

Retail Food Establishment Inspection Report

Date: 2/3/2024	Time in:	Time out:	License/Permit #	Est. Type Restaurant	Risk Category 2	Page <u>1</u> of <u>2</u>
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other TOTAL/SCORE						

Establishment Name: 46th St Pizzeria	Contact/Owner Name:	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	88
Physical Address: 12510 BANDERA RD	City/County: HELOTES/BXR	Zip Code: 78203	Phone: (210) 290 - 9222
			Follow-up: Yes No (circle one)

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

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days					
Compliance Status					R
OUT	IN	NO	NA	COS	
Time and Temperature for Food Safety (F = degrees Fahrenheit)					
					1. Proper cooling time and temperature
X					2. Proper Cold Holding temperature(41°F/ 45°F)
					3. Proper Hot Holding temperature(135°F)
					4. Proper cooking time and temperature
					5. Proper reheating procedure for hot holding (165°F in 2 Hours)
					6. Time as a Public Health Control; procedures & records Approved Source
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction
					8. Food Received at proper temperature
Protection from Contamination					
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting
					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ppm/temperature
					11. Proper disposition of returned, previously served or reconditioned

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days					
Compliance Status					R
OUT	IN	NO	NA	COS	
Employee Health					
					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
Preventing Contamination by Hands					
					14. Hands cleaned and properly washed/ Gloves used properly
					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)
Highly Susceptible Populations					
					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
Chemicals					
					17. Food additives; approved and properly stored; Washing Fruits & Vegetables
					18. Toxic substances properly identified, stored and used
Water/ Plumbing					
					19. Water from approved source; Plumbing installed; proper backflow device
					20. Approved Sewage/Wastewater Disposal System, proper disposal

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days					
Compliance Status					R
OUT	IN	NO	NA	COS	
Demonstration of Knowledge/ Personnel					
X					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)
					22. Food Handler/ no unauthorized persons/ personnel
Safe Water, Recordkeeping and Food Package Labeling					
X					23. Hot and Cold Water available; adequate pressure, safe
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled
Conformance with Approved Procedures					
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions
Consumer Advisory					
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days					
Compliance Status					R
OUT	IN	NO	NA	COS	
Food Temperature Control/ Identification					
X					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
					28. Proper Date Marking and disposition
					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
Permit Requirement, Prerequisite for Operation					
X					30. Food Establishment Permit (Current & Valid)
Utensils, Equipment, and Vending					
					31. Adequate handwashing facilities: Accessible and properly supplied, used
					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First					
Compliance Status					R
OUT	IN	NO	NA	COS	
Prevention of Food Contamination					
					34. No Evidence of Insect contamination, rodent/other animals
					35. Personal Cleanliness/eating, drinking or tobacco use
X					36. Wiping Cloths; properly used and stored
					37. Environmental contamination
					38. Approved thawing method
Proper Use of Utensils					
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used
					40. Single-service & single-use articles; properly stored and used

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First					
Compliance Status					R
OUT	IN	NO	NA	COS	
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
					47. Other Violations

Received by: (signature)	Print: JOSE FLORES	Title: Person In Charge/ Owner
Inspected by: (signature)	Print: JEFFREY CARRIZALES	Business Email:

Retail Food Establishment Inspection Report

Date: 2/23/24	Time in:	Time out:	License/Permit #	Est. Type	Risk Category	Page 1 of 2
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other TOTAL/SCORE						
Establishment Name: BUSTAS SAMSAT			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS: 100	
Physical Address: 14743 Old Banda #5		City/County: Halota		Zip Code:	Phone:	Follow-up: Yes No (circle one)
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '*' in appropriate box for R						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days						
Compliance Status O U T I N O N A C O S			Compliance Status O U T I N O N A C O S			
Time and Temperature for Food Safety (F = degrees Fahrenheit)			Employee Health			
1. Proper cooling time and temperature			12. Management, food employees and conditional employees: knowledge, responsibilities, and reporting			
2. Proper Cold Holding temperature(41°F/ 45°F)			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
3. Proper Hot Holding temperature(135°F)			Preventing Contamination by Hands			
4. Proper cooking time and temperature			14. Hands cleaned and properly washed/ Gloves used properly			
5. Proper reheating procedure for hot holding (165°F in 2 Hours)			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)			
6. Time as a Public Health Control; procedures & records			Highly Susceptible Populations			
Approved Source			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction			Chemicals			
8. Food Received at proper temperature			17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
Protection from Contamination			18. Toxic substances properly identified, stored and used			
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting			Water/ Plumbing			
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature			19. Water from approved source; Plumbing installed; proper backflow device			
11. Proper disposition of returned, previously served or reconditioned			20. Approved Sewage/Wastewater Disposal System, proper disposal			
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status O U T I N O N A C O S			Compliance Status O U T I N O N A C O S			
Demonstration of Knowledge/ Personnel			Food Temperature Control/ Identification			
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
22. Food Handler/ no unauthorized persons/ personnel			28. Proper Date Marking and disposition			
Safe Water, Recordkeeping and Food Package Labeling			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips			
23. Hot and Cold Water available; adequate pressure, safe			Permit Requirement, Prerequisite for Operation			
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			30. Food Establishment Permit (Current & Valid)			
Conformance with Approved Procedures			Utensils, Equipment, and Vending			
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			31. Adequate handwashing facilities: Accessible and properly supplied, used			
Consumer Advisory			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used			
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure Reminder/ Buffet Plate/ Allergen I abel			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
Compliance Status O U T I N O N A C O S			Compliance Status O U T I N O N A C O S			
Prevention of Food Contamination			Food Identification			
34. No Evidence of Insect contamination, rodent, other animals			41. Original container labeling (Bulk Food)			
35. Personal Cleanliness/eating, drinking or tobacco use			Physical Facilities			
36. Wiping Cloths: properly used and stored			42. Non-Food Contact surfaces clean			
37. Environmental contamination			43. Adequate ventilation and lighting; designated areas used			
38. Approved thawing method			44. Garbage and Refuse properly disposed; facilities maintained			
Proper Use of Utensils			45. Physical facilities installed, maintained, and clean			
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			46. Toilet Facilities; properly constructed, supplied, and clean			
40. Single-service & single-use articles; properly stored and used			47. Other Violations			
Received by: (signature) J. LAM AT SIM			Print:		Title: Person In Charge/ Owner	
Inspected by: (signature) D. T. NAYEN			Print: D. T. NAYEN		Business Email:	

Retail Food Establishment Inspection Report

Date: 2/3/2024	Time in:	Time out:	License/Permit #	Est. Type RTL/GRCY	Risk Category 1	Page <u>1</u> of <u>2</u>
--------------------------	----------	-----------	------------------	-----------------------	--------------------	---------------------------

Purpose of Inspection:	<input type="checkbox"/> 1-Compliance	<input checked="" type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other	TOTAL/SCORE
Establishment Name: DOLLAR TREE	Contact/Owner Name:			* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		95

Physical Address: 12928 BANDERA RD	City/County: HELOTES/BXR	Zip Code: 78203	Phone: (210) 806 - 8720	Follow-up: Yes No (circle one)
---------------------------------------	-----------------------------	--------------------	----------------------------	-----------------------------------

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

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

Compliance Status	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status	Employee Health	R
OUT	IN	NO	NA	COS	
				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
				Preventing Contamination by Hands	
				14. Hands cleaned and properly washed/ Gloves used properly	
				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
				Highly Susceptible Populations	
				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
				Chemicals	
				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
				18. Toxic substances properly identified, stored and used	
				Water/ Plumbing	
				19. Water from approved source; Plumbing installed; proper backflow device	
				20. Approved Sewage/Wastewater Disposal System, proper disposal	
				Approved Source	
				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
				8. Food Received at proper temperature	
				Protection from Contamination	
				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
X				11. Proper disposition of returned, previously served or reconditioned	

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

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

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

Compliance Status	Prevention of Food Contamination	R	Compliance Status	Food Identification	R
OUT	IN	NO	NA	COS	
				41. Original container labeling (Bulk Food)	
				Physical Facilities	
				42. Non-Food Contact surfaces clean	
				43. Adequate ventilation and lighting; designated areas used	
				44. Garbage and Refuse properly disposed; facilities maintained	
				45. Physical facilities installed, maintained, and clean	
				46. Toilet Facilities; properly constructed, supplied, and clean	
				47. Other Violations	
				Proper Use of Utensils	
				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
				40. Single-service & single-use articles; properly stored and used	

Received by: (signature) <i>Michelle Garcia</i>	Print: MICHELLE GARCIA	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Jeffrey Carrizales</i>	Print: JEFFREY CARRIZALES	Business Email:

Retail Food Establishment Inspection Report

Date: 2/5/2024	Time in:	Time out:	License/Permit # 004419	Est. Type CAFETERIA	Risk Category 2	Page <u>1</u> of <u>2</u>
Purpose of Inspection:		<input type="checkbox"/> 1-Compliance	<input checked="" type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other
Establishment Name: Kuentz Elementary			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	
Physical Address: 12303 LESLIE RD		City/County: HELOTES/BXR	Zip Code: 78203	Phone: (210) 397 - 8050	Follow-up: Yes No (circle one)	

100

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

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

Compliance Status	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status	Employee Health	R
OUT	IN	NO	NA	COS	
	1. Proper cooling time and temperature			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	2. Proper Cold Holding temperature(41°F/ 45°F)			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	3. Proper Hot Holding temperature(135°F)			Preventing Contamination by Hands	
	4. Proper cooking time and temperature			14. Hands cleaned and properly washed/ Gloves used properly	
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
	6. Time as a Public Health Control; procedures & records Approved Source			Highly Susceptible Populations	
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	8. Food Received at proper temperature			Chemicals	
	Protection from Contamination			17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting			18. Toxic substances properly identified, stored and used	
	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature			Water/ Plumbing	
	11. Proper disposition of returned, previously served or reconditioned			19. Water from approved source; Plumbing installed; proper backflow device	
				20. Approved Sewage/Wastewater Disposal System, proper disposal	

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

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

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

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

Received by: (signature)	Print: SABRINA M DELEON ROIDRIGUEZ	Title: Person In Charge/ Owner
Inspected by: (signature)	Print: JEFFREY CARRIZALES	Business Email:



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

Date: <u>2/09/24</u>	Time in:	Time out:	License/Permit #	Est. Type: <u>Food</u>	Risk Category: <u>2</u>	Page <u>1</u> of <u>1</u>
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other						
Establishment Name: <u>O'Conner High School</u>			Contact/Owner Name:		* Number of Repeat Violations: <u> </u> ✓ Number of Violations COS: <u> </u>	
Physical Address: <u>12201 Leslie Rd</u>		City/County: <u>HELIXES</u>		Zip Code:	Phone:	Follow-up: Yes <input type="checkbox"/> No <input type="checkbox"/> (circle one)

100

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

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

Compliance Status						Compliance Status					
O	I	N	N	C	R	O	I	N	N	C	R
U	N	O	A	O		U	N	O	A	O	
T	T	T	T	S		T	T	T	T	S	
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1. Proper cooling time and temperature						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
2. Proper Cold Holding temperature(41°F/ 45°F)						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
3. Proper Hot Holding temperature(135°F)						Preventing Contamination by Hands					
4. Proper cooking time and temperature						14. Hands cleaned and properly washed/ Gloves used properly					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)					
6. Time as a Public Health Control; procedures & records						Highly Susceptible Populations					
Approved Source						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						Chemicals					
8. Food Received at proper temperature						17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
Protection from Contamination						18. Toxic substances properly identified, stored and used					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumbing					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature						19. Water from approved source; Plumbing installed; proper backflow device					
11. Proper disposition of returned, previously served or reconditioned						20. Approved Sewage/Wastewater Disposal System, proper disposal					

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

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

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

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

Received by: <u>Julie Anchales</u>	Print: <u>JULIE ANCHALES</u>	Title: Person In Charge/ Owner
Inspected by: <u>Diana Garcia</u>	Print: <u>DIANA GARCIA</u>	Business Email:



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

Date: 2/29/24	Time in:	Time out:	License/Permit #	Est. Type: Food	Risk Category: 2	Page 1 of 1	
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other		TOTAL SCORE: 99		Establishment Name: Taco Bell #31404			Contact/Owner Name:
Physical Address: 12360 Leslie Rd		City/County: Helotes	Zip Code:	Phone:	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> (circle one)		

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

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

Compliance Status						Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status						Employee Health	R
OUT	IN	NO	NA	COS				OUT	IN	NO	NA	COS			
						1. Proper cooling time and temperature								12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
						2. Proper Cold Holding temperature(41°F/ 45°F)								13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
						3. Proper Hot Holding temperature(135°F)								Preventing Contamination by Hands	
						4. Proper cooking time and temperature								14. Hands cleaned and properly washed/ Gloves used properly	
						5. Proper reheating procedure for hot holding (165°F in 2 Hours)								15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
						6. Time as a Public Health Control; procedures & records								Highly Susceptible Populations	
						Approved Source								16. Pasteurized foods used; prohibited food not offered	
						7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction								Pasteurized eggs used when required	
						8. Food Received at proper temperature								Chemicals	
						Protection from Contamination								17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								18. Toxic substances properly identified, stored and used	
						10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature								Water/ Plumbing	
						11. Proper disposition of returned, previously served or reconditioned								19. Water from approved source; Plumbing installed; proper backflow device	
														20. Approved Sewage/Wastewater Disposal System, proper disposal	

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

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

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

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

Received by: x <i>[Signature]</i>	Print: Emily Cumbaugh	Title: Person In Charge/ Owner
Inspected by: Diana Garcia	Print: DIANA GARCIA	Business Email:

