

## **BAMBOO GARDEN INC - 1220 AIRLINE RD.**

**Date:** November, 11 2021

**Occupancy:**

**Score :** 79

<b>Points</b>		<b>Corrective</b>	<b>Corrected</b>
<b>Deducted</b>	<b>Food Safety Requirements</b>	<b>Action</b>	<b>during</b>
			<b>Inspection</b>
3	2. Proper Cold Holding temperature (41 F/ 45 F)	Keep all refrigeration units at or below 41 f	No
3	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	Do not leave beef parts soaking in hot water	No
3	9. Food Separated & protected, prevented during food preparation, storage,	Clean all ceiling areas throughout	No

	display, and tasting	food prep areas	
2	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	Provide a working thermometer in each cooling unit	No
2	31. Adequate handwashing facilities: Accessible and properly supplied, used	Provide hand towels at sink	No
2	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	Clean fan Grill gaurds on ceiling in walk-in cooler	No
1	34. No Evidence of Insect contamination, rodent/other animals	Control roaches infestation asap .	No
1	35. Personal Cleanliness /eating, drinking or tobacco	All food handling	No

use

employees  
must wear a  
hair restraint

1	37. Environmental contamination	Clean excess residue buildup on walls	No
1	42. Non-Food Contact surfaces clean	Clean floors behind all stoves	No
1	45. Physical facilities installed, maintained, and clean	Clean all ceiling vents	No
1	47. Other Violations	Keep all bags of produce off floor in walk-in cooler	No

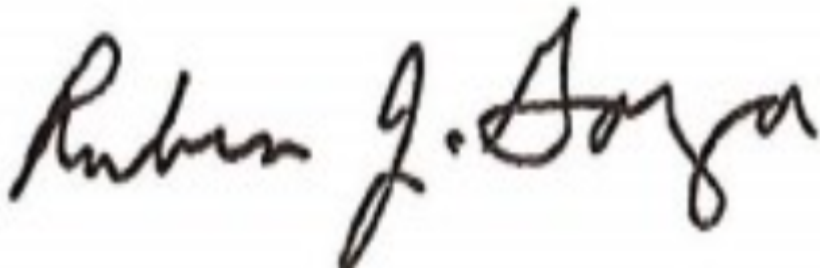
**Inspector Signature:**

**Location**

**Representative**

**Signature:**

**No Signature on File.**

A handwritten signature in black ink that reads "Ruben J. Garza". The signature is written in a cursive style with a large, stylized 'R' and 'G'.

Ruben J. Garza, 11/11/2021

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