
 	<b>RETAIL FOOD INSPECTION REPORT</b> 2703 Veterans Dr. Pearland, Texas 77584 281.652.1766		<b>SCORE: 99</b>  Violations COS: 0 Violations Repeat: 0 Follow Up Required? No
	<b>Date:</b> 04/04/2025	<b>Site Name:</b> Caribbean Island Bites	Page 1 of 2
<b>License:</b> FP24-00069	<b>Address:</b> 8201 BROADWAY ST 150		
<b>Person in Charge:</b>		<b>Business Phone:</b>	
<b>Business Email:</b>			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS							
<i>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.</i>							
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
<b>Supervision</b>				14. Required records available: shellstock tags, parasite destruction			
1.	Person in charge present, demonstrates knowledge, performs duties	IN	2	<b>Protection from Contamination</b>			
1a.	Permit to operate valid	IN	2	15.	Food separated, protected from contamination	IN	3
2.	CFM/FH certifications valid, present	IN	2	16.	Food contact surfaces cleaned, sanitized	IN	3
<b>Employee Health</b>				17.	Proper disposition returned/unsafe food	IN	1
3.	Mgmt, regular/conditional employees; knowledge, responsibilities, reporting	IN	3	<b>Time/Temperature Controlled for Safety</b>			
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
<b>Good Hygienic Practices</b>				20.	Proper cooling time/temperature	IN	3
6.	Proper eating/drinking/tobacco/vape use	IN	1	21.	Proper hot holding/temperature	IN	3
7.	No discharge from eyes/nose/mouth	IN	1	22.	Proper cold holding temperature	IN	3
<b>Preventing Contamination by Hands</b>				23.	Proper date marking, disposition	IN	3
10.	Adequate handwashing facilities--properly supplied/accessible/used	IN	2	24.	Time as PH control procedures, records	IN	3
8.	Hands clean, properly washed	IN	3	<b>Consumer Advisory</b>			
9.	No bare hand contact with RTE, approved alternate procedures followed	IN	3	25.	Consumer advisory provided for raw & undercooked foods	IN	2
<b>Approved Source</b>				<b>Highly Susceptible Populations</b>			
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	<b>Food/Color Additives and Toxic Substances</b>			
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							
<i>Good retail practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.</i>							
##	Description	Status	PV	##	Description	Status	PV
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
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	IN	1
32.	Variance obtained specialized processing	IN	1	45.	Single-use/service; proper storage, use	IN	1
<b>Food Temperature Control</b>				46.	Gloves used properly	IN	1
33.	Proper cooling methods used; adequate equipment for temperature control	IN	2	<b>Utensils, Equipment, and Vending</b>			
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	IN	1
<b>Food Identification</b>				<b>Physical Facilities</b>			
37.	Food properly labeled; original container	IN	1	50.	Hot/cold water available, safe pressure	IN	2
<b>Prevention of Food Contamination</b>				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

<b>Inspector Name (Print):</b> Jason Victoria
<b>Inspector Name (Sign):</b> 

## General Comments:

---

### Comments:

36. Thermometers provided, accurate: **Please make sure all coolers have a 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 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](http://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.