

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: Honells Cafe Owner Name: A. Fletcher

Address: 401 Hwy 199 W City: Springtown Zip: 76082 Mapsco: _____

CODE	ESTAB NUM.	MONTH	DAY	YEAR	TIME	PHONE NUMBER/AC ()	TYPE
		07	13	10	AM	2209915	FSE

Size / Staff 22 Certified Mgr. Required 1 Actual 5 FA Chds 22

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		
<u>OK</u>	2. Cold Hold (41°F/45°F)		
<u>OK</u>	3. Hot Hold (140°) / <u>350F</u>		
<u>OK</u>	4. Proper Cooking Temperatures per PHF		
<u>OK</u>	5. Rapid Reheating (165°F in 2 Hrs)		
Food/Temperatures <u>COOKED ground - 103° - 130°F (WARM & HOT)</u> <u>BLANK - 103°F - OK (RAW) - 159° OK.</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		
<u>X</u>	8. Good Hygienic Practices (Eating / Drinking / Smoking / Other)		
	9. Approved Source / Labeling		
	10. Sound Condition		
	11. Proper Handling of Ready-To-Eat Foods		
<u>X</u>	12. Cross-Contamination of Raw / Cooked Foods / Other		<u>X</u>
	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>X</u>	15. Equipment Adequate to Maintain Product Temperature		
	16. Handwash Facilities Adequate and Accessible		
	17. Handwash Facilities with Soap and Towels		
<u>X</u>	18. No Evidence of Insect Contamination		
	19. No Evidence of Rodents / Other Animals		
<u>X</u>	20. Toxic Items Properly Labeled / Stored / Used		
	21. Manual Warewashing and Sanitizing at () ppm / temperature		
	22. Mechanical Warewashing and Sanitizing at () ppm / temperature		
<u>X</u>	23. Approved Sewage / Wastewater Disposal System, Proper Disposal	<u>1p still plumbing at drop sink</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>SUPPAC 2</u>		
4 Pts. <u>8</u>			
3 Pts. <u>12</u>			
<u>20</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>[Signature]</u>	Print:	Title:

ESTABLISHMENT NAME: 11 date
11 walk off
Shuffly's Cafe

DATE: 7-13-10

ITEM NO.	REMARKS
13	Prophyl remove all out of date meats from cooler - use all patch bags before date. (chili - dated 7-3, chili - 7-1)
15	Cooler temp at 5:30F - must cool to 41F or less - remove all PWF ASAP.
15	Pie cooler - 49-51°F - haul around or replace -
R	All walls, floors & copts line equip must rec'd thorough cleaning Daily -
(12) (105)	Raw sausage stored in dli meats in bowl (walk-in) - store all raw meats on bottom shelves to prevent cross-contamination.
15	Two cooler cooler (back area) 63°F - doors don't stay closed - repair -
18	Numerous flies in kitchen - provide effective means of control -
8	Store drinks off top storage surfaces - Train emp. not to wear towels on person -
8	Sumps overflowing into pans - rather @ 97°F - 101°F - must cool it down
25	Clean inside all coolers, drawers (must) & utensils inside & can open one & handle.
20	Wiping cloth sanitized @ 200+ ppm. Toxic - keep at 50-100 ppm - 1/19/10 H ₂ O