



City of Midlothian

Food Establishment Inspection Report

	2/4/10	9:45A			2010-07
San Code	Date	Time In	Time Out	Establishment Number	Permit Number
Purpose of Inspection: 1-Compliance 2-Routine 3-Field Investigation 4-Visit 5-Other					
Establishment: MHS - Java City				Owner: Miss	
Physical Address: 9235.9th St				Zip: 76065	Phone:
OUT 5 Pts.	IN	NA	NO	COS	Food Temperature/Time Requirements Violations Require Immediate Corrective Action Remarks
					1. Proper Cooling for Cooked./Prepared Food
					2. Cold Hold (41 degrees Fahrenheit / 45 degrees Fahrenheit)
					3. Hot Hold (135 degrees Fahrenheit)
					4. Proper Cooking Temperatures
					5. Rapid Reheating (165 degrees Fahrenheit in 2 Hours.)
Item/Location/Temperature					
OUT 4 Pts.	IN	NA	NO	COS	Personnel/Handling/Source Requirements Violations Require Immediate Corrective Action Remarks
					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
					13. Approved Systems (HACCP Plans/Time as Public Health Control)
					14. Water Supply - Approved Sources/Sufficient Capacity/Hot and Cold Under Pressure
OUT 3 Pts.	IN	NA	NO	COS	Facility and Equipment Requirements Violations Require Immediate Correction, Not to Exceed 10 Days Remarks
					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/Mechanical Warewashing and Sanitizing at () ppm/temperature
					22. Manager Demonstration of Knowledge/Certified Food Manager
					23. Approved Sewage/Wastewater Disposal System, Proper Disposal
					24. Thermometers Provided/Accurate/Properly Calibrated (± 2 Degrees Fahrenheit)
					25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair
					26. Posting of Consumer Advisories (Heimlich/Disclosure/Reminder/Buffer Plate)
					27. Food Establishment Permit
Subtotal	Other Violations - Require Corrective Action, Not to Exceed 90 Days or the Next Inspection, Whichever Comes First				
5pt					
4pt					
3pt					
Total	Inspected by: J. Brown			Print: J. Brown	
F/U Yes/No	Received by: K. Frazer			Print: K. Frazer	Title: