## **Retail Food Establishment Inspection Report**

V	First aid kit
$\square$	Allergy policy
V	Vomit clean up
۳	Employee health

Da 4		\	201	22	Time in:	Time out:		License/Po				11.		: .1	Est. Type Risk Category Page 1 of 2	
					2:45	4:15 2-Follow U		need			<u>en</u> Inve	_				
Es	tabli	ishm	nent	Nam		2-F0110W C		3-Complai ct/Owner N		4-	-inve	suga	ation	1	5-CO/Construction	
Ph	ysic	al A	Addre	ess:	Rockwall, TX		est control kin/3-24-2	l : 2023/mon	thly	Ho Vent U	od US/2-28	-2023			e trap : Follow-up: Yes 7 10/90/	1
Ma					Status: Out = not in co points in the OUT box for	прпансс	n complianc item	111	O = not ✓' a ch						oplicable COS = corrected on site R = repeat violation W- Watch ox for IN, NO, NA, COS Mark an in appropriate box for R	
Co	mpli	iance	e Sta	tus	Prio	rity Items (3	Points)	violations	Requi	_	nmed Compl				ive Action not to exceed 3 days	
O U T	I N	N O	N A	C O S		nperature for F egrees Fahrenhe		y	R	O U T	I	N O		C O S	Employee Health	R
	~				1. Proper cooling time a	and temperature	<b>;</b>				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding	temperature(41	1°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	~				3. Proper Hot Holding t	temperature(135	5°F)		H						Preventing Contamination by Hands	
	~				4. Proper cooking time	and temperature	e				~				14. Hands cleaned and properly washed/ Gloves used properly Cloves used	
	<				5. Proper reheating prod Hours)	cedure for hot he	olding (16	5°F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N. )	
	~				6. Time as a Public Hea	alth Control; pro	ocedures &	c records			ı				Highly Susceptible Populations	
					Ap	proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required NO eggs	
	~				7. Food and ice obtaine good condition, safe, ar destruction US Fo	nd unadulterated		Food in							Chemicals	
	~				8. Food Received at pro	oper temperature	e				_				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					check at rece	PIPT n from Contami	ination			3					Water only 18. Toxic substances properly identified, stored and used	
	~				9. Food Separated & pr preparation, storage, dis			food							Water/ Plumbing	
W					10. Food contact surfact Sanitized at			ned and			~				19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition or reconditioned	of returned, prev	viously serv	ved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
					Pri	ority Founda	ation Ite	ms (2 Po	ints) ı	violai	tions	Req	uire	Cor	rrective Action within 10 days	
O U T	I N	N O	N A	C O S		ority Founda			ints) 1	violat O U T	I N	Req N O	vuire N A	Cor C O S		R
		N O		О	Demonstration 21. Person in charge pr and perform duties/ Cer	n of Knowledge	e/ Personn	el nowledge,	_	O U	I N	N	N	C 0		R
	N	N O		О	Demonstration 21. Person in charge pr	of Knowledge, resent, demonstratified Food Man	e/ Personneration of kn	el nowledge,	_	O U	J N	N	N	C 0	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition	R
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## **Retail Food Establishment Inspection Report**

Received by: (signature) Monique Alcala	Print: Monique Alcala	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

To the total	T 701 . 1 . 4	11	G: /g. ·		Tr. 70 In	0 60			
Establishment Name: Dickey's Barbeque Pit	Physical A 2951		City/State: <b>Rockwa</b>	all. TX	License/Permit # Page	e <u>2</u> of <u>2</u>			
		TEMPERATURE OBSERVA		,					
Item/Location	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F			
reach in cooler/par fried fries	41/41	cold wells/sliced cheese	53	,	WIC/pork	34			
wings	41	shredded cheese/sour cream	39		sausage	40			
reach in cooler/sausage	41	potato salad	39		chicken	41			
turkey	41	steam wells/beans	155	single	door freezer ambient	1			
reach in cooler/shredded cheese	41	Mac n cheese	152						
freezer ambient	4	hot holding reach in unit/sausage	151						
freezer ambient	3	brisket	148						
brisket on smoker	166-177	turkey	147						
	OB	SERVATIONS AND CORRECTI	VE ACTION	NS					
Item AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO T	HE CONDITIONS OBSERVED A	ND			
Hand sink 106 F with	n soap a	nd paper towels. Post e	mplovee	health r	ooster at hand sink.				
	•	ng reach in unit until ord	· ·	•					
		d holding at 41F or below. Moved to reach in co				ly			
Prep hand sink 100	+F with	soap and paper towels							
32 Discard badly score	ed cuttin	g boards							
45 Fill holes in walls									
45 Clean walls in back	/behind	prep areas and storage	e tables	in dishv	vasher area				
18/33 Sani dispenser at 3 c	omp sink	dispensing at 1500ppm.	Must be i	in range	150-400ppm quats				
		test strips to check.							
•		est strips until repaired.							
W Store wiping cloths									
·	-	eamed spinach commercially s							
		including using shallow met			k, proper spacing, no lids	<del></del>			
		to 41F ro below/take te	mps one	en					
34 Fruit flies. Eliminate 45 To clean floor drain		ig sites.							
		otenance/ to be made c	loanable	<u> </u>					
	<del> </del>								
	Store personal energy drinks in WIC low and separate								
·									
	Clean in/around on equipment especially reach in hot holding unit for cooked meats								
· ·									
W No instructions to k	eep refr	igerated at 41F. Mgmt	to find o	ut from	distributor.				
Received by:		Print:			Title: Person In Charge/ Owner				
Monique Alcala		Monique	e Alc	ala	Manager				
Monique Alcala Inspected by: (signature)  Christy Cor	tez, 1	RS Christy Co			Samples: Y N # collect	ted			