
	<b>RETAIL FOOD INSPECTION REPORT</b> 2703 Veterans Dr. Pearland, Texas 77584 281.652.1766	<b>SCORE: 96</b>  Violations COS: 0 Violations Repeat: 0 Follow Up Required? No
Date: 02/27/2025	Site Name: LIZER FOOD MART	Page 1 of 2
License: FP20-00250	Address: 3501 MAIN ST	
Person in Charge:		Business Phone:
Business Email:		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS				
Foodborne Illness Risk Factors are important practices identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.				
IN=In Compliance    OUT=Out of Compliance    NO=Not Observed    NA=Not Applicable    PV=Point Value COS=Corrected on site    R=Repeat Violation				
##	Description	Status	PV	
Supervision				
1.	Person in charge present, demonstrates knowledge, performs duties	IN	2	
1a.	Permit to operate valid	IN	2	
2.	CFM/FH certifications valid, present	IN	2	
Employee Health				
3.	Mgmt, regular/conditional employees; knowledge, responsibilities, reporting	IN	3	
4.	Proper use exclusion/restriction	IN	2	
5.	Procedures--vomiting/diarrheal events	IN	2	
Good Hygienic Practices				
6.	Proper eating/drinking/tobacco/vape use	IN	1	
7.	No discharge from eyes/nose/mouth	IN	1	
Preventing Contamination by Hands				
10.	Adequate handwashing facilities--properly supplied/accessible/used	IN	2	
8.	Hands clean, properly washed	IN	3	
9.	No bare hand contact with RTE, approved alternate procedures followed	IN	3	
Approved Source				
11.	Food obtained from approved source	IN	3	
12.	Food received at proper temperature	IN	1	
13.	Food good condition/safe/unadulterated	IN	2	
##	Description	Status	PV	
14.	Required records available: shellstock tags, parasite destruction	IN	1	
Protection from Contamination				
15.	Food separated, protected from contamination	IN	3	
16.	Food contact surfaces cleaned, sanitized	OUT	3	
17.	Proper disposition returned/unsafe food	IN	1	
Time/Temperature Controlled for Safety				
18.	Proper cooking time/temperature	IN	3	
19.	Proper reheating procedures	IN	3	
20.	Proper cooling time/temperature	IN	3	
21.	Proper hot holding/temperature	IN	3	
22.	Proper cold holding temperature	IN	3	
23.	Proper date marking, disposition	IN	3	
24.	Time as PH control procedures, records	IN	3	
Consumer Advisory				
25.	Consumer advisory provided for raw & undercooked foods	IN	2	
Highly Susceptible Populations				
26.	Pasteurized food used; prohibited food not offered	IN	1	
Food/Color Additives and Toxic Substances				
27.	Food additives approved/properly used	IN	2	
28.	Toxics properly identified/stored/used	IN	2	

GOOD RETAIL PRACTICES				
Good retail practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.				
##	Description	Status	PV	
Safe Food and Water				
30.	Pasteurized eggs used where required	IN	1	
31.	Water and ice from approved source	IN	1	
32.	Variance obtained specialized processing	IN	1	
Food Temperature Control				
33.	Proper cooling methods used; adequate equipment for temperature control	IN	2	
34.	Plant food proper cook for hot holding	IN	2	
35.	Approved thawing methods used	IN	1	
36.	Thermometers provided, accurate	IN	1	
Food Identification				
37.	Food properly labeled; original container	IN	1	
Prevention of Food Contamination				
38.	Insects/rodents/animals/sign not present	IN	1	
39.	Contamination prevented during food preparation/storage/display	IN	3	
40.	Personal hygiene, jewelry, hair restraints	IN	1	
41.	Wiping cloths properly used, stored	IN	1	
42.	Washing fruits and vegetables	IN	1	
##	Description	Status	PV	
Proper Use of Utensils				
43.	In-use utensils properly stored/handled	IN	1	
44.	Utensils, equipment, & linens: properly stored /dried/handled	OUT	1	
45.	Single-use/service; proper storage, use	IN	1	
46.	Gloves used properly	IN	1	
Utensils, Equipment, and Vending				
47.	Food/nonfood surfaces cleanable, properly designed /constructed used	IN	1	
48.	Warewashing facilities installed, maintained/used test strips present	IN	1	
49.	Nonfood contact surfaces clean	IN	1	
Physical Facilities				
50.	Hot/cold water available, safe pressure	IN	2	
51.	Plumbing installed, backflow devices	IN	2	
52.	Sewage/wastewater proper disposal	IN	2	
53.	Toilet facilities properly constructed/supplied/used	IN	1	
54.	Garbage/refuse proper disposal, maint.	IN	1	
55.	Physical facilities installed/clean/maint.	IN	1	
56.	Adequate ventilation/lighting, food only in designed areas	IN	1	

Inspector Name (Print): Nick Bueche
Inspector Name (Sign): 

Signer Name: Riaz Ali Task: Routine Health Inspection


**General Comments:**

**Comments:**

16. Food contact surfaces cleaned, sanitized: **Please clean the spouts of the drink fountain to prevent build-up**
44. Utensils, equipment, & linens: properly stored /dried/handled: **Please clean the white hood in the ice machine.**

**IMMINENT HEALTH HAZARDS**

Certain conditions are grounds for immediate facility closure-these conditions are called Imminent Health Hazards. Imminent Health Hazards include lack of hot/cold water, loss of significant portion of refrigeration on site such as loss of walk in cooler/walk in freezer, sewage backup, unsanitary conditions, lack of electricity, fire/flood, multiple complaints or apparent outbreak of foodborne illness, improper use of toxic materials on site, or any other incident or condition on site that may compromise food safety

***Facilities are required by law to contact COP Code Enforcement, cease all food preparation/service, and close voluntarily in case of Imminent Health Hazard.***

If an Imminent Health Hazard occurs, contact NRH Consumer Health immediately at any time by calling 817-281-1000 and asking for the health inspector on call.

**FOOD MANAGER AND FOOD HANDLER CERTIFICATION REQUIREMENTS**

At least one person with supervisory capacity per food establishment permit will be required to become a Certified Food Manager (CFM). The original certificate verifying CFM training must be posted in public view. A CFM must be issued by a TXDSHS or ANSI-accredited agency: <https://dshs.texas.gov/food-managers/>  
All other persons employed by the food establishment must obtain Food Handler certification from a TXDSHS or ANSI-accredited agency within 30 days of hire. <https://dshs.texas.gov/food-handlers/> Copies of this certification must be on site and available during inspection

**CHANGES TO MENU/EQUIPMENT/PLUMBING/FACILITY LAYOUT MUST BE APPROVED BEFOREHAND**

Any changes to a food establishment menu, equipment, plumbing, or facility layout must be approved by NRH Consumer Health before changes are made.

**CONSUMER ADVISORY AND ALLERGEN LABELING**

If an animal food such as beef, pork, lamb, poultry, milk, eggs, fish, or shellfish is served raw or undercooked, a written consumer advisory must be provided to consumers. An example of a written consumer advisory includes a note on the menu stating that, “Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.”  
Packaged food that contains one of the eight major food allergens (milk, eggs, soy, wheat, peanuts, tree nuts, fish, or shellfish) must be labeled with a written allergen warning. An example of an allergen warning includes a label on the food product that states, “Food or beverages may contain milk, eggs, soy, wheat, peanuts, tree nuts, fish, or shellfish.”

**WRITTEN EMPLOYEE HEALTH POLICY AND VOMIT/DIARRHEA CLEAN UP PROCEDURES REQUIRED**

A written employee health policy and written procedures about how the food establishment will clean up after a vomit /diarrheal event are required on site. These policies must be available for inspection. Examples of these policies are available at [www](http://www.texas.gov).

**CERTAIN RECORDS MUST BE AVAILABLE DURING HEALTH INSPECTION:**

- Certain records must be available for review during a food establishment inspection. These include:
- ☐ Certified Food Manager/Food Handler training certificates,
  - ☐ Grease trap service records (service is due every 90 days),
  - ☐ Pest control service records,
  - ☐ Daily temperature logs for all hot/cold hold equipment and as required by inspector,
  - ☐ Logs related to a variance, specialized process, or HACCP plan.