



# Retail Food Establishment Inspection Report

## 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.

# Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Establishment Name: <b>The Daily Sunrise Cafe</b>	Physical Address: <b>104 W. Second St.</b>	City/State: <b>Venus</b>	License/Permit #	Page <b>2</b> of <b>3</b>
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## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
mashed potatoes	121°F	Baked potato	room temp	68°F	
Baked potato	118°F	cheese / RIC	39°F	corn / steam	166°F
raw shell eggs / room temp	74°F	RIC	0°F	mashed potatoes	152°F
cheese / prep	49°F				
mac n' cheese	110°F	cut tomatoes / prep	30°F		
		peppers / prep	37°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:
Fm	Betty pruit 2023 on site.
FH	5/7 food handler permits.
#34	observed rodent droppings throughout the kitchen and back room. Did not observe a pest control invoice for proof of service. Observed several snap traps. Shall contact a licensed pest control company within 24 hours to service. Email the invoice to the inspector.
#32	clean soda fountain table (found rodent droppings under) clean the back storage room immediately. Remove all
#39	non-operational equipment and do not use as storage.
#1	Observed mashed potatoes, Baked potatoes stored @ room
#27	temp cooling. #27) shall quick chill all TCS foods on ice bath for 1 hour or less until 41°F or less. Shall not leave any food @ room temperature.
#2	Observed raw shell eggs stored @ room temp. 74°F store on ice or in the cooler. was tossed.
#3	Observed mac n' cheese stored in a container partially in the steam table @ 110°F. Shall store all food directly in the steam table. to maintain 135°F or above.
#3a	remove rusted metal sheet @ 3 compartment sink basin. Shall not use as a splash guard.
#a1	observed several priority item violations @ time of inspection. person in charge was not aware of issues.
2a	The cook shall obtain a TX or ANSI food handler permit in 10 days.
#14	shall wear gloves or use tongs when handling RTEF.
#15	This establishment does not have an approved barehand contact policy.

Received by: (signature) <b>Betty Pruitt</b>	Print: <b>Betty Pruitt</b>	Title: Person In Charge/ Owner
Inspected by: (signature) <b>Angela Varghese, PS</b>	Print: <b>Angela Varghese, PS</b>	Samples: Y N # collected _____

# Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Establishment Name: <b>The Daily Surprise Cafe</b>	Physical Address: <b>104 W. Second St.</b>	City/State: <b>Venus</b>	License/Permit #	Page <b>3</b> of <b>3</b>
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## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<b>#31) place handwashing sign @ first basin of the 3comp sink in the kitchen.</b>					
<b>AV</b>					

## 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:		
#37	shall not store prepared foods in old food containers. shall use NSF/EPA approved food containers. shall throw away all old egg cartons. can not verify what all of these are used for.		
#38	shall throw all food in prep sink under running water. observed in stagnant water (hamburger patties)		
#14	did not observe gloves in the prep area / kitchen. Obtain		
#14	employees are not properly washing their hands due to no soap @ time of inspection		
#31	supply the handsink w/ soap.		
#45	the floor in the dish room observed heavily damaged rotted. shall repair or replace. clean floors throughout the kitchen. observed white powder.		
#28	shall date mark all food in coolers w/ 7 day use by date.		
#39	store ice scoop on smooth easily cleanable surface		
#29	obtain bleach test strips to test the sanitizer.		
#29	Obtain a probe stem thermometer and alcohol prep pads.		
#43	repair or replace the lights in the backroom.		
#47	did not observe the last routine health inspection on site.		
#32	shall clean the exterior of the grease trap - heavily soiled.		
#10	did not observe the last grease trap ticket on site. keep on site.		
#37	observed one pan w/ flour breadings and old raw food debris. All pans used for breading / batter shall be time tagged w/ a 4 hour toss time.		
37	shall not store clean cups on paper towels. paper towels was soiled/soaked.		
32	clean all bus tubs thoroughly after use observed		
34	black debris and gnats in this area.		
Received by: (signature)	Betty Pruitt	Print: Betty Pruitt	Title: Person In Charge/ Owner
Inspected by: (signature)	Angela Varghese, R.S.	Print: Angela Varghese, R.S.	Samples: Y N # collected