## HEALTH INSPECTION SUMMARY MARCH 2022

#### 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 Establishment	Compliance Score*	Rating
Little Cherub Childcare	3	<b>EXCELLENT</b>
Helotes Elementary	0	<b>EXCELLENT</b>
Children's Lighthouse	0	<b>EXCELLENT</b>
Kuentz Elementary	0	<b>EXCELLENT</b>
O'Connor High School	0	<b>EXCELLENT</b>
Valley Mart	3	EXCELLENT
CVS	0	<b>EXCELLENT</b>
Kwik Chek	0	<b>EXCELLENT</b>
Helotes Country Store	3	EXCELLENT

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

#### **Retail Food Establishment Inspection Report**

Complaint   Illness Investigation   Other:	Establishment: RC: Date: Date:				
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   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:   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. Potential for cross-contamination to occur   28. Written HACCP Plans / SOPs as needed   (D)   Mon-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:   4   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 / Grease trap   18. Thermometers provided / used   19. Plumbing / no cross-connections   20. Water supply / hot water   21. Sewage disposal / Grease trap   18. Thermometers provided / used   19. Plumbing / no cross-connections   20. Water supply / hot water   21. Sewage disposal / Grease trap   22. Sevage disposal / Grease trap   2	Purpose of Visit: Compliance Inspection Consultation Complaint Illness Investigation Other:				
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   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:   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. Potential for cross-contamination to occur   28. Written HACCP Plans / SOPs as needed   (D)   Mon-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:   4   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 / Grease trap   18. Thermometers provided / used   19. Plumbing / no cross-connections   20. Water supply / hot water   21. Sewage disposal / Grease trap   18. Thermometers provided / used   19. Plumbing / no cross-connections   20. Water supply / hot water   21. Sewage disposal / Grease trap   22. Sevage disposal / Grease trap   2					
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  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.	(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	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			
Food Item and Process   Temp (F°)		{E} Corrections / Improvements Made / Comments:			
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.	Temp (F°)	be off of the felock.  * Ministration Scory with  a headu			
N. O. I.I. I.D. A. O. D. A.	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 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		1	-	-
Restrooms		7	v=-n-v-/h	
Housekeeping				
Equipment				
Construction				
Overall Rating				

HACCP Compliance Score =	7/97
Does not apply to consultations or follo	ow-up visits)
MILLA	
Person In Charge / Manag	er / Owner
11/12	
Evaluation by Registered S	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: Helales Elemety 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?
<ol> <li>Cold holding temperatures / time</li> </ol>	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
<ol><li>Rapid reheating of foods (temperature and time)</li></ol>	28. Written HACCP Plans / SOPs as needed
<ol><li>Food control surfaces clean and sanitized</li></ol>	{D} Non-Critical (3 pts)
{ } cutting boards { } meat slicer { } food grinder	29. Food equipment construction / repair
7. Potential for cross-contamination to occur	30. Facility construction (floors / walls) / repair
8. RTE foods / no direct hand contact	31. Housekeeping contributes to infestation
<ol><li>Foods from approved sources / labeling</li></ol>	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:
	1 1 7
Critical Temperature Verification:	Locks Oreal .
Food Item and Process Temp (F°)	
Welk-in 38 Welk-in 0	
Usin 135'/ 160'	
1.11. Cesi 34	
{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	
A discount of this facility I understand I am person	sible for food safety practices described in sections 229.163 (b) and
As the person in charge of this facility, I understand I am respond	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 Part E to reduce the risk of food-borne illness.

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

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

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#### **Retail Food Establishment Inspection Report**

Establishment: Children's Lightherse 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?		
Cold holding temperatures / time —	24. Manager demonstrates proper use of thermometer		
<ol><li>Hot holding temperatures / time</li></ol>	25. Personnel with infections restricted / excluded		
<ol> <li>Cooking temperatures / time</li> </ol>	26. Proper hand washing demonstrated		
4. Proper cooling of foods / time	27. Good hygienic practices observed		
<ol><li>Rapid reheating of foods (temperature and time)</li></ol>	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:		
	(2)		
Critical Temperature Verification:			
Food Item and Process Temp (F°)	1. 13 (300d)		
FICCAL O	Leal's Occor		
E. J. 1/2:			
77.12			
{B} Facilities, Equipment and Food Storage (3 pts)			
12. Hand washing stations supplied and clean			
13. Dishwashing / sanitizing (250 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		

Area	Superior	Above Average	Average	Minimal
Training	1	1		(1)
Restrooms		DI-00-		
Housekeeping			3	
Equipment	1/			
Construction	1			
Overall Rating			7 11	

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#### **Retail Food Establishment Inspection Report**

Establishment: Oceanie High School License # RC: 3 Date: 3/29/2022			
Purpose of Visit: Compliance Inspection Consultation	☐ Complaint ☐ Illness Investigation ☐ Other:		
	(6) 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		
<ol><li>Foods from approved sources / labeling</li></ol>	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:		
	, ,		
	1, 11		
Critical Temperature Verification:	(5/69' Des.		
Food Item and Process Temp (F°)			
Walkin 36 Walkin O'			
Clermer 180 Chill: 180'			
Fride 38. 145. Tomaker 177°			
Cong so to			
{B} Facilities, Equipment and Food Storage (3 pts)			
12. Hand washing stations supplied and clean			
13. Dishwashing / sanitizing (OO 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		
	f 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 couring food borne illness. I agree to implement corrective actions	described in Part F to reduce the risk of food-borne illness		

Area	Superior	Above Average	Average	Minimal
Training	1		×	10
Restrooms			Semplification.	
Housekeeping			-	Complete
Equipment				
Construction				
Overall Rating				

HACCP	Compliance Score =
	pply to consultations or follow-up visits)
A	3/11/1 (1)/01/1/18
	Person In Charge / Manager / Owner
	Evaluation by Registered Sanitarian

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#### **Retail Food Establishment Inspection Report**

Establishment: /a/les//les/ Lice	ense # RC: $2$ Date: $3/29/2<22$
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
<ol><li>Hot holding temperatures / time</li></ol>	25. Personnel with infections restricted / excluded
<ol><li>Cooking temperatures / time</li></ol>	26. Proper hand washing demonstrated
4. Proper cooling of foods / time	27. Good hygienic practices observed
<ol><li>Rapid reheating of foods (temperature and time)</li></ol>	28. Written HACCP Plans / SOPs as needed
<ol><li>Food control surfaces clean and sanitized</li></ol>	{D} Non-Critical (3 pts)
{ } cutting boards { } meat slicer { } food grinder	29. Food equipment construction / repair
<ol><li>Potential for cross-contamination to occur</li></ol>	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:	#29 Provide for Doce
Food Item and Process Temp (F°)	
(1.1K: - 40	Gasker To be fixed.
	(74)// / 30 / . /
FILEDER 10	
{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	
<ol><li>Evidence of insects or rodents / infestation</li></ol>	
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	
W.	
As the person in charge of this facility, I understand I am respons	sible for food safety practices described in sections 229.163 (b) and
229.163 (c) of the Texas State Food Code. I understand that failure of	of employees to conduct a 20 second hand wash prior to starting work,
after handling raw products or visiting the restroom and that failur	e to manage required temperature and time controls have a high risk

Area	Superior	Above Average	Average	Minimal
Training				
Restrooms				
Housekeeping				
Equipment				
Construction		1		7
Overall Rating				

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

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### **Retail Food Establishment Inspection Report**

Establishment: Lice	ense # RC: Date: 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?
Cold holding temperatures / time	24. Manager demonstrates proper use of thermometer
2. Hot holding temperatures / time	25. Personnel with infections restricted / excluded
<ol><li>Cooking temperatures / time</li></ol>	26. Proper hand washing demonstrated
4. Proper cooling of foods / time	27. Good hygienic practices observed
5. Rapid reheating of foods (temperature and time)	28. Written HACCP Plans / SOPs as needed
<ol><li>Food control surfaces clean and sanitized</li></ol>	{D} Non-Critical (3 pts)
{ } cutting boards { } meat slicer { } food grinder	29. Food equipment construction / repair
<ol><li>Potential for cross-contamination to occur</li></ol>	30. Facility construction (floors / walls) / repair
8. RTE foods / no direct hand contact	31. Housekeeping contributes to infestation
<ol><li>Foods from approved sources / labeling</li></ol>	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:
	· · · · · · · · · · · · · · · · · · ·
	1 1 1 1
Critical Temperature Verification:	Trests Food 1
Food Item and Process Temp (F°)	
Cafellinia 58	
Filezer 0°/0°	
Fridy 40 146	
1110/ 10 / 40	
(D) Facilities Equipment and Food Storage (3 pts)	
<b>(B)</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 reverse in shower of this facility. I understand I am recomm	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 failur	e to manage required temperature and time controls have a high risk

Area	Superior	Above Average	Average	Minimal
Training				
Restrooms	11/			
Housekeeping	1/			
Equipment	1/			
Construction				
Overall Rating				

	CP Compliance Score =	
(Does n	ot apply to consultations or follow-up visits)	
$X(\cdot)$	laym M. lan	
	Person In Charge / Manager / Owner	
	77/1/	
-	7 14 /	
	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: NWik Cher Lice	ense # RC: Date:
Purpose of Visit: Compliance Inspection Consultation	
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:	
	{E} Corrections / Improvements Made / Comments:
Critical Temperature Verification:	- / Vi /= II
Food Item and Process Temp (F°)	Luckes Clean
Walter in 36 F100200 20°	
Facilities, Equipment and Food Storage (3 pts)	
229.163 (c) of the Texas State Food Code. I understand that failure of	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, e to manage required temperature and time controls have a high risk described in Part E to reduce the risk of food-borne illness.

Area	Superior	Above Average	Average	Minimal
Training				=
Restrooms				
Housekeeping				
Equipment				
Construction			1	
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: 1/2/2/25 Country Stare License # RC: 2 Date: 3/29/2022				
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?			
<ol> <li>Cold holding temperatures / time</li> </ol>	24. Manager demonstrates proper use of thermometer			
<ol><li>Hot holding temperatures / time</li></ol>	25. Personnel with infections restricted / excluded			
<ol><li>Cooking temperatures / time</li></ol>	26. Proper hand washing demonstrated			
4. Proper cooling of foods / time	27. Good hygienic practices observed			
<ol><li>Rapid reheating of foods (temperature and time)</li></ol>	28. Written HACCP Plans / SOPs as needed			
<ol><li>Food control surfaces clean and sanitized</li></ol>	{D} Non-Critical (3 pts)			
{ } cutting boards { } meat slicer { } food grinder	29. Food equipment construction / repair			
7. Potential for cross-contamination to occur	30. Facility construction (floors / walls) / repair			
8. RTE foods / no direct hand contact	31. Housekeeping contributes to infestation			
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:			
	Secretary of the secret			
Critical Temperature Verification:	417 1 1			
Food Item and Process Temp (F°)	Ald Provide for Doch			
	and later levels of			
	City a specification			
{B} Facilities, Equipment and Food Storage (3 pts)	- to the fact			
12. Hand washing stations supplied and clean	Mear Mendsialit			
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	, a HV/s			
and the second s				
As the person in charge of this facility, I understand I am respons	ible 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,			
arter namening raw products or visiting the restroom and that failure	to manage required temperature and time controls have a high risk			

Area	Superior	Above Average	Average	Minimal
Training		1		1
Restrooms				
Housekeeping		17		
Equipment		1/		
Construction		1		
Overall Rating				

HACCP Compliance Score = 3/97	
(Does not apply to consultations or follow-up visits)	
1 Dolald R	
Person In Charge / Manager / Owner	
17115	
Evaluation by Registered Sanitarian	*