

# HEALTH INSPECTION REPORT



ESTABLISHMENT:	INSPECTION DATE:	INSPECTION NUMBER:
ADDRESS:	INSPECTION TYPE:	TO BE REINSPECTED
	H-TFER - Texas Food Establishment Report	ON: N/A

**PURPOSE OF INSPECTION:**

**INSPECTION RESULT:** Passed - 100

### COMPLIANCE STATUS

**OUT** = not in compliance / **IN** = in compliance / **N/O** = not observed / **N/A** = not applicable

### PRIORITY ITEMS (3 Points)

*Violations require immediate corrective action.*

DESCRIPTION	POINTS AVAILABLE	COMPLIANCE	POINTS ACCRUED	COMMENTS
(1) Proper cooling time and temperature	3	IN	3	
(2) Proper cold and holding temperature (40° F / 45°F)	3	IN	3	
(3) Proper hot holding temperature (135°F)	3	IN	3	
(4) Proper cooking time and temperature	3	IN	3	
(5) Proper reheating procedure for hot holding (165°F in 2 hours)	3	IN	3	
(6) Time as a public health control, Procedures & records	3	IN	3	
(7) Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; Parasite destruction	3	IN	3	
(8) Food received at proper temperature	3	IN	3	
(9) Food separated & protected, prevented during food preparation, storage, display, and tasting	3	IN	3	
(10) Food contact surfaces and returnables; Cleaned and sanitized at _____ppm/temperature	3	IN	3	
(11) Proper disposition of returned, previously served or reconditioned	3	IN	3	
	3	IN	3	

(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	3	IN	3
(14) Hands cleaned and properly washed / gloves used properly	3	IN	3
(15) No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y__ N__)	3	IN	3
(16) Pasteurized foods used; Prohibited food not offered; Pasteurized eggs used when requested	3	IN	3
(17) Food additives; Approved and properly stored; Washing fruits & vegetables	3	IN	3
(18) Toxic substances properly identified, stored and used	3	IN	3
(19) Water from approved source; Plumbing installed; proper backflow device	3	IN	3
(20) Approved sewage / wastewater disposal system, proper disposal	3	IN	3

**PRIORITY FOUNDATION ITEMS (2 Points)**

*Violations require corrective action by time specified in writing by the inspector or by next regular inspection.*

DESCRIPTION	POINTS AVAILABLE	COMPLIANCE	POINTS ACCRUED	COMMENTS
(21) Person in charge present, demonstration of knowledge, and perform duties / Certified Food Manager (CFM)	2	IN	2	
(22) Food handler / no authorized persons / personnel	2	IN	2	
(23) Hot and cold water available; Adequate pressure; Safe	2	IN	2	
(24) Required records available (shellstock tags, parasite destruction); Packaged food label	2	IN	2	
(25) Compliance with variance; Specialized process and HACCP plan; Variance obtained for specialized processing methods; Manufacturer instructions	2	IN	2	

(26) Posting of consumer advisories; Raw or undercooked foods (Disclosure/Reminder/Buffer Plate); Allergen information			
(27) Proper cooling method used; Equipment adequate to maintain product temperature	2	IN	2
(28) Proper date marking and disposition	2	IN	2
(29) Thermometers provided, accurate and calibrated; Chemical/Thermal test strips	2	IN	2
(30) Food establishment permit (current and valid)	2	IN	2
(31) Adequate handwashing facilities: Accessible and properly supplied / used	2	IN	2
(32) Food and non-food contact surfaces cleanable, properly designed, constructed and used	2	IN	2
(33) Warewashing facilities; installed, maintained, used / Service sink or curb cleaning facility provided	2	IN	2

**CORE ITEMS (1 Points)**

*Violations require corrective action by time specified in writing by the inspector or by next regular inspection.*

DESCRIPTION	POINTS AVAILABLE	COMPLIANCE	POINTS ACCRUED	COMMENTS
(34) No evidence of insect contamination, rodent / other animals	1	IN	1	
(35) Personal cleanliness / eating, drinking or tobacco use	1	IN	1	
(36) Wiping cloths; Properly used and stored	1	IN	1	
(37) Environmental contamination	1	IN	1	
(38) Approved thawing method	1	IN	1	
(39) Utensils, equipment & linens; Properly used, stored, dried & handled / In use utensils; Properly used	1	IN	1	
(40) Single-service & single-use articles; Properly stored and used	1	IN	1	
(41) Original container labeling (bulk food)	1	IN	1	
(42) Non-food contact surfaces clean	1	IN	1	

(43) Adequate ventilation and lighting;  
Designated areas used

(44) Garbage and refuse properly disposed;  
facilities maintained

1

IN

1

(45) Physical facilities installed, maintained  
and clean

1

IN

1

(46) Toilet facilities; Properly constructed,  
supplied and clean

1

IN

1

(47) Other violations

1

IN

1

Draw Inspector Signature

Draw Business Signature