Texas Food Establishment Rules

Standardization and Certification Field Exercise Workbook



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					

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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 CERTIFACTION 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.

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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 Med HSP HACCP			
2.		High Med HSP HACCP			
3.		High Med HSP HACCP			
4.		High Med HSP HACCP			
5.		High Med HSP HACCP			
6.		High Med HSP HACCP			
7.		High Med HSP HACCP			
8.		High Med HSP HACCP			

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DSHS STANDARDIZATION INSPECTION REPORT FOOD ESTABLISHMENT INFORMATION/NOTES

Establishment Name:		Person in Charge:
Inspection Time In:	Inspection Time Out:	Manager Certification Required Yes / No
HACCP Plan Require	d Yes / No	HACCP Plan in Place Yes / No
Notes:		
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Da	ite:				Time in:	Time out:	License/P	erm	it#						Est. Type Risk Category Page of	Est. Type	\neg
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		ishn						Nan	ne:						* Number of Repeat Violations: ✓ Number of Violations COS:	umber of Repeat Viol	
Pŀ	vsic	al A	ddi	ess:		City/County:				Zip (Cod	e:	Ph	none			
	,,			Compliance Status: Out = not in compliance IN = in compliance NG) = n	ot ob	serv	ed	NA	= nc	ot applicable COS = corrected on site R = repeat violation	le COS = corrected o	ᅥ	
N	/ark	the	app	оргі	ate points in th	ne OUT box for each number	ed item Mark 'v	/' a	checl	kmar	k in	аррг	opria	ate b	ox for IN, NO, NA, COS Mark an asterisk * in appropriate box	NO, NA, COS M	'
						Priority Items (3 Po	ints) violations R	eau		or R		ite (Corr	ecti	ve Action not to exceed 3 days	not to exceed 3 da	┪
	Co	mpli	ance	;		triority items (5 1 5	ints) (Totalions 1	1			mpl						٦
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U	N	o	A	0	Time	e and Temperature for Fo (F = degrees Fahrenhei		"		U	N	0	A	o	Employee Health	Emplo	
<u>T</u>		\dashv	_	S	1. Proper co	ooling time and temperature		_		•				_3	12. Management, food employees and conditional employees;		_
		\dashv			2 Promos C	old Holding temperature(4	IOE/ 450E)	<u> </u>	ļ	\vdash			_		knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from	dge, responsibilities,	
					2. Proper C	old floiding temperature(4	117 43 1)								eyes, nose, and mouth	se, and mouth	_
					3. Proper H	ot Holding temperature(13	5°F)						_	\Box	Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly		\dashv
		\dashv				ooking time and temperature heating procedure for hot he			1	\vdash	-		_	_	15. No bare hand contact with ready to eat foods or approved	bare hand contact wit	一
					in 2 Hours)			_						_	alternate method properly followed (APPROVED YN)	e method properly fo	ᅴ
					6. Time as a records	a Public Health Control; pro	ocedures &								Highly Susceptible Populations	Highly Susce	
					1000100	Approved Source			1					Γ	16. Pasteurized foods used; prohibited food not offered		
		_			7 Food and	l ice obtained from approve	d source: Food	-	1					_	Pasteurized eggs used when required	ized eggs used when	ᅱ
						dition, safe, and unadultera									Chemicals	CI	
						ceived at proper temperatur	e								17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
	_					Protection from Contami			1						18. Toxic substances properly identified, stored and used	ic substances properl	\Box
						parated & protected, preven , storage, display, and tasti		İ	l						Water/ Plumbing	Water	
	-		_		10. Food co	ontact surfaces and Returna	bles; Cleaned	1							19. Water from approved source; Plumbing installed; proper		
	_				and Sanitiz	zed atppm/temp disposition of returned, pre		-	-	-				-	backflow device 20. Approved Sewage/Wastewater Disposal System, proper		
					recondition		viously served of								disposal		
						Priority Foundati	on Items (2 Poin		_	-	ıs R		_	_	rective Action within 10 days	ction within 10 days	
O U T	I N	O	N A	C	Dem	onstration of Knowledge/	Personnel	R		O U T	I N	N O	A A	0	Food Temperature Control/ Identification	Food Temperatur	R
<u> </u>				5		in charge present, demonst		T	1					,	27. Proper cooling method used; Equipment Adequate to		
_	-		<u> </u>	_		, duties/ Certified Food Ma landler/ no unauthorized pe		├ -	-	\vdash			_		Maintain Product Temperature 28. Proper Date Marking and disposition		
H	<u> </u>		1	<u> </u>		ater, Recordkeeping and I		+	†						29. Thermometers provided, accurate, and calibrated;	rmometers provided,	
_			_	_		Labeling		-	-	Ш				_	Chemical/ Thermal test strips		
_	-		-	_		d Cold Water available; ade ed records available (shellst	·	⊢	4	-			_	,	Permit Requirement, Prerequisite for Operation		
						struction); Packaged Food 1									30. Food Establishment Permit (Current & Valid)	d Establishment Pe	
						ormance with Approved]						Utensils, Equipment, and Vending	Utensils, Equi	
					and HACC	ance with Variance, Special P plan; Variance obtained	or specialized								31. Adequate handwashing facilities: Accessible and properly supplied, used		
-		L			processing	methods; manufacturer ins Consumer Advisory		\vdash	1	-			_		32. Food and Non-food Contact surfaces cleanable, properly		
L.	_									Ш					designed, constructed, and used	d, constructed, and us	
					cooked foo	g of Consumer Advisories; rds (Disclosure/Reminder/B									Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		
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U T	N	0	A	S		revention of Food Contam		ļ		T	N	0	A	S	Food Identification 41.Original container labeling (Bulk Food)		
_	_				animals	dence of Insect contaminati	,										
-				-		al Cleanliness/eating, drink Cloths; properly used and		-	+					<u> </u>	Physical Facilities 42. Non-Food Contact surfaces clean		
					37. Enviro	nmental contamination									43. Adequate ventilation and lighting; designated areas used	quate ventilation and	
					38. Approv	ed thawing method									44. Garbage and Refuse properly disposed; facilities a maintained		
				_		Proper Use of Utensi									45. Physical facilities installed, maintained, and clean	sical facilities installe	
						s, equipment, & linens; pro									46. Toilet Facilities; properly constructed, supplied, and clean		
_	-		-	_		d, & handled/ In use utens service & single-use article			1	H		\vdash			47. Other Violations	er Violations	
			<u> </u>		stored and												
		ved ure)		:					P	rint	:				Title: Person In Charge/ Owne		r
		ctec		:			- 10.11		P	rint	:				Business Email:		

Establish	ment Name:	Physical Add	dress:	City/State:	License/Permit#	Page of
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Received (signature)	l by:		Print:		Title: Person In Charg	je/ Owner
Inspected (signature)	d bv:		Print:		Samples: Y N # co	ollected

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:	
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Inspection Report Item #	TFER Citation	TFER Page #	Condition Observed
		,	

DSHS STANDARDIZATION REPORT VIOLATIVE CONDITIONS OBSERVED

Establishment Name:		_
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Inspection Report Item #	TFER Citation	TFER Page #	Condition Observed

DSHS STANDARDIZATION REPORT FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

Establishment Name:		
FOODBORNE ILLNE	SS INTERVENTIONS	AND RISK FACTORS
TFER Interventions:		Risk Factors:
Demonstration of knowledge		Unsafe food sources
Hands as a vehicle of contamination		Poor personal hygiene
Employee health		Contaminated equipment
Time temperature relationships		Inadequate cooking
Time temperature relationships		Improper holding temperatures
Consumer advisory		

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

S	T	A	T	U	S

1.	TIME/TEMPERATURE CONTROLS	ì

1.1. Cooling*

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

1.2 PHF Cold & Hot Holding*

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

Inadequate Cook* 1.3

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

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

*Indicates priority /priority foundation items

S	T	Α	T	U	S
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- 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
- **IN OUT NA NO B.** When only time is used as a public health control for cold food items, food is served within 6 hours or temperature reaches 70°F, whichever comes first

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

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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
IN OUT
IN OUT
IN OUT
IN OUT
IN OUT
C. Food protected from environmental contamination – priority item
After being served or sold to a consumer, food is not re-served
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
 IN OUT
 IN OUT
 IN OUT
 IN OUT
 IN OUT
 A. Management awareness and policy regarding handling employee health situations Visible or known symptoms / or known diagnosis dealt with according to the TFER 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/ GLOVE USE PROPERLY*

IN OUT NO

A. Hands clean and properly washed Gloves used properly

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
 IN OUT
 A. Handwash facilities conveniently located and accessible for employees
 Handwash facilities supplied with hand cleanser / sanitary towels / hand drying devices/signage

FOOD & FOOD PREPARATION FOR HIGHLY SUSCEPTIBLE 11. **POPULATIONS*** Prepackaged juice/beverage containing juice with a warning label (21 CFR, Section IN OUT NA A. 101.17(g)) not served Use pasteurized eggs in recipes if eggs are undercooked; and if eggs are combined IN OUT NA NO B. unless: cooked to order & immediately served; used immediately before baking and thoroughly cooked; or a HACCP plan controls Salmonella Enteritidis Raw or partially cooked animal food and raw seed sprouts not served IN OUT NA NO C. 12. CHEMICAL If used, no unapproved food or color additives. Sulfites not applied to fresh fruits and IN OUT NA A. vegetables intended for raw consumption* Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid IN OUT ₿. supplies*, and other personal care items properly identified, stored, and used Poisonous or toxic materials held for retail sale properly stored* IN OUT NA C. **CONSUMER ADVISORY*** 13. 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 A card, sign or other effective means of notification is displayed to notify consumer that IN OUT NA B. 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 Variance obtained for Specialized Processing Methods (smoking for preservation, A. curing, using additives as preservatives, or using reduced oxygen to package food) IN OUT NA If conducting processing that requires a variance, complies with required variance and В. required HACCP procedures by monitoring CCP's and taking necessary corrective actions IN OUT NA If conducting reduced oxygen packaging with 2 barriers—HACCP plan required. C. **Treating Juice*** 15 When packaged in a food establishment, juice is treated under a HACCP Plan to IN OUT NA 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:	

ABBI	REVIATIO	NS
"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	"NSSP" "HSP" "RTE" "CAP"	 National Shellfish Sanitation highly susceptible population ready-to-eat Corrective Action Plan

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 <u>priority/priority foundation</u> according to the DSHS Texas Food Establishment Rules. The item requires immediate attention.

STATUS

OTATOO		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 IN OUT	19. 20.	Facilities / equipment to control product temperature TCS food properly thawed
IN OUT	21.	Dispensing of food / utensils properly stored
		FOOD EQUIPMENT
IN OUT	22.	Thermometers provided and conspicuous*/ test strips provided and used
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, 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 Cross connection*, back siphonage, backflow prevention* **IN OUT** 30. **TOILET FACILITIES** Number*, convenient, accessible, designed, installed IN OUT 31. Toilet rooms enclosed, self-closing doors; fixtures, good repair, clean proper IN OUT 32. waste receptacles **SEWAGE** Sewage and waste water disposal* IN OUT 33. **GARBAGE & REFUSE DISPOSAL** Containers or receptacles: covered, adequate number, insect / rodent proof, **IN OUT** 34. frequency of removal, clean. Area properly constructed, necessary implements, supplies PHYSICAL FACILITY **IN OUT** Floors, walls, ceilings: designed, constructed, maintained, clean 35. Lighting, ventilation, dressing rooms / designated areas maintained IN OUT 36. Premises maintained free of litter, unnecessary articles, cleaning and IN OUT 37. maintenance equipment properly stored Complete separation from living / sleeping quarters; laundry IN OUT 38. **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):

DSHS STANDARDIZATION INSPECTION REPORT FOOD ESTABLISHMENT INFORMATION/NOTES

Establishment Name.		Person in Charge:	
Inspection Time In:	Inspection Time Out:	Manager Certification Required Yes / No	1
HACCP Plan Require	ed Yes / No	HACCP Plan in Place Yes / No	1
Notes:			

Date:					Time in:	Time out:	License/Pe	ermit	#						Es	t. Type	R	Risk Category	Page of	
Purp	ose	of I	Ins	pect	ion: 1-Cor	mpliance	2-Routine	I		3-	Field	d In	vest	tigat		4-Visit		5-Other	TOTAL/SCO	ORE
Estab							Contact/Owner N	Vame	ð;						* Numbe	er of Repeat V	iolati	ions:)S:		
Physi	cal	Add	dre	ss:		Ci	ty/County:		Z	Zip C	Code	e:	Ph	none				-up: Yes No		
					ance Status: Out = n			NO					N A	= 00	t annlicable C	OS = correcte	d on s	site R = rer	peat violation	
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					Prie	ority Items (3 l	Points) violations R	Requi	ire I	_	-	_			ve Action not	to exceed 3	days	7		
Comp	T N	N N	N	C	Time and To-	mperature for F	ood Safety	R	-	0	mpli:	N	N	C				ing The state		R
U N			A	o s	$(\mathbf{F} = \mathbf{d})$	degrees Fahrenhe	eit)			U T		0	A	o s				ee Health		
+	1	+	\top		1. Proper cooling time	e and temperatur	·e			1					knowledge,	responsibilitie	es, an	nd reporting	tional employees;	
-	+	+	+	+	2. Proper Cold Holdin	ng temperature(4	1°F/ 45°F)	H	+	+	\dashv	-			13. Proper us	se of restriction	on an	d exclusion; N	No discharge from	
_	+	+	+	-	3. Proper Hot Holding			H	-			\perp		-	eyes, nose, a	Preventing (Conta	amination by	Hands	
\pm	\pm	\pm	\pm	\pm	4. Proper cooking tim	ne and temperatu	re		Ė	\Box			\Box		14. Hands c	leaned and pr	roperl	ly washed/Glo	oves used properly	у
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	_	_		\perp	7. Food and ice obtain			H			Ш			Щ	Pasteurized	eggs used wh	en re	quired		-
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					11. Proper disposition reconditioned										disposal			. a.c. Disposal	System, proper	
			_			Priority Found	ation Items (2 Poir	nts) ı	viola	_	ns R	_		_		within 10 d	ays			
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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

Inspection Report Item #	TFER Citation	TFER Page #	Condition Observed
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DSHS STANDARDIZATION REPORT VIOLATIVE CONDITIONS OBSERVED

Establishment Name:				
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Inspection Report Item #	TFER Citation	TFER Page #	Condition Observed

DSHS STANDARDIZATION REPORT FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

Establishment Name:		
FOODBORNE ILLNE	SS INTERVENTIONS	AND RISK FACTORS
TFER Interventions:		Risk Factors:
Demonstration of knowledge		Unsafe food sources
Hands as a vehicle of contamination		Poor personal hygiene
Employee health		Contaminated equipment
Time temperature relationships		Inadequate cooking
Time temperature relationships		Improper holding temperatures
Consumer advisory		

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	/TEMF	PERATI	URE	CONTR	OLS
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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*

- 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
 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

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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. When only time is used as a public health control for cold food items, food is served within 6 hours or temperature reaches 70°F, whichever comes first

2. FOOD FROM APPROVED SOURCE*

- 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

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3.	PROTECT	ION FROM	CONT	*MINATION*
U .	1 110 1 2 0 1			

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
 IN OUT
 IN OUT
 IN OUT
 IN OUT
 IN OUT
 IN OUT
 E. Food protected from environmental contamination – priority item
 After being served or sold to a consumer, food is not re-served
 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
 IN OUT
 IN OUT
 IN OUT
 IN OUT
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 IN OUT
 IN OUT
 A. Management awareness and policy regarding handling employee health situations visible or known symptoms / or known diagnosis dealt with according to the TFER 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/ GLOVES USED PROPERLY*

IN OUT NO

A. Hands clean and properly washed Glove used properly

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
 IN OUT
 B. Handwash facilities conveniently located and accessible for employees
 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	В.	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	Α.	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	В.	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.
IN OUT NA	15	Treating Juice* 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:					

ABBI	NS	
"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	"NSSP" "HSP" "RTE" "CAP"	 National Shellfish Sanitation highly susceptible population ready-to-eat Corrective Action Plan

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 <u>priority/priority foundation</u> according to the DSHS Texas Food Establishment Rules. The item requires immediate attention.

STATUS

SIAIUU		PERCONNEL
IN OUT NA	46	PERSONNEL Personal Cleanliness (fingernails, jewelry, outer clothing, hair restraints)
IN OUT NA	16.	Personal Cleanliness (Imgernalis, Jewelly, Outer Gounning, Trail Testramits)
		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/ Chemical/Thermal test strips provided*
IN OUT	23.	Food and nonfood-contact surfaces: designed / constructed, maintained,
114 001	23.	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 Installed*, maintained 29. Cross connection*, back siphonage, backflow prevention* IN OUT 30. **TOILET FACILITIES IN OUT** 31. Number*, convenient, accessible, designed, installed IN OUT Toilet rooms enclosed, self-closing doors; fixtures, good repair, clean proper **32**. waste receptacles SEWAGE IN OUT 33. Sewage and waste water disposal* **GARBAGE & REFUSE DISPOSAL IN OUT** Containers or receptacles: covered, adequate number, insect / rodent proof, 34. frequency of removal, clean. Area properly constructed, necessary implements, supplies PHYSICAL FACILITY IN OUT 35. Floors, walls, ceilings: designed, constructed, maintained, clean IN OUT Lighting, ventilation, dressing rooms / designated areas maintained 36. IN OUT Premises maintained free of litter, unnecessary articles, cleaning and **37.** 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

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

allowed*

DSHS STANDARDIZATION INSPECTION REPORT FOOD ESTABLISHMENT INFORMATION/NOTES

Establishment Name:		Person in Charge:
Inspection Time In:	Inspection Time Out:	Manager Certification Required Yes / No
HACCP Plan Require	ed Yes / No	HACCP Plan in Place Yes / No
Notes:		
	10 T M/S	
-		A STATE OF THE STA

Da	te:	-		_	T	Time in: Time out: License/F		ermi	t #						Est. Type Risk Category Page of					
Purpose of Inspection: 1-Compliance 2-Routine					T		3-Field Inve				tiga									
Establishment Name: Contact/Owner					Nam	e:						* Number of Repeat Violations:								
Physical Address: City/County:							\top	Zip Code:			Ph	one	✓ Number of Violations COS: Follow-up: Yes No							
Compliance Status: Out = not in compliance IN = in compliance						276	_													
М	Mark the appropriate points in the OUT box for each numbered item Mark '✓'								a che	ckm	ark it	n app	ropr	iate l	box f	for IN, NO, NA, COS Mark an asterisk * in appropriate box for	R			
	Priority Items (3 Points) violations I									ire .	lmm	edia	ite C	Corr	ectiv	ive Action not to exceed 3 days				
Compliance Status												mpli	ance	Sta	tus C		R			
O U	I N	N O	N A	C		Time a	and Temperature for I (F = degrees Fahrenh		R		U	I N	o	A	o	Employee Health				
T		_		S	+	Proper cool	ling time and temperatu		\vdash		T		\dashv	12. Management, food employees and conditional employees;						
						.							_			knowledge, responsibilities, and reporting				
					2	2. Proper Colo	d Holding temperature(41°F/ 45°F)				ı	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth							
-	\dashv	-		-	3	3. Proper Hot	Holding temperature(1	35°F)					Preventing Contamination by Hands							
							king time and temperate						Hands cleaned and properly washed/ Gloves used properly No bare hand contact with ready to eat foods or approved							
						i. Proper rene ! Hours)	eating procedure for hot	noiding (165°r in					alternate method properly followed (APPROVED Y_N_)							
	7		_	_	1	. Time as a P	Public Health Control; p	procedures &			_		Highly Susceptible Populations							
					<u> r</u>	ecords	Approved Source		Н		\vdash	\neg			16. Pasteurized foods used; prohibited food not offered					
																Pasteurized eggs used when required				
							ce obtained from appro									Chemicals				
						good condition	n, sate, and unaduitera	icu, parasite			L									
					1	3. Food Recei	ived at proper temperat	ure								17. Food additives; approved and properly stored; Washing				
_					+	Pr	rotection from Contan	nination	\vdash		\vdash		\dashv			Fruits & Vegetables 18. Toxic substances properly identified, stored and used				
				Γ		Food Separ	rated & protected, prev	ented during food	_	l				_		Water/ Plumbing				
_			<u> </u>	⊢	1	preparation, s	torage, display, and tas tact surfaces and Return	ting pables : Cleaned								19. Water from approved source; Plumbing installed; proper				
				Ì		and Sanitized	d at ppm/ten	nperature								backflow device				
				Γ			sposition of returned, pr	reviously served or								20. Approved Sewage/Wastewater Disposal System, proper				
				_		reconditioned		lation Items (2 Poi	nts)	viol	atio	ns R	eaui	disposal rective Action within 10 days						
0	I	N	N	C			Thomy round	action receips (2 1 or	R	T	0	1	N	N	С		R			
U T	N	0	A	S)	Demoi	nstration of Knowledg	ge/ Personnel			U	N	0	A	O Food Temperature Control/ Identification					
							charge present, demon			1						27. Proper cooling method used; Equipment Adequate to				
						knowledge, a (CFM)	nd perform duties/ Cert	ified Food Manager								Maintain Product Temperature				
						22. Food Han	ndler/ no unauthorized p			1						28. Proper Date Marking and disposition				
						Safe Wat	er, Recordkeeping an Labeling	d Food Package								29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
H			Г	T	†:	23. Hot and C	Cold Water available; a	dequate pressure,		1					_	Permit Requirement, Prerequisite for Operation				
L	_		-	╀		safe	records available (shell	lotook togo: nornaita	+	4	\vdash	r								
1							Packaged Food labeled									30. Food Establishment Permit (Current & Valid)				
							rmance with Approve						Utensils, Equipment, and Vending							
							nce with Variance, Spec Variance obtained for									31. Adequate handwashing facilities: Accessible and properly				
							ethods; manufacturer in									supplied, used				
							Consumer Adviso	ory								32. Food and Non-food Contact surfaces cleanable, properly				
-			Τ	Т	+	26. Posting o	f Consumer Advisories	: raw or under	+-	-	\vdash		-	_		designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/				
	ĺ					cooked foods	(Disclosure/Reminder									Service sink or curb cleaning facility provided				
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<u>ا</u>	1	N	N	T		ore items	(1 Point) Violations	s Require Corrective	<i>e Ac</i>	_	-	_	_	ea s		Days or Next Inspection , Whichever Comes First	R			
U T	N	o	A		o	Pre	evention of Food Cont	aminatio n	"		O U T	I N	N O	A	C O S					
H		-	\vdash	Ť			ence of Insect contamin	ation, rodent/other	1	1	广				,	41.Original container labeling (Bulk Food)				
-	L		-	+		animals	Cleanliness/eating, drir	king or tobacco use	+-	-	-	L	L							
\vdash			\vdash				Cloths; properly used an		_						Ι	Physical Facilities 42. Non-Food Contact surfaces clean				
				T		37. Environir	nental contamination			1						43. Adequate ventilation and lighting; designated areas used				
\vdash	L		_	<u>_</u>	+	38. Approved	thawing method Proper Use of Uter	nsiis	+	+	-	-		<u> </u>	-	44. Garbage and Refuse properly disposed; facilities maintaine 45. Physical facilities installed, maintained, and clean				
一			T	T			equipment, & linens; p	properly used, stored, 46. Toilet Facilities; properly constructed, supplied, and c					46. Toilet Facilities; properly constructed, supplied, and clean							
L	-			-			dled/ In use utensils; pr		+	-	_	-		47 Other Violations						
						40. Single-se and used	rvice & single-use artic	les, property stored								47. Other Violations				
Received by:							P	Print: Title: Person In Charg						r						
(s	igna	ure)					<u> </u>			+						Paulana Paula				
	Inspected by: (signature)								1 6	Print:					Business Email:					

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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:	
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Inspection Report Item #	TFER Citation	TFER Page #	Condition Observed

DSHS STANDARDIZATION REPORT VIOLATIVE CONDITIONS OBSERVED

spection Report Item#	TFER Citation	TFER Page #	Condition Observed

DSHS STANDARDIZATION REPORT FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

Establishment Name:		
FOODBORNE ILLNE	SS INTERVENTIONS	AND RISK FACTORS
TFER Interventions:		Risk Factors:
Demonstration of knowledge		Unsafe food sources
Hands as a vehicle of contamination		Poor personal hygiene
Employee health		Contaminated equipment
Time temperature relationships		Inadequate cooking
Time temperature relationships		Improper holding temperatures
Consumer advisory		

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

|--|

1.1. 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*

- 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

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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. When only time is used as a public health control for cold food items, food is served within 6 hours or temperature reaches 70°F, whichever comes first

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

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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
IN OUT
C. Food protected from environmental contamination – priority item
After being served or sold to a consumer, food is not re-served
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
 IN OUT
 IN OUT
 IN OUT
 IN OUT
 A. Management awareness and policy regarding handling employee health situations visible or known symptoms / or known diagnosis dealt with according to the TFER 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/GLOVES USED PROPERLY*

IN OUT NOIN OUT NOB. Hands clean and properly washedGloves used properly

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
 IN OUT
 B. Handwash facilities conveniently located and accessible for employees
 Handwash facilities supplied with hand cleanser / sanitary towels / hand drying devices/signage

FOOD & FOOD PREPARATION FOR HIGHLY SUSCEPTIBLE 11. **POPULATIONS*** Prepackaged juice/beverage containing juice with a warning label (21 CFR, Section IN OUT NA A. 101.17(a)) not served Use pasteurized eggs in recipes if eggs are undercooked; and if eggs are combined IN OUT NA NO В. unless: cooked to order & immediately served; used immediately before baking and thoroughly cooked; or a HACCP plan controls Salmonella Enteritidis Raw or partially cooked animal food and raw seed sprouts not served IN OUT NA NO C. 12. **CHEMICAL** If used, no unapproved food or color additives. Sulfites not applied to fresh fruits and IN OUT NA A. 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* **CONSUMER ADVISORY*** 13. IN OUT NA Inform especially vulnerable consumers about the increased risk associated with A. 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 Variance obtained for Specialized Processing Methods (smoking for preservation, A. curing, using additives as preservatives, or using reduced oxygen to package food) IN OUT NA В. 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:	

ABBI	REVIATIO	NS
"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	"NSSP" "HSP" "RTE" "CAP"	 National Shellfish Sanitation highly susceptible population ready-to-eat Corrective Action Plan

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 <u>priority/priority foundation</u> according to the DSHS Texas Food Establishment Rules. The item requires immediate attention.

STATUS

OTATOO		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 IN OUT	19. 20.	Facilities / equipment to control product temperature TCS food properly thawed
IN OUT	21.	Dispensing of food / utensils properly stored
		FOOD EQUIPMENT
IN OUT	22.	Thermometers provided and conspicuous/ Chemical/Thermal test strips provided*
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 Installed*, maintained IN OUT 29. IN OUT Cross connection*, back siphonage, backflow prevention* 30. **TOILET FACILITIES** Number*, convenient, accessible, designed, installed IN OUT 31. IN OUT Toilet rooms enclosed, self-closing doors; fixtures, good repair, clean proper 32. waste receptacles SEWAGE IN OUT Sewage and waste water disposal* 33. **GARBAGE & REFUSE DISPOSAL** IN OUT Containers or receptacles: covered, adequate number, insect / rodent proof, 34. frequency of removal, clean. Area properly constructed, necessary implements, supplies PHYSICAL FACILITY IN OUT 35. Floors, walls, ceilings: designed, constructed, maintained, clean IN OUT Lighting, ventilation, dressing rooms / designated areas maintained 36. IN OUT **37**. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored IN OUT Complete separation from living / sleeping quarters; laundry 38. **PEST & ANIMAL CONTROL** IN OUT 39. Presence of insects / rodents eliminated*: outer openings protected, animals as

SCORE:	Number of dis	sagreements for	Good Retail	Practices	(GRPs)):
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allowed*

DSHS STANDARDIZATION INSPECTION REPORT FOOD ESTABLISHMENT INFORMATION/NOTES

Establishment Name:		Person in Charge:
Inspection Time In:	Inspection Time Out:	Manager Certification Required Yes / No
HACCP Plan Require	ed Yes / No	HACCP Plan in Place Yes / No
Notes:	70 F	
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Da	e:		_		T	Time in:		Time ou	t:	I	icense/Pe	ermi	t #							Est.	Гуре		Risk Ca	itegory	Page of	
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						35. Personal		liness/eating,			acco use	<u> </u>							Physical Facilities							
\vdash		-	-	\vdash	_			properly use contamination		stored			+	-	+			-	42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting: designated areas used			+				
						38. Approve	ed thaw	ing method											Adequate ventilation and lighting; designated areas used Garbage and Refuse properly disposed; facilities maintained							
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Corrective Actions to Ensure Safe Food

Page 3 of 3

Item No.

Cooling 1

•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)
- Hot Hold 3
 - •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
- Cooking 4
 - •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

- Handwashing 14
 - •Food employees observed not washing hands:

Action: Instruct employees to wash hands as specified in the Rules.

- 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

Inspection Report Item #	TFER Citation	TFER Page #	Condition Observed

DSHS STANDARDIZATION REPORT VIOLATIVE CONDITIONS OBSERVED

spection Report Item#	TFER Citation	TFER Page #	Condition Observed

DSHS STANDARDIZATION REPORT FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

Establishment Name:		
FOODBORNE ILLNE	SS INTERVENTIONS	AND RISK FACTORS
TFER Interventions:		Risk Factors:
Demonstration of knowledge		Unsafe food sources
Hands as a vehicle of contamination	******************	Poor personal hygiene
Employee health		Contaminated equipment
Time temperature relationships		Inadequate cooking
Time temperature relationships		Improper holding temperatures
Consumer advisory		, ,

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	TITEMPERATURE CONTRO	LS
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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*

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

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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. When only time is used as a public health control for cold food items, food is served within 6 hours or temperature reaches 70°F, whichever comes first

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

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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

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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
 IN OUT
 IN OUT
 IN OUT
 IN OUT
 IN OUT
 A. Management awareness and policy regarding handling employee health situations visible or known symptoms / or known diagnosis dealt with according to the TFER 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/GLOVES USED PROPERLY*

IN OUT NO

- A. Hands clean and properly washed
- B. Gloves used properly

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
 IN OUT
 B. Handwash facilities conveniently located and accessible for employees
 Handwash facilities supplied with hand cleanser / sanitary towels / hand drying
 devices/signage

FOOD & FOOD PREPARATION FOR HIGHLY SUSCEPTIBLE 11. **POPULATIONS*** IN OUT NA Prepackaged juice/beverage containing juice with a warning label (21 CFR, Section A. 101.17(g)) not served Use pasteurized eggs in recipes if eggs are undercooked; and if eggs are combined IN OUT NA NO В. unless: cooked to order & immediately served; used immediately before baking and thoroughly cooked; or a HACCP plan controls Salmonella Enteritidis Raw or partially cooked animal food and raw seed sprouts not served IN OUT NA NO 12. CHEMICAL IN OUT NA If used, no unapproved food or color additives. Sulfites not applied to fresh fruits and A. vegetables intended for raw consumption* Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid IN OUT B. supplies*, and other personal care items properly identified, stored, and used IN OUT NA Poisonous or toxic materials held for retail sale properly stored* C. 13. CONSUMER ADVISORY* Inform especially vulnerable consumers about the increased risk associated with IN OUT NA A. 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 Variance obtained for Specialized Processing Methods (smoking for preservation, Α. curing, using additives as preservatives, or using reduced oxygen to package food) IN OUT NA В. 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:			

ABB	REVIATIO	NS
- critical control point Program - critical limit - good retail practice ' - hazard analysis critical control point d"- Time/temperature control for safety food	"NSSP" "HSP" "RTE" "CAP"	 National Shellfish Sanitation highly susceptible population ready-to-eat Corrective Action Plan

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 <u>priority/priority foundation</u> 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 IN OUT	19. 20.	Facilities / equipment to control product temperature TCS food properly thawed
IN OUT	21.	Dispensing of food / utensils properly stored
		FOOD EQUIPMENT
IN OUT	22.	Thermometers provided and conspicuous/ Chemical/ Thermal test strips provided*
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 Installed*, maintained 29. **IN OUT** Cross connection*, back siphonage, backflow prevention* 30. **TOILET FACILITIES** IN OUT 31. Number*, convenient, accessible, designed, installed IN OUT Toilet rooms enclosed, self-closing doors; fixtures, good repair, clean proper 32. waste receptacles **SEWAGE IN OUT** Sewage and waste water disposal* 33. **GARBAGE & REFUSE DISPOSAL** IN OUT Containers or receptacles: covered, adequate number, insect / rodent proof, 34. frequency of removal, clean. Area properly constructed, necessary implements, supplies PHYSICAL FACILITY IN OUT 35. Floors, walls, ceilings: designed, constructed, maintained, clean IN OUT Lighting, ventilation, dressing rooms / designated areas maintained 36. IN OUT 37. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored **IN OUT** Complete separation from living / sleeping quarters; laundry 38. **PEST & ANIMAL CONTROL** IN OUT Presence of insects / rodents eliminated*: outer openings protected, animals as 39.

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

allowed*

DSHS STANDARDIZATION INSPECTION REPORT FOOD ESTABLISHMENT INFORMATION/NOTES

Establishment Name:		Person in Charge:					
Inspection Time In:	Inspection Time Out:	Manager Certification Required Yes / No					
HACCP Plan Require	ed Yes / No	HACCP Plan in Place Yes / No					
Notes:							
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Dat	e:				Tir	ne in:	Tim	e out:		License/P	erm	it#	#					Est. Type				Risk Category Page of			
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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

Inspection Report Item #	TFER Citation	TFER Page #	Condition Observed
7			

DSHS STANDARDIZATION REPORT VIOLATIVE CONDITIONS OBSERVED

nspection Report Item #	TFER Citation	TFER Page #	Condition Observed

DSHS STANDARDIZATION REPORT FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

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

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

Fetablishment Name

1. TIME/TEMPERATURE CONTRO	LS	TRO	CON.	TURE	TIME/TEMPERA	1.
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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*

- 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
 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

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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. When only time is used as a public health control for cold food items, food is served within 6 hours or temperature reaches 70°F, whichever comes first

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. A.	PROTECTION FROM CONTAMINATION* Separating raw animal foods from raw RTE food and separating raw animal foods from
IN OUT NA NO	В.	cooked RTE food Raw animal foods separated from each other during storage, preparation, holding, and
		display
IN OUT IN OUT	C. D.	Food protected from environmental contamination – priority item 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	J.	TFER compliance, certified via testing with accredited program, or responses to safety
		questions regarding operation*
IN OUT	6. A.	EMPLOYEE HEALTH* 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*
	8.	PROPER, ADEQUATE HANDWASHING/ GLOVES USED
IN OUT NO	A.	PROPERLY* Hands clean and properly washed
IN OUT NO	В.	Gloves used properly
	9.	PREVENTION OF CONTAMINATION FROM HANDS*
IN OUT NA NO	٠.	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 IN OUT	A. B.	Handwash facilities conveniently located and accessible for employees Handwash facilities supplied with hand cleanser / sanitary towels / hand drying
	٥.	devices/signage

FOOD & FOOD PREPARATION FOR HIGHLY SUSCEPTIBLE 11. **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 If used, no unapproved food or color additives. Sulfites not applied to fresh fruits and A. vegetables intended for raw consumption* B. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid IN OUT supplies*, and other personal care items properly identified, stored, and used IN OUT NA Poisonous or toxic materials held for retail sale properly stored* C. **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* When packaged in a food establishment, juice is treated under a HACCP Plan to IN OUT NA reduce pathogens or labeled as specified in the TFER.

SCORE:	Number of disagreements	for Intervention	s/Risk Factors:	
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DSHS STANDARDIZATION REPORT GOOD RETAIL PRACTICES (GRPs)

Establishment Name:	

ABBREVIATIONS											
"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	"NSSP" "HSP" "RTE" "CAP"	 National Shellfish Sanitation highly susceptible population ready-to-eat Corrective Action Plan 									

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GOOD RETAIL PRACTICES (GRPs)

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STATUS

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IN OUT	18.	Protection from contamination—core items
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IN OUT	21.	Dispensing of food / utensils properly stored
		FOOD EQUIPMENT
IN OUT	22.	Thermometers provided and conspicuous/ Chemical/Thermal test strips provided*
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 Cross connection*, back siphonage, backflow prevention* IN OUT 30. **TOILET FACILITIES** Number*, convenient, accessible, designed, installed IN OUT 31. Toilet rooms enclosed, self-closing doors; fixtures, good repair, clean proper **IN OUT** 32. waste receptacles **SEWAGE** Sewage and waste water disposal* IN OUT 33. **GARBAGE & REFUSE DISPOSAL IN OUT** Containers or receptacles: covered, adequate number, insect / rodent proof, 34. frequency of removal, clean. Area properly constructed, necessary implements, supplies PHYSICAL FACILITY IN OUT 35. Floors, walls, ceilings: designed, constructed, maintained, clean Lighting, ventilation, dressing rooms / designated areas maintained IN OUT 36. **IN OUT** Premises maintained free of litter, unnecessary articles, cleaning and 37. maintenance equipment properly stored Complete separation from living / sleeping quarters; laundry IN OUT 38. PEST & ANIMAL CONTROL Presence of insects / rodents eliminated*: outer openings protected, animals as IN OUT **39**. allowed*

SCORE:	Number of	disagreements t	for (Good Ret	tail Practices	i (GRI	Ps):	:

DSHS STANDARDIZATION INSPECTION REPORT FOOD ESTABLISHMENT INFORMATION/NOTES

Establishment Name:		Person in Charge:
Inspection Time In:	Inspection Time Out:	Manager Certification Required Yes / No
HACCP Plan Require	d Yes / No	HACCP Plan in Place Yes / No
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U	U N O A O Time and Temperature for Food Safety										"		U	N	0	A	o s				Empl	loyee H	lealth		
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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	TFER Citation	TFER Page #	Condition Observed			

DSHS STANDARDIZATION REPORT FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

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

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

Establishment Name:

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

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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. When only time is used as a public health control for cold food items, food is served within 6 hours or temperature reaches 70°F, whichever comes first

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	В.	Raw animal foods separated from each other during storage, preparation, holding, and
IN OUT	C.	display Food protected from environmental contamination – priority item
IN OUT IN OUT	D. E.	After being served or sold to a consumer, food is not re-served
IN 001	⊑.	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 IN OUT	В. С.	Visible or known symptoms / or known diagnosis dealt with according to the TFER 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*
	•	PROPER ADEQUATE HANDWARDING OF OVER HEED PROPERLY*
IN OUT NO	8. A.	PROPER, ADEQUATE HANDWASHING GLOVES USED PROPERLY* Hands clean and properly washed
IN OUT NO	В.	Gloves used properly
	9.	PREVENTION OF CONTAMINATION FROM HANDS*
IN OUT NA NO	0.	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 IN OUT	A. B.	Handwash facilities conveniently located and accessible for employees Handwash facilities supplied with hand cleanser / sanitary towels / hand drying
114 001	Б.	devices/signage

FOOD & FOOD PREPARATION FOR HIGHLY SUSCEPTIBLE 11. 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 Use pasteurized eggs in recipes if eggs are undercooked; and if eggs are combined В. unless: cooked to order & immediately served; used immediately before baking and thoroughly cooked; or a HACCP plan controls Salmonella Enteritidis Raw or partially cooked animal food and raw seed sprouts not served IN OUT NA NO C. **CHEMICAL** 12. IN OUT NA If used, no unapproved food or color additives. Sulfites not applied to fresh fruits and Α. 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 Poisonous or toxic materials held for retail sale properly stored* IN OUT NA C. 13. CONSUMER ADVISORY* IN OUT NA Α. 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 A card, sign or other effective means of notification is displayed to notify consumer that B. 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

SCORE: Number of disagreements for Interventions/Risk Factors:

reduce pathogens or labeled as specified in the TFER.

DSHS STANDARDIZATION REPORT GOOD RETAIL PRACTICES (GRPs)

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

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 <u>priority/priority foundation</u> according to the DSHS Texas Food Establishment Rules. The item requires immediate attention.

STATUS

Establishment Name:

UIAIUU		DEDCONNEL
IN OUT NA	16	PERSONNEL Personal Cleanliness (fingernails, jewelry, outer clothing, hair restraints)
IN OUT NA	16.	Personal Clearinness (inigernalis, jeweny, outer diothing, 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/ Chemical/Thermal test strips provided*
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 29. Installed*, maintained Cross connection*, back siphonage, backflow prevention* 30.

TOILET FACILITIES

IN OUT

IN OUT

IN OUT	33.	SEWAGE Sewage and waste water disposal*
IN OUT	31. 32.	Number*, convenient, accessible, designed, installed Toilet rooms enclosed, self-closing doors; fixtures, good repair, clean proper waste receptacles

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
		supplies

PHYSICAL FACILITY

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

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

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

DSHS STANDARDIZATION INSPECTION REPORT FOOD ESTABLISHMENT INFORMATION/NOTES

Establishment Name:		Person in Charge:
Inspection Time In:	Inspection Time Out:	Manager Certification Required Yes / No
HACCP Plan Required	Yes / No	HACCP Plan in Place Yes / No
Notes:		
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Da	te:				Time in:	Time out:		License/Po	ermi	it#						Es	st. Type		Risk Category	Page of	f
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O I N N O A O Time and Temperature for Food Safety (F = degrees Fahrenheit)			"	-	U	N	o	A	0			Emplo	yee Health								
Т		_		S	1. Proper coo	oling time and temperat			-	ŀ	T	\dashv	-+	\dashv	S				yees and condit	onal employed	es;
					•				Ш		4	_	_	_	\rightarrow	knowledge,	responsibi	lities, a	nd reporting	- disabassa fo	
				.	2. Proper Co	ld Holding temperature	(41°F/ 4	15°F)	1			-				eyes, nose, a			nd exclusion; N	o discharge in	om
						t Holding temperature(\exists		Preventin	ig Cont	amination by		
						oking time and tempera leating procedure for ho		a (1659E in	\vdash	-	-+	\dashv	-	\dashv	-				rly washed/Glo ready to eat for		
					2 Hours)	leating procedure for no	n noian	ig (103 F iii											owed (APPRO		
						Public Health Control;	procedi	ıres &									Highly	Susce	ptible Populati	ons	
ш			i		records	Approved Source	·e		\vdash			П				16. Pasteuri	zed foods	used; pr	ohibited food n	ot offered	
									Ш							Pasteurized					
						ice obtained from appro on, safe, and unadulters												Ch	emicais		
					destruction	on, sale, and unaduner	iteu, pai	iasiic													
					8. Food Rece	eived at proper tempera	ture											proved	and properly st	ored; Washing	:
					P	rotection from Conta	minatio	on .	\vdash		\vdash	\dashv	-	\dashv	-	Fruits & Ve		properly	identified, stor	ed and used	
					9. Food Sepa	arated & protected, prev	ented d		П										/ Plumbing		
						storage, display, and ta- stact surfaces and Retur		Cleaned	Н		\vdash	-				19 Water fi	rom approv	ved sou	rce; Plumbing i	nstalled: prope	er
					and Sanitize											backflow de	evice				
						isposition of returned, p	revious	sly served or									ed Sewage	/Waste	water Disposal	System, prope	r
_					reconditione		dation	Items (2 Pair	nte)	viole	ition	ıs R	enui	ro (orr	disposal	within 1	0 days			
Priority Foundation Items (2 Point				R		0	1	N	Ň	C						R					
U T	N	0	A	O S	Demo	onstration of Knowled	ge/ Per	sonnel			U	N	O	A	o s	Fo	ood Temp	erature	Control/ Iden	tification	
						n charge present, demor										27. Proper o	7. Proper cooling method used; Equipment Adec			Adequate to	
					(CFM)	and perform duties/ Cer	unea r	ood Manager]			Maintain Product Temperature						
						ndler/ no unauthorized]						28. Proper Date Marking and disposition					
l					Safe Wa	ter, Recordkeeping ar Labeling	d Food	Package								29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
			Γ	Γ		Cold Water available; a	dequate	e pressure,		1	 					Permit Requirement, Prerequisite for Operation					
<u> </u>					safe	l records available (she	lstock t	ags: narasite	┼										-		
L						Packaged Food labeled		ags, parasite	L							30. Food E	stablishm	ent Per	mit (Current &	Valid)	
		r	_			ormance with Approve										n	Utensils	, Equip	oment, and Ver	nding	
						nce with Variance, Spe n; Variance obtained fo												shing fa	cilities: Access	ible and prope	rly
						nethods; manufacturer i	nstructi									supplied, us					
l						Consumer Advis	ory									32. Food an designed, co			act surfaces clea	inable, properl	У
\vdash		Ī		Г	26. Posting of	of Consumer Advisorie	s; raw o	r under	1		\vdash								nstalled, mainta	ined, used/	
					cooked food	ls (Disclosure/Reminde													facility provide		
⊢			_	1	Allergen Lal	(1 Point) Violation	s Pagu	ira Correctiv	a 4 c	tion	Not	tol	Trea	od 9	ת מו	avs or Next	Inspection	. Whi	chavar Comas	First	
0	I	N	N	C			-		R	_	0	I	N	N	С	uys or avexa				1 1/31	R
O U T	N	0	A	O S	Pr	evention of Food Con	tamina	tion			U	N	0	A	O S			Food I	dentification		
Γ						ence of Insect contamir	ation, r	odent/other								41.Original	container	labeling	g (Bulk Food)		
\vdash		-			animals 35. Personal	Cleanliness/eating. dri	nking o	r tobacco use	+	1	├─┴				L			Physic	al Facilities		
					35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored								42. Non-Fo		t surfac	es clean					
Ĺ		_			37. Environmental contamination 43. Adequate ventilation and lighting; designated areas used																
\vdash	L			L	38. Approved thawing method Proper Use of Utensils			+	1	\vdash								d, maintained, a		anteu	
			Τ		39. Utensils, equipment, & linens; properly used, stored,			+	1	\Box								constructed, su		ean	
\vdash		-	-	-		ndled/ In use utensils; pervice & single-use arti			+	-	\vdash					47. Other V	/iolatione				
L					and used	o	-103, ph	openij storeu								,,, Oillei V	·				
			by:							P	rint	:							Title: Person	n In Charge/	Owner
-	-	ure)	i by							D	rint								Business Ema	il:	
		ctec ure)		•								•							e e e e e e e e e e e e e e e e e e e		

Establishment Name:		Physical .	Address:	C	city/State:		License/Permit#	Page of
			TEMPERATURE	OBSERVAT	IONS	7		
Item/Loc	ation	Temp	Item/Location		Temp	Item/Loc	ation	Temp
				15.00				
								100
				1/18/				
		OBS	ERVATIONS AND	OPPECTIV	E ACTIO	Ne		
Item	AN INSPECTION OF YOUR	ESTABLISH	MENT HAS BEEN MA	DE YOUR AT	TENTION	IS DIRECT		
Number	OBSERVED AND NOTED B	ELOW:	INICIAL LIZO DECIA MIZ	DE. TOOK AT	ILINIION	15 DIRECT	ED TO THE CONDI	110143
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(signature)		,		- S-M-			THE TOTAL IN C	and Chile
Inspected (signature)	d by:		Print:				Samples: Y N	# collected

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 control in .g. ice bath)

- 3 Hot Line:
 - •TCS 1000 at a w 135° F more than 4 hours:

Action: Voluntary destruction

•TCS food held below 10.5° F less than 4 hours: heats to 165° F or more

- 4 Cooking
 - •TCS food usuescooked:

As up: Re-book to proper temperature

5 •TCS ic

Αc

° F

- 7 A proved Source/Sound Condition
 - •Foods a sanna ses/unsound condition:

Action lary 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

spection Report Item #	TFER Citation	TFER Page #	Condition Observed

DSHS STANDARDIZATION REPORT FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

Establishment N	lame: _	
Employee h Time tempe	vention ion of ke vehicle lealth erature re erature re	nowledge of contamination
OUT - Item fou Observed Rep	nd out o ort; N.O	one of the following for OBSERVATIONAL STATUS: IN - Item found in compliance; of compliance, with documentation of the violation noted on the Violated Condition Not observed; N.A Not applicable BORNE ILLNESS INTERVENTIONS AND RISK FACTORS
*Indicates priority	y /priorit	y foundation items
	1.	TIME/TEMPERATURE CONTROLS
IN OUT NA NO	1.1. A.	Cooling* 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	В.	TCS food (from ambient temperature ingredients) cooled to 5°C (41°F) or below within 4 hours
IN OUT NA NO IN OUT NA NO	C. D.	Foods received at a temperature according to Law cooled to 5°C (41°F) within 4 hour After receiving, raw shell eggs placed in 7°C (45°F) ambient air temperature
IN OUT	1.2 A.	PHF Cold & Hot Holding* 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	в.	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 IN OUT NA NO	C. D.	Roasts held at a temperature of 54°C (130°F) or above Untreated shell eggs stored in 7° (45°F) ambient air temperature

1.3

C.

IN OUT NA NO A.

IN OUT NA NO B.

IN OUT NA NO D.

IN OUT NA NO

Inadequate Cook*

cooked to 68°C (155°F) for 15 seconds

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

Comminuted fish, meat, and game animals cooked to 68°C (155°F) for 15 seconds

minutes or as chart specified and according to oven parameters per chart

Ratites and injected meats cooked to 68°C (155°F) for 15 seconds

79

Pork roasts and beef roasts, including formed roasts, cooked to 54°C (130°F) for 112

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

*Indicates priority /priority foundation items

C.	T A	T	US
3	1 /4		UO

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. When only time is used as a public health control for cold food items, food is served within 6 hours or temperature reaches 70°F, whichever comes first

2. FOOD FROM APPROVED SOURCE*

- 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

ST	Α	TUS

PROTECTION FROM CONTAMINATION* 3.

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

DEMONSTRATION OF KNOWLEDGE* 5.

IN OUT

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

6. **EMPLOYEE HEALTH***

Management awareness and policy regarding handling employee health situations IN OUT A. Visible or known symptoms / or known diagnosis dealt with according to the TFER IN OUT B. Clean-up of Vomiting and Diarrheal Events IN OUT C.

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*

PROPER, ADEQUATE HANDWASHING/GLOVES USED PROPERLY* 8.

IN OUT NO Hands clean and properly washed A. IN OUT NO В. Gloves used properly

PREVENTION OF CONTAMINATION FROM HANDS* 9.

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*

Handwash facilities conveniently located and accessible for employees IN OUT A. 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
Raw or partially cooked animal food and raw seed sprouts not served

12. CHEMICAL

IN OUT NA NO

C.

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)

	ABBI	REVIATIO	NS
"CL" - crit	tical control point Program	"NSSP" "HSP"	- National Shellfish Sanitation - highly susceptible population
•	od retail practice zard analysis critical control point	"RTE" "CAP"	ready-to-eatCorrective Action Plan

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 <u>priority/priority foundation</u> according to the DSHS Texas Food Establishment Rules. The item requires immediate attention.

STATUS

Establishment Name:

"TCS food"- Time/temperature control for safety food

		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/ Chemical/Thermal test strips provided*
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 Cross connection*, back siphonage, backflow prevention* IN OUT **30**. **TOILET FACILITIES** Number*, convenient, accessible, designed, installed IN OUT 31. Toilet rooms enclosed, self-closing doors; fixtures, good repair, clean proper **IN OUT** 32. waste receptacles **SEWAGE IN OUT** Sewage and waste water disposal* 33. **GARBAGE & REFUSE DISPOSAL** Containers or receptacles: covered, adequate number, insect / rodent proof, IN OUT 34. frequency of removal, clean. Area properly constructed, necessary implements, supplies PHYSICAL FACILITY IN OUT Floors, walls, ceilings: designed, constructed, maintained, clean 35. Lighting, ventilation, dressing rooms / designated areas maintained IN OUT 36. IN OUT Premises maintained free of litter, unnecessary articles, cleaning and 37. maintenance equipment properly stored IN OUT Complete separation from living / sleeping quarters; laundry 38. PEST & ANIMAL CONTROL IN OUT Presence of insects / rodents eliminated*: outer openings protected, animals as 39. allowed*

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

DSHS STANDARDIZATION INSPECTION REPORT FOOD ESTABLISHMENT INFORMATION/NOTES

Establishment Name:		Person in Charge:		
Inspection Time In:	Inspection Time Out:	Manager Certification Required Yes / No		
HACCP Plan Required Yes / No		HACCP Plan in Place Yes / No		
<u>Notes:</u>				
			317.10	
		P 41		
		AND THE RESERVE THE PROPERTY OF THE PROPERTY O		

Da	ite:				Time in:	Time out:		License/Po	ermi	it#							Est	. Type	Risk Category	Page of	
Pu	rpo	se o	f In	spe	tion:	1-Compliance		2-Routine			3-	Fiel	ld Ir	ves	tiga	tion		4-Visit	5-Other	TOTAL/SCORI	E
	tabli						Con	tact/Owner l	Vam	ie:								r of Repeat Vio			
	-						1.70				7:	Carl		D1	none				ow-up: Yes No	-	
Ph	ysic	al A	_	_	t Status (Out = not in compliance	ity/Cou		N		Zip (la C			eat violation	_
М	ark	the a	ppro	o mp i opria	iance Status: (te points in the Ol	UT box for each number	ed item	Mark '	a che	ckm	ark ir	n app	ropr	iate	box 1	for IN, NC	D, NA	, COS Mari	k an asterisk '≭'	in appropriate box for	R
						Priority Items (3															
Co	lqmc	ianc N	e St	atus C					R		Co	mpli	iance	Sta	C						R
U	N	o	A	0	Time a	nd Temperature for F (F = degrees Fahrenhe		ifety	"		U	N	ö	A	os			Emp	loyee Health		
Т	\vdash	-		S	1. Proper cooli	ng time and temperatur			H			\dashv			3	12. Man	nagen	ent, food empl	oyees and condit	ional employees;	
												_				knowled	dge, r	esponsibilities,	and reporting	1:-1	
					2. Proper Cold	Holding temperature(4	41°F/ 43	5°F)								eyes, no	per us ose, a	nd mouth	and exclusion; in	o discharge from	
						Holding temperature(1.											- 1	Preventing Co	ntamination by	Hands	
H	\vdash					ing time and temperatuating procedure for hot		(165°F in	-		\vdash		\dashv						th ready to eat for	oves used properly ods or approved	
					2 Hours)													hod properly fo	ollowed (APPRO	VED YN)	
					6. Time as a Pr records	ublic Health Control; p	rocedur	res &										Highly Susc	eptible Populati	ons	
H					records	Approved Source	:		-										prohibited food n	ot offered	
_					7 Food and ice	e obtained from approv	ed sour	rce: Food in			\perp					Pasteuri	ized e	ggs used when	required	1.7	
						n, safe, and unadulterate												C	Chemicals		
						ved at proper temperatu	ire									17. Foo			d and properly ste	ored; Washing	
						otection from Contam												ostances proper	ly identified, stor	ed and used	
						ated & protected, preve orage, display, and tast		ring food										Wate	er/ Plumbing		
	П				10. Food conta	act surfaces and Return	ables;				П								urce; Plumbing in	nstalled; proper	
┝	\vdash		_		and Sanitized	at ppm/tem position of returned, pre						\dashv				backflor			ewater Disposal S	System proper	
					reconditioned	position of returned, pre	eviousi	y served or								disposa		a bewage/ 11 ast	cwater Disposar	system, proper	
	Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																				
U T	N	N O	A A	C O S	Demon	stration of Knowledge	e/ Perso	onnei	R		O U T	I N	N O	A A	C O S		Foo	od Temperatu	re Control/ Iden	tification	R
						charge present, demons ad perform duties/ Certi												ooling method u	used; Equipment	Adequate to	
					22. Food Hand	ller/ no unauthorized po				1					28. Proper Date Marking and disposition						
					Safe Wate	r, Recordkeeping and Labeling	l Food l	Package				ĺ						neters provided hermal test stri	, accurate, and ca	librated;	
					23. Hot and Co safe	old Water available; ad	equate	pressure,				1			L				t, Prerequisite fo	r Operation	
Г					24. Required r	ecords available (shells ackaged Food labeled	stock ta	gs; parasite		1						30. Foo	d Est	tabiishment Po	ermit (Current &	: Valid)	
				L		mance with Approved	Proce	dures		1	-							Utensils, Equ	ipment, and Ver	nding	
						e with Variance, Speci				1	П					31. Ade	equate	handwashing	facilities: Access	ible and properly	
						Variance obtained for a thods; manufacturer in										supplied	d, use	ed			
						Consumer Advisor	ry									32. Foodesigne	d and	Non-food Cornstructed, and u	ntact surfaces clea used	nable, properly	
						Consumer Advisories;					\Box					33. War	rewas	hing Facilities;	installed, mainta		
					Allergen Labe	(Disclosure/Reminder/I	Buitet I	riate)/								Service	sink	or curb cleanin	g facility provide	od.	
						1 Point) Violations	Requir	re Corrective	Ac	tion	Not	to E	Exce	ed 9	00 D	ays or N	ext I	nspection , Wi	hicheve r Comes	First	
O U	I	N O	N A	C		ention of Food Conta			R	_	O U	I N	N O	N A	C				Identification		R
Ť	-	Ē		s		ce of Insect contamina			_	-	Ť			-	s	41.Orig	inal c		ng (Bulk Food)	- ± m/m	
\vdash	_		_	-	animals	leanliness/acting dried	cina or	tobacco uso	-	1	Ш							DL	ical Facilities		
\vdash	_	-	_			leanliness/eating, drink oths; properly used and				1	-					42. Non	ı-Foo	d Contact surfa	ical Facilities ices clean		
					37. Environme	ental contamination					\Box					43. Ade	equate	ventilation an	d lighting; design		
-		L			38. Approved	thawing method Proper Use of Utens	sile		-	-	$\vdash \vdash$				_				perly disposed; fa led, maintained, a	acilities maintained	
\vdash						quipment, & linens; pro	operly ı		-	1	H								ly constructed, su		
_				_		led/ In use utensils; pro				-	\vdash									-	
					40. Single-serv	vice & single-use articl	es; prop	erry stored								47. Oth	er vi	olations			
	ecei		by:		***************************************				-	P	rint:	:							Title: Persor	ı İn Charge/ Owne	r
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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

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

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*

- 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

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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. When only time is used as a public health control for cold food items, food is served within 6 hours or temperature reaches 70°F, whichever comes first

2. FOOD FROM APPROVED SOURCE*

- A. All food from regulated food processing plants / no home prepared or canned foods/ standards for eggs, milk, juice*
- IN OUT NA

 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

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3	PROTECTION	FROM	CONT	AMINATION*
J.	FRUILGIION	LICOIN	CONT	

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

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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*

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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/ GLOVES USED PROPERLY*

IN OUT NO

A. Hands clean and properly washed Gloves used properly

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
 IN OUT
 B. Handwash facilities conveniently located and accessible for employees
 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 Use pasteurized eggs in recipes if eggs are undercooked; and if eggs are combined IN OUT NA NO B. unless: cooked to order & immediately served; used immediately before baking and thoroughly cooked; or a HACCP plan controls Salmonella Enteritidis Raw or partially cooked animal food and raw seed sprouts not served IN OUT NA NO C. **CHEMICAL** 12. 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* CONSUMER ADVISORY* 13. IN OUT NA Inform especially vulnerable consumers about the increased risk associated with A. 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 Variance obtained for Specialized Processing Methods (smoking for preservation, A. curing, using additives as preservatives, or using reduced oxygen to package food) IN OUT NA В. If conducting processing that requires a variance, complies with required variance and required HACCP procedures by monitoring CCP's and taking necessary corrective 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.

SCORF	Number of disagreeme	ents for Interventions	:/Risk Factors:

DSHS STANDARDIZATION REPORT GOOD RETAIL PRACTICES (GRPs)

Establishment Name:			

ABBI	REVIATIO	NS
"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	"NSSP" "HSP" "RTE" "CAP"	 National Shellfish Sanitation highly susceptible population ready-to-eat Corrective Action Plan

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)

STATUS

OIAIOO		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 IN OUT	19. 20.	Facilities / equipment to control product temperature TCS food properly thawed
IN OUT	21.	Dispensing of food / utensils properly stored
		FOOD EQUIPMENT
IN OUT	22.	Thermometers provided and conspicuous/ Chemical/Thermal Test strips provided*
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

^{*}Indicates items that are always <u>priority/priority foundation</u> according to the DSHS Texas Food Establishment Rules. The item requires immediate attention.

GOOD RETAIL PRACTICES (GRPs)

PLUMBING Installed*, maintained IN OUT 29. IN OUT Cross connection*, back siphonage, backflow prevention* 30. **TOILET FACILITIES** Number*, convenient, accessible, designed, installed IN OUT 31. Toilet rooms enclosed, self-closing doors; fixtures, good repair, clean proper IN OUT 32. waste receptacles **SEWAGE** IN OUT 33. Sewage and waste water disposal* **GARBAGE & REFUSE DISPOSAL** Containers or receptacles: covered, adequate number, insect / rodent proof, IN OUT 34. frequency of removal, clean. Area properly constructed, necessary implements, supplies PHYSICAL FACILITY IN OUT Floors, walls, ceilings: designed, constructed, maintained, clean 35. IN OUT Lighting, ventilation, dressing rooms / designated areas maintained 36. Premises maintained free of litter, unnecessary articles, cleaning and IN OUT 37. maintenance equipment properly stored **IN OUT** 38. Complete separation from living / sleeping quarters; laundry **PEST & ANIMAL CONTROL** IN OUT Presence of insects / rodents eliminated*: outer openings protected, animals as 39. 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	Physical
Name:	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 thelocated at	, I have reviewed
And understand the provisions of this volu	The state of the s
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:	
Have there been any of food establishment n	changes to the	□ No
DESCRIBE:		
2. Was there a need to destablishment HACC of these menu chang	P plan because	□ No
3 List Critical Control P	Points (CCPs) and Critical	Limits (CLs) identified by
the establishment HA	•	
	•	CLs
the establishment HA	•	
the establishment HA	•	
the establishment HA	•	CLs
the establishment HA	ACCP plan?	CLs
the establishment HACCPs CCPs 4. What monitoring reco	ords for CCPs are required	CLs
the establishment HACCPs CCPs 4. What monitoring reco	ords for CCPs are required	CLs

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?				
	quired records	are being		
	quired records	are being		
	Yes	are being		
9. Did employees and managers demonstrate knowledge of the HACCP plan?				
9. Did employees and managers demonstrate knowledge of the HACCP plan?				
9. Did employees and managers demonstrate knowledge of the HACCP plan?	☐ Yes	□ No		
9. Did employees and managers demonstrate knowledge of the HACCP plan? DESCRIBE:	☐ Yes	□ No		

HACCP PLAN VERIFICATION WORKSHEET

accomplished?		
12. Are calibrations of equipment/thermometers performed as required by the plan? DESCRIBE:	☐ Yes	□ No
Additional Comments:		
Person Interviewed		Date
Candidate		Date

HACCP PLAN VERIFICATION SUMMARY

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

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

CHART 2: HACCP Plan Verification Summary

HACCP Plan Verification Summary (circle YES or NO)								
	Record #1 Record #2 Record #							
	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:

- 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.

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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 <u>DSHS Standardization Inspection Report</u> (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 <u>DSHS Standardization Inspection Report</u>.

Chart 3: Performance Criteria Tally of Disagreements in Each Establishment

PERFORMANCE CRITERIA TALLY OF DISAGREEMENTS IN EACH ESTABLISHMENT									
Candidate's Name:					Standar Name:	d's			
		E	STABI	LISHM	IENTS				
PERFORMANCE AREA	1	2	3	4	5	6	7	8	TOTAL (1-8) TOTAL (1-6)
Risk-Based Inspection									
Good Retail Practices									
Comments:					<u> </u>				
STANDARD'S SIGNA	TURE:								
NAME (Print):		o De.							
NAME (Signature):						DA	TE:		

Texas Food Establishment Rules Standardization Communication Summary

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

Please rank (1 to10) 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 inspe	ector effective restaurant pe	•	-	g educ	cation	al ma	terials	in a	mann	er that	t was easy to	
	Yes	Inspection:	1	_2	_3	_4	_ 5	_6	_ 7	8	_ 9	_ 10	
	No	Comments_					····					11.	
3.	Did the inspector please rank the concerning the	ne effectivenes				-		-			_		-
	Yes	Inspection:	1	_ 2	_ 3	_ 4	_ 5	_6	_ 7	_ 8	_ 9	_ 10	
	No	Comments_											<u> </u>
						-							
4.	Did the insperviolations? It guidelines.	ctor adequatel f yes, please ra											
	Yes	Inspection:	1	_ 2	_ 3	4	_ 5	_ 6	_7	8	_ 9	_ 10	

	No	Comments												-
5.	Did the inspect the facility the effectiveness	opportunity to	corre	ct vio	lations	durii	ng the	inspe	ection	? If y	es, ple	ease ra	•	r provide
	Yes	Inspection:	1	_ 2	_ 3	_ 4	_ 5	_6	_ 7	_8	_ 9	_ 10	_	
	No	Comments												-
6.	Were question understandab	•	e pers	on-in	-charç	je ans	swere	d acc	urately	/ and	in a n	nanner	that wa	s easily
	Yes	Inspection:	1	_ 2	_ 3	_ 4	_ 5	_6	_ 7	_8	_ 9	10	_	
	No	Comments							MH -					
7.	Was the exit is achieve comp	nterview condu liance? If yes,		-					•	-				os to
	Yes	Inspection:	1	_ 2	_ 3	_ 4	_ 5	_ 6	7	_ 8	_ 9	_ 10	_	
	No	Comment		N -> 6						-,			1,177,124	
8.	Did the inspection		use F	Public	Healt	h Rea	isons	to ex	plain c	ritical	viola	tions do	ocumen	ted during
	Yes	Inspection:	1	_ 2	_ 3	_ 4	_ 5	_ 6	7	_ 8	_ 9	_ 10	_	
	No	Comments				7.00								

^{*}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:	Title:					
Agency:	/4// * 4//	Office Telephone:	· ·					
Office Address:		City:		Zip:				
Standard's Name:		Standard's Title:						
Agency:	Office Telephone:		Location Standard	· · · · · · · · · · · · · · · · · ·				
Office Address:		City:		Zip:				
Instructions: For the j	following Perforn	nance Areas circle	the Level	of Agreement.				
PERFORMANCE AF	REA	L	EVEL OF	AGREEMENT				
RISK-BASED INSPECT	PASSE	S	FAILS					
GOOD RETAIL PRACTION	CES	PASSE	S	FAILS				
APPLICATION OF HACCP PR	RINCIPLES	SATISFAC	TORY	UNSATISFACTORY				
INSPECTION EQUIPME	ENT	SATISFAC	TORY	NEEDS IMPROVEMENT				
COMMUNICATION		SATISFAC	TORY	NEEDS IMPROVEMENT				
Comments:								

1.44								
STANDARD'S SIGNATURE:								
NAME (Signature):								
-	1.20		DATE:					
NAME (Print):			DATE:					

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Standardization and Certification Retail Food Inspection/ Training Officers Field Exercise Workbook Version No. 00-04 10/2015 Stock #23-11450