

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: <u>10/31/18</u>	Time in: <u>1:15</u>	Time out:	License/Permit # <u>2018019533</u>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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: <u>Venus Country Store</u>	Contact/Owner Name:			* Number of Repeat Violations: <u> </u> * Number of Violations COS: <u> </u>		89
Physical Address: <u>203 S. Walnut St. Venus</u>	City/Country:	Zip Code:	Phone:	Follow-up: Yes <input type="checkbox"/> 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	R	OUT	IN	NO	NA	COS	R
		✓					✓				
	✓						✓				
		✓					✓				
		✓					✓				
		✓					✓				
		✓					✓				
3							✓				
		✓					✓				
3							✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
		✓					✓				
		✓					✓				
2							✓				
							✓				
							✓				
							✓				
							✓				

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	R	OUT	IN	NO	NA	COS	R
	✓						✓				
	✓						✓				
	✓						✓				
		✓					✓				
	✓						✓				
	✓						✓				
							✓				

Received by: (signature) <u>Angela Varghese</u>	Print: <u>Bishal Tamara</u>	Title: Person In Charge/ Owner
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Inspected by: (signature) <u>Angela Varghese</u>	Print: <u>Angela Varghese</u>	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: Venus Country Store	Physical Address: 803 S. Walnut St.	City/State: Venus	License/Permit #	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Sour Cream / RU	37°F				
Ice Cream R/F	0°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:
	does not prep food @ establishment. only pre-packaged foods.
#7	observed several canned food items past the use by dates shall toss all immediately. observed sour cream June 2018, lunchables past use by dates, shall toss all food immediately. check dates routinely.
#7	obtain a TX food manufacturer license to sell bagged ice (bagging ice @ location) obtain through DSHS
#24	label all bagged ice. attach label on ice bag bundle include store's name and physical address.
#29	store case thermometers in all coolers w/ food.
#10	shall not wash coffee pot in the restroom (handsink) - did not observe a 3 compartment sink. shall obtain large bus tubs. obtain 3 bus tubs. to wash (water + soap), rinse (only water), and sanitize (bleach + water @ 50ppm) - obtain bleach.
29	obtain bleach test strips to test the sanitizer.
46	clean toilet room, observed heavily soiled.

Received by: <i>Bishal Tamang</i> (signature)	Print: <i>Bishal Tamang</i>	Title: Person In Charge/ Owner
Inspected by: <i>Anwarhuse, Ps</i> (signature)	Print: <i>Anwarhuse, Ps</i>	Samples: Y N # collected