Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

10)/1	0/2	202	23		Time out: 4:25		se/Permit		191	1			Est. Type	Risk Category	Page 1 of	<u>_2</u>
		se o				2-Follow U	Contact/Ow	plaint		-Inve	stiga	ation		5-CO/Construction * Number of Repeat Viola	6-Other	TOTAL/SC	ORE
		ey'					Josh Hic							✓ Number of Violations Co	OS:	7/93/	/Δ
Pł 29	iysic 51	al A Rid	ddre ge	ess: Rd	Rockwall, TX	Ork	st control : kin/9-19-20:	23		ood Hood US/1	0-10-20	Gr 2 Am	rease erica	e trap : l's Best Vacuum/8-3-2023	Follow-up: Yes ✓ No ☐	11551	
M					Status: Out = not in compoints in the OUT box for ea	pliance IN = in o	compliance	NO = nc						plicable COS = corrected on sox for IN, NO, NA, COS Mar	site R = repeat vio	lation W-Wa	atch
IVI	ark t	лс ар	ргор	rrate	•				uire I	mmed	liate	Corr	recti	ive Action not to exceed 3 day		C DOX TOT K	
О	Î	iance N	N	С	Time and Temp	erature for Fo	ood Safety	R	(Compl	iance N O	Stat N A	С		** **		R
T U	N	0	A	o s		rees Fahrenhei			Ţ T		0	A	o s	12. Management, food employ	oyee Health	employees:	
	~				1. Proper cooling time and	a temperature				~				knowledge, responsibilities, ar		employees,	
2					2. Proper Cold Holding te	emperature(41°	F/ 45°F)							13. Proper use of restriction an	nd exclusion; No disc	charge from	
3					2. Donate Had Halling Asset	(1250	015							eyes, nose, and mouth			
	~				3. Proper Hot Holding ten										ntamination by Han		
	~				4. Proper cooking time an					~				14. Hands cleaned and proper			
	~				5. Proper reheating proced Hours)	dure for hot ho	lding (165°F in	2		~				15. No bare hand contact with alternate method properly follows:			
	~				6. Time as a Public Health	h Control; proc	cedures & reco	rds						Highly Susce	eptible Populations		
		Ш								Τ		T		16. Pasteurized foods used; pro		ered	
					Appr	roved Source				-				Pasteurized eggs used when re	equired		
	ζ.				7. Food and ice obtained f good condition, safe, and			1						CI	hemicals		
						ds/Sysco	0							Ci	nemicais		
	~				8. Food Received at prope					~				17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruits	;
					check at receip									water only 18. Toxic substances properly	identified, stored and	d used	
					9. Food Separated & prote	rom Contamir ected, prevente				~					<u> </u>		
	~				preparation, storage, displ									Water	r/ Plumbing		
	~				10. Food contact surfaces Sanitized at 200 pp			d		~			+	19. Water from approved sour backflow device	ce; Plumbing installe	ed; proper	
	./				11. Proper disposition of a	returned, previo	ously served or			.,			İ	20. Approved Sewage/Wastew disposal	vater Disposal Syster	n, proper	
					reconditioned disca						Щ						
0	I	N	N	C				Points)	(I C	N	N	C	rective Action within 10 days		ation.	R
O U T	I N	N O	N A	C O S	Demonstration o	of Knowledge/ ent, demonstra	Personnel tion of knowled	R		O I U N				Food Temperature	e Control/ Identifica		R
				О	Demonstration o 21. Person in charge press and perform duties/ Certifi 2	of Knowledge/ ent, demonstratified Food Man	Personnel tion of knowled ager/ Posted	R	Ţ	O I U N	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature	ed; Equipment Adece		R
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Received by: (signature) Tosh Hicks	Print: Josh Hicks	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: ey's BBQ	Physical A 2951	ddress: Ridge Rd	City/State:	all, TX	License/Permit # Pa	ge <u>2</u> of <u>2</u>			
-			TEMPERATURE OBSERVA		,					
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca		Temp F			
on pit/ribs brisket pork reach in cooler/wings cooked		156	white freezer reach in	1 -2		beef	41			
		151	reach I'm cooler front/sour crea	[∞] 45	hot holding reach in/brisket brisket chicken/chicken		148			
		156	jalapeños for reference	41			153			
		41/41	margarine for reference	48			148/151			
par	cooked fries	41/41	Mac n cheese bagge	d 45	saus	149/153				
stear	n table/green beans	149	WIC/sausage	41	cold	41				
M	Mac n cheese		cooked wings	41	shredde	ed cheese/potato salad	41/41			
mas	shed potatoes	148	shredded chees							
	•	OB	SERVATIONS AND CORRECT	TIVE ACTIO	NS					
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:									
	Back prep hand sin	k at 100	F equipped							
	Spent grease picked and disposed by Grease Busters									
35	Store personal drinks low and separate/not on prep tables in back									
	3 comp sink 110+F									
	Sani sink setup to 200ppm quats									
45	To clean behind 3 of		•							
45	To address peeling	•								
45	To clean walls by cutting area									
	No meat being held under heat lamp/pulled from hot holding unit per order									
2	Reach in cooler must cold hold at 41F or below/to move to alternate coolers until repaired									
42	To clean in between cutting board in front of cold wells									
	Sani buckets setup to 200 ppm quats									
34	A few flies									
	No Dumpster lid/will send to city									
	Air curtain at back door turned on at inspection									
45	Front cabinets in need of maintenance									
	Ice cream machine only have mix in frozen part/top receptacle empty as not cold holding									
	Commercially bagged mashed potatoes and Mac n cheese									
	New shelves in WIC									
Received (signature)			Josh H	icks		Title: Person In Charge/ Own	er			
Inspected	d bv:		Print:			<u> </u>				
(signature)		tez, 1	RS Christy C	ortez,	RS	Samples: V N # c-11-	otad			
511.0	6 (Revised 09-2015)	<u> </u>				Samples: Y N # colle	cieu			