City of Copperas Cove

Retail Food Establishment Inspection Report

Date:	Time In:	Time Out:	License/Permit #	Est. Type	Risk Category	Page __ of __

Purpose of Inspection:	1-Compliance	2-Routine	3-Field Investigation	4-Visit	5-Other	TOTAL/SCORE

Establishment Name:	Contact Owner Name	∗ Number of Repeat Violations: _____ ✓ Number of Violations COS: _____
Physical Address:	Phone:	Follow-up: Yes No (circle one)

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation

Mark the appropriate points in the **OUT** box for each numbered item Mark '✓' a checkmark in appropriate box for **IN, NO, NA, COS** Mark an asterisk '∗' in appropriate box for **R**

Priority Items (3 Points) *violations Require Immediate Corrective Action not to exceed 3 days*

OUT	IN	NO	NA	COS		R
					Time and Temperature for Food Safety (F = degrees Fahrenheit)	
					1. Proper cooling time and temperature	
					2. Proper Cold Holding temperature (41˚F/45˚F)	
					3. Proper Hot Holding temperature (135˚F)	
					4. Proper cooking time and temperature	
					5. Proper reheating procedure for hot holding (165˚F in 2 Hours)	
					6. Time as a Public Health Control; procedures & records	
					Approved Source	
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
					8. Food Received at proper temperature	
					Protection from Contamination	
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
					10. Food contact surfaces and Returnables; Cleaned and Sanitized at _____ ppm/temperature	
					11. Proper disposition of returned, previously served, reconditioned	

OUT	IN	NO	NA	COS		R
					Employee Health	
					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
					Preventing Contamination by Hands	
					14. Hands cleaned and properly washed/ Gloves used properly	
					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (Approved Y __ N __)	
					Highly Susceptible Populations	
					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					Chemicals	
					17. Food additives; approved and properly stored; Washing Fruits and Vegetables	
					18. Toxic substances properly identified, stored and used	
					Water/ Plumbing	
					19. Water from approved source; Plumbing installed; proper blackflow device	
					20. Approved Sewage/ Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) *violations Require Corrective Action within 10 days*

OUT	IN	NO	NA	COS		R
					Demonstration of Knowledge/ Personnel	
					21. Person in charge present, demonstration of knowledge, and perform duties / Certified Food Manager (CFM)	
					22. Food Handler/ no unauthorized persons/ personnel	
					Safe Water, Record Keeping and Food Package Labeling	
					23. Hot and Cold Water available; adequate pressure, safe	
					24. Required records available (shellstock tags; parasite destruction); packaged food labeling	
					Conformance with Approved Procedures	
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
					Consumer Advisory	
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label	

OUT	IN	NO	NA	COS		R
					Food Temperature Control/ Identification	
					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
					28. Proper Date Marking and disposition	
					29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips	
					Permit Requirement, Prerequisite for Operation	
					30. **Food Establishment Permit** (Current, valid & Posted)	
					Utensils, Equipment, and Vending	
					31. Adequate handwashing facilities: Accessible and properly supplied, used	
					32. Food and Non-food Contact surfaces cleanable, properly, designed, constructed, and used	
					33. Warewashing Facilities; installed, maintained, used	

Core Items (1 Point) *violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First*

OUT	IN	NO	NA	COS		R
					Prevention of Food Contamination	
					34. No Evidence of Insect contamination, rodent/other animals	
					35. Personal Cleanliness/ eating, drinking or tobacco use	
					36. Wiping Cloths; properly used and stored	
					37. Environmental contamination	
					38. Approved thawing method	
					Proper Use of Utensils	
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
					40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS		R
					Food Identification	
					41. Original container labeling (Bulk Food)	
					Physical Facilities	
					42. Non-Food Contact surfaces clean	
					43. Adequate ventilation and lighting; designated areas used	
					44. Garbage and refuse properly disposed; facilities maintained	
					45. Physical facilities installed, maintained, and clean	
					46. Service sink: or curb cleaning facility provided/Toilet Facilities; properly constructed, supplied and clean	
					47. Other Violations	

Received by: (signature)	Print:	Title: Person In Charge/ Owner
Inspected by: (signature)	Print:	Business Email: