

Texas Food Establishment Rules

Standardization and Certification Field Exercise Workbook



October 2015

Texas Department of State Health Services
Division for Regulatory Services
Environmental and Consumer Safety Section
Policy, Standards, and Quality Assurance Unit
Public Sanitation and Retail Food Safety Group

Standardizing Officers Use Only

Initial Standardization

Re-Standardization

Standard Copy

Candidate Copy

Completion Date _____

PREFACE

This Standardization and Certification Retail Food Inspection Training Officers Field Exercise Manual has been adapted from the Standardization and Certification Retail Food Inspection Training Officers Procedures Manual. Certification as a Retail Foods Standardization Inspection /Training Officer will be achieved upon successful completion of the field exercises.

INITIAL CERTIFICATION PROCESS:

The standardization process consists of a field exercise which includes 8 joint inspections of retail food establishments selected by the standardization officer (standard). Facilities selected for inspection will include four high risk facilities, two medium risk facilities, one highly susceptible population facility, and one facility with an existing HACCP plan.

RECERTIFICATION PROCESS:

The standardization recertification process requires field exercise to include 6 joint inspections of retail food establishments selected by the standardization officer (standard). Facilities selected for inspection must include three high risk facilities, two medium risk facilities, and one facility with an existing HACCP plan. During the HACCP Exercise, Annex 4-3 is optional.

COMPLETION REQUIREMENTS:

Upon successful completion, the candidate is expected to annually standardize 2 other inspectors and complete at least 5 training courses and / or corrective action plans.

DSHS STANDARDIZATION EXERCISE SUMMARY

The standardization certification process requires field exercises to include 8 joint inspections of retail food establishments. Facilities selected for inspection must be comprised of high- and medium-risk facilities, to include four high risk facilities, two medium risk facilities, one highly susceptible population facility (HSP), and one facility with an existing HACCP plan. Circle the type of facility in the Risk Category column.

During at least one of the joint inspections, the Candidate will develop a mock Corrective Action Plan (CAP) with the person in charge for a critical control point that is out of compliance (Annex 3-1). This exercise will be indicated by a check mark in the CAP column.

During the joint inspection of a facility with an existing HACCP plan, annex 4-1, 2 & 3 are to be completed. This exercise will be indicated by a check mark in the HACCP Exercise column.

The Candidate shall complete a flow diagram, with the appropriate CCP's and critical limits for each of the three processes.

Process 1: Food prepared with no cook step—a ready-to-eat food that is stored, prepared and served such as tuna salad, green salad, coleslaw, or Caesar salad dressing.

Process 2: Food prepared for same day service—food that is stored, prepared, cooked, and served such as hamburgers, cooked eggs, and entrees for “special of the day”.

Process 3: Complex food preparation—food that is stored, prepared, cooked, cooled, reheated, hot held and served such as soups, chili, egg rolls, or taco fillings.

Facility	Insp. Date:	Risk Category (Please circle one)		Flow Chart	CAP Exercise	HACCP Exercise
1.		High HSP	Med HACCP			
2.		High HSP	Med HACCP			
3.		High HSP	Med HACCP			
4.		High HSP	Med HACCP			
5.		High HSP	Med HACCP			
6.		High HSP	Med HACCP			
7.		High HSP	Med HACCP			
8.		High HSP	Med HACCP			

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Date:		Time in:		Time out:		License/Permit #		Est. Type		Risk Category		Page ___ of ___	
Purpose of Inspection:		<input type="checkbox"/> 1-Compliance		<input type="checkbox"/> 2-Routine		<input type="checkbox"/> 3-Field Investigation		<input type="checkbox"/> 4-Visit		<input type="checkbox"/> 5-Other		TOTAL/SCORE	
Establishment Name:				Contact/Owner Name:				* Number of Repeat Violations: ___		✓ Number of Violations COS: ___			
Physical Address:				City/County:		Zip Code:		Phone:		Follow-up: Yes No			
<p>Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation 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</p>													
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days													
Compliance Status						Compliance Status							
O	I	N	N	C	R	O	I	N	N	C	R		
U	N	O	A	O		U	N	O	A	O			
T				S		T				S			
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health							
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. 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							
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							
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						Chemicals							
8. Food Received at proper temperature						17. Food additives; approved and properly stored; Washing Fruits & Vegetables							
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 ppm/temperature						19. Water from approved source; Plumbing installed; proper backflow device							
11. Proper disposition of returned, previously served or reconditioned						20. Approved Sewage/Wastewater Disposal System, proper disposal							
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status						Compliance Status							
O	I	N	N	C	R	O	I	N	N	C	R		
U	N	O	A	O		U	N	O	A	O			
T				S		T				S			
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification							
21. Person in charge present, demonstration of knowledge, duties/ Certified Food Manager (CFM)						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							
23. Hot and Cold Water available; adequate pressure						Permit Requirement, Prerequisite for Operation							
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current & Valid)							
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						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						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													
Compliance Status						Compliance Status							
O	I	N	N	C	R	O	I	N	N	C	R		
U	N	O	A	O		U	N	O	A	O			
T				S		T				S			
Prevention of Food Contamination						Food Identification							
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)							
35. Personal Cleanliness/eating, drinking or tobacco						Physical Facilities							
36. Wiping Cloths; properly used and stored						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						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							
Received by: (signature)						Print:						Title: Person In Charge/ Owner	
Inspected by: (signature)						Print:						Business Email:	

Corrective Actions to Ensure Safe Food

Page 3 of 3

Item No.

- 1 Cooling
 •TCS* food cooled from 135° F to 70° F more than 2 hours OR 135° F to 41° F More than 6 hours; OR prepared food cooled to 41° 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 more than 4 hours:
 Action: Voluntary destruction
- TCS food held above 41° F less than 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)**

DSHS STANDARDIZATION REPORT VIOLATIVE CONDITIONS OBSERVED

Establishment Name: _____

Inspection Report Item #	TFER Citation	TFER Page #	Condition Observed

DSHS STANDARDIZATION REPORT VIOLATIVE CONDITIONS OBSERVED

Establishment Name: _____

Inspection Report Item #	TFER Citation	TFER Page #	Condition Observed

DSHS STANDARDIZATION REPORT FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

Establishment Name: _____

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS	
<u>TFER Interventions:</u> Demonstration of knowledge Hands as a vehicle of contamination ----- Employee health Time temperature relationships ----- Time temperature relationships ----- Consumer advisory	<u>Risk Factors:</u> Unsafe food sources Poor personal hygiene Contaminated equipment Inadequate cooking Improper holding temperatures

For each item, indicate one of the following for **OBSERVATIONAL STATUS**: IN - Item found in compliance; OUT - Item found out of compliance, with documentation of the violation noted on the Violated Condition Observed Report; N.O. - Not observed; N.A. - Not applicable

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

*Indicates priority /priority foundation items

STATUS

1. TIME/TEMPERATURE CONTROLS

1.1. Cooling*

- | | | | | | |
|----|-----|----|----|----|---|
| IN | OUT | NA | NO | A. | Cooked TCS food cooled from 57°C (135°F) to 21°C (70°F) within 2 hours and from 21°C (70°F) to 5°C (41°F) or below within 4 hours |
| IN | OUT | NA | NO | B. | TCS food (from ambient temperature ingredients) cooled to 5°C (41°F) or below within 4 hours |
| IN | OUT | NA | NO | C. | Foods received at a temperature according to Law cooled to 5°C (41°F) within 4 hours |
| IN | OUT | NA | NO | D. | After receiving, raw shell eggs placed in 7°C (45°F) ambient air temperature |

1.2 PHF Cold & Hot Holding*

- | | | | | | |
|----|-----|----|---|----|---|
| IN | OUT | A. | TCS food maintained at 5°C (41°F) or below, except during preparation, cooking, cooling or when time is used as a public health control | | |
| IN | OUT | NA | NO | B. | TCS food maintained at 57°C (135°F) or above, except during preparation, cooking or cooling or when time is used as a public health control |
| IN | OUT | NA | NO | C. | Roasts held at a temperature of 54°C (130°F) or above |
| IN | OUT | NA | NO | D. | Untreated shell eggs stored in 7° (45°F) ambient air temperature |

1.3 Inadequate Cook*

- | | | | | | |
|----|-----|----|----|----|--|
| IN | OUT | NA | NO | A. | Raw eggs broken on request and prepared for immediate service cooked to 63°C (145°F) for 15 seconds. Raw eggs broken, but not prepared for immediate service cooked to 68°C (155°F) for 15 seconds |
| IN | OUT | NA | NO | B. | Comminuted fish, meat, and game animals cooked to 68°C (155°F) for 15 seconds |
| IN | OUT | NA | NO | C. | Pork roasts and beef roasts, including formed roasts, cooked to 54°C (130°F) for 112 minutes or as chart specified and according to oven parameters per chart |
| IN | OUT | NA | NO | D. | Ratites and injected meats cooked to 68°C (155°F) for 15 seconds |

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

*Indicates priority /priority foundation items

STATUS

	1. TIME/TEMPERATURE CONTROLS	
	1.3 Inadequate Cook*	
IN OUT NA NO	E.	Poultry; stuffed fish/meat/pasta/poultry/ratites; or stuffing containing fish, meat, poultry, or ratites cooked to 74°C (165°F) for 15 seconds
IN OUT NA NO	F.	Whole-muscle, intact beef steaks cooked to surface temperature of 63°C (145°F) on top and bottom. Meat surfaces has a cooked color
IN OUT NA NO	G.	Raw animal foods rotated, stirred, covered, and heated to 74°C (165°F) in microwave. Food stands for 2 minutes after cooking
IN OUT NA NO	H.	All other raw animal foods cooked to 63°C (145°F) for 15 seconds
IN OUT NA NO	I.	Wild game animals cooked to 74° C (165° F) for 15 seconds
IN OUT NA NO	J.	Raw animal foods cooked, using a non-continuous cooking process, cooked to the time/temperature requirements specified for the particular raw animal food
IN OUT NA NO	K.	Plant food cooking for hot holding
	1.4 Reheating for Hot Holding*	
IN OUT NA NO	A.	TCS food that is cooked and cooled on premises is rapidly reheated to 74°C (165°F) for 15 seconds for hot holding
IN OUT NA NO	B.	TCS food reheated to 74°C (165°F) or higher in a microwave
IN OUT NA NO	C.	Commercially processed RTE food reheated to 57°C (135°F) or above
IN OUT NA NO	D.	Remaining unsliced portions of roasts reheated for hot holding using minimum oven parameters
	1.5 Date Marking & Discarding*	
IN OUT	A.	Date marking for RTE, TCS food prepared on-site or opened commercial container held for more than 24 hours
IN OUT NA NO	B.	Discarding RTE, TCS food prepared on site or opened commercial container held at < 5°C (41°F) for <7 days
	1.6 Time*	
IN OUT NA NO	A.	When only time is used as a public health control, food is cooked and served within 4 hours
IN OUT NA NO	B.	
	2. FOOD FROM APPROVED SOURCE*	
IN OUT	A.	All food from regulated food processing plants / no home prepared or canned foods/ standards for eggs, milk, juice*
IN OUT NA	B.	All shellfish from NSSP listed sources / no recreationally caught shellfish received or sold*
IN OUT NA NO	C.	Game and wild mushrooms approved by regulatory authority*
IN OUT	D.	Food received at proper temperatures / protected from contamination during transportation and receiving / safe and unadulterated food*
IN OUT NA NO	E.	Shellstock tags retained for 90 days from the date the container is emptied*
IN OUT NA NO	F.	Written documentation of parasite destruction maintained for fish products for 90 days

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

*Indicates priority /priority foundation items

STATUS

	3. PROTECTION FROM CONTAMINATION*
IN OUT NA NO	A. Separating raw animal foods from raw RTE food and separating raw animal foods from cooked RTE food
IN OUT NA NO	B. Raw animal foods separated from each other during storage, preparation, holding, and display
IN OUT	C. Food protected from environmental contamination – priority item
IN OUT	D. After being served or sold to a consumer, food is not re-served
IN OUT	E. Discarding or reconditioning unsafe, adulterated or contaminated food
	4. FOOD-CONTACT SURFACES*
IN OUT	Food-contact surfaces and utensils are clean to sight and touch and sanitized before use
	5. DEMONSTRATION OF KNOWLEDGE*
IN OUT	TFER compliance, certified via testing with accredited program, or responses to safety questions regarding operation*
	6. EMPLOYEE HEALTH*
IN OUT	A. Management awareness and policy regarding handling employee health situations
IN OUT	B. Visible or known symptoms / or known diagnosis dealt with according to the TFER
IN OUT	C. Clean-up of Vomiting and Diarrheal Events
	7. GOOD HYGIENIC PRACTICES*
IN OUT NO	Food employees eat, drink, and use tobacco only in designated areas / do not use a utensil more than once to taste food that is sold or served / do not handle or care for animals present. Food employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, or unwrapped single-service or single-use articles*
	8. PROPER, ADEQUATE HANDWASHING*
IN OUT NO	Hands clean and properly washed
	9. PREVENTION OF CONTAMINATION FROM HANDS*
IN OUT NA NO	Exposed, RTE food not touched by bare hands unless employees have utilized the special handwash procedures specified in the TFER §228.38(b) and §228.65(a)
	10. HANDWASH FACILITIES*
IN OUT	A. Handwash facilities conveniently located and accessible for employees
IN OUT	B. Handwash facilities supplied with hand cleanser / sanitary towels / hand drying devices/signage

- 11. FOOD & FOOD PREPARATION FOR HIGHLY SUSCEPTIBLE POPULATIONS***
- IN OUT NA A. Prepackaged juice/beverage containing juice with a warning label (21 CFR, Section 101.17(g)) not served
- IN OUT NA NO B. Use pasteurized eggs in recipes if eggs are undercooked; and if eggs are combined unless: cooked to order & immediately served; used immediately before baking and thoroughly cooked; or a HACCP plan controls *Salmonella Enteritidis*
- IN OUT NA NO C. Raw or partially cooked animal food and raw seed sprouts not served
- 12. CHEMICAL**
- IN OUT NA A. If used, no unapproved food or color additives. Sulfites not applied to fresh fruits and vegetables intended for raw consumption*
- IN OUT B. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies*, and other personal care items properly identified, stored, and used
- IN OUT NA C. Poisonous or toxic materials held for retail sale properly stored*
- 13. CONSUMER ADVISORY***
- IN OUT NA A. Inform especially vulnerable consumers about the increased risk associated with eating animal foods in raw or undercooked form via disclosure and reminder; brochure fulfills essential criteria
- IN OUT NA B. A card, sign or other effective means of notification is displayed to notify consumer that clean tableware is to be used upon return to the self-service areas such as salad bars and buffets
- 14. CONFORMANCE WITH APPROVED PROCEDURES***
- IN OUT NA A. Variance obtained for Specialized Processing Methods (smoking for preservation, curing, using additives as preservatives, or using reduced oxygen to package food)
- IN OUT NA B. If conducting processing that requires a variance, complies with required variance and required HACCP procedures by monitoring CCP's and taking necessary corrective actions
- IN OUT NA C. If conducting reduced oxygen packaging with 2 barriers—HACCP plan required.
- 15. Treating Juice***
- IN OUT NA When packaged in a food establishment, juice is treated under a HACCP Plan to reduce pathogens or labeled as specified in the TFER.

SCORE: Number of disagreements for **Interventions/Risk Factors:** _____

DSHS STANDARDIZATION REPORT GOOD RETAIL PRACTICES (GRPs)

Establishment Name: _____

ABBREVIATIONS

"CCP" - critical control point Program	"NSSP" - National Shellfish Sanitation
"CL" - critical limit	"HSP" - highly susceptible population
"GRP" - good retail practice	"RTE" - ready-to-eat
"HACCP" - hazard analysis critical control point	"CAP" - Corrective Action Plan
"TCS food" - Time/temperature control for safety food	

For each item, indicate one of the following for **OBSERVATIONAL STATUS**: IN - Item found in compliance; OUT - Item found out of compliance, with documentation of the violation noted on the Violative Condition Observed Report; N.O. - Not observed; N.A. - Not applicable

GOOD RETAIL PRACTICES (GRPs)

*Indicates items that are always priority/priority foundation according to the DSHS Texas Food Establishment Rules. The item requires immediate attention.

STATUS

	PERSONNEL
IN OUT NA	16. Personal Cleanliness (fingernails, jewelry, outer clothing, hair restraints)
	FOOD & FOOD PROTECTION
IN OUT	17. Food source*, original container, properly labeled*, condition, used*, honestly presented*, segregated distressed products
IN OUT	18. Protection from contamination—core items
IN OUT	19. Facilities / equipment to control product temperature
IN OUT	20. TCS food properly thawed
IN OUT	21. Dispensing of food / utensils properly stored
	FOOD EQUIPMENT
IN OUT	22. Thermometers provided and conspicuous*
IN OUT	23. Food and nonfood-contact surfaces: designed / constructed, maintained, installed, located, operated, cleanable*
IN OUT	24. Warewashing facility: designed, constructed, installed, located, operated, cleanable, used
IN OUT	25. Wiping cloths, linens, napkins, gloves, sponges: properly used, stored
IN OUT	26. Storage, handling of clean equipment, utensils
IN OUT	27. Single-service / single-use articles: storage, dispensing, use, no reuse
	WATER*
IN OUT	28. Safe water source, hot & cold under pressure, adequate quantity

GOOD RETAIL PRACTICES (GRPs)

PLUMBING

- IN OUT 29. Installed*, maintained
- IN OUT 30. Cross connection*, back siphonage, backflow prevention*

TOILET FACILITIES

- IN OUT 31. Number*, convenient, accessible, designed, installed
- IN OUT 32. Toilet rooms enclosed, self-closing doors; fixtures, good repair, clean proper waste receptacles

SEWAGE

- IN OUT 33. Sewage and waste water disposal*

GARBAGE & REFUSE DISPOSAL

- IN OUT 34. Containers or receptacles: covered, adequate number, insect / rodent proof, frequency of removal, clean. Area properly constructed, necessary implements, supplies

PHYSICAL FACILITY

- IN OUT 35. Floors, walls, ceilings: designed, constructed, maintained, clean
- IN OUT 36. Lighting, ventilation, dressing rooms / designated areas maintained
- IN OUT 37. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored
- IN OUT 38. Complete separation from living / sleeping quarters; laundry

PEST & ANIMAL CONTROL

- IN OUT 39. Presence of insects / rodents eliminate*: outer openings protected, animals as allowed*

SCORE: Number of disagreements for **Good Retail Practices (GRPs):** _____

Date:		Time in:		Time out:		License/Permit #		Est. Type		Risk Category		Page __ of __	
Purpose of Inspection:		1-Compliance		2-Routine		3-Field Investigation		4-Visit		5-Other		TOTAL/SCORE	
Establishment Name:				Contact/Owner Name:				* Number of Repeat Violations: ____		✓ Number of Violations COS: ____			
Physical Address:				City/County:		Zip Code:		Phone:		Follow-up: Yes No			
<p align="center">Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation 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</p>													
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U	T	O	A	O		U	T	O	A	O			
												Time and Temperature for Food Safety (F = degrees Fahrenheit)	
												Employee Health	
												1. Proper cooling time and temperature	
												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	
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												Highly Susceptible Populations	
												16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
												Chemicals	
												17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
												18. Toxic substances properly identified, stored and used	
												Water/ Plumbing	
												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						Compliance Status							
O	I	N	N	C	R	O	I	N	N	C	R		
U	T	O	A	O		U	T	O	A	O			
												Demonstration of Knowledge/ Personnel	
												Food Temperature Control/ Identification	
												21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	
												27. Proper cooling 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	
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Compliance Status						Compliance Status							
O	I	N	N	C	R	O	I	N	N	C	R		
U	T	O	A	O		U	T	O	A	O			
												Prevention of Food Contamination	
												Food Identification	
												34. No Evidence of Insect contamination, rodent/other animals	
												Physical Facilities	
												41. Original container labeling (Bulk Food)	
												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)						Print:						Title: Person In Charge/ Owner	
Inspected by: (signature)						Print:						Business Email:	

Corrective Actions to Ensure Safe Food

Page 3 of 3

Item No.

- 1 Cooling
 •TCS* food cooled from 135° F to 70° F more than 2 hours OR 135° F to 41° F
 More than 6 hours; OR prepared food cooled to 41° 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 more than 4 hours:
 Action: Voluntary destruction
- TCS food held above 41° F less than 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)**

DSHS STANDARDIZATION REPORT VIOLATIVE CONDITIONS OBSERVED

Establishment Name: _____

Inspection Report Item #	TFER Citation	TFER Page #	Condition Observed

**DSHS STANDARDIZATION REPORT
VIOLATIVE CONDITIONS OBSERVED**

Establishment Name: _____

Inspection Report Item #	TFER Citation	TFER Page #	Condition Observed

DSHS STANDARDIZATION REPORT FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

Establishment Name: _____

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS	
<p><u>TFER Interventions:</u> Demonstration of knowledge Hands as a vehicle of contamination ----- Employee health Time temperature relationships ----- Time temperature relationships ----- Consumer advisory</p>	<p><u>Risk Factors:</u> Unsafe food sources Poor personal hygiene Contaminated equipment Inadequate cooking Improper holding temperatures</p>

For each item, indicate one of the following for **OBSERVATIONAL STATUS**: IN - Item found in compliance; OUT - Item found out of compliance, with documentation of the violation noted on the Violated Condition Observed Report; N.O. - Not observed; N.A. - Not applicable

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

*Indicates priority /priority foundation items

STATUS

1. TIME/TEMPERATURE CONTROLS

1.1. Cooling*

- | | | | | | |
|-----------|------------|-----------|-----------|-----------|---|
| IN | OUT | NA | NO | A. | Cooked TCS food cooled from 57°C (135°F) to 21°C (70°F) within 2 hours and from 21°C (70°F) to 5°C (41°F) or below within 4 hours |
| IN | OUT | NA | NO | B. | TCS food (from ambient temperature ingredients) cooled to 5°C (41°F) or below within 4 hours |
| IN | OUT | NA | NO | C. | Foods received at a temperature according to Law cooled to 5°C (41°F) within 4 hours |
| IN | OUT | NA | NO | D. | After receiving, raw shell eggs placed in 7°C (45°F) ambient air temperature |

1.2 PHF Cold & Hot Holding*

- | | | | | | |
|-----------|------------|-----------|-----------|-----------|---|
| IN | OUT | | | A. | TCS food maintained at 5°C (41°F) or below, except during preparation, cooking, cooling or when time is used as a public health control |
| IN | OUT | NA | NO | B. | TCS food maintained at 57°C (135°F) or above, except during preparation, cooking or cooling or when time is used as a public health control |
| IN | OUT | NA | NO | C. | Roasts held at a temperature of 54°C (130°F) or above |
| IN | OUT | NA | NO | D. | Untreated shell eggs stored in 7° (45°F) ambient air temperature |

1.3 Inadequate Cook*

- | | | | | | |
|-----------|------------|-----------|-----------|-----------|--|
| IN | OUT | NA | NO | A. | Raw eggs broken on request and prepared for immediate service cooked to 63°C (145°F) for 15 seconds. Raw eggs broken, but not prepared for immediate service cooked to 68°C (155°F) for 15 seconds |
| IN | OUT | NA | NO | B. | Comminuted fish, meat, and game animals cooked to 68°C (155°F) for 15 seconds |
| IN | OUT | NA | NO | C. | Pork roasts and beef roasts, including formed roasts, cooked to 54°C (130°F) for 112 minutes or as chart specified and according to oven parameters per chart |
| IN | OUT | NA | NO | D. | Ratites and injected meats cooked to 68°C (155°F) for 15 seconds |

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

*Indicates priority /priority foundation items

STATUS

	1. TIME/TEMPERATURE CONTROLS
	1.3 Inadequate Cook*
IN OUT NA NO	E. Poultry; stuffed fish/meat/pasta/poultry/ratites; or stuffing containing fish, meat, poultry, or ratites cooked to 74°C (165°F) for 15 seconds
IN OUT NA NO	F. Whole-muscle, intact beef steaks cooked to surface temperature of 63°C (145°F) on top and bottom. Meat surfaces has a cooked color
IN OUT NA NO	G. Raw animal foods rotated, stirred, covered, and heated to 74°C (165°F) in microwave. Food stands for 2 minutes after cooking
IN OUT NA NO	H. All other raw animal foods cooked to 63°C (145°F) for 15 seconds
IN OUT NA NO	I. Wild game animals cooked to 74° C (165° F) for 15 seconds
IN OUT NA NO	J. Raw animal foods cooked, using a non-continuous cooking process, cooked to the time/temperature requirements specified for the particular raw animal food
IN OUT NA NO	K. Plant food cooking for hot holding
	1.4 Reheating for Hot Holding*
IN OUT NA NO	A. TCS food that is cooked and cooled on premises is rapidly reheated to 74°C (165°F) for 15 seconds for hot holding
IN OUT NA NO	B. TCS food reheated to 74°C (165°F) or higher in a microwave
IN OUT NA NO	C. Commercially processed RTE food reheated to 57°C (135°F) or above
IN OUT NA NO	D. Remaining unsliced portions of roasts reheated for hot holding using minimum oven parameters
	1.5 Date Marking & Discarding*
IN OUT	A. Date marking for RTE, TCS food prepared on-site or opened commercial container held for more than 24 hours
IN OUT NA NO	B. Discarding RTE, TCS food prepared on site or opened commercial container held at < 5°C (41°F) for <7 days
	1.6 Time*
IN OUT NA NO	When only time is used as a public health control, food is cooked and served within 4 hours
	2. FOOD FROM APPROVED SOURCE*
IN OUT	A. All food from regulated food processing plants / no home prepared or canned foods/ standards for eggs, milk, juice*
IN OUT NA	B. All shellfish from NSSP listed sources / no recreationally caught shellfish received or sold*
IN OUT NA NO	C. Game and wild mushrooms approved by regulatory authority*
IN OUT	D. Food received at proper temperatures / protected from contamination during transportation and receiving / safe and unadulterated food*
IN OUT NA NO	E. Shellstock tags retained for 90 days from the date the container is emptied*
IN OUT NA NO	F. Written documentation of parasite destruction maintained for fish products for 90 days

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

*Indicates priority /priority foundation items

STATUS

	3. PROTECTION FROM CONTAMINATION*
IN OUT NA NO	A. Separating raw animal foods from raw RTE food and separating raw animal foods from cooked RTE food
IN OUT NA NO	B. Raw animal foods separated from each other during storage, preparation, holding, and display
IN OUT	C. Food protected from environmental contamination – priority item
IN OUT	D. After being served or sold to a consumer, food is not re-served
IN OUT	E. Discarding or reconditioning unsafe, adulterated or contaminated food
	4. FOOD-CONTACT SURFACES*
IN OUT	Food-contact surfaces and utensils are clean to sight and touch and sanitized before use
	5. DEMONSTRATION OF KNOWLEDGE*
IN OUT	TFER compliance, certified via testing with accredited program, or responses to safety questions regarding operation*
	6. EMPLOYEE HEALTH*
IN OUT	A. Management awareness and policy regarding handling employee health situations
IN OUT	B. Visible or known symptoms / or known diagnosis dealt with according to the TFER
IN OUT	C. Clean-up of Vomiting and Diarrheal Events
	7. GOOD HYGIENIC PRACTICES*
IN OUT NO	Food employees eat, drink, and use tobacco only in designated areas / do not use a utensil more than once to taste food that is sold or served / do not handle or care for animals present. Food employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, or unwrapped single-service or single-use articles*
	8. PROPER, ADEQUATE HANDWASHING*
IN OUT NO	Hands clean and properly washed
	9. PREVENTION OF CONTAMINATION FROM HANDS*
IN OUT NA NO	Exposed, RTE food not touched by bare hands unless employees have utilized the special handwash procedures specified in the TFER §228.38(b) and §228.65(a)
	10. HANDWASH FACILITIES*
IN OUT	A. Handwash facilities conveniently located and accessible for employees
IN OUT	B. Handwash facilities supplied with hand cleanser / sanitary towels / hand drying devices/signage

11. FOOD & FOOD PREPARATION FOR HIGHLY SUSCEPTIBLE POPULATIONS*

- IN OUT NA A. Prepackaged juice/beverage containing juice with a warning label (21 CFR, Section 101.17(g)) not served
- IN OUT NA NO B. Use pasteurized eggs in recipes if eggs are undercooked; and if eggs are combined unless: cooked to order & immediately served; used immediately before baking and thoroughly cooked; or a HACCP plan controls *Salmonella Enteritidis*
- IN OUT NA NO C. Raw or partially cooked animal food and raw seed sprouts not served

12. CHEMICAL

- IN OUT NA A. If used, no unapproved food or color additives. Sulfites not applied to fresh fruits and vegetables intended for raw consumption*
- IN OUT B. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies*, and other personal care items properly identified, stored, and used
- IN OUT NA C. Poisonous or toxic materials held for retail sale properly stored*

13. CONSUMER ADVISORY*

- IN OUT NA A. Inform especially vulnerable consumers about the increased risk associated with eating animal foods in raw or undercooked form via disclosure and reminder; brochure fulfills essential criteria
- IN OUT NA B. A card, sign or other effective means of notification is displayed to notify consumer that clean tableware is to be used upon return to the self-service areas such as salad bars and buffets

14. CONFORMANCE WITH APPROVED PROCEDURES*

- IN OUT NA A. Variance obtained for Specialized Processing Methods (smoking for preservation, curing, using additives as preservatives, or using reduced oxygen to package food)
- IN OUT NA B. If conducting processing that requires a variance, complies with required variance and required HACCP procedures by monitoring CCP's and taking necessary corrective actions
- IN OUT NA C. If conducting reduced oxygen packaging with 2 barriers—HACCP plan required.

15. Treating Juice*

- IN OUT NA When packaged in a food establishment, juice is treated under a HACCP Plan to reduce pathogens or labeled as specified in the TFER.

SCORE: Number of disagreements for **Interventions/Risk Factors:** _____

DSHS STANDARDIZATION REPORT GOOD RETAIL PRACTICES (GRPs)

Establishment Name: _____

ABBREVIATIONS

"CCP"	- critical control point Program	"NSSP"	- National Shellfish Sanitation
"CL"	- critical limit	"HSP"	- highly susceptible population
"GRP"	- good retail practice	"RTE"	- ready-to-eat
"HACCP"	- hazard analysis critical control point	"CAP"	- Corrective Action Plan
"TCS food"	- Time/temperature control for safety food		

For each item, indicate one of the following for **OBSERVATIONAL STATUS**: IN - Item found in compliance; OUT - Item found out of compliance, with documentation of the violation noted on the Violative Condition Observed Report; N.O. - Not observed; N.A. - Not applicable

GOOD RETAIL PRACTICES (GRPs)

*Indicates items that are always priority/priority foundation according to the DSHS Texas Food Establishment Rules. The item requires immediate attention.

STATUS

		PERSONNEL
IN OUT NA	16.	Personal Cleanliness (fingernails, jewelry, outer clothing, hair restraints)
		FOOD & FOOD PROTECTION
IN OUT	17.	Food source*, original container, properly labeled*, condition, used*, honestly presented*, segregated distressed products
IN OUT	18.	Protection from contamination—noncritical items
IN OUT	19.	Facilities / equipment to control product temperature
IN OUT	20.	TCS food properly thawed
IN OUT	21.	Dispensing of food / utensils properly stored
		FOOD EQUIPMENT
IN OUT	22.	Thermometers provided and conspicuous*
IN OUT	23.	Food and nonfood-contact surfaces: designed / constructed, maintained, installed, located, operated, cleanable*
IN OUT	24.	Warewashing facility: designed, constructed, installed, located, operated, cleanable, used
IN OUT	25.	Wiping cloths, linens, napkins, gloves, sponges: properly used, stored
IN OUT	26.	Storage, handling of clean equipment, utensils
IN OUT	27.	Single-service / single-use articles: storage, dispensing, use, no reuse
		WATER*
IN OUT	28.	Safe water source, hot & cold under pressure, adequate quantity

GOOD RETAIL PRACTICES (GRPs)**PLUMBING**

- IN OUT 29. Installed*, maintained
 IN OUT 30. Cross connection*, back siphonage, backflow prevention*

TOILET FACILITIES

- IN OUT 31. Number*, convenient, accessible, designed, installed
 IN OUT 32. Toilet rooms enclosed, self-closing doors; fixtures, good repair, clean proper waste receptacles

SEWAGE

- IN OUT 33. Sewage and waste water disposal*

GARBAGE & REFUSE DISPOSAL

- IN OUT 34. Containers or receptacles: covered, adequate number, insect / rodent proof, frequency of removal, clean. Area properly constructed, necessary implements, supplies

PHYSICAL FACILITY

- IN OUT 35. Floors, walls, ceilings: designed, constructed, maintained, clean
 IN OUT 36. Lighting, ventilation, dressing rooms / designated areas maintained
 IN OUT 37. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored
 IN OUT 38. Complete separation from living / sleeping quarters; laundry

PEST & ANIMAL CONTROL

- IN OUT 39. Presence of insects / rodents eliminated*: outer openings protected, animals as allowed*

SCORE: Number of disagreements for **Good Retail Practices (GRPs):** _____

Corrective Actions to Ensure Safe Food

Page 3 of 3

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) less than 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)**

DSHS STANDARDIZATION REPORT VIOLATIVE CONDITIONS OBSERVED

Establishment Name: _____

Inspection Report Item #	TFER Citation	TFER Page #	Condition Observed

DSHS STANDARDIZATION REPORT VIOLATIVE CONDITIONS OBSERVED

Establishment Name: _____

Inspection Report Item #	TFER Citation	TFER Page #	Condition Observed

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

*Indicates priority /priority foundation items

STATUS

1. TIME/TEMPERATURE CONTROLS

1.3 Inadequate Cook*

IN OUT NA NO	E.	Poultry; stuffed fish/meat/pasta/poultry/ratites; or stuffing containing fish, meat, poultry, or ratites cooked to 74°C (165°F) for 15 seconds
IN OUT NA NO	F.	Whole-muscle, intact beef steaks cooked to surface temperature of 63°C (145°F) on top and bottom. Meat surfaces has a cooked color
IN OUT NA NO	G.	Raw animal foods rotated, stirred, covered, and heated to 74°C (165°F) in microwave. Food stands for 2 minutes after cooking
IN OUT NA NO	H.	All other raw animal foods cooked to 63°C (145°F) for 15 seconds
IN OUT NA NO	I.	Wild game animals cooked to 74° C (165° F) for 15 seconds
IN OUT NA NO	J.	Raw animal foods cooked, using a non-continuous cooking process, cooked to the time/temperature requirements specified for the particular raw animal food
IN OUT NA NO	K.	Plant food cooking for hot holding

1.4 Reheating for Hot Holding*

IN OUT NA NO	A.	TCS food that is cooked and cooled on premises is rapidly reheated to 74°C (165°F) for 15 seconds for hot holding
IN OUT NA NO	B.	TCS food reheated to 74°C (165°F) or higher in a microwave
IN OUT NA NO	C.	Commercially processed RTE food reheated to 57°C (135°F) or above
IN OUT NA NO	D.	Remaining unsliced portions of roasts reheated for hot holding using minimum oven parameters

1.5 Date Marking & Discarding*

IN OUT	A.	Date marking for RTE, TCS food prepared on-site or opened commercial container held for more than 24 hours
IN OUT NA NO	B.	Discarding RTE, TCS food prepared on site or opened commercial container held at < 5°C (41°F) for <7 days

1.6 Time*

IN OUT NA NO	When only time is used as a public health control, food is cooked and served within 4 hours
--------------	--

2. FOOD FROM APPROVED SOURCE*

IN OUT	A.	All food from regulated food processing plants / no home prepared or canned foods/ standards for eggs, milk, juice*
IN OUT NA	B.	All shellfish from NSSP listed sources / no recreationally caught shellfish received or sold*
IN OUT NA NO	C.	Game and wild mushrooms approved by regulatory authority*
IN OUT	D.	Food received at proper temperatures / protected from contamination during transportation and receiving / safe and unadulterated food*
IN OUT NA NO	E.	Shellstock tags retained for 90 days from the date the container is emptied*
IN OUT NA NO	F.	Written documentation of parasite destruction maintained for fish products for 90 days

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

*Indicates priority /priority foundation items

STATUS

	3.	PROTECTION FROM CONTAMINATION*
IN OUT NA NO	A.	Separating raw animal foods from raw RTE food and separating raw animal foods from cooked RTE food
IN OUT NA NO	B.	Raw animal foods separated from each other during storage, preparation, holding, and display
IN OUT	C.	Food protected from environmental contamination – priority item
IN OUT	D.	After being served or sold to a consumer, food is not re-served
IN OUT	E.	Discarding or reconditioning unsafe, adulterated or contaminated food
	4.	FOOD-CONTACT SURFACES*
IN OUT		Food-contact surfaces and utensils are clean to sight and touch and sanitized before use
	5.	DEMONSTRATION OF KNOWLEDGE*
IN OUT		TFER compliance, certified via testing with accredited program, or responses to safety questions regarding operation*
	6.	EMPLOYEE HEALTH*
IN OUT	A.	Management awareness and policy regarding handling employee health situations
IN OUT	B.	Visible or known symptoms / or known diagnosis dealt with according to the TFER
IN OUT	C.	Clean-up of Vomiting and Diarrheal Events
	7.	GOOD HYGIENIC PRACTICES*
IN OUT NO		Food employees eat, drink, and use tobacco only in designated areas / do not use a utensil more than once to taste food that is sold or served / do not handle or care for animals present. Food employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, or unwrapped single-service or single-use articles*
	8.	PROPER, ADEQUATE HANDWASHING*
IN OUT NO		Hands clean and properly washed
	9.	PREVENTION OF CONTAMINATION FROM HANDS*
IN OUT NA NO		Exposed, RTE food not touched by bare hands unless employees have utilized the special handwash procedures specified in the TFER §228.38(b) and §228.65(a)
	10.	HANDWASH FACILITIES*
IN OUT	A.	Handwash facilities conveniently located and accessible for employees
IN OUT	B.	Handwash facilities supplied with hand cleanser / sanitary towels / hand drying devices/signage

- 11. FOOD & FOOD PREPARATION FOR HIGHLY SUSCEPTIBLE POPULATIONS***

IN OUT NA A. Prepackaged juice/beverage containing juice with a warning label (21 CFR, Section 101.17(g)) not served

IN OUT NA NO B. Use pasteurized eggs in recipes if eggs are undercooked; and if eggs are combined unless: cooked to order & immediately served; used immediately before baking and thoroughly cooked; or a HACCP plan controls *Salmonella Enteritidis*

IN OUT NA NO C. Raw or partially cooked animal food and raw seed sprouts not served

- 12. CHEMICAL**

IN OUT NA A. If used, no unapproved food or color additives. Sulfites not applied to fresh fruits and vegetables intended for raw consumption*

IN OUT B. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies*, and other personal care items properly identified, stored, and used

IN OUT NA C. Poisonous or toxic materials held for retail sale properly stored*

- 13. CONSUMER ADVISORY***

IN OUT NA A. Inform especially vulnerable consumers about the increased risk associated with eating animal foods in raw or undercooked form via disclosure and reminder; brochure fulfills essential criteria

IN OUT NA B. A card, sign or other effective means of notification is displayed to notify consumer that clean tableware is to be used upon return to the self-service areas such as salad bars and buffets

- 14. CONFORMANCE WITH APPROVED PROCEDURES***

IN OUT NA A. Variance obtained for Specialized Processing Methods (smoking for preservation, curing, using additives as preservatives, or using reduced oxygen to package food)

IN OUT NA B. If conducting processing that requires a variance, complies with required variance and required HACCP procedures by monitoring CCP's and taking necessary corrective actions

IN OUT NA C. If conducting reduced oxygen packaging with 2 barriers—HACCP plan required.

- 15. Treating Juice***

IN OUT NA When packaged in a food establishment, juice is treated under a HACCP Plan to reduce pathogens or labeled as specified in the TFER.

SCORE: Number of disagreements for **Interventions/Risk Factors:** _____

DSHS STANDARDIZATION REPORT GOOD RETAIL PRACTICES (GRPs)

Establishment Name: _____

ABBREVIATIONS	
<p>“CCP” - critical control point Program “CL” - critical limit “GRP” - good retail practice “HACCP” - hazard analysis critical control point “TCS food” - Time/temperature control for safety food</p>	<p>“NSSP” - National Shellfish Sanitation “HSP” - highly susceptible population “RTE” - ready-to-eat “CAP” - Corrective Action Plan</p>

For each item, indicate one of the following for **OBSERVATIONAL STATUS**: IN - Item found in compliance; OUT - Item found out of compliance, with documentation of the violation noted on the Violative Condition Observed Report; N.O. - Not observed; N.A. - Not applicable

GOOD RETAIL PRACTICES (GRPs)

*Indicates items that are always priority/priority foundation according to the DSHS Texas Food Establishment Rules. The item requires immediate attention.

STATUS

- | IN | OUT | NA | |
|----|------------|------------|--|
| | | | PERSONNEL |
| | | 16. | Personal Cleanliness (fingernails, jewelry, outer clothing, hair restraints) |
| | | | FOOD & FOOD PROTECTION |
| | 17. | | Food source*, original container, properly labeled*, condition, used*, honestly presented*, segregated distressed products |
| | 18. | | Protection from contamination—noncritical items |
| | 19. | | Facilities / equipment to control product temperature |
| | 20. | | TCS food properly thawed |
| | 21. | | Dispensing of food / utensils properly stored |
| | | | FOOD EQUIPMENT |
| | 22. | | Thermometers provided and conspicuous* |
| | 23. | | Food and nonfood-contact surfaces: designed / constructed, maintained, installed, located, operated, cleanable* |
| | 24. | | Warewashing facility: designed, constructed, installed, located, operated, cleanable, used |
| | 25. | | Wiping cloths, linens, napkins, gloves, sponges: properly used, stored |
| | 26. | | Storage, handling of clean equipment, utensils |
| | 27. | | Single-service / single-use articles: storage, dispensing, use, no reuse |
| | | | WATER* |
| | 28. | | Safe water source, hot & cold under pressure, adequate quantity |

GOOD RETAIL PRACTICES (GRPs)

PLUMBING

- IN OUT 29. Installed*, maintained
- IN OUT 30. Cross connection*, back siphonage, backflow prevention*

TOILET FACILITIES

- IN OUT 31. Number*, convenient, accessible, designed, installed
- IN OUT 32. Toilet rooms enclosed, self-closing doors; fixtures, good repair, clean proper waste receptacles

SEWAGE

- IN OUT 33. Sewage and waste water disposal*

GARBAGE & REFUSE DISPOSAL

- IN OUT 34. Containers or receptacles: covered, adequate number, insect / rodent proof, frequency of removal, clean. Area properly constructed, necessary implements, supplies

PHYSICAL FACILITY

- IN OUT 35. Floors, walls, ceilings: designed, constructed, maintained, clean
- IN OUT 36. Lighting, ventilation, dressing rooms / designated areas maintained
- IN OUT 37. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored
- IN OUT 38. Complete separation from living / sleeping quarters; laundry

PEST & ANIMAL CONTROL

- IN OUT 39. Presence of insects / rodents eliminated*: outer openings protected, animals as allowed*

SCORE: Number of disagreements for **Good Retail Practices (GRPs):** _____

Date:	Time in:	Time out:	License/Permit #	Est. Type	Risk Category	Page __ of __
Purpose of Inspection:		1-Compliance	2-Routine	3-Field Investigation	4-Visit	5-Other
Establishment Name:			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	
Physical Address:		City/County:	Zip Code:	Phone:	Follow-up: Yes No	

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation
 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						R	Compliance Status						R
O	I	N	N	C	O		O	I	N	N	C	O	
U	N	O	A	S	U	U	N	O	A	S	U		
							Time and Temperature for Food Safety (F = degrees Fahrenheit)						
							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 Pasteurized eggs used when required						
							Chemicals						
							17. Food additives; approved and properly stored; Washing Fruits & Vegetables						
							18. Toxic substances properly identified, stored and used						
							Water/ Plumbing						
							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						R	Compliance Status						R
O	I	N	N	C	O		O	I	N	N	C	O	
U	N	O	A	S	U	U	N	O	A	S	U		
							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/Buffer Plate)/ Allergen Label						
							Food Temperature Control/ Identification						
							27. Proper cooling 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

Compliance Status						R	Compliance Status						R
O	I	N	N	C	O		O	I	N	N	C	O	
U	N	O	A	S	U	U	N	O	A	S	U		
							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						
							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)	Print:	Title: Person In Charge/ Owner
Inspected by: (signature)	Print:	Business Email:

Corrective Actions to Ensure Safe Food

Page 3 of 3

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) less than 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)**

DSHS STANDARDIZATION REPORT VIOLATIVE CONDITIONS OBSERVED

Establishment Name: _____

Inspection Report Item #	TFER Citation	TFER Page #	Condition Observed

DSHS STANDARDIZATION REPORT VIOLATIVE CONDITIONS OBSERVED

Establishment Name: _____

Inspection Report Item #	TFER Citation	TFER Page #	Condition Observed

DSHS STANDARDIZATION REPORT FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

Establishment Name: _____

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS	
<u>TFER Interventions:</u> Demonstration of knowledge Hands as a vehicle of contamination ----- Employee health Time temperature relationships ----- Time temperature relationships ----- Consumer advisory	<u>Risk Factors:</u> Unsafe food sources Poor personal hygiene Contaminated equipment Inadequate cooking Improper holding temperatures

For each item, indicate one of the following for **OBSERVATIONAL STATUS**: IN - Item found in compliance; OUT - Item found out of compliance, with documentation of the violation noted on the Violated Condition Observed Report; N.O. - Not observed; N.A. - Not applicable

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

*Indicates priority /priority foundation items

STATUS

1. TIME/TEMPERATURE CONTROLS

1.1. Cooling*

- | | | | | | |
|----|-----|----|----|----|---|
| IN | OUT | NA | NO | A. | Cooked TCS food cooled from 57°C (135°F) to 21°C (70°F) within 2 hours and from 21°C (70°F) to 5°C (41°F) or below within 4 hours |
| IN | OUT | NA | NO | B. | TCS food (from ambient temperature ingredients) cooled to 5°C (41°F) or below within 4 hours |
| IN | OUT | NA | NO | C. | Foods received at a temperature according to Law cooled to 5°C (41°F) within 4 hours |
| IN | OUT | NA | NO | D. | After receiving, raw shell eggs placed in 7°C (45°F) ambient air temperature |

1.2 PHF Cold & Hot Holding*

- | | | | | | |
|----|-----|----|---|----|---|
| IN | OUT | A. | TCS food maintained at 5°C (41°F) or below, except during preparation, cooking, cooling or when time is used as a public health control | | |
| IN | OUT | NA | NO | B. | TCS food maintained at 57°C (135°F) or above, except during preparation, cooking or cooling or when time is used as a public health control |
| IN | OUT | NA | NO | C. | Roasts held at a temperature of 54°C (130°F) or above |
| IN | OUT | NA | NO | D. | Untreated shell eggs stored in 7° (45°F) ambient air temperature |

1.3 Inadequate Cook*

- | | | | | | |
|----|-----|----|----|----|--|
| IN | OUT | NA | NO | A. | Raw eggs broken on request and prepared for immediate service cooked to 63°C (145°F) for 15 seconds. Raw eggs broken, but not prepared for immediate service cooked to 68°C (155°F) for 15 seconds |
| IN | OUT | NA | NO | B. | Comminuted fish, meat, and game animals cooked to 68°C (155°F) for 15 seconds |
| IN | OUT | NA | NO | C. | Pork roasts and beef roasts, including formed roasts, cooked to 54°C (130°F) for 112 minutes or as chart specified and according to oven parameters per chart |
| IN | OUT | NA | NO | D. | Ratites and injected meats cooked to 68°C (155°F) for 15 seconds |

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

*Indicates priority /priority foundation items

STATUS

	1. TIME/TEMPERATURE CONTROLS
	1.3 Inadequate Cook*
IN OUT NA NO	E. Poultry; stuffed fish/meat/pasta/poultry/ratites; or stuffing containing fish, meat, poultry, or ratites cooked to 74°C (165°F) for 15 seconds
IN OUT NA NO	F. Whole-muscle, intact beef steaks cooked to surface temperature of 63°C (145°F) on top and bottom. Meat surfaces has a cooked color
IN OUT NA NO	G. Raw animal foods rotated, stirred, covered, and heated to 74°C (165°F) in microwave. Food stands for 2 minutes after cooking
IN OUT NA NO	H. All other raw animal foods cooked to 63°C (145°F) for 15 seconds
IN OUT NA NO	I. Wild game animals cooked to 74° C (165° F) for 15 seconds
IN OUT NA NO	J. Raw animal foods cooked, using a non-continuous cooking process, cooked to the time/temperature requirements specified for the particular raw animal food
IN OUT NA NO	K. Plant food cooking for hot holding
	1.4 Reheating for Hot Holding*
IN OUT NA NO	A. TCS food that is cooked and cooled on premises is rapidly reheated to 74°C (165°F) for 15 seconds for hot holding
IN OUT NA NO	B. TCS food reheated to 74°C (165°F) or higher in a microwave
IN OUT NA NO	C. Commercially processed RTE food reheated to 57°C (135°F) or above
IN OUT NA NO	D. Remaining unsliced portions of roasts reheated for hot holding using minimum oven parameters
	1.5 Date Marking & Discarding*
IN OUT	A. Date marking for RTE, TCS food prepared on-site or opened commercial container held for more than 24 hours
IN OUT NA NO	B. Discarding RTE, TCS food prepared on site or opened commercial container held at < 5°C (41°F) for <7 days
	1.6 Time*
IN OUT NA NO	When only time is used as a public health control, food is cooked and served within 4 hours
	2. FOOD FROM APPROVED SOURCE*
IN OUT	A. All food from regulated food processing plants / no home prepared or canned foods/ standards for eggs, milk, juice*
IN OUT NA	B. All shellfish from NSSP listed sources / no recreationally caught shellfish received or sold*
IN OUT NA NO	C. Game and wild mushrooms approved by regulatory authority*
IN OUT	D. Food received at proper temperatures / protected from contamination during transportation and receiving / safe and unadulterated food*
IN OUT NA NO	E. Shellstock tags retained for 90 days from the date the container is emptied*
IN OUT NA NO	F. Written documentation of parasite destruction maintained for fish products for 90 days

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

*Indicates priority /priority foundation items

STATUS

	3. PROTECTION FROM CONTAMINATION*
IN OUT NA NO	A. Separating raw animal foods from raw RTE food and separating raw animal foods from cooked RTE food
IN OUT NA NO	B. Raw animal foods separated from each other during storage, preparation, holding, and display
IN OUT	C. Food protected from environmental contamination – priority item
IN OUT	D. After being served or sold to a consumer, food is not re-served
IN OUT	E. Discarding or reconditioning unsafe, adulterated or contaminated food
	4. FOOD-CONTACT SURFACES*
IN OUT	Food-contact surfaces and utensils are clean to sight and touch and sanitized before use
	5. DEMONSTRATION OF KNOWLEDGE*
IN OUT	TFER compliance, certified via testing with accredited program, or responses to safety questions regarding operation*
	6. EMPLOYEE HEALTH*
IN OUT	A. Management awareness and policy regarding handling employee health situations
IN OUT	B. Visible or known symptoms / or known diagnosis dealt with according to the TFER
IN OUT	C. Clean-up of Vomiting and Diarrheal Events
	7. GOOD HYGIENIC PRACTICES*
IN OUT NO	Food employees eat, drink, and use tobacco only in designated areas / do not use a utensil more than once to taste food that is sold or served / do not handle or care for animals present. Food employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, or unwrapped single-service or single-use articles*
	8. PROPER, ADEQUATE HANDWASHING*
IN OUT NO	Hands clean and properly washed
	9. PREVENTION OF CONTAMINATION FROM HANDS*
IN OUT NA NO	Exposed, RTE food not touched by bare hands unless employees have utilized the special handwash procedures specified in the TFER §228.38(b) and §228.65(a)
	10. HANDWASH FACILITIES*
IN OUT	A. Handwash facilities conveniently located and accessible for employees
IN OUT	B. Handwash facilities supplied with hand cleanser / sanitary towels / hand drying devices/signage

- 11. FOOD & FOOD PREPARATION FOR HIGHLY SUSCEPTIBLE POPULATIONS***
- IN OUT NA A. Prepackaged juice/beverage containing juice with a warning label (21 CFR, Section 101.17(g)) not served
- IN OUT NA NO B. Use pasteurized eggs in recipes if eggs are undercooked; and if eggs are combined unless: cooked to order & immediately served; used immediately before baking and thoroughly cooked; or a HACCP plan controls *Salmonella Enteritidis*
- IN OUT NA NO C. Raw or partially cooked animal food and raw seed sprouts not served
- 12. CHEMICAL**
- IN OUT NA A. If used, no unapproved food or color additives. Sulfites not applied to fresh fruits and vegetables intended for raw consumption*
- IN OUT B. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies*, and other personal care items properly identified, stored, and used
- IN OUT NA C. Poisonous or toxic materials held for retail sale properly stored*
- 13. CONSUMER ADVISORY***
- IN OUT NA A. Inform especially vulnerable consumers about the increased risk associated with eating animal foods in raw or undercooked form via disclosure and reminder; brochure fulfills essential criteria
- IN OUT NA B. A card, sign or other effective means of notification is displayed to notify consumer that clean tableware is to be used upon return to the self-service areas such as salad bars and buffets
- 14. CONFORMANCE WITH APPROVED PROCEDURES***
- IN OUT NA A. Variance obtained for Specialized Processing Methods (smoking for preservation, curing, using additives as preservatives, or using reduced oxygen to package food)
- IN OUT NA B. If conducting processing that requires a variance, complies with required variance and required HACCP procedures by monitoring CCP's and taking necessary corrective actions
- IN OUT NA C. If conducting reduced oxygen packaging with 2 barriers—HACCP plan required.
- 15. Treating Juice***
- IN OUT NA When packaged in a food establishment, juice is treated under a HACCP Plan to reduce pathogens or labeled as specified in the TFER.

SCORE: Number of disagreements for **Interventions/Risk Factors:** _____

DSHS STANDARDIZATION REPORT GOOD RETAIL PRACTICES (GRPs)

Establishment Name: _____

ABBREVIATIONS

"CCP" - critical control point Program	"NSSP" - National Shellfish Sanitation
"CL" - critical limit	"HSP" - highly susceptible population
"GRP" - good retail practice	"RTE" - ready-to-eat
"HACCP" - hazard analysis critical control point	"CAP" - Corrective Action Plan
"TCS food" - Time/temperature control for safety food	

For each item, indicate one of the following for **OBSERVATIONAL STATUS**: IN - Item found in compliance; OUT - Item found out of compliance, with documentation of the violation noted on the Violative Condition Observed Report; N.O. - Not observed; N.A. - Not applicable

GOOD RETAIL PRACTICES (GRPs)

*Indicates items that are always priority/priority foundation according to the DSHS Texas Food Establishment Rules. The item requires immediate attention.

STATUS

IN	OUT	NA	
			PERSONNEL
		16.	Personal Cleanliness (fingernails, jewelry, outer clothing, hair restraints)
			FOOD & FOOD PROTECTION
		17.	Food source*, original container, properly labeled*, condition, used*, honestly presented*, segregated distressed products
		18.	Protection from contamination—core items
		19.	Facilities / equipment to control product temperature
		20.	TCS food properly thawed
		21.	Dispensing of food / utensils properly stored
			FOOD EQUIPMENT
		22.	Thermometers provided and conspicuous*
		23.	Food and nonfood-contact surfaces: designed / constructed, maintained, installed, located, operated, cleanable*
		24.	Warewashing facility: designed, constructed, installed, located, operated, cleanable, used
		25.	Wiping cloths, linens, napkins, gloves, sponges: properly used, stored
		26.	Storage, handling of clean equipment, utensils
		27.	Single-service / single-use articles: storage, dispensing, use, no reuse
			WATER*
		28.	Safe water source, hot & cold under pressure, adequate quantity

GOOD RETAIL PRACTICES (GRPs)

PLUMBING

- IN OUT 29. Installed*, maintained
- IN OUT 30. Cross connection*, back siphonage, backflow prevention*

TOILET FACILITIES

- IN OUT 31. Number*, convenient, accessible, designed, installed
- IN OUT 32. Toilet rooms enclosed, self-closing doors; fixtures, good repair, clean proper waste receptacles

SEWAGE

- IN OUT 33. Sewage and waste water disposal*

GARBAGE & REFUSE DISPOSAL

- IN OUT 34. Containers or receptacles: covered, adequate number, insect / rodent proof, frequency of removal, clean. Area properly constructed, necessary implements, supplies

PHYSICAL FACILITY

- IN OUT 35. Floors, walls, ceilings: designed, constructed, maintained, clean
- IN OUT 36. Lighting, ventilation, dressing rooms / designated areas maintained
- IN OUT 37. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored
- IN OUT 38. Complete separation from living / sleeping quarters; laundry

PEST & ANIMAL CONTROL

- IN OUT 39. Presence of insects / rodents eliminated*: outer openings protected, animals as allowed*

SCORE: Number of disagreements for **Good Retail Practices (GRPs):** _____

Date:		Time in:		Time out:		License/Permit #		Est. Type		Risk Category		Page __ of __	
Purpose of Inspection:		<input type="checkbox"/> 1-Compliance		<input type="checkbox"/> 2-Routine		<input type="checkbox"/> 3-Field Investigation		<input type="checkbox"/> 4-Visit		<input type="checkbox"/> 5-Other		TOTAL/SCORE	
Establishment Name:				Contact/Owner Name:				* Number of Repeat Violations: ____		✓ Number of Violations COS: ____			
Physical Address:				City/County:		Zip Code:		Phone:		Follow-up: Yes No			
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation 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						Compliance Status							
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	R		
Time and Temperature for Food Safety (F = degrees Fahrenheit)						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	
Approved Source						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__)	
Protection from Contamination						Highly Susceptible Populations							
												16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
												Chemicals	
												17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
												18. Toxic substances properly identified, stored and used	
Consumer Advisory						Water/ Plumbing							
												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													
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	R		
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification							
												27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
												28. Proper Date Marking and disposition	
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation							
												29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
												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													
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	R		
Prevention of Food Contamination						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)						Print:						Title: Person In Charge/ Owner	
Inspected by: (signature)						Print:						Business Email:	

Corrective Actions to Ensure Safe Food

Page 3 of 3

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) less than 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)**

DSHS STANDARDIZATION REPORT VIOLATIVE CONDITIONS OBSERVED

Establishment Name: _____

Inspection Report Item #	TFER Citation	TFER Page #	Condition Observed

DSHS STANDARDIZATION REPORT VIOLATIVE CONDITIONS OBSERVED

Establishment Name: _____

Inspection Report Item #	TFER Citation	TFER Page #	Condition Observed

DSHS STANDARDIZATION REPORT FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

Establishment Name: _____

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS	
<u>TFER Interventions:</u> Demonstration of knowledge Hands as a vehicle of contamination ----- Employee health Time temperature relationships ----- Time temperature relationships ----- Consumer advisory	<u>Risk Factors:</u> Unsafe food sources Poor personal hygiene Contaminated equipment Inadequate cooking Improper holding temperatures

For each item, indicate one of the following for **OBSERVATIONAL STATUS**: IN - Item found in compliance; OUT - Item found out of compliance, with documentation of the violation noted on the Violated Condition Observed Report; N.O. - Not observed; N.A. - Not applicable

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

*Indicates priority /priority foundation items

STATUS

- | | | |
|----|---|--|
| | | 1. TIME/TEMPERATURE CONTROLS |
| | | 1.1. Cooling* |
| IN | OUT | NA |
| NO | A. Cooked TCS food cooled from 57°C (135°F) to 21°C (70°F) within 2 hours and from 21°C (70°F) to 5°C (41°F) or below within 4 hours | |
| IN | OUT | NA |
| NO | B. TCS food (from ambient temperature ingredients) cooled to 5°C (41°F) or below within 4 hours | |
| IN | OUT | NA |
| NO | C. Foods received at a temperature according to Law cooled to 5°C (41°F) within 4 hours | |
| IN | OUT | NA |
| NO | D. After receiving, raw shell eggs placed in 7°C (45°F) ambient air temperature | |
| | | 1.2 PHF Cold & Hot Holding* |
| IN | OUT | A. TCS food maintained at 5°C (41°F) or below, except during preparation, cooking, cooling or when time is used as a public health control |
| IN | OUT | NA |
| NO | B. TCS food maintained at 57°C (135°F) or above, except during preparation, cooking or cooling or when time is used as a public health control | |
| IN | OUT | NA |
| NO | C. Roasts held at a temperature of 54°C (130°F) or above | |
| IN | OUT | NA |
| NO | D. Untreated shell eggs stored in 7° (45°F) ambient air temperature | |
| | | 1.3 Inadequate Cook* |
| IN | OUT | NA |
| NO | A. Raw eggs broken on request and prepared for immediate service cooked to 63°C (145°F) for 15 seconds. Raw eggs broken, but not prepared for immediate service cooked to 68°C (155°F) for 15 seconds | |
| IN | OUT | NA |
| NO | B. Comminuted fish, meat, and game animals cooked to 68°C (155°F) for 15 seconds | |
| IN | OUT | NA |
| NO | C. Pork roasts and beef roasts, including formed roasts, cooked to 54°C (130°F) for 112 minutes or as chart specified and according to oven parameters per chart | |
| IN | OUT | NA |
| NO | D. Ratites and injected meats cooked to 68°C (155°F) for 15 seconds | |

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

*Indicates priority /priority foundation items

STATUS

	1. TIME/TEMPERATURE CONTROLS	
	1.3 Inadequate Cook*	
IN OUT NA NO	E.	Poultry; stuffed fish/meat/pasta/poultry/ratites; or stuffing containing fish, meat, poultry, or ratites cooked to 74°C (165°F) for 15 seconds
IN OUT NA NO	F.	Whole-muscle, intact beef steaks cooked to surface temperature of 63°C (145°F) on top and bottom. Meat surfaces has a cooked color
IN OUT NA NO	G.	Raw animal foods rotated, stirred, covered, and heated to 74°C (165°F) in microwave. Food stands for 2 minutes after cooking
IN OUT NA NO	H.	All other raw animal foods cooked to 63°C (145°F) for 15 seconds
IN OUT NA NO	I.	Wild game animals cooked to 74° C (165° F) for 15 seconds
IN OUT NA NO	J.	Raw animal foods cooked, using a non-continuous cooking process, cooked to the time/temperature requirements specified for the particular raw animal food
IN OUT NA NO	K.	Plant food cooking for hot holding
	1.4 Reheating for Hot Holding*	
IN OUT NA NO	A.	TCS food that is cooked and cooled on premises is rapidly reheated to 74°C (165°F) for 15 seconds for hot holding
IN OUT NA NO	B.	TCS food reheated to 74°C (165°F) or higher in a microwave
IN OUT NA NO	C.	Commercially processed RTE food reheated to 57°C (135°F) or above
IN OUT NA NO	D.	Remaining unsliced portions of roasts reheated for hot holding using minimum oven parameters
	1.5 Date Marking & Discarding*	
IN OUT	A.	Date marking for RTE, TCS food prepared on-site or opened commercial container held for more than 24 hours
IN OUT NA NO	B.	Discarding RTE, TCS food prepared on site or opened commercial container held at < 5°C (41°F) for <7 days
	1.6 Time*	
IN OUT NA NO		When only time is used as a public health control, food is cooked and served within 4 hours
	2. FOOD FROM APPROVED SOURCE*	
IN OUT	A.	All food from regulated food processing plants / no home prepared or canned foods/ standards for eggs, milk, juice*
IN OUT NA	B.	All shellfish from NSSP listed sources / no recreationally caught shellfish received or sold*
IN OUT NA NO	C.	Game and wild mushrooms approved by regulatory authority*
IN OUT	D.	Food received at proper temperatures / protected from contamination during transportation and receiving / safe and unadulterated food*
IN OUT NA NO	E.	Shellstock tags retained for 90 days from the date the container is emptied*
IN OUT NA NO	F.	Written documentation of parasite destruction maintained for fish products for 90 days

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

*Indicates priority /priority foundation items

STATUS

IN OUT NA NO	3. PROTECTION FROM CONTAMINATION*
IN OUT NA NO	A. Separating raw animal foods from raw RTE food and separating raw animal foods from cooked RTE food
IN OUT	B. Raw animal foods separated from each other during storage, preparation, holding, and display
IN OUT	C. Food protected from environmental contamination – priority item
IN OUT	D. After being served or sold to a consumer, food is not re-served
IN OUT	E. Discarding or reconditioning unsafe, adulterated or contaminated food
IN OUT	4. FOOD-CONTACT SURFACES*
	Food-contact surfaces and utensils are clean to sight and touch and sanitized before use
IN OUT	5. DEMONSTRATION OF KNOWLEDGE*
	TFER compliance, certified via testing with accredited program, or responses to safety questions regarding operation*
IN OUT	6. EMPLOYEE HEALTH*
IN OUT	A. Management awareness and policy regarding handling employee health situations
IN OUT	B. Visible or known symptoms / or known diagnosis dealt with according to the TFER
IN OUT	C. Clean-up of Vomiting and Diarrheal Events
IN OUT NO	7. GOOD HYGIENIC PRACTICES*
	Food employees eat, drink, and use tobacco only in designated areas / do not use a utensil more than once to taste food that is sold or served / do not handle or care for animals present. Food employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, or unwrapped single-service or single-use articles*
IN OUT NO	8. PROPER, ADEQUATE HANDWASHING*
	Hands clean and properly washed
IN OUT NA NO	9. PREVENTION OF CONTAMINATION FROM HANDS*
	Exposed, RTE food not touched by bare hands unless employees have utilized the special handwash procedures specified in the TFER §228.38(b) and §228.65(a)
IN OUT	10. HANDWASH FACILITIES*
IN OUT	A. Handwash facilities conveniently located and accessible for employees
IN OUT	B. Handwash facilities supplied with hand cleanser / sanitary towels / hand drying devices/signage

- 11. FOOD & FOOD PREPARATION FOR HIGHLY SUSCEPTIBLE POPULATIONS***
- IN OUT NA A. Prepackaged juice/beverage containing juice with a warning label (21 CFR, Section 101.17(g)) not served
- IN OUT NA NO B. Use pasteurized eggs in recipes if eggs are undercooked; and if eggs are combined unless: cooked to order & immediately served; used immediately before baking and thoroughly cooked; or a HACCP plan controls *Salmonella Enteritidis*
- IN OUT NA NO C. Raw or partially cooked animal food and raw seed sprouts not served
- 12. CHEMICAL**
- IN OUT NA A. If used, no unapproved food or color additives. Sulfites not applied to fresh fruits and vegetables intended for raw consumption*
- IN OUT B. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies*, and other personal care items properly identified, stored, and used
- IN OUT NA C. Poisonous or toxic materials held for retail sale properly stored*
- 13. CONSUMER ADVISORY***
- IN OUT NA A. Inform especially vulnerable consumers about the increased risk associated with eating animal foods in raw or undercooked form via disclosure and reminder; brochure fulfills essential criteria
- IN OUT NA B. A card, sign or other effective means of notification is displayed to notify consumer that clean tableware is to be used upon return to the self-service areas such as salad bars and buffets
- 14. CONFORMANCE WITH APPROVED PROCEDURES***
- IN OUT NA A. Variance obtained for Specialized Processing Methods (smoking for preservation, curing, using additives as preservatives, or using reduced oxygen to package food)
- IN OUT NA B. If conducting processing that requires a variance, complies with required variance and required HACCP procedures by monitoring CCP's and taking necessary corrective actions
- IN OUT NA C. If conducting reduced oxygen packaging with 2 barriers—HACCP plan required.
- 15 Treating Juice***
- IN OUT NA When packaged in a food establishment, juice is treated under a HACCP Plan to reduce pathogens or labeled as specified in the TFER.

SCORE: Number of disagreements for **Interventions/Risk Factors:** _____

DSHS STANDARDIZATION REPORT GOOD RETAIL PRACTICES (GRPs)

Establishment Name: _____

ABBREVIATIONS	
<p>“CCP” - critical control point Program “CL” - critical limit “GRP” - good retail practice “HACCP” - hazard analysis critical control point “TCS food” - Time/temperature control for safety food</p>	<p>“NSSP” - National Shellfish Sanitation “HSP” - highly susceptible population “RTE” - ready-to-eat “CAP” - Corrective Action Plan</p>

For each item, indicate one of the following for **OBSERVATIONAL STATUS**: IN - Item found in compliance; OUT - Item found out of compliance, with documentation of the violation noted on the Violative Condition Observed Report; N.O. - Not observed; N.A. - Not applicable

GOOD RETAIL PRACTICES (GRPs)

*Indicates items that are always priority/priority foundation according to the DSHS Texas Food Establishment Rules. The item requires immediate attention.

STATUS

- | IN | OUT | NA | |
|----|-----|----|---|
| | | | PERSONNEL |
| | | | 16. Personal Cleanliness (fingernails, jewelry, outer clothing, hair restraints) |
| | | | FOOD & FOOD PROTECTION |
| | | | 17. Food source*, original container, properly labeled*, condition, used*, honestly presented*, segregated distressed products |
| | | | 18. Protection from contamination—core items |
| | | | 19. Facilities / equipment to control product temperature |
| | | | 20. TCS food properly thawed |
| | | | 21. Dispensing of food / utensils properly stored |
| | | | FOOD EQUIPMENT |
| | | | 22. Thermometers provided and conspicuous* |
| | | | 23. Food and nonfood-contact surfaces: designed / constructed, maintained, installed, located, operated, cleanable* |
| | | | 24. Warewashing facility: designed, constructed, installed, located, operated, cleanable, used |
| | | | 25. Wiping cloths, linens, napkins, gloves, sponges: properly used, stored |
| | | | 26. Storage, handling of clean equipment, utensils |
| | | | 27. Single-service / single-use articles: storage, dispensing, use, no reuse |
| | | | WATER* |
| | | | 28. Safe water source, hot & cold under pressure, adequate quantity |

GOOD RETAIL PRACTICES (GRPs)

PLUMBING

- IN OUT 29. Installed*, maintained
- IN OUT 30. Cross connection*, back siphonage, backflow prevention*

TOILET FACILITIES

- IN OUT 31. Number*, convenient, accessible, designed, installed
- IN OUT 32. Toilet rooms enclosed, self-closing doors; fixtures, good repair, clean proper waste receptacles

SEWAGE

- IN OUT 33. Sewage and waste water disposal*

GARBAGE & REFUSE DISPOSAL

- IN OUT 34. Containers or receptacles: covered, adequate number, insect / rodent proof, frequency of removal, clean. Area properly constructed, necessary implements, supplies

PHYSICAL FACILITY

- IN OUT 35. Floors, walls, ceilings: designed, constructed, maintained, clean
- IN OUT 36. Lighting, ventilation, dressing rooms / designated areas maintained
- IN OUT 37. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored
- IN OUT 38. Complete separation from living / sleeping quarters; laundry

PEST & ANIMAL CONTROL

- IN OUT 39. Presence of insects / rodents eliminated*: outer openings protected, animals as allowed*

SCORE: Number of disagreements for **Good Retail Practices (GRPs):** _____

Corrective Actions to Ensure Safe Food

Page 3 of 3

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) less than 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)**

DSHS STANDARDIZATION REPORT VIOLATIVE CONDITIONS OBSERVED

Establishment Name: _____

Inspection Report Item #	TFER Citation	TFER Page #	Condition Observed

DSHS STANDARDIZATION REPORT VIOLATIVE CONDITIONS OBSERVED

Establishment Name: _____

Inspection Report Item #	TFER Citation	TFER Page #	Condition Observed

DSHS STANDARDIZATION REPORT FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

Establishment Name: _____

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS	
<u>TFER Interventions:</u> Demonstration of knowledge Hands as a vehicle of contamination ----- Employee health Time temperature relationships ----- Time temperature relationships ----- Consumer advisory	<u>Risk Factors:</u> Unsafe food sources Poor personal hygiene Contaminated equipment Inadequate cooking Improper holding temperatures

For each item, indicate one of the following for **OBSERVATIONAL STATUS**: IN - Item found in compliance; OUT - Item found out of compliance, with documentation of the violation noted on the Violated Condition Observed Report; N.O. - Not observed; N.A. - Not applicable

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

*Indicates priority /priority foundation items

STATUS

1. TIME/TEMPERATURE CONTROLS

1.1. Cooling*

- | | | | | | |
|----|-----|----|----|----|---|
| IN | OUT | NA | NO | A. | Cooked TCS food cooled from 57°C (135°F) to 21°C (70°F) within 2 hours and from 21°C (70°F) to 5°C (41°F) or below within 4 hours |
| IN | OUT | NA | NO | B. | TCS food (from ambient temperature ingredients) cooled to 5°C (41°F) or below within 4 hours |
| IN | OUT | NA | NO | C. | Foods received at a temperature according to Law cooled to 5°C (41°F) within 4 hours |
| IN | OUT | NA | NO | D. | After receiving, raw shell eggs placed in 7°C (45°F) ambient air temperature |

1.2 PHF Cold & Hot Holding*

- | | | | | | |
|----|-----|----|---|----|---|
| IN | OUT | A. | TCS food maintained at 5°C (41°F) or below, except during preparation, cooking, cooling or when time is used as a public health control | | |
| IN | OUT | NA | NO | B. | TCS food maintained at 57°C (135°F) or above, except during preparation, cooking or cooling or when time is used as a public health control |
| IN | OUT | NA | NO | C. | Roasts held at a temperature of 54°C (130°F) or above |
| IN | OUT | NA | NO | D. | Untreated shell eggs stored in 7° (45°F) ambient air temperature |

1.3 Inadequate Cook*

- | | | | | | |
|----|-----|----|----|----|--|
| IN | OUT | NA | NO | A. | Raw eggs broken on request and prepared for immediate service cooked to 63°C (145°F) for 15 seconds. Raw eggs broken, but not prepared for immediate service cooked to 68°C (155°F) for 15 seconds |
| IN | OUT | NA | NO | B. | Comminuted fish, meat, and game animals cooked to 68°C (155°F) for 15 seconds |
| IN | OUT | NA | NO | C. | Pork roasts and beef roasts, including formed roasts, cooked to 54°C (130°F) for 112 minutes or as chart specified and according to oven parameters per chart |
| IN | OUT | NA | NO | D. | Ratites and injected meats cooked to 68°C (155°F) for 15 seconds |

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

*Indicates priority /priority foundation items

STATUS

	1. TIME/TEMPERATURE CONTROLS
	1.3 Inadequate Cook*
IN OUT NA NO	E. Poultry; stuffed fish/meat/pasta/poultry/ratites; or stuffing containing fish, meat, poultry, or ratites cooked to 74°C (165°F) for 15 seconds
IN OUT NA NO	F. Whole-muscle, intact beef steaks cooked to surface temperature of 63°C (145°F) on top and bottom. Meat surfaces has a cooked color
IN OUT NA NO	G. Raw animal foods rotated, stirred, covered, and heated to 74°C (165°F) in microwave. Food stands for 2 minutes after cooking
IN OUT NA NO	H. All other raw animal foods cooked to 63°C (145°F) for 15 seconds
IN OUT NA NO	I. Wild game animals cooked to 74° C (165° F) for 15 seconds
IN OUT NA NO	J. Raw animal foods cooked, using a non-continuous cooking process, cooked to the time/temperature requirements specified for the particular raw animal food
IN OUT NA NO	K. Plant food cooking for hot holding
	1.4 Reheating for Hot Holding*
IN OUT NA NO	A. TCS food that is cooked and cooled on premises is rapidly reheated to 74°C (165°F) for 15 seconds for hot holding
IN OUT NA NO	B. TCS food reheated to 74°C (165°F) or higher in a microwave
IN OUT NA NO	C. Commercially processed RTE food reheated to 57°C (135°F) or above
IN OUT NA NO	D. Remaining unsliced portions of roasts reheated for hot holding using minimum oven parameters
	1.5 Date Marking & Discarding*
IN OUT	A. Date marking for RTE, TCS food prepared on-site or opened commercial container held for more than 24 hours
IN OUT NA NO	B. Discarding RTE, TCS food prepared on site or opened commercial container held at < 5°C (41°F) for <7 days
	1.6 Time*
IN OUT NA NO	When only time is used as a public health control, food is cooked and served within 4 hours
	2. FOOD FROM APPROVED SOURCE*
IN OUT	A. All food from regulated food processing plants / no home prepared or canned foods/ standards for eggs, milk, juice*
IN OUT NA	B. All shellfish from NSSP listed sources / no recreationally caught shellfish received or sold*
IN OUT NA NO	C. Game and wild mushrooms approved by regulatory authority*
IN OUT	D. Food received at proper temperatures / protected from contamination during transportation and receiving / safe and unadulterated food*
IN OUT NA NO	E. Shellstock tags retained for 90 days from the date the container is emptied*
IN OUT NA NO	F. Written documentation of parasite destruction maintained for fish products for 90 days

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

*Indicates priority /priority foundation items

STATUS

	3. PROTECTION FROM CONTAMINATION*
IN OUT NA NO	A. Separating raw animal foods from raw RTE food and separating raw animal foods from cooked RTE food
IN OUT NA NO	B. Raw animal foods separated from each other during storage, preparation, holding, and display
IN OUT	C. Food protected from environmental contamination – priority item
IN OUT	D. After being served or sold to a consumer, food is not re-served
IN OUT	E. Discarding or reconditioning unsafe, adulterated or contaminated food
	4. FOOD-CONTACT SURFACES*
IN OUT	Food-contact surfaces and utensils are clean to sight and touch and sanitized before use
	5. DEMONSTRATION OF KNOWLEDGE*
IN OUT	TFER compliance, certified via testing with accredited program, or responses to safety questions regarding operation*
	6. EMPLOYEE HEALTH*
IN OUT	A. Management awareness and policy regarding handling employee health situations
IN OUT	B. Visible or known symptoms / or known diagnosis dealt with according to the TFER
IN OUT	C. Clean-up of Vomiting and Diarrheal Events
	7. GOOD HYGIENIC PRACTICES*
IN OUT NO	Food employees eat, drink, and use tobacco only in designated areas / do not use a utensil more than once to taste food that is sold or served / do not handle or care for animals present. Food employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, or unwrapped single-service or single-use articles*
	8. PROPER, ADEQUATE HANDWASHING*
IN OUT NO	Hands clean and properly washed
	9. PREVENTION OF CONTAMINATION FROM HANDS*
IN OUT NA NO	Exposed, RTE food not touched by bare hands unless employees have utilized the special handwash procedures specified in the TFER §228.38(b) and §228.65(a)
	10. HANDWASH FACILITIES*
IN OUT	A. Handwash facilities conveniently located and accessible for employees
IN OUT	B. Handwash facilities supplied with hand cleanser / sanitary towels / hand drying devices/signage

- 11. FOOD & FOOD PREPARATION FOR HIGHLY SUSCEPTIBLE POPULATIONS***
- IN OUT NA A. Prepackaged juice/beverage containing juice with a warning label (21 CFR, Section 101.17(g)) not served
- IN OUT NA NO B. Use pasteurized eggs in recipes if eggs are undercooked; and if eggs are combined unless: cooked to order & immediately served; used immediately before baking and thoroughly cooked; or a HACCP plan controls *Salmonella Enteritidis*
- IN OUT NA NO C. Raw or partially cooked animal food and raw seed sprouts not served
- 12. CHEMICAL**
- IN OUT NA A. If used, no unapproved food or color additives. Sulfites not applied to fresh fruits and vegetables intended for raw consumption*
- IN OUT B. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies*, and other personal care items properly identified, stored, and used
- IN OUT NA C. Poisonous or toxic materials held for retail sale properly stored*
- 13. CONSUMER ADVISORY***
- IN OUT NA A. Inform especially vulnerable consumers about the increased risk associated with eating animal foods in raw or undercooked form via disclosure and reminder; brochure fulfills essential criteria
- IN OUT NA B. A card, sign or other effective means of notification is displayed to notify consumer that clean tableware is to be used upon return to the self-service areas such as salad bars and buffets
- 14. CONFORMANCE WITH APPROVED PROCEDURES***
- IN OUT NA A. Variance obtained for Specialized Processing Methods (smoking for preservation, curing, using additives as preservatives, or using reduced oxygen to package food)
- IN OUT NA B. If conducting processing that requires a variance, complies with required variance and required HACCP procedures by monitoring CCP's and taking necessary corrective actions
- IN OUT NA C. If conducting reduced oxygen packaging with 2 barriers—HACCP plan required.
- 15. Treating Juice***
- IN OUT NA When packaged in a food establishment, juice is treated under a HACCP Plan to reduce pathogens or labeled as specified in the TFER.

SCORE: Number of disagreements for **Interventions/Risk Factors:** _____

DSHS STANDARDIZATION REPORT GOOD RETAIL PRACTICES (GRPs)

Establishment Name: _____

ABBREVIATIONS

“CCP”	- critical control point Program	“NSSP”	- National Shellfish Sanitation
“CL”	- critical limit	“HSP”	- highly susceptible population
“GRP”	- good retail practice	“RTE”	- ready-to-eat
“HACCP”	- hazard analysis critical control point	“CAP”	- Corrective Action Plan
“TCS food”	- Time/temperature control for safety food		

For each item, indicate one of the following for **OBSERVATIONAL STATUS**: IN - Item found in compliance; OUT - Item found out of compliance, with documentation of the violation noted on the Violative Condition Observed Report; N.O. - Not observed; N.A. - Not applicable

GOOD RETAIL PRACTICES (GRPs)

*Indicates items that are always priority/priority foundation according to the DSHS Texas Food Establishment Rules. The item requires immediate attention.

STATUS

IN	OUT	NA	
			PERSONNEL
			16. Personal Cleanliness (fingernails, jewelry, outer clothing, hair restraints)
			FOOD & FOOD PROTECTION
			17. Food source*, original container, properly labeled*, condition, used*, honestly presented*, segregated distressed products
			18. Protection from contamination—core items
			19. Facilities / equipment to control product temperature
			20. TCS food properly thawed
			21. Dispensing of food / utensils properly stored
			FOOD EQUIPMENT
			22. Thermometers provided and conspicuous*
			23. Food and nonfood-contact surfaces: designed / constructed, maintained, installed, located, operated, cleanable*
			24. Warewashing facility: designed, constructed, installed, located, operated, cleanable, used
			25. Wiping cloths, linens, napkins, gloves, sponges: properly used, stored
			26. Storage, handling of clean equipment, utensils
			27. Single-service / single-use articles: storage, dispensing, use, no reuse
			WATER*
			28. Safe water source, hot & cold under pressure, adequate quantity

GOOD RETAIL PRACTICES (GRPs)

PLUMBING

- IN OUT 29. Installed*, maintained
- IN OUT 30. Cross connection*, back siphonage, backflow prevention*

TOILET FACILITIES

- IN OUT 31. Number*, convenient, accessible, designed, installed
- IN OUT 32. Toilet rooms enclosed, self-closing doors; fixtures, good repair, clean proper waste receptacles

SEWAGE

- IN OUT 33. Sewage and waste water disposal*

GARBAGE & REFUSE DISPOSAL

- IN OUT 34. Containers or receptacles: covered, adequate number, insect / rodent proof, frequency of removal, clean. Area properly constructed, necessary implements, supplies

PHYSICAL FACILITY

- IN OUT 35. Floors, walls, ceilings: designed, constructed, maintained, clean
- IN OUT 36. Lighting, ventilation, dressing rooms / designated areas maintained
- IN OUT 37. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored
- IN OUT 38. Complete separation from living / sleeping quarters; laundry

PEST & ANIMAL CONTROL

- IN OUT 39. Presence of insects / rodents eliminated*: outer openings protected, animals as allowed*

SCORE: Number of disagreements for **Good Retail Practices (GRPs):** _____

Date:	Time in:	Time out:	License/Permit #	Est. Type	Risk Category	Page __ of __
Purpose of Inspection:	<input type="checkbox"/> 1-Compliance	<input type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other	TOTAL/SCORE
Establishment Name:			Contact/Owner Name:		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address:		City/County:	Zip Code:	Phone:	Follow-up: Yes No	

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation
 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						R	Compliance Status						R
O	I	N	N	C	O		O	I	N	N	C	O	
U	N	O	A	S	T	U	N	O	A	S	T		
Time and Temperature for Food Safety (F = degrees Fahrenheit)							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	
Approved Source							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 Pasteurized eggs used when required	
												Chemicals	
												17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
												18. Toxic substances properly identified, stored and used	
												Water/ Plumbing	
												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						R	Compliance Status						R
O	I	N	N	C	O		O	I	N	N	C	O	
U	N	O	A	S	T	U	N	O	A	S	T		
Demonstration of Knowledge/ Personnel							Food Temperature Control/ Identification						
												27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
												28. Proper Date Marking and disposition	
												29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
Safe Water, Recordkeeping and Food Package Labeling							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	
												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

Compliance Status						R	Compliance Status						R
O	I	N	N	C	O		O	I	N	N	C	O	
U	N	O	A	S	T	U	N	O	A	S	T		
Prevention of Food Contamination							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	
												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	
												47. Other Violations	

Received by: (signature)	Print:	Title: Person In Charge/ Owner
Inspected by: (signature)	Print:	Business Email:

Corrective Actions to Ensure Safe Food

Page 3 of 3

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) less than 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)**

DSHS STANDARDIZATION REPORT VIOLATIVE CONDITIONS OBSERVED

Establishment Name: _____

Inspection Report Item #	TFER Citation	TFER Page #	Condition Observed

**DSHS STANDARDIZATION REPORT
VIOLATIVE CONDITIONS OBSERVED**

Establishment Name: _____

Inspection Report Item #	TFER Citation	TFER Page #	Condition Observed

DSHS STANDARDIZATION REPORT FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

Establishment Name: _____

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS	
<u>TFER Interventions:</u> Demonstration of knowledge Hands as a vehicle of contamination ----- Employee health Time temperature relationships ----- Time temperature relationships ----- Consumer advisory	<u>Risk Factors:</u> Unsafe food sources Poor personal hygiene Contaminated equipment Inadequate cooking Improper holding temperatures

For each item, indicate one of the following for **OBSERVATIONAL STATUS**: IN - Item found in compliance; OUT - Item found out of compliance, with documentation of the violation noted on the Violated Condition Observed Report; N.O. - Not observed; N.A. - Not applicable

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

*Indicates priority /priority foundation items

STATUS

1. TIME/TEMPERATURE CONTROLS

1.1. Cooling*

- | | | | | | |
|----|-----|----|----|----|---|
| IN | OUT | NA | NO | A. | Cooked TCS food cooled from 57°C (135°F) to 21°C (70°F) within 2 hours and from 21°C (70°F) to 5°C (41°F) or below within 4 hours |
| IN | OUT | NA | NO | B. | TCS food (from ambient temperature ingredients) cooled to 5°C (41°F) or below within 4 hours |
| IN | OUT | NA | NO | C. | Foods received at a temperature according to Law cooled to 5°C (41°F) within 4 hours |
| IN | OUT | NA | NO | D. | After receiving, raw shell eggs placed in 7°C (45°F) ambient air temperature |

1.2 PHF Cold & Hot Holding*

- | | | | | | |
|----|-----|----|---|----|---|
| IN | OUT | A. | TCS food maintained at 5°C (41°F) or below, except during preparation, cooking, cooling or when time is used as a public health control | | |
| IN | OUT | NA | NO | B. | TCS food maintained at 57°C (135°F) or above, except during preparation, cooking or cooling or when time is used as a public health control |
| IN | OUT | NA | NO | C. | Roasts held at a temperature of 54°C (130°F) or above |
| IN | OUT | NA | NO | D. | Untreated shell eggs stored in 7° (45°F) ambient air temperature |

1.3 Inadequate Cook*

- | | | | | | |
|----|-----|----|----|----|--|
| IN | OUT | NA | NO | A. | Raw eggs broken on request and prepared for immediate service cooked to 63°C (145°F) for 15 seconds. Raw eggs broken, but not prepared for immediate service cooked to 68°C (155°F) for 15 seconds |
| IN | OUT | NA | NO | B. | Comminuted fish, meat, and game animals cooked to 68°C (155°F) for 15 seconds |
| IN | OUT | NA | NO | C. | Pork roasts and beef roasts, including formed roasts, cooked to 54°C (130°F) for 112 minutes or as chart specified and according to oven parameters per chart |
| IN | OUT | NA | NO | D. | Ratites and injected meats cooked to 68°C (155°F) for 15 seconds |

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

*Indicates priority /priority foundation items

STATUS

1. TIME/TEMPERATURE CONTROLS

1.3 Inadequate Cook*

- | | | |
|--------------|----|---|
| IN OUT NA NO | E. | Poultry; stuffed fish/meat/pasta/poultry/ratites; or stuffing containing fish, meat, poultry, or ratites cooked to 74°C (165°F) for 15 seconds |
| IN OUT NA NO | F. | Whole-muscle, intact beef steaks cooked to surface temperature of 63°C (145°F) on top and bottom. Meat surfaces has a cooked color |
| IN OUT NA NO | G. | Raw animal foods rotated, stirred, covered, and heated to 74°C (165°F) in microwave. Food stands for 2 minutes after cooking |
| IN OUT NA NO | H. | All other raw animal foods cooked to 63°C (145°F) for 15 seconds |
| IN OUT NA NO | I. | Wild game animals cooked to 74° C (165° F) for 15 seconds |
| IN OUT NA NO | J. | Raw animal foods cooked, using a non-continuous cooking process, cooked to the time/temperature requirements specified for the particular raw animal food |
| IN OUT NA NO | K. | Plant food cooking for hot holding |

1.4 Reheating for Hot Holding*

- | | | |
|--------------|----|---|
| IN OUT NA NO | A. | TCS food that is cooked and cooled on premises is rapidly reheated to 74°C (165°F) for 15 seconds for hot holding |
| IN OUT NA NO | B. | TCS food reheated to 74°C (165°F) or higher in a microwave |
| IN OUT NA NO | C. | Commercially processed RTE food reheated to 57°C (135°F) or above |
| IN OUT NA NO | D. | Remaining unsliced portions of roasts reheated for hot holding using minimum oven parameters |

1.5 Date Marking & Discarding*

- | | | |
|--------------|----|--|
| IN OUT | A. | Date marking for RTE, TCS food prepared on-site or opened commercial container held for more than 24 hours |
| IN OUT NA NO | B. | Discarding RTE, TCS food prepared on site or opened commercial container held at < 5°C (41°F) for <7 days |

1.6 Time*

- | | | |
|--------------|--|--|
| IN OUT NA NO | | When only time is used as a public health control, food is cooked and served within 4 hours |
|--------------|--|--|

2. FOOD FROM APPROVED SOURCE*

- | | | |
|--------------|----|--|
| IN OUT | A. | All food from regulated food processing plants / no home prepared or canned foods/ standards for eggs, milk, juice* |
| IN OUT NA | B. | All shellfish from NSSP listed sources / no recreationally caught shellfish received or sold* |
| IN OUT NA NO | C. | Game and wild mushrooms approved by regulatory authority* |
| IN OUT | D. | Food received at proper temperatures / protected from contamination during transportation and receiving / safe and unadulterated food* |
| IN OUT NA NO | E. | Shellstock tags retained for 90 days from the date the container is emptied* |
| IN OUT NA NO | F. | Written documentation of parasite destruction maintained for fish products for 90 days |

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

*Indicates priority /priority foundation items

STATUS

	3. PROTECTION FROM CONTAMINATION*
IN OUT NA NO	A. Separating raw animal foods from raw RTE food and separating raw animal foods from cooked RTE food
IN OUT NA NO	B. Raw animal foods separated from each other during storage, preparation, holding, and display
IN OUT	C. Food protected from environmental contamination – priority item
IN OUT	D. After being served or sold to a consumer, food is not re-served
IN OUT	E. Discarding or reconditioning unsafe, adulterated or contaminated food
	4. FOOD-CONTACT SURFACES*
IN OUT	Food-contact surfaces and utensils are clean to sight and touch and sanitized before use
	5. DEMONSTRATION OF KNOWLEDGE*
IN OUT	TFER compliance, certified via testing with accredited program, or responses to safety questions regarding operation*
	6. EMPLOYEE HEALTH*
IN OUT	A. Management awareness and policy regarding handling employee health situations
IN OUT	B. Visible or known symptoms / or known diagnosis dealt with according to the TFER
IN OUT	C. Clean-up of Vomiting and Diarrheal Events
	7. GOOD HYGIENIC PRACTICES*
IN OUT NO	Food employees eat, drink, and use tobacco only in designated areas / do not use a utensil more than once to taste food that is sold or served / do not handle or care for animals present. Food employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, or unwrapped single-service or single-use articles*
	8. PROPER, ADEQUATE HANDWASHING*
IN OUT NO	Hands clean and properly washed
	9. PREVENTION OF CONTAMINATION FROM HANDS*
IN OUT NA NO	Exposed, RTE food not touched by bare hands unless employees have utilized the special handwash procedures specified in the TFER §228.38(b) and §228.65(a)
	10. HANDWASH FACILITIES*
IN OUT	A. Handwash facilities conveniently located and accessible for employees
IN OUT	B. Handwash facilities supplied with hand cleanser / sanitary towels / hand drying devices/signage

- 11. FOOD & FOOD PREPARATION FOR HIGHLY SUSCEPTIBLE POPULATIONS***
- IN OUT NA A. Prepackaged juice/beverage containing juice with a warning label (21 CFR, Section 101.17(g)) not served
- IN OUT NA NO B. Use pasteurized eggs in recipes if eggs are undercooked; and if eggs are combined unless: cooked to order & immediately served; used immediately before baking and thoroughly cooked; or a HACCP plan controls *Salmonella Enteritidis*
- IN OUT NA NO C. Raw or partially cooked animal food and raw seed sprouts not served
- 12. CHEMICAL**
- IN OUT NA A. If used, no unapproved food or color additives. Sulfites not applied to fresh fruits and vegetables intended for raw consumption*
- IN OUT B. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies*, and other personal care items properly identified, stored, and used
- IN OUT NA C. Poisonous or toxic materials held for retail sale properly stored*
- 13. CONSUMER ADVISORY***
- IN OUT NA A. Inform especially vulnerable consumers about the increased risk associated with eating animal foods in raw or undercooked form via disclosure and reminder; brochure fulfills essential criteria
- IN OUT NA B. A card, sign or other effective means of notification is displayed to notify consumer that clean tableware is to be used upon return to the self-service areas such as salad bars and buffets
- 14. CONFORMANCE WITH APPROVED PROCEDURES***
- IN OUT NA A. Variance obtained for Specialized Processing Methods (smoking for preservation, curing, using additives as preservatives, or using reduced oxygen to package food)
- IN OUT NA B. If conducting processing that requires a variance, complies with required variance and required HACCP procedures by monitoring CCP's and taking necessary corrective actions
- IN OUT NA C. If conducting reduced oxygen packaging with 2 barriers—HACCP plan required.
- 15. Treating Juice***
- IN OUT NA When packaged in a food establishment, juice is treated under a HACCP Plan to reduce pathogens or labeled as specified in the TFER.

SCORE: Number of disagreements for **Interventions/Risk Factors:** _____

GOOD RETAIL PRACTICES (GRPs)

PLUMBING

- IN OUT 29. Installed*, maintained
- IN OUT 30. Cross connection*, back siphonage, backflow prevention*

TOILET FACILITIES

- IN OUT 31. Number*, convenient, accessible, designed, installed
- IN OUT 32. Toilet rooms enclosed, self-closing doors; fixtures, good repair, clean proper waste receptacles

SEWAGE

- IN OUT 33. Sewage and waste water disposal*

GARBAGE & REFUSE DISPOSAL

- IN OUT 34. Containers or receptacles: covered, adequate number, insect / rodent proof, frequency of removal, clean. Area properly constructed, necessary implements, supplies

PHYSICAL FACILITY

- IN OUT 35. Floors, walls, ceilings: designed, constructed, maintained, clean
- IN OUT 36. Lighting, ventilation, dressing rooms / designated areas maintained
- IN OUT 37. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored
- IN OUT 38. Complete separation from living / sleeping quarters; laundry

PEST & ANIMAL CONTROL

- IN OUT 39. Presence of insects / rodents eliminated*: outer openings protected, animals as allowed*

SCORE: Number of disagreements for **Good Retail Practices (GRPs):** _____

Date:	Time in:	Time out:	License/Permit #	Est. Type	Risk Category	Page ___ of ___
Purpose of Inspection:			<input type="checkbox"/> 1-Compliance	<input type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit
Establishment Name:			Contact/Owner Name:	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		
Physical Address:			City/County:	Zip Code:	Phone:	Follow-up: Yes No
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation 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				Compliance Status		
O U T	I N	N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit) R	
					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 R	
					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 Pasteurized eggs used when required	
					Chemicals	
					17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					18. Toxic substances properly identified, stored and used	
					Water/ Plumbing	
					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				Compliance Status		
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel R	
					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/Buffer Plate)/ Allergen Label	
					Food Temperature Control/ Identification R	
					27. Proper cooling 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						
Compliance Status				Compliance Status		
O U T	I N	N O	N A	C O S	Prevention of Food Contamination R	
					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	
					Food Identification R	
					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)			Print:			Title: Person In Charge/ Owner
Inspected by: (signature)			Print:			Business Email:

Corrective Actions to Ensure Safe Food

Page 3 of 3

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) less than 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)**

**DSHS STANDARDIZATION REPORT
VIOLATIVE CONDITIONS OBSERVED**

Establishment Name: _____

Inspection Report Item #	TFER Citation	TFER Page #	Condition Observed

**DSHS STANDARDIZATION REPORT
VIOLATIVE CONDITIONS OBSERVED**

Establishment Name: _____

Inspection Report Item #	TFER Citation	TFER Page #	Condition Observed

DSHS STANDARDIZATION REPORT FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

Establishment Name: _____

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS	
<u>TFER Interventions:</u> Demonstration of knowledge Hands as a vehicle of contamination ----- Employee health Time temperature relationships ----- Time temperature relationships ----- Consumer advisory	<u>Risk Factors:</u> Unsafe food sources Poor personal hygiene Contaminated equipment Inadequate cooking Improper holding temperatures

For each item, indicate one of the following for **OBSERVATIONAL STATUS**: IN - Item found in compliance; OUT - Item found out of compliance, with documentation of the violation noted on the Violated Condition Observed Report; N.O. - Not observed; N.A. - Not applicable

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

*Indicates priority /priority foundation items

STATUS

1. TIME/TEMPERATURE CONTROLS

1.1. Cooling*

- | | | | | |
|----|-----|----|----|--|
| IN | OUT | NA | NO | A. Cooked TCS food cooled from 57°C (135°F) to 21°C (70°F) within 2 hours and from 21°C (70°F) to 5°C (41°F) or below within 4 hours |
| IN | OUT | NA | NO | B. TCS food (from ambient temperature ingredients) cooled to 5°C (41°F) or below within 4 hours |
| IN | OUT | NA | NO | C. Foods received at a temperature according to Law cooled to 5°C (41°F) within 4 hours |
| IN | OUT | NA | NO | D. After receiving, raw shell eggs placed in 7°C (45°F) ambient air temperature |

1.2 PHF Cold & Hot Holding*

- | | | | | |
|----|-----|--|----|--|
| IN | OUT | A. TCS food maintained at 5°C (41°F) or below, except during preparation, cooking, cooling or when time is used as a public health control | | |
| IN | OUT | NA | NO | B. TCS food maintained at 57°C (135°F) or above, except during preparation, cooking or cooling or when time is used as a public health control |
| IN | OUT | NA | NO | C. Roasts held at a temperature of 54°C (130°F) or above |
| IN | OUT | NA | NO | D. Untreated shell eggs stored in 7° (45°F) ambient air temperature |

1.3 Inadequate Cook*

- | | | | | |
|----|-----|----|----|---|
| IN | OUT | NA | NO | A. Raw eggs broken on request and prepared for immediate service cooked to 63°C (145°F) for 15 seconds. Raw eggs broken, but not prepared for immediate service cooked to 68°C (155°F) for 15 seconds |
| IN | OUT | NA | NO | B. Comminuted fish, meat, and game animals cooked to 68°C (155°F) for 15 seconds |
| IN | OUT | NA | NO | C. Pork roasts and beef roasts, including formed roasts, cooked to 54°C (130°F) for 112 minutes or as chart specified and according to oven parameters per chart |
| IN | OUT | NA | NO | D. Ratites and injected meats cooked to 68°C (155°F) for 15 seconds |

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

*Indicates priority /priority foundation items

STATUS

	1. TIME/TEMPERATURE CONTROLS	
	1.3 Inadequate Cook*	
IN OUT NA NO	E.	Poultry; stuffed fish/meat/pasta/poultry/ratites; or stuffing containing fish, meat, poultry, or ratites cooked to 74°C (165°F) for 15 seconds
IN OUT NA NO	F.	Whole-muscle, intact beef steaks cooked to surface temperature of 63°C (145°F) on top and bottom. Meat surfaces has a cooked color
IN OUT NA NO	G.	Raw animal foods rotated, stirred, covered, and heated to 74°C (165°F) in microwave. Food stands for 2 minutes after cooking
IN OUT NA NO	H.	All other raw animal foods cooked to 63°C (145°F) for 15 seconds
IN OUT NA NO	I.	Wild game animals cooked to 74° C (165° F) for 15 seconds
IN OUT NA NO	J.	Raw animal foods cooked, using a non-continuous cooking process, cooked to the time/temperature requirements specified for the particular raw animal food
IN OUT NA NO	K.	Plant food cooking for hot holding
	1.4 Reheating for Hot Holding*	
IN OUT NA NO	A.	TCS food that is cooked and cooled on premises is rapidly reheated to 74°C (165°F) for 15 seconds for hot holding
IN OUT NA NO	B.	TCS food reheated to 74°C (165°F) or higher in a microwave
IN OUT NA NO	C.	Commercially processed RTE food reheated to 57°C (135°F) or above
IN OUT NA NO	D.	Remaining unsliced portions of roasts reheated for hot holding using minimum oven parameters
	1.5 Date Marking & Discarding*	
IN OUT	A.	Date marking for RTE, TCS food prepared on-site or opened commercial container held for more than 24 hours
IN OUT NA NO	B.	Discarding RTE, TCS food prepared on site or opened commercial container held at < 5°C (41°F) for <7 days
	1.6 Time*	
IN OUT NA NO		When only time is used as a public health control, food is cooked and served within 4 hours
	2. FOOD FROM APPROVED SOURCE*	
IN OUT	A.	All food from regulated food processing plants / no home prepared or canned foods/ standards for eggs, milk, juice*
IN OUT NA	B.	All shellfish from NSSP listed sources / no recreationally caught shellfish received or sold*
IN OUT NA NO	C.	Game and wild mushrooms approved by regulatory authority*
IN OUT	D.	Food received at proper temperatures / protected from contamination during transportation and receiving / safe and unadulterated food*
IN OUT NA NO	E.	Shellstock tags retained for 90 days from the date the container is emptied*
IN OUT NA NO	F.	Written documentation of parasite destruction maintained for fish products for 90 days

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

*Indicates priority /priority foundation items

STATUS

- 3. PROTECTION FROM CONTAMINATION***

IN OUT NA NO A. Separating raw animal foods from raw RTE food and separating raw animal foods from cooked RTE food

IN OUT NA NO B. Raw animal foods separated from each other during storage, preparation, holding, and display

IN OUT C. Food protected from environmental contamination – priority item

IN OUT D. After being served or sold to a consumer, food is not re-served

IN OUT E. Discarding or reconditioning unsafe, adulterated or contaminated food

- 4. FOOD-CONTACT SURFACES***

IN OUT Food-contact surfaces and utensils are clean to sight and touch and sanitized before use

- 5. DEMONSTRATION OF KNOWLEDGE***

IN OUT TFER compliance, certified via testing with accredited program, or responses to safety questions regarding operation*

- 6. EMPLOYEE HEALTH***

IN OUT A. Management awareness and policy regarding handling employee health situations

IN OUT B. Visible or known symptoms / or known diagnosis dealt with according to the TFER

IN OUT C. Clean-up of Vomiting and Diarrheal Events

- 7. GOOD HYGIENIC PRACTICES***

IN OUT NO Food employees eat, drink, and use tobacco only in designated areas / do not use a utensil more than once to taste food that is sold or served / do not handle or care for animals present. Food employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, or unwrapped single-service or single-use articles*

- 8. PROPER, ADEQUATE HANDWASHING***

IN OUT NO Hands clean and properly washed

- 9. PREVENTION OF CONTAMINATION FROM HANDS***

IN OUT NA NO Exposed, RTE food not touched by bare hands unless employees have utilized the special handwash procedures specified in the TFER §228.38(b) and §228.65(a)

- 10. HANDWASH FACILITIES***

IN OUT A. Handwash facilities conveniently located and accessible for employees

IN OUT B. Handwash facilities supplied with hand cleanser / sanitary towels / hand drying devices/signage

- 11. FOOD & FOOD PREPARATION FOR HIGHLY SUSCEPTIBLE POPULATIONS***
- IN OUT NA A. Prepackaged juice/beverage containing juice with a warning label (21 CFR, Section 101.17(g)) not served
- IN OUT NA NO B. Use pasteurized eggs in recipes if eggs are undercooked; and if eggs are combined unless: cooked to order & immediately served; used immediately before baking and thoroughly cooked; or a HACCP plan controls *Salmonella Enteritidis*
- IN OUT NA NO C. Raw or partially cooked animal food and raw seed sprouts not served
- 12. CHEMICAL**
- IN OUT NA A. If used, no unapproved food or color additives. Sulfites not applied to fresh fruits and vegetables intended for raw consumption*
- IN OUT B. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies*, and other personal care items properly identified, stored, and used
- IN OUT NA C. Poisonous or toxic materials held for retail sale properly stored*
- 13. CONSUMER ADVISORY***
- IN OUT NA A. Inform especially vulnerable consumers about the increased risk associated with eating animal foods in raw or undercooked form via disclosure and reminder; brochure fulfills essential criteria
- IN OUT NA B. A card, sign or other effective means of notification is displayed to notify consumer that clean tableware is to be used upon return to the self-service areas such as salad bars and buffets
- 14. CONFORMANCE WITH APPROVED PROCEDURES***
- IN OUT NA A. Variance obtained for Specialized Processing Methods (smoking for preservation, curing, using additives as preservatives, or using reduced oxygen to package food)
- IN OUT NA B. If conducting processing that requires a variance, complies with required variance and required HACCP procedures by monitoring CCP's and taking necessary corrective actions
- IN OUT NA C. If conducting reduced oxygen packaging with 2 barriers—HACCP plan required.
- 15. Treating Juice***
- IN OUT NA When packaged in a food establishment, juice is treated under a HACCP Plan to reduce pathogens or labeled as specified in the TFER.

SCORE: Number of disagreements for **Interventions/Risk Factors:** _____

DSHS STANDARDIZATION REPORT GOOD RETAIL PRACTICES (GRPs)

Establishment Name: _____

ABBREVIATIONS	
<p>“CCP” - critical control point Program “CL” - critical limit “GRP” - good retail practice “HACCP” - hazard analysis critical control point “TCS food”- Time/temperature control for safety food</p>	<p>“NSSP” - National Shellfish Sanitation “HSP” - highly susceptible population “RTE” - ready-to-eat “CAP” - Corrective Action Plan</p>

For each item, indicate one of the following for **OBSERVATIONAL STATUS**: IN - Item found in compliance; OUT - Item found out of compliance, with documentation of the violation noted on the Violative Condition Observed Report; N.O. - Not observed; N.A. - Not applicable

GOOD RETAIL PRACTICES (GRPs)

*Indicates items that are always priority/priority foundation according to the DSHS Texas Food Establishment Rules. The item requires immediate attention.

STATUS

- | IN | OUT | NA | |
|----|-----|------------|--|
| | | | PERSONNEL |
| | | 16. | Personal Cleanliness (fingernails, jewelry, outer clothing, hair restraints) |
| | | | FOOD & FOOD PROTECTION |
| | | 17. | Food source*, original container, properly labeled*, condition, used*, honestly presented*, segregated distressed products |
| | | 18. | Protection from contamination—core items |
| | | 19. | Facilities / equipment to control product temperature |
| | | 20. | TCS food properly thawed |
| | | 21. | Dispensing of food / utensils properly stored |
| | | | FOOD EQUIPMENT |
| | | 22. | Thermometers provided and conspicuous* |
| | | 23. | Food and nonfood-contact surfaces: designed / constructed, maintained, installed, located, operated, cleanable* |
| | | 24. | Warewashing facility: designed, constructed, installed, located, operated, cleanable, used |
| | | 25. | Wiping cloths, linens, napkins, gloves, sponges: properly used, stored |
| | | 26. | Storage, handling of clean equipment, utensils |
| | | 27. | Single-service / single-use articles: storage, dispensing, use, no reuse |
| | | | WATER* |
| | | 28. | Safe water source, hot & cold under pressure, adequate quantity |

GOOD RETAIL PRACTICES (GRPs)

PLUMBING

- IN OUT 29. Installed*, maintained
- IN OUT 30. Cross connection*, back siphonage, backflow prevention*

TOILET FACILITIES

- IN OUT 31. Number*, convenient, accessible, designed, installed
- IN OUT 32. Toilet rooms enclosed, self-closing doors; fixtures, good repair, clean proper waste receptacles

SEWAGE

- IN OUT 33. Sewage and waste water disposal*

GARBAGE & REFUSE DISPOSAL

- IN OUT 34. Containers or receptacles: covered, adequate number, insect / rodent proof, frequency of removal, clean. Area properly constructed, necessary implements, supplies

PHYSICAL FACILITY

- IN OUT 35. Floors, walls, ceilings: designed, constructed, maintained, clean
- IN OUT 36. Lighting, ventilation, dressing rooms / designated areas maintained
- IN OUT 37. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored
- IN OUT 38. Complete separation from living / sleeping quarters; laundry

PEST & ANIMAL CONTROL

- IN OUT 39. Presence of insects / rodents eliminated*: outer openings protected, animals as allowed*

SCORE: Number of disagreements for **Good Retail Practices (GRPs):** _____

CORRECTIVE ACTION PLAN

(Note: This document is to be completed by the candidate only)

Establishment Name:	Physical Address:
Candidate's Name:	Date:

Based on this day's inspection the following uncontrolled hazards known to contribute to foodborne illness were identified: (Uncontrolled hazards include the occurrence of any risk factor or lack of PUBLIC HEALTH INTERVENTIONS).

CHART 1: Risk Factors Identified/ Corrective Action Required

RISK FACTORS IDENTIFIED / CORRECTIVE ACTION REQUIRED			
UNCONTROLLED PROCESS, STEP, OR CCP	HAZARD (most common)	CRITICAL LIMITS	CORRECTIVE ACTION WHEN LIMITS ARE NOT MET

CORRECTIVE ACTION PLAN

II. The following corrective action plan is recommended to establish active managerial control of the identified uncontrolled hazards. (For unmet critical limits, the plan delineates what needs to be controlled and how it will be controlled, along with necessary records and responsible personnel. It will also indicate what training is necessary.)

As the person in charge of the _____
located at _____, I have reviewed
And understand the provisions of this voluntary corrective action plan.

Person in Charge

Date

Candidate

Date

HACCP PLAN VERIFICATION WORKSHEET

(Note: This document is to be completed by the candidate only if the establishment has a HACCP Plan,)

Establishment Name:	Physical Address:
Candidate's Name:	Date:

- 1. Have there been any changes to the food establishment menu?** Yes No

DESCRIBE: _____

- 2. Was there a need to change the food establishment HACCP plan because of these menu changes?** Yes No

- 3. List Critical Control Points (CCPs) and Critical Limits (CLs) identified by the establishment HACCP plan?**

CCPs	CLs

- 4. What monitoring records for CCPs are required by the plan?**

Type of Record	Monitoring Frequency	Record Location

HACCP PLAN VERIFICATION WORKSHEET

5. Are monitoring actions performed according to the plan? Yes No

DESCRIBE: _____

6. Is immediate corrective action taken and recorded when CLs established by the plan are not met? Yes No

7. Are the corrective actions the same as described in the plan? Yes No

DESCRIBE: _____

8. Who is responsible for verification that the required records are being properly maintained?

9. Did employees and managers demonstrate knowledge of the HACCP plan? Yes No

DESCRIBE: _____

10. What training has been provided to support the HACCP plan?

HACCP PLAN VERIFICATION WORKSHEET

11. Describe examples of any documentation that the above training was accomplished?

12. Are calibrations of equipment/thermometers performed as required by the plan?

Yes

No

DESCRIBE:

Additional Comments:

Person Interviewed

Date

Candidate

Date

HACCP PLAN VERIFICATION SUMMARY

(Note: This document is to be completed by the candidate only)

Establishment Name:	Physical Address:
Candidate's Name:	Date:

CHART 2: HACCP Plan Verification Summary

HACCP Plan Verification Summary (circle YES or NO)			
	Record #1	Record #2	Record #3
	Today's Date:	2 nd Selected Date:	3 rd Selected Date:
Required Monitoring Recorded ¹	IN / OUT	IN / OUT	IN / OUT
Accurate and Consistent ²	IN / OUT	IN / OUT	IN / OUT
Corrective Action Documented ³	IN / OUT	IN / OUT	IN / OUT
Total # of record answers that are in Disagreement with the Standard = _____ (This box for Completion by Standard only)			

The use of a HACCP plan by a food establishment can be verified through a review of food establishment records and investigating the following information:

1. Does the food establishment's HACCP documentation indicate that required monitoring procedures were followed on the 3 selected dates? An "IN" answer would indicate that all required monitoring was documented. If any required monitoring was not documented, an "OUT" answer would be circled in this section.
2. Does the food establishment's HACCP documentation for the selected dates appear accurate and consistent with other observations? An "IN" answer would indicate that the record appears accurate and consistent. An "OUT" answer would indicate that there is inaccurate or inconsistent HACCP documentation.
3. Was corrective action documented in accordance with the HACCP plan when CLs were not met on each of the 3 selected dates? An "IN" answer would indicate that corrective action was documented for each CL not met for each of the 3 selected dates. An "IN" can also mean that no corrective action was needed. An "OUT" answer would indicate any missing or inaccurate documentation of corrective action.

HACCP PLAN FLOW CHART AND SUMMARY

(Note: This document is to be completed by the candidate only)

Establishment Name:	Physical Address:
Candidate's Name:	Date:

Product/Food: _____

HACCP PLAN FLOW CHART AND SUMMARY

(Note: This document is to be completed by the candidate only)

Establishment Name:	Physical Address:
Candidate's Name:	Date:

Product/Food: _____

HACCP PLAN FLOW CHART AND SUMMARY

(Note: This document is to be completed by the candidate only)

Establishment Name:	Physical Address:
Candidate's Name:	Date:

Product/Food: _____

SCORING FORM PERFORMANCE CRITERIA

The purpose of the following chart is to tally the disagreement between the Candidate's and the Standard's responses on the DSHS Standardization Inspection Report (Annex 2 Section 1). The Standard determines whether the Candidate properly identified and categorized violative conditions on each of the "Interventions/Risk Factors" and the "Good Retail Practices (GRPs)" portions of the DSHS Standardization Inspection Report.

Chart 3: Performance Criteria Tally of Disagreements in Each Establishment

PERFORMANCE CRITERIA TALLY OF DISAGREEMENTS IN EACH ESTABLISHMENT									
Candidate's Name:									
	ESTABLISHMENTS								
PERFORMANCE AREA	1	2	3	4	5	6	7	8	TOTAL (1-8) TOTAL (1-6)
Risk-Based Inspection									
Good Retail Practices									

Comments:

STANDARD'S SIGNATURE:

NAME (Print): _____

NAME (Signature): _____ **DATE:** _____

Texas Food Establishment Rules

Standardization

Communication Summary

10 = Excellent	5= Marginal
9	4
8	3
7	2
6	1= Poor

Please rank (1 to 10) the effectiveness of the inspector's ability to communicate for each of the eight standardization inspections. To pass this segment of standardization the inspector must achieve an average rating of 90%.

1. Did the inspector properly notify the person-in-charge of their presence and purpose of the inspection?

Yes _____ Inspection: 1___ 2___ 3___ 4___ 5___ 6___ 7___ 8___ 9___ 10___

No _____ Comments _____

2. Was the inspector effective in explaining educational materials in a manner that was easy to understand to restaurant personnel?

Yes _____ Inspection: 1___ 2___ 3___ 4___ 5___ 6___ 7___ 8___ 9___ 10___

No _____ Comments _____

3. Did the inspector ask questions related to food preparation processes occurring in the facility? If yes, please rank the effectiveness of the questions in providing helpful information to the operator concerning their operation.

Yes _____ Inspection: 1___ 2___ 3___ 4___ 5___ 6___ 7___ 8___ 9___ 10___

No _____ Comments _____

4. Did the inspector adequately explain the compliance process if there were uncorrected critical violations? If yes, please rank the effectiveness of the inspector in explaining the compliance guidelines.

Yes _____ Inspection: 1___ 2___ 3___ 4___ 5___ 6___ 7___ 8___ 9___ 10___

No _____ Comments _____

5. Did the inspector effectively explain how to correct critical violations on-site? Did the inspector provide the facility the opportunity to correct violations during the inspection? If yes, please rank the effectiveness of the inspector in explaining the corrective actions for the violations.

Yes _____ Inspection: 1__ 2__ 3__ 4__ 5__ 6__ 7__ 8__ 9__ 10__

No _____ Comments _____

6. Were questions asked by the person-in-charge answered accurately and in a manner that was easily understandable?

Yes _____ Inspection: 1__ 2__ 3__ 4__ 5__ 6__ 7__ 8__ 9__ 10__

No _____ Comments _____

7. Was the exit interview conducted by the inspector effective in explaining all violations and steps to achieve compliance? If yes, please rank the effectiveness of the explanation of violations.

Yes _____ Inspection: 1__ 2__ 3__ 4__ 5__ 6__ 7__ 8__ 9__ 10__

No _____ Comment _____

8. Did the inspector accurately use Public Health Reasons to explain critical violations documented during the inspections?

Yes _____ Inspection: 1__ 2__ 3__ 4__ 5__ 6__ 7__ 8__ 9__ 10__

No _____ Comments _____

*Adapted from the Kansas Department Health and Environment Standardization Procedures

SCORING FORM

FINAL SCORING REPORT

Chart 4: Candidate's Final Performance Score

CANDIDATE'S FINAL PERFORMANCE SCORE		
Candidate's Name:	Title:	
Agency:	Office Telephone:	
Office Address:	City:	Zip:
Standard's Name:	Standard's Title:	
Agency:	Office Telephone:	Location of Standardization:
Office Address:	City:	Zip:
<i>Instructions: For the following Performance Areas circle the Level of Agreement.</i>		
PERFORMANCE AREA	LEVEL OF AGREEMENT	
RISK-BASED INSPECTION	PASSES	FAILS
GOOD RETAIL PRACTICES	PASSES	FAILS
APPLICATION OF HACCP PRINCIPLES	SATISFACTORY	UNSATISFACTORY
INSPECTION EQUIPMENT	SATISFACTORY	NEEDS IMPROVEMENT
COMMUNICATION	SATISFACTORY	NEEDS IMPROVEMENT

Comments:

STANDARD'S SIGNATURE:

NAME (Signature): _____

NAME (Print): _____

DATE: _____



**Standardization and Certification
Retail Food Inspection/ Training Officers
Field Exercise Workbook
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