

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 10/31/18	Time in: 12:05	Time out:	License/Permit #	Est. Type	Risk Category	Page 1 of 2
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: Venus Shell			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS: 95	
Physical Address: 101 E. Hwy 67		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	Compliance Status						R	
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS			
Time and Temperature for Food Safety (F = degrees Fahrenheit)														
													Employee Health	
													Preventing Contamination by Hands	
													Highly Susceptible Populations	
													Chemicals	
													Water/ Plumbing	
													Food Temperature Control/ Identification	
													Permit Requirement, Prerequisite for Operation	
													Utensils, Equipment, and Vending	
													Prevention of Food Contamination	
													Food Identification	
													Physical Facilities	
													Other Violations	

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

Compliance Status						R	Compliance Status						R	
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS			
Demonstration of Knowledge/ Personnel														
													Safe Water, Recordkeeping and Food Package Labeling	
													Conformance with Approved Procedures	
													Consumer Advisory	
													Food Temperature Control/ Identification	
													Permit Requirement, Prerequisite for Operation	
													Utensils, Equipment, and Vending	
													Prevention of Food Contamination	
													Food Identification	
													Physical Facilities	
													Other Violations	

Core Items (1 Point) Violations Require Corrective Action: Not to Exceed 90 Days on Next Inspection, Whichever Comes First

Compliance Status						R	Compliance Status						R	
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS			
Prevention of Food Contamination														
													Food Identification	
													Physical Facilities	
													Other Violations	

Received by: (signature) <i>[Signature]</i>	Print: Barbara W. Willet	Title: Person In Charge/ Owner
Inspected by: (signature) <i>[Signature]</i>	Print: Angela Varghese, R	Business Email:

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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.

