

# Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 11/01/18 Time in: 12:04 Time out: License/Permit #: 2018019540 Est. Type Risk Category Page 1 of 2

Purpose of Inspection:  1-Compliance  2-Routine  3-Field Investigation  4-Visit  5-Other TOTAL SCORE: 92

Establishment Name: Venus ISD Middle School Contact/Owner Name: \* Number of Repeat Violations: \_\_\_  
 ✓ Number of Violations COS: \_\_\_

Physical Address: 1 Bulldog Dr. City/County: Venus 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					R	Description	R
O	I	N	NA	COS			
						<b>Time and Temperature for Food Safety (F = degrees Fahrenheit)</b>	
		✓				1. Proper cooling time and temperature	
		✓				2. Proper Cold Holding temperature(41°F/ 45°F)	
3						3. Proper Hot Holding temperature(135°F)	
		✓				4. Proper cooking time and temperature	
		✓				5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
						6. Time as a Public Health Control; procedures & records	
						<b>Approved Source</b>	
✓						7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
		✓				8. Food Received at proper temperature	
						<b>Protection from Contamination</b>	
✓						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
		✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature	
		✓				11. Proper disposition of returned, previously served or reconditioned	

Compliance Status					R	Description	R
O	I	N	NA	COS			
						<b>Employee Health</b>	
	✓					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
						<b>Preventing Contamination by Hands</b>	
	✓					14. Hands cleaned and properly washed/ Gloves used properly	
		✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y__N__)	
						<b>Highly Susceptible Populations</b>	
		✓				16. Pasteurized foods used; prohibited food not offered	
						<b>Chemicals</b>	
	✓		✓			17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
						18. Toxic substances properly identified, stored and used	
						<b>Water/ Plumbing</b>	
	✓					19. Water from approved source; Plumbing installed; proper backflow device	
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal	

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

Compliance Status					R	Description	R
O	I	N	NA	COS			
						<b>Demonstration of Knowledge/ Personnel</b>	
						21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	
						22. Food Handler/ no unauthorized persons/ personnel	
						<b>Safe Water, Recordkeeping and Food Package Labeling</b>	
		✓				23. Hot and Cold Water available; adequate pressure, safe	
						24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
						<b>Conformance with Approved Procedures</b>	
						25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
						<b>Consumer Advisory</b>	
						26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	

Compliance Status					R	Description	R
O	I	N	NA	COS			
						<b>Food Temperature Control/ Identification</b>	
	2					27. Proper cooling method used; Equipment Adequate to maintain Product Temperature	
						28. Proper Date Marking and disposition	
						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
						<b>Permit Requirement, Prerequisite for Operation</b>	
		✓				30. Food Establishment Permit (Current & Valid)	
						<b>Utensils, Equipment, and Vending</b>	
						31. Adequate handwashing facilities: Accessible and properly supplied, used	
						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					R	Description	R
O	I	N	NA	COS			
						<b>Prevention of Food Contamination</b>	
		✓				34. No Evidence of Insect contamination, rodent/other animals	
		✓				35. Personal Cleanliness/eating, drinking or tobacco use	
		✓				36. Wiping Cloths; properly used and stored	
		✓				37. Environmental contamination	
		✓				38. Approved thawing method	
						<b>Proper Use of Utensils</b>	
		✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
		✓				40. Single-service & single-use articles; properly stored and used	

Compliance Status					R	Description	R
O	I	N	NA	COS			
						<b>Food Identification</b>	
						41. Original container labeling (Bulk Food)	
						<b>Physical Facilities</b>	
						42. Non-Food Contact surfaces clean	
						43. Adequate ventilation and lighting; designated areas used	
						44. Garbage and Refuse properly disposed; facilities maintained	
						45. Physical facilities installed, maintained, and clean	
						46. Toilet Facilities; properly constructed, supplied, and clean	
						47. Other Violations	

Received by: [Signature] Print: Area Fox Title: Person In Charge/ Owner  
 Inspected by: [Signature] Print: Angela Vaughn, R.S. 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.

# Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Establishment Name: <b>Venus middle school</b>	Physical Address: <b>1 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
Chicken spaghetti/warmer			118°F		
Chicken cheese sauce	94°F	Chicken sandwich	139-140°F		
Jalapenos /RU	38°F	Cilantro /RU	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:
Fin	Karen Foy, 2022
FH	4/4 food handler permits.
#3	Observed chicken spaghetti and cheese sauce in the warmer temping below 135°F. Shall reheat to 165°F prior to serving.
27	service the warmer, ensure all TCS foods maintain 135°F or above in the warmer.
#28	Observed pepperoni dated 9/18/18. Shall not store TCS foods past 7 days. once opened shall only use for 7 days or less.
note:	all sliced tomatoes stored @ room temperature shall be time tagged w/ 4 hour toss time.
45	shall clean all air vent covers thoroughly. repair or replace the damaged wall area under the dish machine. Observed a hole - shall repair.
# 27	All <del>portioned</del> TCS foods stored @ room temperature shall not be stored as leftovers (to be served another day) shall be tossed at the end of the day
cooked	carrots temped @ 105°F shall all be tossed.
✓	cook temp logbook observed

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