

PURPOSE	
Regular	<input checked="" type="checkbox"/>
Follow-Up	<input type="checkbox"/>
Complaint	<input type="checkbox"/>
Reported Illness	<input type="checkbox"/>
Other	<input type="checkbox"/>
Out-of-Business	<input type="checkbox"/>



**ISUMER 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	<input type="checkbox"/>
Issued	<input type="checkbox"/>
Denied	<input type="checkbox"/>
Suspended	<input type="checkbox"/>
Revoked	<input type="checkbox"/>
Expired	<input checked="" type="checkbox"/>

Establishment Name: Chicken Express Owner Name: N & R Stuart  
 Address: 502 E Hwy 199 City: Springtown Zip: 76082 Mapsco: \_\_\_\_\_

CODE	ESTAB NUM.	MONTH	DAY	YEAR	TIME	PHONE NUMBER/AC ( )	TYPE
		01	12	10	AM	5230009	FSE

Size / Staff 20 Certified Mgr. Required 1 Actual 2 20 FET cards

DEMERITS (5 PTS)	Food (PHF) Temperature / Time Requirements Violations Require Immediate Corrective Action	Remarks	COS
<u>N/A</u>	1. Proper Cooling for Cooked / Prepared Food	<u>4 temps, need</u>	
<u>0/1</u>	2. Cold Hold (41°F/45°F)	<u>FH cards posted</u>	
<u>0/1</u>	3. Hot Hold (140°F/155°F)		
<u>0/1</u>	4. Proper Cooking Temperatures per PHF		
<u>N/A</u>	5. Rapid Reheating (165°F in 2 Hrs)		
Food/Temperatures <u>GRARY-134-179°F</u> <u>FRIED CHICKEN-160°F</u>			

DEMERITS (4 PTS)	Personnel / Handling / Source Requirements Violations Require Immediate Corrective Action	Remarks	COS
	6. Personnel with Infections Restricted/Excluded	<u>Do not allow emps to wear cloth towels</u>	
	7. Proper / Adequate Handwashing	<u>or gloves</u>	
<u>X</u>	8. Good Hygienic Practices (Eating / Drinking / Smoking / Other)	<u>store ice scoops / handle up out of ice -</u>	
	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)		
<u>X</u>	14. Water Supply - Approved Source / Sufficient Capacity / Hot and Cold Under Pressure	<u>Repair front Hot</u>	

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	<u>Sink to supply</u>	
	16. Handwash Facilities Adequate and Accessible	<u>hot water</u>	
	17. Handwash Facilities with Soap and Towels	<u>quicker!</u>	
	18. No Evidence of Insect Contamination		
	19. No Evidence of Rodents / Other Animals		
	20. Toxic Items Properly Labeled / Stored / Used		
	21. Manual Warewashing and Sanitizing at ( ) ppm / temperature	<u>Ran 5 mins - cold</u>	
	22. Mechanical Warewashing and Sanitizing at ( ) ppm / temperature		
	23. Approved Sewage / Wastewater Disposal System, Proper Disposal	<u>USE WASHABLE</u>	
	24. Thermometers Provided / Accurate / Properly Calibrated (+/- 2°F)	<u>HANDLED FOOD</u>	
	25. Food Contact Surfaces of Equipment and Utensils Cleaned / Sanitized / Good Repair	<u>SPOONS IN DRY</u>	
	26. Posting of Consumer Advisories (Heilich / Raw Shellfish Warning / Buffet Plate)	<u>FOOD BINS &amp;</u>	
	27. Food Establishment Permit	<u>POST NEW PERMIT W/ REC'D.</u>	

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>Good sanitation level!</u>		<u>5</u>
4 Pts			<u>(1)</u>
3 Pts			
<u>11</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</u>	Print:	
Follow-up Insp	Received by: <u>X Hobbs</u>	Print:	Title:

This inspection report reflects conditions at the time of inspection - conditions are subject to change.