

**RETAIL FOOD INSPECTION REPORT**

2703 Veterans Dr.
 Pearland, Texas 77584
 281.652.1766

SCORE: 76

Violations COS: 0
 Violations Repeat: 0
 Follow Up Required? No

Date: 02/17/2025

Site Name: JASON'S DELI

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License: FP20-00474

Address: 9517 BROADWAY ST 117

Person in Charge: MATT MCCURLEY

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 | ## | Description | Status | PV |
|--|---|--------|----|--|--|--------|----|
| Supervision | | | | 14. Required records available: shellstock tags, parasite destruction | | | |
| 1. | Person in charge present, demonstrates knowledge, performs duties | IN | 2 | IN | 1 | | |
| 1a. Permit to operate valid | | | | Protection from Contamination | | | |
| 1a. | Permit to operate valid | IN | 2 | 15. | Food separated, protected from contamination | OUT | 3 |
| 2. | CFM/FH certifications valid, present | IN | 2 | 16. | Food contact surfaces cleaned, sanitized | OUT | 3 |
| Employee Health | | | | 17. | Proper disposition returned/unsafe food | OUT | 1 |
| 3. | Mgmt, regular/conditional employees; knowledge, responsibilities, reporting | IN | 3 | Time/Temperature Controlled for Safety | | | |
| 4. | Proper use exclusion/restriction | IN | 2 | 18. | Proper cooking time/temperature | IN | 3 |
| 5. | Procedures--vomiting/diarrheal events | IN | 2 | 19. | Proper reheating procedures | IN | 3 |
| Good Hygienic Practices | | | | 20. | Proper cooling time/temperature | IN | 3 |
| 6. | Proper eating/drinking/tobacco/vape use | IN | 1 | 21. | Proper hot holding/temperature | OUT | 3 |
| 7. | No discharge from eyes/nose/mouth | IN | 1 | 22. | Proper cold holding temperature | OUT | 3 |
| Preventing Contamination by Hands | | | | 23. | Proper date marking, disposition | OUT | 3 |
| 10. | Adequate handwashing facilities--properly supplied/accessible/used | OUT | 2 | 24. | Time as PH control procedures, records | IN | 3 |
| 8. | Hands clean, properly washed | IN | 3 | Consumer Advisory | | | |
| 9. | No bare hand contact with RTE, approved alternate procedures followed | IN | 3 | 25. | Consumer advisory provided for raw & undercooked foods | IN | 2 |
| Approved Source | | | | Highly Susceptible Populations | | | |
| 11. | Food obtained from approved source | IN | 3 | 26. | Pasteurized food used; prohibited food not offered | IN | 1 |
| 12. | Food received at proper temperature | IN | 1 | Food/Color Additives and Toxic Substances | | | |
| 13. | Food good condition/safe/unadulterated | IN | 2 | 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 | ## | Description | Status | PV |
|---|---|--------|----|---|---|--------|----|
| Safe Food and Water | | | | Proper Use of Utensils | | | |
| 30. | Pasteurized eggs used where required | IN | 1 | 43. | In-use utensils properly stored/handled | IN | 1 |
| 31. | Water and ice from approved source | IN | 1 | 44. | Utensils, equipment, & linens: properly stored /dried/handled | OUT | 1 |
| 32. | Variance obtained specialized processing | IN | 1 | 45. | Single-use/service; proper storage, use | IN | 1 |
| Food Temperature Control | | | | 46. | Gloves used properly | IN | 1 |
| 33. | Proper cooling methods used; adequate equipment for temperature control | IN | 2 | Utensils, Equipment, and Vending | | | |
| 34. | Plant food proper cook for hot holding | IN | 2 | 47. | Food/nonfood surfaces cleanable, properly designed /constructed used | IN | 1 |
| 35. | Approved thawing methods used | IN | 1 | 48. | Warewashing facilities installed, maintained/used test strips present | IN | 1 |
| 36. | Thermometers provided, accurate | OUT | 1 | 49. | Nonfood contact surfaces clean | OUT | 1 |
| Food Identification | | | | Physical Facilities | | | |
| 37. | Food properly labeled; original container | IN | 1 | 50. | Hot/cold water available, safe pressure | IN | 2 |
| Prevention of Food Contamination | | | | 51. | Plumbing installed, backflow devices | IN | 2 |
| 38. | Insects/rodents/animals/sign not present | OUT | 1 | 52. | Sewage/wastewater proper disposal | IN | 2 |
| 39. | Contamination prevented during food preparation/storage/display | IN | 3 | 53. | Toilet facilities properly constructed/supplied/used | IN | 1 |
| 40. | Personal hygiene, jewelry, hair restraints | IN | 1 | 54. | Garbage/refuse proper disposal, maint. | OUT | 1 |
| 41. | Wiping cloths properly used, stored | IN | 1 | 55. | Physical facilities installed/clean/maint. | OUT | 1 |
| 42. | Washing fruits and vegetables | IN | 1 | 56. | Adequate ventilation/lighting, food only in designed areas | IN | 1 |

Inspector Name (Print): Jason Victoria

Inspector Name (Sign):

Signer Name: Myechoic Edwards
 Task: Routine Health Inspection

General Comments:

Comments:

10. Adequate handwashing facilities--properly supplied/accessible/used: **Please do not block any hand sinks**
15. Food separated, protected from contamination: **Please make sure all food is covered or in a tightly sealed container. Please do not store fish next to ready to eat cheese**
16. Food contact surfaces cleaned, sanitized: **Please clean conveyor belt and inside reach in coolers**
17. Proper disposition returned/unsafe food: **Please make sure to label all waste product**
21. Proper hot holding/temperature: **Please make sure all hot held food is at 135 or higher**
22. Proper cold holding temperature: **Please make sure all cold hold items are at 41 degrees or less. Please do not leave door to cooler open when not actively storing or removing items**
23. Proper date marking, disposition: **Please make sure all food is properly labeled and dated**
36. Thermometers provided, accurate: **Please make sure all coolers and freezers have a thermometer inside**
38. Insects/rodents/animals/sign not present: **Gnats in various locations**
44. Utensils, equipment, & linens: properly stored /dried/handled: **Please make sure all utensils are properly stored when not in use. Please do not allow handles on utensils to touch food product**
48. Warewashing facilities installed, maintained/used test strips present: **Expired test strips**
49. Nonfood contact surfaces clean: **Please clean floors/ walls to walk in cooler and freezer. Please sweep along prep line**
54. Garbage/refuse proper disposal, maint.: **Please do not allow trash to excessively build up. Please do not block exit with trash**
55. Physical facilities installed/clean/maint.: **Please fix leaky equipment**

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 TXDSSH 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 TXDSSH 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.dshs.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.