



### Food Establishment Inspection Report

Date: 7/14/22 Establishment Name: Popeye's Chicken Bellmead Permit #: 12468  
 Purpose of Inspection:  1-Permit/Renewal  2-Routine  3-Reinspection  4-Complaint  5-Other  
 Contact/Owner Name: Corey Williams \* Number of Repeat Violations: 0  
 Physical Address: 1523 N FH3S City: Bellmead Zip Code: 76705 Phone: \_\_\_\_\_ \* Number of Violations COS: 2  
 Follow-up: Yes  No  Date: \_\_\_\_\_

TOTAL SCORE  
**6**

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**

Compliance Status						R	Compliance Status						R
O	I	N	NA	COS	OUT		O	I	N	NA	COS	OUT	
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)							<b>Employee Health</b>						
													12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
													13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
							<b>Preventing Contamination by Hands</b>						
													14. Hands cleaned and properly washed/ Gloves used properly
													15. No bare hand contact with ready to eat foods or approved alternate method properly followed (Approved Y N )
							<b>Highly Susceptible Populations</b>						
													16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
							<b>Chemicals</b>						
													17. Food additives; approved and properly stored; Washing Fruits & Vegetables
													18. Toxic substances properly identified, stored and used
							<b>Water/ Plumbing</b>						
													19. Water from approved source; Plumbing installed; proper backflow device
													20. Approved Sewage/Wastewater Disposal System, proper disposal

**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

Compliance Status						R	Compliance Status						R
O	I	N	NA	COS	OUT		O	I	N	NA	COS	OUT	
<b>Demonstration of Knowledge/ Personnel</b>							<b>Food Temperature Control/ Identification</b>						
													27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
													28. Proper Date Marking and disposition
													29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
							<b>Permit Requirement, Prerequisite for Operation</b>						
													30. Food Establishment Permit (Current & Valid)
							<b>Utensils, Equipment, and Vending</b>						
													31. Adequate handwashing facilities: Accessible and properly supplied, used <u>106°F @ prep. handwash</u>
													32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
													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**

Compliance Status						R	Compliance Status						R
O	I	N	NA	COS	OUT		O	I	N	NA	COS	OUT	
<b>Prevention of Food Contamination</b>							<b>Food Identification</b>						
													41. Original container labeling (Bulk Food)
							<b>Physical Facilities</b>						
													42. Non-Food Contact surfaces clean
													43. Adequate ventilation and lighting; designated areas used
													44. Garbage and Refuse properly disposed; facilities maintained
													45. Physical facilities installed, maintained, and clean
													46. Toilet Facilities; properly constructed, supplied, and clean
													47. Other Violations
							<b>Proper Use of Utensils</b>						
													39. Utensils, equipment, & linens; properly used, stored, dried, & handled/in use utensils; properly used
													40. Single-service & single-use articles; properly stored and used

Received by: Corey Williams Print: Corey Williams Title: DM  
 Inspected by: \_\_\_\_\_ Print: Scott Harris Permit Expires: 7/22  
 (signature) \_\_\_\_\_  
 Notes: 254-716-6914

