HEALTH INSPECTION SUMMARY MAY 2021

PART ONE--FOOD SAFETY REPORT

RECEIVED

JUN 1 0 2021

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 Establishment	Compliance Score*	Rating
Bill Millers	0	EXCELLENT
El Chaparral	3	FOLLOW-UP
El Rodeo	3	EXCELLENT
Valley Mart	3	EXCELLENT
Subway	0	EXCELLENT
Kwik Chek	0	EXCELLENT
El Chaparral	18	GOOD
Bobby J's	==	COMPLAINT

PART TWO--OTHER ACTIVITIES/SERVICES REPORT

PERFORMED INSPECTIONS AT THE FOLLOWING EVENTS:

- Cornyval 4/29/2021-5/2/20021
- Non City Market Days 5/2/2021

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

JUN 1 0 2021

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: B: 11 Stillers Lice	ense # RC: Date: 5/16/202
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 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:
Temp (F°)	
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 of Non-Critical Food Safety Rating of	f employees to conduct a 20 second hand wash prior to starting work, to manage required temperature and time controls have a high risk

Area	Superior	Above Average	Average	Minimal
Training				
Restrooms				
Housekeeping			1-21.0905	
Equipment				
Construction				
Overall Rating				

HACCP Complia (Does not apply to con-	ance Score = sultations or follow-up visits)
+4	must)
Person In	Charge / Manager / Owner
Evaluation	n 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: El Chapella Lice	ense # RC: Date: 5/16/2010
Purpose of Visit: Compliance Inspection Consultation	Complaint Illness Investigation Other: Faller
	(0) 1/4 (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?
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:
	Chest Couler maintain
Critical Temperature Verification:	Person Temps
Food Item and Process Temp (F°)	
Chest Codet: 40/40	
10001 - 01	Varmers: Now Den Guskins
Wormer: 135/135	1 della services
{B} Facilities, Equipment and Food Storage (3 pts)	And help divent for well and
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 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	f 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.

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

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

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

Retail Food Establishment Inspection Report

Establishment: License # RC:	3 Date: 5/16/262
Purpose of Visit: Compliance Inspection Consultation Complaint Illness In	vestigation Other:
Critical Food Safety Controls (5 pts)	rently certified? es proper use of thermometer tions restricted / excluded g demonstrated ices observed ins / SOPs as needed struction / repair (floors / walls) / repair butes to infestation rfaces clean e storage posted
36. Other	vements Made / Comments:
Critical Temperature Verification: Food Item and Process Fields 42° [10° 113 Walk Freeze 10° Walk 150° Stern Trosh 150°	By Fud Storay
{B} Facilities, Equipment and Food Storage (3 pts) 12. Hand washing stations supplied and clean 13. Dishwashing / sanitizing (
As the person in charge of this facility, I understand I am responsible for food safety practices 229.163 (c) of the Texas State Food Code. I understand that failure of employees to conduct a 20 se after handling raw products or visiting the restroom and that failure to manage required tempera of causing food-borne illness. I agree to implement corrective actions described in Part E to reduce Non-Critical Food Safety Rating \(\frac{\text{Non-Critical Food Safety Rating V}}{\text{Area}} \] Area Superior Above Average Minimal HACCP Compliance	econd hand wash prior to starting work, ature and time controls have a high risk the risk of food-borne illness.

Area Superior Above Average Minimal

Training

Restrooms

Housekeeping

Equipment

Construction

Overall Rating

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

Retail Food Establishment Inspection Report

Establishme	ent: Val	11. Just	Lie	cense # RC: Date: _5/5/5=3/
Purpose of Vi	isit: Con	npliance Inspection	Consultation	Complaint Illness Investigation Other:
(Critical control	Food Safet	y Controls (5 pts) must be corrected on t	ha anati	{C} Management and Personnel (4 pts)
	lding temper		ne spot)	23. Manager on duty currently certified?24. Manager demonstrates proper use of thermometer
	ding tempera			25. Personnel with infections restricted / excluded
3. Cooking	g temperature	s / time		26. Proper hand washing demonstrated
	cooling of foo			27. Good hygienic practices observed
		oods (temperature and	time)	28. Written HACCP Plans / SOPs as needed
The state of the s		s clean and sanitized		{D} Non-Critical (3 pts)
		} meat slicer { } foo	od grinder	29 Food equipment construction / repair
		ontamination to occur		30. Facility construction (floors / walls) / repair
		t hand contact		31. Housekeeping contributes to infestation
		d sources / labeling		32. Non-food contact surfaces clean
		n 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:
				4 1 1
Critical Ten				Hdy Pervid. For
	and Process	· · · · · · · · · · · · · · · · · · ·	Temp (F°)	
2011	tr. a r	10.		Doct Gaskers To
				Dec. Gestered
				- A - 1
(D) V3 - 1114				Se fixed.
		nt and Food Storage	(3 pts)	
		s supplied and clean	T	
14. Food sto	rage area me	ing (ppm/	1 emp.)	
15. Storage	and use of to	vic items =		
		r rodents / infestation		
17. Sewage				
18. Thermon				
		connections -		
20. Water su				
21. Sewage of	lisposal meet	ts code		
22. Other				
As the person i	n charge of	this facility, I understa	nd I am respon	sible for food safety practices described in sections 229.163 (b) and
229.103 (c) of th	e Texas State	Food Code. I understa	and that failure o	of employees to conduct a 20 second hand wash prior to starting work
after handling r	aw 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 co	orrective actions	described in Part E to reduce the risk of food-borne illness.
Area	Superior	Above Average	Minimal	
	Superior	Average	Minimal	HACCP Compliance Score =
Training				(Does not apply to consultations or follow-up visits)
Training			A	(= 15 Mos apply to Constitutions of follow-up visits)
Restrooms				X Collin Conley
Housekeeping				Person In Charge / Manager / Owner

Evaluation by Registered Sanitarian

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: 505000 Lice	ense #RC:3 Date: 5/5/3c3/
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
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	
{ } cutting boards { } meat slicer { } food grinder	{D} Non-Critical (3 pts)
7. Potential for cross-contamination to occur	29. Food equipment construction / repair
8. RTE foods / no direct hand contact	30. Facility construction (floors / walls) / repair
9. Foods from approved sources / labeling	31. Housekeeping contributes to infestation
10. Foods protected from contamination	32. Non-food contact surfaces clean
11. Other:	33. Garbage / solid waste storage
11. Other.	34. Consumer advisories posted
	35. Inspection report displayed for public
	36. Other
	{E} Corrections / Improvements Made / Comments:
The second secon	
Critical Temperature Verification:	1. 1. 1
Food Item and Process Temp (F°)	fortis Great
Walkin 36 Walkin 5°	
First, 42"	
Jone of	
{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	
21. Sewage disposal meets code	
22. Other	
As the person in charge of this facility, I understand I am responsi	ble 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 of causing food-borne illness. I agree to implement corrective actions of the correction actions of the	to manage required temperature and time controls have a high risk
Non-Critical Food Safety Rating √	The state of the s
Area Superior Above Average Minimal	

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

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

Establishment: License # 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 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
3 ii Combanier auxisories posteu
35. Inspection report displayed for public 36. Other
{E} Corrections / Improvements Made / Comments:
Critical Temperature Verification:
Fridge 401/116"
(B) Facilities Equipment and Food Storage (2 nts)
{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
THE REPORT OF THE PROPERTY OF
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.

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

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

210-288-1596

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

Establishme	nt: El Che	periel	Lie	cense #RC: Date:
Purpose of Vi				☐ Complaint ☐ Illness Investigation ☐ Other:
	Food Safety Controls ({C} Management and Personnel (4 pts)
	l violations must be com		spot)	23. Manager on duty currently certified?
12 Cold hol	ding temperatures / time			24. Manager demonstrates proper use of thermometer
	ing temperatures / time			25. Personnel with infections restricted / excluded
	temperatures / time			26. Proper hand washing demonstrated
4. Proper c	ooling of foods / time			27. Good hygienic practices observed
Rapid re	heating of foods (temper	ature and tir	ne)	28. Written HACCP Plans / SOPs as needed
6. Food con	ntrol surfaces clean and s	sanitized		{D} Non-Critical (3 pts)
{ } cutti	ng boards { } meat slic	er { } food	grinder	29. Food equipment construction / repair
7. Potential	for cross-contamination	to occur		30. Facility construction (floors / walls) / repair
8. RTE foo	ds / no direct hand conta	ct		31. Housekeeping contributes to infestation
9. Foods fr	om approved sources / la	beling		32. Non-food contact surfaces clean
	otected from contaminat			
11. Other:				33. Garbage / solid waste storage
				34. Consumer advisories posted
				35. Inspection report displayed for public
				36. Other
· [1] [1] [1] [1]				{E} Corrections / Improvements Made / Comments:
				412 11.1.
Critical Tem	perature Verification:	ARTHUR		# 13 Mishwash guest only
Food Item		7	Temp (F°)	orean max brinse of 160 - 1enge
16/14	12000	1/2 150	emp (F)	1/66dy 10 30 180°
Clarage	Bean's + Chi	1 1 2	0-	
Chesi	Cock Lo	11/20		# 1 frovide for Waits To Se
FICEZ		- 4		
	er C'INI To	- W- W3	5	112 K: 20 0 1 150 10
	14 /	Storage (3	nts)	vorking properly 45°V
{B} Facilitie	s, Equipment and Food		pts)	vorking propert 45°V
{B} Facilitie	s, Equipment and Food shing stations supplied a	nd clean		Howid for perper worm hold
{B} Facilitie 12. Hand wa 13. Dishwasl	s, Equipment and Food shing stations supplied a hing / sanitizing (p	nd clean		H Provide for people worm hold
{B} Facilities 12. Hand was 13. Dishwash 14. Food store	s, Equipment and Food shing stations supplied a ning / sanitizing (p rage area meets code	nd clean		H Provide for propo worm hold
{B} Facilitie 12. Hand wa 13. Dishwasl 14. Food stor 15. Storage a	s, Equipment and Food shing stations supplied a sing / sanitizing (p rage area meets code and use of toxic items	nd clean pm/ <u>//6//</u> Te		Horid for propo worm hold
B Facilitie 12. Hand wa 13. Dishwasl 14. Food stor 15. Storage a 16. Evidence	s, Equipment and Food shing stations supplied a ling / sanitizing (p rage area meets code and use of toxic items of insects or rodents / in	nd clean pm/ <u>//6//</u> Te		Horist for proper worm hold
B Facilitie 12. Hand wa 13. Dishwasl 14. Food stor 15. Storage a 16. Evidence 17. Sewage of	s, Equipment and Food shing stations supplied a ling / sanitizing (p rage area meets code and use of toxic items of insects or rodents / in lisposal / Grease trap	nd clean pm/ <u>//6//</u> Te		Howid for proper worm hold
{B} Facilities 12. Hand was 13. Dishwash 14. Food stor 15. Storage as 16. Evidence 17. Sewage of 18. Thermon	shing stations supplied a shing stations supplied a ning / sanitizing (p rage area meets code and use of toxic items of insects or rodents / in hisposal / Grease trap neters provided / used	nd clean pm/ <u>//6//</u> Te		Howird for proper worm hold 135 h HT Provide for Server word hold HT Provide for Server
{B} Facilities 12. Hand was 13. Dishwash 14. Food stor 15. Storage as 16. Evidence 17. Sewage of 18. Thermon 19. Plumbing	s, Equipment and Food shing stations supplied a ning / sanitizing (p rage area meets code and use of toxic items of insects or rodents / in hisposal / Grease trap neters provided / used to / no cross-connections	nd clean pm/ <u>//6//</u> Te		Howid for proper worm hold 135 h HT Provid for Storys with headles
{B} Facilities 12. Hand was 13. Dishwash 14. Food stor 15. Storage as 16. Evidences 17. Sewage of 18. Thermon 19. Plumbing 20. Water su	s, Equipment and Food shing stations supplied a ning / sanitizing (p rage area meets code and use of toxic items of insects or rodents / in hisposal / Grease trap neters provided / used at / no cross-connections oply / hot water	nd clean pm/ <u>//6//</u> Te		Horid for proper worm hold 135 A HT Provid for Server Lith Lendles Follow-on 5/8/2021
{B} Facilities 12. Hand was 13. Dishwash 14. Food store 15. Storage as 16. Evidence 17. Sewage of 18. Thermon 19. Plumbing 20. Water su 21. Sewage of	s, Equipment and Food shing stations supplied a sing / sanitizing (p rage area meets code and use of toxic items of insects or rodents / in isposal / Grease trap meters provided / used soft / no cross-connections oply / hot water isposal meets code	nd clean pm/ <u>//6//</u> Te		Horid for proper worm hold 135° A HT Browid for Storys with hondles Follow-on 5/8/2021
{B} Facilities 12. Hand was 13. Dishwash 14. Food stor 15. Storage as 16. Evidences 17. Sewage of 18. Thermon 19. Plumbing 20. Water su	s, Equipment and Food shing stations supplied a sing / sanitizing (p rage area meets code and use of toxic items of insects or rodents / in isposal / Grease trap meters provided / used soft / no cross-connections oply / hot water isposal meets code	nd clean pm/ <u>//6//</u> Te		Hollowide for propo worm hold 1350 for Soviel for Server eith handles
(B) Facilities 12. Hand was 13. Dishwass 14. Food stor 15. Storage as 16. Evidence 17. Sewage of 18. Thermon 19. Plumbing 20. Water sug 21. Sewage of 22. Other	s, Equipment and Food shing stations supplied a ling / sanitizing (p rage area meets code and use of toxic items of insects or rodents / in lisposal / Grease trap leters provided / used a / no cross-connections oply / hot water isposal meets code	nd clean pm////////Te	emp.)	135° A # 7 Provid. for \$\$ 50000 with headles Follow-up 5/8/2021
{B} Facilitie 12. Hand wa 13. Dishwasl 14. Food stor 15. Storage a 16. Evidence 17. Sewage o 18. Thermon 19. Plumbing 20. Water su 21. Sewage o 22. Other As the person in	s, Equipment and Food shing stations supplied a sing / sanitizing (p rage area meets code and use of toxic items of insects or rodents / in isposal / Grease trap meters provided / used a / no cross-connections oply / hot water isposal meets code a charge of this facility,	nd clean pm///////// To nfestation	emp.)	#7 Provid. for Served #7 Provid. for Served #7 Provid. for Served #6 // Landles Follow-up 5/8/2021 Sible for food safety practices described in sections 229.163 (b) and
{B} Facilitie 12. Hand wa 13. Dishwasl 14. Food stor 15. Storage a 16. Evidence 17. Sewage o 18. Thermon 19. Plumbing 20. Water su 21. Sewage o 22. Other As the person in 229.163 (c) of the	s, Equipment and Food shing stations supplied a ling / sanitizing (p rage area meets code and use of toxic items of insects or rodents / in lisposal / Grease trap leters provided / used a / no cross-connections oply / hot water lisposal meets code a charge of this facility, a Texas State Food Code.	nd clean pm//// To	emp.)	#7 Provide for Secret S
{B} Facilitie 12. Hand wa 13. Dishwasl 14. Food stor 15. Storage a 16. Evidence 17. Sewage o 18. Thermon 19. Plumbing 20. Water su 21. Sewage o 22. Other As the person in 229.163 (c) of the after handling re	s, Equipment and Food shing stations supplied a sing / sanitizing (p rage area meets code and use of toxic items of insects or rodents / in isposal / Grease trap meters provided / used a / no cross-connections oply / hot water isposal meets code a charge of this facility, a Texas State Food Code. The charge of this facility, a way of the code of t	nd clean pm///////// Infestation I understance I understance restroom a	emp.) I am respond that failure (and 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, et o manage required temperature and time controls have a high risk
{B} Facilitie 12. Hand wa 13. Dishwash 14. Food stor 15. Storage a 16. Evidence 17. Sewage c 18. Thermon 19. Plumbing 20. Water su 21. Sewage d 22. Other As the person in 229.163 (c) of the after handling r of causing food-	s, Equipment and Food shing stations supplied a sing / sanitizing (p rage area meets code and use of toxic items of insects or rodents / in isposal / Grease trap meters provided / used a / no cross-connections oply / hot water isposal meets code a charge of this facility, a Texas State Food Code. The charge of this facility, a way of the code of t	nd clean pm///////// Infestation I understance I understance restroom a	emp.) I am respond that failure (and that failure)	#7 Provide for Secret S
{B} Facilitie 12. Hand wa 13. Dishwash 14. Food stor 15. Storage a 16. Evidence 17. Sewage c 18. Thermon 19. Plumbing 20. Water su 21. Sewage d 22. Other As the person in 229.163 (c) of the after handling r of causing food-	shing stations supplied a shing stations supplied a sing / sanitizing (prage area meets code and use of toxic items of insects or rodents / in tisposal / Grease trap seters provided / used (/ no cross-connections oply / hot water isposal meets code are charge of this facility, the Texas State Food Code. The charge of this facility, the Texas State Food Code. The charge of this facility, the Texas State Food Code. The charge of this facility, the Texas State Food Code. The charge of this facility, the Texas State Food Code. The charge of this facility, the Texas State Food Code. The charge of this facility, the charge of this facility.	nd clean pm///////// Infestation I understance I understance restroom a	emp.) I am respond that failure (and 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, et o manage required temperature and time controls have a high risk

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

HACCP	Compliance Score = 8
	pply to consultations or follow-up visits)
	min
	Person In Charge / Manager / Owner
	17/1/
	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: Bo551 5'5 License # RC: 3 Date: 5/4/5-2/					
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) 1. Cold holding temperatures / time	23. Manager on duty currently certified?				
 Cold holding temperatures / time Hot holding temperatures / time 	24. Manager demonstrates proper use of thermometer				
Cooking temperatures / time	25. Personnel with infections restricted / excluded				
Proper cooling of foods / time	26. Proper hand washing demonstrated				
5. Rapid reheating of foods (temperature and time)	27. Good hygienic practices observed				
6. Food control surfaces clean and sanitized	28. Written HACCP Plans / SOPs as needed				
{ } cutting boards { } meat slicer { } food grinder	{D} Non-Critical (3 pts)				
7. Potential for cross-contamination to occur	29. Food equipment construction / repair				
8. RTE foods / no direct hand contact	30. Facility construction (floors / walls) / repair				
9. Foods from approved sources / labeling	31. Housekeeping contributes to infestation				
10. Foods protected from contamination	32. Non-food contact surfaces clean				
11. Other:	33. Garbage / solid waste storage34. Consumer advisories posted				
	35. Inspection report displayed for public				
	36. Other				
	{E} Corrections / Improvements Made / Comments:				
	(E) Corrections / Improvements Wade / Comments:				
	Customer Compliant & That inside				
Critical Temperature Verification:	of Restaura Toutt hourist like				
Food Item and Process Temp (F°)	Sower,				
	300077				
	Odo. No. notices! Tooland				
	Stall Soid Proble land				
{B} Facilities, Equipment and Food Storage (3 pts)	TE CIF				
12. Hand washing stations supplied and clean	115 36/11				
13. Dishwashing / sanitizing (ppm/Temp.)					
14. Food storage area meets code	The did air out builder.				
15. Storage and use of toxic items	STall 50.15 10081. is				
16. Evidence of insects or rodents / infestation	well into it had				
17. Sewage disposal / Grease trap	CO13 - CAT 1. 1/0,10)				
18. Thermometers provided / used	- 1 - 11111				
19. Plumbing / no cross-connections	- Complaint Closed				
20. Water supply / hot water21. Sewage disposal meets code	5/4/2021				
22. Other					
As the person in charge of this facility, I understand I am respons	tible 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 after handling raw products or visiting the restroom and that failure	t 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.				
Non-Critical Food Safety Rating √					
Area Superior Above Average Minimal	THACODO II CO				
Average	HACCP Compliance Score =				
Training	(Does not apply to consultations or follow-up visits)				

Area Superior Above Average Minimal

Training

Restrooms

Housekeeping

Equipment

Construction

Overall Rating

HACCP Compliance Score =	
(Does not apply to consultations or follow-up visits)	
7//	
Person In Charge / Manager / Owner	
127	
Evaluation by Registered Sanitarian	