



City of Midlothian

Food Establishment Inspection Report

	2/2/10	8:45A			2010-12	
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: Longbranch Elem. **Owner:** MSD

Physical Address: 6031 FM 1389 **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						

0 Total	Inspected by: J Brown	Print: <i>Donna Brown</i>
F/U Yes/No	Received by: <i>Kathy Stewart</i>	Print: Title: <i>Mgr</i>