



FOOD ESTABLISHMENT INSPECTION REPORT

AUSTIN/TRAVIS COUNTY HEALTH AND HUMAN SERVICES DEPARTMENT
Environmental Health Services Division



Phone: (512) 978-0300

Austin, Texas 78714

Email: EHSD.Service@austintexas.gov

Insp. Date:	Time in:	Time out:	Permit #	Permit Expires:	Type: Retail _____ Service _____	JURIS	DIST	IFA
Purpose of Inspection: (circle one) 1-Routine 2-Follow-Up 3-Complaint 5-Other								TOTAL SCORE
Establishment Name:			Business Email Address:			# of Staff: _____		
Physical Address:						# of Food Handlers: _____		
						Follow-up Required? YES NO		

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														
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)				R	OUT	IN	NO	NA	COS	Employee Health/ Good Hygienic Practices				R
					1. Proper cooling time and temperature										12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
					2. Proper cold holding temperature (41F/45F)										13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
					3. Proper hot holding temperature (135F)					Prevention 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 (165F in 2 hours)										15. No bare hand contact with ready to eat foods or approved alternate method properly followed				
					6. Time as a Public Health Control; procedures & records					Highly Susceptible Populations									
					Approved Source										16. Pasteurized foods used; prohibited food not offered pasteurized eggs used when required				
					7. Food and ice obtained from approved source; food in good condition, safe, and unadulterated					Chemicals									
					8. Food received at proper temperature										17. Food additives; approved and properly stored				
					Protection from Contamination										18. Toxic substances properly identified, stored and used				
					9. Food separated & protected prevented during food preparation, storage, and display					Water/Plumbing									
					10. Food contact surfaces; cleaned and sanitized										19. Water from approved source; plumbing installed; backflow device				
					11. Proper disposition of returned, previously served, reconditioned, & unsafe food										20. Approved sewage/wastewater disposal system, proper disposal				

Priority Foundation Items (2 Points)					Violations Require Corrective Action not to exceed 10 days														
OUT	IN	NO	NA	COS	Demonstration of Knowledge/Personnel				R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification				R
					21. Person in charge present, demonstrating 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 Food and Water										29. Plant food properly cooked for hot holding				
					23. Hot and cold water available; adequate pressure										30. Thermometers provided, accurate, and calibrated; chemical/ thermal test strips				
					24. Required records available; shellstock tags, parasite destruction					Utensils, Equipment, and Vending									
					Conformance with Approved Procedures										31. Adequate handwashing facilities: accessible and properly supplied				
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods										32. Food and non-food contact surfaces cleanable, properly designed, constructed, and used				
					Consumer Advisory										33. Warewashing facilities; installed, maintained, used & sanitizing at _____ppm/temp; service sink or curb cleaning facility provided				
					26. Posting of Consumer Advisories; raw or under-cooked foods (disclosure/reminder/buffet plate)/allergen labeling														

Core Items (1 Point)					Violations Require Corrective Action not to exceed 90 days or next inspection, whichever comes first														
OUT	IN	NO	NA	COS	Prevention of Food Contamination				R	OUT	IN	NO	NA	COS	Food Identification				R
					34. No evidence of insect contamination, rodent/other animals										41. Food properly labeled; original container (Bulk Food)				
					35. Personal cleanliness/proper eating, tasting, drinking, tobacco					Physical Facilities									
					36. Wiping cloths; properly used and stored										42. Non-Food Contact surfaces clean				
					37. Environmental contamination/washing fruits and vegetables										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 & clean (floors, walls, ceilings)				
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/in-use utensils; properly used										46. Toilet facilities; properly constructed, supplied, and clean, adequate # of restrooms				
					40. Single-service & single-service articles; properly stored and used										47. Food Establishment Permit (current, valid & posted in accordance with all City of Austin ordinances) Current _____ Prominent _____				

Received by: (signature)	Print:	Title: Person in Charge/Owner
Inspected by: (signature)	Print:	Business Phone #

10/8/15

Please complete our Environmental Health Services survey at www.surveymonkey.com/s/EHSDSurvey