

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

Site Name: Market Basket 43- Food Est

Completed By: Reina Sixtos **At:** 3/5/25 10:32 am

Address: 5960 HWY 105, BEAUMONT, 77708

Case Number: EHI2024-9289

Score: 89

3 Point Demerit

IN 10. Food contact surfaces & returnables; Cleaned and sanitized at ppm/temp
QAC bucket @ 409 ppm

OUT 2. Proper Cold Hold temperature (41 F/45 F)
Walk-in cooler @ 36°F
Walk-in freezer @ -10°F
Upright freezer @ 10°F
Upright cooler @ 36°F
Display cooler @ 38°F
Display freezer @ 0°F
Display deli cooler @ 54°F

Items were pulled from coolers and placed inside walk-in cooler. Deli cooler will be red tagged and may not be used until technician comes out and repairs.

IN 3. Proper Hot Holding Temperature(135 F)
Corn dog @ 112°F
Kolache @ 123°F

Food products were discarded on site. Changing to lunch menu.

2 Point Demerit

IN 21. Person in charge present, demonstration of knowledge, and perform duties
Pamela Sam was certified food manager at time of inspection.

OUT 27. Proper cooling method used; Equipment Adequate to Maintain Product Temp
Observed broken gasket on walk-in freezer and upright cooler.
Observed dust in display cooler coils/vent area.
Replace/fix within 10 days to prevent damage to your refrigerators/freezers.

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

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Observed walk-in cooler/freezer doors have rust.

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 38. Approved thawing method

Observed ground beef being thawed out improperly.

Food products must thaw inside of coolers or under running water.

§228.75. Temperature and Time Control. (a) Frozen food. Stored frozen foods shall be maintained frozen. [38] (b) Time/temperature controlled for safety food, slacking. Frozen time/temperature control for safety food that is slacked to moderate the temperature shall be held: [38] (1) under refrigeration that maintains the food temperature at 5 degrees Celsius (41 degrees Fahrenheit) or less; [38] or (2) at any temperature if the food remains frozen. [38] (c) Thawing. Except as specified in paragraph (4) of this subsection, time/temperature control for safety (TCS) food shall be thawed: (1) under refrigeration that maintains the food temperature at 5 degrees Celsius (41 degrees Fahrenheit) or less; [38] or (2) completely submerged under running water: or below; [38] an overflow; [38] and (A) at a water temperature of 21 degrees Celsius (70 degrees Fahrenheit) (B) with sufficient water velocity to agitate and float off loose particles in (C) for a period of time that does not allow thawed portions of ready-to-eat food to rise above 5 degrees Celsius (41 degrees Fahrenheit), [38] or (D) for a period of time that does not allow thawed portions of a raw animal food requiring cooking as specified in section §228.71(a)(1) or (2) of this title to be above 5 degrees Celsius (41 degrees Fahrenheit), for more than 4 hours.

R 42. Non-Food Contact Surfaces clean

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*Observed food debris behind fryer areas.
Observed debris on cooler gaskets.
Observed food debris inside upright cooler/freezers.
Observed microwave needs cleaning.*

§228.113. Cleaning of Equipment and Utensils. Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils.

- (1) Equipment food-contact surfaces and utensils shall be clean to sight and touch.*
- (2) The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.*
- (3) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

OUT 43. Adequate ventilation and lighting; designated areas used

*Observed several lights out.
Observed no shield on lights.
Observed lights out inside display deli coolers.*

Lights must be in working condition in 90 days or by next inspection.

228.174. Functionality. (a) Light bulbs, protective shielding. (1) Except as specified in paragraph (2) of this subsection, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles.

R 45. Physical facilities installed, maintained, and clean

*Observed hole on floor underneath chemical storage.
Observed discolored ceiling tiles.*

228.186. Premises, Buildings, Systems, Rooms, Fixtures, Equipment, Devices, and Materials. (a) Repairing. The physical facilities shall be maintained in good repair. (b) Cleaning, frequency and restrictions. (1) The physical facilities shall be cleaned as often as necessary to keep them clean. (2) Except for cleaning that is necessary due to a spill or other accident cleaning shall be done during periods when the least amount of food is exposed such as after closing.

Total Demerits: 1*

Inspected By:



Received By:

Signer Name: Lisa Tripp
Task: Inspection



Print: Reina Sixtos

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