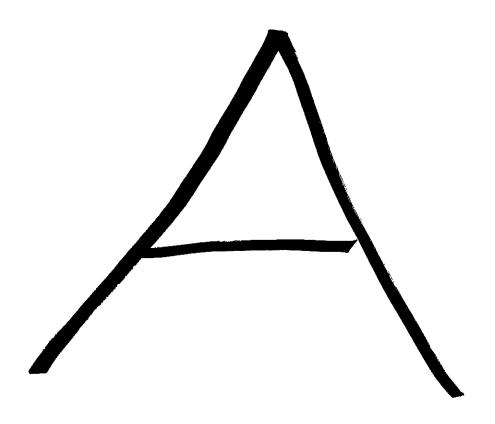
Sanitary Inspection Grade

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



Establishment Name: SCUCISD - WAREHOUSE

Establishment Address: 1060 ELBEL Schertz, Tx 78154

Date Issued: 02.16.23 Registered Sanitarian Badge #: 92121 (SIT)

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

healthinspector@schertz.com

SCHIERIZ COMMUNITY* SERVICE* OPPORTUNITY

City of Dentities

Retail Food Establishment Inspection Report 1400 Schertz Pkwy bldg #1, Schertz TX 78154 210-619-1673

Date	61	12:	2	Time in:	Time out:	License/Pe	rmi Ž	t# 79						Est. Type	Risk Category	Page \int of Z	
41	2	<u></u>	<u> </u>	1 Co-	l 	2-Routine	1		3-Fie	id Ti	nves	figs	tion		5-Other	TOTAL/SCORE	
Retablishment Name: Contact/Owner N						amo	-						* Number of Repeat Violations:				
SCUCISD -WAREHOUSE HOLDER									<u>Z</u>					✓ Number of Violations CC	OS:	100	
Physical Address: City/County:									Zip C	Code		Ph	one:		Collow-up: Yes	,00	
10	00	2_	E	LBEL		WERTZ				15					vo (circle one)		
			Com	oliance Status: Out ∞	not in compliance	IN = in compliance	NO) = n	ot obs	serve	d N	(A =	not	applicable COS = corrected on si	te R = repeat vic	lation appropriate box for R	
Mark	he ap	ргор	riate	points in the OUT box fo	or each numbered ite											appropriate tex for X	
	Priority Items (3 Points) violations &											Stat		VE ALHON HOI ID CALLER 5 May.			
Compliance Status O I N N C Time and Temperature for Food Safety						R		0	1	N	N	C	Emple	ves Health	R		
U N O A O S			0	(F = degrees Fahrenheit)					T	N	0	^	s	Employee Health 12. Management, food employees and conditional employees;			
				1. Proper cooling time and temperature					ŀ	/		.	ı	 Management, food employe knowledge, responsibilities, an 	ees and conditional d reporting	employees;	
- 				2. Proper Cold Holding temperature(41°F/ 45°F)					13. Proper use of restriction and exclusion; No discharge t							charge from	
				-						<u></u>		e		eyes, nose, and mouth Preventing Contamination by Hands			
ゲ				3. Proper Hot Holding temperature(135°F)						Ŧ		-		14. Hands cleaned and proper	v washed/ Gloves 1	ised properly	
#				Proper cooking time and temperature Proper reheating procedure for hot holding (165°F in 2)						/ /	_	1	\dashv	15. No bare hand contact with	ready to eat foods o	or approved	
				Hours)									_	alternate method properly followed (APPROVED Y N) Highly Susceptible Populations			
4				6. Time as a Public Health Control; procedures & records				┨				-	-	16. Pasteurized foods used; prohibited food not offered			
			l	Approved Source				1		\mathcal{T}				Pasteurized eggs used when re-			
	Ţ.	Ι -		7. Food and ice obtained from approved source; Food in										Chemicals			
X		1		good condition, safe, and unadulterated; parasite destruction													
 	 ', 			8. Food Received at proper temperature							7.			17. Food additives; approved and properly stored; Washing Fruits			
8	<u> </u>	<u> </u>					╙			54	4	-		& Vegetables 18. Toxic substances properly	identified stored a	nd used	
				Protection from Contamination 9. Food Separated & protected, prevented during food						/ _		بـــــــ			/ Plumbing	1000	
7				preparation, storage,	display, and tasting												
1.4				10. Food contact surf			1			7				19. Water from approved source backflow device	ce; Plumbing instal	lea; proper	
1/	1-	-	_	Sanitized at	ppm/temperature		-	1	H	#	+	\dashv		20. Approved Sewage/Wastew	ater Disposal Syste	em, proper	
11. Proper disposition of returned, previously served or reconditioned										ال				disposal			
				P	riority Founda	tion Items (2 Po	int	s) vi					Cor	rective Action within 10 days			
0 1	N O	N	C	Domonetzati	on of Knowledge/	Personnel	R	1	U	N	N O	N:	C	Food Temperature	e Control/ Identifi	cation	
U N O		A	S	Demonstration of Knowled 21. Person in charge present, demons		30 S S S S S S S S S S S S S S S S S S S	 		T		\dashv		S	27. Proper cooling method use		1	
√	1			21. Person in charge pand perform duties/ C	present, demonstra 'ertified Food Man	non of knowledge,				1				Maintain Product Temperature	:		
			_	22. Food Handler/ no unauthorized persons/ personnel						7				28. Proper Date Marking and o	lisposition	4-1-(7)il/	
1				Safe Water, Recordkeeping and Food Package			ľ			7				29. Thermometers provided, as Thermal test strips	ccurate, and cambre	ned; Chemical	
171 22 Hat and Cold					Labeling ld Water available; adequate pressure, safe			1						Permit Requirement,	Prerequisite for ()peration	
			24. Required records available (shellstock tags; parasite			+	-	Н	4	- 1			20 Food Fetablishment Perr	nit (Current & Va	id)		
%-	M			destruction); Packaged Food labeled										30. Food Establishment Permit (Current & Valid) Utensils, Equipment, and Vending			
				Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and					-	• 1							
		l v		25. Compliance with HACCP plan; Varian	Variance, Speciali	zed Process, and				4				31. Adequate handwashing fac	ilities: Accessible	and properly	
		1/		processing methods;	manufacturer instr	uctions					٠.			supplied, used			
<u> </u>	1	•		Cı	onsumer Advisory	7 .				χI				32. Food and Non-food Conta- designed, constructed, and use	cr surraces cleanab. d	e, property	
26 Postino				26 Posting of Consu	ing of Consumer Advisories, raw or under cooked					\mathcal{H}	\dashv			33. Warewashing Facilities; in	stalled, maintained	, used/	
foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label										71				Service sink or curb cleaning			
)			Core Items (1 Po	int) <i>Violations</i> .	Require Correctiv	Ac.	tion	Not	to E.	ccee	d 90) Da	ys or Next Inspection, Which	never Comes Firs	(S) (S) (S) (S) (S)	
O I U N	N O	N A	C		n of Food Contan		R	۱ [U	I N	N O	N A	C O		dentification	. R	
U N T	U	_^	S				1	4	T	- 1	_		S	41.Original container labeling	(Bulk Food)		
4	4			34. No Evidence of I	nsect contaminatio	n, rogent/otner				H				71,Olignal container laveiling	(2222 2 000)		
 	35. Personal Cleanliness/eating, drinking or tobacco use]						Physical Facilities							
<i>D</i>	36. Wiping Cloths, properly used and stored		+-	4	42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used				areas used								
 		┼	37. Environmental contamination 38. Approved thawing method			+	\dashv	44. Garbage and Refuse properly disposed; facilities maintain						ties maintained			
				Proper Use of Utensils			1		45. Physical facilities installed, maintained, and clean 46. Toilet Facilities; properly constructed, supplied, and						lean		
1	<u> </u>			39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			1			$\sqrt{ }$		i		46. Tottet Pacitities; properly	сопяниства, ѕирри	cu, anu cican	
		┼	40. Single-service & single-use articles; properly stored			+	-		7	\dashv			47. Other Violations	AU			
and used						\perp			Y	ļ		<u>.</u>		mid To ~			
Received by:									Print:						Title: Person I	n Charge/ Owner	
(signa								+	Print: Amanda Cantu, R.S. #4820 Business Email:								
Inspe (signa	cted ture)	l by:		Amanda Can	itu, R.S. /	11	·	^			AM	an	ua (Caniu, K.S. #4820	healthinspec	tor@schertz.com	
				l 09-2015)	70	Si 92121											