BRAZOS COUNTY HEALTH DISTRICT

201 North Texas Ave. Bryan, TX 77803
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Phone: (979) 361-4440 Fax: (979) 361-5759

Retail Food Establishment Inspection Report

Date: 1/15/2026	**Time In:** 09:15 AM	**Time Out:** 10:54 AM	**License/Permit#:** RF-000036	**Risk Category:** Medium	**Page: 1**
Purpose of Inspection: ☐ 1-Compliance ☑ 2-Routine ☐ 3-Field Investigation ☐ 4-Visit ☐ 5-Other					**TOTAL SCORE**
Establishment Name: REED ARENA ZONE 2	**Physical Address:** 730 OLSEN BLVD, TX, COLLEGE STATION, 77845		**Follow-Up:** Yes ✓ No		**99**

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 asterick '*' in appropriate box for R

Priority Items (3 Points) ***Violations Require Immediate Corrective Action Not to Exceed 3 Days***

Compliance Status							Compliance Status						
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
	✓				1. Proper cooling time and temperature			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				2. Proper Cold Holding temperature(41°F/45°F)			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		✓			3. Proper Hot Holding temperature(135°F)							**Preventing Contaminiation by Hands**	
		✓			4. Proper cooking time and temperature			✓				14. Hands cleaned and properly washed/ Gloves used properly	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)					✓		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
	✓				6. Time as a Public Health Control; procedures & records							**Highly Susceptible Populations**	
					Approved Source					✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							**Chemicals**	
	✓				8. Food Received at proper temperature					✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					Protection from Contamination			✓				18. Toxic substances properly identified, stored and used	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							**Water/Plumbing**	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at___ppm/temperature			✓				19. Water from approved source; Plumbing installed; proper backflow device	
	✓				11. Proper disposition of returned, previously served or reconditioned			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

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

Compliance Status							Compliance Status						
OUT	IN	NO	NA	COS	Demonstration of Knowledge/Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/Identification	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel			✓				28. Proper Date Marking and disposition	
					Safe Water, Recordkeeping and Food Package Labeling			✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	✓				23. Hot and Cold Water available; adequate pressure, safe							**Permit Requirement, Prerequisite for Operation**	
			✓		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			✓				30. Food Establishment Permit (Current & Valid)	
					Conformance with Approved Procedures							**Utensils, Equipment, and Vending**	
			✓		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			✓				31. Adequate handwashing facilities: Accessible and properly supplied, used	
					Consumer Advisory			✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
			✓		26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Labe			✓				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							Compliance Status						
OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
1					34. No Evidence of Insect contamination, rodent/other animals			✓				41. Original container labeling (Bulk Food)	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use							**Physical Facilities**	
	✓				36. Wiping Cloths; properly used and stored			✓				42. Non-Food Contact surfaces clean	
	✓				37. Environmental contamination			✓				43. Adequate ventilation and lighting; designated areas used	
	✓				38. Approved thawing method			✓				44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils			✓				45. Physical facilities installed, maintained, and clean	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				40. Single-service & single-use articles; properly stored and used			✓				47. Other Violations	

Received By:	**Print:** Jason Parker	**Title: Person In Charge/ Owner**

Inspected By:	**Print:** Ashleigh Brand	**Inspected By:**	**Print:** Julia Weakley