



# 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: <b>Venus High School</b>	Physical Address: <b>12 bulldog dr.</b>	City/State: <b>Venus</b>	License/Permit #	Page <b>2</b> of <b>2</b>
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## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cheese/snack bar	124°F	milk /w/	37°F		
chicken/warmer	108°F	122°F			
enchiladas	163°F	salsa/ric	38°F		
cut tomatoes/room temp.	64°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:

- #1 Michele Smith 2022 on site
- #2 S/S food handler permits
- #3. Observed chicken in the warmer temping below 135°F. Observed nacho cheese stored @ snack bar warmer below 135°F. Chicken was reheated.
- #27 ensure all TCS foods in the warmer maintain 135°F or above.
- #28 observed pepperoni dated 10/22. Shall toss all food past 7 day use by date.

note: all cut tomatoes stored @ room temperature shall be time-tagged in the logbook (temp log book)  
 cook temp logbook observed -

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