





BRAZOS COUNTY HEALTH DISTRICT

201 North Texas Ave. Bryan, TX 77803

www.BrazosHealth.org

Phone: (979) 361-4440 Fax: (979) 361-5759

Retail Food Establishment Inspection Report

Date: 8/9/2024	Time In: 3:14 AM	Time Out: 3:20 AM	License/Permit#: RF-000056	Risk Category: Low	Page: 1
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other					TOTAL SCORE
Establishment Name: RF-TEST-(7)		Physical Address: NA, TX, NA, 00000		Follow-Up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	100
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation					
Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN,NO,NA,COS Mark an asterisk '*' in appropriate box for R					
Priority Items (3 Points) Violations Require Immediate Corrective Action Not to Exceed 3 Days					
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)		R	
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
Approved Source					
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction
	✓				8. Food Received at proper temperature
Protection from Contamination					
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ___ppm/temperature
	✓				11. Proper disposition of returned, previously served or reconditioned
Compliance Status		Employee Health		R	
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
Preventing Contamination by Hands					
	✓				14. Hands cleaned and properly washed/ Gloves used properly
	✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)
Highly Susceptible Populations					
	✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
Chemicals					
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables
	✓				18. Toxic substances properly identified, stored and used
Water/Plumbing					
	✓				19. Water from approved source; Plumbing installed; proper backflow device
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal
Priority Foundation Items (2 Points) Violations Require Corrective Action within 10 days					
Compliance Status		Demonstration of Knowledge/Personnel		R	
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
Safe Water, Recordkeeping and Food Package Labeling					
	✓				23. Hot and Cold Water available; adequate pressure, safe
	✓				24. Required records available (shellstocktags; parasite destruction); Packaged Food labeled
Conformance with Approved Procedures					
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions
Consumer Advisory					
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First					
Compliance Status		Prevention of Food Contamination		R	
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
Proper Use of Utensils					
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used
	✓				40. Single-service & single-use articles; properly stored and used
Compliance Status		Food Identification		R	
OUT	IN	NO	NA	COS	
	✓				41. Original container labeling (Bulk Food)
Physical Facilities					
	✓				42. Non-Food Contact surfaces clean
	✓				43. Adequate ventilation and lighting; designated areas used
	✓				44. Garbage and Refuse properly disposed; facilities maintained
	✓				45. Physical facilities installed, maintained, and clean
	✓				46. Toilet Facilities; properly constructed, supplied, and clean
	✓				47. Other Violations
Received By:		Print: Snowy Ulbrich		Title: Person In Charge/ Owner	
					
Inspected By:		Print: Oscar Wills		Email: sb.susmita003@gmail.com	
					



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Establishment Name: RF-TEST-(7)	Physical Address: NA, TX, NA, 00000	License/Permit#: RF-000056	Page: 2
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TEMPERATURE OBSERVATIONS

Item/ Location	Temp	Item/ Location	Temp
123	43	456	38
678	40	789	35
679	30		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
1	test1
2	test2
3	test3
4	test4
5	test5
6	test6
7	test7
8	test8
9	test9
10	test10
11	test11
	Date: 8/9/2024

Received By: 	Print: Snowy Ulbrich	Title: Person In Charge/ Owner
Inspected By: 	Print: Oscar Wills	



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Comment

Where the Inspection report is normally issued within approximately four weeks of the inspection, the initial response is requested within four weeks of the date of issue of the Inspection report. This allows the manufacturer a total of approximately eight weeks from the closing meeting to provide a response. The response is normally reviewed within approximately two weeks after receipt, but this might vary depending on inspector's travel. If a subsequent response is required, the manufacturer is given an additional two weeks response time. If a deficiency/nonconformity is in the process of being addressed but further time is needed to fully implement the corrective actions, the Lead Inspector may determine that the inspection be closed out with a requirement for progress reporting. Examples of circumstances in which progress reporting may be appropriate include but are not limited to: generation of stability data, generation of validation data, facility or equipment refurbishment updates etc. One should be mindful of the definitions of a corrective action as opposed to a correction. A corrective action is an action intended to eliminate the root cause of the deficiency/nonconformity, and thus to prevent recurrence. A correction is an action to eliminate a deficiency/nonconformity, or the individual examples of a grouped deficiency/nonconformity. Following medicines inspections, the manufacturer is required to identify the root cause of all deficiencies that are classified as either critical or major. Following devices inspections, manufacturers are required to identify the root cause for all nonconformities (both major and minor). For each issue, the manufacturer's response should include action taken or proposed to be taken to correct the specific issue (including corrective action to prevent recurrence) and the completion date or, if relevant, target date for completion. For deficiencies classified as critical or major (medicines inspections) and for all nonconformities (devices inspections) an identification of the root cause is also required. Where identification of the root cause is required, the response should include corrective action to the root cause as well as corrections to the individual examples identified. deficiencies classified as critical or major (medicines inspections) as well as for nonconformities classified as major (devices inspections), objective evidence is required, e.g. copies of amended documentation, photographs etc. One should be mindful of the definitions of a corrective action as opposed to a correction. 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Item Number	Image	Item Number	Image
1		2	
3		4	
5		6	

Item Number	Image	Item Number	Image
7		8	
9		10	
11	