

Sanitary Inspection Grade

On the most recent food safety inspection, this establishment received a grade of:

A

Establishment Name:

Green Valley Elementary

Establishment Address:

11694 Green Valley

Schertz, Tx 78154

Date Issued:

2-7-23

Registered Sanitarian Badge #:

4820

Must be posted in public view with a copy of the most recent scored inspection report.
healthinspector@schertz.com

Date: 2-7-2023		Time in:		Time out:		License/Permit # 018710		Est. Type School		Risk Category 2		Page 1 of 1									
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				TOTAL SCORE	
Establishment Name: Green Valley Elementary						Contact/Owner Name: SCUC ISD						* Number of Repeat Violations: 0						100			
Physical Address: 11044 Greenvalley Rd						City/County: Schertz						Zip Code: 78154								Phone:	
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation						Mark the appropriate points in the OUT box for each numbered item						Mark a checkmark in appropriate box for IN, NO, NA, COS						Mark an asterisk * in appropriate box for R			
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																					
Compliance Status				Time and Temperature for Food Safety (F = degrees Fahrenheit)				Compliance Status				Employee Health									
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS					
		X			1. Proper cooling time and temperature			X			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			X			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
		X			2. Proper Cold Holding temperature (41°F/ 45°F) WARM MILK W/ 35F Sliced cucumbers 35F			X			14. Hands cleaned and properly washed/ Gloves used properly			X			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)				
		X			3. Proper Hot Holding temperature (135°F/ 165°F)			X			16. Pasteurized foods used; prohibited food not offered			X			Pasteurized eggs used when required				
		X			4. Proper cooking time and temperature			X			17. Food additives; approved and properly stored; Washing Fruits & Vegetables			X			18. Toxic substances properly identified, stored and used				
		X			5. Proper reheating procedure for hot holding (165°F in 2 Hours)			X			19. Water from approved source; Plumbing installed; proper backflow device			X			20. Approved Sewage/Wastewater Disposal System, proper disposal				
		X			6. Time as a Public Health Control; procedures & records			X			21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			X			22. Food Handler/ no unauthorized persons/ personnel				
		X			Approved Source			X			23. Hot and Cold Water available; adequate pressure, safe			X			24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				
		X			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction			X			25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			X			26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label				
		X			8. Food Received at proper temperature			X			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			X			28. Proper Date Marking and disposition				
		X			9. Food Separated & protected, prevented during food preparation, storage, display, and tasting			X			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips			X			30. Food Establishment Permit (Current & Valid) 9/13/2023				
		X			10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature			X			31. Adequate handwashing facilities: Accessible and properly supplied, used			X			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
		X			11. Proper disposition of returned, previously served or reconditioned			X			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			X			34. No Evidence of Insect contamination, rodent/other animals				
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																					
Compliance Status				Demonstration of Knowledge/ Personnel				Compliance Status				Food Temperature Control/ Identification									
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS					
		X			21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			X			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			X			28. Proper Date Marking and disposition				
		X			22. Food Handler/ no unauthorized persons/ personnel			X			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips			X			30. Food Establishment Permit (Current & Valid) 9/13/2023				
		X			Safe Water, Recordkeeping and Food Package Labeling			X			31. Adequate handwashing facilities: Accessible and properly supplied, used			X			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
		X			23. Hot and Cold Water available; adequate pressure, safe			X			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			X			34. No Evidence of Insect contamination, rodent/other animals				
		X			24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			X			35. Personal Cleanliness/eating, drinking or tobacco use			X			36. Wiping Cloths; properly used and stored				
		X			25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			X			37. Environmental contamination			X			38. Approved thawing method				
		X			26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label			X			39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			X			40. Single-service & single-use articles; properly stored and used				
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First																					
Compliance Status				Prevention of Food Contamination				Compliance Status				Food Identification									
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS					
		X			34. No Evidence of Insect contamination, rodent/other animals			X			41. Original container labeling (Bulk Food)			X			42. Non-Food Contact surfaces clean				
		X			35. Personal Cleanliness/eating, drinking or tobacco use			X			43. Adequate ventilation and lighting; designated areas used			X			44. Garbage and Refuse properly disposed; facilities maintained				
		X			36. Wiping Cloths; properly used and stored			X			45. Physical facilities installed, maintained, and clean			X			46. Toilet Facilities; properly constructed, supplied, and clean				
		X			37. Environmental contamination			X			46. Toilet Facilities; properly constructed, supplied, and clean			X			47. Other Violations				
		X			38. Approved thawing method			X			47. Other Violations			X							
		X			39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			X						X							
		X			40. Single-service & single-use articles; properly stored and used			X						X							
Received by: <i>Kim Taylor</i>		Print: Kim		Title: Person In Charge/ Owner																	
Inspected by: <i>Amanda Cantu, R.S.</i>		Print: Amanda Cantu, R.S. #4820		Business Email: healthinspector@schertz.com																	

* Remove dust from ceiling in walk in cooler *
Get updated certified food manager - Sans expired 2022.