



Gillespie County Health Division
 126 West Main Street, Fredericksburg, TX 78624
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Retail Food Establishment Inspection Report

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:				Owner:			
Physical Address:				Zip:	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 Hrs)		
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:			Print:			
F/U Yes/ No	Received by:			Print:			Title:

Corrective Actions to Ensure Safe Food**Item No.****1 Cooling**

- PHF/TCS* food cooled from 135° F to 70° F more than 2 hours OR 135° F to 41° F (45° F) more than 6 hours; OR prepared food cooled to 41° F (45° F) more than 4 hours:
Action: Voluntary destruction, rapid reheating of cooked foods if less than 4 hours

2 Cold Hold

- PHF/TCS food held above 41° F (45° F) more than 4 hours:
Action: Voluntary destruction
- PHF/TCS food held above 41° F (45° F) less than 4 hours:
Action: Rapid cool (e.g. ice bath)

3 Hot Hold

- PHF/TCS food held below 135° F more than 4 hours:
Action: Voluntary destruction
- PHF/TCS food held below 135° F less than 4 hours:
Action: Rapid reheat to 165° F or more

4 Cooking

- PHF/TCS food undercooked:
Action: Re-cook to proper temperature

5 Rapid Reheating

- Cold PHF/TCS food improperly reheated:
Action: Reheat rapidly to 165° F

7 Handwashing

- Food employees observed not washing hands:
Action: Instruct employees to wash hands as specified in the Rules.

9, 10 Approved Source/Sound Condition

- Foods from unapproved sources/unsound condition:
Action: Voluntary destruction

11 Proper Handling of Ready-to-Eat Foods

- Employee did not properly wash and sanitize hands before touching ready-to-eat food with bare hands:
Action: Voluntary destruction

12 Cross-Contamination of Raw/Cooked Foods

- Ready-To-Eat food contaminated by raw PHF/TCS food:
Action: Voluntary destruction of ready-to-eat foods

14 Water Supply

- Facility does not have water for washing hands, preparing food, or cleaning equipment/utensils:
Action: Voluntary suspension of food preparation

*Potentially Hazardous Food (PHF) / Time/Temperature Control for Safety (TCS)