

# CITY OF HELOTES

## HEALTH INSPECTION SUMMARY MAY 2021

### PART ONE--FOOD SAFETY REPORT



RECEIVED  
JUN 10 2021  
CITY OF HELOTES

This report provides current information on the food safety program in Helotes. The Texas Food Code is based on the principles of hazard analysis and critical control points (HACCP). In the implementation of HACCP the focus includes food manager education and professional consultation toward improvement in addition to periodic inspections. To ensure uniformity in the application of the Texas Food Establishment Rules the inspection report form is utilized. Inspections are random to ensure handling of peak times on a variety of days. The inspection report form summarizes inspectional findings with a weighted point value for each classification of inspection items. The report form which is reviewed with and signed by the food establishment management and is posted in each retail establishment. Critical items inspected are temperatures, food control surfaces, cross-contamination, etc.; other items inspected are less critical. The compliance score is the total number of demerits. (A score of "0" indicates full compliance with critical and non-critical items.)

**Copies of these reports are filed with the City of Helotes as well as posted in the individual establishments.**

The compliance score is the total number of demerits. (A score of "0" indicates full compliance with critical and non-critical items.)

For ease a rating system would be

EXCELLENT	0-10 demerits
GOOD	11-20 demerits
ACCEPTABLE	21-29 demerits
POOR	30 or more demerits

<u>Name of Establishment</u>	<u>Compliance Score*</u>	<u>Rating</u>
Bill Millers	0	EXCELLENT
El Chaparral	3	FOLLOW-UP
El Rodeo	3	EXCELLENT
Valley Mart	3	EXCELLENT
Subway	0	EXCELLENT
Kwik Chek	0	EXCELLENT
El Chaparral	18	GOOD
Bobby J's	--	COMPLAINT

**PART TWO--OTHER ACTIVITIES/SERVICES REPORT**  
PERFORMED INSPECTIONS AT THE FOLLOWING EVENTS:

- Cornyval 4/29/2021-5/2/20021
- Non City Market Days 5/2/2021

**This report submitted by:**  
**Monty McGuffin, R. S.**  
**City Health Inspector**



JUN 10 2021

CITY OF HELOTES
12951 Bandera Road, Helotes, Texas 78023 (210) 695-8877
Mailing Address: P.O. Box 507, Helotes, TX 78023

Retail Food Establishment Inspection Report CITY OF HELOTES

Establishment: Bill Miller License # RC: 3 Date: 5/16/2021
Purpose of Visit: [X] Compliance Inspection [ ] Consultation [ ] Complaint [ ] Illness Investigation [ ] Other:

- {A} Critical Food Safety Controls (5 pts)
(Critical control violations must be corrected on the spot)
1. Cold holding temperatures / time
2. Hot holding temperatures / time
3. Cooking temperatures / time
4. Proper cooling of foods / time
5. Rapid reheating of foods (temperature and time)
6. Food control surfaces clean and sanitized
{ } cutting boards { } meat slicer { } food grinder
7. Potential for cross-contamination to occur
8. RTE foods / no direct hand contact
9. Foods from approved sources / labeling
10. Foods protected from contamination
11. Other:

- {C} Management and Personnel (4 pts)
23. Manager on duty currently certified?
24. Manager demonstrates proper use of thermometer
25. Personnel with infections restricted / excluded
26. Proper hand washing demonstrated
27. Good hygienic practices observed
28. Written HACCP Plans / SOPs as needed

- {D} Non-Critical (3 pts)
29. Food equipment construction / repair
30. Facility construction (floors / walls) / repair
31. Housekeeping contributes to infestation
32. Non-food contact surfaces clean
33. Garbage / solid waste storage
34. Consumer advisories posted
35. Inspection report displayed for public
36. Other

{E} Corrections / Improvements Made / Comments:

Good Job!

Critical Temperature Verification:

Table with 2 columns: Food Item and Process, Temp (F°)
Drink 150°/160°
Waffle 42°
Steak 7.5/6 Egg 160 Saus 140°
Fried 42°

{B} Facilities, Equipment and Food Storage (3 pts)

- 12. Hand washing stations supplied and clean
13. Dishwashing / sanitizing (100 ppm/ Temp.)
14. Food storage area meets code
15. Storage and use of toxic items
16. Evidence of insects or rodents / infestation
17. Sewage disposal / Grease trap
18. Thermometers provided / used
19. Plumbing / no cross-connections
20. Water supply / hot water
21. Sewage disposal meets code
22. Other

As the person in charge of this facility, I understand I am responsible for food safety practices described in sections 229.163 (b) and 229.163 (c) of the Texas State Food Code. I understand that failure of employees to conduct a 20 second hand wash prior to starting work, after handling raw products or visiting the restroom and that failure to manage required temperature and time controls have a high risk of causing food-borne illness. I agree to implement corrective actions described in Part E to reduce the risk of food-borne illness.

Non-Critical Food Safety Rating

Table with 5 columns: Area, Superior, Above Average, Average, Minimal
Rows: Training, Restrooms, Housekeeping, Equipment, Construction, Overall Rating

HACCP Compliance Score = 3
(Does not apply to consultations or follow-up visits)

Person In Charge / Manager / Owner

Evaluation by Registered Sanitarian



**CITY OF HELOTES**  
 12951 Bandera Road, Helotes, Texas 78023 (210) 695-8877  
 Mailing Address: P.O. Box 507, Helotes, TX 78023  
**Retail Food Establishment Inspection Report**

Establishment: El Chaparral License # \_\_\_\_\_ RC: 3 Date: 5/16/2021  
 Purpose of Visit:  Compliance Inspection  Consultation  Complaint  Illness Investigation  Other: Follow-up

- {A} Critical Food Safety Controls (5 pts)**  
 (Critical control violations must be corrected on the spot)
1. Cold holding temperatures / time
  2. Hot holding temperatures / time
  3. Cooking temperatures / time
  4. Proper cooling of foods / time
  5. Rapid reheating of foods (temperature and time)
  6. Food control surfaces clean and sanitized  
 { } cutting boards { } meat slicer { } food grinder
  7. Potential for cross-contamination to occur
  8. RTE foods / no direct hand contact
  9. Foods from approved sources / labeling
  10. Foods protected from contamination
  11. Other: \_\_\_\_\_

- {C} Management and Personnel (4 pts)**
23. Manager on duty currently certified?
  24. Manager demonstrates proper use of thermometer
  25. Personnel with infections restricted / excluded
  26. Proper hand washing demonstrated
  27. Good hygienic practices observed
  28. Written HACCP Plans / SOPs as needed

- {D} Non-Critical (3 pts)**
29. Food equipment construction / repair
  30. Facility construction (floors / walls) / repair
  31. Housekeeping contributes to infestation
  32. Non-food contact surfaces clean
  33. Garbage / solid waste storage
  34. Consumer advisories posted
  35. Inspection report displayed for public
  36. Other \_\_\_\_\_

**{E} Corrections / Improvements Made / Comments:**

Chest Cooler mainting  
Repa- Temp.  
Worms: New Door Gaskets  
have been added to worm

**Critical Temperature Verification:**

Food Item and Process	Temp (F°)
<u>Chest Cooler: 40°/40°</u>	<u>✓</u>
<u>Warmer: 135°/135°</u>	

- {B} Facilities, Equipment and Food Storage (3 pts)**
12. Hand washing stations supplied and clean
  13. Dishwashing / sanitizing (\_\_\_\_ ppm/\_\_\_\_ Temp.)
  14. Food storage area meets code
  15. Storage and use of toxic items
  16. Evidence of insects or rodents / infestation
  17. Sewage disposal / Grease trap
  18. Thermometers provided / used
  19. Plumbing / no cross-connections
  20. Water supply / hot water
  21. Sewage disposal meets code
  22. Other \_\_\_\_\_

As the person in charge of this facility, I understand I am responsible for food safety practices described in sections 229.163 (b) and 229.163 (c) of the Texas State Food Code. I understand that failure of employees to conduct a 20 second hand wash prior to starting work, after handling raw products or visiting the restroom and that failure to manage required temperature and time controls have a high risk of causing food-borne illness. I agree to implement corrective actions described in Part E to reduce the risk of food-borne illness.

**Non-Critical Food Safety Rating ✓**

Area	Superior	Above Average	Average	Minimal
Training				
Restrooms				
Housekeeping				
Equipment				
Construction				
Overall Rating				

HACCP Compliance Score =   
 (Does not apply to consultations or follow-up visits)

Courtney Stone  
 Person In Charge / Manager / Owner

[Signature]  
 Evaluation by Registered Sanitarian







# CITY OF HELOTES

12951 Bandera Road, Helotes, Texas 78023 (210) 695-8877

Mailing Address: P.O. Box 507, Helotes, TX 78023

## Retail Food Establishment Inspection Report

Establishment: Valley Post License # \_\_\_\_\_ RC: 2 Date: 5/12/2021  
 Purpose of Visit:  Compliance Inspection  Consultation  Complaint  Illness Investigation  Other: \_\_\_\_\_

- {A} Critical Food Safety Controls (5 pts)**  
 (Critical control violations must be corrected on the spot)
1. Cold holding temperatures / time -
  2. Hot holding temperatures / time -
  3. Cooking temperatures / time -
  4. Proper cooling of foods / time -
  5. Rapid reheating of foods (temperature and time) -
  6. Food control surfaces clean and sanitized  
 { } cutting boards { } meat slicer { } food grinder
  7. Potential for cross-contamination to occur -
  8. RTE foods / no direct hand contact -
  9. Foods from approved sources / labeling -
  10. Foods protected from contamination -
  11. Other: \_\_\_\_\_

- {C} Management and Personnel (4 pts)**
23. Manager on duty currently certified? -
  24. Manager demonstrates proper use of thermometer -
  25. Personnel with infections restricted / excluded -
  26. Proper hand washing demonstrated -
  27. Good hygienic practices observed -
  28. Written HACCP Plans / SOPs as needed -

- {D} Non-Critical (3 pts)**
29. Food equipment construction / repair -
  30. Facility construction (floors / walls) / repair -
  31. Housekeeping contributes to infestation -
  32. Non-food contact surfaces clean -
  33. Garbage / solid waste storage -
  34. Consumer advisories posted -
  35. Inspection report displayed for public -
  36. Other -

**{E} Corrections / Improvements Made / Comments:**

#29 Repair fan  
Door Gaskets to  
be fixed.

**Critical Temperature Verification:**

Food Item and Process	Temp (F°)
<u>Walk-in 40°</u>	

- {B} Facilities, Equipment and Food Storage (3 pts)**
12. Hand washing stations supplied and clean -
  13. Dishwashing / sanitizing (\_\_\_\_ ppm / \_\_\_\_ Temp.) -
  14. Food storage area meets code -
  15. Storage and use of toxic items -
  16. Evidence of insects or rodents / infestation -
  17. Sewage disposal / Grease trap -
  18. Thermometers provided / used -
  19. Plumbing / no cross-connections -
  20. Water supply / hot water -
  21. Sewage disposal meets code -
  22. Other \_\_\_\_\_

As the person in charge of this facility, I understand I am responsible for food safety practices described in sections 229.163 (b) and 229.163 (c) of the Texas State Food Code. I understand that failure of employees to conduct a 20 second hand wash prior to starting work, after handling raw products or visiting the restroom and that failure to manage required temperature and time controls have a high risk of causing food-borne illness. I agree to implement corrective actions described in Part E to reduce the risk of food-borne illness.

**Non-Critical Food Safety Rating** ✓

Area	Superior	Above Average	Average	Minimal
Training				
Restrooms				
Housekeeping				
Equipment				
Construction				
Overall Rating				

HACCP Compliance Score = 3  
 (Does not apply to consultations or follow-up visits)

Colin Conley  
 Person In Charge / Manager / Owner

[Signature]  
 Evaluation by Registered Sanitarian



**CITY OF HELOTES**  
 12951 Bandera Road, Helotes, Texas 78023 (210) 695-8877  
 Mailing Address: P.O. Box 507, Helotes, TX 78023  
**Retail Food Establishment Inspection Report**

**Establishment:** Subway **License #** \_\_\_\_\_ **RC:** 3 **Date:** 5/2/2021  
**Purpose of Visit:**  Compliance Inspection  Consultation  Complaint  Illness Investigation  Other: \_\_\_\_\_

- {A} Critical Food Safety Controls (5 pts)**  
 (Critical control violations must be corrected on the spot)
1. Cold holding temperatures / time ✓
  2. Hot holding temperatures / time ✓
  3. Cooking temperatures / time ✓
  4. Proper cooling of foods / time ✓
  5. Rapid reheating of foods (temperature and time) ✓
  6. Food control surfaces clean and sanitized  
 { } cutting boards { } meat slicer { } food grinder
  7. Potential for cross-contamination to occur ✓
  8. RTE foods / no direct hand contact ✓
  9. Foods from approved sources / labeling ✓
  10. Foods protected from contamination ✓
  11. Other: \_\_\_\_\_

**Critical Temperature Verification:**

Food Item and Process	Temp (F°)
<u>Walk-in 36° Walk-in 5°</u>	
<u>Frid 42°</u>	
<u>Freezer 42°</u>	

- {B} Facilities, Equipment and Food Storage (3 pts)**
12. Hand washing stations supplied and clean ✓
  13. Dishwashing / sanitizing (300 ppm / \_\_\_\_\_ Temp.) ✓
  14. Food storage area meets code ✓
  15. Storage and use of toxic items ✓
  16. Evidence of insects or rodents / infestation ✓
  17. Sewage disposal / Grease trap ✓
  18. Thermometers provided / used ✓
  19. Plumbing / no cross-connections ✓
  20. Water supply / hot water ✓
  21. Sewage disposal meets code ✓
  22. Other: \_\_\_\_\_

- {C} Management and Personnel (4 pts)**
23. Manager on duty currently certified? ✓
  24. Manager demonstrates proper use of thermometer ✓
  25. Personnel with infections restricted / excluded ✓
  26. Proper hand washing demonstrated ✓
  27. Good hygienic practices observed ✓
  28. Written HACCP Plans / SOPs as needed ✓

- {D} Non-Critical (3 pts)**
29. Food equipment construction / repair ✓
  30. Facility construction (floors / walls) / repair ✓
  31. Housekeeping contributes to infestation ✓
  32. Non-food contact surfaces clean ✓
  33. Garbage / solid waste storage ✓
  34. Consumer advisories posted ✓
  35. Inspection report displayed for public ✓
  36. Other: \_\_\_\_\_

**{E} Corrections / Improvements Made / Comments:**

Looks Great!

As the person in charge of this facility, I understand I am responsible for food safety practices described in sections 229.163 (b) and 229.163 (c) of the Texas State Food Code. I understand that failure of employees to conduct a 20 second hand wash prior to starting work, after handling raw products or visiting the restroom and that failure to manage required temperature and time controls have a high risk of causing food-borne illness. I agree to implement corrective actions described in Part E to reduce the risk of food-borne illness.

**Non-Critical Food Safety Rating** ✓

Area	Superior	Above Average	Average	Minimal
Training				
Restrooms				
Housekeeping				
Equipment				
Construction				
Overall Rating				

HACCP Compliance Score = 0  
 (Does not apply to consultations or follow-up visits)

\_\_\_\_\_  
 Person In Charge / Manager / Owner

\_\_\_\_\_  
 Evaluation by Registered Sanitarian



**CITY OF HELOTES**  
 12951 Bandera Road, Helotes, Texas 78023 (210) 695-8877  
 Mailing Address: P.O. Box 507, Helotes, TX 78023  
**Retail Food Establishment Inspection Report**

Establishment: Kwik Check License # \_\_\_\_\_ RC: 3 Date: 5/12/2021  
 Purpose of Visit:  Compliance Inspection  Consultation  Complaint  Illness Investigation  Other: \_\_\_\_\_

- {A} Critical Food Safety Controls (5 pts)**  
 (Critical control violations must be corrected on the spot)
- Cold holding temperatures / time
  - Hot holding temperatures / time
  - Cooking temperatures / time
  - Proper cooling of foods / time
  - Rapid reheating of foods (temperature and time)
  - Food control surfaces clean and sanitized  
 { } cutting boards { } meat slicer { } food grinder
  - Potential for cross-contamination to occur
  - RTE foods / no direct hand contact
  - Foods from approved sources / labeling
  - Foods protected from contamination
  - Other: \_\_\_\_\_

- {C} Management and Personnel (4 pts)**
- Manager on duty currently certified?
  - Manager demonstrates proper use of thermometer
  - Personnel with infections restricted / excluded
  - Proper hand washing demonstrated
  - Good hygienic practices observed
  - Written HACCP Plans / SOPs as needed

- {D} Non-Critical (3 pts)**
- Food equipment construction / repair
  - Facility construction (floors / walls) / repair
  - Housekeeping contributes to infestation
  - Non-food contact surfaces clean
  - Garbage / solid waste storage
  - Consumer advisories posted
  - Inspection report displayed for public
  - Other

**{E} Corrections / Improvements Made / Comments:**

Looks Good

**Critical Temperature Verification:**

Food Item and Process	Temp (F°)
<u>Fridge 40°/46°</u>	

- {B} Facilities, Equipment and Food Storage (3 pts)**
- Hand washing stations supplied and clean
  - Dishwashing / sanitizing (\_\_\_\_ ppm / \_\_\_\_ Temp.)
  - Food storage area meets code
  - Storage and use of toxic items
  - Evidence of insects or rodents / infestation
  - Sewage disposal / Grease trap
  - Thermometers provided / used
  - Plumbing / no cross-connections
  - Water supply / hot water
  - Sewage disposal meets code
  - Other

As the person in charge of this facility, I understand I am responsible for food safety practices described in sections 229.163 (b) and 229.163 (c) of the Texas State Food Code. I understand that failure of employees to conduct a 20 second hand wash prior to starting work, after handling raw products or visiting the restroom and that failure to manage required temperature and time controls have a high risk of causing food-borne illness. I agree to implement corrective actions described in Part E to reduce the risk of food-borne illness.

**Non-Critical Food Safety Rating** ✓

Area	Superior	Above Average	Average	Minimal
Training				
Restrooms				
Housekeeping				
Equipment				
Construction				
Overall Rating				

HACCP Compliance Score = 0  
 (Does not apply to consultations or follow-up visits)

Tatiana Lopez  
 Person In Charge / Manager / Owner

[Signature]  
 Evaluation by Registered Sanitarian



CITY OF HELOTES

12951 Bandera Road, Helotes, Texas 78023 (210) 695-8877

Mailing Address: P.O. Box 507, Helotes, TX 78023

Retail Food Establishment Inspection Report

Establishment: El Chaperon License # \_\_\_\_\_ RC: 3 Date: 5/4/2021

Purpose of Visit:  Compliance Inspection  Consultation  Complaint  Illness Investigation  Other: \_\_\_\_\_

- {A} Critical Food Safety Controls (5 pts)**  
 (Critical control violations must be corrected on the spot)
1. Cold holding temperatures / time
  2. Hot holding temperatures / time
  3. Cooking temperatures / time
  4. Proper cooling of foods / time
  5. Rapid reheating of foods (temperature and time)
  6. Food control surfaces clean and sanitized  
 { } cutting boards { } meat slicer { } food grinder
  7. Potential for cross-contamination to occur
  8. RTE foods / no direct hand contact
  9. Foods from approved sources / labeling
  10. Foods protected from contamination
  11. Other: \_\_\_\_\_

- {C} Management and Personnel (4 pts)**
23. Manager on duty currently certified?
  24. Manager demonstrates proper use of thermometer
  25. Personnel with infections restricted / excluded
  26. Proper hand washing demonstrated
  27. Good hygienic practices observed
  28. Written HACCP Plans / SOPs as needed

- {D} Non-Critical (3 pts)**
29. Food equipment construction / repair
  30. Facility construction (floors / walls) / repair
  31. Housekeeping contributes to infestation
  32. Non-food contact surfaces clean
  33. Garbage / solid waste storage
  34. Consumer advisories posted
  35. Inspection report displayed for public
  36. Other \_\_\_\_\_

**{E} Corrections / Improvements Made / Comments:**

#13 Dishwash gauge only  
 Read max rinse at 160° Temp  
 needs to be 180°

#1 Provide for Units To be  
 working properly 45° V

# Provide for proper warm hold  
 135° F

#7 Provide for ~~Scoops~~  
 with handles

Follow-up 5/8/2021

**Critical Temperature Verification:**

Food Item and Process	Temp (F°)
Walk-in 42° Freezer 150°	
Warm Beans + Chicken 120°	
Chest Cook 60° / 45°	
Freezer 0/10° Freezer 45°	

- {B} Facilities, Equipment and Food Storage (3 pts)**
12. Hand washing stations supplied and clean
  13. Dishwashing / sanitizing (\_\_\_\_ ppm / 160 Temp.)
  14. Food storage area meets code
  15. Storage and use of toxic items
  16. Evidence of insects or rodents / infestation
  17. Sewage disposal / Grease trap
  18. Thermometers provided / used
  19. Plumbing / no cross-connections
  20. Water supply / hot water
  21. Sewage disposal meets code
  22. Other \_\_\_\_\_

As the person in charge of this facility, I understand I am responsible for food safety practices described in sections 229.163 (b) and 229.163 (c) of the Texas State Food Code. I understand that failure of employees to conduct a 20 second hand wash prior to starting work, after handling raw products or visiting the restroom and that failure to manage required temperature and time controls have a high risk of causing food-borne illness. I agree to implement corrective actions described in Part E to reduce the risk of food-borne illness.

**Non-Critical Food Safety Rating** ✓

Area	Superior	Above Average	Average	Minimal
Training				
Restrooms				
Housekeeping				
Equipment				
Construction				
Overall Rating				

HACCP Compliance Score = 18  
 (Does not apply to consultations or follow-up visits)

\_\_\_\_\_  
 Person In Charge / Manager / Owner

\_\_\_\_\_  
 Evaluation by Registered Sanitarian



**CITY OF HELOTES**  
 12951 Bandera Road, Helotes, Texas 78023 (210) 695-8877  
 Mailing Address: P.O. Box 507, Helotes, TX 78023  
**Retail Food Establishment Inspection Report**

Establishment: Bobby's License # \_\_\_\_\_ RC: 3 Date: 5/4/2021  
 Purpose of Visit:  Compliance Inspection  Consultation  Complaint  Illness Investigation  Other: \_\_\_\_\_

- {A} Critical Food Safety Controls (5 pts)**  
 (Critical control violations must be corrected on the spot)
- Cold holding temperatures / time
  - Hot holding temperatures / time
  - Cooking temperatures / time
  - Proper cooling of foods / time
  - Rapid reheating of foods (temperature and time)
  - Food control surfaces clean and sanitized  
 { } cutting boards { } meat slicer { } food grinder
  - Potential for cross-contamination to occur
  - RTE foods / no direct hand contact
  - Foods from approved sources / labeling
  - Foods protected from contamination
  - Other: \_\_\_\_\_

- {C} Management and Personnel (4 pts)**
- Manager on duty currently certified?
  - Manager demonstrates proper use of thermometer
  - Personnel with infections restricted / excluded
  - Proper hand washing demonstrated
  - Good hygienic practices observed
  - Written HACCP Plans / SOPs as needed

- {D} Non-Critical (3 pts)**
- Food equipment construction / repair
  - Facility construction (floors / walls) / repair
  - Housekeeping contributes to infestation
  - Non-food contact surfaces clean
  - Garbage / solid waste storage
  - Consumer advisories posted
  - Inspection report displayed for public
  - Other \_\_\_\_\_

**{E} Corrections / Improvements Made / Comments:**

*Customer Complaint: That inside of Restaurant Smell horrible like Sewer.*

*Odor not noticed! Today staff said problem coming its self.*

*The did air out building. Staff says problem is worse when it rains*

*Complaint closed*

*5/4/2021*

**Critical Temperature Verification:**

Food Item and Process	Temp (F°)

- {B} Facilities, Equipment and Food Storage (3 pts)**
- Hand washing stations supplied and clean
  - Dishwashing / sanitizing (\_\_\_\_ppm/\_\_\_\_Temp.)
  - Food storage area meets code
  - Storage and use of toxic items
  - Evidence of insects or rodents / infestation
  - Sewage disposal / Grease trap
  - Thermometers provided / used
  - Plumbing / no cross-connections
  - Water supply / hot water
  - Sewage disposal meets code
  - Other \_\_\_\_\_

As the person in charge of this facility, I understand I am responsible for food safety practices described in sections 229.163 (b) and 229.163 (c) of the Texas State Food Code. I understand that failure of employees to conduct a 20 second hand wash prior to starting work, after handling raw products or visiting the restroom and that failure to manage required temperature and time controls have a high risk of causing food-borne illness. I agree to implement corrective actions described in Part E to reduce the risk of food-borne illness.

**Non-Critical Food Safety Rating** ✓

Area	Superior	Above Average	Average	Minimal
Training				
Restrooms				
Housekeeping				
Equipment				
Construction				
Overall Rating				

HACCP Compliance Score = 100  
 (Does not apply to consultations or follow-up visits)

\_\_\_\_\_  
 Person In Charge / Manager / Owner

\_\_\_\_\_  
 Evaluation by Registered Sanitarian