

Texas Department of State Health Services Retail Food Establishment Inspection Report



| Di | ite: | , | 1 | 01 | Time in: License/ | Perm | nit# | ŧ | _ | _ | - | _ | | Est. Type | _ | Risk Category | Page of | 2 |
|---|---|--|---|----------|--|--------|-------------|---|-----------------|--------------|---|---|--|--|--------------------------|-------------------------------------|-------------------|-----------|
| D. | 0 | _ | J- | 7 | H3. 20 P.M 4.80 D.M | 10 | | | | | _ | | | | | Table Galegory | rage or_ | - |
| Purpose of Inspection: 1-Compliance 2-Routine Establishment Name: Contact/Owner Na | | | | | | | | 3-Field Investigation | | | | | 4-Visit 5-Other To | | TOTAL/SCO | RE | | |
| Peddlers 1,22a | | | | | | | ic. | | | | | | * Number of Repeat Violations: ✓ Number of Violations COS: | | | | | |
| Ph | Physical Address: City/County: | | | | | | | Zip Code: Phon | | | | Phor | ne: Follow-up: Yes | | | | | |
| | Compliance Status: Our = not in compliance IN = in compliance N | | | | | | | | 1154011 | | | | No (cricle one) | | | | | |
| Ma | rk | the a | ppro | | | e N | O = a ch | not o | obser ark in | ved n app | NA | = no | ot applicable CO box for IN, NO, N | S = corrected o | n site | R = repeat vio n asterisk '* 'in | lation | For D |
| | | | | HI. | Priority Items (3 Points) violation | is Re | qui | re In | nme | diate | Co | rrec | tive Action not | to exceed 3 d | ays | i usterior -i- in | appropriate tox i | OI K |
| 0 | I | | | | | | | | omp | lianc | e St | _ | | | | | | |
| U T | N | 0 | A | 0 | (F = degrees Fahrenheit) | | | | N | | A | | Employee Health | | | | R | |
| П | | 1. Proper cooling time and temperature | | | | | 1 | T | | | | Ť | 12. Manageme | ent, food empl | oyees | and conditional | employees; | |
| F | | | \vdash | \vdash | 2. Proper Cold Holding temperature (41°F) 45°F) | + | 1 | knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge | | | | | | harge from | + | | | |
| Н | ~ | | 1 | + | 3. Proper Hot Holding temperature(135°F) | + | - | eyes, nose, and mouth | | | | | | | | | | |
| | | 1 | | | 4. Proper cooking time and temperature | + | | Preventing Contaminati | | | | | | nination by Han- vashed/ Gloves u | ds sed properly | | | |
| | 10 | ~ | | - | 5. Proper reheating procedure for hot holding (165°F in 2 Hours) | | 15. | | | | | | 15. No bare ha | 15. No bare hand contact with ready to eat foods or approved | | | | |
| | | 6. Time as a Public Health Control; procedures & records | | | | | | | | | | | alternate method properly followed (APPROVED Y N) Highly Susceptible Populations | | | | | |
| 特殊ストア | | | | | Approved Source | | | | | 6 | | 16. Pasteurized foods used; prohibited food not offered | | | | | | |
| | | | | П | 7. Food and ice obtained from approved source: Food in | \top | | | | | r asicurized eg | Pasteurized eggs used when required | | | | | | |
| | V | | | | good condition, safe, and unadulterated; parasite destruction | | | | | | | | Chemicals | | | | | |
| | | 1 | 7 | | 8. Food Received at proper temperature | T | 1 | | | 1 | | П | 17. Food addit | ives; approved | land | properly stored; | Washing Fruits | |
| | | 1 | | | Protection from Contamination | | | | X | / | | | & Vegetables | | | ntified, stored and | | |
| | / | | 31 | | Food Separated & protected, prevented during food preparation, storage, display, and tasting | | | 13 | | | | _ | TO TOATE SUOS | | | lumbing | used | |
| | | | | | 10. Food contact surfaces and Returnables: Cleaned and | + | | | | / | | | 19. Water from | approved so | irce: | Plumbing installe | d: proper | |
| - | ~ | | 1 | - | Sanitized at D ppm/temperature 11. Proper disposition of returned, previously served or | | | H | \checkmark | 1 | | L | backflow device | e PAN | -7 | 1 (000 | Earli | Ł |
| | | \ | | | reconditioned | | | | / | | | K | disposal | sewage Waste | wate | Disposal System | n, proper | |
| 0.1 | | NY | 27 | 0 | Priority Foundation Items (2 Po | ints | ע (| iolat | ions | Req | uire | Co | rective Action | within 10 day | 5 | 1 | | |
| O U T | N | O | N C A O Demonstration of Knowledge/ Personnel | | | R | | O U T | N | N O | N A | C O S | Foo | d Temperatu | re C | ontrol/ Identifica | tion | R |
| | / | / | | | 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) | | 1 | | | | | 3 | 27. Proper cool | ing method us | ed; | Equipment Adeq | uate to | |
| V | | | | | 22. Food Handler/ no unauthorized persons/ personnel | | | Н | V | 1 | | - | Maintain Produ 28. Proper Date | ct Temperature Marking and | disn | osition | | \vdash |
| | Safe Water, Re | | | | Safe Water, Recordkeeping and Food Package Labeling | | A | ~ | | | | | 29. Thermometers provided, accurate, and calibrated; Chemic Thermal test strips | | | | | П |
| | / | | | | 23. Hot and Cold Water available; adequate pressure, safe | | | Permit Requirement, Prerequisite for C | | | | | | requisite for Op | eration | | | |
| | | _ | _ | | 24. Required records available (shellstock tags, parasite destruction); Packaged Food labeled | | | | | | | | 10.25 | | Permit (Current & Valid) | | | |
| | Conformance with Approved Procedures | | | | | | | | ~ | | | | | | _ | nt, and Vending | | |
| | | 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized | | | | | | 1 | | | | | | es: Accessible and | d properly | | | |
| 1 | 1 | | | | processing methods; manufacturer instructions | | | | V | | , | | supplied, used | and washing to | CIIII | os. recessione and | a property | |
| | | | | | Consumer Advisory | | | | | | | | 32. Food and N designed, const | on-food Conta | act su | rfaces cleanable, | properly | П |
| | | _ | - | | 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label | | | | | 1 | | | 33. Warewashii | ng Facilities; i | nstall | ed, maintained, u | sed/ | \forall |
| - | | | | | Core Items (1 Point) Violations Require Corrective | Acti | O# | Not | O E | read | 10/ | 100 | Service sink or | | | | | Щ |
| | I N | Ň O | N A | CO | Prevention of Food Contamination | R | | OU | I N | NO | N A | CO | s of wexternspi | Food Identification | | | | R |
| T | | | 1 | S | 34. No Evidence of Insect contamination, rodent/other | | | T | | 1 | | S | 41.Original con | | | | | |
| 4 | 4 | \ \ | | \dashv | animals 35. Personal Cleanliness/eating, drinking or tobacco use | | | | $\sqrt{1}$ | | _ | | | | | | | |
| | V | | / | | 36. Wiping Cloths; properly used and stored | | | 1 | | | | | 42. Non-Food C | | | acilities an | | |
| + | 1 | $\frac{1}{2}$ | 4 | - | 37. Environmental contamination 38. Approved thawing method | | | | 4 | 4 | - | | 43. Adequate ve | entilation and | lighti | ng; designated are | eas used | |
| | | | Proper Use of Utensils | | | | | | | - | Garbage and Refuse properly disposed; facilities maintained S. Physical facilities installed, maintained, and clean | | | | | \vdash | | |
| , | 1 | 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used | | | | | 1 | | | | 46. Toilet Facilities; properly constructed, supplied, and clean | | | | | \sqcap | | |
| 40. Single-service & single-use articles; properly stored | | | | | | - | | - | - | | 47. Other Viola | tions | _ | | | \dashv | | |
| Pos | / | od h | 374 | | and used | | اب | Щ | | | | | | | | | | |
| (sign | Received by: /aclum | | | | | | | | Print: Canlor | | | | Title: Person In Cha | | | harge/ Owner | | |
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| | | | Rev | sed | 09-2015) | _ | - | _ | 10 | e g (| / (K | /U\ | nam | nun | | | | |
| | | orm EH-06 (Revised 09-2015) | | | | | | | | | | | | | | | | |



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