

CITY of BEAUMONT
Environmental Health Division
3040 College Street
Beaumont TX 77701
409-832-7463

Site Name: Church's Chicken Suite #2

Address: 7525 HWY 105, BEAUMONT, 77713

Completed By: Reina Sixtos **At:** 8/7/24 1:46 pm

Case Number: EHI2023-8194

Score: 90

3 Point Demerit

OUT 10. Food contact surfaces & returnables; Cleaned and sanitized at ppm/temp

3 compartment sink QAC @ 400 ppm

Observed build up inside soda dispenser.

Observed build up on back of ice chest door.

228.113(1) 228.114(a)(5)(d). Cleaning of Equipment and Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils. (D) in equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, beverage and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment: (i) at a frequency specified by the manufacturer; or (ii) absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. (1) Equipment food-contact surfaces and utensils shall be clean to sight and touch. (5) Except when dry cleaning methods are used as specified under §228.115(a) of this title, surfaces of utensils and equipment contacting food that is not time/temperature control for safety shall be cleaned.

IN 2. Proper Cold Hold temperature (41 F/45 F)

Walk-in cooler @ 38°F

Walk-in freezer @ 0°F

Reach in freezer @ 0°F

Reach in cooler @ 36°F

Cold held temperatures:

Coleslaw @ 38°F

IN 3. Proper Hot Holding Temperature(135 F)

Hot held temperatures:

Texas original fried chicken @ 174°F

Original fried chicken @ 178°F

Mac n cheese @ 168°F

Mashed potatoes @ 177°F

Brown gravy @ 182°F

Apple pie @ 162°F

OUT 9. Food Separated & protected, prevented during food prep, storage, disp, taste

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Observed ice chest door not closed in between tasks.

Keep ice chest door closed in between tasks to prevent cross contamination.

228.66. Preventing Food and Ingredient Contamination. (a) Packaged and unpackaged food - separation, packaging, and segregation. (1) Food shall be protected from cross contamination by: (A) except as specified in subparagraph (A)(iii) of this paragraph, separating raw animal foods during storage, preparation, holding, and display from: (i) raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as vegetables; and (ii) cooked ready-to-eat food

2 Point Demerit

IN 21. Person in charge present, demonstration of knowledge, and perform duties

Cynthia Galvan was certified food manager at time of inspection.

IN 27. Proper cooling method used; Equipment Adequate to Maintain Product Temp

Observed ambient temperature of restaurant was at 80°F.

Get AC serviced by a registered technician. Failure to do so may result in cooling equipment to work harder to maintain adequate temperatures and lead to equipment breaking down.

§228.107. Equipment, Numbers and Capacities. (a) Cooling, heating, and holding capacities. Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures as specified under Subchapter C of this chapter (relating to Food). Pf [27]

OUT 32. Food and Non-food Contact surfaces cleanable, properly designed, construct

Observed rusted shelving inside the walk-in cooler.

Rust must be removed from shelving or shelving must be replaced, within 10 days. Food products must be stored in or on surfaces intended for food contact.

228.101(a)- (a) Characteristics. Materials that are used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be: (1) safe; (2) durable, corrosion-resistant, and nonabsorbent (3) sufficient in weight and thickness to withstand repeated warewashing; (4) finished to have a smooth, easily cleanable surface; and (5) resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.

1 Point Demerit

OUT 34. No Evidence of Insect contamination, rodent/other animals

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Observed a live fly inside kitchen.

Facility must exterminate for pests until pests have been eliminated. Please forward next extermination report to health department.

228.186(k)(1-4) (k) Controlling pests. The presence of insects, rodents, and other pests shall be control to eliminate their presence on the premises by: (1) routinely inspecting incoming shipments of food and supplies; (2) routinely inspecting the premises for evidence of pests; (3) using methods, if pests are found, such as trapping devices or other means of pest control as specified under §228.204(b) and §228.208(b) and (c) of this title; and (4) eliminating harborage conditions.

OUT

35. Personal Cleanliness/eating, drinking or tobacco use

Observed employee not wearing hair restraint upon arrival.

228.43. Hair Restraints. (a) Except as provided in subsection (b) of this section, food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. Employees may only wear sun visors, if they are also wearing hairnets.

Total Demerits: 1~

Inspected By:



Print: Reina Sixtos

Received By:

Signer Name: Cynthia Galvan
Task: Inspection



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