Date:	171	200	2.4	Time in:		Time out:	License	Permit:	# (000)55	5		Est. Type Restaurant	Risk Category	Page 1 of 2
	<i> 7 </i> 2	-			1 Compl	liance X	2-Routine		Name and Address of the Owner, where	ield]	-	AND SHAP	ation	4-Visit	5-Other	TOTAL/SCORE
Purpo	MARKAGOS	THE REAL PROPERTY.	NAME OF TAXABLE PARTY.	Marie Control of the	1-Compl	liance	Contact/Owne	r Name:	3-1	iciu	IIIVC	ouge	10101	* Number of Repeat Violati	ions:	
				R BAR-B-Q										✓ Number of Violations CO	OS:	ng l
Physic			ecc.	2705 BANI	DERA	RD Ci	ty/County: LOTES/BEXAF	2	Zip 7802	Code 23	e:	Ph (21	one: 0) 3		follow-up: Yes No (circle one)	90
	0.527					THE R. P. LEWIS CO., LANSING, MICH. 49-140-140-140-140-140-140-140-140-140-140					ed	THE RESERVE		applicable COS = corrected on si	te R = repeat vi	olation
Mark	the ar	prop	Com	pliance Status: points in the OU	T box for	each numbered is	tem Mar	k'√'ac	heckma	ark in	appr	oprial	te bo	x for IN, NO, NA, COS Mark	an asiciisk + 1	n appropriate box for R
					Prior	rity Items (3	Points) violatio	ns Requ						ve Action not to exceed 3 days	5	
Comp								R	C	ompli	N	Stat	C			R
O I U N		N A	0	Time		perature for F egrees Fahrenhe			U	N	0	A	o s	Emplo	yee Health	
T			S	1. Proper cooli		and temperature								12. Management, food employe	ees and conditiona	l employees;
	_	_		A.D. G.11	177 11	+(A1	OE / 450E)	\dashv	-	\vdash			\dashv	knowledge, responsibilities, and 13. Proper use of restriction and	d reporting d exclusion: No di	scharge from
				2. Proper Cold	1 Holding	temperature(41	F/ 43 F)							eyes, nose, and mouth		
						emperature(135								Preventing Cont 14. Hands cleaned and properl	tamination by Ha	
-	+	-				and temperature	olding (165°F in 2	+	-	\vdash	H.623		\dashv	15. No bare hand contact with	ready to eat foods	or approved
				Hours)			Total	\perp						alternate method properly follo	wed (APPROVE	DYN)
				6. Time as a P		olth Control; pro proved Source	cedures & record	S						16. Pasteurized foods used; pro	ptible Population phibited food not o	
					Ap	proveu Source								Pasteurized eggs used when re-		
						d from approve	d source; Food in l; parasite							Ch	emicals	
				destruction				\dashv						17. Food additives; approved a	and properly stored	· Washing Fruits
				8. Food Recei	ived at pro	per temperature	3							& Vegetables		
				And the second s		from Contam							1000000	18. Toxic substances properly		and used
				Food Separ preparation, st	rated & pr torage, dis	otected, prevent splay, and tastin	ted during food								r/ Plumbing	
				10. Food cont	tact surfac	es and Returnal	oles; Cleaned and							19. Water from approved source	ce; Plumbing insta	lled; proper
	-	-		Sanitized at		ppm/temperatu	re viously served or	\dashv	-	-				backflow device 20. Approved Sewage/Wastew	vater Disposal Syst	em, proper
				reconditioned		or retained, pre-	ioubly belived of							disposal		
					Pri	ority Found	ation Items (2	CONTRACTOR DESCRIPTION						rective Action within 10 days		
O I			0	Demo	onstration	of Knowledge	e/ Personnel	R	U	JN	N O	N A	C 0	Food Temperature	e Control/ Identif	ication
T		-	S	21 Person in	charge pr	esent demonstr	ation of knowledg	e.	T				S	27. Proper cooling method use	ed; Equipment Ac	lequate to
				and perform d	duties/ Cer	rtified Food Ma	nager (CFM)							Maintain Product Temperature	•	
			1			The second second second second second	Food Package		-	+				 Proper Date Marking and of Thermometers provided, a 		ated: Chemical/
				Saic Wa	iter, receo	Labeling	1 tour 1 acrage		L					Thermal test strips		
							quate pressure, sat	ie e						Permit Requirement,	Prerequisite for	Operation
				24. Required destruction);			ock tags; parasite							30. Food Establishment Perr	nit (Current & Va	ılid)
						with Approved	Procedures							Utensils, Equi	pment, and Vend	ing
			T				lized Process, and						.,	31. Adequate handwashing fac	cilities: Accessible	and properly
						e obtained for sp anufacturer inst			X				X	supplied, used		
					Con	sumer Advisor	у							 Food and Non-food Conta designed, constructed, and use 		ble, properly
T	T	Г	T	26. Posting of	f Consum	er Advisories; r	aw or under cooke	ed		+	900000			33. Warewashing Facilities; in	stalled, maintaine	d, used/
				foods (Disclo	sure/Rem	inder/Buffet Pla	ate)/ Allergen Lab	el						Service sink or curb cleaning	facility provided	
0 1	N		LC	Core Items	s (1 Poir	nt) Violations	Require Correc	tive Acti	MANAGEMENT AND ADDRESS OF THE PARTY OF THE P	t to l	Exce	STATE STATE OF THE PARTY OF THE	O Do	ys or Next Inspection, Which	hever Comes Fir:	st R
U I				Pr	revention	of Food Conta	mination	, R	I	JN	O	A	0 5		dentification	, A
				34. No Evider	ence of Ins	ect contaminati	on, rodent/other							41.Original container labeling	(Bulk Food)	
二				35. Personal (ng or tobacco use								cal Facilities	
-		+	-	36. Wiping C 37. Environm		perly used and	stored	-	-	+	-		-	 Non-Food Contact surface Adequate ventilation and I 		d areas used
\vdash	-	+	+	38. Approved					-	+				44. Garbage and Refuse prope		
			1		Prop	er Use of Uten				T	F			45. Physical facilities installed	l, maintained, and	clean
				dried, & hand	dled/ In u	se utensils; proj								46. Toilet Facilities; properly	constructed, suppl	iea, and clean
				40. Single-ser	rvice & Sī	ngle-use article	s; properly stored							47. Other Violations		
Rec				. 1	1	10			Prin	ıt:	1	/ER	ON	ICA ALONZO	Title: Person	in Charge/ Owner
(sign	ecte	The second	:	1	10	y Car	:- C		Prin	ıt:	-				Business Email:	
(sign	ature))		4	regra	y car	izaces				JE	FFF	KEY	CARRIZALES		
Form	FH-0	6 (R	evise	d 09-2015	0	,	U									

	ent Name: LL MILLER BAR-B-Q	Physical 1	2705 BANDERA RD		ES/TEXAS	License/Permit # 000555	Page <u>2</u> of <u>2</u>
			TEMPERATURE OBSE	THE RESIDENCE OF THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAME	Item/Locati	on	Temp
Item/Loca		Temp	Item/Location	Temp	Item/Locau	OII	Temp
OTATO	SALAD/ WALK IN COOLER	37F			 		
AUSAGI	E LINKS/ WALK IN COOLER	38F					
REEN B	EANS/ HOT HOLD	139F					
ARNE G	GUISADA - HOT HOLD	143F					
		. (DBSERVATIONS AND CORR	ECTIVE ACTIO	NS		
tem Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHN	MENT HAS BEEN MADE. YOUR A	ITENTION IS DIR	ECTED TO TH	E CONDITIONS OBS	ERVED AND
	FOOD ESTABLIS	HMENT	PERMIT IN COMPLIAN	CE. EXPIRE	S ON 5/31	/2024	
			CERTIFICATION IN CO				
	1 0001 10010 1111 1111						
31	OBSERVED: TRASH (CAN BL	OCKING HAND SINK. (V	VAS CORRE	CTED ON	SITE)	
31	OBSERVED: BOTH HA	AND SI	NKS MISSING DRYING I	PROVISIONS	S. (WAS C	ORRECTED O	N SITE)
							-
					* * * * * * * * * * * * * * * * * * * *		
	1						
)	7				
Received (signature		1	Print: VERONIC	A ALONZO		Title: Person In Cha	arge/ Owner
Inspecte	d by:	rizal	Print: JEFFREY	CARRIZALES	3		11 . 1
(signature	6 (Revised 99-2015)	July	OLITICE TO	11 \1 \16m/ \lambda		Samples: Y N #	collected

ate:	-	, 1	Time in:	Time out:	License/Pe	rmit#	00	618	1				Type taurant	Risk Categor	y Page <u>1</u> of <u>2</u>
1/6/20		-			2 D		3-Fi	-		tinat	lion			5-Othe	er TOTAL/SCOR
urpose of			A CONTRACTOR OF THE PARTY OF TH	npliance X	2-Routine ontact/Owner N	ame.	J-FI	ciu I	HVES	ugat	TOIL	* Number of Rep	peat Viola	tions:	AND SHALL SHALL
tablishme			: E KILO		Olliaco Owner 14	ame.						✓ Number of Vic	olations C	OS:	100
				City/C	ounty:		Zip		:	Pho	ne:	(210) 263-9228		Follow-up: Ye	
ysicai Ac	uuic	124	11 Bandera Ro	I, Ste 108 HELO	TES/BXR		7802	don't make the		-					
		Comr	liance Status: Out	not in compliance IN	- in compliance	NO =	not ob	serve	d N	IA =	not a	applicable COS = cor for IN, NO, NA, CO	rected on	site R = reper rk an asterisk '	eat violation in appropriate box for
rk the ap	prop	riate p	oints in the OUT hox	for each numbered item iority Items (3 Po	Mark	a cii	eckillai	IK III d	thhro	priace	JUUN	t tot in the interes	-		
			Pr	iority Items (3 Po	ints) violations	Keyu	Co	mett	ance	Statu	is	e richon nor to care			
i N	Sta	C	Time and T	emperature for Food	Safety	R	0	I	N	N	C		Emn	loyee Health	
N O	A	0 8		degrees Fahrenheit)			U	N	0		S				i la
			1. Proper cooling tin	e and temperature				Maria				12. Management, fo knowledge, respons	od emplo ibilities, a	yees and condi- and reporting	nonai employees,
\vdash		\vdash	2 Proper Cold Hold	ing temperature(41°F/	45°F)	H	\vdash		1		+	13. Proper use of res	striction a	and exclusion; h	No discharge from
					/	Ш						eyes, nose, and mor		-tinction h	. Uonde
			3. Proper Hot Holdin	ng temperature(135°F)		H					-	14. Hands cleaned	and prope	ntamination b	oves used properly
\vdash	-	\vdash	4. Proper cooking tin	ne and temperature procedure for hot holding	ng (165°F in 2	\forall		H		127824	+	15. No bare hand co	ntact wit	h ready to eat fe	oods or approved
			Hours)									alternate method pro	operly fol	lowed (APPRO ceptible Popula	OVED Y N)
				Health Control; proced	ures & records		25%	П	Т	Т		16. Pasteurized food	ds used: r	orohibited food	not offered
				Approved Source								Pasteurized eggs us			
			7. Food and ice obta	ined from approved so	urce; Food in									Chemicals	
			good condition, safe destruction	, and unadulterated; pa	rasite										
			8. Food Received at	proper temperature		\sqcap		П		T			approved	l and properly s	tored; Washing Fruits
							_	\vdash			-	& Vegetables 18. Toxic substance	es properl	v identified sto	ored and used
1 1	-		9 Food Separated &	tion from Contaminat protected, prevented	during food	\vdash						18. TOXIC SUBSIDIC		er/ Plumbing	red tard ased
			preparation, storage	, display, and tasting		Ш								21	
				rfaces and Returnables	; Cleaned and							Water from app backflow device	roved so	urce; Plumbing	installed; proper
	-		Sanitized at 11 Proper dispositi	ppm/temperature on of returned, previou	sly served or	H	-				\dashv	20. Approved Sewa	age/Waste	ewater Disposal	System, proper
			reconditioned									disposal			
				Priority Foundation	on Items (2 Pe							rrective Action with	in 10 da	VS	
I N N O	NA	CO	Demonstra	tion of Knowledge/ Po	ersonnel	R	U		N O	N A	C 0	Food To	emperati	ire Control/ Id	entification
		S		e present, demonstration			T				S	27. Proper cooling	method u	sed Fauinme	nt Adequate to
				Certified Food Manag								Maintain Product 7			
			22. Food Handler/	no unauthorized person	s/ personnel							28. Proper Date Ma			-13
			Safe Water, R	ecordkeeping and Fo Labeling	od Package							Thermal test strips		, accurate, and	calibrated; Chemical/
TI	T	T	23 Hot and Cold V	ater available; adequa	te pressure, safe							THE RESERVE THE PARTY OF THE PA		nt, Prerequisite	for Operation
	+	+-		ls available (shellstock		+		T		П		30. Food Establish			
			destruction); Packa	ged Food labeled											
				ce with Approved Pr								Ute	nsils, Eq	uipment, and	Vending
			25. Compliance with	h Variance, Specialize ance obtained for speci	d Process, and alized							31. Adequate hand	washing	facilities: Acces	ssible and properly
			processing method:	; manufacturer instruc	tions							supplied, used			
				Consumer Advisory								32. Food and Non- designed, construc			eanable, properly
1	T	T	26. Posting of Con-	sumer Advisories; raw	or under cooked	1000	-	+		\vdash	-	33. Warewashing I			tained, used/
			foods (Disclosure/I	Reminder/Buffet Plate)	Allergen Label							Service sink or cur	b cleanin	g facility provi	ded
			Core Items (1 1	Point) Violations Re	equire Correctiv	-						nys or Next Inspect	ion, Wh	ichever Comes	s First
I N O	A		Prevent	ion of Food Contami	nation	R	U	IN	N O	N A	C O S		Food	l Identification	
			34. No Evidence of animals	Insect contamination,	rodent/other			T				41.Original contain	ner labeli	ng (Bulk Food)	
			35. Personal Clean	iness/eating, drinking								44-5-5-6		sical Facilities	
				properly used and stor	ed	+		+				42. Non-Food Con			motod aroos wasd
++	+	+	37. Environmental 38. Approved thaw			+	-	+	-		-	43. Adequate vent			facilities maintained
			P	roper Use of Utensils				1				45. Physical facilit	ies instal	led, maintained	, and clean
			39. Utensils, equip	ment, & linens; proper		T		T				46. Toilet Facilitie	s; proper	ly constructed,	supplied, and clean
	-	-	dried, & handled/	In use utensils; properl & single-use articles:	y used	+	-	+	+		-	47. Other Violation	ns		
			and used	a single-use afficies p	roperty storeu							Tr. Other violatio	110		
Received		:					Prin	ıt:	(CAF	RLC	OS BARRERA		Title: Per	son In Charge/ Own
signature)					1		. T.			J, 11				D	
Inspected	d by	7:	(Natao	y Carriza	lla	0.0	Prin	ıt: ,		-0-	110	CARRIZALES		Business E	HEREREE

	ent Name: TO DE KILO	Physical 12411	Address: Bandera Rd, Ste 108	City/State: HELOTES	License/Permit # 006181	Page <u>2</u> of <u>2</u>
			TEMPERATURE OBS	ERVATIONS		
m/Locat	tion	Temp	Item/Location	Temp	Item/Location	Temp
MOUDO	SER PATTIES/ COLD HOLD	37F				
MDOKC	SER PATTIES GOLD TIGED	1				
0001/14	VALV IN	37F				
CON/ W	VALK IN	- 071				
	TOTAL DE LA CONTRACTOR	152F				
ENCH I	FRIES - HOT HOLD	1525	-			
		-				
	And the second s					
			OBSERVATIONS AND COR	DECTIVE ACTIO	NS	
em umber	NOTED BELOW:	STABLISH	MENT HAS BEEN MADE. YOUR	ATTENTION IS DIR	ECTED TO THE CONDITIONS OBS	SERVED AND
	EOOD ESTAR	ISHME	NT PERMIT IN COMPL	IANCE, EXPIR	ES ON 5/31/2024	
	FOOD ESTAB	LIGITIVIL	CONTRACTOR IN CO.	CMDLIANCE	EVD: 7/5/2027	
	FOOD PROGRAM M	ANAGE	R CERTIFICATION IN C	OWPLIANCE.	EAP. 11512021	
				- William Control of the Control of		
17.00						
					The state of the s	
				280000		
	The state of the s				5.000000000000000000000000000000000000	
	The second secon					
Panairo	d by:		Print: O A DU O		Title: Person In Ch	narge/ Owner
Receive			Print: CARLO	S BARRERA	Title: Person In Ch	narge/ Owner
Receive	()	arriz		S BARRERA Y CARRIZALE		narge/ Owner

Date	1/7	/20	24	Time in:	Time out:	Lie	cense/Pe	rmit #	ŧ	00)54	09		Est. Type Restaurant	Risk Category	Page 1 of	2
Pur	ose	of Ir	ispe	ction: 1-Com	pliance X	2-Rou	tine		3-F	ield	Inv	estis	patio	on 4-Visit	5-Other	TOTAL/SC	OPE
Esta	blish	ment	Naı			Contact/0	Owner N	ame:		Manus and				* Number of Repeat Viols ✓ Number of Violations C	ations:	TOTALISC	ORE
Phys	ical	Addı	ess:	12423 BANDERA F		y/County:			Zip	Cod	le:		hone	e:	Follow-up: Yes	110	
			Cor			OTES/BE		NO	780				_	369-9405	No (circle one)	10	
Mark	the	appro	priate	e points in the OUT box for	or each numbered ite	m = m con	Mark '	/' a ch	eckma	observ ark in	ed appr	NA ropria	= no	t applicable COS = corrected on ox for IN, NO, NA, COS Mai	site R = repeat vie rk an asterisk '* in		c for R
				Pri	ority Items (3 I									tive Action not to exceed 3 da	vs		
Com				Time and Te		10.64		R	Co	_	iance	e Sta	tus				
UT					mperature for Foo degrees Fahrenheit				U	Ñ	0	A	OS	Empl	loyee Health		R
	T	T		Proper cooling time	and temperature									12. Management, food employ	yees and conditional	employees;	
+	+	+		2. Proper Cold Holdin	g temperature(41°F	F/ 45°F)		\dashv	H					knowledge, responsibilities, at 13. Proper use of restriction at	nd reporting	scharge from	-
-	+	+	-	3. Proper Hot Holding	tommonot(1250F	7		\dashv						eyes, nose, and mouth		1.50	
	士			4. Proper cooking time	and temperature			\dashv						Preventing Cor 14. Hands cleaned and proper	ntamination by Har		
				Proper reheating pro Hours)	ocedure for hot hole	ding (165°F	in 2							15. No bare hand contact with	ready to eat foods of	or approved	\top
	士			6. Time as a Public He	ealth Control; proce	edures & re	ecords	\dashv	1160					alternate method properly foll Highly Susce	owed (APPROVED eptible Populations		SUCH LINES
				A	pproved Source									16. Pasteurized foods used; pr	ohibited food not of		
1		T	Π	7. Food and ice obtain	ed from approved s	source; Foo	d in		916					Pasteurized eggs used when re	equired		
				good condition, safe, a destruction										Cl	hemicals		
\top				8. Food Received at pr	roper temperature			\dashv						17. Food additives; approved a	and properly stored;	Washing Fruits	S
		1		Protectio	n from Contamin	etion	0.500,000,000							& Vegetables	11 (15.1	, ,	
			Π	9. Food Separated & p	rotected, prevented	during foo	od							18. Toxic substances properly Wate	r/ Plumbing	id used	
+	+	+	-	preparation, storage, d 10. Food contact surfa		s · Cleaned	and	\dashv						10. Water from approved sour	no. Diverbia o isratell		
				Sanitized at	ppm/temperature									 Water from approved sour backflow device 	3		
				11. Proper disposition reconditioned	of returned, previo	usly served	or							20. Approved Sewage/Wastev disposal	vater Disposal Syste	m, proper	
					iority Foundat	ion Items	(2 Poi	nts) 1	riolati	ions	Rea	uire	Con	rrective Action within 10 days			
O I U I T	I O		C O S		n of Knowledge/ I			R	U T	I N	N O	N A	C O S		e Control/ Identific	cation	R
				21. Person in charge p			ledge,							27. Proper cooling method use		equate to	
				and perform duties/ Co 22. Food Handler/ no			el	\dashv	H	H				Maintain Product Temperature 28. Proper Date Marking and			+-
				Safe Water, Reco	ordkeeping and Fo	ood Packag	ge		П					29. Thermometers provided, a	ccurate, and calibrat	ted; Chemical/	\top
П	T	Г	Γ	23. Hot and Cold Wate	Labeling er available: adequa	ate pressure	safe							Thermal test strips Permit Requirement,	Prerequisite for O	neration	
	- 60	T		24. Required records a	vailable (shellstock			\dashv	П	П			П		<u> </u>		
		1_		destruction); Packaged					10000	activation.		ST-ST-ST-ST-ST-ST-ST-ST-ST-ST-ST-ST-ST-S	50000	30. Food Establishment Peri			
T		Γ	Г	25. Compliance with V	with Approved Pr /ariance, Specialize	ed Process.	and	655							pment, and Vendir		
				HACCP plan; Varianc processing methods; n	e obtained for spec	ialized								31. Adequate handwashing fac supplied, used	cilities: Accessible a	nd properly	
				Cor	nsumer Advisory				П					32. Food and Non-food Conta designed, constructed, and use		e, properly	\top
T			T	26. Posting of Consum	ner Advisories; raw	or under co	ooked		H	Н	500 AF	\dashv		33. Warewashing Facilities; in	stalled, maintained,	used/	+
				foods (Disclosure/Ren				1.0	. 7.7			10	0.5	Service sink or curb cleaning		384 (SAS) A PREAMANNA	
0 1	IN		C				rective	R	O	I	N	N N	C	tys or Next Inspection , Which	hever Comes First		R
U I			0 S	Prevention 34. No Evidence of Ins	of Food Contami				U	N	O	A	o s		dentification		
				animals	WINT CONTENTED CONTENTS									41.Original container labeling	(Bulk Food)		
-				 Personal Cleanline Wiping Cloths; pro 			use								cal Facilities		
\perp	PORT			37. Environmental con		ied		\dashv	H					42. Non-Food Contact surface43. Adequate ventilation and l		areas used	+
				38. Approved thawing										44. Garbage and Refuse prope	rly disposed; faciliti	ies maintained	
T	T		Γ	39. Utensils, equipmer		ly used, sto	red,		H	\vdash	\vdash			45. Physical facilities installed 46. Toilet Facilities; properly			+
+	-			dried, & handled/ In u	se utensils; properl	ly used		_	$\mid \perp \mid$		\Box					,	
				40. Single-service & si and used			000000000000000000000000000000000000000							47. Other Violations			
Rece (sign:		by:	6	and used These Thapan	e]	Print:	:	GF	RAC	CE.	TRAPANE	Title: Person In	Charge/ Own	ıer
Insp	ecte			Onlan	" Carri	no Par		J	Print:	:	100			/ CADDIZAL EQ	Business Email:		
(sign	-		viso	109-2015/	y will	Juces			-		JE	-rr	(EY	CARRIZALES			
OHILL	-1 1-U	ING	4176	103-2013//													

Establishr	nent Name: DUNKIN DONUTS	Physical Ac	Idress: 23 BANDERA RD 101	City/State:	ES/TEXAS	License/Permit # 005409	Page2 of 2
			TEMPERATURE OBSE				
Item/Loc	ation	Temp	Item/Location	Тетр	Item/Locat	ion	Temp

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VIII DONALIS CONT.							
Item	AN DISDECTION OF WOLD E		SERVATIONS AND CORR	And the Contract of Street Contract of Contract on Street Contract of Contract of Contract on Contract of Contract on Contract of Contract on Contract			
Number	NOTED BELOW:	STABLISHME	NT HAS BEEN MADE. YOUR A	TENTION IS DIRE	ECTED TO TH	E CONDITIONS OBSE	ERVED AND
	FOOD ESTABLE	SHMENT	PERMIT IN COMPLIAN	ICE EXPIRE	S ON 5/31	1/2024	
			CERTIFICATION IN CO				
	FOOD FROGRAIVI IVIA	AINAGER C	EKTIFICATION IN CC	WIPLIANCE.	EAP. 11/1	112021	
	NO HOT FOODS TO	VERIFY					
							-
	ALL REFRIGERATION	N UNITS A	RE WITHIN RANGE. I	N COMPLAIN	CE.AT 41	F AND LESS	
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		Name and American					
						William Control of the Control of th	
Received (signature)	by: (mare Thansane		Print: GRACE TF	RAPANE		Title: Person In Char	ge/ Owner
Inspected	by: Grace Transance by: Jefrey Ca	minolo	Print: JEFFREY C			Samula V V "	-111
(signature)		- June	JEITILLO	/ 11 11 116-/ 11-10		Samples: Y N # co	ollected

Date:	10 11	20			Time in:	Time out:	License/Pe	rmit	# (0038	53			Est. Type RETAIL	Risk Category 1	Page <u>1</u> of <u>2</u>
			24		1 Com	pliance y	2-Routine		-	-Field	-	estig	atio	n 4-Visit	5-Other	TOTAL/SCORE
Purpo Establ		All of the last		_	n: 1-com	phance X	Contact/Owner N	lame	1			-		* Number of Repeat Violati		400
Libraoi					FINCK'S CIGAR	rs								✓ Number of Violations CO		1100
Physic	al A	Add	ress			City	y/County: OTES/BEXAR		78	ip Co 3023	de:		none:		ollow-up: Yes (o (circle one)	100
2950	ВА	ND				1		NO	-			1,	-		te R = repeat vio	plation
Morle 6	tha o	nnr	Co	mpli	iance Status: Out =	not in compliance or each numbered ite	IN = in compliance m Mark '	NO √'ac	= no	t obser mark i	ved n app	ropria	te bo	applicable COS = corrected on sit ox for IN, NO, NA, COS Mark	an asterisk '* 'ir	appropriate box for R
viaik (ine a	ppre	орин	ito ge	Pri	ority Items (3)	Points) violations	Req	uire	Imme	diate	Cor	recti	ive Action not to exceed 3 days		
Compl					(CONTRACTOR STREET			R		Comp		e Sta	tus			R
O I U N	N O					mperature for Fo degrees Fahrenhei		K		UN		A	0 8	Emplo	yee Health	
T		-	- 5	3	1. Proper cooling time	AND A STREET OF STREET OF STREET	9		F	T	1		0	12. Management, food employe	ees and conditiona	l employees;
							E1 450E)	\sqcup	-					knowledge, responsibilities, and 13. Proper use of restriction and	d reporting	scharge from
				12	2. Proper Cold Holdin	ng temperature(41°	F/ 45°F)							eyes, nose, and mouth		
士	士	I	士	1	3. Proper Hot Holding	g temperature(135°	F)	П						Preventing Cont	amination by Ha	nds
-	1	+	+	1	 Proper cooking tim Proper reheating pr 	e and temperature	lding (165°F in 2	H	-	+	-		\vdash	Hands cleaned and properl No bare hand contact with a	ready to eat foods	or approved
					Hours)			\sqcup						alternate method properly follo	wed (APPROVE)	D Y N)
I		I	I	-	6. Time as a Public H		cedures & records		-		1		1	Highly Susce 16. Pasteurized foods used; pro	ptible Population hibited food not o	ffered
					A	pproved Source								Pasteurized eggs used when rec		
		T	T		7. Food and ice obtain									Ch	emicals	
					good condition, safe, destruction	and unadulterated,	parasite									
1					8. Food Received at p	proper temperature		П	I					17. Food additives; approved a & Vegetables	nd properly stored	; Washing Fruits
					Protecti	on from Contami	nation		ŀ	+			-	18. Toxic substances properly	identified, stored a	ind used
T	T	T	T		9. Food Separated &	protected, prevente	ed during food							Water	/ Plumbing	
-					preparation, storage, 10. Food contact surf			\vdash	-	-	1		Г	19. Water from approved source	ce: Plumbing insta	lled; proper
					Sanitized at	ppm/temperature	e							backflow device		2 (2) N N N N N N
					 Proper disposition reconditioned 	n of returned, previ	ously served or							20. Approved Sewage/Wastew disposal	ater Disposal Syst	em, proper
						riority Founda	tion Items (2 Po	ints) vie	lation	ıs Re	auir	e Co	rrective Action within 10 days		
0 I			N	C				R		0 1	N	N			C	
U N T	()		O S		ion of Knowledge/				U I	1 0	A	S	Food Temperature		
					 Person in charge and perform duties/ C 									 Proper cooling method use Maintain Product Temperature 		lequate to
			+		22. Food Handler/ no			T		士	522.00		\perp	28. Proper Date Marking and o	lisposition	
					Safe Water, Re	cordkeeping and l Labeling	Food Package							29. Thermometers provided, as Thermal test strips	ccurate, and calibr	ated; Chemical/
T	T	T	Т	236	23. Hot and Cold Wa		uate pressure, safe	T						Permit Requirement,	Prerequisite for	Operation
+			+		24. Required records			+	1	Т	Т	Т	Т	30. Food Establishment Pern		NA-SCHOOL PROPERTY OF THE PROP
					destruction); Package	The state of the s										
	1		T		Conformanc 25. Compliance with	e with Approved		-		-	-	7	T		pment, and Vend	
					HACCP plan; Varian	nce obtained for spe	ecialized							 Adequate handwashing fac supplied, used 	cilities: Accessible	and properly
			L		processing methods;	manufacturer instr onsumer Advisory		235		+	100		-	32. Food and Non-food Contac	et surfaces cleanah	le properly
					C	Onsumer Advisory								designed, constructed, and use	d	,, ,
			T		26. Posting of Consu					T				 Warewashing Facilities; in Service sink or curb cleaning f 		d, used/
				or a second	Core Items (1 Po		THE RESERVE OF THE PARTY OF THE	o Ans	ion	Vot to	Eve	ood C	00.0	avs or Next Inspection, Which		,
0 1		N	N	C				R	-	0 1	I N	N	C			
U N	1	0	A	0 5	Preventio	on of Food Contan	nination			U I	N C	A	O S	Food I	dentification	
					34. No Evidence of I	nsect contamination	n, rodent/other							41.Original container labeling	(Bulk Food)	
_					animals 35. Personal Cleanlin	ness/eating, drinking	g or tobacco use	+	1			_		Physic	cal Facilities	
T					36. Wiping Cloths; p	roperly used and s		1		1	T			42. Non-Food Contact surface	s clean	
+	+	+	+		 Environmental co Approved thawin 			+	1	+	+		-	 43. Adequate ventilation and l 44. Garbage and Refuse prope 		
					Pro	oper Use of Utensi				士				45. Physical facilities installed	, maintained, and	clean
					39. Utensils, equipmedried, & handled/ In									46. Toilet Facilities; properly	constructed, suppli	ed, and clean
+	+			+	40. Single-service &			+	1	+	+	1	+	47. Other Violations		
					and used)	1	2									
Rece (signa			y:		& Maria	K		110/2007	P	rint:	CVIII SIGN	JIN	MY	EDWARDS	Title: Person I	n Charge/ Owner
Insp		100	v:		()	0	0		P	rint:		101	EEDI	EY CARRIZALES	Business Email:	
	ature				Jegrey	Carriza	ees					45	1175			

FI	ent Name: NCK'S CIGARS	Physical A	2950 BANDERA RD	City/State: HELOTES/I	X License/Permit # 003853	Page 2 of 2
			TEMPERATURE O			T
m/Loca	ition	Temp	Item/Location	Temp	Item/Location	Temp
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		O	BSERVATIONS AND CO	DRRECTIVE ACTIO	NS THE COMPLETIONS OF	SERVED AND
em umber	AN INSPECTION OF YOU NOTED BELOW:	IR ESTABLISHM	IENT HAS BEEN MADE. YOU	JR ATTENTION IS DIRI	ECTED TO THE CONDITIONS OF	3SERVED AND
	NO HOT FOODS T	O VERIFY				
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	ALL REFRIGERAT	ION UNITS	ARE WITHIN RANG	E. IN COMI EAT	IVL.	
	FOOD ESTABLISH	HMENT PER	RMIT IN COMPLIANC	E. EXPIRES ON	5/31/2024	
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Received) X = 9/6	Carriga		EDWARDS EY CARRIZALES	Title: Person In C	'harge/ Owner



Date:	24	01	a	Time in:	Time out		Licenso'l	Pormit #							En Ford	Rask Categor	у 1	Page of	_
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		_		Prio	rity Items (.	3 Points) violation	s Regni	_				_	ive Action not to	exceed 3 da	pri .			_
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*			3	1. Proper cooling time				\forall	1	Н		\forall	3	12. Managemen			ional or	sployous;	-
+	_	Н	Н	2. Proper Cold Holding	temperaturo(4	1°F/ 45°F)	H	H	Н		\forall	\forall	13. Proper use o	f restriction a		o disch	arge from	
+	-	\vdash	Н	3. Proper Hot Holding	temperature(13	5%)		+	Н	Ш	\Box	_	\vdash	eyes, nose, and		standoution by	Hamb		
				4. Proper cooking time				\forall	\vdash				\neg	14. Hands close					
				Proper reheating pro	cedure for hot l	solding (1	65°F in 2	П	П					15. No bare han					
+	_	-	Н	6. Time as a Public Her	alth Control: rw	non-house	A moont	+	\vdash	Ш			-	alternate method				Y N)	_
		_	-		proved Source		ac records	+						16. Pasteurized	foods used: pr	eptible Pepulat rehibited food n	ot offer	od	_
					-									Pasteurized egg				97T)	
				 Food and ice obtained good condition, safe, and destruction 				П							c	hemicals			
				8. Food Received at pro	oper temperatur	re		П	П			П		17. Food additiv & Vegetables	cs; approved	and properly sto	ored; W	asking Fruits	
				Protection	n from Contan	dnation		\forall	1	1			V	18. Texic substa	nces properly	identified, store	od and	sod tabel	
				 Food Separated & pr preparation, storage, di 			g food	П								r/ Phusbing	AI		L
			П	10. Food contact surfac	ces and Returna	bles ; Cle	anod and	H	h					19. Water from		roe; Plumbing in			_
+			Н	11. Proper disposition of	ppm/temperate of returned, pre		rved or	H	Н	Н	\vdash		\dashv	20. Approved Sc		water Disposal S	System,	proper	_
\perp		-		reconditioned				Ш.	Ш					disposal					_
O I N	N O		CO	Demonstration				R R	$\overline{}$	1	$\overline{}$	N	C	rective Action w		e Cantrol/Idea	ntificati	ea	R
Ħ			3	21. Person in charge pr and perform duties/ Ce	resent, demonst	ration of l	mowledge,	Н	1				2	27. Proper coolii Maintain Produc	-		Adequi	nte to	
				22. Food Handler/ no u	nauthorized pe	rsons/ per	sonnel	\forall						28. Proper Date					
				Safe Water, Reco	I abeling	Food Pr	clage-							29. Thermomete Thermal test str		occurate, and cal	ibrated.	Chemical/	
				23. Hot and Cold Water	r available, ade	quate pre	ssure, safe	\Box								Prerequisite f	or Ope	ration	
				24. Required records as destruction); Packaged	vailable (shells)									30. Food Establ				PYDLENS	
		_		Conformance										ı	tensils, Equi	pment, and Ve	nding		
				 Compliance with V HACCP plan; Variance processing methods; m 	obtained for s	pecialized								31. Adoquate has supplied, used	adwashing fa	cilities: Accessi	ble md	properly	
				Con	sumer Adviso	Ŋ								32. Food and No designed, constr	ucted, and use	od			
				 Posting of Consum foods (Disclosure/Rem 					1				1	 Warewashin Service sink or o 	g Facilities; is surb eleaning	stalled, maintai facility provides	au boar	od mach	I.
Tella	251	746	13.3	Core Items (1 Poir			-		Not	to F	mo	d 90	Den						
0 1	N	N	C			*		R	0	$\overline{}$	N		_	The state of the s				4.00	1
U N	0	A	S	34. No Evidence of Ins	of Food Contr			\mathbb{H}	T	N	0	A	8	41.Original cont		(Bulk Food)	100	- 100	
				animals										41.Original Octil					
\perp				35. Personal Cleanlines	- All I	- 84	acco usc			_						cal Facilities			
+			\vdash	 Wiping Cloths; pro Environmental cont 	A	stored		+	\vdash	\vdash			-	42. Non-Food C		THE RESIDENCE OF THE PARTY OF T	1.1		
+	-			38. Approved thawing				+		\vdash			-	 Adequate ve Garbage and 		- Marie - Mari			_
					er Use of Utem	sills	W 61 2 2 1							45. Physical faci					
				39. Utensils, equipment dried, & handled/ In us										46. Toilet Facili					
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Receive		y:	X	Sellit	gas			1	Print	: <	iK	10	1	M. Hhf	pu	Title: Perse	n In C	harge/ Owner	-
Inspect	_	by:	1	Danc Ma	. /			- 1	Print	-	^	,,,,	4	1 110		Business Em	nit:		-
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1119	12	Time in: Time out: License/Po	ormit#					Est. Type Rink Category Page of
urpose of l				3-F	ield	inves	tigatio	THE RESERVE TO SHARE THE PARTY OF THE PARTY
1744 Tysical Add	ress	Cherub Learning Ctr. Contact/Owner?	CHINC.	Zip	Cod	<u>.</u> T	Phone	
5. 10	Cu	NEM ISTO City/County: HELOTES pliance Status: Out = not in compliance IN = in compliance		not of		ed N		
rk the appro	opriat					_		ox for IN, NO, NA, COS Mark an asterisk * * m appropriate box
mpliance St	tefes	Priority Items (3 Points) violations	Regini	_			Status	tive Action not to exceed 3 days
I N N N O A	C	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R		1	N 1	N C A D	Employee Health
		Proper cooling time and temperature	П					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
\perp	L	2. Proper Cold Holding temperature(41°F/ 45°F)	Ц	Ш				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
+	+	Proper Hot Holding temperature(135°F) Proper cooking time and temperature	Н	\vdash		_	_	Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly
+	+	Proper reheating procedure for hot holding (165°F in 2)	Н	Н	Н	-	-	15. No bare hand contact with ready to eat foods or approved
		Hours)						alternate method properly followed (APPROVED Y N)
		6. Time as a Public Health Control; procedures & records						Highly Susceptible Populations
	_	Approved Source		Ш				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
		 Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction 		13				Chemicals
	1	8. Food Received at proper temperature					T	17. Food additives; approved and properly stored; Washing Fruit- & Vegetables
		Protection from Contamination						18. Texic substances properly identified, stored and used
	1	 Food Separated & protected, prevented during food preparation, storage, display, and tasting 					34 SY	Water/ Plumbing
	1	10. Food contact surfaces and Returnables; Cleaned and	H			T	T	19. Water from approved source; Plumbing installed; proper
-	+	Sanitized at ppm/temperature 11. Proper disposition of returned, previously served or	Н	Н	Н	+	-	20. Approved Sewage/Wastewater Disposal System, proper
		reconditioned		Ш				disposal
非洲部		Priority Foundation Items (2 Po	ints)	violeti	ions.	Requi	ire Co	rrective Action within 10 days
N O A	0 0	Demonstration of Knowledge/ Personnel	R	U	I N	N I	N C A O S	Food Temperature Control/Identification
	T	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	П	П				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
		22. Food Handler/ no unauthorized persons/ personnel	П	V			1	28. Proper Date Marking and disposition (MAINU DA)
	1	Safe Water, Recordkeeping and Food Package-		П				29. Thermometers provided, accurate, and calibrated; Chemical
TT	-	Labeling	H	\vdash	_	-	-	Thermal test strips
	+	Hot and Cold Water available; adequate pressure, safe Required records available (shellstock tags; parasite destruction); Packaged Food labeled	Н	h	П	T	T	30. Food Establishment Permit (Current & Valid) 5/8/2
		Conformance with Approved Procedures	П				600	Utensils, Equipment, and Vending
	T	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized		П				31. Adequate handwashing facilities: Accessible and properly supplied, used
		Processing methods; manufacturer instructions Consumer Advisory	Н	Н	\vdash	-	-	32. Food and Non-food Contact surfaces cleanable, properly
								designed, constructed, and used
T	T	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label	H	H	Н		+	designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided
	I	foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label	Artic	H	In F	Found	90 D	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided
I N N N O A	0		Action	Not O			N C	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided
I N N		Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other	Action	0		$\overline{}$	N C	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided as ar Next Inspection, Whichever Comes First
I N N N N O A		Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals	Action	0		$\overline{}$	N C	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ys or Next Inspection , Whichever Comes First Food Identification 41. Original container labeling (Bulk Food)
I N N		Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use	Action	0		$\overline{}$	N C	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided as or Next Inspection , Whichever Comes First Food Identification.
I N N		Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals	Action	0		$\overline{}$	N C	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ps or Next Inspection , Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used
I N N		Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 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	Action	0		$\overline{}$	N C	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ms or Next Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained
I N N		Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 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 thowing method Proper Use of Utensils	Action	0		$\overline{}$	N C	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided as ar Next Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean
I N I		Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,	Action	0		$\overline{}$	N C	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ms or Next Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained
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I N N		Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,	Action	0		$\overline{}$	N C	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided as ar Next Inspection , Whichever Comes First Food Identification 41. Original container Inbeling (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
reived by:	0 5	Care Items (1 Point) Violations Require Corrective Prevention of Food Contamination 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 throwing method Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properly stored	R	Print	1 N	N I	HA	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided The spection of the service of the service sink or curb cleaning facility provided Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean 46. Toilet Facilities; properly constructed, supplied, and clean



Date			Time in	Time out	License F	es const						Eat. Type	Risk Category	Page of	1
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Let .	5. (6)		Pr Pr	lority Items (3 P)	pints) riolations	Requ	dre b	mn	liste	Con	rect	ive Action not to exceed J d	O'L		
Comp	diance !	taftn	E. W. C. S.		Contract of the Contract of th	R	0	F	N	N	7	19/02/19 20 20 20 20 20	C. C. Sept. 1	200000	11
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		-	1 Proper cooling tim	and the second of the second of the second				Г	90	V		12. Management, fixed emple		employees,	
_	++-	-	2. Proper Cold Holdin	ou temperature(41°F/	45°F)	H		\vdash	12	457		knowledge, responsibilities, 13 Proper use of restriction	and exclusion; No dis	charge from	
						Ц	_		7	4		eyes, nose, and mouth	entamination by Han	Marine St. N. C.	2700
_	+	-	3. Proper Hot Holding			Н	1967	40.5		100	100	14. Hands cleaned and prop	erly washed Gloves u	sed properly	
-	++	+	Proper cooking tim Proper reheating pr	ocedure for bot hold	ing (165°F in 2							15 No bare hand contact wit	h ready to cat foods o	e approved	
_	11	_	Hours)			\vdash	10.5	167.5	27.0	C/FE	290	alternate method properly for	ceptible Populations	A STATE OF THE PARTY OF THE PAR	-91
No. of the		30	6. Time as a Public H	pproved Source	a The state	1	60		55	T		Pasteurized foods used; p	rehibited food not off	fered	
E To	1 6	1.00	· 144 年 · 24 · 34	对于公司	Market Street	9	100	12.1	98	Brail y	Albeid	Pasteurized eggs used when	required	Will Late Late	126
	3.80		Food and ice obtain good condition, safe,	ned from approved so and unadulterated: po	urce, Food m		75		53		300		hemicals		12
	100		destruction			Ц	16	N.E.	(40)	166	12	17. Food additives; approved	and properly stored	Washing Fruits	
	150	Ħ	8. Food Received at p	roper temperature								& Vegetables			
100	At 310	179	Protection	on from Contamina	tion	197			76	<u>Ç3</u>	\neg	18. Toxic substances properly		d used	175
	i do to		9. Food Separated &		during food		1			e su	3		er/ Plumbing	美国教育协议	12
	1	1	10. Food contact surfa	aces and Returnables	Cleaned and				12	53		19. Water from approved sou	rce; Plumbing installe	ed; proper	
1	(K.)	-	Sanitized at	ppm/temperature (90	-	\vdash	4	10	+	20. Approved Sewage/Waste	water Disposal System	n, proper	\vdash
			 Proper disposition reconditioned 	of returned, previou	sty served of				-	1.1		disposal			
			Pi	riority Foundation	on Items (2 Poi	nts)	violat	ions	Requ	uire	Cert	rective Action within 10 day	r	3 - 3 - 12	P
0 I	N I	0	Demonstratio	on of Knowledge Pe	rsonnel	R	O	rN.	O	A	C	Food Temperatu	re Control Identific	ation	Print
1		S	21. Person in charge p	A SHE THE SHEET SHEET SHEET		0.50	2.1	* 400	4.87	9.54°	S	27. Proper cooling method us	ed: Equipment Adec	quate to	-
	3		and perform duties/ C						公			Maintain Product Temperatur	re		
V	2	No 18	22. Food Handler/ no		The second name of the second na	C	\vdash	\vdash	140	+	+	 Proper Date Marking and Thermometers provided, 		ed; Chemical/	
型思	图 表		Sale Water, Rec	ordkeeping and For Labeling	A TOWN	4			ac.			Thermal test strips			Cardin.
	201		23. Hot and Cold Wat	er available; adequat	e pressure, safe		100	17.5	17/2	Q.A		Permit Requirement	, Prerequisite for O	peration	168
	1		24. Required records a destruction); Package		tags; parasite							30. Food Establishment Per	mit (Current & Valid	1) 5/al/	24
0.602		12.2		with Approved Pro	cedures	43.	38	対象	Child's	12-16	4	Utensils, Equ	ipment, and Vendin	1. 经产品的	00
T	13	T	25. Compliance with	Variance, Specialized	Process, and				201	12	$\overline{}$	31. Adequate handwashing fa	The state of the s	The state of the s	
	100		HACCP plan; Variand processing methods; n									supplied, used			
2.47	a frida.	14.8		nsumer Advisory		A.	V		Sec.		1	32. Food and Non-food Conta	act surfaces cleanable	properly	
27.24	110	A	26. Posting of Consun	ner Advisories: raw o	r under cooked	1.7	H	-	Art.	+		designed, constructed, and us 33. Warewashing Facilities; i			-
	1		foods (Disclosure/Ren	ninder/Buffet Plate)/	Allergen Label							Service sink or curb cleaning		100 A 177.0	
			Core Items (1 Poi	nt) Violations Res	uire Corrective	Action	Not	to Ex	ccaca	1 90.	Day:	s or Next Inspection , Whic	hever Comes First		100
0 1 0 N	N N	C	Prevention	of Food Contamin	ition	R	U	N	O	A	C	Food	Identification	N. A. W.	K
TALL	A. I	S	34. No Evidence of In	off to the	Same Mr. Boken H.	65-51	T	V S.	raffer to	44.3	SIL	41.Original container labeling	(Bulk Food)	L TELLIFICATION OF	4
	12		animals		0.00	Ц.									
	4	1	 Personal Cleanline Wiping Cloths; pro 				U		E - E-	3 1	100	42. Non-Food Contact surface		Winkhood	T
1	1 - 100		37. Environmental con						Š.	N		43. Adequate ventilation and			
		Ц	38. Approved thawing	method	A CONTRACTOR OF THE PARTY OF TH	130	-		8	5	_	44. Garbage and Refuse propo			
12.1	100	1.22	39. Utensils, equipmen	er Use of Utensils	used, stored,	M.C	14	-		Sec	_	 Physical facilities installed Toilet Facilities; properly 			\vdash
	\$ 20		dried, & handled/ In u	se utensils; properly	used		\sqcup		3	19		7.56 Li 37	,		
	× 25		40. Single-service & si	ingle-use articles; pro	perly stored							47. Other Violations			
Receiv	ed by:	7	11/1/11	AL NO		1	Print:	_	(1)	(1)	16	114160-	Title: Person In	Charge/ Owner	
(signatu	rre)	10	1 1 Cyly	100	-	_	T		VV	V	101	amen			
Inspec (signatu	ted by:	1	MAL	Perces			Print	16	11	1	2	- GANCIA	Business Email:		
		viset	09-2015)				_					1-0.1			





Establishment Name	Physical		Consus	License/Permit #	Page Oct &
Outong Chi	RISTRU .	1 STEMPERATURE O	BSERVATIONS		
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
	_	-			
		DEEDVATIONS AND CO	DDECTIVE ACTIO	ONE CONTRACTOR OF THE CONTRACT	
Item AN INSPECTION OF Y NOTED BELOW:		ENT HAS BEEN MADE. YOU		ECTED TO THE CONDITIONS O	BSER VED AND
#10 Clean I	ce Mac	hive, ansid	le)		
# 20 Ensure.	that All	emplayes	handling	food have A	valid
tood Nav	Idleus (CARed!			
#32 Disconti	nue St	oring knik	res betwe	en equipmen	1+.
(Knife Stor	red between	en RI cooler	e of Counte	er) Cus.	=
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and was	shed da	119.		,	
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wifedi	JWN FC	ans IN was	UCIO Ca	HEIC.	
TCC Foods (Ti		One-trail for Cafe	4.1		
A	- 17.0	ure Control for Safe		b 1 t	- F
* A reinspection in payable within 1		tor Al	reinspections	are on a charged basi	is. Fees are
Payable Willing	o days.				
Received by:	daim	Prior: My	1 aukm	Title: Person In Ch	arge/ Owner
Inspected by: () ()	arm	Print:) DA	LA GARCIA	A Samples: Y N	collected
EN OS (Barrier San		0,77.0	1. 1-01	Samples, 1 14 B	



1	201	24	Time in:	Time out:	License/Per	mit#						Est. Type	Risk Category	Page _ of _ l
_	_	-	The second name of the second na	mpliance	2-Routine	\neg	3-Fiel	d Inv	estig	gatio	n 4-	Visit 29	5-Other	TOTAL/SCO
	ishmer				Contact/Owner Na	me:						f Repeat Viola f Violations C		1 0 0
, tuo	1		A Hut	±47					-	_		1 Violations C		()6
ıysid	al Add		Bardera	City/	County:		Zip C	ode:	P	hone	:		Follow-up: Yes No (circle one)	1010
1	21	00	Darbuille		The same of the sa	ANG	G/Sd	ASS. P	100	EVO	contraction cos	commented on	site R = repeat via	plation
	والمردوات	Con	pliance Status: Out points in the OUT box	or each numbered item	N = in compliance Mark '✓	a che	ckmark.	in app	ropri	ate bo	ox for IN, NO, NA,	COS Ma	rk an asteriak " * 'n	appropriate box fo
IK	me appr	oprune 0.1.6	Pr	lority Items (3 P	pints) violations R	lequir	e Imm	ediate	Cor	rrecti	ive Action not to	exceed 3 day	PSo's C. Part	TO YEAR MA
mp)	innee S	tatus	(1) 18/1 (1) (1) (1) (1) (1) (1) (1) (1) (1) (1	为中国。1991年最初,197	A Print was a	20	_	pliane			727 Table 10	32 A B	CARREST CONTRACTOR	THE PARTY OF THE PARTY OF
I N	NN	C		emperature for Food		N I	U	0	A	0		Empl	oyee Health	是16年10年11年
		S	1. Proper cooling tim	degrees Fahrenheit)	他 自己是一个一个	63	经比较	43)	Age.	(8)	12. Managemen	, food employ	vees and conditional	employees;
						_	\vdash	- 64	100	Н	knowledge, resp	onsibilities, a	nd reporting nd exclusion; No dis	scharge from
			2. Proper Cold Holdi	ng temperature(41°F/	45°F)			100 S			eves, nose, and	mouth		
			3. Proper Hot Holdin	g temperature(135°F)		コ	47 140	8.71	1	of told	さいだかり 世Pr	eventing Cor	ly washed/ Gloves	used properly
_	\vdash	-	Proper cooking tim Proper reheating p	ne and temperature	ing (165°F in 2	\dashv	\vdash	P.275			15. No bare hand	contact with	ready to eat foods of	or approved
			Hours)				Ш				alternate method	properly follo	owed (APPROVEL) Y N)
100			6. Time as a Public H	lealth Control; proceed	tures & records	60	1	(4)	NEC 15	6.782	16 Pasteurized	oods used; pr	ohibited food not of	fered
	0			ipproved Source				15			Pasteurized eggs	used when re	equired	Nadicia Sana Sa
	Sec. 2.	5.	7. Food and ice obtain	ned from approved so	ource; Food in		TUT	1	P			C	nemicals	
			good condition, safe, destruction	and unadditerated; p	ai delic		35		M. Or		少。这个,但仍	ALTON AND THE	· 在是一个一个一个一个	Washing Fruits
	3		8. Food Received at p	proper temperature		٦		2 E C A			 Food additiv Vegetables 	es; approved a	and properly stored;	wasning Fruits
-135	17 MAY 3	37	Protecti	on from Contamina	tion	<u> </u>	\vdash	75	La.		18. Toxic substa		identified, stored ar	nd used
SH		9	9. Food Separated &	protected, prevented		٦	A2.00				School Co.	Wate	r/ Plumbing	然,那些生活
	2 1	8	preparation, storage, 10. Food contact surf	aces and Returnables	; Cleaned and	\dashv	10000	100 Miles	1763	Beston	19. Water from a	pproved sour	ce; Plumbing install	ed; proper
	2.1		Sanitized at	ppm/temperature		_	Щ	4	3		backflow device		vater Disposal Syste	m proper
			11. Proper disposition reconditioned	n of returned, previou	isly served or			8.	162		disposal	wager waster	rater Disposar Syste	m, proper
150	NO.	DOM:		riority Foundati	on Items (2 Poin	ts) vi	olation	is Req	uire	Cor	rective Action wa	thin 10 days		
I	NN	C	The state of the s	on of Knowledge/ P	ersonnel	R	0 1	NO	N A	CO	Food	Temperatur	e Control/ Identific	ation
3	0 0	S	de la companya della companya della companya de la companya della	企业发展的	The state of the s	30	T	12 X X	9.72	S	EC. 13. 188 8	10000000000000000000000000000000000000	d; Equipment Ade	ALCOHOLD TO
	340		21. Person in charge and perform duties/	Certified Food Manag	ger (CFM)			が対抗			Maintain Produc	t Temperature	:	
	2		22 Food Handler no	unauthorized person	s/ personnel Musi	-now		2340			28. Proper Date		disposition ccurate, and calibrate	ted: Chemical/
			Safe Water, Re	cordkeeping and Fo	od Package Loo	eas.		dac.			Thermal test str			,
		735	23. Hot and Cold Wa	ter available; adequat	te pressure, safe		Nº E.	為門的	的	程*	Permit I	Requirement,	Prerequisite for O	peration
		\top	24. Required records	available (shellstock	tags; parasite			20			30. Food Establ	ishment Perr	nit (Current & Vali	id) Ox PUG
ar E	200	S-23-25	destruction); Package	e with Approved Pri	ocedures		医	STATE OF THE STATE			The Court of the C	tensils, Equi	pment, and Vendir	ig the second
-12		0.5	25. Compliance with	Variance, Specialize	d Process, and	100	V	80			THE REAL PROPERTY OF THE PARTY	The Paris Street	cilities: Accessible a	
			HACCP plan; Varian processing methods;	ce obtained for specia	alized		M				- /		e Papen-	
200	450	5.4%	processing methods;	nsumer Advisory	ALL PRINCIPAL PR	3	\vdash	201	993 (21	\Box	32. Food and No	n-food Conta	ct surfaces cleanable	
-	THE PARTY		and the same of th	mph.	A State of the state of	2	\vdash	856	\vdash	\vdash	designed, constru		stalled, maintained,	used/
			26. Posting of Consur foods (Disclosure/Res	mer Advisories; raw (minder/Buffet Plate)/	Allergen Label							_	facility provided	uscu
199	Michigan	10182	Core Items (1 Po	int) Violations Re	quire Corrective A	ction	Not to	Exce	ed 90	0.Day	s or Next Inspe	ction , Whiel	sever Comes First	Part of the second seco
1	NN	C	ACCOUNT OF MA	of Food Contamin	在一种温度,建二级为日	R	UN	N O	N	C	The same of the sa	And Print Millians	dentification	Eller Marie Marie
经	O A	S	al of the till the same	Told S	100 mm 100mm 100m	28	T	5 19	N.	S	Al Original	21	20 0000	这一个影响和"
	W 2 15	100	34. No Evidence of In animals	sect contamination, i	rodenvotner						41.Original cont	amer tabeting	(Duk roou)	
	4	0	35. Personal Cleanline				400	~30 £	3.74	A P	A2 No Find		cal Facilities	定书是不利先
) "英	2	 Wiping Cloths; pr Environmental co 		ed	\dashv	+	+	1 0	\vdash	42. Non-Food C 43. Adequate ve		s clean ighting; designated	areas used
			38. Approved thawing	g method							44. Garbage and	Refuse prope	rly disposed; facilit	ies maintained
1	持續性	沙原	Pro	per Use of Utensils	917 18 5		/	-		H			d, maintained, and constructed, supplie	
	4 3	2	39. Utensils, equipme dried, & handled/ In								40. Tonet Facili	acs, property	constructed, supplie	OL CO
	に国		40. Single-service & s								47. Other Violat	ions	Dean between	an lindin
1	20	9	and used			P	-late (_	_		- 1		mul n	
nof-	ad been		^						,					
ceiv	ed by: re)	X	Pelas			۲	rint:	ea	1	0	Cast	5/e10	Business Email:	Cum ga O mac



	1 .	-	1	. 1	Time in: Time out: License	Parm	it#						Est. Type Risk Category Page O	f
Date	/1	9	2	Y			_						Food 3	Y YOUN
	0000	eľ	les	pect	ion: 1-Compliance V 2-Routine Contact Owns	. N		3-Fi	eld	Inve	estig	atio	# Number of Repeat Violations:	CORE
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hvs	ical	Ad	dre	SS	1. 10 -		T	Zip	Cod	e	Pi	hone		Κ.
ĺ	48	5	26	0	Banderer Rd Greates		_	_			L	_	No (circle one)	_
					pliance Status: Out = not in compliance IN = in complian	ce N	0 = n	ot ob	serv	ed	NA:	= not	applicable COS = corrected on site R = repeat violation ax for IN, NO, NA, COS Mark an asterisk '* in appropriate b	ox for R
Agent	the	100	coope	300	Priority Items (3 Points) violation			_						OA JOI A
Com	plian	ncz i	Stat	=		T		_	_	lance		The real Property lies	Deligh to the second of the se	
9 1		N O	N A	C	Time and Temperature for Food Safety	R		0	I N	N O	N A	C	Employee Health	
1	+	+	-	5	(F = degrees Fahrenheit) 1. Proper cooling time and temperature	+	-	T	-		-	S	12. Management, food employees and conditional employees;	
+				\perp		\perp		Ц					knowledge, responsibilities, and reporting	_
		1			 Proper Cold Holding temperature(41°F/45°F) 						V		 Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth 	
t	t	1	⇉	╛	3. Proper Hot Holding temperature(135°F)	\pm	1					- 64	Preventing Contamination by Hands	
		\perp	4. Proper cooking time and temperature	+	1	Н		10	166	Н	14. Hands cleaned and properly washed/ Gloves used properly	-		
				- 1	 Proper reheating procedure for hot holding (165°F in 2 Hours) 	1		П					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)
t	İ	I			6. Time as a Public Health Control; procedures & record	5	1		4			160	Highly Susceptible Populations	are s
Approved Source					9				1			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
T	T	T	1	1	7. Food and ice obtained from approved source; Food in	1	1	12%			1	SOF		100
		1			good condition, safe, and unadulterated; parasite destruction							7	Chemicals	
t	+	+		\forall	8. Food Received at proper temperature	+	1					-	17. Food additives; approved and properly stored; Washing Fru	rits
					-	-	Н			\vdash	\vdash	& Vegetables 18. Toxic substances properly identified, stored and used	-	
T	T	T			Protection from Contamination Food Separated & protected, prevented during food	00	1		13			20	Water/ Plumbing	220
L		1		_	preparation, storage, display, and tasting	\perp	1	_	-					
1		1			 Food contact surfaces and Returnables; Cleaned and Sanitized at ppm/temperature 					do			 Water from approved source; Plumbing installed; proper backflow device 	
+	+	+		\neg	11. Proper disposition of returned, previously served or	\top	1	П	\neg	1		П	20. Approved Sewage/Wastewater Disposal System, proper	
9000	900	200	20	d:50	reconditioned Priority Foundation Items (2)	Doine	NO.	7-0		Dan	100	C	disposal 10 des	200
T	1	N	N	c		B	5) V2	0	I	N	N	C		1
1	"	9	^	5	Demonstration of Knowledge/ Personnel			T	N	0	A	S	Food Temperature Control/Identification	
1					21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager (CFM)	,		П		1			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
$^{+}$	+	+	\dashv	\dashv	22. Food Handler/ no unauthorized persons/ personnel		1					Н	28. Proper Date Marking and disposition	
1	100	7			Safe Water, Recordkeeping and Food Package-								 Thermometers provided, accurate, and calibrated; Chemica Thermal test strips 	V
T	T	Т		-	23. Hot and Cold Water available; adequate pressure, saf		1			100	2023		Permit Requirement, Prerequisite for Operation ,	held 8
╁	+	+	\dashv	\dashv	24. Required records available (shellstock tags; parasite	+	1						000.4	105
	1	1		\Box	destruction); Packaged Food labeled		1	Ш		24	Ш	Ш	5	31/2
	-	-	-		Conformance with Approved Procedures		4	-					Utensils, Equipment, and Vending	16
1			- 1		 Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized 			N				И	31. Adequate handwashing facilities: Accessible and properly	
L					processing methods; manufacturer instructions	_	1	Ц			Line of the	Ĺ	supplied, used Provide for hand sink to	ae
		911	1		Consumer Advisory			П		10			32. Food and Non-food Contact surfaces cleanable, property C designed, constructed, and used	_
Г	T	T			26. Posting of Consumer Advisories; raw or under cooke	1	1	H				Н	33. Warewashing Facilities; installed, maintained, used	SINS
L	1	1	_		foods (Disclosure/Reminder/Buffet Plate)/ Allergen Labe			15.70	10.00		10000		Service sink or curb cleaning facility provided	814
B)	76)		69	200	Core Items (1 Point) Violations Require Correct	ve Ac	tion .	Not I	to E	xce	ed 9	0 Da	ys or Next Inspection , Whichever Comes Fust	100000
1		0	A	0	Prevention of Food Contamination	R		U	N	O	A	0	Food Identification	1
t	1	1		-	34. No Evidence of Insect contamination, rodent/other	1	1	H				3	41.Original container labeling (Bulk Food)	
⊦	+	+	-	\dashv	animals 35. Personal Cleanliness/eating, drinking or tobacco use	+	-	Н	_				Physical Facilities	
t	$^{+}$	+		\neg	36. Wiping Cloths; properly used and stored	+	1				100		42. Non-Food Contact surfaces clean	
İ	1	1			37. Environmental contamination	\perp	1				die		43. Adequate ventilation and lighting; designated areas used	
L	1	1			38. Approved thowing method Proper Use of Utennils		-	H	\dashv	H	10		44. Garbage and Refuse properly disposed; facilities maintaine 45. Physical facilities installed, maintained, and clean	d
Т	T	T			39. Utensils, equipment, & linens; properly used, stored,		1	Н					46. Toilet Facilities; properly constructed, supplied, and clean	
1	1	4		_	dried, & handled/ In use utensils; properly used	_	1	Ц	\perp	Ш				-
		1			40. Single-service & single-use articles; properly stored and used								47. Other Violations	
есе	áve		y: \	Z	11.11 9/1		P	zimt:	^	JE	Ja.	20	MADTWEZ Title: Person In Charge/ O	wner
	diene)	_/	-			1						GARCIA Business Email:	_
ogn		41		T	anylaron		D.	-					A I Husiness Email:	