



FORM E-030 (02-16)

Corrective Actions to Ensure Safe Food

Page 2 of 9

Item No.

1 Cooling

- TCS * food cooled from 135° F to 70° F more than 2 hours OR 135° F to 41° F (45° F) more than 6 hours; OR prepared food cooled to 41° F (45° F) more than 4 hours:

Action: Voluntary destruction, rapid reheating of cooked foods if less than 4 hours

2 Cold Hold

- TCS food held above 41° F (45° F) more than 4 hours:

Action: Voluntary destruction

- TCS food held above 41° F (45° F) less than 4 hours:

Action: Rapid cool (e.g. ice bath)

3 Hot Hold

- TCS food held below 135° F more than 4 hours:

Action: Voluntary destruction

- TCS food held below 135° F less than 4 hours:

Action: Rapid reheat to 165° F or more

4 Cooking

- TCS food undercooked:

Action: Re-cook to proper temperature

5 Rapid Reheating

- TCS food improperly reheated:

Action: Reheat rapidly to 165° F

7 Approved Source / Sound Condition

- Foods from unapproved sources/unsound condition:

Action: Voluntary destruction

9 Cross-Contamination of Raw / Cooked Foods

- Ready-To-Eat food contaminated by raw TCS food:

Action: Voluntary destruction of ready-to-eat foods

14 Handwashing

- Food employees observed not washing hands:

Action: Instruct employees to wash hands as specified in the Rules.

15 Proper Handling of Ready-to-Eat Foods

- Employee did not properly wash and sanitize hands before touching ready-to-eat food with bare hands:

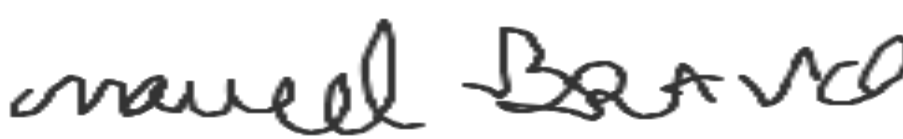

Action: Voluntary destruction

19, 23 Water Supply

- Facility does not have water for washing hands, preparing food, or cleaning equipment / utensils:

Action: Voluntary suspension of food preparation

* Time / Temperature Control for Safety (TCS) Food

Establishment Name: SOUTHERN CLASSIC CHICKEN		Physical Address: 411 Glenwood		City / State: Tyler, TX		Permit Number: 16F-351121-1	
TEMPERATURE OBSERVATIONS							
Item / Location		Temp	Item / Location		Temp	Item / Location	
Fried Chicken / Warmer line		140 F	Raw batter liquid / Batter station		60 F	Flour / Raw batter station	
Raw chicken / Walkin cooler		49 F	Fried chicken / Warmer above fryer		170 F	Fried Chicken / Warmer line	
Gravy / Steam table		163 F	Raw chicken / Walkin cooler		50 F	Coleslaw / Reach in cooler	
/			/			/	
/			/			/	
/			/			/	
/			/			/	
/			/			/	
/			/			/	
/			/			/	
/			/			/	
/			/			/	
/			/			/	
OBSERVATIONS AND CORRECTIVE ACTIONS							
AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW WITH THE CORRESPONDING ITEM NUMBER:							
<p>2. Proper Cold Holding temperature(41°F/45°F)</p> <p>-</p> <p>Observation: Raw batter station liquid was observed at 60F and the flour was 70F. Batter station was being kept in cold plastic tubs.</p> <p>Corrective Action: Manager onsite discarded the flour and batter liquid.</p> <p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding. (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under §3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be maintained: (2) At 5°C (41°F) or less</p> <p>(Corrected on Site)Correct-by Date: 04/18/2024</p>							
<p>2. Proper Cold Holding temperature(41°F/45°F)</p> <p>-</p> <p>Observation: Coleslaw and jalapeños inside the reach in cooler beside the steam table were temping at 50F</p> <p>Corrective Action: Manager onsite was discarded all TCS items inside the cooler.</p> <p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding. (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under §3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be maintained: (2) At 5°C (41°F) or less</p> <p>(Corrected on Site)Correct-by Date: 04/18/2024</p>							
<p>2. Proper Cold Holding temperature(41°F/45°F)</p> <p>-</p> <p>Observation: Observed raw chicken in the walk-in cooler temping from 47-50F. Manager onsite stated their last shipment of chicken was on Monday 4/15/24.</p> <p>Corrective Action: Manager onsite discarded and denatured all chicken in the walk-in cooler.</p> <p>3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding. (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under §3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be maintained: (2) At 5°C (41°F) or less</p> <p>(Corrected on Site)Correct-by Date: 04/18/2024</p>							
<p>10. Food Contact Surfaces; Cleaned and Sanitized</p> <p>-</p> <p>Observation: Ice machine has mold like slime buildup on ice shield and behind it.</p> <p>Corrective Action: NOTICE: A written policy for cleaning the ice machine must be submitted to NET Health before permit reinstatement. Manager onsite was advised to have the ice machine drained, cleaned and sanitized before permit is reinstated.</p> <p>4-601.11 Equipment, Food-Contact Surfaces, NonfoodContact Surfaces, and Utensils. (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be</p>							
Received by: (signature) 			Printed Name: Manuel Bravo			Title: Person In Charge / Owner	
Inspected by: (signature) 			Printed Name: Christian Dubois			Samples: # Collected	
						Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	

OBSERVATIONS AND CORRECTIVE ACTIONS CONT'D

Corrective Action: NOTICE: A written policy for cleaning the ice machine must be submitted to NET Health before permit reinstatement. Manager onsite was advised to have the ice machine drained, cleaned and sanitized before permit is reinstated.
4-601.11 Equipment, Food-Contact Surfaces, NonfoodContact Surfaces, and Utensils. (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch

19. Water from Approved Source; Plumbing Installed; Proper Backflow Device

-
Observation: Observed a Y splitter attached to the mop sink.
Corrective Action: NOTICE: Manager onsite advised to call a plumber to install a Y splitter with a weep valve or remove the Y splitter before the permit is reinstated.
5-202.14 Backflow Prevention Device, Design Standard. A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E.) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device

19. Water from Approved Source; Plumbing Installed; Proper Backflow Device

-
Observation: Observed multiple direct plumbing violations. (1) The hose to the mop sink was laying on the drain below the flood rim causing a direct connection. (2) The chemical dispenser tubes were inside the filled sink creating a direct connection. (3) Underneath the 3 compartment sink, the pvc drainpipe the flood rim of the floor drain creating a direct connection
Corrective Action: NOTICE: Manager onsite was advised to have a licensed plumber correct the issues and email a receipt of work completed to cdubois@netphd.org before permit reinstatement
5-202.13 Backflow Prevention, Air Gap. An air gap between the water supply inlet and the flood level rim of the PLUMBING FIXTURE, EQUIPMENT, or nonFOOD EQUIPMENT shall be at least twice the diameter of the water supply inlet and may not be less than 25 mm (1 inch)

21. Person in Charge Present, Demonstration of Knowledge, vomit/diarrheal clean up plan

-
Observation: Manager onsite was unable to demonstrate knowledge when asked about employee health restrictions and exclusions.
Corrective Action: NOTICE: Manager onsite advised to retake their CFM before permit reinstatement.
2-102.11 Demonstration. Based on the RISKS inherent to the FOOD operation, during inspections and upon request the PERSON IN CHARGE shall demonstrate to the REGULATORY AUTHORITY knowledge of foodborne disease prevention, application of the HAZARD Analysis and CRITICAL CONTROL POINT principles, and the requirements of this Code. The PERSON IN CHARGE shall demonstrate this knowledge by: (C) Responding correctly to the inspector's questions as they relate to the specific FOOD operation. The areas of knowledge include: (2) Explaining the responsibility of the PERSON IN CHARGE for preventing the transmission of foodborne disease by a FOOD EMPLOYEE who has a disease or medical condition that may cause foodborne disease; Pf (3) Describing the symptoms associated with the diseases that are transmissible through FOOD;

21. Person in Charge Present, Demonstration of Knowledge, vomit/diarrheal clean up plan

-
Observation: Establishment did not have a bodily fluid cleanup kit or procedures.
Corrective Action: Manager advised to obtain a bodily fluid cleanup and and written procedures.
2-501.11 Clean-up of Vomiting and Diarrheal Events. A FOOD ESTABLISHMENT shall have written procedures for EMPLOYEES to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the FOOD ESTABLISHMENT. The procedures shall address the specific actions EMPLOYEES must take to minimize the spread of contamination and the exposure of EMPLOYEES, consumers, FOOD, and surfaces to vomitus or fecal matter

21. Person in Charge Present, Demonstration of Knowledge, vomit/diarrheal clean up plan

-
Observation: Only 1 out of the 5 managers employees has their certified food managers certificate (CFM)
Corrective Action: NOTICE; All managers must obtain their CFMs before permit is reinstated.
§228.31. Certified Food Protection Manager and Food Handler Requirements. (b) Except as specified in subsection (c) of this section, a certified food protection manager shall be present at the food establishment during all hours of operation as required in Food Code, §2-101.11 and §2-102.12.

22. Food Handler/No Unauthorized Persons/ Personnel

OBSERVATIONS AND CORRECTIVE ACTIONS CONT'D

- Observation: No food handler certificates were provided.
Corrective Action: NOTICE; All employees must obtain their food handler certificates before permit reinstatement.
- 228.31. Certified Food Protection Manager and Food Handler Requirements. (d) All food employees, except for the certified food protection manager, shall successfully complete an accredited food handler training course, within 30 days of employment. This requirement does not apply to temporary food establishments.
27. Proper Cooling Method used; Equipment Adequate to Maintain Product Temperature
- Observation: The walk-in cooler is failing to keep the TCS product inside at 41F or below. The minimum registered ambient air temperature in the walk-in cooler was 47.7F with product temp ranging from 47F t 50F. The reach in cooler has an ambient temperature of 53F. Facility no longer has an adequate refrigeration holding capacity to cold hold TCS items safely, causing an imminent health hazard.
Observed the liquid at the raw batter station at 60F. The ice bath being used to keep the product cold was not adequate to keep the product safe.
Corrective Action: *****Permit SUSPENDED*****
NOTICE: The walk-in cooler must be be serviced and maintain proper temperature before product is received and before the permit is reinstated.
NOTICE: BEFORE THE PERMIT IS REINSTATED, either a 4 hour time policy must be submitted to NET Health for review OR a make table cooler needs to be obtained for the batter station to keep product at 41F or below. Person in charge was sent a guidance document for time as a public health control.
Equipment 4-301.11 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 Chapter 3.
29. Thermometers Provided, Accurate, and Calibrated; Chemical/ Thermal Test Strips
- Observation: Probe thermometer and appliance thermometer in disrepair.
Corrective Action: NOTICE: Please obtain another digital probe thermometer, and appliance thermometers for all appliances prior to the permit being reinstated. All coolers need to have appliance thermometers inside of them.
29. Thermometers Provided, Accurate, and Calibrated; Chemical/ Thermal Test Strips
- Observation: Thermometer that is located on the walk in cooler and walk in freezer is either in disrepair and or is not working.
Corrective Action: PIC advised to have these repaired or replaced.
34. No Evidence of Insect Contamination, Rodent/other Animals
- Observation: An exit door was propped open for at least 20 minutes upon arrival for inspection.
Corrective Action: Manager onsite was advised to leave exit doors closed to prevent unwanted pests inside the facility.
- 6-202.15 Outer Openings, Protected.
(A) Except as specified in ¶¶ (B), (C), and (E) and under ¶ (D) of this section, outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by: (3) Solid, self-closing, tight-fitting doors
34. No Evidence of Insect Contamination, Rodent/other Animals
- Observation: Employees had drive thru window propped open during inspection causing insects inside the facility.
Corrective Action: Manager was advised to have air curtains installed over drive thru window within 90 days to prevent insect entry.
- 6-202.15 Outer Openings, Protected. (D) Except as specified in ¶¶ (B) and (E) of this section, if the windows or doors of a FOOD ESTABLISHMENT, or of a larger structure within which a FOOD ESTABLISHMENT is located, are kept open for ventilation or other purposes or a TEMPORARY FOOD ESTABLISHMENT is not provided with windows and doors as specified under ¶ (A) of this section, the openings shall be protected against the entry of insects and rodents by: (2) Properly designed and installed air curtains to control flying insects
Correct-by Date: 07/18/2024
34. No Evidence of Insect Contamination, Rodent/other Animals

OBSERVATIONS AND CORRECTIVE ACTIONS CONT'D

-

Observation: Observed sticky fly traps in food prep area.

Corrective Action: Manager advised to have these removed.

6-202.13 Insect Control Devices, Design and Installation. (B) Insect control devices shall be installed so that: (1) The devices are not located over a FOOD preparation area;

36. Wiping Cloths; Properly Used and Stored

-

Observation: Observed wiping cloths on counters and food prep areas instead of in sanitizer buckets.

Corrective Action: Manager onsite was advised to store cloths in sanitizer bucket in between use.

3-304.14 Wiping Cloths, Use Limitation. (B) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be: (1) Held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114;

37. Environmental Contamination

-

Observation: Observed a cardboard box of raw chicken under the condenser in the walk-in cooler was soaking wet from water dripping from the unit.

Corrective Action: Manager was advised to discard the contaminated food and have the cooler serviced and to not store food underneath the condenser if it begins to drip.

Preventing Contamination from the Premises 3-305.11 Food Storage. (A) Except as specified in ¶¶ (B) and (C) of this section, FOOD shall be protected from contamination by storing the FOOD: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination;

39. Utensils, Equipment, & Linens; Properly Used, Stored, Dried, & Handled/ In use Utensils; Properly Used

-

Observation: Observed the reach in cooler by the steam table with an ambient air temp of 53F and the walkin cooler with an ambient air temp of 47.7F.

Corrective Action: NOTICE; Manager onsite advised to have walkin cooler and reach in cooler serviced before permit is reinstated.

Equipment 4-501.11 Good Repair and Proper Adjustment. (A) EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.

42. Non-Food Contact Surfaces Clean

-

Observation: Observed vent hoods with dust and grease accumulation and frying station with grease buildup.

Corrective Action: NOTICE: Cleaning policies for equipment needs to be submitted to NET Health before permit is reinstated.

Manager onsite advised to have equipment cleaned and increase the cleaning frequency.

4-601.11 Equipment, Food-Contact Surfaces, NonfoodContact Surfaces, and Utensils. (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. Pf (B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations. (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

44. Garbage and Refuse Properly Disposed; Facilities Maintained

-

Observation: Observed grease and grime buildup around the dumpster area.

Corrective Action: DISCONTINUE SPRAYING DOWN SOILED EQUIPMENT AT THE DUMPSTER AREA WITHOUT A CURBED SINK AND A FLOOR THAT IS SLOPED TO DRAIN.

Manager was advised that the refuse area needs to be cleaned and maintained.

5-501.115 Maintaining Refuse Areas and Enclosures. A storage area and enclosure for REFUSE, recyclables, or returnables shall be maintained free of unnecessary items, as specified under § 6-501.114, and clean

45. Physical Facilities Installed, Maintained, and Clean

-

Observation: Debris buildup was observed on floors and under equipment.

Corrective Action: NOTICE: A cleaning policy must be submitted to NET Health before permit reinstatement.

Manager was advised to have floors cleaned.

6-501.12 Cleaning, Frequency and Restrictions. (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.

OBSERVATIONS AND CORRECTIVE ACTIONS CONT'D

47. Other Violations

-

Observation: No inspection report is posted.

Corrective Action: Manager onsite was advised to have the inspection report posted or a sign stating that it is available upon request.

8-304.11 Responsibilities of the Permit Holder (K) Notify customers that a copy of the most recent establishment inspection report is available upon request by posting a sign or placard in a location in the food establishment that is conspicuous to customers or by another method acceptable to the REGULATORY AUTHORITY.

47. Other Violations

-

Observation: CFM was not posted in customer view.

Corrective Action: Manager onsite was advised to have his CFM posted in customer view.

§228.31. Certified Food Protection Manager and Food Handler Requirements. (a) The original food manager certificate shall be posted in the food establishment in a location that is conspicuous to consumers.

47. Other Violations

-

Observation: No handwashing signage was posted at handsinks.

Corrective Action: Manager onsite was advised that Hand-washing signage must be posted at all handsinks.

6-301.14 Handwashing Signage. A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

47. Other Violations

-

Observation: No food permit posted.

Corrective Action: Food permit must be posted visible to the public

8-304.11 Responsibilities of the Permit Holder. Upon acceptance of the PERMIT issued by the REGULATORY AUTHORITY, the PERMIT HOLDER in order to retain the PERMIT shall: (A) Post the PERMIT in a location in the FOOD ESTABLISHMENT that is conspicuous to CONSUMERS

OBSERVATIONS AND CORRECTIVE ACTIONS CONT'D
<p>***PERMIT SUSPENDED***</p> <p>*****NOTICES*****</p> <p>A COMPLAINT WAS RECEIVED FROM THE HEALTH DEPARTMENT REGARDING SOMEONE BECOMING ILL AFTER EATING AT THIS FACILITY. UPON FURTHER INVESTIGATION DURING THE INSPECTION IT WAS DISCOVERED THAT THER ARE IMMINENT HEALTH HAZARDS PRESENT IN WHICH POSE A DIRECT HIGH RISK TO THE PUBLIC AND POTENTIAL RISK TO CAUSE A FOOD RELATED ILLNESS AND/OR A FOOD BOURNE ILLNESS OUTBREAK. FINDINGS IN THIS REPORT RESULTED IN THIS RETAIL FOOD PERMIT BEING SUSPENDED UNTIL ALL ITEMS ARE RESOLVED THAT ARE OUTSTANDING IN THIS REPORT. ALL ITEMS IN THIS REPORT MUST BE CORRECTED UNLESS OTHERWISE STATED IN THE REPORT PRIOR TO THE PERMIT BEING REINSTATED. IF YOU HAVE QUESTIONS PLEASE CONTACT OUR OFFICE AT 903-535-0037. PLEASE BE ADVISED THAT FAILURE TO COMPLY WITH THE ITEMS IN THIS REPORT WILL RESULT IN ADMINISTRATIVE PENALTIES AND POSSIBLY FURTHER LEGAL ACTION FROM NET HEALTH. THIS INSPECTION IS A RESULT OF NEGLIGENCE AND A LACK OF TRAINING AND EDUCATION ON BASIC FOOD SAFETY PRACTICES AND GOOD RETAIL FOOD PRACTICES.</p> <p>BE ADVISED THAT A PERMIT REINSTATEMENT FEE WILL BE APPLIED, RISK ASSESSMENT WILL INCREASE FREQUENCY AND RISK TO HIGH BASED ON VIOLATION HISTORY, AND ANNUAL PERMIT FEE WILL BE INCREASED.</p> <p>Ownership information, updated sales tax ID and LLC must be submitted to the office before permit is reinstated.</p> <p>Manager was advised to clean the raw batter station at least every 4 hours. Frequency 4-602.11 Equipment Food-Contact Surfaces and Utensils. (C) Except as specified in ¶ (D) of this section, if used with TIME/TEMPERATURE CONTROL FOR SAFETY FOOD, EQUIPMENT FOODCONTACT SURFACES and UTENSILS shall be cleaned throughout the day at least every 4 hours.</p> <p>3-501.19 Time as a Public Health Control. (A) Except as specified under ¶ (D) of this section, if time without temperature control is used as the public health control for a working supply of TIME/TEMPERATURE CONTROL FOR SAFETY FOOD before cooking, or for READY-TO-EAT TIME/TEMPERATURE CONTROL FOR SAFETY FOOD that is displayed or held for sale or service: (1) Written procedures shall be prepared in advance, maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY AUTHORITY upon request that specify: Pf (a) Methods of compliance with Subparagraphs (B)(1)-(4) or (C)(1)-(5) of this section; Pf and (b) Methods of compliance with § 3-501.14 for FOOD that is prepared, cooked, and refrigerated before time is used as a public health control. Pf Time - maximum up to 4 hours (B) If time without temperature control is used as the public health control up to a maximum of 4 hours: (1) The FOOD shall have an initial temperature of 5°C (41°F) or less when removed from cold holding temperature control, or 57°C (135°F) or greater when removed from hot holding temperature control; P (2) The FOOD shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the FOOD is removed from temperature control; Pf (3) The FOOD shall be cooked and served, served at any temperature if READY-TO-EAT, or discarded, within 4 hours from the point in time when the FOOD is removed from temperature control; and (4) The FOOD in unmarked containers or PACKAGES, or marked to exceed a 4-hour limit shall be discarded.</p>

- Before a food establishment moves equipment, changes concept of food production / menu, operates a temporary food event outside, remodels, changes ownership NET Health shall be notified to determine necessary action.
- Imminent Hazard = a food establishment shall voluntary close and report to NET Health when an imminent hazard is present.
 - No electricity
 - Surfacing waste water / sewage
 - No refrigeration
 - No potable water
 - No hot water
 - Infestation of rodents or insects
- When an employee is diagnosed with one of the following illnesses
 - Shigella
 - Eschericia coli (E. coli)
 - Hepatitis A
 - Norovirus
 - Salmonella

Repeat Violations

Violations shall be corrected as soon as possible and shall be prevented in daily operations. When violations are repeated on consecutive inspections an establishment can be subject to administrative penalties.

Signage

- Employee Hand Washing Signs at hand sinks
- Posted Visible to Public
 - Most Recent Inspection
 - Valid Food Establishment Permit
 - CFM certificates with NET Health Registration Card
 - Consumer Advisory – undercooked animal protein posted visible to public

Documentation – Common documents that need to be kept onsite are:

- Employee Health Policy.
- Food Workers Cards / Registrations / Certified Food Manager Certificates for all Employees.
- Invoice/Receipts
- Other Inspections (Fire Marshal, Third Party, Pest Control, Onsite Waste Water)
- Service Reports (Pest Treatment, Maintenance)
- HACCP Monitoring Records / Temperature Logs.
- Contamination Event Policy – Vomit and Diarrheal Cleanup.