

Retail Food Establishment Inspection Report

Date: 11/18/22	Time in:	Time out:	License/Permit #	Est. Type	Risk Category 3	Page 1 of 2
Purpose of Inspection: <input checked="" type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other	Establishment Name: Babe's Oldfashioned Food			Contact/Owner Name:	* Number of Repeat Violations: ✓ Number of Violations COS:	TOTAL SCORE 92
Physical Address: 12415 Bender RD #216		City/County: Helotes	Zip Code: 78023	Phone:	Follow-up: Yes No (circle one)	
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation Mark the appropriate points in the OUT box for each numbered item. Mark with a checkmark ✓ in appropriate box for IN, NO, NA, COS. Mark with an asterisk * in appropriate box for R.						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days						
Compliance Status	G U T	I N	N O	N A	C O S	
						Time and Temperature for Food Safety (F = degrees Fahrenheit)
						1. Proper cooling time and temperature
						2. Proper Cold Holding temperatures (41°F / 45°F)
						3. Proper Hot Holding temperatures (135°F)
						4. Proper cooking times and temperatures
						5. Proper reheating procedures for hot holding (165°F in 2 Hours)
						6. Time as a Public Health Control; procedures & records Approved Source
						7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction
						8. Food Received at proper temperature
						Protection from Contamination
						9. Food Segregated & protected, prevented during food preparation, storage, display, and service
						10. Food contact surfaces and Utensils; Cleaned and Sanitized at proper temperature
						11. Proper disposition of returned, previously served or adulterated
						Employee Health
						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
						Preventing Contamination by Hands
						14. Hands cleaned and properly washed/ Gloves used properly
						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)
						Highly Susceptible Populations
						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
						Chemicals
						17. Food additives; approved and properly stored; Washing Fruits & Vegetables
						18. Toxic substances properly identified, stored and used
						Water/Plumbing
						19. Water from approved source; Plumbing installed; proper backflow device
						20. Approved Sewage/Wastewater Disposal System, proper disposal
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status	G U T	I N	N O	N A	C O S	
						Demonstration of Knowledge Personnel
						21. Person in charge present, demonstration of knowledge, and perform duties Certified Food Manager (CFM)
						22. Food Handler; no unauthorized personnel personnel Safe Water, Recordkeeping and Food Packaging Labeling
						23. Hot and Cold Water available; adequate pressure, safe
						24. Required records available (stock/expiry, parasite destruction, packaged food labeled)
						Conformances with Approved Procedures
						25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory
						26. Posting of Consumer Advisories; raw or under cooked foods (if necessary) must include a "Cooking Instructions" label
						Food Temperature Control/ Identification
						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
						28. Proper Date Marking and disposition
						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
						Permit Requirement, Prerequisite for Operation
						30. Food Establishment Permit (Current & Valid)
						Utensils, Equipment, and Vending
						31. Adequate handwashing facilities; Accessible and properly supplied, used
						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
						33. Warewashing Facilities; installed, maintained, used/ Service sink or dish cleaning facility provided
Core Items (1 Point) Violations Require Correction Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First						
Compliance Status	G U T	I N	N O	N A	C O S	
						Prevention of Food Contamination
						34. No Evidence of insect contamination, rodent/feline animals
						35. Personal Cleanliness/entering, blocking or tobacco use
						36. Wiping Cloth, properly used and stored
						37. Environmental contamination
						38. Approved flooring material
						Proper Use of Utensils
						39. Utensils, equipment, & linens, properly used, stored, dried, & sanitized in way utensils, properly used
						40. Single-service & single-use articles, properly stored and used
						Food Identification
						41. Original container labeling (Bulk Food)
						Physical Facilities

Retail Food Establishment Inspection Report

[illegible]

Retail Food Establishment Inspection Report

Date: 11/18/22		Time in:		Time out:		License/Permit #		Est. Type		Risk Category: 2		Page 1 of 1																																																											
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other																																																																							
Establishment Name: Burger King						Contact/Owner Name:				* Number of Repeat Violations:		TOTAL/SCORE: 97																																																											
Physical Address: 13045 Bandera RD						City/County: Helotes		Zip Code: 78023		Phone:																																																													
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Food contact surfaces and Returnables; Cleaned and Sanitized at ppm/temperature 11. Proper disposition of returned, previously served or reconditioned </td> <td colspan="5" rowspan="11"> Employee Health 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth 14. Hands cleaned and properly washed/ Gloves used properly 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required 17. Food additives; approved and properly stored; Washing Fruits & Vegetables 18. Toxic substances properly identified, stored and used Water/ Plumbing 19. Water from approved source; Plumbing installed; proper backflow device 20. Approved Sewage/Wastewater Disposal System, proper disposal </td> </tr> <tr> <td colspan="5" rowspan="11"> Prevention of Contamination 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate/ Allergen Label) </td> <td colspan="5" rowspan="11"> Food Temperature Control/ Identification - 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. 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																														Received by: <i>Sean Gilbert</i>																																		Print: Carlos Gonzalez				Title: Person In Charge/ Owner			
																														Inspected by: <i>Sean Gilbert</i>																																		Print: Sean Gilbert				Business Email:			

Form EH-06 (Revised 09-2015)

- 30.) Establishment will need to check on current food permit; food permit currently posted reflects a date of 5/31/2022; Establishment should pay for food permit w/in 10 days, if they haven't yet.
- 42.) Clean vent hood (one in back) due to grease accumulation observed.
- * Part of the seal/gasket around the bottom of ice machine is starting to come off; this will need to be corrected prior to next inspection.

Retail Food Establishment Inspection Report

Date: 11/20/22		Time in:		Time out:		License/Permit #		Est. Type		Risk Category 2		Page 1 of 2	
Purpose of Inspection:		1-Compliance		2-Routine		3-Field Investigation		4-Visit		5-Other		TOTAL SCORE	
Establishment Name: CASA HLOTAS SR SVCS						Contact/Owner Name:				<input type="checkbox"/> Number of Repeat Violations: _____ <input type="checkbox"/> Number of Violations COS: _____		100	
Physical Address: 12070 Lasita Rd				City/County: HLOTAS		Zip Code:		Phone:		Follow-up: Yes No (circle one)			

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '*' in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						R	Compliance Status						R	
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS			
Time and Temperature for Food Safety (F = degrees Fahrenheit)							Employee Health							
						1. Proper cooling time and temperature							12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
						2. Proper Cold Holding temperature(41°F/ 45°F)							13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
						3. Proper Hot Holding temperature(135°F)							Preventing Contamination by Hands	
						4. Proper cooking time and temperature							14. Hands cleaned and properly washed/ Gloves used properly	
						5. Proper reheating procedure for hot holding (165°F in 2 Hours)							15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y.N.)	
						6. Time as a Public Health Control; procedures & records							Highly Susceptible Populations	
						Approved Source							16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
						7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							Chemicals	
						8. Food Received at proper temperature							17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
						Protection from Contamination							18. Toxic substances properly identified, stored and used	
						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ Plumbing	
						10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ppm/temperature							19. Water from approved source; Plumbing installed; proper backflow device	
						11. Proper disposition of returned, previously served or reconditioned							20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						R	Compliance Status						R	
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS			
Demonstration of Knowledge/ Personnel							Food Temperature Control/ Identification							
						21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)							27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
						22. Food Handler/ no unauthorized persons/ personnel							28. Proper Date Marking and disposition	
						Safe Water, Recordkeeping and Food Package Labeling							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
						23. Hot and Cold Water available; adequate pressure, safe							Permit Requirement, Prerequisite for Operation	
						24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled							30. Food Establishment Permit (Current & Valid)	
						Conformance with Approved Procedures							Utensils, Equipment, and Vending	
						25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions							31. Adequate handwashing facilities: Accessible and properly supplied, used	
						Consumer Advisory							32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
						26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label							33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						R	Compliance Status						R	
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS			
Prevention of Food Contamination							Food Identification							
						34. No Evidence of Insect contamination, rodent/other animals							41. Original container labeling (Bulk Food)	
						35. Personal Cleanliness/eating, drinking or tobacco use							Physical Facilities	
						36. Wiping Cloths; properly used and stored							42. Non-Food Contact surfaces clean	
						37. Environmental contamination							43. Adequate ventilation and lighting; designated areas used	
						38. Approved thawing method							44. Garbage and Refuse properly disposed; facilities maintained	
						Proper Use of Utensils							45. Physical facilities installed, maintained, and clean	
						39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used							46. Toilet Facilities; properly constructed, supplied, and clean	
						40. Single-service & single-use articles; properly stored and used							47. Other Violations	

Received by:		Print: _____		Title: Person In Charge/ Owner	
Inspected by: D. Thayer		Print: D. Thayer		Business Email: _____	

Retail Food Establishment Inspection Report

[illegible]

Retail Food Establishment Inspection Report

Date: 11/20/22	Time in:	Time out:	License/Permit #	Est. Type	Risk Category 2	Page 1 of 2
Purpose of inspection: <input checked="" type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other						
Establishment Name: CRAZY SNACKS			Contact/Owner Name:		Number of Repeat Violations: _____ Number of Violations COS: _____	
Physical Address: 9705 Business Pkwy #106		City/County: Helotes		Zip Code:	Phone:	Follow-up: Yes No (circle one)

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Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)		OUT	IN	NO	NA	COS	Employee Health	
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Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel		OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	
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					23. Hot and Cold Water available; adequate pressure, safe						Permit Requirement, Prerequisite for Operation		
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current & Valid) Exp 5/31/23		
					Conformance with Approved Procedures						Utensils, Equipment, and Vending		
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used		
					Consumer Advisory						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
					26. Posting of Consumer Advisories; raw or undercooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 100%		

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						R	Compliance Status						R
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					34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)		
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					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Dipped used						46. Toilet Facilities; properly constructed, supplied, and clean		
					40. Single-service & single-use articles; properly stored and used						47. Other Violations		

Received by: (signature) [Signature]	Print: D. THAYIN	Title: Person In Charge/ Owner
Inspected by: (signature) [Signature]	Print: D. THAYIN	Business Email:

Retail Food Establishment Inspection Report

[illegible]

Retail Food Establishment Inspection Report

Date: 11/20/22		Time in:		Time out:		License/Permit #		Est. Type		Risk Category 2		Page 1 of 2	
Purpose of Inspection: 1-Compliance		2-Routine		3-Field Investigation		4-Visit		5-Other		TOTAL/SCORE			
Establishment Name: MARCO'S PIZZA						Contact/Owner Name:				<input type="checkbox"/> Number of Repeat Violations: _____ <input type="checkbox"/> Number of Violations COS: _____		96	
Physical Address: 9708 BUSINESS Pkwy #100				City/County: Helena		Zip Code:		Phone:		Follow-up: Yes No (circle one)			

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Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days												
Compliance Status						Compliance Status						
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS		
					Time and Temperature for Food Safety (F = degrees Fahrenheit)							Employee Health
					1. Proper cooling time and temperature							12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
					2. Proper Cold Holding temperature(41°F/ 45°F)							13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
					3. Proper Hot Holding temperature(135°F)							Preventing Contamination by Hands
					4. Proper cooking time and temperature							14. Hands cleaned and properly washed/ Gloves used properly
					5. Proper reheating procedure for hot holding (165°F in 2 Hours)							15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y,N)
					6. Time as a Public Health Control; procedures & records							Highly Susceptible Populations
					Approved Source							16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							Chemicals
					8. Food Received at proper temperature							17. Food additives; approved and properly stored; Washing Fruits & Vegetables
					Protection from Contamination							18. Toxic substances properly identified, stored and used
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ Plumbing
					10. Food contact surfaces and Returnables : Cleaned and Sanitized at _____ ppm/temperature							19. Water from approved source; Plumbing installed; proper backflow device
					11. Proper disposition of returned, previously served or reconditioned							20. Approved Sewage/Wastewater Disposal System, proper disposal

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days												
Compliance Status						Compliance Status						
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS		
					Demonstration of Knowledge/ Personnel							Food Temperature Control/ Identification
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)							27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
					22. Food Handler/ no unauthorized persons/ personnel							28. Proper Date Marking and disposition
					Safe Water, Recordkeeping and Food Package Labeling							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
					23. Hot and Cold Water available; adequate pressure, safe							Permit Requirement, Prerequisite for Operation
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled							30. Food Establishment Permit (Current & Valid)
					Conformance with Approved Procedures							Utensils, Equipment, and Vending
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions							31. Adequate handwashing facilities: Accessible and properly supplied used
					Consumer Advisory							32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
					26. Posting of Consumer Advisories; raw or undercooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label							33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First												
Compliance Status						Compliance Status						
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS		
					Prevention of Food Contamination							Food Identification
					34. No Evidence of Insect contamination, rodent/other animals							41. Original container labeling (Bulk Food)
					35. Personal Cleanliness/eating, drinking or tobacco use							Physical Facilities
					36. Wiping Cloths; properly used and stored							42. Non-Food Contact surfaces clean
					37. Environmental contamination							43. Adequate ventilation and lighting; designated areas used
					38. Approved thawing method							44. Garbage and Refuse properly disposed; facilities maintained
					Proper Use of Utensils							45. Physical facilities installed, maintained, and clean Map
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used							46. Toilet Facilities; properly constructed, supplied, and clean
					40. Single-service & single-use articles; properly stored and used							47. Other Violations

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Retail Food Establishment Inspection Report

Establishment Name: MARCO'S PIZZAS	Physical Address: 9708 BUSINESS PKY	# 100	City/State: HAWAII	License/Permit #	Page of 2/2
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:				
	JOINT ROUTINE INSPECTION AND COMPLAINT INVESTIGATION				
31	POSTERS FOUND IN REAR HANDSINK. NO HANDWRASH AVAILABLE AT SIGN				
34	1 LIVE GERMAN COCKROACH FOUND BAKING POSTER AT PIZZA OVEN SCANNED INSECT PREVENTS FOUND AT FLOOR CORNERS. MINOR DEBRIS BEHIND OTHER WALL POSTERS				
45	MOP STAIN WITH HWM ON FLOOR - HAVE TO TRY AS SOON				
	COMPLAINT INVESTIGATION				
	MINOR LIVE ACTIVITY FOUND AS PER ABOVE VIOLATION. SANITATION ON STORE IS GOOD BUT NUMEROUS POSTERS AND HANDWRASH ATTACHED TO WALLS PROVIDE NUMEROUS POTENTIAL GERMAN COCKROACH NESTING AREAS. THESE SHOULD BE SEALED (CAULKED) TO PREVENT INSECT ACCESS OR MAKE EASILY REMOVABLE TO FACILITATE CLEANING				
	COMPLAINT MAINTAINED UNTIL NEXT ROUTINE INSPECTION (6 MONTHS)				
Received by: (signature) <i>[Signature]</i>		Print: <i>[Signature]</i>		Title: Person In Charge/ Owner	
Inspected by: (signature) <i>D. THAYER</i>		Print: <i>D. THAYER</i>		Samples: Y N # collected	

Retail Food Establishment Inspection Report

Date: 11/18/23	Time in:	Time out:	License/Permit #	Est. Type	Risk Category	Page 1 of 2
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other						
Establishment Name: SONIC		Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		95
Physical Address: 12405 Bandera RD		City/County: Helotes		Zip Code: 78023 Phone: _____ Follow-up: Yes <input type="checkbox"/> No <input type="checkbox"/> (circle one)		

Compliance Status: OUT = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation
 Mark the appropriate points in the OUT box for each numbered item Mark ✓ a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk * in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days					
Compliance Status					
OUT	IN	NO	NA	COS	
Time and Temperature for Food Safety (F = degrees Fahrenheit)					
					1. Proper cooling time and temperature
					2. Proper Cold Holding temperature (41°F/ 45°F)
					3. Proper Hot Holding temperature (135°F)
					4. Proper cooking time and temperature
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					6. Time as a Public Health Control; procedures & records Approved Source
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction
					8. Food Received at proper temperature
Protection from Contamination					
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting
					10. Food contact surfaces and Returnables; Cleaned and Sanitized at _____ ppm/temperature
					11. Proper disposition of returned, previously served or reconditioned
Employee Health					
					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
Preventing Contamination by Hands					
					14. Hands cleaned and properly washed/ Gloves used properly
					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)
Highly Susceptible Populations					
					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
Chemicals					
					17. Food additives; approved and properly stored; Washing Fruits & Vegetables
					18. Toxic substances properly identified, stored and used
Water/ Plumbing					
					19. Water from approved source; Plumbing installed; proper backflow device
					20. Approved Sewage/Wastewater Disposal System, proper disposal

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days					
Compliance Status					
OUT	IN	NO	NA	COS	
Demonstration of Knowledge/ Personnel					
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)
					22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling
					23. Hot and Cold Water available; adequate pressure, safe
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled
Conformance with Approved Procedures					
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions
Consumer Advisory					
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label
Food Temperature Control/ Identification					
					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
					28. Proper Date Marking and disposition
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Permit Requirement, Prerequisite for Operation					
					30. Food Establishment Permit (Current & Valid) 5/31/23
Utensils, Equipment, and Vending					
					31. Adequate handwashing facilities: Accessible and properly supplied, used
					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First					
Compliance Status					
OUT	IN	NO	NA	COS	
Prevention of Food Contamination					
					34. No Evidence of insect contamination, rodent/other animals
					35. Personal Cleanliness/eating, drinking or tobacco use
					36. Wiping Cloths; properly used and stored
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Proper Use of Utensils					
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Food Identification					
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					45. Physical facilities installed, maintained, and clean
					46. Toilet Facilities; properly constructed, supplied, and clean
					47. Other Violations

Received by: Amber Pace	Print: Amber Pace	Title: Person In Charge/ Owner
Inspected by: Sean Gilbert	Print: Sean Gilbert	Business Email:

Retail Food Establishment Inspection Report

[illegible]

Retail Food Establishment Inspection Report

Date: 11/20/22		Time in:		Time out:		License/Permit #		Est. Type		Risk Category 2		Page 1 of 1																																																																																																																																																																																					
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Retail Food Establishment Inspection Report

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Retail Food Establishment Inspection Report

Date: 11/18/22

Time in:

Time out:

License/Permit #

Est. Type

Risk Category

Page 1 of 2

Purpose of Inspection: 1-Compliance 2-Routine 3-Field Investigation 4-Visit 5-Other

Establishment Name: Wine 101

Contact/Owner Name:

* Number of Repeat Violations:

* Number of Violations COS:

TOTAL/SCORE: 99

Physical Address: 14743 Old Bondage LA

City/County: Helotes

Zip Code: 78023

Phone:

Follow-up: Yes No (circle one)

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation

Mark the appropriate points in the OUT box for each numbered item Mark ✓ a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk * in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status

OUT

IN

NO

NA

COS

Time and Temperature for Food Safety (F = degrees Fahrenheit)

1. Proper cooling time and temperature

2. Proper Cold Holding temperature (41°F/45°F)

3. Proper Hot Holding temperature (135°F)

4. Proper cooking time and temperature

5. Proper reheating procedure for hot holding (165°F in 2 Hours)

6. Time as a Public Health Control; procedures & records Approved Source

7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction

8. Food Received at proper temperature

9. Food Separated & protected, prevented during food preparation, storage, display, and tasting

10. Food contact surfaces and Returnables; Cleaned and Sanitized at ppm/temperature

11. Proper disposition of returned, previously served or reconditioned

Compliance Status

OUT

IN

NO

NA

COS

Employee Health

12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting

13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth

14. Hands cleaned and properly washed/ Gloves used properly

15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)

16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required

17. Food additives; approved and properly stored; Washing Fruits & Vegetables

18. Toxic substances properly identified, stored and used

19. Water from approved source; Plumbing installed; proper backflow device

20. Approved Sewage/Wastewater Disposal System, proper disposal

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status

OUT

IN

NO

NA

COS

Demonstration of Knowledge/ Personnel

21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)

22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling

23. Hot and Cold Water available; adequate pressure, safe

24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled

25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions

26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label

Compliance Status

OUT

IN

NO

NA

COS

Food Temperature Control/ Identification -

27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature

28. Proper Date Marking and disposition

29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips

30. Food Establishment Permit (Current & Valid) 5/31/23

31. Adequate handwashing facilities: Accessible and properly supplied, used

32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used

33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status

OUT

IN

NO

NA

COS

Prevention of Food Contamination

34. No Evidence of Insect contamination, rodent/other animals

35. Personal Cleanliness/eating, drinking or tobacco use

36. Wiping Cloths; properly used and stored

37. Environmental contamination

38. Approved thawing method

39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used

40. Single-service & single-use articles; properly stored and used

Compliance Status

OUT

IN

NO

NA

COS

Food Identification

41. Original container labeling (Bulk Food)

42. Non-Food Contact surfaces clean

43. Adequate ventilation and lighting; designated areas used

44. Garbage and Refuse properly disposed; facilities maintained

45. Physical facilities installed, maintained, and clean

46. Toilet Facilities; properly constructed, supplied, and clean

47. Other Violations

Received by: (signature)

Inspected by: (signature)

Print: Sonia Rodrite

Print: Sean Gilbert

Title: Person In Charge/ Owner

Business Email: General Mgr.

47.) Post most current food permit, 1st/current health report, & at least one employee's Food Managers Certificate

Retail Food Establishment Inspection Report

Establishment Name: Wine 101	Physical Address: 14743 Old Bandera RD	City/State: Helotes	License/Permit #	Page 2 of 2
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OBSERVATIONS AND CORRECTIVE ACTIONS	
1. The first observation was that the data was not accurate. The corrective action was to re-check the data and ensure it was correct.	
2. The second observation was that the data was not complete. The corrective action was to ensure all data was collected and entered.	
3. The third observation was that the data was not consistent. The corrective action was to ensure all data was entered in the same format.	
4. The fourth observation was that the data was not clear. The corrective action was to ensure all data was entered in a clear and legible manner.	
5. The fifth observation was that the data was not secure. The corrective action was to ensure all data was stored in a secure location.	
6. The sixth observation was that the data was not accessible. The corrective action was to ensure all data was accessible to the relevant personnel.	
7. The seventh observation was that the data was not up-to-date. The corrective action was to ensure all data was updated in a timely manner.	
8. The eighth observation was that the data was not reliable. The corrective action was to ensure all data was entered accurately and without error.	
9. The ninth observation was that the data was not valid. The corrective action was to ensure all data was entered in a valid format.	
10. The tenth observation was that the data was not useful. The corrective action was to ensure all data was entered in a useful and meaningful manner.	

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