

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 11/01/18	Time in: 3:00	Time out:	License/Permit #: 2018019517	Est. Type:	Risk Category:	Page 1 of 2
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other		TOTAL/SCORE				
Establishment Name: Brookshire			Contact/Owner Name:	* Number of Repeat Violations: ✓ Number of Violations COS:		97
Physical Address: 115N HWY 67		City/County: Veritas	Zip Code:	Phone:	Follow-up: Yes No (circle one)	

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 asterisk '*' in appropriate box for R

Compliance Status						Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days	
OUT	IN	NO	NA	COS	R		
						Time and Temperature for Food Safety (F = degrees Fahrenheit)	Employee Health
		✓				1. Proper cooling time and temperature	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
	✓					2. Proper Cold Holding temperature(41°F/ 45°F)	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
	✓					3. Proper Hot Holding temperature(135°F)	Preventing Contamination by Hands
	✓					4. 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 followed (APPROVED Y N)
	✓					6. Time as a Public Health Control; procedures & records	Highly Susceptible Populations
						Approved Source	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
3						7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	Chemicals
						8. Food Received at proper temperature	17. Food additives; approved and properly stored; Washing Fruits & Vegetables
	✓					Protection from Contamination	18. Toxic substances properly identified, stored and used
	✓					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Water/ Plumbing
	✓					10. Food contact surfaces and Returnables Cleaned and Sanitized at 200 ppm/temperature 180	19. Water from approved source; Plumbing installed; proper backflow device
						11. Proper disposition of returned, previously served or reconditioned	20. Approved Sewage/Wastewater Disposal System, proper disposal

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days							
OUT	IN	NO	NA	COS	R		
						Demonstration of Knowledge/ Personnel	Food Temperature Control/ Identification
	✓					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
	✓					22. Food Handler/ no unauthorized persons/ personnel	28. Proper Date Marking and disposition
	✓					Safe Water, Recordkeeping and Food Package Labeling	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
						23. Hot and Cold Water available; adequate pressure, safe	Permit Requirement, Prerequisite for Operation
						24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	30. Food Establishment Permit (Current & Valid)
						Conformance with Approved Procedures	Utensils, Equipment, and Vending
						25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	31. Adequate handwashing facilities: Accessible and properly supplied, used
						Consumer Advisory	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
						26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	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							
OUT	IN	NO	NA	COS	R		
						Prevention of Food Contamination	Food Identification
	✓					34. No Evidence of Insect contamination, rodent/other animals	41. Original container labeling (Bulk Food)
	✓					35. Personal Cleanliness/eating, drinking or tobacco use	Physical Facilities
	✓					36. Wiping Cloths; properly used and stored	42. Non-Food Contact surfaces clean
	✓					37. Environmental contamination	43. Adequate ventilation and lighting; designated areas used
	✓					38. Approved thawing method	44. Garbage and Refuse properly disposed; facilities maintained
						Proper Use of Utensils	45. Physical facilities installed, maintained, and clean
	✓					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	46. Toilet Facilities; properly constructed, supplied, and clean
	✓					40. Single-service & single-use articles; properly stored and used	47. Other Violations

Received by: [Signature]	Print: Emily Pizanaortiz	Title: Person In Charge/ Owner ASD
Inspected by: Angela Varghese, RS	Print: Angela Varghese, RS	Business Email:

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Corrective Actions to Ensure Safe Food

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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) less than 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 less than 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)

Inspections are based solely on visual observation(s) and assessment(s) of the construction or specified items at the time of inspection. The inspection shall not be held to permit or be an approval of a violation of any applicable codes and/or standards nor relieve the owner, design professional of record or contractor of compliance with any applicable codes and/or standards. Inspection shall not be relied upon by others as acceptance of work, nor shall it in any manner relieve any owner, contractor, or any other party, from their obligations and responsibilities.

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Bureau Veritas North America, Inc.


Establishment Name: Brookshire	Physical Address: 113 W. Hwy 67	City/State: Venus	License/Permit #	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
turkey / meat cooler	36°F	Open case coolers	26-34°F		
meat display cooler	28-34°F				
RIF	0°F				
dairy walk	34°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Anne Medlin 2022 On site.
#7	observed 3 simitac formulas stored past the use by date. October 1, 2018. was removed to be tossed.

Received by: (signature) 	Print: Emily Pizunaortiz	Title: Person In Charge/ Owner ASD
Inspected by: (signature) Angela Varghese, RS	Print: Angela Varghese, RS	Samples: Y N # collected ___