



Date: 8/29/2024	Time In: 5:26 AM	Time Out: 5:29 AM	License/Permit#: RF-000400	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-(280)		Physical Address: NA, TX, NA, 00000		Follow-Up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	100 (NS)
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 asterick '*' 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)		Compliance Status	
OUT	IN	NO	NA	COS	R
Approved Source		Employee Health		Preventing Contamination by Hands	
Protection from Contamination		Highly Susceptible Populations		Chemicals	
		Water/Plumbing			
Priority Foundation Items (2 Points) Violations Require Corrective Action within 10 days					
Compliance Status		Demonstration of Knowledge/Personnel		Compliance Status	
OUT	IN	NO	NA	COS	R
Safe Water, Recordkeeping and Food Package Labeling		Food Temperature Control/Identification		Permit Requirement, Prerequisite for Operation	
Conformance with Approved Procedures		Utensils, Equipment, and Vending			
Consumer Advisory					
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		Compliance Status	
OUT	IN	NO	NA	COS	R
Proper Use of Utensils		Food Identification		Physical Facilities	
Received By:		Print: Snowy Ulbrich		Title: Person In Charge/ Owner	
Inspected By:		Print: Oscar Wills		Email: sb.susmita003@gmail.com	



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



Establishment Name: RF-TEST-(280)	Physical Address: NA, TX, NA, 00000	License/Permit#: RF-000400	Page: 2
-----------------------------------	-------------------------------------	----------------------------	---------

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:		
	Date: 8/29/2024		

TEMPERATURE OBSERVATIONS

Item/ Location	Temp	Item/ Location	Temp
123	56	345	32
167	43	189	45
347	21		

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



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

Comment

An inspection is, most generally, an organized examination or formal evaluation exercise. In engineering activities inspection involves the measurements, tests, and gauges applied to certain characteristics in regard to an object or activity. The results are usually compared to specified requirements and standards for determining whether the item or activity is in line with these targets, often with a Standard Inspection Procedure in place to ensure consistent checking. Inspections are usually non-destructive. Inspections may be a visual inspection or involve sensing technologies such as ultrasonic testing, accomplished with a direct physical presence or remotely such as a remote visual inspection, and manually or automatically such as an automated optical inspection. Non-contact optical measurement and photogrammetry have become common NDT methods for inspection of manufactured components and design optimisation. A 2007 Scottish Government review of scrutiny of public services (the Crerar Review) defined inspection of public services as "... periodic, targeted scrutiny of specific services, to check whether they are meeting national and local performance standards, legislative and professional requirements, and the needs of service users."

[1] A surprise inspection tends to have different results than an announced inspection. Leaders wanting to know how others in their organization perform can drop in without warning, to see directly what happens. If an inspection is made known in advance, it can give people a chance to cover up or to fix mistakes, which could lead to distorted and inaccurate findings. A surprise inspection, therefore, gives inspectors a better picture of the typical state of the inspected object or process than an announced inspection. It also enhances external confidence in the inspection process.[1]:28