TRE DEFARTMENT PEARLAND TEX AS CST. 1895		27 Pear	03 Ve land,	SPECTION REPORT terans Dr. Texas 77584 52.1766	SCORE: Violations COS: 0 Violations Repeat Follow Up Require		
Date: 03/26/2025	Site Nam	ne: THE OAS	SIS AT I		Pag	e 1 of 2	
License: FP22-00227	•	: 3400 E WA	LNUTS	ST			
Person in Charge: MICHELLE DA	VIS EXP 06/3	/25		Business Ph	one:		
Business Email:							
FOODE Foodborne Illness Risk Factors are in or injury. Public Health Interventions IN=In Compliance	important prac are control m OUT=Out of	ctices identifie neasures to p	ed as th prevent NO=	foodborne illness or injury. Not Observed NA=Not App	factors of foodborne i		
# Description		Status	PV	## Description		Status	PV
Supervision				14. Required records availab	ble: shellstock tags,	IN	1
1. Person in charge present, demon	Istrates	IN	2	parasite destruction			
knowledge, performs duties				Protection from Contamin			
1a. Permit to operate valid			2	15. Food separated, protected contamination	ed from	IN	3
2. CFM/FH certifications valid, present		IN	2	16. Food contact surfaces cl	eaned, sanitized	IN	3
Employee Health		181		17. Proper disposition return	•	IN	1
3. Mgmt, regular/conditional employees;		IN	3	Time/Temperature Contro	olled for Safety		
knowledge, responsibilities, reporting 4. Proper use exclusion/restriction		IN	2	18. Proper cooking time/temperature		IN	3
5. Proceduresvomiting/diarrheal events		IN	2	19. Proper reheating proced	ures	IN	3
Good Hygienic Practices				20. Proper cooling time/temp		IN	3
6. Proper eating/drinking/tobacco/vape use		IN	1	21. Proper hot holding/tempe		IN	3
7. No discharge from eyes/nose/mouth		IN	1	22. Proper cold holding temp		IN	3
Preventing Contamination by Hands				23. Proper date marking, dis 24. Time as PH control proce	-	IN IN	3
10. Adequate handwashing facilities	sproperly	IN	2	Consumer Advisory	edures, records	IN	3
supplied/accessible/used						INI	
8. Hands clean, properly washed		IN	3	25. Consumer advisory prov undercooked foods	Ided for raw &	IN	2
<ol> <li>No bare hand contact with RTE, a alternate procedures followed</li> </ol>	approved	IN	3	Highly Susceptible Popul	lations		
Approved Source				26. Pasteurized food used; p		IN	1
11. Food obtained from approved so	ource	IN	3	offered			
		IN	1	Food/Color Additives and	d Toxic Substances	5	
12. Food received at proper tempera							
12. Food received at proper tempera 13. Food good condition/safe/unadu		IN	2	27. Food additives approved	/properly used	IN	2
			2	27. Food additives approved 28. Toxics properly identified		IN IN	2 2
	ulterated	IN GOO	D RET	28. Toxics properly identified	/stored/used	IN	
13. Food good condition/safe/unadu Good retail practices are preventative	ulterated	IN GOO o control the	D RETA introdu	28. Toxics properly identified AIL PRACTICES ction of pathogens, chemicals,	/stored/used	IN	2
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<ul> <li>13. Food good condition/safe/unadu</li> <li>13. Food good condition/safe/unadu</li> <li>14. Food and Water</li> <li>15. Pasteurized eggs used where red</li> <li>16. Water and ice from approved souted</li> <li>17. Water and ice from approved souted</li> <li>18. Proper cooling methods used; active quipment for temperature control</li> <li>19. Plant food proper cook for hot hot</li> <li>19. Approved thawing methods used</li> <li>10. Thermometers provided, accurate</li> <li>10. Food properly labeled; original content of the souted</li> <li>10. Provention of Food Contamination prevented during</li> <li>10. Contamination prevented during</li> <li>10. Personal hygiene, jewelry, hair red</li> <li>10. Wiping cloths properly used, store</li> </ul>	ulterated ve measures to equired urce rocessing dequate olding d te ontainer tion present food estraints	IN GOO o control the Status IN IN IN IN IN IN IN IN IN IN IN IN IN	D RET/ introdu PV 1 1 1 2 2 1 1 1 1 3 1 1 3	28. Toxics properly identified         AIL PRACTICES         ction of pathogens, chemicals,         ## Description         Proper Use of Utensils         43. In-use utensils properly s         44. Utensils, equipment, & lin         stored /dried/handled         45. Single-use/service; properly         Utensils, Equipment, and         47. Food/nonfood surfaces cl         designed /constructed used         48. Warewashing facilities ins         maintained/used test strips p         49. Nonfood contact surfaces         Physical Facilities         50. Hot/cold water available,         51. Plumbing installed, backf         52. Sewage/wastewater properly         constructed/supplied/used         54. Garbage/refuse properly         constructed/supplied/used         54. Garbage/refuse installed	and physical objects and physical objects tored/handled hens: properly er storage, use Vending leanable, properly stalled, resent s clean safe pressure low devices her disposal sposal, maint. d/clean/maint.	IN into Status IN IN IN IN OUT OUT OUT OUT IN OUT IN IN IN IN IN IN IN IN IN IN	2 PV 1 1 1 1 1 1 1 2 2 2 2 1 1 1 1 1
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<ul> <li>13. Food good condition/safe/unadu</li> <li>13. Food good condition/safe/unadu</li> <li>24. Sood retail practices are preventative bods.</li> <li># Description</li> <li>36 afe Food and Water</li> <li>0. Pasteurized eggs used where red</li> <li>1. Water and ice from approved sou</li> <li>2. Variance obtained specialized pre-</li> <li>cood Temperature Control</li> <li>3. Proper cooling methods used; ac quipment for temperature control</li> <li>4. Plant food proper cook for hot ho</li> <li>5. Approved thawing methods used</li> <li>6. Thermometers provided, accurate food Identification</li> <li>7. Food properly labeled; original core</li> <li>Prevention of Food Contamination prevented during reparation/storage/display</li> <li>0. Personal hygiene, jewelry, hair red</li> <li>1. Wiping cloths properly used, stor</li> <li>2. Washing fruits and vegetables</li> </ul>	ulterated ve measures to equired urce rocessing dequate olding d te ontainer tion a present food estraints red	IN GOO o control the Status IN IN IN IN IN IN IN IN IN IN IN IN IN	D RET/ introdu PV 1 1 1 2 2 1 1 1 1 3 1 1 3	28. Toxics properly identified         AIL PRACTICES         ction of pathogens, chemicals,         ## Description         Proper Use of Utensils         43. In-use utensils properly s         44. Utensils, equipment, & lin         stored /dried/handled         45. Single-use/service; properly         Utensils, Equipment, and         47. Food/nonfood surfaces of         designed /constructed used         48. Warewashing facilities ins         maintained/used test strips p         49. Nonfood contact surfaces         Physical Facilities         50. Hot/cold water available,         51. Plumbing installed, backf         52. Sewage/wastewater properly         constructed/supplied/used         54. Garbage/refuse properly         constructed/supplied/used         55. Physical facilities installed         56. Adequate ventilation/light         designed areas	And physical objects and physical objects tored/handled hens: properly er storage, use Vending leanable, properly stalled, resent s clean safe pressure low devices her disposal sposal, maint. d/clean/maint. ing, food only in	IN into Status IN IN IN IN OUT OUT OUT OUT IN OUT IN IN IN IN IN IN IN IN IN IN	2 PV 1 1 1 1 1 1 1 2 2 2 2 1 1 1 1 1

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## Comments:

48. Warewashing facilities installed, maintained/used test strips present: **3 Compartment Sink has leak coming from the faucet. This must be fixed as soon as possible.** 

I will return in 10 Business Days on Wednesday, April 9th, to follow-up on corrections being made. At that time the plumbing problems must be fixed or evidence of corrections being underway must be presented.

49. Nonfood contact surfaces clean: Excessive water build up on floors due to leaking 3 Compartment Sink

51. Plumbing installed, backflow devices: 3 Compartment Sink is leaking into a catch bucket underneath the center sink. This must be fixed and routed into a drain

52. Sewage/wastewater proper disposal: Water from 3 Compartment sink is not going into a drain but into a catch bucket. This must be fixed as soon as possible.

#### **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.