

1	W.	4	1:	3	Time in: Time out: License/	Pem	nit 1	Ħ					Est, Type Risk Category Page of	_
I	urp	ose	of I	usp	ection: 1-Compliance 2-Routine	Tex		3-	Field	d Inv	esti	gati	on 4-Visit 5-Other TOTAL/SCO	RE
E	stab	lishi	men	1 N	une: Contact/Owner	Nar	ne;				CO KA	A. C.	* Number of Repeat Violations:	
1		16	¥		ST Pizzenia							notice to	Number of Violations COS:	
1	hysi	cal /		ress	Banders Pd 102 City/County:			Zi	p Co	de:	P	hon	re: Follow-up: Yes No (circle one)	
Γ		-	~	+	ampliance Status: Out = not in compliance IN = in compliance		w.			and .	N'A		ot applicable COS = corrected on site R = repeat violation	
1	lark	the a	ppro	opria	te points in the OUT box for each numbered item Mark		a ch	eckn	nak i	n app	ropri	ate b	oox for IN, NO, NA, COS Mark an asterisk ' * 'in appropriate box for	or R
L					Priority Items (3 Points) violation	ıs Re	equ							_
0		N				P		0		lianc	e Str			R
T		0	A		Time and Temperature for Food Safety	1		U	N			0		
		Γ		T	Proper cooling time and temperature			-				-	12. Management, food employees and conditional employees;	
-	-	-	+	+	2. Proper Cold Holding temperature(41°F/ 45°F)	+	+	-	+	-	-	-	knowledge, responsibilities, and reporting  13. Proper use of restriction and exclusion; No discharge from	+
L	-	_	L	1		L		L					eyes, nose, and mouth	
-	+	-	+	+	Proper Hot Holding temperature(135%)     Proper cooking time and temperature	+	1	-	1	1		1	Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly	+
Г			T	T	<ol> <li>Proper reheating procedure for hot holding (165°F in 2</li> </ol>	+	1	-			7		15. No bare hand contact with ready to eat foods or approved	$\vdash$
-	-	-	+	+	Hours) 6. Time as a Public Health Control; procedures & records	+	-	-	L				alternate method properly followed (APPROVED Y N )	-
			_	-	Approved Source	+	1	-	Т				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	-
H	1	_	1	1	7. Food and ice obtained from approved source: Food in	+	1	-					Pasteurized eggs used when required	-
1					good condition, safe, and unadulterated; parasite								Chemicals	
H	-	_	H	+	destruction  8. Food Received at proper temperature	+	-	-	_	_			NY P. J. MAN.	
					a. Food received at proper temperature								17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
F	1		T-	_	Protection from Contamination	F							18. Toxic substances properly identified, stored and used	
					<ol><li>Food Separated &amp; protected, prevented during food preparation, storage, display, and tasting</li></ol>								Water/ Plumbing	
				Г	10. Food contact surfaces and Returnables; Cleaned and	T	1						19. Water from approved source; Plumbing installed; proper	
H	-	-	-	$\vdash$	Sanitized at ppm/temperature  11. Proper disposition of returned, previously served or	+	1	-	-				backflow device  20. Approved Sewage/Wastewater Disposal System, proper	
_				L	reconditioned	L	L						disposal	
L	1 .	-	1 8	16	Priority Foundation Items (2 Po	int	s) 1	_	7	1	_		rrective Action within 10 days	falt.
UT	ż	0	A	0 8	Demonstration of Knowledge/ Personnel	R		U	N	o N	A	0 5	Food Temperature Control/ Identification *=	R
V					<ol> <li>Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)</li> </ol>		1						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
		-			22. Food Handler/ no unauthorized persons/ personnel		1					-	28. Proper Date Marking and disposition	
					Safe Water, Recordkeeping and Food Package Labeling								29. Thermometers provided, accurate, and calibrated; Chemical/	
4					23. Hot and Cold Water available; adequate pressure, safe	$\vdash$	1		_				Thermal test strips  Permit Requirement, Prerequisite for Operation	
					24. Required records available (shellstock tags; parasite		1	1						
-	Ш		-		destruction): Packaged Food labeled  Conformance with Approved Procedures	+	-						30. Food Establishment Permit (Current & Valid)	3
MARKETON	T	1		-	25. Compliance with Variance, Specialized Process, and	$\vdash$	-	H					Utensils, Equipment, and Vending	
					HACCP plan; Variance obtained for specialized	1	1	1				4	51. Adequate handwashing facilities: Accessible and properly supplied used	
-		_		-	processing methods; manufacturer instructions  Consumer Advisory	-	1	H				-		
	_	-	_										<ol> <li>Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used</li> </ol>	
					<ol> <li>Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label</li> </ol>								33. Warewashing Facilities; installed, maintained, used/	-
1			_		Core Items (1 Point) Violations Require Corrective	400	_	Mat			200	D-	Service sink or curb cleaning facility provided	
0	1	N	N	C		R	Total .	0	1	N	N	C	is or Next Inspection , Whichever Comes First	
T		0	A	8	Prevention of Food Contamination			U	N	0	A	0 5	Food Identification	R
					34. No Evidence of Insect contamination, rodent/other animals		1						41.Original container labeling (Bulk Food)	-
1		1	-		35. Personal Cleanliness/eating, drinking or tobacco use	-	1	H	Ш		_	-	Physical Partition	
	1		1		36. Wiping Cloths; properly used and stored				160		1		Physical Facilities 42. Non-Food Contact surfaces clean	
+	-	+	+	-	37. Environmental contamination 38. Approved thawing method		1	H	1	1	1	1	43. Adequate ventilation and lighting: designated areas used	
				1	Proper Use of Utensils		1			1	+	1	44. Garbage and Refuse properly disposed: facilities maintained 45. Physical facilities installed, maintained, and clean	
T				1	39. Utensils, equipment, & linens; properly used, stored,								46. Toilet Facilities; properly constructed, supplied, and clean	-
+	+	+	+	1	dried, & handled/ In use utensils; properly used 40. Single-serVice & single-use articles; properly stored	H	1	H		1	+	-	47. Other Violations	
			1	1	anglass.	100		1					The Violations	
Rec	elve	d by	1	4	600		P	rint	5.5	re	,	T	Title: Person In Charge/ Owner	-
Insp	ecte	d by	V2	C	2 X SM		P	rint;		5		1	Business Email:	-
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Establish	ment Name: Th ST Pizzenia	Physical A	ddress: 10 Bandera Rd 102	City/State:	tes	License/Permit #	Page	≥of_
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		OF	SERVATIONS AND CORRE	CTIVE ACTIO	NS			
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(signature)			Print:	1014	-			
Inspected (signature)			Jeen Gol/	best	S	Samples: Y N # col	lected	
	(Revised 09-2015)							



D	ate:	14	12	3	Time in:	Time out:	License	Penn	nit#						Est. Type Risk Category Page of 2
P	urp	050	of L	aspe	ction: 1-Comp	pliance	2-Routine	T	7	3-F	ield	Inv	esti	gati	
E	stab	1		t Na	me:	A Contract of the Contract of	ntact/Owner	Nan	ne:						* Number of Repeat Violations:
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1.	iysn		Add	ress:	2 Bandera 16	City/Co				Zîp	Cod	ie	P	hon	Follow-up: Yes No (circle one)
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M	ark	the a	ppro	priat	e points in the OUT box for	each numbered item	na compliant Marl	ce N	o =	not o	oserv nk in	red appr	NA ropri	= no	ot applicable COS = corrected on site R = repeat violation box for IN, NO, NA, COS Mark an asterisk * * in appropriate box for R
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V	1		1	IV	2. Proper Cold Holding	temperature(41°F/45	°F)								13. Proper use of restriction and exclusion; No discharge from
			1		3. Proper Hot Holding t	emperature(135%F)		+	1	H			_	_	cyes, nose, and mouth  Preventing Contamination by Hands
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					5. Proper relicating proc Hours)	edure for hot holding	(165°F in 2		1					1	15. No bare hand contact with ready to eat foods or approved
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						proved Source	7. 15.4.1	1	1		1/4		1771	1	16. Pasteurized foods used; prohibited food not offered
		T	T	T	7. Food and ice obtained	d from approved sour	er Food in	+	1	H					Pasteurized eggs used when required
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-	-	-	-	+	8. Food Received at pro	man lama and		-		L		_		_	
					a. I ood Received at pro	pet temperature		-							17. Food additives; approved and properly stored; Washing Fruits & Vegetables
H		-	-	,	Protection	from Contamination	1		1						18. Toxic substances properly identified, stored and used
			1		<ol><li>Food Separated &amp; pre- preparation, storage, dis</li></ol>	otected, prevented dur	ing food	1							Water/ Plumbing
			1		<ol><li>Food contact surface</li></ol>	es and Returnables ; C	leaned and	+	1						19. Water from approved source; Plumbing installed; proper
	-	-	-	-	Sanitized at	ppm/temperature									backflow device
-			-		11. Proper disposition o reconditioned	returned, previously	served or	1							20. Approved Sewage/Wastewater Disposal System, proper disposal
1K	K 140	SH	V 1			ority Foundation	Items (2 P	ointe	(2) rd	olati	ans	Rea	nice	Co	rective Action within 10 days
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					21. Person in charge pre			1	1	1			41	1	27. Proper cooling method used; Equipment Adequate to
			1		and perform duties/ Cert 22. Food Handler/ no un			-	1	-	-	-	35.1		Maintain Product Temperature  28. Proper Date Marking and disposition
		M			Safe Water, Recor	dkeeping and Food I	ackage								29. Thermometers provided, accurate, and calibrated; Chemical/
			1	T		Labeling	-	+	-	$\vdash$					Thermal test strips
-		-	-	-	23. Hot and Cold Water 24. Required records ava			+	-	-	1	-			Permit Requirement, Prerequisite for Operation
of the last		1/3			destruction): Packaged I	Food labeled	c parasite		-	1					30. Food Establishment Permit (Current & Valid 5/3/123
	_	19		N N		ith Approved Procee						11/69			Utensils, Equipment, and Vending
		Wing.			25. Compliance with Va	riance, Specialized Pr	ocess, and	1	1						31. Adequate handwashing facilities: Accessible and properly
					HACCP plan; Variance processing methods; mai										supplied, used
	W.					umer Advisory	1		1						32. Food and Non-food Contact surfaces cleanable, properly
	1		_		26. Posting of Consumer	A duisorios	odor acalual	+	1		1	-			designed, constructed, and used
					foods (Disclosure/Remir	nder/Buffet Plate)/ All	ergen Label		1					7.1%	Warewashing Facilities; installed, maintained, used/     Service sink or curb cleaning facility provided
54	1	84			Core Items (1 Point	t) Violations Requir	re Correctiv	e Act	ion	Not t	to E	ccee	d 90	) Da	ys or Next Inspection , Whichever Comes First
0	I N	N	N A	CO		Food Contaminatio		R	1	O U	1	2	N	C	R
T	-	-	-4	S				1		T	N	0	A	5	Food Identification
	1				34. No Evidence of Insection animals	et contamination, rode	nt/other				1				41.Original container labeling (Bulk Food)
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1	1			_	36. Wiping Cloths; prope			F		-	1	1			42. Non-Food Contact surfaces clean
-	+	-	$\dashv$	-	<ol> <li>Environmental contains</li> <li>Approved thawing m</li> </ol>			1	1			-	-	-	43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained
	_	_			Proper	Use of Utensils		1		1	-	1	-		45. Physical facilities installed, maintained, and clean
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+	+	-	-	-	dried, & handled/ In use 40. Single-service & sing			-		1	-	-	-	-	47. Other Violations
1					and used	, and arrives, proper	y stored								The Care Troughts
Rec	cive	d b	y: ;	ь	Somo				Pr	int:	5	a	m	dr	Title: Person In Charge/ Owner  Business Email:
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Received by:  Re	Establishment Name:	Physical A	Address:	City/State:		License/Permit #	Page	Zof_
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DESERVATIONS AND CORRECTIVE ACTIONS  HERM NUMBER OF TO DEFEND AN INSPECTION OF YOUR STEALISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:  TO COLOR holding wilk for ice cream lugchine was observed a geninternal temperature of 70 degrees F; wilk was condemned.  Ensure that all reach in conics are holding an ambient temperature of UI degrees F and below; a maintain temperature was absented between (ab. 72 degrees F; do not use collect with the line cream with repairs on node.  30 Fasure to post the most current food permit  10st @ least once employee's tood Mongers Certificate in view to the general public.			TEMPERATURE OBSERV	ATIONS				
BESERVATIONS AND CORRECTIVE ACTIONS  Namber North Delow:  AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:  AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:  COOLER holding wilk for ice cream sugchine was observed and an intermediate of the presence of 70 degrees f will was condemned.  Ensure that all reach in coolers are holding an opinion the specialist of the city cream with repairs or mode.  30 Fasture the cost the most current find permit  47 Post @ least once employee's had thengers Certificate in view to the general public.  Bretierd by:  Briefled by:  Briefl	Item/Location	Temp	Item/Location	Temp	Item/Locati	ion		Temp
BESERVATIONS AND CORRECTIVE ACTIONS  Number North BELOW:  2 COOLER holding wilk for ice cream sugchine was observed and emperature of 70 degrees f will was condemned.  27 Ensure that all reach in coolers are holding milk from its object was absented between (88-73 degrees f), do not use collect the diagrams wilk that is used for the ice cream with repairs are mode.  30 Ensure the cast the most current find pelmit.  47 Post @ least one employee's food Hongress Certificate in view to the general public.  Bretical by:  Britis Sandra Mujía Titles Person in Charged Owner Inspected by:  Print: Sandra Mujía Titles Person in Charged Owner Inspected by:  Person Sandra Mujía Titles Person in Charged Owner Inspected by:  Person Sandra Mujía Titles Person in Charged Owner Inspected by:  Person Sandra Mujía Titles Person in Charged Owner Inspected by:  Person Sandra Mujía Titles Person in Charged Owner Inspected by:  Person Sandra Mujía Titles Person in Charged Owner Inspected by:  Person Sandra Mujía Sandra Mujía Sandra Mujía Sandra Wigia Boolected					200			
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Name of the Condition of Your Establishment has been made your attention is directed to the Conditions observed and Noted Below:  2 Cooler holding milk for ice cream unachine was observed a given member of 70 degrees F; milk was condemned.  27 Ensure that all reach in coolers are holding an ambient tapeaguer of UI degrees F and below "a mbient tapeaguer ups abserved between (ab - 72 degrees F) do not use cooler used holding milk that is used for the ice cream until repars an orde.  30 Ensure to past the most current food permit fost a least one employee's food Hongres Certificate in view to the general public.  10 Print: Sandra Myjia Title: Person in Charge Owner to signature.  10 Print: Sandra Myjia Title: Person in Charge Owner Signature.  10 Print: Sandra Myjia Samples: Y N # collected.		,						-
Name of the Condition of Your Establishment has been made your attention is directed to the Conditions observed and Noted Below:  2 Cooler holding milk for ice cream unachine was observed a given member of 70 degrees F; milk was condemned.  27 Ensure that all reach in coolers are holding an ambient tapeaguer of UI degrees F and below "a mbient tapeaguer ups abserved between (ab - 72 degrees F) do not use cooler used holding milk that is used for the ice cream until repars an orde.  30 Ensure to past the most current food permit fost a least one employee's food Hongres Certificate in view to the general public.  10 Print: Sandra Myjia Title: Person in Charge Owner to signature.  10 Print: Sandra Myjia Title: Person in Charge Owner Signature.  10 Print: Sandra Myjia Samples: Y N # collected.								
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He ice cream with reparts are made.  30 Fature to post the most current tood permit  47 Post @ least once employee's tood Honggers Certificate is view to  the general public.  Print: Sandra Muja Title: Person In Charge Owner  (signature)  Print: Sandra Muja Samples: Y N # collected	68-72 decrees	F. i do	o Most USE Cospier H	hold	as will	that is use	16	~
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Da	8	4	1	13	Time in: Time out: License/Po	ermi	t#						Est. Type Risk Category Page of
Pu	rpos	se o	fIn	spec	tion: 1-Compliance 2-Routine	1	7	3-Fi	hlei	Inve	stie	atio	n 4-Visit 5-Other TOTAL/SCORE
Es	abli	shm	ient	Nan	Contact/Owner	Vam	DOT LAND	J-11	CIG.	4411	July	,atitu	* Number of Repeat Violations:
	1	h	110		Tree	**IIII							✓ Number of Violations COS:
Ph	VSIC	al A	ddr		1	_	T	7:	Cod	-	Di		Follow-up: Yes
	7	2	9	Do	Bandera Rd City/County:			Zip	Cod		P	none	No (circle one)
	-		4		0 100					_	_	_	
Ma	rk th	e an	pror	com	pliance Status: Out = not in compliance IN = in compliance points in the OUT box for each numbered item Mark								tapplicable COS = corrected on site R = repeat violation ox for IN, NO, NA, COS Mark an asterisk * * in appropriate box for R
			1							particulares	and the latest terminal to the latest terminal t		
Co	mpli	апсе	e Sta	tus	Priority Items (3 Points) violations	ne	Juur	_	-				Ive Action not to exceed 5 days
0	1	N		C	Time and Town and the Follow	R		0	1	N	N	C	R
U	N	O	A	0 5	Time and Temperature for Food Safety (F = degrees Fahrenheit)			U	N	0	A	0	Employee Health
				3	Proper cooling time and temperature	1		T	-	-	-	S	12. Management, food employees and conditional employees;
					and the state of t			1					knowledge, responsibilities, and reporting
					2. Proper Cold Holding temperature(41°F/ 45°F)								13. Proper use of restriction and exclusion; No discharge from
$\vdash$	-	_	-										eyes, nose, and mouth
H	-		-		Proper Hot Holding temperature(135%F)			L.,					Preventing Contamination by Hands
$\vdash$					Proper cooking time and temperature     Proper reheating procedure for hot holding (165°F in 2)	-		$\vdash \mid$		_	-		14. Hands cleaned and properly washed/ Gloves used properly
					Hours)						1		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )
					6. Time as a Public Health Control; procedures & records	+		H			_		Highly Susceptible Populations
					Approved Source	$\vdash$							16. Pasteurized foods used; prohibited food not offered
<u></u>			_										Pasteurized eggs used when required
					<ol><li>Food and ice obtained from approved source; Food in</li></ol>								
			1		good condition, safe, and unadulterated; parasite destruction								Chemicals
					8. Food Received at proper temperature	1	1				-		17. Food additives; approved and properly stored; Washing Fruits
		35			The second secon								& Vegetables
_	_		_		Protection from Contamination								18. Toxic substances properly identified, stored and used
					<ol><li>Food Separated &amp; protected, prevented during food</li></ol>	T							Water/ Plumbing
	-		-	-	preparation, storage, display, and tasting	1		<u>_</u>	_	_		-	n n n n
					10. Food contact surfaces and Returnables; Cleaned and Sanitized at ppm/temperature						-	82	19. Water from approved source; Plumbing installed; proper backflow device
	1				11. Proper disposition of returned, previously served or	1		H			-		20. Approved Sewage/Wastewater Disposal System, proper
					reconditioned								disposal
					Priority Foundation Items (2 Po	ints	s) ri	olati	ions	Reg	nire	Cor	rrective Action within 10 days
0	1	N		C		R	-	0	i	N	N	C	R
U	N	0	A	S	Demonstration of Knowledge/ Personnel			U	N	0	A	5	Food Temperature Control/ Identification -=
		7.0			21. Person in charge present, demonstration of knowledge,		1						27. Proper cooling method used; Equipment Adequate to
_	_		_		and perform duties/ Certified Food Manager (CFM)	_		Ш					Maintain Product Temperature
$\vdash$				_	22 Food Handler/ no unauthorized persons/ personnel	-	-				-		28. Proper Date Marking and disposition
					Safe Water, Recordkeeping and Food Package Labeling						- 1		29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
					23. Hot and Cold Water available; adequate pressure, safe	1	1	1			_		Permit Requirement, Prerequisite for Operation
	-		-		24. Required records available (shellstock tags: parasite	-	-	-		-	-		
					destruction): Packaged Food labeled			1			-		30. Food Establishment Permit (Current & Valid)
					Conformance with Approved Procedures	1	1	-	-	-	_		Utensils, Equipment, and Vending
	T				25. Compliance with Variance, Specialized Process, and	1	1						Constitution of the particular and the particular a
	1				HACCP plan; Variance obtained for specialized	1	1						31. Adequate handwashing facilities: Accessible and properly
					processing methods; manufacturer instructions	_	1	Ш					supplied, used
					Consumer Advisory		1						32. Food and Non-food Contact surfaces cleanable, properly
	-	-		$\vdash$	76 Posting of Consumer Advisories	1	1	H	-	-	-		designed, constructed, and used
					<ol> <li>Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label</li> </ol>		1			A.			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided
		IN.	188	-	Core Items (1 Point) Violations Require Corrective	des	ion	Vat	to E		2 00	De	
0	1	N	N	C	Core Reins (2 rount) Prominons Require Corrective	R	_	-	1		_	C	
U	N	0	A	0	Prevention of Food Contamination	1		U	N	0	A	0	Food Identification
T	-	-	-	S	34. No Evidence of Insect contamination, rodent/other	-	1	T	-	-	-	5	41.Original container labeling (Bulk Food)
					animals	1	1				1		Acceptant commer moving (out 1 tout)
					35. Personal Cleanliness/eating, drinking or tobacco use		1			10.	-		Physical Facilities
					36. Wiping Cloths: properly used and stored								42. Non-Food Contact surfaces clean
					37. Environmental contamination		1						43. Adequate ventilation and lighting; designated areas used
					38. Approved thawing method	-	1		_	_	_		44. Garbage and Refuse properly disposed; facilities maintained
-		_		$\dashv$	Proper Use of Utensils	-	1	H	-	-	-		45. Physical facilities installed, maintained, and clean
	1				<ol> <li>Utensils, equipment, &amp; linens; properly used, stored, dried, &amp; handled/ In use utensils; properly used</li> </ol>	1	1						46. Toilet Facilities; properly constructed, supplied, and clean
H	1	-			40. Single-service & single-use articles; properly used	1	1	H		-	-		47. Other Violations
					and used	1			-				THE STATE OF THE S
Re	ceiv	ed l	by:	1	1 10/1		P	rint:	-		- 4	1	Title: Person In Charge/ Owner
	natu			1	Jet Line		L-		16	30	1	510	ex IRBUINO
			by:		M 118		P	rint:	<	~	1.00		ELE TRESINO Title: Person In Charge/Owner  Gillest Business Email:
No. of Lot	natu	_	dr.		Ja / Jul			_	-	re	ev	4	51 13-11
rorn	EH-	-06	rkey	rised	09-2015)								make and the control of the control

30.) Ensure to pay review foodpernit (if haven't already); Send proof via smail so this cast be validated.



Date	7	11	23	Time in:	Time out:	License/I	Репп	ait#						Est. Type	Risk Category	Pageof	1
-	-	-		ASSESSMENT OF THE PARTY OF THE	apliance	2-Routine	7	T	3-F	leld	Inv	esti	gati	on 4-Visit	5-Other	TOTAL/SCO	RE
The real Property lies	<b>Constant</b>	bme	nt N	ime: O	, (	ontact/Owner	Nan	ne:					10000	* Number of Repeat Violati		1	
DI.	H	-4	te		9 9 Nee			_	791	6-	1	In	11.	✓ Number of Violations CO	follow-up: Yes	100	
Phy	ri ĉa	30	dress -(O	Bandera Rd	302 H	county:			Zip	Со	102	Ľ	hon!		(eircle one)		
				mpliance Status: Out =	not in compliance E									ot applicable COS = corrected on sit	te R = repeat vio.		. 10
Mark	The	app	орги	te points in the OUT box for	The second second second second second	THE RESERVE AND PARTY OF THE PA	_	_	_	_	_	_		tive Action not to exceed 3 days		appropriate box to	r R
Com	pila	nce 5	tutne	the same of the sa	orny nems (3 ro	mts) womion	3 444	Van	-	<b>CONTRACT</b>	lance	-	-	ave Action not to exceed 3 anys			T
U T			N O	1 ime and 1e	mperature for Food degrees Fahrenheit)	Safety	11			1	N	N	C	Employ	yee Health		R
	T		T	1. Proper cooling time	The state of the s	12	-		Ė				1	<ol> <li>Management, food employe knowledge, responsibilities, and</li> </ol>	es and conditional	employees;	
				2. Proper Cold Holdin	g temperature(41°F/	45°F)	T							13. Proper use of restriction and cyes, nose, and mouth	exclusion; No disc	harge from	
				3. Proper Hot Holding	temperature(135%F)					-			_	Preventing Contr	amination by Han-	ds	
-	+	-	+	4. Proper cooking time								Marie a		14. Hands cleaned and properly	/ washed/ Gloves w	sed properly	_
				5. Proper reheating pre Hours)	ocedure for hot holdin	ng (165°F in 2								<ol> <li>No bare hand contact with a afternate method properly follow</li> </ol>			
				6. Time as a Public Ho	CONTRACTOR OF THE PERSON NAMED IN COLUMN 2	ires & records							-		tible Populations		_
				A	pproved Source									16. Pasteurized foods used; prob Pasteurized eggs used when req		ered	
	T		T	7. Food and ice obtain good condition, safe, a					_		Language	Lagran (call)			micals		
$\vdash$	+	+	+	8. Food Received at pr	roper temperature		+						Г	17. Food additives; approved an	d properly stored; \	Washing Fruits	
-	_	_		Protection	n from Contaminati	00	$\vdash$	-	H		_	-	-	& Venetables  18. Toxic substances properly id	lentified stored my	Lused	-
	T	T	T	9. Food Separated & p			+		H				_		Plumbing	, waster	
-	+	+	+	preparation, storage, d	isplay, and tasting		-		L	_			_	10.111	Di bi tan		-
				<ol> <li>Food contact surfa Sanitized at</li> </ol>	ces and Returnables ; ppm/temperature	Cleaned and								<ol> <li>Water from approved source backflow device</li> </ol>	; Plumbing installe	d; proper	
	T			11. Proper disposition reconditioned	of returned, previous	ly served or			П					20. Approved Sewage/Wastewardisposal	ter Disposal System	ı, proper	
			-		iority Foundatio	n Items (2 Po	int	s) 17	olati	ons	Reg	nire	Co	rrective Action within 10 days	* 1	# 1817 G	
U		N B	1 0		n of Knowledge/ Per		R	and the same	U U	I N	N O	N A	C	Food Temperature (	Control/ Identifica	tion " #	н
T	+	+	- 15	21. Person in charge p	resent, demonstration	of knowledge,	$\vdash$	-	T	-	-	-	8	27. Proper cooling method used;	Equipment Adeq	uate to	
_	+	_	_	and perform duties/ Co	rtified Food Manage	(CFM)	_							Maintain Product Temperature			
	_		_	22. Food Handler/ no v	mauthorized persons/ ordkeeping and Foot	The state of the s	-	-	-	-	-	-	-	<ol> <li>Proper Date Marking and dis</li> <li>Thermometers provided, according</li> </ol>		d. Chamian))	-
				Sare Water, Rece	Labeling	1 Pricinge								Thermal test strips	mate, and cantinate	u, Chemical	
				23. Hot and Cold Wate	er available; adequate	pressure, safe	1					-		Parmit Danulesmant D	rerequisite for Op	eration	
	T	T		24. Required records a		igs; parasite								30. Food Extablishment Permit	t (Current & Valid	Expire	
	_			destruction); Packaged Conformance	with Approved Proc	edures	-	1	-			_	_	Utersily, Equipp	nent, and Vending	5/3/10	4
T	T	T	T	25. Compliance with V	Contraction of the Contraction of Street, Stre	A Department of the Printer of the State of		1	П	T	T			31. Adequate handwashing facili			_
				HACCP plan; Variance processing methods; m	anufacturer instruction									supplied, used			
					sumer Advisory									<ol> <li>Food and Non-food Contact designed, constructed, and used</li> </ol>			
				26. Posting of Consum foods (Disclosure/Rem										<ol> <li>Warewashing Facilities; instr Service sink or curb cleaning fac</li> </ol>		sed/	
Soul				Core Items (1 Poir	nt) Violations Requ	sire Corrective	Ace	lon i	Not t	(A, 0)	ccee	190	Da Da	ys or Next Inspection , Whicher	ver Comes First		
U N	1	) A		Prevention	of Food Contaminat	ion	R		U T	l N	N O	NA	C O N	Food Ide	ntification		R
				34. No Evidence of Ins- animals	ect contamination, ro	dent/other							es filos	41.Original container labeling (B	alk Food)		
				35. Personal Cleanlines		ювассо изе	-		-	-	-	_			Facilities		_
-	+	+	-	36. Wiping Cloths; proj			_		-	-	-	-		42. Non-Food Contact surfaces of			
-	+	+	-	<ol> <li>Environmental cont</li> <li>Approved thawing r</li> </ol>			-	1	-	-	+	-		<ol> <li>Adequate ventilation and light</li> <li>Garbage and Refuse properly</li> </ol>			-
	-		-	CONTROL DESCRIPTION AND ADDRESS OF THE PARTY	r Use of Utensils		_		-		-	1		45. Physical facilities installed, n			_
				39. Utensils, equipment dried, & handled/ In us	, & linens; property u									46. Toilet Facilities; property cor			
		T		40. Single-tervice & sir			,							47. Other Violations			
Recel		byt	,	and y/cd	· Cul	7		Pr	int		Ų,	7.	2	Cu-10 1	Title: Person In C	Charge/ Owner	-
Inspe		l by	Z				-	Pe	int	-	10		11	100	Business Email:		$\dashv$
(signar			<	san J. M.	1			.,	53111	2	C	PA	r (	si / seat			



8/4/23	Time in: Time out: License/F	ermit	## ##					Est. Type	Risk Category	Page / of /	
Purpose of Inspe		Parlation.	1 3	-Field	Inv	esti	gatio	on 4-Visit	5-Other	TOTAL/SCO	RE
Establishment Nan	contact/Owner	Name						* Number of Repeat Violation ✓ Number of Violations CO	ons:	120	
Physical Address:	+ Bandara Rd City/County: Helptes		Z	ip Co	de:	P	hone		ollow-up: Yes o (circle one)	100	
Con	apliance Status: Out = not in compliance IN = in compliance	: NO	= no	t obser	ved	NA	= no	applicable COS = corrected on site	e R = repeat vio	lation	
Mark the appropriat	points in the OUT box for each numbered item Mark	- B - C	heck	mark i	n app	ropri	ate b	ox for IN, NO, NA, COS Mark	an asterisk ' * ' in	appropriate box for	or R
Compliance Status	Priority Items (3 Points) violation	Regi		Comp				eve Action not to exceed 3 days			-
0 I N N C U N O A O T	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R		O I U N T	N		C	Employ	ce Health	4	R
	1. Proper cooling time and temperature	1	T	1	T		3	12. Management, food employed knowledge, responsibilities, and		employees;	1
	Proper Cold Holding temperature(41°F/ 45°F)							13. Proper use of restriction and eyes, nose, and mouth		charge from	
	Proper Hot Holding temperature(135%)     Proper cooking time and temperature	+	1	-	_	10	1	Preventing Conta			T
	5. Proper reheating procedure for hot holding (165°F in 2	+	+	+	+	-	-	<ol> <li>Hands cleaned and properly</li> <li>No bare hand contact with re</li> </ol>	washed/ Gloves u	r approved	+
	Hours)		L					alternate method properly follow			
	6. Time as a Public Health Control; procedures & records Approved Source	+	-		1				tible Populations		F
			1					<ol> <li>Pasteurized foods used; prob Pasteurized eggs used when requ</li> </ol>		tered	
	Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction								micals		T
	8. Food Received at proper temperature	H	-	1	T			17. Food additives; approved and & Vegetables	d properly stored;	Washing Fruits	-
	Protection from Contamination		1	+				18. Toxic substances properly id	entified, stored an	d used	1
	Food Separated & protected, prevented during food preparation, storage, display, and tasting	H							Plumbing		
	10. Food contact surfaces and Returnables; Cleaned and	+	+	_	T	_	1	19. Water from approved source:	Plumbing install	wh meanar	-
	Sanitized at ppm/temperature							backflow device	, Flumbing Risian	a, proper	1
	11. Proper disposition of returned, previously served or reconditioned			T				<ol> <li>Approved Sewage/Wastewate disposal</li> </ol>	er Disposal Syster	n, proper	
	Priority Foundation Items (2 Po	oints)	viol	ation	Reg	mire	Cos		**************************************	WESELECT	trest.
0 1 N N C U N O A C T	Demonstration of Knowledge/ Personnel	R		U N	1 N	N A		Food Temperature C	Control/ Identific	ation **	R
	21. Person in charge present, demonstration of knowledge, and perform duties! Certified Food Manager (CFM)							27. Proper cooling method used; Maintain Product Temperature	Equipment Adec	quate to	
	22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package	+	-	-	-	1-17	100	28. Proper Date Marking and dis			
	Labeling							<ol> <li>Thermometers provided, accurate Thermal test strips</li> </ol>	urate, and calibrate	ed; Chemical/	
	23. Hot and Cold Water available; adequate pressure, safe							Permit Requirement, Pr	rereasisite for Or	peration	1
	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	$\Pi$		T	T			30. Food Establishment Permit			
	Conformance with Approved Procedures	$\forall$	1	-	-			Utensils, Equipm	tent and Vending	513/12	
	25. Compliance with Variance, Specialized Process, and		1		T			Charles and the second			-
	HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions							31. Adequate handwashing facili supplied, used			
	Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked	Ш	-		i a			32. Food and Non-food Contact s designed, constructed, and used		THE RESERVE OF THE PARTY OF THE	
	foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label				1			<ol> <li>Warewashing Facilities; insta Service sink or curb cleaning faci</li> </ol>		used/	
	Core Items (1 Point) Violations Require Corrective	Acti	on N	ot to	Exce	ed 9	0 Da	ys or Next Inspection , Whichey	er Comes First	Landin South	1835
0 1 N N C U N O A C	Prevention of Food Contamination	R		O I U N T	0	N A	0 5		ntification		R
	34. No Evidence of Insect contamination, rodent/other animals	П		1				41.Original container labeling (B	tulk Food)		
	35. Personal Cleanliness/eating, drinking or tobacco use								Facilities		
	36. Wiping Cloths; properly used and stored 37. Environmental contamination	+	-		-	100		42. Non-Food Contact surfaces c			
	38. Approved thawing method	+	-		1	-		<ol> <li>Adequate ventilation and light</li> <li>Garbage and Refuse properly</li> </ol>	disposed: facilitie	s maintained	-
1 1 1 1	Proper Use of Utensils							<ol> <li>Physical facilities installed, m</li> </ol>	naintained, and cle	an	
	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used							46. Toilet Facilities; properly con	estructed, supplied	, and clean	
	40. Single-service & single-use articles; properly stored and used				1			47. Other Violations			
Received by: (signature)	2. Pro	-	Pri	nt:	5	Sa	n	Peña 17	litle: Person In	Charge/ Owner	
Inspected by:	See Hilt		Pri	nt: S			7	1/1 - h	Business Email:		_
(signature) Form EH-06 (Revise	109.2015)		_	-	-	N	0	1/26/18			



87412	3	Time in:	Time out:	License	Perm	it#					Est, Type	Risk Category	Page_ of_	2
Purpose of Ins	spec	tion: 1-Comp	liance	2-Routine	T	7	3-Fie	ld In	vest	igati	on 4-Visit	5-Other	TOTAL/SC	OI
Establishment	Nan		Co	ntact/Owner	Nam					-	* Number of Repeat Violation	ns:	TOTALDO	
Physical Addre	<u>e</u>	Carsons P									Number of Violations COS	:	97	
12800	SSY	Sandera Po	1 Styloo Giry/Co	ounty:		1	Zip C	odc:		Phor		llow-up: Yes (circle one)	///	
Mark of	Con	ipliance Status: Out = n	ot in compliance IN:	in compliance	e N	0 = n	ot obs	erved	NA	1 = n	t applicable COS = corrected on site	R = repeat vio	lation	_
Mark the approp	nate	points in the OUI box for	each numbered item	Marl	a	chec	kwark	in ap	ргорг	riate l	ox for IN, NO, NA, COS Mark at	n asterisk ' * ' in		for
Compliance Sta	fres	Prio	rity Items (3 Poin	its) violation	us Rei	quire				_	tive Action not to exceed 3 days			-
OIINN	C	Time and Tem	perature for Food S	a fate	R			plian		tatus				-
NOA	0		egrees Fahrenheit)	arcij			UT	1 0				e Health		-
		1. Proper cooling time a	and temperature	2.			Ť	1		1	12. Management, food employees		employees;	
	_	2. Proper Cold Holding	temperature(41°F/ 45	°F)	+		+	+	+	-	knowledge, responsibilities, and re 13. Proper use of restriction and es	Andrew Property and the Contract of the Contra	harry Gran	_
	_			-,						1	eyes, nose, and mouth	xciusion, ivo uisi	marge from	1
	_	Proper Hot Holding t     Proper cooking time:	emperature(135%)		-			_	_	1	Preventing Contam			7
		Proper reheating proc	edure for hot holding	(165°F in 2			-	+	+	+	<ol> <li>Hands cleaned and properly w</li> <li>No bare hand contact with read</li> </ol>			+
	_	Hours)								L	alternate method properly followed			
	_	6. Time as a Public Hea	hth Control; procedure proved Source	s & records	+		-	-	_	-	Highly Susceptib		- M. W	7
								1	1		<ol> <li>Pasteurized foods used; prohib</li> <li>Pasteurized eggs used when requir</li> </ol>		red	
		7. Food and ice obtained	i from approved source	e; Food in			1		1					1
		good condition, safe, an destruction	d unadulterated; paras	site	11						Chemi	icals		1
		8. Food Received at pro	per temperature	79.04.1	T	T	T	T	T	I	17. Food additives; approved and p	properly stored; \	Vashing Fruits	1
	_	Protection	from Contamination	,	+	+	+	+	-	-	& Vegetables  18. Toxic substances properly iden	tified stored and	wend	+
		9. Food Separated & pro	otected, prevented dur		1	t	-	-	-	-	Water/ Pla		uscu	+
		preparation, storage, dis	play, and tasting		1	1		_	_	_				1
		10. Food contact surfact Sanitized at	es and Keturnables ; C ppm/temperature	leaned and		1					<ol> <li>Water from approved source: P backflow device</li> </ol>	lumbing installed	t; proper	1
		11. Proper disposition o	f returned, previously	served or	$\top$	T	1	T			20. Approved Sewage/Wastewater	Disposal System	. proper	t
	-	reconditioned		T4 (2.12	11	_	1	_	1	_	disposal	A .	Service of the service	T
0   1   N   N	C	Pric	ority Foundation	Items (2 P	OINTS	vio	0 1	7	Name and Address of the Owner, where	Cos	rective Action within 10 days		203040	T
N O A	o s		of Knowledge/ Perso				UN	0	A	0 5	Food Temperature Con	ntrol/ Identifica	ion ~=	-
		<ol> <li>Person in charge pre and perform duties/ Cert</li> </ol>									27. Proper cooling method used; E	quipment Adequ	ate to	I
		22 Food Handler/ no ur			1	1	1	-		V	Maintain Product Temperature  28. Proper Date Marking and dispose	sition		H
		Safe Water, Recor	dkeeping and Food I	Package		T	T			10	29. Thermometers provided, accura	te, and calibrated	; Chemical/	Ì
IIII		23. Hot and Cold Water	Labeling available: adequate no	ressure safe	+	+					Thermal test strips  Permit Requirement, Prer	consists for One		ŀ
		24. Required records av			1	+	T	T				<u> </u>		H
		destruction): Packaged I	ood labeled			L		1_			30. Food Establishment Permit (0		- 121 17	L
1111		25. Compliance with Va	ith Approved Proced		+	-	-	_		-	Uteńsils, Equipmen		313112	1
		HACCP plan; Variance	obtained for specialize	d	11						<ol> <li>Adequate handwashing facilities supplied, used</li> </ol>	s: Accessible and	properly	
		processing methods; mar	nutacturer instructions umer Advisory	i	-	1	+				32. Food and Non-food Contact sur	faces cleanable r	morely	-
						L					designed, constructed, and used			
		<ol> <li>Posting of Consumer foods (Disclosure/Remir</li> </ol>			11						<ol> <li>Warewashing Facilities; installe Service sink or curb cleaning facility</li> </ol>		ed/	
					Activ	n N	nt to 1	TCP	rd 90	) Da	s or Next Inspection, Whichever		Daniel og kvante	3.
1   N   N	C				R	the same of	0 1	20	N	C			Angel a sale	1
N O A	0	Prevention o	Food Contaminatio	n		1.	UNT	0	A	5	Food Identif	fication		
		34. No Evidence of Insection	et contamination, rode	nt/other	П	T	T				41.Original container labeling (Bulk	Food)		
		35. Personal Cleanliness	cating, drinking or tol	bacco use		1	-				Physical Fa	cilities		-
		36. Wiping Cloths; prope		ad a sec		F				1	42. Non-Food Contact surfaces clear			
	-	<ol> <li>Environmental conta</li> <li>Approved thawing m</li> </ol>			-	-	1.	-		1	<ol> <li>Adequate ventilation and lighting</li> <li>Garbage and Refuse properly dis</li> </ol>			-
		Proper	Use of Utensils			1	1				45. Physical facilities installed, main	ntained, and clear	Property leading	_
		39. Utensils, equipment,								.	<ol> <li>Toilet Facilities; properly constru</li> </ol>	ucted, supplied, a	nd clean	
	-	dried, & handled/ In use 40. Single-service & sing	de-use articles: proper	ly stored	H	1	1		1	+	47. Other Violations			-
		and used	, , , , , , , ,											
leceived by:	A	atali	Rodrid	142		Prit	nt:	V	U	1	11 ROOVAURE THE	e: Person In C	harge/ Owner	
nspected by:	<	MIN	7			Prir	ıt;	<		-	Cal he A Busi	iness Email:		
ignature)	_ <	09-2015)	-1		1	_		2	91	V	3/107/			_



Establish	ment Name:	Physical	Address;		City/State:		License/Permit #	Page 2 of 2
Li	He Gesars Piz	20 128	O- Roude	es se			License/Permit #	rage Col_
	(64.261.2 1.5	201100			ERVATIONS	5		
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Item	AN INCRECTION OF MOUR	FOTIBLIAN	DBSERVATIONS	AND CORR	ECTIVE ACTI	ONS		
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(signature)	Vistaly V	digu	Q2 Print: N	atall	KOQVIQ	WZ	Title: Person In Charge/	Owner
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(signature)	(Revised 19-2015)			ray o	1547		Samples: Y N # colle	cted



Date:	8	11	/2	3	Time in:		Time out:		License/P	erm	it #			_			Est. Type Risk Category Page of
Purp	920	of I	nsp	ectio	n:	1-Com	oliance	2-	Routine	1	7	3-Fi	eld .	Inve	stig	atio	ion 4-Visit 5-Other TOTAL/SCOR
Estab	ish	men	1 N	ame:		Made		Secretary productions	act/Owner l	Nam	e:						* Number of Repeat Violations:
Physi	cal	Add	8	7	Old	Band	ea P.J.	City/Coun			1,	Zip.	Cod	3	Ph	one	
-	1	-6	C	ompl	iance Statu	s: Out =	not in compli			N	D = 1	not ob	servi	ed i	NA =	not	ot applicable COS = corrected on site R = repeat violation
Mark	the:	аррг	opri:	ate po	oints in the (	OUT box for	reach number	red item	Mark '	1.5	che	kmar	k in	appro	priat	te bo	box for IN, NO, NA, COS Mark an asterisk * in appropriate dox for
-	-	_	_	_		Prio	rity Items	(3 Points	) violation:	Re	quir	e Inu	ned	iate	Согт	rect	ctive Action not to exceed 3 days
Comp		ice Si		S C	701					R			ilqu I	N		C	
U N			1	0	Tir		nperature fo legrees Fahro		ety				N	o	A	0	Employee Health
					I. Proper co	ooling time	and tempera	ture	, 2								12. Management, food employees and conditional employees: knowledge, responsibilities, and reporting
				1	2. Proper C	old Holding	g temperatur	(41°F/ 45°F	)								13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
1	I		T				temperature						_				Preventing Contamination by Hands
-	+	+	+				and tempera cedure for h		659E in 2	-		H	-	-	+	-	Hands cleaned and properly washed/ Gloves used properly     No bare hand contact with ready to eat foods or approved
3					Hours)	areating pro	CCUMC for In	ar monung (1	05 1 111 2						1		alternate method properly followed (APPROVED Y N )
	1				6. Time as		alth Control;		& records								Highly Susceptible Populations
						Ap	proved Sou	rce									16. Pasteurized foods used; probibited food not offered Pasteurized eggs used when required
						tion, safe, a	ed from appr nd unadulter										Chemicals
	1	1	T	-	-		oper tempera	iture				П	T	T	T	1	17. Food additives; approved and properly stored; Washing Fruits & Vegetables
				1		Protection	n from Cont	amination							1	1	18. Toxic substances properly identified, stored and used
							rotected, pre		g food					i i i	100		Water/ Plumbing
1	+	1	+				isplay, and ta ces and Retu		aned and			Т	T	T	T	+	19. Water from approved source; Plumbing installed; proper
	1	1	1		Sanitized a		ppm/temper						1	1	1	-	backflow device
					recondition		of returned, p	reviously se	rved or								20. Approved Sewage/Wastewater Disposal System, proper disposal
						Pr	iority Fou	ndation It	ems (2 Po	ints	) vi	olatio	ns l	Regn	ire (	Con	rrective Action within 10 days
			N A	C O S	De	monstratio	n of Knowle	dge/ Person	nel	R					A	C O S	Food Temperature Control/ Identification *=
					and perfort	n duties/ Co	resent, demon rtified Food	Manager (Cl	FM)								27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
	_		-	1			mauthorized ordkeeping a					1	+	+	+	+	28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical
	T	T	T	-	23 Hot and	Cold Water	Labeling r available;	demate pres	same safe	-			_	_		1	Permit Requirement, Prerequisite for Operation
H	1	1	1		24. Require	ed records a	vailable (she Food labelo	llstock tags;				T	T	1	X	1	30. Food Establishment Permit (Current & Valid)
	_	-	-	1			with Approv		res			_	1	-11		+	Utensils, Equipment, and Vending
	T	1	1		25. Compli HACCP pla	ance with V an; Variance	ariance, Spe c obtained fo	cialized Proc r specialized	ess, and			1	1		T	T	31. Adequate handwashing facilities: Accessible and properly supplied, used
		1		1	processing		anufacturer i sumer Advi					1	+	1	+	1	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
	T	T	T				er Advisorie						+	1	+	1	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided
				-		AND DESCRIPTION OF THE PERSON NAMED IN		_	-	Acti	on l	Vat to	Er	ceed	901	Dav	nys or Next Inspection, Whichever Comes First
U	I N		A	CO			of Food Cor		COTTEMPE	R		0	1	N	N O	C	Food Identification R
T	1	1			34. No Evid	dence of Ins	ect contamin	ation, rodent	other			T	+	1	1	S	41.Original container labeling (Bulk Food)
	1	1	1	$\rightarrow$		l Cleanlines	s/eating, dri	nking or toba	cco use			-	_			+	Physical Facilities
			1				perly used ar	nd stored					1	T		$\rightarrow$	42. Non-Food Contact surfaces clean
1	+	-	+			unental cont ed thawing			177	-		-	+	+	+	_	43. Adequate ventilation and lighting; designated areas used     44. Garbage and Refuse properly disposed; facilities maintained
	-		-	+	o. Approv		er Use of Ut	ensils				1	+	1	+	+	45. Physical facilities installed, maintained, and clean
			1		dried, & ha	s, equipmen ndled/ In u	ı, & linens; p se utensils; p	roperly used roperly used									46. Toilet Facilities; properly constructed, supplied, and clean
					40. Single- and used	service & si	ngle-use arti	les; properly	stored								47. Other Violations
Rec		d by		5	K001	w.					Pr	int:	9	ar	d	50	Title: Person In Charge/ Owner
Insp	recti	ed by	v:	~	20	18	14				Pr	int:		(	10	2.	Business Email:
(sign	-	THE RESERVE			10 3015)	7	- 0//					_	_	-		4	N CV LOGO

Wo Food preparation, or open food Handling is conducted @ locations. Children bring their own food Swaets from home.



Da	Y	1	1	2	Time in: Time out: Licen	se/Pem	nit #	1					Est, Type	Risk Category	Page of	
_	V	/			The state of the s	1	ALIENSE DE LA CONTRACTOR DE LA CONTRACTO	2.5	Ciald	Inv	netic	ratio	on 4-Visit	5-Other	TOTAL/SCOR	E
Est	abli	shn	ent	Nan	Contact/Our	COLUMN TWO	ne.	2-1	neiu	Aut	csuş	gatte	* Number of Repeat Viola		TOTALDOCON	
					Starbucks								✓ Number of Violations C		100	
Phy	sic	al A	ddr	ess:	12572 Bandera Rd City/County: 18-18-	100		Zip	Co	de:	P	hon		Follow-up: Yes	, 00	
			4-1	15										No (circle one)		_
Ma	rk ti	he ar	וסדמו	Con	points in the OUT box for each numbered item M								ot applicable COS = corrected on soox for IN, NO, NA, COS Mar	ine R = repeat vio k an asterisk ' * ' in	lation	R
10000		590			Priority Items (3 Points) violati				-	Name and Address of the Owner, where the Owner, which is the Owner, where the Owner, which is the Owner, whic						ale.
		ance						and the local division in which the local division in the local division in which the local division in th	ALC: UNKNOWN	lianc	of the last of					
U T	N	O	N A	0 5	Time and Temperature for Food Safety (F = degrees Fahrenheit)	P	2	U	I N		N A			yee Health		R
					1. Proper cooling time and temperature	17 .		1				3	12. Management, food employ		employees;	71.
					2. Proper Cold Holding temperature(41°F/ 45°F)			-					knowledge, responsibilities, an 13. Proper use of restriction an		charge from	
					3. Proper Hot Holding temperature(135%)	30	+	-			100		eyes, nose, and mouth	tamination by Han	ds	
					Proper cooking time and temperature		1		T			100	14. Hands cleaned and properl			
					5. Proper reheating procedure for hot holding (165°F in	2	7			1			15. No bare hand contact with	ready to eat foods or	approved	
	100				6. Time as a Public Health Control; procedures & recor	de	-	-	_		1		alternate method properly follo		Y N )	
				-	Approved Source	us	1	-					16. Pasteurized foods used; pro	ptible Populations shibited food not offer	ered	
				_							1		Pastcurized eggs used when rec			
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite								Ch	emicals		
					8. Food Received at proper temperature		1					12.1	17. Food additives; approved a	nd properly stored; \	Washing Fruits	
				1	Protection from Contemination	-	+	-				19.	& Vegetables	1. ((5.1.1)		-
					Protection from Contamination  9. Food Separated & protected, prevented during food	-	1						18. Toxic substances properly i	Plumbing	used	
					preparation, storage, display, and tasting								Water	Tumoms		
					10. Food contact surfaces and Returnables; Cleaned and	i				13		125	19. Water from approved source	e; Plumbing installe	d; proper	
					Sanitized at ppnu/temperature  11. Proper disposition of returned, previously served or		+					1000	backflow device  20. Approved Sewage/Wastewa	the Dimeral Sustan		
					reconditioned					1			disposal	net Disposai System	r, proper	
					Priority Foundation Items (2	Point	s) r	iolati	ions	Req	nire	Cor	rective Action within 10 days	Both Arthur Lin	SE MA HAMA	10
U T	1 N	O	N A	COS	Demonstration of Knowledge/ Personnel	R		n O	1	0	N A	0	Food Temperature	Control/ Identifica		R
	個			1	21. Person in charge present, demonstration of knowleds	ze,		T				5	27. Proper cooling method used	: Fauinment Adea	mate to	-
					and perform duties/ Certified Food Manager (CFM)				100				Maintain Product Temperature			- 1
	RIVE V				22. Food Handler/ no unauthorized persons/ personnel		-		160				28. Proper Date Marking and di	sposition	(Marketon version)	
					Safe Water, Recordkeeping and Food Package Labeling								29. Thermometers provided, acc Thermal test strips	turate, and calibrate	d; Chemical	
	7				23. Hot and Cold Water available; adequate pressure, sa	fe					for a		Permit Requirement, I	Proposition for On		-
					24. Required records available (shellstock tags; parasite		-			1			Control of the state of the sta			
					destruction); Packaged Food labeled								30. Food Establishment Perm		5/3/1/	2
				_	Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and	100	-	-		_			Utensils, Equip	ment, and Vending		
					HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions								31. Adequate handwashing facil supplied, used	lities: Accessible and	d properly	
					Consumer Advisory		1						32. Food and Non-food Contact	surfaces cleanable,	properly	$\exists$
				Г	26. Posting of Consumer Advisories; raw or under cooke		1					1	designed, constructed, and used 33. Warewashing Facilities; inst	talled maintained u	serl/	-
					foods (Disclosure/Reminder/Buffet Plate)/ Allergen Lab								Service sink or curb cleaning fa	cility provided		
					Core Items (1 Point) Violations Require Correc						d 90	Da	ys or Next Inspection , Whiche	ver Comes First	TANK TO SUMME	
U	N	O	A	0 5	Prevention of Food Contamination	R		U	N	0	A	0 0	Food Id	entification	I	R
					34. No Evidence of Insect contamination, rodent/other animals								41.Original container labeling (	Bulk Food)		1
		1,14	100	100	35. Personal Cleanliness/eating, drinking or tobacco use						0.0		Physica	l Facilities		-
$\vdash$					36. Wiping Cloths; properly used and stored				75				42. Non-Food Contact surfaces	clean	2014	-
					37. Environmental contamination		-					122	43. Adequate ventilation and lig	hting: designated an	eas used	-
	-				38. Approved thawing method  Proper Use of Utensils		-	$\vdash$				-	44. Garbage and Refuse properl	y disposed; facilities	maintained	
T	T				39. Utensils, equipment, & linens; properly used, stored,	- 10	1	1					<ol> <li>Physical facilities installed,</li> <li>Toilet Facilities; properly co</li> </ol>	maintained, and clea	n l	
					dried, & handled/ In use utensils; properly used									assucacu, supplied,	and clean	
					40. Single-service & single-use articles; properly stored		1			T	1		47. Other Violations			
Rec (sign		ed b	y:	1	TVV I		P	rint:	40	17 4	0		emily-	Title: Person In C	Charge/ Owner	-
Ins			nt.	1	4640		D	J.	· W	74	1	P	CI I			1
(sign	atur	re)		<	Den 5/117		-	a salt.	_	de	21	40	Gilbert	Business Email:		nin Jackson



Date:	14	12	13	Time in:	Time out:	Lice	nse/Per	mit	류				_	Est. Type Risk Category Page of
Purpose	10	nsp	pert	ion: 1-Com	liance 11/2	2-Routi	ne l'		7 3-	Fiel	d In	vest	igat	tion 4-Visit 5-Other TOTAL/SC
Stablish	I V	nt N	am	Walmart	The second second second	itact/Ov		me						* Number of Repeat Violations:   Vumber of Violations COS:   * Number of Violations COS:
Physical	Add	dres.	5.	Lestield	HO2 City/Con	my:	25		Zi	p Co	ode:	1	Phot	ne: Follow-up: Yes No (circle one)
Mark the	аррі	Copri	om <sub>i</sub>	pliance Status: Out = n points in the OUT box for	each numbered item	N	Aark 🗸	30	heckn	mrk	in app	nopi	nate	not applicable COS = corrected on site R = repeat violation box for IN, NO, NA, COS Mark an asterisk '* in appropriate box
Comet	_		_	Prior	rity Items (3 Point	s) viola	tions R	equ						ctive Action not to exceed 3 days
	N I	A	CO		perature for Food Sa	fety	1	R	U	IN		N	C	Employee Health
	1	+	S	1. Proper cooling time a			22		Т	1	1		S	Management, food employees and conditional employees;     knowledge, responsibilities, and reporting
	I			2. Proper Cold Holding		F)								13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
	+	+	+	3. Proper Hot Holding to			-	-	-	_		_	1	Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly
	+	+	+	<ol> <li>Proper cooking time a</li> <li>Proper reheating proc</li> </ol>		165°F in	2	1	-	1	1	1	+	15. No bare hand contact with ready to eat foods or approved
	1			Hours)										alternate method properly followed (APPROVED Y N )
	1		+	6. Time as a Public Heal	th Control; procedures roved Source	& reco	rds	1	-	T	T		Γ	Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
	T	T	-	7. Food and ice obtained good condition, safe, and			1		-	-			_	Chemicals
	1	+	$\rightarrow$	destruction 8. Food Received at prop	per temperature		1	1	-		1			17. Food additives; approved and properly stored; Washing Fruits & Vegetables
			T	Protection	from Contamination				V				IV	18. Toxic substances properly identified, stored and used
				<ol><li>Food Separated &amp; pro preparation, storage, disp</li></ol>	olay, and tasting									Water/ Plumbing
	1	-		10. Food contact surface Sanitized at p 11. Proper disposition of	pm/temperature		i					1		Nater from approved source; Plumbing installed; proper backflow device     Approved Sewage/Wastewater Disposal System, proper
		L		reconditioned				Ĺ				1		disposal
N O			1		rity Foundation It of Knowledge/ Person		Point	_	o U	1 N	N O		CO	Food Temperature Control/ Identification -=
		1	1 2	l. Person in charge pres and perform duties/ Certi			e,						3	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
	_		12		keeping and Food Pa		-	-	H	218 1915		-		Proper Date Marking and disposition     Thermometers provided, accurate, and calibrated; Chemical
	3	1	+		abeling		-	-			Ш			Thermal test strips
	-	-	-	Hot and Cold Water a     Required records avai			e	1	1	4	П	1	-	Permit Requirement, Prerequisite for Operation
	L			estruction): Packaged Fo			+	-	V				-	30. Food Establishment Permit (Current & Valid) 13 116
		Γ		5. Compliance with Vari ACCP plan; Variance of	ance, Specialized Proc				П			1		31. Adequate handwashing facilities: Accessible and properly
			pi	rocessing methods; mam Consu	nfacturer instructions mer Advisory		-		H			1		supplied, used  32. Food and Non-food Contact surfaces cleanable, properly
				6. Posting of Consumer A				1						designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided
F 1247	63						-	ion	Not t	a F	TCEE	7 90	Da	ys or Next Inspection , Whichever Comes First
I N O	N A	COS			Food Contamination	Correct	R		O	l N	N	N A	COS	Food Identification
			an	. No Evidence of Insect					İ			1		41.Original container labeling (Bulk Food)
-	-	-		Personal Cleanliness/er Wiping Cloths; properl		co use	-			-	-	-	-	Physical Facilities 42. Non-Food Contact surfaces clean
1	+	+		Environmental contami			+		1	+	+	1	+	43. Adequate ventilation and lighting; designated areas used
	İ	1		Approved thawing met			-		H	7	1	1		44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean
	1	1	dri	Utensils, equipment, &: ed, & handled/ In use ut	linens; properly used, ensils; properly used					1			1	46. Toilet Facilities; properly constructed, supplied, and clean
				Single-service & single l used	use articles; properly:	stored			M					47. Other Violations
cived by		×	8	mick the	en redez				rint:	E	ric	-4	1	Hernunder Title: Person In Charge Owner
pected b	v:	2	$\equiv$	en Jan	let			Pı	rint:	_	Se	e	N	Or Gest Business Email:
EH-06 (F	Revi	sed (	09-2	2015)									_	



Establishment Na	nme:	Physical A	ddress:	City/State:	License/Permit #	Page of 2
Subun	y Walmart	12550	Leslie RA 402	Helok		rage_oi_
	1		TEMPERATURE OBS			
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Item AND			SERVATIONS AND CORE			
MAN II	SPECTION OF YOUR ES	STABLISHME	NT HAS BEEN MADE. YOUR A	TTENTION IS DIRE	CTED TO THE CONDITIONS OB	SERVED AND
NOTE	ED BELOW:					
18 FA	10 06	- 10		11 //1-	cleaner) in their Condiments- 3 jensure to po So permit cond	, , , , ,
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47 6	uscure to s	ast co	must find m	10.1d AP.	uest current, a yer's Food Maning is location to t	100
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Received by: 6	2411 11		Print: P 1/	11 1	Title: Person In Char	red Owner
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Inspected by: <	ren Mula		Print:	5-10 L		
signature)	00 3016)		Jegal !	2/200	Samples; Y N # c	ollected
rm FN-06 (Revised	UN-20151					The second secon



S	7	1	23	3	Time in: Time out: Lice	ense/Pe	mi	t#				_	_	Est. Type Risk Category Page of		
-		_			tion: 1-Compliance 2-Rout	ine	AL SAND	7	3-Fin	eld	Inve	stig	atio	4-Visit 5-Other TOTAL/SCORE		
			ent	Nan	ne:   Contact/O	-	am	7.5						* Number of Repeat Violations:		
	1	2	M	eo	dows Frozen Custad			_				_		✓ Number of Violations COS:		
Physical Address: Banderg Rd #104 City/County:								Zip Code: Phone				Pl	hone	Follow-up: Yes ( ) No (circle one)		
-/	4	+	~	A-							-			applicable COS = corrected on site R = repeat violation		
Mar	k th	e ap	prop	riate	pliance Status: Out = not in compliance IN = in compoints in the OUT box for each numbered item	pliance Mark `	No.	chec	kmar	serv k in	appr	NA:	= not atc bo	x for IN, NO, NA, COS Mark an asterisk '*' in appropriate box for R		
					Priority Items (3 Points) vio		_	_		_		_				
			Sta								ance	Sta	tus	R		
U N O A O Time and Temperature for Food Safety		R		U	N	O	N A	0	Employee Health							
T S (F = degrees Fahrenheit)  1. Proper cooling time and temperature			-		T	-	-	-	5	12. Management, food employees and conditional employees;						
1. Project cooling time and temperature											knowledge, responsibilities, and reporting					
	1				<ol> <li>Proper Cold Holding temperature(41°F/45°F)</li> </ol>									13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
1	1				3. Proper Hot Holding temperature(125°F)				-			_	-	Preventing Contamination by Hands		
					Proper cooking time and temperature									14. Hands cleaned and properly washed/ Gloves used properly		
	1		5. Proper reheating procedure for hot holding (165°F in 2 Hours)			in 2				-				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 & rec	cords			1					Highly Susceptible Populations		
			34		Approved Source				T	1				16. Pasteurized foods used; prohibited food not offered		
-	7				7. Food and ice obtained from approved source; Food	lin	-		1				-	Pasteurized eggs used when required		
	1				good condition, safe, and unadulterated; parasite									Chemicals		
-	-	-			8. Food Received at proper temperature				-	-		-		17. Food additives; approved and properly stored; Washing Fruits		
	-				n. Food Received at proper temperature						1	i		& Vegetables		
					Protection from Contamination									18. Toxic substances properly identified, stored and used		
					<ol> <li>Food Separated &amp; protected, prevented during food preparation, storage, display, and tasting</li> </ol>	d			100					Water/ Plumbing		
1	1				10. Food contact surfaces and Returnables; Cleaned	and			T	T	1	T		19. Water from approved source; Plumbing installed; proper		
1	1				Sanitized at ppm/temperature				1	-	-	-	-	backflow device  20. Approved Sewage/Wastewater Disposal System, proper		
			9		11. Proper disposition of returned, previously served reconditioned	or		PO						20. Approved Sewage Wastewater Disposal System, proper disposal		
199		17-1			Priority Foundation Items	(2 Poi	ats	) vi	platic	ons	Regi	uire	Cor			
U	I N	N O	N A	C	Demonstration of Knowledge/ Personnel		R		U	I N	O	N A	CO	Food Temperature Control/ Identification -: R		
T	$\dashv$	-		S	21. Person in charge present, demonstration of knowl	edge,			T	1	-	1	5	27. Proper cooling method used; Equipment Adequate to		
					and perform duties/ Certified Food Manager (CFM)									Maintain Product Temperature		
-	_1	_			22 Food Handler/ no unauthorized persons/ personne Safe Water, Recordkeeping and Food Packag				-	-	-	-	-	28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/		
					Labeling									Thermal test strips		
	23. Hot and Cold Water available; adequate pressure, safe		safe	1	1	700	/		15		Permit Requirement, Prerequisite for Operation					
	1				24. Required records available (shellstock tags; paras	ite			1					30. Food Establishment Permit (Current & Valid)		
	_	_			destruction): Packaged Food labeled  Conformance with Approved Procedures			-	1			_		Utensils, Equipment, and Vending		
-	7				25. Compliance with Variance, Specialized Process, a	and		1	T	1	1			S. Webs Charles in the Control of th		
	1				HACCP plan; Variance obtained for specialized									31. Adequate handwashing facilities: Accessible and properly supplied, used		
1	1				processing methods; manufacturer instructions  Consumer Advisory			1	-	-	-			32. Food and Non-food Contact surfaces cleanable, properly		
					Consumer Aurisory									designed, constructed, and used		
	1				26. Posting of Consumer Advisories; raw or under co		K			1		1		33. Warewashing Facilities; installed, maintained, used/		
	1	_		Ш	foods (Disclosure/Reminder/Buffet Plate)/ Allergen L Core Items (1 Point) Violations Require Core		100	ion	Vote	0.5		7.00	D.	Service sink or curb cleaning facility provided		
n I	ī	NI	N	C	Core Rems (1 Fourt) Violations Require Core	ecuve	R	OII .		1	N	N		S OF Next Inspection , with the rest Pusi		
U	N	O	A	0	Prevention of Food Contamination				U	N	0	A	0 5	Food Identification		
T	1	1		3	34. No Evidence of Insect contamination, rodent/other			3	41.Original container labeling (Bulk Food)							
1	1				35. Personal Cleanliness/eating, drinking or tobacco u	15C								Physical Facilities		
	1	36. Wiping Cloths; properly used and stored				T	1	-	-		42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used					
-	37. Environmental contamination 38. Approved thawing method		-	1	-	-	-	-	-	43. Adequate ventuarion and lighting, designated areas used 44. Garbage and Refuse properly disposed; facilities maintained						
-					Proper Use of Utensils	100		1					-	45. Physical facilities installed, maintained, and clean		
	1	1			39. Utensils, equipment, & linens; properly used, stor	ed,								46. Toilet Facilities; properly constructed, supplied, and clean		
-	1	-	-	-	dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properly stor	ed		1	+	-	-	-	-	47. Other Violations		
					and used	-				-						
Received by: Print: VaSON KONOSKY Title: Person In Charge/Owner																
Inspected by:    Print:   Search   Business Email:																
(sign			ů.		Ja Sout			1	2214.		2	e	01	1 CYC547 1		
-	-		STATE OF THE PERSON.	- 1	00.2015)		-	-								

Bo.) Ensure to post the current food permit: Food permit was not @ the business during to day is inspersion; worogenent will cornect this osep.