

Food Inspection

Office: 325-437-4590 Fax: 325-676-6289

Date: 10/21/2024)24	Т	Γime in: 11:45 AM	Time out: 12:00 PM	Permit #: 798		Est. Type: Academy					Risk Category:	Page <u>1</u> of <u>2</u>
	Purpose of Inspection: ■ 1-Routine □ 2-Compliance □ 3-Field Investig						ation				TOTAL/SCORE				
Esta	ablis	hme	ent N	lame	e:		Owner Name:							X Number of Repeat Violations: 3	
					AFETERIA (BEA	NS)	<u> </u>	Inc	7:	0-1-					⊣ 93
	sical				Compass Group USA Inc City: Center City: ABILENE Zip Code: 79601 Zip Code: (747) 214-5024 Phone: (747) 214-5024 Follow-up: No Polipiance Status: Out = not in compliance Priority Items (3 Points) Violations Require Immediate Corrective Action Not To Exceed 3 Days Compliance Status Compliance No = not observed Na = not applicable COS = corrected on site R = repeat violation propriate points in the OUT box for each numbered item. Mark '√' a checkmark in appropriate box for IN, NO, NA, COS. Mark an 'X' in appropriate box for R. Priority Items (3 Points) Violations Require Immediate Corrective Action Not To Exceed 3 Days Compliance Status Compliance Status Compliance Status Compliance Status Employee Health O I N N O A O										
	Compliance Status: Out = not in compliance IN = in compliance Mark the appropriate points in the OUT box for each numbered item. Mark														
	IVI	aik	uie e	аррі	Topriate points in t										opriate box for K.
Cor	nplia	liance Status						_							
OUT	I N	N O	N A	CO				R		0 1	N	N	С	Employee Health	R
	×	1. Proper cooling time and temper.				time and temperatur	e			×				Management, food employees and conditional exponential knowledge, responsibilities, and reporting	employees;
×			2. Proper Cold Holding temperature (41°F/ 45°F)				11°F/ 45°F)	×		×				Proper use of restriction and exclusion; No discinose, and mouth	harge from eyes,
×			3. Proper Hot Holding temperature (115°F)				35°F)	×						Preventing Contamination by Ha	ands
	×				4. Proper cooking	re			×				14. Hands cleaned and properly washed/ Gloves us	sed properly	
	×	Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2 Hour					holding (165°F in 2 Hours)			×				15. No bare hand contact with ready to eat foods or method properly followed (APPROVED Y	
	×	5. Proper reheating procedure for hot holding (165°F in 2 Hours)												Highly Susceptible Population	
						Approved Sou	ırce			×				16. Pasteurized foods used; prohibited food not offer eggs used when required	ered Pasteurized
	×				7. Food and ice of condition, safe			,		•		Chemicals	<u> </u>		
	×				8. Food Received	at proper temperatu	ire			×	·			17. Food additives; approved and properly stored; Vegetables	Washing Fruits &
			ļ		Pr	otection from Cont	tamination		-	×				18. Toxic substances properly identified, stored and	dused
	×					ed & protected, preve torage, display, and								Water/ Plumbing	
	×				10. Food contact s	surfaces and Return	ables ; Cleaned and		ı	×	Ų			19. Water from approved source; Plumbing installed	d; proper backflow
	×					ppm/temp ition of returned, pre			-	×				device 20. Approved Sewage/Wastewater Disposal Syster	n, proper disposal
					reconditioned	Dui anita Car) V:-1	la ti a				***	in Antina Within 40 Days	
0		N	N	_		Priority Fol	undation Items (2 Points		_	_	•	_		ive Action Within 10 Days	В
0 U T	I N	N O	N A	C O S	Demon	stration of Knowle		R		O I U N T	N	N A	C O S	Food Temperature Control/ Identifi	
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Supplemental Food Establishment Report Food Inspection

Office: 325-437-4590 Fax: 325-676-6289

Date:		Time Out:	Establishme	nt Name:	Physical Address:			Permit #:	Page					
10/21/2024	11:45 AM	12:00 PM	CHARTWELL	S CAFETERIA (1850 Campus Center			798	<u>2</u> _ of <u>2</u>					
				TEMPERA	TURE OBSERV	ATIONS		•						
Item/Loca	tion		TEMP	Item/Loca	tion	TEMP	Item/Loca	tion	TEMP					
liced tomatoes/0	Cooling table,	serving line	43° F	ooked chicken/w	arming table, serving lin	137° F								
Pizza/Warmir	ng table, pizza	a station	135° F	Brisket/warm	ing table, serving line	138° F								
Pasta	/cooling table	•	41° F											
iced tomatoes/C	Cooling table,	serving line	45° F											
Cut melo	n/Walk-in cod	oler	41° F											
Cooked rice/Wa	rming table, s	serving line	153° F											
Cooked rice/Wa	rming table, s	serving line	118.5° F											
			OBSER	RVATIONS	SAND CORREC	CTIVE AC	TIONS							
Item # An inspection of your establishment has been made. Your attention is directed to the conditions														
	observe	d and n	oted belo	w:										
2	Code: 3-501	1.16(A)(2) -	Observed did	ed tomatoes at t	he serving line temping a	at 45 degF Co	orrected By Date:	10/24/2024						
3	Code: 3-501.16(A)(1) - Observed cooked rice held on top of warming table at the serving line temping at 118.5 degF													
	Corrected By	y Date: 10/	24/2024											
39	Code: 3-304	1.12(A) - C	bserved a disp	ensing spoon he	sing spoon held in a container of baking soda with the handle on top of the food product.									
	3-304.12 ln-	-Use Utensi	ls, Between-Us	se Storage. Durir	Storage. During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing									
	UTENSILS shall be stored: (A) Except as specified under ¶ (B) of this section, in the FOOD with their handles above the							above the top of						
	the FOOD a	and the con	tainer; - Correc	er; - Corrected By Date: 01/19/2025										
Inspected By	7 :	<u> </u>		Print	Name:		San	nples: Yes	No					
	3	Æ AGON	35 5	Claud	e Jacques		# collected							
Received By	:	A0 -	l=z.e	Print	Name:		Title:							
		くいじつび	Aaron Barton Sr. Chef											