**Texas Department of State Health Services**  
**Retail Food Establishment Inspection Report**  

<table>
<thead>
<tr>
<th>Purpose of Inspection:</th>
<th>1-Compliance</th>
<th>2-Routine</th>
<th>3-Field Investigation</th>
<th>4-Visit</th>
<th>5-Other</th>
<th>TOTAL/SCORE</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Establishment Name:</strong></td>
<td>Contact/Owner Name:</td>
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<tr>
<td><strong>Physical Address:</strong></td>
<td>City/County:</td>
<td>Zip Code:</td>
<td>Phone:</td>
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<tr>
<td><strong>Compliance Status:</strong></td>
<td>Out = not in compliance</td>
<td>IN = in compliance</td>
<td>NO = not observed</td>
<td>NA = not applicable</td>
<td>COS = correct on site</td>
<td>R = repeat violation</td>
</tr>
</tbody>
</table>

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 asterisk (*) 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**
  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
- 8. Food Received at proper temperature

### Protection from Contamination
- 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting
- 10. Food contact surfaces and Returnables; Cleaned and Sanitized at ppm/temperature
- 11. Proper disposition of returned, previously served or reconditioned

### Employee Health
- 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
- 13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth

### Preventing Contamination by Hands
- 14. Hands cleaned and properly washed; Gloves used properly
- 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y___ N____)

### Highly Susceptible Populations
- 16. Pasteurized foods used; prohibited food not offered
- 17. Food additives; approved and properly stored; Washing Fruits & Vegetables
- 18. Toxic substances properly identified, stored and used

### Chemicals
- 19. Water from approved source; Plumbing installed; proper backflow device
- 20. Approved Sewage/Wastewater Disposal System, proper disposal

### Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

- **Compliance Status**
- **Demonstration of Knowledge/ Personnel**
  21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)
  22. Food Handler/ no unauthorized persons/personnel

- **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/Buffet Plate)/ Allergen Label

### Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

- **Prevention of Food Contamination**
  34. No Evidence of Insect contamination, rodent/other animals
  35. Personal Cleanliness/eating, drinking or tobacco use
  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

### Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

- **Food Temperature Control/ Identification**
  27. Proper cooking method used; Equipment Adequate to Maintain Product Temperature
  28. Proper Date Marking and disposition
  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips

### Permit Requirement, Prerequisite for Operation
- 30. Food Establishment Permit (Current & Valid)

### Utensils, Equipment, and Vending
- 31. Adequate handwashing facilities: Accessible and properly supplied, used
- 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
- 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

- **Food Identification**
  41. Original container labeling (Bulk Food)

### Physical Facilities
- 42. Non-Food Contact surfaces clean
- 43. Adequate ventilation and lighting; designated areas used
- 44. Garbage and Refuse properly disposed; facilities maintained
- 45. Physical facilities installed, maintained, and clean
- 46. Toilet Facilities; properly constructed, supplied, and clean
- 47. Other Violations

### Received by: (signature)
### Inspected by: (signature)
## Corrective Actions to Ensure Safe Food

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Action</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td><strong>Cooling</strong>&lt;br&gt;• TCS* food cooled from 135°F to 70°F <strong>more than</strong> 2 hours OR 135°F to 41°F (45°F F) <strong>more than</strong> 6 hours; OR prepared food cooled to 41°F (45°F F) <strong>more than</strong> 4 hours:&lt;br&gt;<strong>Action:</strong> Voluntary destruction, rapid reheating of cooked foods if less than 4 hours</td>
</tr>
<tr>
<td>2</td>
<td><strong>Cold Hold</strong>&lt;br&gt;• TCS food held above 41°F (45°F F) <strong>more than</strong> 4 hours:&lt;br&gt;<strong>Action:</strong> Voluntary destruction &lt;br&gt;• TCS food held above 41°F (45°F F) <strong>less than</strong> 4 hours:&lt;br&gt;<strong>Action:</strong> Rapid cool (e.g. ice bath)</td>
</tr>
<tr>
<td>3</td>
<td><strong>Hot Hold</strong>&lt;br&gt;• TCS food held below 135°F <strong>more than</strong> 4 hours:&lt;br&gt;<strong>Action:</strong> Voluntary destruction &lt;br&gt;• TCS food held below 135°F <strong>less than</strong> 4 hours:&lt;br&gt;<strong>Action:</strong> Rapid reheats to 165°F or more</td>
</tr>
<tr>
<td>4</td>
<td><strong>Cooking</strong>&lt;br&gt;• TCS food undercooked:&lt;br&gt;<strong>Action:</strong> Re-cook to proper temperature</td>
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<td>5</td>
<td><strong>Rapid Reheating</strong>&lt;br&gt;• TCS food improperly reheated:&lt;br&gt;<strong>Action:</strong> Reheat rapidly to 165°F</td>
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<td>7</td>
<td><strong>Approved Source/Sound Condition</strong>&lt;br&gt;• Foods from unapproved sources/unsound condition:&lt;br&gt;<strong>Action:</strong> Voluntary destruction</td>
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<td>9</td>
<td><strong>Cross-Contamination of Raw/Cooked Foods</strong>&lt;br&gt;• Ready-To-Eat food contaminated by raw TCS food:&lt;br&gt;<strong>Action:</strong> Voluntary destruction of ready-to-eat foods</td>
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<td>14</td>
<td><strong>Handwashing</strong>&lt;br&gt;• Food employees observed not washing hands:&lt;br&gt;<strong>Action:</strong> Instruct employees to wash hands as specified in the Rules.</td>
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<td>15</td>
<td><strong>Proper Handling of Ready-to-Eat Foods</strong>&lt;br&gt;• Employee did not properly wash and sanitize hands before touching ready-to-eat food with Bare hands:&lt;br&gt;<strong>Action:</strong> Voluntary destruction</td>
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<td>19, 23</td>
<td><strong>Water Supply</strong>&lt;br&gt;• Facility does not have water for washing hands, preparing food, or cleaning equipment/utensils:&lt;br&gt;<strong>Action:</strong> Voluntary suspension of food preparation</td>
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* Time/Temperature Control for Safety (TCS)
## TEMPERATURE OBSERVATIONS

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## OBSERVATIONS AND CORRECTIVE ACTIONS

AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:

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Received by:

(signature)

Print:

Title: Person In Charge/ Owner

Samples: Y N

# collected

Inspected by:

(signature)

Print:

Form EH-06 (Revised 09-2015)