Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 11/01/18.	Time in:	Time out:	License/Permit # 2018019536	Est. Type	Risk Category	Page 1 of 2

Purpose of Inspection: [ ] 1-Compliance [✓] 2-Routine [ ] 3-Field Investigation [ ] 4-Visit [ ] 5-Other

Establishment Name: Whataburger	Contact/Owner Name:	* Number of Repeat Violations: ___ ✓ Number of Violations COS: ___	TOTAL/SCORE
Physical Address: 101 W. Hwy 167	City/County: Venus.	Zip Code: / Phone: / Follow-up: Yes No (circle one)	89

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*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
		✓			1. Proper cooling time and temperature	
3				✓	2. Proper Cold Holding temperature(41°F/ 45°F)	
	✓				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	
					Approved Source	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
		✓			8. Food Received at proper temperature	
					Protection from Contamination	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
		✓			11. Proper disposition of returned, previously served or reconditioned	

OUT	IN	NO	NA	COS	Employee Health	R
	✓				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	
					Preventing Contamination by Hands	
	✓				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___)	
					Highly Susceptible Populations	
			✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					Chemicals	
			✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	✓				18. Toxic substances properly identified, stored and used	
					Water/ Plumbing	
	✓				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*

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

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				28. Proper Date Marking and disposition	
2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
					Permit Requirement, Prerequisite for Operation	
	✓				30. Food Establishment Permit (Current & Valid)	
					Utensils, Equipment, and Vending	
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used	
2					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*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
	✓				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	
					Proper Use of Utensils	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
	✓				41.Original container labeling (Bulk Food)	
					Physical Facilities	
	✓				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) Nicole Sexton	Print: Nicole Sexton	Title: Person In Charge/ Owner
Inspected by: (signature) Angela Varghese, RS	Print: Angela Varghese, RS	Business Email:

Form EH-06 (Revised 09-2015)

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Corrective Actions to Ensure Safe Food

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:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
Whataburger	101 W. Hwy 67	Venus		

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cheese | room temp	69°F				
		WIF	0°F		
Sliced tomatoes	36°F				
Onions	38°F	Cheese | RIC	36°F		
		Gravy	156°F		
Cheese | WIC	35°F	Chicken	145°F		
lettuce | WIC	39°F	Chicken tender	139°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	Gloria Allison 2017 expired / on site.
Fh	
#2.	Observed cheese stored @ room temperature on the prep line. Shall toss-COS. Shall store on ice or in the cooler to maintain 41°F or below.
# 29	Shall obtain QAC test strips to test the sanitizer.
#32.	Shall clean the ice machine baffle observed moderately soiled with slime.
#22	All employees that handle food shall obtain a TX or ANSF foodhandler permit and keep on site. All shall renew, observed expired.
21	Gloria Allison shall renew her certified food manager permit within 10 days.

Received by: (signature) Nicole Sexton	Print: Nicole Sexton	Title: Person In Charge/ Owner
Inspected by: (signature) Angela Varghese, RS	Print: Angela Varghese, RS	Samples: Y N # collected ___

Form EH-06 (Revised 09-2015)

Nicole