



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



Date: 12-8-22 Time in: 10:00 License/Permit #: LIC22-00237 Est. Type Risk Category Page ___ of ___

Purpose of Inspection: 1-Compliance 2-Routine 3-Field Investigation 4-Visit 5-Other TOTAL/SCORE

Establishment Name: The Butcher, The Baker, The cheese Board Maker Contact/Owner Name: Christina Stroh * Number of Repeat Violations: 0 Number of Violations COS: 0

Physical Address: 5012 Broadway St. City/County: PEARLAND Zip Code: 77584 Phone: 281-222-7598 Follow-up: Yes No (circle one)

100

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation

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

Table with 6 columns: Compliance Status (O, I, N, A, C, S), Description, and R. Items include: 1. Proper cooling time and temperature, 2. Proper Cold Holding temperature, 3. Proper Hot Holding temperature, 4. Proper cooking time and temperature, 5. Proper reheating procedure, 6. Time as a Public Health Control, 7. Food and ice obtained from approved source, 8. Food Received at proper temperature, 9. Food Separated & protected, 10. Food contact surfaces and Returnables, 11. Proper disposition of returned, previously served or reconditioned.

Table with 6 columns: Compliance Status (O, I, N, A, C, S), Description, and R. Items include: 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting, 13. Proper use of restriction and exclusion, 14. Hands cleaned and properly washed/ Gloves used properly, 15. No bare hand contact with ready to eat foods, 16. Pasteurized foods used; prohibited food not offered, 17. Food additives; approved and properly stored, 18. Toxic substances properly identified, 19. Water from approved source; Plumbing installed, 20. Approved Sewage/Wastewater Disposal System.

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

Table with 6 columns: Compliance Status (O, I, N, A, C, S), Description, and R. Items include: 21. Person in charge present, demonstration of knowledge, 22. Food Handler/ no unauthorized persons/ personnel, 23. Hot and Cold Water available, 24. Required records available, 25. Compliance with Variance, Specialized Process, and HACCP plan, 26. Posting of Consumer Advisories.

Table with 6 columns: Compliance Status (O, I, N, A, C, S), Description, and R. Items include: 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature, 28. Proper Date Marking and disposition, 29. Thermometers provided, accurate, and calibrated, 30. Food Establishment Permit (Current & Valid), 31. Adequate handwashing facilities, 32. Food and Non-food Contact surfaces cleanable, 33. Warewashing Facilities; installed, maintained, used/ 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

Table with 6 columns: Compliance Status (O, I, N, A, C, S), Description, and R. Items include: 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, 39. Utensils, equipment, & linens; properly used, stored, dried, & handled, 40. Single-serve & single-use articles; properly stored and used.

Table with 6 columns: Compliance Status (O, I, N, A, C, S), Description, and R. Items include: 41. Original container labeling (Bulk Food), 42. Non-Food Contact surfaces clean, 43. Adequate ventilation and lighting; designated areas used, 44. Garbage and Refuse properly disposed; facilities maintained, 45. Physical facilities installed, maintained, and clean, 46. Toilet Facilities; properly constructed, supplied, and clean, 47. Other Violations.

Received by: (signature) Inspected by: (signature)

Print: Stroh Christina Print: DARLENE ESTRADA

Title: Person In Charge/ Owner Business Email:

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) 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)

