

Retail Food Establishment Inspection Report

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

Date: 10/10/2023	Time in: 3:05	Time out: 4:25	License/Permit # FS-0003191	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: Dickey's BBQ			Contact/Owner Name: Josh Hicks		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 2951 Ridge Rd Rockwall, TX			Pest control : Orkin/9-19-2023	Hood Vent Hood US/10-10-202	Grease trap : America's Best Vacuum/8-3-2023	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	
3					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 US Foods/Sysco	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> 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	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 2	
	✓				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 meats to required temps	
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	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method	
		Proper Use of Utensils				
	✓				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	

1st followup on free. Any additional followups to be assessed a \$50 fee.

Retail Food Establishment Inspection Report

Received by: (signature) <i>Josh Hicks</i>	Print: Josh Hicks	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Dickey's BBQ		Physical Address: 2951 Ridge Rd		City/State: Rockwall, TX		License/Permit # FS-0003191		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
on pit/ribs		156	white freezer reach in		-2	beef		41	
brisket		151	reach l'm cooler front/sour cream		45	hot holding reach in/brisket		148	
pork		156	jalapeños for reference		41	brisket		153	
reach in cooler/wings cooked		41/41	margarine for reference		48	chicken/chicken		148/151	
par cooked fries		41/41	Mac n cheese bagged		45	sausage/sausage		149/153	
steam table/green beans		149	WIC/sausage		41	cold wells/sour cream		41	
Mac n cheese		155	cooked wings		41	shredded cheese/potato salad		41/41	
mashed potatoes		148	shredded cheese		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:								
	Back prep hand sink at 100F 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 comp sink/walls								
45	To address peeling floors in back								
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 by: (signature) <i>Josh Hicks</i>		Print: Josh Hicks				Title: Person In Charge/ Owner Owner			
Inspected by: (signature) <i>Christy Cortez, RS</i>		Print: Christy Cortez, RS				Samples: Y N # collected			

Form EH-06 (Revised 09-2015)