

PURPOSE

Regular

Follow-Up

Complaint

Reported Illness

Other

Out-of-Business



NSUMER 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: Redi Go - Snack Bar Owner Name: P.A.D. Snacks, Inc.
 Address: 320 Hwy 199W City: Springtown Zip: 76082 Mapsco: _____

CODE	ESTAB. NUM.	MONTH	DAY	YEAR	TIME	PHONE NUMBER/AC	TYPE
		12	09	19	AM	5284944	FSE

Size / Staff 2 Certified Mgr. Required Actual 0 FHCards

DEMERITS (5 PTS)	Food (PHF) Temperature / Time Requirements Violations Require Immediate Corrective Action	Remarks	COS
	1. Proper Cooling for Cooked / Prepared Food		
<u>OK</u>	2. Cold Hold (41°F/45°F)		
	3. Hot Hold (140°F/135°F)		
	4. Proper Cooking Temperatures per PHF		
	5. Rapid Reheating (165°F in 2 Hrs)		

Food/Temperatures OK

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		
<u>✓</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
	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		
<u>✓</u>	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		
<u>✓</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 (Harmful / Raw Shellfish Warning / Buffet Plate)		
	27. Food Establishment Permit		

Subtotals: 5 Pts 8, 4 Pts 8, 3 Pts 2

Other Violations - Violations Require Corrective Action, Not To Exceed 90 days Or The Next Inspection, Whichever Comes First

Total Demerits: 20

Inspected by: D. Hall, R.S. Print: _____

Received by: X. [Signature] Print: _____ Title: _____

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

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25 - Do Not reuse plastic food bags

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ESTABLISHMENT NAME: Kiki's Toy Snack Bar

DATE: 12/09/09

ITEM NO.	REMARKS
21 -	Change out wiping cloth bucket - water dirty
14	Repair hot water in restroom ^{men's} restroom
25	Clean & sanitize inside microwave
8 -	Clean wood table top in storeroom (spills)
8 -	Do not store open canned fruits on food rack - storeroom -
	- Store eggs 6" off floor in walk-in cooler
	- Clean floor under milk/tea rack in walk-in cooler -
	- Separate food from non-food items on rack in storeroom (gloves, paper, etc)
	- Provide paper towels in holder/dispenser at hand sink - snack bar area + kitchen
20 -	Label plastic spray bottle under HWS rack
25	Provide sealable container for cat fish wrapping mix & label - Use a washable, handled scoop/utensil inside
24	Provide thermometer inside prep cooler in conspicuous location
	- Clean grates of floor fan
	- Clean pen & food filters & wall behind prep
13 -	Discard out of date hot dogs (12-2-09)
24	Calibrate cookie thermometer to be accurate (32°F in ice water)

21 - 3-step method for warewashing not used.