



CITY OF PHARR

118 S. Cage Blvd. • Pharr, Texas 78577
 Phone: (956) 783-8366 • Fax: (956) 702-5369



FEE SCHEDULE

Permit	Amount Due Within 48 Hrs.
<input checked="" type="checkbox"/> Current	1-10 Employees \$50.00
<input type="checkbox"/> Issued	10+ Employees \$100.00
<input type="checkbox"/> Denied	# of Current Employees
<input type="checkbox"/> Suspended	
<input type="checkbox"/> Revoked	

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

002 / 1/14/12 / 11:15 / 11:45 / Yes / No / 8/12/12 / High

San Code	Date	Time In	Time Out	CFM Card	Anniversary Date	Risk Category

PURPOSE OF INSPECTION (CIRCLE ONE)

1. Compliance / Annual Routine 3. Field Investigation 4. Visit 5. Other

Establishment: STARS RESTAURANT Owner: JAMIE CARBONAL Phone: 781-4300

Physical Address: 1208 E. BUS HWY 83

Code	VI	NA	NO	COS	Food (PHE) 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)	<u>WALK-IN-34</u>
					3. Hot Hold (135 degrees Fahrenheit)	
					4. Proper Cooking Temperatures	
					5. Rapid Reheating (165 degrees Fahrenheit in 2 Hrs.)	

Item / Location / Temperature

Patties 144 Chile Sauces 138°

Code	VI	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)	<u>115°</u>

Code	VI	NA	NO	COS	Facility and Equipment Requirements Violations Require Immediate Corrective Action - Not to Exceed 30 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 at () ppm / Temperature	
					22. Manager Demonstration of Knowledge / Certified Food Manager / Food Handler	
					23. Approved Sewage / Wastewater Disposal System, Proper Disposal	
					24. Thermometers Provided / Accurate / Properly Calibrated (+/-2 degrees Fahrenheit)	
					25. Food Contact Surfaces of Equipment and Utensils Cleaned / Sanitized / Good Repair	
					26. Posting of Consumer Advisories (Heimlich / Disclosure / Reminder / Buffet Plate)	
					27. Food Establishment Permit	

Subtotals: Other Violations: Violations Require Corrective Action, Not to Exceed 30 Days or the Next Inspection, Whichever Comes First

5 Pts
 4 Pts
 3 Pts

Very clean Restaurant Thank you

Total Demerits: 0

Inspected by: Beto H.S. Print: Beto Hernandez

Follow-Up Insp: YES NO

Received by: Peggy Sue Gonzalez Print: PEGGY SUE GONZALEZ Title: MANAGER