



# Madison County Retail Food Establishment Inspection Report

Page 1 of 2

San Code		Date		Time In		Time Out		Establishment Number		Permit Number		Risk Category	
		2/4/2020		9:45		10:10				MCHP 58			
Purpose of Inspection: 1-Compliance 2-Routine 3-Field Investigation 4-Visit 5-Other													
Establishment: North Zulch School								Owner: N2ISD					
Physical Address: 11390 Fifth St.								Zip: 77872		Phone: (930) 399-2821			
OUT 5 Pts		IN	NA	NO	COS	Food Temperature/Time Requirements							
						Violations Require Immediate Corrective Action							
						Remarks							
						1. Proper Cooling for Cooked/Prepared Food							
						2. Cold Hold (41 degrees Fahrenheit /45 degrees Fahrenheit)							
						3. Hot Hold (135 degrees Fahrenheit)							
						4. Proper Cooking Temperatures							
						5. Rapid Reheating (165 degrees Fahrenheit in 2 Hrs)							
Item/Location/Temperature													
WIF - 5°F @ Milk Cooler #1 = 36°F Taco Meat H/H/60°F @													
WIC 34°F @ #2 = 34°F													
OUT 4 Pts		IN	NA	NO	COS	Personnel/Handling/Source Requirements							
						Violations Require Immediate Corrective Action							
						Remarks							
						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 Sources/Sufficient Capacity/Hot and Cold Under Pressure							
OUT 3 Pts		IN	NA	NO	COS	Facility and Equipment Requirements							
						Violations Require Immediate Correction, Not To Exceed 10 Days							
						Remarks							
						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/Mechanical Warewashing and Sanitizing at ( ) ppm/temperature							
						22. Manager Demonstration of Knowledge/Certified Food Manager							
						23. Approved Sewage/Wastewater Disposal System, Proper Disposal							
						24. Thermometers Provided/Accurate/Properly Calibrated (±2 degrees Fahrenheit)							
						25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair							
						26. Posting of Consumer Advisories (Heimlich/Disclosure/Reminder/Buffer Plate)							
						27. Food Establishment Permit							
Subtotal Other Violations – Require Corrective Action, Not to Exceed 90 Days or the Next Inspection, Whichever Comes First													
5pt		always a pleasure inspecting a well kept kitchen. Thank you for your commitment to food safety!											
4pt													
3pt													
100													
Total		Inspected by: [Signature]						Print: Dan Grooms					
F/U Yes/No		Received by: [Signature]						Print: Brenda Andrews Title: Director					