HEALTH INSPECTION SUMMARY AUGUST 2020

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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*	
Starbuck's	0	EXCELLENT
Taco Bell	0	EXCELLENT
Jugo	6	EXCELLENT
Bill Millers	3	EXCELLENT
Helotes Country Store	3	EXCELLENT
Burger King	0	EXCELLENT

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

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

SEP 1 1 2020

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 HELOTES

Establishment: 57c. Sock's Lice	once # RC 3 Date: 8/38/3020
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	Manager demonstrates proper use of thermometer Personnel with infections restricted / excluded
2. Hot holding temperatures / time	
3. Cooking temperatures / time	26. Proper hand washing demonstrated
4. Proper cooling of foods / time	27. Good hygienic practices observed 28. Written HACCP Plans / SOPs as needed
5. Rapid reheating of foods (temperature and time)	
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	Housekeeping contributes to infestation 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.
Critical Temperature Verification:	
Food Item and Process Temp (F°)	
Disal 40°	
Fridy 340/361/40	
FICEZE- O'	
{B} Facilities, Equipment and Food Storage (3 pts)	
12. Hand washing stations supplied and clean —	
13. Dishwashing / sanitizing (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	nsible for food safety practices described in sections 229.163 (b) and
and a control of the Control Code I understood that falling	of ombioved to condition a straing light wash billy to starting works
a vi i i i i i i i i i i i i i i i i i i	re to manage reminred temperature and time countries have a men and
of causing food-borne illness. I agree to implement corrective action	s described in Part E to reduce the risk of 100d-borne liness.
Non-Critical Food Safety Rating √	(2)
Area Superior Above Average Minimal	HACCP Compliance Score =
Average	(Does not apply to consultations or follow-up visits)
Training	200
Restrooms	
Housekeeping	Person In Charge / Manager / Owner
	14111
Equipment	Evaluation by Registered Sanitarian
Construction	Evaluation by Registered Saintanian
Overall Rating	

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Retail Food Establishment Inspection Report

Establishment: Jaco Bell Lice	ense # RC: Date: 8/25/2000
Purpose of Visit: Compliance Inspection Consultation	☐ Complaint ☐ Illness Investigation ☐ Other:
Purpose of Visit: Compliance Inspection Consultation [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	Complaint Illness Investigation Other:
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	Great Sobt
220 162 (a) of the Toyog 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, 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. HACCP Compliance Score = (Does not apply to consultations or follow-up visits) Person In Charge / Manager / Owner Evaluation by Registered Sanitarian

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: Jugo D Lice	ense # RC: 3 Date: 8/24/2000
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) 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:
Critical Temperature Verification: Food Item and Process Fridge 40 / 36 / 40 / 40 / 40 / 40 / 40 / 40 / 40 / 4	# 14 Provide for food items To be properly Stored * 6 inche off of the ground it
13. Dishwashing / sanitizing (X Goste Toin on one chest los
229.163 (c) of the Texas State Food Code. I understand that failure after handling raw products or visiting the restroom and that failur of causing food-borne illness. I agree to implement corrective actions	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, the to manage required temperature and time controls have a high risk of described in Part E to reduce the risk of food-borne illness.
Non-Critical Food Safety Rating √ Area Superior Above Average Minimal	(2)
Area Superior Masses	HACCP Compliance Score =

Area Superior Above 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

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:// Pillers Lice	ense # RC: 3 Date: 8/25/2020
Purpose of Visit: Compliance Inspection Consultation	Complaint Illness Investigation Other:
Purpose of Visit: ☐ Compliance Inspection ☐ Consultation ☐ {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	Complaint Illness Investigation Other:
11. Other:	34. Consumer advisories posted35. Inspection report displayed for public
	36 Other
	{E} Corrections / Improvements Made / Comments:
Critical Temperature Verification:	#32 Non-food Contract Suchan
Food Item and Process Temp (F°)	Cleined.
Cana Gosed. 160' Assen-Chocse 135'	
Brisher 138° Chicke Tinde 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 items16. 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	
229.163 (c) of the Texas State Food Code. I understand that failure after handling raw products or visiting the restroom and that failure of causing food-borne illness. I agree to implement corrective actions	asible for food safety practices described in sections 229.163 (b) and of employees to conduct a 20 second hand wash prior to starting work, re to manage required temperature and time controls have a high risk secribed in Part E to reduce the risk of food-borne illness.
Non-Critical Food Safety Rating √	1 2
Area Superior Above Average Minimal Average	HACCP Compliance Score =
Training	(Does not apply to consultations or follow-up visits)
Restrooms	XIL
Housekeeping	Person In Charge / Manager / Owner
Equipment	MARS
Construction	Evaluation by Registered Sanitarian

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: Helites County Lice	ense # RC: Date: Black Slace Slace
Purpose of Visit: Compliance Inspection Consultation	Complaint Illness Investigation Other:
	(C) Management and Parsannal (Ants)
(A) Critical Food Safety Controls (5 pts)	{C} Management and Personnel (4 pts) 23. Manager on duty currently certified?
(Critical control violations must be corrected on the spot)	24. Manager demonstrates proper use of thermometer
1. Cold holding temperatures / time	25. Personnel with infections restricted / excluded
2. Hot holding temperatures / time	
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:
Critical Temperature Verification:	#14 Privide for Food Ten's
Food Item and Process Temp (F°)	The he sugar street
6/4/k-i- 38	10 00 1100000
	2 Food & Deink Ginche aft of
	The Floor
{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	
	sible for food safety practices described in sections 229.163 (b) and
220 163 (c) of the Teyes State Food Code. I understand that failure	of employees to conduct a 20 second hand wash prior to starting work,
ofter 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 √	7
Area Superior Above Average Minimal	HACCP Compliance Score =
Average	(Does not apply to consultations or follow-up visits)
Training	145
Restrooms	Person In Charge / Manager / Owner
Housekeeping	77 77 77 71
Equipment	P. J. C. Prince of Control
Construction	Evaluation by Registered Sanitarian
Overall Rating	

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Retail Food Establishment Inspection Report

Establishment: Burger Kiny Lice	ense # RC: 3 Date: 8/25/2020
Purpose of Visit: Compliance Inspection Consultation	Complaint Illness Investigation Other:
Purpose of visit: Comphanice inspection Consultation	
{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
	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:
	1 1 1
Critical Temperature Verification:	1-00/15 Good.
Food Item and Process Temp (F°)	
Collin 38° Wolkin 6°	
Meet Box 10° Air Fity 40'	
Beef Par 150	
10001 1000 130	
{B} Facilities, Equipment and Food Storage (3 pts)	
12. Hand washing stations supplied and clean	
13. Dishwashing / sanitizing (300ppm/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	
zz. Otto:	
	with few food sefety practices described in sections 229 163 (h) and
As the person in charge of this facility, I understand I am respon	asible for food safety practices described in sections 229.163 (b) and of employees to conduct a 20 second hand wash prior to starting work,
229.163 (c) of the Texas State Food Code. I understand that failure	re to manage required temperature and time controls have a high risk
of causing food-borne illness. I agree to implement corrective action	s 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 =
Tesining	(Does not apply to consultations or follow-up visits)
Training	() A CAN
Restrooms	Person In Charge / Manager / Owner
Housekeeping	1 Cloud In Charge / Manager / Owner
Equipment	-11/1/
Construction	Evaluation by Registered Sanitarian

Overall Rating