



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

Business: 700
 Establishment Name: Redi-Go-Jack Bae Owner Name: _____
 Address: 320 Hwy 199 W City: Springtown Zip: 76082 Mapsco: _____

DATE	ESTAB. NUM.	MONTH	DAY	YEAR	TIME	PHONE NUMBER/AC	TYPE
		07	06	10	AM	512 349 498	FSE

Staff: 2 Certified Mgr. Required D Actual 1

PERITS (PTS)	Food (PHF) Temperature / Time Requirements	Remarks	COS
	Violations Require Immediate Corrective Action		
10	1. Proper Cooling for Cooked / Prepared Food	Food handling errors (2) Part (2) of check required ASAP.	
4	2. Cold Hold (41°F/45°F)		
7	3. Hot Hold (140°F) <u>135°F</u>		
7	4. Proper Cooking Temperatures per PHF		
10	5. Rapid Reheating (165°F in 2 Hrs)		
	Temperatures: <u>Sandwich - 147-158°F</u> <u>Chili - 180°F</u> <u>Wings - 145°F</u> <u>corn dogs 140°F</u>		

PERITS (PTS)	Personnel / Handling / Source Requirements	Remarks	COS
	Violations Require Immediate Corrective Action		
	6. Personnel with Infections Restricted/Excluded		COS
	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		
	13. Approved Systems (HACCP Plans / Time as Public Health Control)		X
	14. Water Supply - Approved Source / Sufficient Capacity / Hot and Cold Under Pressure		

PERITS (PTS)	Facility and Equipment Requirements	Remarks	COS
	Violations Require Immediate Corrective Action, Not To Exceed 10 Days		
	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		
	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)		
	25. Food Contact Surfaces of Equipment and Utensils Cleaned / Sanitized / Good Repair		
	26. Posting of Consumer Advisories (Heard / Raw Shellfish Warning / Buffet Plate)		
	27. Food Establishment Permit		

Other Violations - Violations Require Corrective Action, Not To Exceed 90 days Or The Next Inspection, Whichever Comes First
 See pag 2 - Please correct listed violations by next routine inspection
 No. of Corrections: 17
 No. of Repeated Violations: 2
 Failure to correct the items noted on this inspection sheet in the times shown may result in suspension or revocation of the associated permit.

Inspected by: D. Hall Print: _____
 Received by: [Signature] Print: _____ Title: _____

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

