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## San Patricio County Department of Public Health Retail Food Establishment Inspection Report

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Date: Time in: Time out:					:	License/Per	nnit	#							Est. Typ	е	RISK Call	2	rage _ oi				
	- 1	2	/ C/	- Land	./ (/ . 7	2-Routine		1 3	-Fiel	d In	vest	igat	ion		-Visit		.5-0	ther	TOTAL/SCOR	E			
Purpose of Inspection: 1-Compliance  Establishment Name: /							Contact/Owner N	ame				Security (Security Security Se			* Number of Repeat Violations:								
ESI	2011	SCHTI	ciii r	453111	1.	Lovie	and the second		OISD								√ Number	of Violatio	ns CC	)S:			
Physical Address:							City/C	County:		Z	ip C	ode:		Pho	me:			- 8	follow-up: Vo (circle				
											1	and instrument or	minme.										Contractorius (
	Compliance Status: Out = not in compliance IN = in compliance N										= 10.0	t obs	erved	N	A = 1	not a	pplicable CO	S = correcte	d on si	te R=	repeat vic	olation 1 appropriate box for	R
Mark the appropriate points in the OUT box for each numbered item Mark Priority Items (3 Points) violation.									Mark "		CHECK	OH CASE	HE SE	الخدار	HELE	NUK	TOU TIANTAON YA	24,000	AVAL-TOOM	P COTA CONTRACTOR	4 10	The state of the s	The state of the s
						Pric	ority Item	s (3 Pe	ints) <i>violations</i>	Reg	uire	Con		MILE C	arn.	CEST	e Acuen not	M ETCCER	y easy				
			Stat	C	NAME OF THE PERSON NAME OF THE P	2.00		Para Wand	Cin Color	R	-	0		N I	N	C .				A E www.na	B.		R
U N O A O F decrees Fahren								Salety			U	N I	0 4		0 5	****			yee Healt				
T	-			S	1. Proper co				and the second second				1				12. Managem	ent, food er	nploy	ees and co	nditional	l employees;	
		4							AFRITA		-	-4	-	+	+	+	knowledge, re 13. Proper use	sponsibiliti	ion an	d exclusio	n: No dis	scharge from	
	/				2. Proper C	old Holdin	g temperatu	re(41°F/	45°F)				1				eves, nose, an	d mouth					
-	-				3. Proper H	ot Holding	temperatur	e(135°F)						-				Preventing	g Con	taminatio	n by Ha	nds	$\vdash$
	-	/			4. Proper co	ooking time	and tempe	rature			-	-	4	-	+		14. Hands cleaned and properly washed/ Gloves used properly 15. No bare hand contact with ready to eat foods or approved				or approved		
			/			heating pro	ocedure for	hot holdi	ing (165°F in 2				1				alternate meth	and properl	v folk	wed (AP	PROVE	D Y N	
				·	Hours)	a Dublic He	ealth Contro	1: proced	lures & records	-			-					Highly	Susce	ptible Por	pulations	S	
-					U. THIRE as	A	pproved So	urce					T	1			16. Pasteurize	ed foods us	ed; pr	ohibited fo	od not of	ffered	
		٠.						14					1	4		+	Pasteurized e	ggs used w	hen re	equired			
		7.			7. Food and	l ice obtain	ed from app and unadult	proved so	ource; Food in							- Company			C	hemicals			
	/				destruction		MIC CREACESTO	aauu, p	m asice									DESCRIPTION OF THE PERSON OF T					
-	/				8. Food Re	ceived at p	roper tempe	rature						/					oved:	and proper	ly stored	l; Washing Fruits	
										-			1	-	-	-	& Vegetables 18. Toxic sub	etances nro	nerly	identified	stored a	and used	
	-			·	O. T 2 Co.		m from Co		during food	-						+	TO. TONIC SUE			r/ Plumbii			
	1				9. rood Sep	paraucu ec l storage. c	display, and	tasting	during 1000						2.7.4				-				
	1		1	-	10. Food c	ontact surfa	aces and Re	umables	; Cleaned and	T			1				19. Water from approved source; Plumbing installed; proper						
	/				Sanitized :	at	ppm/temp	erature	-tt-	+-			1	+	-	-	backflow device  20. Approved Sewage/Wastewater Disposal System, proper				tem, proper	+	
	1	galantes (			11. Proper recondition	and			isly served or								disposal						
114	V 2015	200		5 2 2 2 2	Tecondition	100	1 1 y	05-4717		7 W -					44.			Y ****			12:12		
								R		lol	I	N	M	C						l-otlan	R		
U N O A O Demonstration of Knowle				iedge/P	'ersonnel			U	N	0	A	0	4. 3	ood Tempe									
1	1	1	-	-	21. Person	in charge	present, dem	constration	on of knowledge,				1				27. Proper co				ment Ad	dequate to	
L	1	L.			and perfor	m duties/ C	ertified Foo	d Manag	-		4	-	-	-	Maintain Pro 28. Proper D				n		+		
_	1	L	<u></u>		22. Food H	Iandler/ no	unauthorize	ed person	ns/ personnel rod Package	+	-	-	4	+	-		29. Thermon	neters prov	ided,	accurate, a	nd calibr	ated; Chemical/	
					2me	WHILEF, EVE	Labelin		viet x econdo								Thermal tes	t strips	900001UNV515			~~~	-
H	1/	1	T	Т	23. Hot an	d Cold Wa	ter available	e; adequa	ite pressure, safe	T							Pern	alt Require	ement	, Prerequi	isite for	Operation	
-	+	+	1	+					tags; parasite			П	/				30. Food Es	tablishmer	ıt Per	mit (Curr	ent & Va	alid)	
		L	1/			THE RESERVE OF THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NAMED IN COLUMN TW	ed Food labe	-		+	4		/			_							+
	-		1	_			e with App			-	-	-	T	-			Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and prope						-
				1	HACCES	lance with	Variance, S ice obtained	for snec	ed Process, and ialized		The same of the sa		1		Seattle Company				ing fa	icilities: A	ccessible	and properly	
			V		processing	g methods;	manufactur	er instruc	ctions				/				supplied, use				1- 4	Ll. anama-b	-
	Consumer Adv						-		0	NAME OF TAXABLE PARTY.				designed, co				s cleanat	ble, properly				
-		_	_	7	De Bartin	a of Comm	mer Advise	Liec, tain	or under cooked	+	-	-	1	-			33. Warewa				naintaine	ed, used/	
			1		foods (Dis	sclosure/Re	minder/But	fet Plate	)/ Allergen Label				/				Service sink	or curb cle	aning	facility pr	ovided		
-	24.10 24.10	11 11 14 15 11 14 14 15 11 14 14 15		144		war (	77					10	10 E			2/00		3 13 6 1					
0										I		0	N	NO	N A	C			Food	Identifica	tion		R
I	N	C	A	3			on of Food					T	Y4		A	S				de la companie de la		***************************************	-
		1		T	34. No Ev	ridence of I	insect contai	mination	, rodent/other				/				41.Original	container la	abelin	g (Bulk Fo	od)		
animals 35. Personal Cleanliness/eating, di				drinking	or tobacco use	+	-	-	<b>Y</b>			J				deal Facili	ties						
35. Personal Clearniness eating, di					d and sto	ored								42. Non-Fo	od Contact	surfac	es clean						
-	37. Environmental contamination									-	/				43. Adequai	te ventilatio	on and	lighting,	designate	ed areas used	-		
38. Approved thawing method				W.T.		-	_	-	/		-	-	44. Garbage 45. Physical	facilities	e prop	ed maintai	ned and	lities maintained I clean	-				
-				7	20 174	Pr	oper Use of	Utensil:	rly used, stored,	+	-	-	/		-	-	46. Toilet F	acilities: pr	operh	construct	ed, supp	lied, and clean	
1		1	opposite the same of the same		dried. & h	nandled/ Ir	use utensil	s; proper	rly used			1											
-	1	1	1	1	40. Single	e-service &	single-use	articles;	properly stored				/			and the same of th	47. Other V	iolations					
L		1		L	and used						-	Dack-	1/_		L	1				Title	Person	In Charge/ Own	er
			d by		1118	L. Same	KLLI	C			1	Print	5	7 -	11	0	Title. Fel son in Charge, C						
1	(sign	-	ed by	***************************************	7	21	7	7			1	Print	i: \			1		-/		Busine	ss Email	0.00	
	(sign			/	1	//	CK				1			0/	pes	-	CAICIN	CPY					

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## San Patricio County Department of Public Health Retail Food Establishment Inspection Report

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Dat	e:		16	~ >	Time in:	Time out:		License/Pe	rmit	#						Est. Type Risk Category Page of				
		4			ion: 1-Compliance 2-Routine					1 3	-Fle	dd 1	inve:	dipa	rtion	R 4-Visit 5-Other TOTAL/SCOI				
Purpose of Inspection: 1-Compliance 2-Routine  Establishment Name: Contact/Owner, N						Jame							* Number of Repeat Violations:							
Oden Cateloxium OISD								)							✓ Number of Violations COS:					
Physical Address: City/County:							T2	Zip (	Code	e: T	Ph	one:	Fellow-up: Yes							
								11							No (circle one)					
Compliance Status: Out = not in compliance IN = in compliance									NIC	) = ps	nt obs	serve	ed P	VA =	not	applicable COS = corrected on site R = repeat violation				
Mark the appropriate points in the OUT box for each numbered item Mark '								√° a	checi	cmarl	k in	appro	priet	be box	ox for IN, NO, NA, COS Mark an asterisk ' * ' in appropriate box for B					
Priority Items (3 Points) violations R									Reg	aire	Inn	ned	late i	Con	recth	ive Action not to exceed 3 days				
Cen	apli	AMC	Sta	10.05									ince							
0	N	N	NA	CO	Time and Ten			Safety	R		0	M	O	M	CO	Employee Health	R			
T C C C C C C C C C C C C C C C C C C C									T			1	3		4					
	1	/			1. Proper cooling time	and temperat	ture					Λ				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
-	-		-	-	2. Proper Cold Holding	temperature	(41°F/ 4	15°F)			+	4	-		_	13. Proper use of restriction and exclusion; No discharge from	7			
					2. 2. 1. p. 1. 0. 0. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1.			,			1					eyes, nose, and mouth				
					3. Proper Hot Holding							4			-	Preventing Contamination by Hands	-			
	_				Proper cooking time     Proper reheating pro			o (165°E in 2	$\vdash$		+	4	-	-	+	Hands cleaned and properly washed/ Gloves used properly      No bare hand contact with ready to eat foods or approved	+			
		/			Hours)	CCUMC IOI IN	ot noign	18 (100 1 mrz								alternate method properly followed (APPROVED Y_N_X)				
			/		6. Time as a Public He	alth Control;	procedu	ires & records			- Y					Highly Susceptible Populations				
			-		Ap	proved Sou	гсе						/	-		16. Pasteurized foods used; prohibited food not offered	ı			
<u></u>		,			7. Food and ice obtains	al Gamanana	oved an	may Food in							+	Pasteurized eggs used when required	-			
	/				good condition, safe, a											Chemicals	-			
					destruction					-										
		/			8. Food Received at pro	oper tempera	ature					-	1			17. Food additives; approved and properly stored; Washing Fruits				
		/_			The object of	n firem Cont		Passen	$\vdash$		$\dashv$	/	4	-	+	& Vegetables 18. Toxic substances properly identified, stored and used	-			
	7		Т		9. Food Separated & pr				-						-	Water/Plumbing	-			
					preparation, storage, di	isplay, and ta	sting													
	/				10. Food contact surface	ces and Retur	mables;	Cleaned and				1				19. Water from approved source; Plumbing installed; proper				
$\vdash$		_			Sanitized atppm/temperature   11. Proper disposition of returned, previously served or						-	4	-	-	-	backflow device  20. Approved Sewage/Wastewater Disposal System, proper	+			
					reconditioned							/				disposal				
							7 (15 4)					<b>1</b>		。 第12章 中国中国中国中国中国中国中国中国中国中国中国中国中国中国中国中国中国中国中国						
OINNC							R	-	0	I	N	M	C		R					
U	N	0	A	8	Demonstration	n of Knowle	dge/Pe	rsonnel			U	N	0	A	0	Food Temperature Control/Identification				
	/				21. Person in charge pr				T			1				27. Proper cooling method used; Equipment Adequate to				
			_		and perform duties/ Ce				+	-		/		$\dashv$		Maintain Product Temperature  28. Proper Date Marking and disposition	_			
-		L			22. Food Handler/ no u Safe Water, Reco				+			-				29. Thermometers provided, accurate, and calibrated; Chemical/	-			
					in the second se	Labeling						/				Thermal test strips				
	/				23. Hot and Cold Wate	er available;	adequate	e pressure, safe					,			Permit Requirement, Prerequisite for Operation				
		T.	1		24. Required records a			ags; parasite								30. Food Establishment Permit (Current & Valid)				
		L	1/		destruction); Packaged				<del> </del>								_			
<u></u>				U.	Conformance				<del> </del>		L				_	Utensils, Equipment, and Vending	-			
			1		25. Compliance with V HACCP plan; Variance	e obtained for	or specia	lized			-	/		- Constitution of the Cons		31. Adequate handwashing facilities: Accessible and properly				
					processing methods; m									supplied, used						
			and Appropriate		Cor	Consumer Advisory										32. Food and Non-food Contact surfaces cleanable, properly				
-				-	OC Parting of Car	an Adaire		-	-		4				designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/					
			/		26. Posting of Consum foods (Disclosure/Ren							/				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
7.5	Tools (Discostle Remitter/Suite)									1	Mad	10 Ji	4.1.24	T <sub>1</sub>	O.D.		100			
0	I	N	N	С					R	-	Market Street	I	IN	N	C		R			
U	M	0		OS	Prevention	of Food Ca	miamin	ation			U	M	0	A	0					
1		-	1	3	34. No Evidence of In	sect contami	nation, r	odent/other	1	1	1	7			- 10	41. Original container labeling (Bulk Food)				
animals								1			/_									
35. Personal Cleanliness/eating, drinking or tobacco use						-	-	-		-			Physical Facilities  42. Non-Food Contact surfaces clean							
-	-	1	-	-	36. Wiping Cloths; properly used and stored 37. Environmental contamination							1		-		42. Non-rood Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used	-			
-	-	1	37. Environmental contamination 38. Approved thawing method					1			1				44. Garbage and Refuse properly disposed; facilities maintained	-				
		and and			Prop	oer Use of U			I			/				45. Physical facilities installed, maintained, and clean				
	1				39. Utensils, equipmen											46. Toilet Facilities; properly constructed, supplied, and clean				
-	/	4	-	-	dried, & handled/ In t 40. Single-service & s	ise utensils;	properly	used	+	-	-	1				47. Other Violations	rindrand			
	1		The same of the sa		and used	migic disc dit	icics, pr	oberth storen								17. Cales Violations				
R	ecel	ved	by:	1	101	1-1				P	rint:	: /			1	Title: Person In Charge/ Owner				
(si	gnat	ure)	1	Z	el lly	6 1	41	4		-		1	RX	//	phone !	The Topes	(Accesses)			
			l by:	/	h. 1/1	0	-	1		P	rint	: )	1	>	1/4	eynancez Business Email:				
(81	gnat	ure)		1/1	7/10	hard			with the state of the		and the second	-	125		-	and the state of t	-			