

# **BOAT N NET PLANT - 5657 OLD BROWNSVILLE RD.**

**Date:** January, 12 2022

**Occupancy:**

**Score : 75**

		<b>Corrected</b>	
<b>Points</b>		<b>Corrective</b>	<b>during</b>
<b>Deducted</b>	<b>Food Safety Requirements</b>	<b>Action</b>	<b>Inspection</b>
3	2. Proper Cold Holding temperature (41 F/ 45 F)	All refrigeration use be kept at or below 41 f	No
3	6. Time as a Public Health Control; procedures & records	Do not leave frozen fish in unrefrigerated box	No
3	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Clean all ceiling areas above food prep areas	No
3	14. Hands cleaned and	All employees	No

	properly washed/ Gloves used properly	must wash hands before each shift	
2	22. Food Handler/ no unauthorized persons/ personnel	Provide valid food handlers cards for every food handler	No
2	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	Keep all fish in adequate cooling units	No
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 drying towels at hand sink	No
1	34. No Evidence of Insect contamination, rodent/other	Control flies	No

animals

1	37. Environmental contamination	Seal all openings on walls and back door	No
1	38. Approved thawing method	Do not thaw fish at room temp	No
1	42. Non-Food Contact surfaces clean	Sweep floors and all common areas	No
1	44. Garbage and Refuse properly disposed; facilities maintained	Remove excess machinery and trash outside back door	No

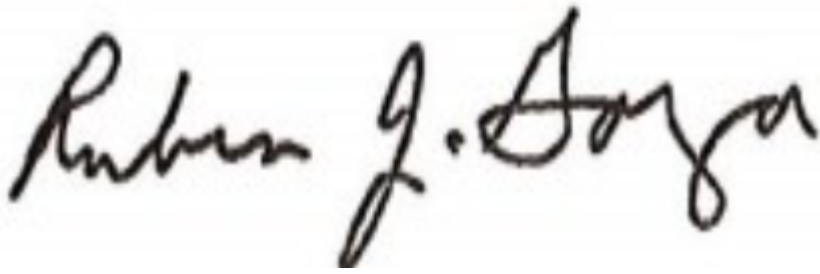
**Inspector Signature:**

**Location**

**Representative**

**Signature:**

**No Signature on File.**

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

Ruben J. Garza, 01/12/2022

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