Supervision         14. Required records available: shellstock tags, in in 1           1. Person in charge present, demonstrates         N         2           Movidelg, perform duties         N         2           12. Portice Conf Concommutation         15. Food separated, protected from contamination         0UT         3           13. Mort, regular/conditional employees;         N         3         17. Food separated, protected from contamination         18. Food contact surfaces cleaned, sanitized         N         1           14. Proper disposition returned/unsels food         N         1         17. Food separated, protected from contamination         17. Food contact surfaces cleaned, sanitized         N         3           15. Procedures-vonting time/temperature         IN         3         20. Proper cooking time/temperature         IN         3           16. Proper reating/drinkingtobacco/vape use         IN         1         21. Proper cooking time/temperature         IN         3           17. No discharge from eyes/nose/mouth         IN         1         22. Proper cooking time/temperature         IN         3         23. Proper doaled binding temperature         IN         3         24. Time as PH control procedures, records         IN         3           10. Adequate handwashing faoliticsproperly         IN         2         24. Time as PH control procedu	PEARLAND FILE DEPARTMENT FILE DEPARTMENT EL 1955	RETAIL FOOD INSPECTION REPORT 2703 Veterans Dr. Pearland, Texas 77584 281.652.1766 Site Name: TACO BELL			SCORE:96Violations COS: 0Violations Repeat: 0Follow Up Required? No		
Person in Charge: MAURICIO URIGSTEGUI         Business Fmail:           Business Email:         Expension of the second of the seco	Date: 04/01/2025					Page	e 1 of
Business End           COODBORNE LLLNESS RISK FACTORS AND PUBLIC HALTH INTERVENTIONS           Coodborne illness important practices and intervalent contributing factors of foodborne illness or injuny.           INFIN Compliance Monet Colspan="2">Construction for advorme illness or injuny.           INFIN Compliance OTHE Colspan="2">Construction in the compliance Monet Colspan= 2">Construction in charge present, demonstrates         N         P           M Description         Status         PV         PV         Parability of the colspan="2">Status         PV           1         Person in charge present, demonstrates         N         2         Parability of the colspan="2">Colspan="2">Colspan="2">Colspan="2">Status         PV           1         Person in charge present, demonstrates         N         2         P         Parability of the colspan="2">Colspan="2"           2         Colspan="2">Colspan="2"         Colspan="2"         N         3           3         Colspan="2"         N         3         3         P         2         P         P         N         3           4         Regulary Colspan="2"         N         3         <	License: FP20-00358	Address: 2110 MAIN					
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS           Condume liftess Risk Factors are important practices identified as the most prevalent contributing factors of loadbome liftess ringly. Rule: feature interventions are control measures to grevent foodbome liftess or ingly.           IN=In Compliance         OUT=Out of Compliance         N=NO-NOL Observed         NA=Not Applicable         PV=Point Value           IDEND (Compliance         OUT=Out of Compliance         NO-NOL Observed         NA=Not Applicable         PV=Point Value           IDEND (Compliance         OUT=Out of Compliance         NO-NOL Observed         NA=Not Applicable         PV=Point Value           IDEND (Compliance         OUT=Out of Compliance         NO-NOL Observed         NA=Not Applicable         PV=Point Value           IDEND (Compliance         OUT=Out of Compliance         NO-NOL Observed         NI         IDEND (Compliance         Properce           IDEND (Compliance         NO         IDE-Tot Constantiation         NI         IDE-Tot Constantiation         NI         IDE-Tot Constantiation           IDEND (Compliance         NO         IDE-Tot Constantiation         NI         IDE-Tot Constantiation         NI         IDE-Tot Constantiation           IDEND (Compliance         NI         IDE-Tot Constantiation         NI         IDE-Tot Constantiation         NI         IDE-Tot Constantiation	Person in Charge: MAURICIO URIOS	STEGUI		Business Phon	e:		
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS           Condume liftess Risk Factors are important practices identified as the most prevalent contributing factors of loadbome liftess ringly. Rule: feature interventions are control measures to grevent foodbome liftess or ingly.           IN=In Compliance         OUT=Out of Compliance         N=NO-NOL Observed         NA=Not Applicable         PV=Point Value           IDEND (Compliance         OUT=Out of Compliance         NO-NOL Observed         NA=Not Applicable         PV=Point Value           IDEND (Compliance         OUT=Out of Compliance         NO-NOL Observed         NA=Not Applicable         PV=Point Value           IDEND (Compliance         OUT=Out of Compliance         NO-NOL Observed         NA=Not Applicable         PV=Point Value           IDEND (Compliance         OUT=Out of Compliance         NO-NOL Observed         NI         IDEND (Compliance         Properce           IDEND (Compliance         NO         IDE-Tot Constantiation         NI         IDE-Tot Constantiation         NI         IDE-Tot Constantiation           IDEND (Compliance         NO         IDE-Tot Constantiation         NI         IDE-Tot Constantiation         NI         IDE-Tot Constantiation           IDEND (Compliance         NI         IDE-Tot Constantiation         NI         IDE-Tot Constantiation         NI         IDE-Tot Constantiation	Business Email:						
Supervision         14. Required records available: shellstock tags.         IN         1           1. Person in charge present, demonstrates         IN         2           inconvideg, eprofing         15. Food separated, protected from Contamination         OUT         3           1.2. Permit to operate valid         IN         2         contamination         OUT         3           3.3. Mgnt, regular/conditional employees;         IN         3         There of a contact surfaces cleand, sanitized         IN         3           3. Mgnt, regular/conditional employees;         IN         3         There of a contact surfaces cleand, sanitized         IN         3           5. Procer use exclusion/restriction         IN         2         19. Proper robabilities, reporting         IN         3           6. Procer conting time/temperature         IN         3         20. Proper coloning time/temperature         IN         3           7. No discharge from eyes/nas/mouth         IN         1         22. Proper coloning time/temperature         IN         3           10. Adequate handwashing facilitiesproperly         IN         2         22. Proper coloning time/temperature         IN         3           11. Food obtance time from approved source         IN         3         3         3         3	Foodborne Illness Risk Factors are imp or injury. Public Health Interventions ar	ortant practices identifi e control measures to p UT=Out of Compliance	ed as th prevent NO=	ne most prevalent contributing fac foodborne illness or injury. Not Observed NA=Not Applic	ctors of foodborne i		
I. Person in charge present, demonstrates       IN       2         I. Person in charge present, demonstrates       IN       2         I. Permit to operate valid       IN       2         I. Perper to contract surfaces cleaned, sanitized in N       3         I. Proper togeorition returned/unsafe food       IN       3         I. Proper togeorition returned/unsafe food       IN       3         I. Proper togeorition returned/unsafe food       IN       3         I. Proper togeorition function procedures in N       3       3         I. Proper togeorition function procedures in N       3       3         I. Proper togeorition function procedures in N       3       3         I. Proper togeorition function procedures in N       3       3         I. Proper togeorition function procedures in N       3       3         I. Proper togeorition function procedures in N       3       3         I. Proper togeorition function procedures in N       3       3         I. Proper togeorition function procedures in N       3       3         I. Addition separated, constite and contact wit	# Description	Status	PV	## Description		Status	PV
I. Person in charge present, cemons dues       IN       2         Fordection from Contamination       Its. Food separated, protected from       OUT       3         Contamination       Its. Food separated, protected from       OUT       3         Contamination       Its. Food separated, protected from       OUT       3         Singht, regular/conditional employees;       IN       3       Its. Food contact suffaces cleaned, samitized       IN       3         Sodd Hygienic Practices       Its. Proper cooling time/temperature       IN       3         Sodd Hygienic Practices       Its. Proper cooling time/temperature       IN       3         Proper eating/diriking/tobascolvape use       IN       12       Proper cooling time/temperature       IN       3         10. Adequate handwashing facilities—properly used       IN       12       Proper cooling time/temperature       IN       3         21. Food source       IN       3       22. Froper cool holding temperature       IN       3         21. Adequate handwashing facilities—properly used       IN       3       23. Froper cool holding temperature       IN       13         21. Food source       IN       3       24. Time as PH control procedures, records       IN       14         22. Food actorital practices are prevent	Supervision			14. Required records available	: shellstock tags,	IN	1
approve to protect valid       N       2         22. CFM/FH certifications valid, present       N       2         miployee Health       11       Food separated, protected from       OUT       3         31. MgmL, regular/conditional employees;       N       3       16. Food contact surfaces cleaned, sentifized       N       3         Appendence       N       3       17. Proper deposition returned/unsafe food       IN       1         3. Proper exclusion/restriction       IN       2       18. Proper cooking time/temperature       IN       3         3. Proper eating/drinking/tobacco/vape use       IN       1       17. Proder deposition       IN       3         3. Proper eating/drinking/tobacco/vape use       IN       1       22. Proper cold holding temperature       IN       3         3. Proper eating/drinking/tobacco/vape use       IN       1       23. Proper date marking, disposition       IN       3         3. Broake hand contact win FTE, approved       IN       3       2       25. Consumer Advisory       25       26. Pasteurized food uset, prohibited food not of IN       1       1       4       1       4       1       4       1       2       2       2       2       2       2       2       2       2 <td< td=""><td><b>3</b> 1</td><td>ates IN</td><td>2</td><td></td><td>tion</td><td></td><td></td></td<>	<b>3</b> 1	ates IN	2		tion		
2. CFMFH certifications valid, present       IN       2         imployee Health       16. Food contact surfaces cleaned, sanitized       IN       3         Apmer, regulariconditional employees;       IN       3       17. Proper disposition returned/unsafe food       IN       4         A Proper use exclusion/restriction       IN       2       18. Proper cooking time/temperature       IN       3         Shod Hyglenic Practices       IN       2       19. Proper reheating procedures       IN       3         20. Adepuate handwashing facilities-properly upple/dacceshells/used       IN       3       22. Proper cold holding temperature       IN       3         21. Available/used       IN       3       24. Time as PH control procedures, records       IN       3         20. Adequate handwashing facilities-properly upple/dacceshells/used from approved source       IN       3       3       4. Time as PH control procedures, records       IN       3         21. Proper tende from approved source       IN       3       3       11       5. Consumer Advisory       26. Drasticer food ont       IN       1         11. Food obtains from proved source       IN       3       3       3       3       3       3       3       3       3       3       3       3       3	<b>0</b> : 1	IN	2	15. Food separated, protected from		OUT	3
Angent, regulation       17. Proper disposition returned/unsafe food       IN       1         17. Proper disposition returned/unsafe food       IN       1         18. Proper cooking time/temperature       IN       3         19. Proper use exclusion/restriction       IN       2         19. Proper cooking time/temperature       IN       3         20. Proper reating/drinking/tobaccolvape use       IN       1         10. Adequate handwashing facilities—properly       IN       2         10. Adequate handwashing facilities—properly       IN       2         21. Proper determarking, disposition in IN       3         24. Time as PH control procedures, records       IN       3         24. Time as PH control procedures, records       IN       3         24. Time as PH control procedures, records       IN       3         25. Consumer advisory       2       Proper determarking disposition       IN         26. Toxics properly details       2       Proper details       IN       2         27. Food actilities approved source       IN       3       2       Proper details       IN       2         28. Toxics properly detail       IN       2       2       Rosics properly leadies       IN       2         29. Cood re	2. CFM/FH certifications valid, present	IN	2	contamination			
Mgm. regular/conditional employees;         N         3           Time/Temperature Controlled for Safety           I. Proper use exclusion/restriction         IN         2           I. Proper use exclusion/restriction         IN         2           S. Proceduresvomiting/diarrheal events         IN         2           S. Proper eating/drinking/tobacco/vape use         IN         1           No discharge from eyes/nose/mouth         IN         1           No discharge from eyes/nose/mouth         IN         1           O. Adequate handwashing facilities-properly         IN         2           I. And sclean, propert y washed         IN         3           I. Prober tend holding/temperature         IN         3           J. No bare hand contact with RTE, approved         IN         3           J. Prober teneive followed         IN         3           J. Prober temperature         IN         3           J. Food good condition/safe/unadulterated         IN         2           J. Food good condition/safe/unadulterated </td <td>mployee Health</td> <td></td> <td></td> <td colspan="2"></td> <td></td> <td>3</td>	mployee Health						3
Interviewing (Interviewing		s; IN	3			IN	1
5. Procedures-vomiling/diarrheal events       IN       2         5. Procedures-vomiling/diarrheal events       IN       2         5. Procedures-vomiling/dinking/tobacco/vape use       IN       1         7. No discharge from eyes/nose/mouth       IN       2         7. No discharge from eyes/nose/mouth       IN       3         7. No back clean, properly washed       IN       3         8. Hands clean, properly washed       IN       3         9. No bare hand contact with RTE, approved       IN       3         11. Food good condition/safe/unadulterated       IN       2         12. Food received at proper temperature       IN       1         13. Food good condition/safe/unadulterated       IN       2         14. Vatance obtained specialized processing       IN       1         14. Vatance obtained specialized processing       IN       1         15. Approved thawing methods used; adequate       IN       2         16. Theromeyeters provided, accurate       IN </td <td></td> <td>15.1</td> <td></td> <td colspan="2">-</td> <td>181</td> <td>_</td>		15.1		-		181	_
Bood Hygienic Practices       20. Proper cooling time/temperature       IN       3         3. Proper eating/drinking/tobacco/vape use       IN       1       1       1         7. No discharge from eyes/nose/mouth       IN       1	•			· · · ·			
21. Proper ading/drinking/tobaccol/vape use       IN       1         21. Proper ading/drinking/tobaccol/vape use       IN       1         22. Proper adia marking, disposition       IN       3         23. Proper adia marking, disposition       IN       3         24. Troper date marking, disposition       IN       3         25. Consumer Advisory       IN       3         26. No bare hand contact with RE, approved       IN       3         31. Food science       26. Pasteurized food used; prohibited food not       IN       1         17. Food isolation from approved source       IN       3       26. Pasteurized food used; prohibited food not       IN       1         32. Food received at proper temperature       IN       1       27. Food additives approved/properly used       IN       2         33. Food good condition/safe/unadulterated       IN       2       27. Food additives approved/properly used       IN       2         34. Transe stepse       Sood retail practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into status       P         35. Proper date marking discleration       IN       1       43. In-use utensils properly store/handled       IN       1         36. Tood rodditines approved source       IN       1       45. Si	•		4				3
7. No discharge from eyes/nose/mouth       IN       1       22. Proper cold holding temperature       IN       3         10. Adequate handwashing facilitiesproperty       IN       23. Proper cold holding temperature       IN       3         24. Time as PH control procedures, records       IN       3       24. Time as PH control procedures, records       IN       3         3. Hands clean, properly washed       IN       3       25. Consumer Advisory       25. Consumer advisory provided for raw & IN       2         20. No bare hand contact with RTE, approved       IN       3       26. Pasteurized food used; prohibited food not offered       IN       1         12. Food received at proper temperature       IN       1       26. Pasteurized food used; prohibited food not offered       IN       2         21. Food ceolved at proper temperature       IN       1       2       27. Food additives approved/properly used       IN       2         23. Food and Water       IN       2       27. Food additives approved/properly used       IN       2         24. Time as PH controls incoresing       IN       1       4       Utensils properly identified/stored/used       IN       2         25. Food and Water       IN       1       4       Utensils, equipment, all inens: properly       IN       1			4				3
Proventing Contamination by Hands       23. Proper date marking, disposition       IN       3         10. Adequate handwashing facilities—properly upplied/accessible/used       IN       3       24. Time as PH control procedures, records       IN       3         10. Adequate handwashing facilities—properly upplied/accessible/used       IN       3       24. Time as PH control procedures, records       IN       3         11. Food obtained from approved source       IN       3       25. Consumer advisory provided for raw & IN       2         12. Food received at proper temperature       IN       1       4       1       1         13. Food good condition/safe/unadulterated       IN       2       27. Food additives approved/properly used       IN       2         20. Dasteurized eggs used where required       IN       1       2       27. Food additives approved/properly used       IN       2         20. Pasteurized eggs used where required       IN       1       4       1       4       1				22. Proper cold holding temper	ature	IN	3
24. Time as PH control procedures, records       IN       3         24. Time as PH control procedures, records       IN       3         3. Hands clean, properly washed       IN       3         3. No bare hand contact with RTE, approved       IN       3         3. No bare hand contact with RTE, approved       IN       3         3. No bare hand contact with RTE, approved       IN       3         4. Time as PH control procedures, records       IN       3         3. No bare hand contact with RTE, approved       IN       3         4. Time as PH control procedures, records       IN       2         5. Post consumer advisory provided for raw & IN       2       2         5. Post consumer advisory provided food not       IN       1         1. Food blaned from approved source       IN       1         13. Food good condition/safe/unadulterated       IN       2       2         6000 RETAIL PRACTICES       GOOD RETAIL PRACTICES       IN       2         600 and Water       IN       1       43. In-use utensils properly stored/handled       IN       1         1. Water and ice from approved source       IN       1       44. Utensils, equipment, & linens: properly       IN       1         2. Variance obtained for bot holding <td< td=""><td><u> </u></td><td></td><td>•</td><td></td><td></td><td>IN</td><td>3</td></td<>	<u> </u>		•			IN	3
Supplied/accessible/used       11.1.1.9       Consumer Advisory         3. Hands clean, property washed       IN       3         3. No bare hand contact with RTE; approved       IN       3         alternate procedures followed       IN       3         Approved Source       IN       3         11. Food obtained from approved source       IN       1         12. Food received at proper temperature       IN       1         13. Food good condition/safe/unadulterated       IN       2         26. Dasteurized food used; prohibited food not       IN       2         27. Food additives approved/properly used       IN       2         28. Toxics properly identified/stored/used       IN       2         29. Sood retail practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into oads.       P         # Description       Status       PV       # Description       Status       P         14. Usensis, equipment, & linens: properly stored/handled       IN       1       43. In-use utensits properly stored/handled       IN       1         14. Usensis, equipment, & linens: properly       IN       1       45. Gilowes used properly       IN       1         2. Variance obtained specialized processing       IN       1 <td></td> <td></td> <td></td> <td></td> <td>ures, records</td> <td>IN</td> <td>3</td>					ures, records	IN	3
3. Hands clean, properly washed       IN       3         25. Consumer advisory provided for raw &       IN       2         28. No bare hand contact with RTE, approved       IN       3         29. No bare hand contact with RTE, approved       IN       3         20. Poster indecodures followed       IN       3         Approved Source       IN       3         11. Food obtained from approved source       IN       3         12. Food proceived at proper temperature       IN       1         13. Food good condition/safe/unadulterated       IN       2         27. Food additives approved/properly used       IN       2         28. Toxics properly identified/stored/used       IN       2         29. Toxics properly identified/stored/used       IN       2         20. Pasteurized eggs used where required       IN       1         14. Water and ice from approved source       IN       1         20. Pasteurized eggs used where required       IN       1         3. Proper cooling methods used; adequate       IN       1         24. Variance obtained specialized processing       IN       1         3. Proper cooling methods used; adequate       IN       1         4. Plant food proper cook for hot holding       IN			2	Consumer Advisory			
Approved Source       IN       3         11. Food obtained from approved source       IN       3         12. Food received at proper temperature       IN       1         13. Food good condition/safe/unadulterated       IN       2         26. Pasteurized food used; prohibited food not       IN       1         13. Food good condition/safe/unadulterated       IN       2         27. Food additives approved/properly used       IN       2         28. Toxics properly identified/stored/used       IN       2         29. Toxics properly identified/stored/used       IN       2         20. Pasteurized eggs used where required       IN       1         41. Water and ice from approved source       IN       1         42. Variance obtained specialized processing       IN       1         33. Proper cooling methods used; adequate       IN       1         44. Plant food proper cook for hot holding       IN       2         45. Approved hawing methods used       IN       1         46. Thermometers provided, accurate       IN       1         47. Food/nonfood suffaces clean is lips present       49. Nonfood contact suffaces clean       IN         47. Food/nonfood suffaces clean       IN       1         48. Insects/rodents/anima		IN	3	25. Consumer advisory provide	ed for raw &	IN	2
Approved Source       IN       3         11. Food obtained from approved source       IN       3         12. Food received at proper temperature       IN       1         13. Food good condition/safe/unadulterated       IN       2         13. Food good condition/safe/unadulterated       IN       2         26. Pasteurized food used; prohibited food not       IN       1         13. Food good condition/safe/unadulterated       IN       2       27. Food additives approved/properly used       IN       2         27. Food additives approved/properly used       IN       2       27. Food additives approved/properly used       IN       2         28. Toxics properly identified/stored/used       IN       2       27. Food additives approved/properly used       IN       2         29. Pasteurized eggs used where required       IN       1       4       1	9. No bare hand contact with RTE, app	proved IN	3				
I. Food obtained from approved source       IN       3         11. Food obtained from approved source       IN       1         13. Food good condition/safe/unadulterated       IN       2         13. Food good condition/safe/unadulterated       IN       2         13. Food good condition/safe/unadulterated       IN       2         27. Food additives approved/properly used       IN       2         28. Toxics properly identified/stored/used       IN       2         30. Pasterized eggs used where required       IN       1         41. Water and ice from approved source       IN       1         42. Variance obtained specialized processing       IN       1         43. Proper cooling methods used; adequate       IN       2         44. Plant food proper cook for hot holding       IN       2         45. Approved thawing methods used       IN       1         46. Thermometers provided, accurate       IN       1         47. Food/nonfood surfaces cleanable, properly       IN       1         48. Insects/rodents/animals/sign not present       IN       1         49. Contamination prevented during food       IN       3         50. Hot/cold water available, safe pressure       IN       2         51. Plumbing installed, back	· · · · · · · · · · · · · · · · · · ·						
In rood obtained informapproved source       IN       1         12. Food received at proper temperature       IN       1         13. Food good condition/safe/unadulterated       IN       2         Food/Color Additives and Toxic Substances         27. Food additives approved/properly used       IN       2         Coord recision of pathogens, chemicals, and physical objects into obods.         Waberright of the introduction of pathogens, chemicals, and physical objects into obods.         Proper Use of Utensils         0. Pasteurized eggs used where required       IN       1         1. Variance obtained specialized processing       IN       1         1. Variance obtained specialized processing       IN       1         1. Variance obtained specialized processing       IN       1         2. Variance obtained specialized processing       IN       1         2. Variance obtained specialized processing       IN       1         3. In-use utensils properly stored/handled       IN       1         4. Utensils, equipment, & linens: properly       IN       1         4. Other proper control       IN       1         4. Single-use/service; proper storage, us	••				hibited food not	IN	1
IN       IN <thin< th="">       IN       IN       <thi< td=""><td></td><td></td><td>-</td><td></td><td>ovic Substances</td><td>•</td><td></td></thi<></thin<>			-		ovic Substances	•	
GOOD RETAIL PRACTICES           Good retail practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into boods.         ## Description         Status         PV           ## Description         Status         PV         ## Description         Status         P           Safe Food and Water         IN         1         43. In-use utensils properly stored/handled         IN         1           30. Pasteurized eggs used where required         IN         1         43. In-use utensils properly stored/handled         IN         1           40. Personal optione obtained specialized processing         IN         1         43. In-use utensils properly stored/handled         IN         1           5. Approved thawing methods used; adequate         IN         2         46. Gloves used properly         IN         1           47. Food proper cook for hot holding         IN         2         48. Warewashing facilities installed, antainatined/used test strips present         10         48. Warewashing facilities installed, antainatined/used test strips present         10         11			-				
GOOD RETAIL PRACTICES         30 od retail practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into         30 odd retail practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into         30 odd retail practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into         31 measures of and Water       ## Description       Status       P         32 of proper State of the introduction of pathogens, chemicals, and physical objects into       Status       P         30 Pasteurized eggs used where required       IN       1       43. In-use utensils properly stored/handled       IN       1         43. In-use otatined specialized processing       IN       1       44. Utensils, equipment, & linens: properly       IN       1         44. Utensils, equipment, and Vending       IN       2       45. Single-use/service; proper storage, use       IN       1         45. Approved thawing methods used; adequate       IN       2       47. Food/nonfood surfaces cleanable, properly       IN       1         46. Gloves used properly       IN       1       48. Warewashing facilities installed,       IN       1         47. Food properly labeled; original container       IN       1       49. Nonfood contact surfaces clean       IN       1 <td>13. Food good condition/sale/unadulle</td> <td>raled IN</td> <td>2</td> <td></td> <td></td> <td></td> <td>2</td>	13. Food good condition/sale/unadulle	raled IN	2				2
0. Pasteurized eggs used where required       IN       1         11. Water and ice from approved source       IN       1         12. Variance obtained specialized processing       IN       1         13. Proper cooling methods used; adequate       IN       2         13. Proper cooling methods used; adequate       IN       2         14. Plant food proper cook for hot holding       IN       2         15. Approved thawing methods used       IN       1         16. Thermometers provided, accurate       IN       1         17. Food Identification       1       48. Warewashing facilities installed, ins	oods. ## Description	neasures to control the	introdu	ction of pathogens, chemicals, an ## Description	nd physical objects		PV
Mater and ice from approved source       IN       1         44. Utensils, equipment, & linens: properly       IN       1         42. Variance obtained specialized processing       IN       1         50 of Temperature Control       IN       1         53. Proper cooling methods used; adequate equipment for temperature control       IN       2         53. Proper cooling methods used; adequate equipment for temperature control       IN       2         54. Plant food proper cook for hot holding       IN       2         55. Approved thawing methods used       IN       1         66. Thermometers provided, accurate       IN       1         77. Food Identification       1       48. Warewashing facilities installed,       IN         76. Food properly labeled; original container       IN       1       49. Nonfood contact surfaces clean       IN       1         76. Food properly labeled; original container       IN       1       49. Nonfood contact surfaces clean       IN       1         77. Food properly labeled; original container       IN       1       1       49. Nonfood contact surfaces clean       IN       1         78. Insects/rodents/animals/sign not present       IN       1       1       1       1       20. Personal hygiene, jewelry, hair restraints       IN			-				
12. Variance obtained specialized processing       IN       1         13. Proper cooling methods used; adequate grupment for temperature control       IN       2         14. Plant food proper cook for hot holding       IN       2         15. Approved thawing methods used       IN       1         16. Thermometers provided, accurate       IN       1         17. Food properly labeled; original container       IN       1         19. Contamination prevented during food       IN       1         19. Contamination prevented during food       IN       1         10. Personal hygiene, jewelry, hair restraints       IN       1         11. Wiping cloths properly used, stored       IN       1         12. Washing fruits and vegetables       IN       1							1
Food Temperature Control       45. Single-use/service; proper storage, use       IN       1         33. Proper cooling methods used; adequate equipment for temperature control       IN       2         44. Plant food proper cook for hot holding       IN       2         45. Approved thawing methods used       IN       1         46. Thermometers provided, accurate       IN       1         47. Food/nonfood surfaces cleanable, properly       IN       1         48. Warewashing facilities installed,       IN       1         49. Nonfood contact surfaces clean       IN       1         40. Personal hygiene, jewelry, hair restraints       IN       1         41. Wiping cloths properly used, stored       IN       1         42. Washing fruits and vegetables       IN       1         43. Stringer-gises installed/clean/maint.       IN       1         44. Sure							•
33. Proper cooling methods used; adequate       IN       2         quipment for temperature control       IN       2         44. Plant food proper cook for hot holding       IN       2         55. Approved thawing methods used       IN       1         66. Thermometers provided, accurate       IN       1         76. Food Identification       IN       1         77. Food properly labeled; original container       IN       1         78. Insects/rodents/animals/sign not present       IN       1         79. Contamination prevented during food       IN       3         70. Personal hygiene, jewelry, hair restraints       IN       1         71. Wiping cloths properly used, stored       IN       1         72. Washing futts and vegetables       IN       1				45. Single-use/service; proper s	storage, use		1
4. Plant food proper cook for hot holding       IN       2         4. Plant food proper cook for hot holding       IN       2         5. Approved thawing methods used       IN       1         6. Thermometers provided, accurate       IN       1         6. Thermometers provided, accurate       IN       1         6. Thermometers provided, accurate       IN       1         7. Food Identification       1       48. Warewashing facilities installed, maintained/used test strips present       IN       1         7. Food properly labeled; original container       IN       1       1       maintained/used test strips present       49. Nonfood contact surfaces clean       IN       1         9. Contamination prevented during food       IN       1       1       Physical Facilities       50. Hot/cold water available, safe pressure       IN       2         9. Contamination prevented during food       IN       3       3       52. Sewage/wastewater proper disposal       IN       2         9. Personal hygiene, jewelry, hair restraints       IN       1       1       constructed/supplied/used       53. Toilet facilities properly       IN       1         2. Washing fruits and vegetables       IN       1       1       55. Physical facilities installed/clean/maint.       OUT       1     <		juate IN	2		ending	IN	1
6. Thermometers provided, accurate       IN       1         6. Ontamination       IN       1         7. Food properly labeled; original container       IN       1         9. Nonfood contact surfaces clean       IN       1         9. Contamination prevented during food       IN       1         9. Contamination prevented during food       IN       3         9. Personal hygiene, jewelry, hair restraints       IN       1         1. Wiping cloths properly used, stored       IN       1         2. Washing fruits and vegetables       IN       1         2. Washing fruits and vegetables       IN       1         3. Toilet facilities installed/cle	4. Plant food proper cook for hot holdi	-			anable, properly	IN	1
Food Identification       maintained/used test strips present         7. Food properly labeled; original container       IN       1         Prevention of Food Contamination       IN       1         8. Insects/rodents/animals/sign not present       IN       1         9. Contamination prevented during food       IN       3         7. Food properly labeled; original container       IN       1         9. Contamination prevented during food       IN       3         9. Contamination prevented during food       IN       3         7. Food properly labeled; original container       IN       1         9. Contamination prevented during food       IN       3         7. Personal hygiene, jewelry, hair restraints       IN       1         1. Wiping cloths properly used, stored       IN       1         2. Washing fruits and vegetables       IN       1					llod	INI	4
7. Food properly labeled; original container       IN       1         Prevention of Food Contamination       1         18. Insects/rodents/animals/sign not present       IN       1         19. Contamination prevented during food       IN       3         19. Contamination prevented during food       IN       3         10. Personal hygiene, jewelry, hair restraints       IN       1         11. Wiping cloths properly used, stored       IN       1         12. Washing fruits and vegetables       IN       1	ood Identification		1	maintained/used test strips pres	sent		-
Prevention of Food Contamination       IN       1         18. Insects/rodents/animals/sign not present       IN       1         19. Contamination prevented during food       IN       3         19. Contamination prevented during food       IN       3         10. Personal hygiene, jewelry, hair restraints       IN       1         11. Wiping cloths properly used, stored       IN       1         12. Washing fruits and vegetables       IN       1			1				•
8. Insects/rodents/animals/sign not present       IN       1         9. Contamination prevented during food       IN       3         9. Contamination prevented during food       IN       3         7. Personal hygiene, jewelry, hair restraints       IN       1         1. Wiping cloths properly used, stored       IN       1         2. Washing fruits and vegetables       IN       1				-	fe pressure	IN	2
reparation/storage/display       52. Sewage/wastewater proper disposal       IN       2         0. Personal hygiene, jewelry, hair restraints       IN       1       53. Toilet facilities properly       IN       1         1. Wiping cloths properly used, stored       IN       1       1       1       constructed/supplied/used       1         2. Washing fruits and vegetables       IN       1       1       1       1	<b>2</b> .			51. Plumbing installed, backflow devices			2
0. Personal hygiene, jewelry, hair restraints       IN       1         1. Wiping cloths properly used, stored       IN       1         2. Washing fruits and vegetables       IN       1		Ju IN	3		disposal		2
1. Wiping cloths property used, stored       IN       1         54. Garbage/refuse proper disposal, maint.       IN       1         2. Washing fruits and vegetables       IN       1		raints IN	1			IN	1
2. Washing fruits and vegetables IN 1					osal, maint	IN	1
2. Washing truits and vegetables IN 1 1							1
designed areas	<ol> <li>vvashing truits and vegetables</li> </ol>	IN	1	56. Adequate ventilation/lighting			1

Inspector Name (Sign):

ONLY ABLE TO INCLUDE CERTAIN FILE TYPES HERE.

TO VIEW THIS ATTACHMENT PLEASE USE CITYWORKS.

#### Comments:

1a. Permit to operate valid: Please print and post 2025 Health Permit. 2023 and 2024 Health Permits are posted behind cash registers.

Along with 2025 Health Permit this Health Inspection, Letter Grade, and Certified Food Manager certificate must be on display in public view.

15. Food separated, protected from contamination: Please do not leave uncovered ready to eat food on production sinks. (Cinnamon Twists left on sink while water was flowing)

55. Physical facilities installed/clean/maint.: Please clean wall in dry storage area, near ceiling. Black build-up is accruing on the wall. Please clean-up dropped food in freezer, under the selves

### 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.

#### 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.