

HEALTH INSPECTION SUMMARY MAY 2019

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

Name of	Compliance	Rating
Establishment	Score*	
Rio's Barbacoa	0	EXCELLENT
El Rodeo Mexican Grill	13	GOOD
El Chaparral	12	GOOD
Bill Miller	0	EXCELLENT
Helotes Country Store	3	EXCELLENT
Burger King	0	EXCELLENT

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

- Cornyval- Licensing 5/2/2019
 Market Daiys 5/4/2019
 Cornyval 5/4/2019

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

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

Retail Food Establishment Inspection Report

Establishment: Rio's Berberon Lie	cense # RC: 3 Date: 5/26/15
Purpose of Visit: Compliance Inspection Consultation	☐ Complaint ☐ Illness Investigation ☐ Other:
{A} Critical Food Safety Controls (5 pts)	{C} Management and Personnel (4 pts)
(Critical control violations must be corrected on the spot)	23. Manager on duty currently certified?
1. Cold holding temperatures / time	24. Manager demonstrates proper use of thermometer
2. Hot holding temperatures / time	25. Personnel with infections restricted / excluded
Cooking temperatures / time	26. Proper hand washing demonstrated
4. Proper cooling of foods / time	27. Good hygienic practices observed
5. Rapid reheating of foods (temperature and time)	28. Written HACCP Plans / SOPs as needed
Food control surfaces clean and sanitized	{D} Non-Critical (3 pts)
{ } cutting boards { } meat slicer { } food grinder	29. Food equipment construction / repair
7. Potential for cross-contamination to occur	30. Facility construction (floors / walls) / repair
8. RTE foods / no direct hand contact	31. Housekeeping contributes to infestation
Foods from approved sources / labeling	32. Non-food contact surfaces clean
10. Foods protected from contamination	33. Garbage / solid waste storage
11. Other:	34. Consumer advisories posted
	35. Inspection report displayed for public
	36. Other
	{E} Corrections / Improvements Made / Comments:
Critical Temperature Verification:	
Food Item and Process Temp (F°)	
Wermer Tamales 1350	
Bussiena 135°	
F-1: Ju 45°	
{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	
Sewage disposal / Grease trap Thermometers provided / used	
19. Plumbing / no cross-connections	
20. Water supply / hot water /20	
21. Sewage disposal meets code	
22. Other	
As the person in charge of this facility, I understand I am respon	nsible for food safety practices described in sections 229.163 (b) and
	of employees to conduct a 20 second hand wash prior to starting work,
after handling raw products or visiting the restroom and that failur of causing food-borne illness. I agree to implement corrective actions	re to manage required temperature and time controls have a high risk
Non-Critical Food Safety Rating √	s described in Part E to reduce the risk of 100d-borne liness.
Area Superior Above Average Minimal	
Average	HACCP Compliance Score =
Training	(Does not apply to consultations or follow-up visits)
Restrooms	70/1.0 hh

Housekeeping
Equipment
Construction

Overall Rating

Person In Charge / Manager / Owner

Evaluation by Registered Sanitarian

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

Retail Food Establishment Inspection Report

Establishment: / Rode a Mora bil Lice	ense # RC: Date: S/26/19
Purpose of Visit: Compliance Inspection Consultation	Complaint Illness Investigation Other:
{A} Critical Food Safety Controls (5 pts)	{C} Management and Personnel (4 pts)
(Critical control violations must be corrected on the spot)	23. Manager on duty currently certified?
 Cold holding temperatures / time 	24. Manager demonstrates proper use of thermometer
Hot holding temperatures / time	25. Personnel with infections restricted / excluded
3. Cooking temperatures / time	26. Proper hand washing demonstrated
4. Proper cooling of foods / time	27. Good hygienic practices observed
Rapid reheating of foods (temperature and time)	28. Written HACCP Plans / SOPs as needed
Food control surfaces clean and sanitized	{D} Non-Critical (3 pts)
{ } cutting boards { } meat slicer { } food grinder	29. Food equipment construction / repair
7. Potential for cross-contamination to occur	30. Facility construction (floors / walls) / repair
8. RTE foods / no direct hand contact	31. Housekeeping contributes to infestation
Foods from approved sources / labeling	32. Non-food contact surfaces clean
10. Foods protected from contamination	33. Garbage / solid waste storage
11. Other:	34. Consumer advisories posted
	35. Inspection report displayed for public
	36. Other
	{E} Corrections / Improvements Made / Comments:
	#32 Provid. for Non-food
Critical Temperature Verification:	Contact Surfer To So Claims
Food Item and Process Temp (F°)	
Walkin 38'140°	11.2 1 . 1 1 1 = 1
Fride 10° 1450	#12 Provide for Peper Towels
Fice 21. 20'	at hardsint
Prin- Cook 40'	
{B} Facilities, Equipment and Food Storage (3 pts)	#14 Provide for line for
12. Hand washing stations supplied and clean	7-
13. Dishwashing / sanitizing (75 ppm/ Temp.)	Strate
14. Food storage area meets code	
15. Storage and use of toxic items	# 26 Provide for preger
16. Evidence of insects or rodents / infestation	1. Sweller
17. Sewage disposal / Grease trap	- Seneral -
18. Thermometers provided / used	
19. Plumbing / no cross-connections	
20. Water supply / hot water /20	
21. Sewage disposal meets code	
22. Other	
the state of the s	
As the person in charge of this facility, I understand I am respons	
229.163 (c) of the Texas State Food Code. I understand that failure of	
after handling raw products or visiting the restroom and that failure	to manage required temperature and time controls have a high risk

Area	Superior	Above Average	Average	Minimal
Training			1	4
Restrooms				
Housekeeping			1	
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

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 Chanagra Lice	ense # RC: Date: 5/25/19
Purpose of Visit: Compliance Inspection Consultation	
{A} Critical Food Safety Controls (5 pts)	{C} Management and Personnel (4 pts)
(Critical control violations must be corrected on the spot)	23. Manager on duty currently certified?
 Cold holding temperatures / time 	24. Manager demonstrates proper use of thermometer
2. Hot holding temperatures / time	25. Personnel with infections restricted / excluded
3. Cooking temperatures / time	26. Proper hand washing demonstrated
4. Proper cooling of foods / time	27. Good hygienic practices observed
Rapid reheating of foods (temperature and time)	28. Written HACCP Plans / SOPs as needed
Food control surfaces clean and sanitized	{D} Non-Critical (3 pts)
{ } cutting boards { } meat slicer { } food grinder	29. Food equipment construction / repair
7. Potential for cross-contamination to occur	30. Facility construction (floors / walls) / repair
8. RTE foods / no direct hand contact	31. Housekeeping contributes to infestation
Foods from approved sources / labeling	32. Non-food contact surfaces clean
10. Foods protected from contamination	33. Garbage / solid waste storage
11. Other:	34. Consumer advisories posted
	35. Inspection report displayed for public
	36. Other
	{E} Corrections / Improvements Made / Comments:
	#13 Provide for Sonitizing Buckers
Critical Temperature Verification:	1 : 1 - 1
Food Item and Process Temp (F°)	one wigin clother
Welkin 10° Chest Cook 380	
Freeze 0./00 Wormer 1400	#15 Provide for Toxic ITEMS
Frid 40. 140°	To Sc Mayor & La Steel.
Being 150.	
{B} Facilities, Equipment and Food Storage (3 pts)	#22 D. 1 1. 11 1
12. Hand washing stations supplied and clean	32 Provide til Non food
13. Dishwashing / sanitizing (ppm/Temp.)	Contact Sorter To Se Claimed
14. Food storage area meets code	(Wolkin Coolin)
15. Storage and use of toxic items	
16. Evidence of insects or rodents / infestation	4.3 1 1 1 1 1
17. Sewage disposal / Grease trap	12/2 Provide for Soup + Paper
18. Thermometers provided / used	Towels at Ber
19. Plumbing / no cross-connections	
20. Water supply / hot water /20	
21. Sewage disposal meets code	
22. Other	
As the person in charge of this facility, I understand I am respons	ible 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	
after handling raw products or visiting the restroom and that failure	to manage required temperature and time controls have a high risk
of coursing food bound illness. I course to involve and a second and at the second sec	described in Dont E to reduce the risk of feed house illege

of causing food-borne illness. I agree to implement corrective actions described in Part E to reduce the risk of food-borne illness.

Area	Superior	Above Average	Average	Minimal
Training				1
Restrooms				
Housekeeping				
Equipment				
Construction				
Overall Rating				

HACCP Compliance Score = (Does not apply to consultations or follow-up visits)
Person In Charge / Manager / Owner
141111
Evaluation by Registered Sanitarian

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

Retail Food Establishment Inspection Report

Compliance Inspection Consultation Complaint Illness Investigation Other:	Establishment: Dillica Lice	ense # RC: Date:
(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 protected from contamination 10. Other: 11. Other: 12. 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 40. Non-Critical (3 pts) 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	Purpose of Visit: Compliance Inspection Consultation	Complaint Illness Investigation Other:
(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 protected from contamination 10. Other: 11. Other: 12. 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 40. Non-Critical (3 pts) 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		
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: 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 4D Non-Critical (3 pts) 7 Food equipment construction / repair 7 Food equipment construction (floors / walls) / repair 7 Housekeeping contributes to infestation 7 Foods protected from contamination 3 Garbage / solid waste storage 3 Consumer advisories posted		{C} Management and Personnel (4 pts)
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: 25. Personnel with infections restricted / excluded 26. Proper hand washing demonstrated 27. Good hygienic practices observed 28. Written HACCP Plans / SOPs as needed 4D 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		23. Manager on duty currently certified?
 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: 26. Proper hand washing demonstrated 27. Good hygienic practices observed 28. Written HACCP Plans / SOPs as needed Mon-Critical (3 pts) Food equipment construction / repair Housekeeping contributes to infestation Non-food contact surfaces clean Garbage / solid waste storage Consumer advisories posted 		24. Manager demonstrates proper use of thermometer
 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: 27. Good hygienic practices observed Written HACCP Plans / SOPs as needed Mon-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 		25. Personnel with infections restricted / excluded
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: 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		26. Proper hand washing demonstrated
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: [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		27. Good hygienic practices observed
{ } 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: Consumer advisories posted Consumer advisories posted Consumer advisories posted Consumer advisories		28. Written HACCP Plans / SOPs as needed
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: 22. 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		{D} Non-Critical (3 pts)
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: 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		
9. Foods from approved sources / labeling 10. Foods protected from contamination 11. Other: 32. Non-food contact surfaces clean 33. Garbage / solid waste storage 34. Consumer advisories posted		
10. Foods protected from contamination 11. Other: 32. Total food contact startaces clean 33. Garbage / solid waste storage 34. Consumer advisories posted		31. Housekeeping contributes to infestation
11. Other: 34. Consumer advisories posted		32. Non-food contact surfaces clean
5 // Combanier da //borres posted		33. Garbage / solid waste storage
35 Inspection report displayed for public	11. Other:	
55. Hispection report displayed for public		35. Inspection report displayed for public
36. Other		
{E} Corrections / Improvements Made / Comments:		{E} Corrections / Improvements Made / Comments:
		// //
Critical Temperature Verification:		(great 0051
Food Item and Process Temp (F°)	Food Item and Process Temp (F°)	
Welkin 10 / Verne 1354 160 160		
Beens 130/130° (ciain Guside 150°	Beens 150-1150° (cinia Gos de 150°	
Ess's 150°	Ess's 150°	
{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 /2		
21. Sewage disposal meets code		
22. Other	ZZ. 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	As the person in charge of this facility, I understand I am respons	tible 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.		

Area	Superi	or	Above Average	Average	Minimal
Training					Λ
Restrooms					
Housekeeping					
Equipment					
Construction	1	_			
Overall Rating	-				

HACCP Compliance Score =
(Does not apply to consultations or follow-up visits)
Person In Charge / Manager / Owner
Evaluation by Registered Sanitarian

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

Retail Food Establishment Inspection Report

Establishment: HeloVes County 5 Lice	ense # RC: Date:
Purpose of Visit: Compliance Inspection Consultation	☐ Complaint ☐ Illness Investigation ☐ Other:
Same	
{A} Critical Food Safety Controls (5 pts)	{C} Management and Personnel (4 pts)
(Critical control violations must be corrected on the spot)	23. Manager on duty currently certified?
 Cold holding temperatures / time 	24. Manager demonstrates proper use of thermometer
Hot holding temperatures / time	25. Personnel with infections restricted / excluded
3. Cooking temperatures / time	26. Proper hand washing demonstrated
 Proper cooling of foods / time 	27. Good hygienic practices observed
Rapid reheating of foods (temperature and time)	28. Written HACCP Plans / SOPs as needed
Food control surfaces clean and sanitized	{D} Non-Critical (3 pts)
{ } cutting boards { } meat slicer { } food grinder	29. Food equipment construction / repair
Potential for cross-contamination to occur	30. Facility construction (floors / walls) / repair
8. RTE foods / no direct hand contact	31. Housekeeping contributes to infestation
Foods from approved sources / labeling	32. Non-food contact surfaces clean
10. Foods protected from contamination	33. Garbage / solid waste storage
11. Other:	34. Consumer advisories posted
	35. Inspection report displayed for public
	36. Other
	{E} Corrections / Improvements Made / Comments:
Critical Temperature Verification:	#12 Privid for Hondsont To
Food Item and Process Temp (F°)	Let be and any and
Welkin Der 120	96 3 756 616 CAR SHIBS 1897
Varate 140"	
{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 / 20	
21. Sewage disposal meets code	
22. Other	
As the person in charge of this facility, I understand I am respons	
229.163 (c) of the Texas State Food Code. I understand that failure o	f employees to conduct a 20 second hand wash prior to starting work,
after handling raw products or visiting the restroom and that failure	

of causing food-borne illness. I agree to implement corrective actions described in Part E to reduce the risk of food-borne illness.

Area	Superior	Above Average	Average	Minimal
Training		1	-	
Restrooms				
Housekeeping				
Equipment		1		
Construction		1		
Overall Rating				

3	
HACCP Compliance Score =	
(Does not apply to consultations or follow-up visits)	
X Jaslan Arimaldo	
Person In Charge / Manager / Owner	
MVN	
Evaluation by Registered Sanitarian	
, , ,	

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

Retail Food Establishment Inspection Report

Establishment: Burger King Lice	ense #RC: Date:
Purpose of Visit: Compliance Inspection Consultation	Complaint Illness Investigation Other:
	10000
(A) Critical Food Safety Controls (5 pts)	{C} Management and Personnel (4 pts)
(Critical control violations must be corrected on the spot)	23. Manager on duty currently certified?
Cold holding temperatures / time	24. Manager demonstrates proper use of thermometer
2. Hot holding temperatures / time	25. Personnel with infections restricted / excluded
3. Cooking temperatures / time	26. Proper hand washing demonstrated
4. Proper cooling of foods / time	27. Good hygienic practices observed
Rapid reheating of foods (temperature and time)	28. Written HACCP Plans / SOPs as needed
Food control surfaces clean and sanitized	{D} Non-Critical (3 pts)
{ } cutting boards { } meat slicer { } food grinder	29. Food equipment construction / repair
7. Potential for cross-contamination to occur	30. Facility construction (floors / walls) / repair
8. RTE foods / no direct hand contact	31. Housekeeping contributes to infestation
Foods from approved sources / labeling	32. Non-food contact surfaces clean
10. Foods protected from contamination	33. Garbage / solid waste storage
11. Other:	34. Consumer advisories posted
	35. Inspection report displayed for public
	36. Other
	{E} Corrections / Improvements Made / Comments:
	(E) Corrections / Improvements Made / Comments:
Critical Temperature Verification:	
Food Item and Process Temp (F°)	
Wolkin 38° Wolking 0°	
E-1 1/10°	
F 900 150 1 5 . 150°	
255 7 - 1 - 30	
{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	,
As the person in charge of this facility, I understand I am respons	
229.163 (c) of the Texas State Food Code. I understand that failure of	
after handling raw products or visiting the restroom and that failure of causing food-borne illness. I agree to implement corrective actions	
Non-Critical Food Safety Rating √	described in Part E to reduce the risk of food-borne liness.
Area Superior Above Average Minimal	
Average	HACCP Compliance Score =
	(Does not apply to consultations or follow-up visits)
Training	TIMO OF COM
Restrooms	Parasa la Charge M
Housekeeping	Person In Charge / Manager / Owner

Evaluation by Registered Sanitarian

Equipment Construction

Overall Rating

RECEIVED

JUL 09 2019

CITY OF HELOTES

CITY OF HELOTES

HEALTH INSPECTION SUMMARY May 2019

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 reviewed with and signed by the food establishment management and is posted in each retaLil il 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 29 or more demerits

Name of Establishment	<u>Compliance</u> <u>Score</u>	<u>Rating</u>		
OConnor HS Keuntz ES Helotes ES Great Harvest	0 0 0 20	excellent excellent excellent good		

Other Activities – pre event meeting for Cornyval. Inspected 43 booths at Cornyval over a 4 day period

Lori Calzoncit, RS City Health Inspector

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

Establishment: Lice Purpose of Visit: Compliance Inspection Consultation	ense # RC: Date: 5-78-9. 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	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. Bacility construction (floors / walls) / repair
9. Foods from approved sources / labeling 10. Foods protected from contamination 11. Other: Critical Temperature Verification:	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:
Food Item and Process Temp (F°) 7 {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	30. Clean floors under/around 30. Cl
As the person in charge of this facility, I understand I am respons 229.163 (c) of the Texas State Food Code. I understand that failure o	sible for food safety practices described in sections 229.163 (b) and of employees to conduct a 20 second hand wash prior to starting work, to manage required temperature and time controls have a high risk

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

Establishment: 120165 5 Lice	ense # RC: Date: D. O.
Purpose of Visit: Compliance Inspection Consultation	Complaint Illness Investigation Other:
(A) Critical Food Safety Controls (5 pts)	{C} Management and Personnel (4 pts)
(Critical control violations must be corrected on the spot)	23. Manager on duty currently certified?
1. Cold holding temperatures / time	24. Manager demonstrates proper use of thermometer
2. Hot holding temperatures / time	25. Personnel with infections restricted / excluded
3. Cooking temperatures / time	26. Proper hand washing demonstrated
4. Proper cooling of foods / time	27. Good hygienic practices observed
5. Rapid reheating of foods (temperature and time)	28. Written HACCP Plans / SOPs as needed
6. Food control surfaces clean and sanitized	{D} Non-Critical (3 pts)
{ } cutting boards { } meat slicer { } food grinder 7. Potential for cross-contamination to occur	29. Food equipment construction / repair
7. Potential for cross-contamination to occur 8. RTE foods / no direct hand contact	30. Facility construction (floors / walls) / repair
9. Foods from approved sources / labeling	31. Housekeeping contributes to infestation
	32. Non-food contact surfaces clean
10. Foods protected from contamination	33. Garbage / solid waste storage
11. Other:	34. Consumer advisories posted
	35. Inspection report displayed for public
Programme and the second second	36. Other
	{E} Corrections / Improvements Made / Comments:
A THE PART OF THE	
C '4' . I Th	
Critical Temperature Verification: Food Item and Process Temp (F°)	
Food Item and Process Temp (F°)	
	Yorker
	1/1/1/10
	TA ICA
(B) Facilities, Equipment and Food Storage (3 pts)	
12. Hand washing stations supplied and clean	1
13. Dishwashing / sanitizing (ppm/Temp.)	
14. Food storage area meets code15. Storage and use of toxic items	
16. Evidence of insects or rodents / infestation	
17. Sewage disposal / Grease trap	0 00 000.
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 respons	ible for food sofety practices described in sections 220 162 (b) and
229.163 (c) of the Texas State Food Code. I understand that failure of	
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 Minimal	W. CCD C 1: C //)
Average	HACCP Compliance Score =
Training	(Does not apply to consultations or follow-up visits)
Restrooms	Carcel Dans
Housekeeping	Person In Charge / Manager / Owner
Equipment	CXIDIMONOL
Construction	9 000
Overall Rating	Evaluation by Registered Sanitarian

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

Retail Food Establishment Inspection Report

Establishment: Lice	ense # RC: Date: 5 3 9
Purpose of Visit: Compliance Inspection Consultation	
{A} Critical Food Safety Controls (5 pts)	{C} Management and Personnel (4 pts)
(Critical control violations must be corrected on the spot)	23. Manager on duty currently certified?
1. Cold holding temperatures / time	24. Manager demonstrates proper use of thermometer
2. Hot holding temperatures / time	25. Personnel with infections restricted / excluded
3. Cooking temperatures / time	26. Proper hand washing demonstrated
4. Proper cooling of foods / time	27. Good hygienic practices observed
5. Rapid reheating of foods (temperature and time)	28. Written HACCP Plans / SOPs as needed
6. Food control surfaces clean and sanitized	{D} Non-Critical (3 pts)
{ } cutting boards { } meat slicer { } food grinder	29. Food equipment construction / repair
7. Potential for cross-contamination to occur	30. Facility construction (floors / walls) / repair
8. RTE foods / no direct hand contact	31. Housekeeping contributes to infestation
9. Foods from approved sources / labeling	32. Non-food contact surfaces clean
10. Foods protected from contamination	33. Garbage / solid waste storage
11. Other:	34. Consumer advisories posted
	35. Inspection report displayed for public
	36. Other
	{E} Corrections / Improvements Made / Comments:
Critical Temperature Verification:	
Food Item and Process Temp (F°)	
	1/010
	XUV PCL
A CONTROL OF STREET	_ 101700
{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 respons	ible 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	f 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 Non-Critical Food Safety Rating √	uescribed in Part E to reduce the risk of 100d-borne illness.
Area Superior Above Average Minimal	
Average	HACCP Compliance Score =
	(Does not apply to consultations or follow-up visits)
Training	A HOS
Restrooms	1
Housekeeping	Person If Charge / Manager / Owner
Equipment	MUMINIT
Construction	Evaluation by Registered Sanitarian
O THE STATE OF THE	Drauation by Registered Samitaman

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

Establishment: Lico	ense #RC:Date:D			
Purpose of Visit: Compliance Inspection Consultation				
P				
{A} Critical Food Safety Controls (5 pts)	{C} Management and Personnel (4 pts)			
(Critical control violations must be corrected on the spot)	23. Manager on duty currently certified?			
1. Cold holding temperatures / time	24. Manager demonstrates proper use of thermometer			
2. Hot holding temperatures / time	25. Personnel with infections restricted / excluded			
3. Cooking temperatures / time	26. Proper hand washing demonstrated			
4. Proper cooling of foods / time	27. Good hygienic practices observed			
5. Rapid reheating of foods (temperature and time)	28. Written HACCP Plans / SOPs as needed			
6. Food control surfaces clean and sanitized	{D} Non-Critical (3 pts)			
{ } cutting boards { } meat slicer { } food grinder	29. Food equipment construction / repair			
7. Potential for cross-contamination to occur	30. Facility construction (floors / walls) / repair			
8. RTE foods / no direct hand contact	31. Housekeeping contributes to infestation			
9. Foods from approved sources / labeling	32. Non-food contact surfaces clean			
10. Foods protected from contamination	33. Garbage / solid waste storage			
11. Other:	34. Consumer advisories posted			
	35. Inspection report displayed for public			
	36. Other			
	{E} Corrections / Improvements Made / Comments:			
Critical Temperature Verification:				
Food Item and Process Temp (F°)				
1015 (2)				
	N 1			
(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				
22. Odici				
The state of the s				
As the person in charge of this facility, I understand I am respons				
229.163 (c) of the Texas State Food Code. I understand that failure o				
after handling raw products or visiting the restroom and that failure of causing food-borne illness. I agree to implement corrective actions				
Non-Critical Food Safety Rating √	described in Part E to reduce the risk of food-borne liness.			
Area Superior Above Average Minimal				
Average	HACCP Compliance Score =			
	(Does not apply to consultations or follow-up visits)			
Training	- The state of the			
Restrooms	2 filler inches			
Housekeeping	Person In Charge / Manager / Owner			
Equipment	Charles Colonial			
A STATE OF THE PROPERTY OF THE	Jon Sun Mich			
Construction	Evaluation by Registered Sanitarian			

Name of Booth: Papa Elote.	Event: Market Da	y Date: 5a	7-19	
Person in charge of booth: Marta Mar	10	Phone #:	566451	304.
The Marking Dick / D2 Higher Risk				
Menu Risk: (circle one) R1 Low Risk / H2 Medium Risk / R3 II R1 Low Risk (packaged Items / drinks) / R2 Medium Risk (limited Items)	Lhot dogs	R3 Higher Risk (polutr	y / meats / PHFs)	747
medican not da	2, DE	HOUTO, CO	WING COC	iaa
Temporary Food Vendor Requirements	Yes/No	12. Table 1	Comments	
Hand washing station set up & supplied	V		· · · · · · · · · · · · · · · · · · ·	
Foods from approved sources / No products	_ </td <td>Sams</td> <td>·Heiants</td> <td>Ment</td>	Sams	·Heiants	Ment
made in the home Containers for wash/ rinse/ sanitize			J	- 17
Cold Foods maintained at 41 F or discarded in 4	1			
hours. Hot foods maintained at 135 F or discarded in 4	7		e.	
hours. Sneeze protection provided (Sneeze guards or foods wrapped)				
Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils.	M			
Booth provided with overhead cover				
Booth provided with floor as needed to control blowing dust / debris	<u> </u>			
Waste disposal container provided	Y			, "
Food service personnel using head covers	1		<u></u>	
Electrical, gas, propane, charcoal devices approved by Fire Dept.	14			,
Other:	17.	7.1 (,
	1 2	·	α .	
As the person in charge of booth operations I understand that I am responsible for food safety practices of employees and volunteers. (Signature)				
I INV WORK I INITE	7			

403

Temporary Food Vendor Checklist Name of Booth: **Event: Market Day Date:** Person in charge of booth: Menu Risk: (circle one) R1 Low Risk / R2 Medium Risk / R3 Higher Risk
** R1 Low Risk (packaged Items / drinke) / R2 Medium Risk (limited Items / hot dogs) 83 Righer Risk (polutry / meats / Temporary Food Vendor Requirements Comments Yes/No Hand washing station set up & supplied Foods from approved sources / No products made in the home Containers for wash/ rinse/ sanitize Cold Foods maintained at 41 F or discarded in 4 Hot foods maintained at 135 F or discarded in 4 Sneeze protection provided (Sneeze guards or foods wrapped) Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils. Booth provided with overhead cover Booth provided with floor as needed to control blowing dust / debris Waste disposal container provided Food service personnel using head covers Œ. Electrical, gas, propane, charcoal devices approved by Fire Dept. Other: As the person in charge of booth operations I understand that I am responsible for food safety practices of employees and volunteers. (Signature)

Name of Booth: VINENTS MNO 7000		Event: Market Day Date: O'O' M			
Person in charge of booth: MIS Rangel		Phone #: 210 4142002			
man man to the stirry Dick (#3 Higher Rick					
Menu Risk: (circle one) RT Low Hisk / H2 Medium Risk (limited heavy holdous) / R3 Higher Risk (polutry / meats / PHFs) R1 Low Risk (packaged Items / drinks) / R2 Medium Risk (limited heavy) holdous) / R3 Higher Risk (polutry / meats / PHFs)					
Temporary Food Vendor Requirements	Ves/No	Comments			
Hand washing station set up & supplied	U	25342			
Foods from approved sources / No products made in the home	Ū	Sams HBB.			
Containers for wash/ rinse/ sanitize	U				
Cold Foods maintained at 41 F or discarded in 4 hours.	9				
Hot foods maintained at 135 F or discarded in 4	4	8.			
hours. Sneeze protection provided (Sneeze guards or foods wrapped)	U	22			
Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils.	y				
Booth provided with overhead cover	14				
Booth provided with floor as needed to control blowing dust / debris	14				
Waste disposal container provided	1/1	21			
Food service personnel using head covers	129				
Electrical, gas, propane, charcoal devices approved by Fire Dept.	15	,			
Other:					
	= 7 	4			
As the person in charge of booth operations I understand that I am responsible for food safety practices of employees and volunteers. (Signature)					
(Signature					

Name of Booth: TOVOST HILS		Event: Market Day Da	nte: 5-2-19
Person in charge of booth: Jane Bullson)	Phone #: 710, 8	38.6421
Menu Risk: (circle one) R1 Low Risk / R2 Medium Risk / R3 H ** R1 Low Risk (packaged items / drinks) / R2 Medium Risk (limited items	hot dogs)	R3 Higher Risk (polutry / mea	ts / PHFs)
Temporary Food Vendor Requirements	Yes/No	Comm	nents
Hand washing station set up & supplied	N		
Foods from approved sources / No products made in the home	_\/_	Marros.	Bandora
Containers for wash/ rinse/ sanitize	\		
Cold Foods maintained at 41 F or discarded in 4 hours.	V		
Hot foods maintained at 135 F or discarded in 4 hours.	V		
Sneeze protection provided (Sneeze guards or foods wrapped)	V		
Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils.	X		
Booth provided with overhead cover	/		
Booth provided with floor as needed to control blowing dust / debris	y		
Waste disposal container provided	\1		
Food service personnel using head covers	V		
Electrical, gas, propane, charcoal devices approved by Fire Dept.	ζ,		
Other:			
As the person in charge of booth operations funderstar of employees and volunteers. (Signature)	nd that I a	m responsible for food	safety practices

Name of Booth: Gobbletil you work	e.	Event: Market Day Date: 5219		
Person in charge of booth: Que Rudet		Phone #: 210.2628051		
Menu Risk; (circle one) R1 Low Risk / R2 Medium Risk / R3 Higher Risk				
" R1 Low Risk (packaged items / drinks) / R2 Medium Risk (limited items	/ hot dogs) /	R3 Higher Risk (polutry / meats / PHFs)		
Temporary Food Vendor Requirements	YesiNo	Comments		
Hand washing station set up & supplied	V			
Foods from approved sources / No products made in the home	Ý	Sams		
Containers for wash/ rinse/ sanitize	V	;		
Cold Foods maintained at 41 F or discarded in 4 hours.	V			
Hot foods maintained at 135 F or discarded in 4 hours.	/ V			
Sneeze protection provided (Sneeze guards or foods wrapped)	V	ja .		
Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils.	X			
Booth provided with overhead cover	V			
Booth provided with floor as needed to control blowing dust / debris	y.			
Waste disposal container provided	V			
Food service personnel using head covers	(,			
Electrical, gas, propane, charcoal devices approved by Fire Dept.	1/2			
Other:				
As the person in charge of bosts operations I understand that I am responsible for food safety practices of employees and volunteers. (Signature)				

Name of Booth: Q Fresh.		Event: Market Day Date: 5219
Person In charge of booth: Telipa Alvarez	7.	Phone #: 551-438-9394.
Menu Risk: (circle one) R1 Low Risk / R2 Medium Risk / R3 i ** R1 Low Risk (packaged Items / drinks) / R2 Medium Risk (limited Items	/ hot dogs)	RS Higher Risk (polytry / meats / PHFs) CUDS AGUAS FORSCAS
Temporary Food Vendor Requirements	Yes/No	Comments
Hand washing station set up & supplied	4	
Foods from approved sources / No products made in the home	Ý	HEB, Rest Aport
Containers for wash/ rinse/ sanitize	V	
Cold Foods maintained at 41 F or discarded in 4 hours.	Ý	
Hot foods maintained at 135 F or discarded in 4 hours.	NA	
Sneeze protection provided (Sneeze guards or foods wrapped)	V	
Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils.	Y	
Booth provided with overhead cover	Y	
Booth provided with floor as needed to control blowing dust / debris	Y	
Waste disposal container provided	V	
Food service personnel using head covers	V	
Electrical, gas, propane, charcoal devices approved by Fire Dept.	ý.	
Other:		
As the person in charge of booth operations I underst of employees and volunteers.	7-11/6	am responsible for food safety practices

Name of Booth: Ranbow Girls		Event: Market Day Date: 5-19.
Person in charge of booth: TONYA CYAMUY	ŀ	Phone #:
Data - Diek / B9 Medium Rick / R3 h	ligher Risk	<u> </u>
Menu Risk: (circle one) H1 LOW HISK / B2 medium HISK / H3 "R1 Low Risk (packaged Items / drinks) / R2 Medium Bisk (limited Items	(bot dogs)/	R3 Higher Risk (polutry / meats / PHFs)
Temporary Food Vendor Requirements	Yes/No	Comments
Hand washing station set up & supplied	V	
Foods from approved sources / No products made in the home	Y	AceMan, Soms
Containers for wash/ rinse/ sanitize	7	
Cold Foods maintained at 41 F or discarded in 4 hours.	NIA	
Hot foods maintained at 135 F or discarded in 4	NA	
Sneeze protection provided (Sneeze guards or foods wrapped)	4	
Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils.	<u> </u>	
Booth provided with overhead cover	L Ý	
Booth provided with floor as needed to control blowing dust / debris		
Waste disposal container provided ,	\\ \times \	
Food service personnel using head covers	\ <u>\</u>	
Electrical, gas, propane, charcoal devices approved by Fire Dept.	X.	,
Other:		
As the person in charge of booth operations I undersol of employees and volunteers.	4	am responsible for food safety practices



Temporary Food Vendor Checklist Event: Market Day Date: Name of Booth: Phone #: Person in charge of booth: Menu Risk: (circle оле) R1 Low Risk / R2 Medium Risk / R3 Higher Risk R1 Low Risk (packaged Items / drinks) / R2 Medium Risk (limited items / hot dogs) / B3 Higher Risk (polutry / meats / PHFs) Comments **Temporary Food Vendor Requirements** Yes/No Hand washing station set up & supplied Foods from approved sources / No products Sams HEB, Walmour made in the home Containers for wash/ rinse/ sanitize Cold Foods maintained at 41 F or discarded in 4 Hot foods maintained at 135 F or discarded in 4 Sneeze protection provided (Sneeze guards or foods wrapped) Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils.

Hot foods maintained at 135 F or discarded in 4 hours.

Sneeze protection provided (Sneeze guards or foods wrapped)

Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils.

Booth provided with overhead cover

Booth provided with floor as needed to control blowing dust / debris

Waste disposal container provided

Food service personnel using head covers

Electrical, gas, propane, charcoal devices approved by Fire Dept.

Other:

As the person in charge of booth operations I understand that I am responsible for food safety practices of employees and volunteers.

(Signature)

Temporary Food Vendor Checklist /// Event: Market Day Date: Name of Booth: Phone #: Person in charge of booth: Menu Risk: (circle one) R1 Low Risk / R2 Medium Risk / R3 Higher Risk

R1 Low Risk (packaged items / ddinke) / R2 Medium Risk (limited items / hot dogs) / R3 Higher Risk (polutry / meats / PHFs) Comments Temporary Food Vendor Requirements Yes/No Hand washing station set up & supplied Foods from approved sources / No products made in the home Containers for wash/ rinse/ sanitize Cold Foods maintained at 41 F or discarded in 4 Hot foods maintained at 135 F or discarded in 4 Sneeze protection provided (Sneeze guards or foods wrapped) Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils. Booth provided with overhead cover Booth provided with floor as needed to control blowing dust / debris Waste disposal container provided Food service personnel using head covers Electrical, gas, propane, charcoal devices approved by Fire Dept. Other: And stand that I am responsible for food safety practices As the person in charge of booth operate of employees and volunteers.

ignature)

Alamo Attractions

Temporary Food Vendor Checklist Event: Market Day Date: 5.2. Lemonede. Name of Booth: Phone #: Person in charge of booth: Menu Risk: (circle one) K1 Low Risk / R2 Medium Risk / R3 Higher Risk R1 Low Risk (packaged Items / drinks) / B2 Medium Risk (limited Items / hot dogs) / R3 Higher Risk (polutry / meats / PHFs) monade Comments **Temporary Food Vendor Requirements** Yes/No Hand washing station set up & supplied Foods from approved sources / No products Mamo Attractions made in the home Containers for wash/ rinse/ sanitize Cold Foods maintained at 41 F or discarded in 4 Hot foods maintained at 135 F or discarded in 4 Sneeze protection provided (Sneeze guards or foods wrapped) Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils. Booth provided with overhead cover Booth provided with floor as needed to control blowing dust / debris Waste disposal container provided Food service personnel using head covers Electrical, gas, propane, charcoal devices approved by Fire Dept. Other: As the person in charge of booth operations | understand that I am responsible for food safety practices of employees and volunteers. (Signature)

	Event: Market Day Date: O. & 17.
i Sala	Wellahe,#: 2106715076
ligher Risk	P2 Higher Bick (polytor) marte / BHEs
not dogs)	R3 Higher Risk (polutry / meats / PHFs)
Yes/No	Comments
Y	
V	HEIS
V	
V_	
V	it.
\	cannot use
X	clay pots.
4	
1	4
\\ \\ \\ \\ \\ \\ \\ \\ \\ \\ \\ \\ \\	20 2
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	8.0 2
	A second
land that I	am responsible for food safety practices
)	
	igher Risk hot dogs) Yes/No Y and that I

Name of Booth: Mediterranean Turkst	1 <i>6n71</i>	Event: Market Day Date: 5019
Person in charge of booth: Kadir buner		Phone #: 399 1640
D1 Low Dick / B2 Madium Risk/ 83 h	ligher Risk	
Menu Hisk: (circle one) At Low Hisk / H2 Medium Risk (limited items	/hot dags)/	RS Higher Risk (polutry / meats / PHFs)
(1) (1) (1) (1) (1) (1) (1) (1) (1) (1)	AVILLA	Suldo
Temporary Food Vendor Requirements	UYes/No	Comments
Hand washing station set up & supplied	V	6.38
Foods from approved sources / No products made in the home	Ý	Med Turkish Gn11
Containers for wash/ rinse/ sanitize	V	
Cold Foods maintained at 41 F or discarded in 4 hours.	1	e e
Hot foods maintained at 135 F or discarded in 4 hours.	V	12 12 12 12 12 12 12 12 12 12 12 12 12 1
Sneeze protection provided (Sneeze guards or foods wrapped)	ý	
Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils.	Y	67
Booth provided with overhead cover	V	
Booth provided with floor as needed to control blowing dust / debris	/	
Waste disposal container provided ,	X	281
Food service personnel using head covers	Ý	O'
Electrical, gas, propane, charcoal devices approved by Fire Dept.	¥_	
Other:		<i>j.</i>
	- 2	
As the person in charge of booth operations I underst of employees and volunteers. (Signature)		am responsible for food safety practices

Temporary Food Vendor Checklist Event: Market Day Date: Name of Booth: Phone #: Person in charge of booth: Menu Risk: (circle one) R1 Low Risk / R2 Medium Risk / B8 Higher Risk ** R1 Low Risk (packaged items / drinks) / R2 Medium Risk (limited flems / hot dogs) / R3 Righer Risk (polutry / meats / PHFs) **Temporary Food Vendor Requirements** Comments Yes/No Hand washing station set up & supplied Foods from approved sources / No products made in the home Containers for wash/ rinse/ sanitize Cold Foods maintained at 41 F or discarded in 4 Hot foods maintained at 135 F or discarded in 4 Sneeze protection provided (Sneeze guards or foods wrapped) Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils. Booth provided with overhead cover Booth provided with floor as needed to control blowing dust / debris Waste disposal container provided Food service personnel using head covers Electrical, gas, propane, charcoal devices approved by Fire Dept. Other: As the person in charge of booth operations understand that I am responsible for food safety practices of employees and volunteers. (Signature)

Temporary Food Vendor Checklist Event: Market Day Date: Name of Booth: Phone #: Person in charge of booth: Menu Risk: (circle one) R1 Low Risk / R2 Medium Risk / R3 Higher Risk R1 Low Risk (packaged Items / drinks) / R2 Medium Risk (limited Items / hot dogs) JR3 Higher Risk (polutry / meats / PHFs) **Temporary Food Vendor Requirements** Comments Yes/No Hand washing station set up & supplied Foods from approved sources / No products made in the home Containers for wash/ rinse/ sanitize Cold Foods maintained at 41 F or discarded in 4 Hot foods maintained at 135 F or discarded in 4 Sneeze protection provided (Sneeze guards or foods wrapped) Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils. Booth provided with overhead cover Booth provided with floor as needed to control blowing dust / debris Waste disposal container provided Food service personnel using head covers Electrical, gas, propane, charcoal devices approved by Fire Dept. Other: As the person in charge of booth operations I understand that I am responsible for food safety practices of employees and volunteers. (Signature)

Name of Booth:		Event: Market Day Date:
Person in charge of booth: CONVAL ASC	n.	Phone #:
Menu Risk: (circle one) R1 Low Risk / R2 Medium Risk / R3 F R1 Low Risk (packaged items / drinks) + R2 Medium Risk (limited items	ligher Ris / hot dogs) /	k R3 Higher Risk (polutry / meats / PHFs)
HI FOM High (Dechades States)	9.5	
Temporary Food Vendor Requirements	Yes/No	Comments
Hand washing station set up & supplied	y	Tr.
Foods from approved sources / No products made in the home	4	Bud Modelo.
Containers for wash/ rinse/ sanitize	1	
Cold Foods maintained at 41 F or discarded in 4 hours.		·
Hot foods maintained at 135 F or discarded in 4 hours.		. 14
Sneeze protection provided (Sneeze guards or foods wrapped)		*
Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils.		
Booth provided with overhead cover		
Booth provided with floor as needed to control blowing dust / debris		
Waste disposal container provided ,		
Food service personnel using head covers		
Electrical, gas, propane, charcoal devices approved by Fire Dept.	1	
Other:		
As the person in charge of booth operations, undersol of employees and volunteers.	and that I	am responsible for food safety practices
(Signature)	

Temporary Food Vendor Checklist Name of Booth: 1200SHCd Event: Market Day Date: 5 Phone #: Person in charge of booth: Menu Risk: (circle one) R1 Low Risk / R2 Medium Risk / R3 Higher Risk " R1 Low Risk (packaged items / drinks) / R2 Medium Risk (limited items / hot dogs) / R3 Higher Risk (polutry / meats / PHFs) **Temporary Food Vendor Requirements** Comments Yes/No Hand washing station set up & supplied Foods from approved sources / No products Walman. made in the home Containers for wash/ rinse/ sanitize Cold Foods maintained at 41 F or discarded in 4 Hot foods maintained at 135 F or discarded in 4 Sneeze protection provided (Sneeze guards or foods wrapped) Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils. Booth provided with overhead cover Booth provided with floor as needed to control biowing dust / debris Waste disposal container provided Food service personnel using head covers Electrical, gas, propane, charcoal devices approved by Fire Dept. Other:

As the person in charge of beeth operations Lunderstand that I am responsible for food safety practices of employees and volunteers.

(Signature)

Temporary Food Vendor Checklist Event: Market Day Date: 5 Name of Booth: Phone #: Person in charge of booth: Menu Risk: (circle one) R1 Low Risk / R2 Medium Risk / R8 Higher Risk "R1 Low Risk (packaged items / drinks) / R2 Medium Pisk (limited items / hot dogs) / R3 Higher Risk (polutry / meats / PHFs) **Temporary Food Vendor Requirements** Yes/No Hand washing station set up & supplied Foods from approved sources / No products made in the home Containers for wash/ rinse/ sanitize Cold Foods maintained at 41 F or discarded in 4 Hot foods maintained at 135 F or discarded in 4 Sneeze protection provided (Sneeze guards or foods wrapped) Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils. Booth provided with overhead cover Booth provided with floor as needed to control blowing dust / debris Waste disposal container provided Food service personnel using head covers Electrical, gas, propane, charcoal devices approved by Fire Dept. Other:

As the person in charge of booth operations Lunderstand that Lam responsible for food safety practices of employees and volunteers.

(Signature)

Name of Booth: TWOD40		Event: Market Day Date: (2)
Person in charge of booth: Sandesh Cha	awana	a W. Phone #: 925 984 7713.
Data Dick / B2 Madium Rick / R3 h	ligher Risk	k
Menu Risk: (circle one) HT LOW HISK / HZ Medium Risk (limited items ** R1 Low Risk (packaged items / drinks) / R2 Medium Risk (limited items **)	/ hot dogs) / l	Ratligher Risk (polutry / meats / PHFs)
Temporary Food Vendor Requirements	Yes/No	Comments
Hand washing station set up & supplied	V	75°-
Foods from approved sources / No products made in the home	1	400
Containers for wash/ rinse/ sanitize	V	
Cold Foods maintained at 41 F or discarded in 4 hours.		
Hot foods maintained at 135 F or discarded in 4 hours.	NA	
Sneeze protection provided (Sneeze guards or foods wrapped)	\ <u></u>	
Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils.	Y_	
Booth provided with overhead cover	X	
Booth provided with floor as needed to control blowing dust / debris	X	
Waste disposal container provided ,	y	
Food service personnel using head covers	X	
Electrical, gas, propane, charcoal devices approved by Fire Dept.	<u>Y</u>	
Other:	<u></u>	
8 1/2	, (
As the person in charge of booth operations understood employees and volunteers. (Signature		am responsible for food safety practices

Name of Booth: COOL OLDWD'		Event: Market Day Date:
Person in charge of booth: 2026 August 124	der	Phone #: 210 (955200)
Menu Risk: (circle one) R1 Low Risk / R2 Medium Risk / R3 H	ligher <u>Ri</u> sl	(
Menu Hisk: (circle one) His Low Hisk / H2 Medium Risk (limited items	/ hat dags) /	R3 Higher Risk (polutry / meats / PHFs)
Temporary Food Vendor Requirements	: Yes/No	Comments
Hand washing station set up & supplied	9	18.8 M
Foods from approved sources / No products made in the home		
Containers for wash/ rinse/ sanitize	, z.)	
Cold Foods maintained at 41 F or discarded in 4 hours.		
Hot foods maintained at 135 F or discarded in 4 hours.	y)	I ruled to
Sneeze protection provided (Sneeze guards or foods wrapped)		actlians
Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils.		
Booth provided with overhead cover		
Booth provided with floor as needed to control blowing dust / debris		
Waste disposal container provided		s ²
Food service personnel using head covers		
Electrical, gas, propane, charcoal devices approved by Fire Dept.		
Other:		3 2 2
	- 4	
As the person in charge of booth operations I underst of employees and volunteers.	and that I	am responsible for food safety practices
(Signature)	70	,

Alamo Attractions

Temporary Food Vendor Checklist Funnel catos, com Event: Market Day Date: (Name of Booth: Person in charge of booth: Plamo Affrachors Phone #: Menu Risk: (circle one) R1 Low Risk R2 Medium Risk R3 Higher Risk R1 Low Risk (packaged items / drinks) (R2 Medium Risk (limited items / hot dogs) / R3 Higher Risk (polutry / meats / PHFs) Comments **Temporary Food Vendor Requirements** Yes/No Hand washing station set up & supplied Foods from approved sources / No products made in the home Containers for wash/ rinse/ sanitize Cold Foods maintained at 41 F or discarded in 4 Hot foods maintained at 135 F or discarded in 4 Sneeze protection provided (Sneeze guards or foods wrapped) Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils. Booth provided with overhead cover Booth provided with floor as needed to control blowing dust / debris Waste disposal container provided Food service personnel using head covers Electrical, gas, propane, charcoal devices approved by Fire Dept. Other: As the person in charge of booth operations I understand that I am responsible for food safety practices of employees and volunteers.

dame of Booth: OCONNOR Thacker.		Event: Market Day Date: 5 2 9
Person in charge of booth:	, 51ke	Nehone #: 210 410 5581.
erson in charge of bootin.		
fenu Risk: (circle one) R1 Low Risk / R2 Medium Risk / R8 F R1 Low Risk (packaged Items / drinks) LP2 Medium Risk (limited Items	(hot doas) /	R2 Higher Risk (polutry / meats / PHFs)
R1 Low Risk (packaged items / drinks) by Medium Risk (minted items	76	100 +00.
	Yes/No	Comments
Temporary Food Vendor Requirements	Teshto	
Hand washing station set up & supplied	1	15.6
Foods from approved sources / No products	1/	roddyico, walman
made in the home	 	- Political deliberation
Containers for wash/ rinse/ sanitize	У	Eltavag
Cold Foods maintained at 41 F or discarded in 4	Y	
hours. Hot foods maintained at 135 F or discarded in 4	DIA	8
hours. Sneeze protection provided (Sneeze guards or	102-11	
foods wrapped)		
Direct hand contact with ready to eat foods	17	
avoided throught use of plastic glovesk and the		
use of utensils.	\\ \\ \\ \\ \\ \\ \\ \\ \\ \\ \\ \\ \\	
Booth provided with overhead cover	V	
Booth provided with floor as needed to control		q
blowing dust / debris	 	
Waste disposal container provided ,	Y	
Food service personnel using head covers		
Electrical, gas, propane, charcoal devices	1	
approved by Fire Dept.		
Other:		0.00
	i i	
As the person in charge of booth operations I undersof employees and volunteers.	tand that I	am responsible for food safety practices
(Signature	5 ()	on all
A Constant	لكري	

Name of Booth: A DUNA MOOVE UIPS		Event: Market Day Date:
Person in charge of booths Kagan · Tak.		Phone #: 956.241.7770.
ne 1 Diek / 82 Medium Rick / 83 H	ligher Ris	sk
Menu Risk: (circle one) HT LOW HISK A2 medium Hisk (imited items ** R1 Low Risk (packaged items / drinks) R2 Medium Risk (limited items	hot dogs) /	/ R3 Higher Risk (polutry / meats / PHFs)
Temporary Food Vendor Requirements	Yes/No	Comments
Hand washing station set up & supplied	4	
Foods from approved sources / No products made in the home	Ý	Œ.
Containers for wash/ rinse/ sanitize	y	
Cold Foods maintained at 41 F or discarded in 4 hours.	ALLA	
Hot foods maintained at 135 F or discarded in 4	IOII	
Sneeze protection provided (Sneeze guards or foods wrapped)	4	
Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils.	Y	
Booth provided with overhead cover	V	
Booth provided with floor as needed to control blowing dust / debris	14	
Waste disposal container provided ,	1 V	
Food service personnel using head covers	1	
Electrical, gas, propane, charcoal devices approved by Fire Dept.	LÝ_	
Other:		
-	. •	4
As the person in charge of booth operations I understool employees and volunteers.	tand that	I am responsible for food safety practices
(Signature)	

Menu Risk: (circle one) R1 Low Risk / R2 Medium Risk / R3 Higher Risk) "R1 Low Risk (packaged items / drinks) / R2 Medium Risk (ilmited items / hot dogs) / B3 Higher Risk (polutry / meats / PHFs)			
Temporary Food Vendor Requirements	Yes/No	Comments	
Hand washing station set up & supplied	V		
Foods from approved sources / No products made in the home	Ý	Ben E Keuth.	
Containers for wash/ rinse/ sanitize	V		
Cold Foods maintained at 41 F or discarded in 4 hours.	V		
Hot foods maintained at 135 F or discarded in 4 hours.	V		
Sneeze protection provided (Sneeze guards or foods wrapped)	Y		
Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils.	y		
Booth provided with overhead cover	V		
Booth provided with floor as needed to control blowing dust / debris	/ V		
Waste disposal container provided	V		
Food service personnel using head covers	Ý		
Electrical, gas, propane, charcoal devices approved by Fire Dept.	y		
Other:			

Name of Booth: Chans Chiden on S	Stick	Event: Market Day Date: 62-9.		
Person in charge of booth: Tonu Chan		Phone #: 28+ 684 0089		
Menu Risk: (circle one) R1 Low Risk / R2 Medium Risk / R3 Higher Risk				
"R1 Low Risk (packaged items / drinks) / R2 Medium Risk (limited items	/hot dogs) /	RS Higher Risk (polutry / meats / PHFs)		
Temporary Food Vendor Requirements	Yes/No	Comments		
Hand washing station set up & supplied	V			
Foods from approved sources / No products made in the home	ý	Rest Dapot Sams		
Containers for wash/ rinse/ sanitize	V	•		
Cold Foods maintained at 41 F or discarded in 4 hours.	y			
Hot foods maintained at 135 F or discarded in 4 hours.	ý			
Sneeze protection provided (Sneeze guards or foods wrapped)	Ý	877		
Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils.	X			
Booth provided with overhead cover	X			
Booth provided with floor as needed to control blowing dust / debris	×			
Waste disposal container provided	Ý			
Food service personnel using head covers	1			
Electrical, gas, propane, charcoal devices approved by Fire Dept.	4.			
Other:	1/-			
As the person in charge of booth operations I understand that I am responsible for food safety practices of employees and volunteers. (Signature)				

Temporary Food Vendor Checklist nconnor PPF Event: Market Day Date: Name of Booth: Person in charge of booth: Menu Risk: (circle one) R1 Low Risk / R2 Medium Risk / R3 Higher Risk PRI Low Risk (packaged Items / drinks) / R2 Medium Risk (limited Items / bot-dq5) / R3 Higher Risk (polutry / meats / PAPs) Comments Temporary Food Vendor Requirements Yes/No Hand washing station set up & supplied Foods from approved sources / No products made in the home Containers for wash/ rinse/ sanitize Cold Foods maintained at 41 F or discarded in 4 Hot foods maintained at 135 F or discarded in 4 Sneeze protection provided (Sneeze guards or foods wrapped) Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils. Booth provided with overhead cover Booth provided with floor as needed to control blowing dust / debris Waste disposal container provided Food service personnel using head covers Electrical, gas, propane, charcoal devices approved by Fire Dept. Other: presponsible for food safety practices As the person in charge of booth operations flunde

(Signature)

of employees and volunteers.

Temporary Food Vendor Checklist

Fire dri CKS Deurg Neur Down Exert: Market Day Date: 52.19.

Name of Booth: Ve Col V CC SV 2003	ame of Booth: TVE ON CONTROL TO A TO				
Person in charge of booth: TWE BYTHS		Phone #: 830889 2228			
De Law Diele Do Madium Rick R3 H	ligher Risk				
Menu Risk: (circle one) HT LOW HISK/ H2 Medium Risk (limited items - R1 Low Risk (packaged items / drinks) / R2 Medium Risk (limited items	/ hot dogs) / i	R3 Higher Risk (polutry / meats / PHFs)			
and	5				
Temporary Food Vendor Requirements	Yes/No	Comments			
Hand washing station set up & supplied	Y				
Foods from approved sources / No products made in the home	Y	Lil Orbitz, Rost Proot-			
Containers for wash/ rinse/ sanitize	Y				
Cold Foods maintained at 41 F or discarded in 4 hours.	V				
Hot foods maintained at 135 F or discarded in 4	1				
Sneeze protection provided (Sneeze guards or foods wrapped)	y				
Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils.	y				
Booth provided with overhead cover	X				
Booth provided with floor as needed to control blowing dust / debris	1				
Waste disposal container provided ,	<u></u>	,			
Food service personnel using head covers	4				
Electrical, gas, propane, charcoal devices approved by Fire Dept.	1				
Other:	/				
As the person in charge of booth operations lunderstand that I am responsible for food safety practices of employees and volunteers.					
Signature)					

Name of Booth: CONNOV Atheric 1000	sers.	Event: Market	1 Day Date: 52-19.
Person in charge of booth: Chris Conlan.		Phone #:	210.269.6379
Menu Risk: (circle one) R1 Low Risk / P2 Medium Risk / R3	Higher Ris	k	
R1 Low Risk (packaged Nams / drinks) / R2 Medium Risk (ilmited items	s / hot dogs) /	R3 Higher Risk (p	olutry / meats / PHFs)
Temporary Food Vendor Requirements	Yes/No		Comments
Hand washing station set up & supplied	11		
Foods from approved sources / No products made in the home	IJ.	Caner	Υ
Containers for wash/ rinse/ sanitize	in		
Cold Foods maintained at 41 F or discarded in 4 hours.	NIA		
Hot foods maintained at 135 F or discarded in 4 hours.	NIA		
Sneeze protection provided (Sneeze guards or foods wrapped)			
Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils.			
Booth provided with overhead cover			
Booth provided with floor as needed to control blowing dust / debris			
Waste disposal container provided			
Food service personnel using head covers			
Electrical, gas, propane, charcoal devices approved by Fire Dept.			
Other:			
As the person in charge of boothy operations Lunderstand that I am responsible for food safety practices of employees and volunteers.			
(Signature)			

Name of Booth: HOLOKS-HILS UMC		Event: Market Day Date: 5-2-5		
Person in charge of booth: Uldy L UIDD	ŧ.	Phone #: 210 · XUI 8012		
Menu Risk: (circle one) R1 Low Risk / R2 Medium Risk / R3 Higher Risk				
** R1 Low Risk (packaged items / drinks) / R2 Medium Risk (limited items	i / hot dogs) / i	R3 Higher Risk (polutry / meats / PHFs)		
Temporary Food Vendor Requirements	Yes/No	Comments		
Hand washing station set up & supplied	N	LIFID		
Foods from approved sources / No products made in the home	Ý	Bolners, Bill Millers.		
Containers for wash/ rinse/ sanitize	V			
Cold Foods maintained at 41 F or discarded in 4 hours.	<i>\</i>			
Hot foods maintained at 135 F or discarded in 4 hours.	->			
Sneeze protection provided (Sneeze guards or foods wrapped)	V			
Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils.	<i>y</i>			
Booth provided with overhead cover	\/			
Booth provided with floor as needed to control blowing dust / debris				
Waste disposal container provided	Y			
Food service personnel using head covers	\/			
Electrical, gas, propane, charcoal devices approved by Fire Dept.	Ý			
Other:	1.			
As the person in charge of booth operations I understa of employees and volunteers. (Signature)		m responsible for food safety practices		

Temporary Food Vendor Requirements	Yes/No	Comments
Hand washing station set up & supplied	U	
Foods from approved sources / No products made in the home	U)	Susco HEB Walman
Containers for wash/ rinse/ sanitize	(8	Costra
Cold Foods maintained at 41 F or discarded in 4 hours.	().	
Hot foods maintained at 135 F or discarded in 4 hours.	IJ	
Sneeze protection provided (Sneeze guards or foods wrapped)	Ü	
Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils.	u	
Booth provided with overhead cover	K	
Booth provided with floor as needed to control blowing dust / debris	R	
Waste disposal container provided		
Food service personnel using head covers	Z.	
Electrical, gas, propane, charcoal devices approved by Fire Dept.	E.	
Other:	7	

Name of Booth: ONWYOVEST TYRE DED	1	Event: Marke	t Day Date: 5-219.
Person in charge of booth: Dn Redolol	lt.	Phone #:	210.695503
Menu Risk: (circle one) R1 Low Risk / R2 Medium Risk / R3 F ** R1 Low Risk (packaged Items / drinks) / R2 Medium Risk (limited items	ligher Risk / hot dogs) /	K R3 Higher Risk (p	colutry / meats / PHFs)
,		sem sufferent summer the	oran y reroute rees up
Temporary Food Vendor Requirements	Yes/No		Comments
Hand washing station set up & supplied	Y		
Foods from approved sources / No products made in the home	NA	Was	nart
Containers for wash/ rinse/ sanitize			
Cold Foods maintained at 41 F or discarded in 4 hours.			
Hot foods maintained at 135 F or discarded in 4 hours.			
Sneeze protection provided (Sneeze guards or foods wrapped)			
Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils.			
Booth provided with overhead cover			
Booth provided with floor as needed to control blowing dust / debris			
Waste disposal container provided			
Food service personnel using head covers			
Electrical, gas, propane, charcoal devices approved by Fire Dept.	V		
Other:	- "		
As the person in charge of booth operations I understate of employees and volunteers	nd that I a	m/esponsible	for food safety practices
(Signature)			

Name of Booth: Grey Forest Anea FireFi	anters	Event: Market Day Date: 52-19.	
Person in charge of booth:	J	Phone #: 210.3477645.	
Menu Risk: (circle one) R1 Low Risk / R2 Medium Risk R3 I ** R1 Low Risk (packaged items / drinks) / R2 Medium Risk (timited items	Higher Risk	R3 Higher Risk (polutry / meats / PHFs)	
Temporary Food Vendor Requirements	Yes/No	Comments	
Hand washing station set up & supplied	V		
Foods from approved sources / No products made in the home	i /	Sams.	
Containers for wash/ rinse/ sanitize	\ ,		
Cold Foods maintained at 41 F or discarded in 4 hours.	V		
Hot foods maintained at 135 F or discarded in 4 hours.	Ý		
Sneeze protection provided (Sneeze guards or foods wrapped)	<i>y</i>		
Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils.	À		
Booth provided with overhead cover	7		
Booth provided with floor as needed to control blowing dust / debris	¥		
Waste disposal container provided	¥		
Food service personnel using head covers	y		
Electrical, gas, propane, charcoal devices approved by Fire Dept.	Y		
Other:	/		
As the person in charge of booth operations I understand that I am responsible for food safety practices of employees and volunteers.			
(Signature)			

Name of Booth: Perez Gorditas		Event: Market Day Date: 5 2.19	
Person in charge of booth: Mrs Rever		Phone #: 210 8380000	
Menu Risk: (circle one) R1 Low Risk / R2 Medium Risk / R5 ** R1 Low Risk (packaged items / drinks) / R2 Medium Risk (limited items	Higher Risk	R8 Higher Risk (polutry / meats / PHFs)	
Temporary Food Vendor Requirements	Yes/No	Comments	
Hand washing station set up & supplied	1.1		
Foods from approved sources / No products made in the home	R	Samo.	
Containers for wash/ rinse/ sanitize	P	rg .	
Cold Foods maintained at 41 F or discarded in 4 hours.	H		
Hot foods maintained at 135 F or discarded in 4 hours.	Y		
Sneeze protection provided (Sneeze guards or foods wrapped)	H		
Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils.	d		
Booth provided with overhead cover	Fo		
Booth provided with floor as needed to control blowing dust / debris	9,		
Waste disposal container provided	W)		
Food service personnel using head covers	4		
Electrical, gas, propane, charcoal devices approved by Fire Dept.	N		
Other:			
As the person in charge of booth operations I understand than I am responsible for food safety practices of employees and volunteers.			
(Signature)			

Name of Booth: NO VUTNES. 1001041		Event: Market Day Date: \$52.19			
Person in charge of booth: Felicia 5/120	ndo	Phone #: 210 1043 7388,			
Menu Risk: (circle one) R1 Low Risk / R2 Medium Risk / R3 Higher Risk					
** R1 Low Risk (packaged Items / drinks) / R2 Medium Risk (limited Items	hot dogs)	#3 Higher Risk (polutry / meats / PHFs)			
Temporary Food Vendor Requirements	Yes/No	Comments			
Hand washing station set up & supplied	V				
Foods from approved sources / No products made in the home	ý	HEB Walmay Sams.			
Containers for wash/ rinse/ sanitize	V				
Cold Foods maintained at 41 F or discarded in 4 hours.	1				
Hot foods maintained at 135 F or discarded in 4 hours.	V				
Sneeze protection provided (Sneeze guards or foods wrapped)	V				
Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils.	X				
Booth provided with overhead cover	V				
Booth provided with floor as needed to control blowing dust / debris	X				
Waste disposal container provided	Ý				
Food service personnel using head covers	<i>V.</i>				
Electrical, gas, propane, charcoal devices approved by Fire Dept.	V				
Other:					
	Buton servo				
As the person in charge of booth operations I understand that I am responsible for food safety practices of employees and volunteers.					
(Signature)					

Temporary Food Vendor Checklist Name of Booth: Event: Market Day Date: \ Person in charge of booth: Phone #: Menu Risk: (circle one) R1 Low Risk / R2 Medium Risk / R3 Higher Risk R1 Low Risk (packaged items / drinks) / R2/Midium-Risk (limited items / hot dogs) / R3 Higher Risk (polutry / meats / PHFs) tunnel CANON **Temporary Food Vendor Requirements** Yes/No Comments Hand washing station set up & supplied Foods from approved sources / No products made in the home Containers for wash/ rinse/ sanitize Cold Foods maintained at 41 F or discarded in 4 Hot foods maintained at 135 F or discarded in 4 hours. Sneeze protection provided (Sneeze guards or foods wrapped) Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils. Booth provided with overhead cover Booth provided with floor as needed to control blowing dust / debris Waste disposal container provided Food service personnel using head covers Electrical, gas, propane, charcoal devices approved by Fire Dept. Other: As the person in charge of booth operations I understand that I am responsible for food safety practices of employees and volunteers.

(Signature)

Name of Booth: A\$S Tacquitts.		Event: Market Day Date: 5-219
Person in charge of booth: Phera Saint		Phone #: 210, 941-8191.
Menu Risk: (circle one) R1 Low Risk / R2 Medium Risk	figher Ris	k)
** R1 Low Risk (packaged Items / drinks) / R2 Medium Risk (limited Items)	1 1 to	-R3 Higher Risk (polutry / meats / PHFs)
Temporary Food Vendor Requirements	Yes/No	Comments
Hand washing station set up & supplied	V	
Foods from approved sources / No products made in the home	ý	Sams HeB.
Containers for wash/ rinse/ sanitize	1	
Cold Foods maintained at 41 F or discarded in 4 hours.	~	
Hot foods maintained at 135 F or discarded in 4 hours.	1	
Sneeze protection provided (Sneeze guards or foods wrapped)	ý	
Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils.	×	
Booth provided with overhead cover	V	
Booth provided with floor as needed to control blowing dust / debris	V	
Waste disposal container provided	Y	
Food service personnel using head covers	~	
Electrical, gas, propane, charcoal devices approved by Fire Dept.	¥.	
Other:	1.	
As the person in charge of booth operations understar of employees and volunteers. (Signature)	nd that I a	ım responsible for food safety practices

Name of Booth: ChiCKFIA. Bandera	Rd.	Event: Market Day Date: 5,2-19			
Person In charge of booth: WWWYCO AIM? 0. Phone #: 910003 1872					
Menu Risk: (circle one) R1 Low Risk / R2 Medium Risk / R3 Higher Risk ** R1 Low Risk (packaged Items / drinks) / R2 Medium Risk (limited Items / hot dogs) / B3 Higher Risk (polutry / meats / PHFs)					
Children Som Hisk (limited nems	/ hot dogs) /	BOHligher Risk (polutry / meats / PHFs)			
Temporary Food Vendor Requirements	Yea/No	Comments			
Hand washing station set up & supplied	V				
Foods from approved sources / No products made in the home	~	Checkfil A Bandora			
Containers for wash/ rinse/ sanitize					
Cold Foods maintained at 41 F or discarded in 4 hours.					
Hot foods maintained at 135 F or discarded in 4 hours.	/				
Sneeze protection provided (Sneeze guards or foods wrapped)					
Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils.					
Booth provided with overhead cover	/				
Booth provided with floor as needed to control blowing dust / debris	/				
Waste disposal container provided					
Food service personnel using head covers					
Electrical, gas, propane, charcoal devices approved by Fire Dept.					
Other:					
As the person in charge of booth poerations lunderstand that I am responsible for food safety practices of employees and volunteers.					
(Signatylre)					

4225 423

Name of Booth: Levmas-Sandra y	Sat	Event: Market Day Date: 50.		
Person in charge of booth: San Olfo Lenn	ng	Phone #: 210 6873480		
Menu Risk: (circle one) R1 Low Risk / R2 Medium Risk / R3 Higher Risk				
** R1 Low Risk (packaged items / drinks) / R2 Medium Risk (limited items / not dege) / R3 Fligher Risk (polutry / meats / PHFs)				
Temporary Food Vendor Requirements	Yes/No	Comments		
Hand washing station set up & supplied	Y			
Foods from approved sources / No products made in the home	Ý	Rest Dapot Sams.		
Containers for wash/ rinse/ sanitize	Ý	#		
Cold Foods maintained at 41 F or discarded in 4 hours.	ý			
Hot foods maintained at 135 F or discarded in 4 hours.	V			
Sneeze protection provided (Sneeze guards or foods wrapped)				
Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils.	Y			
Booth provided with overhead cover				
Booth provided with floor as needed to control blowing dust / debris	V			
Waste disposal container provided	V			
Food service personnel using head covers	7			
Electrical, gas, propane, charcoal devices approved by Fire Dept.	4			
Other:	X,			
	/	maniferant as see to a composition ————————————————————————————————————		
As the person in charge of booth operations I understand that I am responsible for food safety practices of employees and volunteers.				

ame of Booth: Casaffelotes		Event: Market Day Date: 52-19.			
Person in charge of booth: Lydia Aquila	Phone #: 210.7716.59510.				
Menye Risk: (circle one) R1 Low Risk / R2 Medium Risk / R3 Higher Risk					
** P1 Low Risk (packaged items / drinks) / R2 Medium Risk (limited items	/ hot dogs) / i	R3 Higher Risk (polutry / meats / PHFs)			
Temporary Food Vendor Requirements	Yes/No	Comments			
Hand washing station set up & supplied	NIA				
Foods from approved sources / No products made in the home	V	HEB, CVS, WalMar.			
Containers for wash/ rinse/ sanitize	NJA	2			
Cold Foods maintained at 41 F or discarded in 4 hours.					
Hot foods maintained at 135 F or discarded in 4 hours.					
Sneeze protection provided (Sneeze guards or foods wrapped)					
Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils.					
Booth provided with overhead cover					
Booth provided with floor as needed to control blowing dust / debris					
Waste disposal container provided					
Food service personnel using head covers					
Electrical, gas, propane, charcoal devices approved by Fire Dept.	1				
Other:	W				
As the person in charge of booth operations I understand that than responsible for food safety practices of employees and volunteers. (Signature)					

506 \$ 507.

Temporary Food Vendor Checklist South TX Name of Booth: **Event: Market Day Date:** Person in charge of booth: Phone #: Menu Risk: (circle one) R1 Low Risk / R2 Medium Risk / R3 Higher Risk
** R1 Low Risk (packaged items / drinks) / R2 Medium Risk (limited items / hot dogs) / R3 Higher Risk (polutry / meats / PHFs) 0 **Temporary Food Vendor Requirements** Yea/No Comments Hand washing station set up & supplied Foods from approved sources / No products BenEKerth made in the home Containers for wash/ rinse/ sanitize Cold Foods maintained at 41 F or discarded in 4 Hot foods maintained at 135 F or discarded in 4 Sneeze protection provided (Sneeze guards or foods wrapped) Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils. Booth provided with overhead cover Booth provided with floor as needed to control blowing dust / debris Waste disposal container provided Food service personnel using head covers Electrical, gas, propane, charcoal devices approved by Fire Dept. Other: As the person in charge of booth peratiges I processes and that I am responsible for food safety practices of employees and volunteers.

(Signature)

Temporary Food Vendor Checklist Event: Market Day Date: Name of Booth: Phone #: Person in charge of booth: Menu Risk: (circle one) R1 Low Risk / R2 Medium Risk / R8 Higher Risk R1 Low Risk (packaged Items / drinks) / R2 Madium Risk (limited Items / hopogs) / R3 Higher Risk (polutry) meats / PHFs) **Temporary Food Vendor Requirements** Comments Yes/No Hand washing station set up & supplied Foods from approved sources / No products made in the home Containers for wash/ rinse/ sanitize Cold Foods maintained at 41 F or discarded in 4 Hot foods maintained at 135 F or discarded in 4 Sneeze protection provided (Sneeze guards or foods wrapped) Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils. Booth provided with overhead cover Booth provided with floor as needed to control blowing dust / debris Waste disposal container provided Food service personnel using head covers Electrical, gas, propane, charcoal devices approved by Fire Dept. Other:

Electrical, gas, propane, charcoal devices
approved by Fire Dept.

Other:

As the person in charge of booth operations, understand that I am responsible for food safety practices of employees and volunteers.

(Signature)

Menu Risk: (circle one) R1 Low Risk / R2 Medium Risk / R3 H R1 Low Risk (packaged items / drinks) / R2 Medium Risk (limited items	ligher Risk / hot dogs) / l	R3 Higher Risk (polutry / meats / PHFs)
Temporary Food Vendor Requirements	Yes/No	105 CONTES Comments
Hand washing station set up & supplied	V	
Foods from approved sources / No products made in the home	V	Ben Eketh, Costo.
Containers for wash/ rinse/ sanitize	V	
Cold Foods maintained at 41 F or discarded in 4	4	2)
hours. Hot foods maintained at 135 F or discarded in 4	V	
hours. Sneeze protection provided (Sneeze guards or foods wrapped)	4	0
Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils.	Y	
Booth provided with overhead cover	\ \ \	
Booth provided with floor as needed to control blowing dust / debris	1	
Waste disposal container provided ,	1	
Food service personnel using head covers	X	3
Electrical, gas, propane, charcoal devices approved by Fire Dept.	\ <u>\</u>	
Other:		203
ál já sa	3 4	
As the person in charge of booth operations Lunders of employees and volunteers.	tand that I	am responsible for food safety practices
(Signature	,	

Name of Booth: Safety Whys Care	S	Event: Market Day Date: 0 2 19			
Person in charge of booth: Barbara Baldwin Phone #: 210 378 5673.					
Dick / D3 Higher Risk					
** Rt Low Risk (packaged Itams / drinks) + 12 Medium Hisk (nimited items / not dogs) * its higher than the larger than the lar					
Stawberns	~ 50	OTCOLD			
Temporary Food Vendor Requirements	Yes/No	Comments			
Hand washing station set up & supplied	Ц	55.45			
Foods from approved sources / No products made in the home	7	51,BCO.			
Containers for wash/ rinse/ sanitize	4				
Cold Foods maintained at 41 F or discarded in 4 hours.	1				
Hot foods maintained at 135 F or discarded in 4 hours.	101£				
Sneeze protection provided (Sneeze guards or foods wrapped)	(1				
Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils.	3				
Booth provided with overhead cover	Te				
Booth provided with floor as needed to control blowing dust / debris	10				
Waste disposal container provided ,	4				
Food service personnel using head covers	2				
Electrical, gas, propane, charcoal devices approved by Fire Dept.	19				
Other:		6.			
		(<u>) </u>			
As the person in charge of booth operations I understand that I am responsible for food safety practices of employees and volunteers.					
(Signature)					

time of Booth: KC HOW		Event: Market Day Date: 0011			
Person in charge of booth:		Phone #: (095 62862)			
The State of the State of P3 Righer Risk					
Menu Risk: (circle one) RT LOW HISK / HZ Medium Risk / HS (limited items / hat doge) R3 Higher Risk (polutry / meats / PHFs) "R1 Low Risk (packaged Items / drinks) / R2 Medium Risk (limited items / hat doge) R3 Higher Risk (polutry / meats / PHFs)					
Temporary Food Vendor Requirements	Yes/No	Comments			
Hand washing station set up & supplied	y	14.3			
Foods from approved sources / No products made in the home	ý	HEB KIOLDASSA.			
Containers for wash/ rinse/ sanitize	V				
Cold Foods maintained at 41 F or discarded in 4 hours.	V				
Hot foods maintained at 135 F or discarded in 4	Ý	A.			
Sneeze protection provided (Sneeze guards or foods wrapped)	Ý				
Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils.	X				
Booth provided with overhead cover	V				
Booth provided with floor as needed to control blowing dust / debris	X				
Waste disposal container provided ,	X				
Food service personnel using head covers	\\ \\				
Electrical, gas, propane, charcoal devices approved by Fire Dept.	×.				
Other:	<u> </u>	8			
As the person in charge of booth operations I understand that I am responsible for food safety practices of employees and volunteers.					
(Signature)					