

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: Shinolis Tex Cafe Owner Name: Tom Frantom, Inc.
 Address: 301 Marti Ave City: Springtown Zip: 76082 Mapsco:

CODE	ESTAB NUM.	MONTH	DAY	YEAR	TIME	PHONE NUMBER / AC ()	TYPE
		07	26	10	AM	5038010	FST (4)

Size / Staff 16 Certified Mgr. Required 1 Actual 2 T.F. 1/30/10 R.H. Clark

DEMERITS (5 PTS)	Food (PHF) Temperature / Time Requirements	Remarks	COS
	Violations Require Immediate Corrective Action		
<u>0/5</u>	1. Proper Cooling for Cooked / Prepared Food	<u>39-41°F Max, chill (with ice)</u>	
<u>0/5</u>	2. Cold Hold (41°F/45°F)		
<u>0/5</u>	3. Hot Hold (140°F)	<u>135°F</u>	
<u>0/5</u>	4. Proper Cooking Temperatures per PHF		
<u>0/5</u>	5. Rapid Reheating (165°F in 2 Hrs)		
Food/Temperatures <u>Steam table preheat 150°F on above</u>			

DEMERITS (4 PTS)	Personnel / Handling / Source Requirements	Remarks	COS
	Violations Require Immediate Corrective Action		
	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		
<u>X</u>	12. Cross-Contamination of Raw / Cooked Foods / Other		
	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	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		
<u>0/3</u>	20. Toxic Items Properly Labeled / Stored / Used		
<u>0/3</u>	21. Manual Warewashing and Sanitizing at () ppm / temperature		
<u>0/3</u>	22. Mechanical Warewashing and Sanitizing at (<u>0/3</u>) ppm / temperature		
	23. Approved Sewage / Wastewater Disposal System, Proper Disposal		
	24. Thermometers Provided / Accurate / Properly Calibrated (+/- 2°F)		
<u>X</u>	25. Food Contact Surfaces of Equipment and Utensils Cleaned / Sanitized / Good Repair		
	26. Posting of Consumer Advisories (Heinrich / Raw Shellfish Warning / Buffet Plate)		
	27. Food Establishment Permit		

Subtotals

5 Pts. 0

4 Pts. 0

3 Pts. 3

Total Demerits 3

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

All page 2

No. of Corrections 0

No. of Repeated Violations 0

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: [Signature] Print: _____

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

ESTABLISHMENT NAME: Shondae's

DATE: 7/20/10

ITEM NO.	REMARKS
25	Clean can opener, blade + base (back prep area)
25	Clean + sanitize cutting boards on prep cooler
13	cooked brisket dated 7-17-72d - in cooler - discard after "7 day use by date"
25	Clean mixing mix + cornstarch containers on rack. - Remove cardboard lining shelves (racks) in wait area -
13	Date label all dairy products (milk) w/ 7 day "use by" date. (after opening) PTES PAF
12	Bottle BBQ Sauce lying on top of containers fresh cut produce in 2 day cooler. - Re-label corn meal mix - labeled "salt"
A	Notes: Remaining drinks - drinks must be covered w/ staples + stored off floor prep / storage areas