

# SCHERTZ

COMMUNITY \* SERVICE \* OPPORTUNITY

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

Date: 11-17-22 Time in: Time out: License/Permit #: 01872 Est. Type: School Risk Category: 2 Page 1 of 1

Purpose of Inspection:  1-Compliance  2-Routine  3-Field Investigation  4-Visit  5-Other TOTAL/SCORE: 100

Establishment Name: Allison Steele Enhanced FC Contact/Owner Name: SCUC ISD \* Number of Repeat Violations: 0  
 ✓ Number of Violations COS: 0

Physical Address: 301 main street City/County: Schertz Zip Code: 78104 Phone: Follow-up: Yes No (circle one)

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							Compliance Status									
O	I	N	N	C		Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	O	I	N	N	C		Employee Health	R	
U	T	O	A	O	S			U	T	O	A	O	S			
						1. Proper cooling time and temperature								12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
						2. Proper Cold Holding temperature (41°F/ 45°F) Milk 41 35F								13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
						3. Proper Hot Holding temperature (135°F)								<b>Preventing Contamination by Hands</b>		
						4. Proper cooking time and temperature								14. Hands cleaned and properly washed/ Gloves used properly		
						5. Proper reheating procedure for hot holding (165°F in 2 Hours)								15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )		
						6. Time as a Public Health Control; procedures & records								<b>Highly Susceptible Populations</b>		
						Approved Source								16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
						7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction								<b>Chemicals</b>		
						8. Food Received at proper temperature								17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
						<b>Protection from Contamination</b>									18. Toxic substances properly identified, stored and used	
						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								<b>Water/ Plumbing</b>		
						10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature								19. Water from approved source; Plumbing installed; proper backflow device		
						11. Proper disposition of returned, previously served or reconditioned								20. Approved Sewage/Wastewater Disposal System, proper disposal		

### Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status							Compliance Status								
O	I	N	N	C		Demonstration of Knowledge/ Personnel	R	O	I	N	N	C		Food Temperature Control/ Identification	R
U	T	O	A	O	S			U	T	O	A	O	S		
						21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)								27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
						22. Food Handler/ no unauthorized persons/ personnel								28. Proper Date Marking and disposition	
						<b>Safe Water, Recordkeeping and Food Package Labeling</b>								29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
						23. Hot and Cold Water available; adequate pressure, safe								<b>Permit Requirement, Prerequisite for Operation</b>	
						24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled								30. Food Establishment Permit (Current & Valid) 9/2023	
						<b>Conformance with Approved Procedures</b>								<b>Utensils, Equipment, and Vending</b>	
						25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions								31. Adequate handwashing facilities: Accessible and properly supplied, used	
						<b>Consumer Advisory</b>								32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
						26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label								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							Compliance Status								
O	I	N	N	C		Prevention of Food Contamination	R	O	I	N	N	C		Food Identification	R
U	T	O	A	O	S			U	T	O	A	O	S		
						34. No Evidence of Insect contamination, rodent/other animals								41. Original container labeling (Bulk Food)	
						35. Personal Cleanliness/eating, drinking or tobacco use								<b>Physical Facilities</b>	
						36. Wiping Cloths; properly used and stored								42. Non-Food Contact surfaces clean	
						37. Environmental contamination								43. Adequate ventilation and lighting; designated areas used	
						38. Approved thawing method								44. Garbage and Refuse properly disposed; facilities maintained	
						<b>Proper Use of Utensils</b>								45. Physical facilities installed, maintained, and clean	
						39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used								46. Toilet Facilities; properly constructed, supplied, and clean	
						40. Single-service & single-use articles; properly stored and used								47. Other Violations	

Received by: (signature) Print: Tonya Title: Person In Charge/ Owner

Inspected by: Amanda Cantu, R.S. Print: Amanda Cantu, R.S. #4820 Business Email: healthinspector@schertz.com

Food comes from Schertz Elem.

# Sanitary Inspection Grade

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

A

Establishment Name: Allison Steele Enhanced EC

Establishment Address: 301 Main Street Schertz, Tx 78154

Date Issued: 11-17-22 Registered Sanitarian Badge #: 4820

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