

**RETAIL FOOD INSPECTION REPORT**

2703 Veterans Dr.
 Pearland, Texas 77584
 281.652.1766

SCORE: 93

Violations COS: 0
 Violations Repeat: 0
 Follow Up Required? Yes

Date: 02/04/2025

Site Name: CRUST PIZZA GO LLC

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License: FP23-00040

Address: 2110 PEARLAND PKWY 148

Person in Charge: Omar ramirez 02/03/25

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				Protection from Contamination			
1.	Person in charge present, demonstrates knowledge, performs duties	IN	2	14.	Required records available: shellstock tags, parasite destruction	IN	1
1a.	Permit to operate valid	IN	2	15.	Food separated, protected from contamination	IN	3
2.	CFM/FH certifications valid, present	OUT	2	16.	Food contact surfaces cleaned, sanitized	OUT	3
Employee Health				Time/Temperature Controlled for Safety			
3.	Mgmt, regular/conditional employees; knowledge, responsibilities, reporting	IN	3	17.	Proper disposition returned/unsafe food	IN	1
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				Consumer Advisory			
6.	Proper eating/drinking/tobacco/vape use	IN	1	20.	Proper cooling time/temperature	IN	3
7.	No discharge from eyes/nose/mouth	IN	1	21.	Proper hot holding/temperature	IN	3
Preventing Contamination by Hands				Highly Susceptible Populations			
10.	Adequate handwashing facilities--properly supplied/accessible/used	IN	2	22.	Proper cold holding temperature	IN	3
8.	Hands clean, properly washed	IN	3	23.	Proper date marking, disposition	IN	3
9.	No bare hand contact with RTE, approved alternate procedures followed	IN	3	24.	Time as PH control procedures, records	IN	3
Approved Source				Food/Color Additives and Toxic Substances			
11.	Food obtained from approved source	IN	3	25.	Consumer advisory provided for raw & undercooked foods	IN	2
12.	Food received at proper temperature	IN	1	26.	Pasteurized food used; prohibited food not offered	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

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	OUT	1
31.	Water and ice from approved source	IN	1	44.	Utensils, equipment, & linens: properly stored /dried/handled	IN	1
32.	Variance obtained specialized processing	IN	1	45.	Single-use/service; proper storage, use	IN	1
Food Temperature Control				Utensils, Equipment, and Vending			
33.	Proper cooling methods used; adequate equipment for temperature control	IN	2	46.	Gloves used properly	IN	1
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	IN	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	IN	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.	IN	1
41.	Wiping cloths properly used, stored	IN	1	55.	Physical facilities installed/clean/maint.	IN	1
42.	Washing fruits and vegetables	IN	1	56.	Adequate ventilation/lighting, food only in designed areas	IN	1

Inspector Name (Print): Nick Bueche

Inspector Name (Sign):

Signer Name: Brianna Miller
 Task: Routine Health Inspection

General Comments:

Comments:

49. Nonfood contact surfaces clean: **Floor behind equipment needs to be cleaned and free from excessive amounts of flour**
43. In-use utensils properly stored/handled: **Dicer stored on floor**
16. Food contact surfaces cleaned, sanitized: **Flour bucket must be cleaned of excessive amounts of accumulated flour all over container**
2. CFM/FH certifications valid, present: **No Certified Food Manager on duty. A Certified Food Manager must be present during all hours of business operation. Will return in 1 Week on Tuesday, February 11th, to see Certified Food Manager Certificate**

Texas Administrative Code:

**TITLE 25
HEALTH SERVICES
PART 1
DEPARTMENT OF STATE HEALTH SERVICES
CHAPTER 228
RETAIL FOOD ESTABLISHMENTS
SUBCHAPTER B
MANAGEMENT AND PERSONNEL
RULE §228.31 Certified Food Protection Manager and Food Handler Requirements**

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- (a) The original food manager certificate shall be posted in the food establishment in a location that is conspicuous to consumers.
- (b) Except as specified in subsection (c) of this section, a certified food protection manager shall be present at the food establishment during all hours of operation as required in Food Code, §2-101.11 and §2-102.12.
- (c) Food establishments deemed by the regulatory authority to pose minimal risk of causing, or contributing to, foodborne illness based on the nature of the operation and extent of food preparation, such as but not limited to:
- (1) establishments that handle only prepackaged food and do not package food;
 - (2) establishments that do not prepare or handle exposed Time/Temperature Control for Safety (TCS); or
 - (3) temporary food establishments are exempt from the requirements in subsection (b) of this section.
- (d) All food employees, except for the certified food protection manager, shall successfully complete an accredited food handler training course, within 30 days of employment. This requirement does not apply to temporary food establishments.
- (e) The food establishment shall maintain on premises a certificate of completion of the food handler training course for each food employee.
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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.