

# Texas Food Establishment Rules

## *Standardization and Certification Field Exercise Workbook*



October 2015

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

**Standardizing Officers Use Only**

☐ Initial Standardization

☐ Re-Standardization

☐ Standard Copy

☐ Candidate Copy

Completion Date \_\_\_\_\_



## **PREFACE**

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

### **INITIAL CERTIFICATION PROCESS:**

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

### **RECERTIFICATION PROCESS:**

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

### **COMPLETION REQUIREMENTS:**

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



# DSHS STANDARDIZATION EXERCISE SUMMARY

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

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

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

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

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

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

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

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



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## 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:

[illegible]

Date:		Time in:		Time out:		License/Permit #		Est. Type		Risk Category		Page __ of __					
<b>Purpose of Inspection:</b>		<input type="checkbox"/> 1-Compliance		<input type="checkbox"/> 2-Routine		<input type="checkbox"/> 3-Field Investigation		<input type="checkbox"/> 4-Visit		<input type="checkbox"/> 5-Other		<b>TOTAL/SCORE</b>					
Establishment Name:				Contact/Owner Name:				* Number of Repeat Violations: ____									
								✓ Number of Violations COS: ____									
Physical Address:				City/County:		Zip Code:		Phone:		Follow-up: Yes No							
<b>Compliance Status:</b> Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '*' in appropriate box for R																	
<b>Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days</b>																	
<b>Compliance Status</b> O U T I N N O N A C O S						<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)								R			
						1. Proper cooling time and temperature											
						2. Proper Cold Holding temperature(41°F/ 45°F)											
						3. Proper Hot Holding temperature(135°F)											
						4. Proper cooking time and temperature											
						5. Proper reheating procedure for hot holding (165°F in 2 Hours)											
						6. Time as a Public Health Control; procedures & records											
						<b>Approved Source</b>											
						7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction											
						8. Food Received at proper temperature											
						<b>Protection from Contamination</b>											
						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											
						10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ____ ppm/temperature											
						11. Proper disposition of returned, previously served or reconditioned											
						<b>Compliance Status</b> O U T I N N O N A C O S								R			
						<b>Employee Health</b>											
						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting											
						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth											
						<b>Preventing Contamination by Hands</b>											
						14. Hands cleaned and properly washed/ Gloves used properly											
						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )											
						<b>Highly Susceptible Populations</b>											
						16. Pasteurized foods used; prohibited food not offered											
						Pasteurized eggs used when required											
						<b>Chemicals</b>											
						17. Food additives; approved and properly stored; Washing Fruits & Vegetables											
						18. Toxic substances properly identified, stored and used											
						<b>Water/ Plumbing</b>											
						19. Water from approved source; Plumbing installed; proper backflow device											
						20. Approved Sewage/Wastewater Disposal System, proper disposal											
<b>Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days</b>																	
<b>Compliance Status</b> O U T I N N O N A C O S						<b>Demonstration of Knowledge/ Personnel</b>								R			
						21. Person in charge present, demonstration of knowledge, duties/ Certified Food Manager (CFM)											
						22. Food Handler/ no unauthorized persons/ personnel											
						<b>Safe Water, Recordkeeping and Food Package Labeling</b>											
						23. Hot and Cold Water available; adequate pressure											
						24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled											
						<b>Conformance with Approved Procedures</b>											
						25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions											
						<b>Consumer Advisory</b>											
						26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label											
						<b>Compliance Status</b> O U T I N N O N A C O S								R			
						<b>Food Temperature Control/ Identification</b>											
						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature											
						28. Proper Date Marking and disposition											
						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips											
						<b>Permit Requirement, Prerequisite for Operation</b>											
						30. Food Establishment Permit (Current & Valid)											
						<b>Utensils, Equipment, and Vending</b>											
						31. Adequate handwashing facilities: Accessible and properly supplied, used											
						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used											
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided											
<b>Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First</b>																	
<b>Compliance Status</b> O U T I N N O N A C O S						<b>Prevention of Food Contamination</b>								R			
						34. No Evidence of Insect contamination, rodent/other animals											
						35. Personal Cleanliness/eating, drinking or tobacco											
						36. Wiping Cloths; properly used and stored											
						37. Environmental contamination											
						38. Approved thawing method											
						<b>Proper Use of Utensils</b>											
						39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used											
						40. Single-service & single-use articles; properly stored and used											
						<b>Compliance Status</b> O U T I N N O N A C O S								R			
						<b>Food Identification</b>											
						41.Original container labeling (Bulk Food)											
						<b>Physical Facilities</b>											
						42. Non-Food Contact surfaces clean											
						43. Adequate ventilation and lighting; designated areas used											
						44. Garbage and Refuse properly disposed; facilities maintained											
						45. Physical facilities installed, maintained, and clean											
						46. Toilet Facilities; properly constructed, supplied, and clean											
						47. Other Violations											
Received by: (signature)						Print:						Title: Person In Charge/ Owner					
Inspected by: (signature)						Print:						Business Email:					

[illegible]

**Corrective Actions to Ensure Safe Food**

Page 3 of 3

**Item No.**

- 1 Cooling
  - TCS\* food cooled from 135° F to 70° F more than 2 hours OR 135° F to 41° F More than 6 hours; OR prepared food cooled to 41° F more than 4 hours:  
Action: Voluntary destruction, rapid reheating of cooked foods if less than 4 hours
- 2 Cold Hold
  - TCS food held above 41° F more than 4 hours:  
Action: Voluntary destruction
  - TCS food held above 41° F less than 4 hours:  
Action: Rapid cool (e.g. ice bath)
- 3 Hot Hold
  - TCS food held below 135° F more than 4 hours:  
Action: Voluntary destruction
  - TCS food held below 135° F less than 4 hours:  
Action: Rapid reheats to 165° F or more
- 4 Cooking
  - TCS food undercooked:  
Action: Re-cook to proper temperature
- 5 Rapid Reheating
  - TCS food improperly reheated:  
Action: Reheat rapidly to 165° F
- 7 Approved Source/Sound Condition
  - Foods from unapproved sources/unsound condition:  
Action: Voluntary destruction
- 9 Cross-Contamination of Raw/Cooked Foods
  - Ready-To-Eat food contaminated by raw TCS food:  
Action: Voluntary destruction of ready-to-eat foods
- 14 Handwashing
  - Food employees observed not washing hands:  
Action: Instruct employees to wash hands as specified in the Rules.
- 15 Proper Handling of Ready-to-Eat Foods
  - Employee did not properly wash and sanitize hands before touching ready-to-eat food with Bare hands:  
Action: Voluntary destruction
- 19, 23 Water Supply
  - Facility does not have water for washing hands, preparing food, or cleaning equipment/utensils:  
Action: Voluntary suspension of food preparation

**\* Time/Temperature Control for Safety (TCS)**

**DSHS STANDARDIZATION REPORT  
VIOLATIVE CONDITIONS OBSERVED**

Establishment Name: \_\_\_\_\_

Inspection Report Item #	TFER Citation	TFER Page #	Condition Observed

**DSHS STANDARDIZATION REPORT  
VIOLATIVE CONDITIONS OBSERVED**

Establishment Name: \_\_\_\_\_

Inspection Report Item #	TFER Citation	TFER Page #	Condition Observed

## DSHS STANDARDIZATION REPORT FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

Establishment Name: \_\_\_\_\_

### FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

#### TFER Interventions:

Demonstration of knowledge  
Hands as a vehicle of contamination -----  
Employee health -----  
Time temperature relationships -----  
Time temperature relationships -----  
Consumer advisory

#### Risk Factors:

Unsafe food sources  
Poor personal hygiene  
Contaminated equipment  
Inadequate cooking  
Improper holding temperatures

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

### FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

\*Indicates priority /priority foundation items

#### STATUS

#### 1. TIME/TEMPERATURE CONTROLS

##### 1.1. Cooling\*

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

##### 1.2 PHF Cold & Hot Holding\*

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

##### 1.3 Inadequate Cook\*

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

## FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

\*Indicates priority /priority foundation items

### STATUS

	<b>1. TIME/TEMPERATURE CONTROLS</b>
	<b>1.3 Inadequate Cook*</b>
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
	<b>1.4 Reheating for Hot Holding*</b>
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
	<b>1.5 Date Marking &amp; Discarding*</b>
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
	<b>1.6 Time*</b>
IN OUT NA NO	A. When <b>only</b> 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
	<b>2. FOOD FROM APPROVED SOURCE*</b>
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.	<b>PROTECTION FROM CONTAMINATION*</b>
	A.	Separating raw animal foods from raw RTE food and separating raw animal foods from cooked RTE food
	B.	Raw animal foods separated from each other during storage, preparation, holding, and display
	C.	Food protected from environmental contamination – priority item
IN OUT	D.	After being served or sold to a consumer, food is not re-served
IN OUT	E.	Discarding or reconditioning unsafe, adulterated or contaminated food
IN OUT	4.	<b>FOOD-CONTACT SURFACES*</b>
		Food-contact surfaces and utensils are clean to sight and touch and sanitized before use
IN OUT	5.	<b>DEMONSTRATION OF KNOWLEDGE*</b>
		TFER compliance, certified via testing with accredited program, or responses to safety questions regarding operation*
IN OUT	6.	<b>EMPLOYEE HEALTH*</b>
	A.	Management awareness and policy regarding handling employee health situations
	B.	Visible or known symptoms / or known diagnosis dealt with according to the TFER
	C.	Clean-up of Vomiting and Diarrheal Events
IN OUT NO	7.	<b>GOOD HYGIENIC PRACTICES*</b>
		Food employees eat, drink, and use tobacco only in designated areas / do not use a utensil more than once to taste food that is sold or served / do not handle or care for animals present. Food employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, or unwrapped single-service or single-use articles*
IN OUT NO	8.	<b>PROPER, ADEQUATE HANDWASHING/ GLOVE USE PROPERLY*</b>
	A.	Hands clean and properly washed
IN OUT NO	B.	Gloves used properly
IN OUT NA NO	9.	<b>PREVENTION OF CONTAMINATION FROM HANDS*</b>
		Exposed, RTE food not touched by bare hands unless employees have utilized the special handwash procedures specified in the TFER §228.38(b) and §228.65(a)
IN OUT	10.	<b>HANDWASH FACILITIES*</b>
	A.	Handwash facilities conveniently located and accessible for employees
IN OUT	B.	Handwash facilities supplied with hand cleanser / sanitary towels / hand drying devices/signage

- |              |   |
|--------------|---|
|              | <b>11. FOOD &amp; FOOD PREPARATION FOR HIGHLY SUSCEPTIBLE POPULATIONS*</b>  |
| 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 <i>Salmonella Enteritidis</i> |
| IN OUT NA NO | C. Raw or partially cooked animal food and raw seed sprouts not served  |
|              | <b>12. CHEMICAL</b>   |
| 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*   |
|              | <b>13. CONSUMER ADVISORY*</b>   |
| 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  |
|              | <b>14. CONFORMANCE WITH APPROVED PROCEDURES*</b>  |
| 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.  |
|              | <b>15. Treating Juice*</b>  |
| IN OUT NA    | When packaged in a food establishment, juice is treated under a HACCP Plan to reduce pathogens or labeled as specified in the TFER.   |

**SCORE:** Number of disagreements for **Interventions/Risk Factors:** \_\_\_\_\_

## DSHS STANDARDIZATION REPORT GOOD RETAIL PRACTICES (GRPs)

Establishment Name: \_\_\_\_\_

### ABBREVIATIONS

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

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

### GOOD RETAIL PRACTICES (GRPs)

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

#### STATUS

		<b>PERSONNEL</b>
IN OUT NA	16.	Personal Cleanliness (fingernails, jewelry, outer clothing, hair restraints)
		<b>FOOD &amp; FOOD PROTECTION</b>
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
		<b>FOOD EQUIPMENT</b>
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
		<b>WATER*</b>
IN OUT	28.	Safe water source, hot & cold under pressure, adequate quantity

**GOOD RETAIL PRACTICES (GRPs)****PLUMBING**

- |        |            |   |
|--------|------------|---|
| IN OUT | <b>29.</b> | Installed*, maintained                                  |
| IN OUT | <b>30.</b> | Cross connection*, back siphonage, backflow prevention* |

**TOILET FACILITIES**

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

**SEWAGE**

- |        |            |                                  |
|--------|------------|----------------------------------|
| IN OUT | <b>33.</b> | Sewage and waste water disposal* |
|--------|------------|----------------------------------|

**GARBAGE & REFUSE DISPOSAL**

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

**PHYSICAL FACILITY**

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

**PEST & ANIMAL CONTROL**

- |        |            |   |
|--------|------------|---|
| IN OUT | <b>39.</b> | 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
HACCP Plan Required Yes / No		HACCP Plan in Place Yes / No

### Notes:

This image shows a single sheet of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

Date:		Time in:		Time out:		License/Permit #		Est. Type		Risk Category		Page __ of __					
<b>Purpose of Inspection:</b>		<input type="checkbox"/> 1-Compliance		<input type="checkbox"/> 2-Routine		<input type="checkbox"/> 3-Field Investigation		<input type="checkbox"/> 4-Visit		<input type="checkbox"/> 5-Other		<b>TOTAL/SCORE</b>					
Establishment Name:				Contact/Owner Name:				* Number of Repeat Violations: ____									
								✓ Number of Violations COS: ____									
Physical Address:				City/County:		Zip Code:		Phone:		Follow-up: Yes No							
<b>Compliance Status:</b> Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '*' in appropriate box for R																	
<b>Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days</b>																	
<b>Compliance Status</b> O U T I N N O N A C O S						<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)								R			
						1. Proper cooling time and temperature											
						2. Proper Cold Holding temperature(41°F/ 45°F)											
						3. Proper Hot Holding temperature(135°F)											
						4. Proper cooking time and temperature											
						5. Proper reheating procedure for hot holding (165°F in 2 Hours)											
						6. Time as a Public Health Control; procedures & records											
						<b>Approved Source</b>											
						7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction											
						8. Food Received at proper temperature											
						<b>Protection from Contamination</b>											
						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											
						10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature											
						11. Proper disposition of returned, previously served or reconditioned											
						<b>Employee Health</b>								R			
						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting											
						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth											
						<b>Preventing Contamination by Hands</b>											
						14. Hands cleaned and properly washed/ Gloves used properly											
						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )											
						<b>Highly Susceptible Populations</b>											
						16. Pasteurized foods used; prohibited food not offered											
						Pasteurized eggs used when required											
						<b>Chemicals</b>											
						17. Food additives; approved and properly stored; Washing Fruits & Vegetables											
						18. Toxic substances properly identified, stored and used											
						<b>Water/ Plumbing</b>											
						19. Water from approved source; Plumbing installed; proper backflow device											
						20. Approved Sewage/Wastewater Disposal System, proper disposal											
<b>Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days</b>																	
O U T I N N O N A C O S						<b>Demonstration of Knowledge/ Personnel</b>								R			
						21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)											
						22. Food Handler/ no unauthorized persons/ personnel											
						<b>Safe Water, Recordkeeping and Food Package Labeling</b>											
						23. Hot and Cold Water available; adequate pressure											
						24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled											
						<b>Conformance with Approved Procedures</b>											
						25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions											
						<b>Consumer Advisory</b>											
						26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label											
						<b>Food Temperature Control/ Identification</b>								R			
						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature											
						28. Proper Date Marking and disposition											
						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips											
						<b>Permit Requirement, Prerequisite for Operation</b>											
						30. Food Establishment Permit (Current & Valid)											
						<b>Utensils, Equipment, and Vending</b>											
						31. Adequate handwashing facilities: Accessible and properly supplied, used											
						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used											
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided											
<b>Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First</b>																	
O U T I N N O N A C O S						<b>Prevention of Food Contamination</b>								R			
						34. No Evidence of Insect contamination, rodent/other animals											
						35. Personal Cleanliness/eating, drinking or tobacco use											
						36. Wiping Cloths; properly used and stored											
						37. Environmental contamination											
						38. Approved thawing method											
						<b>Proper Use of Utensils</b>											
						39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used											
						40. Single-service & single-use articles; properly stored and used											
						<b>Food Identification</b>								R			
						41. Original container labeling (Bulk Food)											
						<b>Physical Facilities</b>											
						42. Non-Food Contact surfaces clean											
						43. Adequate ventilation and lighting; designated areas used											
						44. Garbage and Refuse properly disposed; facilities maintained											
						45. Physical facilities installed, maintained, and clean											
						46. Toilet Facilities; properly constructed, supplied, and clean											
						47. Other Violations											
Received by: (signature)						Print:						Title: Person In Charge/ Owner					
Inspected by: (signature)						Print:						Business Email:					

[illegible]

**Corrective Actions to Ensure Safe Food**

Page 3 of 3

**Item No.**

- 1 Cooling
  - TCS\* food cooled from 135° F to 70° F more than 2 hours OR 135° F to 41° F More than 6 hours; OR prepared food cooled to 41° F more than 4 hours:  
Action: Voluntary destruction, rapid reheating of cooked foods if less than 4 hours
- 2 Cold Hold
  - TCS food held above 41° F more than 4 hours:  
Action: Voluntary destruction
  - TCS food held above 41° F less than 4 hours:  
Action: Rapid cool (e.g. ice bath)
- 3 Hot Hold
  - TCS food held below 135° F more than 4 hours:  
Action: Voluntary destruction
  - TCS food held below 135° F less than 4 hours:  
Action: Rapid reheats to 165° F or more
- 4 Cooking
  - TCS food undercooked:  
Action: Re-cook to proper temperature
- 5 Rapid Reheating
  - TCS food improperly reheated:  
Action: Reheat rapidly to 165° F
- 7 Approved Source/Sound Condition
  - Foods from unapproved sources/unsound condition:  
Action: Voluntary destruction
- 9 Cross-Contamination of Raw/Cooked Foods
  - Ready-To-Eat food contaminated by raw TCS food:  
Action: Voluntary destruction of ready-to-eat foods
- 14 Handwashing
  - Food employees observed not washing hands:  
Action: Instruct employees to wash hands as specified in the Rules.
- 15 Proper Handling of Ready-to-Eat Foods
  - Employee did not properly wash and sanitize hands before touching ready-to-eat food with Bare hands:  
Action: Voluntary destruction
- 19, 23 Water Supply
  - Facility does not have water for washing hands, preparing food, or cleaning equipment/utensils:  
Action: Voluntary suspension of food preparation

**\* Time/Temperature Control for Safety (TCS)**



**DSHS STANDARDIZATION REPORT  
VIOLATIVE CONDITIONS OBSERVED**

Establishment Name: \_\_\_\_\_

Inspection Report Item #	TFER Citation	TFER Page #	Condition Observed

**DSHS STANDARDIZATION REPORT  
VIOLATIVE CONDITIONS OBSERVED**

Establishment Name: \_\_\_\_\_

Inspection Report Item #	TFER Citation	TFER Page #	Condition Observed

## DSHS STANDARDIZATION REPORT FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

Establishment Name: \_\_\_\_\_

<b>FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS</b>	
<b><u>TFER Interventions:</u></b>	<b><u>Risk Factors:</u></b>
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\*

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

## FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

\*Indicates priority /priority foundation items

### STATUS

	<b>1. TIME/TEMPERATURE CONTROLS</b>
	<b>1.3 Inadequate Cook*</b>
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
	<b>1.4 Reheating for Hot Holding*</b>
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
	<b>1.5 Date Marking &amp; Discarding*</b>
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
	<b>1.6 Time*</b>
IN OUT NA NO	A. When <b>only</b> 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
	<b>2. FOOD FROM APPROVED SOURCE*</b>
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

		<b>3. PROTECTION FROM CONTAMINATION*</b>
IN OUT NA NO	A.	Separating raw animal foods from raw RTE food and separating raw animal foods from cooked RTE food
IN OUT NA NO	B.	Raw animal foods separated from each other during storage, preparation, holding, and display
IN OUT	C.	Food protected from environmental contamination – priority item
IN OUT	D.	After being served or sold to a consumer, food is not re-served
IN OUT	E.	Discarding or reconditioning unsafe, adulterated or contaminated food
		<b>4. FOOD-CONTACT SURFACES*</b>
IN OUT		Food-contact surfaces and utensils are clean to sight and touch and sanitized before use
		<b>5. DEMONSTRATION OF KNOWLEDGE*</b>
IN OUT		TFER compliance, certified via testing with accredited program, or responses to safety questions regarding operation*
		<b>6. EMPLOYEE HEALTH*</b>
IN OUT	A.	Management awareness and policy regarding handling employee health situations
IN OUT	B.	Visible or known symptoms / or known diagnosis dealt with according to the TFER
IN OUT	C.	Clean-up of Vomiting and Diarrheal Events
		<b>7. GOOD HYGIENIC PRACTICES*</b>
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*
		<b>8. PROPER, ADEQUATE HANDWASHING/ GLOVES USED PROPERLY*</b>
IN OUT NO	A.	Hands clean and properly washed
IN OUT NO	B.	Glove used properly
		<b>9. PREVENTION OF CONTAMINATION FROM HANDS*</b>
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)
		<b>10. HANDWASH FACILITIES*</b>
IN OUT	A.	Handwash facilities conveniently located and accessible for employees
IN OUT	B.	Handwash facilities supplied with hand cleanser / sanitary towels / hand drying devices/signage

	<b>11. FOOD &amp; FOOD PREPARATION FOR HIGHLY SUSCEPTIBLE POPULATIONS*</b>
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 <i>Salmonella Enteritidis</i>
IN OUT NA NO	C. Raw or partially cooked animal food and raw seed sprouts not served
	<b>12. CHEMICAL</b>
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*
	<b>13. CONSUMER ADVISORY*</b>
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
	<b>14. CONFORMANCE WITH APPROVED PROCEDURES*</b>
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.
	<b>15 Treating Juice*</b>
IN OUT NA	When packaged in a food establishment, juice is treated under a HACCP Plan to reduce pathogens or labeled as specified in the TFER.

**SCORE:** Number of disagreements for **Interventions/Risk Factors:** \_\_\_\_\_

## DSHS STANDARDIZATION REPORT GOOD RETAIL PRACTICES (GRPs)

Establishment Name: \_\_\_\_\_

### ABBREVIATIONS

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

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### GOOD RETAIL PRACTICES (GRPs)

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

#### STATUS

		<b>PERSONNEL</b>
IN	OUT	16. Personal Cleanliness (fingernails, jewelry, outer clothing, hair restraints)
		<b>FOOD &amp; FOOD PROTECTION</b>
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
		<b>FOOD EQUIPMENT</b>
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
		<b>WATER*</b>
IN	OUT	28. Safe water source, hot & cold under pressure, adequate quantity

**GOOD RETAIL PRACTICES (GRPs)****PLUMBING**

- |        |            |   |
|--------|------------|---|
| IN OUT | <b>29.</b> | Installed*, maintained                                  |
| IN OUT | <b>30.</b> | Cross connection*, back siphonage, backflow prevention* |

**TOILET FACILITIES**

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

**SEWAGE**

- |        |            |                                  |
|--------|------------|----------------------------------|
| IN OUT | <b>33.</b> | Sewage and waste water disposal* |
|--------|------------|----------------------------------|

**GARBAGE & REFUSE DISPOSAL**

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

**PHYSICAL FACILITY**

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

**PEST & ANIMAL CONTROL**

- |        |            |  |
|--------|------------|--|
| IN OUT | <b>39.</b> | 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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Date:		Time in:		Time out:		License/Permit #		Est. Type		Risk Category		Page ___ of ___															
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Establishment Name:				Contact/Owner Name:				* Number of Repeat Violations: _____																			
								✓ Number of Violations COS: _____																			
Physical Address:				City/County:		Zip Code:		Phone:		Follow-up: Yes No																	
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21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 22. Food Handler/ no unauthorized persons/ personnel						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips																					
														<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>							
23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current & Valid) <b>Utensils, Equipment, and Vending</b> 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided																					
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<b>Compliance Status</b> O U T   I N   N O   N A   C O S						<b>Compliance Status</b> O U T   I N   N O   N A   C O S																					
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>																					
34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method						41. Original container labeling (Bulk Food) <b>Physical Facilities</b> 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean 46. Toilet Facilities; properly constructed, supplied, and clean 47. Other Violations																					
														<b>Proper Use of Utensils</b>													
														39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properly stored and used													
<b>Received by:</b> (signature)						<b>Print:</b>						<b>Title: Person In Charge/ Owner</b>															
<b>Inspected by:</b> (signature)						<b>Print:</b>						<b>Business Email:</b>															

[illegible]

**Corrective Actions to Ensure Safe Food**

Page 3 of 3

**Item No.**

- 1 Cooling
  - TCS\* food cooled from 135° F to 70° F more than 2 hours OR 135° F to 41° F (45° F) More than 6 hours; OR prepared food cooled to 41° F (45° F) more than 4 hours:  
Action: Voluntary destruction, rapid reheating of cooked foods if less than 4 hours
- 2 Cold Hold
  - TCS food held above 41° F (45° F) more than 4 hours:  
Action: Voluntary destruction
  - TCS food held above 41° F (45° F) less than 4 hours:  
Action: Rapid cool (e.g. ice bath)
- 3 Hot Hold
  - TCS food held below 135° F more than 4 hours:  
Action: Voluntary destruction
  - TCS food held below 135° F less than 4 hours:  
Action: Rapid reheats to 165° F or more
- 4 Cooking
  - TCS food undercooked:  
Action: Re-cook to proper temperature
- 5 Rapid Reheating
  - TCS food improperly reheated:  
Action: Reheat rapidly to 165° F
- 7 Approved Source/Sound Condition
  - Foods from unapproved sources/unsound condition:  
Action: Voluntary destruction
- 9 Cross-Contamination of Raw/Cooked Foods
  - Ready-To-Eat food contaminated by raw TCS food:  
Action: Voluntary destruction of ready-to-eat foods
- 14 Handwashing
  - Food employees observed not washing hands:  
Action: Instruct employees to wash hands as specified in the Rules.
- 15 Proper Handling of Ready-to-Eat Foods
  - Employee did not properly wash and sanitize hands before touching ready-to-eat food with Bare hands:  
Action: Voluntary destruction
- 19, 23 Water Supply
  - Facility does not have water for washing hands, preparing food, or cleaning equipment/utensils:  
Action: Voluntary suspension of food preparation

**\* Time/Temperature Control for Safety (TCS)**

**DSHS STANDARDIZATION REPORT  
VIOLATIVE CONDITIONS OBSERVED**

Establishment Name: \_\_\_\_\_

Inspection Report Item #	TFER Citation	TFER Page #	Condition Observed

**DSHS STANDARDIZATION REPORT  
VIOLATIVE CONDITIONS OBSERVED**

Establishment Name: \_\_\_\_\_

Inspection Report Item #	TFER Citation	TFER Page #	Condition Observed

## DSHS STANDARDIZATION REPORT FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

Establishment Name: \_\_\_\_\_

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

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

### FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

\*Indicates priority /priority foundation items

#### STATUS

#### 1. TIME/TEMPERATURE CONTROLS

##### 1.1. Cooling\*

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

##### 1.2 PHF Cold & Hot Holding\*

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

##### 1.3 Inadequate Cook\*

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

## FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

\*Indicates priority /priority foundation items

### STATUS

	<b>1. TIME/TEMPERATURE CONTROLS</b>
	<b>1.3 Inadequate Cook*</b>
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
	<b>1.4 Reheating for Hot Holding*</b>
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
	<b>1.5 Date Marking &amp; Discarding*</b>
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
	<b>1.6 Time*</b>
IN OUT NA NO	A. When <b>only</b> 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
	<b>2. FOOD FROM APPROVED SOURCE*</b>
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	<b>3. PROTECTION FROM CONTAMINATION*</b>	
	A. Separating raw animal foods from raw RTE food and separating raw animal foods from cooked RTE food	
	B. Raw animal foods separated from each other during storage, preparation, holding, and display	
IN OUT	C. Food protected from environmental contamination – priority item	
IN OUT	D. After being served or sold to a consumer, food is not re-served	
IN OUT	E. Discarding or reconditioning unsafe, adulterated or contaminated food	
IN OUT	<b>4. FOOD-CONTACT SURFACES*</b>	
	Food-contact surfaces and utensils are clean to sight and touch and sanitized before use	
IN OUT	<b>5. DEMONSTRATION OF KNOWLEDGE*</b>	
	TFER compliance, certified via testing with accredited program, or responses to safety questions regarding operation*	
IN OUT	<b>6. EMPLOYEE HEALTH*</b>	
	A. Management awareness and policy regarding handling employee health situations	
	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	<b>7. GOOD HYGIENIC PRACTICES*</b>	
	Food employees eat, drink, and use tobacco only in designated areas / do not use a utensil more than once to taste food that is sold or served / do not handle or care for animals present. Food employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, or unwrapped single-service or single-use articles*	
IN OUT NO	<b>8. PROPER, ADEQUATE HANDWASHING/GLOVES USED PROPERLY*</b>	
	A. Hands clean and properly washed	
IN OUT NO	B. Gloves used properly	
IN OUT NA NO	<b>9. PREVENTION OF CONTAMINATION FROM HANDS*</b>	
	Exposed, RTE food not touched by bare hands unless employees have utilized the special handwash procedures specified in the TFER §228.38(b) and §228.65(a)	
IN OUT	<b>10. HANDWASH FACILITIES*</b>	
	A. Handwash facilities conveniently located and accessible for employees	
IN OUT	B. Handwash facilities supplied with hand cleanser / sanitary towels / hand drying devices/signage	

	<b>11. FOOD &amp; FOOD PREPARATION FOR HIGHLY SUSCEPTIBLE POPULATIONS*</b>	
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 <i>Salmonella Enteritidis</i>
IN OUT NA NO	C.	Raw or partially cooked animal food and raw seed sprouts not served
	<b>12. CHEMICAL</b>	
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*
	<b>13. CONSUMER ADVISORY*</b>	
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
	<b>14. CONFORMANCE WITH APPROVED PROCEDURES*</b>	
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.
	<b>15 Treating Juice*</b>	
IN OUT NA		When packaged in a food establishment, juice is treated under a HACCP Plan to reduce pathogens or labeled as specified in the TFER.

**SCORE:** Number of disagreements for **Interventions/Risk Factors:** \_\_\_\_\_

## DSHS STANDARDIZATION REPORT GOOD RETAIL PRACTICES (GRPs)

Establishment Name: \_\_\_\_\_

### ABBREVIATIONS

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

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

### GOOD RETAIL PRACTICES (GRPs)

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

#### STATUS

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

**GOOD RETAIL PRACTICES (GRPs)****PLUMBING**

- |               |            |   |
|---------------|------------|---|
| <b>IN OUT</b> | <b>29.</b> | Installed*, maintained                                  |
| <b>IN OUT</b> | <b>30.</b> | Cross connection*, back siphonage, backflow prevention* |

**TOILET FACILITIES**

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

**SEWAGE**

- |               |            |                                  |
|---------------|------------|----------------------------------|
| <b>IN OUT</b> | <b>33.</b> | Sewage and waste water disposal* |
|---------------|------------|----------------------------------|

**GARBAGE & REFUSE DISPOSAL**

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

**PHYSICAL FACILITY**

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

**PEST & ANIMAL CONTROL**

- |               |            |  |
|---------------|------------|--|
| <b>IN OUT</b> | <b>39.</b> | 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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**Corrective Actions to Ensure Safe Food**

Page 3 of 3

**Item No.**

- 1 Cooling
  - TCS\* food cooled from 135° F to 70° F more than 2 hours OR 135° F to 41° F (45° F) More than 6 hours; OR prepared food cooled to 41° F (45° F) more than 4 hours:  
Action: Voluntary destruction, rapid reheating of cooked foods if less than 4 hours
- 2 Cold Hold
  - TCS food held above 41° F (45° F) more than 4 hours:  
Action: Voluntary destruction
  - TCS food held above 41° F (45° F) less than 4 hours:  
Action: Rapid cool (e.g. ice bath)
- 3 Hot Hold
  - TCS food held below 135° F more than 4 hours:  
Action: Voluntary destruction
  - TCS food held below 135° F less than 4 hours:  
Action: Rapid reheats to 165° F or more
- 4 Cooking
  - TCS food undercooked:  
Action: Re-cook to proper temperature
- 5 Rapid Reheating
  - TCS food improperly reheated:  
Action: Reheat rapidly to 165° F
- 7 Approved Source/Sound Condition
  - Foods from unapproved sources/unsound condition:  
Action: Voluntary destruction
- 9 Cross-Contamination of Raw/Cooked Foods
  - Ready-To-Eat food contaminated by raw TCS food:  
Action: Voluntary destruction of ready-to-eat foods
- 14 Handwashing
  - Food employees observed not washing hands:  
Action: Instruct employees to wash hands as specified in the Rules.
- 15 Proper Handling of Ready-to-Eat Foods
  - Employee did not properly wash and sanitize hands before touching ready-to-eat food with Bare hands:  
Action: Voluntary destruction
- 19, 23 Water Supply
  - Facility does not have water for washing hands, preparing food, or cleaning equipment/utensils:  
Action: Voluntary suspension of food preparation

**\* Time/Temperature Control for Safety (TCS)**



**DSHS STANDARDIZATION REPORT  
VIOLATIVE CONDITIONS OBSERVED**

Establishment Name: \_\_\_\_\_

Inspection Report Item #	TFER Citation	TFER Page #	Condition Observed

**DSHS STANDARDIZATION REPORT  
VIOLATIVE CONDITIONS OBSERVED**

Establishment Name: \_\_\_\_\_

Inspection Report Item #	TFER Citation	TFER Page #	Condition Observed

## DSHS STANDARDIZATION REPORT FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

Establishment Name: \_\_\_\_\_

<b>FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS</b>	
<b><u>TFER Interventions:</u></b>	<b><u>Risk Factors:</u></b>
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\*

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

## FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

\*Indicates priority /priority foundation items

### STATUS

	<b>1. TIME/TEMPERATURE CONTROLS</b>
	<b>1.3 Inadequate Cook*</b>
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
	<b>1.4 Reheating for Hot Holding*</b>
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
	<b>1.5 Date Marking &amp; Discarding*</b>
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
	<b>1.6 Time*</b>
IN OUT NA NO	A. When <b>only</b> 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
	<b>2. FOOD FROM APPROVED SOURCE*</b>
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

		<b>3. PROTECTION FROM CONTAMINATION*</b>
IN OUT NA NO	A.	Separating raw animal foods from raw RTE food and separating raw animal foods from cooked RTE food
IN OUT NA NO	B.	Raw animal foods separated from each other during storage, preparation, holding, and display
IN OUT	C.	Food protected from environmental contamination – priority item
IN OUT	D.	After being served or sold to a consumer, food is not re-served
IN OUT	E.	Discarding or reconditioning unsafe, adulterated or contaminated food
		<b>4. FOOD-CONTACT SURFACES*</b>
IN OUT		Food-contact surfaces and utensils are clean to sight and touch and sanitized before use
		<b>5. DEMONSTRATION OF KNOWLEDGE*</b>
IN OUT		TFER compliance, certified via testing with accredited program, or responses to safety questions regarding operation*
		<b>6. EMPLOYEE HEALTH*</b>
IN OUT	A.	Management awareness and policy regarding handling employee health situations
IN OUT	B.	Visible or known symptoms / or known diagnosis dealt with according to the TFER
IN OUT	C.	Clean-up of Vomiting and Diarrheal Events
		<b>7. GOOD HYGIENIC PRACTICES*</b>
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*
		<b>8. PROPER, ADEQUATE HANDWASHING/GLOVES USED PROPERLY*</b>
IN OUT NO	A.	Hands clean and properly washed
	B.	Gloves used properly
		<b>9. PREVENTION OF CONTAMINATION FROM HANDS*</b>
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)
		<b>10. HANDWASH FACILITIES*</b>
IN OUT	A.	Handwash facilities conveniently located and accessible for employees
IN OUT	B.	Handwash facilities supplied with hand cleanser / sanitary towels / hand drying devices/signage

- |              |   |
|--------------|---|
|              | <b>11. FOOD &amp; FOOD PREPARATION FOR HIGHLY SUSCEPTIBLE POPULATIONS*</b>  |
| 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 <i>Salmonella Enteritidis</i> |
| IN OUT NA NO | C. Raw or partially cooked animal food and raw seed sprouts not served  |
|              | <b>12. CHEMICAL</b>   |
| 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*   |
|              | <b>13. CONSUMER ADVISORY*</b>   |
| 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  |
|              | <b>14. CONFORMANCE WITH APPROVED PROCEDURES*</b>  |
| 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.  |
|              | <b>15 Treating Juice*</b>   |
| IN OUT NA    | When packaged in a food establishment, juice is treated under a HACCP Plan to reduce pathogens or labeled as specified in the TFER.   |

**SCORE:** Number of disagreements for **Interventions/Risk Factors:** \_\_\_\_\_

## DSHS STANDARDIZATION REPORT GOOD RETAIL PRACTICES (GRPs)

Establishment Name: \_\_\_\_\_

### ABBREVIATIONS

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

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

### GOOD RETAIL PRACTICES (GRPs)

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

#### STATUS

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

**GOOD RETAIL PRACTICES (GRPs)****PLUMBING**

- |        |            |   |
|--------|------------|---|
| IN OUT | <b>29.</b> | Installed*, maintained                                  |
| IN OUT | <b>30.</b> | Cross connection*, back siphonage, backflow prevention* |

**TOILET FACILITIES**

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

**SEWAGE**

- |        |            |                                  |
|--------|------------|----------------------------------|
| IN OUT | <b>33.</b> | Sewage and waste water disposal* |
|--------|------------|----------------------------------|

**GARBAGE & REFUSE DISPOSAL**

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

**PHYSICAL FACILITY**

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

**PEST & ANIMAL CONTROL**

- |        |            |  |
|--------|------------|--|
| IN OUT | <b>39.</b> | 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:

This image shows a single sheet of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

Date:	Time in:	Time out:	License/Permit #	Est. Type:	Risk Category	Page ___ of ___
<b>Purpose of Inspection:</b>	<input type="checkbox"/> 1-Compliance	<input type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other	<b>TOTAL/SCORE</b>
Establishment Name:		Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		
Physical Address:		City/County:	Zip Code:	Phone:	Follow-up: Yes No	
<b>Compliance Status:</b> Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '*' in appropriate box for R						
<b>Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days</b>						
<b>Compliance Status</b>		<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)			<b>R</b>	
OUT	IN	NO	NA	COS		
					1. Proper cooling time and temperature	
					2. Proper Cold Holding temperature(41°F/ 45°F)	
					3. Proper Hot Holding temperature(135°F)	
					4. Proper cooking time and temperature	
					5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
					6. Time as a Public Health Control; procedures & records	
		<b>Approved Source</b>				
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
					8. Food Received at proper temperature	
		<b>Protection from Contamination</b>				
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
					11. Proper disposition of returned, previously served or reconditioned	
<b>Compliance Status</b>		<b>Employee Health</b>			<b>R</b>	
OUT	IN	NO	NA	COS		
					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		<b>Preventing Contamination by Hands</b>				
					14. Hands cleaned and properly washed/ Gloves used properly	
					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
		<b>Highly Susceptible Populations</b>				
					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
		<b>Chemicals</b>				
					17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					18. Toxic substances properly identified, stored and used	
		<b>Water/ Plumbing</b>				
					19. Water from approved source; Plumbing installed; proper backflow device	
					20. Approved Sewage/Wastewater Disposal System, proper disposal	
<b>Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days</b>						
<b>Compliance Status</b>		<b>Demonstration of Knowledge/ Personnel</b>			<b>R</b>	
OUT	IN	NO	NA	COS		
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	
					22. Food Handler/ no unauthorized persons/ personnel	
		<b>Safe Water, Recordkeeping and Food Package Labeling</b>				
					23. Hot and Cold Water available; adequate pressure, safe	
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		<b>Conformance with Approved Procedures</b>				
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		<b>Consumer Advisory</b>				
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	
<b>Compliance Status</b>		<b>Food Temperature Control/ Identification</b>			<b>R</b>	
OUT	IN	NO	NA	COS		
					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
					28. Proper Date Marking and disposition	
					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
		<b>Permit Requirement, Prerequisite for Operation</b>				
					30. Food Establishment Permit (Current & Valid)	
		<b>Utensils, Equipment, and Vending</b>				
					31. Adequate handwashing facilities: Accessible and properly supplied, used	
					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
<b>Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First</b>						
<b>Compliance Status</b>		<b>Prevention of Food Contamination</b>			<b>R</b>	
OUT	IN	NO	NA	COS		
					34. No Evidence of Insect contamination, rodent/other animals	
					35. Personal Cleanliness/eating, drinking or tobacco use	
					36. Wiping Cloths; properly used and stored	
					37. Environmental contamination	
					38. Approved thawing method	
		<b>Proper Use of Utensils</b>				
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
					40. Single-service & single-use articles; properly stored and used	
<b>Compliance Status</b>		<b>Food Identification</b>			<b>R</b>	
OUT	IN	NO	NA	COS		
					41.Original container labeling (Bulk Food)	
		<b>Physical Facilities</b>				
					42. Non-Food Contact surfaces clean	
					43. Adequate ventilation and lighting; designated areas used	
					44. Garbage and Refuse properly disposed; facilities maintained	
					45. Physical facilities installed, maintained, and clean	
					46. Toilet Facilities; properly constructed, supplied, and clean	
					47. Other Violations	
<b>Received by:</b> (signature)			<b>Print:</b>		<b>Title: Person In Charge/ Owner</b>	
<b>Inspected by:</b> (signature)			<b>Print:</b>		<b>Business Email:</b>	

[illegible]

**Corrective Actions to Ensure Safe Food**

Page 3 of 3

**Item No.**

- 1 Cooling
  - TCS\* food cooled from 135° F to 70° F more than 2 hours OR 135° F to 41° F (45° F) More than 6 hours; OR prepared food cooled to 41° F (45° F) more than 4 hours:  
Action: Voluntary destruction, rapid reheating of cooked foods if less than 4 hours
- 2 Cold Hold
  - TCS food held above 41° F (45° F) more than 4 hours:  
Action: Voluntary destruction
  - TCS food held above 41° F (45° F) less than 4 hours:  
Action: Rapid cool (e.g. ice bath)
- 3 Hot Hold
  - TCS food held below 135° F more than 4 hours:  
Action: Voluntary destruction
  - TCS food held below 135° F less than 4 hours:  
Action: Rapid reheats to 165° F or more
- 4 Cooking
  - TCS food undercooked:  
Action: Re-cook to proper temperature
- 5 Rapid Reheating
  - TCS food improperly reheated:  
Action: Reheat rapidly to 165° F
- 7 Approved Source/Sound Condition
  - Foods from unapproved sources/unsound condition:  
Action: Voluntary destruction
- 9 Cross-Contamination of Raw/Cooked Foods
  - Ready-To-Eat food contaminated by raw TCS food:  
Action: Voluntary destruction of ready-to-eat foods
- 14 Handwashing
  - Food employees observed not washing hands:  
Action: Instruct employees to wash hands as specified in the Rules.
- 15 Proper Handling of Ready-to-Eat Foods
  - Employee did not properly wash and sanitize hands before touching ready-to-eat food with Bare hands:  
Action: Voluntary destruction
- 19, 23 Water Supply
  - Facility does not have water for washing hands, preparing food, or cleaning equipment/utensils:  
Action: Voluntary suspension of food preparation

**\* Time/Temperature Control for Safety (TCS)**

**DSHS STANDARDIZATION REPORT  
VIOLATIVE CONDITIONS OBSERVED**

Establishment Name: \_\_\_\_\_

Inspection Report Item #	TFER Citation	TFER Page #	Condition Observed

**DSHS STANDARDIZATION REPORT  
VIOLATIVE CONDITIONS OBSERVED**

Establishment Name: \_\_\_\_\_

Inspection Report Item #	TFER Citation	TFER Page #	Condition Observed

## DSHS STANDARDIZATION REPORT FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

Establishment Name: \_\_\_\_\_

<b>FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS</b>			
<b><u>TFER Interventions:</u></b>		<b><u>Risk Factors:</u></b>	
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\*

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

## FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

\*Indicates priority /priority foundation items

### STATUS

	<b>1. TIME/TEMPERATURE CONTROLS</b>
	<b>1.3 Inadequate Cook*</b>
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
	<b>1.4 Reheating for Hot Holding*</b>
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
	<b>1.5 Date Marking &amp; Discarding*</b>
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
	<b>1.6 Time*</b>
IN OUT NA NO	A. When <b>only</b> 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
	<b>2. FOOD FROM APPROVED SOURCE*</b>
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	<b>3. PROTECTION FROM CONTAMINATION*</b>	
	A. Separating raw animal foods from raw RTE food and separating raw animal foods from cooked RTE food	
	B. Raw animal foods separated from each other during storage, preparation, holding, and display	
	C. Food protected from environmental contamination – priority item	
	D. After being served or sold to a consumer, food is not re-served	
IN OUT	E. Discarding or reconditioning unsafe, adulterated or contaminated food	
IN OUT	<b>4. FOOD-CONTACT SURFACES*</b>	
	Food-contact surfaces and utensils are clean to sight and touch and sanitized before use	
IN OUT	<b>5. DEMONSTRATION OF KNOWLEDGE*</b>	
	TFER compliance, certified via testing with accredited program, or responses to safety questions regarding operation*	
IN OUT	<b>6. EMPLOYEE HEALTH*</b>	
	A. Management awareness and policy regarding handling employee health situations	
	B. Visible or known symptoms / or known diagnosis dealt with according to the TFER	
	C. Clean-up of Vomiting and Diarrheal Events	
IN OUT NO	<b>7. GOOD HYGIENIC PRACTICES*</b>	
	Food employees eat, drink, and use tobacco only in designated areas / do not use a utensil more than once to taste food that is sold or served / do not handle or care for animals present. Food employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, or unwrapped single-service or single-use articles*	
IN OUT NO	<b>8. PROPER, ADEQUATE HANDWASHING/ GLOVES USED PROPERLY*</b>	
	A. Hands clean and properly washed	
	B. Gloves used properly	
IN OUT NA NO	<b>9. PREVENTION OF CONTAMINATION FROM HANDS*</b>	
	Exposed, RTE food not touched by bare hands unless employees have utilized the special handwash procedures specified in the TFER §228.38(b) and §228.65(a)	
IN OUT	<b>10. HANDWASH FACILITIES*</b>	
	A. Handwash facilities conveniently located and accessible for employees	
	B. Handwash facilities supplied with hand cleanser / sanitary towels / hand drying devices/signage	

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

**SCORE:** Number of disagreements for **Interventions/Risk Factors:** \_\_\_\_\_

## DSHS STANDARDIZATION REPORT GOOD RETAIL PRACTICES (GRPs)

Establishment Name: \_\_\_\_\_

### ABBREVIATIONS

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

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

### GOOD RETAIL PRACTICES (GRPs)

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

#### STATUS

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

**GOOD RETAIL PRACTICES (GRPs)****PLUMBING**

- |               |            |   |
|---------------|------------|---|
| <b>IN OUT</b> | <b>29.</b> | Installed*, maintained                                  |
| <b>IN OUT</b> | <b>30.</b> | Cross connection*, back siphonage, backflow prevention* |

**TOILET FACILITIES**

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

**SEWAGE**

- |               |            |                                  |
|---------------|------------|----------------------------------|
| <b>IN OUT</b> | <b>33.</b> | Sewage and waste water disposal* |
|---------------|------------|----------------------------------|

**GARBAGE & REFUSE DISPOSAL**

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

**PHYSICAL FACILITY**

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

**PEST & ANIMAL CONTROL**

- |               |            |  |
|---------------|------------|--|
| <b>IN OUT</b> | <b>39.</b> | 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:

This image shows a single sheet of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

Date:		Time in:		Time out:		License/Permit #		Est. Type		Risk Category		Page ___ of ___																																																																																																																																																																																																																									
<b>Purpose of Inspection:</b>		<input type="checkbox"/> 1-Compliance		<input type="checkbox"/> 2-Routine		<input type="checkbox"/> 3-Field Investigation		<input type="checkbox"/> 4-Visit		<input type="checkbox"/> 5-Other		<b>TOTAL/SCORE</b>																																																																																																																																																																																																																									
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Physical Address:				City/County:		Zip Code:		Phone:		Follow-up: Yes No																																																																																																																																																																																																																											
<b>Compliance Status:</b> Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '*' in appropriate box for R																																																																																																																																																																																																																																					
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[illegible]

**Corrective Actions to Ensure Safe Food**

Page 3 of 3

**Item No.**

- 1 Cooling
  - TCS\* food cooled from 135° F to 70° F more than 2 hours OR 135° F to 41° F (45° F) More than 6 hours; OR prepared food cooled to 41° F (45° F) more than 4 hours:  
Action: Voluntary destruction, rapid reheating of cooked foods if less than 4 hours
- 2 Cold Hold
  - TCS food held above 41° F (45° F) more than 4 hours:  
Action: Voluntary destruction
  - TCS food held above 41° F (45° F) less than 4 hours:  
Action: Rapid cool (e.g. ice bath)
- 3 Hot Hold
  - TCS food held below 135° F more than 4 hours:  
Action: Voluntary destruction
  - TCS food held below 135° F less than 4 hours:  
Action: Rapid reheats to 165° F or more
- 4 Cooking
  - TCS food undercooked:  
Action: Re-cook to proper temperature
- 5 Rapid Reheating
  - TCS food improperly reheated:  
Action: Reheat rapidly to 165° F
- 7 Approved Source/Sound Condition
  - Foods from unapproved sources/unsound condition:  
Action: Voluntary destruction
- 9 Cross-Contamination of Raw/Cooked Foods
  - Ready-To-Eat food contaminated by raw TCS food:  
Action: Voluntary destruction of ready-to-eat foods
- 14 Handwashing
  - Food employees observed not washing hands:  
Action: Instruct employees to wash hands as specified in the Rules.
- 15 Proper Handling of Ready-to-Eat Foods
  - Employee did not properly wash and sanitize hands before touching ready-to-eat food with Bare hands:  
Action: Voluntary destruction
- 19, 23 Water Supply
  - Facility does not have water for washing hands, preparing food, or cleaning equipment/utensils:  
Action: Voluntary suspension of food preparation

**\* Time/Temperature Control for Safety (TCS)**



**DSHS STANDARDIZATION REPORT  
VIOLATIVE CONDITIONS OBSERVED**

Establishment Name: \_\_\_\_\_

Inspection Report Item #	TFER Citation	TFER Page #	Condition Observed

**DSHS STANDARDIZATION REPORT  
VIOLATIVE CONDITIONS OBSERVED**

Establishment Name: \_\_\_\_\_

Inspection Report Item #	TFER Citation	TFER Page #	Condition Observed

## DSHS STANDARDIZATION REPORT FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

Establishment Name: \_\_\_\_\_

<b>FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS</b>	
<b><u>TFER Interventions:</u></b>	<b><u>Risk Factors:</u></b>
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\*

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

## FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

\*Indicates priority /priority foundation items

### STATUS

	<b>1. TIME/TEMPERATURE CONTROLS</b>
	<b>1.3 Inadequate Cook*</b>
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
	<b>1.4 Reheating for Hot Holding*</b>
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
	<b>1.5 Date Marking &amp; Discarding*</b>
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
	<b>1.6 Time*</b>
IN OUT NA NO	A. When <b>only</b> 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
	<b>2. FOOD FROM APPROVED SOURCE*</b>
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	<b>3. PROTECTION FROM CONTAMINATION*</b>	
	A. Separating raw animal foods from raw RTE food and separating raw animal foods from cooked RTE food	
	B. Raw animal foods separated from each other during storage, preparation, holding, and display	
	C. Food protected from environmental contamination – priority item	
	D. After being served or sold to a consumer, food is not re-served	
IN OUT	E. Discarding or reconditioning unsafe, adulterated or contaminated food	
IN OUT	<b>4. FOOD-CONTACT SURFACES*</b>	
	Food-contact surfaces and utensils are clean to sight and touch and sanitized before use	
IN OUT	<b>5. DEMONSTRATION OF KNOWLEDGE*</b>	
	TFER compliance, certified via testing with accredited program, or responses to safety questions regarding operation*	
IN OUT	<b>6. EMPLOYEE HEALTH*</b>	
	A. Management awareness and policy regarding handling employee health situations	
	B. Visible or known symptoms / or known diagnosis dealt with according to the TFER	
	C. Clean-up of Vomiting and Diarrheal Events	
IN OUT NO	<b>7. GOOD HYGIENIC PRACTICES*</b>	
	Food employees eat, drink, and use tobacco only in designated areas / do not use a utensil more than once to taste food that is sold or served / do not handle or care for animals present. Food employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, or unwrapped single-service or single-use articles*	
IN OUT NO	<b>8. PROPER, ADEQUATE HANDWASHING GLOVES USED PROPERLY*</b>	
	A. Hands clean and properly washed	
	B. Gloves used properly	
IN OUT NA NO	<b>9. PREVENTION OF CONTAMINATION FROM HANDS*</b>	
	Exposed, RTE food not touched by bare hands unless employees have utilized the special handwash procedures specified in the TFER §228.38(b) and §228.65(a)	
IN OUT	<b>10. HANDWASH FACILITIES*</b>	
	A. Handwash facilities conveniently located and accessible for employees	
	B. Handwash facilities supplied with hand cleanser / sanitary towels / hand drying devices/signage	

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

**SCORE:** Number of disagreements for **Interventions/Risk Factors:** \_\_\_\_\_

## DSHS STANDARDIZATION REPORT GOOD RETAIL PRACTICES (GRPs)

Establishment Name: \_\_\_\_\_

### ABBREVIATIONS

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

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

### GOOD RETAIL PRACTICES (GRPs)

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

#### STATUS

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

**GOOD RETAIL PRACTICES (GRPs)****PLUMBING**

- |        |            |   |
|--------|------------|---|
| IN OUT | <b>29.</b> | Installed*, maintained                                  |
| IN OUT | <b>30.</b> | Cross connection*, back siphonage, backflow prevention* |

**TOILET FACILITIES**

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

**SEWAGE**

- |        |            |                                  |
|--------|------------|----------------------------------|
| IN OUT | <b>33.</b> | Sewage and waste water disposal* |
|--------|------------|----------------------------------|

**GARBAGE & REFUSE DISPOSAL**

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

**PHYSICAL FACILITY**

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

**PEST & ANIMAL CONTROL**

- |        |            |  |
|--------|------------|--|
| IN OUT | <b>39.</b> | 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:

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

Date:	Time in:	License/Permit #	Est. Type	Risk Category	Page ___ of ___	
<b>Purpose of Inspection:</b>	<b>1-Compliance</b>	<b>2-Routine</b>	<b>3-Field Investigation</b>	<b>4-Visit</b>	<b>5-Other</b>	<b>TOTAL/SCORE</b>
Establishment Name:		Contact/Owner Name:		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		
Physical Address:		City/County:	Zip Code:	Phone:	Follow-up: Yes No	
<b>Compliance Status:</b> Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '*' in appropriate box for R						
<b>Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days</b>						
<b>Compliance Status</b>		<b>Compliance Status</b>				
O U T	I N	N O	N A	C O S		R
		<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)				
					1. Proper cooling time and temperature	
					2. Proper Cold Holding temperature(41°F/ 45°F)	
					3. Proper Hot Holding temperature(135°F)	
					4. Proper cooking time and temperature	
					5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
					6. Time as a Public Health Control; procedures & records	
		<b>Approved Source</b>				
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
					8. Food Received at proper temperature	
		<b>Protection from Contamination</b>				
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
					11. Proper disposition of returned, previously served or reconditioned	
		<b>Employee Health</b>				
					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		<b>Preventing Contamination by Hands</b>				
					14. Hands cleaned and properly washed/ Gloves used properly	
					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
		<b>Highly Susceptible Populations</b>				
					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
		<b>Chemicals</b>				
					17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					18. Toxic substances properly identified, stored and used	
		<b>Water/ Plumbing</b>				
					19. Water from approved source; Plumbing installed; proper backflow device	
					20. Approved Sewage/Wastewater Disposal System, proper disposal	
<b>Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days</b>						
<b>Compliance Status</b>		<b>Compliance Status</b>				
O U T	I N	N O	N A	C O S		R
		<b>Demonstration of Knowledge/ Personnel</b>				
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	
					22. Food Handler/ no unauthorized persons/ personnel	
		<b>Safe Water, Recordkeeping and Food Package Labeling</b>				
					23. Hot and Cold Water available; adequate pressure, safe	
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		<b>Conformance with Approved Procedures</b>				
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		<b>Consumer Advisory</b>				
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label	
		<b>Food Temperature Control/ Identification</b>				
					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
					28. Proper Date Marking and disposition	
					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
		<b>Permit Requirement, Prerequisite for Operation</b>				
					30. Food Establishment Permit (Current & Valid)	
		<b>Utensils, Equipment, and Vending</b>				
					31. Adequate handwashing facilities: Accessible and properly supplied, used	
					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
<b>Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First</b>						
<b>Compliance Status</b>		<b>Compliance Status</b>				
O U T	I N	N O	N A	C O S		R
		<b>Prevention of Food Contamination</b>				
					34. No Evidence of Insect contamination, rodent/other animals	
					35. Personal Cleanliness/eating, drinking or tobacco use	
					36. Wiping Cloths; properly used and stored	
					37. Environmental contamination	
					38. Approved thawing method	
		<b>Proper Use of Utensils</b>				
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
					40. Single-service & single-use articles; properly stored and used	
		<b>Food Identification</b>				
					41. Original container labeling (Bulk Food)	
		<b>Physical Facilities</b>				
					42. Non-Food Contact surfaces clean	
					43. Adequate ventilation and lighting; designated areas used	
					44. Garbage and Refuse properly disposed; facilities maintained	
					45. Physical facilities installed, maintained, and clean	
					46. Toilet Facilities; properly constructed, supplied, and clean	
					47. Other Violations	
Received by: (signature)			Print:		Title: Person In Charge/ Owner	
Inspected by: (signature)			Print:		Business Email:	

[illegible]

**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 cooling (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:  
Reheats to 165° F or more
- 4 Cooking
  - TCS food undercooked:  
Action: Re-cook to proper temperature
- 5
  - TCS food held below 41° F
- 7 Approved Source/Sound Condition
  - Foods from unsound sources/unsound condition:  
Action: Voluntary destruction
- 9 Cross-Contamination of Raw/Cooked Foods
  - Ready-To-Eat food contaminated by raw TCS food:  
Action: Voluntary destruction of ready-to-eat foods
- 14 Handwashing
  - Food employees observed not washing hands:  
Action: Instruct employees to wash hands as specified in the Rules.
- 15 Proper Handling of Ready-to-Eat Foods
  - Employee did not properly wash and sanitize hands before touching ready-to-eat food with Bare hands:  
Action: Voluntary destruction
- 19, 23 Water Supply
  - Facility does not have water for washing hands, preparing food, or cleaning equipment/utensils:  
Action: Voluntary suspension of food preparation

**\* Time/Temperature Control for Safety (TCS)**

**DSHS STANDARDIZATION REPORT  
VIOLATIVE CONDITIONS OBSERVED**

Establishment Name: \_\_\_\_\_

Inspection Report Item #	TFER Citation	TFER Page #	Condition Observed

**DSHS STANDARDIZATION REPORT  
VIOLATIVE CONDITIONS OBSERVED**

Establishment Name: \_\_\_\_\_

Inspection Report Item #	TFER Citation	TFER Page #	Condition Observed

## DSHS STANDARDIZATION REPORT FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

Establishment Name: \_\_\_\_\_

<b>FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS</b>			
<b><u>TFER Interventions:</u></b>		<b><u>Risk Factors:</u></b>	
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\*

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

## FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

\*Indicates priority /priority foundation items

### STATUS

	<b>1. TIME/TEMPERATURE CONTROLS</b>
	<b>1.3 Inadequate Cook*</b>
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
	<b>1.4 Reheating for Hot Holding*</b>
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
	<b>1.5 Date Marking &amp; Discarding*</b>
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
	<b>1.6 Time*</b>
IN OUT NA NO	A. When <b>only</b> 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
	<b>2. FOOD FROM APPROVED SOURCE*</b>
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	<b>3. PROTECTION FROM CONTAMINATION*</b>	
	A. Separating raw animal foods from raw RTE food and separating raw animal foods from cooked RTE food	
	B. Raw animal foods separated from each other during storage, preparation, holding, and display	
	C. Food protected from environmental contamination – priority item	
	D. After being served or sold to a consumer, food is not re-served	
IN OUT	E. Discarding or reconditioning unsafe, adulterated or contaminated food	
IN OUT	<b>4. FOOD-CONTACT SURFACES*</b>	
	Food-contact surfaces and utensils are clean to sight and touch and sanitized before use	
IN OUT	<b>5. DEMONSTRATION OF KNOWLEDGE*</b>	
	TFER compliance, certified via testing with accredited program, or responses to safety questions regarding operation*	
IN OUT	<b>6. EMPLOYEE HEALTH*</b>	
	A. Management awareness and policy regarding handling employee health situations	
	B. Visible or known symptoms / or known diagnosis dealt with according to the TFER	
	C. Clean-up of Vomiting and Diarrheal Events	
IN OUT NO	<b>7. GOOD HYGIENIC PRACTICES*</b>	
	Food employees eat, drink, and use tobacco only in designated areas / do not use a utensil more than once to taste food that is sold or served / do not handle or care for animals present. Food employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, or unwrapped single-service or single-use articles*	
IN OUT NO	<b>8. PROPER, ADEQUATE HANDWASHING/GLOVES USED PROPERLY*</b>	
	A. Hands clean and properly washed	
IN OUT NO	B. Gloves used properly	
IN OUT NA NO	<b>9. PREVENTION OF CONTAMINATION FROM HANDS*</b>	
	Exposed, RTE food not touched by bare hands unless employees have utilized the special handwash procedures specified in the TFER §228.38(b) and §228.65(a)	
IN OUT	<b>10. HANDWASH FACILITIES*</b>	
	A. Handwash facilities conveniently located and accessible for employees	
IN OUT	B. Handwash facilities supplied with hand cleanser / sanitary towels / hand drying devices/signage	

	<b>11. FOOD &amp; FOOD PREPARATION FOR HIGHLY SUSCEPTIBLE POPULATIONS*</b>	
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 <i>Salmonella Enteritidis</i>
IN OUT NA NO	C.	Raw or partially cooked animal food and raw seed sprouts not served
	<b>12. CHEMICAL</b>	
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*
	<b>13. CONSUMER ADVISORY*</b>	
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
	<b>14. CONFORMANCE WITH APPROVED PROCEDURES*</b>	
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.
	<b>15 Treating Juice*</b>	
IN OUT NA		When packaged in a food establishment, juice is treated under a HACCP Plan to reduce pathogens or labeled as specified in the TFER.

**SCORE:** Number of disagreements for **Interventions/Risk Factors:** \_\_\_\_\_

## DSHS STANDARDIZATION REPORT GOOD RETAIL PRACTICES (GRPs)

Establishment Name: \_\_\_\_\_

### ABBREVIATIONS

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

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

### GOOD RETAIL PRACTICES (GRPs)

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

#### STATUS

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

**GOOD RETAIL PRACTICES (GRPs)****PLUMBING**

- |        |            |   |
|--------|------------|---|
| IN OUT | <b>29.</b> | Installed*, maintained                                  |
| IN OUT | <b>30.</b> | Cross connection*, back siphonage, backflow prevention* |

**TOILET FACILITIES**

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

**SEWAGE**

- |        |            |                                  |
|--------|------------|----------------------------------|
| IN OUT | <b>33.</b> | Sewage and waste water disposal* |
|--------|------------|----------------------------------|

**GARBAGE & REFUSE DISPOSAL**

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

**PHYSICAL FACILITY**

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

**PEST & ANIMAL CONTROL**

- |        |            |  |
|--------|------------|--|
| IN OUT | <b>39.</b> | 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:

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

Date:		Time in:		Time out:		License/Permit #		Est. Type		Risk Category		Page __ of __											
<b>Purpose of Inspection:</b>		<input type="checkbox"/> 1-Compliance		<input type="checkbox"/> 2-Routine		<input type="checkbox"/> 3-Field Investigation		<input type="checkbox"/> 4-Visit		<input type="checkbox"/> 5-Other		<b>TOTAL/SCORE</b>											
Establishment Name:				Contact/Owner Name:				* Number of Repeat Violations: _____															
								✓ Number of Violations COS: _____															
Physical Address:				City/County:		Zip Code:		Phone:		Follow-up: Yes No													
<b>Compliance Status:</b> OUT = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '*' in appropriate box for R																							
<b>Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days</b>																							
<b>Compliance Status</b>												<b>Compliance Status</b>											
OUT	IN	NO	NA	COS									OUT	IN	NO	NA	COS						
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)					<b>Employee Health</b>																		
					1. Proper cooling time and temperature														12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
					2. Proper Cold Holding temperature(41°F/ 45°F)														13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
					3. Proper Hot Holding temperature(135°F)														<b>Preventing Contamination by Hands</b>				
					4. Proper cooking time and temperature														14. Hands cleaned and properly washed/ Gloves used properly				
					5. Proper reheating procedure for hot holding (165°F in 2 Hours)														15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_)				
					6. Time as a Public Health Control; procedures & records														<b>Highly Susceptible Populations</b>				
					<b>Approved Source</b>														16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction														<b>Chemicals</b>				
					8. Food Received at proper temperature														17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
					<b>Protection from Contamination</b>														18. Toxic substances properly identified, stored and used				
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting														<b>Water/ Plumbing</b>				
					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ppm/temperature														19. Water from approved source; Plumbing installed; proper backflow device				
					11. Proper disposition of returned, previously served or reconditioned														20. Approved Sewage/Wastewater Disposal System, proper disposal				
<b>Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days</b>																							
<b>Compliance Status</b>												<b>Compliance Status</b>											
OUT	IN	NO	NA	COS									OUT	IN	NO	NA	COS						
<b>Demonstration of Knowledge/ Personnel</b>					<b>Food Temperature Control/ Identification</b>																		
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)														27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
					22. Food Handler/ no unauthorized persons/ personnel														28. Proper Date Marking and disposition				
					<b>Safe Water, Recordkeeping and Food Package Labeling</b>														29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
					23. Hot and Cold Water available; adequate pressure, safe														<b>Permit Requirement, Prerequisite for Operation</b>				
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled														30. Food Establishment Permit (Current & Valid)				
					<b>Conformance with Approved Procedures</b>														<b>Utensils, Equipment, and Vending</b>				
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions														31. Adequate handwashing facilities: Accessible and properly supplied, used				
					<b>Consumer Advisory</b>														32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label														33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
<b>Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First</b>																							
<b>Compliance Status</b>												<b>Compliance Status</b>											
OUT	IN	NO	NA	COS									OUT	IN	NO	NA	COS						
<b>Prevention of Food Contamination</b>					<b>Food Identification</b>																		
					34. No Evidence of Insect contamination, rodent/other animals														41.Original container labeling (Bulk Food)				
					35. Personal Cleanliness/eating, drinking or tobacco use														<b>Physical Facilities</b>				
					36. Wiping Cloths; properly used and stored														42. Non-Food Contact surfaces clean				
					37. Environmental contamination														43. Adequate ventilation and lighting; designated areas used				
					38. Approved thawing method														44. Garbage and Refuse properly disposed; facilities maintained				
					<b>Proper Use of Utensils</b>														45. Physical facilities installed, maintained, and clean				
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used														46. Toilet Facilities; properly constructed, supplied, and clean				
					40. Single-service & single-use articles; properly stored and used														47. Other Violations				
<b>Received by:</b> (signature)					<b>Print:</b>					<b>Title: Person In Charge/ Owner</b>													
<b>Inspected by:</b> (signature)					<b>Print:</b>					<b>Business Email:</b>													

[illegible]

**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: \_\_\_\_\_

<b>Inspection Report Item #</b>	<b>TFER Citation</b>	<b>TFER Page #</b>	<b>Condition Observed</b>

**DSHS STANDARDIZATION REPORT  
VIOLATIVE CONDITIONS OBSERVED**

Establishment Name: \_\_\_\_\_

Inspection Report Item #	TFER Citation	TFER Page #	Condition Observed

## DSHS STANDARDIZATION REPORT FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

Establishment Name: \_\_\_\_\_

### FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

#### **TFER Interventions:**

Demonstration of knowledge  
Hands as a vehicle of contamination -----  
Employee health  
Time temperature relationships -----  
Time temperature relationships -----  
Consumer advisory

#### **Risk Factors:**

Unsafe food sources  
Poor personal hygiene  
Contaminated equipment  
Inadequate cooking  
Improper holding temperatures

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

### FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

\*Indicates priority /priority foundation items

#### **STATUS**

#### **1. TIME/TEMPERATURE CONTROLS**

##### **1.1. Cooling\***

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

##### **1.2 PHF Cold & Hot Holding\***

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

##### **1.3 Inadequate Cook\***

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

## FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

\*Indicates priority /priority foundation items

### STATUS

	<b>1. TIME/TEMPERATURE CONTROLS</b>
	<b>1.3 Inadequate Cook*</b>
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
	<b>1.4 Reheating for Hot Holding*</b>
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
	<b>1.5 Date Marking &amp; Discarding*</b>
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
	<b>1.6 Time*</b>
IN OUT NA NO	A. When <b>only</b> 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
	<b>2. FOOD FROM APPROVED SOURCE*</b>
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

		<b>3. PROTECTION FROM CONTAMINATION*</b>
IN OUT NA NO	A.	Separating raw animal foods from raw RTE food and separating raw animal foods from cooked RTE food
IN OUT NA NO	B.	Raw animal foods separated from each other during storage, preparation, holding, and display
IN OUT	C.	Food protected from environmental contamination – priority item
IN OUT	D.	After being served or sold to a consumer, food is not re-served
IN OUT	E.	Discarding or reconditioning unsafe, adulterated or contaminated food
		<b>4. FOOD-CONTACT SURFACES*</b>
IN OUT		Food-contact surfaces and utensils are clean to sight and touch and sanitized before use
		<b>5. DEMONSTRATION OF KNOWLEDGE*</b>
IN OUT		TFER compliance, certified via testing with accredited program, or responses to safety questions regarding operation*
		<b>6. EMPLOYEE HEALTH*</b>
IN OUT	A.	Management awareness and policy regarding handling employee health situations
IN OUT	B.	Visible or known symptoms / or known diagnosis dealt with according to the TFER
IN OUT	C.	Clean-up of Vomiting and Diarrheal Events
		<b>7. GOOD HYGIENIC PRACTICES*</b>
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*
		<b>8. PROPER, ADEQUATE HANDWASHING/ GLOVES USED PROPERLY*</b>
IN OUT NO	A.	Hands clean and properly washed
IN OUT NO	B.	Gloves used properly
		<b>9. PREVENTION OF CONTAMINATION FROM HANDS*</b>
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)
		<b>10. HANDWASH FACILITIES*</b>
IN OUT	A.	Handwash facilities conveniently located and accessible for employees
IN OUT	B.	Handwash facilities supplied with hand cleanser / sanitary towels / hand drying devices/signage

- |              |   |
|--------------|---|
|              | <b>11. FOOD &amp; FOOD PREPARATION FOR HIGHLY SUSCEPTIBLE POPULATIONS*</b>  |
| 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 <i>Salmonella Enteritidis</i> |
| IN OUT NA NO | C. Raw or partially cooked animal food and raw seed sprouts not served  |
|              | <b>12. CHEMICAL</b>   |
| 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*   |
|              | <b>13. CONSUMER ADVISORY*</b>   |
| 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  |
|              | <b>14. CONFORMANCE WITH APPROVED PROCEDURES*</b>  |
| 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.  |
|              | <b>15. Treating Juice*</b>  |
| IN OUT NA    | When packaged in a food establishment, juice is treated under a HACCP Plan to reduce pathogens or labeled as specified in the TFER.   |

**SCORE:** Number of disagreements for **Interventions/Risk Factors:** \_\_\_\_\_

## DSHS STANDARDIZATION REPORT GOOD RETAIL PRACTICES (GRPs)

Establishment Name: \_\_\_\_\_

### ABBREVIATIONS

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

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

### GOOD RETAIL PRACTICES (GRPs)

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

#### STATUS

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

**GOOD RETAIL PRACTICES (GRPs)****PLUMBING**

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

**TOILET FACILITIES**

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

**SEWAGE**

- |        |     |                                  |
|--------|-----|----------------------------------|
| IN OUT | 33. | Sewage and waste water disposal* |
|--------|-----|----------------------------------|

**GARBAGE & REFUSE DISPOSAL**

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

**PHYSICAL FACILITY**

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

**PEST & ANIMAL CONTROL**

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

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



## CORRECTIVE ACTION PLAN

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

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

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

### CHART 1: Risk Factors Identified/ Corrective Action Required

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

## CORRECTIVE ACTION PLAN

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

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

\_\_\_\_\_  
Person in Charge

\_\_\_\_\_  
Date

\_\_\_\_\_  
Candidate

\_\_\_\_\_  
Date

## HACCP PLAN VERIFICATION WORKSHEET

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

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

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

**DESCRIBE:** \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

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

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

CCPs	CLs

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

Type of Record	Monitoring Frequency	Record Location

## HACCP PLAN VERIFICATION WORKSHEET

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

DESCRIBE: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

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

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

DESCRIBE: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

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

\_\_\_\_\_  
\_\_\_\_\_

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

DESCRIBE: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

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

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

## HACCP PLAN VERIFICATION WORKSHEET

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

---

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

☐ Yes

☐ No

**DESCRIBE:**

---

---

---

**Additional Comments:**

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---

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\_\_\_\_\_  
**Person Interviewed**

\_\_\_\_\_  
**Date**

\_\_\_\_\_  
**Candidate**

\_\_\_\_\_  
**Date**



## HACCP PLAN VERIFICATION SUMMARY

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

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

### CHART 2: HACCP Plan Verification Summary

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

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

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





## HACCP PLAN FLOW CHART AND SUMMARY

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

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

Product/Food: \_\_\_\_\_

## HACCP PLAN FLOW CHART AND SUMMARY

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

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

Product/Food: \_\_\_\_\_

## HACCP PLAN FLOW CHART AND SUMMARY

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

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

Product/Food: \_\_\_\_\_



## SCORING FORM PERFORMANCE CRITERIA

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

**Chart 3: Performance Criteria Tally of Disagreements in Each Establishment**

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

**Comments:**

**STANDARD'S SIGNATURE:**

**NAME (Print):** \_\_\_\_\_

**NAME (Signature):** \_\_\_\_\_ **DATE:** \_\_\_\_\_



# Texas Food Establishment Rules

## Standardization

### Communication Summary

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

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

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

Yes \_\_\_\_\_ Inspection: 1\_\_\_ 2\_\_\_ 3\_\_\_ 4\_\_\_ 5\_\_\_ 6\_\_\_ 7\_\_\_ 8\_\_\_ 9\_\_\_ 10\_\_\_

No \_\_\_\_\_ Comments \_\_\_\_\_  
\_\_\_\_\_

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

Yes \_\_\_\_\_ Inspection: 1\_\_\_ 2\_\_\_ 3\_\_\_ 4\_\_\_ 5\_\_\_ 6\_\_\_ 7\_\_\_ 8\_\_\_ 9\_\_\_ 10\_\_\_

No \_\_\_\_\_ Comments \_\_\_\_\_  
\_\_\_\_\_

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

Yes \_\_\_\_\_ Inspection: 1\_\_\_ 2\_\_\_ 3\_\_\_ 4\_\_\_ 5\_\_\_ 6\_\_\_ 7\_\_\_ 8\_\_\_ 9\_\_\_ 10\_\_\_

No \_\_\_\_\_ Comments \_\_\_\_\_  
\_\_\_\_\_

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

Yes \_\_\_\_\_ Inspection: 1\_\_\_ 2\_\_\_ 3\_\_\_ 4\_\_\_ 5\_\_\_ 6\_\_\_ 7\_\_\_ 8\_\_\_ 9\_\_\_ 10\_\_\_

No\_\_\_\_\_ Comments\_\_\_\_\_

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

Yes\_\_\_\_\_ Inspection: 1\_\_\_ 2\_\_\_ 3\_\_\_ 4\_\_\_ 5\_\_\_ 6\_\_\_ 7\_\_\_ 8\_\_\_ 9\_\_\_ 10\_\_\_

No\_\_\_\_\_ Comments\_\_\_\_\_

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

Yes\_\_\_\_\_ Inspection: 1\_\_\_ 2\_\_\_ 3\_\_\_ 4\_\_\_ 5\_\_\_ 6\_\_\_ 7\_\_\_ 8\_\_\_ 9\_\_\_ 10\_\_\_

No\_\_\_\_\_ Comments\_\_\_\_\_

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

Yes\_\_\_\_\_ Inspection: 1\_\_\_ 2\_\_\_ 3\_\_\_ 4\_\_\_ 5\_\_\_ 6\_\_\_ 7\_\_\_ 8\_\_\_ 9\_\_\_ 10\_\_\_

No\_\_\_\_\_ Comment\_\_\_\_\_

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

Yes\_\_\_\_\_ Inspection: 1\_\_\_ 2\_\_\_ 3\_\_\_ 4\_\_\_ 5\_\_\_ 6\_\_\_ 7\_\_\_ 8\_\_\_ 9\_\_\_ 10\_\_\_

No\_\_\_\_\_ Comments\_\_\_\_\_

\*Adapted from the Kansas Department Health and Environment Standardization Procedures



# SCORING FORM

## FINAL SCORING REPORT

**Chart 4: Candidate's Final Performance Score**

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

**Comments:**

**STANDARD'S SIGNATURE:**

**NAME (Signature):** \_\_\_\_\_

**NAME (Print):** \_\_\_\_\_

**DATE:** \_\_\_\_\_







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