




| | | |
|--|--|---|
|   | RETAIL FOOD INSPECTION REPORT 2703 Veterans Dr. Pearland, Texas 77584 281.652.1766 | SCORE: 97 Violations COS: 0 Violations Repeat: 0 Follow Up Required? No |
| Date: 03/05/2025 | Site Name: JET'S PIZZA | Page 1 of 2 |
| License: FP20-00425 | Address: 2708 PEARLAND PKWY 140 | |
| Person in Charge: BILL DAUGHERTY EXP 3/27/2024 | | 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 | | | OUT | 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 | | | 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 | | | 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): Nick Bueche |
| Inspector Name (Sign):  |

| |
|--|
| Signer Name: Kayla LaFosse Task: Routine Health Inspection |
|  |

General Comments:

Comments:

15. Food separated, protected from contamination: **Please cover buckets used to toss wings when not in use. Plastic wrap is fine**

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.