

I	Sate 5	15	-/;	7	Time in:	Time out:	Licens	Pen	mit	## ##					E	st. Type	Risk Category	Page / of <	-
T	urn	ose	of	nsn	ection: 1-Com	pliance L	2-Routine	5	-	7 2	Field	IIn	resti	oati	on 4-Vis	sit (5-Other	TOTAL/SCO	RE
E	stal	lish	THE	it N	ime:	mance 10	Contact/Own	TNa	me.	-	-7 ICIC	A AMA	· CS ti	gatti	* Number of Re				/
-	5	9	60	2 1	5 Old Fashione	dFood	Connectorin	16 7 460							✓ Number of V				
P	nysi	cal	Add	ress		Cit	y/County;			Z	ip Co	de:	F	hon	e:		Follow-up: Yes	//	
-	1 <	-4	15		Bandera RD		Helotes			17	So-	23					No (circle one)		
I.	lark:	the -		Co	ompliance Status: Out =	not in compliance	IN = in complia	nce I	NO:	= not	obscr	ved	NA	= no	otapplicable COS = co	arected on s	site R=repeat vio		_
	- COM	11-15-4	ардиг	opna	te points in the OUT box fo			-		_	_				ox for IN, NO, NA, CO		k an asterisk ' * ' in	appropriate box to	FR
C	omp	lian	re Si	atn	FIRE	ority Items (3)	Coints) violatii	ms R	equ	_	-	the latest designation of the latest designa		-	tive Action not to ex	ceed 3 day	.22		1
U	11	1 7	1 3	1	Time and To	aperature for Fo	and Safety	1	R		Comp	N	N						R
T	1.	1	A	5		legrees Fahrenheit		- 1		1	UN	0	A	S		Emple	eyee Health		
NO.	1		1		1. Proper cooling time	and temperature			7								ces and conditional	employees;	T
	Ì	1	+	+	2. Proper Cold Holding	Lemmy return 441°	F/ 45°F)	+	\dashv	-	+	\vdash	-	┝	knowledge, respons		nd reporting and exclusion; No dis-	charge from	-
-	-	1	1	1		ermicranici-ir	3431)		1	1					cyes, nose, and mor		a exclusion, 140 ms	runge nom	
-	-	-	+	+	3. Proper Hot Holding		F)	T]		_		_	,			tamination by Han		
	İ	\vdash	+	+	Proper cooking time Proper reheating pro		ding (165°F in ?	+	-	-	+	-	-	-			ly washed! Gloves u ready to cat foods o		-
-	-	-	1	_	(Hours)				1	1					alternate method pro				
-	_	_	_	_	6. Time as a Public He		edures & record	2	7				_		Hig	ghly Susce	ptible Populations		
					Ap	proved Source					1				16. Pastenrized food Pasteurized eggs use			ered	
100				1	7. Food and ice obtains	ed from approved s	source; Food in	+	7	-	-	•	,		Tustentized eggs use	u watat	quicu		
				1	good condition, safe, and destruction	nd unadulterated;	parasite		l	1						Ch	emicals		
			Ì	1	8. Food Received at par	oper temperature		+	1	-	T	1	Т	1	17. Food additives;	approved a	nd properly stored	Washing Fruits	-
-								1	1	L	1				& Vegetables				
			1	1	9. Food Separated & pr	from Contamin		+	-	-	_			_	18. Toxic substances			d used	
_					preparation, storage, di	splay, and tasting	ruming rood									water	/ Plumbing		
#16mm					10. Food contact surfac	es and Returnable	s; Cleaned and	T	1		1				19. Water from appr	roved source	e: Plumbing installs	ed; proper	
		-		1	Sanitized at 11. Proper disposition of	ppm/temperature	nely served or	+	-	-	-	-			backflow device	-a/Wastan	ator Dimoral Curto		-
				1	reconditioned	A retailed, previo	usiy scrvcu or		-	-					20. Approved Sewas disposal	go wasien	aler Disposal Syster	n. proper	
	0.11	1	-		Pri	erity Foundati	ion Items (2 l	oint	(2)	riola	tions	Reg	mire	Cor	rrective Action within	n 10 days	3	11 11 11 11 11 11	
U T	Z I	0	A	0 5	Demonstration	of Knowledge/P	ersonnel	R	1	E	X	0	A	0 0 5	Food Ter	mperature	Control/ Identific	ation	R
V					21. Person in charge pro			.	1	F					27. Proper cooling in	nethod user	d; Equipment Adec	quate to	\vdash
			1		and perform duties/ Cer 22 Food Handler/ no ur	tified Food Manag	ecr (CFM)	+	-	-	-				Maintain Product Te	emperature			
			_	_	Safe Water, Recor			+	1	-	1				 Proper Date Mar Thermometers pr 			od-Chaminal	-
	-	_	1	_		Labeling		1	1	L					Thermal test strips		carac, and canoran	cu, Chemicar	
_	-	_		_	23. Hot and Cold Water					L							Prerequisite for O		
					24. Required records available destruction); Packaged I		tags: parasite			L					30. Food Establish	ment Perm	nit (Current & Valid	SP: 5/31 /23	
- 1	_		_			ith Approved Pr		1	1						Utens	sils, Equip	ment, and Vendin	8	
	- 1	1			 Compliance with Va HACCP plan; Variance 	mance, Specialize	d Process, and			1	1			1	31. Adequate handw	ashing faci	ilities: Accessible as	nd property	
					processing methods; mas					1				1	supplied, used				
					Cons	umer Advisory			1						32. Food and Non-fo	ood Contac	t surfaces cleanable	properly	
T	1	-			26. Posting of Consumer	Advisories raw	or under englast	-	1	-				-	designed, constructed			100	
					foods (Disclosure/Remin	der/Buffet Plate)	Allergen Label			1					 Warewashing Fa Service sink or curb 	cleaning fa	statica, maintained,	used	
					Core Items (1 Point) Violations Re	quire Correctiv	e Ac	ion	Not	to E	xcee	d 90	Da	ys or Next Inspection	n . Which	ever Comes First		Time.
U		0	A	COS		Food Contamin		R		O	1 N	0	N A	0			lentification		R
V	7	1	1	3	34. No Evidence of Insecontinuals	t contamination, r	rodent/other	+	1	T		1	1	S.	41.Original contains	r labeling (Bulk Food)		
1	1	7	1		35. Personal Cleanliness/	cating, drinking o	т торассо изс	-	1	-				-		Dhar	al Engilter		
1	T	1		1	36. Wiping Cloths: prope	rly used and store		1	1			-			42. Non-Food Conta		al Facilities clean		-
-	+	+	+	-	37. Environmental contai				1						43. Adequate ventila	tion and li	ehting designated a	reas used	1
	_	1		1	38. Approved thawing m Proper	Use of Utensils		-	1	-			-	-	44. Garbage and Ref	use proper	ly disposed; facilitie	es maintained	
X	1	T		X	39. Utensils, equipment,	& linens; properly	used, stored,	1	1	1	1	1	1		 Physical facilities Toilet Facilities 	properly o	ununtained, and ele onstructed, sunnlied	and clean	-
1	+	+	-	V	dried, & handled/ In use	utensils; properly	used	-	1	Y	1						and a sold live	- mis citill	
M				V	40. Single-service & sing and used	ie-use articles; pro	operly stored		1	IV	1				47. Other Violations	707 1			
Rec (sign			5-/	2	raly or	2025		_	P	rint	- A	1	ala	01	Moins		Title: Person In	Charge/ Owner	r
Inst	ecte	d b	v:	Z		9			P	rint		7	M	1	Alejos Gilbert		Business Email:		
rsien				9	500				1			\rightarrow	91	1	01/best		Cama Lining		
HITE.	cri-O	to (F	cevis	ed (09-2015)											- Contraction of the last of t			



Below Ball	nment Name: els Old Fashioned f	End 124	Address: 115 Bandera Rd	City/State: Helot	License/Permit #	Page 2 of 2
		Part and	TEMPERATURE OBSE			
Item/Lo	cation	Temp	Item/Location	Temp	Item/Location	Temp
15-08-18						
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		The state of the s				
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Y-		0	BSERVATIONS AND CORRI	ECTIVE ACTIO	NS	
Item Number	AN INSPECTION OF YOUR	ESTABLISHM	ENT HAS BEEN MADE. YOUR AT	TENTION IS DIRE	ECTED TO THE CONDITIONS OBS	ERVED AND
	NOTED BELOW:					
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Danais - 3 1			Defeate A A A		Trial . T	10
Received b signature)	" anchel a	legilo	Print: Anabel	Alejos	Title: Person In Charge	// Owner
nspected	by: HIL	-	Print: Sec.	Black		
signature)	De 14/14/		Jean	01/2801	Samples: Y N # coll	lected



Da	ey.		1-	7	Time in: Time out:	Li	cense/Per	mit i	#					Est. Type Risk Category Page of
Pu	Thou	2/	<u>&</u>	5					7		-			on 4-Visit 5-Other TOTAL/SCORE
Est	abli	shn	ent	Nav	tion: 1-Compliance	2-Rot	Owner Na	ma.		relo	Inv	esuş	gatte	* Number of Repeat Violations:
	0	L	10	0.	- Kina	Contact	Owner re	unc.						✓ Number of Violations COS: / (*) (*)
Ph	sica	ıl A	ddn	55:	13045 Bandera Rd	City/County:	16166		Zip	Co	de:	P	hon	e: Follow-ap: Yes
_	_	_	_		13043 Banderg Kd				7	80	23			No (circle one)
Ma	k th	C 7*		Con	points in the OUT box for each number	nce IN = in con	mpliance	NO:	not e	bser	ved	NA	= no	ot applicable COS = corrected on site R = repeat violation ox for IN. NO. NA. COS Mark an asterisk '* in appropriate box for I
118		-	440j	nanc				_	_	_			_	tive Action not to exceed 3 days
Co	upli	ance	Sta	tus	TAOLITY ACID	(5 I bilits) FE		1	_	_	liano	_	_	
U	N I	O	N A	C	Time and Temperature for	r Food Safety		R	0	1		N A		
T	-		-	S	(F = degrees Fahrer		- 1		T		L	*	S	
					Proper cooling time and temperate	ire	1	1						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
	1				3. Proper Hot Holding temperature(1	35°F)		+	-					cyes, nose, and mouth Preventing Contamination by Hands
-	-				4. Proper cooking time and temperate	ure					10-	-01		14. Hands cleaned and properly washed/ Gloves used properly
	1				 Proper reheating procedure for hot Hours) 	t holding (165°)	Fin 2				10		100	15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)
		7/12			6. Time as a Public Health Control;	procedures & re	ecords			-	_			Highly Susceptible Populations
					Approved Sour		167					T	110	16. Pasteurized foods used; prohibited food not offered
	T			-	7. Food and ice obtained from appro-	ved source; Foo	nd in	-	-	_	Ш		_	Pasteurized eggs used when required
	1				good condition, safe, and unadulteral			1						Chemicals
	1			-	8. Food Received at proper temperate	ure		-	-	1				17. Food additives; approved and properly stored; Washing Fruits
						1000								& Vegetables
	1				9. Food Separated & protected, prevention		nd	-	-	_	Ш			18. Toxic substances properly identified, stored and used Water/ Plumbing
1	1				preparation, storage, display, and tas	ting								
					 Food contact surfaces and Return Sanitized at ppm/tempera 		and	1						19. Water from approved source; Plumbing installed; proper
	1				11. Proper disposition of returned, pr		lor	1	-	1				backflow device 20. Approved Sewage/Wastewater Disposal System, proper
		_		_	reconditioned			_						disposal
01	1	N	N	C	Prierry Foun	dation item		R R	o			N	Cor	rrective Action within 10 days
U T	N	0	A	5	Demonstration of Knowled	ge/ Personnel		"	U	N	0	A	0 5	Food Temperature Control Identification -
					 Person in charge present, demons and perform duties/ Certified Food N 	stration of know	ledge,						130	27. Proper cooling method used; Equipment Adequate to
	1	1			22. Food Handler/ no unauthorized p			+	-			-		Maintain Product Temperature 28. Proper Date Marking and disposition
			18.5		Safe Water, Recordkeeping an			7					and the	29. Thermometers provided, accurate, and calibrated; Chemical
T	T	1		-	23. Hot and Cold Water available; ad	lamenta massaum		-	-	Ш			-	Thermal test strips
1	+	1	1	-	24. Required records available (shells			\dashv	-			-		Permit Requirement, Prerequisite for Operation
		1		_	destruction); Packaged Food labeled									30. Food Establishment Permit (Current & Valid) 5/3//23
- 1	_	-		-	Conformance with Approve			1	L					Utensils, Equipment, and Vending
1	1	1			 Compliance with Variance, Speci HACCP plan; Variance obtained for: 	specialized	and							31. Adequate handwashing facilities: Accessible and properly
				-	processing methods; manufacturer in	structions	7/							supplied, used
					Consumer Adviso	ory								32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
	T	1	T		26. Posting of Consumer Advisories;	raw or under co	ooked	1	H		1	1	-	33. Warewashing Facilities; installed, maintained, used/
_	1	_	_	1	foods (Disclosure/Reminder/Buffet P					.94	1.1			Service sink or curb cleaning facility provided
	IT	NI	N	cl	Core Hems (I Point) Violation	is Keguire Cor		ction	Not		N	N 90	Da	ys or Next Inspection , Whichever Comes First
		O	A	0	Prevention of Food Cont	amination			U	N	0	A	0	Food Identification R
1	T	1	T		34. No Evidence of Insect contaminat	tion, rodent/othe	er	1	H		1	7	3	41.Original container labeling (Bulk Food)
+	+	+	+	+	animals 35. Personal Cleanliness/eating, drink	ing or tobacco	use	+	H					Dhoris I For all a
1	T	1			36. Wiping Cloths; properly used and	stored				T	T	T		Physical Facilities 42. Non-Food Contact surfaces clean
-	+	+	+	-	37. Environmental contamination		Esphia o							43. Adequate ventilation and lighting; designated areas used
				+	38. Approved thawing method Proper Use of Uten	rsils		+	H	-	-	+	-	44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean
1	T	1	T	1	39. Utensils, equipment, & linens; pro	perly used, stor	red,	1	H	7	+	+		46. Toilet Facilities; properly constructed, supplied, and clean
+	+	+	+	+	dried, & handled/ In use utensils; pro 40. Single-service & single-use article	perly used		1	Н		_	1		
		1			40. Single-service & single-use article	s, properly stor	leu			-				47. Other Violations
Rec			1:0	1	2		11.00	I	rint:	(7	_		M 16 9 Ha Title: Person In Charge/ Owner
(sign	_	_	6	X	Phill			1.	<u></u>	1		٢	1	OFFICEORY
(sign	ature)		_	See DiNG			1	rint;	5	e	9	٧	Gilbert Business Email:
orm	EH-C	611	Revi	sed	09-2015)	The state of the s		_		_		_	-	



Date	5	19	12	Time in:	Time out:	License/I	ermî	t#		-		_	_	1	Est. Type	Risk Category	Page	of_
Pur	ose	of Ir	ispe	ction: 1-Comp	oliance	2-Routine	1	7	2 F2	Lie	I	-47	- 47-	- Continued a 1		12		
Esta	blish	marin'	t Na	ne-		ontact/Owner	Name		3-Fi	eia.	Inve	stig	auc	* Number of I	A	§ 5-Other	TOTAL	JSCORE.
10	50	111	el	otes Senior S	enices			-						Number of	Violations C	OS:	110	1
Phys	12	Add	PESS:	LeslieRd	Sip/C	ounty:		L	Zip (Pl	non	e:		Follow-up: Yes	110	
			Cor	unliance Status Oct				1		00		_	_			No (circle one)	<u> </u>	
Mark	the:	appro	priza	npliance Status: Out = n e points in the OUT box for	each numbered item	= in compliance Mark	· NO) = 11	tot ob	scrvi	ed i	NA:	no!	ox for IN, NO, NA, C	corrected on s	ite R=repeat vio	noitelon	
						nts) violation	s Req	nin	e Inn	med	iate	Сот	reci	tive Action not to e	creed 3 day	k an asterisk * * ' ii	appropriate	box for R
0		ce St		1			\perp		Con	mpli	ance	Stat	tus		teeen 5 aay	-		
U T	0	A	0	I me and Tem	perature for Food egrees Fahrenheit)	Safety	R		U	N	O	N A	C		Frank	syre Health		R
		T	1	1. Proper cooling time a	and temperature	1,	+-		T	-	-	-	S	12 Management (rees and conditional		
	+	+	+	2. Proper Cold Holding				•						knowledge, respon	sibilities, ar	nd reporting		
	1	L	_			5-F)	11					-		13. Proper use of r	estriction an	d exclusion; No dis	charge from	0
-	+	-	-	3. Proper Hot Holding to	emperature(135%)		口			_				eyes, nose, and me		tamination by Han	nds	
1	1	+	1	Proper cooking time: Proper reheating proc	edure for hot holdin	n [165°F in ?	+			1	-	-		14. Hands cleaned	and proper	ly washed! Gloves u	ised proper	ly
-	+	+	-	(Hours)								1		15. No bare hand o	ontact with	ready to cat foods o	rapproved	,
		1	-	6. Time as a Public Hea	hth Control; procedu proved Source	res & records	\Box							Н.	ighly Susce	ptible Populations		-
-	-	_	_											16. Pastenrized for Pasteurized eggs u	eds used; pro	phibited food not of	fered	
	1	1	1	Food and ice obtained good condition, safe, an	d from approved sou	rce; Food in	M		-	,				The state of the s	ALL WHEN IC	qualtu		
-	1			destruction		DIC									Cù	emicals		
			1	8. Food Received at pro	per temperature			İ	T	1	T	1		17. Food additives;	approved a	nd properly stored;	Washing F	ruits
			_	Protection	from Contamination	on	11		+	+	-	+	-	& Vegetables			_	
				9. Food Separated & pro	otected, prevented dr	ring food	1	İ	-			-	-	18. Toxic substance		Plumbing	d used	
1	+	1	1	preparation, storage, dis 10. Food contact surface	splay, and tasting	Cleaned and	+		-	1	-	_	-	10.114.6				
-	+	-	-	Sanitized at	ppm/temperature			-					1	backflow device	roved sourc	e; Plumbing install	ed; proper	
		1	-	11. Proper disposition or reconditioned	freturned, previousl	y served or		- [1	T		20. Approved Sewa	nge/Wastern	ater Disposal System	n. proper	
	4	1			erity Foundation	Items (7 Pr	l l	1	- I		2	_	C	disposal rrective Action with				
0 1		N A	C				R	1	0	11	2		C			The state of the s	mara si ter	R
T	-	-	5	21. Person in charge pre	of Knowledge/Per		\sqcup		T	N	0	A	0 5			Control Identific	-	R
				and perform duties/ Cert	tified Food Manager	(CFM)	11				1			27. Proper cooling: Maintain Product T	method user	i; Equipment Adex	quate to	
	_	1	_	22 Food Handler! no un	nauthorized persons/	personnel			1	T		1		2S. Proper Date Ma	rking and d	isposition		
				Safe Water, Recor	Labeling	Package				1	1			29. Thermometers : Thermal test strips	provided, ac	curate, and calibrate	ed; Chemic	al/
				23. Hot and Cold Water	available; adequate	pressure, safe	\Box	1	_	_			1			Prerequisite for O		
1	1			24. Required records av	ailable (shellstock ta	es: parasite	\sqcap	1	T	T	1	T	1	30 Food Fetablish	P	a constant of	EC.O.S	_
	-	-	-	destruction): Packaged F	ith Approved Proc	darec	H	+		1	1	1	-	30. Food Establish	ment Perm	if (Current & Valid	5/31/	23
	T			25. Compliance with Va	riance, Specialized I	recess, and	H	+	T	T	T	T	-	Uter	isils, Equip	ment, and Vendin	5	
				HACCP plan; Variance of processing methods; man	obtained for speciali	zed		1	1				1	 Adequate hands supplied, used 	vashing faci	lities: Accessible as	nd properly	
					umer Advisory	15	H	+	+	+	+	+	-		nod Contr	towing 1		9.1
_	1							1		1				 Food and Non-designed, construct 	ed, and used			
				26. Posting of Consumer foods (Disclosure/Remin	Advisories; raw or :	llergen Label				1	1			33. Warewashing F	acilities: ins	talled maintained	used/ -	
Bud?			0.5	Core Items (1 Point	Violations Requ	ire Corrective	Actio	m)	lat to	F	Ceer	90	Dm	Service sink or curl	o ciczmng fa	cutty provided		
0 1	N O	N A	C		Food Contaminati		R	T	0	1 (2	N	C	, and anspecting			和五年五代2月7	R
T	1	-	S						U T	N	0		5.			entification		K
				34. No Evidence of Insectationals	a contamination, red	ent/other		1	1	T	T	T	1	41.Original contain	er labeling (Bulk Food)		
-				35. Personal Cleanliness	cating, drinking or t	obacco use	\Box	1				1	+		Physic	al Facilities		
+			\dashv	 Wiping Cloths; prope Environmental contain 	rly used and stored		\Box	F	T	T	T	T	1	42. Non-Food Cont	act surfaces	clean		
1				38. Approved thawing m			H	1	-	+	+	+	+	43. Adequate ventil 44. Garbage and Re	ation and light	phting; designated a	reas used	
1					Use of Utensils			İ		1	1	1	1	45. Physical facilities	es installed,	maintained, and ele	an	
				39. Utcusils, equipment, dried, & handled/ In use	& linens; properly u- utensils; properly w	sed, stored, and			1	1		1	T	46. Toilet Facilities	properly of	onstructed, supplied	, and clean	
		1		All Single-service & sing	te use articles; prop	erly stored	H	+	-	1	+	+	1	47. Other Violation	s			-
Recei	L Pag	1	1	and used	1					1			1					
(signat		1	De	aua M	Avu Vas			Pri	int:	d	1/1	111	i.	Hauilar	- 1	Title: Person In	Charge/ C	wner
Inspe		by:	K	en Dist	· I ·		+	Pri	nt:	-	-	-	-	Aguilar 16et		Business Email:		
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Date	5	15	15	Time in:	Time out:		License/I	Perm	uit #	_	_	_		_			1	Est. Typ	= [Risk Calego	ory	Page _	of_	2
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Mad	the:	appro	prizi	in the OUT box for	not in complia e each number	moe IN=in	compliane Mark	e N	O=	not of	bserv ork in	ved	NA	= no	ot applic	n, NO.	OS = c	OS	Mark:	n asterisk	* 'in	appropria	ic box	or R
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V			12	Proper Cold Holdin	g temperature	(41°F/45°F))	-	1				JF.			roper u			n and i	exclusion; N	रंग वाडा	charge ire	III	
-	-	I		3. Proper Hot Holding			- 4494	土	1					_			Prev	enting	Conta	mination by	Han	ds		1
1	+	+	+	Proper cooking time Proper reheating pro			C50F 1- 7	+	1	H			_	-	14. 1	Hands c	leaned	and pro	perly	washed/ Glo	oves u	sed prope	rly	+
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	_	1		6. Time as a Public He			& records	T	1								H	ighly S	ascept	ble Popula	tions		- 1/4	+
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1	1		-	7. Food and ice obtain				1	1	-	-			_	1 - 2.10		di di	*****	qu					T
		1	1	good condition, safe, a destruction	nd unadultera	ted; parasite		1		1									Chen	nicals				
		T	T	8. Food Received at pr	oper temperat	ture		+	1	1	1	П			17. F	ood add	litives;	approv	ed and	properly ste	ored;	Washing !	Fruits	T
-	_		_	Protection	a from Conta	mination		+	-	1	,			-	-	getable			1		,	1		+
T	T	T	T	9. Food Separated & p			food	+	1	IVI			-	10	18. 1	OXIC SU	DSIZINC		_	ntified, stor	co and	rusea	III SV	+
-	+	1	-	preparation, storage, di				1	1	<u></u>														1
				10. Food contact surface Sanitized at	ppm/tempera		ned and									Vater fit flow des		roved s	omcc:	Plumbing it	istalle	d; proper		
	1	T		11. Proper disposition			ved or	T	İ	H			188				_	ge/Was	tewate	r Disposal S	System	ı. proper		1
-	_	_	1	reconditioned	· · · · ·	7 .* Y.		<u> </u>	<u> </u>	Ш				_	dispo			18-91-500	* 34.3	- 5 277007				_
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V	1			21. Person in charge pr and perform duties/ Ce																Equipment	Adeq	uate to		
	İ	i	İ	22. Food Handler/ no u	nauthorized p	ersons pers	onnel	+	1	1		1				tain Pro		_		osition				-
				Safe Water, Reco		nd Food Pac	lage	I										rovide	l, accu	rate, and cal	ibrate	d; Chemie	al'	
1	T	T	T	23. Hot and Cold Water	Labeling ravailable: ac	lemente moss	aure enfo	+	1	-			_	_	lacm	nal test			7					-
1	+	1	1	24. Required records at				-	1	1	1	T	1			100	ZI KEY	mieme	ш, гг	erequisite f	ar Op	FK O'	,	-
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-	_	1	_	Conformance vith V				+	-	-	_	_	_				Uter	sils, E	mdini	eut, and Ve	nding		TREE	
1		1		HACCP plan; Variance			-35, and	1				1	-		31. A	dequate	hand	gnideer	facilit	es: Accessi	ble an	d properly	,	
	1	_	_	processing methods; m	anufacturer in	structions		1	1	1		1	1			ied, use								
				Con	sumer Advis	ury		1					1		design	ood and ned, con	Non-f	ood Cor	ntact so used	urfaces clear	nable.	properly		
	-	1	1	26. Posting of Consum				1	1		1	1			33. W	arewas	hing F	acilities	instal	led, maintai	ned, u	ised/ -		-
	-	1	-	foods (Disclosure/Rem				1		NZ-1			700	-	Service	e sink t	or crap	cleanir	g facil	ity provided	1	151 . 617		
0			C	Core Items (1 Pou	it) violation	и кедите	Corrective	Acu			1		N	C	ys or A	ext Ins	pectio	m, Wh	icheve	r Comes F	ust	27472	1124	140.5
T	0			Prevention	of Food Con	tamination					N		A	0				Foo	d Iden	tification				R
T	T	T	T	34. No Evidence of Ins	ect contamina	tion, rodent/	other				1	1	+	37	41.On	iginal c	ontaine	er labeli	ng (Bu	ılk Food)				-
+	+	+	+	animals 35. Personal Cleanlines	s/cating drip	king or tobec	CO HSP	-						-										
丁		İ		36. Wiping Cloths; pro	perly used and		- Life		1		T	T	T	\dashv	42. No	on-Food	Cont			acilities				
-	-	1	-	37. Environmental cont											43. Ac	dequate	ventil	ation an	d light	ing designa	ted an	eas used		
		_		38. Approved thawing:	method er Use of Ute	nsīls		-		+	+	+	+	-	44. G:	ubage a	md Re	fuse pro	perly o	lisposed; fac	cilities	maintain	cd	
1	T	T	I	39. Utensils, equipment	& linens; pr	operty used,	stored,	\vdash		1	+	\dashv	+	1						uintained, an tructed, sup				
+	+	+	-	dried, & handled/ In us 40. Single-service & siz			store4		1	+	-	_	4	1							,			
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Crazy Snacks	Physical 97 0	Address: 8 Business Parkwa	City/State: He lot	es	License/Permit #	Page _Co
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Dat	N N	10	-/	23	Time in: Tim	e out:	License Pe	mit	#						Est. Type	Risk Category	Page of 1	-
Pm	21		£7.	2)	tion: 1-Compliance	177	2 P - 1	1	7 :	E	eld I	DYDE	tion	tion	4-Visit	5-Other	TOTAL/SCO	RE
Est	ibli	ch-	i in	spec			2-Routine ontact/Owner N	_		T II	ead 1	ше	uga	UOM	* Number of Repeat Violatio	1862	100	
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Phy			ddn	55	2 4 4616	CitelC	coultr.	_	1	7in (Code	- T	Pho	one		allow-up: Yes	1100	
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Ма	k u	e a	abset	mare	points in the OUT box for each a	numbered item	Mark *	A,5	check	TEST	k in a	ppro	nak	c 003	(lor M. No. MA. COS INC.		n appropriate box fo	r R
					Priority !	Items (3 Pa	ints) violations	Reg	ruire	Inu	nedi	ate (Сопт	ectiv	re Action not to exceed 3 days			_
			z Sta								upli							R
U	N	0	N A	0	Time and Temperat	ture for Food	Safety	R					N A	C	Employ	re Health		1 1
T	-	_		S		s Fahrenheit)				T	.,	_					l comboner	+
					 Proper cooling time and to 	anperature	1,							1	 Management, food employer knowledge, responsibilities, and 	reporting	п стриуссь.	1. 1
					2. Proper Cold Holding temp	watered 11°E1	IS-D			+	-	+	+	+	13. Proper use of restriction and	exclusion; No dis	scharge from	
_			L		Cour summing strup	crammed 41 ft.	01,						1	- 1	eyes, nose, and mouth			-
4	-		_		3. Proper Hot Holding tempe				l						Preventing Conta	mination by Ha	nds	+
-	-	_	-	-	4. Proper cooking time and to	cruperature							1	\Box	14. Hands cleaned and properly	washed/ Gloves	used properly	+
			1		 Proper reheating procedure Hours) 	e for hot holds	ng (165°F in 2					-	1		15. No bare hand contact with re alternate method properly follow	CAPPROVE	DYN)	
			T		6. Time as a Public Health C	outus), mocod	ares & records	-		Н			-	-	Highly Suscen	tible Population	s	\vdash
						ed Source	ales exitering	\vdash				T	T	+	16. Pasteurized feeds used: prob	ibited food not o	ffered	
	_	_	_	-	.,										Pasteurized eyes used when requ	nired		1
			1	1	7. Fored and ice obtained from			1						T				
				1	good condition, safe, and und destruction	zoulterated; pa	rante								Che	micals		
			T	1	8. Food Received at proper t	emperature		+	1			T	T	+	17. Food additives; approved an	d properly stored	l; Washing Fruits	\top
								1					1		& Vegetables	135		
-	_	_	_	,	Protection from				1						18. Taxic substances properly id		and used	
			1		9. Food Separated & protects		luring food	1							Water	Plumbing		
		-	+	+	preparation, storage, display 10. Food contact surfaces an		· Classed and	+	1	\vdash		-	1	\dashv	19. Water from approved source	- Plumbing instal	lled nmoor	+
			1			temperature	, Cleaned and					-	- 1	1	backflow device	- I make my	inope.	
	-8	Γ	T	T	11. Proper disposition of retr		sly served or	T	1			1	1	1	20. Approved Sewage/Wastewa	ter Disposal Syst	cm. proper	T
\perp					teconditioned										disposal			
				_	Prierit	y Foundatio	in Items (2 Po	int	s) ri	olati	ions	Requ	nire	Cor	rective Action within 10 days	**		
0	2	10	S		Demonstration of I	Control on Pr	rannel	R	1	U	N N	2	A	C	Food Temperature	Control Identil	iestian -	R
T		L.	1.	5	Deminstration of 1	emanutration 1.	1301120			T		_	_	S	roon temperature	Contras record	10211011 -	
					21. Person in charge present								1	1	27. Proper cooling method used	c Equipment Ad	dequate to	
-	-	+	+	+	and perform duties/ Certifical 22. Food Handler/ no unauth			+	-	H	\vdash	-	-	-	Maintain Product Temperature			
	_	_	_		Safe Water, Recordie			+	1	H		-	-	\dashv	 Proper Date Marking and di Thermometers provided, ac 		ntal-Chamient	-
_						beling									Thermal test strips		and, Chemical	
					23. Hot and Cold Water avai	ilable; adequat	e pressure, safe	1							Permit Requirement, I	Prerequisite for	Operation	1
		T	\top		24. Required records availab	ole (shellstock	tags: perasite	1	1			T	1			manufacture of the second	CVP.	-
					destruction); Packaged Food										30. Food Establishment Perm	it (Current & Va	alid) -31	124
	_				Conformance with	Approved Pro	acedures				Tyes!				Utensils, Equip	ment, and Vend	ling	7
		1		1	25. Compliance with Varian			1	1			7			31. Adequate handwashing faci	Stine Assault		\top
			1		HACCP plan: Variance obta processing methods; manufa			1	1						supplied, used	mides. Accessible	and property	
H	_	-	_	_		r Advisory	ions	+	-	-			-	_				
					Constant	a marbai,		1							 Food and Non-food Contact designed, constructed, and used 	i suridoes eleanal	ble, properly	
		T	T	T	26. Posting of Consumer Ad	visories; raw o	or under cooked	T	1						33. Warewashing Facilities; in		rel movel/	-
		L			foods (Disclosure/Reminder	Buffet Phue)	Allergen Label								Service sink or conb eleaning f	acility provided		
		17	2		Core Items (1 Point)	violations Re	quire Corrective	e Ac	tion	Nat	to E	xcee	d 90	g Da	ys or Next Inspection , Which	ever Comes Fir	21	-
0	1 N	N O	N	C			3-11-11-11-11-11-11-11-11-11-11-11-11-11	In		0		2	N	C				R
T	A	1	A	5	Prevention of Fo	od Contamin	atron	1		T	N	0	٨	5	Food I	dentification		1 "
		Г	T	T	34. No Evidence of Insect co	ontaminatioa, i	rodent/other	T							41.Original container labeling	(Bulk Food)		+
	_	-	+	-	animals			-	1	_						All the same of the same of		
\vdash	_	-	-	-	35. Personal Cleanliness/eati			+	-	-	_			_		cal Facilities		
\vdash	_		1	-	 Wiping Cloths; properly Environmental contamin 		TI .	+	-	-	-		_	-	42. Non-Food Contact surface	s clean	BEAUGINE RE	1
			1	1	38. Approved thawing metho			+	-	-	-		-	-	43. Adequate ventilation and 1	rentine designati	ed areas used	
	,	_	_	_		e of Utensils		+	1	-	1	\vdash	-	-	44. Garbage and Refuse prope 45. Physical facilities installed	maintained	d clean	-
			T	T	39. Utensils, equipment, & li		used, stored.	1	7		1			1	46. Toilet Facilities; properly	constructed sum	olicit and elem	-
					dried, & handled/ In use ute	asils; properly	used			L					Townson Insulation		and Cicili	
				1	40. Single-service & single-	use articles; pr	operly stored	1	1	F					47. Other Violations	PAIC RELIEF		
	-	_	-	_	and used				1		1							
	ceiv		by:	~	Down. 14 1/16				F	rin	t.	1			1/2 1/1/2	Title: Person	In Charge Ow	пег
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Dat	7/	5/2	2 :	Time in: Time or	it: License	Per	mit	#					Est. Type Risk Category Page of	
-	1/2				2-Routine	1		7 2	Fiel	d Im	resti	ioati	ion 4-Visit 5-Other TOTAL/SCOR	E
Esta	blist	Hill	nt N	ima-	Contact/Owne	r Na	me	-	1 101	OI ALIA		-	* Number of Repeat Violations:	
1	4	91	-01	15 fiz70									✓ Number of Violations COS:)
Phy:	sical	Add	ress	= 9708 Rusines)	City/County:			1-K	ip Co	ade:	I	hon	re: Follow-up: Yes No (circle one)	
			-	mpliance Status: Out = not in comp			NO.				NA	= 70	of applicable COS = corrected on site R = repeat violation	
Mari	the	appr	opni	te points in the OUT box for each numb	ered item Mar	k ~	, sc	heckt	mark	in app	ropr	iate b	box for IN, NO, NA, COS Mark an asterisk ' * ' in appropriate box for	R
-				Priority Item		ns R	equ						tive Action not to exceed 3 days	_
	1 2	1 3			For Food Safety	+	R		Com	lian				R
U :	1) V	1		The second secon			1	U N			0		
		1	T	1. Proper cooling time and temper	alure /	-		.	T	1			12. Management, food employees and conditional employees:	
	+	+	+	2. Proper Cold Holding temperatur	rd41°F/45°F)	+	-	-	+	+	\vdash	\vdash	knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from	
-	+	+	+		36355	1		L					eyes, nose, and mouth	_
	+	+	+	Proper Hot Holding temperature Proper cooking time and temper		+	+	-	_	1	_	T	Preventing Contamination by Hands 14. Hands cleaned and properly washed! Gloves used properly	
1			T	5. Proper reheating procedure for I		+	1	-	Ť	1			15. No bare hand contact with ready to cat foods or approved	
1	+	+	+	Hours) 6. Time as a Public Health Control	r menandaman B. manula	+	-	-		_	_		alternate method properly followed (APPROVED Y N) Highly Susceptible Populations	_
		-		Approved So	The second second second second second	\dagger	\dashv	-	T	T	Г	T	16. Pastenrized feeds used: prohibited food not offered	_
	T	T	1	7. Food and ice obtained from appr	roved source: Food in	+	1	-	_	1	_		Pasteurized eggs used when required	-
	İ			good condition, safe, and unadulte				1					Chemicals	
	+	+	1	destruction 8. Food Received at proper temper	ature	+	+	-	1	1		1	17. Food additives; approved and properly stored; Washing Fruits	
						1	1	L	1	1			& Vegetables	
T	T	T	1	9. Food Separated & protected, pro		+	1	-	_	_	_	_	18. Toxic substances properly identified, stored and used Water/ Plumbing	-
-	+	-	-	preparation, storage, display, and to	asting	1								
				10. Food contact surfaces and Retu Sanitized at ppm/tempe			1						19. Water from approved source; Plumbing installed; proper backflow device	
				11. Proper disposition of returned.		T	1	T	1				20. Approved Sewage/Wastewater Disposal System, proper	
-8,5	1	(4,7)		Priority For	ndstion Items /7 P	nînt	(2)	riala	tions	Ren	nire	Cor	disposal mective Action within 10 days	
0 1 U N	N	N A	C	1		_	1	0	i	N	N	C	1	R
T	10	A	2					T		0	Λ	0 5	Food Temperature Control/ Identification *-	
				 Person in charge present, demo- and perform duties/ Certified Food 				1					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
VI	İ	İ		22 Food Handler no unauthorized		\perp	1						28. Proper Date Marking and disposition	1
				Safe Water, Recordkeeping a Labeling	ind Food Package		1	İ					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	T	1		23. Hot and Cold Water available; a	idequate pressure, safe	1	1	-				1	Permit Requirement, Prerequisite for Operation	\dashv
1				24. Required records available (she		Ť	1		1			1	30. Food Establishment Permit (Current & Valid)	-
	_		<u></u>	destruction): Packaged Food labeled		+	-	-				-		_
1				Conformance with Approv 25. Compliance with Variance, Spe		+	1	-	1		7	-	Uteusils, Equipment, and Vending	-
1				HACCP plan; Variance obtained for	rspecialized	1						1	31. Adequate handwashing facilities: Accessible and properly supplied, used	1
	1	1		processing methods; manufacturer i Consumer Advic	The state of the s	+	1	-		-	+	-	32. Food and Non-food Contact surfaces cleanable, properly	_
												1	designed, constructed, and used	1
				 Posting of Consumer Advisories foods (Disclosure/Reminder/Buffet) 		1	1					1	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	٦
7.5			19-3		the same of the sa	Act	ion	Nat	to E	xcee	190	Day	es or Next Inspection , Whichever Cames First	\dashv
O I U N	N	N A	C	Prevention of Food Con		R		0	1	2	N		· · · · · · · · · · · · · · · · · · ·	2
T			5			_	1	T	.,	-	A	5.	Food Identification	and postero
				34. No Evidence of Insect contamins animals	ition, rodent/other					-	-		41.Original container labeling (Bulk Food)	-
-		-		35. Personal Cleanliness/cating, drin									Physical Facilities	-
+	-	+	+	 Wiping Cloths; properly used an Environmental contamination 	d stored	-	1	H		-	+		42. Non-Food Contact surfaces clean	
11	1	7	7	38. Approved thawing method		1	1		1	1	+	1	43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse property disposed; facilities maintained	-
				Proper Use of Ute	nsīls		1	V		1	1	1	45. Physical facilities installed, maintained, and clean	\dashv
	1			39. Utensils, equipment, & linens; pr			1						46. Toilet Facilities; properly constructed, supplied, and clean	7
1	1		-	dried, & handled/ In use utensils; pro 40. Single-service & single-use articl		-	1	1	1	-	+	+	47. Other Violations	_
	1		1	and used				1	_1				The Court Floridges	The second
Receiv		V:		1-11 311			P	rint:	1			1.	Title: Person In Charge/ Owner	1
nspeci	-	ov:		5 9.010		-	p.	rint:	_	05	3	17	Bowleus Business Email:	-
signatur	-	2	- 1	09-2015)						>	9	N	liber	Philip Char



Establishmen Marc	nt Name:	Physical Ac	Business Parl	Cay t	ity/State:	5	License/Permit #	Page	Zof_C
			TEMPERATURI	E OBSERVAT	IONS				1 -
Item/Locati	on	Temp	Item/Location		Temp	Item/Loca	tion		Temp
	and the second s								
	AN INSPECTION OF YOUR ES		SERVATIONS AND NT HAS BEEN MADE. Y				E CONDITIONS OBSE	RVED AN	ND
		V-20	all Fond b	+ garaller	Certif	insta	granitable 1	<u>L</u>	
	Show during as	y qu dit		mu			100.14.71		
45	Provide dispresion	rep to	Back exit	dworle	fth	and s	ide has vis	lble	
46	ight coming to	rough)							
-16	Make Sure to Show during an Provide dears in ight coming the Ensure to pos realth report. I the general	sof th	e carrent	tood pe	anit 1	the w	tost Currenit		1-
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Received by: (signature)	1-1314		Print: Loss	PH BON	ieur	2	Fitle: Person In Charge	/ Owner	
(nspected by: signature)	Sia Ment	-	Print: Sea	N 67/6	ert		Samples: Y N # coll	lected	

Form EH-06 (Revised 09-2015)



Date: 5/5/23	Time in: Time out: Licens	e/Permi	it#		_	_	_	_	Est. Type Risk Category Page of
Turpose of Incom	tion: 1-Compliance 2-Ronting		7	3-F	ield	Inv	esti	gati	ion 4-Visit 5-Other TOTAL/SCOR
- Sublishment Nar	Contact/Over	-	-	J-A	ICIO	-		-	* Number of Repeat Violations:
- IEVAG	Les (DITE) Address	39 h		0.80			_		Number of Violations COS:
Physical Address:	Usiness Parkway City/County		T	78	Co	ies	P	hon	Follow-up: Yes No (circle one)
1108	4sinessia. 1 Helotes			_	_	_	_	_	
	ipliance Status: Out = not in compliance IN = in complia	nce No	0=:	not o	bscr	red	NA	= no	ot applicable COS = corrected on site R = repeat violation box for IN, NO, NA, COS Mark an asterisk * * ' in appropriate box for
	Priority Items (3 Points) violate								
Compliance Status				_	_	iano			
U X O A O	Time and Temperature for Food Safety	R		U				C	
5	(F = degrees Fahrenheit)	7, .		Ť		_		5	
	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
	3. Proper Hot Holding temperature(135%F)	+		\vdash				_	eyes, nose, and mouth Preventing Contamination by Hands
	4. Proper cooking time and temperature	+						T	14. Hands cleaned and properly washed/ Gloves used properly
	5. Proper reheating procedure for hot holding (165°F in)								15. No bare hand contact with ready to cat foods or approved
	Hours) 6. Time as a Public Health Control; precedures & record	-		\vdash				_	alternate method properly followed (APPROVED Y N) Highly Susceptible Populations
	Approved Source	-						Т	16. Pasternized foods used; prohibited food not offered
		\dashv							Pasteurized eggs used when required
	 Foed and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction 								Chemicals
	8. Food Received at proper temperature								17. Food additives; approved and properly stored; Washing Fruits & Vegetables
1111	Protection from Contamination								18. Toxic substances properly identified, stored and used
	Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing
	10. Food contact surfaces and Returnables; Cleaned and	T				11			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								disposal
	Priority Foundation Items (2	Points) ri	olati	ons	Req	aire	Co	rrective Action within 10 days
0 1 N N C U N O A O S	Demonstration of Knowledge Personnel	R		O E T	N	0	Y	000	Food Temperature Control/ Identification "-
	21. Person in charge present, demonstration of knowledg	4			75				27. Proper cooling method used; Equipment Adequate to
	and perform duties/ Certified Food Manager (CFM) 22. Food Handler/ no unauthorized persons/ personnel	+		1	-		-		Maintain Product Temperature 28. Proper Date Marking and disposition
	Safe Water, Recordkeeping and Food Package			2				- 50	29. Thermometers provided, accurate, and calibrated: Chemical
TIT	Labeling 23. Hot and Cold Water available; adequate pressure, saf	+		* 1			_		Thermal test strips
	24. Required records available (shellstock tags: parasite			-	_		-		Permit Requirement, Prerequisite for Operation
	destruction): Packaged Food labeled					-			30. Food Establishment Permit (Current & Valid) 5/3//2023
	Conformance with Approved Procedures				4		, the l		Utensils, Equipment, and Vending
	 Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized 								31. Adequate handwashing facilities: Accessible and properly
	processing methods; manufacturer instructions				1		-		supplied, used
	Consumer Advisory								32. Food and Non-food Contact surfaces cleanable, properly
	26. Posting of Consumer Advisories; raw or under cooke			-	-	-	-	-	designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/
	foods (Disclosure/Reminder/Buffet Plate)/ Allergen Labo								Service sink or curb eleaning facility provided
	Core Items (1 Point) Violations Require Correct	ve Acti	on l	Vot t	o E		d 90	Da	ys or Next Inspection , Whichever Comes First
0 1 N N C U N O A O S	Prevention of Food Contamination	R		0	N N		N A	0 5.	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	\perp			-			\Box	Physical Facilities
	36. Wiping Cloths: properly used and stored 37. Environmental contamination	+	1	+	+	+	-	-	42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used
	38. Approved thawing method		1	士	_				44. Garbage and Refuse properly disposed; facilities maintained
	Proper Use of Utensils	+	-	Ţ	T	T	1	二	45. Physical facilities installed, maintained, and clean
	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used					1			46. Toilet Facilities; properly constructed, supplied, and clean
	40. Single-service & single-use articles; properly stored	\top	1	+	1	1	1	1	47. Other Violations
	and used	11			1	_	1		
Received by:	ant !		Pr	int:	J	er	11	H	Title: Person In Charge Owner Sillout Business Email:
Inspected by:	Jan Jaly	1	Pr	int:	5	RO	M	. (Silbert Business Email:
orm EH-06 (Revised	09-2015)				_				

29.) Make Sure to obtain chlorine & Quoternary Ammonium chemical fest Strips



Datas /-/	100	,	Time in:	Time out:	License	Permit	를						Est. Type	Risk Category	Page [01 F
5/10	~>			1		S Contract law	7 2	Total	LI I-	ti	insti	ion l'area	4-Visit	5-Other	TOTAL/SCO
Purpose of Establishme	ent N	am	wine li	pliance [V]	2-Rontine Contact/Owner	Name	T-Statement of the last	-Fiel	d In	resu	igat	* Number	r of Repeat Viter of Violations	cos:	100
Physical Ad			11743 8		County:		Z	ip Co	ode 7	I	Phor			Follow-up: Yes No (circle one)	100
	- 0	ami	pliance Status: Out = r	ika I	N=in compliant	e NO	= 200	86 t ebsc	rved	NA	= n	ot applicable CC	S = corrected o	n site R= repeat vi lark an asterisk ' ‡ ' i	plation
Mark the app	ргоргі	ate	points in the OUT box for	each numbered item	Mari	2.4.50	check	TEMK	मा अन	nopi	BIUG	007 101 11-17-0-1	1735, 000		тарргортине оче
		_	Prio	rity Items (3 Po	ints) violation	s Req							to exceed 3 a	a) s	
O I N O	N	C 0		aperature for Food	Safety	R		UN		IN	C		Em	pløyee Health	4
T		S	1. Proper cooling time:	egrees Faluenheit) and temperature		-		T	+	\vdash	S	12. Managerr	ent, food empl	oyees and conditional	employees:
	+	+	2. Proper Cold Holding	temperature(41°F/	45°F)	\forall	1	+	+		1	13. Proper us eyes, nose, an	e of restriction	and exclusion; No dis	charge from
111	+	+	3. Proper Hot Holding t	termocrature(135°F)		+	+	-		_		100	Preventing Co	outamination by Har	ıds
111	1	1	4. Proper cooking time					T				14. Hands ch	raned and prop	erly washed/ Gloves i	ised properly
	1	-	5. Proper reheating proc Hours)	cedure for hot noldin	ng (165°F in 2							15. No bare h alternate meth	ed properly fo	th ready to eat foods o llowed (APPROVED	YNI
		1	6. Time as a Public Hea	th Control; procedi	ires & records					_	-		Highly Sus	ceptible Populations	Cound
	1		Ap	proved Source								Pasteurized es	d loods used: p	prohibited food not of required	icicu
		-	7. Foed and ice obtained good condition, safe, an										(Chemicals	
	1	1	8. Food Received at pro	per temperature		\forall	-	T	T			& Vegetables		and properly stored;	
		+	Protection	from Contaminati	ion			1		301		18. Toxic subs		y identified, stored an	d used
		1	9. Food Separated & pre- preparation, storage, dis		uring food									er/ Plumbing	
			10. Food contact surface Sanitized at	es and Returnables ; ppm/temperature	Cleaned and							backflow devi	ce	rcc; Plumbing install	
		-	11. Proper disposition o reconditioned					1				disposal		water Disposal System	u_ proper
			Prie	erity Foundation	n Items (2 Pe	oints)	viola	ations	Reg	nire	Con	rrective Action	within 10 day	3 N. P. P. R. S. S. S.	
N O N O	AI		- 1	of Knowledge/Per	7 - 1 - N /	R	10	N B	N	N A				re Control/ Identific	ation
		1	21. Person in charge pre and perform duties/ Cert									27. Proper coo Maintain Prod		ed; Equipment Adec	uate to
111		T	22 Food Handler no un					1				28. Proper Dat			The World Street
	19		Safe Water, Recor	dkeeping and Food Labeling	l Package		L					Thermal tests		accurate, and calibrate	d; Chemical
111	\neg	1	23. Hot and Cold Water	available; adequate	pressure, safe	11						Permi	Requirement	, Prerequisite for O	eration
			24. Required records avadestruction): Packaged F		es; parasite			1				30. Food Esta	blishment Per	mit (Current & Valid	12/21/23
		T	Conformance w	ith Approved Proc	edures				Mag.				Utensils, Equi	ipment, and Vending	7 7
		1	 Compliance with Variance of processing methods; man 	obtained for speciali	zed			1				31. Adequate l supplied, used	andwashing fa	cilities: Accessible an	d properly
		ľ		umer Advisory	213	П	1					32. Food and A		ect surfaces elemable,	properly
	1		26. Posting of Consumer foods (Disclosure/Remin			П				1		33. Warewashi	ng Facilities; in	nstalled, maintained, t facility provided	ised/
1.	-		Core Items (1 Point			Action	Na	t to E	xcee	1 90) Da	THE RESERVE OF THE PARTY OF THE	THE RESERVE OF THE PERSON NAMED IN	THE RESERVE OF THE PERSON NAMED IN COLUMN 2 IS NOT THE OWNER.	, Propinsi personal di
1 N 2	N C	1		Food Contaminat		R	0	1 N	0	N A	C		Section 11	Identification	
	S	13	64. No Evidence of Insec	contamination, rec	dent/other		T			1	5.	41.Original con	ntainer labeling	(Bulk Food)	1194-19-16
	1	_	35. Personal Cleanliness	cating, drinking or t	obacco use		-	•					Physic	cal Facilities	111111111111111111111111111111111111111
		3	66. Wiping Cloths; prope	rly used and stored								42. Non-Food	the same of the sa		100 400
	+	-	7. Environmental contar		parties !		-			-	1			lighting; designated at	
		1-3	8. Approved thawing m				-	-	-	+	-			rly disposed; facilitie	The second name of the second na
	T		9. Utensils, equipment, of tried, & handled In use				-			1	1			d, maintained, and ele- constructed, supplied,	
	T	4	0. Single-service & sing				T			1		47. Other Viola	tions		
		3	and the same of th			-	_			-				I must be a second	
	: 4	7	DOVA		7)	-	Print	50	ni	a	K	odnito)	Litie: Person In (barge/ Owner
deceived by:	-		DOVE		2	_	Print	50	ni	a	K	i best	2	Business Email:	Charge/ Owner