



**City of Sugar Land
Food Inspection Program**

Retail Food Establishment Inspection Report
PH 281-275-2170 FAX 281-275-2360

TOTAL/SCORE

100

Date:	Time IN:	Time OUT:	Customer ID:	Est. Type	Risk Category	Page ___ of ___
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Purpose of Inspection: 1-Routine 2-Re-inspection 3-Complaint 4-Compliance 5-Consult 6-Emergency Response 7-Field Investigation 8-Other

Establishment Name	Owner Name:	Number of Repeat Violations: _____	CL _____ PPM QUAT _____ PPM	Closure Issued: <u>YES/NO</u>
		Number of Violations COS: _____	Dish temp: _____ °F	Closure Lifted: Follow-up:

Physical Address	City/ County:	Zip Code:	Phone:
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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Mark "X" in appropriate box for COS and R
IN=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable **COS**=corrected on-site during inspection **R**=repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
Supervision				Time/ Temperature Control for Safety			
1	IN OUT			18	IN OUT N/A N/O		
Person in charge present, demonstrates knowledge, and performs duties				Proper cooking time & temperatures			
1a	IN OUT N/A			19	IN OUT N/A N/O		
Permit to Operate				Proper reheating procedures hot holding			
2	IN OUT N/A			20	IN OUT N/A N/O		
Certified Food Protection Manager / Food Handler Certification				Proper cooling time and temperatures			
Employee Health				21	IN OUT N/A N/O		
3	IN OUT			Proper hot holding temperatures			
Management, food employee and conditional employee; knowledge, responsibilities and reporting				22	IN OUT N/A N/O		
4	IN OUT			Proper cold holding temperatures			
Proper use of restriction and exclusion				23	IN OUT N/A N/O		
5	IN OUT			Proper date marking and disposition			
Procedures for responding to vomiting & diarrheal events				24	IN OUT N/A N/O		
Good Hygienic Practices				Time as a public health control: procedures & records			
6	IN OUT N/O			Consumer Advisory			
Proper eating, tasting, drinking, or tobacco use				25	IN OUT N/A		
7	IN OUT N/O			Consumer advisory provided for raw / undercooked food			
No discharge from eyes, nose, and mouth				Highly Susceptible Populations			
Preventing Contamination by Hands				26	IN OUT N/A		
8	IN OUT N/O			Pasteurized foods used; prohibited foods not offered			
Hands clean and properly washed				Food/ Color Additives and Toxic Substances			
9	IN OUT N/A N/O			27	IN OUT N/A		
No bare hand contact with RTE food or approved alternate procedure properly allowed				Food additives: approved & properly used			
10	IN OUT			28	IN OUT N/A		
Adequate handwashing facilities supplied & accessible				Toxic substances properly identified, stored, used			
Approved Source				Conformance with Approved Procedures			
11	IN OUT			29	IN OUT N/A		
Food obtained from approved source				Compliance with variance/specialized process / HACCP			
12	IN OUT N/A N/O			Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.			
Food received at proper temperature				Public health interventions are control measures to prevent foodborne illness or injury.			
13	IN OUT						
Food in good condition, safe, & unadulterated							
14	IN OUT N/A N/O						
Required records available: shellstock tags, parasite destruction							
Protection from Contamination							
15	IN OUT N/A N/O						
Food separated and protected							
16	IN OUT N/A						
Food-contact surfaces: cleaned & sanitized							
17	IN OUT						
Proper disposition of returned, previously served, reconditioned, & unsafe food							

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30	IN OUT N/A			43	IN OUT		
Pasteurized eggs used where required				In-use utensils; properly stored			
31	IN OUT			44	IN OUT		
Water and ice from approved source				Utensils, equipment & linens; properly stored, dried, handled			
32	IN OUT N/A			45	IN OUT		
Variance obtained specialized processing methods				Single-use/single-service articles; properly stored, used			
Food Temperature Control				46	IN OUT		
33	IN OUT			Gloves used properly			
Proper cooling methods used; adequate equipment for temperature control				Utensil, Equipment and Vending			
34	IN OUT N/A N/O			47	IN OUT		
Plant food properly cooked for hot holding				Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			
35	IN OUT N/A N/O			48	IN OUT		
Approved thawing methods used				Warewashing facilities, installed, maintained, used, test strips			
36	IN OUT			49	IN OUT		
Thermometers provided & accurate				Non-food-contact surfaces clean			
Food Identification				Physical Facilities			
37	IN OUT			50	IN OUT		
Food properly labeled; original container				Hot and cold water available; adequate pressure			
Prevention of Food Contamination				51	IN OUT		
38	IN OUT			Plumbing installed; proper backflow devices			
Insects, rodents, and animals not present				52	IN OUT		
39	IN OUT			Sewage and waste water properly disposed			
Contamination prevented during food preparation, storage & display				53	IN OUT		
40	IN OUT			Toilet facilities: properly constructed, supplied, cleaned			
Personal cleanliness				54	IN OUT		
41	IN OUT			Garbage/refuse properly disposed; facilities maintained			
Wiping cloths; properly used and stored				55	IN OUT		
42	IN OUT			Physical facilities installed, maintained, and clean			
Washing fruits and vegetables				56	IN OUT		
				Adequate ventilation and lighting; designated areas used			

