



Montgomery County Environmental Health Services Retail Food Establishment

Date: 2025-09-05	Time in: 11:13:16	Time out: 11:35:31	Permit # LRF-517780-24	Expiration Date 2025-09-30
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Purpose of Inspection: <input type="checkbox"/> Routine <input type="checkbox"/> Reinspection <input type="checkbox"/> Compliance <input checked="" type="checkbox"/> Renewal <input type="checkbox"/> Consultative					TOTAL/SCORE
Establishment Name: TEXANS BBQ & CATERING		Owner Name: MCCLELLAN, CHRISTOPHER			99
Physical Address: 12097 FM 830		City: WILLIS	Zip Code: 77318	Phone: (936) 890-2100	Follow-up: 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

Compliance Status						R
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety	
		✓			1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F)	
	✓				3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
		✓			6. Time as a Public Health Control; procedures & records	
Approved Source						
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
		✓			8. Food Received at proper temperature	
Protection from Contamination						
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned	

Compliance Status						R
OUT	IN	NO	NA	COS	Employee Health	
	✓				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	
Preventing Contamination by Hands						
	✓				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__)	
Highly Susceptible Populations						
		✓			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
Chemicals						
			✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	✓				18. Toxic substances properly identified, stored and used	
Water/ Plumbing						
	✓				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

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	
	✓				22. Food Handler/ no unauthorized persons/ personnel	
Safe Water, Recordkeeping and Food Package Labeling						
	✓				23. Hot and Cold Water available; adequate pressure, safe	
			✓		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
Conformance with Approved Procedures						
			✓		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
Consumer Advisory						
			✓		26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
		✓			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	
Permit Requirement, Prerequisite for Operation						
	✓				30. Food Establishment Permit (Current & Valid)	
Utensils, Equipment, and Vending						
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used	
	✓				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

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
		✓			37. Environmental contamination	
		✓			38. Approved thawing method	
Proper Use of Utensils						
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
		✓			41. Original container labeling (Bulk Food)	
Physical Facilities						
	✓				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	



Received by: (signature)	Print: Chris McClellan	Title: Person In Charge/Owner MCCLELLAN, CHRISTOPHER
Inspected by: (signature)	Print: Margaret Lechner	Business Email:

Establishment Name: TEXANS BBQ & CATERING	Physical Address: 12097 FM 830	City/State WILLIS	License/Permit # LRF-517780-24	Page__of__
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
ham/chicken/cold	38°F	chicken /hot	156°F	chicken wrap/hot	147°F
sausage /hot	139°F	ham/hot	167°F	brisket /hot	167°F
potato salad /cold	37°F	Cole slaw/cold	40°F	/WC	39°F

OBSERVATION AND CORRECTIVE ACTION

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:				
45.	228.186(f)-Drying mops - - -				
Received by: (signature)			Print: Chris McClellan	Title: Person In Charge/Owner MCCLELLAN, CHRISTOPHER	
Inspected by: (signature)			Print: Margaret Lechner		

Comment of Items

Item Number	Comments:
45.	Allow mop heads to air dry properly

Comment:

-=====Inspection Image=====



45. Physical Facilities
Physical facilities installed, maintained, and clean
Image.png