

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

Environmental Health Services Division

EHSD.Service@AustinTexas.gov

P.O. Box 142529
Austin, Texas 78714
Main: (512) 978-0300

Insp. Date: 01/06/2025	Time in: 10:25 AM	Time out: 11:10 AM	Permit Number: 2800549	Permit Expires: 01/24/2026	Type: Food	Jurisdiction: Austin	District: D-10	IFA 1D
Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow-Up <input type="checkbox"/> 3-Compliance <input type="checkbox"/> 4-Other								SCORE

Establishment Name: Helping Hand Home For Children	# of Staff: <u>5</u> # of FH: <u>5</u>	97
Physical Address: 3804 AVENUE B, AUSTIN, TX 78751	Follow-up Required <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	

Compliance Status: OUT = Not In Compliance IN = In Compliance NO = Not Observed NA = Not Applicable COS = Corrected On Site R = Repeat Violation
Mark the appropriate points in the OUT box for each numbered item. Mark a checkmark '✓' in appropriate box for IN, NO, NA, COS. Mark an asterisk '*' in appropriate box for R.

PRIORITY ITEMS (3 Points) Violations Require Immediate Corrective Action not to exceed 3 days

OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS	
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
✓					1. Proper cooling time and temperature	✓					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
✓					2. Proper Cold Holding temperature (41°F/45°F)	✓					13. Proper use of restriction & exclusion; No discharge from eyes, nose, & mouth
	✓				3. Proper Hot Holding temperature (135°F)	Preventing Contamination by Hands					
✓					4. Proper cooking time and temperature	✓					14. Hands cleaned and properly washed/gloves used properly
✓					5. Proper reheating procedure for hot holding (165°F in 2 hours)	✓					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y___ N___)
✓					6. Time as a Public Health Control; procedures & records	Highly Susceptible Populations					
Approved Source									✓		16. Pasteurized foods used; prohibited food not offered. Pasteurized eggs used when required
✓					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated: parasite destruction	Chemicals					
✓					8. Food Received at proper temperature	✓					17. Food additives; approved and properly stored: Washing Fruits & Vegetables
Protection from Contamination						✓					18. Toxic substances properly identified, stored and used
✓					9. Food Separated & protected, prevented during food preparation, storage, display and tasting	Water/Plumbing					
✓				✓	10. Food contact surfaces and Returnables; Cleaned and Sanitized at _____ ppm/temperature	✓					19. Water from approved source; Plumbing installed; proper backflow device
✓					11. Proper disposition of returned, previously served or reconditioned	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal

PRIORITY FOUNDATION ITEMS (2 Points) Violations Require Corrective Action within 10 days

OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS	
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
✓					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	✓					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
✓					22. Food Handler/ no unauthorized persons/ personnel	✓					28. Proper Date Marking and disposition
Safe Water, Recordkeeping & Food Package Labeling						✓					29. Thermometers provided, accurate, & calibrated; Chemical/Thermal test strips
✓					23. Hot and Cold water available; adequate pressure, safe	Permit Requirement, Prerequisite for Operation					
✓					24. Required records available (shellstock tags, parasite destruction); Packaged Food labeled	✓					30. Food Establishment Permit current and valid
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
				✓	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	✓					31. Adequate handwashing facilities: Accessible and properly supplied, used
Consumer Advisory						✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
✓					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Labeling	✓					33. Warewashing Facilities; installed, maintained, used / Service sink or curb cleaning facility provided

CORE ITEMS (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS	
Prevention of Food Contamination						Food Identification					
✓					34. No evidence of insect contamination, rodent/other animals	✓					41. Original container labeling (Bulk Food)
✓					35. Personal Cleanliness/eating, drinking or tobacco use	Physical Facilities					
✓					36. Wiping Cloths; properly used and stored	✓					42. Non-Food Contact surfaces clean
✓					37. Environmental contamination	✓					43. Adequate ventilation and lighting; designated areas used
✓					38. Approved thawing method	✓					44. Garbage and Refuse properly disposed; facilities maintained
Proper Use of Utensils						✓					45. Physical facilities installed, maintained & clean (floors, walls, ceilings)
✓					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In-use utensils; properly used	✓					46. Toilet facilities; properly constructed, supplied, and clean Adequate # of restrooms
✓					40. Single-service & single-service articles; properly stored and used	✓					47. Other Violations

Received by: (signature)	Print: Helene Piquion	Title: Kitchen Manager Email: jsorto@helpinghandhome.org , hpiquion@helpinghandhome.org
Inspected by: (signature)	Print: Gabrielle Ramos	Business Phone #

The following inspection report will be sent to recipient's email address as stated on the above inspection report.



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TEMPERATURE OBSERVATIONS					
Item/Location		Temp	Item/Location		Temp
tomato paste/reach in cooler		40° F			
shredded cheese/walk in cooler		39° F			

An inspection of your establishment has been made. Your attention is directed to the conditions observed and noted below. For information regarding this inspection or violations marked on this report, please call 512-978-0300 Mon-Fri between 7:45am - 4:45pm.

Item #	OBSERVATIONS AND CORRECTIVE ACTIONS
10	Code: 4-601.11(A) - Equipment/food contact surfaces/utensils were not clean to sight and touch; observed sticker residue on containers stored as clean. [CORRECTIVE ACTION] Fully remove labels before washing/sanitizing. - Corrected By Date: 01/09/2025 (COS)
	Inspection Comments:
	CFM Marie Piquion . 25575746 exp 4/30/2029

Compliant with Austin's Smoking in Public Places Ordinance (SIPPO)? YES NO
 If not in compliance with SIPPO, complete and attach a SIPPO Inspection Report.

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CORRECTIVE ACTIONS TO ENSURE SAFE FOOD

TCS Food = Time/temperature Control for Safety Food

Item #	Description Of Deficiency	Action
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.	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.	Voluntary destruction
	TCS food held above 41° F (45° F) less than 4 hours.	Rapid cool (e.g. ice bath)
3 - Hot Hold	TCS food held below 135° F more than 4 hours.	Voluntary destruction
	TCS food held below 135° F less than 4 hours.	Rapid reheat to 165° F or more
4 - Cooking	TCS food undercooked.	Re-cook to proper temperature
5 - Rapid Reheating	TCS food improperly reheated.	Reheat rapidly to 165° F or more
	Sealed commercially processed TCS food improperly reheated.	Reheat rapidly to 135° F or more
6 – Time as a Public Health Control (TPHC)	TCS food held >41F and ≤70F for more than 6 hours.	Voluntary destruction
	TCS food held >70 and <135 F for more than 4 hours.	Voluntary destruction
7 - Approved Source/Sound Condition	Foods from unapproved sources/unsound condition.	Voluntary destruction
9 - Cross-Contamination of Raw/Cooked Foods	Ready-To-Eat food contaminated by raw TCS food.	Voluntary destruction of ready-to-eat foods
14 - Handwashing	Food employees observed not washing hands.	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.	Voluntary destruction
19 & 23 - Water Supply	Facility does not have water for washing hands, preparing food, or cleaning equipment/utensils.	Voluntary suspension of food preparation

The Texas Food Establishment Rules may be viewed online at
<https://www.dshs.state.tx.us/foodeestablishments/laws-rules.aspx>

COMPLIANCE ACTIONS

1. Food Enterprise Permits:

Charges will be filed in appropriate court upon observation that a food establishment is operating without a current valid permit.

§10-3-62 (A) A permit holder or person in charge of a Food Enterprise shall post a permit required by this chapter in a prominent public location clearly visible to the general public and to patrons. A permit is clearly visible to the general public and to patrons if:

- (1) it is posted in the front window of the enterprise within 5 feet of the front door; or,
- (2) it is posted in a display case mounted on the outside front wall of the enterprise within 5 feet of the front door; or,
- (3) it is posted on the drive-through menu board of a drive-through enterprise, in addition to posting in locations (1) & (2) of this section; or,
- (4) the Food Enterprise is operated in a space that prevents posting the permit as required in (A)(1) through (3), the permit shall be posted in the initial patron contact area, on the menu board or counter of the enterprise, or in a location determined by the Health Authority to ensure proper notice to the general public and patrons.

2. Certified Food Protection Manager.

Charges may be filed when a Food Enterprise fails to present the Certified Food Protection Manager Certificate at the time of inspection.

3. Food Handler Training

All Food Enterprise Employees are required by Law to complete Food Handler training. Food enterprises may be required to provide proof of Food Handler training upon request. A Criminal Complaint may be filed in the appropriate court(s) for failure to comply.

4. Scores below 70:

A scored follow-up inspection will be conducted 10 days from today. Failure to score 70 or above on this re-inspection will result in a Criminal Complaint being filed in the appropriate court(s) for violations of the Texas Food Establishment Rules. Failure to score 70 or above on subsequent scored inspections within a thirty-six (36) month period may result in additional charges being filed, suspension or revocation of your Food Enterprise Permit and closure of this establishment. You would have the opportunity to appeal any such revocation to the Health Authority for Austin and Travis County.

The required Compliance Schedule for a score below 70 is as follows:

1st score below 70

- Re-inspection fee and re-inspection after 10 days.

2nd score below 70 within 36 months of first failing score

- Re-inspection fee and re-inspection after 10 days.
- File criminal complaint in appropriate court.

3rd score below 70 within 36 months of first failing score

- Permit suspended, immediate closure.
- Re-inspection fee and re-inspect after compliance meeting.
- File criminal complaint in appropriate court.
- Responsible party required to attend a compliance meeting with the operations program manager within 14 days of closure, written corrective action plan must be provided that addresses each of the repeat violations and those noted on the most recent inspection report.
- If compliant with above, issuance of a conditional permit of operation may be issued along with certain food safety conditions.

4th score below 70 within 36 months of first failing score

- Conditional permit (if any) or permit suspended, immediate indefinite closure.
- Permit revocation process is started.

NOTE: A SCORE BELOW 50 ON ANY SCORED INSPECTION WILL RESULT IN AN IMMEDIATE 48-HOUR CLOSURE, RE-INSPECTION AFTER 48 HOURS AND A COMPLAINT FILED IN COURT.