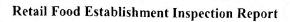
Date:		3/20)24		Time in:	Time ou	t:	License/P	ermit	ŧ					Est. Type Risk Category Restaurant 2	Page <u>1</u> of <u>2</u>
Purp	-		-		n: 1-Com	pliance	X	2-Routine		3-F	ield	Inve	stiga	ntion	4-Visit 5-Other	TOTAL/SCORE
Estab	lish	ment	Nai	me:	46th St I	Pizzeria		Contact/Owner 1	Name:						* Number of Repeat Violations: ✓ Number of Violations COS:	00
Phys	cal	Addı	ess:	12	510 BANDERA R	D	Cit	y/County: HELOTES/BXR		Zip 782	Cod 03	e:		one: 0) 2	90 - 9222 Follow-up: Yes No (circle one)	00
			Cor	mplia	ance Status: Out =	not in compl	iance	IN = in compliance	NO	= not o	bserv	red 1	NA =	not	applicable COS = corrected on site R = repeat viol x for IN, NO, NA, COS Mark an asterisk ' * ' in	
Mark	the	appro	priat	e poi	nts in the OUT box for	or each numb	ered its								x for IN, NO, NA, COS Mark an asterisk '* 'in we Action not to exceed 3 days	appropriate borr for as
Com	oliar	ice St	atus	1		orney reem	10 (10)	1 01110) /////////		C	ompl	iance	Stat	us		R
0 I U N T		N N O A			Time and Te (F =	mperature degrees Fah			R	0 U T	I N	N O	N A	C O S	Employee Health	
	T	T			. Proper cooling time	and temper	ature								12. Management, food employees and conditional knowledge, responsibilities, and reporting	employees;
x	\dagger	+		2	. Proper Cold Holdin	ig temperatu	re(41°	PF/ 45°F)	\square						13. Proper use of restriction and exclusion; No disc eyes, nose, and mouth	charge from
	1	1			. Proper Hot Holding				\square		-			1	Preventing Contamination by Han 14. Hands cleaned and properly washed/ Gloves u	ds
	+	_	-	4	. Proper cooking tim . Proper reheating pr	e and tempe	rature	Iding (165°F in 2	+ - 1		-			-+	15. No bare hand contact with ready to eat foods o	r approved
				H	Iours)										alternate method properly followed (APPROVED	<u>Y N)</u>
				6	. Time as a Public H A	ealth Contro pproved So		cedures & records		205					Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not off Pasteurized eggs used when required	fered
SALES!		T	T	7	. Food and ice obtain	ned from app	proved	l source; Food in				1	e Br			
	100			g	ood condition, safe, lestruction										Chemicals	
			-		. Food Received at p	proper tempe	rature		+						17. Food additives; approved and properly stored;	Washing Fruits
	1	1		201 2550	Protecti	on from Co	ntami	nation	121 12253	-	-				& Vegetables 18. Toxic substances properly identified, stored an	d used
	T	T			. Food Separated &	protected, pr	event	ed during food							Water/ Plumbing	
					0. Food contact surf	display, and aces and Re	tastin	g les : Cleaned and	+	100	T				19. Water from approved source; Plumbing install	ed; proper
				S	Sanitized at	ppm/temp	eratur	e	\square						backflow device	
					1. Proper disposition econditioned	1 of returned	, prev	iously served or							 Approved Sewage/Wastewater Disposal Syste disposal 	
					Р	riority Fo	unda	ation Items (2 P	oints)						rective Action within 10 days	
	I N	N I O Z		D	Demonstrati	on of Know	ledge	/ Personnel	R		I N	N O	N A	C O S	Food Temperature Control/ Identifie	tation
Т	128 13		5	2	21. Person in charge					X					27. Proper cooling method used; Equipment Ade	equate to
	-	-	+		and perform duties/ C 22. Food Handler/ no								-		Maintain Product Temperature 28. Proper Date Marking and disposition	
					Safe Water, Re	and the second se		And the second sec			1				29. Thermometers provided, accurate, and calibra	ted; Chemical/
	Т					Labelin							dente	100000	Thermal test strips Permit Requirement, Prerequisite for O	noration
X	_		+	1	 Hot and Cold Wa Required records 							1	<u> </u>			
	Conception of the second			- 1 - 2	destruction); Package			Jok ugs, parasite		X	2				30. Food Establishment Permit (Current & Val	and the second
	-				Conformanc								1		Utensils, Equipment, and Vendin	
				1	 Compliance with HACCP plan; Variar processing methods; 	ice obtained	for sp	ecialized							31. Adequate handwashing facilities: Accessible a supplied, used	and properly
						onsumer Ad	the second s	the state of the s			T				32. Food and Non-food Contact surfaces cleanabl designed, constructed, and used	e, properly
			Τ		26. Posting of Consu foods (Disclosure/Re	mer Adviso	ries; ra	aw or under cooked			T				 Warewashing Facilities; installed, maintained Service sink or curb cleaning facility provided 	, used/
				and the second second	and the second se	and the second se	Charles and the second second	CONTRACTOR OF A DESCRIPTION OF A DESCRIP	No. of Concession, Name	ion No	ot to	Exce	ed 9	0 Da	ys or Next Inspection, Whichever Comes First	
U	I N		A	C O		on of Food (Station and the states	R		D I U N	N	N		Food Identification	1
T					34. No Evidence of I animals	nsect contar	ninatio	on, rodent/other						0	41.Original container labeling (Bulk Food)	
					35. Personal Cleanlin										Physical Facilities	
X	-				 Wiping Cloths; p Environmental c 			stored			+	+	1200	-	 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated 	areas used
			1		38. Approved thawir	ng method						1	1		44. Garbage and Refuse properly disposed; facilit	ies maintained
	-	- 1			Pro 39. Utensils, equipm	oper Use of				IF	-	+			 45. Physical facilities installed, maintained, and c 46. Toilet Facilities; properly constructed, supplied 	
					dried, & handled/ In	use utensils	; prop	erly used					2 - 10 2 - 102			, and crodit
	1				40. Single-service &	single-use a	rticles	s; properly stored							47. Other Violations	
		ed by	/:			$ \Rightarrow $	2	/		Pri	nt:	J	05	SE	FLORES Title: Person In	n Charge/ Owner
(sig	THE PARTY OF	re) ted b	v:		YA		2		dan Manada	Prin	nt:				Business Email:	
(sig	natu	re)			19-2015)	perrey (ar	rizales				JEFF	REY	CA	RRIZALES	

	ent Name: Street Restaurant & Drafthouse	Physical 125	10 BANDERA RD	City/State: HELOTES/T		nse/Permit #	Page 2	
u			TEMPERATURE (BSERVATIONS				
em/Loca	tion	Temp	Item/Location	Temp	Item/Location			Temp
	and a state of the second state	+			1			
						and the second	L	
		(BSERVATIONS AND C	ORRECTIVE ACTIO	INS			
ltem Number	AN INSPECTION OF YOUR E NOTED BELOW:						ERVED AN	0
2	OBSERVED: FOOD I	N REAC	H IN COOLER WAS	AT 47F. (WAS C	ORRECTED	ON SITE)	1.50 mm	
							2021	
21	OBSERVED: COULD					THE TEAK	2021	
	OBTAIN AND HAVE	ON SITE	A CERTIFIED FOO	D PROGRAM MA	NAGER.			
		<u></u>	terdendensenjan interneting op in terdensen en e					
20	OBSERVED: HOT WATER		S ONLY 110E MECHAI	NICAL WARE WASH	MACHINE MUST	BE		
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	AT 120F. ENSURE WATE	RREACH	ESAT LEAST 120F ACC	URDING TO WAND	ACTORERO			
27	OBSERVED: COLD I	HOLD UI	NIT IN BACK AREA	REEADING AT 5	OF. HAVE A L	CENSED T	ECHNIC	IAN
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30	RENEWED, PLEASE	CONTA	CT CITY OF HELOT	EXPIRED ON 5/3 ES AND RENEV	PERMIT. ON	CE PERMI	TIS REN	T IEW
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30 35 Receive (signature	RENEWED, PLEASE POST PERMIT IN PU REMINDER, FOOD I YEARLY. OBSERVED: EMPLO	CONTA JBLIC VI ESTABLI	CT CITY OF HELOT EW. SHMENT PERMITS EATING IN KITCHEN	ES AND RENEW	/ PERMIT. ON YEAR ON 5/3 E EATEN IN I	CE PERMI	T IS REN	

Form EH-06 (Revised 09-2015)

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Date:	Time in: Time out:	License/P	ermit	tt					Est. Type	Risk Category	Page / of
utpose of Inspec		2-Routine	1] 3-F	iełd I	nves	tigati	on 4	-Visit	5-Other	TOTAL/SCO
Physical Address:	s SANSAL	Contact/Owner		i de	Code	:	Phon	✓ Number		OS: Follow-up: Yes	100
Con				1			1000		and the second	No (circle one)	A CONTRACTOR AND A CONTRACT
tark the appropriate	pliance Status: Out = not in compliance IN points in the OUT box for each numbered item	Mark	B C	heckma	rk in a	pprop	oriate t	tox for IN, NO, NA	COS Mar	k an asterisk ' * ' n	ulation appropriate box fo
	Priority Items (3 Poi	nts) violation	Requ	ire Im	medi	ate C	arrec	tive Action not to	exceed 3 day	/5	<u></u>
INNC	The second s	Restanting and a second	1	Co	mplia	nce S	tatus	104-Aster Herrickander	na ar tatan ta	1-53:525. (1550) 0.247. (10 11-11-11-11-11-11-11-11-11-11-11-11-11-	an a
N O A O	Time and Temperature for Food (F = degrees Fahrenheit)	Safety	R	U U			N C		Empl	oyee Health	
	1. Proper cooling time and temperature	<u> 1997 - 1997 - 1997 - 1997 - 1997 - 1997 - 1997 - 1997 - 1997 - 1997 - 1997 - 1997 - 1997 - 1997 - 1997 - 1997</u>	5C2132	T	23 () ; 11		8	12 Managemer		ces and conditional	employees:
				1. 1.	1		6.4 9.4	knowledge, res			calpioyees.
	2. Proper Cold Holding temperature(41°F/ 4	5°F)			100					d exclusion; No dis	charge from
	3. Proper Hot Holding temperature(135°F)		+	52		1		cycs, nose, and		tamination by Har	de catoroliziner
	4. Proper cooking time and temperature	N. C. S. S. S. S. S.	1. 1.			3.1	122	14. Hands clear	ned and proper	ly washed/ Gloves u	used properly
	5. Proper reheating procedure for hot holdin Hours)			18			a di	15. No bare han	d contact with	ready to eat foods o	r approved
	6. Time as a Public Health Control; procedu	res & records	\mathbf{H}	1935	WE NO	Telefi	1	alternate metho		wed (APPROVED	
	Approved Source	an a shekara ta				1	T	16. Pasteurized	foods used; pro	hibited food not of	
	7. Food and ice obtained from approved sou	rce; Food in		(23)	1.723	1.1	0.46941	Pasteurized egg	s used when re	quired	
	good condition, safe, and unadulterated; par destruction	asite		國法					Ch	emicals	
	8. Food Received at proper temperature	and the second s	-	Sr &		ारलोष्ट्रे देवी		17 Food addition			Westing F
		an statisticher.				100		& Vegetables	es, approved a	nd properly stored;	wasning rruits
	9. Food Separated & protected, prevented du	on uring food	pelig)	l late						dentified, stored an	d used
	preparation, storage, display, and tasting			19.4.5					Water	Plumbing	
12 - 10 - 10 14 - 10 - 14 15 - 10 - 14	10. Food contact surfaces and Returnables ; Sanitized at ppm/temperature	Cleaned and			1			19. Water from	approved sourc	e; Plumbing installe	ed; proper
1 10 L 10 10 10 10 10 10 10 10 10 10 10 10 10	Sanitized at ppm/temperature 11. Proper disposition of returned, previousl	v served or	1		202			backflow device	And states in the state		And Second States
	reconditioned	, oor oo o					100	disposal	ewage/wastew.	ater Disposal Syster	n, proper
	 Person in charge present, demonstration and perform duties/ Certified Food Manager Food Handler/ no unauthorized persons/ Safe Water, Recordkceping and Food 	(CFM) personnel	ditta ditta visita visita				S	Maintain Produce 28. Proper Date 29. Thermometer	et Temperature Marking and d ers provided, ac	 Equipment Adec isposition curate, and calibrate 	
1000 1000 Cert (1) 1	23 Hot and Cold Water available	<u></u>	1988	1.1.1	12	84 67 1246	- 44 (SIS	Thermal test str	nps	a na anti-a na anta-	
· · · · · · · · · · · · · · · · · · ·	23. Hot and Cold Water available; adequate 24. Required records available (shellstock ta		$\left \right $	10113		-1		Permit J	Requirement,	Prerequisite for Oj	peration
	destruction); Packaged Food labeled	gs, parasite					12	30. Food Establ	lishment Perm	it (Current & Valid	1)
	Conformance with Approved Proc		1382					the second se	Itensils, Equip	ment, and Vendin	
	25. Compliance with Variance, Specialized I HACCP plan; Variance obtained for speciali processing methods; manufacturer instructio	zed						31. Adequate ha supplied, used	ndwashing fac	lities: Accessible ar	nd properly
	Consumer Advisory				1. C. C. C. C.	Ge Dit State	141.7	designed, constr	ucted, and used		
	26. Posting of Consumer Advisories; raw or foods (Disclosure/Reminder/Buffet Plate)/ A	llergen Label						Service sink or o	curb cleaning la	talled, maintained, acility provided	· · · · · · · · · · · · · · · · · · ·
	Core Items (1 Point) Violations Requ	ire Corrective	Actio	n Not I	e Exc	eed	90 Da	ys or Next Inspe	ction , Which	ever Comes First	n (national and the state of the s
INNC NOAO S	Prevention of Food Contaminat	ion	R	0	1 1	A A	C		Food Ic	lentification	
1997 - 1997 1997 - 1997 - 1997 1997 - 1997 - 1997	34. No Evidence of Insect contamination, roc animals							41.Original cont			
	35. Personal Cleanliness/eating, drinking or t 36. Wiping Cloths; properly used and stored	obacco use		16122	29.24 T	1.900	S.apr	42 Nor Food C	Physic	al Facilities	1363PTL (7732) (8151
	37. Environmental contamination			\vdash				42. Non-Food C 43. Adequate ve	ntilation and li	clean ghting: designated a	reas used
	38. Approved thawing method	والإلادة ومقودة إمادة لم						44. Garbage and	Refuse proper	ly disposed: facilitie	es maintained
	Proper Use of Utensils 39. Utensils, equipment, & linens; properly u dried. & handled/ In use utensils; properly us	sed						45. Physical faci 46. Toilet Facili	ilities installed. ties; properly c	maintained, and ele onstructed, supplied	ean
	40. Single-service & single-use articles; prop and used	erly stored						47. Other Violat	ions		
	40. Single-service & single-use articles; prop and used	Sira		Print:				47. Other Violat	ions	Title: Person In	Charge/ Owner

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		- Co-	

Establishmen	t Name: Tras Sa	(sa)	Physical A	743 OL	# 5 A BANMA RATURE OBSER		125	License/Permit #	Page_of_
Item/Locatio	חו		Temp	Item/Location			1.1	4	Trees
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Item A Number N	N INSPECTIC	ON OF YOUR ES			AND CORRECT			IE CONDITIONS OBSE	RVED AND
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Received by (signature)	• 🗸	LART A	4 S.T.	T Print:				Title: Person In Charge	/ Owner
Inspected by (signature)	/:) the	1	Print:	D. TH	Ayan		Samples: V M # "	
Form EH-06 (Re						1		Samples: Y N # colle	

Date: 2/3	3/2	O24 Time in: Time out: License/Permit # O00564 Est. Type Restaurant Risk Category 2 Page 1 of 2 of Inspection: 1-Compliance X 2-Routine 3-Field Investigation 4-Visit 5-Other TOTAL/SCORE		F															
Purpo	se	of In	spec	tion:	1-0	Complianc	e X	And and a second design of the	Property in the local data	and the second	3-Fie	ld Ir	ves	tiga	tion	sectory interested, manufactured, and and provide the sectory of t		TOTAL/SCOR	Ľ
Establ	ish	nent	Nan	ie:		QUEEN		Contact/Own	ner Nam	e:						 ★ Number of Repeat Violat ✓ Number of Violations CC 		OF	
Physic	al .	Addr	ess:		02 Bande		City	y/County: OTES/BXR		7	Zip (8203	Code:		Pho	one:		Follow-up: Yes No (circle one)	95	
AN SUCCE	100		0	terre to the		the second se		A STREET, STRE	iance N	-	-	Con and an other		IA =	not	applicable COS = corrected on si	ite R = repeat vi	olation	
Mark	the	аррго	priate	pliance points in	the OUT b	box for each	numbered ite	em N	lark '√' a	chec	kmarl	k in a	opro	priat	e bo	x for IN, NO, NA, COS Man	can asterisk 🖛 I	n appropriate box for	R
						Priority	Items (3]	Points) viola	tions Re	quire						ve Action not to exceed 3 day	5		-
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U N T	0	A	0 S	1 Dra		(F = degrees) time and te		t)			T				S	12. Management, food employ		al employees;	
																knowledge, responsibilities, an	d reporting		
	Γ			2. Pro	per Cold H	olding temp	erature(41°	F/ 45°F)								13. Proper use of restriction an eyes, nose, and mouth	a exclusion, no a	ischarge nom	
	1	1				olding tempe		°F)		1			16			Preventing Con	tamination by Ha	ands	
	-	-				g time and to		lding (165°F ir	2	-		12		-	-	14. Hands cleaned and proper 15. No bare hand contact with			-
				Hours		ng procedui	e tor not no	iung (105 1 h	12		X				X	alternate method properly follo	owed (APPROVE	DYN)	
	T		1	6. Tin	ne as a Pub			cedures & reco	ords			1000				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered			
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				good	condition, s	obtained from safe, and un		source; Food i parasite	in							CI	nemicals		
	-			destru 8 Foo		d at proper t	emperature			-		1	T	1		17. Food additives; approved a	and properly stored	1; Washing Fruits	1000
																& Vegetables 18. Toxic substances properly			
					d Separate	tection from ed & protect age, display	ed, prevente	ed during food		1			1				r/ Plumbing		
						surfaces an	d Returnab	les ; Cleaned a	nd	1						19. Water from approved sour	ce; Plumbing insta	alled; proper	
					zed at		/temperature	e iously served o	r	-	\vdash					backflow device 20. Approved Sewage/Wastev	vater Disposal Sys	tem, proper	-
					ditioned											disposal		<i></i>	-
		and the second				Priorit	y Founda	tion Items (NAME OF TAXABLE PARTY.				rective Action within 10 days	,		
O I U N T						tration of I	- lotter and and		F		O U T	I N	N O	N A	C O S	Food Temperatur			R
	A State			and p	erform duti	ies/ Certifie	d Food Man	tion of knowle ager (CFM)			X					27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and	e	dequate to	_
					Contractor and the same property of the local data	, Recordke	and the state of the	ons/ personnel Food Package								29. Thermometers provided, a Thermal test strips		rated; Chemical/	
	T		1	23. H	ot and Cold	d Water ava	ilable; adeq	uate pressure,	safe							Permit Requirement	Prerequisite for	Operation	
			1					ck tags; parasi	te							30. Food Establishment Peri	mit (Current & Va	alid)	
Real Providence			-	destri		ckaged Food		Procedures	Section 19	-	HEAD			E State		Utensils, Equi	pment, and Vend	ling	
	T			HAC	ompliance CP plan; V	with Varian ariance obta	ice, Speciali ained for sp	ized Process, a ecialized	nd							31. Adequate handwashing fa supplied, used			
			1	proce	ssing meth	ods; manufa	er Advisory				$\left \right $				-	32. Food and Non-food Conta		ble, properly	-
19438	Т		T	26 P	osting of C	onsumer A	lvisories: ra	w or under coo	oked		$\left - \right $		133		-	designed, constructed, and use 33. Warewashing Facilities; in		ed. used/	-
								te)/ Allergen L								Service sink or curb cleaning			
				CONTRACTOR OF THE OWNER.	e Items (1 Point)	Violations	Require Corr	and shall be a state of the state of the	COLUMN TWO IS NOT	CONTRACTOR OF THE OWNER.	the second second	Contraction of the local division of the loc	Statistics in the second	CONTRACTOR OF THE OWNER	ys or Next Inspection , Whic	hever Comes Fir.	st	
O I U M T		N N O A			Prev	ention of Fo	ood Contan	nination		2	O U T	I N	N O	N A	C O S	Food	Identification		I
				anim	als			n, rodent/other								41.Original container labeling	(Bulk Food)		Γ
						eanliness/eat		ng or tobacco u	se	4			-		12.02		cal Facilities		
						tal contamir		tored		-			-			 42. Non-Food Contact surface 43. Adequate ventilation and 		d areas used	-
	T		T		and the second state of th	awing meth	od									44. Garbage and Refuse prope	erly disposed; facil	lities maintained	F
	-		1	20.1	tongila		se of Utensi						_			45. Physical facilities installed			F
				dried	& handled	d/ In use ute	ensils; prope									46. Toilet Facilities; properly	constructed, suppl	iled, and clean	
				40. S	ingle-servi			; properly store	ed							47. Other Violations			
Rece			:	and u	Jan	e Jaa	m	/		F	Print	: ,/		EG		GORY	Title: Person	In Charge/ Owner	1
(signature)						-	Print		1110	_ 0	ILE.		Business Email:		(energy)				
	(signature)						na.				•	JE	FF	RE	Y CARRIZALES				

≓stablishm	nent Name: DAIRY QUEEN	Physical A	Address: 12902 Bandera Rd,	City/State: HELC	DTES/TX	License/Permit # 000564	Page <u>2</u> of <u>2</u>
	and the states of the states and		TEMPERATURE OBSERV	ATIONS			
Item/Loca	ation	Temp	Item/Location	Temp	Item/Locat	ion	Temp
	AT/ HOT HOLD	158F					
						·····	
CHILI / HC	ot Hold	158F					
					+		
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	and an and an an an and a second s		BSERVATIONS AND CORREC	TIVE ACTIC	NS		
Item Number	AN INSPECTION OF YOUR NOTED BELOW:	RESTABLISHM	ENT HAS BEEN MADE. YOUR ATT	ENTION IS DIR	ECTED TO TH	IE CONDITIONS OBS	ERVED AND
	FOOD ESTABL	ISHMENT	PERMIT IN COMPLIANCE	E. EXPIRES	S ON 5/31	/2024	
	CERTIFIED FOOD	PROGRAM	MANAGER IN COMPLIA	NCE. EAP	RES ON C	012012020	
15	Observed: Bare har	nd contact v	vith ready to eat foods. (Co	DRRECTE	O ON SITE	E)	
					BUTCH BUTCH		and the second se
27			IT IN FRONT AREA REAL		F. HAVE	A LICENSED I	ECHNICIAN
	REPAIR OR ADJUS	ST TEMPE	RATURE TO 41F AND BE	LOW.			
					a ta ang sa sa ta ang sa		
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						ang na si	
				10.00 ······			
							nangan aras karanan di sa mi
Received		hezn	Print: JANE GREC	GORY		Title: Person In Cha	nrge/ Owner

Date: 2	./3/2	202	24	Ti	me in:	Time out:	License	e/Permi	t #									
CONTRACTOR OF THE OWNER.	distant prints	Service of the local division of the local d	and the local division of	ction;	1-Com	oliance X	2-Routine	CONTRACTOR OF CONTRACTOR	and an entropy of	Field	Inv	estig	atio		or other states in the local state of the local states of the	TOTAL/SCORE		
Estab	lishi	nent	t Na		DOLLAR TRE	F	Contact/Own	er Name	e:					 ★ Number of Repeat Violations: ✓ Number of Violations COS: 				
Phys	ical	Add	ress.				/County:		Zi	p Coo	le:	P	none	Follow	w-up: Yes	95		
1292				RD		HEL	OTES/BXR		782	203		(21	10) 8		(circle one)			
														applicable COS = corrected on site	R = repeat vi			
Mark	the a	ppro	priat	e point	s in the OUT box for Prio			CONTRACTOR OF CONTRACTOR			A DESCRIPTION OF THE OWNER			ive Action not to exceed 3 days	ISICIISK 🛧 II	n appropriate box for R		
Com	olian	e St	atus	T	1110	Tity Items (51	omes) violan		and the second party of the second	Comp	CODOM/POSIDE	Designing schedul	NTICH COLOR	ve Action not to exceed 5 mays				
0 I U N						perature for Fo		R			N O	N A	C O	Employee	Health	R		
T			S	105301	(F = d Proper cooling time a	egrees Fahrenheit)	60 233	1	r i			S	12. Management, food employees a		l employees:		
				1.1	Toper cooling time a	and temperature								knowledge, responsibilities, and rep	orting			
				2. F	Proper Cold Holding	; temperature(41°)	F/ 45°F)							 Proper use of restriction and exc eyes, nose, and mouth 	estriction and exclusion; No discharge from buth			
	-	+	1	3. I	Proper Hot Holding	temperature(135°)	F)			1					ting Contamination by Hands			
	-	-	1		Proper cooking time	statement in the second s	1: (1650E : (nd properly washed/ Gloves used properly			
					Proper reheating pro urs)	cedure for hot hol	ding (165°F in 2								operly followed (APPROVED Y N)			
	T			6. 7	Fime as a Public Hea	and the second	edures & record	ls		T					Highly Susceptible Populations			
					Ар	proved Source								 Pasteurized foods used; prohibit Pasteurized eggs used when require 		nereu		
					Food and ice obtaine													
					od condition, safe, an	in unaduiterated;	parasite		and a					Chemic	als			
				8.1	Food Received at pro	oper temperature								17. Food additives; approved and pr	operly stored	; Washing Fruits		
		1 and		-	Protection	n from Contamin	ation			+			-	& Vegetables 18. Toxic substances properly ident	ified, stored a	ind used		
					Food Separated & pr									Water/ Plu	mbing			
			-		paration, storage, di Food contact surfac					T	1			19. Water from approved source; Pl	umbing insta	lled; proper		
						ppm/temperature								backflow device				
X					Proper disposition on onditioned	of returned, previo	ously served or							20. Approved Sewage/Wastewater	Disposal Syst	em, proper		
					Pri	iority Foundat	tion Items (2	Points) violu	ations	Reg	uire	Co	rrective Action within 10 days				
0 I U I				-	Demonstration	n of Knowledge/	Personnel	R		D I U N	N O	N A	C O	Food Temperature Co	ntrol/ Identif	ication R		
T			S		Person in charge pr		a management of the second			r			S					
					l perform duties/ Ce			, je,						27. Proper cooling method used; E Maintain Product Temperature	quipinent Au	lequale to		
				22.	Food Handler/ no u	and the second	the second s	Electro Realiza		_				28. Proper Date Marking and dispo		to b Ob surface 1/		
					Safe Water, Reco	Labeling	ood Package							29. Thermometers provided, accura Thermal test strips	te, and callora	ated; Chemical/		
				23.	Hot and Cold Wate	er available; adequ	ate pressure, sa	fe						Permit Requirement, Prer	equisite for (Operation		
					Required records a		k tags; parasite] [5	K				30. Food Establishment Permit (Current & Va	lid)		
		1		uce	struction); Packaged Conformance	with Approved P	rocedures							Utensils, Equipmer	it, and Vendi	ing		
		Γ	Τ		Compliance with V	ariance, Specializ	ed Process, and		1	T				31. Adequate handwashing facilitie				
	P.596				CCP plan; Variance cessing methods; m									supplied, used		- property		
					and the second of the second se	sumer Advisory	The protocol distance in the local distance in the second s							32. Food and Non-food Contact sur	faces cleanab	le, properly		
	T	Т	T	26	Posting of Consum	er Advisories: rau	v or under cook	ed	1 -	+	1000	-		designed, constructed, and used 33. Warewashing Facilities; installe	d maintainer	1. used/		
				foc	ds (Disclosure/Rem	inder/Buffet Plate	e)/ Allergen Lab	el						Service sink or curb cleaning facilit	ty provided	·		
-					ore Items (1 Poin	nt) Violations H	Require Correc	ACCOUNTS AND ADDRESS OF ADDRESS O	CONTRACTOR OF THE OWNER				Conception of the local division of the loca	ys or Next Inspection, Whichever	Comes Firs			
O I U I T						of Food Contam	the subscription of the	R		O I U N T	N O	N A	C O S	Food Identi		R		
					No Evidence of Ins mals	sect contamination	i, rodent/other							41.Original container labeling (Bul	k Food)			
		1		35.	Personal Cleanline				1 🗖					Physical Fa				
					Wiping Cloths; pro Environmental con		ored		+	+			-	 42. Non-Food Contact surfaces cleat 43. Adequate ventilation and lighting 		areas used		
		1	1		Approved thawing	method				1		No.		44. Garbage and Refuse properly di	isposed; facili	ties maintained		
	1	Т	1	20	Prop Utensils, equipmen	er Use of Utensil				-	-			45. Physical facilities installed, mai		and the second descent second s		
				dri	ed, & handled/ In u	se utensils; proper	rly used							46. Toilet Facilities; properly const	rucieu, suppli	cu, anu clean		
	Alexa Alexa				Single-service & si	ngle-use articles;	properly stored] [Τ				47. Other Violations				
Reco	eived	l by:		11	and the second				Pri	nt:					le: Person I	n Charge/ Owner		
(sign	ature)	/	M							N	IICH	1EL					
Insp (sign			/:		C	Jefrey Ci	minhos		Prin	nt:	JE	FFR	EY	CARRIZALES Bu	siness Email:			
and the second second	No. of Concession, Name	-	evise	d 09-	2015)	00	0	eristi Verminenan	1					<u></u>				

Establishr	nent Name: DOLLAR TREE	Physical A 12	ddress: 928 BANDERA RD	City/State: HELOTI	ES/TX	License/Permit #	Page <u>2</u> of <u>2</u>
			TEMPERATURE OBSE	RVATIONS			
Item/Loc	ation	Тетр	Item/Location	Temp	Item/Lo	cation	Temp
						an a	
					+		
							
			SERVATIONS AND CORP				
Item Number	AN INSPECTION OF YOUR NOTED BELOW:	ESTABLISHME	ENT HAS BEEN MADE. YOUR A	TTENTION IS DIR	ECTED TO	THE CONDITIONS OBS	ERVED AND
11	OBSERVED: SEVER	RELY DAM	AGED DENTED CANN	ED FOODS C	N SHEL	VES. REMOVE A	NY
	SEVERELY DENTE					nangen an	
							FACE
30			OOD ESTABLISHMENT PER	KMIT. IF PERMIT	WAS NO	I YEI KENEWED P	EASE
	CONTACT CITY OF HEL	OTES AND R	ENEW PERMIT.				
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		and a second				·	
Decrim	the all i i		Drint	n a sea an an an Antonio an Antoni	er Maitenaise et a Santa and an	Titles Derson In Ch-	rad Owner
Received (signature	in this for	m	Print: MICHELLE	PROPERTY INCOME AND INCOME AND INCOME.		Title: Person In Cha	ge Owner
Inspecto (signature		Carrizale	Print: JEFFREY CA	RRIZALES		Samples: Y N # c	ollected
	6 (Revised 09-2015)	0					

EH-06 (Revised 09-4 M

Date:	2/	/5/2	.02	4	Time in:	Time out:		License/P	ermit #	1		00	442	20	Est. Type CAFETERIA 2 Page <u>1</u> of <u>2</u> A 4-Visit 5-Other TOTAL/SCOP		
Purp	ose	ofI	nsp	ecti	on: 1-Com	pliance	X	2-Routine		3-F	ield	Inve	stiga	tion		RE	
Estab		men	t N	ame): 		0	Contact/Owner N	Name:	and a second					* Number of Repeat Violations:	65.5	
		-			TES ELEMENTA	ARY		• The second							✓ Number of Violations COS: 100		
Physi	ical	Add	res	s:	13878 RIGG	SRD		County: TES/BXR		Zip 7820	Cod 03	e:		one: 0) 3	Signature Section Sect		
			0		and and a state of the state of	1	-		NO	-	Mandre Marrie						
Mark	the	appr			so ints in the OUT box for f				√' a ch	eckma	urk in	appro	opriat	e bo	t applicable COS = corrected on site R = repeat violation ox for IN, NO, NA, COS Mark an asterisk ' * ' in appropriate box for	r R	
					Prio	ority Items	(3 Po	ints) violations	s Requ	ire Im	nmed	liate	Corr	ecti	tive Action not to exceed 3 days		
Com				- International States			051150	a T alsada yana	R	Co	ompli	iance N		C		R	
O I U N			1	C O	Time and Ten	nperature fo legrees Fahre		Safety	A	UT	N	0		0 S	Employee Health		
T		-		S	1. Proper cooling time					-				0	12. Management, food employees and conditional employees;		
	1	_	\downarrow	_			(4100)	4000	\vdash	-				-	knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from	-	
					2. Proper Cold Holding	g temperature	41°F/	45°F)							eyes, nose, and mouth		
	1				3. Proper Hot Holding	and the second second second second	eren and the second			1.00		0			Preventing Contamination by Hands		
	+		+	+	 Proper cooking time Proper reheating pro 			ng (165°E in 2	+-					-+	14. Hands cleaned and properly washed/ Gloves used properly 15. No bare hand contact with ready to eat foods or approved	-	
					Hours)	cedure for no	t noiun	ng (105 1 m 2							alternate method properly followed (APPROVED Y N_)		
	Τ	1.	Τ		6. Time as a Public He			ures & records				<u> </u>	1	22	Highly Susceptible Populations		
					AI	oproved Sour	ce								16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
			T		7. Food and ice obtained												
					good condition, safe, a destruction	nd unadultera	ted; pa	rasite							Chemicals		
		-		+	8. Food Received at pr	oper tempera	ture		++				1		17. Food additives; approved and properly stored; Washing Fruits	Γ	
						n from Cont					$\left \right $			-	& Vegetables 18. Toxic substances properly identified, stored and used	\vdash	
	Т		Т		9. Food Separated & p					1000	0.35	12.49			Water/ Plumbing		
	all				preparation, storage, d	isplay, and ta	sting	1071									
					10. Food contact surface Sanitized at	ces and Retur ppm/temper		; Cleaned and							19. Water from approved source; Plumbing installed; proper backflow device		
	207		-	+	11. Proper disposition			sly served or	+1	-					20. Approved Sewage/Wastewater Disposal System, proper		
					reconditioned			T: (0 D				100.5		0	disposal	1	
0 1		N	N	C	Pr	iority Fou	idatio	on Items (2 Po	R R	viola	COLORIDO E MARTIN	Reg N	N N	Cor	rrective Action within 10 days	R	
UI			A	0	Demonstratio	n of Knowle	ige/ Pe	ersonnel		UT	N	0	A	0 S			
T				S	21. Person in charge p	resent, demor	stratio	n of knowledge,						0	27. Proper cooling method used; Equipment Adequate to	T	
			_	_	and perform duties/ Ce				+						Maintain Product Temperature 28. Proper Date Marking and disposition	+	
NTIN YOU			1	17.20	22. Food Handler/ no Safe Water, Reco						+-	6289		-	29. Thermometers provided, accurate, and calibrated; Chemical/	+	
						Labeling		0							Thermal test strips	-	
	1				23. Hot and Cold Wate		-								Permit Requirement, Prerequisite for Operation		
					24. Required records a destruction); Packaged			tags; parasite							30. Food Establishment Permit (Current & Valid)		
dia dia	L				Conformance		and the second second	ocedures		100	1				Utensils, Equipment, and Vending		
Т	1	T	Τ	100000	25. Compliance with	Variance, Spe	cialized	d Process, and		-					31. Adequate handwashing facilities: Accessible and properly	T	
	and a star				HACCP plan; Variance processing methods; n										supplied, used		
	1					nsumer Advi				F	1				32. Food and Non-food Contact surfaces cleanable, properly	T	
	-	-	-		Of Destine CO			a un dan er ele 1							designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/	+	
					26. Posting of Consum foods (Disclosure/Ren										Service sink or curb cleaning facility provided		
					and the second data	CONTRACTOR OF THE OWNER OWNER OWNER OF THE OWNER	and the second	And the Party of t	e Actio	on No	t to 1	Exce	ed 91) Da	ays or Next Inspection, Whichever Comes First		
0 U	IN		N A	C O		of Food Co		and the contraction	R	0		N O	N A	C O		R	
T	-1		-	s						T				S		1	
	The second				34. No Evidence of In animals	sect contamin	iation,	roaent/other							*1. Ongmai comainer iddennig (Durk Food)		
					35. Personal Cleanline									-	Physical Facilities		
					 Wiping Cloths; pr Environmental con 		nd stor	ed	+	-		+			42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used	+	
	+	-	+		37. Environmental col 38. Approved thawing				+-1		+	1	1200		44. Garbage and Refuse properly disposed; facilities maintained	T	
					Pro	per Use of U	ensils								45. Physical facilities installed, maintained, and clean	F	
IT					39. Utensils, equipme dried, & handled/ In										46. Toilet Facilities; properly constructed, supplied, and clean		
\vdash	-			-	40. Single-service & s	single-use arti	cles; p	roperly stored	+		+	1		-	47. Other Violations	T	
			1		and used	1						1					
		ed by	Ý:	T	uer bon	nol	1			Prin	It: DL B	OAR	D		Title: Person In Charge/ Owne	r	
Inspected by: Business Email:																	
(sign	atu	re)			Jegre	y arri	juce				JE	:FFR	EY (JAR	RRIZALES		
Form	EH-	-06 (Rev	isec	09-2015)												

Establish	ment Name:	Physical	Address:	City/State:		License/Permit #	Page	2 of 2
HEL	OTES ELEMENTARY		13878 RIGGS RD	HELOTES	ЛХ	004420		
			TEMPERATURE OBS	ERVATIONS				
Item/Loc	ation	Temp	Item/Location	Temp	Item/Lo	cation		Temp
PINNEAF	LE CHUNKS/ COLD HOLD	40F						
CORN/ H	OT HOLD	148F						
BROCCC	ILI/ HOT HOLD	148F						
ļ								
			DEEDWATIONS AND COD					
Item	AN DIRDECTION OF VOUR		BSERVATIONS AND CORI	and the second se	the second s			
Number	NOTED BELOW:	ESTABLISHN	IENT HAS BEEN MADE. YOUR	ATTENTION IS DIRI	ECTED TO	THE CONDITIONS OBSE	RVED AN	D
			T DEDMIT IN COMPLEX		0 011 5	10.4.10.0.0.4	Schrod State and the second	
			T PERMIT IN COMPLIA					
	FOOD ESTABLISHM	ENT PER	MIT IN COMPLIANCE.	EXPIRES ON	5/17/20	27		
			and a second					
	POTH WALK IN COC				TO 105			
			D FREEZER TEMPERA					
	CALLED AND MAINT	ENANCE	WILL BE IN TO WORK	OR REFRIGI	ERATIO	N UNITS WITHIN	AN HO	UR.
	ESTABLISHMENT IS	MONITO	RING FOOD TEMPS A	ND HOLD FO	OD IN S	MALL REFRIGER	ATION	UNITS
		ndi i fariharin ana Antoni						
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				9001 (+ 1910 - 19 06 (- 1910 - 19				
Received	hv:	6	Print			Title: Dancon In Channel	al Orman	
(signature)	" anal Da	Upl	Print: CAROL BO	ARD		Title: Person In Charg	e Owner	
Inspected (signature)		rizales	Print: JEFFREY CA	RRIZALES		Samples: Y N # col	llected	
	6 (Revised 09-2015)	0				3amples. 1 IN # CO		10

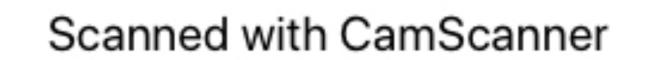
Date: 2/5/2024	Time in: Time out:	License/Perm	it #	00	441	9		Est. Type CAFETERIA	Risk Category 2	Page <u>1</u> of <u>2</u>		
Purpose of Inspec	ion: 1-Compliance X	2-Routine		B-Fiel	d Inv	estig	gatio	n 4-Visit	5-Other	TOTAL/SCORE		
Establishment Nam	e: Kuentz Elementary	ntact/Owner Nan	ne:					 ★ Number of Repeat Violat ✓ Number of Violations CO 		100		
Physical Address: 1	2303 LESLIE RD City/Con HELOTE			Zip Co 7820			hone 10) 3		Follow-up: Yes No (circle one)	100		
	pliance Status: Out = not in compliance IN = points in the OUT box for each numbered item									plation appropriate box for R		
CONTROL OF CONTROL OF					and the second se	COMPLEX PROPERTY	C-DOUGLACION IN	ive Action not to exceed 3 day		A new providence of the		
Compliance Status		Karalan Kara		Com								
O I N N C U N O A O T S	Time and Temperature for Food Sa (F = degrees Fahrenheit)	ifety F		O I U N T		N A	C O S	Emplo	oyee Health	R		
	1. Proper cooling time and temperature							 Management, food employ knowledge, responsibilities, and 		employees;		
	2. Proper Cold Holding temperature(41°F/45	°F)						13. Proper use of restriction an eyes, nose, and mouth	d exclusion; No dis	scharge from		
	3. Proper Hot Holding temperature(135°F)		1					Preventing Con	tamination by Ha			
	 Proper cooking time and temperature Proper reheating procedure for hot holding 	(165°E in 2	4						aned and properly washed/ Gloves used properly			
	Hours)							alternate method properly follo	hand contact with ready to eat foods or approved ethod properly followed (APPROVED Y N			
	6. Time as a Public Health Control; procedure Approved Source	s & records						16. Pasteurized foods used; pro	Highly Susceptible Populations eurized foods used; prohibited food not offered			
	7. Food and ice obtained from approved source good condition, safe, and unadulterated; paras							Pasteurized eggs used when re	emicals			
	destruction 8. Food Received at proper temperature							17. Food additives; approved a	and properly stored	Washing Fruits		
	Protection from Contamination							& Vegetables 18. Toxic substances properly	identified, stored a	nd used		
	 Food Separated & protected, prevented dur preparation, storage, display, and tasting 	ing food							/ Plumbing			
	10. Food contact surfaces and Returnables ; C Sanitized at ppm/temperature							19. Water from approved source backflow device	ce; Plumbing instal	led; proper		
	11. Proper disposition of returned, previously reconditioned	served or	7 [Approved Sewage/Wastew disposal 	ater Disposal Syste	em, proper		
	Priority Foundation	Items (2 Point	s) vio	lation	s Re	quire	e Cor	rrective Action within 10 days				
0 I N N C U N O A O T S	Demonstration of Knowledge/ Perso	onnel	2	0 I U N T		N A	C O S	Food Temperature	e Control/ Identifi	cation R		
	21. Person in charge present, demonstration o and perform duties/ Certified Food Manager (CFM)						27. Proper cooling method use Maintain Product Temperature		equate to		
	22. Food Handler/ no unauthorized persons/ p		-	_	1002300			28. Proper Date Marking and o				
	Safe Water, Record keeping and Food	гискаде						29. Thermometers provided, a Thermal test strips	ccurate, and callora	ted; Chemical/		
	23. Hot and Cold Water available; adequate p							Permit Requirement,	Prerequisite for C	Operation		
	24. Required records available (shellstock tag destruction); Packaged Food labeled	s; parasite						30. Food Establishment Pern	nit (Current & Val	id)		
	Conformance with Approved Proce	dures						Utensils, Equi	pment, and Vendi	ng		
	25. Compliance with Variance, Specialized Ph HACCP plan; Variance obtained for specializ processing methods; manufacturer instruction	ed						31. Adequate handwashing fac supplied, used	vilities: Accessible a	and properly		
	Consumer Advisory							32. Food and Non-food Contac designed, constructed, and use		e, properly		
	26. Posting of Consumer Advisories; raw or u foods (Disclosure/Reminder/Buffet Plate)/ Al		11					33. Warewashing Facilities; in Service sink or curb cleaning f	stalled, maintained	, used/		
	Core Items (1 Point) Violations Regu		ction 1	Not to	Exce	ed 9	0 Da					
O I N N C U N O A O T S	Prevention of Food Contaminati	Sector Sector 1		O I U N T	N	Colore Bourban	STREET, STREET	the second s	dentification	R		
	34. No Evidence of Insect contamination, rod animals	ent/other		1	T		5	41.Original container labeling	(Bulk Food)			
	35. Personal Cleanliness/eating, drinking or to	obacco use	-		1	1	L	Physic	al Facilities			
	36. Wiping Cloths; properly used and stored					50		42. Non-Food Contact surface	s clean			
	37. Environmental contamination 38. Approved thawing method		4		-			43. Adequate ventilation and 1				
	Proper Use of Utensils				+			 Garbage and Refuse prope Physical facilities installed 				
	39. Utensils, equipment, & linens; properly us		11		1			46. Toilet Facilities; properly of				
	dried, & handled/ In use utensils; properly us 40. Single-service & single-use articles; properties				+	0.00	\vdash	47. Other Violations				
Received by:	and used		Pr	rint:	SAR	RIN	AM	DELEON ROIDRIGUEZ	Title: Person In	1 Charge/ Owner		
(signature) Control (signa	J. T. T.		Pr	rint:	5710		-		Business Email:			
(signature) Form EH-06 (Revised	Jefrey Carri	zales					JEFF	FREY CARRIZALES				

Establishr	nent Name: Kuentz Elementary	Physical	Address: 12303 LESLIE RD	City/State: HELOTES	лтх	License/Permit# 004419	Page 2_ of 2_
an sandara na na			TEMPERATURE OBS	ERVATIONS			
Item/Loc	ation	Temp	Item/Location	Temp	Item/Loca	tion	Temp
CORN/ H	OT HOLD	140F					
BROCCC	LI/ HOT HOLD	140F					
COLUT		445					
FRUIT		41F					
					1		
		0	DESERVATIONS AND CORI	RECTIVE ACTIO	NS		
Item Number	AN INSPECTION OF YOUR E NOTED BELOW:	ESTABLISHN	MENT HAS BEEN MADE. YOUR A	ATTENTION IS DIRE	ECTED TO T	HE CONDITIONS OBSI	ERVED AND
	FOOD ESTABLIS	SHMENT	PERMIT IN COMPLIAN	ICE. EXPIRES	ON 5/31	/2024	
	FOOD PROGRAM M	ANAGER	CERTIFICATION IN CO	OMPLIANCE I	EXP: 12/	1/2027	
						1/2021	
L							
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Received	by:	/	Print-			Title: Person In Char	gel Owner
(signature)	D. May	\rightarrow	Print: SABRINA M D		EZ	THE TEISON IN CHAF	Se Owner
Inspecte (signature)		minales	Print: JEFFREY CA	RRIZALES		Samples: Y N # c	ollected
	6 (Revised 09-2005)	0	an a	and an a second second second second			



•	te:	~	2 l	1	Time in:	Time out:	License/F	ermit	#					Est. Type Risk Category Page _ of _
			Ų		tion: 1-Com	liance 1 1	2-Routine	1	1 3-	field	Inve	estig	atio	
				Man	1		ontact/Owner	Name		1010		- still		* Number of Repeat Violations:
	1	5	U	n	ner High	School								Number of Violations COS:
Ph	yşiç	4.4	Adda	ess:	locio Pd.	90%	ounty		Zip	Co	le:	PI	hone	No (circle one)
	10	AC	a	1000		not in compliance IN	= in compliance	NO	= not o	bsen	ved	NA :	= no	ot applicable COS = corrected on site R = repeat violation
Ma	rk U	ne a	pprop	riate	points in the OUT box for	each numbered item	Mark	·/' ac	heckm	ark in	appr	opria	ate b	box for IN, NO, NA, COS Mark an asterisk ' * ' in appropriate box for
		21			Prio	rity Items (3 Poi	nts) violation	s Requ		_				ctive Action not to exceed 3 days
Co	mpli	anc	e Sta	tus		The Party	C. C. t.	R	C	ompl	liance N	Sta	tus C	
U	N	0	A	0	and the second se	egrees Fahrenheit)	Salety		U	N	0	A	0	Employee Health
-		-		3	1. Proper cooling time a			П	F				-	12. Management, food employees and conditional employees;
_	-	_			2. Proper Cold Holding	temperature/A1ºF/A	(eE)	Н			-	1 and	-	knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from
					2. Proper Cold Holding	(emperature(4) 174	51)				2	124		eyes, nose, and mouth
\square					3. Proper Hot Holding t			\square	1			1	ind	Preventing Contamination by Hands
-	-	-	-	-	 Proper cooking time Proper reheating proc 		e (165°F in 2	H			1		-	14. Hands cleaned and properly washed/ Gloves used properly 15. No bare hand contact with ready to eat foods or approved
					Hours)		5 (100 T III 2							alternate method properly followed (APPROVED Y_N_)
					6. Time as a Public Hea		res & records	\square	-	-		-	122	Highly Susceptible Populations
1				1	Ар	proved Source	a in the second second	1			1.8			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
Т	1				7. Food and ice obtained			Π			17-1	1	173	
					good condition, safe, an destruction	id unadulterated; para	isile							Chemicals
-	-				8. Food Received at pro	oper temperature		П			2.0	1		17. Food additives; approved and properly stored; Washing Fruits
	_	- 1	1	-	Protection	from Contaminatio	n	H	H				-	& Vegetables 18. Toxic substances properly identified, stored and used
-					9. Food Separated & pro			H		-	1	Grand Contractor	1	Water/ Plumbing
			5		preparation, storage, dis		Classed and	Н	i.	_	-		4-1-3	10 Weter from enground courses: Plumbing installed: proper
					10. Food contact surface Sanitized at	ppm/temperature	Cleaned and				1	1		19. Water from approved source; Plumbing installed; proper backflow device
					11. Proper disposition o	of returned, previously	y served or	П						20. Approved Sewage/Wastewater Disposal System, proper
-	_			2.22	reconditioned	arity Foundation	Itome (? De	intr)		THE R	P	1	-	disposal
01	11	N	N	CI	and a second		and and state from	R	Violat	IONS	N	N	Cor	prrective Action within 10 days
UT	N	0		0	Demonstration	of Knowledge/ Per	sonnel		UT	N	0		0	Food Temperature Control/ Identification
-		31			21. Person in charge pro				Ē				-	27. Proper cooling method used; Equipment Adequate to
-	-			-	and perform duties/ Cer 22. Food Handler/ no un			Н			and a	-	-	Maintain Product Temperature 28. Proper Date Marking and disposition
-	-			+		rdkeeping and Food	-		H	H	128	-	-	29. Thermometers provided, accurate, and calibrated; Chemical/
		20	1	1	and the second second	Labeling	S. M. Lines	in the	-			_	-	Thermal test strips
				_	23. Hot and Cold Water		a series and a series of	Н	-	in		11.2	-	Permit Requirement, Prerequisite for Operation
					24. Required records av destruction); Packaged 1		gs; parasite				12			30. Food Establishment Permit (Current & Valid) 2/3/24
						with Approved Proc	edures	and a	100			0E	22	Utensils, Equipment, and Vending
	Τ				25. Compliance with Va			\square			1	11		31. Adequate handwashing facilities: Accessible and properly
					HACCP plan; Variance processing methods; ma						3.	214		supplied, used
-	1					sumer Advisory						T		32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
T	T	1		-	26. Posting of Consume	Advisories: raw or	under cooked	200	H	\vdash	4-52	+	-	33. Warewashing Facilities; installed, maintained, used/
					foods (Disclosure/Remin	nder/Buffet Plate)/ A	llergen Label							Service sink or curb cleaning facility provided
				- 5	Core Items (1 Poin	t) Violations Requ	ire Corrective	Actio	n Not	to E	xcee	d 90	Da	ays or Next Inspection, Whichever Comes First
0 U	N	NO	N A	CO	Prevention o	f Food Contaminat	lon	R	0 U	N	NO	N A	COC	Food Identification
T			14	5	34. No Evidence of Inse	ct contamination, rod	lent/other		H				3	41.Original container labeling (Bulk Food)
+	-	-	1-1	-	animals 35. Personal Cleanliness	leating drinking or t	obacco use	Н	1	-		-	1-1	Physical Facilities
+	+		2	+	36. Wiping Cloths; prop							19.1		42. Non-Food Contact surfaces clean
					37. Environmental conta	mination		\square						43. Adequate ventilation and lighting; designated areas used
1	1		_	-	38. Approved thawing m	r Use of Utensils		1999	H	-	-	1	-	44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean
T	Т		I	-	39. Utensils, equipment,		sed, stored,		H		-	100	-	46. Toilet Facilities; properly constructed, supplied, and clean
		5.0	100		dried, & handled/ In use	utensils; properly us	sed		Н		_	1		47 Other Wielstions
			5		40. Single-service & sing and used	gle-use articles; prop	erly stored							47. Other Violations
Rec			y:	11	11 :	11100		1	Print	1	11	1.	1	And 1008. Title: Person In Charge/ Owner
(sign	-	-	-	9	an ang	inus		-	Print	\mathbf{U}	U	11	(
(sign				VI	unasa	1 Cen			DI	A	N	4	6	GARCIA Business Email:





	Alte	20	2)	A	Time in:	Time out:	License	Perm	it #						Fud	Risk Category	Page of s	Y
P	urb	OSC	110	nsor	ction: 1-Com	ipliance V	2-Routine	T	T	3-Fi	eld I	nvest	igati	ion 14	-Visit	1 5-Other	TOTAL/SCO	ORI
			mer	t Ne	me		Contact/Owner	Nam	e					* Number	of Repeat Viola	tiens:		
_				S	onic da	110 In								✓ Number	of Vielations C	08:	00	
P	hysi	cal /	Add	ress	Bandera T	City	felotes			Zip (Code		Phon	ie:		Follow-up: Yes	84	
	3	4	25	-					_		-		-			No (circle one)	0.	_
N	Int	the s	non	Co	mpliance Status: Out =	not in compliance	IN = in compliance	N	0 = 1	not obt	server	N/	1 = m	ot applicable COS	= corrected on s	ite R = repeat vic can asterisk ' * ' in		for
		une a	PPA	pria	e points in the OUT box fo	ority Items (3 P				_					the second division of		appropriate box i	in i
С	omp	liand	ce St	atus		only news (51	onits) neutron	T	-			nce St			Latter ? my			T
OU	N	NO	N	C	Time and Ter	mperature for Foo	d Safety	R	1	0	N		C		Emol	yee Health		Т
T	-		-	S	(F = 0	degrees Fahrenheit)				Ť	-	-	s			- Yest - Western		-
					1. Proper cooling time	and temperature						21		12. Managemen knowledge, resp		ees and conditional d reporting	employees;	
					2. Proper Cold Holding	g temperature(41°F	/ 45°F)		1	H					the second se	d exclusion; No dise	charge from	$^{+}$
_	-	-	+	-			1998-1990 B			μ	-			eyes, nose, and				+
-	+	\vdash	+	+	3. Proper Hot Holding 4. Proper cooking time	temperature(135°F)	+		T	T	T	T		and the second se	amination by Han y washed/ Gloves u	and the second se	+
		1	1	1	5. Proper reheating pro	cedure for hot hold	ing (165°F in 2			H	+		1		the second se	eady to cat foods of		T
	-		-	-	Hours)									alternate method		wed (APPROVED	Y_N_)	+
-	in the second		-	-	6. Time as a Public He	alth Control; procee	dures & records	100		T	T	1	T	16 Pasteurized		hibited food not off	ered	+
3.	-					oproved source		1						Pasteurized egg			cica	
	Γ		T	Γ	7. Food and ice obtained			Γ			1000					mbala		
					good condition, safe, a destruction	nd unadulterated; p	arasite								Ch	emicals		
					8. Food Received at pro	oper temperature		Н		Т	T		Γ		es; approved an	d properly stored;	Washing Fruits	T
-	L	1	-	1	Protection	from Contamina				4	-	-	-	& Vegetables	neer properly i	dentified, stored and	lucad	+
-	T		Г	T	9. Food Separated & pr			-		1-1-1		1.07	-	To. Toxic substa		Plumbing	used	10
		E.	i.	_	preparation, storage, di	splay, and tasting						-		and the state		and the second second	and marine and	
1	1	1			10. Food contact surfact Sanitized at	ces and Returnables ppm/temperature		1.4						19. Water from a backflow device		e; Plumbing installe	d; proper	
			1.00	1	11. Proper disposition of	of returned, previou	sly served of w		5	+	-					ter Disposal System	, proper	$^{+}$
					reconditioned						2			disposal				
-			IN		Pri	ority Foundatio	on Items (2 Po	ints) vie	latio	ns R	quir	e Con	rrective Action w	ithin 10 days			-
U	N	0	Ä	1 o	Demonstration	of Knowledge/ Pe	ersonnel	K		U	N	A	o	Food	Temperature	Control/ Identifica	tion	
T	14 all		20	S	21. Person in charge pro	esent, demonstratio	n of knowledge	Eas		<u> </u>	-	-	S	27. Proper coolin	ng method used	; Equipment Adeq	uate to	-
/		1			and perform duties/ Cer	ntified Food Manage	er (CFM)			X	1			Maintain Produc	t Temperature	A .		4
/					22. Food Handler/no u					V	-	-		28. Proper Date	Marking and di	sposition COAS	unepy	X
	-		15		Sale water, Reco	rdkeeping and Foo Labeling	o Package	33			192			Thermal test stri		urate, and calibrate	d; Chemical/	
					23. Hot and Cold Water		e pressure, safe			1715			1			rerequisite for Op	eration	
		5			24. Required records av					T	17	T				t (Current & Valid	w O	1
		1			destruction); Packaged	THE R. L. CO. LANSING MICH.		-			0					a second a s	001	4
-	-	-				with Approved Pro		Ĩ.		in the	-	1			and said the second	nent, and Vending		
		20			 Compliance with Va HACCP plan; Variance 						11				dwashing facil	ities: Accessible an	d properly	
					processing methods; ma	nufacturer instructi					N.	1.1		supplied, used				
111				T.	Cons	umer Advisory		1.5						 Food and Not designed, constru- 	n-lood Contact	surfaces cleanable,	properly	
T	Т	2		24-1	26. Posting of Consume	r Advisories; raw o	r under cooked	-	ŀ	+	-	Η			· · · · · · · · · · · · · · · · · · ·	alled, maintained, u	sed/	+
		+2			foods (Disclosure/Remin	nder/Buffet Plate)/	Allergen Label							Service sink or c	urb cleaning fac	cility provided		
			22	1	Core Items (1 Point	t) Violations Req	uire Corrective	Actio	n N	lot to	Exce	ed 90	Day	ys or Next Inspec	tion, Whiche	ver Comes First	a find the day is	
	N	NO	A	CO	Prevention o	f Food Contamina	tion	R		UN		A	o		Food Ide	ntification		P
+		-	1	S	34. No Evidence of Insec	a del transmissione	Secolo - estar 1.4	-	ł	Т	-	1	S	41.Original conta	-	1		-
		1		1	animals	a containination, it	Juit							onginal conta	and abeing (I			
F	1	-	_	V	35. Personal Cleanliness				Ļ	1	227	-	1.7.8	40 M		Facilities	Minis	T
╀	-	-	-	4	 Wiping Cloths; properties 37. Environmental containant 			-	H	4	-	-	-			clean V-EN+10 hting; designated ar		_
t		+	+	+	38. Approved thawing m			-	ŀ	1	+					disposed; facilities		47
2			1		Proper	Use of Utensils	and the second	22	N	1				45. Physical facil	ities installed, i	naintained, and clea	n	T
					39. Utensils, equipment, dried & handled/ In use	& linens; properly	used, stored,							46. Toilet Faciliti	es; properly co	nstructed, supplied,	and clean	Γ
t	1		-	+	dried, & handled/ In use 40. Single-service & sing			-	ŀ	+	+	19-1-4 -	+	47. Other Violatio	ons			+
		1			and used													
		1	1000	V	I MAN MAN				1		-			11				
	cive		:						Pa	hty	M	11	2 11	(EAN A	IAA I	Title: Person In C	Charge/ Owner	C
gn	ature)		A	e allan	Cle			Δ	V	-	26		E GARLO GARCIA	IAA	Title: Person In C Business Email:	Charge/ Owner	r

Form EH-06 (Revised 09-2015)



Establishment Name	Physical A	ddress a	City/State	License/Permit #	Page Of A
50nic Drive In	121	105 Bandera Ra	Helpt	es l	
		TEMPERATURE OBSERVA	TIONS		
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
			_		
		SERVATIONS AND CORRECT			
Number AN INSPECTION OF YOUR ES	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	ECTED TO THE CONDITIONS OBSERV	VED AND
#10 Clean Ice W	loch w	ve. (inside)			
#22 Ensure that	- All .	emplayees hand	ling	food have A Va	laid
Food Handle	ins Qu	had	0		
He Pould Huyan		Mark Quit a las	10 11	1 cooler have a	
#38 PROVIDE FOR Y	HI C	DO KOCI - TOUCI STON	eo IL	S COPER TRUCE F	٢
Consume by	date	CORD Dosed +	ARKA	so label)	
#35 Ensure that	- 11	emilleniaes hav	Aline	food wear a	hair
- so Enpuire trico	MI	empeories not	onny	STOOL WOOL H	
Ha Resteant.					
# 36 Peorde for	WIPI	ng cloth buck	ets to	have be stored	
Auxin from	Giv	Ploducts. List	nand w	(had to Sand)	
the day in	1) sur	A (Cillar)			
#42 Clean Ven	t na	Cl. HIHERSI	\ .		
wifedown	not1	nold heating ur	nt.		
this wipe dow	2 N	a weats.			
Live de se	1 11				
Wifedown	INCO	HONS.			
Wile down	Wa	us.			
CO Days hak	hend	under 4 betu	yeen 1	pouroment.	
	in Du	uncer 4 being	Act	Difficon	
\sim					
	/				
Received by:		Print CI La la ine la)	Title: Person In Charge/	Owner
(signature) X COUL		X Valene E	TAKCIA	ritte: rerson in Charge C	
(signature) Mana Ban	A	Print 1010106 nV			
(signature) AMULA MAN	n	UINNAGAN	UM	Samples: Y N # collec	led



Date	Time in:	Time out:	License/	Permit						Facil	Risk Category	Page of	Ŧ
Purpose of Insp	ction: 1-Con	2-Routine	1	1 3-F	ield	Inve	stigati	OB III	4-Visit	5-Other	TOTAL/SC	ORE	
Establishment Na	me:	Contact/Owner	Name:		iting			* Numbe	r of Repeat Viola	tions:			
TOCC	Bell #3								✓ Nambe	r of Violations C	OS:	100	
Physical Address	1001.00	Citud	elutes		Zip	Cod	e	Phot	ie:		Follow-up: Yes No (circle one)	199	
19360	moliance Status: Out -	not in compliance	N = in compliance	NO	= not o	bern	d N	(A = 0	ot applicable CC	S = corrected on :	site R = repeat vi		4.1
Mark the appropris	te points in the OUT box fo	the second se	A Real and the of the same hard the same	Contract States of	A spin and the			And a second	and the summer of the state of the state	and the second second second second	k an asterisk ' * ' i	n appropriate box	for R
		ority Items (3 Po	oints) violation	s Kequ				Status		to exceed 3 day	rs a halling	1 3 4 Q.	-
Compliance Status	and the second sec	mperature for Food	Safety	R	0	1	N	NC	x 27, See	ME EASI	Sector And	1 1. 101	- 1
		degrees Fahrenheit)	asserved	1	Ť	~	0	^ s	Wid States	an and the film	oyee Health	n. William	-83
	1. Proper cooling time	e and temperature								ent, food employ esponsibilities, a	vees and conditional	employees;	
++++	2. Proper Cold Holdin	ng temperature(41°F/	45°F)	H	H	H		1			nd exclusion; No di	scharge from	+
	2 Dramer Hat Halding	Imperature (1369E)		H			2	1	eyes, nose, an		tamination by Ha	Art Million Martin	-
++++	 Proper Hot Holding Proper cooking time 			H			21	T	14. Hands cl	Statement of Statement Statements	ly washed/ Gloves		5400
++++	5. Proper reheating pr		ing (165°F in 2	Ħ		П	T		15. No bare h	and contact with	ready to cat foods	or approved	+
++++	6. Time as a Public H	ealth Control: proces	hume & moonde			- 27	79.07	1000	alternate met		owed (APPROVE		20.00
		pproved Source	and a records			П	1	T	16. Pasteurizo		ohibited food not o		(1-1) (i)
martin contractores	A server a server a star star all all	Auger and the	With the installing	6 44 b			301			ggs used when re			
	 Food and ice obtain good condition, safe, 				1		10			0	hemicals		5
1.4 1.45	8. Food Received at p	oroper temperature		H			a.e.ss Fr	254.80	17. Food add	tives; approved a	and properly stored	Washing Fruits	s
12				\square	Ц			_	& Vegetables		·		\rightarrow
	9. Food Separated &	on from Contamina protected, prevented		6.245	17.07	100	48 J.		18. Toxic sub		identified, stored a	na usea	2000
A Local	preparation, storage, o	display, and tasting		Ц			E.	<u>(</u>]_]		and the second sec	1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1	and mar I	24
100	10. Food contact surfa Sanitized at	ppm/temperature	; Cleaned and					1	19. Water from backflow dev		ce; Plumbing instal	led; proper	
1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1	11. Proper disposition		isly served or	H	Н			3			ater Disposal Syste	an, proper	+
	reconditioned	Version of the Second Second					82	30	disposal		C ADD TRACK OF ST	THE FORT OF AN OLAND	
TITELE		riority Foundation	on Items (2 Pc	vints)	violati	ions I	Requi	ire Co	rrective Action	within 10 days			Contraction of the
NOA	Demonstratio	on of Knowledge/ Po	ersonnel	1	Ŭ	N	6	A O	Fo	od Temperatur	e Control/ Identifi	cation	
1 <u>540</u> 447 448 448 448 448 448 448 448 448 448	21. Person in charge p	present, demonstratio	n of knowledge,	1	P	~			27. Proper cox	ling method use	d; Equipment Ad	quate to	
hat	and perform duties/ C	And the second		Н	Ц		λi.		Maintain Proc	luct Temperature			\rightarrow
President and a second	22. Food Handler/ no Safe Water, Rec	cordkeeping and Fo		10.299	Н	-	22	+	28. Proper Da	te Marking and o	ccurate, and calibra	ted; Chemical	+
a rasito	日本にあるというないない	Labeling		144	Ш		No.		Thermal test	strips			
	23. Hot and Cold Wat				-		52		Permi	t Requirement,	Prerequisite for O		
610	24. Required records a destruction); Package		tags; parasite	П	П		路		30. Food Est	blishment Perm	nit (Current & Val	id) 531	12
THE ROLL STOL		with Approved Pro	ocedures	22	385	2.00	237	200	Billion and	Utensils, Equi	pment, and Vendi	the second s	14
131	25. Compliance with	Variance, Specialized	Process, and	T					31 Adequate		ilities: Accessible		
1	HACCP plan; Variand processing methods; n								supplied, used	•		no property	
1000 (1000) 1000 (1000) (1000)		nsumer Advisory		12.2	H		12		32. Food and	Non-food Conta	ct surfaces cleanabl	e, properly	+
and the			and the second	120	Н			_		structed, and use			-
	26. Posting of Consum foods (Disclosure/Ren									or curb cleaning i	stalled, maintained facility provided	, uscu/	
学校的 的现在	Core Items (1 Pol			Actio	n Not	to Es	ceed	90 D	ays or Next Ins	pection , Which	ever Comes First	「「「「「「」」	240
INNC	CHARLES AND	THE REAL PROPERTY	122 8 15 1 1 2 1	R	0	1.	N	NC	是被国际	2023123053	dentification	Variation.	533
N O A O	1	of Food Contamin	A martine and and	3	T	-		s	She Troub			Martha St	1
	34. No Evidence of In animals	sect contamination, r	odent/other						41.Original c	ontainer labeling	(Bulk Food)		
16.52	35. Personal Cleanline	ess/cating, drinking o	r tobacco use	\top	152	(88),	322	102	tin share		al Facilities	CL LIDIUS	199
22 22	36. Wiping Cloths; pro	No. of Concession, Name of Con	zd.	\square	H	H	1			Contact surface	s clean ighting; designated	areas used	-
	 37. Environmental cor 38. Approved thawing 			++	Н	H		3.) 5.)			rly disposed; facilit		+
10510 P. 11		per Use of Utensils	SIL STAN		\checkmark		13	-	45. Physical f	acilities installed	, maintained, and c	lean DUKto	
Ser. A	39. Utensils, equipment			Π	Π			2	46. Toilet Fac	ilities; properly	constructed, supplie	d, and clean A	4
12.00	dried, & handled/ In u 40. Single-service & s			H	Η	+	1	-	47. Other Vio	lations		Ve	AM.
	and used	ingre and anneres, pr											
					Dala	. (1		. 00.	100.0	Title: Person In	Charge/ Own	ICT
· · ·					Rrint:	. 7	10	n'	111/711	AVYILL	N	Can be own	
ignature)	Diana 1	Jarcie			Print	(n	n	GARC	Maug	M Business Email:	cange our	

Form EH-06 (Revised 09-2015)



Da	"i	6	91	a	Time in: Time out: License/	'amit ('					En Type Risk Category Page 61	1
							JAP	eld	Ave	stig	tion	4-Visit 5-Other TOTAL/SC	CORE
	tabl			Nam		Name						Number of Repeat Violations: Number of Violations COS:	
h	Xalo	必	day	10	11 Ponting Rd FRIGES		Zip	Cade		Pb	one	Follow-up: Yes No (circle one)	
	mpl	2	_		points in the OUT box for each numbered item Mark Priority Items (3 Points) violation	Requi		med				e Action not to exceed 3 days	-
and the second se	N	NO	> >	00.	Time and Temperature for Food Safety (F = degrees Fahrenheit)	1	U		ō	Ä	0	Employee Health	_
			-		1. Proper cooling time and temperature	Π			2	-		 Management, food employees and conditional employees; knowledge, responsibilities, and reporting 	
					2. Proper Cold Holding temperature(41°F/45°F)	Π	Π		2			 Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth 	
1	-	-	-		3. Proper Hot Holding temperature(135°F)	\mathbf{H}						Preventing Contamination by Hands	
		-	-		4. Proper cooking time and temperature	\mathbf{H}						14. Hands cleaned and properly washed/ Gloves used properly	
1		-			5. Proper reheating procedure for hot holding (165°F in 2	T	П		Τ			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
					Hours)	1 1							
	_	_	-		6. Time as a Public Health Control; procedures & records	\mathbf{H}	-		_			Highly Susceptible Populations	-

					Approved Source								16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
				Π	 Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction 								Chemicals	
					8. Food Received at proper temperature								 Food additives; approved and properly stored; Washing Fruits & Vegetables 	
					Protection from Contamination		1						18. Toxic substances properly identified, stored and used	
Τ				\square	Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing	10-21
T		-		\square	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature		1	Π	Τ				 Water from approved source; Plumbing installed; proper backflow device 	
T				Π	 Proper disposition of returned, previously served or reconditioned 	Π		Π			-		20. Approved Sewage/Wastewater Disposal System, proper disposal	
			10		Priority Foundation Items (2 Po	oints	s) vie	olatic	onsi	Reg	uire	Co	rrective Action within 10 days	
0 U	N	NO	N A	COS			Í							R
Τ					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	T	11	Ť	T	11			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
+	-				22. Food Handler/ no unauthorized persons/ personnel	\top	1 1						28. Proper Date Marking and disposition	
-			1. 1. 1.		Safe Water, Recordkeeping and Food Package Labeling	12	1	N		と		V	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Poor A CORLING HU	Rm
Т				\square	23. Hot and Cold Water available; adequate pressure, safe	T	1 [121			Permit Requirement, Prerequisite for Operation	40
1	1	1		Π	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		11			1.1			30. Food Establishment Permit (Current & Valid)	a
14					Conformance with Approved Procedures		1 [28		1	Utensils, Equipment, and Vending	
T					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				1.	and the second	1 - 1 S		31. Adequate handwashing facilities: Accessible and properly supplied, used	
	~				Consumer Advisory	1.3	11		1	27	Т	\square	32. Food and Non-food Contact surfaces cleanable, properly	

26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Core Items (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First 1 N <td< th=""><th></th><th></th><th></th><th></th><th>- 1</th><th></th><th>1.1</th><th></th><th></th><th>20</th><th></th><th></th><th>designed, constructed, and used</th><th></th></td<>					- 1		1.1			20			designed, constructed, and used	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First I N N C Food Identification I N N C Food Identification Image: State			5	- Fairt	Π	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label	Π		Γ				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
I N N C O I N N C Food Identification I N	_	155	100	140		Core Items (1 Point) Violations Require Corrective	Actio	n Not	to I	Excee	ed 9(Da	ys or Next Inspection, Whichever Comes First	-
36. No Evolution of infect containation, rotein out animals animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thaving method 9. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properly stored and used 9. With Single-service & single-use articles; properly stored and used 9. With Single-service & single-use articles; properly stored and used 9. With Single-service & single-use articles; properly stored and used 9. With Single-service & single-use articles; properly stored and used 9. With Single-service & single-use articles; properly stored and used 9. With Single-service & single-use articles; properly stored and used 9. With Single-service & single-use articles; properly stored and used 9. With Single Service & single-use articles; properly stored and used 9. With Single Service & single-use articles; properly stored and used 9. With Single Service & single-use articles; properly stored and used 9. With Single Service & single-use articles; properly stored and used 9. With Single Service & single-use articles; properly stored and used 9. With Single Service & single-use articles; properly used <t< td=""><td>2</td><td>IN</td><td>NO</td><td>NA</td><td>CO</td><td>and a second and a second as a</td><td>R</td><td>0 U T</td><td>I N</td><td>N O</td><td>N A</td><td>COS</td><td></td><td>R</td></t<>	2	IN	NO	NA	CO	and a second and a second as a	R	0 U T	I N	N O	N A	COS		R
35. Personal Cleantiness eating, driving of tooseco use 42. Non-Food Contact surfaces clean 36. Wiping Cloths; properly used and stored 43. Adequate ventilation and lighting; designated areas used 37. Environmental contamination 43. Adequate ventilation and lighting; designated areas used 38. Approved thawing method 44. Garbage and Refuse properly disposed; facilities maintained 9. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used 46. Toilet Facilities; properly constructed, supplied, and clean 40. Single-service & single-use articles; properly stored and used 47. Other Violations Title: Person In Charge/ Owner Ingrature) With M.	1				2		Π	Ē						Ι
36. Wiping Cloths; properly used and stored 42. Non-Food Contact surfaces clean 37. Environmental contamination 43. Adequate ventilation and lighting; designated areas used 38. Approved thawing method 44. Garbage and Refuse properly disposed; facilities maintained 9. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used 46. Toilet Facilities; properly constructed, supplied, and clean 40. Single-service & single-use articles; properly stored and used 47. Other Violations Title: Person In Charge/ Owner received by: WMM Print: AUDYCHY DVMA Business Email: Induction Induction Induction	1	-		-					31	Ser.	14	1.2		
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40. Single-service & single-use articles; properly stored and used received by: Thurs Am Print: AUBYEY JOY Clash Title: Person In Charge/Owner ignature) Print: AUBYEY JOY Clash Business Email: ignature) Print: DIANA GARCIA Business Email:	I				Π	39. Utensils, equipment, & linens; properly used, stored,	Π							
eceived by: Thurs Am Print: Aybrey Jordan Title: Person In Charge/Owner aspected by: WIANG MANIG Print DIANA GARCIA Business Email: ignature) UIANG MANIG	1		-4-	-	Π	40. Single-service & single-use articles; properly stored	\square	~	ſ				AT. Other Violations Curlent Inspection	
ignature) Print DIANA GARCIA Business Email:				by:	7	$\sim \sim \sim$		Prin	5	A	N	S	Title: Person In Charge/ Owne	
m EH-06 (Revised 09-2015)		pec	ted	by:	ĺ	Diana Marcie		Prin	D	IA	N	A	Business Email:	
	m	EH	-06	(Rey	vised	09-2015)								

Form En-up (nevised 09-2015)



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Da	te:	2	9)	au	Time in: Time out: License/	Permit #	#					Est Type FOOC	Risk Category	Page_ of
Pu	rpo	se o	fIn	spec	tion: 1-Compliance 12-Routine	1] 3-Fiel	ld l	nve	stig	atio	n 4-Visit	5-Other	TOTAL/SCORE
Es	tabl	ishn	nent	Nam	meadous ORIZING FRUZE	Name:	ista	R	d			 ★ Number of Repeat Vio ✓ Number of Violations 	lations: COS:	100
Ph	ysic	24	ddr 1	8	Bandera Rd. Heldtes		Zip C	ode	:	Pł	one	:	Follow-up: Yes No (circle one)	100
Ma	rk t	he a			pliance Status: Out = not in compliance IN = in compliance points in the OUT box for each numbered item Mark Priority Items (3 Points) violation	k'/' a ch	heckmark	in a	ppro	opria	te bo	ox for IN, NO, NA, COS M	ark an asterisk ' * ' in	The second se
Co	mpl	enc	e Sta	ine	Thomy fields (5 1 olitis) violand	15 Acqu	Com						ays	A A STATE A STATE A
O U T	I N	N O	N A	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R			NO	NA	COS	Ēmş	oloyee Health	R
					1. Proper cooling time and temperature			1.5	たちに			12. Management, food emplo knowledge, responsibilities,		employees;
					2. Proper Cold Holding temperature(41°F/45°F)			A Second	Tine -			13. Proper use of restriction a eyes, nose, and mouth	and exclusion; No dis	charge from
_		-			3. Proper Hot Holding temperature(135°F)		SIT		設設	249	12.9	Preventing Co	ntamination by Hai	nds
_					Proper cooking time and temperature			17	44	32		14. Hands cleaned and prope		
					 Proper reheating procedure for hot holding (165°F in 2 Hours) 							15. No bare hand contact with alternate method properly fol		
					6. Time as a Public Health Control; procedures & records		1236	5.2	3.2	11	1		ceptible Populations	
2.1	1. 2	S. P.C.	(S) () 	1	Approved Source	前日 64 kg		215 . 30	1. Ma			16. Pasteurized foods used; p Pasteurized eggs used when a		fered
		the loss			 Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction 	Π							Chemicals	
		2 4 TON			8. Food Received at proper temperature			シンジン	11.D.A			 Food additives; approved & Vegetables 	and properly stored;	Washing Fruits
25	14.3		1.0.1	533	Protection from Contamination	23 52		厦	· (1)	144		18. Toxic substances properly	y identified, stored an	nd used
			1111		Food Separated & protected, prevented during food preparation, storage, display, and tasting			100			1	Wat	er/ Plumbing	
		1	25		10. Food contact surfaces and Returnables ; Cleaned and			ĩ.	地に	12		19. Water from approved sou	rce; Plumbing install	ed; proper

		2	12	L.J	Sanitized at ppm/temperature				127			backflow device	
					 Proper disposition of returned, previously served or reconditioned 					1200		20. Approved Sewage/Wastewater Disposal System, proper disposal	
			12572		Priority Foundation Items (2 P	oints)	violat	ions	Req	uire	Con	rrective Action within 10 days	11. 1
OUT	1 N	N O	NA	COS	Demonstration of Knowledge/ Personnel	R	0 U T	I, N	N O	NA	COS	Food Temperature Control/ Identification	
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)							27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
					22. Food Handler/ no unauthorized persons/ personnel							28. Proper Date Marking and disposition	T
同応	E in				Safe Water, Recordkeeping and Food Package Labeling				でいた。			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	Γ
		in the			23. Hot and Cold Water available; adequate pressure, safe		100			152		Permit Requirement, Prerequisite for Operation	T
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	Π			がいる			30. Food Establishment Permit (Current & Valid) 5313	¥
T.		125			Conformance with Approved Procedures		242		103			Utensils, Equipment, and Vending	19
		E C C C C C C C C C C C C C C C C C C C			25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions					時に記		31. Adequate handwashing facilities: Accessible and properly supplied, used	
					Consumer Advisory				2015			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	t
		(FP)			26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label							33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	T
			行び	101	Core Items (1 Point) Violations Require Corrective	e Actio	n Not	to E	xce	ed 9	0 Da	ys or Next Inspection, Whichever Comes First	22
O U T	I N	NO	N A	COS	Prevention of Food Contamination	R	0 U T	- N	NO	N A	COS	Food Identification	12.20
		1144	の語言		34. No Evidence of Insect contamination, rodent/other animals	Π						41.Original container labeling (Bulk Food)	2
- 3		5	67.3		35. Personal Cleanliness/eating, drinking or tobacco use		1.52		175	Ser.	0.87	Physical Facilities	5
		120	152	_	Wiping Cloths; properly used and stored					122		42. Non-Food Contact surfaces clean	t
_				_	37. Environmental contamination							43. Adequate ventilation and lighting; designated areas used	Г
1		10.00			38. Approved thawing method					151.5		44. Garbage and Refuse properly disposed; facilities maintained	
1	12-41	1242	Child	11	Proper Use of Utensils	112			_	1.5	_	45. Physical facilities installed, maintained, and clean	
_		No.	1		39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Ц						46. Toilet Facilities; properly constructed, supplied, and clean	
		ALC: NO	E.S.		40. Single-service & single-use articles; properly stored and used							47. Other Violations	
1.5	ceiv		b y:	T,	X2		Print	× ~	30	is	oN	KadaSKY Title: Person In Charge/ Owner	
Ins	spec matu	ted	1	Ű	Tana Dancea		Print	J	Ji	A	UK	7 GARCIA Business Email:	



