

ENVIRONMENTAL HEALTH INSPECTION



Establishment Name: Cibolo Valley Eater

Health Inspector Signature: [Signature]

Date Issued: 4/28/2023 EXPIRES SEPTEMBER 30TH OF EACH YEAR

City of Cibolo • 200 S. Main Street • Cibolo, TX 78108 • (210)-658-4175



CITY OF CIBOLO
RETAIL FOOD ESTABLISHMENT INSPECTION FORM

Employee No.: Date: 4/28/2023 Time In: Time Out: Total Inspection: Permit / Complaint Number: Risk: 3
Purpose of Inspection: [X] 1. Compliance [] 2. Routine [] 3. Field Investigation [] 4. Visit [] 5. Other
Establishment: Cibolo Valley Elan Owner:
Address: Zip: Phone:
Number of repeat Violations: Number of Violations COS: SCORE

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation
Mark an X in appropriate box for OUT Mark a checkmark '✓' in appropriate box for IN, NO, NA, COS Mark an X in box for R if it is a repeated violation

PRIORITY ITEMS (3 Points each) Violations require immediate Corrective Action not to exceed 3 days
Compliance Status: OUT IN NO NA COS
TIME AND TEMPERATURE FOR FOOD SAFETY
1. Proper cooling time and temperature
2. Proper cold holding temperature (41°F / 45°F)
3. Proper hot holding temperature (135°F)
4. Proper cooking time and temperature
5. Proper reheating procedures for hot holding (165°F in 2 hrs.)
6. Time as a Public Health Control; procedures & records
APPROVED SOURCE
7. Food and ice obtained from approved source; food in good condition, safe, and unadulterated; parasite destruction
8. Food received at proper temperature
PROTECTION FROM CONTAMINATION
9. Food separated & protected; contamination prevented during food preparation, storage, display, and tasting
10. Food contact surfaces and returnable's; cleaned and Sanitized at 300ppm, temperature
11. Proper disposition of returned, previously served or reconditioned
EMPLOYEE HEALTH
12. Management, food employees and conditional knowledge responsibilities, and reporting
13. Proper use of restriction and exclusion; No discharge eyes, nose, and mouth
PREVENTION CONTAMINATION BY HANDS
14. Hands cleaned and properly washed / Glove used
15. No bare hand contact with ready to eat foods or alternate method properly followed (Approved) [] Y
HIGHLY SUSCEPTIBLE POPULATIONS (HSC)
16. Pasteurized foods used; prohibited food not offered pasteurized eggs used when required
CHEMICALS
17. Food additives; approved and properly stored; Washing fruits & vegetables
18. Toxic substances properly identified, stored and use
WATER / PLUMBING
19. Water from approved source; plumbing installed; pr Backflow device.
20. Approved Sewage / Wastewater disposal system, pr disposal

PRIORITY FOUNDATION ITEMS (2 Points each) Violations require Corrective Action within 10 days
Compliance Status: OUT IN NO NA COS
DEMONSTRATION OF KNOWLEDGE / PERSONNEL
21. Person in charge present, demonstration of knowledge, and perform duties / Certified Food Manager (CFM)
22. Food Handler / no unauthorized persons / personnel
SAFE WATER, RECORDKEEPING & FOOD PACKAGE LABELING
23. Hot and Cold water available; adequate pressure, safe
24. Required records available (shell stock tags, parasite destruction); Packaged food labeled
CONFORMANCE WITH APPROVED PROCEDURES
25. Compliance with variance, specialized process, and HACCP plan; variance obtained for specialized processing methods
CONSUMER ADVISORY
26. Posting of consumer advisories; raw or under cooked foods (disclosure / reminder / buffet plate) Allergen labeling
FOOD TEMPERATURE CONTROL / IDENTIFICATION
27. Proper cooling method used; equipment adequate to maintain product temperature
28. Proper date marking and disposition
29. Thermometers provided, accurate, and calibrated; chemical / thermal test strips
PERMIT REQUIREMENT, PREREQUISITE FOR OPERATION
30. Food establishment permit (Current and Valid)
UTENSILS, EQUIPMENT, AND VENDING
31. Adequate handwashing facilities; accessible and supplied, used
32. Food and non-food contact surfaces cleanable, prop designed, constructed, and used
33. Ware washing facilities; Installed, maintained, used / service sink or curb cleaning facility provided

CORE ITEMS (1 Point each) Violations require Corrective Action not to exceed 90 Days or Next Inspection, Whichever comes first.
Compliance Status: OUT IN NO NA COS
PREVENTION OF FOOD CONTAMINATION
34. No evidence of insect contamination, rodent / other animals
35. Personal Cleanliness / eating, drinking, or tobacco use
36. Wiping cloths; properly used and stored 300
37. Environmental Contamination
38. Approved thawing method
PROPER USE OF UTENSILS
39. Utensils, equipment, & linens; properly used, stored, dried, & handled / in use utensils; properly used
40. Single-service & single-use articles; properly stored, and used
FOOD IDENTIFICATION
41. Original container labeling (Bulk Food)
PHYSICAL FACILITIES
42. Non-food contact surfaces clean
43. Adequate ventilation and lighting; designated areas
44. Garbage and refuse properly disposed; facilities maintained
45. Physical facilities installed, maintained, and clean
46. Toilet facilities; properly constructed, supplied and cl
47. Other violations

Inspected by: (signature) Print: Phone:
Received by: (signature) Print: Title: