

PURPOSE

Regular

Follow-Up

Complaint

Reported Illness

Other

Out-of-Business



CONSUMER HEALTH INSPECTION REPORT
 CITY OF SPRINGTOWN HEALTH DEPARTMENT
 P.O. Box 444 102 E. Second St.
 Springtown, Texas 76082
 Phone 817-220-4834



PERMIT STATUS

Current

Issued

Denied

Suspended

Revoked

Expired

Establishment Name: Breakthru's Grocery Owner Name: _____
 Address: 501 Hwy 149E City: Springtown Zip: 76082 Mapsco: _____

CODE	ESTAB NUM.	MONTH	DAY	YEAR	TIME	PHONE NUMBER / AC ()	TYPE
		<u>08</u>	<u>27</u>	<u>10</u>	<u>AM</u>	<u>2501177</u>	<u>RFS</u>

Size / Staff N/A Certified Mgr. Required Actual 0 FH cards req.

DEMERITS (5 PTS)	Food (PHF) Temperature / Time Requirements Violations Require Immediate Corrective Action	Remarks	COS
<u>OK</u>	1. Proper Cooling for Cooked / Prepared Food		
	2. Cold Hold (41°F/45°F)		
	3. Hot Hold (140°)		
	4. Proper Cooking Temperatures per PHF		
	5. Rapid Reheating (165°F in 2 Hrs)		
	<u>Food Temperature - clean fan grates inside dairy walk-in cooler.</u>		

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	<u>Alpaci - Remove command in mens room.</u>	
	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
<u>R</u>	15. Equipment Adequate to Maintain Product Temperature	<u>repair/remove non-working ice machine</u>	
	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		
<u>R</u>	20. Toxic Items Properly Labeled / Stored / Used	<u>Label contents all spray bottles (cashier desks)</u>	
	21. Manual Warewashing and Sanitizing at () ppm / temperature		
	22. Mechanical Warewashing and Sanitizing at () ppm / temperature		
	23. Approved Sewage / Wastewater Disposal System, Proper Disposal	<u>Pizza pie crusts frozen (in bag) - 40K</u>	
<u>R</u>	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)		
	27. Food Establishment Permit		

Subtotals	Other Violations - Violations Require Corrective Action, Not To Exceed 90 days Or The Next Inspection, Whichever Comes First	No. of Corrections	No. of Repeated Violations
5 Pts. <u>5</u>	<u>R - Do not re-use cardboard boxes for storage - reach attractant.</u>		<u>5</u>
4 Pts. <u>0</u>			<u>0</u>
3 Pts. <u>3</u>			<u>0</u>
<u>9</u>	Failure to correct the items noted on this inspection sheet in the times shown may result in suspension or revocation of the associated permit.		
Total Demerits	Inspected by: <u>D. Hall, R.S.</u>	Print:	
Follow-up Insp	Received by: <u>[Signature]</u>	Print: <u>Bauman</u>	Title: <u>Mgr</u>