



Texas Department of State Health Services Retail Food Establishment Inspection Report

Date: 7/7/23	Time in:	Time out:	License/Permit #	Est. Type	Risk Category 3	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: Odessa Chinese Bistro			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS: —	
Physical Address: 12411 Sanders Rd 103			City/County: Helotes		Zip Code: Phone:	
						Follow-up: Yes No (circle one)

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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			Compliance Status		
OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)			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			Compliance Status		
OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel			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: 5/31/24}
					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			Compliance Status		
OUT	IN	NO	NA	COS	R
Prevention of Food Contamination			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) <i>M. Clarkson</i>	Print: M. Clarkson	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Sean Gilbert</i>	Print: Sean Gilbert	Business Email:

