

Dat	91	10	þ	U	Time in:	Time out:	License	Permi	1 #						Est. Type	Risk Category	Page of _	-
Pur	_				tion: 1-Comp	diance V	2-Routine		1	-Fleid	lav	estic	atla	. 114	-Visit	5-Other	TOTAL/SCO	RE
		cher	ent	Nam	•		Contact/Owner	_							Repeat Viola		TOTALISCO	
		4	?	KI	icks Cafe										of Violations C		$1 \cap \infty$	
Phy	sici	K	ddg	CSS:	Bander	Ci VA Ci	ty/County:	89	7 2	ip Co	de:	PI	hone	:		Follow-up: Yes	198	
_	1	0										丄				No (circle one)		_
Mar	k 11	v ar	oror	Com	pliance Status: Out - n points in the OUT box for	not in compliance each numbered it	IN = in complian	E V	check	nobser mark i	ved n see	NA:	not	applicable COS	COS Mer	ite R = repeat vic	alation	r R
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Ī	_	_		8	1. Proper cooling time a	egrees Fahrenhei	the state of the s	-	-	1	=	-	5		4	Contract of the Contract of th		_
				П	1. Proper cooling time a	and temperature			П		41	4		knowledge, resp		rees and conditional and reporting	employees;	
\dashv	7			П	2. Proper Cold Holding	temperature(41°	T/ 45°F)	\top			5	11				d exclusion; No dis	scharge from	\vdash
4	4	_	_	Н	3. Proper Hot Holding t	lemnershme/135	· E	\dashv	1	٠,				eyes, nose, and			•	┺
+	+	-		Н	4. Proper cooking time			+	1	1	1		- 4			tamination by Har ly washed/ Gloves		⊢
ヿ	7			П	5. Proper reheating proc			\top	ŀ		2.50	-	Н			ready to eat foods		╁
4	4	_		Н	Hours)	M C 1		\dashv						alternate metho		wed (APPROVED		
		_	-	Н	6. Time as a Public Hea	proved Source		0.00	1	1.3	1	C.,	-	16 Perton 1		ptible Populations		-
	3		-1-10-			and Ma	and the state of the state of	1 10 10						Pasteurized egg		ohibited food not of quired	icrea	
П	٦			П	7. Food and ice obtaine	d from approved	source; Food in	\neg		100	211	51.	7			121		
- 1	-1			П	good condition, safe, an destruction	nd unadulterated;	; parasite	11		e Ver	43	N.F.		7-1-1	Ch	emicals	8.0	1
+	┪	4		Н	8. Food Received at pro	oper temperature		+	ŀ	1			1	17 Food additiv	ves: approved a	nd properly stored;	Washing Fruits	╆
Ц				Ц										& Vegetables	18-8		150	
_	_			-	9. Food Separated & pr	from Contami		76			15			18. Toxic substa		identified, stored ar	nd used	
					preparation, storage, dis					., .	1.1.	1/	7 5	6). W.E.	Water	/ Plumbing		
ヿ	7		+47		Food contact surface			$\dashv \dashv$	ŀ	1	1.3		1	19. Water from	approved source	e; Plumbing install	led; proper	\vdash
4	4		_	Н		ppm/temperature		$-\!\!\!\!\!-\!$				1		backflow device	c <u> </u>			上
- 1	- 1			П	11. Proper disposition of reconditioned	of returned, previ	iously served or								icwage/Wastow	ater Disposal Syste	m, proper	
-1	7	73.5		254		ority Founds	tion Items (2)	Pointe	Solve	120,329,7	NET THE	467	745	disposal	14 10 Jan	- 1 X - 7	DV VA IV A	-
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7	N	0	^	0	Demonstration	of Knowledge	Personnel		П	U N	O	•	ŏ	Food	d Temperature	Control Identific	ation	"
	٦	*			21. Person in charge pro	esent, demonstra	tion of knowledge	,	1 1	44 453			•	27. Proper cooli	ing method use	d; Equipment Ade	quate to	✝
4	4			Н	and perform duties/ Cer				1 1	_	- 0			Maintain Produ	ct Temperature	Language Commission	· · · · · · · · · · · · · · · · · · ·	┦
_	_		Щ.		22. Food Handler/ no un Safe Water, Reco			-79 3	1 1	4	5.16		Y			isposition CON		W
	9			- 1		Labeling		3	П					Thermal test str	The state of the s	curate, and calibra	ied; Chemical	
П	П			П	23. Hot and Cold Water	r available; adeq	uate pressure, safe		1 [53	G 797	1			Prerequisite for O	peration	\Box
ヿ	7			П	24. Required records av		ck tags; parasite	\top	1 1	1	714				A CALL THAT THE	alt (Current & Vali	- T- T-	
_	Ļ			Ц	destruction); Packaged		Anarole may r	-	1 1		-						-VD	1
1	_				25. Compliance with V	with Approved			1 1		Page.	Here:	200	1 - 13 - 13 - 13 - 13 - 13 - 13 - 13 -	Utensils, Equip	ment, and Vendin	8	-
- 1	-				HACCP plan; Variance	obtained for spe	ecialized		Н			\sim		 Adequate has supplied, used 	andwashing fac	ilities: Accessible a	nd properly	
\perp	_			Ч	processing methods; ma				1 1	_	63	1		-				┺
	7.				Con	sumer Advisory		3 30	H		30			designed, const		et surfaces cleanable	e, properly	1
T	T				26. Posting of Consume	이 집에 하나면서 마음이라면서 계약하는 것			1 1	_	1		\neg			stalled, maintained,	used/	\vdash
\perp	_		- T-16	2365	foods (Disclosure/Remi	The second second second	CHILD SHOW IN THE SHOW IN A SHOW	75.00		111. F 23.00 T		2745	A. 9.		and an extension to the last the	acility provided		\bot
at of	Č.	1	Office.		Core Items (1 Poin	it) Violations	Require Correcti	ve Act	ion:	ot to	exce	ed 90) Da	ys or Next Inspi	ection, Which	ever Comes First	为他的武功	144
ů	N	O	A	ò	Prevention	of Food Contain	ination	R		UN	0		40	STEEL ST	Food I	dentification		R
긔	-	511		S	34. No Evidence of Inse	ent contemination	n rodent/other	Site	1	T	118	1.1	S	41.Original con	tainer labeling	(Bulk Food)		+
	-				animals	cci contaminatio	n, rodenvouler		Ш					41.Original con	namer labeling	(Bulk Pood)		
	╛				35. Personal Cleanlines				1 t	1.70	Try.		20		Physic		**7-	
	_			\Box	36. Wiping Cloths; prop		ored		Į ļ	_	F	150.1		42. Non-Food C				\vdash
+	+	\dashv	-	-	37. Environmental contra 38. Approved thawing n			+	{	_	-		\vdash			ighting; designated rly disposed; facilit		+
	_	_				r Use of Utensil	S and a second	13 63	1 1		1	Y	\vdash			, maintained, and c		+
T	T	-			39. Utensils, equipment	& linens; prope	rly used, stored,		ן ן		Г	1	\Box			constructed, supplie		T
4	4	1.4	14	\Box	dried, & handled/ In us			+	{	_	-	12.		47 Other 18 1	otle			+
			4		40. Single-service & sin and used	igie-use articles;	property stored							47. Other Viola	idons			
Rec	civ	ed	, vi	_	16 1	717	^ ^		Pr	int: 1	-	_	۳	C		Title: Person I	Charge/ Owne	r
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orm	EH	-06	(Re	rised	(9 -2015)													



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Pur	Dasa	100	ln.	24	ion: 1-Comp	Niance 11/1	2-Routine		3-F	ield	Inv	estig	atio	n 1 14-	-Visit	5-Other	TOTAL/SCOR
Esta	blis	hme	nt l	Nam	e:	Co	ntact/Owner ?	Vame:						* Number o	Repeat Viola		,
_(h	1	9	2	ens lighth	rouse Day	CARR			_		T ==		100,000,000	of Violations C		100
Phy	sical	Ad	dre	SS	susinessia	City/Co	elotes		Zip	Cod	e:	P	hone	:		Follow-up: Yes No (circle one)	100
	1	O	۹		pliance Status; Out = n	et in compliance. IN		NO =	not o	heen	ed	NA:	= mi	annlicable COS	= corrected on s	ite R = repeat vic	lation
Mari	k the	app	гор	riate	points in the OUT box for	each numbered item	Mark	/ a ch	eckmi	ark in	appr	opria	ite bo	ox for IN, NO, NA	, COS Mar	k an asterisk ' * 'in	appropriate box for
	-				Prio	rity Items (3 Poin	ts) violations	Requi						ive Action not to	exceed 3 day	5	
Con	plia	N N	N	C	Time and Tem	perature for Food S	afety	R	0	ompl	N	N.	C	A Comment	1111		
U	N	0	^	0		egrees Fahrenheit)		4.5	T	N	0	A	0	+ 15 hz =	1871 Admin 2	yee Health	X- 111
			٦		 Proper cooling time a 	and temperature						100		 Management knowledge, resp 	it, food employ	ees and conditional	employees;
十	+	+	7	7	2. Proper Cold Holding	temperature(41°F/45	°F)	Н	-		100	15.1		13. Proper use o	f restriction an	d exclusion; No dis	charge from
\dashv	4	+	4	\dashv	3. Proper Hot Holding t	(cmperature(135°F)		Н	- 5	100	St. 1	9.26		eyes, nose, and	mouth reventing Con	tamination by Har	nds ~
+	+	1	\exists	\exists	4. Proper cooking time	and temperature			-		±.*			14. Hands clear	ned and proper	ly washed/ Gloves u	ised properly
П					Proper reheating proc Hours)	cedure for hot holding	(165°F in 2							15. No bare han	d contact with	ready to eat foods o wed (APPROVED	Y_N_)
\pm	+	\pm			6. Time as a Public Hea	alth Control; procedure	es & records	\Box		1,4	37.	127	30	CONTRACT A	Highly Susce	ptible Populations	
-	*				Ap	proved Source		Şe.			Y	I		16. Pasteurized Pasteurized eggs	foods used; pro	phibited food not off quired	ered
T	T	T			7. Food and ice obtaine			2.00	8 7		****	51	7	- military egg	and this		
		1			good condition, safe, ar destruction	nd unadulterated; paras	site		3.7	V	7 -			7-10-1		emicals	
十		1	*		8. Food Received at pro	oper temperature		П				T			es; approved a	nd properly stored;	Washing Fruits
٠.		1			Protection	from Contamination	n	7.7%	Н	Н	15 15		-	& Vegetables 18. Toxic substa	nces properly i	dentified, stored an	d used
Т	1	T			9. Food Separated & pr	rotected, prevented dur		П		17					Water	/ Plumbing	
+	- 1	+	1.1	\dashv	preparation, storage, dis 10. Food contact surface		Cleaned and	Н	C/2		5384	7	5	19. Water from a	approved source	e; Plumbing installe	ed; proper
\perp	_		- "		Sanitized at	ppm/temperature		Ш	Ц	Ш	- 2			backflow device			
					11. Proper disposition or reconditioned	of returned, previously	served or				200	*		20. Approved Se disposal	ewage/wastew	ater Disposal Syster	n, proper
477	2) -1g		-51	75		ority Foundation	Items (2 Po	ints)	iolati	ions	Requ	uire.	Cor		ithin 10 days	设裁论的	House The hard
0	I N	N	N	C		of Knowledge/ Pers	2004-61-00	R	O	, I	N	N	C	いきいっと きっしゅうしゅつ	* F T T T T T T T T T T T T T T T T T T	Control Identific	ation
T		-		S	21. Person in charge pro	CASE RILLY LANGE CONTRACT	Conservation Villa	200	T	- 1	1.55	12.	S	- 11 2 2	17. 14	l; Equipment Adec	Mark a Total property 200
\perp		-	_		and perform duties/ Cer	rtified Food Manager	(CFM)	Ш	Ц			_	_	Maintain Produc	t Temperature		-
				S	22. Food Handler/ no u Safe Water, Reco	nauthorized persons/ p ordkeeping and Food		7.7	H		1.0	+	\dashv	28. Proper Date 2 29. Thermometer		curate, and calibrate	ed; Chemical/
- 35	1		*	- 1-		Labeling	SALAPISO	1.	Ш		1.5-		/2	Thermal test stri	ips		Ora - Day
4	3	51	_	_	23. Hot and Cold Water			Н	المولالا م	11 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	(Deb.)	30.	e 54	A March Co. Secretarion And Assessment	ER TOPOTECIPAL SE	Prerequisite for Op	LVD
	1				24. Required records av destruction); Packaged	3.7 () () () () () () () () () (gs; parasite				elane :			30. Food Establ	ishment Perm	it (Current & Valid) हांडांग
	- 3			1.0		with Approved Proce		1 7 7 1 2 7 7	2 - mg		12.	11.		U., U	tensils, Equip	ment, and Vending	3.4. · · · ·
		7	1		25. Compliance with V HACCP plan; Variance								1		ndwashing faci	lities: Accessible an	d properly
	,	~ <u>.</u>			processing methods; ma	anufacturer instruction			Н	Ц	5.0	. ,	4	supplied, used	6 10 1	6113	
	30,10		-		Con	sumer Advisory		5.00						designed, constru	기 등을 하면 하면 하는 것이 어려워 하다.	surfaces cleanable,	property
T	2	2	1		26. Posting of Consume			П	П			\neg	\exists			talled, maintained, t	used/
1.17	100 m	100	400	र १ न	Core Items (1 Poin	Married Street, or other Persons Street, or ot		Action	Not	to E	abbyin Ceel	1.90	Dai	Service sink or c	AND THE RESERVE	the second second second second second	Secretary and
0		N I	N	c	2018年1月1日	Yakin But	CONTRACTOR OF THE PARTY OF THE	R	0	Je	N	N	Č	HE THE PROPERTY OF THE	Andrea de La Louis	CHECK CHOND TO THE	TOTAL TOTAL
T	N G	0	^	0	Prevention	of Food Contaminati	on	E.	T	7.	0.	^ •	S	allew I mark to		entification	in the state of th
		77 17	10		34. No Evidence of Inse	ect contamination, rod	ent/other							41.Original conta	ainer labeling (Bulk Food)	
		1			35. Personal Cleanlines:		obacco use		1.5	707	440	10	173	CONTRACT.			7)
	-	1		-	 Wiping Cloths; prop Environmental cont 				H		- 13	7.	\dashv	42. Non-Food Co		clean hting; designated a	reas used
1	1	1			38. Approved thawing n	nethod						1/2	\exists	44. Garbage and	Refuse proper	y disposed; facilitie	s maintained
1	T		1		39. Utensils, equipment		sed, stored	÷	H	-	-	10	+	THE RESERVE THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS		maintained, and cle enstructed, supplied	
					dried, & handled/ In us	e utensils; properly use	ed	Ц	Ц		1	127					,
			2		40. Single-service & sin and used	gle-use articles; prope	rly stored							47. Other Violati	ons		
Rec	ive	i by	۱:	/	17.04	-12 . (10	14	I	ript	-	2	_		1		Title: Person In	Charge/ Owner
(sign	_		_	-	uly	- Kowlar	10		\sim	ليــُ	_	_				Business Email:	
Insp (sign		100	y: 1		IMA Da	1Cec		1	rint:	/)/	H	n	P	6 ARCI	K	Dusiness Email:	
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		_			ion: 1-Comp	#	THE REAL PROPERTY.	2-Routine	Name:	3-1	ield	lnv	estis	atio	* Number	-Visit of Repeat Vic			TOTAL/SCOR
Phy	sica	I Ad	\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	5	Banderea	70	174	to tes		Zip	Cod	le:	P	hone	Section Control	OI VIOLETIOES	_	dlow-up: Yes	100
	_		C	omi	oliance Status: Out = no	t in compl	iance IN =	in compliance	NO =	not o	bserv irk in	red appr	NA opri	= not ate bo	applicable COS	- corrected o	n site	R = repeat vio	lation appropriate box for
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Ť	T	T	T	T	1. Proper cooling time as	nd tempera	ature		П					П	12. Managemen knowledge, res		-	s and conditional	employees;
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+	+	+	+	+	3. Proper Hot Holding to	mperature	(135°F)		H			25.	v av	Н	eyes, nose, and		onts	mination by Han	de
	\pm	土	\pm	_	4. Proper cooking time a	nd temper	ature		口				Ů,		14. Hands clea	ned and prop	perly	washed/ Gloves u	sed properly
				- 1	Proper reheating proce Hours)	edure for h	ot holding	(165°F in 2	\mathbf{H}	1								ady to cat foods of ed (APPROVED	
+	\pm	土	1	_	6. Time as a Public Heal			s & records	\Box		1,5	1		<i>(</i> 2):		Highly Su	scept	ible Populations	
					Арр	roved Sou	arce					1. 1. 1			16. Pasteurized egg		-	ibited food not off	cred
T	T		T	1	7. Food and ice obtained good condition, safe, and					11.			\$. 				15	nicals	
\dagger	†	1		_	8. Food Received at prop					Ë					& Vegetables	W 1820/20		properly stored;	
7.1	-	. ` `		Ŧ	9. Food Separated & pro				+-1	- 1		<u>(35)</u>	A		18. Toxic subst			entified, stored an	d used
		1	1	1	preparation, storage, disp	olay, and ta	asting		\mathbb{H}					3	10 Water from	e de la companya de l	• • • •		
	1	1			10. Food contact surface Sanitized at	s and Kell pm/tempe		leaned and	Ш						backflow devic	æ		Plumbing installe	
	T	T	T		11. Proper disposition of	returned,	previously	served or	П						20. Approved S disposal	Sewage/Wast	tewat	er Disposal System	n, proper
	- 79			4.7.	reconditioned	rity Fou	ridation	Items (2 Po	oints)	iolat	ions	Rea	uire	Cor	rective Action	vithin 10 da	ivs :		in the second
0 1	N	N A		T	Demonstration	C 1757 19 14	2 17 2 2 2 19		R	O U	N	O'X	N.A	COS	3-1-15 Te 11 1-15	*n ·		Control Identific	ation
+	1	1	18	1	21. Person in charge pres and perform duties/ Certi	ent, demo	nstration of	knowledge, CFM)				1.7			27. Proper cool Maintain Produ	ing method u	used;	Equipment Ade	quate to
\dashv	. 77		\pm		22. Food Handler/ no una	authorized	persons/ pe	ersonnel				S 1.4			28. Proper Date	e Marking an	nd dis		
	•	•	-15.		Safe Water, Record	lkeeping a		ackage	1						Thermal test st	ters provided trips	i, acc	urate, and calibrat	ed; Chemical/
Т	T	T	T	1	23. Hot and Cold Water a		_	essure, safe	П	ا جوارا س		100			Permit	Requireme	nt, P	rerequisite for O	peration
+	Ť	+	$^{+}$	1	24. Required records ava	lable (she	llstock tags		П									t (Current & Vali	
بـــــ	┸	١,	1	ť	destruction); Packaged Formance wi	th Appro	ved Proced	ures	3	- 1	244		142	4.19	372	Utensils, Ec	ulpr	nent, and Vendin	2 O ()
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<u></u>			<u> </u>	۲	crocessing methods; man	mer Advi			1 2 1 7 2 4 4 7 1 4 7 7	r			2.2	П	32. Food and N designed, const			surfaces cleanable	, properly
T	T	T	T	11	26. Posting of Consumer foods (Disclosure/Remine	der/Buffet	Plate)/ Alle	ergen Label							33. Warewashi Service sink or	ing Facilities curb cleanir	; inst	alled, maintained, cility provided	
	ξ5.°	72		Gag ^N GLT	Core Items (1 Point)	Violatio	ns Requir	e Corrective	Action	Not	to E	xcec	d 9) Da	ys or Next Insp	ection; Wh	iche	ver Comes First	的技术性的自己
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	_	_	_	Γ	Proper	Use of Ut		$i = i \cdot \lambda_i$						\Box	45. Physical fa	cilities instal	lled,	maintained, and constructed, supplie	can
				d	9. Utensils, equipment, & bried, & handled/ In use	utensils; p	roperly use	d	Ц				14.	\sqcup	47. Other Viola		.,	and deced, supplie	
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					tion: 1-Comp	pliance V	2-Rou	tine		34	field	lnv	stig	ation	1	-Visit	5-Other	TOTAL/SCORE
Es	abl	shr	nent	Var	it Onek =	100	Contact/C	wner N	ame:							of Repeat Viol of Violations ((7/2)
Ph	ysic		र्वक	ess:	Bandeka R		y/County:	1.0	_	Zip	Coc	le:	PI	none:	:		Follow-up: Yes	198
H	Ü	00	O(33			Hero	res_	•		2	-	<u></u>				No (circle one)	
Ma	rk t	he a	ppro		pliance Status: Out = n points in the OUT box for													plation appropriate box for R
Co	mnli	• 000	e Str		Prio	rity Items (3 1	Points) vio	lations	Requ	_	_				ve Action not t	o exceed 3 da	ys	
00	N	N	N	C		perature for Fo		•	R	O	ompl	N	N.	C		Fmo	loyee Health	. R
٦	\dashv	_	-	S	1. Proper cooling time a	egrees Fahrenheit	1)		-12	Ť	1	3		S	12 Manageme		yees and conditional	employees:
Ц	4	_	L	L			D/ 466FD		4	L	L		jr.		knowledge, res	ponsibilities, a	ind reporting	176 A.C. 10
Ц	\Box		L	L	2. Proper Cold Holding										eyes, nose, and		nd exclusion; No dis	scharge from
\vdash	\dashv	_	\vdash	\vdash	 Proper Hot Holding t Proper cooking time 		F)		\dashv	_	Г		. AN	٠,			rly washed/ Gloves	
П					5. Proper reheating proc Hours)		ding (165°F	in 2			Г				15. No bare has	nd contact with	n ready to eat foods of lowed (APPROVEL	or approved
					6. Time as a Public Hea				I		7,4		/ mi i	ं		Highly Susc	eptible Populations	
		30			Ap	proved Source		1, 1, 17				7			16. Pasteurized egg		rohibited food not of equired	tered
					7. Food and ice obtained good condition, safe, an			d in				allo Shai Sha• t	ζ.; 				hemicals	
Н	_			_	8. Food Received at pro		,		4					4	12 Food additi		and properly stored;	Washing Fruits
Ш			L		-					L					& Vegetables	1000 73 172	1000 VIII (1000	
\vdash	Ť		1		9. Food Separated & pro	from Contamin otected, prevented			4	-		3.7			18. Toxic subst		r/ Plumbing	nd used
	-			\vdash	preparation, storage, dis 10. Food contact surface			and	\dashv	-:			 	. ; :	19. Water from	approved sou	rce; Plumbing install	ed; proper
	_		-	_		ppm/temperature			4	-	_			4	backflow devic	e	water Disposal Syste	850.000 SE-ST
					reconditioned									\perp	disposal			an, proper
0	1	N	IN	C	Pri	ority Foundat	ion Items	(2 Poi	nts)	violat	ions	Reg	uiré N	Corr	rective Action y	vithin 10 day.	S	I R
U	N	ő	A	OS	Demonstration	of Knowledge/				Ŭ	Ň	O	À	Ö	Food	d Temperatur	re Control Identific	ation
					21. Person in charge pro and perform duties/ Cer			ledge,							27. Proper cool Maintain Produ		ed; Equipment Ade	quate to
	\exists				22. Food Handler/ no w	nauthorized perso	ns/ personn							\Box	28. Proper Date	Marking and	disposition	
					Safe Water, Reco	Labeling and F	The state of the s	and the second s				14			Thermal test st		accurate, and calibra	ted; Chemical
		. ,			23. Hot and Cold Water					 ! r		Y			Permit	Requirement	, Prerequisite for O	
					24. Required records av destruction); Packaged		k tags; paras	site		✓					30. Food Estab	lishment Per	mit (Current & Vali	ia) Posted
	-					with Approved P			(1), 1	•		2012		1.19		Utensils, Equ	ipment, and Vendir	
					25. Compliance with Va HACCP plan; Variance processing methods; ma	obtained for spec	cialized	and							31. Adequate he supplied, used	andwashing fa	cilities: Accessible a	and properly
•] :						sumer Advisory				Г		N.			32. Food and N designed, const		ect surfaces cleanable	e, properly
Ť	1			ed .	26. Posting of Consume	r Advisories; raw	or under co	oked	4.41			4.7		7	33. Warewashin	ng Facilities; i	nstalled, maintained,	used/
	10 p. 5	: :11/*:	Jan 15	4994	foods (Disclosure/Remi				rtio	n Not	tor	YCEP.	1.90	Day	the state of the s	THE RESERVE TO SHARE THE PARTY OF THE PARTY	facility provided	選挙がなるとは、大学は大学では、
0	I N	N O	N	C	With the State of	of Food Contami	,	1 W 1	R	O U	I.	NO	NA	C		Armen Trans	Identification	R
T	+	1		S	34. No Evidence of Inse	ect contamination,	, rodent/othe	a a	5	/.T	10.63	25	(p.2)	8	41.Original cor	tainer labeling	g (Bulk Food)	
+	+			\dashv	35. Personal Cleanliness	eating, drinking	or tobacco	use		(;;')	. gerg		30%	185	Control of	Phys	ical Facilities	****
7	コ			\exists	36. Wiping Cloths; prop	erly used and sto			\exists			\exists	40.1	\exists	42. Non-Food (
+	+	\dashv	\dashv	\dashv	37. Environmental conta 38. Approved thawing m				-			\dashv	12.	\dashv	the same of the sa		lighting; designated erly disposed; faciliti	
_	_		_		Proper	r Use of Utensils		7.17	•		П			\exists	45. Physical fac	cilities installe	d, maintained, and cl	ean
		1 +	4		39. Utensils, equipment, dried, & handled/ In use	e utensils; properl	ly used						d:	\perp			constructed, supplie	u, and clean
			- !		40. Single-service & single and used	gle-use articles; p	properly stor	ed							47. Other Viola	tions		
Rec (sign			y:		anelow	7				Print	M	ic	N	16	2 1/4	117	Title: Person In	Charge/ Owner
Ins	ect	ed	by:-	Ť	DIAMA P	Jarris	,		1	Print	Di	h	1	A	GAKCIF		Business Email:	
(sign	_			_	09-2015)	WU D					~		\sim		Ciriair	•		

#30 Past A valid Food Revnit. (not posted)



Date: 11/2 by	1	Time in: Time o	ut:	License/Perr	nit #						Est. Type Risk Category Page of	
Purpose of In	spec	tion: 1-Compliance	1 2-F	toutine	7	3-F	ield	Inve	estig	gatio	on 4-Visit 5-Other TOTAL/SCO	DRE
Establishment	Nan	ne:	Conta	ct/Owner Na	ne:						* Number of Repeat Violations:	
		g Bousis	1 0 10		_				1		✓ Number of Violations COS:	
Physical Addre	Ö	8 Business Akw	Cuy/Count	ies	- 1	Δıp	Cod	le:	P	hone	e: Follow-up: Yes No (circle one)	
					vo =	not of	heen	ed	NA.	= pol	t applicable COS = corrected on site R = repeat violation	
Mark the approp	riate	points in the OUT box for each num	ered item	Mark '	a che	ckma	rk in	appr	opri	ate b	ox for IN, NO, NA, COS Mark an asterisk ' * 'in appropriate box f	or R
		Priority Iter	ns (3 Points)	violations R	equi	_				_	tive Action not to exceed 3 days	_
Compliance Sta	C	Time and Temperature	for Food Cafet	. 1	R	O	mpl	N	Sta	C		+
U N O A	0	(F = degrees Fal		,		U	N	0	۸	5	Employee Health	
+		Proper cooling time and tempe	rature		7	П		1	1		12. Management, food employees and conditional employees;	T
+++		2. Proper Cold Holding temperate	re(41°F/ 45°F)		1	Н	\dashv	1	7.0	_	knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from	+
$\bot\bot\bot$					1	Ш					eyes, nose, and mouth	╀
+++	_	 Proper Hot Holding temperature Proper cooking time and temperature 			-				e .0	-	14. Hands cleaned and properly washed/ Gloves used properly	╁
+++		5. Proper reheating procedure for		5°F in 2	1	H					15. No bare hand contact with ready to eat foods or approved	T
+H	_	6. Time as a Public Health Contro	l· nrocedures f	records	4	Н	-	_			alternate method properly followed (APPROVED Y N) Highly Susceptible Populations	+
		Approved Se		e records	1						16. Pasteurized foods used; prohibited food not offered	+
		7 Fand and insolvened from an	a var par o	1000	4	Ш		-			Pasteurized eggs used when required	╀
		Food and ice obtained from ap good condition, safe, and unadult	crated; parasite	ood in	1			- 1			Chemicals	1
		destruction			1	-	-			1	The second was a second which is a Parity	╀
		8. Food Received at proper temper	rature			П		12.			 Food additives; approved and properly stored; Washing Fruits Vegetables 	
		Protection from Co		1000	1			1.5	-		18. Toxic substances properly identified, stored and used	T
		Food Separated & protected, preparation, storage, display, and	evented during tasting	food	1						Water/ Plumbing	
		10. Food contact surfaces and Re	umables ; Clear	ned and	1	П					19. Water from approved source; Plumbing installed; proper	Т
-HH	_	Sanitized atppm/temp 11. Proper disposition of returned		ved or	4	Н	\dashv	-		-	20. Approved Sewage/Wastewater Disposal System, proper	┿
		reconditioned	, previously ser	ved or		Ш					disposal	
- 1 Prive st	4	Priority Fo	undation Ite	ms (2 Poin	(s) w	iolati	ons.	Requ	uire	Cor	rrective Action within 10 days	
O I N N U N O A	C	Demonstration of Know	ledge/ Personn	el	R	0	N	N.	N'	CO	Food Temperature Control Identification	R
Ī	S	21. Person in charge present, den	with his Wall oak	committee to the	4	1			in	S	27. Proper cooling method used; Equipment Adequate to	╁
		and perform duties/ Certified Foo	d Manager (CF)	M)	J	Ц					Maintain Product Temperature	上
		22. Food Handler/ no unauthorize Safe Water, Recordkeeping			-	Н	\dashv	_	-		28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/	+
		Labelin		rage	- 3	Ш					Thermal test strips	
		23. Hot and Cold Water available	; adequate press	sure, safe							Permit Requirement, Prerequisite for Operation	
		24. Required records available (si destruction); Packaged Food labe		arasite	7	П	П				30. Food Establishment Permit (Current & Valid)	1
ببب	-	Conformance with Appr	the second secon	es	1		-	7		3.3	Utensils, Equipment, and Vending	1
		25. Compliance with Variance, S	pecialized Proce		7	П	П	7.5			31. Adequate handwashing facilities: Accessible and properly	Т
		HACCP plan; Variance obtained processing methods; manufacture			1	П					supplied, used	
		Consumer Ad			7	П	\neg	10		\neg	32. Food and Non-food Contact surfaces cleanable, properly	T
		26. Posting of Consumer Advisor	es: raw or unde	rcooked	4	Н	-	2	4	\dashv	designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/	╀
.		foods (Disclosure/Reminder/Buff		100 000 000		Ш					Service sink or curb cleaning facility provided	
717 17 7248		Core Items (1 Point) Viola	ions Require	Corrective Ac	tion	Not t	o Ex	cee	1 90	Day	ys or Next Inspection, Whichever Comes First	100
O I N N	C	Prevention of Food C	ontamination		1	Ü	I	N	N	C	Food Identification	R
T	S	34. No Evidence of Insect contam		other	4	T		15	. /	S	41.Original container labeling (Bulk Food)	╀
		animals			J	Ц						
		35. Personal Cleanliness/eating, d		co use	-	-	T	-		125	Physical Facilities 42. Non-Food Contact surfaces clean	1
		 Wiping Cloths; properly used Environmental contamination 	and Stored		1	H	+	+		\dashv	42. Non-Pood Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used	+
		38. Approved thawing method			1	口	\Box		24	\Box	44. Garbage and Refuse properly disposed; facilities maintained	\vdash
	-	39. Utensils, equipment, & linens;		stored.	-	H	+	+	40.0	\dashv	45. Physical facilities installed, maintained, and clean 46. Toilet Facilities; properly constructed, supplied, and clean	+
		dried, & handled/ In use utensils;	properly used		1	Ц	_		. (*)	\Box		1
		40. Single-service & single-use are	icles; properly	stored							47. Other Violations	
Received by:	J	1			P	rint	Ή.	_	_	_	() A / Title: Person In Charge/ Owner	
(signature)	ኍ	A.M.A			12	\Box	1, 1	90	51	1	Mel arner	
Inspected by:	1	Jana Ma	1815		P	rint:	1	1	12	ni	IN GARCIA Business Email:	
(signature) orm EH-06 (Revi	LA haz	100	-111		_		-	,//		1 4		

Dat 4	e: /6/	/20)24	— 4	Time in:	Time out	:	License/P	'erm	it#		00	508	31			Est. Type Restaurar		Risk Category 2	Page 1 of _	2_
		_	_	_	tion: 1-Com	pliance	X	2-Routine	ii.	ž.	3-F	ield	Inve	estig	gatio	on 4-	Visit		5-Other	TOTAL/SCO	ORE
		_	_	Nan		A	Books by 1	Contact/Owner 1 EDWARD		ie:						* Number o	f Repeat Viol of Violations			QF	:
	sica 00 l				RD #103		HELO	County: OTES/BXR			Zip 7802	23		(2		601 - 4039		No	ow-up: Yes (circle one)	30	_
Mar	k th	е ар			points in the OUT box for	or each number	red item	Mark	. A. 8	a che	ckma	rk in	appr	opri	ate be	t applicable COS ox for IN, NO, NA	, COS Ma	rk an	R = repeat vic asterisk ' * ' ir	olation n appropriate box 1	for R
					Pric	ority Items	s (3 Po	oints) violation:	s Re	quir	_					tive Action not to	exceed 3 da	iys			_
O U	nplis I N	N O	Sta N A	C O	Time and Ter	mperature fo		l Safety	Ř		OU		N O	Sta N A	C O		Emp	loyee	Health	-	R
T	+			S	1. Proper cooling time				-	1	T				_5_	12. Managemen knowledge, resp	£	•		employees;	
†	7	7			2. Proper Cold Holding	g temperature	e(41°F/	45°F)		1						13. Proper use of eyes, nose, and	f restriction a			charge from	
1					3. Proper Hot Holding	temperature	(135°F)		1	1						Pı	eventing Co		ination by Har		
					4. Proper cooking time			(1(500): 0	_	1.						14. Hands clear					+
1	_				5. Proper reheating pro Hours)			ato 600			Ш					15. No bare han alternate method	properly fol	lowed	(APPROVED	N Y (\bot
L				\vdash	6. Time as a Public He	pproved Sou	proced	ures & records	+	ł	-		ГТ		r^{d}	16. Pasteurized			le Populations ited food not of		+-
_	- 1		_	انہ				umai Paud in	1							Pasteurized eggs					-
1					7. Food and ice obtains good condition, safe, as destruction						Li						C	hemi	cals		
1					8. Food Received at pro	oper tempera	ature							-1		17. Food additiv & Vegetables					
_	-	-				n from Cont			1	ļΠ	X				X	18. Toxic substa		_	tified, stored an umbing	id used	
	- 1	- 1			Food Separated & preparation, storage, di			luring 1000									wate	I/ F1	nmomg		
T	1	1			10. Food contact surface	ces and Retu	mables	; Cleaned and						H		19. Water from a backflow device		rce; P	lumbing install	ed; proper	
+	1	1			11. Proper disposition	ppm/temper of returned, p		sly served or	\vdash							20. Approved Se		water	Disposal System	m, proper	
		_1	1	-	reconditioned	ionity For	ndotic	n Itama (2 De	inte		lati		Page		Cor	disposal rective Action w	ithin 10 day	_			
0	I	N	N	C	Fr	iority Fou	nuatio	n items (2 ro	R		0	I I	N	N	C						R
U T	N	0	A	O S	Demonstration						U	N	0	A	0 8				ntrol/ Identific		
		1			21. Person in charge pr and perform duties/ Ce	ertified Food	Manage	er (CFM)			Ц					27. Proper cooling	t Temperatur	е		quate to	
	i_	_ 1			22. Food Handler/ no u Safe Water, Reco				-	1	\vdash					28. Proper Date 29. Thermomete				ed: Chemical/	+
_	_					Labeling				4	Ш		tr es			Thermal test str	The second second second				-
4	4	4	_		23. Hot and Cold Wate			and the second s	4	4						Permit I	Requirement	, Prei	requisite for O	peration	
					 Required records as destruction); Packaged 			ags; parasite								30. Food Establ	ishment Per	mit (Current & Valid	d)	
			Щ,		Conformance					1						U - U	tensils, Equi	pmei	nt, and Vendin	g	
					25. Compliance with V HACCP plan; Variance processing methods; m	e obtained for	r specia	dized			x		-	Ę,	x	31. Adequate has supplied, used	ndwashing fa	cilitie	s: Accessible ar	nd properly	
				\exists		nsumer Advi		<u> </u>								32. Food and No designed, constru			faces cleanable	, properly	E
T					26. Posting of Consum foods (Disclosure/Rem							9				33. Warewashing Service sink or c				used/	
_	_				Core Items (1 Poir				Act	ion	Not t	to E	xcee	d 9/	Da						-
U	I N	N O	N A	C O S		of Food Cor			R		0	I N	N O	N A	C O S	ys or read Inspec			fication		R
T	7	Ì		3	34. No Evidence of Ins	ect contamin	ation, r	odent/other					\top		*	41.Original conta	ainer labeling	(Bull	k Food)		
1	\exists				35. Personal Cleanlines														cilities		
4	+	+	-		 Wiping Cloths; pro Environmental cont 		nd store	d	-		\vdash	-		_	_	42. Non-Food Co					
+	+	+	\dashv	\dashv	38. Approved thawing				+		\vdash	-		\dashv	\dashv	 Adequate ver Garbage and 					-
		-			Prope	er Use of Ut]						45. Physical facil	lities installed	l, mai	ntained, and cle	ean	
					 Utensils, equipment dried, & handled/ In us 											46. Toilet Facilit	ies; properly	const	ructed, supplied	, and clean	
	T	T			40. Single-service & sin and used	ngle-use artic	eles; pro	perly stored				Ш				47. Other Violati	ons				
Rec	eive	d b	y: /	7	0//-					Pı	rint:		ED	14/	APF	RIOS		Tit	le: Person In	Charge/ Owner	\vdash
sign	_			1	1 Kings					-			CU	V V/	AINL	RIOS					
Insp (sign			y:		Jefrey	Carri	zales	L		Pi	rint:		FFR	EY (CAR	RIZALES		DUS	iness Email:		

Form EH-06 (Revised 09-2015)

RIOS	ment Name:	i injerear	Address:	City/State:		License/Permit #	Page 2 of
	BARBACOA		12800 BANDERA RD #103	HELO.	TES/TX	005081	
			TEMPERATURE OBSERV	ATIONS			
Item/Loc	ation	Temp	Item/Location	Temp	Item/Loca	tion	Теп
BARBAC	OA - HOT HOLD	153F					
SALSA -	REFRIGERATOR	37F			ļ		
							
							
					+		
			+		 		
			DBSERVATIONS AND CORREC	TIVE ACTIO	NS		
Item Number	AN INSPECTION OF YOUNGTED BELOW:		MENT HAS BEEN MADE. YOUR ATTE			-IE CONDITIONS OBSE	RVED AND
	FOOD ESTAB	LISHMENT F	PERMIT IN COMPLIANCE.	EXPIRES (ON 5/31/2	024	

سنسطح	in p	rocess or ren	ewing Food Manager certifi	cation.			
18	OBSERVED: CLEAN	ING AGENTS II	RESTROOM NEED TO BE SEC	URED.			
31	OBSERVED: HAND	SINK IN BACK	AREA NEEDS TO BE FULLY STO	CVED WITH	CLEANCE	D AND DOVING DO	OVACIONIC
	OBOLITALD. HAID	SINK IN BACK	TREATMEEDS TO BE FOLLY STO	CKED WITH	CLEANSE	AND DRYING PRO	DAISIONS
	** LABEL ALL PR	EPACKAGE	DITEMS OR PLACE BEHIL	ND COUNT	ER.		
	The second second is the second second of the						
	 	TIVE MAINTE	NANCE TIGHTEN HOT W	ATER ON I	HAND SI	NK TO OPEN SM	MOOTHLY
	** FOR PREVEN		NANCE TIGHTEN HOT W				
	** FOR PREVENT ** ENSURE HOT WA	TER HEATER H	HAS ADEQUATE HOT WATER FO				
	** FOR PREVENT ** ENSURE HOT WA	TER HEATER H					
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Received	** FOR PREVENT ** ENSURE HOT WA MAY NEED TO RAIS	TER HEATER HE THERMOSTA	HAS ADEQUATE HOT WATER FO	OR WASHING			DEMAND.
Received	** FOR PREVENT ** ENSURE HOT WA MAY NEED TO RAIS	TER HEATER H	HAS ADEQUATE HOT WATER FO	DR WASHING		AND MEETS PEAK D	DEMAND.

Dat	e				Time in: Time	out: L	icense/Pe	rmit #		00)52	41		Est. Type CONV./RETA	Risk Category	Page 1_ of _2
4/6/	202					V + 2 Pa	outine		3.5			stigati	on.	4-Visit	5-Other	TOTAL/SCOR
		shme			tion: 1-Compliance	harrie a god	Owner N	lame:	3-1	icio	1074	Б		* Number of Repeat Viols ✓ Number of Violations C		04
					EAT MARKET							DI		V Number of Violations C	Follow-up: Yes	91
Phy 129	sica 52	al Ad	ddre NDE	ss:	RD 101	City/County: HELOTES/B	: BXR			Cod 8023		Phor (210)		- 5411	No (circle one)	
				Com	pliance Status: Out = not in cor	mpliance IN = in co	ompliance	NO:	not o	bserv	ed	VA = n	ot app	licable COS = corrected on	site R = repeat vic rk an asterisk '★'in	olation
Mai	rk th	e ap	prop	niate	points in the OUT box for each nu	mbered item	Mark '	act	eckma	ark in	appro	priate	DOX 10	r IN, NO, NA, COS Ma Action not to exceed 3 da	R dil dotto ibit	
Cor	mpli	ance	Sta	tus	Triority to	tilis (5 t olits) v	71(713)3(71)3		C	ompl	iance	Status				
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T	-			S	(F = degrees F 1. Proper cooling time and tem				<u>.r</u> .			s	12	. Management, food employ	yees and conditional	employees;
					Proper Cold Holding tempers				-				13	owledge, responsibilities, as Proper use of restriction as	nd reporting nd exclusion; No dis-	charge from
X														es, nose, and mouth		
					Proper Hot Holding tempera Proper cooking time and tem			-		m		-T-	14	. Hands cleaned and proper	ntamination by Han rly washed/ Gloves u	ised properly
	-				Proper cooking time and term Proper reheating procedure f		o°F in 2						15	. No bare hand contact with ernate method properly follow	ready to eat foods o	r approved
			_		Hours) 6. Time as a Public Health Con	atrol procedures &	records	Н	-	لسل		L_		Highly Susce	eptible Populations	
-		1			Approved									. Pasteurized foods used; pr steurized eggs used when re		fered
7		1			7. Food and ice obtained from a	approved source; Fo	ood in		-			_	T a			
					good condition, safe, and unade destruction										hemicals	
-					8. Food Received at proper tem	nperature						T		Food additives; approved a	and properly stored;	Washing Fruits
!	-			_	Protection from C	Contamination						+	18.	Vegetables Toxic substances properly	identified, stored and	d used
					9. Food Separated & protected,	, prevented during f	food							Water	r/ Plumbing	
	-	H		-	preparation, storage, display, at 10. Food contact surfaces and I	Returnables; Clean	ed and	H	-			T		. Water from approved sour	ce; Plumbing installe	ed; proper
-	-	4			Sanitized at ppm/ter 11. Proper disposition of return	mperature ned previously serv	ed or	Н	-	\vdash				ckflow device . Approved Sewage/Wastew	vater Disposal System	n, proper
					reconditioned				1	7.0			dis	posal		
0	1	N	N	C	Priority I	Foundation Iter	ms (2 Po	nts)	0	1		N C		tive Action within 10 days		
U T	N	0	A	0	Demonstration of Kno				U		0	A O			e Control/ Identifica	ation
														Proper cooling method use		
- 1					21. Person in charge present, d				X			X		aintain Product Temperature	ed; Equipment Adec	quate to
					and perform duties/ Certified F 22. Food Handler/ no unauthor	Food Manager (CFM rized persons/ person	nnel					X	Ma 28.	aintain Product Temperature Proper Date Marking and o	disposition	
					and perform duties/ Certified F	Food Manager (CFM rized persons/ person ring and Food Pack	nnel		X			X	28. 29.	aintain Product Temperature	disposition	
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					and perform duties/ Certified F 22. Food Handler/ no unauthor Safe Water, Recordkeep Label 23. Hot and Cold Water availal 24. Required records available	Food Manager (CFM rized persons/ person ling and Food Pack ling ble; adequate pressu (shellstock tags; pa	M) onnel kage ure, safe					X	28. 29. The	aintain Product Temperature Proper Date Marking and of Thermometers provided, a ermal test strips	disposition ccurate, and calibrate Prerequisite for Op	ed; Chemical/
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	nent Name: TT'S MEAT MARKET	Physical Ac 12952	ddress: BANDERA RD 101	City/State: HELOTE	ES/ Tx	License/Permit # 005241	Page <u>2</u> of <u>2</u>
1			TEMPERATURE OBSI	ERVATIONS			
Item/Loc	ation FOODS TO VERIFY	Temp	Item/Location	Temp	Item/Loca	ation	Temp
NOHOT	FOODS TO VERIFY						
		OB	SERVATIONS AND CORE	FCTIVE ACTIO	NC		
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR A	ATTENTION IS DIRE	ECTED TO T	THE CONDITIONS OBSE	RVED AND
	FOOD ESTABLIS	SHMENT	PERMIT IN COMPLIA	NCE EXPIRE	S ON 5/3	31/2024	***
	In process	of renew	ing Food Manager cert	ification	0 011 0/0	7172024	
	***** POST MOST RE				\A/ *****		
			A LOTION NEFORT II	Y FUBLIC VIE	VV	-	
2	ORSERVED: MEATS IN CO	N.D. HOLD	0405 11144 1175				
	OBSERVED: MEATS IN CO	JED HOLD	CASE IN MARKET WERE	AT 47F.			
27	ODOEDVED BLODE AND		a introducer in the		3		
21	OBSERVED: DISPLAY CA	SE IN MARI	KET WAS RANGING BETW	EEN 44F TO 51F	DISPLAY	Y CASE WAS AT 44F	. WAS
	RESET TO 38F TO ENSUF	RE TEMPER	RATURE IS AT 41F AND BE	LOW.			
28	ORSEDIÆD: ALL MEATO	AND DOES					700-1
20	OBSERVED: ALL MEATS	AND PREP	ACKAGED FOODS MUST	HAVE AN EXPIRA	ATION DA	TE. MUST COMPLY	WITH THE
	TEXAS FOOD ESTABLISH	MENT REG	GULATIONS				
		السالومين					a de
33	OBSERVED: THREE COM	PARTMEN	T SINK TOO SMALL NEED	S TO BE LARGE	R TO ENS	URE LARGEST EQU	JIPMENT CAN
	BE SUMBERGED IN WA	TER.			- LL		
33	THREE COMPARTMENT	SINK MISS	ING DRAIN BOARD. NEED	TO INSTALL DE	RAIN BOAF	RD FOR SINK FOR D	ISH WASHING
			JCTED IN THREE COMPA				
				11- 11-2-1	10 01	TILIN SINK.	
	** FOR PREVENTIVE MA	INTENANC	E, INSTALL BACK FLOW P	REVENTOR ON	FALICET	PRIOR TO CONNEC	TEDING AND
			ST BE IN COMPLIANCE W		. AUGETT	MON TO CONNEC	EDING ANY
	HOOL WITH OF KAT	JUN. WIUS	DE IN COMPLIANCE W	TH ASSE1001.			
	** PLACE A THERMOMET	ED IN MEA	T CASE IN EVERY OF US	D005 70		حال سينه الشواسب	
	** PLACE A THERMOMET	VEDED TO	ACH CAN IN EVERY UTHER	DOOR TO ENSU	JRE ACCL	JRATE TEMPERATU	RE READING.
	** REPLACE MISSING CO	VEKED IK	ASH CAN IN RESTROOM.				
				1.11.			
	Commence of the Commence of th						
		7					
Received (signature)	by: Tighun G	lipers	Print: JOSHUA SA	ALINA C		Title: Person In Char	ge/ Owner
Inspected		inclas				The same and the s	
(signature) Form EH-06	(Revised 09-2015)	June	Print: JEFFREY CA	ARKIZALES		Samples: Y N # c	ollected

Dat 4/6/		4			Time in:	Time out:	License/Pe	rmit	#	00	055	568	ř		Est. Type Restaurant	Risk Category	Page <u>1</u> of <u>2</u>
					ion: 1-Comp	oliance X	2-Routine	6	: 3	-Fie	ld I	nves	tigs	tion	1 4-Visit	5-Other	TOTAL/SCORE
Est		shme SLIN			e: CKENS	Co	ontact/Owner N	lame	:						* Number of Repeat Violat ✓ Number of Violations CC		00
Phy 125	vsica 30 l	al Ad BAN	ddre NDE	ss: .RA	RD	City/Co HELOT	ounty: ES/BXR		7	Cip C 8023	Code): T		one: (21		Follow-up: Yes No (circle one)	92
				Com	pliance Status: Out = r	oot in compliance IN		NO				d N			applicable COS = corrected on si		lation
Ma	rk th	е ар	prop	riate	points in the OUT box for	each numbered item	Mark '	√' A C	check	mark	c in e	ppro	priat	te bo	x for IN, NO, NA, COS Mark	an asterisk ' * ' in	appropriate box for R
Co	mnli	ance	Stat		Prio	ority Items (3 Poi	nts) violations	Regi	uire						ve Action not to exceed 3 day.	S	
O U T	i N	N O	N A	C O S	Time and Ten	nperature for Food S legrees Fahrenheit)	Safety	R	-	0	nplis I N		N	CO	Emplo	yee Health	R
-	7	7		3	1. Proper cooling time				1	T	-+	-	-	8	12. Management, food employe		employees:
		-		-	2. Proper Cold Holding	temperature(41°F/4	5°F)				+	-+			knowledge, responsibilities, and 13. Proper use of restriction and	d reporting	
				_		20 63 69									eyes, nose, and mouth		
					 Proper Hot Holding Proper cooking time 	and temperature		Н	ŀ		-		т		Preventing Cont	tamination by Han	ds
		-			Proper reheating pro	cedure for hot holding	g (165°F in 2		ŀ	+	-+				14. Hands cleaned and properl15. No bare hand contact with	ready to eat foods o	r approved
		\dashv			Hours) 6. Time as a Public Hea	olth Control			ı.						alternate method properly follo	wed (APPROVED	Y N)
			_		Ap	proved Source	es & records			-			-		Highly Susce 16. Pasteurized foods used; pro	ptible Populations	Formed
Ι.,	-														Pasteurized eggs used when rec	monea 100a not on quired	rered
					 Food and ice obtained good condition, safe, and destruction 	ed from approved sour nd unadulterated; para	rce; Food in									emicals	
					8. Food Received at pro	oper temperature		H	ŀ	T	Т	Т	Т		17. Food additives; approved a	nd properly stored:	Washing Fruits
		الما			Protection	n from Contaminatio)n	Н		4	+	-+	+	-	& Vegetables 18. Toxic substances properly		
		1			9. Food Separated & pr	rotected, prevented du	ring food				_			F 111		Plumbing	d used
				Т	preparation, storage, di 10. Food contact surface	ces and Returnables;	Cleaned and	Н	1		1	-	-	-	19. Water from approved source	o: Diverbin a in stall	
-				-	Sanitized at 11. Proper disposition	ppm/temperature			+	X				e	backflow device		
					reconditioned	of returned, previousi	y served or			X					 Approved Sewage/Wastew disposal 	ater Disposal System	m, proper
215					Pr	iority Foundation	Items (2 Po	ints)) vio	latio	ns i	Regu	uire	Cor	rective Action within 10 days		
O U T	I N	0	A	C O S	Demonstratio	n of Knowledge/ Per	sonnel	R		0	I N	N O	N A	CO	Food Temperature	: Control/ Identific	ation
					 Person in charge prand perform duties/ Ce 	resent, demonstration	of knowledge,								27. Proper cooling method use	d; Equipment Ade	quate to
_					22. Food Handler/ no u	unauthorized persons/	personnel	4.5	1	+	+	-	-	-	Maintain Product Temperature 28. Proper Date Marking and d	ienocition	
				ė	Safe Water, Reco	ordkeeping and Food Labeling	Package					16154	Ī		29. Thermometers provided, ac	ccurate, and calibrat	ed; Chemical/
X			-		23. Hot and Cold Water		pressure safe				1		_		Thermal test strips		
					24. Required records a	vailable (shellstock ta	gs; parasite	1-1		Т	Т				Permit Requirement,		
					destruction); Packaged	Food labeled with Approved Proc	eduras							_	30. Food Establishment Peru		
				Γ	25. Compliance with V	ariance, Specialized	Process and			\neg	Т	- 1	-1			ment, and Vendin	9
					HACCP plan; Variance processing methods; m	e obtained for special	ized								 Adequate handwashing fac supplied, used 	ilities: Accessible a	nd properly
						sumer Advisory					+		- N		32. Food and Non-food Contac	t surfaces cleanable	properly
					26. Posting of Consum	ner Advisories: raw or	under cooked	-		+	-	471	_		designed, constructed, and used	d	
					foods (Disclosure/Rem	ninder/Buffet Plate)/ A	Allergen Label					Ľ.	1		 Warewashing Facilities; ins Service sink or curb cleaning for 	acility provided	used/
0		N	N	C	Core Items (1 Poi	nt) <i>Violations Requ</i>	uire Corrective	Acti	on I	Vot t	o E	xcee	d 90) Da	ys or Next Inspection , Which	ever Comes First	
U T	N	Ö	A	C O S	Prevention	of Food Contamina	tion	R		0	I N	N O	NA	C O S		lentification	R
		Ξ,	E		34. No Evidence of Insanimals					T					41.Original container labeling	(Bulk Food)	
					35. Personal Cleanline	ss/eating, drinking or	tobacco use						_		Physic	al Facilities	
-	\dashv				36. Wiping Cloths; pro37. Environmental con	perly used and stored		-		4	-1				42. Non-Food Contact surfaces	clean	
					38. Approved thawing					-	-	-	-		 Adequate ventilation and li Garbage and Refuse proper 		
					Prop	er Use of Utensils								T	45. Physical facilities installed	, maintained, and cle	ean ean
					 Utensils, equipmen dried, & handled/ In u 	it, & linens; properly is se utensils: properly i	used, stored,			T					46. Toilet Facilities; properly of		
	7				40. Single-service & si	ingle-use articles; pro	perly stored			+	-	-			47. Other Violations		
Re	ceiv	ed b	ov:	-	and used				Ļ	\perp					The state of the s	True -	
(sig	natu	re)		_/	ulljandi	10 PIVE	ra		Pi	riot:		R	DBI	RT	TINAJERO	Title: Person In	Charge/ Owner
		168 [E)			Jefrey (Carrizales			Pi	rint:	,	JEF	FRE	EY (CARRIZALES	Business Email:	
	FU	00	10-	1000	09-2015				10000		_			-			

Establishm SLIM CI	ent Name: HICKENS		l Address: 530 BANDERA RD	City/State: HELOTE	S/TX License/Permit # 005568	Page <u>2</u> of <u>2</u>
			TEMPERATURE O	BSERVATIONS		
Item/Loca	tion	Temp	Item/Location	Temp	Item/Location	Temp
CHICKEN TE	NDERS - WALK IN COOLER	36F		10		
CHICKEN	MINGS COLD LIGHT	205				
SHICKEN	WINGS - COLD HOLD	38F				
NO HOT F	FOODS TO VERIFY					
					44.00	
			ODCEDUATIONS AND GO	ADDECTIVE ACTION		
Item Number			OBSERVATIONS AND COMENT HAS BEEN MADE. YOU		NS CTED TO THE CONDITIONS OBS	SERVED AND
rumoci	NOTED BELOW:	SHMENT	PERMIT IN COMPLIA	ANCE EVOIDES	ON 5/21/2024	
					ON 5/31/2024	
			cation in compliance. E			
	POST MOST F	RECENTI	NSPECTION REPOR	T IN PUBLIC VIE	W. *****	
19	OBSERVED: HOT WAT	ER IN HAN	D SINK IN BACK AREA NO	T WORKING.	<u> </u>	المستحدث
19	OBSERVED: DRAINS N	IEED TO HA	AVE AT LEAST A 1" AIR G	AP BETWEEN DRAIN	NAND PIPES.	
20	OBSERVED: DRAIL	N IN BAC	K AREA UNDERNEAT	H TANKLESS W	ATER HEATER CLOGG	ED.
7 -						
23	OBSERVED: HOT	WATER V	VAS AT 101F DROPPI	ED TO 94F, OBTA	AIN A LICENSED TECH	NICIAN AND
					T A MINIMUM OF 110F	- 1000 1000000 000 100 10 100 00000
			OMES OUT IN SINKS			. INEXIDING I
	THE BROKE BOT ON	_1 0-1 . 0	CHILD OUT HA SHAKS			
	ORTAIN A LICENS	ED PLLIM	RED TO EIY I EAKING	S EALICETS OF	EATE AIR GAP FOR DR	AINIC AND
			DER TO FIX LEARING	5 FAUCE 15, CRE	EATE AIR GAP FOR DR	AINS AND
	UNCLOG DRAINS.					
					Yangina and the same of the sa	
		 				
						
			The state of the 	La pier la co		
سسنس				كتنبيط أعفنا		
	<u> </u>					
		سننس		- J	- Call Land Call	
Received (signature	iby: Alexandr	O Riv	HNG Print: ROBR	T TINAJERO	Title: Person In Cha	arge/ Owner
Inspecte	d by:	mainalas	Print: JEFFRE	Y CARRIZALES	42000 9000	
(signature	6 (Revised 09 2015)	Juces	JE: TICE	. JANNE TECO	Samples: Y N #	collected

Da 4/6/	te: /202	24			Time in: Time ou	t: License/	Perm NOT	it# VE	RIF	Y PE	RMI	Т		Est. Type Restaurant	Risk Category 2	Page <u>1</u> of <u>2</u>
_		0.0	fine	000	tion: 1-Compliance	X 2-Routine	ů,				_	tigati	on 4-Vi	isit	5-Other	TOTAL/SCORE
			ent			Contact/Owner	Nam	1226					* Number of R ✓ Number of V			01
Phy 129	ysic.	al A BAI	ddre NDE	ss: RA	RD 110	City/County: HELOTES/BXR			Zip (Code 8023	e:	Phon (210)	e: 695-8765		'ollow-up: Yes lo (circle one)	91
Ma	rk ti	he ar	ppron	Con	pliance Status: Out = not in complete points in the OUT box for each number	liance IN = in compliand	e N	O = i	not ob	serve rk in	ed N appro	IA = no priate b	ot applicable COS = c box for IN, NO, NA, C	corrected on sit	te R = repeat vio an asterisk '≭'in	plation appropriate box for R
				- 1	Priority Item	s (3 Points) violation	is Re	quir	e Im	med	iate (Correc	tive Action not to ex	xceed 3 days		
			e Sta				R		Co	mpli		Status N C				R
U	I N	N	NA	0	Time and Temperature (F = degrees Fah	for Food Safety	"		U	N		A O		Employ	yee Health	
T				S	Proper cooling time and temper		+	1	T	-+	+	+3	12. Management, f	food employe	es and conditional	employees;
			131		= 1		_		-			-	knowledge, respon 13. Proper use of re	sibilities, and	reporting exclusion: No dis	charge from
X					2. Proper Cold Holding temperatu	re(41°F/ 45°F)						ng!	eves, nose, and mo	outh		
	11		1.4		3. Proper Hot Holding temperature	e(135°F)	1	1	_				Prev 14. Hands cleaned	enting Conta	mination by Han	ids ised properly
					4. Proper cooking time and temper	rature	+-		\vdash	\dashv		-	15 No bare hand c	contact with re	eady to eat foods o	r approved
					Proper reheating procedure for Hours)	2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2		Į.					alternate method pr	roperly follow	ved (APPROVED	YN
				7-0	6. Time as a Public Health Contro	l; procedures & records]		_			H 16. Pasteurized foo	ighly Suscep	tible Populations	fered
		3	Lien		Approved So	urce							Pasteurized eggs us	sed when requ	uired	icros.
					7. Food and ice obtained from app good condition, safe, and unadulte	roved source; Food in rated; parasite								Che	micals	
					destruction 8. Food Received at proper temper	rature	+		T	-1	Т	T	17. Food additives;	; approved an	d properly stored;	Washing Fruits
					8. Food Received at proper temper	auto							& Vegetables 18. Toxic substance			I springer out of the second
		315			Protection from Con	tamination	4-				4	1	18. Toxic substance	Water/	Plumbing	u useu
				11 1	 Food Separated & protected, proper preparation, storage, display, and to 	evented during lood						30				
					10. Food contact surfaces and Ret	urnables; Cleaned and			П				19. Water from app backflow device	proved source	; Plumbing installe	ed; proper
1 11	L.	BIS			Sanitized at ppm/temper 11. Proper disposition of returned,	prature			\vdash	+			20. Approved Sewa	age/Wastewat	ter Disposal System	n, proper
		je 51			reconditioned								disposal			
1100			1) # 1 i	1 M 2 C 1	Priority For	undation Items (2 P	oints) vi			Requi	ire Co	rrective Action with	in 10 days		R
O U T	I N	N O	N A	C O S	Demonstration of Knowl		R		U T			N C A O S		7	Control/ Identific	ation
X		a -	neti.		21. Person in charge present, demo	onstration of knowledge,			X				27. Proper cooling Maintain Product T	method used; Cemperature	Equipment Adec	quate to
\triangle			183		and perform duties/ Certified Food 22. Food Handler/ no unauthorized	d persons/ personnel	+	1					28. Proper Date Ma	arking and dis	sposition	1.01
					Safe Water, Recordkeeping	and Food Package]					29. Thermometers Thermal test strips		curate, and calibrat	ed Chemical/ I I
								+	ᆚ				I Herman test surps			ca, chemica
	ELF	_			Labeling		1		Pal.				Permit Rec		rerequisite for O	
	41 1 3				23. Hot and Cold Water available;	adequate pressure, safe		1	V	\exists	T			quirement, P	rerequisite for O	peration
	# L.				23. Hot and Cold Water available; 24. Required records available (sh destruction); Packaged Food label	adequate pressure, safe ellstock tags; parasite ed			X	1			30. Food Establish	quirement, P nment Permi	t (Current & Vali	peration d)
					23. Hot and Cold Water available; 24. Required records available (sh destruction); Packaged Food label Conformance with Appro	adequate pressure, safe ellstock tags; parasite ed oved Procedures			X] T			30. Food Establish	quirement, P nment Permi nsils, Equipr	t (Current & Vali	peration d)
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Re	cceiv	o ed l	A		23. Hot and Cold Water available; 24. Required records available (sh destruction); Packaged Food label Conformance with Approved Food label Conformance with Approved Food label Conformance with Approved Food Records (Strain Food Food Consumer Advisor) 26. Posting of Consumer Advisori foods (Disclosure/Reminder/Buffee Core Items (1 Point) Violate Prevention of Food Consumer Advisori foods (Disclosure/Reminder/Buffee) 34. No Evidence of Insect contaminanials 35. Personal Cleanliness/eating, dr. 36. Wiping Cloths; properly used and Strain Food Food Food Food Food Food Food Foo	adequate pressure, safe ellstock tags; parasite ed oved Procedures ecialized Process, and or specialized instructions risory es; raw or under cooked at Plate)/ Allergen Label ions Require Corrective ontamination mation, rodent/other inking or tobacco use and stored tensils properly used, stored, properly used icles; properly stored	e Act	Pr	Not to	I N	MAN	NUAL	30. Food Establish Uter 31. Adequate hands supplied, used 32. Food and Non-idesigned, construct 33. Warewashing F Service sink or curl sys or Next Inspection 41. Original contain 42. Non-Food Content of the Service sink or Curl sys or Next Inspection 43. Adequate ventil 44. Garbage and Recommendation of the Service sink or Curl sys or Next Inspection of	nment Permi nsils, Equipm washing facil food Contact ted, and used facilities; inst b cleaning fac foon, Whiche Food Ide ner labeling (F Physical tact surfaces of lation and lig efuse properly es installed, r s; properly co	t (Current & Valiment, and Vendin ities: Accessible a surfaces cleanable alled, maintained, cility provided ever Comes First entification Bulk Food) 1 Facilities clean thing; designated a y disposed, facility maintained, and clean thing; designated a y disposed, facility maintained, and clean thing; designated a y disposed, facility maintained, and cleanstructed, supplied	peration d) g nd properly c, properly used/ R areas used es maintained ean d, and clean

Establishment Name:			Physical Address:		TV.	License/Permit # Page		2 of 2	
SUBWAY		129	12952 BANDERA RD 110		лх				
			TEMPERATURE OBS		Item/Loca	tion		Temp	
Item/Location		Temp	Item/Location	Temp	Tem/Loca	uvii		<u> </u>	
SOUP - I	HOT HOLD	149F			+				
MEATRA	ALLS - HOT HOLD	149F.							
WEATBALES - HOT HOLD		1731.							
					+				
			DBSERVATIONS AND CORI	RECTIVE ACTIO	NS				
Item	AN INSPECTION OF VOI	UR ESTARI ISHA	MENT HAS BEEN MADE. YOUR	ATTENTION IS DIR	ECTED TO TI	E CONDITIONS OBSE	ERVED A	ΝD	
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:								
	***** POST MOST RECENT INSPECTION REPORT IN PUBLIC VIEW. ******								
	00000/50, 500	D IN DEACH	H IN COOLER IN FRON	IT ARFA WAS	AT 51F				
2	ORSEKAED: LOO	ווא אבאטו	THE COOLLIN HE FROM	,					
						aura of anon for	d hand	ling	
21	Observed: No "Certified Food Program Manager" persent during operational hours of open food handling.								
	ENSURE THAT A CERTIFIED FOOD PROGRAM MANAGER IS PRESENT DURING ALLHOURS OF OPEN FOOD HANDLING.								
27	Observed: Reach in cooler in kitchen temperature is at 51F well above the 41F.								
	OBTAIN A LICENSED TECHNICIAN AND ENSURE COLD HOLD UNIT IT FIXED AND IS AT 41 AND BELOW.								
	ORIAIN A LICENSED	IECHNICIAN	AITO LITOURE COLD HOLD						
				CAIT DEDANT AN	IST DENEY	VED AND POSTED	IN PLIRI	IC VIEV	
30	OBSERVED: COULD N	OT VERIFY PE	ERMIT. FOOD ESTABLISHM	ENT PERMIT MU	JOI KENEV	VED AND FOSTED	DOOTE:	7	
	IF NOT DONE SO YET, PLEASE CONTACT CITY OF HELOTES AND RENEW PERMIT OR ENSURE PERMIT IS POSTED.								
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Received (signature)	by: 1	for	Print: MANUAL VE	:GA		Title: Person In Cha	rge/ Owne	r	
Inspected	by: Oefrey Can	visales	Priet: JEFFREY CA				-lle-te-d		
erm EH-06	(Revised 99-2015)	Q.				Samples: Y N # 0	collected		