

FOOD ESTABLISHMENT INSPECTION REPORT

The University of Texas at Austin, Environmental Health and Safety

Phone: (512) 471-3511

Inspection Date:	Time in:	Time out:	Permit #:	Permit Expires:	Type: <input type="checkbox"/> Retail <input type="checkbox"/> Food Service	
Purpose of Inspection: (circle one) 1-Routine 2-Follow-Up 3-Investigation						SCORE
Establishment Name:			Location:			
Email Address:					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 points 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						
OUT	IN	NO	NA	COS	R	
Time and Temperature for Food Safety (F = degrees Fahrenheit)					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
PRIORITY FOUNDATION ITEMS (2 Points) Violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	R	
Demonstration of Knowledge/ Personnel					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
						Permit Requirement, Prerequisite for Operation
						30. Food Establishment Permit current and valid
						Utensils, Equipment, and Vending
						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
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
Consumer Advisory						
						26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Labeling
Conformance with Approved Procedures						
						25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions
CORE ITEMS (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First						
OUT	IN	NO	NA	COS	R	
Prevention of Food Contamination					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
Proper Use of Utensils						
						39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In-use utensils; properly used
						40. Single-service & single-service articles; properly stored and used

Received by: (signature)

Print: _____ Title: _____

Inspected by: (signature)

Print: _____ Phone # _____

