

CITY OF HELOTES

HEALTH INSPECTION SUMMARY MARCH 2020

PART ONE--FOOD SAFETY REPORT



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

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

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

For ease a rating system would be

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

<u>Name of Establishment</u>	<u>Compliance Score*</u>	<u>Rating</u>
B-Daddy's BBQ	--	COMPLAINT
El Chaparral	--	COMPLAINT
Slim Chickens	3	EXCELLENT
Starbucks	0	EXCELLENT
Subway-Walmart	6	EXCELLENT

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

	Compliance	Non-Compliance
Busted Sandal		X
Bandera Ale Project		X
Community Beer Company		X
A Force of Nature		X
C Force		X
Alstadt Brewery		X
Freetail Brewing Co		X
Meridian Hive		X
Boerne Brewery		X
Tupps Brewery		X
Independence Brewing Co		X
Sirenos Brewing		X
Realale Brewing Co		X
Mad Perker Brewing		X
Fox Beer Co	X	
Alamo Beer Company		X
Oak Highlands Brewery		X

	Compliance	Noncompliance
Texas Beer Farm		X
Buffalo Bayou		x
ATH TAP		X
5 Stones Brewery		x
Lakewood Brewing Co		X
Last Stand Brewing Co		x
Back Unturned		X
Ranger Creek		x
Shot Gun		X

***Noncompliant with temporary food booth guidelines.**

CITY OF HELOTES

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

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

Retail Food Establishment Inspection Report

Establishment: B-Daddy's BBQ License # _____ RC: 3 Date: 3/3/2020
 Purpose of Visit: Compliance Inspection Consultation Complaint Illness Investigation Other: _____

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

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

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

{E} Corrections / Improvements Made / Comments:

** Complaint: Person stated he became ill a few hours after eating food taken home from restaurant*

** Sausage Cooking Process Good*

** Sausage Hot Hold Process Good*

** Pinto Bean Cooking Process Good*

** Pinto Bean Holding Process Good*

X Found a Cambro Hot Box not holding food at Temp. - Beans & Corn were disposed

& Complaint Closed

Critical Temperature Verification:

Food Item and Process	Temp (F°)
<i>Walk-in 40° Fridge 40°</i>	
<i>Hot Box Pork 140°</i>	
<i>Spoon To Slt. Corn 145° / Green beans 140°</i>	
<i>Pinto beans 120° / Can be hot Corn 120°</i>	

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

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

Non-Critical Food Safety Rating ✓

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

HACCP Compliance Score = 11/11
 (Does not apply to consultations or follow-up visits)

 Person In Charge / Manager / Owner

 Evaluation by Registered Sanitarian

CITY OF HELOTES

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

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

Retail Food Establishment Inspection Report

Mon 1
210-288-7396
210-288-7396

Establishment: E1 Chapsal License # _____ RC: 3 Date: 3/9/2020
 Purpose of Visit: Compliance Inspection Consultation Complaint Illness Investigation Other: _____

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

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

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

(E) Corrections / Improvements Made / Comments:

x Complaint of Sewer odor and possible Sewer overflow.

x Visible Sewer Water on Ground.

x Possibly caused by clogged grease trap.

x Restroom To be Closed until issue resolved +

UNTIL

[Signature]

Critical Temperature Verification:

Food Item and Process	Temp (F°)

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

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

Non-Critical Food Safety Rating \checkmark

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

HACCP Compliance Score =

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

[Signature]
 Person In Charge / Manager / Owner

[Signature]
 Evaluation by Registered Sanitarian

CITY OF HELOTES

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

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

Retail Food Establishment Inspection Report

Establishment: Slim Chickens License # _____ RC: 3 Date: 3/29/2020

Purpose of Visit: Compliance Inspection Consultation Complaint Illness Investigation Other: _____

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

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

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

(E) Corrections / Improvements Made / Comments:

#32 Provided for the food contact surfaces to be cleaned

Critical Temperature Verification:

Food Item and Process	Temp (F°)
Walking 38° Walking 0°	
Fridge 36° Dry Cooler 40°/40°	
Hot Cheese 135°	

- (B) Facilities, Equipment and Food Storage (3 pts)**
- Hand washing stations supplied and clean
 - Dishwashing / sanitizing (____ ppm / ____ Temp.)
 - Food storage area meets code
 - Storage and use of toxic items
 - Evidence of insects or rodents / infestation
 - Sewage disposal / Grease trap
 - Thermometers provided / used
 - Plumbing / no cross-connections
 - Water supply / hot water 120°
 - Sewage disposal meets code
 - Other _____

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

Non-Critical Food Safety Rating ✓

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

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

Person In Charge / Manager / Owner
 Evaluation by Registered Sanitarian

CITY OF HELOTES

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

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

Retail Food Establishment Inspection Report

Establishment: Starbuck License # _____ RC: 3 Date: 3/29/2020

Purpose of Visit: Compliance Inspection Consultation Complaint Illness Investigation Other: _____

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

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

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

{E} Corrections / Improvements Made / Comments:

Let's Good!

Critical Temperature Verification:

Food Item and Process	Temp (F°)
Frige 36°/36°/38° Freezer 0°/0°	
Display 36°	
Frige 34°/36°/36°	

- {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 120 ✓
 21. Sewage disposal meets code ✓
 22. Other: _____

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

Non-Critical Food Safety Rating ✓

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

HACCP Compliance Score = 0

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

[Signature]
 Person In Charge / Manager / Owner

[Signature]
 Evaluation by Registered Sanitarian

CITY OF HELOTES

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

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

Retail Food Establishment Inspection Report

Establishment: Subway License # _____ RC: 3 Date: 3/29/2020
 Purpose of Visit: Compliance Inspection Consultation Complaint Illness Investigation Other: _____

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

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

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

{E} Corrections / Improvements Made / Comments:

#12 Provide for Repetition at hand sink

#32 Provide for Non-food Contact Surfaces To be Clean

Critical Temperature Verification:

Food Item and Process	Temp (F°)
Fridge 39° / Display Chicken	36°
Walk-in 36° Walk-in 0°	
Hot Salls 165°	

- {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 120° ✓
 21. Sewage disposal meets code ✓
 22. Other _____

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

Non-Critical Food Safety Rating ✓

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

HACCP Compliance Score = 6
 (Does not apply to consultations or follow-up visits)

 Person In Charge / Manager / Owner

 Evaluation by Registered Sanitarian

5K Run No. 10111

Temporary Food Vendor Checklist

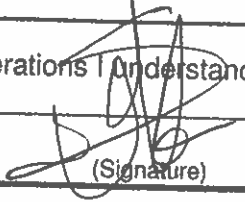
TX 401 281J

Name of Booth: Maniacs chef Truck Event: Market Day Date: 3-7-2020
 Person in charge of booth: Walter Schleich Phone #: 210-535-2287

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 (poultry / meats / PHFs)
Burgers Pulled Pork FTE

Temporary Food Vendor Requirements	Yes/No	Comments
Hand washing station set up & supplied	✓	
Foods from approved sources / No products made in the home	✓	Restaurant-Depo STAMPS HED
Containers for wash/ rinse/ sanitize	✓	
Cold Foods maintained at 41 F or discarded in 4 hours.	✓	410°
Hot foods maintained at 135 F or discarded in 4 hours.	✓	made to order
Sneeze protection provided (Sneeze guards or foods wrapped)	✓	trailer
Direct hand contact with ready to eat foods avoided through use of plastic gloves and the use of utensils.	✓	
Booth provided with overhead cover	✓	trailer
Booth provided with floor as needed to control blowing dust / debris	✓	trailer
Waste disposal container provided	✓	
Food service personnel using head covers	✓	
Electrical, gas, propane, charcoal devices approved by Fire Dept.	NA	
Other:		

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


(Signature)

No Permit
5K Run

Mo. Maximum Temporary Food Vendor Checklist TX-AHO-9080

Name of Booth: Mr. Rice Bowl Event: Market Day Date: 3-7-2020

Person in charge of booth: Benjamin Mandragon Phone #: 210-459-1137

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 (poultry / meats / PHFs)
Burrito Tacos quesadilla Nachos

Temporary Food Vendor Requirements	Yes/No	Comments
Hand washing station set up & supplied	✓	
Foods from approved sources / No products made in the home	✓	Restaurant Depot
Containers for wash/ rinse/ sanitize	✓	
Cold Foods maintained at 41 F or discarded in 4 hours.	✓	40°
Hot foods maintained at 135 F or discarded in 4 hours.	✓	Chicken 140° Beef 145°
Sneeze protection provided (Sneeze guards or foods wrapped)	✓	truck
Direct hand contact with ready to eat foods avoided through use of plastic gloves and the use of utensils.	✓	
Booth provided with overhead cover	✓	trailer truck
Booth provided with floor as needed to control blowing dust / debris	✓	trailer truck
Waste disposal container provided	✓	
Food service personnel using head covers	✓	
Electrical, gas, propane, charcoal devices approved by Fire Dept.	NA	
Other:		

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

(Signature)

5K Run

5307

Temporary Food Vendor Checklist

Name of Booth: Serial Grillers Event: Market Day Date: 3-7-2020
 Person in charge of booth: Jeff D. Mahanty Phone #: 210-834-3456

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 (poultry / meats / PHFs)
Brisket ~~steak~~ Sausage Mac-n-Cheese

Temporary Food Vendor Requirements	Yes/No	Comments
Hand washing station set up & supplied	✓	
Foods from approved sources / No products made in the home	✓	HEB SAMS Walmart
Containers for wash/ rinse/ sanitize	✓	
Cold Foods maintained at 41 F or discarded in 4 hours.	✓	40°
Hot foods maintained at 135 F or discarded in 4 hours.	✓	135 - Brisket 180° - Mac
Sneeze protection provided (Sneeze guards or foods wrapped)	✓	trailer
Direct hand contact with ready to eat foods avoided through use of plastic gloves and the use of utensils.	✓	
Booth provided with overhead cover	✓	trailer
Booth provided with floor as needed to control blowing dust / debris	✓	trailer
Waste disposal container provided	✓	
Food service personnel using head covers	✓	
Electrical, gas, propane, charcoal devices approved by Fire Dept.	NA	
Other:		

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

[Signature]

(Signature)

5373

Temporary Food Vendor Checklist

Name of Booth: Party Time Kettle Korn Event: Market Day Date: 3-7-2020
 Person in charge of booth: Wheeler Phone #: 210-204-7155

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 (poultry / meats / PHFs)

Kettle Korn

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	AceMart Costco
Containers for wash/ rinse/ sanitize	Y	
Cold Foods maintained at 41 F or discarded in 4 hours.	NA	
Hot foods maintained at 135 F or discarded in 4 hours.		made to order
Sneeze protection provided (Sneeze guards or foods wrapped)	NA	
Direct hand contact with ready to eat foods avoided through use of plastic gloves 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	Y	
Food service personnel using head covers	Y	
Electrical, gas, propane, charcoal devices approved by Fire Dept.	NA	
Other:		

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

(Signature)

4748

Temporary Food Vendor Checklist

Name of Booth: Garcia Concessions Event: Market Day Date: 3-7-2020
 Person in charge of booth: Jessica Garcia Phone #: 210-544-8019

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 (poultry / meats / PHFs)

Turkey legs Aguas Frescas

Temporary Food Vendor Requirements	Yes/No	Comments
Hand washing station set up & supplied	✓	
Foods from approved sources / No products made in the home	✓	HEB SAMS
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.	NA	
Sneeze protection provided (Sneeze guards or foods wrapped)	NA	still cooking
Direct hand contact with ready to eat foods avoided through use of plastic gloves and the use of utensils.	✓	
Booth provided with overhead cover	✓	
Booth provided with floor as needed to control blowing dust / debris	No	
Waste disposal container provided	✓	
Food service personnel using head covers	✓	
Electrical, gas, propane, charcoal devices approved by Fire Dept.	NA	
Other:		

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

Jessica Garcia

 (Signature)

5343

Temporary Food Vendor Checklist

Name of Booth: Old Guy Pizza Event: Market Day Date: 3-7-2000
 Person in charge of booth: Carbs Wilder Phone #: 210-473-5832

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 (poultry / meats / PHFs)
Pizza

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

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

(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 Medium Risk (limited items / hot dogs) / R3 Higher Risk (poultry / meats / PHFs)		
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 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 through use of plastic gloves 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:		
<p>As the person in charge of booth operations I understand that I am responsible for food safety practices of employees and volunteers. _____</p> <p style="text-align: center;">(Signature)</p>		

004451

Temporary Food Vendor Checklist

Name of Booth: AJ's BBQ Event: Market Day Date: 3-7-2020

Person in charge of booth: Jordan Jolly Phone #: 830 480-9556

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 (poultry / meats / PHFs)

Hamburger Ribben Chips Chicken on stick Sausage

Temporary Food Vendor Requirements	Yes/No	Comments
Hand washing station set up & supplied	✓	
Foods from approved sources / No products made in the home	✓	HFB, Restraint Dept
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.	✓	still cooking
Sneeze protection provided (Sneeze guards or foods wrapped)	✓	trailer
Direct hand contact with ready to eat foods avoided throught use of plastic glovesk and the use of utensils.	✓	trailer
Booth provided with overhead cover	✓	trailer
Booth provided with floor as needed to control blowing dust / debris	✓	trailer
Waste disposal container provided	✓	
Food service personnel using head covers	✓	
Electrical, gas, propane, charcoal devices approved by Fire Dept.	NA	
Other:		

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

Jordan Jolly
(Signature)

Temporary Food Vendor Checklist

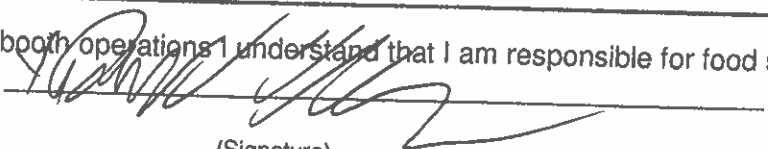
Name of Booth: Water/Soda Booth Event: Market Day Date: 3-7-2020

Person in charge of booth: Diego Sanchez Phone #: 210-5919-1498

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 (poultry / meats / PHFs)
soda water

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

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


 (Signature)

005359

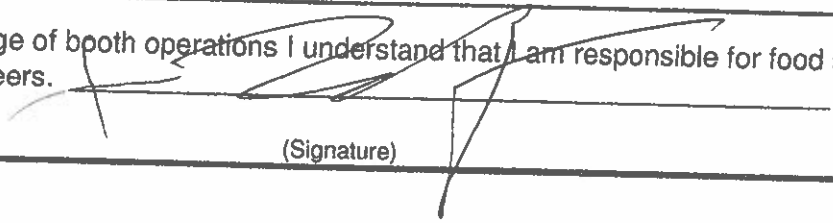
Temporary Food Vendor Checklist

Name of Booth: Chincharo Taco Event: Market Day Date: 3-7-2020
 Person in charge of booth: Blake Ferguson Phone #: 808-485-9051

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 (poultry / meats / PHFs)
Bulgoggi beef Korean tacos

Temporary Food Vendor Requirements	Yes/No	Comments
Hand washing station set up & supplied	//	
Foods from approved sources / No products made in the home	// y	HEB Walmart SAMS
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.	//	still cooking
Sneeze protection provided (Sneeze guards or foods wrapped)	//	
Direct hand contact with ready to eat foods avoided through use of plastic gloves and the use of utensils.	//	
Booth provided with overhead cover	//	
Booth provided with floor as needed to control blowing dust / debris	// No	
Waste disposal container provided	//	
Food service personnel using head covers	//	
Electrical, gas, propane, charcoal devices approved by Fire Dept.	// NA	
Other:		

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


 (Signature)

Permit
005346

Temporary Food Vendor Checklist

Name of Booth: Bretgar Fix Event: Market Day Date: 3-7-2020
 Person in charge of booth: Denise Figueroa Phone #: 210-758-4666

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 (poultry / meats / PHFs)
Meatballs Churros Mac-n-cheese

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	HEB
Containers for wash/ rinse/ sanitize	Y	
Cold Foods maintained at 41 F or discarded in 4 hours.	Y	
Hot foods maintained at 135 F or discarded in 4 hours.	Y	Not set up
Sneeze protection provided (Sneeze guards or foods wrapped)	NA	
Direct hand contact with ready to eat foods avoided through use of plastic gloves and the use of utensils.	Y	
Booth provided with overhead cover	Y	
Booth provided with floor as needed to control blowing dust / debris	No	
Waste disposal container provided	Y	
Food service personnel using head covers	Y	
Electrical, gas, propane, charcoal devices approved by Fire Dept.	NA	
Other:		

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

(Signature)

Permit #
005346

Temporary Food Vendor Checklist

Name of Booth: Filipinolicious Event: Market Day Date: 3-7-20
 Person in charge of booth: Maria Theresa Bautista Phone #: 210-100-95842

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 (poultry / meats / PHFs)

Eggroll Stir Fry Noodles

Temporary Food Vendor Requirements	Yes/No	Comments
Hand washing station set up & supplied	<input checked="" type="checkbox"/>	
Foods from approved sources / No products made in the home	<input checked="" type="checkbox"/>	<u>SAMS, HEB, Restaurant</u>
Containers for wash/ rinse/ sanitize	<input checked="" type="checkbox"/>	<u>Ryeo</u>
Cold Foods maintained at 41 F or discarded in 4 hours.	<input checked="" type="checkbox"/>	
Hot foods maintained at 135 F or discarded in 4 hours.	<input checked="" type="checkbox"/>	
Sneeze protection provided (Sneeze guards or foods wrapped)	<u>NA</u>	
Direct hand contact with ready to eat foods avoided through use of plastic gloves and the use of utensils.	<input checked="" type="checkbox"/>	
Booth provided with overhead cover	<input checked="" type="checkbox"/>	
Booth provided with floor as needed to control blowing dust / debris	<u>No</u>	
Waste disposal container provided	<input checked="" type="checkbox"/>	
Food service personnel using head covers	<input checked="" type="checkbox"/>	
Electrical, gas, propane, charcoal devices approved by Fire Dept.	<u>NA</u>	
Other:		

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

(Signature)

Permit
005075

Temporary Food Vendor Checklist

Name of Booth: <u>John's Texas Size Empanadas</u>	Event: Market Day ³ Date: <u>7-2020</u>
Person in charge of booth: <u>Jennifer Mair</u>	Phone #: <u>210-478-2410</u>

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 (poultry / meats / PHFs)

Empanadas tea

Temporary Food Vendor Requirements	Yes/No	Comments
Hand washing station set up & supplied	✓	
Foods from approved sources / No products made in the home	✓	Walmart HEB
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)	NA	Trailer
Direct hand contact with ready to eat foods avoided through use of plastic gloves and the use of utensils.	✓	
Booth provided with overhead cover	✓	trailer
Booth provided with floor as needed to control blowing dust / debris	✓	trailer
Waste disposal container provided	✓	
Food service personnel using head covers	✓	
Electrical, gas, propane, charcoal devices approved by Fire Dept.	NA	
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

Name of Booth: <u>Coopers</u>		Event: Market Day Date: <u>3-7-2020</u>
Person in charge of booth: <u>Petiscilla Cooper</u>		Phone #: <u>210 787 8984</u>
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 (poultry / meats / PHFs)		
<u>Philly Cheese steak</u>		
Temporary Food Vendor Requirements	Yes/No	Comments
Hand washing station set up & supplied	✓	
Foods from approved sources / No products made in the home	✓	Restaurant <u>Rego SAMSHER</u>
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.	✓	still cooking
Sneeze protection provided (Sneeze guards or foods wrapped)	NA	
Direct hand contact with ready to eat foods avoided through use of plastic gloves and the use of utensils.	✓	
Booth provided with overhead cover	✓	
Booth provided with floor as needed to control blowing dust / debris	NO	
Waste disposal container provided	✓	
Food service personnel using head covers	✓	
Electrical, gas, propane, charcoal devices approved by Fire Dept.	NA	
Other:		
<p>As the person in charge of booth operations I understand that I am responsible for food safety practices of employees and volunteers.</p> <p style="text-align: center;"><u>Nicole Cooper</u> (Signature)</p>		

Nicole needs to send an updated copy of food permit.

5351

Temporary Food Vendor Checklist

Name of Booth: Irene's Mini Tacos Event: Market Day Date: 3-7-2020
 Person in charge of booth: Irene Hernandez Phone #: 210-300-4521

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 (poultry / meats / PHFs)

Gorditas Mini Street Taco Funnel Cake

Temporary Food Vendor Requirements	Yes/No	Comments
Hand washing station set up & supplied	//	
Foods from approved sources / No products made in the home	//	HEB, SAMS
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.		still Cook
Sneeze protection provided (Sneeze guards or foods wrapped)	NA	
Direct hand contact with ready to eat foods avoided through use of plastic gloves and the use of utensils.	yes	
Booth provided with overhead cover	yes	
Booth provided with floor as needed to control blowing dust / debris	no	
Waste disposal container provided	ye	
Food service personnel using head covers	yes	
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.

Irene Hernandez

(Signature)

Permit
in
Booth

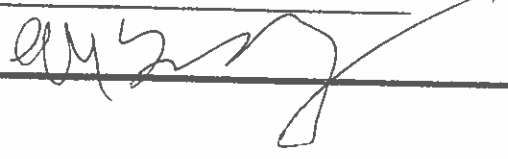
Temporary Food Vendor Checklist

Name of Booth: Elsa's Kitchen Event: Market Day Date: 3-7-2020
 Person in charge of booth: Elsa Phone #: 210-560-5235

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 (poultry / meats / PHFs)
Pork Skewers Beef Skewers Chicken Skewers

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	Costco HEB
Containers for wash/ rinse/ sanitize	Y	
Cold Foods maintained at 41 F or discarded in 4 hours.	Y	
Hot foods maintained at 135 F or discarded in 4 hours.	Y	still cooking
Sneeze protection provided (Sneeze guards or foods wrapped)	NA	
Direct hand contact with ready to eat foods avoided through use of plastic gloves and the use of utensils.	Y	
Booth provided with overhead cover	Y	
Booth provided with floor as needed to control blowing dust / debris	No	
Waste disposal container provided	Y	
Food service personnel using head covers	Y	
Electrical, gas, propane, charcoal devices approved by Fire Dept.	NA	
Other:		

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

(Signature) 

Permit # 005148

Temporary Food Vendor Checklist

HCR
 Name of Booth: Lions Club Event: Market Day Date: 3-7-2020
 Person in charge of booth: Daryl Hegedus Phone #: 210-452-8868

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 (poultry / meats / PHFs)
Quesadilla float

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	HEB SAMS
Containers for wash/ rinse/ sanitize	Y	
Cold Foods maintained at 41 F or discarded in 4 hours.	Y	
Hot foods maintained at 135 F or discarded in 4 hours.	Y	warming up
Sneeze protection provided (Sneeze guards or foods wrapped)	NA	
Direct hand contact with ready to eat foods avoided through use of plastic gloves and the use of utensils.	Y	
Booth provided with overhead cover	Y	
Booth provided with floor as needed to control blowing dust / debris	No	
Waste disposal container provided	Y	
Food service personnel using head covers	Y	
Electrical, gas, propane, charcoal devices approved by Fire Dept.	NA	
Other:		

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

Daryl Hegedus
 (Signature)

605349

Temporary Food Vendor Checklist

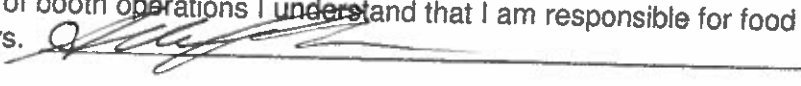
Name of Booth: Home team hot dogs Event: Market Day Date: 3-7-2020
 Person in charge of booth: Dominique Saucedo Phone #: 210-365 8598

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 (poultry / meats / PHFs)

hot dogs nachos kiolbasa

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

Permit # 5391

Name of Booth: <u>Catch the Wave</u>	Event: Market Day Date: <u>3-7-2020</u>
Person in charge of booth: <u>Davila</u>	Phone #: <u>210-602-3062</u>

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 (poultry / meats / PHFs)

Taco Pork Belly Bulgogi Picadillo chicken Corn in a cup

Temporary Food Vendor Requirements	Yes/No	Comments
Hand washing station set up & supplied	<u>yes</u>	
Foods from approved sources / No products made in the home	<u>yes</u>	<u>restaurant depo</u>
Containers for wash/ rinse/ sanitize	<u>yes</u>	
Cold Foods maintained at 41 F or discarded in 4 hours.	<u>yes</u>	
Hot foods maintained at 135 F or discarded in 4 hours.	<u>yes</u>	<u>still prep</u>
Sneeze protection provided (Sneeze guards or foods wrapped)	<u>NA</u>	
Direct hand contact with ready to eat foods avoided through use of plastic gloves and the use of utensils.	<u>yes</u>	
Booth provided with overhead cover	<u>yes</u>	
Booth provided with floor as needed to control blowing dust / debris	<u>yes</u>	
Waste disposal container provided	<u>yes</u>	
Food service personnel using head covers	<u>yes</u>	
Electrical, gas, propane, charcoal devices approved by Fire Dept.	<u>NA</u>	
Other:		

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

(Signature)