# HEALTH INSPECTION SUMMARY SEPTEMBER 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
<u>Establishment</u>	Score*	
Helotes Elementary	0	<b>EXCELLENT</b>
Kuentz Elementary	0	<b>EXCELLENT</b>
Finek Cigars	0	<b>EXCELLENT</b>
Kwik Chek	0	<b>EXCELLENT</b>
Valley Mart	3	<b>EXCELLENT</b>
CVS	8	<b>EXCELLENT</b>
Children's Lighthouse	0	<b>EXCELLENT</b>
Little Cheras Childcare	0	<b>EXCELLENT</b>
O'Connor High School	0	EXCELLENT

**EXCELLENT EXCELLENT** 

# PART TWO--OTHER ACTIVITIES/SERVICES REPORT

PERFORMED INSPECTIONS AT THE FOLLOWING EVENTS:

- Market Days 9/03/2022
- ➤ Leukemia Society Fundraiser 9/17/2022
- ➤ Guardians of the Children 9/10/2022

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: Heleres Elen 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
<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
<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:	
Food Item and Process Temp (F°)	1 Ve Insect
Calk 36° Walker 0°	100/13 DIELI
Wermer 140'	
Weamir 170	
{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 //2	
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 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 Non-Critical Food Safety Rating √	described in Part E to reduce the risk of food-borne filless.
Area Superior Above Average Minimal	0/
Area Superior Above Average William	HACCP Compliance Score = 1/04
	(Does not apply to consultations or follow-up visits)
Training	X Court Books
Restrooms	P. LOW W.
Housekeening	Person In Charge / Manager / Owner

Evaluation by Registered Sanitarian

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: Nuent 2 Elema Lice	ense # RC: Date:
Purpose of Visit: Compliance Inspection Consultation	Complaint Illness Investigation Other:
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:	Complaint Illness Investigation 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
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	Look's Great,
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, e to manage required temperature and time controls have a high risk

Area	Superior	Above	Average	Minimal
ranan		Average		4 1
Training				-
Restrooms		.h		
Housekeeping	1/			
Equipment	1/			
Construction				
Overall Rating			G	

HACCP Compliance Score = 100
(Does not apply to consultations or follow-up visits)
Lucita Olyino
Person In Charge / Manager / Owner
MILL
Evaluation by Registered Sanitarian
altra

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

# **Retail Food Establishment Inspection Report**

		V	1.			2 2 2 2/2/22
Establishmen	it: Com	oliance Insn	ection []	LiC	cense	# RC: Date: omplaint Illness Investigation Other:
Turpose or visi	it. Di Com	mance map	cciton (	Jonsulation		omplante   Inness Investigation   Otherv
{A} Critical I						Management and Personnel (4 pts)
(Critical control				spot)		. Manager on duty currently certified?
		tures / time	1			. Manager demonstrates proper use of thermometer
	ng temperati					. Personnel with infections restricted / excluded
	temperatures					. Proper hand washing demonstrated
	oling of food					. Good hygienic practices observed
		ods (temperat		ne)	28	. Written HACCP Plans / SOPs as needed
		clean and sa				Non-Critical (3 pts)
		) meat slices		grinder		. Food equipment construction / repair
7. Potential						. Facility construction (floors / walls) / repair
8. RTE food						. Housekeeping contributes to infestation
		sources / lab				. Non-food contact surfaces clean
10. Foods pro						. Garbage / solid waste storage
11. Other: _						. Consumer advisories posted
						. Inspection report displayed for public
-					36	. Other
Y					{E	2   Corrections / Improvements Made / Comments:
***************************************	-					
G til 1m	4	101 - 11				
Critical Tem	perature Ve	rification:		(=0)		
Food Item a	and the second second			emp (F°)		
Fridg.	40"					
{B} Facilities	- Equipmen	t and Food	Storogo (3	ntc)		
12. Hand was				pts)		
13. Dishwash				emn )		3 /
14. Food stor				omp.)		
15. Storage a	nd use of tox	cic items				
16. Evidence			festation		_	
17. Sewage d						
18. Thermom						
19. Plumbing						
20. Water sup						1 2
21. Sewage d						
22. Other	*		<u> </u>			
As the person in	n charge of t	this facility,	understan	d I am respo	nsible	for food safety practices described in sections 229.163 (b) and
229.163 (c) of th	e Texas State	Food Code.	I understar	d that failure	of em	ployees to conduct a 20 second hand wash prior to starting work,
after handling ra	aw products	or visiting th	e restroom	and that failu	re to r	nanage required temperature and time controls have a high risk
of causing food-l	borne illness.	I agree to im	plement co	rective action	s desc	ribed in Part E to reduce the risk of food-borne illness.
	ical Food Saf		Amora	Minimal		0/
Area	Superior	Above Average	Average	Minimal		HACCP Compliance Score = 100
		Average				(Does not apply to consultations or follow-up visits)
Training				(V)		ATTIN MY
Restrooms		11				N

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: Kwik Chek Lice	ense # RC: Date: 9/5/36 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
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
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:	1 1 1 7 7
Food Item and Process Temp (F°)	Luchis (Treat,
Wolk-in Disch 42°	
Fr. L. 32°	
{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	1
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	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

of causing food-borne illness. I agree to implement corrective actions described in Part

Non-Cri Area	Superior	Above Average	Average	Minimal
Training	1			1
Restrooms			-	
Housekeeping		,1		
Equipment	1/			
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: Valley Stort Lice	ense # RC: Date:
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:
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	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

Non-Crit	tical Food Sa	fety Rating V		
Area	Superior	Above Average Average		Minimal
Training				3
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: Lice	ense # RC: 3 Date: 9/3/2022
Purpose of Visit: Compliance Inspection Consultation	Complaint Illness Investigation Other:
	10.25
(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
<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
. 1 . 1	35. Inspection report displayed for public
#1 Provide for Product To be	36. Other
hold at preper temps. new	{E} Corrections / Improvements Made / Comments:
45 as below	(D) Corrections / Improvements Made / Comments
C.W. I.T. V. Gradien	#29 Provide This Friday
Critical Temperature Verification:	
Food Item and Process Temp (F°)	unit is they lenge
17.03 40 1110	
E -11 01/15	
F15:30 00/0°	
{B} Facilities, Equipment and Food Storage (3 pts)	
12. Hand washing stations supplied and clean	All and a second
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	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				-
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: Children's Lice 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 <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  Finds 38	Gaad 5.5
{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 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-horne illness. I agree to implement corrective actions	f 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			4
Restrooms				
Housekeeping	1/			
Equipment	1/			
Construction		The State Annual Control		
Overall Rating	<b></b>			

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

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

# Retail Food Establishment Inspection Report

Establishment: Olanar High S. har 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
	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
	35. Inspection report displayed for public
	36. Other
	{E} Corrections / Improvements Made / Comments:
Critical Temperature Verification:	7 7 5
Food Item and Process Temp (F°)	()Ital
Wolkin 38' Wolkin 0'	
Fride 45 /10'	
Werm 1401/140"	
{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	1
19. Plumbing / no cross-connections	
20. Water supply / hot water 120	
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	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				+
Restrooms	17		<del></del>	11
Housekeeping	1/			
Equipment				1/2002/1925
Construction	V			
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:Date: 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    Complaint   RC:	_
\[ \{\text{A}\} \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	
(Critical control violations must be corrected on the spot)  23. Manager on duty currently certified?	
(Critical control violations must be corrected on the spot)  23. Manager on duty currently certified?	
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	
	-
(b) Non-Critical (5 pts)	
7 De la constitución repair	
So. Facility construction (noors / waits) / Tepan	
51. Housekeeping contributes to mestation	
10 F 1	
11 Oil Sold Waste Storage	
11. Other: 34. Consumer advisories posted	
——————————————————————————————————————	
36. Other	
{E} Corrections / Improvements Made / Comments:	
Critical Temperature Verification:	_
Food Item and Process Temp (F°)	_
1 ood tem and 1 occss	
	_
{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	7
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) a	nd
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 wo	
after handling raw products or visiting the restroom and that failure to manage required temperature and time controls have a high report of causing food-borne illness. I agree to implement corrective actions described in Part E to reduce the risk of food-borne illness.	sk

Area	Superior	Above Average	Average	Minimal
Training		-	1	3
Restrooms				
Housekeeping	11/			
Equipment				
Construction	1/			
Overall Rating	V			

HACCP Compliance Score =	
(Does not apply to consultations or follow-up visits)	
X Kinds Skey	
Person In Charge / Manager / Owner	
1441-	-
Evaluation by Registered Sanitarian	

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# **Retail Food Establishment Inspection Report**

Purpose of Visit: Compliance Inspection Consultation Complaint Illness Investigation Other:  [A] Critical Food Safety Controls (5 pts)  [C] Management and Personnel (4 pts)	
{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 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:    Cold holding temperatures / time 22. Manager on duty currently certified? 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 4   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 48	
Critical Temperature Verification:    Food Item and Process   Temp (F°)	

Area	Superior	Above Average		Average	Minimal
Training		-	V		
Restrooms					
Housekeeping			1		
Equipment					
Construction					
Overall Rating	30				

HACCP Compliance Score = 94 (Does not apply to consultations or follow-up visits)
Person In Charge / Manager / Owner
74117 -
Evaluation by Registered Sanitarian