



# Hidalgo County Health Department Environmental Health Division

1304 S. 25th • Edinburg, TX 78539

Phone (956) 383-0111 • Fax: (956) 383-7351

## Food Service Establishment Inspection Report

# Of Employees: \_\_\_\_\_

I.D.#: 5645

<u>02</u>	<u>5/25/09</u>	<u>12:00</u>	<u>1:00</u>	<u>5645</u>	<u>41887</u>	<u>A</u>
San Code	Date	Time in	Time Out	Establishment Number	Permit Number	Risk Category

Purpose of Inspection    1-Compliance    2-Routine    3-Field Investigation    4-Visit    5-Other

Establishment: Kai's - Kai's #3    Owner: E. T. Rodriguez  
 Physical Address: 418 N. Alamo St.    Zip: \_\_\_\_\_    Phone: (\_\_\_\_) \_\_\_\_\_

OUT 5 Pts.	IN	NA	NO	COS	Food (PHF) Temperature/Time Requirements Violations Require Immediate Corrective Action	Remarks
		/			1. Proper Cooling for Cooked/Prepared Food	
		/			2. Cold Hold (41 degrees Fahrenheit /45 degrees Fahrenheit)	
		/			3. Hot Hold (135 degrees Fahrenheit)	
		/			4. Proper Cooking Temperatures	
		/			5. Rapid Reheating (165 degrees Fahrenheit In 2 Hrs.)	

Item/Location/Temperature

OUT 4 Pts.	IN	NA	NO	COS	Personnel/Handling Source Requirements Violations Require Immediate Corrective Action	Remarks
		/			6. Personnel with Infections Restricted/Excluded	
	/				7. Proper/Adequate Handwashing <u>No Soap / No Paper</u>	
	/				8. Good Hygienic Practices (Eating/Drinking/Smoking/Other) <u>no shirt</u>	
	/				9. Approved Source/Labeling	
	/				10. Sound Condition <u>No Sewer Pipe / Windows / Exposed Floor</u>	
	/				11. Proper Handling of Ready-To-Eat Foods	
	/				12. Cross-Contamination of Raw/Cooked Foods/Other	
	/				13. Approved Systems (HACCP Plans/Time as Public Health Control)	
	/				14. Water Supply - Approved Sources/Sufficient Capacity/Hot and Cold Under Pressure	

OUT 3 Pts.	IN	NA	NO	COS	Facility and Equipment Requirements Violations Require Immediate Corrective Action, Not to Exceed 10 days	Remarks
		/			15. Equipment Adequate to Maintain Product Temperature	
	/				16. Handwash Facilities Adequate and Accessible	
	/				17. Handwash Facilities with Soap and Towels <u>Hand ? No Soap / No Paper</u>	
	/				18. No Evidence of Insect Contamination <u>Excessive Flies</u>	
	/				19. No Evidence of Rodents/Other Animals	
	/				20. Toxic Items Properly Labeled/Stored/Used	
	/				21. Manual/Mechanical Warewashing and Sanitizing at ( ) ppm/Temperature	
	/				22. Manager Demonstration of Knowledge/Certified Food Manager <u>not taken</u>	
	/				23. Approved Sewage/Wastewater Disposal System, Proper Disposal	
	/				24. Thermometers Provided/Accurate/Properly Calibrated ( $\pm 2$ degrees Fahrenheit)	
	/				25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair	
	/				26. Posting of Consumer Advisories (Heimlich/Disclosure/Reminder/Buffer Plate)	
	/				27. Food Establishment Permit <u>Exp 9/11/09</u>	

Subtotal    Other Violations - Require Corrective Action, Not to Exceed 90 Days or the Next Inspection, Whichever Comes First

5 Pts.		ANNUAL FEE \$50.00 OR \$100.00
4 Pts. <u>3</u>		
3 Pts. <u>3</u>		

Inspected by: Ray Truong    Print: Tou L. Truong  
 Received by: Martha Rodriguez    Print: Martha Rodriguez    Title: manager