

Retail Food Establishment Inspection Report

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

Date: 10/10/2022		Time in: 2:45		Time out: 4:07		License/Permit # FS-9268			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: Joshua Hicks				* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____				10/90/A											
Physical Address: 2951 Ridge Rd Rockwall, TX					Pest control : Orkin/monthly		Hood Vent Hood US/5mo		Grease trap : city has info			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		Compliance Status		Employee Health						R							
OUT	IN	NO	NA	COS							OUT	IN	NO	NA	COS										
3					1. Proper cooling time and temperature							✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting									
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F)							✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth									
3					3. Proper Hot Holding temperature(135°F)						Preventing Contamination by Hands														
		✓			4. Proper cooking time and temperature							✓				14. Hands cleaned and properly washed/ Gloves used properly gloves used									
	✓				5. Proper reheating procedure for hot holding (165°F in 2 Hours)							✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)									
	✓				6. Time as a Public Health Control; procedures & records						Highly Susceptible Populations														
Approved Source												✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required no eggs									
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction US Foods						Chemicals														
	✓				8. Food Received at proper temperature check at receipt							✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables water only									
Protection from Contamination												✓				18. Toxic substances properly identified, stored and used									
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumbing														
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature							✓				19. Water from approved source; Plumbing installed; proper backflow device									
	✓				11. Proper disposition of returned, previously served or reconditioned discarded							✓				20. Approved Sewage/Wastewater Disposal System, proper disposal									
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																									
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel						R		OUT	IN	NO	NA	COS	Food Temperature Control/ Identification						R	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 3							W					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature								
	✓				22. Food Handler/ no unauthorized persons/ personnel							✓					28. Proper Date Marking and disposition								
Safe Water, Recordkeeping and Food Package Labeling												✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital									
	✓				23. Hot and Cold Water available; adequate pressure, safe						Permit Requirement, Prerequisite for Operation														
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled							✓				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022									
Conformance with Approved Procedures											Utensils, Equipment, and Vending														
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions							2					31. Adequate handwashing facilities: Accessible and properly supplied, used								
Consumer Advisory												✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used									
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label meats to required temps							✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided									
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						R		OUT	IN	NO	NA	COS	Food Identification						R	
W					34. No Evidence of Insect contamination, rodent/other animals							✓					41.Original container labeling (Bulk Food)								
	✓				35. Personal Cleanliness/eating, drinking or tobacco use						Physical Facilities														
	✓				36. Wiping Cloths; properly used and stored						1					42. Non-Food Contact surfaces clean									
	✓				37. Environmental contamination							✓				43. Adequate ventilation and lighting; designated areas used									
	✓				38. Approved thawing method							✓				44. Garbage and Refuse properly disposed; facilities maintained									
Proper Use of Utensils											1					45. Physical facilities installed, maintained, and clean									
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used							✓				46. Toilet Facilities; properly constructed, supplied, and clean									
	✓				40. Single-service & single-use articles; properly stored and used							✓				47. Other Violations									

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Form EH-06 (Revised 09-2015)Form EH-06 (Revised 09-2015)