

Sanitary Inspection Grade

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

A

Establishment Name: Allison Steele Enhanced
Establishment Address: 301 Main Street Schertz, Tx 78154
Date Issued: 3-7-23 Registered Sanitarian Badge #: 4820

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

Date: 3/7/23	Time in:	Time out:	License/Permit # 01869	Est. Type School	Risk Category 2	Page 1
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other		TOTAL		RE		
Establishment Name: Allison Steele Enhanced			Contact/Owner Name: Scuc USD		* Number of Repeat Violations: — ✓ Number of Violations COS: —	
Physical Address: 301 Main Street			City/County: SCHERTZ		Zip Code: 78154 Phone: _____	
						Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> (circle one)

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

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)				R
OUT	IN	NO	NA	COS	
		X			1. Proper cooling time and temperature
	X				2. Proper Cold Holding temperature (41°F/ 45°F) milk 34°F
		X			3. Proper Hot Holding temperature (135°F)
		X			4. Proper cooking time and temperature
		X			5. Proper reheating procedure for hot holding (165°F in 2 Hours)
		X			6. Time as a Public Health Control; procedures & records
Approved Source					
	X				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction
	X				8. Food Received at proper temperature
Protection from Contamination					
	X				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting
	X				10. Food contact surfaces and Returnables; Cleaned and Sanitized at _____ ppm/temperature
	X				11. Proper disposition of returned, previously served or reconditioned

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days					
Compliance Status	Demonstration of Knowledge/ Personnel				R
OUT	IN	NO	NA	COS	
	X				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)
	X				22. Food Handler/ no unauthorized persons/ personnel
Safe Water, Recordkeeping and Food Package Labeling					
	X				23. Hot and Cold Water available; adequate pressure, safe
	X				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled
Conformance with Approved Procedures					
			X		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions
Consumer Advisory					
			X		26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label

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				R
OUT	IN	NO	NA	COS	
	X				34. No Evidence of Insect contamination, rodent/other animals
	X				35. Personal Cleanliness/eating, drinking or tobacco use
	X				36. Wiping Cloths; properly used and stored
	X				37. Environmental contamination
		X			38. Approved thawing method
Proper Use of Utensils					
	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

Received by: X <i>A. Cantu</i>	Print: Jennifer	Title: Person In Charge/ O
Inspected by: Amanda Cantu, R.S.	Print: Amanda Cantu, R.S.	Business Email: healthinspector@scherztx.com

Form EH-06 (Revised 09-2015) *Food comes from Schertz Elementary