FOOD ESTABLISHMENT INSPECTION REPORT
SAN MARCOS ENVIRONMENTAL HEALTH DEPARTMENT
401 East Hopkins • San Marcos, Texas 78666 • (512) 393-8440

FOOD ESTABLISHMENT INSPECTION REPORT

							Yes	No									
San		**Year**	**Mo**	**Day**		**CFM**				**Permit Number**							**Risk**

Purpose of Inspection: 1 – Complaint 2 – Routine 3 – Follow-Up 4 – Foodborne Illness Investigation 5 - Other

Establishment:	Owner:	
Physical Address:	Zip:	Phone: ( )

Demerits (5 Pts)	**Food (PHF) Temperature / Time Requirements** Violations Require Immediate Corrective Action. Remarks	COS
1	Proper Cooling for Cooked / Prepared Food	
2	Cold Hold (41°F/45°F)	
3	Hot Hold (140°F)	
4	Proper Cooking Temperatures	
5	Rapid Reheating (165°F in 2 Hrs)	

Food/Temperatures

Demerits (4 Pts)	**Personnel/Food Handling/Source Requirements** Violations Require Immediate Action. Remarks	COS
6	Personnel with Infections Restricted/Excluded	
7	Proper/Adequate Handwashing	
8	Proper Hygienic Practices (Eating/Drinking/Smoking/Other)	
9	Approved Sources/Labeling	
10	Sound Condition	
11	Proper Handling of Ready-To-Eat Foods (Sanitized Hands/Gloves/Utensils)	
12	Cross-Contamination of Raw/Cooked Foods/Other Areas	
13	Approved Plan (HACCP/MAP/Time Control/Shellfish Tanks/Discard Date Mark/Other)	
14	Water Supply-Approved Source/Adequate Supply/No Cross Contamination	
Demerits (3 Pts)	**Facility and Equipment Requirements** Violations Require Immediate Corrective Action, Not To Exceed 10 Days. Remarks	COS
15	Establishment Facilities Adequate to Maintain Product Temperature	
16	Handwash Facilities Adequate and Accessible	
17	Handwash Facilities with Soap and Towels	
18	Evidence of Insects	
19	Evidence of Rodents/Other Animals	
20	Toxic Items Properly Labeled/Stored/Used	
21	Manual Warewashing and Sanitizing at ( ) ppm/temperature	
22	Mechanical Warewashing and Sanitizing at ( ) ppm/temperature	
23	Approved Wastewater/Sewage Disposal System. Proper Disposal	
24	Thermometers Provided/Accurate/Properly Calibrated (±2°F)	
25	Food Contact Surfaces of Equipment and Utensils Clean	
26	Posting of Consumer Advisories (Heimlich Poster/Raw Shellfish Warning/Buffet Plates)	
27	Food Establishment Permit- YES NO	
TOTAL		

	Follow-Up		CFM: _____
	YES NO		Certificate #:_____
			Exp. Date:_____

Received By (Print):	Title:
Received By (Sign):	Inspected By:

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