



**FOOD ESTABLISHMENT INSPECTION REPORT**  
**AUSTIN/TRAVIS COUNTY HEALTH AND HUMAN SERVICES DEPARTMENT**



**Environmental Health Services Division**

P.O. Box 142529

Austin, Texas 78714

Email: [EHSD.Service@austintexas.gov](mailto:EHSD.Service@austintexas.gov)

Phone: (512) 978-0300

Insp. Date:	Time in:	Time out:	Permit #	Permit Expires:	Type: Retail _____ Service _____	JURIS	DIST	IFA
<b>Purpose of Inspection: (circle one)</b> <b>1-Routine</b> <b>2-Follow-Up</b> <b>3-Compliance</b> <b>4-Other</b> <b>SCORE</b>								
Establishment Name:				Physical Address:		# of Staff: _____ # of FH: _____		
Email Address:						Follow-up Required <b>YES</b> <b>NO</b>		

**Compliance Status:**    **OUT** = Not In Compliance    **IN** = In Compliance    **NO** = Not Observed    **NA** = Not Applicable    **COS** = 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, NO, NA, COS**. Mark an asterisk '\*' in appropriate box for **R**.

**PRIORITY ITEMS (3 Points)    Violations Require Immediate Corrective Action not to exceed 3 days**

O	U	T	I	N	N	O	N	A	C	O	S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	O	U	T	I	N	N	O	N	A	C	O	S	Employee Health	R	
												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)		<b>Preventing Contamination by Hands</b>														
												4. Proper cooking time and temperature													14. Hands cleaned and properly washed/gloves used properly			
												5. Proper reheating procedure for hot holding (165°F in 2 hours)													15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y__ N__)			
												6. Time as a Public Health Control; procedures & records		<b>Highly Susceptible Populations</b>														
												<b>Approved Source</b>													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 destruction		<b>Chemicals</b>														
												8. Food Received at proper temperature													17. Food additives; approved and properly stored: Washing Fruits & Vegetables			
												<b>Protection from Contamination</b>													18. Toxic substances properly identified, stored and used			
												9. Food Separated & protected, prevented during food preparation, storage, display and tasting		<b>Water/Plumbing</b>														
												10. Food contact surfaces and Returnables; Cleaned and Sanitized at _____ ppm/temperature													19. Water from approved source; Plumbing installed; proper backflow device			
												11. Proper disposition of returned, previously served or reconditioned													20. Approved Sewage/Wastewater Disposal System, proper disposal			

**PRIORITY FOUNDATION ITEMS (2 Points)    Violations Require Corrective Action within 10 days**

O	U	T	I	N	N	O	N	A	C	O	S	Demonstration of Knowledge/ Personnel	R	O	U	T	I	N	N	O	N	A	C	O	S	Food Temperature Control/ Identification	R		
												21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)													27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
												22. Food Handler/ no unauthorized persons/ personnel													28. Proper Date Marking and disposition				
												<b>Safe Water, Recordkeeping &amp; Food Package Labeling</b>													29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
												23. Hot and Cold water available; adequate pressure, safe		<b>Permit Requirement, Prerequisite for Operation</b>															
												24. Required records available (shellstock tags, parasite destruction); Packaged Food labeled													30. Food Establishment Permit current and valid				
												<b>Conformance with Approved Procedures</b>			<b>Utensils, Equipment, and Vending</b>														
												25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions													31. Adequate handwashing facilities: Accessible and properly supplied, used				
												<b>Consumer Advisory</b>														32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used			
												26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Labeling													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**

O	U	T	I	N	N	O	N	A	C	O	S	Prevention of Food Contamination	R	O	U	T	I	N	N	O	N	A	C	O	S	Food Identification	R	
												34. No evidence of insect contamination, rodent/other animals													41. Original container labeling (Bulk Food)			
												35. Personal Cleanliness/eating, drinking or tobacco use		<b>Physical Facilities</b>														
												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			
												<b>Proper Use of Utensils</b>													45. Physical facilities installed, maintained & clean (floors, walls, ceilings)			
												39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In-use utensils; properly used													46. Toilet facilities; properly constructed, supplied, and clean Adequate # of restrooms			
												40. Single-service & single-service articles; properly stored and used													47. Other Violations			

Received by: (signature)	Print:	Title: Person in Charge/Owner
Inspected by: (signature)	Print:	Business Phone #

# CORRECTIVE ACTIONS TO ENSURE SAFE FOOD

TCS Food = Time/temperature Control for Safety Food

Item #	Description Of Deficiency	Action
<b>1 - Cooling</b>	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.	Voluntary destruction, rapid reheating of cooked foods if less than 4 hours
<b>2 – Cold hold</b>	TCS food held above 41° F (45° F) more than 4 hours.	Voluntary destruction
	TCS food held above 41° F (45° F) less than 4 hours.	Rapid cool (e.g. ice bath)
<b>3 - Hot Hold</b>	TCS food held below 135° F more than 4 hours.	Voluntary destruction
	TCS food held below 135° F less than 4 hours.	Rapid reheat to 165° F or more
<b>4 - Cooking</b>	TCS food undercooked.	Re-cook to proper temperature
<b>5 - Rapid Reheating</b>	TCS food improperly reheated.	Reheat rapidly to 165° F or more
	Sealed commercially processed TCS food improperly reheated.	Reheat rapidly to 135° F or more
<b>6 – Time as a Public Health Control (TPHC)</b>	TCS food held >41F and ≤70F for more than 6 hours.	Voluntary destruction
	TCS food held >70 and <135 F for more than 4 hours.	Voluntary destruction
<b>7 - Approved Source/Sound Condition</b>	Foods from unapproved sources/unsound condition.	Voluntary destruction
<b>9 - Cross-Contamination of Raw/Cooked Foods</b>	Ready-To-Eat food contaminated by raw TCS food.	Voluntary destruction of ready-to-eat foods
<b>14 - Handwashing</b>	Food employees observed not washing hands.	Instruct employees to wash hands as specified in the Rules
<b>15 - Proper Handling of Ready-to-Eat Foods</b>	Employee did not properly wash and sanitize hands before touching ready-to-eat food with bare hands.	Voluntary destruction
<b>19 &amp; 23 - Water Supply</b>	Facility does not have water for washing hands, preparing food, or cleaning equipment/utensils.	Voluntary suspension of food preparation

The Texas Food Establishment Rules may be viewed online at  
<https://www.dshs.state.tx.us/foodestablishments/laws-rules.aspx>