

_	_	_	_				_	_	_	_	_	_			
Da	Ite:	10	10	25	Time in: Time out: Licens	e/Perm	nit#						Est. Type	Risk Sategory	Page 1 of 1
Pu	T De	150	of I	ISDE	ction: 1-Compliance 2-Routine		1	3-F	ield	Inv	esti	gatio	on 1 14-Visit	5-Other	TOTAL/SCOR
						- CO.	ne:	0.1	fere	2111	cyu	Saite	* Number of Repeat Violat	tions:	-
_		Q	I		TKTRIP#4022 Contact/Own		_				_		✓ Number of Violations Co		100
Ph	ysic	cal A	Addi	ess:	26 Bandera Rollie l'Ofes				m Co		P	hone		Follow-up: Yes No (circle one)	1 41
_	_	_					-		_		-				alation
Mo	ırk 1	the a	ppro	priate	points in the OUT box for each numbered item  M:	ice iv	a che	not o	ark in	ved appr	ropri	ate b	ox for IN, NO, NA, COS Mark	k an asterisk '* in	n appropriate box for
					Priority Items (3 Points) violati	ons Re	equi	re In	unte	diate	Co	rrect	tive Action not to exceed 3 day	75	
Co	-	inno	e St	C	T1	R	-	_	omp	_	_	-			
Ü	N	0	A		Time and Temperature for Food Safety (F = degrees Fahrenheit)	^			N				Emple	oyee Health	
1		-	+	13	Proper cooling time and temperature	+	1	1			$\vdash$	3	12. Management, food employ		employees;
_	_	-	$\vdash$	$\vdash$	2. Proper Cold Holding temperature(41°F/ 45°F)	+	-	$\vdash$	-	-	-	-	knowledge, responsibilities, an 13. Proper use of restriction an	d reporting	scharge from
					2. Proper Cold Holding temperature(41 P/ 45 P)								eyes, nose, and mouth		
					3. Proper Hot Holding temperature(135°F)	$\perp$	1				_		Preventing Con	tamination by Har	nds
$\dashv$	-	$\vdash$	+	+	Proper cooking time and temperature     Proper reheating procedure for hot holding (165°F in 165°F).	, +	+	$\vdash$	-	$\vdash$	-		<ol> <li>Hands cleaned and proper</li> <li>No bare hand contact with</li> </ol>	ready to eat foods of	or approved
					Hours)								alternate method properly follo	owed (APPROVED	) Y N )
		_	_	_	6. Time as a Public Health Control; procedures & record Approved Source	ls	-	-	_		_	_	16. Pasteurized foods used: pro	ptible Populations	Pered
													Pasteurized eggs used when re	quired	
			T		7. Food and ice obtained from approved source: Food in good condition, safe, and unadulterated; parasite									emicals	
				1	destruction								C.	Jemicais	
		Г	T	Т	8. Food Received at proper temperature		1						17. Food additives: approved a	and properly stored;	Washing Fruits
		_	_	_	Protection from Contamination	+	+	-		H	-		& Vegetables  18. Toxic substances properly	identified, stored ar	nd used
		Г	T	Τ	9. Food Separated & protected, prevented during food		1			_				/ Plumbing	
-	_	H	+-	-	preparation, storage, display, and tasting  10. Food contact surfaces and Returnables; Cleaned and	+	+		_		_	-	19. Water from approved source	ce: Phimbing install	ed: proper
-					Sanitized atppm/temperature								backflow device		
					<ol> <li>Proper disposition of returned, previously served or reconditioned</li> </ol>								20. Approved Sewage/Wastew disposal	rater Disposal Syste	m, proper
	_			_	Priority Foundation Items (2	Point	s) v	iolat	ions	Rea	uire	Cor			
O U T	N N	N O	N A	C O S		R		O U T	1	N O	N	C	Food Temperature		cation
					21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager (CFM)	e,	7						27. Proper cooling method use Maintain Product Temperature		equate to
+	_	-	-	1	22. Food Handler' no unauthorized persons/ personnel	+	1						28. Proper Date Marking and d		
					Safe Water, Recordkeeping and Food Package								29. Thermometers provided, ac	ccurate, and calibra	ted; Chemical/
7			T	_	23. Hot and Cold Water available; adequate pressure, sat	-	+					_	Thermal test strips  Permit Requirement,	Prerequisite for O	neration
$\dashv$	-	-	-	-	24. Required records available (shellstock tags; parasite	_	1								D/-U
					destruction); Packaged Food labeled	-	4						30. Food Establishment Pern		00100
_			_	-	Conformance with Approved Procedures	+	-	-	_	_	_		Utensils, Equip	pment, and Vendir	ng
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized								31. Adequate handwashing fac	cilities: Accessible a	and properly
					processing methods; manufacturer instructions	+	4	-	_		_		supplied, used		
					Consumer Advisory								32. Food and Non-food Contact designed, constructed, and use		e. properly
					26. Posting of Consumer Advisories; raw or under cooke								33. Warewashing Facilities; in	stalled, maintained.	, used'
_	_	-	_	_	foods (Disclosure/Reminder/Buffet Plate)/ Allergen Lab	W. William Property Bell	_	N	_	_	_		Service sink or curb cleaning t	The second secon	
0	1	N	N	C	Core Items (1 Point) Violations Require Correct	IVE ACI	non	Not	10 E	xce	ed 9	C	lys or Next Inspection, Which	never Comes First	
U	N	0	A	0	Prevention of Food Contamination	1"		L.	N	0	A	0	Food I	dentification	
				_	34. No Evidence of Insect contamination, rodent/other	+	1	j-	$\vdash$			3	41.Original container labeling	(Bulk Food)	
-	_				animals  35. Personal Cleanliness/eating, drinking or tobacco use	-	-	-			L	L		cal Facilities	
			-		36. Wiping Cloths; properly used and stored	-	-	-				Т	42. Non-Food Contact surface		
7					37. Environmental contamination		1						43. Adequate ventilation and l	ighting; designated	
_			_		38. Approved thawing method  Proper Use of Utensils	-	-	17	/		_	-	44. Garbage and Refuse prope 45. Physical facilities installed	rly disposed; facilit	lean ( ) O ( )
T					39. Utensils, equipment, & linens; properly used, stored,	+	1	-			-	$\vdash$	46. Toilet Facilities; properly	constructed, supplie	ed, and clean OX
+			-	_	dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properly stored		-	-	-	_	_	-	47. Other Violations		(D00/18)
					and ased								Dus	HOFF AIRC	urtain.
Red (sig			by:	X	0.91/19	motou	>	Fint	t: A	N	14	ON	4 MARTINEZ		Charge/ Owner
	-		by:,	T	1/1M MATURE		_	Print	and the same	-	-	CONTRACTOR OF THE PARTY.	A GARCIA	Business Email:	
(Sign	Table Town	-	10/	W	man		L	_	U	1	1	10	H GHLCIH		
orm	EH	-06	(Re	rised	09-2015)										

Scanned with

CS CamScanner



Purpose of Inspection:   1-Compliance   V 2-Routine   3-Field Investigation   1-4-Vis	Tellorical COS:    Fulfore age: Viv.
Physical Address  Physical Address  Physical Address  Physical Address  Physical Address  Physical Address  Dandella Rd  Fell Rd  Rd  Rd  Rd  Rd  Samber of the Namber of	Traffere age: Viv. No. (circle sur)
Physical Address  22415 Bandukg Rd Helbtes Road  Stell Ob Compliance Status: Out - not in compliance Rs - in compliance NO - not abserved NA - not applicable COS - on Mark the appropriate points in the OUT box for each numbered item.  Mark of a checkmark in appropriate box for IN, NO, NA, CO  Priority Items (3 Points) riedations Require Immediate Corrective Action and St act  Compliance Status  O 1 N N C  Time and Temperature for Food Safety  2 0 1 N N C  Time and Temperature for Food Safety  2 0 1 N N C	Fulfore-age: Viv. No. (circle-sur)
SHO S Compliance Status: Out not in compliance Pt in compliance NO not observed NA net applicable COS or Mark the appropriate points in the OUT box for each numbered item. Mark of a checkmark in appropriate box for IN, NO, NA, CE Priority Items (3 Points) riodations Require Immediate Corrective Action and to an Compliance Status.    Compliance Status   Compliance	Nie (circle sar)
Mark the appropriate points in the OUT box for each numbered item	netrocated on site: R - sepont violation.
Priority Items (3 Points) violations Require Immediate Corrective Action and to an Compliance Status  O I N N C Time and Temperature for Food Safety  Time and Temperature for Food Safety	
Compliance Status  O 1 N N C Time and Temperature for Food Safety  E N O A C Time and Temperature for Food Safety	DR Mark in interest & in this observe to your
O I N N C Time and Temperature for Food Safety R O I N N C	cond 3 days
P. A. O. A. O. Transfer and Compensate for Food and Co.	
T S (F = degrees Fahrenheit) T S	Employee Health
	and employees and conditional employees;
2. Proper Cold Holding temperature(41°F/45°F) 13. Proper use of re-	obilities, and reporting striction and evolution. No discharge from
eyes, note, and mor	rath
3. Proper Hot Holding temperature(135°F)  Preve	rating Contradination by Hands
4. Proper cooking time and temperature   14. Hands eleaned a	and properly wanted: Gioves used properly
	antact with ready to eat finds or approved
The state of the s	operly followed (APPROVED Y N ) ghly Susceptible Populations
	ds used, prohibited food not offered
Pasteurized eggs use	
7. Food and ice obtained from approved source: Food in	
good condition, safe, and unadulterated, parasite destruction	Chemicals
	approved and properly stored: Washing Fruits
& Vegetables	- Italian - Ital
	s properly identified, stored and used
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting KOV MC(150)	Water/ Plumbing
10. Food contact surfaces and Returnables ; Cleaned and Returnables   19. Water from appr	roved source; Phunbing installed; proper
Sanitized at ppm/temperature Q055 to he backflow device	to the senter, I admentig minanco, proper
11. Proper disposition of returned, previously served by + 20. Approved Seway	gerWastewater Disposal System, proper
reconditioned WHCABNEC disposal	
Priority Foundation Items (2 Points) violations Require Corrective Action within	
S   T   S	mperature Control/ Identification
	method used. Equipment Adequate to
	rking and disposition
	provided, accurate, and calibrated; Chemical/
	uirement, Prerequisite for Operation
	590
destruction): Packaged Food labeled 30. Food Establish	ment Permit (Current & Valid) 5131125
	esils, Equipment, and Vending
25. Compliance with Variance, Specialized Process, and 31. Adequate handw	washing facilities: Accessible and properly
HACCP plan; Variance obtained for specialized supplied, used supplied, used	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
Consumer Advisory 32. Food and Non-fo	ood Contact surfaces cleanable, properly
designed, constructe	
	acilities; installed, maintained, used
Goods (Directoring Perminder Buffet Blate) Allernen Label	
foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Service sink or curb	on , Whichever Comes First
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection	Food Identification
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection    N   N   C     Prevention of Food Contamination   R   C   N   O   A   O   S	Food Identification
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection    N   N   C     Prevention of Food Contamination   R   C   N   O   A   O   S	er labeling (Bulk Food)
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection    N	er labeling (Bulk Food)  Physical Facilities
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection    N	Physical Facilities act surfaces clean
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection    N N N C N O A O S   Prevention of Food Contamination   R N N N C N N O A O N N N N N N N N N N N N N N N	Physical Facilities act surfaces clean ation and lighting; designated areas used
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection    N N N C N O A O N O N O N O N O N O N O N O N O	Physical Facilities act surfaces clean ation and lighting; designated areas used fuse properly disposed; facilities maintained
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection    N	Physical Facilities act surfaces clean ation and lighting; designated areas used fuse properly disposed; facilities maintained es installed, maintained, and clean DUST Po
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection of Not Note 1 N	Physical Facilities act surfaces clean ation and lighting; designated areas used fuse properly disposed; facilities maintained es installed, maintained, and clean DUST PAC properly constructed, supplied, and clean
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection of Notice Inspection of Food Contamination	Physical Facilities  act surfaces clean ation and lighting; designated areas used fuse properly disposed; facilities maintained es installed, maintained, and clean DUST PAC properly constructed, supplied, and clean Ven
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection of Note of Note of Prevention of Food Contamination	Physical Facilities  act surfaces clean ation and lighting; designated areas used fuse properly disposed; facilities maintained es installed, maintained, and clean DUST PAC properly constructed, supplied, and clean Ven

Form EH-06 (Revised 09-2015)





Date	1	-	Time in: Time out: License/P	emil	#		_	_		_	Est. Type Risk Category Page of
Purpose of	Instr	o ect	ion: 1-Compliance 2-Routine	1	7	3-Fi	eld l	Inve	stie	patie	on 1 4-Visit 5-Other TOTAL/SCO
THE RESERVE AND ADDRESS OF THE PERSON NAMED IN				Name	-/-	3-11	ciu i	mve	Jug	,att	* Number of Repeat Violations:
Utt	-16	2	Cherub Childcare Cent	en	_				_		✓ Number of Violations COS:
Physical Ad	dres	5	ONF 1560 Helotes			Zip (			Pl	bon	e: Follow-up: Yes No (circle one)
101			pliance Status: Out = not in compliance IN = in compliance	Nr.			_	_		iz mo	
Mark the app	ropri	ate	points in the OUT box for each numbered item Mark	√' A!	chec	kinari	k in a	ppro	pria	ite b	ox for IN, NO, NA, COS Mark an asterisk * in appropriate box for
	_	_	Priority Items (3 Points) violations	s Req	uir	e Inu	nedi	ate (	Cor	rec	tive Action not to exceed 3 days
O I N	_	_	T1 1 T 1 T 1 T 1 T 1 T 1 T 1 T 1 T 1 T	R		Cor	_	nce		_	
UNO			Time and Temperature for Food Safety (F = degrees Fahrenheit)	1 1			N	N O	A	0	Employee Health
1	+	3	Proper cooling time and temperature	Н		1	+	+	$\forall$	5	12. Management, food employees and conditional employees;
$\rightarrow$	+	4	2 Process Cold Holding temperature (412F / 452F)	Н		Н	4	4	4	_	knowledge, responsibilities, and reporting
		-	<ol> <li>Proper Cold Holding temperature(41°F/45°F)</li> </ol>	П					- 1		<ol> <li>Proper use of restriction and exclusion: No discharge from eyes, nose, and mouth</li> </ol>
	$\pm$	コ	3. Proper Hot Holding temperature(135°F)	$\Box$			_	_			Preventing Contamination by Hands
+++	+	+	Proper cooking time and temperature     Proper reheating procedure for hot holding (165°F in 2)	$\vdash$		$\vdash$	+	+	-	_	Hands cleaned and properly washed/ Gloves used properly     No bare hand contact with ready to eat foods or approved
			Hours)								alternate method properly followed (APPROVED Y N )
	$\perp$	4	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
	Т	1	7. Food and ice obtained from approved source; Food in	$\forall$		_	_				
			good condition, safe, and unadulterated; parasite destruction								Chemicals
+++	+	7	8. Food Received at proper temperature	Н		Т	Т	Т	Т		17. Food additives; approved and properly stored; Washing Fruits
	$\perp$	4	Protection from Contamination	H		H	4	4	4		& Vegetables
$\neg \neg \neg$	T	+	9. Food Separated & protected, prevented during food	H		-	_			-	18. Toxic substances properly identified, stored and used  Water/ Plumbing
	_	4	preparation, storage, display, and tasting	Ш							
	- 1		10. Food contact surfaces and Returnables; Cleaned and Sanitized at ppm/temperature				T	T	Т		19. Water from approved source; Plumbing installed; proper backflow device
+	+	+	11. Proper disposition of returned, previously served or	+		+	+	+	+		20. Approved Sewage/Wastewater Disposal System, proper
	_		reconditioned	Щ			_	_	$\perp$		disposal
OLLINI	×T	CI	Priority Foundation Items (2 Po	ints)	vie	olatio	ns R	equ	ire	Cor	rective Action within 10 days
U N O	A	0	Demonstration of Knowledge/ Personnel			U	N	0	Ä	0	Food Temperature Control/ Identification
+++	+	3	21. Person in charge present, demonstration of knowledge,	+		+	+	+	+	3	27. Proper cooling method used; Equipment Adequate to
+	4	4	and perform duties/ Certified Food Manager (CFM)	$\vdash$		4	+	+	4		Maintain Product Temperature
		+	22. Food Handler' no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package	$\vdash$		+	+	+	+		28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical
			Labeling								Thermal test strips
		1	23. Hot and Cold Water available; adequate pressure, safe								Permit Requirement, Prerequisite for Operation
	T	T	24. Required records available (shellstock tags; parasite			Т	Т	Т	T		30. Food Establishment Permit (Current & Valid) 5/31/35
	_	+	Conformance with Approved Procedures	$\vdash$		-	_		_	-	Utensils, Equipment, and Vending
77.	T	+	25. Compliance with Variance, Specialized Process, and	$\forall$		Т	Т	Т	T		
			HACCP plan; Variance obtained for specialized								31. Adequate handwashing facilities: Accessible and properly supplied, used
		+	processing methods; manufacturer instructions  Consumer Advisory	H	1	-	+	+	+	-	32. Food and Non-food Contact surfaces cleanable, properly
				Ш			$\perp$	$\perp$			designed, constructed, and used
	T	T	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label				T	T		1	33. Warewashing Facilities; installed, maintained, used.' Service sink or curb cleaning facility provided
	_	+	Core Items (1 Point) Violations Require Corrective	Actio	/	Vot to	Fw	and	00	Da	
0 1 N U	NI	_		R	Ť	_	_	N I	_	$\overline{}$	
TNO	1 3	5	Prevention of Food Contamination			T I	1	9	A	0 5	Food Identification
	7	- 1	34. No Evidence of Insect contamination, rodent/other		1		T	$\top$	$\top$		41.Original container labeling (Bulk Food)
+++	+	_	35. Personal Cleanliness/eating, drinking or tobacco use	H	}			1	1	-	Physical Facilities
	+		36. Wiping Cloths; properly used and stored		1	T	T	T	T	+	42. Non-Food Contact surfaces clean
	T	I	37. Environmental contamination				T	I	1		43. Adequate ventilation and lighting; designated areas used
	L	+	38. Approved thawing method  Proper Use of Utensils	H	1	+	+	+	+	-	44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean
TIT	T		39. Utensils, equipment, & linens; properly used, stored.	H	1	+	+	+	+	+	46. Toilet Facilities: properly constructed, supplied, and clean
	+	1	dried, & handled' In use utensils; properly used	$\vdash$		4	1	1	1		
			<ol> <li>Single-service &amp; single-use articles; properly stored and used</li> </ol>								47. Other Violations
Received by	:	7	V D 00	-	Pr	int:	D	~	-	,	DALL DAC ALA Title: Person In Charge/ Owner
(signature)	_	1	1.12		_	-	r	H	L	1	TO LAD LOW
Inspected by (signature)	y:	N	) ama Daroia		Pr	inti/	1	11	1		A GARCIA Business Email:
- Granner	-	1	99-2015)		-	- 14	J	Π,	T	N	r Ciriociri



Dat	١,	. 1	~	_	Time in:	Time out:	License/I	Permit	f					Est Type   Risk Category   Page   of
7	7	0	d	2				-	-	- T		_		TOOL 3
_	ndame.	_	_	r Course	Contract of the Contract of th	pliance	2-Routine	Name	-	-Field	Inv	estig	gatio	* Number of Repeat Violations: TOTAL/SCOR
Est	T)	hme	ent	Nan	in Do	nuts	Contact/Owner	Name						✓ Number of Violations COS:
Phy	Q.	LAG	idre	1.1			Caunty	-	7	in Co	de	PI	bone	Follow-up: Yes
,	T	3	J.	2:	3 Bander	a Rd 17	e lotes		h	in Co	23	١	II. TIC	No (circle one)
								NO	5 my	aham	und .	NA.	u no	applicable COS - corrected on site R = repeat violation
Mar	k the	app	prop	rinte	points in the OUT box f	or each numbered ite	m Mark	- Fac	heck	nark is	reu nappr	oprio	ate be	ox for IN, NO, NA, COS Mark an asterisk * * in appropriate box for
					Pri	ority Items (3 I					_	_	_	rive Action not to exceed 3 days
on	nplia	nce:	Stat	las					_	Comp		_	_	
!			N A			emperature for Foo		R	- [	0 1 E N	N	N	C	Employee Health
4	_	1		5		degrees Fahrenheit	)	Ш	Ŀ	r "	L		S	
١	- 1				Proper cooling time	and temperature		11			П			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
†	$\dashv$	+		П	2. Proper Cold Holdin	g temperature(41°F	7 45°F)	H	h	+	Н			13. Proper use of restriction and exclusion: No discharge from
1	_	4		Ш				Н	L	_				eyes, nose, and mouth
+	+	+	-	$\vdash$	Proper Hot Holding     Proper cooking tim		)	+	-	_				Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly
+	+	+	$\dashv$	Н	5. Proper reheating pr		ling (165°F in 2	Н	H	+	Н	$\neg$	$\vdash$	15. No bare hand contact with ready to eat foods or approved
					Hours)				L					alternate method properly followed (APPROVED Y N )
I		$\perp$			6. Time as a Public H		dures & records	$\Box$						Highly Susceptible Populations
					A	pproved Source								16. Pasteurized foods used: prohibited food not offered Pasteurized eggs used when required
T	T	T		П	7. Food and ice obtain	ned from approved s	ource; Food in	H		_			-	I nateditzed eggs daed within requires
					good condition, safe,									Chemicals
+	+	+	_		8. Food Received at p	roper temperature		H	-	_				17. Food additives: approved and properly stored: Washing Fruits
١	- 1	-			o. Pina necessa at j	intper temperature		11			П			& Vegetables
	_					on from Contamin								18. Toxic substances properly identified, stored and used
					9. Food Separated &		during food							Water/ Plumbing
+	+	+	-		preparation, storage, of 10. Food contact surfa		s ; Cleaned and	+	-	_				19. Water from approved source; Plumbing installed; proper
					Sanitized at	ppm/temperature								backflow device
	Т	Т			11. Proper disposition	of returned, previous	usly served or				П			20. Approved Sewage/Wastewater Disposal System, proper
+	-	_	_	_	reconditioned	iority Foundati	on Items (2 P	ointe)	wiel	-tlan	Par		5	rective Action within 10 days
Т	I	N	N	C				R	100	0 1	N	N	C	rective Action within 10 days
1	N	0	A	0	Demonstration	on of Knowledge/ I	Personnel		1	N	0	A	0	Food Temperature Control/ Identification
Ť	$\forall$	7	$\neg$		21. Person in charge	oresent, demonstrati	on of knowledge,	П	Г					27. Proper cooling method used; Equipment Adequate to
4	4	4	_		and perform duties/ C 22. Food Handler no			+	-	+	Н	-		Maintain Product Temperature
1	_	_	_	Н		ordkeeping and Fo		+	-	+	Н	$\dashv$	$\vdash$	28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical
						Labeling			L					Thermal test strips
T	Т	Т			23. Hot and Cold Wat	er available; adequa	te pressure, safe							Permit Requirement, Prerequisite for Operation
Ť	$\forall$	$\forall$	7		24. Required records		tags; parasite	$\Box$		T	П			30. Food Establishment Permit (Current & Valid)
1	$\perp$	$\perp$		_	destruction); Package			$\vdash$	-					5/0/197
_	_	٠.	_	-		with Approved Pr		$\vdash$	-	7/	_			Utensils, Equipment, and Vending
1					25. Compliance with HACCP plan; Variance				1	1	П		. /	31. Adequate handwashing facilities: Accessible and properly
L					processing methods; r				L.				~	supplied, used PROVide SOAP at hands
					Co	nsumer Advisory					П			32. Food and Non-food Contact surfaces cleamble, properly
Т	_	_	_	-	26. Posting of Consum	ner Advisories: mw	or under cooked	+	+	+	Н	-	$\vdash$	designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used'
1	1				foods (Disclosure/Rer									Service sink or curb cleaning facility provided
_			_		Core Items (1 Poi	int) Violations Re	equire Corrective	Actio	on No	ot to I	Excee	d 90	0 Da	ys or Next Inspection , Whichever Comes First
Τ	!]	N	N	C				R	1	1 0	N	N	C	
ı	×	0	^	5	Prevention	of Food Contami	ation		1	T	0	A	8	Food Identification
Τ	T	Т	٦		34. No Evidence of In	sect contamination,	rodent/other	П						41.Original container labeling (Bulk Food)
K	+	+	-	1	animals	extention deighter	or tobacca	1	,				Щ	Dharlest Facility
+	+	+	+	V	<ol> <li>Personal Cleanline</li> <li>Wiping Cloths; pre</li> </ol>				Ta -	T			$\vdash$	42. Non-Food Contact surfaces clean
1	$\dagger$	+	7	$\exists$	37. Environmental con	the state of the s	MON	THE	10	-			$\vdash$	43. Adequate ventilation and lighting; designated areas used
I	I	I			38. Approved thawing					1				44. Garbage and Refuse properly disposed; facilities maintained
Т	_	_	_	-		per Use of Utensils			1	4				45. Physical facilities installed, maintained, and clean 106+09
1					<ol> <li>Utensils, equipment dried, &amp; handled/ In the</li> </ol>									46. Toilet Facilities: properly constructed, supplied, and clean
†	$\dagger$	+	7		40. Single-service & s				-	+			$\vdash$	47. Other Violations Fans, Monitors 4 exha
1					and used									raid monitor texte
	eive		X		1/2	1	10.1		Prin	nt:		T	1	1: Me 1/2 Title: Person In Charge/ Owner
_	atur	_	4	7	o yun	~ //	leyer	_	2	-1: /	_	7	u	lian Meyer (R
	atur	7	11	)	(2/NO )	Mela	0		Pri	nt: /	1/4	4	111	A GHILLIA
_	-	_	Rev	sed	09-2015)				_		1	-	4	, 41,1-0-1,
800		The second second												

Scanned with
CS CamScanner



Date	1	0	a.E	Time in: Time out: License/	Perm	it#						Risk Category Page of J	_
Estab	lish	men	Nai	Banderged Helotes	_		3-17				gatio bone	* Number of Repeat Violations:	76
K	IV	8	Cor	apliance Status: Out - not in compliance IN - in compliance	N	0 -	not of	bsen	ved	NA	= no		or
				Priority Items (3 Points) violation			-						_
omp	to improve the	engancers.	atus	Time and Town systems for Fred Sets	R		Co	_	linne	Sta N	age about the		+
			0	Time and Temperature for Food Safety (F = degrees Fahrenheit)	1		Į.	1000			0	Employee Health	1
$\top$	T	T	Ť	Proper cooling time and temperature	+		H				-	12. Management, food employees and conditional employees;	1
+	+	+	+	Proper Cold Holding temperature(41°F/ 45°F)	+		Н	_	$\vdash$	_		knowledge, responsibilities, and reporting  13. Proper use of restriction and exclusion: No discharge from	+
	_	L	$\perp$	THE STATE OF THE S			Ш					eyes, nose, and mouth	
+	+	+	+	Proper Hot Holding temperature(135°F)      Proper cooking time and temperature	+		H	_				Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly	+
+	$^{\dagger}$	$^{\dagger}$	$^{\dagger}$	5. Proper reheating procedure for hot holding (165°F in 2	+		H			_	$\vdash$	15. No bare hand contact with ready to eat foods or approved	1
+	+	+	$\vdash$	Hours)	-		Ш				Щ	alternate method properly followed (APPROVED Y N )	-
_	_	_	_	6. Time as a Public Health Control; procedures & records  Approved Source	+		Н			_	$\Box$	Highly Susceptible Populations  16. Pasteurized foods used: prohibited food not offered	1
_	_	_	_	7 F. J. and in a Marine I Community of F. 11	_		Ш				Ц	Pasteurized eggs used when required	
				7. Food and ice obtained from approved source: Food in good condition, safe, and unadulterated; parasite destruction								Chemicals	
T	Τ	T	Г	8. Food Received at proper temperature			П		П			17. Food additives; approved and properly stored; Washing Fruits	1
	_	_	_	Protection from Contamination	+		H		$\forall$	-	$\vdash$	& Vegetables  18. Toxic substances properly identified, stored and used	t
T	T	T	Г	9. Food Separated & protected, prevented during food								Water/ Plumbing	1
+	+	+	+	preparation, storage, display, and tasting  10. Food contact surfaces and Returnables; Cleaned and	+-		$\vdash$		П		$\vdash$	19. Water from approved source; Plumbing installed; proper	+
$\perp$	1	1	-	Sanitized at ppm/temperature			H	_	$\vdash$	_		backflow device	1
				<ol> <li>Proper disposition of returned, previously served or reconditioned</li> </ol>								<ol> <li>Approved Sewage/Wastewater Disposal System, proper disposal</li> </ol>	
_			_	Priority Foundation Items (2 Po	ints	) vi	olatie	ons	Req	uire	Cor	rective Action within 10 days	
I N	0	A	0 5	Demonstration of Knowledge/ Personnel	R		O t <sup>1</sup> T	I N	0	N A	C O S	Food Temperature Control/ Identification	
1			-	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM), Some	don							27. Proper cooling method used: Equipment Adequate to Maintain Product Temperature	I
		I	上	22. Food Handler' no unauthorized persons/ personnel	کیلا	th						28. Proper Date Marking and disposition	t
				Safe Water, Recordkeeping and Food Package	He'	+						<ol> <li>Thermometers provided, accurate, and calibrated; Chemical:</li> <li>Thermal test strips</li> </ol>	Ī
T	Т	T	Т	23. Hot and Cold Water available; adequate pressure, safe	To	E	_					Permit Requirement, Prerequisite for Operation	t
+	+	+		24. Required records available (shellstock tags; parasite	+		1		П		$\Box$	30. Food Establishment Permit (Current & Valid) 095/31	t
L				destruction); Packaged Food labeled	$\vdash$		$\bowtie$				$\Box$		1
_	Т.		-	25. Compliance with Variance, Specialized Process, and	$\vdash$		-	_		_		Utensils, Equipment, and Vending	ł
				HACCP plan; Variance obtained for specialized			1	'			V	31. Adequate handwashing facilities: Accessible and properly supplied, used PONSOO PONON AND POR	I
_	_	_		processing methods; manufacturer instructions  Consumer Advisory	$\vdash$		H	-	-	-	-	32. Food and Non-food Contact surfaces cleanable, properly New	ł
				Consumer Advisory								designed, constructed, and used	١
	Г			26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label			П	7				33. Warewashing Facilities; installed, maintained, used	Ī
-	_	-	_	Core Items (1 Point) Violations Require Corrective	Acti	on	Not t	o F	rcee	1 90	Da	Service sink or curb cleaning facility provided  vs or Next Inspection . Whichever Comes First	1
I	N	N	C		R		0	1	N	N	C		Ī
-	-	A	8	Prevention of Food Contamination  34. No Evidence of Insect contamination, rodent/other	H		T	N	0	A	8	Food Identification  41.Original container labeling (Bulk Food)	1
+	-	-	Н	animals			Ш				_	DL. J. J. P. Wel	1
+	$\vdash$	-		35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored	$\vdash$			7	1			Physical Facilities  42. Non-Food Contact surfaces clean	ł
$\vdash$				37. Environmental contamination								43. Adequate ventilation and lighting; designated areas used	1
_	_	_		38. Approved thawing method  Proper Use of Utensils	$\vdash$		1	4	+	$\dashv$	$\dashv$	44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean DUS+ DI	Į
_	T	Г		39. Utensils, equipment, & linens; properly used, stored,				+	$\dashv$	$\dashv$	$\dashv$	46. Toilet Facilities; properly constructed, supplied, and clean [A]	
1	$\vdash$	-	$\vdash$	dried, & handled/ In use atensils; properly used			$\vdash$	4	-	4	-	47. Other Violations	1
Ļ	40. Single-service & single-use articles; properly stored		and used-								47. Other violations	Í	
		_	Annual Property lies	The state of the s					_	-	-	Title: Person In Class 10	ř
		bys	0	A A		P	int:	9	۸.		1	Title: Person In Charge/ Owner	
Receivant	urc)	1	A	A P		/	~	2	an	J	ya	na Ibarra	_
ignati ignati	ure) cted ure)	pyr	Ã	ana Darces		/	rint:	2	an	41	-	A GARCIA  Business Email:	-



Date	1,	1-	5	Time in: Time out: License/I	ermit #	†					Est Type Risk Category Page of
				The state of the s	1	2.1	Ei ald	I I		42	
					Name:	3-1	Fleid	inv	esti	gatie	
P	See of Inspection:   1-Compliance   2-Routine   3-Field Investigation   4-Visit   5-Other   TOTAL/SCO										
Phys	cal /	Addr	szz.	P ) City/County:		Zig	p Coo	de:	P	hone	
	19	10	5	Dandera Ka Helbites			80	23	L	_	No (circle one)
				pliance Status: Out - not in compliance IN - in compliance	NO =	not o	observ	ved	NA	= no	applicable COS = corrected on site R = repeat violation
Mark	the a	ippro	priate			_	-		and the same		
Cami	Non	no St	-t	Priority Items (5 Points) wolation.	Kequi	_		_			Ive Action not to exceed 3 days
O I	N	N	C	Time and Temperature for Food Safety	R		1	N	N	C	
C N	0	A	0	· ·		U	N	0	A		Employee Health
+	$^{\dagger}$			Proper cooling time and temperature	$\Box$	Ė				-	
+	+	+	-	2 Proper Cold Holding temperature(41°E/ 45°E)	H	-	-	H	_	-	
				2. Proper Cold Holding temperature(41 17 45 1)							
											Preventing Contamination by Hands
+	+	$\vdash$			$\vdash$	-	-		_		
+	+	+			$\forall$	-	_	_	_	Н	
				Approved Source							
_	_	_	_	7 Food and ice obtained from approved course: Food in	-	-				Щ	Pasteurized eggs used when required
											Chemicals
				destruction		L					
				8. Food Received at proper temperature							
	_	_	_	Protection from Contamination	+	-	$\vdash$	$\vdash$	-	$\vdash$	
T	T	T	Т	9. Food Separated & protected, prevented during food	$\forall$	-		_		-	
_		_			1	L	_		_		
+	+	+			$\forall$	-		$\vdash$			
L				reconditioned	11	_		Ш			disposal
_		1		Priority Foundation Items (2 Po		_	_	_	-	-	rective Action within 10 days
1	N O	N A	C	Demonstration of Knowledge/ Personnel	R	0	N		N A		Food Temperature Control/ Identification
-	-	+-	S	21 Bereas in charge present demonstration of knowledge	+	T	-	-	_	S	
				<ol> <li>Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)</li> </ol>	11						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							29. Thermometers provided, accurate, and calibrated; Chemical/
_	_	_	_	Labeling	H	-				Щ	Thermal test strips
$\perp$	$\perp$	-		23. Hot and Cold Water available; adequate pressure, safe	+	-	_				Permit Requirement, Prerequisite for Operation
				<ol> <li>Required records available (shellstock tags; parasite destruction); Packaged Food labeled</li> </ol>							30. Food Establishment Permit (Current & Valid) 5 31 35
_	-	-	_	Conformance with Approved Procedures	$\Box$			_			Utensils, Equipment, and Vending
T	T	Г	T	25. Compliance with Variance, Specialized Process, and	$\Box$					П	
				HACCP plan; Variance obtained for specialized							31. Adequate handwashing facilities: Accessible and properly supplied, used
_	_	_	_	processing methods; manufacturer instructions  Consumer Advisory	H	-	-	$\vdash$	-	$\vdash$	32. Food and Non-food Contact surfaces cleanable, properly
				Consumer Advisory							designed, constructed, and used
Т	Т	T	Г	26. Posting of Consumer Advisories; raw or under cooked	П			П			33. Warewashing Facilities; installed, maintained, used
_	_	_		foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label	$\perp$	_					Service sink or curb eleaning facility provided
-	1	-		Core Items (1 Point) Violations Require Corrective	Action	Not	-	_		$\overline{}$	ys or Next Inspection , Whichever Comes First
N.	N O	A	C	Prevention of Food Contamination	R	0	I N	O	N A	C	Food Identification
+	+	-	5		$\vdash$	T	-	_		S	
				34. No Evidence of Insect contamination, rodent/other animals							41.Original container labeling (Bulk Food)
1				, 35. Personal Cleanliness/eating, drinking or tobacco use	$\vdash$			_	_		Physical Facilities
1			V	36. Wiping Cloths; properly used and stored MUST b							42. Non-Food Contact surfaces clean
+	+	+	-	37. Environmental contamination 50-1006							43. Adequate ventilation and lighting; designated areas used
_	_	_	_	38. Approved thawing method  Proper Use of Utensils	(C)	1	1	$\vdash$	-	$\vdash$	44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean Dust of
1	T	T	1.7	39. Utensils, equipment, & linens; properly used, stored.	H	V		$\vdash$		$\vdash$	46. Toilet Facilities; properly constructed, supplied, and clean
	$\perp$	$\perp$	V	dried, & handled/ In use utensils; properly used ENSUV	2						monitors/cords, ceily
				40. Single-service & single-use articles; properly stored and used	bin						47. Other Violations Abevented, exhaust Fans (R
		_	-	The state of the s	ean-				-		
ece	ved	hv:	1	1 100	CAL.	Rrint	1:5				Title: Person In Charge/ Owner
		by:	X	The second		Print	t: <	3	e	W	Jimenez Title: Person In Charge/ Owner
signa	ure)		$\sim$	Iana Darcia	-	Print	_	3	e	11	GARCIA Business Email:



Date	10	Ja	15	Time in Time out Licen	e Pe	moit	p.					Est Type   Red Cereprey   Page   of	2		
Par	15	2 1 2	-	tion 1 1 Combined 1 1 Partie		_	-	1.55-1	11				OPY		
							-	-Fren	1 104	esa	gate		CHE		
-				of Chinese bister	303 140							✓ Number of Violations COS:			
Phys	-	mr.h.	ec	C. C. C.			17	Tip Co	de	T P	boo	E Follow-up: Yes	\		
	L	70	Inspection: 1-Compliance 2-Ra Contact	S		b	KO	23	L		No (circle me)				
51	e 1	U	Zen	pllance Status: Out - not in compliance IN - in compli	BOCK	NO	1 - m	ot obse	rved	NA	- 80	ot applicable COS - corrected on site R - repeat violation			
Mark	the a	Phia	winte	points in the OUT box for each numbered item 34	nk v	- 21	check	lmark i	п арр	ropri	inte b	box for IN, NO, NA, COS Mark an astorisk * in appropriate box	for J		
_	_	_	_	Priority Items (3 Points) violat	forus /	Req	aire		_	_		tive Action not to exceed 3 days	_		
	-	_	_	T	$\rightarrow$	ᆔ	H		-		_		+,		
					- 1	~	- 1					Employee Health	1		
+	+	+	3		$\rightarrow$	$\dashv$	- 1	1	Н	$\vdash$	S	12 Management, food employees and conditional employees.	+		
4	$\perp$	┖					L					knowledge, responsibilities, and reporting			
				<ol> <li>Proper Cold Holding temperature(41°F: 45°F)</li> </ol>		П									
+	+	+	Н	3. Proper Hot Holding temperature(135°F)	$\rightarrow$	$\dashv$	- 1-	-	$\vdash$	_	-		+		
					$\neg$	╛	- 1	T				14. Hands cleaned and properly washed/ Gloves used properly			
					2	П	Г	Т				15. No bare hand contact with ready to eat foods or approved	Т		
+	+	Precision of Engineering   2-Beartine   3-Field Investigation   4-Visit   5-Other   TOTAL/56	+												
_	-		+												
_	_	_	Proper Cool fields Central Percentage   Proper Cooling to the properties of Experience   Proper Cooling to the properties   Pro												
					Chamber 1										
					- 1	- 1	- 1					Свенисяв			
Т	Т	8. Food Received at proper temperature				┪	ı		П			17. Food additives: approved and properly stored; Washing Fruits	$\top$		
_	_	$\perp$		B	$\rightarrow$	4	-	$\perp$	Ш				+		
Т	_	_	Despection   1-Compilance   2-Reactine   2-Reactine   1-Visit   5-Other   TOTAL   1-Visit   1-	+											
					_	-						Water/ Framoing			
	П	Г			П	٦	Г	T	П				T		
+	+	$\vdash$	Н	The second secon	+	-	-	+	Н	-	-		+		
						1	-		П						
	ber of Importance   1-Compiliance   3-Hostiline   1-Compiliance   1-Compilianc														
I N	N O	N A	0		_	_	Т,	0 1	N	N	C		R		
4	⊢	-	5		$\rightarrow$	-	-	T			S		1		
					-	-1	1		П						
						╗	t						+		
						7	П		П			29. Thermometers provided, accurate, and calibrated, Chemical	Т		
_	_		$\overline{}$		-	$^{-1}$	H	_		_			+		
╁	-	-	$\vdash$		_	-1	+	_		_			+		
					_	-1	-		Ш	- 1		30. Food Establishment Permit (Current & Valid) 513113	4		
					$\neg$	┑			_				Ť		
Г	1.					╗		V	П				+		
			Н		- 1	- 1	1	4	Н	- 1	1	supplied, used PAON KAR O MADOLATO A PACE	J.		
-	_	_	$\vdash$		+	$\dashv$	Н	$\overline{}$	Н	$\dashv$		32 Food and Non-food Contact surfaces cleanable promody	KIL		
							1	И				designed constructed and used brook a 0 and a hard	1-		
	П					٦	Г		П			13. Watewashing Facilities, installed, maintened, used 6 MAY	in		
_	$\perp$		_		_	+	+	_	Ш	_	_	Service sink or curo creating methic provided	1.0		
	T v		6	Core Items (1 Point) Violations Require Correct	ive A	ctio	_	_	xcee			ys or Next Inspection , Whichever Comes First	_		
N		A		Prevention of Food Contamination	- 1	۴1	- 13	E N	0		0	Food Identification	R		
-	Н	Н	5	14 No Lydence of Insect contamination indestrative	+	-	H	I	$\vdash$	-	8	At Original and the black of Dally East	-		
					- 1	-	-					41.Original container labeling (Dilk Pood)			
_								,				Physical Facilities	1		
			_				2	1					arc		
/			VI				9	-		-	-		-		
/				LIFU A	Sept 1	~	1	V		-		44. Garbage and Refuse properly disposed, facilities maintained			
/						-	-		-	$\rightarrow$	_	TATAL TO THE PARTY OF THE PARTY	Ti		
-				Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored.	+	$\neg$						40. Totlet Facilities, properly constructed, supplied, and clean 3 100	#1 L-S		
_				Proper Use of Utensils  39. Utensils, equipment, & linens; properly used, stored, dried, & handled: In use utensils; properly used	1							ol col	1.		
_				Proper Use of Utensils  39. Utensils, equipment, & linens; properly used, stored, dried, & handled: In use utensils; properly used  40/Supple Acryptock single-use articles; properly stored	7	-	-	-	$\parallel$	-	-	ol col	111		
cei	red I	iy:	7	Proper Use of Utensils  39. Utensils, equipment, & linens; properly used, stored, dried, & handled: In use utensils; properly used  40/Supple Acryptock single-use articles; properly stored	1	1	Pro	ht:				47. Other Violations	114		
gnat	arc)	_	X	Proper Use of Utensils  39. Utensils, equipment, & linens; properly used, stored, dried & handled! In use utensils; properly used  40 Supple Acronic & single-use articles; properly stored and used	1		57	ht:	M	ly	a	47. Other Violations	114		
ignat	irc)	_	X	Proper Use of Utensils  39. Utensils, equipment, & linens; properly used, stored, dried, & handled: In use utensils; properly used  40/Supple Acryptock single-use articles; properly stored		-	-	ht:	M	14	a	47. Other Violations	114		

### Retail Food Establishment Inspection Report

1/10/25

Establi	shmest Name:	Physical	Address: cartha	City/State:	License Permit #	Page
0	olung Chin	ese Bist	RO 12411 Bordo	call Heli	H5	2 2 3 3
Item/Lo	ecation	Temp	Item/Location	Temp	frem/Location	Temp
		-				
		-				
		0	BSERVATIONS AND COR	RECTIVE ACTIO	NS	
Item Number	AN INSPECTION OF YOU NOTED BELOW:				ECTED TO THE CONDITIONS OBS	ERVED AND
#32	Penado DAC	DOR YOU	rels at brind	Sink (	WO DADOR HOWELS	Cas
Haz	ENSURA 46	at for	d chance for	de hone	No PAPOR towels	DONE ONO
- 351	Prodocuda	Dice	a brokage ra	as lags	ar. Ince of	'a al
	Fourgichae	· CDGC	ontinue usi	ny grac	erry bass as t	-000'
the a	Storage be	(186)	^ \ /		0) 4	
37	Ensure fr	at All	food 15 611	volues off	+100R.	10
14.	Ensure Al	1 food	has A lid of	Cover in	walk IN Cai	ser.
+42	Clean vent	- had.	. (filturs)			
445	DUSTOFF	AC Ve	Uts			
	DUSTOFFC	eiling	(			
/						
f						
	TCC Foods (Times	/Tompset	ura Cantral for Cafet	<b>/</b> \		
		•	ure Control for Safety	•		-
*	A reinspection is a payable within 10 of		ror All r	einspections	are on a charged basis	. Fees are
-	payable willill 10 (	uays.				
Panalya d F	w. V. MAA	A -	Defeats		Title, Person In Char	na/ Owner
Received b signature)	" & Illea	mi	Print: Mya	Clarkson	Title: Person In Char	ge/ Owner
nspected signature)	by: Dicma Di	CIACIO	Print: 1AN	A GARCI	И с и и п.	ollasted
_	(Revised 09-2015)	will.	Dirin	1 - 1-61	Samples: Y N # co	ollected



D	1-	_		_	Time in:	D	13.41	_	_	_	_	-	Fet Toma	Rich Cotton	Danie C	-
Da	11	0	12	35	Time in: Time out: License/	Perm	nt #						FOOD	Risk Category	Page _ of	+
Pu	po	_	_	_	tion: 2-Routine	1	T	3-F	ield	Inv	esti	gatio	The second secon	5-Other	TOTAL/SO	CORE
-	abli	icho	tage	Mar	The state of the s	Nam	le:						* Number of Repeat Viol  Number of Violations (	ations:	011	
Ph	_	_			Bandera Rd City(Compt) Hes			Zip	Cos	le:	P	hone	e:	Follow-up: Yes	144	ł
$\vdash$	Ó						_	1	600	2		_	E 11 (-00	No (circle one)		
Mo	rk tl	he ap			points in the OUT box for each numbered item Mark								ox for IN, NO, NA, COS Ma			x for R
					Priority Items (3 Points) violation	s Re	quii	re In	ıme	diate	Co	rrect	tive Action not to exceed 3 da	ys		
Co			e Sta	_	m: .m	R	-	C	_	lianc	_	C				P
U			A			"				0			Emp	loyee Health		, K
					Proper cooling time and temperature	T	1	Ė					12. Management, food emplo- knowledge, responsibilities, a	-	employees;	
	$\forall$				2. Proper Cold Holding temperature(41°F/ 45°F)	$^{\dagger}$	1	$\vdash$	$\vdash$		-		13. Proper use of restriction as	the same of the sa	charge from	$\top$
-	$\dashv$	_	H	_	3. Proper Hot Holding temperature(135°F)	+	1	$\vdash$	L		_	Н	eyes, nose, and mouth  Preventing Cor	ntamination by Han	ds	+
					4. Proper cooking time and temperature	$\pm$							14. Hands cleaned and proper	rly washed/ Gloves u	sed properly	
					<ol> <li>Proper reheating procedure for hot holding (165°F in 2 Hours)</li> </ol>					100			15. No bare hand contact with alternate method properly foll			
					6. Time as a Public Health Control; procedures & records	$\pm$	1						Highly Susce	eptible Populations		
					Approved Source	T		Г					16. Pasteurized foods used; pre Pasteurized eggs used when re		ered	
					7. Food and ice obtained from approved source: Food in good condition, safe, and unadulterated; parasite	$\dagger$				ш				hemicals		
H	$\dashv$	_		-	8. Food Received at proper temperature	+		H				H	17. Food additives; approved :	and properly stored:	Washing Fruits	S
Ш	$\perp$				Protection from Contamination	1					_		& Vegetables  18. Toxic substances properly			
П	П			Г	9. Food Separated & protected, prevented during food	+		-	_		_	Н		r/ Plumbing	uscu	+
$\vdash$	+	_	-	_	preparation, storage, display, and tasting  10. Food contact surfaces and Returnables; Cleaned and	+-	-	H	_		_	$\vdash$	10 Water from anneared cour	na: Dhumbing installa	d: eronar	-
V					Sanitized at ppm/temperature ()ear Ico	4							19. Water from approved sour backflow device	ce; Pittmoing installe	a; proper	
					11. Proper disposition of returned, previously served on reconditioned	gen	live	4.					20. Approved Sewage/Wastew disposal	vater Disposal System	n, proper	
	_	_	_	_	Priority Foundation Items (2 P	oints	s) vi	iolat	ions	Reg	uire	Cor				
0 U	I N	N O	N A	C		R	T	0 1	I N	N O	N	CO		e Control/ Identifica	ntion	R
1				S	21. Person in charge present, demonstration of knowledge,	+	1	T				S	27. Proper cooling method use		uate to	+
Н	$\dashv$	_	Н	-	and perform duties/ Certified Food Manager (CFM)  22. Food Handler' no unauthorized persons/ personnel	+	1	$\vdash$			-	$\vdash$	28. Proper Date Marking and o			-
	_				Safe Water, Recordkeeping and Food Package		1						29. Thermometers provided, a		ed; Chemical	
					23. Hot and Cold Water available; adequate pressure, safe	+	1	H		Ш		-	Thermal test strips  Permit Requirement,	Proposicito for Or	am tion	-
	+	Н	-		24. Required records available (shellstock tags; parasite	+	1	h	,			$\dashv$			FV()	+
					destruction); Packaged Food labeled	+	-	Ш				Ц	30. Food Establishment Perr		0 3 1	25
	7			_	25. Compliance with Variance, Specialized Process, and	+	1					$\vdash$		pment, and Vending		
					HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions								<ol> <li>Adequate handwashing fac supplied, used</li> </ol>	cilities: Accessible an	d properly	
					Consumer Advisory	T							32. Food and Non-food Contacted, and use		properly	
T	T	T			26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label	T	1						33. Warewashing Facilities; in	stalled, maintained, u	used'	
_	_	_			Core Items (1 Point) Violations Require Corrective	e Act	ion	Not	to F	xcee	d 9/	Da	Service sink or curb cleaning vs or Next Inspection . Which	The second secon		
0	1	N	N	C		R	T	0	1	N	N	C				R
T		0	A	5	Prevention of Food Contamination  34. No Evidence of Insect contamination, rodent/other	$\vdash$	1	T		0	A	s	41.Original container labeling	(Bulk Food)		
					animals	_		Ш								
-	+	-	$\dashv$	-	<ol> <li>Personal Cleanliness/eating, drinking or tobacco use</li> <li>Wiping Cloths; properly used and stored</li> </ol>	+	1	1/	4			$\dashv$	42. Non-Food Contact surface	s clean Clean V	lenthon	-
	$\exists$				37. Environmental contamination	T	1	Ť					43. Adequate ventilation and l			EITH
	1				38. Approved thawing method	L			/			$\Box$	44. Garbage and Refuse prope	rly disposed; facilities	s maintained	
7	_			-	39. Utensils, equipment, & linens; properly used, stored.	+	1	45. Physical facilities installed, maintained, and clean 306		an Dust	OFF					
<b>V</b>					dried, & handled In use utensils; properly used (V)-east	_					46. Toilet Facilities; properly constructed, supplied, and clear		ventsale	21/11		
					40. Single-service & single-use articles; properly stored used UHCN611	DIN	١.						47. Other Violations	suppodus f	ans Wal	Kin
100						rint	. A				.11	Title: Person In C	Charge/ Own	er		
				(,	Les (yell		1		A	a	0	(	346	Title. Person in C		
Ins	natur	re)	hx:	7	Tona Tarcia	_	P	rint	$\frac{1}{}$	N	_	(	346	Business Email:	m	oniti

Form EH-06 (Revised 09-2015)