

Date	- 1		T		Time in: Time out: License/F	ermi	1#						Est. Type	Risk Category	Page I of .
-	3	11	1:	13	Time in: Time out:									~	TOTAL/SCORE
Pur	nosi	OOF	Ulma Ulma	-0	ion: 1. Compliance 2-Routine	T	T	3-Fi	eld	Invest	igatio		Visit	5-Other	TOTALISCORE
Esta	hlis	hm	ans	pec	tion: 1-Compliance 2-Routine Contact/Owner	Nam						sk Number of	f Repeat Violati	ions:	1
	BL.	10	ar	Nagg	Tagos in Helotes							✓ Number o	f Violations CO		100
Phys	rion	1 4	41	4	Giv/County		T	Zip	Cod	e:	Phone	01		follow-up: Yes	
1 my	sica.	13	agre	20	Bankson Rd City/County.		1.	TX	N	3			2		
		-		<u> </u>	pliance Status: Out = not in compliance IN = in compliance	. No	2	ont ob	corn	ed N	A = no	applicable COS =	corrected on sit	te R = repeat vio	olation
Mari	r the			Com	points in the OUT box for each numbered item Mark	· ^, s	che	ckmai	rk in	approp	riate b	ox for IN, NO, NA,	COS Mark	an asterisk * * in	appropriate box for R
	, till	c ap	prop	nate	Priority Items (3 Points) violation	s Re	ouir	e Im	med	iate C	огтес	tive Action not to	exceed 3 days		
Com	- 11 -		-2	_	Priority items (5 Foliats) Holands	7	-	Co	mpli	ance S	tatus				R
Con		N	N	C	Time and Temperature for Food Safety	R		0	1	N	(C		Empley	yee Health	
U			Α	0	(F = degrees Fahrenheit)			U	N	0 /	5				amen lavarage
-	+	-		S	Proper cooling time and temperature	-						12. Management	t, food employe	es and conditional	employees,
								Ш		_	-	knowledge, resp	Creetriction and	exclusion; No dis	charge from
					2. Proper Cold Holding temperature(41°F/ 45°F)							eyes, nose, and	mouth	a warmen y	
\vdash	-	_			(13/00)	+		H			_	Pr	overting Cont	amination by Han	ids
\vdash	+	-			Proper Hot Holding temperature(125%) Proper cooking time and temperature	+		\vdash				14 Hands clean	ed and properly	washed/ Gloves u	ised properly
\vdash	+	-	-	-	Proper reheating procedure for hot holding (165°F in 2)	+		\Box			1	15 No have hand	d contact with r	eady to eat foods of	r approveu
					Hours)							alternate method	properly follow	wed (APPROVED	1 1 1
					6. Time as a Public Health Control; procedures & records			L-			_	16 Pastonrized (Goods used: prol	hibited food not off	fered
					Approved Source							Pasteurized eggs	used when req	uired	
-	_	_		_	7. Food and ice obtained from approved source; Food in	+		H							
					good condition, safe, and unadulterated; parasite								Che	emicals	
					destruction			L.			_			nd properly stored;	Washing Fruits
					8. Food Received at proper temperature							& Vegetables	es; approved an	ia property storea,	Washing From
						+		H	-	-	+	18 Toxic substa	nces properly io	dentified, stored an	d used
-	_		7		Protection from Contamination	+		H				10. TOXIC DECOM	Water/	Plumbing	
					Food Separated & protected, prevented during food preparation, storage, display, and tasting										
\vdash	-				10. Food contact surfaces and Returnables; Cleaned and									e; Plumbing installe	ed; proper
					Sanitized at ppm/temperature	_		Н	_	+	+	backflow device	wana/Wasterva	ter Disposal Syster	m. proper
					11. Proper disposition of returned, previously served or							disposal	wage wastewa	ici Disposai Oysiai	an, proper
					Priority Foundation Items (2 P	-1		- F		Danni	a Co	ASSESSMENT OF THE PARTY OF THE	ithin 10 days		
					Priority Foundation Items (2 F			osam	uns						
										NI	C				R
0	I N	N O	N A	C	Demonstration of Knowledge/ Personnel	R		U		N I	C			Control/ Identific	
					Demonstration of Knowledge/ Personnel			0	1	NI	C	Food	Temperature		ation "
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Di O	19:	1	2	3	Time in:	Time out:	License/I	Permi	it#						Est, Type Risk Category Page of
Pu	rpo	se o	f In	spec	tion: 1-Comp	liance	2-Routine	Taxas a		3-Fi	eld	Inve	stiga	tio	n 4-Visit 5-Other TOTAL/SCORE
		isha	ent	Nan		(Contact/Owner	Nam	COT'S .						* Number of Repeat Violations: Number of Violations COS:
Ph	ysic	al A	ddr	22	Bondera ed	City/0	County:		1	Zip (Cod	7	Pho	one	Follow-up: Yes No (circle one)
Ma	rk ti	he ar	prop	Com		ot in compliance II	N = in complianc	e No	O = 1	not ob	servi	ed ?	NA =	not	applicable COS = corrected on site R = repeat violation ox for IN, NO, NA, COS Mark an asterisk ' * ' in appropriate box for R
									_						ive Action not to exceed 3 days
Co	mpli	N	Sta	tus								ance			R
U	N	0		0 5	(F = de	perature for Food egrees Fahrenheit)		R		U T	N	O	A	C O S	Employee Health
					Proper cooling time a	and temperature	* ;	1							12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
					2. Proper Cold Holding	temperature(41°F/	45°F)								Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
\vdash	_			_	3. Proper Hot Holding to						_				Preventing Contamination by Hands
					 Proper cooking time : Proper reheating proc 		ne (165°F in ?	+		\vdash	-	+	+	-	Hands cleaned and properly washed/ Gloves used properly No bare hand contact with ready to eat foods or approved
					Hours)	Total Control of the	ag (105 1 m2								alternate method properly followed (APPROVED Y N)
H					6. Time as a Public Hea		ures & records	-					_	-	Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered
					App	proved Source									Pasteurized eggs used when required
		THE REAL PROPERTY.			 Food and ice obtained good condition, safe, an destruction 										Chemicals
		- P			8. Food Received at pro	per temperature		T		T		T	T	1	17. Food additives; approved and properly stored; Washing Fruits & Vegetables
					Protection	from Contaminat	ion						1		18. Toxic substances properly identified, stored and used
					9. Food Separated & pro		luring food								Water/ Plumbing
					preparation, storage, dis 10. Food contact surface		Cleaned and			T.	Т	T	T	1	19. Water from approved source; Plumbing installed; proper
			1		Sanitized at 100	ppm/temperature			8			-			backflow device
					 Proper disposition or reconditioned 	f returned, previous	ly served or						1		20. Approved Sewage/Wastewater Disposal System, proper disposal
200	4	Tu.	1	-		ority Foundatio	n Items (2 Pe	oints) vi	olatio	ns I	Requ	ire (Cor	rective Action within 10 days
O U T	I N	N O	N A	C O S		of Knowledge/ Pe		R		0	N	N	N A	C O S	Food Temperature Control/ Identification *-
V					 Person in charge pre and perform duties/ Cert 						,			1	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
					22. Food Handler/ no un			-		И	-	-	- 11	1	28. Proper Date Marking and disposition
					Safe Water, Recor	Labeling	d Package			N			1		29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
				2	23. Hot and Cold Water		pressure, safe								Permit Requirement, Prerequisite for Operation
					24. Required records ava destruction); Packaged I		ags; parasite								30. Food Establishment Permit (Current & Valid) Exp 5/31/23
						ith Approved Pro		9				1110			Utensils, Equipment, and Vending
					 Compliance with Va HACCP plan; Variance processing methods; man 	obtained for special	lized	-							31. Adequate handwashing facilities: Accessible and properly supplied, used
						umer Advisory									32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
					26. Posting of Consumer foods (Disclosure/Remin										33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided
1		100	100	100				Acti	on	Not to	Ex	ceed	90	Day	es or Next Inspection , Whichever Comes First
O U	I N	O N	N A	0 5	Prevention of	Food Contamina	tion	R			I N		A	0 5	Food Identification R
	1			3	34. No Evidence of Inseconimals	ct contamination, re	dent/other				1	1	1	1	41.Original container labeling (Bulk Food)
V				V	35. Personal Cleanliness								1	1	Physical Facilities
1		-	-	V	 Wiping Cloths; prope Environmental contact 		l	\vdash			-	+	-	+	42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used
-	+	+	+	-	38. Approved thawing m					-	1	1	-	1	44. Garbage and Refuse properly disposed; facilities maintained
					Proper	Use of Utensils				V			V	1	45. Physical facilities installed, maintained, and clean
					39. Utensils, equipment, dried, & handled/ In use						,				46. Toilet Facilities; properly constructed, supplied, and clean
+	+	1	1	1	40. Single-service & sing			\Box		V	1	1	1	1	47. Other Violations
Re	_	ad h	27	7	and used	~~ .			Pr	int*	7		//		ATitle: Person In Charge/ Owner
			9.	lo .	Jackla a	VVIAL	01	1		THE PERSON NAMED IN	1	n s	10	1	A V WOTE
-	natur		_	1	restha	11/017	0	_		int.	4	O.C.	17	<u>u</u>	Monte Prite: Person In Charge/ Owner Silbert Business Email:



Establish	ment Name: Rodeo Mixican Gri	Physical 1	Address: Bandera Rd.	City/State: Helok	License/Permit #	Page Z of C
			TEMPERATURE OBSE	RVATIONS		
Item/Loc	ation	Town	Item/Location	Temp	Item/Location	Temp
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		0	BSERVATIONS AND CORR	ECTIVE ACTIO	NS	
Item Number	AN INSPECTION OF YOUR ENOTED BELOW:				ECTED TO THE CONDITIONS OBSE	ERVED AND
21	Establishment u	will Wee	ed to ensure that	at least &	one employee has o	blained a
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28	Provide prope	r date	marking for all p	repared, re	frigerated hozardo	us toods
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	aute.					
29	Donide chlorie	e che	wical test strips	Dix to NI	with a lid; estab	
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Inspected	lbv: C M. /		Print:		11.00	
(signature)	- 2. / / / /	1	Stan C	ribert	Samples: Y N # co	ollected
Form EH-06	(Revised 09-2015)					



Dat	i.		12	2	Time in:	Time out:	License/Po	ermi	t#						Est. Type	Risk Category	Page 1 of
<u>ب</u>	4	0	1	2												5-Other	TOTAL/SCORE
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			pa capa	Marc											ve Action not to exceed 3 day		
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0	I	N	N	C	Time and Ten	nperature for Foo	d Safety	R		0	I	N	N	C		TT lel-	R
T	N	0	A	0		egrees Fahrenheit)				T	N	0	^	5		yee Health	
					1. Proper cooling time:		1	-		Ħ	\neg	\top	\neg		12. Management, food employs	ces and conditional	employees;
+	-	-	_	_						\vdash	-	4	-	-	knowledge, responsibilities, an 13. Proper use of restriction and	d reporting	charge from
					2. Proper Cold Holding	temperature(41°F	/ 45°F)						- 1		eyes, nose, and mouth	d exclusion, No dis-	Charge Hom
					3. Proper Hot Holding	temperature(135°F)	\vdash		-	_		_	\forall	Preventing Cont	amination by Han	ds
					4. Proper cooking time										14. Hands cleaned and properly	y washed/ Gloves u	sed properly
					5. Proper reheating pro	cedure for hot hole	ling (165°F in 2			П					15. No bare hand contact with t	ready to eat foods or	r approved
\dashv	-		-	-	Hours)	11.6 . 1	1 D	-		\vdash	_			-	alternate method properly follo	otible Populations	1 N
					6. Time as a Public He	proved Source	dures & records	-		\vdash	1			_	16. Pasteurized foods used; pro		ered
					O.F.	proved Source									Pasteurized eggs used when rec		
					7. Food and ice obtained												
					good condition, safe, a	nd unadulterated; j	parasite								Ch	emicals	
					8. Food Received at pr	oper lemperature		+		\vdash		Т	T	+	17. Food additives; approved as	nd properly stored:	Washing Fruits
					or a cool received at par	орет тетрегать									& Vegetables		
						n from Contamin									18. Toxic substances properly i		d used
					Food Separated & pr		during food								Water	Plumbing	
	-		-		preparation, storage, di 10. Food contact surface		s · Cleaned and	\vdash	-	\vdash			1	+	19. Water from approved source	e Phymhine installe	rd: nroner
V			-	V		ppm/temperature	3 , Cicarco and								backflow device	4, I minoring mount	a, proper
					11. Proper disposition		usly served or		1	П					20. Approved Sewage/Wastew:	ater Disposal System	n, proper
\vdash	_				reconditioned			_	_		_	_	_	_	disposal		
					Pri	iority Foundat	ion Items (2 Po	_		_	_	-	_	_	rective Action within 10 days		
0	I N	N	A	C	Demonstratio	n of Knowledge/ I	Personnel	R			I N		N A	C	Food Temperature	Control/ Identifie	ation " R
T		Ů		5				-	-	T		_		5	1		
					21. Person in charge pr										 Proper cooling method used Maintain Product Temperature 		juate to
\vdash	_		-		and perform duties/ Ce 22. Food Handler/ no u				1	V	4	\rightarrow	-	1	28. Proper Date Marking and d		
						ordkeeping and F	_	\vdash	1						29. Thermometers provided, ac		ed; Chemical/
		_	_			Labeling		_	1					_	Thermal test strips		
					23. Hot and Cold Water	r available; adequ	ate pressure, safe			L					Permit Requirement,	Prerequisite for O	peration
					24. Required records a		k tags; parasite								30. Food Establishment Perm	it (Current & Valid	SP= /21/22
H	_			Н	destruction); Packaged			-	+	\vdash				-			
-			_			with Approved P		+	+	\vdash	-	-		-	Utensus, Equip	ment, and Vendin	5
					 Compliance with V HACCP plan; Variance 								- 1		31. Adequate handwashing faci	ilities: Accessible at	nd properly
					processing methods; m										supplied, used		
					Con	sumer Advisory									32. Food and Non-food Contac		, property
\vdash					26 Paris - 66		or under cooled	\vdash	+	\vdash	-	-	+	-	designed, constructed, and used		
					 Posting of Consum foods (Disclosure/Rem 										 Warewashing Facilities; ins Service sink or curb cleaning fr 		uscu
								Act	tion	Not t	to F	xcee	1 90	Da	ys or Next Inspection , Which		
0	1	N	N	C				R	-	0	1	N	N.	C			R
U	N	0	A	0	Prevention	of Food Contami	nation			U	N	0	A	5	Food Id	lentification	
17				3	34. No Evidence of Ins	sect contamination	rodent/other	\top	1	H			\neg		41.Original container labeling	(Bulk Food)	
V	/				unimals	,		_	1	Ш							
V				V	35. Personal Cleanline			-	-	-		-	-	-		al Facilities	
1	/	-	-	1	 Wiping Cloths; pro Environmental con 		red	+	-	H	-	+	-	-	 Non-Food Contact surfaces Adequate ventilation and li 		reas need
1				Y	38. Approved thawing			-	1	H	-	+	+	+	44. Garbage and Refuse proper		
		-				er Use of Utensils	i								45. Physical facilities installed,		
					39. Utensils, equipmen	it, A inens; proper	ly used, stored,		1	П					46. Toilet Facilities; properly c	onstructed, supplied	i, and clean
\vdash		-	-		dried, & handled In u			-	-	H		-	-	-	47 Other Violation		
					40. Single-service & si and used	ingle-useurficies; I	roperty stored			V					47. Other Violations		
R	cei	ved	bv:		11	1111			P	rint:	_			,	1111 (1)	Title: Person In	Charge/ Owner
	gnat		-7.		1	h~ X			1			m	X	>	Mar		5- 0
	-	cted	by:	<			0		P	rint:	<		0		1011.0	Business Email:	
	gnat	_			Jack 1	4					_	224	20	Y	Colper		
For	n E	H-06	(Re	vised	09-2015)												

[大明		s Department of State H Food Establishment Ins				22
Establishment Name: Me	Fi Gra Physical Addr St. 15/3	- //	City/State:	وط	License/Permit #	Page _ol_
Itema	31.	TEMPERATURE OBSER	VATIONS			Temp
Item/Location	Temp It	tem/Location	Temp	Item/Locat	ion	
	remp 11	tem/Location	Temp	110000		
Item AND DESCRIPTION	OBSE	ERVATIONS AND CORRECT	CTIVE ACTIO	ONS		- AND
Numb AN INSPECTION OF V	OUR ESTABLISHMENT	HAS BEEN MADE. YOUR ATT	ENTION IS DIR	ECTED TO TH	IE CONDITIONS OBSE	RVED AND
. BELOW:						
10 Large T	a Mach	has some mis	12/5/20	0 6 1	do + Will N	eed
+ 10010	1 1 1	. L . 10- C 1	ia join	- Duri	Stand & S	laht/touch
15 of Clea	all to half	o keep this tood	contact:	surface	CIEGN 10 -	1 1
11 additio	N Soda qu	NS Why box en	9 will a	oed to	be cleaned	QUE TO
9C Cumulate	1/5 20 0 000	Jun 5001				
10 Rid Sanid	30004 1621	aue seen	1	1 .	as ice de	toust
cia Sanis	12 mg bucker	had no bleach	nan y	m prope	- CONCENTE	a post or
pleach, o	ur byclot	had no bleach	observed	(Oron)	& awother	had
too Much (200 000).	ensure concer	frating	15 Ket.	001-102 Mas	00%
28 Pande	- PPG	ENSIGE CONCER	11	· Je a	1.	Loznakus
tonde i		piretion deter for	r all pr	epared,	refrigerated,	-46 (61000)
2 tods copt	LONGES H	new 24 hrs.	,	1 :		1
34 ENSWE X	2 44 80 100 178	gust issue S	en int	or are	E he other	greas Win
J. I. I.) votar unice	SMST BLUE S	EN IN	MI are	, ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	19/11
2- 19910	LADOW TO A	PAL MICHAL				
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are wear	us Some to	pe of hoir res	trainet	_		
37 K Sale	S C L	25 (1/3) lehi	t stool	2, 61	22 11 120	The count
777 1000	G COANZEONE	Food Manager!	LIN COL	1)61	234 6 017	the ground
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numbered,	araded he	a 1th reporting	15001 7	Do the A	6 6 DC	
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Received by:		Print: Luis)	11604	/	Title: Person In Charg	ge/ Owner
(signature) Inspected by:	1.10		Gilber	_		
(signature)	DV9	selin	0210es	/	Samples: Y N # co	ollected

Samples: Y N

(signature)
Inspected by:
(signature)
Form EH-06 (Revised 09-2015)



D	ile:	~ /	2	,	Time in:	Time out:	Licens	e/Perm	nit#						Est. Type Risk Category Page 1 of 1
	_				ction: 1-Comp	liance	2-Routing	T	7	2.1	Sold	Inv	estic	ratio	ion 4-Visit 5-Other TOTAL/SCORE
			nept			and the same of th	Contact/Own	No.	ne:	3-1	ICIU	AHY	csu,	Sati	* Number of Repeat Violations:
	(0	1	ZI,	(k's Cofe		Contact Gwa	Ct I ttu	.,						Number of Violations COS:
Pl	ysic	al.	Addr	eşs:	0 0	I City/	County:	Vien I		Zip	Co	de:	P	hon	e: Follow-up: Yes /
-		2	91	6	Bandera Ro). H	elotes			18	Co	23			No (circle one)
١				Cor	npliance Status: Out = n	ot in compliance	N = in complia	nce N	0	not e	bser	ved	NA	= no	ot applicable COS = corrected on site R = repeat violation box for IN, NO, NA, COS Mark an asterisk '* in appropriate box for R
M	irk i	the a	pproj	priate	points in the OUT box for										
C	mnl	iane	e Sta	tne	Prio	rity Items (3 Pe	oints) violati	ons Re	equi	THE OWNER WHEN		liance			ctive Action not to exceed 3 days
0	1	N	N	C	Time and Tem	perature for Food	d Safety	B	2	0	1	N	N	C	R
U	N	0	A	0		egrees Fahrenheit)	a Dairety		1	U		0	A	S	
	188				Proper cooling time a	nd temperature		11 :							12. Management, food employees and conditional employees;
		-	-	-	2. Proper Cold Holding	temporaturo(A1°E/	45°F)	+	+	-	-	\vdash		-	knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from
					a. Froper Cold Floraling	temperature(41 17	43.1,					-		-	cyes, nose, and mouth
-					3. Proper Hot Holding to										Preventing Contamination by Hands
		-		-	Proper cooking time : Proper reheating proc		ing (165°F in '	,	+	-			_	-	Hands cleaned and properly washed/ Gloves used properly No bare hand contact with ready to cat foods or approved
					Hours)		-								alternate method properly followed (APPROVED Y N)
-					6. Time as a Public Hea		lures & record	is						_	Highly Susceptible Populations
					App	proved Source			1	1					Restcurized foods used; prohibited food not offered Pastcurized eggs used when required
					7. Food and ice obtained				1	-	_			_	Tunedized eggs used when required
					good condition, safe, an	d unadulterated; pa	urasite		1	-					Chemicals
					8. Food Received at pro	per temperature		+	1						17. Food additives; approved and properly stored; Washing Fruits
															& Vegetables
-				1		from Contaminat		+	-	-					18. Toxic substances properly identified, stored and used
					Food Separated & propagation, storage, dis		during 100d		1	1					Water/ Plumbing
					10. Food contact surface		; Cleaned and		1						19. Water from approved source; Plumbing installed; proper
\vdash	_	-			Sanitized at 11. Proper disposition o	opm/temperature	chi carriad or	+	1						backflow device
					reconditioned	returned, previou	siy served or		-	18				-	20. Approved Sewage/Wastewater Disposal System, proper disposal
壁	ÇB6				Pric	ority Foundatio	on Items (2	Point	s) r	iolat	ions	Reg	aire	Cos	rrective Action within 10 days
O U	1 N	N O	N A	C		of Knowledge/ Po	Notice that the	R		0	1 N	N O	N	C	R
T		_		S			State of the state			T		U	A	S	Food Temperature Control/ Identification
				6	 Person in charge pre and perform duties/ Cert 			e,							27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
			100		22. Food Handler/ no un				1	H			1		28. Proper Date Marking and disposition
					Safe Water, Recor		od Package	30	1	П					29. Thermometers provided, accurate, and calibrated; Chemical/
				Mary.	23. Hot and Cold Water	Labeling	a measures and		-	H				-	Thermal test strips
	-				24. Required records ava			-	+	H		-	_		Permit Requirement, Prerequisite for Operation
					destruction); Packaged I		ings, parasne								30. Food Establishment Permit (Current & Valid Xp: 5/3//23
						ith Approved Pro									Utensils, Equipment, and Vending
					 Compliance with Va HACCP plan; Variance 								1		31. Adequate handwashing facilities: Accessible and properly
		5			processing methods; man										supplied, used
						umer Advisory									32. Food and Non-food Contact surfaces cleanable, properly
-		-	-	-	26. Posting of Consumer	Advisorios mu o	r ymdar analia	-	-	H				-	designed, constructed, and used
					foods (Disclosure/Remir				1						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided
		g e					Street, Square, or other Designation, or oth	-	ion	Not	to E	ccee	190	Da	ys or Next Inspection , Whichever Comes First
O U	I N	O N	N A	C		Food Contamina		R		O U	1	N	N	C	R
T		9	^	S			34 46			T	N	0	A	0 5	Food Identification
-	1		1	-	 No Evidence of Insection animals 	t contamination, re	odent/other				1		1		41.Original container labeling (Bulk Food)
1					35. Personal Cleanliness	cating, drinking or	tobacco use	+	1			1		-	Physical Facilities
1					36. Wiping Cloths; prope	rly used and stored		工	1		4				42. Non-Food Contact surfaces clean
-	-	-	-	-	37. Environmental contains and Approved they in a m			-	1		-		1	-	43. Adequate ventilation and lighting; designated areas used
1	_	_	_	-	38. Approved thawing m	Use of Utensils		+	1	\vdash	1		-		As Physical facilities properly disposed; facilities maintained Physical facilities installed, maintained, and clean
1	1	1	1	1	39. Utensils, equipment,	& linens; properly		1			1		1	25	46. Toilet Facilities; properly constructed, supplied, and clean
1	+	-	-	+	dried, & handled/ In use 40. Single-service & ing			+	1	1	-	-	1	-	
					and used	> usuaricies; pro	perly stored	1					1		47. Other Violations
Re	eive	ed b	y: -	_		1)	P	rint:	-	2	2	/	Title: Person In Charge/Owner
(sig	nutgr	(9		4							1	Q	2	De	1 blull Olivin
Ins (sign			in.	1	e 4 Mg	1			P	rint:	5	10	0	N	Business Email:
-			David	200	09-2015)	100			_	_	_	,	4	-	CILVERI

XX Make Sure to post @least one Food Manager's Certificate visible to the public.

Date:	,)	マニ	3		Time in:	Time out:	License/Pe							Est. Type	Risk Category	Pageof	_
rurp	se	DI II	nsp	ecn	on: 1-Coi	mpuance =	Z-Koutine	MINISTER ELE	3-11 3-17 1000 1000 1000 1000 1000 1000 1000 10	ieia i	inve	sng	atio	na quano bermando es como os estamos bareas	5-Utner	TUTAL/SCU	KŁ
Estab	lish	men	it N	ame -	:		Contact/Owner N	lame:						O Number of Repeat Violati Number of Violations CO		100	
Physi	cal	Add	dres	s:	BANSER	A City	County:		Zip	Code	e:	Ph	one		ollow-up: Yes lo (circle one)		
Morle	tha	200	C	Comp	oliance Status: Out	= not in compliance for each numbered ite	IN = in compliance	NO =	not ob	serve	d N	NA =	not a	applicable COS = corrected on site ox for IN, NO, NA, COS Mark	R = repeat vio		r R
Mark	the	арр	порі	late								_		ive Action not to exceed 3 days		арргоримо сол тол	78.1
Com		_							Ce	ompli	ance	Stat	us				
- 1			N A	C		Temperature for Fo = degrees Fahrenheit		R	U	N	N O	N A	C	Employ	ee Health	880 T	R
T	+	+	-	S		me and temperature	·)		T	-	+	+	S	12. Management, food employe		employees;	
	+	-	-	-	· · · · · · · · · · · · · · · · · · ·		E/ 450E)		\mathbb{H}	\vdash	\dashv	-	-	knowledge, responsibilities, and 13. Proper use of restriction and		charge from	
					2. Proper Cold Hole	ding temperature(41°	F/ 45°F)							eyes, nose, and mouth			
	\perp	\exists				ing temperature(135° time and temperature	F)	Gift.	- 12	1 1			-	Preventing Conta 14. Hands cleaned and properly	mination by Han	ds sed properly	\dashv
	+	+	77			procedure for hot ho	lding (165°F in 2	H			寸	\dashv		15 No hare hand contact with re	eady to eat foods or	rapproved	
	+	-			Hours)	Health Control; proc	redures & records	H			1			alternate method properly follow	tible Populations	Y_N_)	
		_	_		o. Time as a ruone	Approved Source	edures de records	++			- 1	T		16. Pasteurized foods used; proh	ibited food not off	ered	
-	1	-1			7 Food and ice al-	a la constanta de la constanta	source: Food in			Ш			+	Pasteurized eggs used when requ	nred		\dashv
						tained from approved fe, and unadulterated;						2 .			micals		
	1			T		at proper temperature								17. Food additives; approved an & Vegetables	d properly stored;	Washing Fruits	
Н				<u></u>	Prote	ction from Contami	nation				\exists			18. Toxic substances properly ic		d used	
	T		ions			& protected, prevente, e, display, and tasting								Water/	Plumbing		
						urfaces and Returnab ppm/temperature								19. Water from approved source backflow device			ξ. Ε
		1.1			11. Proper disposit reconditioned	ion of returned, prev	ously served or							 Approved Sewage/Wastewa disposal 	ter Disposal Syster	n, proper	
	_	_			reconditioned	Priority Founda	tion Items (2 Po	oints)	violat	tions	Reg	uire	Cor	rective Action within 10 days			
O U T	I N	N O	N A	C O S	Demonstr	ation of Knowledge		R	O U T	- SAME AND ADDRESS OF	N O	N A	C O S	Food Temperature	Control/ Identific	ation	R
			H.S		and perform duties	ge present, demonstra / Certified Food Man	ager (CFM)							27. Proper cooling method used Maintain Product Temperature		uate to	
		\Box				no unauthorized pers		++	-		\dashv			 Proper Date Marking and di Thermometers provided, according 		ted: Chemical/	
					Safe Water, I	Recordkeeping and l Labeling						-	égiv	Thermal test strips			
		Į.		la la l		Vater available; adeq		Ш		1 1				Permit Requirement, 1	Prerequisite for O	peration	
		T			24. Required record destruction); Packa	ds available (shellsto	ck tags; parasite			-				30. Food Establishment Perm	it (Current & Vali	d) 7/31/2	3
	1	1				ace with Approved	Procedures							Utensils, Equip	ment, and Vendi	ng	
T					HACCP plan: Vari	th Variance, Speciali ance obtained for spe	cialized						131.4	31. Adequate handwashing fact supplied, used	ilities: Accessible	and properly	
				-	processing method	s; manufacturer instru Consumer Advisory	ICUORS						Paga	32. Food and Non-food Contact designed, constructed, and used	i	10.15	
	T	T			foods (Disclosure/I	sumer Advisories; rav Reminder/Buffet Plat	e / Allergen Label							33. Warewashing Facilities; in Service sink or curb cleaning for	acility provided		
					Core Items (1 I	oint) Violations R	equire Corrective	Actio	n Not	to E.		ed 90) Da	ys or Next Inspection , Which	ever Comes First	_ 1 2 -	
O I			N A	C O S		ion of Food Contam		R	U T	N	N O	N A	C O S		dentification		P
	1	+	1	-	34. No Evidence of animals	Insect contamination	n, rodent/other				ART			41.Original container labeling	(Bulk Food)		
-	+	+	+	-	35. Personal Cleans	iness/eating, drinking	g or tobacco use								al Facilities		
1	T	1	1	#	36. Wiping Cloths;	properly used and ste	ored	++	1-1-2					42. Non-Food Contact surface 43. Adequate ventilation and I		d areas used	
-	+	+	+	+	37. Environmental 38. Approved thaw									44. Garbage and Refuse prope	rly disposed; tacil	ities maintained	
	1				P	roper Use of Utensil		\Box					-	45. Physical facilities installed 46. Toilet Facilities; properly			+
					dried, & handled/ li	nent, & linens; proper n use utensils; proper	ly used		las e j		ione i	la sái		1935 - 100 - 400 ° 100 -	constitucted, suppl		
					40. Single-service & and used	& single-use articles;	properly stored					19.2		47. Other Violations	Trea p	In Change (C	
Rece (signa			y:	y	- Wing	12			Prin	it: h	/	la			a 8	ln Charge/ Own	ier
Inspe	cte	d b	y:	<u>'</u>	151	1 00			Prin	ıt:		r	_	HAYER	Business Email:		
(signa	ture)			1). 1	1- 14					7			1111			7



7	_	_	-													-	+
3	Ži,	1	23	}	Time in: Time out: License's	em	it =						Est	Type	Risk Category	Page_I of_	<u> </u>
Pu	Pos	20	f In		tion: 1-Compliance V 2-Routine	T	7	2 5	ield	Inv	etic	- etic	on 4-Visi	t	5-Other	TOTALSC	ORE
Est	abli	chr	1026	N	tion: 1-Conspliance 2-Rautine	-	_	3-8	ROW	EHV	Sug	Carrier Co.	* Number of Re	peat Viola	Sinus:	97	
	-	R	L	6	Contact/Owner	Name							✓ Number of Vi	niations C	06:	17/	
Phy	Sir.	al A	ddr	۷	Berbacua		-	_	0 1	_	T no	a	_		Follow-out: Yes	1 ' '	
		H.A	odr.	ZZ	D Bandea Rd Hoes		- 1	Zip	Cod	54	l n	Diction.	_		No (circle one)		
		-					-					_			D- met vie	Julian	
Ma	4 4			Cen	upliance Status: Out = not in compliance IN = in compliance	: N	0=	not el	SOV	ed	XA:	= 190	ex for EN, NO, NA, CO	rected on s	St. K-Ithen or	appropriate but	for R
	A E	25.50	speck	en uzbe	POURS in the OUT box for each numbered item Mark	A. 3	CDC	1000	医 醇	SCIO:	chr	anc v	MIX DIE ELEVANORION CO.				
-	_	_			Priority Items (3 Points) violation	s Re	qui	e Im	mere!	bate	Con	TEC	tive Action not to exc	eeu 3 auj	3		
0	I	200	e Sta	tres		-	1	Ce	1	anc	Sta	itus C	-			1000	R
U	Z	0	N A	0	Time and Temperature for Food Safety	R			N					Emple	wee Health		
T	_		-	5	(F = degrees Fahrenheit)			Ī				5	12. Management, for	4	learning and market	omplement.	\top
					Proper cooling time and temperature	1							knowledge, responsi	er conhena	d reporting		
	-	_	-	-	2.2	+	1	H	-	-	-	-	13. Proper use of res	inction an	d exclusion; No dis-	change from	
					2. Proper Cold Holding temperature(41°F/ 45°F)			11					eves, nose, and mou	rin .			_
				-	3. Proper Hot Holding temperature(L35%F)	1	1		_	_			Prever	ting Cont	remination by Han	ės	-
			1		4. Proper cooking time and temperature	1	1						14. Hands cleaned a	nd properl	y washed Gloves u	sed properly	-
					5. Proper reheating procedure for hot holding (165°F in 2		1						15. No bare hand con	stact with	country to call looks G	V N)	
\vdash					Hours)	1		Ш				_	alternate method pro	DETTY HOUSE	ptible Populations	1 1	-
					6. Time as a Public Health Control; procedures & records	-		<u></u>	_	-	-		16. Pasteurized foods	my Susce	Miking food not off	ered	
1					Approved Source								Pasteurized eggs use	d when rec	paired		
		-	-	-	7. Food and ice obtained from approved source; Food in	+	1	\vdash	-	- 1	_						
					good condition, safe, and unadulterated; parasite									Ch	emicals		
					destruction					_					1 1 - 21	Minking Emile	-
			T	1	8. Food Received at proper temperature								17. Food additives; a	absored a	na propeny sureu;	a semil trans	
						-		H	-	-	-		& Vegetables 18. Textic substances	nemerily i	destified stored an	d used	\vdash
-	_	_	_	_	Protection from Contamination	-	-	\vdash	_	_	_	Н	16. TULK SUISIERES		Plumbing		
					Food Separated & protected, prevented during food preparation, storage, display, and tasting												
\vdash		-	-		10. Food contact surfaces and Returnables; Cleaned and			П					19. Water from appro	wed source	c, Plumbing installs	at, proper	
			1		Samitized at ppen/temperature						- 1		backflow device				+
			1		11. Proper disposition of returned, previously served or			-			- 1		20. Approved Sewage	e Wastern	nter Disposal System	s, brober	
					reconditioned				_	_	_		disposal			Alberta	-
		Œ.		\$4.	Priority Foundation Items (2 Po	ints) 15						rective Action within	10 加3			R
O U	l N		N A	0	Demonstration of Knowledge/ Personnel	R			N				Food Tem	perature	Control/ Identifica	dica *-	
I	/		+	S	21. Person in charge present, demonstration of knowledge,		1	П					27. Proper cooling m		t: Equipment Adeq	state to	
1					and perform duties/ Certified Food Massager (CFM)		1	Ш					Maintain Product Ter				\perp
					22. Food Handler/ no unanthorized persons/ personnel	-	-	H	-	-	-	-	28. Proper Date Mark 29. Thermometers pro	ang and di	spesition	A Chaminal	+
1					Safe Water, Recordkeeping and Food Package	1	1	11		- 1	- 1		Thermal test strips	MINORAL DO	Chart, and Campian	S, Cabincar	
-		-	1	1	Labeling	1	1	\vdash	_	_	_			I teamori	Prerequisite fac Op	oration .	\vdash
					23. Hot and Cold Water available; adequate pressure, safe	-	-	H	-	-	-	-	30. Food Establishm	ii cincisé i	EC	2:5/31/2	7
1					24. Required records available (shellstock tags: parasite						-		30. Food Establishm	ent Perm	it (Current & Valid	9 71711-	1
\vdash		_	_		destruction); Packaged Food labeled	1	i	-	-	_	-		Etensi	k Famin	ment, and Vending		\neg
-		_	1	_	Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and	-			1	1	1					C. 11 (14 (14 (14 (14 (14 (14 (14 (14 (14	\vdash
					HACCP plan; Variance obtained for specialized					- 1			31. Adequate handwa	shing fact	libes: Accessible an	q broberty.	
					processing methods; manufacturer instructions					I			supplied, used				
					Consumer Advisory			1				-	32. Food and Non-foo			busheafa	
L								\sqcup	1	1	1		designed, constructed				+
					26. Posting of Consumer Advisories; raw or under cooked				1	-			33. Warewashing Fac Service sink or curb of			Delli .	
-	_			_	foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label			No.	-	_	200	P		_		Visit in the Late	
-					Core Items (I Point) Violations Require Corrective		gar.	O		N			to ea tern troberging	, reducite	or Compress	Per milities of Jacob Will	R
U	N	O	A	0 5	Prevention of Food Contamination	R						0 5			entification		
				Ť	34. No Evidence of Insect contamination, rodent/other animals					1	1		41.Original container	labeling (Balk Food)		
H					35. Personal Cleanliness/eating, drinking or tobacco use	Н		-	-	-	_	1	73.00 F 10.00 F 10.00	Physics	l Facilities		
					36. Wiping Cloths; properly used and stored					1	-		42. Non-Food Contac				
		•			37. Environmental contamination				1	1	1		43. Adequate ventilat				
					38. Approved thawing method			Ц	1	1	-	-	44. Garbage and Refu				-
_		_			Proper Use of Utensils			1	-	-	1	-	45. Physical facilities				+
					39. Utensils, equipment, & linens; properly used, stored,				1				46. Toilet Facilities; p	edecti, co	manarate subjusti	, with Child	
+	+	-	-	-	dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properly stored				1	+	1	1	47. Other Violations				\vdash
	1	1	-		and used			4									
Rec			Y:	7	10/		Pr	rint:	E,	1,		0	O Kis		Title: Person In (Charge/ Owne	er
(sign		-	6	-	1900		p.	rint:	$\stackrel{>}{\sim}$	_		-	1.11		Business Email:		
Insp (sign			in	1	er Ditt			matter 1	>	e	en	. (211047				
_	_	-	Revis	bes	09-2015)	1	*1		Total and	1	-	,	+01 Au	L	. 1.	1.	

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



D	ate:	14	12	2	Time in: Time out:	License/	Perr	nit :	Ħ					Est. Type Risk Category Page 1 of _	
P	//		_	_	ection: 1-Compliance / 2	-Routine	T		3-1	Field	Inv	esti	igat	tion 4-Visit 5-Other TOTAL/SCO	RE
F	tabl	ich	ment	Spe	ection: 1-Compliance / 2	tact/Owner	- Nar	me:	0.					* Number of Repeat Violations:	
1					S Heat Market	itaco o mici								✓ Number of Violations COS:	
Pi	J.	ادر	Addı	3	S Medy (Myre) Gity/Cos	ntv-			Zir	Co	de:	I	Phor	one: Follow-up: Yes / U	
1	12	0	5	2	Banderald. Het	ates			7	Po:	23			No (circle one)	_
				C	- State Out - set in compliance IN =	in complianc	e N	NO:	= not o	obser	ved	NA	= n	not applicable COS = corrected on site R = repeat violation box for IN NO NA COS Mark an asterisk '* in appropriate box for	- D
M	urk	the :	appro		to points in the OIII box for each numbered item	Mark	K . A	a cr	ieckm	ark ii	n app	ropi	rate	DOX for kitting that	TR
					Priority Items (3 Point	s) violation	us R	equ	ire In	nme	diate	Co	rrec	ective Action not to exceed 3 days	_
Co	mpl	ian	ce St	atus					C	omp	liane	e St	atus	S	R
O U	I N	N	N	(Time and Temperature for Food Sa	fety	I	R	U						
T	-24	0	A	5			\perp	_	T				5	12. Management, food employees and conditional employees;	\vdash
					Proper cooling time and temperature									knowledge responsibilities, and reporting	
\vdash	_	H	+	\vdash	2. Proper Cold Holding temperature(41°F/ 45°	E)	+	+	\vdash	-		\vdash	+	13. Proper use of restriction and exclusion; No discharge from	
					2. Proper Cold Holding temperature(4) 17 43	,							L	eyes, nose, and mouth	-
					3. Proper Hot Holding temperature(135°F)					_	_	_	_	Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	\vdash
					Proper cooking time and temperature		+	4	_	-	\vdash	_	-	No bare hand contact with ready to eat foods or approved	
					Proper reheating procedure for hot holding (Hours)	165°F m 2	1							alternate method properly followed (APPROVED Y N	
		-	+	\vdash	6. Time as a Public Health Control; procedures	& records	+	1		_				Highly Susceptible Populations	_
		_	_	_	Approved Source			7						16. Pasteurized foods used; prohibited food not offered	
				_			-	4						Pasteurized eggs used when required	
					7. Food and ice obtained from approved source	; Food in								Chemicals	
					good condition, safe, and unadulterated; parasit destruction	C									
	To.				8. Food Received at proper temperature			1						17. Food additives; approved and properly stored; Washing Fruits	
							+	-				_	-	& Vegetables 18. Toxic substances properly identified, stored and used	le i
		_	_		Protection from Contamination 9. Food Separated & protected, prevented during	a food	+	-					37.5	Water/ Plumbing	
					preparation, storage, display, and tasting	g tood									
					10. Food contact surfaces and Returnables; Cle	aned and								19. Water from approved source; Plumbing installed; proper	
					Sanitized at ppm/temperature	1	+	-		-	-	-	-	backflow device 20. Approved Sewage/Wastewater Disposal System, proper	
					Proper disposition of returned, previously se reconditioned	rved or								disposal	
_	_	_	_	_		oms (2 Pr	inte	e) 12	iolati	ons	Real	uire	Co	orrective Action within 10 days	
0	1	N	N	C	Profity Poundation 1	cus (21	R		0	1	N	N	C		R
U	N	0	A	0	Demonstration of Knowledge/ Person	nel			U	N	0	Λ	0		
T		-		S	21. Person in charge present, demonstration of l	nowledge,		1			\neg			27. Proper cooling method used; Equipment Adequate to	
					and perform duties/ Certified Food Manager (C	FM)	_	1			_	_		Maintain Product Temperature	
					22. Food Handler/ no unauthorized persons/ per	sonnel	\vdash	+	H	-	+	\dashv	-	28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/	
					Safe Water, Recordkeeping and Food Pa Labeling	скаде								Thermal test strips	
1					23. Hot and Cold Water available; adequate pres	sure safe		1						Permit Requirement, Prerequisite for Operation	
-	-	-		_	24. Required records available (shellstock tags;		+	1			T	Т	\neg	20 Ford Fatablish and Barrie (Courset & Valid) Exp.	
					destruction); Packaged Food labeled				N					30. Food Establishment Permit (Current & Valid) 5/3/(22	
					Conformance with Approved Procedu	res								Utensils, Equipment, and Vending	
T	T				25. Compliance with Variance, Specialized Proc	ess, and								31. Adequate handwashing facilities: Accessible and properly	
					HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions									supplied, used	
				-	Consumer Advisory		-	1	H	\dashv	+	\forall	\neg	32. Food and Non-food Contact surfaces cleanable, properly	
					Washing Indiana,									designed, constructed, and used	
T	T		T		26. Posting of Consumer Advisories; raw or und									33. Warewashing Facilities; installed, maintained, used/	
					foods (Disclosure/Reminder/Buffet Plate)/ Aller	gen Label						_		Service sink or curb cleaning facility provided	\dashv
	38				Core Items (1 Point) Violations Require	Corrective	Acti	on.		o Ex	ceed	90		ays or Next Inspection, Whichever Comes First	
0		N O	N A	CO	Prevention of Food Contamination		R		U	N	N O		0	Food Identification	R
T	"	-		s					T	+	+	+	5	41.Original container labeling (Bulk Food)	-
1					 No Evidence of Insect contamination, rodent animals 	omer								71.Original container tabeling (butk 1 ood)	
+	+	+	+	+	35. Personal Cleanliness/eating, drinking or toba	cco use								Physical Facilities	
+	+	+		+	36. Wiping Cloths; properly used and stored	The Transit						I		42. Non-Food Contact surfaces clean	
					37. Environmental contamination	1 - 104						1	-	43. Adequate ventilation and lighting; designated areas used	
				1	38. Approved thawing method				-	-	+	+	-	44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean	-
_	_	_		+	Proper Use of Utensils 39. Utensils, equipment, & linens; properly used,	stored.			+	+	+	+	+	46. Toilet Facilities; properly constructed, supplied, and clean	\dashv
					dried, & handled/ In use utensils; properly used									41	
	1	1			A) Single-service & single-use articles; properly	stored			V				T	47. Other Violations	
				1	andused			_		,	4		_	All of Trib	_
Reco	ive	d by	y:	1	more Elle			Pr	int	hi	In	4		Title: Person In Charge/ Owner	1
sign			L	2	0 1		-	Pr	int:	5	4	~	-	Business Email:	\dashv
nsp	tore	u D		2	red!					2	ea	N		Solbert Business Email:	1
-1811	- tel w	_	-	-							-				_

Form EH-06 (Revised 09-2015)
30) Food permit currently posted reflects an expiration date of 5/31/22; ensure to pay whim lodays is send proof as via email.
47) Ensure to fost @ least one food danager's Certificate, current numbered graded health report, toward to fost @ least one food danager's Certificate, current numbered productions.



Da	ri.	/:) 2		Time in:	Time out:	License	/Perm	it#						Est. Type	Risk Category	Page of	
Pn	7/0	N o	40		i 1 1.C	-Nonce	2-Routine	-	7	3_E	ield	Inve	stie	ratio	n 4-Visit	5-Other	TOTAL/SCOR	Œ
Est	abli	shim	In:	Nan	tion: 1-Com	hnance [Contact/Owne	r Nam	ne:	2-1	ICIU	ART	July		* Number of Repeat Viola	tions:	00	
-51	ao _{li}	D;	7	7 /	Hy+ # 4	7	Comacoown	A I villa	364						✓ Number of Violations Co	OS:	79	
Ph	sica	al A	ddra			1 (City/County:			Zip	Cod	le:	Pl	hone		Follow-up: Yes	1 /	
	1.	17	3	0	Bandera Ro	d.	Helotes			7	100	23				No (circle one)		
				Com	pliance Status: Out =	not in complianc	e IN = in complian	nce N	0=	not o	bscrv	red	NA:	= not	applicable COS = corrected on s	ite R = repeat vio	lation appropriate box for	R
Ma	rk th	ne ap	prop	nate	points in the OUT box for	r each numbered	item Ma	ıķ , ∧, !	a che	ckm	ark in	арри	opria	ate bo	IX IOF IN, NO. NA. COS MAI	K all asterisk 4 m	- Indiana	
Co			6:	_	Prio	ority Items (3 Points) violatio	ns Re	qui						ive Action not to exceed 3 day	3		
0	I	ance N	N		Tt		Fred Cafeta	R		0		N	N					R
U	N	0	A	0		aperature for legrees Fahrent				U		0	A	5		yee Health		
				3	1. Proper cooling time	-	,	7 -	1	j-					12. Management, food employ	ees and conditional	employees;	
	-								-	_			_		knowledge, responsibilities, an 13. Proper use of restriction an	d reporting	charge from	
					2. Proper Cold Holding	g temperature(4	1°F/ 45°F)								eyes, nose, and mouth	d Exclusion, 140 dis		- 8
					3. Proper Hot Holding	temperature(13	5%F)	1	1	-	_				Preventing Con	tamination by Har	ıds	
					4. Proper cooking time				1						14. Hands cleaned and proper	ly washed/ Gloves u	sed properly	
					5. Proper reheating pro	ocedure for hot	holding (165°F in 2	-							15. No bare hand contact with alternate method properly follo	wed (APPROVED	Y N)	
\forall	-		-		Hours) 6. Time as a Public He	ralth Control: no	rocedures & record	s	1	-	_		_		Highly Susce	ptible Populations		April 1
						proved Source			1						16. Pasteurized foods used; pro	chibited food not of	fered	VIL
<u> </u>	_		_						1						Pasteurized eggs used when re-	quired		
	-				Food and ice obtains good condition, safe, a										Ch	emicals		
					destruction	ing unaddirectare	u, parasite											_
					8. Food Received at pr	roper temperatu	re		1						17. Food additives; approved a	nd properly stored;	Washing Fruits	
\vdash					P-stastia	- from Conto	-ttion	+	-	-	-	\vdash	-		& Vegetables 18. Toxic substances properly	identified, stored an	d used	
				1	9. Food Separated & p	n from Contar rotected, preve		+	1		_		_	-		/ Plumbing	418522764	
					preparation, storage, d													_
					10. Food contact surfa										19. Water from approved source	e; Plumbing install	ed; proper	
	-	-	-	-	Sanitized at 11. Proper disposition	ppm/temperat		+	1	-	-		-		backflow device 20. Approved Sewage/Wastew	ater Disposal System	m, proper	
					reconditioned	or retained, pre	eriously served or								disposal	1200		
	1		17.00	aug s	Pr	iority Found	dation Items (2	Point	s) v	iolai	tions	Req	nire	Cor	rective Action within 10 days			10
0	I	N	N	C				R	_	0	1	N O	N	CO	Food Temperature	Control/ Identific	stion .	R
U	N	0	A	0	Demonstratio	n of Knowledg	ge/ Personner			T	"		A	S		. Tataki alemaya a		_
100			-		21. Person in charge p			e,							 Proper cooling method used Maintain Product Temperature 		quate to	
	-	-	-	-	and perform duties/ Co 22. Food Handler/ no			+	-	-	-		-		28. Proper Date Marking and d			
			_	_	Safe Water, Reco				7						29. Thermometers provided, ac		ed; Chemical/	
	_			_		Labeling		-	-	-	_	24		Ш	Thermal test strips			_
					23. Hot and Cold Water	er available; ad	equate pressure, saf	0							Permit Requirement,	Prerequisite for O	peration	28.7
					 Required records a destruction); Packaged 		tock tags; parasite								30. Food Establishment Peru	ait (Current & Vali	Xp: 13/10	
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					25. Compliance with \			+	1							Addison to the second	0.000	
					HACCP plan; Variano	e obtained for s	specialized								 Adequate handwashing fac supplied, used 	mues. Accessible a	au property	
H					processing methods; m	nanufacturer ins nsumer Adviso		-	+	-	-	\vdash	-	\vdash	32. Food and Non-food Contac	t surfaces eleanable	properly	
					Cor	isdinci Auvist	.,		1						designed, constructed, and use		- property	
		13			26. Posting of Consum				1						33. Warewashing Facilities; in	stalled, maintained,	used/	
					foods (Disclosure/Ren					1		- 300	PC 723	N.70	Service sink or curb cleaning f	The second secon	4 1 2000	
		FE			Core Items (1 Poi	nt) Violation	s Require Correct		_						ys or Next Inspection , Which	ever Comes First	AND PROPERTY.	903
U T	I N	0 V	N A	0 5	Prevention	of Food Conta	amination	R		U	N	O	A	0 5	Fond I	dentification		R
Ì					34. No Evidence of Instantinals	sect contaminat	ion, rodent/other							34	41.Original container labeling	(Bulk Food)		
					35. Personal Cleanlines	ss/eating, drink	ing or tobacco use									al Facilities		
					36. Wiping Cloths; pro		stored	_	-	_	-		_		42. Non-Food Contact surface			
	-	_	_		 Environmental con Approved thawing 			+	-	-	1	H	-		 Adequate ventilation and li Garbage and Refuse prope 			-
	_		_			er Use of Uten	sils		1	V	1				45. Physical facilities installed			
					39. Utensils, equipmen	at, & linens; pro	perly used, stored,			Г					46. Toilet Facilities; properly of			
	_				dried, & handled/ In u			-	-	-	-		_		47 Other Vialations			_
					40. Single-service & si and used	ngle-use article	s; properly stored		1	1					47. Other Violations	9		
	ceiv	ed l	by:	7	1/2 5	_			I	Print	0	hv	-15	, (20179(05	Title: Person In	Charge/ Owner	
_	-	ted	bv:	~	NC	HH		_	1	Print	: <	14	_		Gilbert	Business Email:		
	natu		•		Ja Di	Ny			1	100		2	Q.	N	Univers			
	CIL	00	to.		00 201F)													

45.) Ensure to clean grine / Soil buildup one floor, as pecially areas in between, behord, and underneath equipment

Date	:,	, ,		_	Time in:	Time out:	License/P	erm	it#						Est. Type	Risk Category	Pageof
FUE	nos	e/01	2	J Dec	uon: 1-Con	npiiance	h Z-Koutine	04/20	mana 2	3-F	iera	inv	estig	gatio	on 4-visit	5-Otner	TOTAL/SCUKE
Esta	blis	hm	ent l	Nan	THE PERSONAL PROPERTY OF THE PARTY OF THE PA		Contact/Owner N	Vam	ie:						O Number of Repeat Viola Number of Violations C		90
Phy	sica	ıLA	ddre	ess:	BANSKA	Cit	y/County:			Zip	Coc	de:	P	hone	e:	Follow-up: Yes No (circle one)	/0
	<u>~</u>					not in compliance	IN = in compliance	NO) = n	ot ob	serv	ed	NA =	= not	applicable COS = corrected on s	ite R = repeat vio	lation
Ma	rk tl	he a	pprop	oriat	points in the OUT box	for each numbered it	em Mark		a che	ckma	ark II	n app	ropri	ate b	oox for IN, NO, NA, COS Mai	rk an asterisk () in	appropriate box for R
-			. C.	4	Pr	riority Items (3	Points) violations	Re	quir			liate			tive Action not to exceed 3 day	<i>'S</i>	
O U	I N	N O	N A	C		emperature for Forensein		R		OU		N O	N A	C O S	Emple	oyee Health	R
T				S	1. Proper cooling tim		•,			T			7	3	12. Management, food employ knowledge, responsibilities, an	ees and conditional e	employees;
H					2. Proper Cold Hold	ing temperature(41°	F/ 45°F)								13. Proper use of restriction and		harge from
				H	3. Proper Hot Holdii	no temperature(135)	(F)			3/1		150		-	eyes, nose, and mouth Preventing Cont	amination by Hand	ls
				\vdash	4. Proper cooking tu					П			T		14. Hands cleaned and properly		
					5. Proper reheating Hours)	procedure for hot ho	olding (165°F in 2								 No bare hand contact with r alternate method properly follo 	eady to eat foods or wed (APPROVED Y	approved
				\pm	6. Time as a Public	Health Control; pro-	cedures & records									tible Populations	
						Approved Source									 Pasteurized foods used; pro- Pasteurized eggs used when req 		red
					7. Food and ice obta good condition, safe destruction						TE T		_		Che	emicals	
					8. Food Received at	proper temperature					П		T	7	17. Food additives; approved ar & Vegetables	nd properly stored; W	ashing Fruits
				1	Protect	tion from Contami	nation							\dashv	18. Toxic substances properly in	dentified, stored and	used
					9. Food Separated & preparation, storage										Water/	Plumbing	
7 - 1 - 1 -					10. Food contact sur Sanitized at				27 (1) 27 (3)						19. Water from approved source backflow device	e; Plumbing installed	; proper
					11. Proper disposition	on of returned, prev	iously served or								 Approved Sewage/Wastewa disposal 	ter Disposal System,	proper
						Priority Founda	tion Items (2 Po	int	s) vi	olati	ons	Req	uire	Cor	rective Action within 10 days		
O U T	I N	N O	N A			tion of Knowledge/		R		O U T	I N	N O	N A	C O S	Food Temperature	Control/ Identificat	ion
4	-				21. Person in charge and perform duties/	present, demonstra Certified Food Man	tion of knowledge. ager (CFM)	مدر)-2	3			de E		 Proper cooling method used Maintain Product Temperature 	; Equipment Adequa	te to
41.8				155	22. Food Handler/ n			-		\vdash				\dashv	28. Proper Date Marking and di		
			1		Safe Water, Ro	ecordkeeping and l Labeling	rood Package				e e	die.			29. Thermometers provided, acc Thermal test strips	curate, and calibrated	; Chemical/
					23. Hot and Cold W	ater available; adeq	uate pressure, safe			Listi	l.				Permit Requirement, I	Prerequisite for Ope	
					24. Required records destruction); Packag	s available (shellsto ged Food labeled	ck tags; parasite								30. Food Establishment Perm	it (Current & Valid)	EN 12/20 PM
						ce with Approved l									Utensils, Equip	ment, and Vending	
			1 2	-	25. Compliance with HACCP plan; Variat processing methods;	nce obtained for spe	cialized		- 41		- 1		101791		31. Adequate handwashing faci supplied, used	lities: Accessible and	i properly
						onsumer Advisory			3						32. Food and Non-food Contac designed, constructed, and used	t surfaces cleanable,	properly
		7. T. T		1 1	26. Posting of Consu- foods (Disclosure/Re	ımer Advisories; rav eminder/Buffet Plate	w or under cooked e)/ Allergen Label								33. Warewashing Facilities; ins Service sink or curb cleaning fa		sed/
			120		Core Items (1 Po	oint) Violations R	equire Corrective	Acti	ion l	Vot t	o E	xcee	d 90	Day	ys or Next Inspection , Whiche		
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				mi	34. No Evidence of I animals	Insect contamination	n, rodent/other	: ii				- 18			41.Original container labeling	(Bulk Food)	
					35. Personal Cleanlin				1		T.	لبب				al Facilities	
+	+				 Wiping Cloths; p Environmental co 		ored	IN L	-	$\vdash \dashv$					42. Non-Food Contact surfaces		
					38. Approved thawin				1			1			 Adequate ventilation and h Garbage and Refuse proper 		
	-					oper Use of Utensil									45. Physical facilities installed	, maintained, and cle	an
1					39. Utensils, equipmedried, & handled/ In	use utensils; proper	ly used	igle				2	molyco		46. Toilet Facilities; properly of		
					40. Single-service & and used	single-use articles;	properly stored	1 (194)	11 11		10000	eneus E	i ii Lau		47. Other Violations \$ 055	CULLY HO	INGACTION
Rec (sign			by:	5	+ Star M	Torie	ec tell see t	8	P	rint	:	4				Title: Person lu	Charge/ Owner
Ins (sign			by:		1) - 1/2	- BI	_	3 1	P	rint	: .	<u>D</u> .	-	7	HAYRA	Business Email:	
orm	cu	06	/ Day	icor	09-2015)				5 10		_					L	

D	ate:	7.	16		Time in: Time out: License/Po	erm	it#						Est. Type	Risk Category	Page_f of
-	3/	//S	5/2	isne	cuon: 1-compuance Z-Kouime	05-42/340	in the second	3-F	ield	inv	esn	gati	on 4-visit	5-Utner	TOTAL/SCUKE
Es	tabl	lish	ment	Na	and a common development of the property of the control of the con		2.74213	********	*******	engy.co	, a		Number of Repeat Viole Number of Violations C		92
Ph	ysic	cal /	Addr	ess	CHICKANS City/County: Haloras			Zip	Co	de:	P	hon	ie:	Follow-up: Yes No (circle one)	10.
la er				Co	entiance Status: Out = not in compliance IN = in compliance	NO) = r	ot ob	serv	ed	NA :	= no	t applicable COS = corrected on a box for IN, NO, NA, COS Ma	site R = repeat vic	plation appropriate box for R
M.	ark	the a	аррго	ргіа	e points in the OUT box for each numbered item Mark ' Priority Items (3 Points) violations										
Co	mnl	ianc	ce Sta	tus	THOTRY Items (5.1 oures) Fiolations	Acq		Co	nıp	iance	Sta	itus	v late in the		
O	I N	N O	N	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R		O U T	I N	N O	N A	C 0 5		loyee Health	R
Т				3	1. Proper cooling time and temperature		17.1			l je			12. Management, food emplo knowledge, responsibilities, a	ind reporting	
				2 j d J	2. Proper Cold Holding temperature(41°F/45°F)	±' '⊊							13. Proper use of restriction a eyes, nose, and mouth	a sad 199	
7					3. Proper Hot Holding temperature(135°F)								14. Hands cleaned and proper	ntamination by Han	sed properly
	-		-	3.00	Proper cooking time and temperature Proper reheating procedure for hot holding (165°F in 2)	-		\vdash					15 No bare hand contact with	ready to eat foods o	r approved
					Hours)					10	1		alternate method properly foll	owed (APPROVED	YN)
	235	3%			6. Time as a Public Health Control; procedures & records			-			_		16. Pasteurized foods used; pr	eptible Populations	Fered
					Approved Source	(12.13) (2.13)			T 22"				Pasteurized eggs used when re	equired	croa
1					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction								C	hemicals	
	+				8. Food Received at proper temperature			T		\neg			17. Food additives; approved	and properly stored;	Washing Fruits
					Protection from Contamination	-		\vdash		+	\dashv		& Vegetables 18. Toxic substances properly	identified, stored and	d used
H	1				Frod Separated & protected, prevented during food preparation, storage, display, and tasting		.1		_1		TPV			r/ Plumbing	
Y	-				10. Food contact surfaces and Returnables; Cleaned and Sanitized at ppm/temperature						\Box		19. Water from approved sour backflow device		
+	1				11. Proper disposition of returned, previously served or reconditioned								 Approved Sewage/Wastev disposal 	vater Disposal Syster	n, proper
_				-	Priority Foundation Items (2 Poi	nts) vi	olatie	ons	Requ	ire	Coi	rective Action within 10 days		
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel	R		O U T	I N	N O	N	C O S		e Control/ Identifica	Ration
		- [21. Person in charge present, demonstration of knowledge. And perform dutes/ Certified Food Manager (CFMD)	00	T						27. Proper cooling method use Maintain Product Temperature	3	ate to
					22. Food Handler/ no unauthorized persons/ personnel	_		4		-	-		 Proper Date Marking and of Thermometers provided, a 		ad: Chamical/
					Safe Water, Recordkeeping and Food Package Labeling			\perp				_	Thermal test strips		
1		die.			23. Hot and Cold Water available; adequate pressure sale	\dashv			-			-	Permit Requirement,	Prerequisite for Op	NOT DONES?
					24. Required records available (shellstock tags; parasite destruction), Packaged Food labeled			4					30. Food Establishment Perm	nit (Current & Valid	public VI Ku
+		5 8			Conformance with Approved Procedures								Utensils, Equi	pment, and Vending	
	18 I 86				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		F. (1)						31. Adequate handwashing fac supplied, used	cilities: Accessible ar	nd properly
					Consumer Advisory								 Food and Non-food Contact designed, constructed, and use 	d	
				J ^E ,	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label								 Warewashing Facilities; in Service sink or curb cleaning f 	facility provided	used/
		_		_	Core Items (1 Point) Violations Require Corrective A	ctio	n N	ot to	Ex	ceed	90	Day	ss or Next Inspection , Which	ever Comes First	
O U T		N O	A	C 0 S	Prevention of Food Contamination	R		O U T	N	NO	N A	C O S	Food I	dentification	R
+	1		\top	1	34. No Evidence of Insect contamination, rodent/other animals								41.Original container labeling	222 27 2	
+	+	+		\exists	35. Personal Cleanliness/eating, drinking or tobacco use							.111		al Facilities	
	T			\Box	36. Wiping Cloths; properly used and stored	_	-		+	+	4	-	 42. Non-Food Contact surface 43. Adequate ventilation and least terms. 	s clean	reas used
+	+	+	+	+	37 Environmental contamination 38 Approved thawing method	\dashv	.	+	+	+	+		44. Garbage and Refuse prope	rly disposed; facilitie	s maintained
				+	Proper Use of Utensils			2	\pm				45. Physical facilities installed	, maintained, and cle	an SANATE D-
			T	1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used								46. Toilet Facilities; properly of	Many	M4 81
		1			40. Single-service & single-use articles; properly stored and used			Ħ				1 d 4	47. Other Violations	Cura No	inspaceri
Rece			y:	7	-1266		Pr	int:						Title: Person In	Charge/ Owner
nsp signa	ecte	d b	y:	·	D. The RS		Pr	int:		D		7	HAYM	Business Email:	1 1 2 3 147, 2 1 15, 3 6ee 1
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SLIM CHICARNS		12530 BANNO RS		Page of _			
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	Be WATER OR 110°K ON HOTTER AUDITABLE LE WASH.						
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