

CITY OF HOLLYWOOD PARK

MONTHLY SUMMARY FEBRUARY 2019

PART ONE--FOOD SAFETY REPORT--HEALTH INSPECTIONS



This report provides current information on the food safety program in Hollywood Park. The Texas Food Code is based on the principles of hazard analysis and critical control points (HACCP). In the implementation of HACCP the focus includes food manager education and professional consultation toward improvement in addition to periodic inspections. To ensure uniformity in the application of the Texas Food Establishment Rules the inspection report form is utilized. Inspections are random to ensure handling of peak times on a variety of days. The inspection report form summarizes inspectional findings with a weighted point value for each classification of inspection items. The report form which is reviewed with and signed by the food establishment management is posted in each retail establishment. Critical items inspected are temperatures, food control surfaces, cross-contamination, etc.; other items inspected are less critical.

The compliance score is the total number of demerits. (A score of "0" indicates full compliance with critical and non-critical items.)

For ease of interpretation, a rating system would be

EXCELLENT	0-10 demerits
GOOD	11-20 demerits
ACCEPTABLE	21-29 demerits
POOR	29 or more demerits

<u>Name of Establishment</u>	<u>Compliance Score*</u>	<u>Rating</u>
Brookdale @ HP	0	EXCELLENT
Holiday Inn	8	EXCELLENT
Starbucks	0	EXCELLENT
Country Home	0	EXCELLENT
Taco Cabana	0	EXCELLENT

Comments:

- Score of "0" indicates full compliance with critical and non-critical items

PART TWO--OTHER ACTIVITIES/SERVICES REPORT

SPECIAL INSPECTION

➤ Pool Inspection

Pool

Baby Pool

pH
Cl

FOSTER CARE INVESTIGATION

SEPTIC SYSTEMS

➤

SEPTIC SYSTEMS: PLAN REVIEW, SITE VISIT, APPROVAL/DISAPPROVAL, REVIEW AS NEEDED, 1ST INSPECTION, ADDITIONAL INSPECTIONS, AS NEEDED, & FINAL INSPECTION

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