
	RETAIL FOOD INSPECTION REPORT 2703 Veterans Dr. Pearland, Texas 77584 281.652.1766	SCORE: 94 Violations COS: 0 Violations Repeat: 0 Follow Up Required? No
Date: 03/20/2025	Site Name: TEXAS UNITED VOLLEYBALL	Page 1 of 2
License: FP20-00310	Address: 4120 W WALNUT ST	
Person in Charge: BEATRICE AGUILER		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			OUT	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			IN	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			OUT	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			OUT	3	
40. Personal hygiene, jewelry, hair restraints			IN	1	
41. Wiping cloths properly used, stored			IN	1	
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42. Washing fruits and vegetables			IN	1	
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## Description			Status	PV	
Proper Use of Utensils					
43. In-use utensils properly stored/handled			IN	1	
44. Utensils, equipment, & linens: properly stored /dried/handled			IN	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): Jason Victoria
Inspector Name (Sign): 

Signer Name: Amanda Bearden Task: Routine Health Inspection


General Comments:

Comments:

- 1a. Permit to operate valid: **Please post recent health permit**
- 2. CFM/FH certifications valid, present: **Please renew food manager and food handler certificates**
- 36. Thermometers provided, accurate: **Please make sure all coolers and freezers have a thermometer inside**
- 39. Contamination prevented during food preparation/storage/display: **Please make sure all employee food is clearly labeled and separated from customer food**

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.