

# Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

|   |               |           |                              |            |  |             |
|---|---------------|-----------|------------------------------|------------|--|-------------|
| Date: 10/31/18  | Time in: 2:30 | Time out: | License/Permit #: 2018019525 | Est. Type: | Risk Category:   | Page 1 of 2 |
| <b>Purpose of Inspection:</b> <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 <b>TOTAL/SCORE</b> |               |           |                              |            |  |             |
| Establishment Name: Casa Jacaranda  |               |           | Contact/Owner Name:          |            | * Number of Repeat Violations:<br>✓ Number of Violations COS: 89 |             |
| Physical Address: 118 W. Second St.   |               |           | City/Country: Verisus        |            | 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

| Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days |    |    |    |     |  |   |     |    |    |    |     |   |   |
|---|----|----|----|-----|--|---|-----|----|----|----|-----|---|---|
| Compliance Status   |    |    |    |     | Compliance Status  |   |     |    |    |    |     |   |   |
| OUT   | IN | NO | NA | COS | Time and Temperature for Food Safety (F = degrees Fahrenheit)  | R | OUT | IN | NO | NA | COS | Employee Health   | R |
|   |    |    |    |     | 1. Proper cooling time and temperature   |   |     |    |    |    |     | 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting            |   |
| 3   |    |    |    |     | 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)   |   |     | ✓  |    |    |     | <b>Preventing Contamination by Hands</b>  |   |
|   |    | ✓  |    |     | 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   |   |     |    |    |    |     | <b>Highly Susceptible Populations</b>   |   |
|   |    |    |    |     | <b>Approved Source</b>   |   |     |    |    |    |     | 16. Pasteurized foods used; prohibited food not offered<br>Pasteurized eggs used when required                  |   |
|   | ✓  |    |    |     | 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction |   |     |    |    | ✓  |     | <b>Chemicals</b>  |   |
|   |    | ✓  |    |     | 8. Food Received at proper temperature   |   |     |    |    |    |     | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables                                   |   |
|   |    |    |    |     | <b>Protection from Contamination</b>   |   |     |    |    |    |     | 18. Toxic substances properly identified, stored and used   |   |
|   |    |    |    |     | 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting                      |   |     |    |    |    |     | <b>Water/ Plumbing</b>  |   |
| 3   |    |    |    |     | 10. Food contact surfaces and Returnables Cleaned and Sanitized at 50 ppm/temperature Bleach.                        |   |     |    |    |    |     | 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 |    |    |    |     |  |   |     |    |    |    |     |  |   |
|--|----|----|----|-----|--|---|-----|----|----|----|-----|--|---|
| Compliance Status  |    |    |    |     | Compliance Status  |   |     |    |    |    |     |  |   |
| OUT  | IN | NO | NA | COS | Demonstration of Knowledge/ Personnel  | R | OUT | IN | NO | NA | COS | Food Temperature Control/ Identification   | R |
|  | ✓  |    |    |     | 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)   |   | 2   |    |    |    |     | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature                       |   |
|  |    |    |    |     | 22. Food Handler/ no unauthorized persons/ personnel   |   |     | ✓  |    |    |     | 28. Proper Date Marking and disposition  |   |
|  |    |    |    |     | 23. Hot and Cold Water available; adequate pressure, safe  |   |     | ✓  |    |    |     | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Bleach strips         |   |
|  |    |    |    |     | 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled  |   |     |    |    |    |     | <b>Permit Requirement, Prerequisite for Operation</b>  |   |
|  |    |    |    |     | <b>Conformance with Approved Procedures</b>  |   |     |    |    |    |     | 30. Food Establishment Permit (Current & Valid)  |   |
|  |    |    |    |     | 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions |   |     |    |    |    |     | <b>Utensils, Equipment, and Vending</b>  |   |
|  |    |    |    |     | <b>Consumer Advisory</b>   |   |     |    |    |    |     | 31. Adequate handwashing facilities: Accessible and properly supplied, used                              |   |
|  |    |    |    |     | 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label                                   |   |     |    |    |    |     | 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   |    |    |    |     | Compliance Status  |   |     |    |    |    |     |  |   |
| OUT   | IN | NO | NA | COS | Prevention of Food Contamination   | R | OUT | IN | NO | NA | COS | Food Identification  | R |
|   | ✓  |    |    |     | 34. No Evidence of Insect contamination, rodent/other animals  |   |     |    |    |    |     | 41. Original container labeling (Bulk Food)                      |   |
|   | ✓  |    |    |     | 35. Personal Cleanliness/eating, drinking or tobacco use   |   |     |    |    |    |     | <b>Physical Facilities</b>                                       |   |
|   | ✓  |    |    |     | 36. Wiping Cloths; properly used and stored  |   |     |    |    |    |     | 42. Non-Food Contact surfaces clean                              |   |
| 1   |    |    |    |     | 37. Environmental contamination  |   |     |    |    |    |     | 43. Adequate ventilation and lighting; designated areas used     |   |
|   |    |    |    |     | 38. Approved thawing method  |   |     |    |    |    |     | 44. Garbage and Refuse properly disposed; facilities maintained  |   |
|   |    |    |    |     | <b>Proper Use of Utensils</b>  |   |     |    |    |    |     | 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:                     | Title: Person In Charge/ Owner |
| Inspected by: (signature) | Print: Angela Varghese, PS | Business Email: 4018853925     |

# Retail Food Establishment Inspection Report

## Corrective Actions to Ensure Safe Food

Page \_\_\_ of \_\_\_

### 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.

# Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

|  |   |                             |                  |                           |
|--|---|-----------------------------|------------------|---------------------------|
| Establishment Name:<br><b>Casa Jacaranda</b> | Physical Address:<br><b>118 W. Second St.</b> | City/State:<br><b>VENUS</b> | License/Permit # | Page <b>2</b> of <b>2</b> |
|--|---|-----------------------------|------------------|---------------------------|

## TEMPERATURE OBSERVATIONS

| Item/Location      | Temp  | Item/Location      | Temp | Item/Location | Temp |
|--------------------|-------|--------------------|------|---------------|------|
| Salsa / RIC        | 50°F  | RIC                | 0°F  |               |      |
| Ketchup / RIC      | 51°F  |                    |      |               |      |
| Potatoes / prep    | 109°F | Cheese / prep      | 36°F |               |      |
| barbecoq / prep    | 49°F  | tomatoes / prep    | 37°F |               |      |
| cut tomatoes / RIC | 46°F  |                    |      |               |      |
| Beans              | 150°F | raw pork - drawers | 38°F |               |      |
| Chicken            | 138°F |                    |      |               |      |
| Queso              | 149°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:

- Em **Monica Martinez 8020 not on site.**
- FH **4/10 foodhandler permits**
- #2. **Observed several TCS foods in the reach in cooler temping above 41°F. All food shall maintain 41°F or below**
- #27 **service of this cooler within 24-48 hours. Keep repair invoice on site. Or email to the inspector.**
- #2 **store all food in a separate cooler or freezer temporarily**
- #31 **shall not store produce near soiled dish cart or in the dish room unless all are covered / protected.**
- #10. **shall set soap & water in the 3 compartment sink basin. Observed store in large bus tub. shall immerse all dishes in soapy water.**
- #27 **shall not store hot foods (potatoes observed) in the prep cooler. shall quick chill on ice bath for 6 hours or less until 41°F or less.**
- #22 **all employees that handle food shall obtain a TX or ANSI foodhandler permit in 10 days. Keep all on site.**

**note: Obtain a written employee health policy (DSTS site). Obtain a bodily fluids clean up policy or kit (DSTS site).**

|                              |                               |                                |
|------------------------------|-------------------------------|--------------------------------|
| Received by:<br>(signature)  | Print: <b>Sarah</b>           | Title: Person In Charge/ Owner |
| Inspected by:<br>(signature) | Print: <b>Angela Varghese</b> | Samples: Y N # collected _____ |