*Follow up inspection

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 12/27/18	Time in: 11:05	Time out:	License/Permit #: 20180195 34	Est. Type	Risk Category	Page 1 of 3

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

Establishment Name: Venus Donuts	Contact/Owner Name:	* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	TOTAL/SCORE
Physical Address: 105 E. Hwy 67	City/County: Venus	Zip Code: / Phone: / Follow-up: Yes No (circle one)	71

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)	
3					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	
3					10. Food contact surfaces and Returnables: Cleaned and Sanitized at 100 ppm/temperature Bleach.	
		✓			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	
3					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	
3					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 100°F	
					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	
2					28. Proper Date Marking and disposition	
					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Bleach.	
					Permit Requirement, Prerequisite for Operation	
	✓				30. Food Establishment Permit (Current & Valid)	
					Utensils, Equipment, and Vending	
2					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
1					34. No Evidence of Insect contamination, rodent/other animals	
1					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	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
1					47. Other Violations	

Received by: (signature) Josie Villarreal	Print: Josie Villarreal	Title: Person In Charge/ Owner
Inspected by: (signature) Angela Varghese, RS	Print: Angela Varghese, RS	Business Email:

Form EH-06 (Revised 09-2015)

Retail Food Establishment Inspection Report

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)

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Establishment Name:	Physical Address:	City/State:	License/Permit#	Page 2 of 3
Venus Donuts	103 E. Hwy 67	Venus	12/27/18	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
cooked eggs | RIC	55°F				
ham sandwich | RIC	38°F				
sausages | RIC	37°F				
RIF	0°F				
kolaches | room temp	70°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:
	*Follow up inspection 12/27/18.
#16.	observed time logs from earlier in the month of December, but did not observe time logs for any kolaches on 12/27/18. Shall document all prep times, dates and 4 hour toss times daily. (for all breakfast / kolaches)
#35.	water bottles are not approved for employee drinks. use a cup w/ lid and straw.
	observed cell phone on food container.
32	clean all food bins observed soiled w/ food debris.
	clean all prep tables, prep equipment thoroughly.
#32	clean interior of all coolers / freezers (food debris).
#45.	clean walls thoroughly throughout kitchen.
#14.	did not observe foodhandlers washing their hands prior to putting on gloves. Shall wash hands if foodhandler touches their face / coughs / talks on their cellphone.
#31.	Handsink faucet observed leaking. Shall repair / replace.
#34	observed fruit flies. contact licensed pest control company.
#28	date mark all open packags of food / prepared foods w/ a 7 day use by date.
#47	person in charge could not find the last routine health inspection. Shall keep all records on site / post inspection.
#21.	person in charge did not know the minimum cold holding temperature when inspector asked. person in charge shall demonstrate proper food safety knowledge. Certified food managers was not on site.
#22	This is a Final Notice for all employees to obtain a TX or ANSI foodhandler permit and keep on site. Shall obtain in 1 week.

Received by: (signature) Josie Villarreal	Print: Josie Villarreal	Title: Person In Charge/ Owner
Inspected by: (signature) Angelia Varghese, RS	Print: Angelia Varghese, RS	Samples: Y N # collected ____

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12/27/18

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 3 of 3
Venus Donuts	103 E. Hwy 67	Venus		

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

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:
#14.	Observed foodhandler talking on their cell phone in the kitchen and not wash their hands after.
#20.	Shall service the grease trap within 1 week and email the receipt to the inspector. Shall store a floor sink grate/strainer basket @ floor sink under the 3 compartment sink.
#32	Observed heavily soiled grease left @ prep station. Shall keep this area clean and if soiled discard grease.
#32.	Observed several containers w/ old flour debris and mixer shall be cleaned. Shall not use cardboard boxes. Clean all metal racks.
#2.	Observed cooked eggs @ 55°F in the reach in cooler. Shall quick chill and ice/vent food item. This is a final notice to time tag all breakfast sandwiches and kolaches. All will be tossed if not time tagged during next inspection.
45	Clean floors under equipment/coolers. Foul odor @ Entrance
★	This establishment will be needing another follow up inspection. Shall pay the city for the 2nd follow up inspection within 5 business days. Contact the city or inspector for further questions. (469) 585-3925
#10.	Shall use bleach or QAC sanitizer to sanitize food contact surfaces. Water is not considered a sanitizer.
#10.	Observed sanitizer stored in the middle basin @ 3 compartment sink. And bucket stored in the 1st basin. Shall properly set up 3 comp sink as wash, rinse, sanitize
#45	Clean vent hood filters - heavily soiled (1)^ (2)^ (3)^

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

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