### HEALTH INSPECTION SUMMARY JANUARY 2021

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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
<u>Establishment</u>	Score*	
B-Daddy's	0	<b>EXCELLENT</b>
El Chaparral	6	EXCELLENT
Valley Mart	0	<b>EXCELLENT</b>
Subway	0	<b>EXCELLENT</b>
El Rodeo	15	GOOD
Bill Millers	3	<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

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#### CITY OF HELOTES

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

FEB 09 2021

Person In Charge / Manager / Owner

Evaluation by Registered Sanitarian

**Retail Food Establishment Inspection Report** 

Establishmen	nt.	B-Don	11,5	T:	cense #RC: CITY OF HELOTES
	_	Compliance In	nspection	Consultation	Complaint Illness Investigation Other:
(A) Critical I	Food	Safety Controls	(5 nte)		{C} Management and Personnel (4 pts)
		lations must be co		e snot)	
		temperatures / tim		spot)	23. Manager on duty currently certified?
		emperatures / time			24. Manager demonstrates proper use of thermometer
		eratures / time			25. Personnel with infections restricted / excluded
		g of foods / time			26. Proper hand washing demonstrated
		ng of foods (tempe	erature and tis	me)	27. Good hygienic practices observed
		surfaces clean and		inc)	28. Written HACCP Plans / SOPs as needed
	cutting boards { } meat slicer { } food grinder				{D} Non-Critical (3 pts)
		ross-contamination		gimaci	29. Food equipment construction / repair
		o direct hand con			30. Facility construction (floors / walls) / repair
		proved sources /			31. Housekeeping contributes to infestation
		ed from contamina			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:
					1
Critical Temp	pera	ture Verification	:		
Food Item a	nd P	rocess	7	Геmp (F°)	1 14001
Wolfrin	.31	" Well	tic me		000,
Warmer					
	50	4	1.11.1 1	1 160	
Frid			prince pr	11. 7.70	
		uipment and Foo	od Storogo (3	nto	
		stations supplied			
		sanitizing (			
14 Food store	ing /	rea meets code	.ppii/1	emp.)	
		e of toxic items			
		sects or rodents /	infactation		
		al / Grease trap			
		provided / used			
		cross-connections			
		hot water 120			
21. Sewage di					
22. Other					
22. Offici					
As the person in	cha	rge of this facility	, I understan	d I am respon	nsible for food safety practices described in sections 229.163 (b) and
229.163 (c) of the	Lex	as State Food Code	e. I understan	d that failure	of employees to conduct a 20 second hand wash prior to starting work
of couring food by	w pr	oducts or visiting	tne restroom	and that failur	re to manage required temperature and time controls have a high risk
Non-Critic	orne	ood Safety Rating	diptement cor	rective actions	s described in Part E to reduce the risk of food-borne illness.
		erior Above	Average	Minimal	
	- up	Average	11 Totage	AVAIIIIIIIIII	HACCP Compliance Score #
Traciale	1				(Does not apply to consultations or follow-up visits)
Training					and approve constitutions of follow-up visits)
Restrooms					The and y

Housekeeping

Overall Rating

Equipment Construction

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

### Retail Food Establishment Inspection Report

Establishme	nt: El	Chape	ral	Li	e#RC:	Date: 1/3//2021
Purpose of Vi	sit: Cor	npliance Ins	pection	Consultation	Complaint Illness Investigat	ion Other:
{A} Critical	Food Safet	y Controls (	5 pts)		) Management and Personnel	(4 pts)
(Critical control	ol violations	must be corr atures / time	ected on the	spot)	3. Manager on duty currently ce	
		tures / time			4. Manager demonstrates proper	
	temperature				5. Personnel with infections rest	
	ooling of fo				6. Proper hand washing demons	
		oods (tempera	ature and tir	ne)	<ol> <li>Good hygienic practices obse</li> <li>Written HACCP Plans / SOPs</li> </ol>	
		s clean and s		no)	The second secon	as needed
		) meat slice		grinder	O) Non-Critical (3 pts)	r===:
		ontamination			<ul><li>9. Food equipment construction</li><li>0. Facility construction (floors /</li></ul>	
8. RTE foo	ds / no direc	t hand contac	ct		Housekeeping contributes to i	
9. Foods fro	om approve	d sources / la	beling		<ol> <li>Non-food contact surfaces cle</li> </ol>	inestation_
10. Foods pr	otected from	n contaminati	ion		3. Garbage / solid waste storage	
11. Other: _					4. Consumer advisories posted	- X
					5. Inspection report displayed fo	or public
					6. Other	· paone
					E) Corrections / Improvements	Made / Comments:
-						
Critical Tem	perature V	erification:			#13 Provide f.	- Diela To
Food Item			7	Temp (F°)	1 /12 1 /1	11.11.18
Walt	- 1/0'	Freeze	0° C	:el 10.	De Clearer /W	52 cm / 21. 13. / Dearl
		12 · m - 10				9
Chesi .	Looke 3	8=138=	Ben	1600/140	#12 Previde +	·- B. To
STen 7	ish 13	Tol			How a Design. t	- Strekad
{B} Facilitie				pts)	Hundsink / Suc. +	Person Town!
12, Hand wa						/
13. Dishwash			pm/T	emp.)		
14. Food stor						
15. Storage a						
16. Evidence		the company of the co	festation			
17. Sewage o						
18. Thermon 19. Plumbing						
20. Water su						
21. Sewage d						
22. Other						
THE STATE OF STREET						
As the person is	n charge of	thic facility	Lundonston	d I am wass	for food sofety 1'	3
229,163 (c) of th	e Texas State	e Food Code.	Lunderstan	d that failure	for food safety practices describe ployees to conduct a 20 second har	d wash prior to starting work
after handling r	aw products	or visiting th	e restroom	and that failu	nanage required temperature and	time controls have a high risk
of causing food-l	orne illness.	I agree to in	plement cor	rective action	ribed in Part E to reduce the risk of	of food-borne illness.
	22.2	ety Rating √				
Area	Superior	Above	Average	Minimal	HACCE Comition C	(2)
		Average			HACCP Compliance Scor	e =

Training
Restrooms
Housekeeping
Equipment
Construction
Overall Rating

HACCP Compliance Score =	
(Does not apply to consultations or follow-up visits)	
Person In Charge / Manager / Owner	
11111	
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

Establishme	nt: _	Kwik c	Check	I	cicense # RC: Date: on Complaint Illness Investigation Other:
Purpose of Vi	sit: 🔽	Compliance In	spection [	Consultatio	on Complaint Illness Investigation Other:
		Safety Controls tions must be cor		e spot)	{C} Management and Personnel (4 pts)  23. Manager on duty currently certified?
<ol> <li>Hot hold</li> <li>Cooking</li> <li>Proper c</li> </ol>	ling ten tempe ooling	emperatures / time imperatures / time ratures / time of foods / time g of foods (tempe		me)	<ul> <li>24. Manager demonstrates proper use of thermometer</li> <li>25. Personnel with infections restricted / excluded</li> <li>26. Proper hand washing demonstrated</li> <li>27. Good hygienic practices observed</li> </ul>
<ul><li>6. Food con { } cutti</li><li>7. Potential</li><li>8. RTE foo</li><li>9. Foods fro</li></ul>	ntrol sung boat for creds / no om app	rfaces clean and rds { } meat slic oss-contamination direct hand contamination of the contamination contamina contamina contamina	sanitized er { } food n to occur act abeling		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 Tom	noroti	re Verification:			Luck's Facili
{B} Facilitie 12. Hand wa 13. Dishwash 14. Food stor 15. Storage a	s, Equ shing s ning / s rage ar	ocess	d Storage (3 and clean ppm/T		Lanks Good,
<ul><li>17. Sewage of</li><li>18. Thermon</li><li>19. Plumbing</li></ul>	lisposa neters p g / no c pply / l lisposa	1 / Grease trap provided / used ross-connections not water			
229.163 (c) of the after handling ra of causing food-b	e Texas aw pro oorne il	State Food Code. ducts or visiting thess. I agree to in	I understan	d that failure and that failu	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, are to manage required temperature and time controls have a high risk and described in Part E to reduce the risk of food-borne illness.
Non-Criti Area	Super	d Safety Rating √	Average	Minimal	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 Construction

Overall Rating

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## Retail Food Establishment Inspection Report

License # RC:    Date:     Date:     Date:     Date:	Establishment: Valley	n.T	_ License # RC: 2 Date: 1/31/2021
Corlical control violations must be corrected on the spot)   Cold holding temperatures / time	Purpose of Visit: Compliance	Inspection  Consult	tation Complaint Illness Investigation Other:
Corlical control violations must be corrected on the spot)   Cold holding temperatures / time	JA1 Critical Food Safaty Contro	le (5 nts)	(C) M
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 / 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:    Critical Temperature Verification:   Food Item and Process   Temp (F°)	(Critical control violations must be	orrected on the spot)	
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 7. Octomating for cross-contamination to occur 8. RTE foods / to direct hand contact 9. Foods from approved sources / labeling 10. Foods protected from contamination 11. Other:    Critical Temperature Verification:   Temp (F°)			
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:    Critical Temperature Verification:   Food Item and Process   Temp (F°)	0 1		24. Manager demonstrates proper use of thermometer
4. Proper cooling of foods / time 5. Rapid reheating of foods (temperature and time) 6. Food control surfaces clean and sanitized 7   cutting boards ( ) meat silicer ( ) food grinder 7. Potential for cross-contamination to occur 8. RTE foods / no direct hand contact 9. Food sprotected from contamination 10. Other: 10. Foods protected from contamination 11. Other: 11. Other: 12. Sanitar Sanitarian ( ) meat silicer ( ) food grinder 13. Mon-food contact surfaces clean 13. Garbage / solid waste storage 14. Consumer advisories posted 15. Other 16. Food Item and Process 17. Evaluation ( ) meat silicer ( ) means and process ( ) means a silicer (	0 1		
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 santitzed {   cutting boards   meat slicer   mode of the contact			
{ } 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:    Critical Temperature Verification:			
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			
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°)			25. Tood equipment construction / Tepan
9. Foods from approved sources / labeling 10. Foods protected from contamination 11. Other:    Critical Temperature Verification:   Food Item and Process   Temp (F°)			30. Facility construction (floors / walls) / repair
10. Foods protected from contamination 11. Other:    Sample   Solid waste storage			
11. Other:    34. Consumer advisories posted   35. Inspection report displayed for public   36. Other   4. Consumer advisories posted   35. Inspection report displayed for public   36. Other   4. Consumer advisories posted   36. Other   4. Consumer advisories posted   37. Inspection report displayed for public   36. Other   4. Consumer advisories posted   37. Inspection report displayed for public   36. Other   4. Consumer advisories posted   37. Inspection report displayed for public   36. Other   4. Consumer advisories posted   37. Inspection report displayed for public   37. Inspection report displayed for public   37. Other   4. Consumer advisories posted   37. Inspection report displayed for public   37. Other   4. Consumer advisories posted   37. Inspection report displayed for public   37. Other   4. Consumer advisories posted   37. Inspection report displayed for public   37. Other   4. Consumer advisories posted   37. Inspection report displayed for public   37. Other   4. Consumer advisories posted   37. Inspection report displayed for public   37. Other   4. Consumer advisories posted   37. Inspection report displayed for public   37. Other   4. Consumer advisories posted   37. Inspection report displayed for public   37. Other   4. Consumer advisories posted   37. Inspection report displayed for public   37. Other   4. Consumer advisories posted   37. Inspection report displayed for public   37. Other   4. Consumer advisories posted   37. Inspection report displayed for public   37. Other   4. Consumer advisories posted   37. Inspection report displayed for public   37. Other   4. Consumer advisories posted   37. Inspection report displayed for public   37. Other   4. Consumer advisories posted   37. Inspection report displayed for public   37. Other   4. Consumer advisories posted   37. Inspection report displayed for public   37. Other   4. Consumer advisories posted   37. Inspection report displayed for public   37. Other   4. Consumer advisories posted   4. Consumer advisories posted   4. Consum			
35. Inspection report displayed for public 36. Other  {E} Corrections / Improvements Made / Comments:    Food Item and Process   Temp (F°)			33. Garbage / solid waste storage
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 / sanitzing (pm/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  22. Other  23. Storage and use of toxic items 4 steeperson 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    Area   Superior   Above   Average   Minimal    Person In Charge / Manager / Owner	11. Other:		— 34. Consumer advisories posted
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 / sanitzing ( 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  22. Other  23. Storage and use of toxic items 24. Sewage disposal meets code 25. Sowage disposal meets code 26. Water supply / hot water 27. Sewage disposal meets code 27. Other  28. Targe 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 \( \)  Training \( \) Restrooms  Housekeeping \( \) Person In Charge / Manager / Owner			— 35. Inspection report displayed for public
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 / sanitzing ( 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  22. Other  23. Storage and use of toxic items 24. Sewage disposal meets code 25. Sowage disposal meets code 26. Water supply / hot water 27. Sewage disposal meets code 27. Other  28. Targe 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 \( \)  Training \( \) Restrooms  Housekeeping \( \) Person In Charge / Manager / Owner			36. Other
Food Item and Process			{E} Corrections / Improvements Made / Comments:
Food Item and Process			
Food Item and Process	C.W. 170		
Restrooms   Housekeeping   Person In Charge / Manager / Owner   Person In Charge /			
Sewage disposal for cross-connections			9
12. Hand washing stations supplied and clean 13. Dishwashing / sanitizing (	W = // ~ 38 E	=///-, w O	
12. Hand washing stations supplied and clean 13. Dishwashing / sanitizing (			
12. Hand washing stations supplied and clean 13. Dishwashing / sanitizing (			
12. Hand washing stations supplied and clean 13. Dishwashing / sanitizing (	{B} Facilities, Equipment and F	ood Storage (3 pts)	
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	12. Hand washing stations supplie	d and clean	
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 Average Minimal  Restrooms  HOUSEKEEPING  Person In Charge / Manager / Owner	13. Dishwashing / sanitizing (	ppm/Temp.)	
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   Average   Minimal   HACCP Compliance Score =   (Does not apply to consultations or follow-up visits)     HACCP Compliance Score   (Does not apply to consultations or follow-up visits)     Compliance Score   (Does not apply to consultations or follow-up visits)     Compliance Score   (Does not apply to consultations or follow-up visits)     Compliance Score   (Does not apply to consultations or follow-up visits)     Compliance Score   (Does not apply to consultations or follow-up visits)     Compliance Score   (Does not apply to consultations or follow-up visits)     Compliance Score   (Does not apply to consultations or follow-up visits)     Compliance Score   (Does not apply to consultations or follow-up visits)     Compliance Score   (Does not apply to consultations or follow-up visits)     Compliance Score   (Does not apply to consultations or follow-up visits)     Compliance Score   (Does not apply to consultations or follow-up visits)     Compliance Score   (Does not apply to consultations or follow-up visits)     Compliance Score   (Does not apply to consultations or follow-up visits)     Compliance Score   (Does not apply to consultatio	14. Food storage area meets code	2	
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   Average   Minimal   HACCP Compliance Score =   (Does not apply to consultations or follow-up visits)			
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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 \( \sqrt{Average} \)  Area   Superior   Above   Average   Minimal   Average   Minimal   HACCP Compliance Score =   (Does not apply to consultations or follow-up visits)    HACCP Compliance Score =   (Does not apply to consultations or follow-up visits)    Person In Charge / Manager / Owner			
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 \forall			
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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   Average   Minimal   HACCP Compliance Score =   (Does not apply to consultations or follow-up visits)			
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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 \( \sqrt{Area} \)  Area Superior Above Average Minimal Average Minimal  Fraining (Does not apply to consultations or follow-up visits)  Restrooms Person In Charge / Manager / Owner	229.163 (c) of the Texas State Food Co	de. I understand that fa	illure of employees to conduct a 20 second hand wash prior to starting work
Non-Critical Food Safety Rating √  Area Superior Above Average Minimal  Training  Restrooms  Housekeeping  Area Superior Above Average Minimal  Person In Charge / Manager / Owner	after handling raw products or visitin	g the restroom and that	failure to manage required temperature and time controls have a high rick
Non-Critical Food Safety Rating √  Area Superior Above Average Minimal  Training  Restrooms  Housekeeping  Non-Critical Food Safety Rating √  Average Minimal  HACCP Compliance Score = (Does not apply to consultations or follow-up visits)  Person In Charge / Manager / Owner	of causing food-borne illness. I agree t	o implement corrective a	ections described in Part E to reduce the risk of food-borne illness.
Training  Restrooms  Housekeeping  HACCP Compliance Score = (Does not apply to consultations or follow-up visits)  Person In Charge / Manager / Owner	Non-Critical Food Safety Ratin	g√	
Training Restrooms Housekeeping  (Does not apply to consultations or follow-up visits)  Person In Charge / Manager / Owner			
Restrooms Housekeeping Person In Charge / Manager / Owner	Average		
Housekeeping Person In Charge / Manager / Owner	Training		(Does not apply to consultations or follow-up visits)
	Restrooms		( lothe lander
	Housekeeping		Person In Charge / Manager / Owner
	Equipment		1211

Evaluation by Registered Sanitarian

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

Establishme	nt:	Swe. 1		L	icen	se # RC: Date:/31/2021 Complaint Illness Investigation Other:
Purpose of Vi	sit: 🛛 Co	mpliance Ins	pection	Consultatio	n 🗌	Complaint Illness Investigation Other:
{A} Critical	Food Safet	ty Controls (	5 pts)		1	C} Management and Personnel (4 pts)
(Critical contro	ol violations	must be corr	ected on the	e spot)		23. Manager on duty currently certified?
		ratures / time	_			24. Manager demonstrates proper use of thermometer
		atures / time				25. Personnel with infections restricted / excluded
	temperatur					26. Proper hand washing demonstrated
	ooling of fo					27. Good hygienic practices observed
		oods (temper		me)		28. Written HACCP Plans / SOPs as needed
		es clean and s			1	{D} Non-Critical (3 pts)
7 Potential	ng boards	( ) meat slice	er { } food	grinder		29. Food equipment construction / repair
		ontamination				30. Facility construction (floors / walls) / repair
		ct hand conta				31. Housekeeping contributes to infestation
		d sources / la				32. Non-food contact surfaces clean
10. Foods pr 11. Other: _	otected froi	n contaminat	ion			33. Garbage / solid waste storage —
11. Other						34. Consumer advisories posted
T-1					-	35. Inspection report displayed for public
1 <del>- 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -</del>					-	36. Other
					-	{E} Corrections / Improvements Made / Comments:
Meaning of the second					-   -	
Critical Tem	nonotuno V	onification.			-   -	
Food Item			Ι,	(TO)	1 -	
	38			Γemp (F°)	-	(316-1 )05
		-size.		/		
Cooler	40	16 Mc 1	10		-	
					-	
{B} Facilitie	e Fauinme	nt and Food	Storogo (2	mta)	J   -	
12. Hand wa				pis)	-	
13. Dishwash	ing / saniti	zing (300 n	om/ T	emn )		
14. Food stor	age area me	eets code	JIIII	cmp.)		
15. Storage a					-	
16. Evidence			festation		_	
17. Sewage d					_	
18. Thermon						
19. Plumbing						
20. Water suj					_	
21. Sewage d		ets code			_	
22. Other						
As the person in	charge of	this facility,	understan	d I am respo	nsible	e for food safety practices described in sections 229.163 (b) and
229.103 (c) of the	e Texas Stat	e Food Code.	I understan	d that failure	of en	inployees to conduct a 20 second hand wash prior to starting work
after nandling ra	iw products	or visiting th	e restroom	and that failu	re to	manage required temperature and time controls have a high rick
Non-Criti	cal Food Sat	fety Rating √	prement cor	rective action	s des	cribed in Part E to reduce the risk of food-borne illness.
Area	Superior	Above	Average	Minimal		
		Average	- Loringe			HACCP Compliance Score =

Area Superior Above Average Minimal

Training

Restrooms

Housekeeping

Equipment

Construction

Overall Rating

Above Average Minimal

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: £1 Rode Lice	ense # RC:3 Date: 1/3//202/
Purpose of Visit: Compliance Inspection Consultation	☐ Complaint ☐ Illness Investigation ☐ Other:
{A} Critical Food Safety Controls (5 pts)	[C] Management and Paragement (4 stc)
(Critical control violations must be corrected on the spot)	{C} Management and Personnel (4 pts)
1. Cold holding temperatures / time	23. Manager on duty currently certified?
2. Hot 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
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
# 4 Point. for thate Listing at Pendage	35. Inspection report displayed for public
	36. Other
410 Privid - for Prope from provering	{E} Corrections / Improvements Made / Comments:
Al Provide for Page and hold Them	(E) Corrections / Improvements Wade / Comments.
Critical Temperature Verification:	
Food Item and Process Temp (F°)	
Walk-in 40 /46"	
Fridy 38' 1-12" Per Coula 40"	
Stein Tash 176	
{B} Facilities, Equipment and Food Storage (3 pts)	
12. Hand washing stations supplied and clean	
13. Dishwashing / sanitizing (/www_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 respons	ible for food safety practices described in sections 220 163 (b) and
229.163 (c) of the Texas State Food Code. I understand that failure of	f employees to conduct a 20 second hand wash prior to starting work.
after handling raw products or visiting the restroom and that failure of causing food horne illness. I agree to implement corrective actions	to manage required temperature and time controls have a high risk

Area	Superior	Above Average	Average	Minimal
Training				4
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