**Food Establishment Inspection Report**  
The University of Texas at Austin, Environmental Health and Safety  
Phone: (512) 471-3511

<table>
<thead>
<tr>
<th>Inspection Date:</th>
<th>Time in:</th>
<th>Time out:</th>
<th>Permit #:</th>
<th>Permit Expires:</th>
<th>Type:</th>
<th>Food Service</th>
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</thead>
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**Purpose of Inspection:** (Circle One)  
1. Routine 2. Follow-Up 3. Investigation

**Establishment**  
Name:  
Location:  
Follow-up Required: YES NO

**Compliance Status:**  
OUT = Not In Compliance  
IN = In Compliance  
NO = Not Observed  
NA = Not Applicable  
COS = Corrected On Site  
R = Repeat Violation  
Mark the appropriate posts in the OUT box for each numbered item. Mark a checkmark ‘✓’ in appropriate box for IN, NO, NA, COS. Mark an asterisk ‘*’ in appropriate box for R.

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

<table>
<thead>
<tr>
<th>R</th>
<th>Time and Temperature for Food Safety (F = degrees Fahrenheit)</th>
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<tbody>
<tr>
<td>1.</td>
<td>Proper cooling time and temperature</td>
</tr>
<tr>
<td>2.</td>
<td>Proper Cold Holding temperature (41°F/45°F)</td>
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<tr>
<td>3.</td>
<td>Proper Hot Holding temperature (135°F)</td>
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<tr>
<td>4.</td>
<td>Proper cooking time and temperature</td>
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<tr>
<td>5.</td>
<td>Proper reheating procedure for hot holding (165°F in 2 hours)</td>
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<tr>
<td>6.</td>
<td>Time as a Public Health Control; procedures &amp; records</td>
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</tbody>
</table>

**Approved Source**  
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated: parasite destruction  
8. Food Received at proper temperature

**Protection from Contamination**  
9. Food Separated & protected, prevented during food preparation, storage, display and tasting  
10. Food contact surfaces and Returnables; Cleaned and Sanitized at ppm/temperature  
11. Proper disposition of returned, previously served or reconditioned

**Priority Foundation Items (2 Points):** Violations Require Corrective Action Within 10 Days

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<tr>
<th>R</th>
<th>Demonstration of Knowledge/ Personnel</th>
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<tr>
<td>21.</td>
<td>Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)</td>
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<tr>
<td>22.</td>
<td>Food Handler/ no unauthorized persons/ personnel</td>
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**Safe Water, Recordkeeping & Food Package Labeling**  
23. Hot and Cold water available; adequate pressure, safe  
24. Required records available (shellstock tags, parasite destruction); Packaged Food labeled

**Conformance with Approved Procedures**  
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods, manufacturer instructions

**Consumer Advisory**  
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate/ Allergen Labeling

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

<table>
<thead>
<tr>
<th>R</th>
<th>Prevention of Food Contamination</th>
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<tr>
<td>34.</td>
<td>No evidence of insect contamination, rodent/other animals</td>
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<td>35.</td>
<td>Personal Cleanliness/eating, drinking or tobacco use</td>
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<td>36.</td>
<td>Wiping Cloths; properly used and stored</td>
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<td>37.</td>
<td>Environmental contamination</td>
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<tr>
<td>38.</td>
<td>Approved thawing method</td>
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</table>

**Proper Use of Utensils**  
59. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In-use utensils; properly used  
40. Single-service & single-service articles; properly stored and used

**Employee Health**  
12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting  
13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth

**Preventing Contamination by Hands**  
14. Hands cleaned and properly washed/gloves used properly  
15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)

**Highly Susceptible Populations**  
16. Pasteurized foods used; prohibited food not offered. Pasteurized eggs used when required

**Chemicals**  
17. Food additives; approved and properly stored: Washing Fruits & Vegetables  
18. Toxic substances properly identified, stored and used

**Water/Plumbing**  
19. Water from approved source; Plumbing installed; proper backflow device  
20. Approved Sewage/Wastewater Disposal System, proper disposal

**Food Temperature Control/ Identification**  
27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  
28. Proper Date Marking and disposition  
29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  
30. Food Establishment Permit current and valid

**Permit Requirement, Prerequisite for Operation**  
31. Adequate handwashing facilities: Accessible and properly supplied, used  
32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  
33. Warewashing Facilities; installed, maintained, used / Service sink or curb cleaning facility provided

**Food Identification**  
41. Original container labeling (Bulk Food)

**Physical Facilities**  
42. Non-Food Contact surfaces clean  
43. Adequate ventilation and lighting; designated areas used  
44. Garbage and Refuse properly disposed; facilities maintained  
45. Physical facilities installed, maintained & clean (floors, walls, ceilings)  
46. Toilet facilities; properly constructed, supplied, and clean; Adequate # of restrooms  
47. Other Violations

Received by:  
(Signature)  
Print:  
Title:  
Phone #:  

Inspected by:  
(Signature)  
Print:  
1/24/16
**TEMPERATURE OBSERVATIONS**

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<tr>
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**OBSERVATIONS AND CORRECTIONS**

Item Number: AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:

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(signature)  

Print:  

Title:  

Inspected by:  
(signature)  

Print:  

1/24/16