Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

| Posterior Repeat Visitations Project Posterior Project Project Posterior Project P | | 80/ | | | Time in: 12:50 | 7:me out: 2:00 | | to po | st_ | 74 | T | | . 4* . | | Est. Type | Risk Category | Page 1 of | |
|--|------|-------|----------------|----------|---|--|--------------------|---------------|---------|-------|----------|-----|--------|------|--|---|------------------------------|--------|
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| The continue of the continue o | | | | | | | |) violations | Requi | _ | | | | | ive Action not to exceed 3 d | ays | | |
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| Proventing Contamination by Hunds Preventing Contamination Prevention | | | | | 2. Proper Cold Holdin | ng temperature(41 | °F/ 45°F) |) | | | ./ | | | | | and exclusion; No dis | scharge from | |
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| Approved Source Comparison of Constant Agrowed Source Food and good condition, sufe, and unabstracted; pursite decision, sufe, and unabstracted; pursite | ١. | | | | 6. Time as a Public H | ealth Control; pro | cedures | & records | | | | | | | Highly Sus | ceptible Populations | 1 | |
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| Second conditions, such an admidistrance parasite destruction LaBatt Second Received all proper temperature Second Received and proper temperature Second Received Receiv | | | | | A | pproved Source | | | | | ' | | | | Pasteurized eggs used when | required | | |
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| Protection from Contamination 9. Food Separated & proceed, prevented during food preparation, storage, display, and lasting preparation, storage, display, and lasting with the property of t | · | / | | | 8. Food Received at p | roper temperature | e | | | | , | | | | | d and properly stored; | Washing Fruits | |
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| U N O A S Food Temperature Control Identification 21. Person in charge present, demonstration of knowledge, and perform duties? Certified Food Manager! Posted 22. Frood Handler' no unauthorized persons/ personnel 23. Food Handler' no unauthorized persons/ personnel 24. Seprent Date Marking and disposition 25. Frood Handler' no unauthorized persons/ personnel 26. Frood Handler' no unauthorized persons/ personnel 27. Proper Date Marking and disposition 28. Proper Date Marking and disposition 29. Thermoneters provided, accurate, and calibrated; Chemical Thermal test strips dial Calibrated Permit Requirement, Perequisite for Operation 29. Thermoneters provided, accurate, and calibrated; Chemical Thermal test strips dial Calibrated Permit Requirement, Perequisite for Operation 30. Food Temperature Control Identification Permit Requirement, Perequisite for Operation 30. Food Temperature Control Identification Permit Requirement, Perequisite for Operation 30. Food Temperature Control Identification Permit Requirement, Perequisite for Operation 30. Food Temperature Control Identification Permit Requirement, Perequisite for Operation 30. Food Temperature Control Identification Permit Requirement, Perequisite for Operation 30. Food Temperature Control Identification 31. Adequate handwashing facilities: Accessible and properly supplied, used 31. Adequate handwashing facilities: Accessible and properly designed, constructed, and used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities: installed, maintained, used/ Services installed, maintained, used/ Services installed, maintained, used/ Services installed, maintained, used/ Services installed, maintained, and clean Propert Use of Utensils Propert Use of | J | Į. | Į. | <u> </u> | Pı | riority Founda | ation It | ems (2 Po | ints) v | iolat | tions | Req | uire | Cor | rrective Action within 10 da | ys | | |
| 21. Person in charge present, demonstration of knowledge, and perform duties? Certified Food Manager/ Posted 2 27. Proper cooling method used: Equipment Adequate to Maintain Product Temperature 2 28. Proper Barking and disposition 2 29. Thermometers provided, accurate, and calibrated: Chemical/Thermal test, strips: 2 24. Required records available: dedequate pressure, safe 2 24. Required records available: dedequate pressure, safe 2 25. Compliance with Approved Procedures 2 25. Compliance with Approved Procedures 3 26. Posting of Consumer Advisory 3 27. Proper cooling method used: Equipment Adequate to Maintain Product Temperature 3 28. Proper Darking and Call Drafted 3 29. Thermometers provided, accurate, and callibrated: Chemical/Thermal test, strips: 2 24. Required records available (shellstock tags: parasite destruction); Packaged Food labeled 4 29. Thermometers provided, accurate, and callibrated: Chemical/Thermal test, strips: 3 29. Thermometers provided, accurate, and callibrated: Chemical/Thermal test, strips: 3 29. Thermometers provided, accurate, and callibrated: Chemical/Thermal test, strips: 3 29. Thermometers provided, accurate, and callibrated: Chemical/Thermal test, strips: 3 29. Thermometers provided, accurate, and callibrated: Chemical/Thermal test, strips: 3 29. Thermometers provided, accurate, and call the accurate, and callibrated: Chemical/Thermal test, strips: 3 29. Thermometers provided, accurate, and callibrated: Chemical/Thermal test, strips: 3 29. Thermometers provided, accurate, and callibrated: Chemical/Thermal test, strips: 3 29. Thermometers provided accurate, and call the accurate, and callibrated: Chemical/Thermal test, strips: 3 30. Accurate, and callibrated: Chemical/Thermal test, strips: 3 31. Adequate handwashing facilities: Accessible and properly supplied, and Non-food Contact surfaces clean and properly designed, constructed, and used 3 33. Warewashing facilities: installed, maintained, used/Service sink or curb cleaning facility provided 3 34. No Evidence of Insect contam | U | | | 0 | Demonstration | on of Knowledge | / Personi | nel | R | U | N | | | 0 | Food Temperate | ure Control/ Identific | cation | R |
| 2 22, Food Handler/ no unauthorized persons/ personnel all 22, Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips 23, Hot and Cold Water available; adequate pressure, safe 24, Required records available (shellstock tags; parasite destruction); Packaged Food labeled 25, Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions 25, Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions 26, Posting of Consumer Advisories; raw or under cooked foods (Discoure/Reminder/Buffer Plate)/ Allergen Label 26, Posting of Consumer Advisories; raw or under cooked foods (Discoure/Reminder/Buffer Plate)/ Allergen Label 26, Posting of Consumer Advisories; raw or under cooked foods (Discoure/Reminder/Buffer Plate)/ Allergen Label 26, Posting of Consumer Advisories; raw or under cooked foods (Discoure/Reminder/Buffer Plate)/ Allergen Label 26, Posting of Consumer Advisories; raw or under cooked foods (Discoure/Reminder/Buffer Plate)/ Allergen Label 26, Posting of Consumer Advisories; raw or under cooked foods (Discoure/Reminder/Buffer Plate)/ Allergen Label 26, Posting of Consumer Advisories; raw or under cooked foods (Discoure/Reminder/Buffer Plate)/ Allergen Label 27, Posting of Consumer Advisories; raw or under cooked foods (Discoure/Reminder/Buffer Plate)/ Allergen Label 26, Posting of Consumer Advisories; raw or under cooked foods (Discoure/Reminder/Buffer Plate)/ Allergen Label 27, Posting of Consumer Advisories; raw or under cooked foods (Discoure/Reminder/Buffer Plate)/ Allergen Label 28, Posting of Consumer Advisories; raw or under cooked foods (Discoure/Reminder/Buffer Plate)/ Allergen Label 28, Posting of Consumer Advisories; raw or under cooked foods (Discoure/Reminder/Buffer Plate)/ Allergen Label 28, Posting of Consumer Advisories; raw or under cooked foods (Discoure/Reminder/Buffe | | | | | | | | | | 1 | | | | | 27. Proper cooling method u | sed; Equipment Ade | equate to | |
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| | V | | | | all | unauthorized pers | sons/ pers | sonnel | Ш | | ~ | | | | | • | | |
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| designed, constructed, and used 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label 27. | | | | | | | | | | | | | | | 22 Food and Non-food Con | taat surfaces aleenahl | a proporty | _ |
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| Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First O I N O A C S Prevention of Food Contamination R U N O A S S 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use Physical Facilities 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 47. Other Violations | T | | | Τ | | | | | | | | | | | | | , used/ | + |
| Prevention of Food Contamination R | | | | | foods (Disclosure/Rei | ninder/Buffet Plat | te)/ Aller | gen Label | | | • | | | | Service sink or curb cleaning | g facility provided | | |
| T N O A S Prevention of Food Contamination 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 39. Utensils, equipment, & linens; properly used 40. Single-service & single-use articles; properly stored 41. Original container labeling (Bulk Food) 41. Original container labeling (Bulk Food) 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; properly constructed, supplied, and clean 46. Toilet Facilities; properly constructed, supplied, and clean 47. Other Violations | 0 1 | [] | N N | C | Core Items (1 Po | int) Violations | Require | Corrective | | _ | _ | | _ | _ | ys or Next Inspection , Whi | chever Comes First | | R |
| animals 35. Personal Cleanliness/eating, drinking or tobacco use Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 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 47. Other Violations | | N (| | 0 | | | | | | | | | | О | | | | |
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| 37. Environmental contamination 38. Approved thawing method 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 | v | 1 | | | 35. Personal Cleanline | ess/eating, drinkin | ng or toba | acco use | | | | | | | Phy | sical Facilities | | |
| 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 47. Other Violations | · | 1 | | | 36. Wiping Cloths; pr | operly used and st | tored | | | | ~ | | | | 42. Non-Food Contact surfa | ces clean | | |
| 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 47. Other Violations | · | 1 | | | 37. Environmental co | ntamination | | | | | ~ | | | | 43. Adequate ventilation and | l lighting; designated | areas used | \top |
| 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properly stored 47. Other Violations | · | / | | T | 38. Approved thawing | g method | | | | | ~ | | | | 44. Garbage and Refuse pro | perly disposed; facilit | ies maintained | + |
| 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properly stored 47. Other Violations | | | | | Pro | per Use of Utensi | ils | | | W | | | | | 45. Physical facilities install | ed, maintained, and c | lean | + |
| 40. Single-service & single-use articles; properly stored 47. Other Violations | | | | | 39. Utensils, equipme | nt, & linens; prop | erly used | | | H | | | | | 46. Toilet Facilities; properl | y constructed, supplie | d, and clean | + |
| | - | | | | | | | | | | _ | | | | | | | |
| | | / | | | - C | single-use articles | ; properly | y stored | | | ~ | | | | 47. Other Violations | | | |

Retail Food Establishment Inspection Report

| Received by: (signature) Sandra Tune | Print: Sandra Tune | Title: Person In Charge/ Owner Manager |
|--------------------------------------|---------------------------|--|
| Inspected by: Christy Cortez, RS | Print: Christy Cortez, RS | Business Email: |

Form EH-06 (Revised 09-2015)

| Establishment Name: Utley Middle School | Physical A | ddress: L Townsend | City/St | tate: | all, TX | License/Permit # | Page <u>2</u> o | of <u>2</u> | | | |
|--|---|--|---------|-------|-----------|-----------------------|-----------------|-------------|--|--|--|
| Ottey Middle Scribbi | 1201 | TEMPERATURE OBSERV | | | all, 1 🔨 | to post | | | | | |
| Item/Location | Temp F | Item/Location | | emp F | Item/Loca | tion | Te | emp l | | | |
| WIC inside mobile kitchen/milk | 42 | line 2 reach in cool | er (| 32 | | | | | | | |
| produce WIC/tomatoes | 42 | line 2 reach in cool | er (| 33 | | | | | | | |
| cucumber for refernce | 42 | line 2 milk cool | er (| 38 | | | | | | | |
| WIF ambient | -8 | | | | | | | | | | |
| WIF ambient | -11 | | | | | | | | | | |
| line 1 milk cooler ambient | 37 | | | | | | | | | | |
| line 1 reach in cooler | 37 | | | | | | | | | | |
| line 1 reach in cooler | 36 | | | | | | | | | | |
| Item AN INSPECTION OF YOUR EST | | SERVATIONS AND CORRECT ON THAS REEN MADE VOLID ATT | | | | HE CONDITIONS ORS | EDVED AND | | | | |
| Number NOTED BELOW: | AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: | | | | | | | | | | |
| In office portable, e | In office portable, employee RR with sink at 100F equipped | | | | | | | | | | |
| Paper goods and so | Paper goods and some dry storage | | | | | | | | | | |
| | Limited menu due to limited space | | | | | | | | | | |
| | Cooking in trailer, transporting to service line inside school via cambros, covered speed racks, covered with cleanable, zippered speed rack vinyl covers | | | | | | | | | | |
| | From mobile kitchen to inside school, covered by walkways and temporary covered awnings | | | | | | | | | | |
| | Stand alone WICs and WIF/not covered by walkways but everything removed or placed in is covered or in boxes | | | | | | | | | | |
| | Some sealed fruits or fresh fruit can be used next day, otherwise no leftovers | | | | | | | | | | |
| | Batch cooking for 4 lunches | | | | | | | | | | |
| | No hot leftovers, discarded daily | | | | | | | | | | |
| | Watch temps inside WIC (inside Mobile)/condenser has been replaced already | | | | | | | | | | |
| • | | | | | | | | | | | |
| | One hand sink at 104F equipped with soap and paper towels | | | | | | | | | | |
| J | Some caulking to be replaced between prep tables | | | | | | | | | | |
| | Vent hood filters clean at inspection | | | | | | | | | | |
| - | Sani bucket setup to 200ppm quats | | | | | | | | | | |
| | Using SFS17 sanitizer packets/also used in 3 comp for warewashing | | | | | | | | | | |
| ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' | 3 comp sink 116F | | | | | | | | | | |
| | Using dial thermos calibrated daily/log kept | | | | | | | | | | |
| | No hot holding in Mobile kitchen as food is cooked then transported immediately to service line | | | | | | | | | | |
| · · · · · · · · · · · · · · · · · · · | Temp logs kept daily outside WICs and WIF | | | | | | | | | | |
| - | To clean floor in produce WIC/ spilled milk | | | | | | | | | | |
| | Far right WIF lots of condensation/ protect foods under | | | | | | | | | | |
| | Area surrounding mobile food kitchen and coolers, freezers gated and locked to protect from students and others | | | | | | | | | | |
| | All units locked nightly | | | | | | | | | | |
| | Also cooking for headstart/using cambros and covered speed racks for transport | | | | | | | | | | |
| Cooking logs curren | Cooking logs current/kept daily | | | | | | | | | | |
| All foods commercially precook | All foods commercially precooked/heating and serving and prepping fresh fruits and vegetables/a few canned items such as baked beans | | | | | | | | | | |
| All plumbing approv | All plumbing approved by city | | | | | | | | | | |
| Serving line hand sink 108 | Serving line hand sink 108F equipped with soap and paper towels/cold line and steam wells off at inspection | | | | | | | | | | |
| Received by: (signature) Sandra Tune Inspected by: (signature) Christy Cor | | Print: Sandra | a T | un | е | Title: Person In Char | - | | | | |
| Inspected by: | to = 0 | RS Christy (| ^ort | 07 | | | | | | | |