## HEALTH INSPECTION SUMMARY MAY 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_	Compliance	Rating
Establishment	Score*	
Panthers Country Café	3	EXCELLENT
Jujo	0	<b>EXCELLENT</b>
Marcos Pizza	6	EXCELLENT
Taco Bell	0	<b>EXCELLENT</b>
Subway "Walmart"	5	<b>EXCELLENT</b>
Starbucks	0	EXCELLENT
Dunkin Donuts	6	<b>EXCELLENT</b>

## PART TWO--OTHER ACTIVITIES/SERVICES REPORT

PERFORMED INSPECTIONS AT THE FOLLOWING EVENTS:

- Market Days 5/7/2022
- Operation Comfort 5/30/2022

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

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

## Retail Food Establishment Inspection Report

Establishment: Panthus County Cot License # RC: 3 Date: 5/30/2022			
Purpose of Visit: Compliance Inspection Consultation	Complaint Illness Investigation Other:		
<ul> <li>{A} Critical Food Safety Controls (5 pts)</li> <li>(Critical control violations must be corrected on the spot)</li> <li>1. Cold holding temperatures / time</li> <li>2. Hot holding temperatures / time</li> <li>3. Cooking temperatures / time</li> <li>4. Proper cooling of foods / time</li> <li>5. Rapid reheating of foods (temperature and time)</li> <li>6. Food control surfaces clean and sanitized  { } cutting boards { } meat slicer { } food grinder</li> <li>7. Potential for cross-contamination to occur</li> <li>8. RTE foods / no direct hand contact</li> <li>9. Foods from approved sources / labeling</li> <li>10. Foods protected from contamination</li> <li>11. Other:</li> </ul>	{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 Made / Comments:		
Critical Temperature Verification:  Food Item and Process Temp (F°)	#19 Previle for Food		
Food Item and Process Temp (F°)	Times 10 Se Gine off		
F1:051 40 / 40 / 30	Groved,		
Per Coder 110°			
5Tem Table 135°			
{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 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 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			

Non-Critical Food Safety Rating √				
Area	Superior	Above Average	Average	Minimal
Training				* ·
Restrooms	7			71-2000
Housekeeping				
Equipment				
Construction				
Overall Rating		*		

HACCP Compliance Score = 3/97
(Does not apply to consultations or follow-up visits)
than Calumero
Person In Charge / Manager / Owner
7111
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: Lice	ense #RC:
Purpose of Visit: Tompliance 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
<ol><li>Proper cooling of foods / time</li></ol>	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
<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:
Critical Temperature Verification:	Laulis Treat
Food Item and Process Temp (F°)	
frage-Cooler 38°	
Displa Fiel do	
F1626- 0.10.	
Fridy 36	
{B} Facilities, Equipment and Food Storage (3 pts)	
12. Hand washing stations supplied and clean	
13. Dishwashing / sanitizing (ppm/Temp.)	
14. Food storage area meets code —	
15. Storage and use of toxic items	
16. Evidence of insects or rodents / infestation	
17. Sewage disposal / Grease trap —	
18. Thermometers provided / used	
19. Plumbing / no cross-connections	
20. Water supply / hot water /20	
21. Sewage disposal meets code	
22. Other	
And the second of the second o	
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	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.

Non-Critical Food Safety Rating √ Minimal Area Superior Above Average HACCP Compliance Score = Average (Does not apply to consultations or follow-up visits) Training Restrooms Person In Charge / Manager / Owner Housekeeping Equipment Construction Evaluation by Registered Sanitarian verall 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: / lances 1:224 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?
<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
<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
<ol><li>Foods from approved sources / labeling —</li></ol>	32. Non-food contact surfaces clean
<ol><li>Foods protected from contamination</li></ol>	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) College of Market Market College of Coll
	<del>#32</del>
Critical Temperature Verification:	Provide to the food father
Food Item and Process Temp (F°)	
rood item and rocess	Sutin To be Clerete
	414
	11/1/15
	Blessit for fred illend 10
{B} Facilities, Equipment and Food Storage (3 pts)	be Breach Stout.
12. Hand washing stations supplied and clean	1. Lind Al The forest
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 / 1/	
21. Sewage disposal meets code 22. Other	
ZZ. Other	
91.	
	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 o	
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	

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## **Retail Food Establishment Inspection Report**

Establishment: Jaco Bell Lice	ense # RC: 3 Date: 5/30/5002
Purpose of Visit: Compliance Inspection Consultation	Complaint Illness Investigation Other:
<ul> <li>{A} Critical Food Safety Controls (5 pts)</li> <li>(Critical control violations must be corrected on the spot)</li> <li>1. Cold holding temperatures / time</li> <li>2. Hot holding temperatures / time</li> <li>3. Cooking temperatures / time</li> <li>4. Proper cooling of foods / time</li> <li>5. Rapid reheating of foods (temperature and time)</li> <li>6. Food control surfaces clean and sanitized <ul> <li>{ } cutting boards { } meat slicer { } food grinder</li> </ul> </li> <li>7. Potential for cross-contamination to occur</li> <li>8. RTE foods / no direct hand contact</li> <li>9. Foods from approved sources / labeling</li> <li>10. Foods protected from contamination</li> <li>11. Other:</li></ul>	C   Management and Personnel (4 pts)
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
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, e to manage required temperature and time controls have a high risk

Area	Superior	Above Average	Average	Minimal
Training	1			0
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	

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## **Retail Food Establishment Inspection Report**

Establishment: Susual Walmert Lice	ense # RC: Date: 5/30/2022
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?
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	The state of the s
{ } cutting boards { } meat slicer { } food grinder	{D} Non-Critical (3 pts) 29. Food equipment construction / repair
7. Potential for cross-contamination to occur	
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 1 1 1 -	34. Consumer advisories posted
#6 Provide for Sunitizer	35. Inspection report displayed for public
and Clothes To be out	36. Other
fir usucc.	(E) Corrections / Improvements Made / Comments:
Critical Temperature Verification:	
Food Item and Process Temp (F°)	
1/cat bolls 160	
Juna W	
Fride 42"	
Welkin 38° Walking OF	
{B} Facilities, Equipment and Food Storage (3 pts)	
12. Hand washing stations supplied and clean	
13. Dishwashing / sanitizing ( ppm/Temp.)	
<ol><li>Food storage area meets code</li></ol>	
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	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	Minima
Training		1		1
Restrooms				
Housekeeping			11	
Equipment		1		
Construction				
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

	ense # RC: Date: 5/30/2002			
Purpose of Visit: Compliance Inspection Consultation	Complaint Illness Investigation Other:			
<ul> <li>{A} Critical Food Safety Controls (5 pts)</li> <li>(Critical control violations must be corrected on the spot)</li> <li>1. Cold holding temperatures / time</li> <li>2. Hot holding temperatures / time</li> <li>3. Cooking temperatures / time</li> <li>4. Proper cooling of foods / time</li> <li>5. Rapid reheating of foods (temperature and time)</li> <li>6. Food control surfaces clean and sanitized <ul> <li>{ } cutting boards { } meat slicer { } food grinder</li> </ul> </li> <li>7. Potential for cross-contamination to occur</li> <li>8. RTE foods / no direct hand contact</li> <li>9. Foods from approved sources / labeling</li> <li>10. Foods protected from contamination</li> <li>11. Other:</li></ul>	{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			
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	Locks Good.			
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	Ohon			

Average (D Training Restrooms Housekeeping Equipment Construction Overall Rating

	Compliance Score =pply to consultations or follow-up visits)
1	MAT
	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: Makin Danies Lice	ense # RC: Date:		
Purpose of Visit: Compliance Inspection Consultation	Complaint Illness Investigation Other:		
<ul> <li>{A} Critical Food Safety Controls (5 pts)</li> <li>(Critical control violations must be corrected on the spot)</li> <li>1. Cold holding temperatures / time</li> <li>2. Hot holding temperatures / time</li> <li>3. Cooking temperatures / time</li> <li>4. Proper cooling of foods / time</li> <li>5. Rapid reheating of foods (temperature and time)</li> <li>6. Food control surfaces clean and sanitized { } cutting boards { } meat slicer { } food grinder</li> <li>7. Potential for cross-contamination to occur</li> <li>8. RTE foods / no direct hand contact</li> <li>9. Foods from approved sources / labeling</li> <li>10. Foods protected from contamination</li> <li>11. Other:</li> </ul>	Companie   Timess threstigation   Contest   Companie   Companie		
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	E} Corrections / Improvements Made / Comments:  # 32		
As the person in charge of this facility, I understand I am response 229.163 (c) of the Texas State Food Code. I understand that failure of the texas State Food Code.	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 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				1.81
Restrooms		1		11
Housekeeping	11.	1		N 4
Equipment	THE PARTY NAMED IN	-	Assettan Table	male tradition
Construction				
Overall Rating		1		1184

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