



Retail Food Establishment Report

Food Inspection

Office: 281-275-2170

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Date:	Time in:	Time out:	Expiration Date:	Est. Type	Risk Category:	Page 1 of 2
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Re-inspection <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other						TOTAL/SCORE
Establishment Name:		Owner Name:		X Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		
Physical Address:		City:	Zip Code:	Phone:	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> 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 'X' in appropriate box for **R**.

Priority Items (3 Points) Violations Require Immediate Corrective Action Not To Exceed 3 Days

Compliance Status						R
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	
					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						R
OUT	IN	NO	NA	COS	Employee Health	
					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						R
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	
					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 (shellstock tags; 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	

Compliance Status						R
OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	
					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
					28. Proper Date Marking and disposition	
					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
Permit Requirement, Prerequisite for Operation						
					30. Food Establishment/Frozen Dessert Permit (Current & Valid)	
Utensils, Equipment, and Vending						
					31. Adequate hand washing facilities: Accessible and properly supplied, used	
					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						R
OUT	IN	NO	NA	COS	Prevention of Food Contamination	
					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						R
OUT	IN	NO	NA	COS	Food Identification	
					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	

Inspected By:	Print Name:
Received By:	Print Name:
	Title: