



Texas Department of State Health Services Retail Food Establishment Inspection Report

Date: 6/5/23	Time in:	Time out:	License/Permit #	Est. Type	Risk Category: 2	Page 1 of 1
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other						
Establishment Name: GAS GO Market (Shell)			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS: 97	
Physical Address: 13241 Bandera Rd.			City/County:	Zip Code:	Phone:	Follow-up: Yes No (circle one)

Compliance Status: **OUT** = not in compliance; **IN** = in compliance; **NO** = not observed; **NA** = not applicable; **COS** = corrected on site; **R** = repeat violation
 Mark the appropriate points in the **OUT** box for each numbered item. Mark ✓ a checkmark in appropriate box for **IN, NO, NA, COS**. Mark an asterisk "*" in appropriate box for **R**.

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days					
Compliance Status	Item	Notes	Compliance Status	Item	Notes
OUT	IN	NO	NA	COS	R
					Time and Temperature for Food Safety (F = degrees Fahrenheit)
					1. Proper cooling time and temperature
					2. Proper Cold Holding temperature (41°F/ 45°F)
					3. Proper Hot Holding temperature (135°F)
					4. Proper cooking time and temperature
					5. Proper reheating procedure for hot holding (165°F in 2 Hours)
					6. Time as a Public Health Control; procedures & records Approved Source
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasitic destruction
					8. Food Received at proper temperature
					Protection from Contamination
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting
					10. Food contact surfaces and Returnables; Cleaned and Sanitized at ppm/temperature
					11. Proper disposition of returned, previously served or reconditioned
					Employee Health
					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
					Preventing Contamination by Hands
					14. Hands cleaned and properly washed; Gloves used properly
					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)
					Highly Susceptible Populations
					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
					Chemicals
					17. Food additives; approved and properly stored; Washing Fruits & Vegetables
					18. Toxic substances properly identified, stored and used
					Water/ Plumbing
					19. Water from approved source; Plumbing installed; proper backflow device
					20. Approved Sewage/Wastewater Disposal System, proper disposal

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days					
Compliance Status	Item	Notes	Compliance Status	Item	Notes
OUT	IN	NO	NA	COS	R
					Demonstration of Knowledge/ Personnel
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)
					22. Food Handler/ no unauthorized persons/ personnel
					Safe Water, Recordkeeping and Food Package Labeling
					23. Hot and Cold Water available; adequate pressure, safe
					24. Required records available (shellstock tags; parasitic destruction); Packaged Food labeled
					Conformance with Approved Procedures
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions
					Consumer Advisory
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate); Allergen Label
					Food Temperature Control/ Identification
					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
					28. Proper Date Marking and disposition
					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
					Permit Requirement, Prerequisite for Operation
					30. Food Establishment Permit (Current & Valid) EXP: 5/31/23
					Utensils, Equipment, and Vending
					31. Adequate handwashing facilities; Accessible and properly supplied, used
					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First					
Compliance Status	Item	Notes	Compliance Status	Item	Notes
OUT	IN	NO	NA	COS	R
					Prevention of Food Contamination
					34. No Evidence of Insect contamination, rodent/other animals
					35. Personal Cleanliness/eating, drinking or tobacco use
					36. Wiping Cloths; properly used and stored
					37. Environmental contamination
					38. Approved thawing method
					Proper Use of Utensils
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used
					40. Single-service & single-use articles; properly stored and used
					Food Identification
					41. Original container labeling (Bulk Food)
					Physical Facilities
					42. Non-Food Contact surfaces clean
					43. Adequate ventilation and lighting; designated areas used
					44. Garbage and Refuse properly disposed; facilities maintained
					45. Physical facilities installed, maintained, and clean
					46. Toilet Facilities; properly constructed, supplied, and clean
					47. Other Violations

Received by (signature):	Print: VERONICA STAHL	Title: Person In Charge/ Owner
Inspected by (signature):	Print: SEAN GILBERT	Business Email:

Form EH-06 (Revised 09-2015)

36) Provide paper towels @ handwashing sink in back
 47) Provide handwashing sign to back handwashing sink.



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Date: 6/9/23	Time in:	Time out:	License/Permit #	Est. Type:	Risk Category: 2	Page 1 of 2
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other						
Establishment Name: Pete's Place			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS: 93	
Physical Address: 14743 Old Bandera Rd			City/County: Helotes		Zip Code: Phone: Follow-up: Yes/No (circle one)	

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation
 Mark the appropriate points in the OUT box for each numbered item Mark ✓ a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk * in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days					
Compliance Status					R
O	I	N	NA	COS	
U	T				
Time and Temperature for Food Safety (F = degrees Fahrenheit)					
					1. Proper cooling time and temperature
					2. Proper Cold Holding temperature (41°F/ 45°F)
					3. Proper Hot Holding temperature (135°F)
					4. Proper cooking time and temperature
					5. Proper reheating procedure for hot holding (165°F in 2 Hours)
					6. Time as a Public Health Control; procedures & records Approved Source
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasitic destruction
					8. Food Received at proper temperature
Protection from Contamination					
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting
					10. Food contact surfaces and Returnables; Cleaned and Sanitized at ppm/temperature
					11. Proper disposition of returned, previously served or reconditioned
Employee Health					
					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
Preventing Contamination by Hands					
					14. Hands cleaned and properly washed; Gloves used properly
					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)
Highly Susceptible Populations					
					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
Chemicals					
					17. Food additives; approved and properly stored; Washing Fruits & Vegetables
					18. Toxic substances properly identified, stored and used
Water/ Plumbing					
					19. Water from approved source; Plumbing installed; proper backflow device
					20. Approved Sewage/Wastewater Disposal System, proper disposal

Priority Foundation Items (2 Points) violations Require Corrective Action within 16 days					
Compliance Status					R
O	I	N	NA	COS	
U	T				
Demonstration of Knowledge/ Personnel					
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)
					22. Food Handler/ no unauthorized persons/ personnel
					Safe Water, Recordkeeping and Food Package Labeling
					23. Hot and Cold Water available; adequate pressure, safe
					24. Required records available (shellstock tags; parasitic destruction); Packaged Food labeled
Conformance with Approved Procedures					
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions
					Consumer Advisory
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate); Allergen Label
Food Temperature Control/ Identification					
					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
					28. Proper Date Marking and disposition
					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
Permit Requirement, Prerequisite for Operation					
					30. Food Establishment Permit (Current & Valid) ^{exp} 5/31/2017
Utensils, Equipment, and Vending					
					31. Adequate handwashing facilities; Accessible and properly supplied, used
					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
					33. Warewashing Facilities; installed, maintained, used/ Service sink or cub cleaning facility provided

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First					
Compliance Status					R
O	I	N	NA	COS	
U	T				
Prevention of Food Contamination					
					34. No Evidence of insect contamination, rodent/other animals
					35. Personal Cleanliness/eating, drinking or tobacco use
					36. Wiping Cloths; properly used and stored
					37. Environmental contamination
					38. Approved thawing method
Proper Use of Utensils					
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used
					40. Single-service & single-use articles; properly stored and used
Food Identification					
					41. Original container labeling (Bulk Food)
Physical Facilities					
					42. Non-Food Contact surfaces clean
					43. Adequate ventilation and lighting; designated areas used
					44. Garbage and Refuse properly disposed; facilities maintained
					45. Physical facilities installed, maintained, and clean
					46. Toilet Facilities; properly constructed, supplied, and clean
					47. Other Violations

Received by:	Print: Aaron Gleason	Title: Person In Charge/ Owner
Inspected by:	Print: Sean Gilbert	Business Email:

