



City of Midlothian

Food Establishment Inspection Report

10-0424

2/3/10 9:30A					2010-08		
San Code	Date	Time In	Time Out	Establishment Number	Permit Number	Risk Category	
Purpose of Inspection: 1-Compliance 2-Routine 3-Field Investigation 4-Visit 5-Other							
Establishment: MISD-Child Care				Owner:			
Physical Address: 315 W-AVE E				Zip: 76065		Phone:	
OUT 5 Pts.	IN	NA	NO	COS	Food Temperature/Time Requirements		
					Violations Require Immediate Corrective Action Remarks		
5				✓	1. Proper Cooling for Cooked./Prepared Food		
					2. Cold Hold (41 degrees Fahrenheit / 45 degrees Fahrenheit) <i>Ann #206-probes</i>		
					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	<i>CP/replace thermometers #206, #204</i> <i>* Mark times on delivered lunches</i>						
4pt							
3pt							
5	Inspected by: <i>[Signature]</i>				Print: <i>DBrown</i>		
Total	Received by: <i>[Signature]</i>				Print:		Title: <i>Mgr</i>
F/U Yes/No							