Date		2/2	02	2	Time in: Tim	e out:	License/Pe	ermit	#	00)43	15	NAME OF STREET		Est. Type Restaurant	Risk Category	Page <u>1</u> of <u>2</u>	
SALES OF THE PARTY	MERCHAN	-	-	COMMUNICATION .	on: 1-Complianc	e X	2-Routine			3-Fie	-	BUILD WHEN PAR	tigg	atio	a 4-Visit	5-Other	TOTAL/SCORE	
Purp	CONTRACT	ACCRECATION N	STATISTICS.	SECTION AND DESCRIPTION OF THE PERSON NAMED IN	The second secon	DESCRIPTION AND ADDRESS OF THE PARTY NAMED IN	ontact/Owner N	Jame	pendale	J-1 IC	ACC A	al v C.	10.5	THE REAL PROPERTY.	* Number of Repeat Violation	ons:		
					BARBECUE		Office O When I	· Carrie							✓ Number of Violations CO	S:	00	
					DARDLOOL	City/C	ounty:		T	Zip C	'ode	.	Ph	one	· IF	ollow-up: Yes	99 1	
Phys 1443					ER RD 3	HELO	res/BXR		1	780				O.I.C.		o (circle one)		
1110			_	-	THE RESIDENCE OF THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NAMED IN C	SANCES OF THE PERSON NAMED IN		NC) = n	at abe	orue	d N	JA =	not	applicable COS = corrected on sit	e R = repeat vio	plation	
Mark	the	anr	oron	riate i	points in the OUT box for each r	numbered item	- m comphance Mark '	√'a	check	kmark	c in a	аррго	pria	te bo	ox for IN, NO, NA, COS Mark	an asterisk * * ir	appropriate box for R	
IVIAIK	LIN	app	лор	ilate											ive Action not to exceed 3 days			
Com	nlio	nce	Sta	his I	THORITY	Comp (D 1 or	(110)					ance						
0 1		N	N	C	Time and Tempera	ture for Food	Safety	R		0	I	N	N	C	F1-	Health	R	
U I	N	0	A	0 8		Fahrenheit)				U	N	0	A	0 5	Employ	yee Health		
1	+	1		3	1. Proper cooling time and te	mperature				T					12. Management, food employe	es and conditional	employees;	
							and the second second				_				knowledge, responsibilities, and	i reporting	1 6	
					2. Proper Cold Holding temp	erature(41°F/2	15°F)								13. Proper use of restriction and eyes, nose, and mouth	exclusion; No dis	scharge from	
+	+	+	-		3. Proper Hot Holding tempe	rature(135°F)		-		The same	9/5					amination by Ha	nds	
_	+	+			4. Proper cooking time and to			\vdash		T	T				14. Hands cleaned and properly			
\top	1	7			5. Proper reheating procedure		ng (165°F in 2								15. No bare hand contact with r			
	1				Hours)			_							alternate method properly follow			
	\perp				6. Time as a Public Health C		ires & records				-	-	-		16. Pasteurized foods used; pro	otible Populations		
					Approve	ed Source					- 1				Pasteurized eggs used when red		nered	
T	T	T			7. Food and ice obtained from	n approved sou	irce; Food in								- 55			
					good condition, safe, and una										Che	emicals		
	1				destruction			-							12 5 1 112	-1	Washing Emits	
					8. Food Received at proper to	emperature									 Food additives; approved as & Vegetables 	na property storea	, wasning rruns	
	1				Protection fron	Contaminati	ion			\vdash		-			18. Toxic substances properly i	dentified, stored a	nd used	
T	T				9. Food Separated & protects											/ Plumbing		
					preparation, storage, display,	and tasting										Philips of the second		
					10. Food contact surfaces an		Cleaned and								19. Water from approved source	e; Plumbing instal	led; proper	
-	+				Sanitized at ppm/ 11. Proper disposition of retu	temperature	ly carved or	-		\vdash	-				backflow device 20. Approved Sewage/Wastewa	ater Disnosal Syste	em proper	
					reconditioned	irrieu, previous	ily served or								disposal	ater Disposar Byst	om, proper	
			missioned			Foundatio	n Items (2 Po	inte	s) vi	olati	ons	Rea	uire	Co	rrective Action within 10 days			
0	I	N	N	C		THE PARTY OF THE P		R	es spenestrone	0	I	N	N	C			R	
U	N	0	A	0 8	Demonstration of k	Inowledge/ Pe	rsonnel			U	N	0	A	OS	Food Temperature	Control/Identifi	cation	
	1			3	21. Person in charge present,	demonstration	of knowledge,		1					5	27. Proper cooling method used	d; Equipment Ad	equate to	
					and perform duties/ Certified	l Food Manage	er (CFM)								Maintain Product Temperature			
					22. Food Handler/ no unauth	orized persons	/ personnel	_							28. Proper Date Marking and d		. 1 (2)	
					Safe Water, Recordke	eping and Foo peling	d Package								29. Thermometers provided, ac Thermal test strips	ccurate, and callora	ited; Chemical/	
	T				23. Hot and Cold Water avai	Marine Ma	a processo cofo		1						Permit Requirement,	Proroguisite for (Ineration	
-	-			-	24. Required records availab			-	-	-					Termit Requirement,	1 rerequisite for C	operation	
					destruction); Packaged Food		ags, parasite								30. Food Establishment Perm	nit (Current & Va	lid)	
of the					Conformance with		cedures						7/11/		Utensils, Equip	oment, and Vendi	ng	
T	T				25. Compliance with Varian				1					Г	31. Adequate handwashing fac			
					HACCP plan; Variance obta										supplied, used	ilities. Accessible	and property	
\perp					processing methods; manufa		ons		-					_	1.1	ot aurfages alone -1	lo proporti	
					Consume	er Advisory									32. Food and Non-food Contact designed, constructed, and used		ie, properly	
T	T		_	T	26. Posting of Consumer Ad	visories raw o	r under cooked	-	1	H					33. Warewashing Facilities; in:		l. used/	
					foods (Disclosure/Reminder										Service sink or curb cleaning for		15. 2 M = \$1000 2	
					Core Items (1 Point)	Violations Red	quire Corrective	e Ac	tion	Not	to E	xcee	ed 9	0 De	ays or Next Inspection , Which	ever Comes Firs	t	
0	I	N	N	C				R		0	I	N	N	C			R	
U	N	0	A	0 8	Prevention of Fo	od Contamin	ation			U	N	0	A	0 8	Food Ic	dentification		
					34. No Evidence of Insect co	ontamination, r	odent/other	T							41.Original container labeling	(Bulk Food)		
	_				animals	. ,		-	4								770300000000000000000000000000000000000	
\vdash	-			-	35. Personal Cleanliness/eat			+	-	-	-			_	No.	eal Facilities		
\vdash	-			-	 Wiping Cloths; properly Environmental contamin 		U	+	-	1	-	\vdash			42. Non-Food Contact surfaces 43. Adequate ventilation and li		areas used	
\vdash	-			+	38. Approved thawing methods			+-	1	H					44. Garbage and Refuse proper			
		2)7/1	_	100		se of Utensils				H						facilities installed, maintained, and clean		
					39. Utensils, equipment, & l	inens; properly		T	7	X					46. Toilet Facilities; properly of			
				-	dried, & handled/ In use ute	ensils; properly	used	_	1	1		Ш	- 1	_	47.04			
					40. Single-service & single- and used	use articles; pr	operly stored								47. Other Violations			
D.	-	od !	by	Nonconstant of the last of the	and used	1			n	lai-t-		لــــا	00000000000	L		Title: Parent	n Chargal Owner	
Rec (sign			oy:		£D.	000			P	rint:		JOE	EL	CC	MMERFORD	i iue: rerson I	n Charge/ Owner	
Ins	STATE OF THE PERSON	THE REAL PROPERTY.	by	PARTICIPATE AND ADDRESS OF THE		Carrigali		O CONTRACTOR OF THE PARTY OF TH	p	rint	Hadrestown			MINISTER STATE		Business Email:		
(sign			9,		Jefrey	Carrizali	u					JEF	FRE	YC	ARRIZALES			
Form	EL	06	/Do	vicor	109-2015)						-							

	nent Name: Y'S BARBECUE	Physical A	Address: 3 OLD BANDER RD 3	City/State: HELOTES	6/ТХ	License/Permit # 004315	Page 2 of 2
			TEMPERATURE OB	SERVATIONS			
Item/Loc	ation	Temp	Item/Location	Temp	Item/Loca	ition	Temp
BRISKET	- HOT HOLD	154F					
	WILL OUTTON	1405			-		
MACARC	NI & CHEESE - HOT HOLD	148F			-		
CHCIKEN Q	UARTERS - WALK IN COOLER	41F			1		
BRISKET	- COLD HOLD	41F					
and the second s		The state of the s					
			BSERVATIONS AND CO			THE CONTRETIONS OF	EDVED AND
Item Number	AN INSPECTION OF YOUR NOTED BELOW:	ESTABLISHM	ENT HAS BEEN MADE. YOU	R ATTENTION IS DIR	ECTED TO T	HE CONDITIONS OBS	ERVED AND
		CALT DED	MALT IN COMMON TANICE	EVDIDES ON	E/24/201	0.4	
	FOOD ESTABLISHI	IENI PER	MIT IN COMPLIANCE	E. EXPIRES ON	1 5/3 1/202	24	
	FOOD PROGRAM N	IANAGER	CERTIFICATION IN	COMPLIANCE.	EXP: 12/	21/2027	
46	RESTROOM DOOR	SMUSTR	E SELE CLOSING				
46	Observed: Women's	restroom r	missing covered trash	can.			
10 MM C 10							
						THE RESERVE OF THE PARTY OF THE	
							<u> </u>
						and the second s	
							
_							
Received (signature	SVIOLV (Print: JOEL C	OMMERFORD)	Title: Person In Cha	rge/ Owner
Inspecto	ed by:	minale.		Y CARRIZALES	CALCULATION PARTICIPATION OF TAXABLE		
(signature) Justing Ca	rivaces	JEFFRE	I UMINIZALES		Samples: Y N #	collected

Form EH-06 (Revised 09-2015)



Form EH-06 (Revised 09-2015)

Texas Department of State Health Services Retail Food Establishment Inspection Report

Pate:	Time in:	Time out:	License/Pern	nit#					Est. Type Food	Risk Category	Page _ of _
Purpose of Inspe	ction: 1 1.Com	pliance V	2-Routine	1/3	Field	Inve	stigatio	0 4	Visit 20	5-Other	TOTAL/SCOR
Establishment Na	me.	. 0	ontact/Owner Nar	The same of			- Marie	* Number o	f Repeat Viol	ations:	
Gas Gr	Market (S	shell)						✓ Number o	of Violations		07
Physical Address:	Bandera	2 d City	ounty:	Z	ip Coo	de:	Phone	b:		Follow-up: Yes No (circle one)	~
Company of the party of the par	[42] Sharing Y. Chillian and Astronomy (Ch. 1988).	Control of the Contro	AND DESCRIPTION OF THE PARTY.	12000	Sta	Sin.		E101022	Entles &	FILE STORES	Salar File Ma
	mpliance Status: Out = out points in the OUT box for										appropriate box for
134条 常规。13	Charles and the second	rity Items (3 Pol	DOLLAR STRUCK STRUCK STRUCK	_			-			The second of the second of the second	SE CHEMAS
Compliance Status	一 明 7 以 身 4 東 1	化的。 医神经区域 以下的	10 M WAT 2		Comp	llance	Status	100 March 12	32 St 138	THE STATE STATES	STATE OF THE PARTY
U N O A O	"有一种"的人型(Fed	egrees Fahrenbeit)	Safety		U N	0	A O		MELLINE.	loyee Health	
	Proper cooling time a	-		1	\perp	380		knowledge, resp	onsibilities, a	yees and conditional and reporting	
	2. Proper Cold Holding		5°F)	J L		198	行	eyes, nose, and	mouth	nd exclusion; No dis	
+++	3. Proper Hot Holding			3	Make	12	鐵星	A Plant of Pr	eventing Co.	ntamination by Han rly washed/ Gloves u	de Carrerly
	Proper cooking time Proper reheating pro-		g (165°F in 2	1 ト	+	1500 20		15. No bare hand	d contact with	ready to eat foods or	r approved
$\overline{}$	Hours)			1 1	1	Ш		alternate method	properly foll	lowed (APPROVED	Y_N_)
Service of the service of	6. Time as a Public Hea	proved Source	res & records		5.575	45.50	1267.00	16. Pasteurized 6	foods used: pr	eptible Populations rehibited food not off	cred
in the same	2年2年1年1	型和海岸等	海路 2.000 克	2		懿		Pasteurized eggs			
	7. Food and ice obtaine good condition, safe, ar			St. ruch	1		SE S		C	hemicals	
N 6	8. Food Received at pro	oper temperature		16	DE E		9577S		es; approved	and properly stored;	Washing Fruits
100 S	Protection	from Contamination	OR CANADA NO.	d -	+	33	20	& Vegetables 18. Toxic substar	nces properly	identified, stored and	d used
1 2 3	9. Food Separated & pr	rotected, prevented du	A COLUMN TO A COLU	2	435	2013	D. N	To Tokie Substal		r/ Plumbing	
100 000	preparation, storage, di 10. Food contact surface		Cleaned and		1000	Mee	640X	10 Water from a	poroved sour	ce; Plumbing installe	d: proper
100		ppm/temperature	Cicancu and	JЬ				backflow device			
	11. Proper disposition of reconditioned	of returned, previously	y served or	1Г	П	2 - 9	G.	20. Approved Se disposal	wage/Wastew	vater Disposal System	n, proper
S. 15 (19) (19) (19)		ority Foundation	Items (2 Point	s) viole	tions	Requi	re Cor	manufacture de la constitución d	thin 10 days	25001 元が発	BYSERSE
O I N N C U N O A O	COLUMN TOWARD ST	of Knowledge/ Per	C NAME OF B	13	l N	0	N C	20, 4	450000	e Control/ Identifica	ation
340	21. Person in charge pro and perform duties/ Cer			1		441		27. Proper coolin Maintain Product	-	ed; Equipment Adeq	juate to
22	22. Food Handler/ no u	nauthorized persons/	personnel		П		\Box	28. Proper Date N			100 111
他與多數學	Safe Water, Reco	rdkeeping and Food Labeling	Package			ec.		Thermal test stri		ccurate, and calibrate	d; Chemical/
100	23. Hot and Cold Water		pressure, safe	8	27.5	THE PARTY	2.72.5	CONTRACTOR OF THE PARTY OF THE	CONTRACTOR OF THE PERSON NAMED IN	Prerequisite for Op	peration 2
128	24. Required records av	ailable (shellstock tag		1 6	T	3	T	30. Food Establi	shment Pern	nit (Current & Valid	CXP-12.12
	destruction); Packaged	Food labeled	TA SHEAR SHEET SHEET	100	10000	(A)(E)(A)	250800			pment, and Vending	212116
THE RESERVE OF THE PERSON NAMED IN	25. Compliance with Va	with Approved Proce		9 19	1	2	(4)				
1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	HACCP plan; Variance	obtained for specializ	zed		1	经证		supplied, used	ondwashing fac	cilities: Accessible an	d properly
327	processing methods; ma	nufacturer instruction	ns			2013	8	32. Food and Nor	n-food Contac	ct surfaces cleanable,	properly b
他是"那么关	THE PERSON	diller Advisory	La X					designed, constitu	icieu, and use	u	
25	26. Posting of Consume	Advisories; raw or	under cooked					 Warewashing Service sink or co 		stalled, maintained, u	used/
18	foods (Disclosure/Remi			tion No.	tto E	ceed	20 Da				
OLITALNIC	ACCEPTANT PRO 18	CONTRACTOR TO STATE OF	大型 Table R	10	E.S.	NIN	v c		20 10 10 10 10 10		2574 - 1-W-
D N O A O	12 . 1 1 (All) 6 mm 10	Food Contaminati	1. 10 mg 中部	1	N	0 7	8		1	dentification	Catallina.
42 3	34. No Evidence of Inse animals							41.Original conta			
4 3	35. Personal Cleanliness		obacco use	23	85.54K	E-600)	NAME OF	42. Non-Food Co		cal Facilities	企业应用。据此 并
25 45	 Wiping Cloths; prop Environmental conta 			1 -	H	(2)	8	1011		ighting; designated a	reas used
	38. Approved thawing m	nethod		1		53	8	44. Garbage and	Refuse prope	rly disposed; facilitie	es maintained
和政治的技術的发展	Proper	Use of Utensils	化产品 安	V	1	(4)	25	AND DESCRIPTION OF THE PERSON NAMED IN COLUMN TWO IS NOT THE OWNER.		d, maintained, and ele constructed, supplied	
20	 Utensils, equipment, dried, & handled/ In use 					15		40. Tollet Pacilit	ics, property	constructed, supplied	IN WOULK
22	40. Single-service & sing			1	\Box			47. Other Violati	ons		Coste
13.3	and used			1	Ш			^	_	Title: Person In	Charmel Owner
Received by:	NIC. G	Man	-	Prip	-)10	no	P. Mac	tines	True. Person in	Caarge Owner
Inspected by:	Ma H.			Prip	7/10		1 /	ARCIA		Business Email:	The Name
(signature)	VIONAJIMI	16			111	MI	+ 0	HILLIA			



Date: 1	Time in: Time out: License/Pern	mit#					Est. Type	Rink Category	Page + of
12/22/	13		2 81.0	LAY-	1265		on 4-Visit	5-Other	TOTAL/SCORE
Parpose of Ins	ection: 1-Compliance 2-Routine Contact/Owner Nar	THE REAL PROPERTY.	3-Fiel	id fin	exu	gane	* Number of Repeat Viol	ations:	
Establishment N	tes creek Winery	Line					✓ Number of Violations (100
	Coupty: 100		Zip C	ode:	P	hone	e:	Follow-up: Yes No (circle one)	100
Physical Address	1010 Bandera Rel He Totes	45.000	Crawled.	Wat Ca	10 A 10	70.0	- K 7 Ks In To 22 22 10 Chapter 20		with To Mil
1-10-4 C	ompliance Status: 1 Out = not in compliance IN = in compliance in the OUT box for each numbered item - Mark	n chec	ot obse kmark	in app	ropri	≠no ate b	ox for IN, NO, NA, COS Ma	rk an asterisk * * 'm	appropriate box for R
Mark the appropr	Priority Items (3 Points) violations Re	equire	Imm	ediat	e Cor	rreci	tive Action nat to exceed 3 da	psor, I all	THE SHAPE AND P
Compliance State	THE RESERVE OF THE PROPERTY OF		Com	pliane	e Sta	itus	ADDRESS OF BUILDING TO A PURCH SHOW	THE PERSON NAMED IN	R
O I N N U N O A	Time and Temperature for Food Safety		UT	0	A	0	PROSPERIOR PROPERTY OF SHEET AND ADDRESS.	loyee Health	2. 经基础 经股份
4 10 2	1. Proper cooling time and temperature	7	P. S.	49	10	-	12. Management, food emplo	yees and conditional	employees;
	The state of the s	-	+	1.5	100	-	knowledge, responsibilities, a 13. Proper use of restriction a	nd reporting nd exclusion; No disc	harge from
	2. Proper Cold Holding temperature(41°F/ 45°F)			340	4		eves nose and mouth	The second secon	
	3. Proper Hot Holding temperature(135°F)	7 1	4771404	STI		(59.5	14. Hands cleaned and proper	rly washed/ Gloves us	sed properly
	Proper cooking time and temperature Proper reheating procedure for hot holding (165°F in 2)	-	+	1520	DAGE		15 No bare hand contact with	ready to eat foods or	approved
	Hours)	4		No.	in a Fee	Sint	alternate method properly foll	entible Populations	CARLOTOTIC SEC. SE
	6. Time as a Public Health Control; procedures & records Approved Source		A STANSA	84		100 W	16. Pasteurized foods used; pr	ohibited food not offe	ered
1. 公主工业	。 中国的一种,是一个一种。 中国的一种的一种。 中国的一种的一种的一种的一种的一种的一种的一种的一种的一种的一种一种的一种的一种的一			25	101.15	r Alte.	Pasteurized eggs used when re	equired	Children Arabida
56 45	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite			100			C	hemicals	
13.80	destruction	1	200	1000	1005	税	17. Food additives; approved	and properly stored; V	Washing Fruits
	8. Food Received at proper temperature			1			& Vegetables		
10, 10, 10, 10, 10, 10, 10, 10, 10, 10,	Protection from Contamination		78.00 (100)	76	late of	VIII.	18. Toxic substances properly	identified, stored and	used
	Food Separated & protected, prevented during food preparation, storage, display, and tasting		1	NO.			经验的证据	至"说话"。因为此	新加州公司
122	10. Food contact surfaces and Returnables; Cleaned and	7 [\top	100			19. Water from approved sour backflow device	ce; Plumbing installe	d; proper
207 36	Sanitized at ppm/temperature 11. Proper disposition of returned, previously served or	1 1	_	2, 1	90		20. Approved Sewage/Wastew	vater Disposal System	, proper
	reconditioned	\sqcup		-	0.25		disposal		Water Supplement of the Control of t
	Priority Foundation Items (2 Point	s) vio	o 1	S Req	N	Car	The same of the sa	The A Bridge Holds	R
U N O A	Demonstration of Knowledge/ Personnel		UN	0	A	0	Food Temperatur	e Control/ Identifica	tion
35	21. Person in charge present, demonstration of knowledge,	7 1		44			27. Proper cooling method use		uate to
350	and perform duties/ Certified Food Manager (CFM) 22. Food Handler/ no unauthorized persons/ personnel	- I	+	BREIN)		-	28. Proper Date Marking and	disposition	
100 February 1 St. 3000	Safe Water, Recordkeeping and Food Package	8		kad d			29. Thermometers provided, a	ccurate, and calibrate	d; Chemical/
CONTRACTOR OF THE PARTY OF THE	Labeling Labeling		1009	构物外	W 3 3	15.5	Thermal test strips Permit Requirement,	Prerequisite for Op	eration
100	23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite	- 1	N. B.FA	X	132.60		30. Food Establishment Peru	Contract of the Contract of th	AND DESCRIPTION OF THE PERSON NAMED IN COLUMN 2 IS NOT THE OWNER.
1 1 1 1	destruction); Packaged Food labeled		V		Services	act)		NAME AND ADDRESS OF THE OWNER, WHEN PERSON AND ADDRESS OF THE PERSON ADDRESS OF THE PERSON AND ADDRESS OF THE PERSON ADDRESS O	COLUMN TAXABLE SERVICES AND ADDRESS OF TAXABLE PARTY.
14.679(Tol.(95))	Conformance with Approved Process and		KERRY	30 APR	MAGNET BE	P		nment, and Vending	
126	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized			5-16	5.6		 Adequate handwashing fac supplied, used 	nittes: Accessible an	a properly
347	processing methods; manufacturer instructions		+	100	35	\dashv	32. Food and Non-food Contac	ct surfaces cleanable,	properly
AND AND PROPERTY.	Consumer Advisory	1		Start.			designed, constructed, and use	d	
365	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label						 Warewashing Facilities; in Service sink or curb cleaning f 		ised/
16	Core Items (1 Point) Violations Require Corrective Act	tion N	at to J	Excee	d 20	Day		The second liverage and the se	
0 1 N N O	A CONTRACT OF THE PARTY OF THE		0 1	N	N	C	Au XX X	dentification	STOYEN B
T S O A S	Prevention of Food Contamination		T		1	8	Keton Dela Viel n	2 00000	- Balling - of
W/4/28	34. No Evidence of Insect contamination, rodent/other animals						41.Original container labeling	(Bulk Food)	
65	35. Personal Cleanliness/eating, drinking or tobacco use		ME e	44.0	774	维产	The state of the s	al Facilities	AND A MACH
9 15 40 5	36. Wiping Cloths; properly used and stored 37. Environmental contamination	1	+		5.0		 Non-Food Contact surface Adequate ventilation and li 	the same of the sa	eas used
	38. Approved thawing method	1 [1		44. Garbage and Refuse prope	rly disposed; facilities	s maintained
CONTRACTOR IN	Proper Use of Utensils	4	-		Span	-	 Physical facilities installed Toilet Facilities; properly 		
10 20	 Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used 				13			sappaed,	
10 图	40. Single-service & single-use articles; properly stored						47. Other Violations		
Received by:	and used	Pri	nt: o				-	Title: Person In C	Charge/ Owner
(signature)	7 -		7	1	AV	10	STALLER		
Inspected by: (signature)	Mana Marcia	Pri	(Ju	H	N	A	GARCIA	Business Email:	
1.4			_	-		-			

Form EH-06 (Revised 09-2015)

Date		213	20	23	Time in:	Time out:]	License/Pe	ermit	#						Est. Type CUST CARE	Risk Category	Page 1 of 2
Pur	NAME OF TAXABLE PARTY.	deliment.	HEROTON	ACCRECATE	ion: 1-Con	npliance	X 2-Re	outine		3	B-Fie	ld I	nve	stig	atio		5-Other	TOTAL/SCORE
Estal			THE RESERVE		NAME AND ADDRESS OF THE OWNER, WHEN PERSONS AND ADDRESS OF THE PERSONS AND ADDRESS AND ADDRESS OF THE PERSONS AND ADDRESS AND	пришиес	The second second	t/Owner N	lame			744 2				* Number of Repeat Viola	Name and Address of the Owner, where	1011111000110
		Ho	ne	y's	House of Helot	tes II										✓ Number of Violations Co	OS:	02
Phys	ical	l Ad	ldre	ss:	12445 FM 1560 N		City/County HELOTES/E	: EXB			Zip C 780		:		one		Follow-up: Yes No (circle one)	93
						Control of the last of the las			NO		100000					with the control of the control of the control of	AND THE RESIDENCE OF THE PARTY	10.2
Mark	the	app			points in the OUT box f											applicable COS = corrected on s ox for IN, NO, NA, COS Mar		n appropriate box for R
					Pri	iority Items	(3 Points)	violations	Req	uire	Imn	nedi	ate (Cor	recti	ive Action not to exceed 3 day	25	
Com													ance					
U		NO	N A	CO		emperature for degrees Fahrer		7	R		U			N A	CO	Empl	oyee Health	R
T	+	+		S	1. Proper cooling time					F	T	-			S	12. Management, food employ	rees and conditiona	l employees:
					T. Troper cooming time	o una component										knowledge, responsibilities, ar	nd reporting	
X				X	2. Proper Cold Holdin	ng temperature((41°F/ 45°F)									13. Proper use of restriction ar	d exclusion; No di	scharge from
-	+	+	\dashv	-	3. Proper Hot Holding	g temperature(1	135°F)		Н	1	10.08					eyes, nose, and mouth Preventing Con	tamination by Ha	nds
	I				4. Proper cooking tim	ne and temperat	ure				I					Hands cleaned and proper	ly washed/ Gloves	used properly
					5. Proper reheating pr	rocedure for ho	t holding (165	5°F in 2								15. No bare hand contact with		
+	+	+	-	\dashv	Hours) 6. Time as a Public H	lealth Control: 1	nrocedures &	records	H	+					E LECTE	alternate method properly follo	eptible Population	The state of the s
Y CA				388		Approved Sour	The same of the sa	1000103		f		T	. [П		16. Pasteurized foods used; pr		
																Pasteurized eggs used when re		
					Food and ice obtain good condition, safe,			ood in									nemicals	The Sola State
					destruction	und unddutteld	wa, parasite						lie i				iculteats	
					8. Food Received at p	proper temperat	ture		П	Ī						17. Food additives; approved a	and properly stored	; Washing Fruits
1					Protecti	on from Conta	mination		H	ŀ	-	+			-	& Vegetables 18. Toxic substances properly	identified stored a	nd used
T	T	T			9. Food Separated &			food	П	ı							r/ Plumbing	na usea
_	+	-			preparation, storage,	display, and tas	sting		\sqcup		-	-	- 1			10 W		
					10. Food contact surf Sanitized at	ppm/tempera		ied and								 Water from approved sour backflow device 	ce; Plumbing insta	lled; proper
	T	1			11. Proper disposition	n of returned, p	reviously serv	red or	П	Ī	7	1				20. Approved Sewage/Wastev	vater Disposal Syst	em, proper
	_	_			reconditioned		7	(2 P								disposal		
	I	NI I	NI I	C	P	riority Foun	idation Ite	ms (2 Po	Ints)) vio						rrective Action within 10 days		
		NO	N A	C O S	Demonstrati	ion of Knowled	lge/ Personne	el	K		O U T	I N	N O	N A	COS	Food Temperatur	e Control/ Identifi	cation
					21. Person in charge						X				X	27. Proper cooling method use		equate to
-	+		-	\dashv	and perform duties/ C 22. Food Handler/ no				+-		+	+	-	-		Maintain Product Temperature 28. Proper Date Marking and		
	_				Safe Water, Re				\Box	1	\dashv	\dashv		\neg		29. Thermometers provided, a		ated; Chemical/
	_	-				Labeling					\perp					Thermal test strips		
	1				23. Hot and Cold Wa											Permit Requirement,	Prerequisite for 6	Operation
					Required records destruction); Package			arasite			X					30. Food Establishment Peri	nit (Current & Va	lid)
	-					e with Approv	Company of the Compan	es								Utensils, Equi	pment, and Vendi	ng
		I			25. Compliance with	Variance, Spec	cialized Proce		П	1	T	T	T			31. Adequate handwashing fac		
					HACCP plan; Varian processing methods;											supplied, used		and property
						onsumer Advis					+	+				32. Food and Non-food Conta	ct surfaces cleanab	le, properly
	-				0(P' 00			Silver Curr	10.00			1	20			designed, constructed, and use	ed	
					Posting of ConsultationsConsultation (Disclosure/Removed)	mer Advisories minder/Buffet	; raw or unde Plate)/ Allero	r cooked en Label								 Warewashing Facilities; in Service sink or curb cleaning 		l, used/
				WED.			THE RESERVE OF THE PERSON NAMED IN COLUMN 1	THE RESERVE OF THE PARTY OF THE	Acti	ion I	Vot to	o E	ccee	d 91) Do	sys or Next Inspection, Which		
	I	N	N	C					R		0	I	N	N	C			R
U	N	0	A	0 S	Preventio	on of Food Con	tamination				U	N	0	A	O S	Food I	dentification	
					34. No Evidence of In	nsect contamina	ation, rodent/o	other			T	T	T	1		41.Original container labeling	(Bulk Food)	
+	+	1			animals 35. Personal Cleanlin	ness/eating, drin	king or tobac	co use	\forall	1						Physic	cal Facilities	
					36. Wiping Cloths; p	roperly used an				1		T				42. Non-Food Contact surface		
	T	I			37. Environmental co											43. Adequate ventilation and I		
					38. Approved thawin	g method oper Use of Ute	meile				-	+				44. Garbage and Refuse prope		
T	1	1			39. Utensils, equipme	ent, & linens: n	roperly used	stored.		1	+	+	-			45. Physical facilities installed 46. Toilet Facilities; properly		
					dried, & handled/ In	use utensils; pr	roperly used									ronce racinates, property	construction, suppli	ou, and crodit
					40. Single-service &	single-use artic	eles; properly	stored			T	T	T			47. Other Violations		
Dac	oiv	ad l	NI/-		and used	, 4	-			B	1-4-						Tido P	- Charact C
Rec (sign			y:		X C	ext.	11			Pr	int:		LISS	SA C	CAR	RY	Title: Person I	n Charge/ Owner
Insp	ect	ed	by:		Ood	rey Carr	dalor			Pr	int:						Business Email:	
(sign				-	10	1	H					JEFI	FRE	Y C	ARF	RIZALES		
form	FH-	06 (Res	rised	09-2015)	- The state of the												

	nent Name: ney's House of Helotes II	Physical .	Address: 12445 FM 1560 N	City/State: HELOT	ES/TX	License/Permit #	Page <u>2</u> of <u>2</u>
			TEMPERATURE OBSER	VATIONS			
Item/Loc	ation	Temp	Item/Location	Temp	Item/Loc	cation	Temp
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						- who we have a second or the second of the	
							
		- C			-		
1		0	BSERVATIONS AND CORRECT	TIVE ACTIO	NS		
Item	AN INSPECTION OF YOUR ES		IENT HAS BEEN MADE. YOUR ATT			THE CONDITIONS OBS	FRVED AND
Number	NOTED BELOW:						

2	OBSERVED: FOOD IN STA	NDING R	EFRIGERATION UNIT WAS AT	53F. WAS CO	DRRECTE	D ON SITE	
27	OBSERVED: STANDING R	EFRIGER	ATION UNIT NOT COOLING TO	0 41F. HAVE	A LICENS	ED TECHNICIAN RE	PAIR OR
	REPLACE REFRIGERATIO	N UNIT					
20	COLUD MOT VEDIEV FOO	D FOTAB	LIQUINENT DEDMIT MAG DUD	OLIA OED DUZ	NOT BO	OTEN	
30	COULD NOT VERIFY FOO	DESTAB	LISHMENT PERMIT WAS PUR	CHASED BUT	NOT PO	STED.	
- 45 - 15 - 15 - 15 - 15 - 15 - 15 - 15							
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		and the second s					
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Butter and the Control of the Contro							
						Transport of the second of the	

		3.5					
							NY
	1 -						
Received	by:	9	Dwint			Tida Para I C	/ O
(signature)		1)	Print: LISSA CARRY	***************************************		Title: Person In Chai	ge/ Owner
Inspecte		The state of the s	Print: JEFFREY CARF	RIZALES			
(signature)				_		Samples: Y N # c	ollected

Date:	2/1:	2/2	02	3	Time in:	Time out:	License/P	ermit #		003	3636	3		Est. Type ASST. LIVING	Risk Category	Page <u>1</u> of <u>2</u>
Purp	and the latest designation of	-	100	CONTRACTOR OF THE PARTY OF THE	on: 1-Com	pliance X	2-Routine		3-Fi	ield	Inve	stiga	atio	n 4-Visit	5-Other	TOTAL/SCORE
Estab	CONTRACT		OR DESIGNATION OF THE PERSON NAMED IN				Contact/Owner N	Vame:	-			-		* Number of Repeat Violat		
Lotat					HOUSE OF HE	ELOTESI	001111101101111111111111111111111111111							✓ Number of Violations Co	OS:	01
Phys	-	-	_		7110002 01 111		y/County:		Zip	Cod	e.	Ph	one		Follow-up: Yes	9
1041						HEL	OTES/BXR		7802		·.	111			No (circle one)	O I
			THE REAL PROPERTY.	NAME OF TAXABLE PARTY.	liance Status: Out = 1	not in compliance	IN = in compliance	NO=	not ob	oserv	ed 1	NA =	not	applicable COS = corrected on s	ite R = repeat vi	
Mark	the	app			points in the OUT box for	r each numbered ite	m Mark	√'a ch	eckma	rk in	appro	opria	te bo	ox for IN, NO, NA, COS Mar	k an asterisk '*' ii	n appropriate box for R
					Prio	rity Items (3 I	Points) violations	Requ	ire Im	med	liate	Cor	recti	ive Action not to exceed 3 day	rs	
Com	pliar	ice S	stati	1S					-	-	iance					
0 I				CO	Time and Ter	nperature for Fo	od Safety	R	U	I N	NO	N A	CO	Emple	ovee Health	R
UT	'	0	A	S	(F = c)	legrees Fahrenheit)		T			-	S			
	T	T	T	T	1. Proper cooling time	and temperature								12. Management, food employ	ees and conditiona	l employees;
	_	+	+	4	0 D 0 1111 11:	4(419)	E/ 450E)	+	\vdash	\vdash			-	knowledge, responsibilities, ar 13. Proper use of restriction ar	id reporting	scharge from
					2. Proper Cold Holding	g temperature(41°)	r/ 45°F)							eyes, nose, and mouth	iu exclusion, 140 ul	scharge from
\vdash	+	+	+	+	3. Proper Hot Holding	temperature(135°	F)	+-1							tamination by Ha	nds
	+	1	\top	1	4. Proper cooking time						W			14. Hands cleaned and proper		
	T	T	\neg		5. Proper reheating pro	cedure for hot hol	lding (165°F in 2	\Box						15. No bare hand contact with	ready to eat foods	or approved
\sqcup	1	_	_	_	Hours)			1						alternate method properly follo		
	L	丄			6. Time as a Public He	the later of the l	edures & records							16. Pasteurized foods used; pr	eptible Population	
					Aj	pproved Source								Pasteurized eggs used when re		110100
\vdash	T	Т	Т		7. Food and ice obtain	ed from approved	source: Food in							1 dateurized eggs dated when te	Admod	
					good condition, safe, a									CI	nemicals	
					destruction	N										
					8. Food Received at pr	oper temperature								17. Food additives; approved	and properly stored	; Washing Fruits
				52000	P (4)	f C :		60 MHC00	-	_			_	& Vegetables 18. Toxic substances properly	identified stored s	nd usad
	-		Т		9. Food Separated & p	n from Contamin			CONTRACT	OUGS (C					r/ Plumbing	iiu useu
					preparation, storage, d										i, i idiioma	
37				\neg	10. Food contact surfa			\top		П				19. Water from approved sour	ce; Plumbing insta	lled; proper
X					Sanitized at	ppm/temperature								backflow device	2 53	
					11. Proper disposition	of returned, previo	ously served or						3	20. Approved Sewage/Wastev	vater Disposal Syst	em, proper
	丄	_			reconditioned									disposal		
					Pr	iority Founda	tion Items (2 Pe					STREET, SQUARE,	PATRICIA	rrective Action within 10 days		
U			N A	CO	Demonstratio	on of Knowledge/	Personnel	R	U		N O	N A	C	Food Temperatur	e Control/ Identif	ication
T		_		S					T				S			
			- 1		21. Person in charge p									27. Proper cooling method use		equate to
\vdash	- 8		\dashv	\dashv	and perform duties/ Co			+	_	-		-	_	Maintain Product Temperature 28. Proper Date Marking and		
					22. Food Handler/ no Safe Water, Reco				~	\vdash		-		29. Thermometers provided, a		ated: Chemical/
					Saic Water, Reco	Labeling	ood I ackage		X					Thermal test strips	courate, and canon	atou, Chomical
x	T	T	T		23. Hot and Cold Water		iate pressure, safe	\top						Permit Requirement.	Prerequisite for	Operation
+	-		\dashv	\dashv	24. Required records a			+		Т	1			1	ALUE SELLE SELLE SELLE	***************************************
			- 1		destruction); Packaged		on tago, paramite							30. Food Establishment Per	mit (Current & Va	lid)
1 12						with Approved I	Procedures			2				Utensils, Equi	pment, and Vend	ing
	T	T	T		25. Compliance with	Variance, Specializ	zed Process, and			T				31. Adequate handwashing fa		
					HACCP plan; Variano	e obtained for spe	cialized							supplied, used	cinties. Accessible	and property
					processing methods; n			00/200		-			_			la mana-l-
					Coi	nsumer Advisory			1					 Food and Non-food Conta designed, constructed, and use 		ie, property
T	T	Т	1		26. Posting of Consun	ner Advisories: ray	w or under cooked			-	1	Н	-	33. Warewashing Facilities; in		i. used/
					foods (Disclosure/Ren				X					Service sink or curb cleaning		,
							Commence of the last of the la	e Actio	n Not	t to F	Exce	ed 91	0 Do	ys or Next Inspection , Which		
0	I	N O	N	CO				R	0	I	N O	N	C			R
O U T	N	0	A	0 8	Prevention	of Food Contam	ination		U	N	0	A	0	Food 1	Identification	
1		\forall		3	34. No Evidence of In	sect contamination	n, rodent/other	+	1				3	41.Original container labeling	(Bulk Food)	
					animals										1 90 30	
Ш					35. Personal Cleanline										cal Facilities	
		-		_	36. Wiping Cloths; pro		ored	+	_	-	-	-1150	_	42. Non-Food Contact surface		
\vdash	+	+	\dashv	-	 Environmental cor Approved thawing 			+	-	-	-		-	43. Adequate ventilation and		
		_	l			per Use of Utensil	ls.		-	+-	-		-	44. Garbage and Refuse properties 45. Physical facilities installed		
	T	П	T		39. Utensils, equipmen				-	\vdash	1			46. Toilet Facilities; properly		
					dried, & handled/ In u	use utensils; prope	rly used						L		, , , , ,	VI 18
					40. Single-service & s	ingle-use articles;	properly stored							47. Other Violations		
				_	and used					L					,	
Rec			y:	-	1/10/1	11 5			Prin	t:	110	201	0	NDDV	Title: Person I	n Charge/ Owner
(sign		-		C	- www	V	1	-	D.	4.	LIC	OA	· UF	ARRY	D	
Insp (sign			oy:		Jefre	y Carrizat	les	1	Print JEFFF		CAR	RIZA	ALES	S	Business Email:	
Contraction		-	Day	icod	09-2015)	6				-			Quanting.			

	nent Name: HONEYS HOUSE OF HELOTES I	Physical	Address: 10410 Parrigin Rd,	City/State: HELOTI	ES/TX	License/Permit # 003636	Page 2 of
			TEMPERATURE OBS	ERVATIONS			
Item/Loca	ation	Temp	Item/Location	Temp	Item/Lo	cation	Tem
					-		
					_		
					1		
			DBSERVATIONS AND COR				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHM	MENT HAS BEEN MADE. YOUR	ATTENTION IS DIR	ECTED TO	THE CONDITIONS OBS	ERVED AND
	FOOD ESTABLISHME	NT PER	RMIT IN COMPLIANCE	. EXPIRES ON	5/31/20	024	
10	OBSERVED: SANITIZING	SOLUTIO	N NOT REGISTERING IN M	ECHANICAL WAI	RE WASH	I MACHINE.	1
		WIN THE TOTAL PROPERTY OF THE		20022001 - 6003			
23	OBSERVED: HOT WATER	TEMPER	ATURE REACHING ONLY	96F. ENSURE HO	T WATER	R REACHES AT LEAS	ST 120F FOR
	MECHANICAL WARE WAS	SH MACHI	NE OR 110 FOR THREE CO	OMPARTMENT S	INK.		
	MESTIVATIONE TO THE TIME						
29	OBSERVED: NO SANITIZII	NG TEST	ING DEVICES FOR VERIFY	ING SANITIZING	SOLUTIO	ON. OBTAIN AND USE	E SANITIZING
	TESTING DEVICE FOR VE	RIFYINF	SANITIZING SOLUTION.				
33	Observed: Mechanical wa	are wash	machine thermostats not wo	rking. Continue m	onitorina :	sanitizing solution daily	V.
			EPAIR OR REPLACE THER				
							- tally to the same of the sam
							igna, a company when
							
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						and the second s	
	100.		AMACONOMIC VOICE V	o o e e e e		municipalitation accompanies de la companie de la c	127/2/2011/01/01
Received (signature	XXXXX	4	Print: LISSA C	AND DESCRIPTION OF THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NAMED I		Title: Person In Cha	rge/ Owner
Inspecte (signature		sales	Print: JEFFREY C	ARRIZALES		Samples: Y N #	collected



ale: 2213	Time in:	Time out:	Licen	se/Permit	#				Fuce Fuce	Risk Category	Page _Cof_
urpose of Inspec	tion: 1-Con	mpliance	2-Routin	633	/3-E	ield Le	resti	gatie	THE RESERVE THE PARTY OF THE PA	5-Other	TOTALISCO
tablishment Nar	ne: \		Contact/Ow	ner Name					# Number of Repeat Vi V Number of Violations	COS:	00
HTEN	LO Helot				1 2:	C 1	٦.	115		Fallow-up: Yes	144
sical Address:	Bandera	21	Helote	5	Zip	Code:	1	Phone	ē.	No (circle one)	
19220	sungues		2017-2013-377125	33/200	esas	des	SAL	250	applicable COS - corrected o	o cite. R - repeat e	tolation - B
the corresponds	points in the OUT but f	for each numbered	1.8em - 1.0 05 0.8 M	DEEL COLD	Checkins	PK, 123, 43	thinks.	TREE D	ON BUT I'VE DED, DEAL COLD	SELECTION STATE OF THE PERSON STATE OF THE PER	in appropriate box fl
Car Mita 10	free Age VIZPr	lority Items (3 Points) viola	tions Req	uire Im	media	te Co	rrect	live Action not to exceed 3 a	lays	10 1904
mpliance Status	CHON WAREN	等4两。从数据公 员	12 1 1 1 1 P	20,020		mplle			。 1007. 1000年1月2日	THE STREET	50 (1007 July 10 10)
INNC		emperature for		F 91	U	N Y	N A	6	Em	ployee Health	12 20 per 15
N O A D	13 13 00 decision and a second second	degrees Fahrenl		11/ to	T.	新社 名	100	5	12. Management, food emp	lounes and conditions	l employees:
	Proper cooling tim	e and temperatur	re			3			knowledge, responsibilities,	and reporting	
+++	2. Proper Cold Holdin	ng temperature(4	11°F/45°F)	\neg	П	12	\$ 15°		13. Proper use of restriction	and exclusion; No di	scharge from
						2	5 年	1	eyes, nose, and mouth	ontamination by Ha	nds a se
	3. Proper Hot Holding				1077	· 10 10 10 10 10 10 10 10 10 10 10 10 10	# S	Se 92	14. Hands cleaned and prop	erly washed/ Gloves	used properly
	Proper cooking tim Proper reheating proper reheating proper reheating proper reheating property.			2	\vdash	7.0	250		15. No bare hand contact wi	th ready to eat foods	or approved
	Hours)							_	alternate method properly fo	llowed (APPROVE	D Y_N_)
	6. Time as a Public H	CONTRACTOR OF THE PARTY OF THE	THE PROPERTY OF THE PARTY OF TH	rds	207	教徒	11	200	16. Pasteurized foods used;	prohibited food not o	ffered
	A CONTRACTOR OF THE PARTY OF TH	ipproved Source	r	1		3	8		Pasteurized eggs used when		
2 M 1 1 1	7. Food and ice obtain	ned from approv	ed source; Food in	1	Se !	15.00	der.	z Me	30 大型的 () 大型 () T	114 475	SAN TO ALL
	good condition, safe,				1.5		なる		20 10 10 10 10 10 10 10 10 10 10 10 10 10	Chemicals	
2 14 (14)	destruction	monor temperatu	re	-	(6)	8.8	23 He	3.765	17. Food additives; approve	d and properly stored	; Washing Fruits
13 8	8. Food Received at p	roper temperatu	10			1	3		& Vegetables		
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	9. Food Separated &				95			A	这种是一种种的	FE SHA PUNE	是是是其实是
200	preparation, storage, of 10. Food contact surfa			d	1	100	2 3	T PAGE	19. Water from approved so	urce; Plumbing insta	lled; proper
43 17	Sanitized at	ppm/temperati				ě.	1		backflow device	Dimensi Sunt	ara proper
	11. Proper disposition	of returned, pre	eviously served or			2.	190		20. Approved Sewage/Wast disposal	ewater Disposal Syst	em, proper
	reconditioned	riority Found	lation Items (2	Points)	violati	ons Re	equire	e Car	rective Action within 10 da	RS .	为四位的
I N N C	一、	W. J. C. L.		R	0	I	N	C	Company of the second s	ire Control/ Identifi	cation
NOAO	Demonstrati	on of Knowledg	e/ Personnel	经门边	T	No.	1	S	吸引不及 网络一种一种	与2019年中央第5次型的企	and the second second second
2.0	21. Person in charge p	present, demonst	ration of knowled	ge,		44			27. Proper cooling method u	sed; Equipment Ad	equate to
4.45	and perform duties/ C			\dashv	H	96	7	Н	Maintain Product Temperatu 28. Proper Date Marking and		
1021 102 4 10 10 10 10 10 10 10 10 10 10 10 10 10	22. Food Handler/ no Safe Water, Rec			200	\vdash	(A)	6	Н	29. Thermometers provided,	accurate, and calibra	ated; Chemical/
理,敦静。如	The first sea	Labeling	CENTER OF	要トリ		100	3		Thermal test strips		N 18 25 4 5
25	23. Hot and Cold Wat	ter available; ade	equate pressure, sa	fe	1.56	Yate.	持入	起す	Permit Requiremen	it, Prerequisite for t	Jperation
133	24. Required records	available (shells	tock tags; parasite			40			30. Food Establishment Pe	rmit (Current & Va	lid) 5/31/2
	destruction); Package		THE CONTRACTOR	U281 590	10000	1889 1889 1889 1889 1889 1889 1889 1889	4. ESS	40.00	Litensils, Eq.	nipment, and Vendi	ng
	25. Compliance with	Wariance Specie		多 公子 基表	18.33	12	1	280.2	TOUR MEDICAL COMPANY		
4.6	HACCP plan; Variano	ce obtained for s	pecialized			委	1		 Adequate handwashing from supplied, used 	acinues. Accessible	and property
33	processing methods; r	manufacturer ins	tructions	120 PR-1	\vdash	13	1135		32. Food and Non-food Con	tact surfaces cleanah	le nmnerly
of the state of the	Co	nsumer Adviso	ry and the	NO B		-6	The second		designed, constructed, and u		-s, property
4 1500 PC	26. Posting of Consum	ner Advisories:	raw or under cook	ed	\vdash	- 100		\Box	33. Warewashing Facilities;	installed, maintained	l, used/
7	foods (Disclosure/Ren	minder/Buffet Pla	ate)/ Allergen Lab	el					Service sink or curb cleaning	g facility provided	
	Core Items (1 Poi	nt) Violation	Require Correc	tive Actio	n Not i	a Exc	aed 9	0.Da	ys or Next Inspection , Whi	chever Comes Firs	PANCAL
N N C	ATTENDED IT VE IS	of Food Conta	4 原一般的证	R	U	NO	A	O	ACTION OF THE PROPERTY OF THE	Identification	
O A O	1 1 15 1385 6	TOWN TOWN	Sec. 1962 1596	世界在	T	0 1 14	T INTE	S	Colon and It is	n 2 (90)	ar arthurs.
0000	34. No Evidence of In	sect contaminati	ion, rodent/other						41.Original container labeling	ig (Bulk Food)	
70.5%	35. Personal Cleanline	ss/eating drinki	ing or tobacco use		4/1/2	250	977	神子	Phy	sical Facilities	代之中,是中国被
- a -	36. Wiping Cloths; pro	operly used and	stored Storle	Away			2		42. Non-Food Contact surfa		
	37. Environmental con	ntamination	from f	ood.	\square	_	1.00		43. Adequate ventilation and		
	38. Approved thawing	method	(Inches and Inches	1000	\vdash	-	65 AC		 Garbage and Refuse pro Physical facilities install 		
产品扩发相		per Use of Utens		(0.502 N. 40)	\vdash	+	100		46. Toilet Facilities; properl		
1 100	39. Utensils, equipment dried, & handled/ In u	use utensils; pror	perly used, stored, perly used				1		Property Property	Unsky architecture	
1777 TE (2)	40. Single-service & si	ingle-use article	s; properly stored				T		47. Other Violations		
AL SELV		0	CAN ST ST								Ct 10
1 24	and used	the same of the same of the same of	7		*		_			Titles December 1	The state of the s
ved by:	and used	201		1	rint:	(1	21	to the	DA BOCILR	Title: Person I	n Charge/ Own
ived by:	and used	2018			X.	U	Contract of the local division in which the		DA BOCLER ARCIA	Business Email:	n Charge/ Own

Date	Time in:	Time out:	License/	Permit f	7					Egrop	Risk Category	Page _ of'	1
arpose of Inspec		lighter	2-Routine		/3-P	ield I	nve	ties	ion	4-Visit	825-Other	TOTALISC	OF
stablishment Na	ne: Di a	in and the	Contact/Owner	Name:					* Numi	er of Repeat Vio	lations:	00	
rete	"s Place	2 21	10		71	C-1		Di		er of Violations		$\{U'\}$	1
JAC HARRY	sold Banda	ucc Rd CII	Herotes)	Zip	Code		Pho	ne:		No (circle one)	10	<u>ハ</u>
Con	nothern Station Out or	vet in compliance	IN - in compliance	NO-	not o	bierve	din	in D	ot applicable C	OS - corrected or	sife R repeat	iolation ,	W
	points in the OUT box for										Follow-up: Yes No (circle one) It R repeat virit an asterisk * is stan asterisk * is reserved in a sterisk * is reserved in a sterisk * is reserved in a sterisk in a ste	m appropriate box	ior
mpliance Status	the same of the last of the la		TOTAL TOTAL		_	mean				10 12 12	T descriptions	SALPLAN	T.
I N N C	Time and Ten	perature for Fo	od Safety	R	O	N	N	N	TOTAL T	Em	ployee Health	des all years	6
1 1 5	1. Proper cooling time	egrees Fahrenbei	是可以是是	160	T.	F15	94.00 17.00		12 Manage	5 10 KM	A CHARLES	al employees;	16
	1. Proper cooling time a	ind temperature		Ш	Ц	- 1		6	knowledge,	responsibilities,	and reporting		_
	2. Proper Cold Holding	temperature(41°	F/ 45°F)			1	1	2	eyes, nose,		and exclusion; No d	ischarge from	
	3. Proper Hot Holding t		F)	\Box	353	00校	72	18. S	建筑。建筑	Preventing Co	ontamination by H	ands	57
	Proper cooking time Proper reheating proc		ding (165°F in 2	Н	Н	-	25 5	C.	15. No bare	hand contact wit	th ready to eat foods	or approved	+
	Hours)			Н	3.0	d. 5. Vc+		1	alternate me	thod properly fo	llowed (APPROVE	D Y_N_)	
1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1	6. Time as a Public Hea			20	100	5.5	4	T			7		
1. 4. 4.	李子·李· 中,一种,	是一位要,而且	S. State State	1			200	land a fe		eggs used when		CONTRACTOR .	2.
10 mg (10 mg)	Food and ice obtained good condition, safe, an				1	1		3			Chemicals	3525	:
1/4 (3)	8. Food Received at pro	Der temperature		+	65	120	93) 3d	458	17 Food ad	ditives: approved	and properly stored	; Washing Fruits	-
130.5		B. 1810		Ш		2	1.7	\perp	& Vegetable	es .	13000273-200 1413-1-1		-
200	9. Food Separated & pr		d during food	9 19	2	177.69	756 K	GG.	18. Toxic su		er/ Plumbing	nd used CAD	5
1000	preparation, storage, di	splay, and tasting		Ш	1		No.		334 225	12.2000年度	是是是是是	The State	4
310	10. Food contact surfact Sanitized at	es and Returnabl ppm/temperature	50	Π			2		19. Water fr		irce; Plumbing insta	ilea; proper	Oφ
	11. Proper disposition of	^		П	П	ž.	- 9	b	ASSESSMENT OF THE RESERVE OF THE RES	d Sewage/Waste	water Disposal Syst	em, proper	T
200000000000000000000000000000000000000	reconditioned	arity Founds	tion Items (2 P	ninta) .	dolasi	ans E	2000	iee C	disposal	n within 10 day		T. N. Park	535
INNC	15 是明 T 10 等段图 17	and the second	NU NU N. Y.	J.R.	0.	113	N	N C	2. 20 · ·	124 114 1	一色,又上的形象	R. W. F. S. F.	1
NO A O	A STATE OF THE STA	of Knowledge	The street	2.5	Ť	IN.	0	A C	200	3 3 4 4 A	来。是45人分为7000年	The North Control of the	1
24	21. Person in charge pr and perform duties/ Cer			П		24.5	1		50.00 (CO) (CO) (CO) (CO) (CO) (CO) (CO) (CO)	ooling method us educt Temperatur		equate to	
2.2	22. Food Handler/ no u	nauthorized pers	ons/ personnel					\bot	28. Proper D	ate Marking and	disposition		7
建物数	Sale Water, Reco		ood Package	49		1	di		Thermal tes		accurate, and calibra	ted; Chemical	
100 m	23. Hot and Cold Water	r available; adequ	ate pressure, safe	\Box	1.70	7.50		12	The state of the s	SECRETARY CONTRACTOR C	, Prerequisite for C	A COMPANY OF THE REST	2
138	24. Required records av destruction); Packaged		k tags; parasite		1	1	-		30. Food Es	tablishment Per	mit (Current & Val	id) XO Sla	alı
E2915 2517	Conformance		rocedures	33	3.6	35	經過	EE.	学数字是结合	Utensils, Equ	ipment, and Vendi	ne veletarie in	4
7.5	25. Compliance with V			П	П	2	0.7	8	31. Adequate	handwashing fa	cilities: Accessible	and properly	T
200	HACCP plan; Variance processing methods; ma			Ш		1			supplied, use			-2.0 (200 (200)	
STATE OF THE PARTY OF	Com	sumer Advisory	A. 13.60	1		3.15	1		32. Food and	Non-food Conta estructed, and us	act surfaces cleanabled CAPOO 111	e, properly	h
1 12	26. Posting of Consume			1	H	Ť	7	+	33. Warewas	shing Facilities; i	installed, maintained	used Stran	+
5.	foods (Disclosure/Remi		Appropriate to the same of the	0000000	N		- 250-	00.7	Service sink	or curb cleaning	facility provided	-coop ou c	10
IIININIC	attrigues to life	W Y	1 1 Wall . 12	R	Var	Train.	N	N C	ays or Next to	COLUMN TO SERVICE	C	Karaja wanga	4
NO A O	Prevention (f Food Contam	ination	6.	T	N	2	A S		Food	Identification	at Maline.	
12/2	34. No Evidence of Inse	ect contamination	, rodent/other						41.Original	container labelin	g (Bulk Food)		T
4	35. Personal Cleanlines	eating, drinking	or tobacco use	\Box	44	1	40	1442			ical Facilities	CANCE WATER	3
) 15 M.S	 Wiping Cloths; prop Environmental contr 		red	H	H	$-\Gamma$	3	1		d Contact surfac		areas weed	Ŧ
	38. Approved thawing n			\Box		\exists	3	82			erly disposed; facili		+
克尔克姆斯克姆	19 Utensils equipment	The state of the s		100	\Box	4	(3)	E			ed, maintained, and c		7
2 20	 Utensils, equipment, dried, & handled/ In use 						3	100	40. Tollet F	cinues, property	constructed, suppli	o, and clean	
75 75	40. Single-service & sin	gle-use articles;	properly stored	П	V	1		T	47. Other Vi	olations	V Look To	FOOTHER	D
resident by	V 1/11/			٠+,	Print:	47	۲,	1	()				
eceived Dv.				- 1.		X	4	15	NO I	DM P	//	6- Onli	RCG To
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ignature) ignature) ignature)	icund 1) av	COC		1	Kint:	n	1	76	ARCIE	1	Business Email:		

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12/22/23

Establishment Name:	Physical A	Address	Cir. /Cr.		191
Pete's Place	147	43 Old BardonaRd	Helote	S License/Permit #	Page of
		TEMPERATURE OBSER			
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
			_		
	Ol	BSERVATIONS AND CORRECT	CTIVE ACTIO	NS	
Number NOTED BELOW:	STABLISHM	ENT HAS BEEN MADE. YOUR ATT	ENTION IS DIRE	ECTED TO THE CONDITIONS OB	SERVED AND
#18 PROVIDE A 1	abel	for toxic SPR	ay both	rles	
JEX. 409, W.	volex	Los ideic of a	al por	1.0.	
\$20 7 Days 10	Done	o food Permit	/Ex	0 5/211.7	
100 CO 00 100	Reice	S 4000 PERMIT	F: CEV	4. 0121111)	
H32 Clean utens	1) pir	٥.			
#47 Post most C	5001	p on drey clas	in Sur	tuce.	
#47 Post most c	ullo	nt inspection	Report		
		, , , , , , , , , , , , , , , , , , , ,			
	-				
* Dieney 1.	Sea	ng to speak -	to off	ice to	
Confirm	21	Fond Permit.	15 DOG	INRECT.	
		(000 0.01/1/1	100	30 11	
& Kitche	N CS	losed till De	c. 28.20	23	
	1000		- 1		
	- 6 m				
Received by:		Print: PEDRO	5 Posus	Title: Person In Cha	rge/ Owner
	Cer		ARCIA	Samples: Y N #	collected

Form EH-06 (Revised 09-2015)

Date:		210	202	2	Time in:	Time out:	License	Permit	#	006	624	5		man Parameter	Est. Type CHILDCARE	Risk Category	Page 1_ of 2
-	_		202	-	ion: 1-Com	pliance X	2-Routine		3	-Fie			stiga	tior	4-Visit	5-Other	TOTAL/SCORE
Purp Estab	lish	me	nt N	lame			Contact/Owner	Name	-						* Number of Repeat Violat ✓ Number of Violations Co		100
Physi	cal	Ad	dres	ss:	RD STE 204	Cit	y/County: LOTES/BXR			Zip C 8023		: [one: 0) 2		Follow-up: Yes No (circle one)	100
			(Comi	oliance Status: Out =	not in compliance	IN = in complian	ce NO	= no	ot obs	erve	d P	NA =	not	applicable COS = corrected on s	ite R = repeat vi	olation n appropriate box for R
Mark	the	app	ropi	iate	points in the OUT box fo	r each numbered ite											appropriate box for K
-			G		Pric	ority Items (3)	Points) violatio	ns Keq	utre		neau nplis				ve Action not to exceed 3 day		
O I U N			N A	CO		mperature for Fo		R		O U	I		N A	CO	Empl	oyee Health	R
T	+	+		S	Proper cooling time				ľ	T	+			S	12. Management, food employ	rees and conditiona	l employees;
+	+	+	-	\dashv	2. Proper Cold Holdin		F/ 45°F)	+		+	+			+	knowledge, responsibilities, ar 13. Proper use of restriction ar	nd reporting nd exclusion; No di	scharge from
	1	1		_		(105)	OFI)	\dashv						201200	eyes, nose, and mouth	tamination by Ha	nde
	+	+	-	-	 Proper Hot Holding Proper cooking time 		(F)	+	1		Т	П			14. Hands cleaned and proper	ly washed/ Gloves	used properly
	+	+	-	+	5. Proper reheating pro		lding (165°F in 2		Ì	\top	1				15. No bare hand contact with	ready to eat foods	or approved
	1	4	_	_	Hours)	11.0 . 1	1 0		-			WILLIAM OF		2000	alternate method properly foll	owed (APPROVE eptible Population	
					6. Time as a Public He	pproved Source	segures & record	8		T	\neg		T		16. Pasteurized foods used; pr Pasteurized eggs used when re	ohibited food not o	
T	T				7. Food and ice obtain good condition, safe, a											hemicals	
-	1				destruction 8. Food Received at p.	roper temperature	****	+		П	\neg		П		17. Food additives; approved	and properly stored	; Washing Fruits
SECOND SEC		_			Protection	on from Contami	nation			-	-				& Vegetables 18. Toxic substances properly	identified, stored a	nd used
	T	П			9. Food Separated & p	protected, prevente	ed during food									r/ Plumbing	
	+			-	preparation, storage, d 10. Food contact surfa	ces and Returnab	les; Cleaned and	+		Π	П				19. Water from approved sour	rce; Plumbing insta	lled; proper
-	+			\dashv	Sanitized at 11. Proper disposition	ppm/temperature of returned, previ		-		\vdash	+			_	backflow device 20. Approved Sewage/Wastev	water Disposal Syst	em, proper
	l				reconditioned										disposal		
					Pı	riority Founda	tion Items (2) vie	parameterpo	ini)mekrayii	manasally.	SECRECATION OF	DATE OF THE OWNER	rective Action within 10 day:	5	
O I I		N O	N A	C O S	Demonstration	on of Knowledge/	Personnel	R		U T	I N	N O	N A	C O S	Food Temperatur	e Control/ Identif	ication R
					21. Person in charge p and perform duties/ C	ertified Food Man	ager (CFM)	е,							27. Proper cooling method us Maintain Product Temperatur	e	lequate to
				DAMES S	22. Food Handler/ no				-	\vdash	-			_	 Proper Date Marking and Thermometers provided, a 		atad: Chamical/
					Safe Water, Rec	ordkeeping and l Labeling	rood Fackage								Thermal test strips	accurate, and canor	ateu, Chemican
					23. Hot and Cold Wat	ter available; adeq	uate pressure, saf	e							Permit Requirement	, Prerequisite for	Operation
					24. Required records destruction); Package		ck tags; parasite								30. Food Establishment Per	mit (Current & Va	lid)
						with Approved									Utensils, Equ	ipment, and Vend	ing
					25. Compliance with HACCP plan; Variance	ce obtained for spe	ecialized								 Adequate handwashing fa supplied, used 	cilities: Accessible	and properly
					processing methods; r	nsumer Advisory				\forall	7				32. Food and Non-food Conta designed, constructed, and us		le, properly
П	T				26. Posting of Consur foods (Disclosure/Rei					H					33. Warewashing Facilities; in Service sink or curb cleaning	nstalled, maintaine	d, used/
									ion	Not 1	to E	xcee	ed 9	0 Da	sys or Next Inspection, Which		1
U	I N	N O	N A	CO		n of Food Contan		R		O U	I N	N O	N A	C O	Editorial Science Control	Identification	R
T				S	34. No Evidence of Ir animals	nsect contamination	n, rodent/other			T				S	41.Original container labeling	g (Bulk Food)	
					35. Personal Cleanline	ess/eating, drinkin	g or tobacco use							_	Physi	ical Facilities	
	9				36. Wiping Cloths; pr	operly used and s				П					42. Non-Food Contact surface	es clean	
\vdash	+	-			 Environmental co Approved thawing 			-	1	\vdash	\dashv			-	 Adequate ventilation and Garbage and Refuse proportion 		
					Pro	per Use of Utensi	ls			\vdash					45. Physical facilities installe		
					39. Utensils, equipme	ent, & linens; prop	erly used, stored,			\Box					46. Toilet Facilities; properly		
\vdash				-	dried, & handled/ In 40. Single-service & s			-	-	\vdash	\dashv	Н		-	47. Other Violations		
					andused	0	, r. sponj storou								TOMESONS		
Rece (sign			by:		()	1			P	rint: JRTIS	S JF	NKI	NS			Title: Person I	n Charge/ Owner
Insp		The Party Name of Street, or other Designation of the Party Name of Street, or other Designation of the Party Name of Street, or other Designation of the Party Name of Street, or other Designation of the Party Name of Street, or other Designation of the Party Name of Street, or other Designation of the Party Name of Street, or other Designation of the Party Name of Street, or other Designation of the Party Name of Street, or other Designation of the Party Name of Street, or other Designation of the Party Name of Street, or other Designation of Street, or other Designa	by:		Dalani	arrizales			+	rint:						Business Email:	
(sign	atu	e)				anagaris -				-			JEI	FFRI	EY CARRIZALES		
Form	FH.	-06	(Re	riser	109-2015)	500											

Establishment Name: NARTY PANTS LEARNING CENTER		Physical Address: 12415 BANDERA RD STE 204		City/State: HELOTES/TX		License/Permit # 006245	Page 2 of 2
			TEMPERATURE OBSE				
tem/Location		Temp Item/Location		Temp	Item/Loc	ation	Temp
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					+		
em	AN DISDECTION OF YOUR ES	O TABLICUM	BSERVATIONS AND CORR	ECTIVE ACTION IS DIR	ECTED TO	THE CONDITIONS OBS	ERVED AND
lumber	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:						
	FOOD ESTABLISHMENT PERMIT IN COMPLIANCE. EXPIRES ON 5/31/2024						
	NO HOT FOODS TO V						
	NO COLD FOODS TO VERIFY						
		and the second s					
Received			Print: CURTIS J	ENKINS		Title: Person In Cha	arge/ Owner