

# **CITY OF ENNIS**

# **Retail Food Service Establishment Inspection Report**

Date:			Time in:	me in: Time out:		License/Po	ermi	nit #						Est. Type Risk Category Page 1 of 2						
Purpose of Inspection: 1-Compliance 2-Routine						П	3	-Fiel	d Ir	ivest	igati	ion	4-Visit 5-Other TOTAL/SCO	RE						
Establishment Name: Contact/Owner I								act/Owner N	lamo	e:	* Number of Repe					* Number of Repeat Violations:				
															✓ Number of Violations COS:					
Physical Address: City/County:									Zip Code: Phone:				one	Follow-up: Yes No (circle one)						
Compliance Status: Out = not in compliance IN = in compliance								NO	) – n	- not observed		d N	NA - not		ot applicable COS = corrected on site R = repeat violation					
										checkmark in appropriate be										
					Prio	rity Items	(3 Points)	) violations	Req	uire	Imn	nedi	iate (	Corre	ecti	ive Action not to exceed 3 days				
Compliance Status											_		Statu							
O U	I N	O A O S (F = degrees Fahrenheit)				R			J N (			O	F . 7							
T								T			s									
			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 discheres, 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 pro-	cedure for ho	t holding (16	65°F in 2								15. No bare hand contact with ready to eat foods or approved				
					Hours)			0 1			ш					alternate method properly followed (APPROVED YN)				
					6. Time as a Public Hea	proved Sour		& records				-				Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered				
					Ap	proved Sour	ce .									Pasteurized eggs used when required				
					7. Food and ice obtaine	* *														
					good condition, safe, ar destruction	nd unadultera	ted; parasite	;								Chemicals				
					8. Food Received at pro	oper temperat	ure									17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
					Protection	from Conta	mination									18. Toxic substances properly identified, stored and used				
					9. Food Separated & pr			g food								Water/ Plumbing				
					preparation, storage, dis			1 1								10 W . C 1 DI 1' ' . II I				
i					10. Food contact surfact Sanitized at	ppm/tempera		aned and								19. Water from approved source; Plumbing installed; proper backflow device				
					11. Proper disposition of			rved or								20. Approved Sewage/Wastewater Disposal System, proper				
_					reconditioned	· 4 E	1 41 T4	(2 D	• .		7				~	disposal				
Ω	Т	N	N	С	Pri	ority Foun	idation Ite	ems (2 Po	Ints R	) via		ons I	_		C	rective Action within 10 days	R			
O U T	I N	N O	N A	C O S	Demonstration				K			N	0	A	o s	Food Temperature Control/ Identification	K			
					21. Person in charge pro											27. Proper cooling method used; Equipment Adequate to				
					and perform duties/ Cer 22. Food Handler/ no u							-		-		Maintain Product Temperature  28. Proper Date Marking and disposition				
							nercone/ nerc	connel								29. Thermometers provided, accurate, and calibrated; Chemical/				
					Safe Water, Reco											29. Thermometers provided, accurate, and cambrated, Chemical				
					Safe Water, Reco											Thermal test strips				
					Safe Water, Reco	rdkeeping ar Labeling	nd Food Pac	ckage								*				
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Form CWMS DHS-06 (Revised 01-2016)

Business Email:

# CITY OF ENNIS

### **Retail Food Establishment Inspection Report**

# **Corrective Actions to Ensure Safe Food**

#### 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* 

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<sup>\*</sup> Time/Temperature Control for Safety (TCS)



# CITY OF ENNIS Department of Health Services Retail Food Establishment Inspection Report

Establishr	ment Name:	Physical Address:			Date/Time		License/Permit # Pag		of
			TEMPERATURE	ORSERVAT	TIONS				
Item/Loc	ation	Temp In/Out	Item/Location	ODSERVA	Temp In/ Out	Item/Locat	ion	Гетр <sub>In/ Ou</sub>	
		F					-		, <b>,</b> , , , , , ,
		ODC	TEDELA PRODICI AND	CORRECTE	E/E A C/ETON	Ia			
Item	AN INGREGION OF VOLUE FO		SERVATIONS AND				E COMPTTIONS ORGE	VIED A	· ID
Number	AN INSPECTION OF YOUR ES' NOTED BELOW:	TABLISHMEN	II HAS BEEN MADE. Y	OUR ATTENT	TON IS DIREC	CTED TO TH	IE CONDITIONS OBSER	(VED AI	ND
_						_			
Received (signature)			Print:				Title: Person In Charge	/ Owner	
Inspected	l by:		Print:				Samples: Y N # coll	ected	