INVOICE AUGUST 2019

SEP 0 5 2019 CITY OF HELOT

September 1, 2019

TO: City of Helotes

ATTN: Ernest Cruz, Development Services

P.O. Box 507

Helotes, TX 78023

FROM: MK Inspections, LLC

Monty McGuffin, R. S.

PROFESSIONAL SERVICES FOR MONTH OF AUGUST 2019:

Professional health services as specified in Agreement with Helotes for on-site evaluation of food service facilities, temporary food service events, consultations on new businesses, and response to health related complaints.

Professional fees to be paid monthly (\$650) to MK Inspections
Monty McGuffin
351 CR 467
Stockdale, TX 78160.

HEALTH INSPECTION SUMMARY AUGUST 2019

SEP 0 5 2019 CITY OF HELOTES

PART ONE--FOOD SAFETY REPORT



This report provides current information on the food safety program in Helotes. The Texas Food Code is based on the principles of hazard analysis and critical control points (HACCP). In the implementation of HACCP the focus includes food manager education and professional consultation toward improvement in addition to periodic inspections. To ensure uniformity in the application of the Texas Food Establishment Rules the inspection report form is utilized. Inspections are random to ensure handling of peak times on a variety of days. The inspection report form summarizes inspectional findings with a weighted point value for each classification of inspection items. The report form which is reviewed with and signed by the food establishment management and is posted in each retail establishment. Critical items inspected are temperatures, food control surfaces, cross-contamination, etc.; other items inspected are less critical. The compliance score is the total number of demerits. (A score of "0" indicates full compliance with critical and non-critical items.)

Copies of these reports are filed with the City of Helotes as well as posted in the individual establishments.

The compliance score is the total number of demerits. (A score of "0" indicates full compliance with critical and non-critical items.)

For ease a rating system would be

GOOD 0-10 demerits
11-20 demerits
ACCEPTABLE 21-29 demerits
POOR 30 or more demerits

Name of	Compliance	Rating
Establishment	Score*	
Bill Millers	0	EXCELLENT
Pho An	10	EXCELLENT
El Chaparral	28	ACCEPTABLE
Slim Chickens	N/A	C of O
B Daddy's	0	EXCELLENT
Dairy Queen	0	EXCELLENT
El Chaparral	N/A	Complaint Investigation
Oolong	N/A	Complaint Investigation

PART TWO--OTHER ACTIVITIES/SERVICES REPORT

PERFORMED INSPECTIONS AT THE FOLLOWING EVENTS:



This report submitted by:

Monty McGuffin, R. S. City Health Inspector

12951 Bandera Road, Helotes, Texas 78023 (210) 695-8877 Mailing Address: P.O. Box 507, Helotes, TX 78023

Retail Food Establishment Inspection Report

Establishment:	1.		Lic	cense #RC:
Purpose of Visit:	ompliance Inspe	ection C	onsultation	Complaint Illness Investigation Other:
A Critical Food Sa (Critical control violation 1. Cold holding temp 2. Hot holding temp 3. Cooking temperat 4. Proper cooling of 5. Rapid reheating of 6. Food control surf { } cutting board 7. Potential for cross 8. RTE foods / no d 9. Foods from approx 10. Foods protected f 11. Other:	ns must be corrected at the correct peratures / time peratures clean and satisfication to the contamination to the contamination to the contamination co	ure and time nitized { } food go occur eling	e) grinder	C Management and Personnel (4 pts)
Food Item and Pro [B] Facilities, Equip 12. Hand washing sta 13. Dishwashing / sa 14. Food storage are 15. Storage and use of 16. Evidence of inse 17. Sewage disposal 18. Thermometers pr 19. Plumbing / no cre 20. Water supply / he 21. Sewage disposal 22. Other	ment and Food tions supplied an itizing (pr meets code f toxic items ts or rodents / in Grease trap ovided / used oss-connections of water meets code	Storage (3 d clean m/Te		Complaint: Costomer Stated They found buc's in The Fried Blice. * No Inscris found in Kitchen * No Inscris found in Fiel Bire * Kitchen was Clear, No issue form * Control * Lost Pest Control Visit Was 7/27/19 * No Issues Found Complaint Closed They of the State of the
229.163 (c) of the Texas	State Food Code.	I understan	d that failure and that failu	onsible for food safety practices described in sections 229.163 (b) and the of employees to conduct a 20 second hand wash prior to starting work, the to manage required temperature and time controls have a high risk ons described in Part E to reduce the risk of food-borne illness.
Non-Critical Foo	I Safety Rating √			
Area Superi		Average	Minimal	HACCP Compliance Score = (Does not apply to consultations or follow-up visits)
Training				(Does not apply) to consumations of tonor up 1988

Person In Charge / Manager / Owner

Evaluation by Registered Sanitarian

Restrooms

Housekeeping Equipment

12951 Bandera Road, Helotes, Texas 78023 (210) 695-8877 Mailing Address: P.O. Box 507, Helotes, TX 78023

Retail Food Establishment Inspection Report

Establishment: El Chepinel	Lice	ense # RC: Date: 8/26/19
Purpose of Visit: Compliance Inspection Consul	Itation	Complaint Illness Investigation Other:
impose of visit.		V
{A} Critical Food Safety Controls (5 pts)		{C} Management and Personnel (4 pts)
(Critical control violations must be corrected on the spot)		23. Manager on duty currently certified?
1. Cold holding temperatures / time		24. Manager demonstrates proper use of thermometer
2. Hot holding temperatures / time		25. Personnel with infections restricted / excluded
Cooking temperatures / time		26. Proper hand washing demonstrated
4. Proper cooling of foods / time		27. Good hygienic practices observed
5. Rapid reheating of foods (temperature and time)		28. Written HACCP Plans / SOPs as needed
Food control surfaces clean and sanitized		{D} Non-Critical (3 pts)
{ } cutting boards { } meat slicer { } food grinde	T	29. Food equipment construction / repair
7. Potential for cross-contamination to occur		30. Facility construction (floors / walls) / repair
8. RTE foods / no direct hand contact		31. Housekeeping contributes to infestation
Foods from approved sources / labeling		32. Non-food contact surfaces clean
Foods protected from contamination		33. Garbage / solid waste storage
11. Other:		34. Consumer advisories posted
		35. Inspection report displayed for public
		36. Other
		{E} Corrections / Improvements Made / Comments:
		Complainti
Critical Temperature Verification:		Customer Stated They SAW
Food Item and Process Temp ((F°)	Rosehes in Resturent
		Exstrumer also Soil There are
		Gum on Strew The was
		Sowed with Dink from The Bot
{B} Facilities, Equipment and Food Storage (3 pts)		
12. Hand washing stations supplied and clean		Talke To Steament, Both
13. Dishwashing / sanitizing (ppm/Temp.)		Japa to Magnini, Boite
14. Food storage area meets code		events look Place
15. Storage and use of toxic items		x The How weath feel Control and
16. Evidence of insects or rodents / infestation		Here increesed That
17. Sewage disposal / Grease trap		1
18. Thermometers provided / used		A Thy are Locky at New promof
Plumbing / no cross-connections		to Dish wasty as well since
20. Water supply / hot water		
21. Sewage disposal meets code		
22. Other	-	
As the person in charge of this facility, I understand I an	n respon	nsible for food safety practices described in sections 229.163 (b) and
229.163 (c) of the Texas State Food Code. I understand that	failure	of employees to conduct a 20 second hand wash prior to starting work,
after handling raw products or visiting the restroom and the of causing food-borne illness. I agree to implement corrective	e action	re to manage required temperature and time controls have a high risk s described in Part E to reduce the risk of food-borne illness.
Non-Critical Food Safety Rating √	- MUNICIPAL	
Area Superior Above Average Mini	imal	
1		HACCP Compliance Score -

Area Superior Above Average Minimal

Training

Restrooms

Housekeeping

Equipment

Construction

Overall Rating

12951 Bandera Road, Helotes, Texas 78023 (210) 695-8877 Mailing Address: P.O. Box 507, Helotes, TX 78023

Retail Food Establishment Inspection Report

Establishment:LiceLice	ense # RC: Date: 8/28/19
Purpose of Visit: Compliance Inspection Consultation	Complaint Illness Investigation Other:
Taipose of Tain El Company	
{A} Critical Food Safety Controls (5 pts)	{C} Management and Personnel (4 pts)
(Critical control violations must be corrected on the spot)	23. Manager on duty currently certified?
1. Cold holding temperatures / time	24. Manager demonstrates proper use of thermometer
2. Hot holding temperatures / time	25. Personnel with infections restricted / excluded
3. Cooking temperatures / time	26. Proper hand washing demonstrated
4. Proper cooling of foods / time	27. Good hygienic practices observed
5. Rapid reheating of foods (temperature and time)	28. Written HACCP Plans / SOPs as needed
6. Food control surfaces clean and sanitized	{D} Non-Critical (3 pts)
{ } cutting boards { } meat slicer { } food grinder	29. Food equipment construction / repair
7. Potential for cross-contamination to occur	30. Facility construction (floors / walls) / repair
8. RTE foods / no direct hand contact	31. Housekeeping contributes to infestation
9. Foods from approved sources / labeling	32. Non-food contact surfaces clean
10. Foods protected from contamination	33. Garbage / solid waste storage
11. Other:	34. Consumer advisories posted
	35. Inspection report displayed for public
	36. Other
	{E} Corrections / Improvements Made / Comments:
	1 / /
Critical Temperature Verification:	Lects (Juch
Food Item and Process Temp (F°)	
Walter 40' Walking 10'	
Firm 201/30 Pig Cook 38"	
Teci Der 150	
1000 2000 100	
{B} Facilities, Equipment and Food Storage (3 pts)	
12. Hand washing stations supplied and clean	
13. Dishwashing / sanitizing (ppm/Temp.)	
14. Food storage area meets code	
15. Storage and use of toxic items	
16. Evidence of insects or rodents / infestation	
17. Sewage disposal / Grease trap	
18. Thermometers provided / used	
19. Plumbing / no cross-connections	
20. Water supply / hot water /20	
21. Sewage disposal meets code	
22. Other	
As the person in charge of this facility. I understand I am respon	sible for food safety practices described in sections 229.163 (b) and
229,163 (c) of the Texas State Food Code. I understand that failure	of employees to conduct a 20 second hand wash prior to starting work,
after handling raw products or visiting the restroom and that failur	e to manage required temperature and time controls have a high risk
of causing food-borne illness. I agree to implement corrective actions	described in Part E to reduce the risk of food-borne illness.

Non-Crit	ical Food Sai	fety Rating V		
Area	Superior	Above Average	Average	Minimal
Training		'		1
Restrooms				
Housekeeping				
Equipment				
Construction				
Overall Rating				

HACCP Compliance Score = (Does not apply to consultations or follow-up visits)	
Person In Charge / Manager / Owner	
Evaluation by Registered Sanitarian	

12951 Bandera Road, Helotes, Texas 78023 (210) 695-8877 Mailing Address: P.O. Box 507, Helotes, TX 78023

Retail Food Establishment Inspection Report

Establishment: B Deddy's Lice	ense # RC: Date: 8/28/19
Purpose of Visit: Compliance Inspection Consultation	Complaint Illness Investigation Other:
(A) C. that Earl Cafety Controls (5 nts)	{C} Management and Personnel (4 pts)
(A) Critical Food Safety Controls (5 pts)	
(Critical control violations must be corrected on the spot)	23. Manager on duty currently certified?
1. Cold holding temperatures / time	24. Manager demonstrates proper use of thermometer
2. Hot holding temperatures / time	25. Personnel with infections restricted / excluded
Cooking temperatures / time	26. Proper hand washing demonstrated
4. Proper cooling of foods / time	27. Good hygienic practices observed
Rapid reheating of foods (temperature and time)	28. Written HACCP Plans / SOPs as needed
Food control surfaces clean and sanitized	{D} Non-Critical (3 pts)
{ } cutting boards { } meat slicer { } food grinder	29. Food equipment construction / repair
7. Potential for cross-contamination to occur	30. Facility construction (floors / walls) / repair
8. RTE foods / no direct hand contact	31. Housekeeping contributes to infestation
9. Foods from approved sources / labeling	32. Non-food contact surfaces clean
10. Foods protected from contamination	33. Garbage / solid waste storage
11. Other:	34. Consumer advisories posted
	35. Inspection report displayed for public
	36. Other
	{E} Corrections / Improvements Made / Comments:
	(E) Corrections / Improvements Wade / Comments
	1 1 11
Critical Temperature Verification:	hocks bood
Food Item and Process Temp (F°)	
Welhir 38' Welkinla'	
C-17-12-38 C-17-12-12	
Fr. V3 = 10	
Pateto Salate 48"	
Pulled Port. 1350 Warner 140	
{B} Facilities, Equipment and Food Storage (3 pts)	
12. Hand washing stations supplied and clean	
13. Dishwashing / sanitizing (ppm/Temp.)	
14. Food storage area meets code	
15. Storage and use of toxic items	
16. Evidence of insects or rodents / infestation	
17. Sewage disposal / Grease trap	
18. Thermometers provided / used	
19. Plumbing / no cross-connections	
20. Water supply / hot water / 20	
21. Sewage disposal meets code	
22. Other	
As the person in charge of this facility. I understand I am respon	sible for food safety practices described in sections 229.163 (b) and
229 163 (c) of the Teyas State Food Code. I understand that failure	of employees to conduct a 20 second hand wash prior to starting work,
after handling raw products or visiting the restroom and that failur	e to manage required temperature and time controls have a high risk
of causing food-borne illness. I agree to implement corrective actions	described in Part E to reduce the risk of food-borne illness.
Non-Critical Food Safety Rating √	1 / Am
Area Superior Above Average Minimal	THA COD CO. III. CO. C.
Average	HACCP Compliance Score =
Training	(Does not apply to consultations or follow-up visits)
Restrooms	
Housekeeping	Person In Charge / Manager / Owner

Evaluation by Registered Sanitarian

Equipment

12951 Bandera Road, Helotes, Texas 78023 (210) 695-8877 Mailing Address: P.O. Box 507, Helotes, TX 78023

Retail Food Establishment Inspection Report

Establishment: 54 Chadrens Lice	ense # RC: Date:
Purpose of Visit: Compliance Inspection Consultation	Complaint Illness Investigation Other:
Critical Food Safety Controls (5 pts) Critical control violations must be corrected on the spot) 1. Cold holding temperatures / time 2. Hot holding temperatures / time 3. Cooking temperatures / time 4. Proper cooling of foods / time 5. Rapid reheating of foods (temperature and time) 6. Food control surfaces clean and sanitized { } cutting boards { } meat slicer { } food grinder 7. Potential for cross-contamination to occur 8. RTE foods / no direct hand contact 9. Foods from approved sources / labeling 10. Foods protected from contamination 11. Other:	C Management and Personnel (4 pts)
	{E} Corrections / Improvements Made / Comments.
Critical Temperature Verification: Food Item and Process Temp (F°)	* Report Wall New Corners
{B} Facilities, Equipment and Food Storage (3 pts) 12. Hand washing stations supplied and clean 13. Dishwashing / sanitizing (ppm/Temp.) 14. Food storage area meets code 15. Storage and use of toxic items 16. Evidence of insects or rodents / infestation 17. Sewage disposal / Grease trap 18. Thermometers provided / used 19. Plumbing / no cross-connections 20. Water supply / hot water 21. Sewage disposal meets code 22. Other	60 Dajs To make Need Reposts
229.163 (c) of the Texas State Food Code. I understand that failure	sible for food safety practices described in sections 229.163 (b) and of employees to conduct a 20 second hand wash prior to starting work, see to manage required temperature and time controls have a high risk

after handling raw products or visiting the restroom and that failure to manage required temperature and time controls have a high of causing food-borne illness. I agree to implement corrective actions described in Part E to reduce the risk of food-borne illness.

Area	Superior	Above Average	Average	Minimal
Training				761
Restrooms			11119-1-1	
Housekeeping				
Equipment				
Construction				
Overall Rating			V	

HACCP Compliance Score =	
(Does not apply to consultations or follow-up visits)	
in	
Person In Charge / Manager / Owner	
77111	
Evaluation by Registered Sanitarian	

12530 Bulin Rd.

12951 Bandera Road, Helotes, Texas 78023 (210) 695-8877 Mailing Address: P.O. Box 507, Helotes, TX 78023

Retail Food Establishment Inspection Report

	ense # RC: Date: 8/-28/19
Purpose of Visit: Compliance Inspection Consultation	Complaint Illness Investigation Other:
{A} Critical Food Safety Controls (5 pts)	{C} Management and Personnel (4 pts)
(Critical control violations must be corrected on the spot)	23. Manager on duty currently certified?
1. Cold holding temperatures / time	24. Manager demonstrates proper use of thermometer
2. Hot holding temperatures / time	25. Personnel with infections restricted / excluded
Cooking temperatures / time	26. Proper hand washing demonstrated
4. Proper cooling of foods / time	27. Good hygienic practices observed
Rapid reheating of foods (temperature and time)	28. Written HACCP Plans / SOPs as needed
Food control surfaces clean and sanitized	{D} Non-Critical (3 pts)
{ } cutting boards { } meat slicer { } food grinder	29. Food equipment construction / repair
Potential for cross-contamination to occur	30. Facility construction (floors / walls) / repair
8. RTE foods / no direct hand contact	31. Housekeeping contributes to infestation
Foods from approved sources / labeling	32. Non-food contact surfaces clean
10. Foods protected from contamination	33. Garbage / solid waste storage
11. Other:	34. Consumer advisories posted
#2 Previde for Steel itens	35. Inspection report displayed for public
To be properly hat Held	36. Other
1350 97:6	{E} Corrections / Improvements Made / Comments:
Best 110º 1 Chich 110	
	#13 front for Dister To be proper
Critical Temperature Verification:	washed / Kineed / SomiTized
Food Item and Process Temp (F°)	\$19 Peride to shorter Issue To
Walkin 40° Beth Fiel 45 From 20°	Be fixed at Disk machine area
Freeze 20 Ches Coch 45°	7 1 1 1 2 1 1 2 1
Chemin 1650/150'	#12 Provide for Sucy & Paper lamos
Becas 1400	at Bor Sinti
{B} Facilities, Equipment and Food Storage (3 pts)	#26 Provid for handwashy
12. Hand washing stations supplied and clean	#27 Revid for Prom have Restricts
13. Dishwashing / sanitizing (ppm/Temp.)	422 Paris 1 1 1/2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
14. Food storage area meets code	1 To leave the Contraction of th
15. Storage and use of toxic items 16. Evidence of insects or rodents / infestation	Siffe 1" De cienc
	M/S florid for loxic flori
17. Sewage disposal / Grease trap	To be Propert labled + STored.
18. Thermometers provided / used	
19. Plumbing / no cross-connections	
20. Water supply / hot water	* tollow-to Insperior in 10 Days
21. Sewage disposal meets code	
22. Other	
1 the second of this facility I rendenteed I am second	cible for food safety practices described in sections 220 163 (b) and
As the person in charge of this facility, I understand I am response	sible for food safety practices described in sections 229.163 (b) and f employees to conduct a 20 second hand wash prior to starting work,
after handling raw products or visiting the restroom and that failur	e to manage required temperature and time controls have a high risk
of causing food-borne illness. I agree to implement corrective actions	described in Part E to reduce the risk of food-borne illness.

Area	Superior	Above Average	Average	Minimal
Training				
Restrooms				
Housekeeping				
Equipment				
Construction				
Overall Rating				-

НА	CCP Compliance Score = 28
	es not apply to consultations or follow-up visits)
X	Who Mi
	Person In Charge / Manager / Owner
-	
	Evaluation by Registered Sanitarian

12951 Bandera Road, Helotes, Texas 78023 (210) 695-8877 Mailing Address: P.O. Box 507, Helotes, TX 78023 SEP 0 5 2019 CITY OF HELOTES

Person In Charge / Manager / Owner

Evaluation by Registered Sanitarian

Retail Food Establishment Inspection Report

Establishment: ShoAr Lice	ense # RC: Date: 8/38/17
Purpose of Visit: Compliance Inspection Consultation	Complaint Illness Investigation Other:
turpose of visit. [2] compliance impressed [2]	
{A} Critical Food Safety Controls (5 pts)	{C} Management and Personnel (4 pts)
(Critical control violations must be corrected on the spot)	23. Manager on duty currently certified?
Cold holding temperatures / time	24. Manager demonstrates proper use of thermometer
Hot holding temperatures / time	25. Personnel with infections restricted / excluded
3. Cooking temperatures / time	26. Proper hand washing demonstrated
4. Proper cooling of foods / time	27. Good hygienic practices observed
5. Rapid reheating of foods (temperature and time)	28. Written HACCP Plans / SOPs as needed
6. Food control surfaces clean and sanitized	{D} Non-Critical (3 pts)
{ } cutting boards { } meat slicer { } food grinder	29. Food equipment construction / repair
7. Potential for cross-contamination to occur	30. Facility construction (floors / walls) / repair
8. RTE foods / no direct hand contact	31. Housekeeping contributes to infestation
The state of the s	32. Non-food contact surfaces clean
9. Foods from approved sources / labeling 10. Foods protected from contamination	
	33. Garbage / solid waste storage
11. Other:	34. Consumer advisories posted
	35. Inspection report displayed for public
	36. Other
	{E} Corrections / Improvements Made / Comments:
	#39 Peril for Non-ful Cutie
	TSJ front For Man This Could
Critical Temperature Verification:	Sufor To be Cleant
Food Item and Process Temp (F°)	
121Kin 40	+12 Plant to Sout fore Tour
Profiler 40°	- 1/1/2 1
Friday 40° Freeze 10°	El Hol Din's
Freeze 04010	N N
{B} Facilities, Equipment and Food Storage (3 pts)	176 Provid to been howeveryty
12. Hand washing stations supplied and clean	- 4 P. DV. 4 . 11 . 1 . 1
13. Dishwashing / sanitizing (ppm/ Temp.)	
14. Food storage area meets code	
15. Storage and use of toxic items	
16. Evidence of insects or rodents / infestation	
17. Sewage disposal / Grease trap	
18. Thermometers provided / used	
19. Plumbing / no cross-connections	
20. Water supply / hot water	
21. Sewage disposal meets code	
22. Other	
to the name in alcange of this facility. I understand I am manage	asible for food safety practices described in sections 229.163 (b) and
As the person in charge of this facility, I understand I am respon	of employees to conduct a 20 second hand wash prior to starting work,
after handling raw products or visiting the restroom and that failur	re to manage required temperature and time controls have a high risk
of causing food-borne illness. I agree to implement corrective actions	s described in Part E to reduce the risk of food-borne illness.
Non-Critical Food Safety Rating √	
Area Superior Above Average Minimal	Trugge of white Hill
Average	HACCP Compliance Score =
Training	(Does not apply to consultations or follow-up visits)

Restrooms

Housekeeping Equipment

11/ 11/1	Texas 78023 (210) 695-8877 5 507, Helotes, TX 78023 ment Inspection Report RC:
[A] Critical Food Safety Controls (5 pts)	{C} Management and Personnel (4 pts)
Critical control violations must be corrected on the spot) 1. Cold holding temperatures / time 2. Hot holding temperatures / time 3. Cooking temperatures / time 4. Proper cooling of foods / time 5. Rapid reheating of foods (temperature and time) 6. Food control surfaces clean and sanitized { } cutting boards { } meat slicer { } food grinder 7. Potential for cross-contamination to occur 8. RTE foods / no direct hand contact 9. Foods from approved sources / labeling 10. Foods protected from contamination 11. Other:	23. Manager on duty currently certified? 24. Manager demonstrates proper use of thermometer 25. Personnel with infections restricted / excluded 26. Proper hand washing demonstrated 27. Good hygienic practices observed 28. Written HACCP Plans / SOPs as needed [18] Non-Critical (3 pts) 29. Food equipment construction / repair 30. Facility construction (floors / walls) / repair 31. Housekeeping contributes to infestation 32. Non-food contact surfaces clean 33. Garbage / solid waste storage 34. Consumer advisories posted 35. Inspection report displayed for public 36. Other [E] Corrections / Improvements Made / Comments:
Critical Temperature Verification:	Looks Good.
Food Item and Process Temp (F°)	
Chap 160 1160' Corn Good 150' 160'	

			T TO T	C1	13 -1-1
1 12 1	L'ogilities	Equipment	and Rood	Storage	1 A DIEL
101	raumues.	Lunning	and I oou	DIVITAGE	(2 110)

- 12. Hand washing stations supplied and clean
- 13. Dishwashing / sanitizing (ppm/ ppm/
- 14. Food storage area meets code
- 15. Storage and use of toxic items
- 16. Evidence of insects or rodents / infestation
- 17. Sewage disposal / Grease trap
- 18. Thermometers provided / used
- 19. Plumbing / no cross-connections
- 20. Water supply / hot water /20
- 21. Sewage disposal meets code
- 22. Other _

p.)	
	Name of the Control o

As the person in charge of this facility, I understand I am responsible for food safety practices described in sections 229.163 (b) and 229.163 (c) of the Texas State Food Code. I understand that failure of employees to conduct a 20 second hand wash prior to starting work, after handling raw products or visiting the restroom and that failure to manage required temperature and time controls have a high risk of causing food-borne illness. I agree to implement corrective actions described in Part E to reduce the risk of food-borne illness.

Non-Crit	tical Food Sa	fety Rating v		
Area	Superior	Above Average	Average	Minimal
Training	Δ.			N .
Restrooms			1	
Housekeeping				
Equipment				
Construction				
Overall Rating				

HACCP Compliance Score =
(Does not apply to consultations or follow-up visits)
tou
Person In Charge / Manager / Owner
77111
Evaluation by Registered Sanitarian

HEALTH INSPECTION SUMMARY

November 2018

August 2019

PART ONE--FOOD SAFETY REPORT



This report provides current information on the food safety program in Helotes. The Texas Food Code is based on the principles of hazard analysis and critical control points (HACCP). In the implementation of HACCP the focus includes food manager education and professional consultation toward improvement in addition to periodic inspections. To ensure uniformity in the application of the Texas Food Establishment Rules the inspection report form is utilized. Inspections are random to ensure handling of peak times on a variety of days. The inspection report form summarizes inspectional reviewed with and signed by the food establishment management and is posted in each retaLil il establishment. Critical items inspected are temperatures, food control surfaces, cross-contamination, etc.; other items inspected are less critical. The compliance score is the total number of demerits. (A score of "0" indicates full compliance with critical and non-critical items.)

Copies of these reports are filed with the City of Helotes as well as posted in the individual establishments.

The compliance score is the total number of demerits. (A score of "0" indicates full compliance with critical and non-critical items.)

For ease a rating system would be

EXCELLENT 0-10 demerits GOOD 11-20 demerits 21-29 demerits ACCEPTABLE

29 or more demerits POOR

Name of Establishment Compliance

Rating

Score

Other Activities - phone consultations with Schotts Meat market, Plan review. Temporary event consultations with new market vendors.

Inspected 15 market day booths and 2 movie night booths.

Lori Calzoncit, RS City Health Inspector

12951 Bandera Road, Helotes, Texas 78023 (210) 695-8877 Mailing Address: P.O. Box 507, Helotes, TX 78023 OCT 0 3 2019 OITY OF HELOTES

Person In Charge / Manager / Owner

Evaluation by Registered Sanitarian

Retail Food Establishment Inspection Report

Establishment: Li Cherub Day Carricense # RC: Q Date: 8-519										
Purpose of Visit: Compliance Inspection Consultation Complaint Illness Investigation Other:										
(A) Critical I	Cood Safety	Controls (5	nts)		(C) N	Management :	and Personn	el (4 pts)	*	-
(Critical control	violations i	nust be corre	cted on the	spot)		Manager on d				
		atures / time				Manager dem				
2. Hot holdi	ng temperat	ures / time			25.	Personnel wit	h infections r	estricted /	excluded	
Cooking t	emperature	s / time			26.	Proper hand v	washing demo	nstrated		
	oling of foo				27.	Good hygieni	c practices ol	oserved		
		ods (tempera		ne)	28.	Written HAC	CP Plans / SO	OPs as nee	ded	
		s clean and sa			{D}	Non-Critical	(3 pts)			
		} meat slice		grinder	29.	Food equipme	ent constructi	on / repair		
		ntamination (Facility consti				
		t hand contac			31.	Housekeeping	g contributes	to infestati	ion	
		sources / lab				Non-food con				
10. Foods pro						Garbage / soli				
11, Other: _						Consumer adv				
			A			Inspection rep		I for public	c	
		- 1			36.	Other				
					· {E}	Corrections /	Improveme	nts Made	/ Comments:	
	18:									_
Critical Tem					,					
Food Item a	nd Process		1	Temp (F°)			1			
							1		^	
						1	11		10	-
						1260	111	M-	100	H
						VIV	1	1	1911	-
{B} Facilities	, Equipme	nt and Food	Storage (3	pts)			- 11	1	2/10.	
12. Hand was							J	2		
13. Dishwash			om/T	emp.)				111	100	-
14. Food stor					-			111	1	-
15. Storage a					-21	<u> </u>		111		
16. Evidence			testation				- 1 ()	7	T Why	
17. Sewage d							MIC			1
18. Thermom							1		r	-
 Plumbing Water sup 										-
21. Sewage d										
22. Other		is code								Ī
ZZ. Other										
	1 0	41.1 6 2124 3	r	3 Y	maible Co	- food anfatur	augutines dess	wihad in a	actions 220 162 (b) one	1
As the person ii	1 charge of	Egod Code	Lunderstan	d I am respo	of emple	r 1000 safety	ct a 20 second	hand wash	ections 229.163 (b) and prior to starting work	
after handling r	w products	or visiting th	e restroom	and that failu	re to ma	nage required	temperature	and time co	ontrols have a high risl	
of causing food-b	orne illness.	I agree to in	plement cor	rective action	s describ	ed in Part E to	reduce the ri	sk of food-	borne illness.	
	cal Food Sa	fety Rating √						Г	(A)	1
Area	Superior	Above	Average	Minimal		IACCD Co.	malianaa C	0050 -		
		Average				HACCP Con			(un vicita)	
Training				7	(1	Does not apply	to consultation	is or ionow	-up visits)	

Restrooms

Housekeeping Equipment

12951 Bandera Road, Helotes, Texas 78023 (210) 695-8877 Mailing Address: P.O. Box 507, Helotes, TX 78023

Retail Food Establishment Inspection Report

Establishment:Li	icense # RC: Date:
Purpose of Visit: Compliance Inspection Consultation	n Complaint Illness Investigation Other:
Γ	
 (A) Critical Food Safety Controls (5 pts) (Critical control violations must be corrected on the spot) 1. Cold holding temperatures / time 2. Hot holding temperatures / time 3. Cooking temperatures / time 4. Proper cooling of foods / time 5. Rapid reheating of foods (temperature and time) 6. Food control surfaces clean and sanitized { } cutting boards { } meat slicer { } food grinder 7. Potential for cross-contamination to occur 8. RTE foods / no direct hand contact 9. Foods from approved sources / labeling 10. Foods protected from contamination 11. Other: 	{C} Management and Personnel (4 pts) 23. Manager on duty currently certified? 24. Manager demonstrates proper use of thermometer 25. Personnel with infections restricted / excluded 26. Proper hand washing demonstrated 27. Good hygienic practices observed 28. Written HACCP Plans / SOPs as needed {D} Non-Critical (3 pts) 29. Food equipment construction / repair 30. Facility construction (floors / walls) / repair 31. Housekeeping contributes to infestation 32. Non-food contact surfaces clean 33. Garbage / solid waste storage 34. Consumer advisories posted 35. Inspection report displayed for public
	_ 36. Other
	- {E} Corrections / Improvements Made / Comments:
	-
	- Tables & Contat
Critical Temperature Verification:	repair leaking truret at
Food Item and Process Temp (F°)	3 COMP SIALC .
	clean opsices on reach-un
{B} Facilities, Equipment and Food Storage (3 pts)	
12. Hand washing stations supplied and clean	
13. Dishwashing / sanitizing (ppm/Temp.)	
14. Food storage area meets code	
15. Storage and use of toxic items	
16. Evidence of insects or rodents / infestation	
17. Sewage disposal / Grease trap 18. Thermometers provided / used	
19. Plumbing / no cross-connections — Leak (1900)	
20. Water supply / hot water	
21. Sewage disposal meets code	
22. Other	
229.163 (c) of the Texas State Food Code. I understand that failur	onsible for food safety practices described in sections 229.163 (b) and e of employees to conduct a 20 second hand wash prior to starting work, ure to manage required temperature and time controls have a high risk

of causing food-borne illness. I agree to implement corrective actions described in Part E to reduce the risk of food-borne illness.

Non-Crit	tical Food Sa	fety Rating v		14
Area	Superior	Above Average	Average	Minimal
Training				7.4
Restrooms				
Housekeeping				
Equipment				
Construction				
Overall Rating				

HACCP Compliance Score = (Does not apply to consultations or follow-up visits)
Person In Charge / Manager / Owner
douca horrit.
Evaluation by Registered Sanitarian

12951 Bandera Road, Helotes, Texas 78023 (210) 695-8877 Mailing Address: P.O. Box 507, Helotes, TX 78023

Retail Food Establishment Inspection Report

Establishment: Little Classes License #4000 RC: 2 Date: 8-2819					
Purpose of Visit: Compliance Inspection Consultation Complaint Illness Investigation Other:					
{A} Critical Food Safety Controls (5 pts)	{C} Management and Personnel (4 pts)				
(Critical control violations must be corrected on the spot)	23. Manager on duty currently certified?				
Cold holding temperatures / time	24. Manager demonstrates proper use of thermometer				
	25. Personnel with infections restricted / excluded				
3. Cooking temperatures / time	26. Proper hand washing demonstrated				
4. Proper cooling of foods / time	27. Good hygienic practices observed				
Rapid reheating of foods (temperature and time)	28. Written HACCP Plans / SOPs as needed				
Food control surfaces clean and sanitized	{D} Non-Critical (3 pts)				
{ } cutting boards { } meat slicer { } food grinder	29. Food equipment construction / repair				
7. Potential for cross-contamination to occur	30. Facility construction (floors / walls) / repair				
8. RTE foods / no direct hand contact	31. Housekeeping contributes to infestation				
9. Foods from approved sources / labeling					
10. Foods protected from contamination	32. Non-food contact surfaces clean				
	33. Garbage / solid waste storage				
11. Other:	34. Consumer advisories posted				
	35. Inspection report displayed for public				
	36. Other				
	{E} Corrections / Improvements Made / Comments:				
	6101 1011				
Critical Temperature Verification:	OTOPICAL COVALLOCATIOS.				
Food Item and Process Temp (F°)					
	Aplaca alactic atrice				
	LUCIO DIGILISIOS				
	OH WALL IN COOLER				
	dance				
{B} Facilities, Equipment and Food Storage (3 pts)	- 11 1 1 2 1				
12. Hand washing stations supplied and clean	A CIGA WILL DE HIMA SAANI				
13. Dishwashing / sanitizing (ppm/Temp.)	White was a supply of the supp				
14. Food storage area meets code	SINV				
15. Storage and use of toxic items					
16. Evidence of insects or rodents / infestation	Cloop allever on agricult				
17. Sewage disposal / Grease trap	CAMP AND DITTOURS				
18. Thermometers provided / used					
19. Plumbing / no cross-connections	Moun Culina Want - alist				
	-60-1-1-4/12/11-0/01/11-0				
20. Water supply / hot water	- hulding				
21. Sewage disposal meets code					
22. Other					
H · · · · · · · · · · · · · · · · · · ·					
As the person in charge of this facility, I understand I am respon	sible for food safety practices described in sections 229.163 (b) and				
229.163 (c) of the Texas State Food Code. I understand that failure of	of employees to conduct a 20 second hand wash prior to starting work,				
after handling raw products or visiting the restroom and that failur	e to manage required temperature and time controls have a high risk				
of causing food-borne illness. I agree to implement corrective actions	described in Part E to reduce the risk of food-borne illness.				
Non-Critical Food Safety Rating √					
Area Superior Above Average Minimal					
Average	HACCP Compliance Score =				
Training	(Does not apply to consultations or follow-up visits)				
Restrooms	1 / / / / 5				
	Person In Charge / Manager / Owner				
Housekeeping	A CONTRACTOR OF A CONTRACTOR OF A CONTRACTOR				

Evaluation by Registered Sanitarian

Equipment

12951 Bandera Road, Helotes, Texas 78023 (210) 695-8877 Mailing Address: P.O. Box 507, Helotes, TX 78023

Retail Food Establishment Inspection Report

Establishment:Lice	ense # RC: Date:					
Purpose of Visit: Compliance Inspection Consultation Complaint Illness Investigation Other:						
• • • • • • • • • • • • • • • • • • • •						
{A} Critical Food Safety Controls (5 pts)	{C} Management and Personnel (4 pts)					
(Critical control violations must be corrected on the spot)	23. Manager on duty currently certified?					
 Cold holding temperatures / time 	24. Manager demonstrates proper use of thermometer					
2. Hot holding temperatures / time	25. Personnel with infections restricted / excluded					
Cooking temperatures / time	26. Proper hand washing demonstrated					
4. Proper cooling of foods / time	27. Good hygienic practices observed					
5. Rapid reheating of foods (temperature and time)	28. Written HACCP Plans / SOPs as needed					
Food control surfaces clean and sanitized	{D} Non-Critical (3 pts)					
{ } cutting boards { } meat slicer { } food grinder	29. Food equipment construction / repair					
7. Potential for cross-contamination to occur	30. Facility construction (floors / walls) / repair					
8. RTE foods / no direct hand contact	31. Housekeeping contributes to infestation					
9. Foods from approved sources / labeling	32. Non-food contact surfaces clean					
10. Foods protected from contamination	33. Garbage / solid waste storage					
11. Other:	34. Consumer advisories posted					
	35. Inspection report displayed for public					
	36. Other					
	{E} Corrections / Improvements Made / Comments:					
	(2) Sollowed Aller Comments					
Critical Temperature Verification:						
Food Item and Process Temp (F°)	- DANIAGED Home much					
rood item and riocess temp (r')	- Darragen Herris-Line.					
1, 4						
17	MUD INGVORIONES ISPA					
(B) Facilities, Equipment and Food Storage (3 pts)	- An labal					
12. Hand washing stations supplied and clean	UI VAREL					
13. Dishwashing / sanitizing (ppm/Temp.)						
14. Food storage area meets code						
15. Storage and use of toxic items	- Varysink mich baug hat					
16. Evidence of insects or rodents / infestation	- MIDILE MOTTER IST					
17. Sewage disposal / Grease trap						
18. Thermometers provided / used	water on on things					
19. Plumbing / no cross-connections						
20. Water supply / hot water						
21. Sewage disposal meets code						
22. Other						
22. 0.00						
	sible for food safety practices described in sections 229.163 (b) and					
after handling raw products or visiting the restroom and that failure	f employees to conduct a 20 second hand wash prior to starting work,					
after handing raw products or visiting the restroom and that failure	to manage required temperature and time controls have a high risk					

of causing food-borne illness. I agree to implement corrective actions described in Part E to reduce the risk of food-borne illness.

Area	Superior	Above Average	Average	Minimal
Training			-	
Restrooms				
Housekeeping				
Equipment				
Construction				
Overall Rating				

HACCP Compliance Score =			
(Does not apply to consultations or follow-up visits)			
Person In Charge / Manager / Owner			
Evaluation by Registered Sanitarian			

222 19

12951 Bandera Road, Helotes, Texas 78023 (210) 695-8877 Mailing Address: P.O. Box 507, Helotes, TX 78023

Retail Food Establishment Inspection Report

Consultation Complaint Illness Investigation Other:	Establishment: Marvelously Made Lice	ense # RC: 2 Date: 828-19
(Critical Control violations must be corrected on the spot) 1. Cold holding temperatures / time 2. Hot holding temperatures / time 3. Cooking temperatures / time 4. Proper cooling of foods / time 5. Rapid reheating of foods (temperature and time) 6. Food control surfaces clean and sanitized	Purpose of Visit: Compliance Inspection Consultation	Complaint Illness Investigation Other:
(Critical Control violations must be corrected on the spot) 1. Cold holding temperatures / time 2. Hot holding temperatures / time 3. Cooking temperatures / time 4. Proper cooling of foods / time 5. Rapid reheating of foods (temperature and time) 6. Food control surfaces clean and sanitized	(A) Critical Food Safety Controls (5 pts)	{C} Management and Personnel (4 pts)
1. Cold holding temperatures / time 2. Hot holding temperatures / time 3. Cooking temperatures / time 4. Proper cooling of foods / time 5. Rapid reheating of foods (temperature and time) 6. Food control surfaces clean and sanitized 6. Food control surfaces clean and sanitized 7. Potential for cross-contamination to occur 8. RTE foods / no direct hand contact 9. Foods from approved sources / labeling 10. Foods protected from contamination 11. Other: Source Source Alabeling		
2. Hot holding temperatures / time 3. Cooking temperatures / time 4. Proper cooling of foods / time 5. Rapid reheating of foods (temperature and time) 6. Food control surfaces clean and sanitized { } entities of the string of foods (temperature and time) 6. Food control surfaces clean and sanitized { } entities of foods / maintain food corus 8. RTE foods / no direct hand contact 9. Foods from approved sources / labeling 10. Foods protected from contamination 11. Other:		
3. Cooking temperatures / time 4. Proper cooling of foods / time 5. Rapid reheating of foods (temperature and time) 6. Food control surfaces clean and sanitized 6. Proper cooling of foods (temperature and time) 7. Potential for cross-contamination to occur 8. RTE foods / no direct hand contact 9. Foods from approved sources / labeling 10. Foods protected from contamination 11. Other: Some food from approved sources / labeling 10. Foods protected from contamination 11. Other:		
4. Proper cooling of foods (temperature and time) 5. Rapid reheating of foods (temperature and time) 6. Food control surfaces clean and sanitized { } cutting boards { } mat slicer { } food grinder 7. Potential for cross-contamination to occur 8. RTE foods / no direct hand contact 9. Foods from approved sources / labeling 10. Foods protected from contamination 11. Other: Critical Temperature Verification: Food Item and Process Temp (F°)		
5. Rapid reheating of foods (temperature and time) 6. Food control surfaces clean and sanitized 7. Potential for cross-contamination to occur 8. RTE foods / no direct hand contact 9. Foods from approved sources / labeling 10. Foods protected from contamination 11. Other: Critical Temperature Verification: Food Item and Process Temp (F°)		
6. Food control surfaces clean and sanitized { } cutting boards { } meat slicer { } food grinder }. Potential for cross-contamination to occur 8. RTE foods / no direct hand contact 9. Foods from approved sources / labeling 10. Foods protected from contamination 11. Other: Critical Temperature Verification: Food Item and Process Temp (Fe) Critical Temperature Verification: Food Item and Process Temp (Fe) Rapidities, Equipment and Food Storage (3 pts) Hand washing stations supplied and clean Dishwashing / sanitizing (ppm/ Temp.) Food storage area meets code S. Storage and use of toxic items E. Sewage disposal / Grease trap B. Thermometers provided / used Plumbing / no cross-connections Water supply / hot water 20. Non-food equipment construction / repair 11. Housekeeping contributes to infestation 22. Non-food contact surfaces clean 33. Garbage / solid waste storage 34. Consumer advisories posted 35. Inspection report displayed for public 36. Other E. Corrections / Improvements Made / Comments: Consumer advisories posted 36. Other E. Corrections / Improvements Made / Comments: Corrections / Improvements Made /		27. Good hygienic practices observed
{ } cutting boards { } meat slicer { } food grinder 7. Potential for cross-contamination to occur 8. RTE foods / no direct hand contact 9. Foods from approved sources / labeling 10. Foods protected from contamination 11. Other:		
7. Potential for cross-contamination to occur 8. RTE foods / no direct hand contact 9. Foods from approved sources / labeling 10. Foods protected from contamination 11. Other: Critical Temperature Verification: Food Item and Process Temp (F°)		{D} Non-Critical (3 pts)
7. Potential for cross-contamination to occur 8. RTE foods / no direct hand contact 9. Foods from approved sources / labeling 10. Foods protected from contamination 11. Other: Solution Consumer and Food Storage Solution	{ } cutting boards { } meat slicer { } food grinder	29. Food equipment construction / repair
8. RTE foods / no direct hand contact 9. Foods from approved sources / labeling 10. Foods protected from contamination 11. Other: Critical Temperature Verification: Food Item and Process Temp (F°)	7. Potential for cross-contamination to occur	
9. Foods from approved sources / labeling 10. Foods protected from contamination 11. Other: 11. Other:	8. RTE foods / no direct hand contact	
10. Foods protected from contamination 11. Other: Solve Consumer advisories posted	9. Foods from approved sources / labeling	
34. Consumer advisories posted 35. Inspection report displayed for public 36. Other (E) Corrections / Improvements Made / Comments: Critical Temperature Verification: Food Item and Process Temp (F°) (B) Facilities, Equipment and Food Storage (3 pts) 12. Hand washing stations supplied and clean 13. Dishwashing / sanitizing (ppm/Temp.) 14. Food storage area meets code 15. Storage and use of toxic items 16. Evidence of insects or rodents / infestation 17. Sewage disposal / Grease trap 18. Thermometers provided / used 19. Plumbing / no cross-connections 20. Water supply / hot water 21. Sewage disposal meets code 22. Other As the person in charge of this facility, I understand I am responsible for food safety practices described in sections 229.163 (b) and 229.163 (c) of the Texas State Food Code. I understand that failure to manage required time controls have a high risk of causing food-borne illness. I agree to implement corrective actions described in Part E to reduce the risk of food-borne illness. Non-Critical Temperature Above Average Minimal	10. Foods protected from contamination	
35. Inspection report displayed for public 36. Other		
Critical Temperature Verification: Food Item and Process Temp (F°)		
E Corrections / Improvements Made / Comments: Critical Temperature Verification:		
Critical Temperature Verification: Food Item and Process Temp (F°) B		36. Other
Food Item and Process		{E} Corrections / Improvements Made / Comments:
Food Item and Process		
Food Item and Process		
Food Item and Process	Critical Temperature Verification:	
Sewage disposal for cross-connections		The explorer little
12. Hand washing stations supplied and clean 13. Dishwashing / sanitizing (ppm/Temp.) 14. Food storage area meets code 15. Storage and use of toxic items 16. Evidence of insects or rodents / infestation 17. Sewage disposal / Grease trap 18. Thermometers provided / used 19. Plumbing / no cross-connections 20. Water supply / hot water 21. Sewage disposal meets code 22. Other	2002	- IN WINGER DUM
12. Hand washing stations supplied and clean 13. Dishwashing / sanitizing (ppm/Temp.) 14. Food storage area meets code 15. Storage and use of toxic items 16. Evidence of insects or rodents / infestation 17. Sewage disposal / Grease trap 18. Thermometers provided / used 19. Plumbing / no cross-connections 20. Water supply / hot water 21. Sewage disposal meets code 22. Other		TO DIODETTO TOTAL
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12. Hand washing stations supplied and clean 13. Dishwashing / sanitizing (ppm/Temp.) 14. Food storage area meets code 15. Storage and use of toxic items 16. Evidence of insects or rodents / infestation 17. Sewage disposal / Grease trap 18. Thermometers provided / used 19. Plumbing / no cross-connections 20. Water supply / hot water 21. Sewage disposal meets code 22. Other		- At 3 NHAHAR
13. Dishwashing / sanitizing (ppm/Temp.) 14. Food storage area meets code 15. Storage and use of toxic items 16. Evidence of insects or rodents / infestation 17. Sewage disposal / Grease trap 18. Thermometers provided / used 19. Plumbing / no cross-connections 20. Water supply / hot water 21. Sewage disposal meets code 22. Other As the person in charge of this facility, I understand I am responsible for food safety practices described in sections 229.163 (b) and 229.163 (c) of the Texas State Food Code. I understand that failure of employees to conduct a 20 second hand wash prior to starting work, after handling raw products or visiting the restroom and that failure to manage required temperature and time controls have a high risk of causing food-borne illness. I agree to implement corrective actions described in Part E to reduce the risk of food-borne illness. Non-Critical Food Safety Rating \(\) Area Superior Above Average Minimal		ar o bretterer of 5,
14. Food storage area meets code 15. Storage and use of toxic items 16. Evidence of insects or rodents / infestation 17. Sewage disposal / Grease trap 18. Thermometers provided / used 19. Plumbing / no cross-connections 20. Water supply / hot water 21. Sewage disposal meets code 22. Other As the person in charge of this facility, I understand I am responsible for food safety practices described in sections 229.163 (b) and 229.163 (c) of the Texas State Food Code. I understand that failure of employees to conduct a 20 second hand wash prior to starting work, after handling raw products or visiting the restroom and that failure to manage required temperature and time controls have a high risk of causing food-borne illness. I agree to implement corrective actions described in Part E to reduce the risk of food-borne illness. Non-Critical Food Safety Rating \(\) Area Superior Above Average Minimal		
15. Storage and use of toxic items 16. Evidence of insects or rodents / infestation 17. Sewage disposal / Grease trap 18. Thermometers provided / used 19. Plumbing / no cross-connections 20. Water supply / hot water 21. Sewage disposal meets code 22. Other As the person in charge of this facility, I understand I am responsible for food safety practices described in sections 229.163 (b) and 229.163 (c) of the Texas State Food Code. I understand that failure of employees to conduct a 20 second hand wash prior to starting work, after handling raw products or visiting the restroom and that failure to manage required temperature and time controls have a high risk of causing food-borne illness. I agree to implement corrective actions described in Part E to reduce the risk of food-borne illness. Non-Critical Food Safety Rating √ Area Superior Above Average Minimal	13. Dishwashing / sanitizing (ppm/Temp.)	
16. Evidence of insects or rodents / infestation 17. Sewage disposal / Grease trap 18. Thermometers provided / used 19. Plumbing / no cross-connections 20. Water supply / hot water 21. Sewage disposal meets code 22. Other As the person in charge of this facility, I understand I am responsible for food safety practices described in sections 229.163 (b) and 229.163 (c) of the Texas State Food Code. I understand that failure of employees to conduct a 20 second hand wash prior to starting work, after handling raw products or visiting the restroom and that failure to manage required temperature and time controls have a high risk of causing food-borne illness. I agree to implement corrective actions described in Part E to reduce the risk of food-borne illness. Non-Critical Food Safety Rating \(\) Area Superior Above Average Minimal	14. Food storage area meets code	
17. Sewage disposal / Grease trap 18. Thermometers provided / used 19. Plumbing / no cross-connections 20. Water supply / hot water 21. Sewage disposal meets code 22. Other As the person in charge of this facility, I understand I am responsible for food safety practices described in sections 229.163 (b) and 229.163 (c) of the Texas State Food Code. I understand that failure of employees to conduct a 20 second hand wash prior to starting work, after handling raw products or visiting the restroom and that failure to manage required temperature and time controls have a high risk of causing food-borne illness. I agree to implement corrective actions described in Part E to reduce the risk of food-borne illness. Non-Critical Food Safety Rating \(\sqrt{Nation} \) Area Superior Above Average Minimal	15. Storage and use of toxic items	
18. Thermometers provided / used 19. Plumbing / no cross-connections 20. Water supply / hot water 21. Sewage disposal meets code 22. Other As the person in charge of this facility, I understand I am responsible for food safety practices described in sections 229.163 (b) and 229.163 (c) of the Texas State Food Code. I understand that failure of employees to conduct a 20 second hand wash prior to starting work, after handling raw products or visiting the restroom and that failure to manage required temperature and time controls have a high risk of causing food-borne illness. I agree to implement corrective actions described in Part E to reduce the risk of food-borne illness. Non-Critical Food Safety Rating \(\) Area Superior Above Average Minimal	16. Evidence of insects or rodents / infestation	16
18. Thermometers provided / used 19. Plumbing / no cross-connections 20. Water supply / hot water 21. Sewage disposal meets code 22. Other As the person in charge of this facility, I understand I am responsible for food safety practices described in sections 229.163 (b) and 229.163 (c) of the Texas State Food Code. I understand that failure of employees to conduct a 20 second hand wash prior to starting work, after handling raw products or visiting the restroom and that failure to manage required temperature and time controls have a high risk of causing food-borne illness. I agree to implement corrective actions described in Part E to reduce the risk of food-borne illness. Non-Critical Food Safety Rating \(\) Area Superior Above Average Minimal	17. Sewage disposal / Grease trap	- UCCO1
19. Plumbing / no cross-connections 20. Water supply / hot water 21. Sewage disposal meets code 22. Other As the person in charge of this facility, I understand I am responsible for food safety practices described in sections 229.163 (b) and 229.163 (c) of the Texas State Food Code. I understand that failure of employees to conduct a 20 second hand wash prior to starting work, after handling raw products or visiting the restroom and that failure to manage required temperature and time controls have a high risk of causing food-borne illness. I agree to implement corrective actions described in Part E to reduce the risk of food-borne illness. Non-Critical Food Safety Rating \(\) Area Superior Above Average Minimal		
20. Water supply / hot water 21. Sewage disposal meets code 22. Other As the person in charge of this facility, I understand I am responsible for food safety practices described in sections 229.163 (b) and 229.163 (c) of the Texas State Food Code. I understand that failure of employees to conduct a 20 second hand wash prior to starting work, after handling raw products or visiting the restroom and that failure to manage required temperature and time controls have a high risk of causing food-borne illness. I agree to implement corrective actions described in Part E to reduce the risk of food-borne illness. Non-Critical Food Safety Rating \(\) Area Superior Above Average Minimal		1000
21. Sewage disposal meets code 22. Other As the person in charge of this facility, I understand I am responsible for food safety practices described in sections 229.163 (b) and 229.163 (c) of the Texas State Food Code. I understand that failure of employees to conduct a 20 second hand wash prior to starting work, after handling raw products or visiting the restroom and that failure to manage required temperature and time controls have a high risk of causing food-borne illness. I agree to implement corrective actions described in Part E to reduce the risk of food-borne illness. Non-Critical Food Safety Rating Area Superior Above Average Minimal		INC Opto Do
As the person in charge of this facility, I understand I am responsible for food safety practices described in sections 229.163 (b) and 229.163 (c) of the Texas State Food Code. I understand that failure of employees to conduct a 20 second hand wash prior to starting work, after handling raw products or visiting the restroom and that failure to manage required temperature and time controls have a high risk of causing food-borne illness. I agree to implement corrective actions described in Part E to reduce the risk of food-borne illness. Non-Critical Food Safety Rating Area Superior Above Average Minimal		
As the person in charge of this facility, I understand I am responsible for food safety practices described in sections 229.163 (b) and 229.163 (c) of the Texas State Food Code. I understand that failure of employees to conduct a 20 second hand wash prior to starting work, after handling raw products or visiting the restroom and that failure to manage required temperature and time controls have a high risk of causing food-borne illness. I agree to implement corrective actions described in Part E to reduce the risk of food-borne illness. Non-Critical Food Safety Rating Area Superior Above Average Minimal		1 Acoust
229.163 (c) of the Texas State Food Code. I understand that failure of employees to conduct a 20 second hand wash prior to starting work, after handling raw products or visiting the restroom and that failure to manage required temperature and time controls have a high risk of causing food-borne illness. I agree to implement corrective actions described in Part E to reduce the risk of food-borne illness. Non-Critical Food Safety Rating Area Superior Above Average Minimal	zz. Other	
229.163 (c) of the Texas State Food Code. I understand that failure of employees to conduct a 20 second hand wash prior to starting work, after handling raw products or visiting the restroom and that failure to manage required temperature and time controls have a high risk of causing food-borne illness. I agree to implement corrective actions described in Part E to reduce the risk of food-borne illness. Non-Critical Food Safety Rating Area Superior Above Average Minimal		
after handling raw products or visiting the restroom and that failure to manage required temperature and time controls have a high risk of causing food-borne illness. I agree to implement corrective actions described in Part E to reduce the risk of food-borne illness. Non-Critical Food Safety Rating Area Superior Above Average Minimal	As the person in charge of this facility, I understand I am respons	sible for food safety practices described in sections 229.163 (b) and
of causing food-borne illness. I agree to implement corrective actions described in Part E to reduce the risk of food-borne illness. Non-Critical Food Safety Rating √ Area Superior Above Average Minimal	229.163 (c) of the Texas State Food Code. I understand that failure of	of employees to conduct a 20 second hand wash prior to starting work,
Non-Critical Food Safety Rating √ Area Superior Above Average Minimal	after handling raw products or visiting the restroom and that failure	e to manage required temperature and time controls have a high risk
Area Superior Above Average Minimal		described in Part E to reduce the risk of food-borne illness.
Area Superior Above Average Minimal HACCP Compliance Score =		
	Area Superior Above Average Minimal Average	HACCP Compliance Score =

Training
Restrooms
Housekeeping
Equipment
Construction
Overall Rating

HACCP Compliance Score = (Does not apply to consultations or follow-up visits)

Person In Charge / Manager / Owner

Evaluation by Registered Sanitarian

RECEIVED OCT 0 3 2019 OITY OF HELOTES

Monrellight

Temporary Food Vendor Checklist

Name of Booth: Showies Sho Cones		Event: Market Day Date: 81744-19				
Person in charge of booth: De Vasa UDA Phone #: 210 218 680 le.						
Menu Risk: (circle one) R1 Low Risk / B2 Medium Risk / R3 Higher Risk						
** R1 Low Risk (packaged items / drinks) / R2 Medium Risk (limited items / hot dogs) / R3 Higher Risk (polutry / meats / PHFs)						
Temporary Food Vendor Requirements	Yes/No	Comments				
Hand washing station set up & supplied	Y.					
Foods from approved sources / No products made in the home	y	State Pair Inc				
Containers for wash/ rinse/ sanitize	Ý					
Cold Foods maintained at 41 F or discarded in 4 hours.	V	<i>u</i>				
Hot foods maintained at 135 F or discarded in 4 hours.	NIA	*				
Sneeze protection provided (Sneeze guards or foods wrapped)	V					
Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils.	<i>y</i>					
Booth provided with overhead cover	V					
Booth provided with floor as needed to control blowing dust / debris	ý					
Waste disposal container provided	ý					
Food service personnel using head covers	V					
Electrical, gas, propane, charcoal devices approved by Fire Dept.	ý					
Other:	χ.					
As the person in charge of booth operations I understand that I am responsible for food safety practices of employees and volunteers. (Signature)						