Texas Department of State Health Services
Retail Food Establishment Inspection Report

Date: 2/6/23	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: 96

Establishment Name: The Cracked Mug
Contact/Owner Name:
✱ Number of Repeat Violations: ____
✓ Number of Violations COS: ____
Physical Address: 14743 Old Bandera Rd
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*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
					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	
					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	

OUT	IN	NO	NA	COS	Employee Health	R
					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*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
					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/Buffet Plate)/ Allergen Label	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
					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) 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*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
					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	
					Proper Use of Utensils	
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
					40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
					41.Original container labeling (Bulk Food)	
					Physical Facilities	
					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) Donna Wells	**Print:** Donna Wells	**Title: Person In Charge/ Owner**
Inspected by: (signature) Sean Gilbert	**Print:** Sean Gilbert	**Business Email:**

Form EH-06 (Revised 09-2015)

Texas Department of State Health Services
Retail Food Establishment Inspection Report

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
The Cracked Mag	14743 Old Bandera Rd	Helotes		

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:
19	Handwashing sink will need to be repaired - currently the sink is not functioning properly. facility is aware of this issue & is in the process of trying to make necessary repairs.
42	Facility will need to ensure to post at least one Food Manager's Certificate visible to the general public.
	*** please send proof/receipt for repairs to the handwashing sink; repairs should be made w/in the next 30 days; if facility is having issues with trying to resolve this issue, please send an email requesting more time.

Received by: (signature) Donna Wells	Print: Donna Wells	Title: Person In Charge/ Owner
Inspected by: (signature) Sean Gilbert	Print: Sean Gilbert	Samples: Y N # collected

Form EH-06 (Revised 09-2015)

Texas Department of State Health Services
Retail Food Establishment Inspection Report

Date: 1/6/23	Time in:	Time out:	License/Permit #	Est. Type	Risk Category: 3	Page 1 of 3

Purpose of Inspection:		1-Compliance	✓	2-Routine		3-Field Investigation		4-Visit		5-Other	TOTAL SCORE
Establishment Name: La Casa Pasta	Contact/Owner Name:						* Number of Repeat Violations: ___ ✓ Number of Violations COS: ___				95
Physical Address: 12415 Bandera Rd	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*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
					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	
					Protection from Contamination	
					9. Food Separated & protected, prevented during food preparation, storage, display, and vending	
					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 100 ppm temperature	
					11. Proper disposition of returned, previously served or reconditioned	

OUT	IN	NO	NA	COS	Employee Health	R
					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*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
					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/Buffet Plate) Allergen Label	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
					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) 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*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
					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	
					Proper Use of Utensils	
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
					40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
					41. Original container labeling (Bulk Food)	
					Physical Facilities	
					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)	Print: Susan Hafey	Title: Person In Charge/ Owner
Inspected by: (signature)	Print: Sean Gilbert	Business Email:

Form: EH-06 (Revised 09-2023)

Texas Department of State Health Services
Retail Food Establishment Inspection Report

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
La Casa Pasta	12415 Bandera Rd.	Helotes		

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:
29	Ensure to always Keep chlorine chemical test strips readily available for employees.
38	Practice Approved thawing methods; Raw fish should be thawed under a Steady Stream of running water (70 degrees F); Raw, frozen fish should not be submerged in standing water to thaw.
45	General cleaning on ceiling tiles near vents due to dust accumulation observed (above cold hold units); ensure to clean vents due to dust and other soils present. replace ceiling tiles in bad repair (ones that have holes or one that have water damage to them); repair walkin freezer door since door is not flushed & shutting tightly.
47	Provide a handwashing sign for all handwashing sinks.

Received by: (signature) Susan Hafey	Print: Susan Hafey	Title: Person In Charge/ Owner
Inspected by: (signature) Sean Gilbert	Print: Sean Gilbert	Samples: Y N # collected

Form EH-06 (Revised 09-2015)

Texas Department of State Health Services
Retail Food Establishment Inspection Report

Date: 11/6/23	Time in:	Time out:	License/Permit #:	Est. Type	Risk Category: 3	Page 1 of 2
Purpose of Inspection: [ ] 1-Compliance [✓] 2-Routine [ ] 3-Field Investigation [ ] 4-Visit [ ] 5-Other						TOTAL/SCORE
Establishment Name: Dolang China Bistro	Contact/Owner Name:		* Number of Repeat Violations: ___ ✓ Number of Violations CDS: ___			92
Physical Address: 12411 Bandera Rd	City/County: Helotes	Zip Code: 78253	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 to 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 5 days*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
					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	
					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 100 ppm/temperature	
					11. Proper disposition of returned, previously served or reconditioned	

OUT	IN	NO	NA	COS	Employee Health	R
					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*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✓				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/Buffet Plate) Allergen Label	

OUT	IN	NO	NA	COS	Food Temperature Control/Identification	R
					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) 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*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
					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	
					Proper Use of Utensils	
					39. Utensils, equipment, & linens: properly used, stored, dried, & handled; In use utensils: properly used	
					40. Single-service & single-use articles: properly stored	

OUT	IN	NO	NA	COS	Food Identification	R
					41. Original container labeling (Bulk Food)	
					Physical Facilities	
					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) MClarkson	Print: Mya Clarkson	Title: Person In Charge/ Owner manager
Inspected by: (signature) Sean Gilbert	Print: Sean Gilbert	Business Email:

Form EH-06 (Revised 09-2015)

Texas Department of State Health Services
Retail Food Establishment Inspection Report

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
Oolong Chinese Bistro	12411 Bandera Rd	Helotes		

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:
22	Establishment will need to ensure all other employees, include waitstaff, obtain a minimum of a Food Handler's Certificate prior to next routine inspection.
31	Provide paper towels @ all handwashing sinks.
32	Establishment should discontinue using cardboard as a service to store equipment / spices / canned products / Etc; ~~use~~ all non-food contact surfaces should be easily cleanable.
35	Store all employee drinks away & below from food storage; ensure to cover employee drinks with a lid / protective covering.
47	Provide handwashing signs for all handwashing sinks.

Received by: (signature) M Clarkson	Print: Mya Clarkson	Title: Person In Charge/Owner Manager
Inspected by: (signature) Sean Gilbert	Print: Sean Gilbert	Samples: Y N # collected

Form EH-06 (Revised 09-2015)

Texas Department of State Health Services
Retail Food Establishment Inspection Report

Date: 1/6/23	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: Subway	Contact/Owner Name:	✱ Number of Repeat Violations: ___ ✓ Number of Violations COS: ___	95
Physical Address: 12550 Leslie RD	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)	R
					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	
					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	

Compliance Status: OUT	IN	NO	NA	COS	Employee Health	R
					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*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
					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/Buffet Plate)/ Allergen Label	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
					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 curb cleaning facility provided	

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

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
					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	
					Proper Use of Utensils	
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
					40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
					41.Original container labeling (Bulk Food)	
					Physical Facilities	
					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) Dominic Garcia	Print: Dominic Garcia	Title: Person In Charge/ Owner
Inspected by: (signature) Sean Gilbert	Print: Sean Gilbert	Business Email:

Form EH-06 (Revised 09-2015)

Texas Department of State Health Services
Retail Food Establishment Inspection Report

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
Subway	12550 Leslie Rd	Helotes		

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:
30	Food permit was not posted & could not be found during today's inspection; make sure to send proof of the food permit via email w/in 10 days.
31	Provide soap @ the front handwashing sink & paper towels @ the back handwashing sink.
47	Ensure to post the last health report, the current food permit, & at least one Food Manager's Certificate visible to the general public.

Received by: (signature) Dominic Garcia	**Print:** Dominic Garcia	**Title: Person In Charge/ Owner**
Inspected by: (signature) Sean Gilbert	**Print:** Sean Gilbert	Samples: Y N # collected

Form EH-06 (Revised 09-2015)

Texas Department of State Health Services
Retail Food Establishment Inspection Report

Date: 1/6/23	Time in:	Time out:	License/Permit #	Est. Type	Risk Category 2	Page 1 of 1

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

Establishment Name: Taco Bell	Contact/Owner Name:	✱ Number of Repeat Violations: ___ ✓ Number of Violations COS: ___	TOTAL/SCORE
Physical Address: 12360 Leslie Rd	City/County: Helotes	Zip Code: 78023	Phone:	Follow-up: Yes No (circle one)	100

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*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
					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	
					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	

OUT	IN	NO	NA	COS	Employee Health	R
					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*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
					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/Buffet Plate)/ Allergen Label	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
					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) 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*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
					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	
					Proper Use of Utensils	
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
					40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
					41.Original container labeling (Bulk Food)	
					Physical Facilities	
					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) Bryce Carroll	**Print:** Bryce Carroll	**Title: Person In Charge/ Owner**
Inspected by: (signature) Sean Gilbert	**Print:** Sean Gilbert	**Business Email:**

Form EH-06 (Revised 09-2015)

Texas Department of State Health Services
Retail Food Establishment Inspection Report

Date: 1/6/23	Time in:	Time out:	License/Permit #	Est. Type	Risk Category 2	Page 1 of 1

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

TOTAL/SCORE 98

Establishment Name: Dunkin Donuts
Contact/Owner Name:
✱ Number of Repeat Violations: ____
✓ Number of Violations COS: ____
Physical Address: 12423 Bandera Rd
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*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
					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	
					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	

OUT	IN	NO	NA	COS	Employee Health	R
					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*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
					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/Buffet Plate)/ Allergen Label	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
					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 curb cleaning facility provided	

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

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
					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	
					Proper Use of Utensils	
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
					40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
					41.Original container labeling (Bulk Food)	
					Physical Facilities	
					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) Khalil Sonoupen	**Print:** Khalil Sonoupen	**Title: Person In Charge/ Owner** GW
Inspected by: (signature) Sean M	**Print:** Sean Gilbert	**Business Email:**

Form EH-06 (Revised 09-2015)

30) Food permit was not posted & couldn't be found during today's inspection; ensure to send proof of food permit via email w/in 10 days.

Retail Food Establishment Inspection Report

Date: 1/4/23	Time in:	Time out:	License/Permit #	Est. Type	Risk Category 2	Page 1 of 1

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

Establishment Name: TEXAS GROUNDS COFFEE

Contact/Owner Name:

O Number of Repeat Violations: ____
☐ Number of Violations COS: ____

TOTAL/SCORE: 99

Physical Address: 14359 OLD BANDERA RD

City/County: HELOTES

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 'O' 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	**Time and Temperature for Food Safety** (F = degrees Fahrenheit)		OUT	IN	NO	NA	COS	**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*

OUT	IN	NO	NA	COS	**Demonstration of Knowledge/ Personnel**	R	OUT	IN	NO	NA	COS	**Food Temperature Control/ Identification**	R
					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 move to front of refrigerator	
					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/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*

OUT	IN	NO	NA	COS	**Prevention of Food Contamination**	R	OUT	IN	NO	NA	COS	**Food Identification**	R
					34. No Evidence of Insect contamination, rodent/other animals							41.Original container labeling (Bulk Food)	
✓					35. Personal Cleanliness/eating, drinking or tobacco use ON							**Physical Facilities**	
					36. Wiping Cloths; properly used and stored ICE MACHINE							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: (signature)	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) D. Thayer RS	Print: D. THAYER	Business Email:

Form EH-06 (Revised 09-2015)

Texas Department of State Health Services
Retail Food Establishment Inspection Report

Date: 1/6/23	Time in:	Time out:	License/Permit #	Est. Type	Risk Category 3	Page 1 of 2

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

Establishment Name: Bill Millers	Contact/Owner Name:	✱ Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	TOTAL/SCORE 95
Physical Address: 12705 Bandera Rd.	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*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
					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	
					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	

OUT	IN	NO	NA	COS	Employee Health	R
					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*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
					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/Buffet Plate)/ Allergen Label	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
					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 curb cleaning facility provided	

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

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
					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	
					Proper Use of Utensils	
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
					40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
					41.Original container labeling (Bulk Food)	
					Physical Facilities	
					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)	**Print:** Sean Jimenez	**Title: Person In Charge/ Owner**
Inspected by: (signature) Sean Gilbert	**Print:** Sean Gilbert	**Business Email:**

Form EH-06 (Revised 09-2015)

Texas Department of State Health Services
Retail Food Establishment Inspection Report

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
Bill Millers	12705 Bandera Rd.	Helotes		

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:
30	Food permit could not be located & was not posted in a visible area; ensure to send proof of current Food permit w/in 10 days.
31	Do not use handwashing sink as a dump sink for food; use only for handwashing.
47	Ensure to provide handwashing signs for all handwashing sinks; make sure to post @ least one Food Managers Certificate in view to the general public; Correct prior to next inspection.

Received by: (signature)	Print: Sean Jimenez	Title: Person In Charge/ Owner
Inspected by: (signature)	Print: Sean Gilbert	Samples: Y N # collected

Form EH-06 (Revised 09-2015)

Texas Department of State Health Services
Retail Food Establishment Inspection Report

Date: 1/6/23	Time in:	Time out:	License/Permit #	Est. Type	Risk Category 1A	Page 1 of 1

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

TOTAL/SCORE 100

Establishment Name: Little Cherub Childcare Center

Contact/Owner Name:

✱ Number of Repeat Violations: ____
✓ Number of Violations COS: ____

Physical Address: 12840 N FM 1560

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*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
					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	
					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	

OUT	IN	NO	NA	COS	Employee Health	R
					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*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
					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/Buffet Plate)/ Allergen Label	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
					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) 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*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
					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	
					Proper Use of Utensils	
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
					40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
					41.Original container labeling (Bulk Food)	
					Physical Facilities	
					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) M. Pallavi	**Print:** PALLAVI PADALA	**Title: Person In Charge/ Owner**
Inspected by: (signature) Sean Gilbert	**Print:** Sean Gilbert	**Business Email:**

Form EH-06 (Revised 09-2015)