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FH-14



# San Patricio County Department of Public Health Retail Food Establishment Inspection Report

Reinspection Fee \$

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Date: 4-8-16	Time in: 10:45	Time out:	License/Permit #	Est. Type: R	Risk Category: 2	Page 4 of 4
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other			TOTAL SCORE			
Establishment Name: Adam's Cafe		Contact/Owner Name: OISD		* Number of Repeat Violations: ✓ Number of Violations COS: 3		
Physical Address:		City/County:	Zip Code:	Phone:	Follow-up: Yes No (circle one)	
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						
<b>Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 5 days</b>						
<b>Compliance Status</b> O U T I N N O N A C O S <b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)				<b>Compliance Status</b> O U T I N N O N A C O S <b>Employee Health</b>		
1. Proper cooling time and temperature				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
2. Proper Cold Holding temperature(41°F/ 45°F)				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
3. Proper Hot Holding temperature(135°F)				<b>Preventing Contamination by Hands</b> 14. Hands cleaned and properly washed/ Gloves used properly		
4. Proper cooking time and temperature				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N ✓)		
5. Proper reheating procedure for hot holding (165°F in 2 Hours)				<b>Highly Susceptible Populations</b> 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
6. Time as a Public Health Control; procedures & records				<b>Chemicals</b> 17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
<b>Approved Source</b> 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction				18. Toxic substances properly identified, stored and used		
8. Food Received at proper temperature				<b>Water/ Plumbing</b> 19. Water from approved source; Plumbing installed; proper backflow device		
<b>Protection from Contamination</b> 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				20. Approved Sewage/Wastewater Disposal System, proper disposal		
10. Food contact surfaces and Returnables; Cleaned and Sanitized at ppm/temperature						
11. Proper disposition of returned, previously served or reconditioned						
<b>Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days</b>						
<b>Compliance Status</b> O U T I N N O N A C O S <b>Demonstration of Knowledge/ Personnel</b>				<b>Compliance Status</b> O U T I N N O N A C O S <b>Food Temperature Control/ Identification</b>		
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
22. Food Handler/ no unauthorized persons/ personnel				28. Proper Date Marking and disposition		
<b>Safe Water, Recordkeeping and Food Package Labeling</b> 23. Hot and Cold Water available; adequate pressure, safe				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips		
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				<b>Permit Requirement, Prerequisite for Operation</b> 30. Food Establishment Permit (Current & Valid)		
<b>Conformance with Approved Procedures</b> 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				<b>Utensils, Equipment, and Vending</b> 31. Adequate handwashing facilities: Accessible and properly supplied, used		
<b>Consumer Advisory</b> 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label				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		
<b>Cos Items (1 Point) violations Require Corrective Action Not to Exceed 30 Days or Next Inspection, whichever Comes First</b>						
<b>Compliance Status</b> O U T I N N O N A C O S <b>Prevention of Food Contamination</b>				<b>Compliance Status</b> O U T I N N O N A C O S <b>Food Identification</b>		
34. No Evidence of Insect contamination, rodent/other animals				41. Original container labeling (Bulk Food)		
35. Personal Cleanliness/eating, drinking or tobacco use				<b>Physical Facilities</b> 42. Non-Food Contact surfaces clean		
36. Wiping Cloths; properly used and stored				43. Adequate ventilation and lighting; designated areas used		
37. Environmental contamination				44. Garbage and Refuse properly disposed; facilities maintained		
38. Approved thawing method				45. Physical facilities installed, maintained, and clean		
<b>Proper Use of Utensils</b> 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used				46. Toilet Facilities; properly constructed, supplied, and clean		
40. Single-service & single-use articles; properly stored and used				47. Other Violations		
Received by: <i>[Signature]</i>				Print: <i>[Signature]</i>		Title: Person In Charge/ Owner
Inspected by: <i>[Signature]</i>				Print: <i>[Signature]</i>		Business Email:

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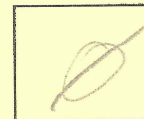
FH-7



# San Patricio County Department of Public Health

## Retail Food Establishment Inspection Report

Reinspection Fee \$



Date: 4-9-16	Time in: 10:45	Time out:	License/Permit #	Est. Type: R	Risk Category: 2	Page 1 of 2
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other		TOTAL/SCORE				
Establishment Name: Eden Cafeteria		Contact/Owner Name: OLSO		* Number of Repeat Violations: ✓ Number of Violations COS:		1
Physical Address:		City/County:	Zip Code:	Phone:	Follow-up: Yes No (circle one)	

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

Compliance Status						Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status						Employee Health	R
OUT	IN	NO	NA	COS				OUT	IN	NO	NA	COS			
					1. Proper cooling time and temperature									12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2. Proper Cold Holding temperature(41°F/ 45°F)									13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
					3. Proper Hot Holding temperature(135°F)									Preventing Contamination by Hands	
					4. Proper cooking time and temperature									14. Hands cleaned and properly washed/ Gloves used properly	
					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 X)	
					6. Time as a Public Health Control; procedures & records									Highly Susceptible Populations	
					Approved Source									16. Pasteurized foods used; prohibited food not offered	
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction									Pasteurized eggs used when required	
					8. Food Received at proper temperature									Chemicals	
					Protection from Contamination									17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting									18. Toxic substances properly identified, stored and used	
					10. Food contact surfaces and Returnables; Cleaned and Sanitized at ppm/temperature									Water/ Plumbing	
					11. Proper disposition of returned, previously served or reconditioned									19. Water from approved source; Plumbing installed; proper backflow device	
														20. Approved Sewage/Wastewater Disposal System, proper disposal	

### Priority, Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Demonstration of Knowledge/ Personnel	R	Compliance Status						Food Temperature Control/ Identification	R
OUT	IN	NO	NA	COS				OUT	IN	NO	NA	COS			
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)									27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
					22. Food Handler/ no unauthorized persons/ personnel									28. Proper Date Marking and disposition	
					Safe Water, Recordkeeping and Food Package Labeling									29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
					23. Hot and Cold Water available; adequate pressure, safe									Permit Requirement, Prerequisite for Operation	
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled									30. Food Establishment Permit (Current & Valid)	
					Conformance with Approved Procedures									Utensils, Equipment, and Vending	
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions									31. Adequate handwashing facilities: Accessible and properly supplied, used	
					Consumer Advisory									32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label									33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

### Core Items (6 Points) violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Prevention of Food Contamination	R	Compliance Status						Food Identification	R
OUT	IN	NO	NA	COS				OUT	IN	NO	NA	COS			
					34. No Evidence of Insect contamination, rodent/other animals									41. Original container labeling (Bulk Food)	
					35. Personal Cleanliness/eating, drinking or tobacco use									Physical Facilities	
					36. Wiping Cloths; properly used and stored									42. Non-Food Contact surfaces clean	
					37. Environmental contamination									43. Adequate ventilation and lighting; designated areas used	
					38. Approved thawing method									44. Garbage and Refuse properly disposed; facilities maintained	
					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 clean	
					40. Single-service & single-use articles; properly stored and used									47. Other Violations	

Received by: Lee Ann Lopez  
 (signature)  
 Inspected by: Joe Hernandez  
 (signature)

Print: Lee Ann Lopez  
 Print: Joe Hernandez

Title: Person In Charge/ Owner  
 Business Email: