

FOOD SERVICE ESTABLISHMENT

YOU ARE THE HEALTH INSPECTOR

How to prepare for a successful health inspection

?

How can you make sure that your restaurant is prepared for your next health inspection?

How can you limit the number of demerits or violations? How can you assure that your restaurant is clean and protects the health of your patrons? How can you reduce the chances of being investigated for a foodborne illness? How can you help keep negative comments off social media platforms?

Become your restaurant's health inspector:

- ✓ Arrive unannounced, come in through the front door like the health inspector.
 - This will help you see how your staff reacts to the inspector and help staff become familiar with the inspection process.
- ✓ Use the same form and Rules (Texas Food Establishment Rules) that is used by Galveston County Health District inspectors. Go to http://www.dshs.texas.gov or we will provide you with a copy.
 - o Complete entire form and total up the demerits as you see them.
- ✓ Conduct a thorough inspection.
 - o Make sure to inspect your entire operation.
- ✓ Review your results and make necessary corrective actions.
 - Review your inspection results with your staff and use this information to help guide you on your training needs.
- ✓ Utilize the attached weekly self-inspection checklist or create your own.



Texas Department of State Health Services Retail Food Establishment Inspection Report

Da	ate:				Time in:	Time out:	Licens	e/Peri	nit #						Est. Type Risk Category Page o	f
rı	urpo	se o	ı ın	spec	ction: 1-Coi	триапсе	Z-Koutine			3- I	rieia	Inv	estig	gatio	on 4-visit 5-otner 101AL/S	CUKE
Es	stabl	ishn	nent	Nar	ne:		Contact/Own	er Na	me:						□Number of Repeat Violations: □Number of Violations COS:	
Pł	iysic	al A	ddr	ess:			City/County:			Zip	o Coo	le:	P	hone	e: Follow-up: Yes No (circle one)	
N	1ark	the a	appro		npliance Status: Out = te points in the OUT box										t applicable COS = corrected on site R = repeat violation box for IN, NO, NA, COS Mark an asterisk ' ☐ in appropriate bo	ox for R
					Pr	iority Items	(3 Points) violati	ons R	equi						tive Action not to exceed 3 days	
0	ompl I	anc N	e Sta N	C	Time and T	emperature for	r Food Sofoty		R	0	Comp I		e Sta N	C		R
U T	N	0	A	o s	(F =	degrees Fahrer	nheit)			U	J N	N O	A	o s	* *	
					Proper cooling tim	ie and temperati	ire								12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2. Proper Cold Holdi	ng temperature	(41°F/ 45°F)								13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
					3. Proper Hot Holdin						<u> </u>				Preventing Contamination by Hands	
					4. Proper cooking tin										14. Hands cleaned and properly washed/ Gloves used properly	
					Proper reheating p Hours)	rocedure for no	t notding (165°F in .								15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_)	
					6. Time as a Public F			S			1				Highly Susceptible Populations	
						Approved Sour	ce								16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtai good condition, safe, destruction										Chemicals	
					8. Food Received at p	proper temperat	ure								17. Food additives; approved and properly stored; Washing Fru	its
	<u> </u>				Protecti	on from Conta	mination			-					& Vegetables 18. Toxic substances properly identified, stored and used	
					9. Food Separated & preparation, storage,	protected, prev	ented during food								Water/ Plumbing	
					10. Food contact surf Sanitized at		nables ; Cleaned and								19. Water from approved source; Plumbing installed; proper backflow device	
					11. Proper disposition reconditioned	n of returned, p	reviously served or								20. Approved Sewage/Wastewater Disposal System, proper disposal	
						riority Foun	dation Items (2	Poin	ts) v	iola	tions	Reg	uire	e Co.	rrective Action within 10 days	
O U	I N	N O	N A	C 0	Demonstrati	ion of Knowled	ge/ Personnel		R	U	J N	N O	N A	C 0	Food Temperature Control/ Identification	R
Т				S	21. Person in charge and perform duties/ (e,		Т				S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
					22. Food Handler/ no										28. Proper Date Marking and disposition	,
					·	Labeling	nd Food Package								29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips	/
					23. Hot and Cold Wa			è			1				Permit Requirement, Prerequisite for Operation	
					 Required records destruction); Package 	available (shell ed Food labeled	stock tags; parasite								30. Food Establishment Permit (Current & Valid)	
						e with Approv									Utensils, Equipment, and Vending	
					25. Compliance with HACCP plan; Variar processing methods;	nce obtained for	specialized								31. Adequate handwashing facilities: Accessible and properly supplied, used	
					Co	onsumer Advis	ory								32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
					26. Posting of Consu foods (Disclosure/Re	mer Advisories	; raw or under cooke Plate)/ Allergen Labe	d I							33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
					1				ction	Not	to E	xcee	ed 90) Da	ys or Next Inspection , Whichever Comes First	
O U T	_	N	N	C 0	D				R	U T	I	N O	N A	C O S	Food Identification	R
	I N	0	A	š	Preventio	on of Food Con	tamination			T	'			S		
	I N	0	A	Š	34. No Evidence of I animals	nsect contamina	ntion, rodent/other			Т				S	41.Original container labeling (Bulk Food)	
	I N	Ö	A	Š	34. No Evidence of I animals 35. Personal Cleanlin	nsect contamina	ation, rodent/other			Т				S	Physical Facilities	
	I N	0	A	S	34. No Evidence of I animals	nsect contamina ness/eating, drin roperly used an	ation, rodent/other			Т				S	C	
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Item No.

1 Cooling

• TCS* food cooled from 135° F to 70° F more than 2 hours OR 135° F to 41° F (45° F) More than 6 hours; OR prepared food cooled to 41° F (45° F) more than 4 hours:

*Action: Voluntary destruction, rapid reheating of cooked foods if less than 4 hours

2 Cold Hold

• TCS food held above 41° F (45° F) more than 4 hours: *Action: Voluntary destruction*

• TCS food held above 41° F (45° F) <u>less than</u> 4 hours: *Action: Rapid cool (e.g. ice bath)*

3 Hot Hold

• TCS food held below 135° F more than 4 hours: *Action: Voluntary destruction*

• TCS food held below 135° F <u>less than</u> 4 hours: *Action: Rapid reheats to 165° F or more*

4 Cooking

TCS food undercooked:

Action: Re-cook to proper temperature

5 Rapid Reheating

• TCS food improperly reheated: *Action: Reheat rapidly to 165° F*

7 Approved Source/Sound Condition

• Foods from unapproved sources/unsound condition: *Action: Voluntary destruction*

9 Cross-Contamination of Raw/Cooked Foods

 Ready-To-Eat food contaminated by raw TCS food: *Action: Voluntary destruction of ready-to-eat foods*

14 Handwashing

Food employees observed not washing hands:
 Action: Instruct employees to wash hands as specified in the Rules.

15 Proper Handling of Ready-to-Eat Foods

• Employee did not properly wash and sanitize hands before touching ready-to-eat food with Bare hands:

Action: Voluntary destruction

19, 23 Water Supply

• Facility does not have water for washing hands, preparing food, or cleaning equipment/utensils: *Action: Voluntary suspension of food preparation*

^{*} Time/Temperature Control for Safety (TCS)

Establish	ment Name:	Physical A	Address:	C	City/State:		License/Permit #	Page	of
			TEMPERATUR	E OBSERVAT	IONS				
Item/Loc	ation	Temp	Item/Location	E OBSERVIII	Temp	Item/Loca	tion		Temp
		0	BSERVATIONS AND	CORRECTIV	E ACTION	NS			
Item Number	AN INSPECTION OF YOUR NOTED BELOW:						HE CONDITIONS OBSEF	RVED A	ND
									-
Received (signature)	by:		Print:				Title: Person In Charge	/ Owner	
Inspected (signature)			Print:				Samples: Y N # coll	ected	

Food Service Manager Self-Inspection Checklist



Date:	Observer:

Use this checklist at least once per week to help identify any areas that may need improvement. We recommend that you take the necessary corrective action and keep this record in a notebook for future reference

Note: Yellow highlighted items are Critical Items that require immediate action.

Check List Item	Yes	No	Corrective Action
Personal Dress and Hygiene			
Employees wearing proper clean uniform; fingernails			
are short, unpolished, clean, if painted/fake nails -			
gloved			
Hair restraint is worn			
Employees preparing foods are not wearing jewelry on			
arms or rings (except smooth band)			
Employees wash hands only at hand sinks; wash hands thoroughly, and at start of work and after breaks			
Employees observed washing hands between tasks			
(handling raw meat, garbage, mop, etc.)			
Employees use good hygiene practices while handling			
food			
Open sores, cuts, splints or bandages on hands shall be			
covered while handling food Employees free of illness, take appropriate action when			
coughing or sneezing			
Employees do not eat, drink or smoke in food			
preparation, food service or food storage areas.			
Certified Food Manager(s) on-site and supervising food			
staff			
Food Receiving and Storage Practices			
Food Items are received from approved sources			
Food is wholesome and in good condition			
Upon receipt, food items are at proper temperatures			
opon receipt, rood items are at proper temperatures			
All food and paper supplies are 6 inches off of the floor			
All food is properly labeled			
Tan room to property tabeled			
Food storage rooms are clean and organized			
The FIFO (First In, First Out) method of inventory is			
being practiced			
There is no bulging or leaking canned goods in storage			
Cold Storage of Food			
Refrigerator temperatures are 40°F or less			Date:

Check List Item	Yes	No	Corrective Action
Cold Storage of Food Continued			
cold Storage of 1 ood continued			
Cold foods are stored or displayed at 41°F or below			Date: Temp: ° F
Frozen foods are frozen in freezer			
Food products are covered within walk-in refrigerator			
Previously prepared Potentially Hazardous Foods (PHFs)			
are labeled with date and time of preparation			
Prepared/opened PHFs held more than 24 hours, labeled with "use by" date.			
Raw eggs, seafood, meat and poultry stored separate and below ready-to-eat foods			
Refrigerators and freezers maintained clean (floors, walls, ceiling, fans and shelving)			
Thermometers are visible to staff and accurate on			
refrigerators and freezers			
Food is stored 6 inches off floor in walk-ins			
Food Preparation Practices			
Frozen foods are thawed properly under refrigeration,			
cold running water, part of continuous cooking process			
Food contact surfaces cleaned and conitized			nom conitizor
Food contact surfaces cleaned and sanitized			ppm sanitizer
Fruits and vegetables washed before preparation			
Cross contamination avoided during food preparation			
Separate cutting boards used for raw PHFs and all other			
foods			
Hands and aguinment washed between tasks			
Hands and equipment washed between tasks Prepared PHFs cooled from 135°F to 70°F within 2			Temp: degrees °F/Time:
hours and to 41°F within an additional 4 hours			Temp:degrees °F/Time:
Hand contact with ready-to-eat food minimized; food			1
should be handled with utensils, clean gloved hands			
Remaining foods served to customers discarded (except			
prepackaged)			
Cooking and Service			
Thermometers are calibrated and sanitized between each use			
Thermometers are used to verify food temperatures			
Hot PHFs held at 135°F or above			
Cold PHFs held at 41°F or below			
Time as a Public Health Control policy/procedures in			
place – PHF cooked, served or discarded at end of 4			
hours (no raw eggs for Highly Susceptible Population) Sliced beef, steaks, fish and eggs served immediately			
cooked to 145°F / 15 seconds			
Ground meat, pork and pooled eggs for later service are			
cooked to 155 °F / 15 seconds			
Poultry, stuffed meat and stuffed pasta, PHF cooked in			
microwaves, and prepared PHF cooked/reheated to			
165 °F / 15 seconds (reheat using stoves, ovens, grills, and microwaves only)			
and microwaves only)			

Check List Item	Yes	No	Corrective Action			
Cooking and Service Continued						
"Consumer Advisory" on menu or posted						
Kitchen and Equipment						
All food equipment is clean and in good						
repair						
Food service sinks are cleaned and sanitized						
before use						
Three-compartment sink is properly set up						
for ware washing. Sanitizing rinse is at						
proper concentration. Test kits on site			ppm chlorine/quaternary/iodine			
Hand sinks accessible, in good repair and stocked with soap and paper towels						
All food service equipment is washed,						
rinsed, and sanitized. Equipment is air dried						
Dishwasher final rinse at proper sanitizer			ppm chlorine			
concentration or temperature. Test kit or			ppin enforme			
thermometer present			°F			
Chemicals are labeled and stored separate						
from or below food and single service items						
All small equipment and utensils, including						
cutting boards, are sanitized between uses						
Work surfaces are clean to sight and touch.						
Washed and sanitized between uses						
Facility						
Water is from an approved source						
Hot and cold running water under pressure						
during hours of operation						
Proper sewage and waste disposal						
The per contrage and made and perant						
Proper plumbing for equipment (open site						
drain, air gaps, back flow prevention)						
Walls, floors and ceilings kept clean and in						
good repairs						
Restrooms cleaned and stocked with hand						
soap, paper towels, and waste can						
Effective pest control in use. Free of rodent and insect infestations. Doors and windows						
closed or covered with screens in good						
repair.						
Kitchen garbage cans are emptied as						
necessary and cleaned						
Dumpster lids are kept closed and dumpster						
area kept clean						
Events that may require imm	ediate clos	sure				
Fire, sewage back-up, no hot/cold running			Galveston County Health District:			
water, no electricity, flooding, utility	IIIIIIeuiatei		-			
interruptions, inability to clean and sanitize	During business hours 409-938-2411					
	After hours 409-938-7221					