PEARLAND	RETAIL FOOD INSPECTION REPORT 2703 Veterans Dr.		terans Dr.	SCORE: Violations COS: 0	97	
57. 159 ^h	281.652.1766 Violations			Violations Repeat Follow Up Require	: 0	
Date: 04/11/2025	Site Name: BIG CITY WINGS				Page	e 1 of 2
License: FP20-00463	Address: 9721 BROADWAY ST 113					
Person in Charge: Martina Canu EXP			Business Pho	ne:		
	00/21/2021		Buomooo i na			
Business Email:						
			S AND PUBLIC HEALTH INTER		.,	
Foodborne Illness Risk Factors are import or injury. Public Health Interventions are c				actors of foodborne i	liness	
	F=Out of Compliance			icable PV=Point	√alue	
	COS=Corrected					
# Description	Status	PV	## Description		Status	PV
Supervision			14. Required records available: shellstock tags,		IN	1
1. Person in charge present, demonstrate	es IN	2	parasite destruction			
knowledge, performs duties		-	Protection from Contamin	ation		
1a. Permit to operate valid	IN	2	15. Food separated, protected	d from	IN	3
2. CFM/FH certifications valid, present						
mployee Health			16. Food contact surfaces cleaned, sanitized 17. Proper disposition returned/unsafe food			3
3. Mgmt, regular/conditional employees;	IN	3			IN	1
knowledge, responsibilities, reporting			Time/Temperature Control	-		-
4. Proper use exclusion/restriction	IN	2	18. Proper cooking time/temperature			3
5. Proceduresvomiting/diarrheal events	IN	2	19. Proper reheating procedu 20. Proper cooling time/tempe		IN IN	3
Good Hygienic Practices			20. Proper cooling time/tempe			3
6. Proper eating/drinking/tobacco/vape us		1	21. Proper cold holding tempe			3
7. No discharge from eyes/nose/mouth	IN	1	23. Proper date marking, disp		IN	3
Preventing Contamination by Hands			24. Time as PH control proce		IN	3
10. Adequate handwashing facilitiesprop	perly IN	2	Consumer Advisory	,		
supplied/accessible/used 8. Hands clean, properly washed			25. Consumer advisory provid	ded for raw &	/& IN	
9. No bare hand contact with RTE, appro	ved IN	3	undercooked foods			2
alternate procedures followed		5	Highly Susceptible Popula	ations		
Approved Source			26. Pasteurized food used; pr	ohibited food not	IN	1
11. Food obtained from approved source	IN	3	offered			
12. Food received at proper temperature	IN	1	Food/Color Additives and	Toxic Substances	3	
13. Food good condition/safe/unadulterate	ed IN	2	27. Food additives approved/	properly used	IN	2
			28. Toxics properly identified/	stored/used	OUT	2
Good retail practices are preventative mea			AL PRACTICES	and physical obiects	into	
oods.						
# Description	Status	PV	## Description			PV
Safe Food and Water			Duanau Llas of Llfaualla		Status	
			Proper Use of Utensils		Status	
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Comments:

- 28. Toxics properly identified/stored/used: Please do not keep any insecticides/ pesticides inside the food establishment
- 36. Thermometers provided, accurate: Please make sure all coolers and freezers have a backup thermometer inside

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.