

Retail Food Establishment Inspection Report

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

Date: 4/10/2023	Time in: 2:45	Time out: 4:15	License/Permit # need current/paid	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 Barbeque Pit			Contact/Owner Name:	* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		10/90/A
Physical Address: 2951 Ridge Rd Rockwall, TX		Pest control : Orkin/3-24-2023/monthly	Hood Vent US/2-28-2023	Grease trap : owner to email	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	
	✓				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	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
W					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 4	
	✓				22. Food Handler/ no unauthorized persons/ personnel all	
		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	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	Prevention of Food Contamination	
1					34. No Evidence of Insect contamination, rodent/other animals	
W					35. Personal Cleanliness/eating, drinking or tobacco use	
W					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		
	✓				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	

Retail Food Establishment Inspection Report

Received by: (signature) <i>Monique Alcala</i>	Print: Monique Alcala	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: Dickey's Barbeque Pit		Physical Address: 2951 Ridge Rd		City/State: Rockwall, TX		License/Permit # need current		Page <u>2</u> of <u>2</u>			
TEMPERATURE OBSERVATIONS											
Item/Location		Temp F		Item/Location		Temp F		Item/Location		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					
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:										
	Hand sink 106 F with soap and paper towels. Post employee health poster at hand sink.										
	All meat is held in hot holding reach in unit until ordered then placed back into unit										
	Sliced cheese not settled down into cold wells so not cold holding at 41F or below. Moved to reach in cooler/as had been out less than 4 hours/to be used first/small amount only										
	Prep hand sink 100+F with soap and paper towels										
32	Discard badly scored cutting boards										
45	Fill holes in walls										
45	Clean walls in back/behind prep areas and storage tables in dishwasher area										
18/33	Sani dispenser at 3 comp sink dispensing at 1500ppm. Must be in range 150-400ppm quats										
	COS by diluting twice/using test strips to check.										
	Will manually mix and use test strips until repaired.										
W	Store wiping cloths in sani buckets										
	Mac N Cheese, casseroles, and creamed spinach commercially sealed/heated per manufacturer's instructions										
	Discussed cooling down methods including using shallow metal pans, speed rack, proper spacing, no lids										
	2 hours to 70 then 4 hours to 41F ro below/take temps often										
34	Fruit flies. Eliminate breeding sites.										
45	To clean floor drains										
32	Drink counter needing maintenance/ to be made cleanable										
34	Fruit flies under soda counter										
W	Store personal energy drinks in WIC low and separate										
45	Floors/chipping/duct tape on floor										
42	Clean in/around on equipment especially reach in hot holding unit for cooked meats										
18	Sani buckets setup to well over 400 ppm quats/will have to manually adjust and test with test strips										
W	Soft serve machine mix at 61F. comes out of dispense at 23F. nondairy powder mix that only says can place in refrigerator for 24 hours after mixing.										
W	No instructions to keep refrigerated at 41F. Mgmt to find out from distributor.										
Received by: (signature) <i>Monique Alcala</i>		Print: Monique Alcala				Title: Person In Charge/ Owner Manager					
Inspected by: (signature) <i>Christy Cortez, RS</i>		Print: Christy Cortez, RS				Samples: Y N # collected					

Form EH-06 (Revised 09-2015)