

## Texas Department of State Health Services Retail Food Establishment Inspection Report

1		<u>5</u>	-2	_	101	Time out:	License	/Permi	t #					Est. Type Risk Category Page / of		
_		-		_	ection: 1-Com	pliance	2-Routine		] 3	-Fie	ld In	vesti	gati	tion 4-Visit 5-Other TOTAL/SCO		
L	5	7		X	ame:		ntact/Owner	r Name	e:					* Number of Repeat Violations:  Number of Violations COS:		
	Physical Address I 30 Frontage Rd City/County:								Zip Code: Phone:					No (circle one)		
M	rk	the	appro	Copri	ompliance Status: Out = ate points in the OUT box for	not in compliance IN =	in compliance	ce NO	= not	obse	rved	ŇA	= n	not applicable COS = corrected on site R = repeat violation		
16	80	3			- Contract of the Contract of	THE PERSON NAMED IN COLUMN	IVIGIE	V . SI	CHECKI	THE	in an	DIODIT	ıate l	box for IN NO NA COC Made as asset to the second		
C			ce St		8	Trey Teems (5 I om	ts) violanoi	ns Keq	uire I	mm	ediat	e Co	rrec	ctive Action not to exceed 3 days		
	I N				s (F ≈ d	Time and Temperature for Food Safety (F = degrees Fahrenheit)				O I U N	.N		CO	C Employee Health		
		1	1		1. Proper cooling time		$\top$	-		/		S	12. Management, food employees and conditional employees;			
	/		/		2. Proper Cold Holding	temperature (41°F/ 45°	°F)	+	-	Ĵ	1			13. Proper use of restriction and exclusion: No discharge from		
-		1		1	3. Proper Hot Holding				1	1	1	1071	eyes, nose, and mouth			
		$\vee$	1/	1	4. Proper cooking time	and temperature				T.	X	1	-332	Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly		
		×	1		5. Proper reheating prod Hours)					V	1			No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N		
	V			-	6. Time as a Public Hea	Ith Control; procedures	& records				,	NA.		Highly Susceptible Populations		
	18	1/1			7. Food and ise obtained	proved Source	- Fr - 4			~	1		1 P	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
	/				destruction destruction	ad unadulterated, parasit	rood in		19					Chemicals		
		V	1		8. Food Received at pro	per temperature		$\forall$	No.	T	1			17Food additives; approved and properly stored; Washing Fruits		
		/			Protection	from Contamination	E E E E		$\vdash$	×	/			oc vegetables		
	1		_		9. Food Separated & propreparation, storage, dis	tected, prevented during		П		TV.			135	18. Toxic substances properly identified, stored and used  Water/ Plumbing		
	1				10. Food contact surface	s and Returnables · Cl	caned and	$\forall$		T	V			19. Water from approved source; Plumbing installed; proper		
7		. /	1	$\vdash$	Sanitized at 200	returned, previously s	erved or	+		~	1			Dackhow device C		
		_			reconditioned					V				20. Approved Sewage/Was towater Disposal System, proper disposal		
0.1	-		- 1	98	Pric	rity Foundation I	tems (2 Po	ints)	violar	tions	Rea	uire	Cor	rrective Action within 10 days		
O U T	N	NO	A	C O S	Demonstration	of Knowledge/ Person	nel	R	O U T	I. N	N O	N A	0	Food Temperature Control/ Identification		
	1				21. Person in charge pres and perform duties/ Cert	ified Food Manager (C	FM)					7	S	27. Proper cooling method used Fouriment Adequate to		
4					22. Food Handler/ no un	authorized persons/ per	sonnel	+		1/	/		$\dashv$	Maintain Product Temperature  28. Proper Date Marking and disposition		
_	T		/		Safe Water, Record	dkeeping and Food Pa Labeling	ng and Food Package			V			1	29. Thermometers provided, accurate, and calibrated; Chemical/		
1	4				23. Hot and Cold Water	available; adequate pre	ssure, safe		4 14	Die	1/01			Permit Requirement, Prerequisite for Operation		
	+				24. Required records ava destruction); Packaged F	П		M		T	3					
			J.	1	Conformance w	ith Approved Procedu	res		$\sim$					30. Food Establishment Permit (Current & Valid)		
		1	-	4	25. Compliance with Var	iance, Specialized Proc	seec and	$\Box$				Т	+	Utensils, Equipment, and Vending		
Ł	1				HACCP plan; Variance of processing methods; man	ufacturer instructions						1	1	31. Adequate handwashing facilities: Accessible and properly supplied, used		
Т	-				Consumer Advisory					/				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
1	+				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label						1		- 1	33. Warewashing Facilities: installed maintained used/		
	110		TAIL!	1	Core Items (1 Point	Violations Passing	C	2 4		V						
		N O	N A	CO	Prevention of	Food Contamination	Corrective	Action R	O U T	to Ex	IN	34	C	ys or Next Inspection , Whichever Comes First		
1	-	1	-	S	34. No Evidence of Insec		/other		T		1		8	Food Identification 41.Original container labeling (Bulk Food)		
1	1	1		V	35. Personal Cleanliness/e	ating, drinking or toba	CCO Nee			M	x					
1	4	J	1	/	36. Wiping Cloths; proper	rly used and stored	LUU USE			X	X		-	Physical Facilities  42 Non Food Contact of		
+	1	7	4		<ol> <li>Environmental contant</li> </ol>	nination			H	V	4	,	+	42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used		
-	13	V.	_	-	38. Approved thawing me	thod Use of Utensils					1	9		44. Garbage and Refuse properly disposed facilities maintained		
		J	1		19. Utensils, equipment, & dried, & handled/ In use	k linens monerly need	stored,		H	1	1		- 1 '	45. Physical facilities installed, maintained, and clean 46. Toilet Facilities; properly constructed, supplied, and clean		
1	1				40. Single-service & single and used	e-use articles; properly	stored			4	-			47. Other Violations		
ecc	ive	d b	v:	_	WING ROOM											
igna	ture	)				~		P	rint:	1.	~	m:	T	/// Title: Person In Charge/ Owner		
	ecte ture		y:Æ	V	enus UC	Mahan (	25	P	rint		LIA	TEX.	1	Business Email:		
			Revis	sed	09-2015)	VILLO Y POOL			11	W	Chr	1	V	remaran		
		•	-		J							1		KS		



## Texas Department of State Health Services Retail Food Establishment Inspection Report

Establishment Name:	Physical A		م ا.	City/State: License/Permit # Page of					
origin	112		antage	Green	ille 1X				
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Sushi Mc	380C	Item/Location		Temp	Item/Location		Temp		
Beach in Coner	350F								
Chicken-egg Cooler	3600				-				
Walk In Cooler	3900				· ·				
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Item AN INSPECTION OF YOUR P	OB	SERVATIONS AN	ND CORRECT	TVE ACTIO	NS				
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Towns of 11 /	00-	Print-	COJ/1	0 3/					
(signature) MMM MGM orm EH-06 (Revised 09-2015)	atan	S Print: AM	MYMC	Matan	RS Samp	oles: Y N # colle	ected		
2 2 00 (HEARER 03-2012)			/						