

ENVIRONMENTAL HEALTH INSPECTION



Establishment Name: Robin Jr. Huff

Health Inspector Signature: [Signature]

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

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



**CITY OF CIBOLO,
RETAIL FOOD ESTABLISHMENT INSPECTION FORM**

Page 1 of 2

Employee No.:	Date: <u>4/28/2023</u>	Time In:	Time Out:	Total Inspection:	Permit / Complaint Number:	Risk: <u>3</u>
Purpose of Inspection: <input checked="" type="checkbox"/> 1. Compliance <input type="checkbox"/> 2. Routine <input type="checkbox"/> 3. Field Investigation <input type="checkbox"/> 4. Visit <input type="checkbox"/> 5. Other						Follow-up <input type="checkbox"/> YES <input type="checkbox"/> NO
Establishment: <u>Dobie J. High</u>			Owner:			Priority
Address:			Zip:	Phone:	Priority Foundation	
Number of repeat Violations _____			Number of Violations: COS _____			Core
						SCORE <u>9/100</u>

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					TIME AND TEMPERATURE FOR FOOD SAFETY	R
OUT	IN	NO	NA	COS		
					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 _____ ppm, temperature _____	
					11. Proper disposition of returned, previously served or reconditioned	

Compliance Status					EMPLOYEE HEALTH	R
OUT	IN	NO	NA	COS		
					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) <input type="checkbox"/> Yes <input type="checkbox"/> No	
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 used	
WATER / PLUMBING						
					19. Water from approved source; plumbing installed; proper Backflow device.	
					20. Approved Sewage / Wastewater disposal system, proper disposal	

PRIORITY FOUNDATION ITEMS (2 Points each) Violations require Corrective Action within 10 days

Compliance Status					DEMONSTRATION OF KNOWLEDGE / PERSONNEL	R
OUT	IN	NO	NA	COS		
					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	

Compliance Status					FOOD TEMPERATURE CONTROL / IDENTIFICATION	R
OUT	IN	NO	NA	COS		
					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, properly 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					PREVENTION OF FOOD CONTAMINATION	R
OUT	IN	NO	NA	COS		
					34. No evidence of insect contamination, rodent / other animals	
					35. Personal Cleanliness / eating, drinking, or tobacco use	
					36. Wiping clothes; properly used and stored <u>200 ppm</u>	
					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	

Compliance Status					FOOD IDENTIFICATION	R
OUT	IN	NO	NA	COS		
					41. Original container labeling (Bulk Food)	
PHYSICAL FACILITIES						
					42. Non-food contact surfaces clean	
					43. Adequate ventilation and lighting; designated areas used	
					44. Garbage and refuse properly disposed; facilities maintained	
					45. Physical facilities installed, maintained, and clean	
					46. Toilet facilities; properly constructed, supplied and clean	
					47. Other violations	

Inspected by: <u>[Signature]</u>	Print:	Phone:
Received by: <u>[Signature]</u>	Print:	Title: