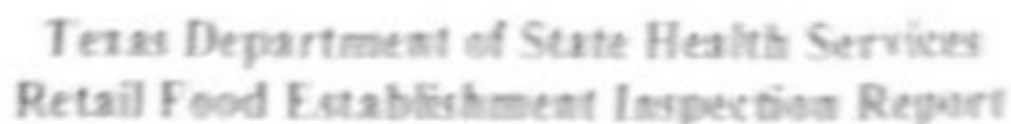
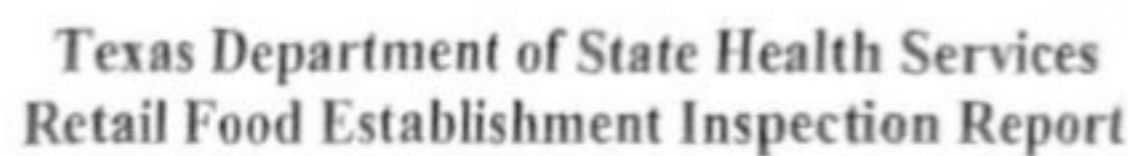


**Texas Department of State Health Services
Retail Food Establishment Inspection Report**

Date: 1/10/25	Time in:	Time out:	License/Permit #	Est. Type: Food	Risk Category: 3	Page 1 of 1
Purpose of Inspection: 1-Compliance		2-Routine	3-Field Investigation	4-Visit	5-Other	TOTAL/SCORE
Establishment Name: QUICKTRIP #4022		Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS:		99
Physical Address: 14826 Bandera Rd. Del Rio, TX		City/County:	Zip Code: 78840	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		Time and Temperature for Food Safety (F = degrees Fahrenheit)			Employee Health	
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 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		Demonstration of Knowledge/ Personnel			Food Temperature Control/ Identification	
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) 5/31/25
					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 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			Food Identification	
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: Dust off Air Curtain
Received by: (signature) [Signature]		Print: ANTHONY MARTINEZ		Title: Person In Charge/ Owner		
Inspected by: (signature) [Signature]		Print: DIANA GARCIA		Business Email:		

Form EH-06 (Revised 09-2015)

Form EH-06 (Revised 09-2015)



Texas Department of State Health Services
Retail Food Establishment Inspection Report

Date: 1/10/25	Time in:	Time out:	License/Permit #	Est. Type: Food	Risk Category: 2	Page 1 of 1
Purpose of Inspection: 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other <input type="checkbox"/>		Establishment Name: Dunkin Donuts		Contact/Owner Name:	* Number of Repeat Violations: ✓ Number of Violations COS: 96	TOTAL/SCORE
Physical Address: 12423 Bandera Rd		City/County: Helotes	Zip Code: 78023	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						Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status						Employee Health	R	
O	I	N	N	C				O	I	N	N	C				
U	T	O	A	O	S			U	T	O	A	O	S			
						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	
O	I	N	N	C				O	I	N	N	C				
U	T	O	A	O	S			U	T	O	A	O	S			
						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) 5/31/25
						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 Provide SOAP at handsink
						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 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	
O	I	N	N	C				O	I	N	N	C				
U	T	O	A	O	S			U	T	O	A	O	S			
						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) Diana Garcia	Print: Julian Meyer	Title: Person in Charge/ Owner
Inspected by: (signature) Diana Garcia	Print: DIANA GARCIA	Business Email:



Texas Department of State Health Services
Retail Food Establishment Inspection Report

Date: 11/10/25	Time in:	Time out:	License/Permit #	Est. Type: Food	Risk Category: 2	Page 1 of 1		
Purpose of Inspection: 1-Compliance		2-Routine		3-Field Investigation		4-Visit	5-Other	TOTAL/SCORE: 93
Establishment Name: Cuarto De Kilo			Contact/Owner Name:		* Number of Repeat Violations: 0		* Number of Violations COS: 0	
Physical Address: 12411 Bandera Rd			Helotes		Zip Code: 78023	Phone:	Follow-up: Yes No (circle one)	

84108 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					
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS	
					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
					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						Compliance Status					
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS	
✓					Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Someone						27. Proper cooling method used: Equipment Adequate to Maintain Product Temperature
					22. Food Handler/ no unauthorized persons/ personnel must be						28. Proper Date Marking and disposition
					Safe Water, Recordkeeping and Food Package Labeling Present w/valid						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 Provide Paper towels @
					Consumer Advisory						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used hands
					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					
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS	
					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 Dust + Off
					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 vents + ceiling

Received by: (signature) [Signature]	Print: Sanjuana Ibarra	Title: Person In Charge/ Owner
Inspected by: (signature) Diana Garcia	Print: DIANA GARCIA	Business Email:

Form EH-06 (Revised 09-2015)

Post A Valid Food Permit. (Expired 5/31/24) Renew food Permit (Send picture of valid food Permit to PH # on card.) 7 days to Renew



Texas Department of State Health Services
Retail Food Establishment Inspection Report

Date: 1/10/25	Time in:	Time out:	License/Permit #	Est. Type: Food	Risk Category: 3	Page 1 of 1
Purpose of Inspection: 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other <input type="checkbox"/>		TOTAL/SCORE: 97				
Establishment Name: Bill Miller's BARBQ		Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS:		
Physical Address: 12705 Bandera Rd		City/County: Helotes		Zip Code: 78023	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							Compliance Status						
O	I	N	N	C			O	I	N	N	C		
U	N	O	A	O			U	N	O	A	O		
T				S			T				S		
Time and Temperature for Food Safety (F = degrees Fahrenheit)						R	Employee Health						R
					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	

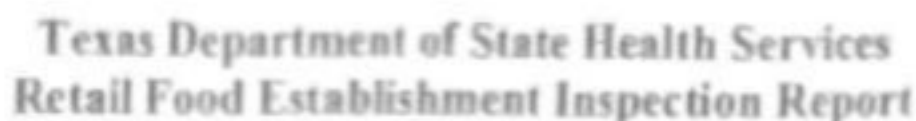
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status							Compliance Status						
O	I	N	N	C			O	I	N	N	C		
U	N	O	A	O			U	N	O	A	O		
T				S			T				S		
Demonstration of Knowledge/ Personnel						R	Food Temperature Control/ Identification						R
					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 5/31/25	
					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			O	I	N	N	C		
U	N	O	A	O			U	N	O	A	O		
T				S			T				S		
Prevention of Food Contamination						R	Food Identification						R
					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 must be 50-100ppm (to wear)							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 Dust off	
✓				✓	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used ENSURE							46. Toilet Facilities; properly constructed, supplied, and clean	
					40. Single-service & single-use articles; properly stored and used							47. Other Violations	

Received by: (signature) X	Print: Sean Jimenez	Title: Person In Charge/ Owner
Inspected by: (signature) Diana Garcia	Print: DIANA GARCIA	Business Email:

Form EH-06 (Revised 09-2015)



Retail Food Establishment Inspection Report

1/10/25

Establishment Name: 00 Wong Chinese Bistro	Physical Address: 12411 Bantock Rd Helotes	City/State: Helotes TX	License/Permit #	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
-------------	---

- #32 Provide paper towels at hand sink. (no paper towels) Cos
- #33 ENSURE that food storage ~~foods~~ bags & food containers are food grade. (Discontinue using grocery bags as food storage bags)
- #37 ENSURE that All food is 6 inches off floor.
ENSURE All food has a lid or cover, no walk in cooler.
- #42 Clean vent hood. (filters)
- #45 Dust off A/C vents
Dust off ceiling

TCS Foods (Time/Temperature Control for Safety)

* A reinspection is scheduled for _____. All reinspections are on a charged basis. Fees are payable within 10 days.

Received by: (signature) [Signature]	Print: Mya Clarkson	Title: Person In Charge/ Owner
Inspected by: (signature) [Signature]	Print: DIANA GARCIA	Samples: Y N # collected ____

Texas Department of State Health Services
Retail Food Establishment Inspection Report

Date: 1/10/25	Time in:	Time out:	License/Permit #	Est. Type: Food	Risk Category: 2	Page 1 of 1
Purpose of Inspection: 1-Compliance		2-Routine	3-Field Investigation	4-Visit	5-Other	TOTAL/SCORE
Establishment Name: PIZZA HUT #41704		Contact/Owner Name:		* Number of Repeat Violations: * Number of Violations COS:		94
Physical Address: 12730 Bandera Rd		City/County: Helotes	Zip Code: 78023	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		Compliance Status				
OUT	IN	NO	NA	COS	R	
Time and Temperature for Food Safety (F = degrees Fahrenheit)		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		Compliance Status				
OUT	IN	NO	NA	COS	R	
Demonstration of Knowledge/ Personnel		Food Temperature Control/ Identification				
					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	
					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/ Buffet Plate)/ Allergen Label	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First						
Compliance Status		Compliance Status				
OUT	IN	NO	NA	COS	R	
Prevention of Food Contamination		Food Identification				
					34. No Evidence of Insect contamination, rodent/other animals	
					35. Personal Cleanliness/eating, drinking or tobacco use	
					36. Wiping Cloths; properly used and stored	
					37. Environmental contamination	
					38. Approved thawing method	
					Proper Use of Utensils	
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
					40. Single-service & single-use articles; properly stored and used	
					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: Diana Garcia		Print: Alan Oye		Title: Person In Charge/ Owner - Monica		
Inspected by: Diana Garcia		Print: DIANA GARCIA		Business Email:		