

${\bf FOOD\ ESTABLISHMENT\ INSPECTION\ REPORT} \\ {\bf AUSTIN/TRAVIS\ COUNTY\ HEALTH\ AND\ HUMAN\ SERVICES\ DEPARTMENT}$

Environmental Health Services Division

P.O. Box 142529 Austin, Texas 78714

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Ins						Time in:	Time out:	Permit #			rmit pire					Type: Retail Service	JURIS -	DIST	IFA
Du						Pur	pose of Inspe	ection: (circle one)	1-Routine			ollov	v-Up)		3-Compliance 4-Other			SCORE
	ablis	hme	ent				_			hysical						-	# of Sta	ff:	
Nar	ne:								A	ddress:							# of FH		
Em:	ail Iress																Follow-u YES	p Required NO	
- rac	11000		mp	lian	nce Status:	OUT = N	ot In Complia	ance IN = In C	Compliance	NO = N	ot O	bser	ved]	NA =	Not Applicable COS = Corrected On		Repeat Viol	ation
	_	M	ark	the	appropriat											for IN, NO, NA, COS. Mark an asterisk	'*' in appro	priate box for	r R .
0		1	С					ITEMS (3 Point ture for Food S	_	tions Ke					_	rrective Action not to exceed 3 days			
U T	I N	A	o s					s Fahrenheit)	arcty	R	П	O U T	O	N C S		Employee Health			R
				1.	Proper co	oling time	and temperat	ture							12.	Management, food employees and concresponsibilities, and reporting	itional emp	oyees; know	ledge,
				2.	Proper Co	old Holding	temperature	e (41°F/45°F)							13.	Proper use of restriction and exclusion; and mouth	No discharg	e from eyes.	nose,
				3.	Proper Ho	ot Holding t	temperature	(135°F)			l				<u> </u>	Preventing Contamination by	Hands		
				4.	Proper co	oking time	and tempera	nture			Ī				14.	Hands cleaned and properly washed/glo	ves used pro	perly	
				5.	Proper rel	neating pro	cedure for ho	ot holding (165°F	in 2 hours)						15.	No bare hand contact with ready to eat method properly followed (A	foods or app PPROVED		ate
				6.	Time as a	Public Hea	alth Control;	procedures & re	cords							Highly Susceptible Popular			
			_	<u> </u>		Ar	proved So	ıırce			lf	T			16.	Pasteurized foods used; prohibited food			
T	_	1	Γ	7.	Food and			oved source; Food	d in good							Pasteurized eggs used when required			
			L		condition,	safe, and	unadulterate	ed: parasite destruc	-			_			17	Chemicals Food additives; approved and properly:	tored: Wasl	ning Ernite &	, T
				8.			oper tempera								-	Vegetables			
				9				ntamination evented during foo	nd preparation						18.	Toxic substances properly identified, st	ored and use	d	
					storage, d	isplay and	tasting						_			Water/Plumbing			
				10.	 Food con Sanitized 			nables; Cleaned a emperature	and						19.	Water from approved source; Plumbing device	installed; p	roper backflo	OW
				11.	. Proper di	sposition o	f returned, p	reviously served							20.	Approved Sewage/Wastewater Disposa	System pr	oner dienoes	1
						1	· 1	reviously served	or reconditione	d						Approved Sewage/ Wastewater Disposa	System, pr	oper disposa	-
	╁							FOUNDATION							equi	re Corrective Action within 10 days	System, pr	oper disposa	
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CORRECTIVE ACTIONS TO ENSURE SAFE FOOD

TCS Food = Time/temperature Control for Safety Food

Item #	Description Of Deficiency	Action
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.	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.	Voluntary destruction
2 Colu nolu	TCS food held above 41° F (45° F) less than 4 hours.	Rapid cool (e.g. ice bath)
	TCS food held below 135° F more than 4 hours.	Voluntary destruction
3 - Hot Hold	TCS food held below 135° F less than 4 hours.	Rapid reheat to 165° F or more
4 - Cooking	TCS food undercooked.	Re-cook to proper temperature
5 D 11	TCS food improperly reheated.	Reheat rapidly to 165° F or more
5 - Rapid Reheating	Sealed commercially processed TCS food improperly reheated.	Reheat rapidly to 135° F or more
6 – Time as a	TCS food held >41F and ≤70F for more than 6 hours.	Voluntary destruction
Public Health Control (TPHC)	TCS food held >70 and <135 F for more than 4 hours.	Voluntary destruction
7 - Approved Source/Sound Condition	Foods from unapproved sources/unsound condition.	Voluntary destruction
9 - Cross- Contamination of Raw/Cooked Foods	Ready-To-Eat food contaminated by raw TCS food.	Voluntary destruction of ready-to-eat foods
14 - Handwashing	Food employees observed not washing hands.	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.	Voluntary destruction
19 & 23 - Water Supply	Facility does not have water for washing hands, preparing food, or cleaning equipment/utensils.	Voluntary suspension of food preparation
	The Texas Food Establishment Rules may be viewed https://www.dshs.state.tx.us/foodestablishments/laws	