

The City of Farmers Branch has adopted the new Texas Food Establishment Rules (TFER) which were revised in October 2015 as well as the accompanying state inspection form. This inspection form focuses on both violations that are of a critical importance such as food temperatures, approved food source, etc. to items of a non-critical significance, but are still important and count regarding facility and structure such as physical facilities, food identification and prevention of food contamination. The report is divided into three sections the most critical being Priority Items where each violation counts as 3 points, Priority Foundation Items where each violations counts as 2 points, and Core Items, where each violation counts as 1 point. All Priority Items require immediate corrective action not to exceed 3 days. All Priority Foundation Items require corrective action within 10 days and Core Items require corrective action not to exceed 90 days.

Grading Criteria Inspections are scored on a point system. The grading criteria is as follows:

0 – 3 Points Taken Off = 97-100 / Excellent

4 – 10 Points Taken Off = 96-90 / Good

11 –19 Points Taken Off = 89-81 / Satisfactory

20 –29 Points Taken Off = 80-71 /Poor

30 or More Points Taken Off = 70 or Below /Failing

The score will be entered numerically on the inspection report from 0-100 with 100 being a perfect score. It is important to remember when looking at the overall score to keep in mind the type of operation being conducted in that facility. For example a full service restaurant that prepares meals from scratch is involved in more complicated high risk operations and food processing than a facility that does only light food service preparations such as a sandwich shop or a convenience store which sells only pre-packaged food items.

All inspections are conducted on an electronically generated inspection form which is then automatically uploaded to the City web page once the inspection has been conducted.

Not only is the overall inspection score available for viewing, but the inspector's comments for each violation noted is included on the inspection form as well.

Sample Inspection Report Form

Retail Food Establishment Inspection Report

| | | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---------------------|--|-----------------------|--|---------------------------------------|--|---|---|--------------------|---|---|---|---|--|--|--|--|--|
| Date: | | Time in: | | Time out: | | License/Permit # | | Est. Type | | Risk Category | | Page ___ of ___ | | | | | | | | | |
| Purpose of Inspection: | | 1-Compliance | | 2-Routine | | 3-Field Investigation | | 4-Visit | | 5-Other | | TOTAL/SCORE | | | | | | | | | |
| Establishment Name: | | | | Contact/Owner Name: | | | | * Number of Repeat Violations: ___ | | | | | | | | | | | | | |
| | | | | | | | | ✓ Number of Violations COS: ___ | | | | | | | | | | | | | |
| Physical Address: | | | | City/County: | | Zip Code: | | Phone: | | Follow-up: Yes No (circle one) | | | | | | | | | | | |
| Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation Mark the appropriate points in the OUI box for each numbered item Mark *✓ a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk * in appropriate box for R | | | | | | | | | | | | | | | | | | | | | |
| Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days | | | | | | | | | | | | | | | | | | | | | |
| Compliance Status | | Time and Temperature for Food Safety (F = degrees Fahrenheit) | | | | | | Compliance Status | | Employee Health | | | | | | | | | | | |
| O | I | N | N | C | | | | | | | O | I | N | N | C | | | | | | |
| U | T | O | A | O | | | | | | | U | T | O | A | O | | | | | | |
| | | | | | 1. Proper cooling time and temperature | | | | | | | | | | | 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting | | | | | |
| | | | | | 2. Proper Cold Holding temperature(41°F/ 45°F) | | | | | | | | | | | 13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth | | | | | |
| | | | | | 3. Proper Hot Holding temperature(135°F) | | | | | | | | | | | Preventing Contamination by Hands | | | | | |
| | | | | | 4. Proper cooking time and temperature | | | | | | | | | | | 14. Hands cleaned and properly washed/ Gloves used properly | | | | | |
| | | | | | 5. Proper reheating procedure for hot holding (165°F in 2 Hours) | | | | | | | | | | | 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) | | | | | |
| | | | | | 6. Time as a Public Health Control; procedures & records | | | | | | | | | | | Highly Susceptible Populations | | | | | |
| | | | | | Approved Source | | | | | | | | | | | 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required | | | | | |
| | | | | | 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction | | | | | | | | | | | Chemicals | | | | | |
| | | | | | 8. Food Received at proper temperature | | | | | | | | | | | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables | | | | | |
| | | | | | Protection from Contamination | | | | | | | | | | | 18. Toxic substances properly identified, stored and used | | | | | |
| | | | | | 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting | | | | | | | | | | | Water/ Plumbing | | | | | |
| | | | | | 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ___ ppm/temperature | | | | | | | | | | | 19. Water from approved source; Plumbing installed; proper backflow device | | | | | |
| | | | | | 11. Proper disposition of returned, previously served or reconditioned | | | | | | | | | | | 20. Approved Sewage/Wastewater Disposal System, proper disposal | | | | | |
| Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days | | | | | | | | | | | | | | | | | | | | | |
| Compliance Status | | Demonstration of Knowledge/ Personnel | | | | | | Compliance Status | | Food Temperature Control/ Identification | | | | | | | | | | | |
| O | I | N | N | C | | | | | | | O | I | N | N | C | | | | | | |
| U | T | O | A | O | | | | | | | U | T | O | A | O | | | | | | |
| | | | | | 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) | | | | | | | | | | | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature | | | | | |
| | | | | | 22. Food Handler/ no unauthorized persons/ personnel | | | | | | | | | | | 28. Proper Date Marking and disposition | | | | | |
| | | | | | Safe Water, Recordkeeping and Food Package Labeling | | | | | | | | | | | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips | | | | | |
| | | | | | 23. Hot and Cold Water available; adequate pressure, safe | | | | | | | | | | | Permit Requirement, Prerequisite for Operation | | | | | |
| | | | | | 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled | | | | | | | | | | | 30. Food Establishment Permit (Current & Valid) | | | | | |
| | | | | | Conformance with Approved Procedures | | | | | | | | | | | Utensils, Equipment, and Vending | | | | | |
| | | | | | 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions | | | | | | | | | | | 31. Adequate handwashing facilities: Accessible and properly supplied, used | | | | | |
| | | | | | Consumer Advisory | | | | | | | | | | | 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used | | | | | |
| | | | | | 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label | | | | | | | | | | | 33. Warewashing Facilities: installed, maintained, used/ Service sink or curb cleaning facility provided | | | | | |
| Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First | | | | | | | | | | | | | | | | | | | | | |
| Compliance Status | | Prevention of Food Contamination | | | | | | Compliance Status | | Food Identification | | | | | | | | | | | |
| O | I | N | N | C | | | | | | | O | I | N | N | C | | | | | | |
| U | T | O | A | O | | | | | | | U | T | O | A | O | | | | | | |
| | | | | | 34. No Evidence of Insect contamination, rodent/other animals | | | | | | | | | | | 41. Original container labeling (Bulk Food) | | | | | |
| | | | | | 35. Personal Cleanliness/eating, drinking or tobacco use | | | | | | | | | | | Physical Facilities | | | | | |
| | | | | | 36. Wiping Cloths; properly used and stored | | | | | | | | | | | 42. Non-Food Contact surfaces clean | | | | | |
| | | | | | 37. Environmental contamination | | | | | | | | | | | 43. Adequate ventilation and lighting; designated areas used | | | | | |
| | | | | | 38. Approved thawing method | | | | | | | | | | | 44. Garbage and Refuse properly disposed; facilities maintained | | | | | |
| | | | | | Proper Use of Utensils | | | | | | | | | | | 45. Physical facilities installed, maintained, and clean | | | | | |
| | | | | | 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used | | | | | | | | | | | 46. Toilet Facilities; properly constructed, supplied, and clean | | | | | |
| | | | | | 40. Single-service & single-use articles; properly stored and used | | | | | | | | | | | 47. Other Violations | | | | | |
| Received by: (signature) | | | | Print: | | | | Title: Person In Charge/ Owner | | | | | | | | | | | | | |
| Inspected by: (signature) | | | | Print: | | | | Business Email: | | | | | | | | | | | | | |

