

**BRAZOS COUNTY HEALTH DISTRICT**

201 North Texas Ave. Bryan, TX 77803

www.BrazosHealth.org

Phone: (979) 361-4450 Fax: (979) 361-5759

Retail Food Establishment Inspection Report

Date:	Time in:	Time Out:	License/Permit #	Risk Category	Page 1 of
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other					TOTAL/SCORE
Establishment Name:		Physical Address:		Follow-up: YES NO	
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation					
Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '*' in appropriate box for R					
Priority Items (3 Points) Violations Require Immediate Corrective Action Not to Exceed 3 Days					
Compliance Status		Compliance Status			
O U T	I N	N O	N A	C O S	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)		Employee Health			
Approved Source		Preventing Contamination by Hands			
Protection from Contamination		Highly Susceptible Populations			
Safe Water, Recordkeeping and Food Package Labeling		Chemicals			
Conformance with Approved Procedures		Water/Plumbing			
Consumer Advisory		Permit Requirement, Prerequisite for Operation			
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First		Utensils, Equipment, and Vending			
O U T	I N	N O	N A	C O S	R
Prevention of Food Contamination		Food Identification			
Proper Use of Utensils		Physical Facilities			
Received by: (signature)		Print		Title: Person In Charge/ Owner	
Inspected by: (signature)		Print		Email:	

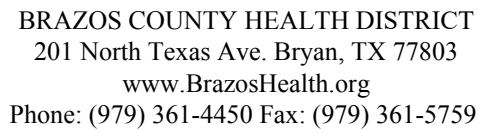
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Corrective Actions to Ensure Safe Food

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)



Establishment Name:	Physical Address:	License/ Permit #	Page ____ of ____
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