

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: Mr. Jim's Pizzeria Owner Name: C. Blackburn
 Address: 417 E. Aug 199 City: Springtown Zip: 76082 Mapsco:

CODE	ESTAB NUM.	MONTH	DAY	YEAR	TIME	PHONE NUMBER/AC (STN)	TYPE
		04	10	10	AM	523 2055	FSE

Size / Staff 3/10/5 Certified Mgr. Required 0 Actual FH cards 2

DEMERITS (5 PTS)	Food (PHF) Temperature / Time Requirements Violations Require Immediate Corrective Action	Remarks	COS
X	1. Proper Cooling for Cooked / Prepared Food	3 FH cards needed by 4/24 SAT	
	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)		

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		
X	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
X	15. Equipment Adequate to Maintain Product Temperature	Post on wall	
	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 Warewashing and Sanitizing at () ppm / temperature		
	22. Mechanical Warewashing and Sanitizing at () ppm / temperature		
	23. Approved Sewage / Wastewater Disposal System, Proper Disposal		
	24. Thermometers Provided / Accurate / Properly Calibrated (+/- 2°F)		
X	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. 5	See page 2-3 - Will call to discuss report + future inspections -	10	17
4 Pts. 8			
3 Pts. 9			
22	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: 22
 Inspected by: D. Hall Print: _____
 Received by: Charles Matthew Print: Charles Matthew Title: _____

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

ESTABLISHMENT NAME: Ms. Jim's

DATE: 4/10/10

ITEM NO.	REMARKS
	Keep front door closed, except for deliveries & back
R	Dumpster must have tight fitting lids & stored on cleanable surface (concrete or asphalt)
R 13	Date label plastic bag of opened (opened) soap in walk-in - w/ 7 day "use by" date.
R 25	Clean & sanitize pans at least 1x daily after use - do NOT store clean pans w/ soiled pans.
R	Label prom use w/ blue lid & cover sm. plastic container at cutting board -
2	Refrigerate parties spread w/ not in use (read on lid)
R	Clean wall & remove cardboard on wall at dough prep do NOT reuse
R 21	Provide (3) stoppers for 3 comp sinks.
R	Train employees to use proper 3-step washwork method.
8	All employees must practice good hygiene - no bracelets or long hair - must be tied back out of shoulders - clean floor behind floor mixer; repair woodboard.
	clean portable fan grates
25	Store clean pans upside down - some still filled w/ water -

