

Retail Food Establishment Inspection Report



San Code	Date:	Time In	Time Out	Establishment Number	Permit Number:	Risk Category
	3/19/2009				FOOD2008-00434	
Purpose of Inspection	Food Inspection					
Establishment:	KHAN'S GRILL			Applicant:	Rick Caballero	
Physical Address:	137 NOLANA Ave, MCALLEN, TX 78504			Phone:	956-687-8881	

OUT 5 Pts	IN	NA	NO	COS	Food Temperature/Time Requirements Violations Require Immediate Corrective Action	Remarks
	✓				1. Proper Cooling for Cooked/Prepared Food:	
	✓				2. Cold Hold (41 degrees Fahrenheit/45 degrees Fahrenheit):	
	✓				3. Hot Hold (135 degrees Fahrenheit):	
	✓				4. Proper Cooking Temperatures:	
	✓				5. Rapid Reheating (165 degrees Fahrenheit in 2 Hrs):	

Item/Location/Temperature

OUT 4 Pts	IN	NA	NO	COS	Personnel/Handling/Source Requirements Violations Require Immediate Corrective Action	Remarks
	✓				6. Personnel with Infections Restricted/Excluded:	
	✓				7. Proper/Adequate Handwashing:	
	✓				8. Good Hygienic Practices (Eating/Drinking/Smoking/Other):	
	✓				9. Approved Source/Labeling:	
	✓				10. Sound Condition:	
	✓				11. Proper Handling of Ready-To-Eat Foods:	
	✓				12. Cross-contamination of Raw/Cooked Foods/Other:	
	✓				13. Approved Systems (HACCP Plans/Time as Public Health control):	
	✓				14. Water Supply ? Approved Sources/Sufficient Capacity/Hot and Cold Under Pressure:	

OUT 3 Pts	IN	NA	NO	COS	Facility and Equipment Requirements Violations Require Immediate Correction, Not to exceed 10 days	Remarks
	✓				15. Equipment Adequate to Maintain Product Temperature:	
	✓				16. Handwash Facilities Adequate and Accessible:	
	✓				17. Handwash Facilities with Soap and Towels:	
	✓				18. No Evidence of Insect Contamination:	
	✓				19. No Evidence of Rodents/Other Animals:	
	✓				20. Toxic Items Properly Labeled/Stored/Used:	
	✓				21. Manual/Mechanical Warewashing and Sanitizing:	
	✓				22. Manager Demonstration of Knowledge/Certified Food Manager/Certified Food Handler:	
	✓				23. Approved Sewage/Wastewater Disposal System, Proper Disposal:	
	✓				24. Thermometers Provided/Accurate/Properly Calibrated (:1:2 degrees Fahrenheit):	
	✓				25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair:	
	✓				26. Poster of Consumer Advisories (Heimlich/Disclosure/Reminder/Buffer Plate):	
	✓				27. Food Establishment Permit:	

SubTotal	Other Violations - Require corrective action, not to exceed 90 days or the next inspection, whichever comes first.					
5pt: 0						
4pt: 0						
3pt: 0						
Total: 0	Inspected by:			Print: Guadalupe Flores		
F/U Yes/No	Received by:			Print: rick caballero	Title: manager	