
expo cold top/sliced tomatoes	41	2 door cooler/hamburger	39		
cut lettuce	41	3 door freezer ambient	9		

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 Hand sink 117 F/kitchen hand sink 100 F
42/45	Clean floors, walls behind fryers, de-grease
10	Always have sani bucket setup in kitchen during prep and service
W	Store chemicals low and separate in dried goods area
9	Always store raw shelled eggs low and separate
7	Discard food when moldy/cucumbers and garlic butter/lid. COS
34	Gap at back door and flies in kitchen
W	Watch sprayer at 3 comp sink/must have air gap
	3 comp sink 112 F
	Kitchen Dishwasher sanitizing using temp rite strips
40	Move straws behind bar for employee handling only
	Bar hand sink 100 F
42/39	Clean shelves where clean dishes are stored in bar. Clean bar matting as well
33/10	Bar dishwasher not sanitizing. will use back kitchen dishwasher
	3 comp bar sink 110 F
	Bar hand sink 100 F
45	Some missing grout/food debris
	Using bucket at end of bar as dump bucket
W	Store wiping cloths in sani buckets
42	Clean floor drains
40	Avoid use of to go cups as scoops in cold tops
35	Store employee items low and separate, medicine, drinks, etc

Received by: (signature) <i>Chad Oquin</i>	Print: Chad Oquin	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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