**City of Pearland Retail Food Establishment Inspection Report**

2703 Veterans Dr. Pearland, TX 77581

Phone: 281.652.1766    Fax: 281.997.4660

*This inspection shall be posted in public view

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**Date:** 08/13/19  
**Time In:** 2:15  
**License/Permit #:** 19-00166  
**Est. Type:**  
**Risk Category:**  
**Page __ of__**

**Purpose of Inspection: **

<table>
<thead>
<tr>
<th>1 - Compliance</th>
<th>2 - Routine</th>
<th>3 - Field Investigation</th>
<th>4 - Visit</th>
<th>5 - Other</th>
<th>TOTAL/SCORE</th>
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**Establishment Name:** Kelley's Country Cooking

**Contact/Owner Name:** Brenda McEntire

**Physical Address:** 2933 Broadway

**City/County:** Pearland  
**Zip Code:** 77581  
**Phone:** 281-997-0244

**Follow-up:** Yes

**Compliance Status:**

- **Out** = not in compliance  
- **In** = in compliance  
- **NA** = not observed  
- **CO** = corrected on site  
- **R** = repeat violation

Mark the appropriate points in the **OUT** box for each numbered item.

Mark a checkmark in appropriate box for **IN**, **NA**, **CO**. Mark an asterisk '*' in appropriate box for **R**

**Number of Repeat Violations:** ___  
**Number of Violations COS:** ___  
**Score:** 79

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**Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days**

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1. Proper cooling time and temperature

2. Proper Cold Holding temperature (41°F to 45°F)

3. Proper Hot Holding temperature (135°F)

4. Proper cooking time and temperature

5. Proper reheating procedure for hot holding (165°F in 2 Hours)

6. Time as a Public Health Control; procedures & records

**Approved Source**

- Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction

**Protection from Contamination**

- Food Separated & protected, prevented during food preparation, storage, display, and tasting

- Food contact surfaces and Returnables; Cleaned and Sanitized at ____ ppm/temperature

- Proper disposition of returned, previously served or reconditioned

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**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

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21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)

22. Food Handler/ no unauthorized persons/ personnel

**Safe Water, Recordkeeping and Food Package Labeling**

- Hot and Cold Water available; adequate pressure, safe

- Required records available (shellstock tags; parasite destruction); Packaged Food labeled

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**Conformance with Approved Procedures**

- Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions

**Consumer Advisory**

- Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label

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**Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First**

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34. No Evidence of Insect contamination, rodent/other animals

35. Personal Cleanliness/eating, drinking or tobacco use

36. Wiping Cloths; properly used and stored

37. Environmental contamination

38. Approved thawing method

**Proper Use of Utensils**

- Utensils, equipment, & linens; properly used, stored, dried, & handled In food areas, properly used

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**Received by:** (signature)

**Print by:** Brenda McEntire  
**Title:** Person In Charge/ Owner

**Inspected by:** (signature)

**Print by:** Carey Blair  
**Business Email:**
Corrective Actions to Ensure Safe Food

1 Cooling
   - TCS* food cooled from 135° F to 70° F more than 2 hours OR 135° F to 41° F (45° F) More than 6 hours; OR prepared food cooled to 41° F (45° F) more than 4 hours:
     Action: Voluntary destruction, rapid reheating of cooked foods if less than 4 hours

2 Cold Hold
   - TCS food held above 41° F (45° F) more than 4 hours:
     Action: Voluntary destruction
   - TCS food held above 41° F (45° F) less than 4 hours:
     Action: Rapid cool (e.g. ice bath)

3 Hot Hold
   - TCS food held below 135° F more than 4 hours:
     Action: Voluntary destruction
   - TCS food held below 135° F less than 4 hours:
     Action: Rapid reheats to 165° F or more

4 Cooking
   - TCS food undercooked:
     Action: Re-cook to proper temperature

5 Rapid Reheating
   - TCS food improperly reheated:
     Action: Reheat rapidly to 165° F

7 Approved Source/Sound Condition
   - Foods from unapproved sources/unsound condition:
     Action: Voluntary destruction

9 Cross-Contamination of Raw/Cooked Foods
   - Ready-To-Eat food contaminated by raw TCS food:
     Action: Voluntary destruction of ready-to-eat foods

14 Handwashing
   - Food employees observed not washing hands:
     Action: Instruct employees to wash hands as specified in the Rules.

15 Proper Handling of Ready-to-Eat Foods
   - Employee did not properly wash and sanitize hands before touching ready-to-eat food with Bare hands:
     Action: Voluntary destruction

19, 23 Water Supply
   - Facility does not have water for washing hands, preparing food, or cleaning equipment/utensils:
     Action: Voluntary suspension of food preparation

* Time/Temperature Control for Safety (TCS)
### TEMPERATURE OBSERVATIONS

<table>
<thead>
<tr>
<th>Item/Location</th>
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### OBSERVATIONS AND CORRECTIVE ACTIONS

AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Observation</th>
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<tbody>
<tr>
<td>42</td>
<td>Floors need to be cleaned</td>
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<tr>
<td>9</td>
<td>No personal drinks with customer product</td>
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<tr>
<td>10</td>
<td>Counter and doors need to be cleaned</td>
</tr>
<tr>
<td>9</td>
<td>All product needs to be 6inch above floor</td>
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<tr>
<td>34</td>
<td>Roaches -- need pest control by 08/16/19-</td>
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<tr>
<td>3</td>
<td>Hot temp off- no back up thermometer -</td>
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<tr>
<td>7</td>
<td>All stored foods need to be covered</td>
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<tr>
<td>18</td>
<td>Label chemicals</td>
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<tr>
<td>6</td>
<td>No recent pest control</td>
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</tbody>
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Received by: [Signature]  
Print:  
Title: Person In Charge/ Owner

Inspected by: [Signature]  
Print: Carey Blair  
Samples: [✓]  # collected ___