

General Investigation/Visit Report

NET Health - Environmental Health Department
 815 North Broadway Avenue, Tyler, TX 75702
 Email: environmentalhealth@netphd.org
 Office: 903-535-0037 Fax: 903-592-0413
 Website: <https://www.mynethealth.org>



Name: SHEPS BBQ		Page #: 1 of 2
Property/Facility Address, City/State/Zip: 1013 E PALESTINE AVE Palestine TX 75801		Date: 06/16/2022
Purpose: Follow up Visit		Complaint/Permit #: 35840

OBSERVATIONS AND CORRECTIVE ACTIONS

AN INVESTIGATION OR A VISIT OF YOUR PROPERTY/FACILITY HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW WITH THE CORRESPONDING ITEM NUMBER:

This visit was a follow-up visit from a routine inspection that was conducted on 05/10/2022. The three imminent health hazards that were observed during this inspection in which resulted in a voluntary closure by the owner was:

- 1.) Discharging wastewater into a surface privy.
- 2.) Not enough refrigeration in the establishment.
- 3.) rodent infestation issue.

For this follow-up conducted on 06-16-2022 the observations were as follows.

Rodent droppings located throughout the facility. Specifically, there are rodent droppings inside of the the Establishment on shelving where the chopped beef is located at the service line there is rodent droppings adjacent to the walk in cooler that were observed on the floor base boards, the wire shelving unit that is located adjacent to the door that exits to where the main smoker is located has food related items that have had rodent droppings on them. Beside of the fountain drink station there is wire shelving units that has paperwork, boxes and non food related items that have rodent droppings on them. Inside of the Pantry area there is an extreme heavy smell of rodent urine and infestation issues inside of the pantry are. There is rodent droppings inside of the pantry on canned foods underneath the air conditioning unit. Behind the air conditioning unit along the wall there is globs of hair, dirt, debri, and build up in this area. Inside of the kitchen area there was one live roach behind the microwave and there were three rodent droppings on the shelf that the microwave is on. Behind the chest freezer there's is still a lot of buildup, dirt, grime, and any other foreign particles that are on the ground. Underneath the venthood system there is fryers and clean in place (CIP) equipment and underneath that equipment there is rodent droppings, food particles, and other debri that is located on the shelving underneath the fryers, along the baseboards and along the wall behind this cooking equipment there is rodent droppings as well. There is rodent droppings that are located along the the cracks and crevices of equipment where drawers are located on this equipment. There is rodent droppings inside of the restroom on the hot water heater and behind the hot water heater. There is rodent droppings on dry storage goods inside of the dry storage area that is exposed. There is light observed coming through the door that is at the back of the facility and at the door that exits out back beside the restroom door. There is flies throughout the establishment as well. There were two live rats located directly outside of the establishment on top of the smoker. One was trying to climb out of the ceilings and the owner killed it with a broom, the other was on top of the smoker and was not eliminated during this visit. Outside of the establishment there is equipment that is not being used and on the last visit there was an entire nest inside of this smoker. There have been live and dead rodents observed on every visit whether they were inside of the establishment or outside of the establishment where food prep does occur. This has been observed by more than one agency.

There are three parts to pest control:

- 1.) Construction: The establishment needs to be tightly fitted and closed up. No holes in the floors, walls, and ceilings. The cracks and crevices need to be all sealed up.
- 2.) Cleaning: In order to properly clean there needs to be extensive cleaning. Washing, rinsing, and sanitizing the entire facility. All of the equipment, floors, walls, food and non food contact surfaces need to be properly cleaned and sanitized.
- 3.) Maintenance: This is pest control and having routine spraying of from the pest control operator.

Received by: (signature) 	Print: Bruce Barrett	Title: Owner
Investigated/Visited by: (signature) 	Print: Dalton Ray Knight	

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 NOTICE: The owner is advised that every area inside of the establishment, food equipment, behind the equipment whether it is a movable piece of equipment or a CIP piece of equipment needs to be properly washed rinsed sanitized and cleaned. ALL RODENT DROPPINGS NEED TO BE REMOVED FROM THE BUILDING/ESTABLISHMENT. ALL LIVE OR DEAD RODENTS OR INSECTS NEED TO BE REMOVED AND ELIMINATED. THERE IS NO WAY FOR THE INSPECTOR TO TELL IF THE INFESTATION ISSUE HAS BEEN RESOLVED AT THIS POINT WITH LIVE RODENTS OUTSIDE OF THE ESTABLISHMENT AND RODENT DROPPINGS ON FOOD EQUIPMENT, FOOD ITEMS, AND FOOD RELATED ITEMS INSIDE OF THE ESTABLISHMENT. EVERY SINGLE INCH OF THIS ESTABLISHMENT NEEDS TO BE TOUCHED TO ENSURE THAT THIS ISSUE IS RESOLVED AND CORRECTED. PLEASE HAVE ALL PEST CONTROL PAPERWORK ONSITE FOR THE FOLLOW UP INSPECTION.

PLEASE FIX THE WATER LEAK UNDERNEATH THE 3 COMPARTMENT SINK AND CLEAN UP AND PUT DOWN LIME IN THE OUTSIDE AREA WHERE WASTEWATER WAS DISCHARGING.

NOTE: The owner states that pest control comes out weekly but this has not been able to be verified by the inspector. There have been some receipts provided but not all or at least not as many as there should be if pest control is coming once a week.



NOTE: SINCE THE FIRST INSPECTION IT HAS BEEN RECOMMENDED TO THE OWNER BRUCE BARRET THAT THE BEST COURSE OF ACTION TO ENSURE A QUICK RESOLUTION TO THIS ISSUE SINCE THE INFESTATION ISSUE WAS SO BAD WAS TO HIRE A PROFESSIONAL COMPANY TO COME TAKE CARE OF THE INFESTATION ISSUE SO THAT IS WAS RESOLVED. THE THREE PARTS OF PEST CONTROL WERE GIVEN TO THE OWNER AND EXPLAINED TO HIM. THERE HAS BEEN MULTIPLE EMAILS SENT TO THE OWNER AND ADDITIONAL CONVERSATIONS ON WHAT NEEDED TO BE DONE TO GET THIS ISSUE FIXED AND RESOLVED. THERE HAS BEEN MULTIPLE VISITS TO THIS FACILITY SINCE THE INITIAL INSPECTION TO HELP BRUCE WITH THE CONVERSATIONS BEING THE SAME EVERY TIME ON WHAT IS NEEDED TO BE DONE.

NOTE: DURING THIS VISIT IT WAS RECORDED WITH THE BOBLOV BODY CAMERA AND THE PHONE CONVERSATION WITH THE ENVIRONMENTAL HEALTH DIRECTOR. THE CITY COUNCIL MEMBER JUSTIN FLORENCE SHOWED UP ONSITE DURING THE VISIT AS WELL.

NOTE: THE OWNER WAS GIVEN GUIDANCE DOCUMENTATION AND CLARIFICATIONS FROM THE STATES WEBSITE, A COPY OF THE DISTRICT ORDER, AND APPLICATIONS TO MOBILE FOOD UNIT TO OWNER.

*****NOTE*****

An informal hearing has been scheduled for the 18th of July, 2022 at 0830. Owner advised that this hearing is to discuss further corrective actions that are needed inside of the establishment. Please let us know if something changes a and you need to reschedule.

Received by: (signature) 	Print: Bruce Barrett	Title: Owner
Investigated/Visited by: (signature) 	Print: Dalton Ray Knight	