CITY OF HELOTES

RECEIVED

MAY 1 1 2020

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

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

Name of	Compliance	Rating
Establishment	Score*	
El Rodeo Mexican Grill	6	<b>EXCELLENT</b>
Dollar Tree	0	<b>EXCELLENT</b>
Pho An	0	<b>EXCELLENT</b>
Dairy Queen	0	<b>EXCELLENT</b>
Babe's Old Fashioned	0	<b>EXCELLENT</b>
Rome's Pizza	0	<b>EXCELLENT</b>

# PART TWO--OTHER ACTIVITIES/SERVICES REPORT PERFORMED INSPECTIONS AT THE FOLLOWING EVENTS:

This report submitted by: Monty McGuffin, R. S. City Health Inspector

MAY 1 1 2020

#### CITY OF HELOTES

12951 Bandera Road, Helotes, Texas 78023 (210) 695-8877

Mailing Address: P.O. Box 507, Helotes, TX 78023

Retail Food Establishment Inspection Report CITY OF HEI OTES

Person In Charge / Manager / Owner

Evaluation by Registered Sanitarian

	151	1	, ,	1		4/30/3030
Establishment:						
I ut pose of vis	it. 🔄 Com	phance ms	pection (	Jonsunation		ompiant [ ] initess threstigation [ ] Other.
{A} Critical					{C	Management and Personnel (4 pts)
(Critical control	l violations n	nust be corr	rected on the	spot)	23	. Manager on duty currently certified?
1. Cold hold	ding tempera	tures / time	_			. Manager demonstrates proper use of thermometer
2. Hot holdi	ing temperati	ares / time				Personnel with infections restricted / excluded
	temperatures					Proper hand washing demonstrated
	ooling of food					Good hygienic practices observed
			ature and tim	ie)		Written HACCP Plans / SOPs as needed
	trol surfaces			140		A CONTRACTOR OF THE STATE OF TH
			er { } food	orinder		Non-Critical (3 pts)
	for cross-cor			Brinder		Food equipment construction / repair
	ds / no direct			C.		Facility construction (floors / walls) / repair
9. Foods fro						. Housekeeping contributes to infestation
						. Non-food contact surfaces clean
10. Foods pro						. Garbage / solid waste storage
11. Other: _						. Consumer advisories posted
					35	. Inspection report displayed for public
					. 36	Other
					- {E	C) Corrections / Improvements Made / Comments:
Critical Tem	nerature Ve	rification				H2- 1:1 L 11 L 1
Food Item a		i incation.	7	(E0)	1 /	453 Mond. L. Man - Loop.
rood Item a	ind Process			emp (F°)	1	Contret Soffer 1. Se Clarate
Frish,	10-140	1 1	/ /			
	- /	To low	1- 40		-	411 1 . 1 . 1 . 1 . 1 . 1
Beer's	150/	Die ade.	1. 150		14	14 hours he with Long
Walty		40			1	574461 6
{B} Facilities				pts)		
12. Hand was	shing stations	s supplied a	and clean			
13. Dishwashing / sanitizing (ppm/Temp.)		-				
14. Food storage area meets code						
15. Storage a						
16. Evidence			nfestation		-	
17. Sewage d					-	
18. Thermon						
19. Plumbing						
20. Water sup			9			
21. Sewage d						
22. Other		.s code				
ZZ. Other					1 1	
		VII.				
As the person in	n charge of t	his facility,	I understand	l I am respo	nsible	for food safety practices described in sections 229.163 (b) and
229.163 (c) of th	e Texas State	Food Code	. I understan	d that failure	of emp	ployees to conduct a 20 second hand wash prior to starting work,
after handling r	aw products	or visiting t	he restroom	and that failu	re to n	nanage required temperature and time controls have a high risk
				rective action	is desci	ribed in Part E to reduce the risk of food-borne illness.
1000	ical Food Safe			Minimal		
Area	Superior	Above	Average	Minimai		HACCP Compliance Score =
		Average		The second	1	(Does not apply to consultations or follow-up visits)
Training				3		(Does not apply to consultations of follow-up visits)
Restrooms						1 12/2

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**

All T					
Establishment: Della. Tree License # RC: Date: 4/58/5000					
Purpose of Visit: Compliance Inspection Consultation Complaint Illness Investigation Other:					
{A} Critical	Food Safety	Controls (5	pts)		{C} Management and Personnel (4 pts)
(Critical contro				spot)	23. Manager on duty currently certified?
<ol> <li>Cold hol</li> </ol>	ding tempera	itures / time			24. Manager demonstrates proper use of thermometer
2. Hot hold	ing temperat	ures / time			25. Personnel with infections restricted / excluded
3. Cooking	temperature	s / time			26. Proper hand washing demonstrated
4. Proper co	ooling of foo	ds / time			27. Good hygienic practices observed
5. Rapid re	heating of fo	ods (tempera	ture and tin	ne)	28. Written HACCP Plans / SOPs as needed
6. Food cor	ntrol surfaces	clean and sa	anitized		{D} Non-Critical (3 pts)
{ } cutti	ng boards {	} meat slice	r { } food	grinder	29. Food equipment construction / repair
7. Potential	for cross-co	ntamination	to occur		30. Facility construction (floors / walls) / repair
	ds / no direct				31. Housekeeping contributes to infestation
9. Foods fro	om approved	sources / lab	peling		32. Non-food contact surfaces clean
10. Foods pr					33. Garbage / solid waste storage
11. Other: _					- 34. Consumer advisories posted
					- 35. Inspection report displayed for public
					- 36. Other
			and the second	Artificial Control	- {E} Corrections / Improvements Made / Comments:
Critical Tem	perature Ve	erification:		LANGE TO	
	and Process		THE P	emp (F°)	
TO DESCRIPTION OF THE PROPERTY	340			Carp (x )	The state of the s
1:-1	Frida 32	, .	3/1		
1.5/2/	1:50 F				
1	13/2	90.70 0			The state of the s
{B} Facilitie	s Equipme	nt and Food	Storage (3	nts)	1
12. Hand wa				pts)	
13. Dishwasi				emp.)	
14. Food sto				F-1-F-7	
15. Storage a					
16. Evidence			festation		
17. Sewage					
18. Thermon					
19. Plumbing	The state of the s				
20. Water su					
21. Sewage of					
22. Other	-				
As the nerson i	n charge of	thic facility	Lundaretan	d I am recno	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
					ns described in Part E to reduce the risk of food-borne illness.
	ical Food Saf				
Area	Superior	Above	Average	Minimal	HACCID Compliance
		Average			HACCP Compliance Score =
Training	Λ				(Does not apply to consultations or follow-up/visits)
Restrooms	1				100000

Housekeeping
Equipment
Construction

Overall Rating

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**

	and inspection respons
Establishment: The Are Lice	ense # RC:3 Date:4/5 8/2020
Purpose of Visit: Compliance Inspection Consultation	Complaint   Illness Investigation   Other
Turpose of Visit.	Complaint Inness 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
5. Rapid reheating of foods (temperature and time)	28. Written HACCP Plans / SOPs as needed
<ol><li>Food control surfaces clean and sanitized</li></ol>	{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
THE STATE OF THE S	{E} Corrections / Improvements Made / Comments:
Critical Temperature Verification:	
Food Item and Process Temp (F°)	I will truelt
(1/2/K-; 4 38°	200/13 ()000
Focezor 00/00/100	
First do	
Mini Frid	
{B} Facilities, Equipment and Food Storage (3 pts)	
12. Hand washing stations supplied and clean	
13. Dishwashing / sanitizing (_/@v_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 respons	
229.163 (c) of the Texas State Food Code. I understand that failure of	
after handling raw products or visiting the restroom and that failure of causing food-borne illness. I agree to implement corrective actions	
Non-Critical Food Safety Rating √	described in Fart E to reduce the risk of 1000-borne limess.
Area Superior Above Average Minimal	13
Average	HACCP Compliance Score =
Training	(Does not apply to consultations or follow-up visits)
Training	1/1/6

Housekeeping Equipment

Construction
Overall Rating

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**

Establishman	. 1	6	Turks	7.		#RC: 3 Date: 4/28/2006
Establishmen Purpose of Vis	it: Com	oliance Insp	ection [	Consultation	C C	omplaint Illness Investigation Other:
{A} Critical I	Food Safety	Controls (5	ntc)		(C)	Management and Personnel (4 pts)
(Critical control				spot)		. Manager on duty currently certified?
	ling temperat			орогу		. Manager demonstrates proper use of thermometer
	ng temperatu					Personnel with infections restricted / excluded
	temperatures				1	Proper hand washing demonstrated
	oling of food		-			Good hygienic practices observed
	eating of foc			ne)		. Written HACCP Plans / SOPs as needed
	trol surfaces					FOR MERCHANISM ENGINEERING TO THE MARKET AND SOME AND
	ng boards {			grinder		Non-Critical (3 pts) Food equipment construction / repair
	for cross-cor					Facility construction (floors / walls) / repair
8. RTE food						. Housekeeping contributes to infestation
9. Foods fro						Non-food contact surfaces clean
10. Foods pro						. Garbage / solid waste storage
11. Other:						Consumer advisories posted
						Inspection report displayed for public
						Other
						Corrections / Improvements Made / Comments:
				47(800.4	1E	Corrections / Improvements Wade / Comments:
					-	
C-'t'1 T	¥7.	16141			-	11 2
Critical Temp		rification:		(770)		/ //
- District of the State of the St. Company of the	The second secon	111		emp (F°)		200113 00001
Welk-	12 58		0	2.7		
1-1263.0	00/00	prin,	140			
Teco -	Jec 1 1	400			-	
(5) 5 111			G. (3			The state of the s
{B} Facilities				pts)		
12. Hand was						
13. Dishwash			om/16	emp.)		
14. Food stor					-	
15. Storage a						
16. Evidence						
17. Sewage d						
18. Thermom					-	
<ol> <li>Plumbing</li> <li>Water sup</li> </ol>						
21. Sewage d						
22. Other		s code				
22. Other						
						for food safety practices described in sections 229.163 (b) and
						ployees to conduct a 20 second hand wash prior to starting work,
						nanage required temperature and time controls have a high risk ribed in Part E to reduce the risk of food-borne illness.
	cal Food Safe		prement cor	recure actions	T C	and in 1 are 12 to reduce the risk of 1000-000 fie inness.
Area	Superior	Above	Average	Minimal		. 0
		Average	0			HACCP Compliance Score =
						(Does not apply to consultations or follow-up visits)

Area Superior Above Average Minimal

Training
Restrooms
Housekeeping
Equipment
Construction
Overall Rating

HACC	P 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: Sebers Old Festime Vice	ense # RC: 3 Date: 4/28/2020
Purpose of Visit: Compliance Inspection Consultation	☐ Complaint ☐ Illness Investigation ☐ Other:
<ul> <li>{A} Critical Food Safety Controls (5 pts)</li> <li>(Critical control violations must be corrected on the spot)</li> <li>1. Cold holding temperatures / time</li> <li>2. Hot holding temperatures / time</li> <li>3. Cooking temperatures / time</li> <li>4. Proper cooling of foods / time</li> <li>5. Rapid reheating of foods (temperature and time)</li> <li>6. Food control surfaces clean and sanitized  { } cutting boards { } meat slicer { } food grinder</li> <li>7. Potential for cross-contamination to occur</li> <li>8. RTE foods / no direct hand contact</li> <li>9. Foods from approved sources / labeling</li> <li>10. Foods protected from contamination</li> <li>11. Other:</li> </ul>	{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 Meda / Comments
	{E} Corrections / Improvements Made / Comments:
Critical Temperature Verification:	1-400T Jost
Food Item and Process Temp (F°)	
Present 145°	
{B} Facilities, Equipment and Food Storage (3 pts)	
Hand washing stations supplied and clean     Dishwashing / sanitizing (ppm/Temp.)	
14. Food storage area meets code	
15. Storage and use of toxic items	
16. Evidence of insects or rodents / infestation	
<ul><li>17. Sewage disposal / Grease trap</li><li>18. Thermometers provided / used</li></ul>	
19. Plumbing / no cross-connections	
20. Water supply / hot water / 2 0	
21. Sewage disposal meets code	
22. Other	
As the person in charge of this facility, I understand I am response 229.163 (c) of the Texas State Food Code. I understand that failure of after handling raw products or visiting the restroom and that failure the control of the co	f employees to conduct a 20 second hand wash prior to starting work, to manage required temperature and time controls have a high risk
of causing food-borne illness. I agree to implement corrective actions Non-Critical Food Safety Rating √	described in Part E to reduce the risk of food-borne illness.
Area Superior Above Average Minimal	
Average	HACCP Compliance Score =
Training	(Does not apply to consultations or follow-up visits)

Person In Charge / Manager / Owner

Evaluation by Registered Sanitarian

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: Nome's Marze Lice	nse # RC: 3 Date: 4/28 /2000
Purpose of Visit: Compliance Inspection Consultation	Complaint Illness Investigation Other:
Purpose of visit. El Comphanic inspection Comstitution	
{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
Proper cooling of foods / time	27. Good hygienic practices observed
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:
Critical Temperature Verification:	(5/Cc/ )00°
Food Item and Process Temp (F°)	
Welk-in 40° / Walking	
Fire 34º/36º/100/400	
- / - / - /	
{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	The state of the s
18. Thermometers provided / used	
19. Plumbing / no cross-connections	
Market Market and the Control of the	
20. Water supply / hot water 21. Sewage disposal meets code	
22. Other	
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
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 failure	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-bothe inness.
Non-Critical Food Safety Rating   Area Superior Above Average Minimal	
Area Superior Above Average Average	HACCP Compliance Score =
Arolago	(Does not apply to consultations or follow-up visits)
Training	7 / \ / \ /
Restrooms	(1 6 )
Housekeeping	Person In Charge / Manager / Owner
	11/1/1/1/
Equipment	Evaluation by Registered Sanitarian
Construction	Evaluation by registered Sanitarian

Construction
Overall Rating