

Sanitary Inspection Grade

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

A

Establishment Name: SCUCISD-WAREHOUSE

Establishment Address: 1060 ELBEL Schertz, Tx 78154

Date Issued: 02.15.23 Registered Sanitarian Badge #: 92121 (SIT)

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

Date: 2/26/23	Time in:	Time out:	License/Permit # 1879	Est. Type SC46	Risk Category 2	Page 1 of 2
Purpose of Inspection: <input 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: SCULSD - WAREHOUSE			Contact/Owner Name: HODEL BEL		* Number of Repeat Violations: — ✓ Number of Violations COS: —	
Physical Address: 1060 ELBEL			City/County: SCHERTZ		Zip Code: 78154	
			Phone:		Follow-up: Yes <input type="checkbox"/> No (circle one) <input checked="" type="checkbox"/>	

100

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	O	I	N	N	C	R	Compliance Status	O	I	N	N	C	R	
	U	N	O	A	O			U	N	O	A	O		
Time and Temperature for Food Safety (F = degrees Fahrenheit)							Employee Health							
			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											Preventing Contamination by Hands
			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											Highly Susceptible Populations
			X											16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
			X											Chemicals
			X											17. Food additives; approved and properly stored; Washing Fruits & Vegetables
			X											18. Toxic substances properly identified, stored and used
			X											Water/ Plumbing
			X											19. Water from approved source; Plumbing installed; proper backflow device
			X											20. Approved Sewage/Wastewater Disposal System, proper disposal

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days														
Compliance Status	O	I	N	N	C	R	Compliance Status	O	I	N	N	C	R	
	U	N	O	A	O			U	N	O	A	O		
Demonstration of Knowledge/ Personnel							Food Temperature Control/ Identification							
			X											27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
			X											28. Proper Date Marking and disposition
			X											29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
			X											Permit Requirement, Prerequisite for Operation
			X											30. Food Establishment Permit (Current & Valid)
			X											Utensils, Equipment, and Vending
			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											33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First														
Compliance Status	O	I	N	N	C	R	Compliance Status	O	I	N	N	C	R	
	U	N	O	A	O			U	N	O	A	O		
Prevention of Food Contamination							Food Identification							
			X											41. Original container labeling (Bulk Food)
			X											Physical Facilities
			X											42. Non-Food Contact surfaces clean
			X											43. Adequate ventilation and lighting; designated areas used
			X											44. Garbage and Refuse properly disposed; facilities maintained
			X											45. Physical facilities installed, maintained, and clean
			X											46. Toilet Facilities; properly constructed, supplied, and clean
			X											47. Other Violations

Received by: (signature)	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Amanda Cantu, R.S.	Print: Amanda Cantu, R.S. #4820	Business Email: healthinspector@schertz.com

ST 92121