

Texas Department of State Health Services Retail Food Establishment Inspection Report

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23. Hot	Handler/ no unauthorized persons/ per	ersonnel						roper Date Marking and		
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1777	and Cold Water available; adequate pre		Н	AFA	Y. (8.5)	建设定	150	Permit Requiremen	t, Prerequisite for O	peration
	nired records available (shellstock tags; on); Packaged Food labeled	; parasite	11				30. F	ood Establishment Per	rmit (Current & Valid	d)
	Conformance with Approved Procedi	lures	39	15/38	SEC.	1486 G	4	Utensils, Equ	ipment, and Vendin	g (Salahan)
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HACCE	plan; Variance obtained for specialized ag methods; manufacturer instructions	ed .						dequate handwashing fi ied, used	acilities: Accessible at	nd property
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N O A O S	Prevention of Food Contamination	160 Tayon 120	4.	Ü	N O	1		100 V R 1	Identification	
READ 0501	vidence of Insect contamination, roden	nt/other					41.0r	riginal container labelin	g (Bulk Food)	
animals 35. Pers	onal Cleanliness/eating, drinking or tob	pacco use	\vdash	479.0	2592.3	57.534Ap	S Sylins	Phys	sical Facilities	发展的图题
	ng Cloths; properly used and stored			V	T	13 3	42. N	on-Food Contact surfac	ces clean (an o	Dener.
- Committee of the comm	ronmental contamination			V		1.0	43. A	dequate ventilation and	lighting; designated a	reas used Ven-
38. App	oved thawing method	7.52.75E-06.00	100	1	-	323	44. G	arbage and Refuse prop	erly disposed; facilitie	es maintained
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P 186 4 185 P 1	sils, equipment, & linens; properly used handled/ In use utensils; properly used		1 1			1	40. 10	oner racinues, property	constructed, supplied	i, and cican
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Ensure that the scoop is stored on a dry I clean surface. (placed on top of the machine) Ensure that drying damaged (chacked Ice machine) Lid is replaced. Clean and sanitize can opener. (blade sholder) (Must be rust free) Lid Clean vent Nood. (filters) Lid Clean vent Nood. (filte	H28	Lasure tho	tdel	i moats ha	ue A cons	Sume by do	te label.
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Texas Department of State Health Services Retail Food Establishment Inspection Report

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ysical Address	Barrlega Rd Helot	es Buxne	1		_		Nie (schreht ausr):
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25年,增加人人	Priority Items (3 Points)	elelations Repu	dre fmn	kellist.	e Ca	med	tive Action not to exceed J days.
mplance Status	10. 为600 12. 从2. 是 Lang Lang A. S.	THE STATE OF THE S	Can	splikes F 1 N	1 00	BTIDA E: /	THE RESERVE OF THE PARTY OF THE
N D A D	Time and Temperature for Food Safet	M20011	0	N 0	1	1.5	Employee Health
8	(F = degrees Fahrenbeit) 1. Proper cooling time and temperature	STATE OF STA	2000	57	W.	1.3	12. Management, food employees and conditional employees;
	1. Propin Cooming these and they			- 15 - 15 - 15 - 15 - 15 - 15 - 15 - 15	1		knowledge, responsibilities, and reporting
	2. Proper Cold Holding temperature(41°F/45°F)			44	Ti.		13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
$\overline{}$	3. Proper Hot Holding temperature(135°F)		47794	1800	20 / 33 20 / 33	2001	Preventing Contamination by Hands
++++	Proper cooking time and temperature				183		14. Hands cleaned and properly washed/ Gloves used properly
	5. Proper reheating procedure for hot holding (16:	5°F in 2					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)
	Hours)	records	3.06	SECE	BL-F	6.300	Highly Susceptible Populations
NAME OF PERSONS ASSESSED.	6. Time as a Public Health Control; procedures &	13343076	2000	100	T		16. Pasteurized foods used; prohibited food not offered
The state of	设施。在中国的最大的社会企业的政治的社会。	器類影 製		156			Pasteurized eggs used when required
400	7. Food and ice obtained from approved source; F		TEL	LESY	A.F.		Chemicals
	good condition, safe, and unadulterated; parasite destruction		- Y	10 V	1		是一点有了。他们在1.500 TO
100	8. Food Received at proper temperature			36			17. Food additives; approved and properly stored; Washing Fruits
		100 SEC 100 SE		33	17.50	1	& Vegetables 18. Toxic substances properly identified, stored and used
2.5 (36)	9. Food Separated & protected, prevented during		3243	7.555A1	100	250	Water/ Plumbing
· 各 12 19	preparation, storage, display, and tasting		100	OF WA		300	District of the party of the pa
大学	10. Food contact surfaces and Returnables; Clean	ned and		100	100		19. Water from approved source; Plumbing installed; proper backflow device
180 OK.	Sanitized atppm/temperature 11. Proper disposition of returned, previously serv	ved or		8 4	90		20. Approved Sewage/Wastewater Disposal System, proper
	reconditioned			-			disposal
	Priority Foundation Ite	ms (2 Points)	violatio	ns Reg	quire	e Cari	rective Action within 10 days
I, N N C	Demonstration of Knowledge/ Personne	el R	U	N O	N A	C	Food Temperature Control/ Identification
S	是是自己的公司的政治,但是是不是不是共和国的政治,但是不是是是		T	at the	g is	S	27. Proper cooling method used; Equipment Adequate to
243	 Person in charge present, demonstration of kn and perform duties/ Certified Food Manager (CFN) 						Maintain Product Temperature
2(9)	22. Food Handler/ no unauthorized persons/ person			7,000			28. Proper Date Marking and disposition
THE MENT OF	Safe Water, Recordkeeping and Food Pack	kage		and C			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
	Labeling	98-4-3-1-4-1-4-1-4	00000	(100 pm)	SPA	19G # 1	Permit Requirement, Prerequisite for Operation
	23. Hot and Cold Water available; adequate press		1	1000 C	OF SALES		EXUITED
	 Required records available (shellstock tags; padestruction); Packaged Food labeled 	arasite	V				30. Food Establishment Permit (Current & Valid) 5 31 22
	Conformance with Approved Procedure	es					Utensils, Equipment, and Vending
	25. Compliance with Variance, Specialized Proce	ss, and		000			31. Adequate handwashing facilities: Accessible and properly Rev
	HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						supplied, used
	Consumer Advisory	28 1 20 2 2 2		35	-		32. Food and Non-food Contact surfaces cleanable, properly
	The second secon	There may have the		Sec.			designed, constructed, and used
100 m	26. Posting of Consumer Advisories; raw or under foods (Disclosure/Reminder/Buffet Plate)/ Allerge	r cooked					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided
	Core Stame (1 Point) Violations Require	Corrective Action	Not to	Exce	ed 91	And in case of the last	ys or Next Inspection , Whichever Comes First
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N O A O	Prevention of Food Contamination	10 20	U	O	A	O S	Food Identification
STAN THE SECOND	34. No Evidence of Insect contamination, rodent/o	other					41.Original container labeling (Bulk Food)
17. 3	animals		- Constant	NEW A	67E/150	State of	Physical Facilities
1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	 Personal Cleanliness/eating, drinking or tobace Wiping Cloths; properly used and stored 	co use	2 80 8	35777782	PAN A	2000	42. Non-Food Contact surfaces clean
37 S S S S S S S S S S S S S S S S S S S	36. Wiping Cloths; properly used and stored 37. Environmental contamination				10		43. Adequate ventilation and lighting; designated areas used
	38. Approved thawing method						44. Garbage and Refuse properly disposed; facilities maintained
を記述の報告とお	Proper Use of Utensils	stored	V	-	SSEC.		45. Physical facilities installed, maintained, and clean (1) 46. Toilet Facilities; properly constructed, supplied, and clean Characteristics.
	39. Utensils, equipment, & linens; properly used, stried, & handled/ In use utensils; properly used	stored,			もな		46. Tottet Facilities; property constructed, supplied, and clean Characteristics
SEC 200	40. Single-service & single-use articles; properly s	stored					47. Other Violations weathership exit do
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ceived by	inile () our RIN	NO 1	Print:	En	2	L	1 Jenius Title: Person In Charge/Owner
pected by: //			Print:	11	11	1	Business Email:
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EH-06 (Revised	09-2015)						

	License/Pern	nit#					Est. Type	Risk Category	Page of 2
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rurpose or ruspect	1 Aminual Company	mounts of	SF45774	2011		itiear	O Number of Repeat Viola		0-
Establishment Nam	i Con Gra		-				□ Number of Violations Co		43
CASA HK	City/County:		Zip C	ode	:	Phon		Follow-up: Yes No (circle one)	
Physical Address:	uslia Rs MiloTAS	() = n/	ot obse	rved	NA	e not	applicable COS = corrected on s	ite R = repeat vic	olation
Com	pliance Status: Out = not in compliance IN = in compliance N Mark V	a che	ckmark	in a	pprop	riate l	ox for IN, NO, NA, COS Mai	rk an asterisk 'O' in	appropriate box for R
Mark the appropriate	points in the OUT box for each numbered item Priority Items (3 Points) violations R	equire	Com	edio	ite C	orrec. tatus	tive Action not to exceed 3 day	VS	
Compliance Status		R	0	1	NI	C		oyee Health	R
0 I N N C U N O A O	Time and Temperature for Food Safety (F = degrees Fahrenheit)		U T	N	0 1	0 8			employees:
T	Proper cooling time and temperature						12. Management, food employ knowledge, responsibilities, ar	id ichourne	
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	Proper Hot Holding temperature(135°F) Proper cooking time and temperature			T	I		14. Hands cleaned and properl 15. No bare hand contact with	y washed/ Gloves u	or approved
	5. Proper reheating procedure for hot holding (165°F in 2						alternate method properly folio	owed (APPROVED	1_11_)
	Hours) 6. Time as a Public Health Control, procedures & records						Highly Susce 16. Pasteurized foods used; pro	eptible Populations	fered
	Approved Source						Pasteurized eggs used when re	equired	
	7. Food and ice obtained from approved source; Food in	7					Ci	nemicals	'= ,"
	good condition, safe, and unadulterated; parasite destruction					_	17. Food additives; approved a	and properly stored:	Washing Fruits
	8. Food Received at proper temperature					And The fit	& Vegetables		
	Protection from Contamination			I			18. Toxic substances properly	identified, stored ar r/ Plumbing	id used
	Food Separated & protected, prevented during food preparation, storage, display, and tasting								
	10 Food contact surfaces and Returnables; Cleaned and						19. Water from approved sour backflow device	ce; Plumbing install	ed; proper
7	Sanitized atppm/temperature						20. Approved Sewage/Wastew	vater Disposal Syste	m, proper
	reconditioned Priority Foundation Items (2 Points)	+2)	alatia		Pagui	ta Co	disposal		
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U N O A O	Demonstration of Knowledge/ Personnel		U	N	0 ,	S		e Control/ Identific	
	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						27. Proper cooling method use Maintain Product Temperature	e Equipment Adeq	uate to
	22. Food Handler/ no unauthorized persons/ personnel	4		4		-	28. Proper Date Marking and of 29. Thermometers provided, a		tad: Chamical/
	Safe Water, Recordkeeping and Food Package Labeling		Ш				Thermal test strips	ccurate, and canora	led, Chemical
4	23. Hot and Cold Water available; adequate pressure, safe	-					Permit Requirement,	Prerequisite for O	peration
	24. Required records available (shellstock tags; paresite destruction); Packaged Food labeled						30. Food Establishment Pern	ut (Current & Valid	ב מוצל ני פאא (t
	Conformance with Approved Procedures							pment, and Vendir	
	25. Compliance with Variance, Specialized Process, and HACCP plan, Variance obtained for specialized						31. Adequate handwashing fac	cilities: Accessible a	ind properly
	processing methods; manufacturer instructions						supplied, used		
	Consumer Advisory						 Food and Non-food Conta designed, constructed, and use 		e, properly
	26. Posting of Consumer Advisories; raw or undercooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label					T	33. Warewashing Facilities; ir Service sink or curb cleaning	nstalled, maintained,	used/
	Core Items (1 Point) Violations Require Corrective A	ction	Not to	Ex	ceed	90 D			
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U N O A O			T	"	1	S	Blanca Barrana Lindia	<u> </u>	
	34. No Evidence of Insect contamination, rodent/other animals						41.Original container labeling		
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	38. Approved thawing method Proper Use of Utensils			\dashv			44. Garbage and Refuse prope45. Physical facilities installed		
	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		H	7		+	46. Toilet Facilities; properly		
	dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properly stored		H	+	+		47. Other Violations		
	and used				1112		77. Other Violations		= X1
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Texas Department of State Health Services Retail Food Establishment Inspection Report

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			3	9. Utensils, equipm	ent, & linens; p	roperly used, stored,			1	100	A.	46. To	ilet Facilitie	es; properly co	nstruct	ted, supp	lied, and cl	can)
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Form EH-06 (Revised 09-2015)

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					NO =	not ob	serve	ed l	NA =	not a	applicable COS = corrected on site R = repeat violation ox for IN, NO, NA, COS Mark an asterisk O' in appropriate or in the control of the co	riate box for
dark th	ie a	ppro	priate	points in the OUT box for each numbered item Mark ' Priority Items (3 Points) violations								
omplia	_		,		R		ompl			_		
N	N O	A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)		U	N	0	A	o s	Employee Health	
				1. Proper cooling time and temperature			T				12. Management, food employees and conditional employ knowledge, responsibilities, and reporting	
		=		2. Proper Cold Holding temperature(41°F/ 45°F)					4.1		13. Proper use of restriction and exclusion; No discharge eyes, nose, and mouth	from
				3. Proper Hot Holding temperature(135°F)						_	Preventing Contamination by Hands	nady
++		-		Proper cooking time and temperature Proper reheating procedure for hot holding (165°F in 2)	_	H				\dashv	14. Hands cleaned and properly washed/ Gloves used properly. 15. No bare hand contact with ready to eat foods or appro-	
				Hours)							alternate method properly followed (APPROVED Y_N_)	
				6. Time as a Public Health Control; procedures & records	_				-1	-	Highly Susceptible Populations	
				Approved Source			d :				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
				Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							Chemicals	
				Food Received at proper temperature		П	10			1	17. Food additives; approved and properly stored; Washin & Vegetables	g Fruits
1		1		Protection from Contamination		H				\dashv	18. Toxic substances properly identified, stored and used	
	4			Food Separated & protected, prevented during food preparation, storage, display, and tasting		11.5		150			Water/ Plumbing	
				10. Food contact surfaces and Returnables; Cleaned and Sanitized at ppm/temperature							19. Water from approved source; Plumbing installed; propbackflow device	er
11				11. Proper disposition of returned, previously served or reconditioned							20. Approved Sewage/Wastewater Disposal System, propedisposal	er
		-	-	Priority Foundation Items (2 Po	ints)	violat	ions	Rea	uire	Cor		
0 1 UN	N O		1 ~		R	0		N O	N A	C	Food Temperature Control/ Identification	
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		H		21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)							Maintain Product Temperature	
\coprod				22. Food Handler/ no unauthorized persons/ personnel	Н			-		-	28. Proper Date Marking and disposition	-
				Safe Water, Recordkeeping and Food Package Labeling		Y					29. Thermometers provided, accurate, and calibrated the Thermal test strips of the string.	mical
Π	Ž.			23. Hot and Cold Water available; adequate pressure, safe							Permit Requirement, Prerequisite for Operation	n
11	Earl	T	1	24. Required records available (shellstock tags; parasite						T	30. Food Establishment Permit (Current & Valid)	5/31/2
	120	1_	1	destruction), Packaged Food labeled Conformance with Approved Procedures	H	\vdash				-	Utensils, Equipment, and Vending	
TI	-	T	T	25. Compliance with Variance, Specialized Process, and	H	\vdash				-+		
	=			HACCP plan, Variance obtained for specialized processing methods; manufacturer instructions							31. Adequate handwashing facilities: Accessible and prop supplied, used	
		11.72		Consumer Advisory							 Food and Non-food Contact surfaces cleanable, proper designed, constructed, and used 	
				26. Posting of Consumer Advisories; raw or undercooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label				estase Nga			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	BINGE
	NOTE II		172 T St 2011 T	Core Items (1 Point) Violations Require Corrective	Action	Not	to E	xcee	d 90	Day	ys or Next Inspection, Whichever Comes First	
I N	0	A	0 5		R	O U T	N	N O	N A	C 0 \$	Food Identification	
				34. No Evidence of Insect contamination, rodent/other animals							41.Original container labeling (Bulk Food)	
11		I	1	35. Personal Cleanliness/eating, drinking or tobacco use	口						Physical Facilities	
++	37	+	+	36. Wiping Cloths, properly used and stored 37. Environmental contamination	\vdash	-	-	-		-	42. Non-Food Contact surfaces clean43. Adequate ventilation and lighting; designated areas us	ied
		1	1	38. Approved thawing method							44. Garbage and Refuse properly disposed, facilities main	
		1		Proper Use of Utensils							45. Physical facilities installed, maintained, and clean	
				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used							46. Toilet Facilities; properly constructed, supplied, and c	lean
				40. Single-service & single-use articles; properly stored and used							47. Other Violations	
Receiv			:	4 45hl.	+	Print	t:				Title: Person In Charg	e' Owner
signatu		_		in the second	-+	Print	f. \				Business Email:	
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Establishment Name: Taxas Crounds Co	+2 Physical	Address: 5 Dusiness Polary # 18 TEMPERATURE OB:	City/State:	License/Permit #	Page_of_
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nspected by:	<u></u>		and the second s	- Tel son in Chai	go Onucl
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m EH-06 (Revised 09-2015)		2:00		Samples: Y N # co	ollected

Dat	e:				Time in: Time out: License/t	Permit	#					Est Type Risk Category Page_/ of /	-
Pur	pos	e o	I In	spec	non: 1-Compliance & 2-Routine	L	3	-rici	inv	estig	atio	g viger y de recommende de la completación de la completación de la completación de la completación de la comp	Kr.
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			_	Con	pliance Status: Out = not in compliance IN = in compliance	NO	= not	obser	ved	NA =	not	applicable COS = corrected on site R = repeat violation	
Mai	k tl	ie aç	prop	enale	<u>`</u>		_					ox for IN, NO, NA, COS Mark an asterisk O' in appropriate box for	-
Соп	pli	ince	Sta	(n)	Priority Items (3 Points) violation	S Keq		Com				we Action not to exceed 3 days	-
0	N	ò	1	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R		O I N	N	N A	C 0 5	Employee Health	R
				3	1 Proper cooling time and temperature						3	12. Management, food employees and conditional employees, knowledge, responsibilities, and reporting	
	100	1	(2 Proper Cox Holding temperature(41°F/45°F)						- 2772	13. Proper use of restriction and exclusion, No discharge from eyes, nose, and mouth	
	1		-		3 Proper Hot Holding temperature(135°F)	+-	-					Preventing Contamination by Hands	
	-				Proper cooking time and temperature							14. Hands cleaned and properly washed/ Gloves used properly	
	1	1			5 Proper reheating procedure for hot holding (165°F in 2 Hours)							15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_)	
1	+	\dashv		-	6 Time as a Public Health Control; procedures & records	+	-		1		-	Highly Susceptible Populations	
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	i	1			8. Food Received at proper temperature	120						17. Food additives; approved and properly stored; Washing Fruits	
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+	+	-		_	preparation, storage, display, and tasting 10. Food contact surfaces and Returnables; Cleaned and	+		T			-	19 Water from approved source; Plumbing installed; proper	
1	-				Sanitized atppm/temperature	+	1				-	backflow device	
	1			-	 Proper disposition of returned, previously served or reconditioned 							20. Approved Sewage/Wastewater Disposal System, proper disposal	
	u-emi-				Priority Foundation Items (2 P	oints)) vio	lation	s Req	uire	Cor	rective Action within 10 days 2.	
- 1	1 !	N	N	C	Demonstration of Knowledge/ Personnel	R	21	0 1	N	N	C	Food Temperature Control/ Identification	R
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form EH-06 (Revised 09-20002-Set DASHENDAMS ITEMS, In HOU ICA CONTAINS MY BOR REACH IN TOP. PIRAME HAM UNIT KIXEN AJAD.