



# 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: 07-13-2023                                                                                                                                                                                                                                                                                                                       | Time in: | Time out:                                                               | License/Permit # TLIC23-00087 | Est. Type                                                                 | Risk Category                                                                               | Page ___ of ___                                 |    |    |     |   |                                                                                                                                                                              |
| <b>Purpose of Inspection:</b> <input type="checkbox"/> 1-Compliance <input type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other                                                                                                                |          | <b>TOTAL/SCORE</b>                                                      |                               |                                                                           |                                                                                             |                                                 |    |    |     |   |                                                                                                                                                                              |
| Establishment Name: J'S FIREHOUSE BBQ LLC                                                                                                                                                                                                                                                                                              |          | Contact/Owner Name: MICHEAL JOHNSON                                     |                               | * Number of Repeat Violations: _____<br>✓ Number of Violations COS: _____ |                                                                                             | <b>100</b>                                      |    |    |     |   |                                                                                                                                                                              |
| Physical Address: 2703 VETERANS DR                                                                                                                                                                                                                                                                                                     |          | City/County: PEARLAND, TX                                               | Zip Code: 77584               | Phone: 346-306-9996                                                       | Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No (circle one) |                                                 |    |    |     |   |                                                                                                                                                                              |
| <b>Compliance Status:</b> Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation<br>Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '*' in appropriate box for R |          |                                                                         |                               |                                                                           |                                                                                             |                                                 |    |    |     |   |                                                                                                                                                                              |
| <b>Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days</b>                                                                                                                                                                                                                                   |          |                                                                         |                               |                                                                           |                                                                                             |                                                 |    |    |     |   |                                                                                                                                                                              |
| <b>Compliance Status</b>                                                                                                                                                                                                                                                                                                               |          | <b>Time and Temperature for Food Safety</b><br>(F = degrees Fahrenheit) |                               | <b>Compliance Status</b>                                                  |                                                                                             | <b>Employee Health</b>                          |    |    |     |   |                                                                                                                                                                              |
| OUT                                                                                                                                                                                                                                                                                                                                    | IN       | NO                                                                      | NA                            | COS                                                                       | OUT                                                                                         | IN                                              | NO | NA | COS | R |                                                                                                                                                                              |
|                                                                                                                                                                                                                                                                                                                                        |          | ✓                                                                       |                               |                                                                           |                                                                                             | ✓                                               |    |    |     |   | 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting                                                                         |
|                                                                                                                                                                                                                                                                                                                                        | ✓        |                                                                         |                               |                                                                           |                                                                                             | ✓                                               |    |    |     |   | 13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth                                                                                         |
|                                                                                                                                                                                                                                                                                                                                        | ✓        |                                                                         |                               |                                                                           |                                                                                             |                                                 |    |    |     |   | <b>Preventing Contamination by Hands</b>                                                                                                                                     |
|                                                                                                                                                                                                                                                                                                                                        |          | ✓                                                                       |                               |                                                                           |                                                                                             | ✓                                               |    |    |     |   | 14. Hands cleaned and properly washed/ Gloves used properly                                                                                                                  |
|                                                                                                                                                                                                                                                                                                                                        |          | ✓                                                                       |                               |                                                                           |                                                                                             |                                                 | ✓  |    |     |   | 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y <input type="checkbox"/> N <input checked="" type="checkbox"/> ) |
|                                                                                                                                                                                                                                                                                                                                        |          | ✓                                                                       |                               |                                                                           |                                                                                             |                                                 |    |    |     |   | <b>Highly Susceptible Populations</b>                                                                                                                                        |
|                                                                                                                                                                                                                                                                                                                                        |          | ✓                                                                       |                               |                                                                           |                                                                                             |                                                 | ✓  |    |     |   | 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required                                                                                  |
|                                                                                                                                                                                                                                                                                                                                        | ✓        |                                                                         |                               |                                                                           |                                                                                             |                                                 |    |    |     |   | <b>Chemicals</b>                                                                                                                                                             |
|                                                                                                                                                                                                                                                                                                                                        |          | ✓                                                                       |                               |                                                                           |                                                                                             |                                                 | ✓  |    |     |   | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables                                                                                                |
|                                                                                                                                                                                                                                                                                                                                        |          | ✓                                                                       |                               |                                                                           |                                                                                             |                                                 | ✓  |    |     |   | 18. Toxic substances properly identified, stored and used                                                                                                                    |
|                                                                                                                                                                                                                                                                                                                                        |          | ✓                                                                       |                               |                                                                           |                                                                                             |                                                 |    |    |     |   | <b>Water/ Plumbing</b>                                                                                                                                                       |
|                                                                                                                                                                                                                                                                                                                                        | ✓        |                                                                         |                               |                                                                           |                                                                                             |                                                 | ✓  |    |     |   | 19. Water from approved source; Plumbing installed; proper backflow device                                                                                                   |
|                                                                                                                                                                                                                                                                                                                                        |          | ✓                                                                       |                               |                                                                           |                                                                                             |                                                 | ✓  |    |     |   | 20. Approved Sewage/Wastewater Disposal System, proper disposal                                                                                                              |
| <b>Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days</b>                                                                                                                                                                                                                                        |          |                                                                         |                               |                                                                           |                                                                                             |                                                 |    |    |     |   |                                                                                                                                                                              |
| <b>Compliance Status</b>                                                                                                                                                                                                                                                                                                               |          | <b>Demonstration of Knowledge/ Personnel</b>                            |                               | <b>Compliance Status</b>                                                  |                                                                                             | <b>Food Temperature Control/ Identification</b> |    |    |     |   |                                                                                                                                                                              |
| OUT                                                                                                                                                                                                                                                                                                                                    | IN       | NO                                                                      | NA                            | COS                                                                       | OUT                                                                                         | IN                                              | NO | NA | COS | R |                                                                                                                                                                              |
|                                                                                                                                                                                                                                                                                                                                        | ✓        |                                                                         |                               |                                                                           |                                                                                             | ✓                                               |    |    |     |   | 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)                                                                   |
|                                                                                                                                                                                                                                                                                                                                        | ✓        |                                                                         |                               |                                                                           |                                                                                             |                                                 | ✓  |    |     |   | 22. Food Handler/ no unauthorized persons/ personnel                                                                                                                         |
|                                                                                                                                                                                                                                                                                                                                        |          | ✓                                                                       |                               |                                                                           |                                                                                             |                                                 | ✓  |    |     |   | <b>Safe Water, Recordkeeping and Food Package Labeling</b>                                                                                                                   |
|                                                                                                                                                                                                                                                                                                                                        | ✓        |                                                                         |                               |                                                                           |                                                                                             |                                                 | ✓  |    |     |   | 23. Hot and Cold Water available; adequate pressure, safe                                                                                                                    |
|                                                                                                                                                                                                                                                                                                                                        |          | ✓                                                                       |                               |                                                                           |                                                                                             |                                                 | ✓  |    |     |   | 24. Required records available (shellstock tags; parasite destruction); Packaged Food                                                                                        |
|                                                                                                                                                                                                                                                                                                                                        |          | ✓                                                                       |                               |                                                                           |                                                                                             |                                                 |    |    |     |   | <b>Conformance with Approved Procedures</b>                                                                                                                                  |
|                                                                                                                                                                                                                                                                                                                                        |          | ✓                                                                       |                               |                                                                           |                                                                                             |                                                 | ✓  |    |     |   | 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions                           |
|                                                                                                                                                                                                                                                                                                                                        |          | ✓                                                                       |                               |                                                                           |                                                                                             |                                                 | ✓  |    |     |   | <b>Consumer Advisory</b>                                                                                                                                                     |
|                                                                                                                                                                                                                                                                                                                                        |          | ✓                                                                       |                               |                                                                           |                                                                                             |                                                 | ✓  |    |     |   | 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label                                                             |
| <b>Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First</b>                                                                                                                                                                                                       |          |                                                                         |                               |                                                                           |                                                                                             |                                                 |    |    |     |   |                                                                                                                                                                              |
| <b>Compliance Status</b>                                                                                                                                                                                                                                                                                                               |          | <b>Prevention of Food Contamination</b>                                 |                               | <b>Compliance Status</b>                                                  |                                                                                             | <b>Food Identification</b>                      |    |    |     |   |                                                                                                                                                                              |
| OUT                                                                                                                                                                                                                                                                                                                                    | IN       | NO                                                                      | NA                            | COS                                                                       | OUT                                                                                         | IN                                              | NO | NA | COS | R |                                                                                                                                                                              |
|                                                                                                                                                                                                                                                                                                                                        | ✓        |                                                                         |                               |                                                                           |                                                                                             |                                                 | ✓  |    |     |   | 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                                                                                                                                                  |
|                                                                                                                                                                                                                                                                                                                                        |          | ✓                                                                       |                               |                                                                           |                                                                                             |                                                 |    |    |     |   | <b>Proper Use of Utensils</b>                                                                                                                                                |
|                                                                                                                                                                                                                                                                                                                                        | ✓        |                                                                         |                               |                                                                           |                                                                                             |                                                 | ✓  |    |     |   | 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used                                                                   |
|                                                                                                                                                                                                                                                                                                                                        | ✓        |                                                                         |                               |                                                                           |                                                                                             |                                                 | ✓  |    |     |   | 40. Single-service & single-use articles; properly stored and used                                                                                                           |
|                                                                                                                                                                                                                                                                                                                                        | ✓        |                                                                         |                               |                                                                           |                                                                                             |                                                 | ✓  |    |     |   | 41. Original container labeling (Bulk Food)                                                                                                                                  |
|                                                                                                                                                                                                                                                                                                                                        |          | ✓                                                                       |                               |                                                                           |                                                                                             |                                                 |    |    |     |   | <b>Physical Facilities</b>                                                                                                                                                   |
|                                                                                                                                                                                                                                                                                                                                        | ✓        |                                                                         |                               |                                                                           |                                                                                             |                                                 | ✓  |    |     |   | 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: _____                                                                                                                                                                                                                                                                                                                     |          | Print: MICHEAL JOHNSON                                                  |                               | Title: Person In Charge/ Owner                                            |                                                                                             |                                                 |    |    |     |   |                                                                                                                                                                              |
| Inspected by: _____                                                                                                                                                                                                                                                                                                                    |          | Print: Nick Bueche                                                      |                               | Business Email: JS.FIREHOUSE.BBQ@GMAIL.COM                                |                                                                                             |                                                 |    |    |     |   |                                                                                                                                                                              |

## 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)

# Retail Food Establishment Inspection Report

[illegible]