

Form EH-06 (Revised 09-2015)



**Texas Department of State Health Services  
Retail Food Establishment Inspection Report**

**Corrective Actions to Ensure Safe Food**

Page \_\_\_ of \_\_\_

**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 reheats 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)



## TEMPERATURE OBSERVATIONS

### OBSERVATIONS AND CORRECTIVE ACTIONS

|                              |        |                                |
|------------------------------|--------|--------------------------------|
| Received by:<br>(signature)  | Print: | Title: Person In Charge/ Owner |
| Inspected by:<br>(signature) | Print: | Samples: Y N # collected       |