

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

Time iii.			Time Out.	Lice	ense/i	reriii	1t #				Kisk Category	Page1 of					
Purpose of Inspection: ☐ 1-Compliance ☐ 2-Routine ☐ 3-F							ield I	nvest	igatio	on l	□ 4-	Visit □ 5-Other		TOTAL/SCORE			
Establishment Name: Physical Address:														Follow-up:			
														YES NO			
	Compliance Status: Out = not in compliance IN = in compliance NO =								bserv	ed N	A = 1	not a	pplicable COS = cor	rected on site R = repeat viol	ation		
	N	Лark	the a	appro	opriate points in the OUT box for e	each numbered item Mark '✓'	a checl	cmark	in ap	prop	riate	box	for IN, NO, NA, CC	OS Mark an asterisk ' * ' i	n appropriate box for R		
	Priority Items (3 Points) Violations Require Immediate Corrective Action Not to Exceed 3 Days																
Co	Compliance Status								ompl	liance	e Sta	tus			_		
0	I	N N C Time and Temperature for Food Safety					R	0									
U T	N	0	A	OS	(F = degrees Fahrenheit)				N	О	A	S		Employee Health			
•				· S	Proper cooling time and temper	ature	T	Т	T		<u> </u>	.5	12. Management, for responsibilites, and	ood employees and conditiona	l employees; knowledge,		
					2. Proper Cold Holding temperatu	re (41°F/45°F)	\top		13. Proper use of restriction and exclusion; No discharge from eyes, nose and mouth						scharge from eyes, nose,		
					3. Proper Hot Holding temperature(135°F)					Preventing Contaminiation by Hands							
					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 fol	llowed (APPROVED YN)		
Ш	6. Time as a Public Health Control; procedures & records						丄		Highly Susceptible Populations								
Approved Source									16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required						ffered Pasteurized eggs		
		Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							Chemicals								
			8. Food Received at proper temperature										 Food additives; Vegetables 	approved and properly stored	; Washing Fruits &		
					Protection from	m Contamination							18. Toxic substance	es properly identified, stored a	and used		
					Food Separated & protected, pr	revented during food preparation,			Water/Plumbing								
					storage, display, and tasting 10. Food contact surfaces and Ret	numerian Classed and Conitions	_		1	ı			10 Water from our				
					ppm/temperature	urnables; Cleaned and Sanitized a	ī						device	roved source; Plumbing instal	ned; proper backflow		
					11. Proper disposition of returned,	, previously served or reconditions	ed	╽┝╴		1				ge/Wastewater Disposal Syst	em, proper disposal		
-					-	riority Foundation Items (2 Poin	_	lation	s Req	uire	Cori	recti					
O U T	I N	N O	N A	C O S	Demonstration of I	Knowledge/Personnel	R	O U T	N	N O	N A	C O S	Foo	d Temperature Control/Ide	ntification		
				~	21. Person in charge present, demo perform duties/ Certified Food Ma	_							27. Proper cooling to Temperature	method used; Equipment Ade	quate to Maintain Product		
					22. Food Handler/ no unauthorized		_							rking and disposition			
	Safe Water, Recordkeeping and Food Package Labeling												29. Thermometers p test strips	provided, accurate, and calibra	nted; Chemical/ Thermal		
П		23. Hot and Cold Water available; adequate pressure, safe					\top		•		•		Permit	Requirement, Prerequisite	for Operation		
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled								30. Food Establishn	nent Permit (Current & Valid)			
		Conformance with Approved Procedures							•	•	-	•		Utensils, Equipment, and V	ending		
		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions										31. Adequate hands used	ate handwashing facilities: Accessible and properly supplied,				
	Consumer Advisory												32. Food and Non-f	Non-food Contact surfaces cleanable, properly designed, and used			
	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label					T		T				33. Warewashing F	ing Facilities; installed, maintained, used/				
					3) Violations Require Corrective	1ction 1	Not to	Exce	eed 9	0 Da	iys oi	<u> </u>				
O U T	I N	N O	N A	C O S		ood Contamination	R	U T	I	N O	N A	C O S		Food Identification	R		
					34. No Evidence of Insect contam	ination, rodent/other animals							41.Original containe	er labeling (Bulk Food)			
					35. Personal Cleanliness/eating, drinking or tobacco use		工							Physical Facilities			
Ш					36. Wiping Cloths; properly used	and stored	—	IL	_			<u> </u>	42. Non-Food Cont				
Н					37. Environmental contamination		$+\!\!\!\!-$	I⊢	+			\vdash		Adequate ventilation and lighting; designated areas used Garbage and Refuse properly disposed; facilities maintained			
38. Approved thawing method							l⊢	+			\vdash		efuse properly disposed; facilities installed, maintained, and c				
Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored, dried, &							╽├╴	+	\vdash		\vdash	,	es installed, maintained, and c ; properly constructed, supplie				
					handled/ In use utensils; properly								Tonet I demines	, property constructed, supplie	ca, and order		
					40. Single-service & single-use ar		丁	╚					47. Other Violation	s			
Received by: (signature)							Prin	rint Title: Person In Charge/ Owner				Owner					
Inspected by: (signature)						Prin	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) <u>less than</u> 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 <u>less than</u> 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)



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Establishmen	nt Name:	P	hysical Address:		License/ Permi	t #			
							Page	_of	
		I m	10.	ΓΕΜΡΕRATURE OBSERVATION	IS			-	
Item Location	on	Тетр	Item Locati	on	Temp	Item Location		Temp	
							ļ		
			OBSER	VATIONS AND CORRECTIVE A	CTIONS				
Item	AN INSPECTION OF YOUR ESTAB	LISHMENT H	AS BEEN MAD	E. YOUR ATTENTION IS DIREC	TED TO THE CO	NDITIONS OBSERVED AND N	OTED BELOW	:	
Number									
							·		
						Date			
D				In · .			OL 10		
Received by	: (signature)			Print		Title: Person In	Cnarge/ Owner		
Inspected by	w. (cianatura)			Print		Samples Collecte	ed: Y	N	
inspected by	· (orginature)					# Collected	u. 1	17	