

Dat	e:	11	412	2	Time in: Time out:	License/F	em	it #						Est, Type Risk Category Page of
Pu	DO				tion: 1-Compliance	2-Routine	1-	7	3-F	ield	IInv	esti	igati	n 4-Visit 5-Other TOTAL/SCOR
Est	abli	shr	rent	Nan	Date:	Contact/Owner	Nan	ie:						* Number of Repeat Violations:
Phy	sic	al A	ddre	re ss:	N'S Lighthouse Care 9706 Business 9	ity/County:		1		Co		T	Phon	e: Follow-up: Yes No (circle one)
			_		pliance Status: Out = not in compliance	e ofes	N	0=	not e	hser	ved	NA	= no	tapplicable COS = corrected on site R = repeat violation
Ma	rk ti	te ar	pprop	riate	points in the OUT box for each numbered i	tem Mark		a che	CKIE	ark u	n app	ropt	fate o	
				100	Priority Items (3	Points) violation	s Re	qui	re In	the	diate	Co	rrec	tive Action not to exceed 3 days
Con	upli		e Sta			and the second of the			_	_	lianc			
U U T	N	NO		C O S	Time and Temperature for F (F = degrees Fahrenhe		R		UT	N			C O S	Employce Health
					1. Proper cooling time and temperature	1,	1							12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
		184			2. Proper Cold Holding temperature(41	°F/ 45°F)	T	1		1				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
	-	-	-	-	3. Proper Hot Holding temperature(135	(GP	+	1	-	-	-	-	-	Preventing Contamination by Hands
			1		4. Proper cooking time and temperature		1	1		Γ	T	1	T	14. Hands cleaned and properly washed/ Gloves used properly
	-		1	-	5. Proper reheating procedure for hot in		1	1		1	1	-	1	15. No bare hand contact with ready to cal foods or approved
		- 15			Hours)									alternate method properly followed (APPROVED Y N)
				24	6. Time as a Public Health Control; pro	cedures & records					1000		1000	Highly Susceptible Populations
			U.S.	12	Approved Source									16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
			Γ		7. Food and ice obtained from approved good condition, safe, and unadulterated		T	1		-				Chemicals
$\square$	-	100	-		destruction 8. Food Received at proper temperature		-			-		-	Г	17. Food additives; approved and properly stored; Washing Fruits
			1		Protection from Contami	nation	-		-	-		-	-	& Vegetables 18. Toxic substances properly identified, stored and used
					9. Food Separated & protected, prevent	ed during food	T	1						Water/ Plumbiog
H	-	342			preparation, storage, display, and tastin 10. Food contact surfaces and Returnab	les; Cleaned and	1	1					Г	19. Water from approved source; Plumbing installed; proper
	-		-		Sanitized at ppm/temperatur 11. Proper disposition of returned, prev		-		H			-		backflow device 20. Approved Sewage/Wastewater Disposal System, proper
					reconditioned							12		disposal
0.07	Ri	120	1225	Sta	Priority Founds	tion Items (2 Po	int	5) 17	olati	ions	Req	nire	e Cos	rective Action within 10 days
0 U T	1 N	N O	N A	005	Demonstration of Knowledge	Personnel	R		U U T	1 N	N O	N A		Food Temperature Control/ Identification
					21. Person in charge present, demonstra and perform duties/ Certified Food Mar		Γ							27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
					22. Food Handler/ no unauthorized pers			1		10.00			1	28. Proper Date Marking and disposition
					Safe Water, Recordkeeping and Labeling	Food Package	1			A SUL				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
	1			13	23. Hot and Cold Water available; adeq	uate pressure, safe	1	1		18		-	1	Permit Requirement, Prerequisite for Operation
Ì					24. Required records available (shellsto destruction); Packaged Food labeled	ck tags: parasite	1	1					Π	30. Food Establishment Permit (Current & Valid) 5/31/23
		1	-		Conformance with Approved	Procedures		1	-				-	Utensils, Equipment, and Vending
					25. Compliance with Variance, Speciali HACCP plan; Variance obtained for spe	cialized		1						31. Adequate handwashing facilities: Accessible and properly supplied, used
	_			-	processing methods; manufacturer instr Consumer Advisory		-	1	H	-	-			32. Food and Non-food Contact surfaces cleanable, properly
					26. Posting of Consumer Advisories; ray	v or under cooked	-		H	-		-		designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/
	-				foods (Disclosure/Reminder/Buffet Plat	Y Allergen Label		L						Service sink or curb cleaning facility provided
		171	083		Core Items (1 Point) Violations	Require Corrective	Act	ion	_	to E			_	rs or Next Inspection, Whichever Comes First
U U T	I N	NO	N A	C O S	Prevention of Food Contan	ination	R		O U T	I N	NO	N A	COS	Food Identification R
	1				34. No Evidence of Insect contamination animals	a, rodent/other			Π					41.Original container labeling (Bulk Food)
i	1	1			35. Personal Cleanliness/cating, drinking	or tobacco use	-		-	-			-	Physical Facilities
	1				36. Wiping Cloths: properly used and st				T	1	T			42. Non-Food Contact surfaces clean
	1				37. Environmental contamination	A State and								43. Adequate ventilation and lighting; designated areas used
	1				38. Approved thawing method					1				44. Garbage and Refuse properly disposed; facilities maintained
	-			_	Proper Use of Utensil					1	T		1100	45. Physical facilities installed, maintained, and clean
	1				39. Utensils, equipment, & linens; prope dried, & handled/ In use utensils; proper	rly used, stored,								46. Toilet Facilities; properly constructed, supplied, and clean
1	1		1	1	40. Single-service & single-use articles;	properly stored				1	-	-		47. Other Violations
P	-		1	_	and used					1		1		
	natur		oy:		Nuh Sean & M			Pr	int:		1	Ne	lis	SA MATARZ Title: Person In Charge/Owner Gilbert Business Email:
-	-	-	by:	1	Saan A IM		-	P	int:	-	0	-	100	1 21 hot Business Email:
	natu				Jen opl					1.2	>-	ec	in	67.090

Form EH-06 (Revised 09-2015)



Date	27, 1	1.	1	22	Time in:	Time out:		License/P	ermi	1#		-		-	-		Est. Type	Risk	Category	Page	f of f
Due	4	-	3/4	-				1	Tranco							Participant -			B	-	
Ente	lali.	h		NT	tion: 1-Com		and the second second	-Routine tact/Owner 1	Vam		3-Fi	eld .	Inve	stig	atio		-Visit 1		5-Other	TOTA	L/SCORE
C	VS	5 (	Co	X.P	oration		Con	lace owner 1	HULL	-							of Violations		_		MA
Phy	sica	I.A	ddre	55.	oration 12980 Banc	teard (	Tity/Cou	nty:		1.	Zip	Cod	2	Ph	ione	10		Follow-			$\cup \cup$
		-								-	-	-	-						rcle one)		
Mari	k th	c ap	ргор	nate	pliance Status: Out = ; points in the OUT box for	not in compliant r each numbered	te IN=i litem									applicable COS			= repeat vie		ate box for R
	_															ive Action not to					1.1.41.4
Con		N							R				N	Stat N	C	1					R
UT	N	0	A	0 5		aperature for legrees Fahrenh		lety	1		U	N		A	0		Emp	ployce He	aith		
		1			1. Proper cooling time	-		1,	1.		T	1	-	-	-	12. Managemer	nt, food cmpl	oyces and	conditional	employe	es;
	+	-	-	-	2. Proper Cold Holding	e lemocrature(4	1°F/ 45°	Ð			$\vdash$	-	+	-	-	knowledge, res 13. Proper use				charge fr	
	+	_						.,								eyes, nose, and		and cyclic	1012, 140 113	cital ge fi	
-	+	-	-	-	<ol> <li>Proper Hot Holding</li> <li>Proper cooking time</li> </ol>						-	-	-	-	-	P 14. Hands clea	reventing Co				
					5. Proper reheating pro	cedure for hot	holding (	165°F in 2				1	-	1	-	15. No bare han					
	+	-	_	-	Hours) 6. Time as a Public He	alth Control: n	moodures	& monde	-			_		1	-	alternate metho	d properly fo Highly Sus				1)
		-				pproved Source		de records			T	Т	T	T		16. Pastenrized	foods used; ]	rohibited			
1	T				7. Food and ice obtain	ori from approx	ad comme	- Food in	-				1		-	Pastcurized egg	s used when	required			
					good condition, safe, a destruction	nd unadulterate	ad; parasi	te										Chemicals			
					8. Food Received at pr											17. Food addition					Fruits
	T	-	-		9. Food Separated & p	n from Contan		an food					1		_	18. Toxic subst				d used	
		_			preparation, storage, d	isplay, and tasti	ing									9 P. M. S.	W11	er/ Plumb	ang		
					10. Food contact surfa Sanitized at	ces and Returns ppm/temperat		caned and								19. Water from backflow device		arce; Plum	bing installe	ed; prope	a
	İ				11. Proper disposition	of returned, pro	viously s	erved or	1			+	+	+	1	20. Approved S		water Dis	posal System	n, proper	r
	1	-	-		reconditioned	· · · · · ·						1	-5.55	1	_	disposal			and a matrix		
0	1	N	N	C			10.00 P (2.2		R	1 120					Cor	rective Action w	rithin 10 day	5		ingeringen.	R
U T	N	0	A	0		n of Knowledg					U T	N		A	s	Food	i Temperatu	re Contro	1/ Identific	ation *-	-
					21. Person in charge pa and perform duties/ Ce	ertified Food M	anager (C	(FM)								27. Proper cooli Maintain Produ			pment Adec	quate to	
	_		_	-	22. Food Handler/ no u Safe Water, Reco				-		$\vdash$	+	-	+	-	28. Proper Date 29. Thermometer				sd- Cham	ical/
-	-	-		_	Contraction of the	Labeling	A State	2								Thermal test stu		accuracy (	and cattoriat	co, chen	near
	-	-	_		23. Hot and Cold Wate						_			-	-		Requiremen				100000
					24. Required records a destruction); Packaged		lock lags.	parasite								30. Food Estab	lishment Per	mit (Cur	rent & Valio	a)5/3	1/23
-	-	-	_		Conformance							-		_		1	Itensils, Equ	üpment, a	nd Vendin	8	
					25. Compliance with V HACCP plan; Variance processing methods; m	e ebtained for s	pecializo	d								31. Adequate has supplied, used	ndwashing f	acilities: A	ccessible a	nd proper	rly
,						sumer Adviso		Y	1	1		1		1	1	32. Food and No designed, constr	on-food Cont	act surface	s cleanable	, properly	у
	T				26. Posting of Consum				1	11		1	-	1	1	33. Warewashin	g Facilities;	installed, r		used/	-
	1	-	1.35	253	foods (Disclosure/Rem Core Items (1 Point	the second se	and the second se	the second se	1		Not 1	-	5.8. 1	100	D	Service sink or				AV TO LODA	arrati nas
0	11	N	N	C	Core Items (1 Poi	ut) violation	s negur	e Corrective	Act						C	s or Next Inspe	ction, Whi	chever Co	mes First		R
UT	N	D	A	0 S		of Food Conta					O U T			A	0			Identifica			
					34. No Evidence of Ins animals		1-2.									41.Original con	tamer labelin	g (Bulk Fo	od)		
	-	-	-	-	<ol> <li>Personal Cleanline</li> <li>Wiping Cloths; pro</li> </ol>			acco use	-		1	T	-	-	-	42. Non-Food C		ical Facili	ities		
	1				37. Environmental con		SHILL					-		1	1	43. Adequate vi	ntilation and	lighting;	lesignated a	ireas used	a
					38. Approved thawing							1		1		44. Garbage and	l Refuse prop	erly dispo	sed; faciliti	es mainta	ained
	-	-	-	-	Prop 39. Utensils, equipmen	er Use of Uten		d stored	1-			+		+	-	45. Physical fac 46. Toilet Facili					
					dried, & handled/ In u											-o. rouct racill	nes, property	construct	co, sopplied	, and cle	:an
I	I	1			40. Single-service & si (and used	ingle-use article	s; proper	ly stored	Γ		T	T	T	T	T	47. Other Viola	tions		-		
Rec	eiv	ed l		-	X	Ă			1	P	int:	<	1	-	-		-	Title	Person In	Charma	10
					role V																
Ins	atu	the survey of the local division in which the local division in th		5	tele, ~						rint;	-	D	60	n	i Gar	aa		DDS ss Email:	Mar	acer

Form EH-06 (Revised 09-2015)



Date:	1.	3/2	3		Time in: Time out: License/F	erm	it #						Est. Type Risk Category Page _ of _	-
Purpo	se	of In	spe				1	3-1	Field	Inv	esti	gatio		RE
Establ	ì	K (	h	e	K Food	Nam	ie:						* Number of Repeat Violations:	
Physic	al	Addı	ress:	1	3006 Banderard Helptes				Con 80		P	hone	Follow-np: Yes [ / No (circle one)	
Mark t	he	appro	Ca	mp ic p	liance Status: Out = not in compliance IN = in compliance oints in the OUT box for each numbered item Mark	N N	0=: h che	not o ckm	observ ark ir	ved 1 app	NA	= not ate b	applicable COS = corrected on site R = repeat violation for IN, NO, NA, COS Mark an asterisk ** in appropriate box for	r F
	_			_	Priority Items (3 Points) violation	s Re	qui		-	-			ive Action not to exceed 3 days	_
Compl 0 1 U N		N	0	T	Time and Temperature for Food Safety	R		0	N			CO	Employce Health	1
r	-	+	S		(F = degrees Fahrenheit) 1. Proper cooling time and temperature	+-		T	-	-	-	S	12. Management, food employees and conditional employees;	-
	$\left  \right $	-	+	1	2. Proper Cold Holding temperature(41°F/ 45°F)	-	1	$\vdash$	-	-	-		knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from	
1	+	1	+	+	3. Proper Hot Holding temperature(135%)	+-		-	1	-	_	1	eyes, nose, and mouth Preventing Contamination by Hands	-
1		1	1	T	4. Proper cooking time and temperature	1	1	F	T	T		T	14. Hands cleaned and properly washed/ Gloves used properly	
		1			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	1		Γ		1			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
-	1	+	+		6. Time as a Public Health Control; procedures & records	-	1	$\vdash$	1	1		1	alternate method properly followed (APPROVED Y N ) Highly Susceptible Populations	-
					Арргоved Source		1		1	Ι			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					<ol> <li>Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction</li> </ol>								Chemicals	1
					8. Food Received at proper temperature	Ì		T					17. Food additives; approved and properly stored; Washing Fruits & Vegetables	No.
1	T	-	T	+	Protection from Contamination 9. Food Separated & protected, prevented during food	-	1	F	1				18. Toxic substances properly identified, stored and used Water/ Plumbing	
					preparation, storage, display, and tasting							l	Water Funnong	
1					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature								19. Water from approved source: Plumbing installed; proper backflow device	10
					<ol> <li>Proper disposition of returned, previously served or reconditioned</li> </ol>				1				20. Approved Sewage/Wastewater Disposal System, proper disposal	
1245	1	15.83	123		Priority Foundation Items (2 P	oint	s) 1:	iola	tions	Ret	mire	e Cos	rective Action within 10 days	
0 1 U 7 T		N O	A	C O S	Demonstration of Knowledge/ Personnel	R	•		N	0	N A	C O S	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 Safe Water, Recordkeeping and Food Package	+	-	F	+	$\vdash$	-		28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/	
	_			-	Labeling	1	1	L					Thermal test strips	
	1	-	-	-	23. Hot and Cold Water available; adequate pressure, safe	1	-					_	Permit Requirement, Prerequisite for Operation	
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			L					30. Food Establishment Permit (Current & Valid) 5/3//23	
	-		_		Conformance with Approved Procedures		1	L				_	Utensils, Equipment, and Vending	3
					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/Buffet Plate)/ Allergen Label	1	1						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
1000	Ċ	The s		1. A	Core Items (1 Point) Violations Require Correctiv	e Ac	tion	Na	t to E	Exce	ed 9	0 Da		
	×	N D	A	C O S	Prevention of Food Contamination	R	-			N O	N A	C O S		R
			1	-	34. No Evidence of Insect contamination, rodent/other animals	1	1	F	1	Γ			41.Original container labeling (Bulk Food)	
1			1		35. Personal Cleanliness/cating, drinking or tobacco use	1	1	F	-	-	_		Physical Facilities	
-	+	-	+	-	36. Wiping Cloths; properly used and stored 37. Environmental contamination	-	-	H	-		-	$\square$	42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used	_
	1	1			38. Approved thawing method	1		E	1	E	_		44. Garbage and Refuse properly disposed; facilities maintained	_
1	T	-	Т	_	Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,	1	+	V	1	-	-		45. Physical facilities installed, maintained, and clean 46. Toilet Facilities; properly constructed, supplied, and clean	_
					<ol> <li>dried, &amp; handled/ In use utensils; properly used.</li> </ol>								vo. router ractifies, property constructed, supplied, and clean	
		T	1		<ol> <li>Single-service &amp; single-use articles; properly stored and used</li> </ol>	T	1	Γ					47. Other Violations	
Rec		ed by	v:		Quer Molo	1	P	rin	t:	21	ic	n	Molo Title: Person In Charge/ Owner	
-	-	ted b	w:		Salat		TP	rin	t;	5	0.	-	Molo     Title: Person In Charge/Owner       Orlbert     Business Email:	
tsign	atu	re)			reader		1			) (	a	~	Un local	
orm	EH	-06 (1	Revi	sed	09-2015)						11.			-

45.) work on replacing ceiling files in bed repair in back area; repair damaged walls baseboads to make these preas smooth / eqsily cleanable and to allow easy cleaning when heredod.

		-	-	-	/	0.1						_		_					1
Da	11	12	2/0	23	Time in:	Time out:	License/	Perm	ìt #							Est. Type	Risk Category	Page of	
		-	-	-	ction: 1-Com	oliance	2-Routine	L	1	3-F	ield	Invi	estig	gatio	and the second se	-Visit	5-Other	TOTAL/SC	ORE
Est	abli	shn	nent	Nar	Mexican SA	IGN Bar	Contact/Owner	Nam	ie:							of Repeat Viola		ac	2
	<u> </u>	11	0	5	MEXICGN	17(10 0 11			-				-		✓ Number of Violations COS:				/
Phy	SIC	A = A	Addr	ess:	Bandera KA	City	telotes			Zip	Cod	er 7	P	hone			Follow-up: Yes No (circle one)		/
-	100	-													E-bb COS		sile R=repeat vi	alation	
Ma	rk ti	he ar	рргој	priate	points in the OUT box for	each numbered ite									ox for IN, NO, NA		rk an asterisk ' * ' i		t for R
				1			oints) violation	the sub-	Concession in the local division of the loca	Concernment of the second	the second s	and in case of the local division of the loc	-	-	Contraction of the local data and the second s	Construction of the Owner of the Owner of the	No. of Concession, Name of		
			e Sta						1	1	ompl	iance	Sta	tus	1				
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T	-	-	-	S	(F = d 1. Proper cooling time :	egrees Fahrenheit	)	-		T				S	12.16		yees and conditiona	1 mm lougue	
		1	1		1. Troper cooling unic	and remperature		1	1.						knowledge, res			i culturitees,	1.
				1	2. Proper Cold Holding	temperature(41%	5/45°F)	T	1								nd exclusion; No dis	scharge from	
	-	-	1	+	3. Proper Hot Holding	temperature(135%	9	+	1						eyes, nose, and		atamination by Ha	nds	
			1	1	4. Proper cooking time		,	+	1						surger and the second se	the second se	rly washed/ Gloves	and the second sec	
		38-			5. Proper reheating pro	cedure for hot hol	ding (165°F in 2	1	1								ready to cal foods of		
	-	-	-	-	Hours) 6. Time as a Public Her	alth Control- pro-	shunor & rough	+	1	H					alternate metho		owed (APPROVEI eptible Populations		
-	-			-		proved Source	addes of Iccolds	+	1	-					16. Pasteurized		whibited food not of		
	-		-	-				1_							Pastcurized egg				
					7. Food and ice obtaine good condition, safe, an											0	bemicals		
					destruction					L			_						
					8. Food Received at pro	oper temperature		T	1							ves; approved	and properly stored;	Washing Fruit	s
- 1		-	1	-	Protection	from Contamin	ation	-	1	H		-			& Vegetables 18. Toxic subst	ances properly	identified, stored a	nd used	
		-	1	1	9. Food Separated & pr			1	1	F					10. 10.11. 3003.		r/ Plumbing		
_	-		-	-	preparation, storage, di	and the second day of	<u> </u>	-						_	10.111.0				
				1	10. Food contact surfact Sanitized at	ppm/temperature	s; Cleaned and								19. Water from backflow device		ce; Plumbing instal	led; proper	
	1	000	İ	1	11. Proper disposition of		usly served or	1	1				-				vater Disposal Syste	m. proper	
		_			reconditioned			1	1						disposal				
01			1	10	Pri	ority Foundat	ion Items (2 P	oints	5) 17		-	-	Contraction of the	-	rective Action w	rithin 10 days	· · ·		
U U T	N	N O	A	C O S		n of Knowledge/ I		K		U U T	1 N	0	N A	C O S			e Control/ Identifi	-	R
					21. Person in charge pro and perform duties/ Cer	rtified Food Mana	ger (CFM)								Maintain Produ	ct Temperatur		equate to	
	_	-			22. Food Handler/ no u Safe Water, Reco	the second second second second second second second second second second second second second second second s	and the second s	+-	1	$\vdash$		-	-		28. Proper Date 29. Thermomet		disposition accurate, and calibra	ted Chemical/	
						Labeling			1						Thermal test st				
1					23. Hot and Cold Water			1							Permit	Requirement	Prerequisite for C	Operation	
					24. Required records av destruction); Packaged		tags: parasite								30. Food Estat	lishment Per	mit (Current & Val	id) 5/3/23	3
	-	-	-	-		with Approved P	rocedures	T	1					-			pment, and Vendi		
1			1	1	25. Compliance with Vi			1	1	T							cilities: Accessible	4	
					HACCP plan; Variance processing methods; ma	anufacturer instruc									supplied, used				
					Cons	sumer Advisory									<ol> <li>Food and N designed, const</li> </ol>		ict surfaces cleanabl	e, properly	
T	1			Γ	26. Posting of Consume	er Advisories; raw	or under cooked	1	1	H	-		_				nstalled, maintained	used	
					foods (Disclosure/Remi			1									facility provided		
1	-		14	24	Core Items (1 Poin	t) Violations R	equire Correctiv	-	The state of the s	of the local division of the local divisiono	and the second second	No. of Concession, name	-	and the owner of the owner of the owner of the owner of the owner of the owner of the owner of the owner of the	ys or Next Insp	ection, Whic	hever Comes First	1	(design)
U U T	1 N	N O	N A	C O S	Prevention	of Food Contami	nation	R		0 U T	I N	N O	N A	C O S		Food	Identification		R
T					34. No Evidence of Inst animals	ect contamination,	rodent/other		1	Ē					41.Original con	atainer labeling	(Bulk Food)		
1					35. Personal Cleanlines	and the second se	the second second second second second second second second second second second second second second second s	1	1							the second second second second second second second second second second second second second second second se	cal Facilities		
-	+	_	-	-	<ol> <li>Wiping Cloths; prop</li> <li>Environmental conta</li> </ol>	the second second second second second second second second second second second second second second second se	red	-	-	$\vdash$	-		_		42. Non-Food (		es clean lighting; designated	areas need	
-	+	-	-	-	38. Approved thawing r	the second second second second second second second second second second second second second second second s		1	1	H				-	the second second second second second second second second second second second second second second second se	and the second se	rly disposed; facilit	the second second second second second second second second second second second second second second second s	
-			_		Prope	r Use of Utensils			1	P					45. Physical fac	cilities installed	d, maintained, and c	lcan	
					39. Utensils, equipment			1		11					46. Toilet Facil	itics; properly	constructed, supplie	ed, and clean	
	-	-	-	-	dried, & handled/ In us 40. Single-service & sin	and the second se		+	1	H	-	-		$\square$	47. Other Viola	ntions			
					and used		1	1											
Rec			ov:		A				P	rint	:	J		10	12/11	Marles	Title: Person In	h Charge/ Ow	ner
(sign	-	Contraction in which the		-	4				In	-i		7		-		Mandoz	Business Email:		
Insp (sign			ov:	<	Suc A-1	4			1 1	rint;	•	2	e	ar	Gil6.	lot	pussies chiale		
	FH-	06	Rev	ised	09-2015)														
		×	P	0	gressnely !	20 dara	coil	17			1.		hr	11	2.0.10	11/1h	the No	Nº Gro	ush
		11			J' DIVERY.	ping	- CAINO	110	15	U	111	1	M	10	in ung	11-1			1 // 1

Ceiling tile (Snooth ones wont pinholes).



	.1			Time in: Time out: License/P	erm	it #						Est. Type Risk Category Page of						
Parpo		3	23	ion: 1-Compliance 2-Routine	T	7	3.5	ield	Inv	estig	atio	n 4-Visit 5-Other TOTAL/SCOR						
stabli	ishn	i ins	Nam	e: Contact/Owner	Nam	ne:	5-1	ICIG	Anti	com	ditro	* Number of Repeat Vinlations:						
V	21	leu	14	1art #7	-							✓ Number of Violations COS:						
hysic	al A	ddre	\$5:	2998 Bandera RD City/County: Helotes			Zip TC	Cod	5	P	hone	Follow-ap: Yes / No (circle one)						
	-		-	Aliance Status: Out = not in compliance IN = in compliance		0-	18		-)	NA	= not	amplicable COS = corrected on site R = repeat violation						
lark t	he ar	ргор	nate	points in the OUT box for each numbered item Mark	·	a che	ckm	nk in	appi	ropri	te bi	IX IOT EN, NO. NA, COS MAIN AL ASCENSE + AN APPROPRIATE						
				Priority Items (3 Points) violation	s Re	quù	e In	imed	liate	Cor	rect	ive Action not to exceed 3 days						
ompli	N		C		R	1	0	omph	N		tus C							
N	0		0	Time and Temperature for Food Safety (F = degrees Fahrenheit)	1		UT	N			0	Emplayce Health						
			S	1. Proper cooling time and temperature	1.	1	-				3	12. Management, food employees and conditional employees:						
-	-		-	2. Proper Cold Holding temperature(41°F/45°F)	+	1	-				_	knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from						
				2. Proper Cold Holding temperature (+1 (1 +5 1)								eves, nose, and mouth						
-			-	3. Proper Hot Holding temperature(135%F)	-	1		1 1			-	Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly						
1	-			<ol> <li>Proper cooking time and temperature</li> <li>Proper reheating procedure for hot holding (165°F in 2</li> </ol>	+	1	F				-	15. No bare hand contact with ready to eat foods or approved     alternate method property followed (APPROVED Y N)     Highly Susceptible Populations						
_	-		-	Hours)	+	-					_							
	-		-	6. Time as a Public Health Control; procedures & records Approved Source	+	1	-				-	16. Pasteurized foods used; prohibited food not offered						
-	_				1						_	Pasteurized eggs used when required						
				<ol><li>Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite</li></ol>								Chemicals						
1				destruction	1		L		_	_	_	17. Food additives; approved and properly stored; Washing Fruits						
				8. Food Received at proper temperature								& Vegetables						
-	-	-		Protection from Contamination	T	1		1				18. Toxic substances properly identified, stored and used						
				<ol> <li>Food Separated &amp; protected, prevented during food preparation, storage, display, and tasting</li> </ol>	1							Water/ Plumbing						
1		1		10. Food contact surfaces and Returnables ; Cleaned and	T	1						19. Water from approved source; Plumbing installed; proper						
	-	-		Sanitized at ppm/temperature 11. Proper disposition of returned, previously served or	+	-					-	backflow device 20. Approved Sewage/Wastewater Disposal System, proper						
				reconditioned		1						disposal						
11.00		1-4		Priority Foundation Items (2 Po														
	N 0		C	Demonstration of Knowledge/Personnel	R		0 U	N	N O	N A	C O	Food Temperature Control/ Identification -						
<u>-</u>	-	-	S 21. Person in charge present, demonstration of knowledge,		+	1	T		-	-	S	27. Proper cooling method used; Equipment Adequate to						
			and perform duties/ Certified Food Manager (CFM)						-		_	Maintain Product Temperature						
1		1	-	22. Food Handler' no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package	-	-	H		-	-	-	<ol> <li>Proper Date Marking and disposition</li> <li>Thermometers provided, accurate, and calibrated; Chemical/</li> </ol>						
				Labeling Thermal test strips														
				23. Hot and Cold Water available; adequate pressure, safe	1	-				_	_	Permit Requirement, Prerequisite for Operation						
				24. Required records available (shellstock tags: parasite destruction); Packaged Food labeled								30. Food Establishment Permit (Current & Valid) 5/3/ 23						
			1	Conformance with Approved Procedures	T	1						Utensils, Equipment, and Vending						
1			1		1	1						31. Adequate handwashing facilities: Accessible and properly						
				25. Compliance with Variance, Specialized Process, and			1 1	1 1		5		51. Adequate handwashing factures. Accession and property						
				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	1							supplied, used						
				HACCP plan; Variance ebtained for specialized	+	+						supplied, used 32. Food and Non-food Contact surfaces cleanable, properly						
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Date	11	21	2	2	Time in:	Time out:	License/P	ermi	#		-			Est. Type	Risk Category	Page of	-
Purp	-	_	_		tion: 1-Com	apliance 2	-Routine	1	1	3-Fiel	ld In	vesti	gatio	n 4-Visit	5-Other	TOTAL/SCO	RE
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Physi	ical	A	ddre	五	indera Rd S	te #/104 City/Cou	16 tes		1	Zip Ci	ode: 62		hone		Follow-up: Yes No (circle one)		
10	~	4		Com	nlianca Stature Out =			NO	)=n	the second second second second second second second second second second second second second second second s	-		= no	applicable COS = corrected on	site R = repeat vi		
Mark	the	ap	ргор	nate	points in the OUT box fe	or each numbered item	Mark '	√° a	chec	kmark	in ap	propr	iate b	ox for IN, NO, NA, COS Ma	rk an asterisk '*'i	n appropriate box fo	m R
15					Pri	ority Items (3 Point	s) violations	Reg	nire	Intra	edia	te Co	mech	ive Action not to exceed 3 da	F2		-
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T	+	_		5		degrees Fahrenheit)	·	+-		T	+	+	S	12. Management, food emplo	vees and conditiona	l employees;	+
					1. Proper cooling time	and temperature								knowledge, responsibilities, a	nd reporting		
	T				2. Proper Cold Holdin	ig temperature(41°F/ 45°	F)							13. Proper use of restriction a cycs, nose, and mouth	nd exclusion; No di	scharge from	
	+				3. Proper Hot Holding	temperature(135%F)		+			-	-	-	Preventing Con	ntamination by Ha	nds	
i	T	1			4. Proper cooking time	e and temperature				1				14. Hands cleaned and prope	rly washed/ Gloves	used properly	-
1	1					ocedure for hot holding (	165°F in 2							15. No bare hand contact with alternate method properly foll	ready to cal toods	or approved	
-	+	-	-		Hours)	with Control: amondana	strange 2				_	1	1	Highly Susc	eptible Population	5	+
_	1	_		-		calth Control; procedures pproved Source	s a recolus	-		T	T	T	T	16. Pasteurized foods used; p	rehibited food not o	fiered	T
					A	P.F. C. Courte								Pasteurized eggs used when n	equired		1
	-					ned from approved source and unadulterated; parasi								с	hemicals		
					destruction								_	17 5 1 112	and non-adv star-1	Waching English	-
					8. Food Received at p	soper temperature								17. Food additives; approved & Vegetables	and property stored	; wasning rruns	
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1	Т		1	1		protected, prevented duri									r/ Plumbing		
					preparation, storage, o	display, and tasting							-		DI 1: :	1.1.	-
ŀ						aces and Returnables ; Cl	leaned and							19. Water from approved sour	rce: Plumbing instal	ied; proper	
+	+	_	-	-	Sanitized at	ppm/temperature n of returned, previously:	consol or	-			+	+	-	backflow device 20. Approved Sewage/Waster	vater Disposal Syste	nn. proper	1
			1		reconditioned	t of returned, previously	Serven or							disposal	, ,		
1					P	riority Foundation	Items (2 Po	oints	) rie	latio	ns R	cquir	e Co	rective Action within 10 days	行行和行用的	同業基本になった言語	14.74
	N	N O				ian of Knowledge/ Perso		R		0 1	1 1 2		C	Food Temperatur		ation -	R
1	1		T	1		present, demonstration of		1			1	1		27. Proper cooling method use		quate to	
_	_	_	-	-		Certified Food Manager (		-			-	-		Maintain Product Temperature 28. Proper Date Marking and			-
- 1	-	-	1	1		unauthorized persons/ pe cordkeeping and Food I		+			+	+	1	29. Thermometers provided, a		ed: Chemical/	1
		140				Labeling								Thermal test strips	and the second		
1			1	1	23. Hot and Cold Wa	ter available; adequate pr	ressure, safe	1						Permit Requirement,	Prerequisite for O	peration	
1		177	1		24. Required records destruction): Package	available (shellstock tags	s; parasite					Ι		30. Food Establishment Perr	nit (Current & Vali	a) 5/3/123	
				1		e with Approved Proces	dures	T					-	Utensils, Equi	pment, and Vendin	g	
T			T	T	1	Variance, Specialized Pr		1	1		T	T		31. Adequate handwashing fac	ilition Accessible a	ad amonghy	
					HACCP plan; Varian	nce obtained for specialize manufacturer instructions	cd							supplied, used	annes, racession d	as property	
	-	-				onsumer Advisory			1					32. Food and Non-food Conta designed, constructed, and use		properly	
Т	T	-	T	T	26. Posting of Consu	mer Advisories; raw or u	nder cooked	1			+	-	1	33. Warewashing Facilities; in	stalled, maintained,	used/	
					foods (Disclosure/Re	minder/Buffet Plate)/ All	lergen Label	1			_			Service sink or curb cleaning t	the second second second second second second second second second second second second second second second s		
T				-	Core Items (1 Po	oint) Violations Requi	re Corrective		ion					ys or Next Inspection, Which	hever Comes First	11st think the second	
U	IN	0		0		n of Food Contaminatio	DI	R				A		Food I	dentification		R
τ	1	-	T	S		nsect contamination, rode	ent/other	1	1	-	1	1	-	41.Original container labeling	(Balk Food)		
	-	-	+	+	animals 35. Personal Cleanlin	ess/cating, drinking or to	bacco use	1			_	-	-	Physic	cal Facilities		-
İ	1		İ	1		roperly used and stored			1		1	1		42. Non-Food Contact surface		1	1
	1		1	1	37. Environmental co			1			1	-	-	43. Adequate ventilation and 1			-
			1		38. Approved thawin	The second second second second second second second second second second second second second second second se		-			-	+	-	<ol> <li>Garbage and Refuse prope</li> <li>Physical facilities installed</li> </ol>			-
1	1	_	1	T		per Use of Utensils mi, & linens; properly us	ed stored	1	1		-	+	-	45. Physical facilities; properly			1
	1					use utensils; properly use								his his his his his his his his his his			
1	1		T	1		single-use articles; prope					1	T		47. Other Violations			
			by:	t	ule Ma	erden		-	P	rint:	7	11	1	Worden	Title: Person In	Charge/ Owner	
(sign	1315	-		10	000				1		V	N	10		1		
Inst	her	200	1	-	S Ma	1 15			P	rint;	5	-		ribert	Business Email:		

Form EH-06 (Revised 09-2015)