☆ TDH

Texas Department of Health – Retail Foods Division
Retail Food Establishment Inspection Report

					Yes No	R		
San Code	Mo	Day	Yr	Insp. Time	FPM Certified	CFN	Permit No.	Risk Cat.

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

Establishment:	Owner:
Physical Address:	Zip: Phone: ( )

DEMERITS (5 Pts)	**Food (PHF) Temperature/Time Requirements** Violations Require Immediate Corrective Action Remarks	COS
	1. Proper Cooling for Cooked/Prepared Food	
	2. Cold Hold (41º F/45º F)	
	3. Hot Hold (140º F)	
	4. Proper Cooking Temperatures per PHF	
	5. Rapid Reheating (165º F in 2 Hrs)	

Food/Temperatures

DEMERITS (4 Pts)	**Personnel/Handling/Source Requirements** Violations Require Immediate Corrective Action Remarks	COS
	6. Personnel with Infections Restricted/Excluded	
	7. Proper/Adequate Handwashing	
	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)	
	9. Approved Source/Labeling	
	10. Sound Condition	
	11. Proper Handling of Ready-To-Eat Foods	
	12. Cross-Contamination of Raw/Cooked Foods/Other	
	13. Approved Systems (HACCP Plans/Time as Public Health Control)	
	14. Water Supply – Approved Source/Sufficient Capacity/Hot and Cold Under Pressure	
DEMERITS (3 Pts)	**Facility and Equipment Requirements** Violations Require Immediate Corrective Action, Not To Exceed 10 Days Remarks	**COS**
	15. Equipment Adequate to Maintain Product Temperature	
	16. Handwash Facilities Adequate and Accessible	
	17. Handwash Facilities with Soap and Towels	
	18. No Evidence of Insect Contamination	
	19. No Evidence of Rodents/Other Animals	
	20. Toxic Items Properly Labeled/Stored/Used	
	21. Manual Warewashing and Sanitizing at ( )ppm/temperature	
	22. Mechanical Warewashing and Sanitizing at ( ) ppm/temperature	
	23. Approved Sewage/Wastewater Disposal System, Proper Disposal	
	24. Thermometers Provided/Accurate/Properly Calibrated (± 2º F)	
	25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair	
	26. Posting of Consumer Advisories (Heimlich/Raw Shellfish Warning/Buffet Plate)	
	27. Food Establishment Permit	

Subtotals	**Other Violations –** Violations Require Corrective Action, Not To Exceed 90 Days or The Next Inspection, Whichever Comes First	
5 Pts		
4 Pts		
3 Pts		
Total Demerits	Inspected by:	Print:
Follow-up Insp. YES NO	Received by:	Print: Title:

Form No. E-3 (09/98)