HEALTH INSPECTION SUMMARY MARCH 2021

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PART ONE--FOOD SAFETY REPORT

CITY OF HELOTES



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*	
Subway	0	EXCELLENT
Walmart	0	EXCELLENT
Bobby J's	0	EXCELLENT
Babe's Old Fashioned	8	EXCELLENT
Dunkin Donuts	0	EXCELLENT
Rome's Pizza	0	EXCELLENT
Oolong Chinese Bistro	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

APR 1 2 2021

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 HELOTES

Establishment: Lice	ense # RC: Date:
Purpose of Visit: Compliance Inspection Consultation	Complaint Illness Investigation Other:
	(C) Management and Porcannel (Ante)
{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:
	7
Critical Temperature Verification:	
Food Item and Process Temp (F°)	1 - 1001 000,
	0/6-
Tuna 46. Ne. Tall 1350/1700	
Frid. 36'	
10 / 10 /	
Walkin 40 / wilkin	
{B} Facilities, Equipment and Food Storage (3 pts)	The state of the s
12. Hand washing stations supplied and clean	
13. Dishwashing / sanitizing (<u>Jou</u> 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	
	2001(2.0)
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
and to () Ctl - Warner Ctate Food Code Lunderstand 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	re to manage required temperature and time controls have a high risk
of causing food-borne illness. I agree to implement corrective actions	described in Fart 15 to reduce the Fisk of 1000 50 file interest
Non-Critical Food Safety Rating √ Area Superior Above Average Minimal	
Area Superior Above Average Minimal	HACCP Compliance Score =
Average	(Does not apply to consultations or follow-up visits)
Training	This winh the Shan
Restrooms	
Housekeeping	Person In Charge / Manager / Owner
Equipment	1111111
	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

D. IVI	· Cala		T:	Dec 3 Data 3/3//2021
Purpose of Visi	t: Compliance	Inspection [Consultation	cense # RC: Date:
{A} Critical F (Critical control 1. Cold hold 2. Hot holdin 3. Cooking t 4. Proper con 5. Rapid reh 6. Food cont { } cuttin 7. Potential t 8. RTE food 9. Foods fron 10. Foods pro	cood Safety Contriviolations must be ing temperatures / time temperatures / time temperatures / time tenting of foods / time tenting of foods (terrol surfaces clean ag boards { } meat for cross-contaminates / no direct hand com approved source tected from contaminates / time tenting te	ols (5 pts) corrected on the time me me mperature and time and sanitized t slicer { } food ation to occur contact s / labeling mination	spot)	C Management and Personnel (4 pts)
Critical Temp	erature Verificat	ion:	f	No Issus Founds
Food Item a			Гетр (F°)	
12. Hand was	, Equipment and hing stations suppl	ied and clean		
13. Dishwash 14. Food stora	ing / sanitizing (age area meets cod	ppm/1 e	emp.)	
15. Storage an	nd use of toxic item	ns —		
	of insects or roden isposal / Grease tra			
18. Thermom	eters provided / use	ed		1 de la companya del companya de la companya de la companya del companya de la co
	/ no cross-connect	ions		
	ply / hot water isposal meets code			
22. Other				
229.163 (c) of the	Texas State Food (Code. I understanding the restroom	nd that failure and that failu	nsible for food safety practices described in sections 229.163 (b) and 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 as described in Part E to reduce the risk of food-borne illness.
Non-Criti	cal Food Safety Rat	ing √		
Area	Superior Above Avera		Minimal	HACCP Compliance Score = (Does not apply to consultations or follow-up visits)
Training	1	Maria de Maria	1	Boos not apply to constitutions of following visitory
Restrooms				

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

Establishment:	B. 56,1	5.3	Lic	ense #	R	RC: 3	Date: 3/31/a	102/
Purpose of Visit:		spection []	Consultation	Cor	nplaint Illr	ness Investig	ation Other:	
Purpose of Visit: [{A} Critical Food (Critical control vio 1. Cold holding 2. Hot holding t 3. Cooking temp 4. Proper coolin 5. Rapid reheati 6. Food control { } cutting be 7. Potential for e 8. RTE foods / e 9. Foods from a 10. Foods protect	Compliance In Safety Controls lations must be contemperatures / time emperatures / time eng of foods / time ing of foods / time ing of foods (temperatures clean and pards { } meat slip cross-contamination of direct hand comproved sources / in the contemperatures / in the contemperature	(5 pts) rrected on the e erature and time sanitized cer { } food on to occur tact labeling ation	spot) ne) grinder	Cor {C} M 23. 24. 25. 26. 27. 28. {D} 29. 30. 31. 32. 33.	Management a Manager on du Manager demo Personnel with Proper hand w Good hygienic Written HACO Non-Critical Food equipme Facility constr Housekeeping Non-food cont Garbage / solid	and Personne aty currently onstrates proper infections re- easing demonstrates ob CP Plans / SC (3 pts) int construction uction (floor- contributes that detact surfaces described by the states of the states of the states described by the states of the st	el (4 pts) certified? cer use of thermometer estricted / excluded instrated eserved DPs as needed con / repair s / walls) / repair to infestation clean ge	
11. Other:				34.	Consumer adv Inspection rep	isories poste	for public	
				36.	Other			
T				{E}	Corrections /	Improvemen	nts Made / Comments:	
					,		,	
Critical Tempera	ture Verification	:		=	/	1. /		
Food Item and			Cemp (F°)		moct	150	rect;	
Prog Cool								
Fridy 1		138-		-				
Fierze	0,10,11	2.						
13. Dishwashing14. Food storage15. Storage and u	g stations supplied / sanitizing (250) area meets code use of toxic items	and clean _ppm/To			vonego, r			
	nsects or rodents /	infestation						
17. Sewage dispo18. Thermometer		-						
19. Plumbing / no	cross-connection	s						
20. Water supply								
21. Sewage dispo								
229.163 (c) of the Te after handling raw p of causing food-born	xas State Food Cod products or visiting e illness. I agree to	the restroom implement con	d that failure and that failu	of emplo	oyees to conduction age required to	t a 20 second temperature a	ribed in sections 229.163 hand wash prior to starting and time controls have a lask of food-borne illness.	ig work,
	Food Safety Rating perior Above	√ Average	Minimal				(1)	
Area Su	Average	Average	AAIIIIIIIIII		HACCP Con			
Training	1		4	(Does not apply t		is or follow-up visits)	
Restrooms					1	Drus /	Fortiblely	

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: Bassos Old Festival 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?
1. Cold holding temperatures / time	24. Manager demonstrates proper use of thermometer
2 Hot holding temperatures / time Town Turned y Co	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
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
TI. Odlor.	35. Inspection report displayed for public
	36. Other
	(E) Corrections / Improvements Made / Comments:
	100 11 11 11
Critical Temperature Verification:	#32 fevil. for Non-fred
Food Item and Process Temp (F°)	Con 105 505 10 30 C/de
Walteria 40' Freeze. Co	
Are Cooks 15/16	
Chest Cook 40	
Steen Table 100-100	
{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	
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	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-borne illness.
Non-Critical Food Safety Rating √	
Area Superior Above Average Minimal	HACCP Compliance Score =
Average	(Does not apply to consultations or follow-up visits)
Training	Thomas Dev
Restrooms	

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

Establishment: Dunkin Man-13 Lice	ense # RC:3 Date:3/31/201
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
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:
Critical Temperature Verification:	
Food Item and Process Temp (F°)	
Walkin do Walkin 0'	
Pry Coule 40	
Coole 38. /38. /40.	
{B} Facilities, Equipment and Food Storage (3 pts)	
12. Hand washing stations supplied and clean	
13. Dishwashing / sanitizing (25 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	f employees to conduct a 20 second hand wash prior to starting work,
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	1			1
Restrooms				
Housekeeping				
Equipment				
Construction				
Overall Rating			Section Albert	

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: Nome 1 / 224 Lic Purpose of Visit: Compliance Inspection Consultation	ense # RC:3 Date: 3/31/202 /
Purpose of Visit: Compliance Inspection Consultation	Complaint Illness Investigation Other:
 {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:
	(E) Corrections, improvements trade, commenter
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 (sible for food safety practices described in sections 229.163 (b) and
after handling raw products or visiting the restroom and that failur	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
of causing food-borne illness. I agree to implement corrective actions Non-Critical Food Safety Rating √	s described in Part E to reduce the risk of food-borne illness.
Area Superior Above Average Minimal	D
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: Colons Chines Bisty Lice	ense # RC: 3 Date: _3/31/202/
Purpose of Visit: Compliance Inspection Consultation	☐ Complaint ☐ Illness Investigation ☐ Other:
	(0) W (1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
(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
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:
	0 - 11
Critical Temperature Verification:	1 -1 1 56
Food Item and Process Temp (F°)	- (J/Co' 000)
16/h-10 1036/10/1000	
Frist 43' Per forthe 10' Show 10'	
Sour 140.	
3000 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	
21. Sewage disposal meets code	
And the second s	
22. Other	
	21. 6. 6. 1 .6.4
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	f employees to conduct a 20 second hand wash prior to starting work
after handling raw products or visiting the restroom and that failure	t employees to conduct a 20 second fixed wash prior to starting work,
of causing food-horne illness. I agree to implement corrective actions	

Area	Superior	Above Average	Average	Minimal
Training				1
Restrooms				
Housekeeping				
Equipment				
Construction		1045		
Overall Rating	1	THE BUILDING		

HACCP Compliance Score =
(Does not apply to consultations or follow-up visits)
Person In Charge / Manager / Owner
74//2
Evaluation by Registered Sanitarian