



Texas Department of State Health Services
Retail Food Establishment Inspection Report

Date: <u>10/6/23</u>	Time in:	Time out:	License/Permit #	Est. Type	Risk Category: <u>1A</u>	Page <u>1</u> of <u>1</u>
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other						TOTAL/SCORE
Establishment Name: <u>Children's Lighthouse</u>			Contact/Owner Name:		* Number of Repeat Violations: ___ ✓ Number of Violations COS: ___	
Physical Address: <u>9706 Business Pkwy</u>		City/County: <u>Helotes</u>		Zip Code: <u>78023</u>		Phone: _____ Follow-up: Yes (circle one) No

100

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

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

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

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

Compliance Status							Compliance Status																			
O	I	N	N	C		O	I	N	N	C		U	T	O	I	N	N	C		U	T					
U	N	O	A	O	R																					
						Demonstration of Knowledge/ Personnel							Food Temperature Control/ Identification -													
						21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)								27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature							28. Proper Date Marking and disposition					
						22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling								29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips							Permit Requirement, Prerequisite for Operation					
						23. Hot and Cold Water available; adequate pressure, safe								30. Food Establishment Permit (Current & Valid) <i>Exp. 5/31/24</i>							Utensils, Equipment, and Vending					
						24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled								31. Adequate handwashing facilities; Accessible and properly supplied, used							32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
						Conformance with Approved Procedures													33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided							
						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																				

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status							Compliance Status																		
O	I	N	N	C		O	I	N	N	C		U	T	O	I	N	N	C		U	T				
U	N	O	A	O	R																				
						Prevention of Food Contamination							Food Identification												
						34. No Evidence of Insect contamination, rodent/other animals								41. Original container labeling (Bulk Food)											
						35. Personal Cleanliness/eating, drinking or tobacco use								Physical Facilities											
						36. Wiping Cloths; properly used and stored								42. Non-Food Contact surfaces clean							43. Adequate ventilation and lighting; designated areas used				
						37. Environmental contamination								44. Garbage and Refuse properly disposed; facilities maintained							45. Physical facilities installed, maintained, and clean				
						38. Approved thawing method								46. Toilet Facilities; properly constructed, supplied, and clean							47. Other Violations				
						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																			

Received by:	Print: <u>Maribel Garcia</u>	Title: Person In Charge/ Owner
Inspected by:	Print: <u>Sean Gilbert</u>	Business Email:



Texas Department of State Health Services Retail Food Establishment Inspection Report

Date: 10/16/23	Time in:	Time out:	License/Permit #	Est. Type	Risk Category: 1B	Page 1 of 1
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other						
Establishment Name: CUS Pharmacy #8990			Contact/Owner Name:		* Number of Repeat Violations: _____ * Number of Violations COS: _____	
Physical Address: 12990 Bender Rd.			City/County: Heldrefes		Phone: _____	
			Zip Code: 78023		Follow-up: Yes _____ No (circle one) _____	

100

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

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

Compliance Status	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status	Employee Health	R
OUT	IN	NO	NA	COS	
				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
				Preventing Contamination by Hands	
				14. Hands cleaned and properly washed/ Gloves used properly	
				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
				Highly Susceptible Populations	
				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
				Chemicals	
				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
				18. Toxic substances properly identified, stored and used	
				Water/ Plumbing	
				19. Water from approved source; Plumbing installed; proper backflow device	
				20. Approved Sewage/Wastewater Disposal System, proper disposal	

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

Compliance Status	Demonstration of Knowledge/ Personnel	R	Compliance Status	Food Temperature Control/ Identification	R
OUT	IN	NO	NA	COS	
				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
				28. Proper Date Marking and disposition	
				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
				Permit Requirement, Prerequisite for Operation	
				30. Food Establishment Permit (Current & Valid) Exp: 5/31/24	
				Utensils, Equipment, and Vending	
				31. Adequate handwashing facilities: Accessible and properly supplied, used	
				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status	Prevention of Food Contamination	R	Compliance Status	Food Identification	R
OUT	IN	NO	NA	COS	
				41. Original container labeling (Bulk Food)	
				Physical Facilities	
				42. Non-Food Contact surfaces clean	
				43. Adequate ventilation and lighting; designated areas used	
				44. Garbage and Refuse properly disposed; facilities maintained	
				45. Physical facilities installed, maintained, and clean	
				46. Toilet Facilities; properly constructed, supplied, and clean	
				47. Other Violations	

Received by:	Print: Crystal Ramirez	Title: Person In Charge/ Owner
Inspected by:	Print: Sean Gilbert	Business Email:



**Texas Department of State Health Services
Retail Food Establishment Inspection Report**

Date: 10/6/23	Time in:	Time out:	License/Permit #	Est. Type	Risk Category 2	Page 1 of 1
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other		TOTAL SCORE		98		
Establishment Name: Kwik Check #60		Contact/Owner Name:				
Physical Address: 13206 Bandera Rd.		City/County: Helotes		Zip Code: 78023	Phone:	Follow-up: Yes No (circle one)

Compliance Status: Out = not in compliance EN = 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

Compliance Status						R	Compliance Status						R
OUT	I	N	NA	COS			OUT	I	N	NA	COS		
Time and Temperature for Food Safety (F = degrees Fahrenheit)													
							Employee Health						
							12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting						
							13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth						
Preventing Contamination by Hands													
							14. Hands cleaned and properly washed/ Gloves used properly						
							15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)						
Highly Susceptible Populations													
							16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required						
Chemicals													
							17. Food additives; approved and properly stored; Washing Fruits & Vegetables						
							18. Toxic substances properly identified, stored and used						
Water/ Plumbing													
							19. Water from approved source; Plumbing installed; proper backflow device						
							20. Approved Sewage/Wastewater Disposal System, proper disposal						

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

Compliance Status						R	Compliance Status						R
OUT	I	N	NA	COS			OUT	I	N	NA	COS		
Demonstration of Knowledge/ Personnel													
							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						
Safe Water, Recordkeeping and Food Package Labeling													
							30. Food Establishment Permit (Current & Valid) not posted						
Permit Requirement, Prerequisite for Operation													
							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						
Utensils, Equipment, and Vending													
							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													
							41. Original container labeling (Bulk Food)						
							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						

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						R	Compliance Status						R
OUT	I	N	NA	COS			OUT	I	N	NA	COS		
Prevention of Food Contamination													
							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						
Proper Use of Utensils													
							41. Original container labeling (Bulk Food)						
							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: Lionel Alvarado	Title: Person In Charge/ Owner
Inspected by: (signature)	Print: Sean Gilbert	Business Email:

30.) Food permit could not be located during today's visit; ensure to always post the current food permit in a visible area to the public. correct within 10 days



Texas Department of State Health Services Retail Food Establishment Inspection Report

Date: 10/6/23	Time in:	Time out:	License/Permit #	Est. Type	Risk Category: 2	Page 1 of 1
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other						
Establishment Name: Playa Bowl			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS: <u>98</u>	
Physical Address: 9708 Business Pkwy		City/County: Hcnotes	Zip Code: 78023	Phone:	Follow-up: Yes No (circle one)	

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

Compliance Status						R	Compliance Status						R
O	I	N	N	C	OUT		O	I	N	N	C	OUT	
Time and Temperature for Food Safety (F = degrees Fahrenheit)							Employee Health						
						1. Proper cooling time and temperature						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
						2. Proper Cold Holding temperature(41°F/ 45°F)						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
						3. Proper Hot Holding temperature(135°F)						Preventing Contamination by Hands	
						4. Proper cooking time and temperature						14. Hands cleaned and properly washed/ Gloves used properly	
						5. Proper reheating procedure for hot holding (165°F in 2 Hours)						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 Approved Source						Highly Susceptible Populations	
						7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
						8. Food Received at proper temperature						Chemicals	
						Protection from Contamination						17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						18. Toxic substances properly identified, stored and used	
						10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppa/temperature						Water/ Plumbing	
						11. Proper disposition of returned, previously served or reconditioned						19. Water from approved source; Plumbing installed; proper backflow device	
												20. Approved Sewage/Wastewater Disposal System, proper disposal	

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

Compliance Status						R	Compliance Status						R
O	I	N	N	C	OUT		O	I	N	N	C	OUT	
Demonstration of Knowledge/ Personnel							Food Temperature Control/ Identification - -						
						21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
						22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling						28. Proper Date Marking and disposition	
						23. Hot and Cold Water available; adequate pressure, safe						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
						24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						Permit Requirement, Prerequisite for Operation	
						Conformance with Approved Procedures						30. Food Establishment Permit (Current & Valid) <i>not posted</i>	
						25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						Utensils, Equipment, and Vending	
						26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label						31. Adequate handwashing facilities; Accessible and properly supplied, used	
						Consumer Advisory						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
												33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						R	Compliance Status						R
O	I	N	N	C	OUT		O	I	N	N	C	OUT	
Prevention of Food Contamination							Food Identification						
						34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)	
						35. Personal Cleanliness/eating, drinking or tobacco use						Physical Facilities	
						36. Wiping Cloths; properly used and stored						42. Non-Food Contact surfaces clean	
						37. Environmental contamination						43. Adequate ventilation and lighting; designated areas used	
						38. Approved thawing method						44. Garbage and Refuse properly disposed; facilities maintained	
						Proper Use of Utensils						45. Physical facilities installed, maintained, and clean	
						39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						46. Toilet Facilities; properly constructed, supplied, and clean	
						40. Single-service & single-use articles; properly stored and used						47. Other Violations	

Received by: <i>Michelle C.</i>	Print: Michelle Chavez	Title: Person In Charge/ Owner
Inspected by: <i>Sean Gilbert</i>	Print: Sean Gilbert	Business Email:

301 En Sure to Post current food permit; current food permit was not posted.



**Texas Department of State Health Services
Retail Food Establishment Inspection Report**

Date: 10/7/23 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**

Establishment Name: Ri-oo Barbacoa Contact/Owner Name: _____ * Number of Repeat Violations: _____
 ✓ Number of Violations COS: _____ **100**

Physical Address: 12800 Bandera Rd #103 City/County: Helotes Zip Code: 78023 Phone: _____ Follow-up: Yes No (circle one)

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

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

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

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

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

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status					Prevention of Food Contamination	R	Compliance Status					Food Identification	R
O	I	N	N	C			O	I	N	N	C		
U	T	O	A	O			U	T	O	A	O		
					34. No Evidence of Insect contamination, rodent/other animals							41. Original container labeling (Bulk Food)	
					35. Personal Cleanliness/eating, drinking or tobacco use							Physical Facilities	
					36. Wiping Cloths; properly used and stored							42. Non-Food Contact surfaces clean	
					37. Environmental contamination							43. Adequate ventilation and lighting; designated areas used	
					38. Approved thawing method							44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils							45. Physical facilities installed, maintained, and clean	
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used							46. Toilet Facilities; properly constructed, supplied, and clean	
					40. Single-service & single-use articles; properly stored and used							47. Other Violations	

Received by: [Signature] Print: Edward Kiss Title: Person In Charge/ Owner

Inspected by: [Signature] Print: Sean Gilbert Business Email: _____



Texas Department of State Health Services
Retail Food Establishment Inspection Report

Date: 10/6/23
Time in:
Time out:
License/Permit #:
Est. Type:
Risk Category: 2
Page 1 of 1

Purpose of Inspection: 1-Compliance
Establishment Name: Tito's Mexican Snack Bar
Physical Address: 12914 Bandera Rd.
City/County: Helotes
Zip Code: 78023
Phone:
Contact/Owner Name:
* Number of Repeat Violations:
Number of Violations COS:
Follow-up: Yes/No
TOTAL SCORE: 100

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

Table with 2 columns: Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days and Employee Health. Includes items 1-11 and 12-20.

Table with 2 columns: Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days and Food Temperature Control/ Identification. Includes items 21-26 and 27-33.

Table with 2 columns: Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First and Food Identification. Includes items 34-40 and 41-47.

Received by: [Signature]
Inspected by: [Signature]
Print: Sara Rodriguez
Print: Sean Gilbert
Title: Person In Charge/ Owner
Business Email:



Texas Department of State Health Services Retail Food Establishment Inspection Report

Date: 10/6/23	Time in:	Time out:	License/Permit #	Est. Type	Risk Category: 1B	Page L of 2
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Purpose of Inspection:	<input type="checkbox"/> 1-Compliance	<input checked="" type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other	TOTAL/SCORE
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Establishment Name: Ugley Mart #7	Contact/Owner Name:	* Number of Repeat Violations: 0	92
Physical Address: 12998 Benders Rd.	City/County: Helotes	Zip Code: 77023	

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

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

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

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

Compliance Status	Demonstration of Knowledge/ Personnel	R	Compliance Status	Food Temperature Control/ Identification	R
OUT	IN	NO	NA	COS	
	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	22. Food Handler/ no unauthorized persons/ personnel			28. Proper Date Marking and disposition	
	Safe Water, Recordkeeping and Food Package Labeling			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	23. Hot and Cold Water available; adequate pressure, safe			Permit Requirement, Prerequisite for Operation	
	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			✓	30. Food Establishment Permit (Current & Valid) Exp: 5/3/23
	Conformance with Approved Procedures			Utensils, Equipment, and Vending	
	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			✓	31. Adequate handwashing facilities: Accessible and properly supplied, used
	Consumer Advisory				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status	Prevention of Food Contamination	R	Compliance Status	Food Identification	R
OUT	IN	NO	NA	COS	
	34. No Evidence of Insect contamination, rodent/other animals			41. Original container labeling (Bulk Food)	
	35. Personal Cleanliness/eating, drinking or tobacco use			Physical Facilities	
	36. Wiping Cloths; properly used and stored			42. Non-Food Contact surfaces clean	
	37. Environmental contamination			43. Adequate ventilation and lighting; designated areas used	
	38. Approved thawing method			44. Garbage and Refuse properly disposed; facilities maintained	
	Proper Use of Utensils			45. Physical facilities installed, maintained, and clean	
	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			46. Toilet Facilities; properly constructed, supplied, and clean	
	40. Single-service & single-use articles; properly stored and used			47. Other Violations	

Received by: (signature) <i>[Signature]</i>	Print: Carl	Title: Person In Charge/ Owner
Inspected by: (signature) Jan M. NG	Print: Sean Gilbert	Business Email:



Texas Department of State Health Services
Retail Food Establishment Inspection Report

Establishment Name: Valley Mart #7	Physical Address: 12998 Bandera Rd.	City/State: Helotes	License/Permit #	Page 2 of 2
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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:

- 9 Ensure to provide a sneeze guard for hot dogs observed on the grill.
- 30 Food permit currently posted expired 5/31/23; check on renewing food permit, if haven't already.
- 31 Ensure handwashing sink is accessible. Observed carts & other equipment blocking sink access.
- 45 Remove unnecessary equipment to lessen harborage areas.

Received by: (signature) <i>[Signature]</i>	Print: <i>Sean Gilbert</i>	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Sean Gilbert</i>	Print: <i>Sean Gilbert</i>	Samples: Y N # collected

Retail Food Establishment Inspection Report

Date: 10/24/23 Time in: _____ Time out: _____ License/Permit #: _____ Est. Type: _____ Risk Category: 1 Page 1 of 1

Purpose of inspection: 1-Compliance 2-Routine 3-Field Investigation 4-VISIT 5-Other

Establishment Name: NUTRITIONAL ANNIE'S Contact/Owner Name: _____

Physical Address: 12411 BARNARD RD #104 City/County: Helena Zip Code: _____ Phone: _____

Number of Repeat Violations: _____
Number of Violations COS: _____

Follow-up: Yes No (circle one) 100

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

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

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

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

Received by: (signature) J. Cathy Zamatta Print: _____ Title: Person In Charge/ Owner

Inspected by: (signature) D. T. HAYES Print: D. T. HAYES Business Email: _____