

Dat	%	10	ام	۱۱	Time in:	Time ou	t:	License/P	ermi	it#						Est Type Risk Category Page of
Pov	$\frac{\circ}{1}$	0	1	24	tion: 1-Com	pliance	N	2-Routine	Г	T	3-Fie	d I	nves	tigati	on	4-Visit 5-Other TOTAL/SCORE
		shm	ent	Nam	c.		7	Contact/Owner	Nam							* Number of Repeat Violations:
		<	S	lv	n Chick					_	2: 6		_			Number of Violations COS:
Phy	sica	A	ddr	ess:	so band	0000	City/C	Tellate	?		Zip C	Code	*	Phon	e:	Follow-up: Yes No (circle one)
_		-			JU PANO					0=0	ot obs	erve	d N	A = pc	ot ap	plicable COS = corrected on site R = repeat violation
Mar	k th	e ap	prop	Com	points in the OUT box for	r cach number	ared item	Mark		chec	kmark	C in a	ppro	priate (OX I	for IN, NO, NA, COS Mark an asicisk + in appropriate box for K
					Pri	ority Item	s (3 Po	ints) violation	s Re	quir	e Imm	nedi	ate (Correc	tive	Action not to exceed 3 days
Con	I N	N O	N	C	Time and Te			Safety	R	1	O	П	N O	Status N C A O	Т	Employee Health
Ť	~	_	_	S	1. Proper cooling time	degrees Fahr			╁	1	1	+	+	S	1	2. Management, food employees and conditional employees;
					1970				╄		_	+	-	-		3. Proper use of restriction and exclusion; No discharge from
					2. Proper Cold Holdin	g temperatu	rc(41°F/	45°F)								ryes, nose, and mouth
	⇉				3. Proper Hot Holding				F]	-	1	-	-	١,	4. Hands cleaned and properly washed/ Gloves used properly
Н	4				Proper cooking time Proper reheating pro			ng (165°F in 2	+	1	\vdash	+	-	-	l i	5. No bare hand contact with ready to eat foods or approved
					Hours)	occurre for i	ice iloida	ing (103 1 iii 2					\perp		a	Iternate method properly followed (APPROVED Y N)
П	\Box				6. Time as a Public He			ures & records	+		-	T	-	T	1	6. Pasteurized foods used; prohibited food not offered
					A	pproved So	urce								P	asteurized eggs used when required
					7. Food and ice obtain good condition, safe, a				Γ		7.31					Chemicals
Н	4			Н	8. Food Received at pr				-		-	Т	1		1	7. Food additives; approved and properly stored; Washing Fruits
					8. Pood Received at p	oper temper	ature				Ц				8	2 Vegetables
_	_	_				n from Con			-	1					1	8. Toxic substances properly identified, stored and used Water/ Plumbing
	1				Food Separated & preparation, storage, d			luring rood			L					
7	\neg			П	10. Food contact surfa Sanitized at	ces and Retu	mables	Cleaned and	16	1	П	T				9. Water from approved source; Plumbing installed; proper ackflow device
+	+		C. etc. or		11. Proper disposition	of returned,	previous	CMCCMI sly served or	7	1	H	+	+		2	Approved Sewage/Wastewater Disposal System, proper
40.0	100	SME	200	9.854	reconditioned		× /2 10 2 2 2 0 0		2000	4524	3.00		24084	187/24	1570 2171	isposal
οĪ	1 [N	N	С		nomiy rot	indano	n Items (2 P	R	s) vi	olatio	1	N	N C	Trea	ctive Action within 10 days
U	N	0	A	0	Demonstration	n of Knowl	edge/ Pe	rsonnel			U	N	0	A O		Food Temperature Control/ Identification
	7				21. Person in charge p					1	П				100	7. Proper cooling method used; Equipment Adequate to
+	+	-	_	\vdash	and perform duties/ C 22. Food Handler/ no				+	-	\vdash	+	100			8. Proper Date Marking and disposition
					Safe Water, Rec						П	1	1		2	9. Thermometers provided, accurate, and calibrated; Chemical/
1	7		4		25.17	Labeling			-1	4	-	_1	in t		+	Permit Requirement, Prerequisite for Operation
4	+			\vdash	24. Required records	er avanable;	ellstock t	c pressure, sarch	OF AC	ale .	Y	T	т	\top	+	
					destruction); Package	d Food label	ed		320	d	M				3	0. Food Establishment Permit (Current & Valid) Exp 5/31/2
15	_		-		Conformance				1	4						Utensils, Equipment, and Vending
					25. Compliance with HACCP plan; Variance	e obtained f	or specia	alized				1000				Adequate handwashing facilities: Accessible and properly upplied, used
Н	_1		8 8	-	processing methods; n	nsumer Ad			10		1				0.00	2. Food and Non-food Contact surfaces cleanable, properly
					0/ D .: 4=					-	H	- 1		-	_	csigned, constructed, and used 3. Warewashing Facilities; installed, maintained, used/
					26. Posting of Consum foods (Disclosure/Ren	ner Advisori ninder/Buffe	et Plate)/	Allergen Label							200	Service sink or curb cleaning facility provided
			THE ST						e Aa	tion .	Not to	o Ex	ceed	90 D	ays	or Next Inspection, Whichever Comes First
O U	I N	NO	N	CO	The second of the second	of Food Co	7 J. 17	And the state of the	R		O U T	I N	0	N C		Food Identification
+				3	34. No Evidence of In	sect contami	nation, r	odent/other	1203	1		1	1	T	4	1.Original container labeling (Bulk Food)
\vdash	+			\vdash	35. Personal Cleanline	ss/cating.dr	inking o	r tobacco use		1	1	,	OF A		257	Physical Facilities
	╛	1	- 1		36. Wiping Cloths; pro	operly used a]	Y	1		*%) (4)		2 Non-Food Contact surfaces clean Inthod [FILEK
\dashv	1		-		37. Environmental cor			-	+	+	H	+	-	77	_	Adequate ventilation and lighting; designated areas used Garbage and Refuse properly disposed; facilities maintained
-	_	_		1	38. Approved thawing Proj	method per Use of U	tensils	E.A. Tanana	122		V	+		ACM	-	5. Physical facilities installed, maintained, and clean
T	T				39. Utensils, equipmen	nt, & linens;	properly		Γ	1	П		100	17. 17.	4	6. Toilet Facilities; properly constructed, supplied, and clean
\vdash	+	-		\dashv	dried, & handled/ In u 40. Single-service & s				+	1		+		4.0	4	7. Other Violations
			-		and used	- 0-1 - 1-1 - 1-1	, ,,,				4				L	
Rec (sign			y'y		wh	ad	_)		P	rijų:	4	W	20	h	da Bradla Title: Person In Charge/ Owner
Ins	pect	ed	by:	1	DI MARA H	100	00			P				UA		GANZCIA Business Email:
(sign			In-	<u> </u>	X 2015)	TIMI	14					0	1,4	OV.	_	Hrican
LOIM	CU-	VO!	(ne\	rsea	09-2015)											

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Establishment Name: 5/im Chidle	Physical A	SO BONDING RES TEMPERATURE OBSERVAT	ity/State:	otes	License/Permit #	Page of
Item/Location	Temp	Item/Location	Temp	Item/Locat		Temp
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0	NO. Ce	mpleted.				,
TCS Foods (Time/T	emperat	ure Control for Safety)				
A	02		ections	are on a	charged basis. F	ees are
payable within 10 da						
Received by:	,	Print:	-100	10	Title: Person In Charge/	Owner
(signature)		ritriandal				
(signature) (C) (C) (Serviced 09-2015)	Mei	Print: DLANA	ARC	in	Samples: Y N # colle	ected



Form EH-06 (Revised 09-2015)

Texas Department of State Health Services Retail Food Establishment Inspection Report

Pate	3	la	u		Time in:	Time out:	License/P	crmit i	#					Est. Type Risk Category Page of_	l
Pur		_		pect	ion: 1-Corre	pliance IV 1	2-Routine		13-	Field	Inv	estig	atio	The same of the sa	RE
			_			Ca	ntact/Owner l	Varne:						* Number of Repeat Violations: / Number of Violations COS:	
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Phys	Cal	76	idre	T.	business Au	Lipical Sipical	iotes		14	ip Co	JC:	ľ	hone	Follow-up: Yes No (circle one)	
	•		77		Town to the same of the same o			NO	- ~*	obser	and .	NA	= md	applicable COS = corrected on site R = repeat violation	
Mark	the	APX.			points in the OUT box for									ox for IN, NO, NA, COS Mark an asterisk ' * ' in appropriate box for	r R
					Prio	rity Items (3 Poin	ts) violations	Requ	tire l	nunc	åate	Con	red	ive Action not to exceed 3 days	_
Com	dia	nce	Stat	m_					1	Comp	isso	Sta	tus C		R
0 1	•	0	Ä	ě		nperature for Food Se legrees Fahrenheit)	alety	Π		N	0	A	ě	Employee Health	1
+	+	+	┪	4	1. Proper cooling time			Н	۲	+	Н	-	-	12 Management, food employees and conditional employees;	\vdash
Ц	1	4	4	_	22 0000	4	GE)	Н	L	4	Н	_	Н	knowledge, responsibilities, and reporting	┡
	1	١	- 1		2. Proper Cold Holding	g temperature(41°F/45	T)	П	1	1			Ш	 Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth 	
	1		\exists	\Box	3. Proper Hot Holding			П		V 52	_	-		Preventing Contamination by Hands	\Box
\vdash	1	4	\dashv	\dashv	Proper cooking timeProper reheating pro		(1660E = 2	Н	H	+	Н		Н	14. Hands cleaned and properly washed/ Gloves used properly 15. No bare hand contact with ready to eat foods or approved	╀
11	١	-1	١		Hours)	counte for not nothing	(IO) F III 2	П					Ш	alternate method properly followed (APPROVED Y N)	
	1				6. Time as a Public He		s & records	\Box	F	_	_			Highly Susceptible Populations	-
					Ą	pproved Source	1.5		1					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
T	T	Т	П		7. Food and ice obtained	하시 이렇게 하는 이번 아이는 아무리를 되었다면 그가 있는 나가 이미 이어를 했다.		Н	r	•			\dashv		T
	1	1	١		good condition, safe, a destruction	nd unadulterated; paras	rite	П	1				- 1	Chemicals	
\vdash	+	+	\dashv	\dashv	8. Food Received at pr	oper temperature		Н	H	T	П		П	17. Food additives; approved and properly stored; Washing Fruits	
	1			_	D. s. ele	- C		Н	-	╀	Н	Н	Н	& Vegetables	+
-	_	_	_	-	9. Food Separated & pa	n from Contamination rotected, prevented dur		Н	H				Н	18. Toxic substances properly identified, stored and used Water/ Plumbing	\vdash
L	1				preparation, storage, di	isplay, and tasting	IIT.	Ш	L						L
П	Т	٦				ces and Returnables; C ppm/temperature	leaned and	П						 Water from approved source; Plumbing installed; proper backflow device 	
\vdash	+	┪	\dashv		Sanitized at 11. Proper disposition		served or	Н	H	+	Н		Н	20. Approved Sewage/Wastewater Disposal System, proper	✝
Ц	1				reconditioned			ш		_	Ш		Ш	disposal	_
_	_	_	%	47	Pr	iority Foundation	Items (2 Po	ints)	viole	ations	Req	mire	Cor	rective Action within 10 days	10
U	1	ò	A	0	Demonstration	a of Knowledge/ Pers	onnel	Ľ		N	ő	Ā	0 8	Food Temperature Control/ Identification	R
П	T	٦			21. Person in charge pr and perform duties/ Co	이 이번 그는 그 이 빠지면 하는데 아이를 내려가 되었다고 아니다 이 때에 있다.		П	Γ	Τ			П	27. Proper cooling method used; Equipment Adequate to /Maintain Product Temperature	
\vdash	+	+			22. Food Handler/ no u			Н	þ	1	Н	Н	V	28 Proper Date Marking and disposition (DISTA D DU CA)	le
	100		A 55		Safe Water, Reco	ordkeeping and Food	Package	П	Γ	Т	П		П	29. Thermometers provided, accurate, and calibrated; Chemical	daz
⊢	_	7			22 U-4 -4 C-14 W-4-	Labeling		Н	H			ч	Ч	Permit Requirement, Prerequisite for Operation	+
\vdash	+	4			23. Hot and Cold Water 24. Required records at			Н	H	1			Н		+
\sqcup					destruction); Packaged			Ц	L				Ц	30. Food Establishment Permit (Current & Valid) 5/31/2	1
L-	_	_,	_			with Approved Proces		Н	L	_	_	_	\dashv	Utensils, Equipment, and Vending	+
	1	١			 Compliance with V HACCP plan; Variance 			11	1	1			П	31. Adequate handwashing facilities: Accessible and properly	
\sqcup	1				processing methods; m	anufacturer instruction		Н	L	┸	Ц		Ц	supplied, used	╄
1					Con	sumer Advisory	142	11						 Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 	
T	T	Т		\Box	26. Posting of Consum			Н	r	1	П	П	П	33. Warewashing Facilities; installed, maintained, used/	
\perp	1	_			foods (Disclosure/Rem			Ц		0.00			Ų	Service sink or curb cleaning facility provided	_
al.	-	v I	-	-	Core Items (1 Pon	nt) Violations Requi	ire Corrective	Actio	n No	of to i	xce	24 9	O Da	ys or Next Inspection , Whichever Comes First	R
U		ô	Ä	0	Prevention	of Food Contamination	on	Ľ	Ŀ	N	ő	Ä	0	Food Identification	L
П	T				34. No Evidence of Ins	ect contamination, rod	ent/other			1		- 1		41.Original container labeling (Bulk Food)	
+	+	+	\dashv		animals 35. Personal Cleanlines	ss/cating, drinking or to	obacco use	Н	H	_		7	Н	Physical Facilities	
\Box	+	\exists			36. Wiping Cloths; pro					T				42. Non-Food Contact surfaces clean	
\Box	1	1			37. Environmental cont			\Box	F	-				43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained	-
Н	1	_		-	38. Approved thawing	er Use of Utensils		H	H	+		7	\vdash	45. Physical facilities installed, maintained, and clean	+
Т	Т	1			39. Utensils, equipmen		ed, stored,	П			П	7	П	46. Toilet Facilities; properly constructed, supplied, and clean	Т
\vdash	4	4	_	_	dried, & handled/ in us			Н	-	+		H	Н	47. Other Violations	+
	1				40. Single-service & size	ngie-use articles; prope	any stored							77. Only Tourious	
															_
Reco	ive	d b	y:_	ユ	()	_			Prin	nt:/ 1	σ	2	1/-	OH 1/0501.03 Title: Person In Charge/ Owne	r
Reco	af ur	e)	-	1,	(C. V0079	~			Prir	岁1		24	be	GANCIA Title: Person In Charge/Owne Business Email:	r



D	IC:	2	2/	21	Time in: Time out:	License/P	am	it#					_	Est Type Risk Category Page of
H.	4	d	1/0	74	ion: 1-Compliance	2-Routine	_	7	3-F1	eld	Inve	etio	ntio	on 4-Visit 5-Other TOTAL/SCOR
						ontact/Owner	Nam	ic:	<i>J-11</i>	CZU	mve	Sug	ALIU	* Number of Repeat Violations:
		\mathbf{C}	V	S	"Pharmacy #8990°			_						Number of Violations COS:
Ph	ysio	PLA	ddp	Š	o Bandera Rd City	8 X Jes			Zip	Cod	C:	Pf	hone	No (circle one)
Г		0					N	0=1	not ob	sav	ed I	NA:	= not	ot applicable COS = corrected on site R = repeat violation
M	rk t	ne ap	pprop	riate	points in the OUT box for each numbered item	Mark	.4.	che	kmar	k in	appro	pria	ite bo	box for IN, NO, NA, COS Mark an asterisk ' * in appropriate box for
Ļ			- Ct-		Priority Items (3 Poin	nts) violation	s Re	quir	_		ance	_		tive Action not to exceed 3 days
0	mpli I	N	Sta	C	Time and Temperature for Food S	Safety	R	1	9	IJ	N	N	C	Employee Health
T	N	0	^	S	(F = degrees Fahrenheit)		┺	Į	ĭ	_	4		3	
					Proper cooling time and temperature				Ш					 Management, food employees and conditional employees; knowledge, responsibilities, and reporting
Г				П	2. Proper Cold Holding temperature(41°F/4	5°F)		1	П		T			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
\vdash					3. Proper Hot Holding temperature(135°F)		\vdash	1		_	_			Preventing Contamination by Hands
				\Box	4. Proper cooking time and temperature	(144m); D	_	1	\vdash	_	_	_		14. Hands cleaned and properly washed/ Gloves used properly 15. No bare hand contact with ready to eat foods or approved
					 Proper reheating procedure for hot holding Hours) 	g (165°F in 2		1	Ш					alternate method properly followed (APPROVED Y N)
					8. Time as a Public Health Control; procedur	res & records		1		_	_			Highly Susceptible Populations
Г					Approved Source									16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
	٦				7. Food and ice obtained from approved sour		T	1	_	-		_	-	
					good condition, safe, and unadulterated; para destruction	asito							4	Chemicals
Г	\neg			\neg	8. Food Received at proper temperature		T	1	П	7	T	٦		17. Food additives; approved and properly stored; Washing Fruits
H	_				Protection from Contamination	on .		1	Н	+				& Vegetables 18. Toxic substances properly identified, stored and used
П				\Box	9. Food Separated & protected, prevented du		T	1						Water/ Plumbing
\vdash	-	-			preparation, storage, display, and tasting 10. Food contact surfaces and Returnables;	Cleaned and	-		Т	Т	Т	1	- 4	19. Water from approved source; Plumbing installed; proper
					Sanitized at ppm/temperature	**************************************			Ц	_		_	_	backflow device
					11. Proper disposition of returned, previously reconditioned	y scrved or								20. Approved Sewage/Wastewater Disposal System, proper disposal
8.		7	120	9.7		Items (2 Po	ints) vi	olatio	ons l	Regu	ire	Cor	rrective Action within 10 days
0	I N	N O	N A	CO	Demonstration of Knowledge/ Per	F-12-13-13	R		0	1	N	N	C	
1				3	21. Person in charge present, demonstration and perform duties/ Certified Food Manager			1	1	1	1		1	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
	\dashv				22. Food Handler/ no unauthorized persons/		T	1			\exists			28. Proper Date Marking and disposition
		D 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1			Safe Water, Recordkeeping and Food Labeling	Package								29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
	T				23. Hot and Cold Water available; adequate	pressure, safe	T	1	_	-		7		Permit Requirement, Prerequisite for Operation
Н			Н		24. Required records available (shellstock tag		T	1	T	T	T	T		30. Food Establishment Permit (Current & Valid)
Ш					destruction); Packaged Food labeled Conformance with Approved Proce	adimas	-	1	H	4	4	_	573	Utensils, Equipment, and Vending
	_	-			25. Compliance with Variance, Specialized I		-	1	Т	T	Т	1		
					HACCP plan; Variance obtained for specialist processing methods; manufacturer instruction	zed								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 foods (Disclosure/Reminder/Buffet Plate)/ A									33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided
el es				1117			Act	ion .	Not t	o E	ccee	190) Da	ays or Next Inspection , Whichever Comes First
0 0	I N	N O	N A	CO	Prevention of Food Contaminat	ion	R		OU	I N	NO	N A	CO	Food Identification
T	1			3	34. No Evidence of Insect contamination, rod	dent/other		1	T		1	7	S	41.Original container labeling (Bulk Food)
	1		10 A		35. Personal Cleanliness/eating, drinking or t	obacco use		1						Physical Facilities
					36. Wiping Cloths; properly used and stored			1	\Box	1	1			42. Non-Food Contact surfaces clean
H	-	-	-	+	37. Environmental contamination 38. Approved thawing method		-	1	H	-	+	-	H	43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained
	in Hai	11/2			Proper Use of Utensils			1		7	1			45. Physical facilities installed, maintained, and clean
	7				39. Utensils, equipment, & linens; properly udried, & handled/ In use utensils; properly us]				-		46. Toilet Facilities; properly constructed, supplied, and clean
	- 1			-			1	1	\vdash	1	-	\neg	-	47. Other Violations
П	1				40. Single service & single-use articles; prop	city stored	1			- 1	-			47. Other Violations
Re	ceiv	ed b	w:	Ţ	and used	\	_	R	rint:	Á	20			Title: Person In Charge/ Owner
(sig	ceive	c)	by:	X)	L		rint:		De	77	11	



Date: 129/24 Time in:	Time out:	License/Po	crmit	#						Est Type Risk Category Page of
Purpose of Inspection: 1-Com	upliance V 2	-Routine		1	3-F1	eld I	inve	stig	atio	n 4-Visit 5-Other TOTAL/SCOR
Establishment Name:	Con	tact/Owner N	Vame							* Number of Repeat Violations: ✓ Number of Violations COS:
E Klicks Co	0'- 10	TO THE SECOND SE	_	T-	7:- 1	Cal		Fil.		
Physical Address: Bandles	City/Cou	Tistes		ľ	Zip (Code	c:	m	onc	No (circle one)
		in compliance	NO	= N	ot ob	eenve	d I	VA =	not	applicable COS = corrected on site R = repeat violation
Mark the appropriate points in the OUT box for	or each numbered item	Mark'	1 30	chec	kmar	k in	appro	pria	te bo	ox for IN, NO, NA, COS Mark an asterisk ' * ' in appropriate box for
	ority Items (3 Point	s) violations	Req	uire			_			ive Action not to exceed 3 days
Compliance Status	emperature for Food Sa	••	R		Col	ilqm	N	Stat	C	
	degrees Fahrenheit)	uety			U	N	0	٨	0	Employee Health
1. Proper cooling time	e and temperature		П	1	1	寸	7			12. Management, food employees and conditional employees;
2 Proper Cold Holdin	ng temperature(41°F/ 45°	F	Н	-	+	+		+	\dashv	knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from
		.,	Ц	١						cycs, nose, and mouth
3. Proper Hot Holding 4. Proper cooking time			Н	-	-	1	-	_		Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly
	rocedure for hot holding	(165°F in 2	Н	١	H	1	1	1	7	15. No bare hand contact with ready to eat foods or approved
Hours)	-War I		Н		\perp	\perp	\perp	\perp	_	alternate method properly followed (APPROVED Y N)
	pproved Source	s & records	Н	1	Т	1	T	Т		Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered
										Pastcurized eggs used when required
	ned from approved source and unadulterated; paras		П							Chemicals
destruction			Ш				er gerdin			
8. Food Received at p	proper temperature		П							17. Food additives; approved and properly stored; Washing Fruits & Vegetables
Protectio	on from Contamination		Н		\forall	7	1	1	\exists	18. Toxic substances properly identified, stored and used
	protected, prevented duri	ing food	П							Water/ Plumbing
preparation, storage, of	aces and Returnables; C	leaned and	Н	- 1	-	1	Т	1		19. Water from approved source; Plumbing installed; proper
Sanitized at	ppm/temperature		Ц		Ц					backflow device
	of returned, previously	scrved or	П							20. Approved Sewage/Wastewater Disposal System, proper disposal
reconditioned	riority Foundation	Items (2 Po	ints	vic	latio	ans l	Real	ire	Cor	rective Action within 10 days
OIINNC	on of Knowledge/ Perso		R	Ī	OU	IN	NO	NA	COS	Food Temperature Control/ Identification
21. Person in charge p	oresent, demonstration of	knowledge,	П	П		7			٦	27. Proper cooling method used; Equipment Adequate to
	ertified Food Manager (C unauthorized persons/ pe		Н	П	1	4	-	\dashv	7	Maintain Product Temperature 28. Proper Date Marking and disposition Con Survey (A)
	ordkeeping and Food F			П	1	7	1	7	Ť	29. Thermometers provided, accurate, and calibrated; Chemical
	Labeling	- in the latest	-	Н	Ц	_	-	_	_	Thermal test strips UNO labe
Company of the compan	er available; adequate pr		Н	П	-	_	-	_	-	Permit Requirement, Prerequisite for Operation
destruction); Packages	available (shellstock tags d Food labeled	; parasite	Ш	П						30. Food Establishment Permit (Current & Valid) 5312
	with Approved Proced	lures		П	See le		and the			Utensils, Equipment, and Vending
	Variance, Specialized Pro		П	П	П	П				31. Adequate handwashing facilities: Accessible and properly
	ce obtained for specialize nanufacturer instructions									supplied, used
	nsumer Advisory									32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
	ner Advisories; raw or un		П							33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided
	int) Violations Requir		Arei		Vind	o E		100) n	ys or Next Inspection, Whichever Comes First
O I N N C	ins) Violatons Requi	c Currective	R		0	1	N	N	C	
U N O A O Prevention	of Food Contamination	0		П	U	N	0	A	0	Food Identification
34. No Evidence of In	sect contamination, rode	nt/other	П		1					41.Original container labeling (Bulk Food)
animals 35 Percent Clearline	malestina Adalia a catal	bacco usa	Н	Н	Ц	\vdash		_	1725	Physical Facilities
	ess/cating, drinking or tol operly used and stored	Dacoo usc	Н		V	T	T			42 Non-Food Contact surfaces clean Clean Vent ho
37. Environmental cor	ntamination			П						43. Adequate ventilation and lighting; designated areas used (+)
38. Approved thawing	per Use of Utensils	7-14-1-11			1	4	-	-		44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean
	nt, & linens; properly use	ed, stored,		П	+	+	+			46. Toilet Facilities; properly constructed, supplied, and clean
dried, & handled/ In t	use utensils; properly use	xdbx	Ш	П	Ц	_	4	_		10000
40. Single-service & s	ingle-use articles; proper	fly stored	D	П						47. Other Violations
Received by:		-	_	Pr	int:	プ	0	_		Title: Person In Charge/ Owner
(signature)	4				2	\bigcup	10	21	11	TELUMIC DUMAN
(signature) Inspected by:	Marce			Pr	rint:	9		1	A	WA GANCIA Business Email:
Form EH-06 (Revised 99-2015)		_								



10	1	1-1	24	T	ime in:	Time out:	License	Perm	nit#						Food Risk Category Page of
Purp					: 1-Com	pliance	2-Routine	T		3-F	ield	Inve	stig	ation	n 4-Visit 5-Other TOTAL/SCORE
Estab	olish	man	t Nar	nen			Contact/Own	er Nar	me:					= 37	* Number of Repeat Violations:
Physi		_			Jakbaco		City/County			7in	Cod	le:	Ph	one	1 U 1
_			80	∞	Bandone	ild	Helotes &	DOC	416	Д	-			Oliv	No (circle one)
世	03	3			nce Status: Out = :			nce !	NO =	not o	bserv	ed	NA =	not	applicable COS = corrected on site R = repeat violation ox for IN, NO, NA, COS Mark an asterisk * in appropriate box for R
Mark	une	appro	priac	: poin				A CONTRACTOR		North Street, or		0.00	1000		tive Action not to exceed 3 days
Comp	plian	ce S	atus	L				T.		ç	ompl	ance	Stat	us	
UN	1		0			mperature fo degrees Fahro	r Food Safety nheit)	1	1	Ü	N	ő	Ä	ò	Employee Health
+	+	1	Ť	1.	Proper cooling time	and temperat	ure	1	7	Ė	П		7	٦	12. Management, food employees and conditional employees;
+	+	+	+	2.	Proper Cold Holding	g temperature	(41°F/ 45°F)	十	┨	\vdash	Н	-	1	+	knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from
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	\pm	1	士	4.	Proper cooking time	and tempera	ture	\Rightarrow	╛						14. Hands cleaned and properly washed/ Gloves used properly
					Proper reheating pro ours)	ocedure for he	ot holding (165°F in 2	2							15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)
\Box	I	I			Time as a Public He		procedures & record	İs	7	E					Highly Susceptible Populations
			A circum			pproved Som									16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
	T		T	go	Food and ice obtain od condition, safe, a struction		oved source; Food in ated; parasite			Γ			90.00		Chemicals
\vdash	+	+	t	_	Food Received at pr	roper tempera	lture	十	1		П	П	П	7	17. Food additives; approved and properly stored; Washing Fruits
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Т	Τ	T	Т		Food Separated & p eparation, storage, d			\top	7					٦	Water/ Plumbing
+	+	+	+			aces and Retur	mables; Cleaned and	\dashv	1	\vdash		П	T		19. Water from approved source; Plumbing installed; proper
\vdash	+	+	+	_	Proper disposition	of returned r	rature previously served or	+	\dashv	\vdash	⊢	Н	\dashv	\dashv	20. Approved Sewage/Wastewater Disposal System, proper
	\perp		\perp		conditioned				1	\perp	L				disposal
AL:		N I	VI C	-0.00	Pr	riority Four	ndation Items (2	Poin	ts)	viola	tions	Req	wire	Con	rrective Action within 10 days
U	N G	o i	0 5		Demonstratio	on of Knowle	dge/ Personnel			U	N	ő	Ä	0	Food Temperature Control/ Identification
	T		T		. Person in charge pa d perform duties/ Co		nstration of knowledg Manager (CFM)	jc,							27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
d	\pm	1		_	food Handler no	nauthorized :	persons/personnel	\dashv			\vdash		\Box	\exists	28. Proper Date Marking and disposition
					Safe Water, Reco	ordkeeping a Labeling	nd Food Package								29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
П	Т							fe	┑			None and			n n
П		T	T	23	. Hot and Cold Wate	cr available; a	dequate pressure, sal						-	$\overline{}$	Permit Requirement, Prerequisite for Operation
	†	Ŧ	F	24	. Required records a	wailable (shel	lstock tags; parasite	_	٦	i	1				3//
	1	1	I	24	. Required records a struction); Packaged	rvailable (shel d Food labeled	lstock tags; parasite	_		i	1		and the second	1=11	30. Food Establishment Permit (Current & Valid) 5/31/30 Utensils, Equipment, and Vending
H	† T	<u> </u>	T T	24 de	. Required records a struction); Packaged Conformance . Compliance with V	rvailable (shel d Food labeled with Approv Variance, Spec	llstock tags; parasite d ved Procedures cialized Process, and			•	T				30. Food Establishment Permit (Current & Valid) 5/31/30 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly
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Establish	ment Name:	Physical A	ddress:	City/State:	١٠٠	License/Permit #	Page cor o
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Item/Loc	ation	Temp	Item/Location	Temp	Item/Loca	tion	Temp
	100						
1.1			SERVATIONS AND CORRECT	AFT. I ST.			
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW:	TABLISHME	INT HAS BEEN MADE. YOUR ATTEN	NTION IS DIRE	CTED TO TH	IE CONDITIONS OBSER	VED AND
等	Provide for	JAN.	employees h	andlin	y fa	od to hou	re
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	TCS Foods (Time/Te	emperat	ure Control for Safety)				
*	A reinspection is sch		for All rein	spections	are on a	charged basis.	Fees are
	payable within 10 day	ys.					
Received	by: ()) 	Print: 5 /	1 1		Title: Person In Charge	/ Owner
(signature)	72/4/1-	DY	Colum	Kio	5		
Inspected (signature)	THE TOWN STORE	1100	Print: DIANA	GAN	CIA	Samples: Y N # coll	lected
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Dat	e:	12	9	24	Time in:	Time out:	License	Permi	t#						Est. Type Risk Category Page of 2
						pliance V	2-Routine	T	7	3-Fi	ield	Inve	stig	atio	on 4-Visit 5-Other TOTAL/SCORE
		3	5		way		Contact/Owner	Nam	c:						* Number of Repeat Violations:
Phy	ysic	14	37	15	a Bonder	eard of	ACOUNTY:			Zip	Cod	œ.	Ph	one	Follow-up: Yes No (circle one)
St	ęĮ,	0		Com	pliance Status: Out =	not in compliance	IN = in complian	e No	0=1	not ob	serv	ed I	NA :	not	ox for IN, NO, NA, COS Mark an asterisk '* in appropriate box for R
14.60		ic ep	pio	A IAIC											tive Action not to exceed 3 days
Cor	npli	ance	Sta	tus						_	_	ance	_		
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					7. Food and ice obtains good condition, safe, a destruction		(1.15.4.) 1.15.4. 1.15.5. 1. 5.5. 1.5.						71	1-11	Chemicals
H				Н	8. Food Received at pr	oper temperature		T	1	П	П		T		17. Food additives; approved and properly stored; Washing Fruits
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Н					9. Food Separated & p				ł	27.0	-	-			Water/ Plumbing
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					10. Food contact surface Sanitized at	ces and Returnable ppm/temperature	53	T		П					19. Water from approved source; Plumbing installed; proper backflow device
П				П	11. Proper disposition			Τ	1	П					20. Approved Sewage/Wastewater Disposal System, proper
40.1	400			Sell	reconditioned	en in the second second	Constant Direct Manager	Talesco.	2824		2000	200	1000	45250	disposal
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					22. Food Handler/ no u				1	$\overline{\mathbf{v}}$				V	28. Proper Date Marking and disposition
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TCS Foods (Time/T	emperat	ure Control for Safety)			_
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Received by: (signature) () () () () () () () () () (nyvo	Print: alissa R	omer	Title: Person In Charge	e/ Owner
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