



Texas Department of State Health Services Retail Food Establishment Inspection Report

Date: 3/10/23	Time in:	Time out:	License/Permit #	Est. Type	Risk Category: 3	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			TOTAL/SCORE			100

Establishment Name: Mary's Tacos in Helotes LLC		Contact/Owner Name:		* Number of Repeat Violations: —		100
Physical Address: 13439 Bandera Rd		City/County: Helotes		✓ Number of Violations COS: —		
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					R
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(125°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
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					R
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/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
					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
Permit Requirement, Prerequisite for Operation					
					30. Food Establishment Permit (Current & Valid) Exp: 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					R
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
Food Identification					
					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: <i>[Signature]</i>	Print: Gilbert Villanueva	Title: Person In Charge/ Owner
Inspected by: <i>[Signature]</i>	Print: Sean Gilbert	Business Email:



Texas Department of State Health Services
Retail Food Establishment Inspection Report

Establishment Name: E1 Rodeo Mexican Grill	Physical Address: 12932 Bandera Rd.	City/State: Helotes	License/Permit #	Page 2 of 2
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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:
21	Establishment will need to ensure that at least one employee has obtained a Food Manager's Certificate & be physically present during all hours of operation.
28	Provide proper date marking for all prepared, refrigerated, hazardous foods kept at facility for more than 24 hours, with a consume by/expiration date.
29	Provide chlorine chemical test strips prior to next inspection
35	Ensure to keep all employee drinks covered with a lid; establishment should also ensure that employees eat outside of the kitchen area.
37	Make sure to store containers of diced potatoes w/in walk in cooler at least 6" off the ground; in addition, all prepared foods w/in several reach in coolers will need to be provided with covers/lids.
45	Ensure to keep personal belongings (cell phones/purses/etc.) in a designated area for employees.
47	Be sure to post at least one Food Manager's Certificate & the most current, numbered, graded health report in a conspicuous area to the public.
	*** Ensure that all other employees obtain a Food Handler's Certificate (employees that have been employed longer than 30 days) prior to next inspection.
	*** Repair sprout to handwashing sink in back (adjacent to hand sink)

Received by: <i>Bertha Montes</i> (signature)	Print: <i>Bertha Montes</i>	Title: Person In Charge/ Owner
Inspected by: <i>Sean Gilbert</i> (signature)	Print: <i>Sean Gilbert</i>	Samples: Y N # collected



Texas Department of State Health Services Retail Food Establishment Inspection Report

Date: 3/11/23	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		TOTAL SCORE: 97		* Number of Repeat Violations: 0			✓ Number of Violations COS: 0
Establishment Name: Ribs Barbecue		Contact/Owner Name:		Follow-up: Yes <input type="checkbox"/> No (circle one) <input type="checkbox"/>			
Physical Address: 12800 Bandera Rd		City/County: H. Jones	Zip Code: 78023	Phone:			

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Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days					
Compliance Status	Item	Description	Compliance Status	Item	Description
OUT	IN	NO	NA	COS	R
		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 Approved Source			Highly Susceptible Populations
		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
		8. Food Received at proper temperature			Chemicals
		Protection from Contamination			17. Food additives; approved and properly stored; Washing Fruits & Vegetables
		9. Food Separated & protected, prevented during food preparation, storage, display, and tasting			18. Toxic substances properly identified, stored and used
		10. Food contact surfaces and Returnables; Cleaned and Sanitized at ppm/temperature			Water/ Plumbing
		11. Proper disposition of returned, previously served or reconditioned			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	Item	Description	Compliance Status	Item	Description
OUT	IN	NO	NA	COS	R
		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 Operating
		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 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	Item	Description	Compliance Status	Item	Description
OUT	IN	NO	NA	COS	R
		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: (signature) [Signature]	Print: Edward Pios	Title: Person In Charge/ Owner
Inspected by: (signature) [Signature]	Print: Sean Gilbert	Business Email:

Form EH-06 (Revised 09-2015)

21.) Ensure @ least one employee has a Food Managers Certificate prior to next inspection.
 47.) Post most recent health report @ at least one food manager's Certificate visible to public.

