

City of Pearland Retail Food Establishment Inspection Report 2703 Veterans Dr. Pearland, Tx 77581

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*This inspection shall be posted in public view Date: Time in: Time out: License/Permit # Est. Type Risk Category 20-00178 2:23 1-Compliance 2-Routine 3-Field Investigation 4-Visit 5-Other TOTAL/SCORE **Purpose of Inspection:** Establishment Name: Contact/Owner Name: **★** Number of Repeat Violations: Chick Fil a Hope Reeves ✓ Number of Violations COS: City/County: Pearland Physical Address: Zip Code: Phone: Follow-up: Yes 2660 Pearland Pkwy 346-208-4366 No (circle one) Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark at Mark the appropriate points in the OUT box for each numbered item Mark an asterisk ' * ' in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status N O C O Time and Temperature for Food Safety o 0 A **Employee Health** (F = degrees Fahrenheit) 1. Proper cooling time and temperature 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting 2. Proper Cold Holding temperature(41°F/45°F) 13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth 3. Proper Hot Holding temperature(135°F) **Preventing Contamination by Hands** 4. Proper cooking time and temperature 14. Hands cleaned and properly washed/ Gloves used properly 15. No bare hand contact with ready to eat foods or approved 5. Proper reheating procedure for hot holding (165°F in 2 alternate method properly followed (APPROVED Y N) Hours) 6. Time as a Public Health Control; procedures & records **Highly Susceptible Populations Approved Source** 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite Chemicals destruction 8. Food Received at proper temperature 17. Food additives; approved and properly stored; Washing Fruits & Vegetables 18. Toxic substances properly identified, stored and used **Protection from Contamination** 9. Food Separated & protected, prevented during food Water/ Plumbing preparation, storage, display, and tasting 10. Food contact surfaces and Returnables; Cleaned and 19. Water from approved source; Plumbing installed; proper Sanitized at ppm/temperature 11. Proper disposition of returned, previously served or 20. Approved Sewage/Wastewater Disposal System, proper reconditioned disposal Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days Demonstration of Knowledge/Personnel Food Temperature Control/ Identification 21. Person in charge present, demonstration of knowledge, 27. Proper cooling method used; Equipment Adequate to and perform duties/ Certified Food Manager (CFM) Maintain Product Temperature 22. Food Handler/ no unauthorized persons/ personnel 28. Proper Date Marking and disposition Safe Water, Recordkeeping and Food Package 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Labeling 23. Hot and Cold Water available; adequate pressure, safe Permit Requirement, Prerequisite for Operation 24. Required records available (shellstock tags; parasite 30. Food Establishment Permit (Current & Valid) destruction); Packaged Food labeled **Conformance with Approved Procedures** Utensils, Equipment, and Vending 25. Compliance with Variance, Specialized Process, and 31. Adequate handwashing facilities: Accessible and properly HACCP plan; Variance obtained for specialized supplied, used processing methods; manufacturer instructions 32. Food and Non-food Contact surfaces cleanable, properly Consumer Advisory designed, constructed, and used 26. Posting of Consumer Advisories; raw o COMPLETED 33. Warewashing Facilities; installed, maintained, used/ foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Service sink or curb cleaning facility provided Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First N O $_{\rm o}^{\rm c}$ Prevention of Food Contamination Food Identification 34. No Evidence of Insect contamination, rodent/other 41.Original container labeling (Bulk Food) animals 35. Personal Cleanliness/eating, drinking or tobacco use **Physical Facilities** 36. Wiping Cloths; properly used and stored 42. Non-Food Contact surfaces clean 37. Environmental contamination 43. Adequate ventilation and lighting; designated areas used 38. Approved thawing method 44. Garbage and Refuse properly disposed; facilities maintained Proper Use of Utensils 45. Physical facilities installed, maintained, and clean 39. Utensils, equipment, & linens; prop 46. Toilet Facilities; properly constructed, supplied, and clean used, stored dried, & handled/ In use 40. Single-service & sing utensils: and used Received by: Title: Person In Charge/ Owner Print: Hope Reeves (signature) Inspected by: **Print: Business Email:** Carey Blair (signature)

Retail Food Establishment Inspection Report

Corrective Actions to Ensure Safe Food

Item No.

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) <u>less than</u> 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 <u>less than</u> 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)

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Establishment Name:		Physical Address:		City/State:		License/Permit # Page of		of
TEMPERATURE OBSERVATIONS								
Item/Location		Temp It	tem/Location	Temp	Item/Loc	ation		Temp
OBSERVATIONS AND CORRECTIVE ACTIONS								
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:							
				<u> </u>				
Received by: (signature)			Print:			Title: Person In Charge/ Owner		
Inspected by: (signature)			Print:			Samples: Y N # collected		