

Explanation of Food Establishment Inspection Violations

Items 1 – 27 are Major Violations – Establishments must take corrective action immediately.

Item 1. Proper Cooling for Cooked/Prepared Food – cooked potentially hazardous food shall be cooled from 135° F. to 70°F. within two hours and from 70°F to 41°F within four hours

Item 2. Cold Hold – Except during preparation, cooking, or cooling, or when time is used as a public health control; potentially hazardous food shall be maintained at 41°F or below

Item 3. Hot Hold – Potentially hazardous food that is cooked to the proper temperature and for the specified time and received hot shall be at a temperature of 135° F

Item 4. Proper Cooking Temperatures – Raw animal foods shall be cooked to heat all parts of the food to a minimum temperature of 145°F for raw shell eggs, 155°F for pork, meat, fish, game animals, and 165°F for all poultry

Item 5. Rapid Reheating – Potentially hazardous food that is cooked cooled and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165°F within two hours.

Item 6. Personnel with Infections, Restricted, or Excluded – Food Manager shall exclude a food employee from the food establishment if the food employee is diagnosed with an infection agent: Norovirus, hepatitis A, Salmonella typhi, Shigella spp., shiga toxin-producing Escherichia coli., and restrict a food employee from working with exposed food; clean equipment, utensils, and linens, unwrapped single-service or single use articles if the employee is experiencing persistent sneezing, coughing, or a runny nose that causes a discharge from the eyes, nose, or mouth.

Item 7. Proper/Adequate Handwashing – Food employees shall keep their hands and exposed portions of their arms clean. Food employees shall clean their hand and exposed portions of their arms with a cleaning compound in a lavatory that is equipped with water at a temperature of at least 100°F by vigorously rubbing together the surfaces of their lathered hands and arms for at least 20 seconds and thoroughly rinsing with clean water.

Item 8. Good Hygienic Practices – An employee shall eat, drink, or use any form of tobacco in designated areas where the contamination of exposed food; clean equipment, utensils and linens; unwrapped single-service and single use articles; or other items needing protection.

Item 9. Approved Source/Labeling – Food prepared in a private home or from an unlicensed food manufacturer or wholesaler, is considered to be from an unapproved source and may not be used or offered for human consumption in a food establishment. Shell stock shall be obtained in containers bearing legible source identification tags or labels that are affixed by the harvester and each dealer that deperates, ships, or reships the shell stock as specified in the Texas Molluscan Shellfish Rules.

Item 10. Sound Condition – Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants, Ice used as a medium for cooling the exterior surfaces of food such as melons or fish, packaged food such as canned beverages, or cooling coils and tubes of equipment may not be used for human consumption.

Item 11. Proper Handling of Ready-to-Eat Foods – If used, single-use gloves shall be used for only one task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or an when interruption occurs in the operation.

Item 12. Cross-Contamination of Raw/Cooked Foods/Other – Food shall be protected from cross-contamination by separating raw animal foods during storage, preparation, holding, and display from 1. Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as vegetables and 2. Cooked ready-to-eat food.

Item 13. Approved Systems – With the exception of individual meal portions served or repacked for sale from a bulk container upon a consumer's request, refrigerated, ready-to-eat potentially hazardous food prepared and held refrigerated for more than 24 hours in a food establishment shall be clearly marked at the time of preparation to indicate the date, including the day of preparation, by which the food shall be consumed seven calendar days or less from the date of food preparation if the temperature is maintained at 41°F.

Item 14. Water Supply-Approved Source/Sufficient Capacity/Hot and Cold Under Pressure – The water source and system shall be of sufficient capacity to meet the water demands of the food establishment. Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the food establishment.

Item 15. Equipment Adequate to Maintain Product Temperature – Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide legal food temperatures.

Item 16. Hand Wash Facilities Adequate and Accessible – A hand washing lavatory shall be located to allow convenient use by employees in food preparation, food dispensing, and ware washing areas and in or immediately adjacent to toilet rooms. A hand washing lavatory shall be maintained so that it is accessible at all times.

Item 17. Hand Wash Facilities with Soap and Towels – Each hand washing lavatory or group of two adjacent lavatories shall be provided with a supply of hand cleaning liquid, powder, or bar soap. Each hand washing lavatory or group of adjacent lavatories shall be provided with individual, disposable towels, or a continuous towel system that supplies the user with a clean towel or a heated-air hand drying device.

Item 18. Evidence of Insect Contamination- Insects and other pests shall be controlled to minimize their presence within the physical facility and its contents and on the contiguous land or property under the control of the permit holder.

Item 19. Evidence of Rodent/Other Animals – The presence of rodents and other animals/pests shall be controlled by using methods, if pests are found, such as trapping devices or other pest control means.

Item 20. Toxic Items Properly Labeled/Stored/Used – Containers of poisonous toxic materials and personal care items shall bear a legible manufacturer's label. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the materials.

Item 21. Manual/Mechanical Warewashing and Sanitizing at ()ppm/Temperature – A sink with at least three compartments shall be provided for manually washing, rinsing and sanitizing equipment and utensils. After being cleaned, equipment food contact surfaces and utensils shall be sanitized in chemical, manual or mechanical operations including the application of sanitizing chemicals by immersion, manual swabbing, brushing, or pressure spraying methods. In a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 194°F or less than 165°F for a stationary rack, single temperature machine.

Item 22. Manager Demonstration of Knowledge/Certified Food Manager – The Certified Food Manager will have his ID posted in the Facility. The Person in charge shall demonstrate knowledge by; complying with the rules by having not critical violations; being a certified food protection manager; responding correctly to the inspector's question as they relate to the specific food operations.

Item 23. Approved Sewage/Wastewater Disposal System, Proper Disposal – Sewage shall be disposed through an approved facility that is a public sewage treatment plant or an individual sewage disposal system that is sized, constructed, maintained, and operated according to law.

Item 24. Thermometers Provided/Accurate/Properly Calibrated – Food temperature measuring devices that are scaled only in Fahrenheit shall be accurate to plus or minus 2 degrees Fahrenheit in the intended range of use.

Item 25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair – Multi use food-contact surfaces shall be smooth, free of breaks, open seams, cracks, chips, pits, and similar imperfections; free of sharp internal angles, corners, and crevices; finished to have smooth welds and joints. Equipment, food-contact surfaces, and utensils shall be clean to sight and touch. Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning.

Item 26. Posting of Consumer Advisories – If raw shellfish are sold for public consumption, a Consumer Advisory must be posted which says, "There is a risk associated with consuming raw oysters or any raw animal protein. If you have a chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of illness from raw oyster, and should eat oysters fully cooked. If unsure of your risk, consult your physician."

Item 27. Food Establishment Permit/Inspection Report – A person may not operate a food establishment without a valid permit to operate issued by the regulatory authority. The food establishment's inspection report is not posted in clear view of the public.