

# CITY OF HELOTES

## HEALTH INSPECTION SUMMARY JANUARY 2022

### PART ONE--FOOD SAFETY REPORT



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>
Pete's Place	9	EXCELLENT
The Creeked Mug	0	EXCELLENT
Wine 101	0	EXCELLENT
Congelato	0	EXCELLENT
Texas Grounds	0	EXCELLENT
Whimsical Annie's	0	EXCELLENT

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



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

# 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: Pete's Place License # \_\_\_\_\_ RC: 3 Date: 1/26/2022  
 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°)
Fridge 34° Freezer 20	
Pop Cooler 38°	

- {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 \_\_\_\_\_

- {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:**

#12 Provide for all hand sinks to have soap + paper towels & that all need to be accessible.

#15 Provide for all spray bottles to be labeled.

#16 Provide for professional pest control to be in place "kitchen in kitchen"

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 = 9/9  
 (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: The Cracked Mug License # \_\_\_\_\_ RC: 3 Date: 1/26/2022  
 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>Prep Counter 36°</u>	
<u>Freezer 0° Fridge 34°</u>	
<u>Fridge 40°/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 \_\_\_\_\_

- {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 Good!

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	1			
Restrooms				
Housekeeping				
Equipment				
Construction				
Overall Rating				

HACCP Compliance Score = 9/100  
 (Does not apply to consultations or follow-up visits)

[Signature]  
 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: Wine 101 License # \_\_\_\_\_ RC: 3 Date: 1/26/2022  
 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>Freezer 20°</u>	
<u>Prep cooler 40°/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 120° ✓
  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:**

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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 = 9/100  
 (Does not apply to consultations or follow-up visits)

[Signature]  
 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: Concolate License # \_\_\_\_\_ RC: 3 Date: 1/26/2022  
 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 Freezer 0°</u>	
<u>Freezer 0°</u>	
<u>Fridge 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 \_\_\_\_\_

- {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:**

Great job!

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 = 9/100  
 (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: Texas Grounds License # \_\_\_\_\_ RC: 3 Date: 1/26/2022  
 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:**

Looks Great!

**Critical Temperature Verification:**

Food Item and Process	Temp (F°)
Display 40 Min. Ready 45	
Fridge 40 / 40 Frozen 0°/10°	

- {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 120 -
  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 = 9/100  
 (Does not apply to consultations or follow-up visits)

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

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

