

# CITY OF HELOTES

## HEALTH INSPECTION SUMMARY MARCH 2021

RECEIVED

APR 12 2021

### PART ONE--FOOD SAFETY REPORT

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>
Subway	0	EXCELLENT
Walmart	0	EXCELLENT
Bobby J's	0	EXCELLENT
Babe's Old Fashioned	8	EXCELLENT
Dunkin Donuts	0	EXCELLENT
Rome's Pizza	0	EXCELLENT
Oolong Chinese Bistro	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

APR 12 2021

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: Subway License # RC: 3 Date: 3/31/2021
Purpose of Visit: [X] Compliance Inspection [ ] Consultation [ ] Complaint [ ] Illness Investigation [ ] Other:

- {A} Critical Food Safety Controls (5 pts)
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
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:

Great job!

Critical Temperature Verification:

Table with 2 columns: Food Item and Process, Temp (F°). Rows include Tuna 46°, Meatballs 135°/170°, Fridge 36°, Walk-in 40°/walk-in 0°.

- {B} Facilities, Equipment and Food Storage (3 pts)
12. Hand washing stations supplied and clean
13. Dishwashing / sanitizing (300ppm/ 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.

Table for Non-Critical Food Safety Rating with columns: Area, Superior, Above Average, Average, Minimal. Rows include Training, Restrooms, Housekeeping, Equipment, Construction, Overall Rating.

HACCP Compliance Score = 0
(Does not apply to consultations or follow-up visits)
This Minh Duc Phan
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 J's License # \_\_\_\_\_ RC: 3 Date: 3/31/2021  
 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>Pre Cooked 40°</u>	
<u>Fridge 40°/45°/38°/38°</u>	
<u>Freezer 0°/0°/10°</u>	

- {B} Facilities, Equipment and Food Storage (3 pts)**
12. Hand washing stations supplied and clean ✓
  13. Dishwashing / sanitizing (250 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 170° ✓
  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	1			
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: Ba So's Old Fashioned License # \_\_\_\_\_ RC: 3 Date: 3/31/2021

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 Temp. Found up to 100
  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:**

#32 Provided for Non-food contact Surfaces To be Clean

**Critical Temperature Verification:**

Food Item and Process	Temp (F°)
<u>Waffle - 46° Fridge - 0</u>	
<u>Hot Cooker 45°/46</u>	
<u>Chest Cooker 40°</u>	
<u>Steam Table 100-110°</u>	

- {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** ✓

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

HACCP Compliance Score = 8  
 (Does not apply to consultations or follow-up visits)

Mamanda Perry  
 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: Rome's Pizzeria License # \_\_\_\_\_ RC: 3 Date: 3/31/2021  
 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:**  
Looks Good!

**Critical Temperature Verification:**

Food Item and Process	Temp (F°)
<u>Walk-in 42° Walk-in 9</u>	
<u>Pop-Corn 40°/38° / 40°/40°</u>	
<u>Fridge 40° Freezer 10°</u>	
<u>Meat Bulk 160°</u>	

- {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** ✓

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

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

## Retail Food Establishment Inspection Report

Establishment: Dolong Chinese Bistron License # \_\_\_\_\_ RC: 3 Date: 3/31/2021

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:**

Great Job!

**Critical Temperature Verification:**

Food Item and Process	Temp (F°)
Walk-in 40° Walk-in 0	
Fridge 42° Hot water 140°	Spring 40°
Soup 140°	

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

12. Hand washing stations supplied and clean \_\_\_\_\_
13. Dishwashing / sanitizing (200 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 180° \_\_\_\_\_
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 = 0

(Does not apply to consultations or follow-up visits)

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

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