Texas Department of State Health Services
Retail Food Establishment Inspection Report

Date:	Time in:	Time out:	License/Permit #	Est. Type	Risk Category	Page 1 of 1
9/15/23					3	

Purpose of Inspection: [ ] 1-Compliance [✓] 2-Routine [ ] 3-Field Investigation [ ] 4-Visit [ ] 5-Other

Establishment Name:	Contact/Owner Name:	* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	TOTAL/SCORE
6 Klicks Cafe			100

Physical Address:	City/County:	Zip Code:	Phone:	Follow-up: Yes No (circle one)
12916 Bandera Rd	Helotes	78023		

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*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
					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; parasite 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	

OUT	IN	NO	NA	COS	Employee Health	R
					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*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
					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; parasite 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	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
					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*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
					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	

OUT	IN	NO	NA	COS	Food Identification	R
					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: Robert Elwell	Title: Person In Charge/ Owner
Inspected by: (signature)	Print: Sean Gilbert	Business Email:

Form EH-06 (Revised 09-2015)

Texas Department of State Health Services
Retail Food Establishment Inspection Report

Date: 9/11/23	Time in:	Time out:	License/Permit #	Est. Type	Risk Category 3	Page 1 of 2

Purpose of Inspection: [ ] 1-Compliance [✓] 2-Routine [ ] 3-Field Investigation [ ] 4-Visit [ ] 5-Other

Establishment Name: El Chaparral Mexican Rest.	Contact/Owner Name:	* Number of Repeat Violations: ___ ✓ Number of Violations COS: ___	TOTAL/SCORE 88
Physical Address: 15103 Bandera Rd.	City/County: Helotes	Zip Code: 78023	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

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Priority Items (3 Points) *violations Require Immediate Corrective Action not to exceed 3 days*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
					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; parasite 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	

OUT	IN	NO	NA	COS	Employee Health	R
					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*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
					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; parasite 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	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
✓					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*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
					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	

OUT	IN	NO	NA	COS	Food Identification	R
					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) Jessica Alvarado	Print: Jessica Alvarado	Title: Person In Charge/ Owner
Inspected by: (Signature) Sean Gilbert	Print: Sean Gilbert	Business Email:

Form EH-06 (Revised 09-2015)

Texas Department of State Health Services
Retail Food Establishment Inspection Report

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
El Chaparral Mexican Rest	15103 Bandera Rd	Helotes		

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW.
18	Store chemical spray bottles in designated areas after use & not next to packaged cumin & other food products.
29	Ensure thermometers are provided & easily accessible for all reach in coolers
27	Several reach in coolers were holding inadequate ambient temperatures (ranging between 48F-55F); ensure ambient temperature is 41F & below.
31	Provide paper towels at all handwashing sinks.
39	All clean utensils should be stored in clean containers (containers holding clean utensils were observed dirty w/ old food debris).
46	Facility will need to ensure all handwashing sinks are working as a combination type faucet; one handwashing sink only had hot water, but cold water was not on & not working; handwashing sink was not on at all during today's inspection.
47	Last health report should always be posted in a conspicuous area to the public (could not find).
	*** Continue w/ cleaning efforts throughout establishment.

Received by: (signature) Jessica Alvarado	Print: Jessica Alvarado	Title: Person In Charge/ Owner
Inspected by: (signature) Sean Gilbert	Print: Sean Gilbert	Samples: Y N # collected

Form EH-06 (Revised 09-2015)

Texas Department of State Health Services
Retail Food Establishment Inspection Report

Date: 9/11/23	Time in:	Time out:	License/Permit #	Est. Type	Risk Category 3	Page 1 of 1

Purpose of Inspection: [ ] 1-Compliance [✓] 2-Routine [ ] 3-Field Investigation [ ] 4-Visit [ ] 5-Other

TOTAL/SCORE: 98

Establishment Name: El Rodeo Mexican Grill

Contact/Owner Name:

* Number of Repeat Violations: ____
✓ Number of Violations COS: ____

Physical Address: 12932 Bandera Rd

City/County: Helotes

Zip Code: 78023

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*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
					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; parasite 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	

OUT	IN	NO	NA	COS	Employee Health	R
					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*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
					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; parasite 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	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				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*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
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					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	

OUT	IN	NO	NA	COS	Food Identification	R
					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) Berthe	Print: Berthe	Title: Person In Charge/ Owner
Inspected by: (signature) Sean Gilbert	Print: Sean Gilbert	Business Email:

Form EH-06 (Revised 09-2015)

27.) check on two of the reach in coolers (ambient temp was between 46F-52F); temp should be 41F & below.

Texas Department of State Health Services
Retail Food Establishment Inspection Report

Date: 9/15/23	Time in:	Time out:	License/Permit #	Est. Type	Risk Category 2	Page 1 of 1

Purpose of Inspection: [ ] 1-Compliance [✓] 2-Routine [ ] 3-Field Investigation [ ] 4-Visit [ ] 5-Other

Establishment Name: Helotes Elementary	Contact/Owner Name:	* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	TOTAL/SCORE
Physical Address: 13878 Riggs Rd	City/County: Helotes	Zip Code: 78023	Phone:	Follow-up: Yes No (circle one)	/100

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					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; parasite destruction	
					8. Food Received at proper temperature	
					Protection from Contamination	
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OUT	IN	NO	NA	COS	Employee Health	R
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					Highly Susceptible Populations	
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					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*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	
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					23. Hot and Cold Water available; adequate pressure, safe	
					24. Required records available (shellstock tags; parasite 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	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
					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	
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OUT	IN	NO	NA	COS	Food Identification	R
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					45. Physical facilities installed, maintained, and clean	
					46. Toilet Facilities; properly constructed, supplied, and clean	
					47. Other Violations	

Received by: (signature) Carol Board	Print: CAROL Board	Title: Person In Charge/ Owner
Inspected by: (signature) Sean Gilbert	Print: Sean Gilbert	Business Email:

Form EH-06 (Revised 09-2015)

Texas Department of State Health Services
Retail Food Establishment Inspection Report

Date: 9/15/23	Time in:	Time out:	License/Permit #	Est. Type	Risk Category 2	Page 1 of 1

Purpose of Inspection: 1-Compliance ✓ 2-Routine 3-Field Investigation 4-Visit 5-Other

Establishment Name: Kuentz Elementary	Contact/Owner Name:	* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	TOTAL/SCORE
Physical Address: 12303 Leslie Rd.	City/County: Helotes	Zip Code: 78023	Phone:	Follow-up: Yes No (circle one)	100

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					4. Proper cooking time and temperature	
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					Approved Source	
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OUT	IN	NO	NA	COS	Employee Health	R
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					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
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Priority Foundation Items (2 Points) *violations Require Corrective Action within 10 days*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
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					22. Food Handler/ no unauthorized persons/ personnel	
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					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
					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	
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Core Items (1 Point) *Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
					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	

OUT	IN	NO	NA	COS	Food Identification	R
					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: Sabrina Rodriguez	Title: Person In Charge/ Owner Mngr
Inspected by: (signature)	Print: Sean Gilbert	Business Email:

Form EH-06 (Revised 09-2015)

Texas Department of State Health Services
Retail Food Establishment Inspection Report

Date: 9/11/23	Time in:	Time out:	License/Permit #	Est. Type	Risk Category 3	Page 1 of 1

Purpose of Inspection: [ ] 1-Compliance [✓] 2-Routine [ ] 3-Field Investigation [ ] 4-Visit [ ] 5-Other

TOTAL/SCORE: 96

Establishment Name: Mary's Tacos

Contact/Owner Name:

* Number of Repeat Violations: ____
✓ Number of Violations COS: ____

Physical Address: 13439 Bandera Rd

City/County: Helotes

Zip Code: 78023

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*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
					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; parasite 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	

OUT	IN	NO	NA	COS	Employee Health	R
					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*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
					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; parasite 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	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
✓				✓	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) Expi 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*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
					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	

OUT	IN	NO	NA	COS	Food Identification	R
					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) [signature]	Print: Gilbert Villanueva	Title: Person In Charge/ Owner
Inspected by: (signature) [signature]	Print: Sean Gilbert	Business Email:

Form EH-06 (Revised 09-2015)

27.) Ensure to use proper cooling methods for cooked foods; went over proper procedures with owner during today's inspection

30.) Ensure that current food permit is posted; owner will email ASAP.

Texas Department of State Health Services
Retail Food Establishment Inspection Report

Date: 9/15/23	Time in:	Time out:	License/Permit #	Est. Type	Risk Category 2	Page 1 of 1

Purpose of Inspection: [ ] 1-Compliance [✓] 2-Routine [ ] 3-Field Investigation [ ] 4-Visit [ ] 5-Other

Establishment Name: O'Connor High School	Contact/Owner Name:	* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	TOTAL/SCORE 100
Physical Address: 12221 Leslie Rd.	City/County: Helotes	Zip Code: 78023	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*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
					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; parasite 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	

OUT	IN	NO	NA	COS	Employee Health	R
					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*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
					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; parasite 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	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
					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*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
					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	

OUT	IN	NO	NA	COS	Food Identification	R
					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) Julie Andrews	Print: Julie Andrews	Title: Person In Charge/ Owner
Inspected by: (signature) Sean Gilbert	Print: Sean Gilbert	Business Email:

Form EH-06 (Revised 09-2015)

Texas Department of State Health Services
Retail Food Establishment Inspection Report

Date:	Time in:	Time out:	License/Permit #	Est. Type	Risk Category	Page 1 of 1
9/11/23					2	

Purpose of Inspection: [ ] 1-Compliance [✓] 2-Routine [ ] 3-Field Investigation [ ] 4-Visit [ ] 5-Other

Establishment Name:	Contact/Owner Name:	* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	TOTAL/SCORE
Pizza Hut #47			97

Physical Address:	City/County:	Zip Code:	Phone:	Follow-up: Yes No (circle one)
12730 Bandera Rd.	Helotes	78023		

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*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
					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; parasite 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	

OUT	IN	NO	NA	COS	Employee Health	R
					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*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
					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; parasite 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	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
					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*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
					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	

OUT	IN	NO	NA	COS	Food Identification	R
					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: Chris Gonzalez	Title: Person In Charge/ Owner
Inspected by: (signature)	Print: Sean Gilbert	Business Email:

Form EH-06 (Revised 09-2015)

31.) Provide paper towels w/in the women's public restroom

45.) Repair opening/break in ceiling around mechanical warewashing machine

Texas Department of State Health Services
Retail Food Establishment Inspection Report

Date: 9/11/23	Time in:	Time out:	License/Permit #	Est. Type	Risk Category 2	Page 1 of 2

Purpose of Inspection:	1-Compliance	✓ 2-Routine	3-Field Investigation	4-Visit	5-Other	TOTAL/SCORE

Establishment Name: Schott's Meat Market	Contact/Owner Name:	✱ Number of Repeat Violations: ___ ✓ Number of Violations COS: ___	TOTAL/SCORE 93
Physical Address: 12952 Bandera Rd Suite 101	City/County: Helotes	Zip Code: 78023	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*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
					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; parasite 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	

OUT	IN	NO	NA	COS	Employee Health	R
					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*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
					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; parasite 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	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
					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) Est 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*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
					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	

OUT	IN	NO	NA	COS	Food Identification	R
					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: Joshua Salinas	Title: Person In Charge/ Owner
Inspected by: (signature)	Print: Sean Gilbert	Business Email:

Form EH-06 (Revised 09-2015)

Texas Department of State Health Services
Retail Food Establishment Inspection Report

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
Schott's Meat Market	12952 Bandera Rd Ste 101	Helotes		

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
29	Provide Chlorine Chemical test strips
30	Current food permit posted is expired (5/31/23); ensure to post the current food permit
38	Avoid thawing Ground beef for breakfast patties @ room temperature; use approved thawing techniques; went over these w/ staff during today's inspection.
46	Handwashing Sink, w/in the cooler room where meats are prepared, has leaks to both the hot & cold water side; handwashing sink was turned off during inspection; ensure handwashing sink is working properly.
47	Post last health report in a conspicuous area to the public (unable to ~~locate~~ locate during today's inspection)

Received by: (signature) Joshua Salinas	Print: Joshua Salinas	Title: Person In Charge/ Owner
Inspected by: (signature) Sean Gilbert	Print: Sean Gilbert	Samples: Y N # collected

Form EH-06 (Revised 09-2015)

Retail Food Establishment Inspection Report

Date: 9/24/23	Time in:	Time out:	License/Permit #	Est. Type	Risk Category 2	Page 1 of 2

Purpose of Inspection: 1-Compliance 2-Routine 3-Field Investigation 4-Visit 5-Other

Establishment Name: SLIM CHICKENS

Contact/Owner Name:

0 Number of Repeat Violations: ____
☐ Number of Violations COS: ____

TOTAL SCORE: 94

Physical Address: 12530 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 '0' in appropriate box for R

Priority Items (3 Points) *violations Require Immediate Corrective Action not to exceed 3 days*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
					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; parasite destruction	
					8. Food Received at proper temperature	
					Protection from Contamination	
✓					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting ICE	
					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at_____ppm/temperature	
					11. Proper disposition of returned, previously served or reconditioned	

OUT	IN	NO	NA	COS	Employee Health	R
					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*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
					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; parasite 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 undercooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
					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*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
					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	

OUT	IN	NO	NA	COS	Food Identification	R
					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 Spray Hose Leak	
					46. Toilet Facilities; properly constructed, supplied, and clean	
					47. Other Violations	

Received by: (signature)	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) D. Thayer RS	Print: D. THAYER	Business Email:

Form EH-06 (Revised 09-2015)

Retail Food Establishment Inspection Report

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page of _
SLIM CHICKENS	12530 BANDERA	Helotes		2/2

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
09	ICE FROM CONDENSING UNIT IN KITCHEN IS DRIPPING ONTO PRODUCT
45	BELOW. (1) REPAIR LEAK (2) MOVE PRODUCT OUT FROM UNDER LEAK
32	AND REMOVE ICE ON CASES, DISCARD CONTAMINATED PRODUCT
	(3) CLEAN UP ALL ICE BUILDUP.
45	SPRAY HOSE LEAKING AT 3 COMP SINK

Received by: (signature)	Print:	**Title: Person In Charge/ Owner**
Inspected by: (signature)	**Print:** D. THAYER	Samples: Y N # collected ____

Form EH-06 (Revised 09-2015)

Retail Food Establishment Inspection Report

Date: 9/20/23	Time in:	Time out:	License/Permit #	Est. Type	Risk Category 2	Page 1 of 2

Purpose of Inspection: 1-Compliance | 2-Routine | 3-Field Investigation | 4-Visit | 5-Other

TOTAL SCORE: 97

Establishment Name: SUBWAY

Contact/Owner Name:

O Number of Repeat Violations: ____
☐ Number of Violations COS: ____

Physical Address: 12952 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 'O' in appropriate box for R

Priority Items (3 Points) *violations Require Immediate Corrective Action not to exceed 3 days*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
					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; parasite 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 400 ppm/temperature Recommend	
					11. Proper disposition of returned, previously served or reconditioned	

OUT	IN	NO	NA	COS	Employee Health	R
					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	

No 150-400 RANGE

Priority Foundation Items (2 Points) *violations Require Corrective Action within 10 days*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
✓					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; parasite 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 undercooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
					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)	
					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*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
					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	

OUT	IN	NO	NA	COS	Food Identification	R
					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) Star Morin	Print: Star Morin	Title: Person In Charge/ Owner
Inspected by: (signature) D. Thayer RS	Print: D. THAYER	Business Email:

Form EH-06 (Revised 09-2015)

Retail Food Establishment Inspection Report

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page of _
SUBWAY	12952 BANDERA RD	Helotes		2/2

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
21	PROVIDE A CERTIFIED FOOD SAFETY MANAGER ON PREMISES AT ALL TIMES
39	UTENSIL AT SERVING LINE STORED IN STANDING WATER. IT MAY ONLY BE STORED IN ONE OF FOLLOWING: 1) RUNNING WATER DIPPER WELL OR 2) WATER OR 135°F OR HOTTER OR 3) "CLEAN AND DRY" ON CLEAN SURFACE, WASHED + RINSED AT LEAST EVERY 4 HOURS OR 4) IN THE FOOD WITH HANDLE NOT CONTACTING FOOD

Received by: (signature) + Star Morin	**Print:** Star Morin	**Title: Person In Charge/ Owner**
Inspected by: (signature) D. Thayer RS	**Print:** D. THAYER	Samples: Y N # collected ____

Form EH-06 (Revised 09-2015)

Texas Department of State Health Services
Retail Food Establishment Inspection Report

Date: 9/11/23	Time in:	Time out:	License/Permit #	Est. Type	Risk Category 2	Page 1 of 1

Purpose of Inspection: [ ] 1-Compliance [✓] 2-Routine [ ] 3-Field Investigation [ ] 4-Visit [ ] 5-Other

TOTAL/SCORE 100

Establishment Name: Walmart

Contact/Owner Name:

✱ Number of Repeat Violations: ____
✓ Number of Violations COS: ____

Physical Address: 12550 Leslie Rd | City/County: Helotes | Zip Code: 78023 | 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*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
					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; parasite 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	

OUT	IN	NO	NA	COS	Employee Health	R
					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*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
					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; parasite 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	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
					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*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
					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	

OUT	IN	NO	NA	COS	Food Identification	R
					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: Hunter Hinton	Title: Person In Charge/ Owner APOC
Inspected by: (signature) Sean Gilbert	Print: Sean Gilbert	Business Email:

Form EH-06 (Revised 09-2015)