CITY OF BAYTOWN HEALTH DEPARTMENT

220 W. DEFEE - BAYTOWN, TEXAS 77520

(281) 420-5384

Retail Food Establishment Inspection Report

						Start	Finish	Yes	No								
San Code			**Mo**	**Day**	**Yr**	**Insp. Time**		**FPM Certified**		**Follow-up Date**					**Permit No.**		**Risk Cat.**

Purpose: 1 - Follow-up 2 - Routine 3 - Field Investigation 4 - Visit 5 - Other _____

Establishment Name:	Owner:	
Physical Address:	Zip:	Phone: ( )

DEMERITS (5 Pts)	**Food (PHF) Temperature/Time Requirements** Violations Require Immediate Corrective Action	Remarks	COS
	1. Proper Cooling for Cooked/Prepared Food		
	2. Cold Hold (41°F/45°F)		
	3. Hot Hold (135°F)		
	4. Proper Cooking Temperature per PHF		
	5. Rapid Reheating (165°F in 2 Hrs)		

Food/Temperatures

DEMERITS (4 Pts)	**Personnel/Handling/Source Requirements** Violations Require Immediate Corrective Action	Remarks	COS
	6. Personnel with Infections Restricted/Excluded		
	7. Proper/Adequate Handwashing		
	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)		
	9. Approved Source/Labeling		
	10. Sound Condition		
	11. Proper Handling of Ready-To-Eat Foods		
	12. Cross-Contamination of Raw/Cooked Foods/Other		
	13. Approved Systems (HACCP Plans/Time as Public Health Control)		
	14. Water Supply - Approved Source/Sufficient Capacity/Hot and Cold Under Pressure		
DEMERITS (3 Pts)	**Facility and Equipment Requirements** Violations Require Immediate Corrective Action, Not To Exceed 10 Days	Remarks	COS
	15. Equipment Adequate to Maintain Product Temperature		
	16. Handwash Facilities Adequate and Accessible		
	17. Handwash Facilities with Soap and Towels		
	18. No Evidence of Insect Contamination		
	19. No Evidence of Rodents/Other Animals		
	20. Toxic Items Properly Labeled/Stored/Used		
	21. Manual/Mechanical Warewashing and Sanitizing at ( ) ppm/temperature		
	22. Manager demonstration of knowledge/Certified Food Manager		
	23. Approved Sewage/Wastewater Disposal System, Proper Disposal		
	24. Thermometers Provided/Accurate/Properly Calibrated (+2 F)		
	25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair		
	26. Posting of Consumer Advisories (Heimlich/Raw Shellfish Warning/Buffet Plate) and Smoking Ordinance		
	27. Food Establishment Permit and Previous Inspection Report Posted		
Subtotals	**Other Violations -** Violations Require Corrective Action, Not To Exceed 90 Days or The Next Inspection, Whichever Comes First		

5 Pts			
4 Pts			
3 Pts			
Total Score	Inspected by:	Print:	
Follow-up Insp. YES NO	Received by:	Print:	Title: