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.#: 2251

San Code	Date	Time In	Time Out	Establishment Number	Permit Number	Risk Category
WR	3/16/09	10:15	12:15	2251	Exempt	HSP

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

Establishment: P.S.J.A. Memorial High School
Owner: PSJA ISD
Physical Address: SW Sd. Alamo Rd
Zip:
Phone: ( ) 702-554

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
Note: [illegible] Tea Ice Chili Burger 145° / Burger 145° / Mixture 38°

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	
	✓				8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)	In Compliance
	✓				9. Approved Source/Labeling	
	✓				10. Sound Condition	
	✓				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	

UT 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	Clean.
	✓				17. Handwash Facilities with Soap and Towels	Accessible
	✓				18. No Evidence of Insect Contamination	
	✓				19. No Evidence of Rodents/Other Animals	
	✓				20. Toxic Items Properly Labeled/Stored/Used	All
	✓				21. Manual/Mechanical Warewashing and Sanitizing at ( )ppm/Temperature	
	✓				22. Manager Demonstration of Knowledge/Certified Food Manager	Posted
	✓				23. Approved Sewage/Wastewater Disposal System, Proper Disposal	
	✓				24. Thermometers Provided/Accurate/Properly Calibrated (±2 degrees Fahrenheit)	Posted
	✓				25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair	
	✓				26. Posting of Consumer Advisories (Heimlich/Disclosure/Reminder/Buffet Plate)	Posted
	✓				27. Food Establishment Permit	Exempt

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

ANNUAL FEE
$50.00
OR
$100.00

Inspected by: [signature] Print: Tina Garcia
Received by: [signature] Print: Julia Garcia Title: CAFE MGR.

No
F-3 (3/06)