

Texas Department of State Health Services Retail Food Establishment Inspection Report

Date:		Time in:	Time in: Time out:		I	icense/Po	ermi	nit #							Est. Type		Risk Cat	tegory	Page o	of					
Purpose of Inspection: 1-Compliance 2-Routine									3-Field Investigation 4-Visit					-Visit	\Box	5-0	Other	TOTAL/S	SCORE	_					
Establishment Name: Contact/Owner							lame	e:							of Repeat Vi of Violation	eat Violations: lations COS:									
Physical Address: City/County:										Zip	Cod	e:	Ph	none	::			ollow-up: o (circl							
Compliance Status: Out = not in compliance IN = in compliance																			repeat vio						
Mark the appropriate points in the OUT box for each numbered item Mark '															ox for IN, NO, NA			an asteris	sk' * 'in	appropriate b	ox for R	_			
Priority Items (3 Points) violations Compliance Status									Keq	uire			<i>iate</i> iance			ive Action not to	o exceea 3	aays					_		
O U T	I N	N O	N A	C O S							R		O U T	I N	N O	N A	C O S	Employee Health						R	ì.
1				J	1. Proper cooling time and temperature								-					12. Management, food employees and conditional employe knowledge, responsibilities, and reporting					employees;		
					2. Proper Cold Holding temperature(41°F/ 45°F)													13. Proper use of restriction and exclusion; No discharge freves, nose, and mouth					charge from		_
					3. Proper Hot Holding temperature(135°F)													Preventing Contamination by Hands							
					4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2												14. Hands cleaned and properly washed/ Gloves used 15. No bare hand contact with ready to eat foods or ap								_
					Hours)	ing proce	edure for no	ot noia	iiig (163	F III Z								alternate metho)	
					6. Time as a Pub	blic Heal	th Control;	proced	dures &	records								uncommute meeting	Highly Su						
						App	oroved Sou	rce					16. Pasteurized foods used; prohibited food ne Pasteurized eggs used when required							od not off					
					7. Food and ice of good condition, destruction					ood in			Chemicals												
					8. Food Receive	ed at prop	per tempera	ture										17. Food additive & Vegetables	ves; approv	ed an	d properly	y stored;	Washing Fru	iits	
							from Cont											18. Toxic subst	ances prope	rly ic	lentified,	stored an	ıd used		_
					9. Food Separate				during fo	ood									Wa	ater/	Plumbin	ıg			
					preparation, stor				: Cleans	nd and			ı	1	1	1		19. Water from	approved s	ource	· Plumbir	na inetalle	ed: proper		
					Sanitized at		opm/temper		s, Cleane	and								backflow device		ource	, r iuiiioii	ng mstan	eu, proper		
					11. Proper disposition of returned, previously served or reconditioned													20. Approved Sewage/Wastewater Disposal System, proper disposal					m, proper		
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Corrective Actions to Ensure Safe Food

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Item No.

1 Cooling

• TCS* food cooled from 135° F to 70° F more than 2 hours OR 135° F to 41° F (45° F) More than 6 hours; OR prepared food cooled to 41° F (45° F) more than 4 hours: Action: Voluntary destruction, rapid reheating of cooked foods if less than 4 hours

2 Cold Hold

• TCS food held above 41° F (45° F) more than 4 hours: *Action: Voluntary destruction*

• TCS food held above 41° F (45° F) <u>less than</u> 4 hours: *Action: Rapid cool (e.g. ice bath)*

3 Hot Hold

• TCS food held below 135° F more than 4 hours: *Action: Voluntary destruction*

• TCS food held below 135° F less than 4 hours: *Action:* Rapid reheats to 165° F or more

4 Cooking

• TCS food undercooked:

Action: Re-cook to proper temperature

5 Rapid Reheating

• TCS food improperly reheated: *Action: Reheat rapidly to 165* • *F*

7 Approved Source/Sound Condition

• Foods from unapproved sources/unsound condition: *Action: Voluntary destruction*

9 Cross-Contamination of Raw/Cooked Foods

 Ready-To-Eat food contaminated by raw TCS food: *Action: Voluntary destruction of ready-to-eat foods*

14 Handwashing

Food employees observed not washing hands:
 Action: Instruct employees to wash hands as specified in the Rules.

15 Proper Handling of Ready-to-Eat Foods

• Employee did not properly wash and sanitize hands before touching ready-to-eat food with Bare hands:

Action: Voluntary destruction

19, 23 Water Supply

• Facility does not have water for washing hands, preparing food, or cleaning equipment/utensils: *Action: Voluntary suspension of food preparation*

^{*} Time/Temperature Control for Safety (TCS)



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