

Date: 01/25/2023	Time in: 01:00 PM	Time out: 01:45 PM	Permit #: 35867	Est. Type: School Food Establishment - Palestine	Risk Category: High	Page of 5
Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine		<input type="checkbox"/> 2-Follow-up	<input type="checkbox"/> 3-Complaint - I.R.	<input type="checkbox"/> 4-Other		Total/Score
Establishment Name: SOUTHWEST FOODSERVICE EXCELLENCE		Contact/Owner Name: SOUTHWEST FOODSERVICE EXCELLENCE		Number of Repeat Violations: 0		1
				Number of Violations COS: 0		
Physical Address: 2305 SALT WORKS ROAD Suite:		City/County: Palestine	Zip Code: 75803	Phone: (903) 729-1771	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	

Compliance Status: OUT = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation
 Mark an 'X' in appropriate box for COS. Mark an 'X' for Repeat Column shown as R

Priority Items (3 Points) Violations Require Immediate Corrective Action Not to Exceed 3 Days



Compliance Status						Time & Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status						Employee Health	R
OUT	IN	NO	NA	COS	OUT			IN	NO	NA	COS				
NO					1. Proper cooling time and temperature					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
IN					2. Proper cold holding temperature (34F/41F/45F)					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
IN					3. Proper hot holding temperature (135F)					Preventing Contamination by Hands					
NO					4. Proper cooking time and temperature					14. Hands cleaned and properly washed / gloves used properly					
NO					5. Proper reheating procedure for hot holding (165F in 2Hrs)					15. No bare hand contact with ready to eat foods					
NO					6. Time as a public health control; procedures and records					Highly Susceptible Population					
Approved Source										16. Pasteurized foods used; prohibited food not offered; Pasteurized eggs used when required					
IN					7. Food and ice obtained from approved source; food in good condition, safe and unadulterated; parasite destruction					Chemicals					
IN					8. Food received at proper temperature					17. Food additives; approved and properly stored, washing fruits and vegetables					
Protection from Contamination										18. Toxic substances properly identified, stored and used					
IN					9. Food separated and protected, prevented during food preparation, storage, display and tasting					Water / Plumbing					
NO					10. Food contact surfaces and returnables; cleaned and sanitized at _____ ppm / temperature					19. Water from approved source; plumbing installed; proper backflow device					
NO					11. Proper disposition of returned, previously served, reconditioned					20. Approved sewage / wastewater disposal system, proper disposal					

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

Compliance Status						Demonstration of Knowledge / Personnel	R	Compliance Status						Food Temperature Control / Identification	R
OUT	IN	NO	NA	COS	OUT			IN	NO	NA	COS				
IN					21. Person in charge present, demonstration of knowledge, and perform duties / certified food manager (CFM)					27. Proper cooling method used, equipment adequate to maintain product temperature					
IN					22. Food handler / no unauthorized persons / personnel Safe Water, Record Keeping and Package Labeling					28. Proper date marking and disposition					
Safe Water, Record Keeping and Package Labeling										29. Thermometers provided, accurate, and calibrated; chemical/thermal test strips					
IN					23. Hot and cold water available; adequate pressure, safe					Permit Requirement, Prerequisite for Operation					
IN					24. Required records available (shellstock tags; parasite destruction); package food labeling					30. Food Establishment Permit (Current, Valid)					
Conformance with Approved Procedures										Utensils, Equipment, and Vending					
NA					25. Compliance with variance, specialized process and HACCP plan; variance obtained for specialized processing methods; manufacturer instructions					31. Adequate handwashing facilities; accessible and properly supplied, used					
Consumer Advisory										32. Food and non-food contact surfaces cleanable, properly designed construction and used					
IN					26. Posting of consumer advisories; raw or under cooked Foods (disclosure / reminder / buffet plate) / allergen label					33. Warewashing facilities; installed, maintained, used, Service sink or curb cleaning facility provided					

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

Compliance Status						Prevention of Food Contamination	R	Compliance Status						Food Identification	R
OUT	IN	NO	NA	COS	OUT			IN	NO	NA	COS				
IN					34. No evidence of insect contamination, rodent / other animals					41. Original container labeling (Bulk Food)					
Proper Use of Utensils										Physical Facilities					
IN					35. Personal cleanliness / eating, drinking or tobacco use					42. Non-food contact surfaces clean					
IN					36. Wiping cloths; properly used and stored					43. Adequate ventilation and lighting; designated areas used					
IN					37. Environment contamination					44. Garbage and refuse properly disposed; facilities maintained					
NO					38. Approved thawing method					45. Physical facilities installed, maintained, and clean					
IN					39. Utensils, equipment, and linens; properly used, stored, dried, and handled / in-use utensils; properly used					46. Toilet facilities; properly constructed, supplied, and clean					
IN					40. Single-service and single-use articles; properly stored and used					47. Other Violations					

Received by: 	Printed Name: Brandon Carroll	Title: Person In Charge / Owner
Inspected by: 	Printed Name: Dalton Ray Knight	Food Service Director
		Business Email: MARK.YOUNG@SFELLC.ORG

Corrective Actions to Ensure Safe Food

Item No.

- 1 Cooling**
- 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**
- TCS food held above 41° F (45° F) more than 4 hours:
- Action: Voluntary destruction*
- TCS food held above 41° F (45° F) less than 4 hours:
- Action: Rapid cool (e.g. ice bath)*
- 3 Hot Hold**
- TCS food held below 135° F more than 4 hours:
- Action: Voluntary destruction*
- TCS food held below 135° F less than 4 hours:
- Action: Rapid reheat to 165° F or more*
- 4 Cooking**
- TCS food undercooked:
- Action: Re-cook to proper temperature*
- 5 Rapid Reheating**
- TCS food improperly reheated:
- Action: Reheat rapidly to 165° F*
- 7 Approved Source / Sound Condition**
- Foods from unapproved sources/unsound condition:
- Action: Voluntary destruction*
- 9 Cross-Contamination of Raw / Cooked Foods**
- Ready-To-Eat food contaminated by raw TCS food:
- Action: Voluntary destruction of ready-to-eat foods*
- 14 Handwashing**
- Food employees observed not washing hands:
- Action: Instruct employees to wash hands as specified in the Rules.*
- 15 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*
- 19, 23 Water Supply**
- Facility does not have water for washing hands, preparing food, or cleaning equipment / utensils:
- Action: Voluntary suspension of food preparation*

* Time / Temperature Control for Safety (TCS) Food

Establishment Name: SOUTHWEST FOODSERVICE EXCELLENCE	Physical Address: 2305 SALT WORKS ROAD	City / State: Palestine, TX	Permit Number: 35867
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TEMPERATURE OBSERVATIONS					
Item / Location	Temp	Item / Location	Temp	Item / Location	Temp
Grilled Cheese / Hot Box	135 F	Milk / Milk cooler	41 F	Foods Frozen / Walk in freezer	0 F
Ambient air / Walk in Cooler	35 F	/	/	/	/
/	/	/	/	/	/
/	/	/	/	/	/
/	/	/	/	/	/
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OBSERVATIONS AND CORRECTIVE ACTIONS

AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW WITH THE CORRESPONDING ITEM NUMBER:

47. Other Violations
 47.22 - 25 TAC §228.33(e) - Food Handler Certificates missing - This is a Core Item item
 Observation: Failure to provide/maintain certificate of completion of the food handler training course for each food employee.
 Corrective Action: Shall provide/maintain on premises a certificate of completion of the food handler training course for each food employee. Correct on or before next inspection.

Received by: (signature)	Printed Name: Brandon Carroll	Title: Person In Charge / Owner Food Service Director
Inspected by: (signature) <i>Dalton Ray Knight</i>	Printed Name: Dalton Ray Knight	Samples: # Collected Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>

OBSERVATIONS AND CORRECTIVE ACTIONS CONT'D

- Before a food establishment moves equipment, changes concept of food production / menu, operates a temporary food event outside, remodels, changes ownership NET Health shall be notified to determine necessary action.
- Imminent Hazard = a food establishment shall voluntarily close and report to NET Health when an imminent hazard is present.
 - No electricity
 - Surfacing waste water / sewage
 - No refrigeration
 - No potable water
 - No hot water
 - Infestation of rodents or insects
- When an employee is diagnosed with one of the following illnesses
 - Shigella
 - Eschericia coli (E. coli)
 - Hepatitis A
 - Norovirus
 - Salmonella

Repeat Violations

Violations shall be corrected as soon as possible and shall be prevented in daily operations. When violations are repeated on consecutive inspections an establishment can be subject to administrative penalties.

Signage

- Employee Hand Washing Signs at hand sinks
- Posted Visible to Public
 - Most Recent Inspection
 - Valid Food Establishment Permit
 - CFM certificates with NET Health Registration Card
 - Consumer Advisory – undercooked animal protein posted visible to public

Documentation – Common documents that need to be kept onsite are:

- Employee Health Policy.
- Food Workers Cards / Registrations / Certified Food Manager Certificates for all Employees.
- Invoice/Receipts
- Other Inspections (Fire Marshal, Third Party, Pest Control, Onsite Waste Water)
- Service Reports (Pest Treatment, Maintenance)
- HACCP Monitoring Records / Temperature Logs.
- Contamination Event Policy – Vomit and Diarrheal Cleanup.