

Retail Food Establishment Inspection Report San Angelo/ Tom Green County Health Department 72 W. College, San Angelo, TX 76903 (325) 657-4493

Date:			Time in:	Time out:	ut: License/Pern								I	Est. Type	Risk Category	Page of	-			
Purpose of Inspection: 1-Compliance Establishment Name:					THE RESERVE AND PARTY OF THE PA	pliance	2-Routine 3-Field Investig Contact/Owner Name:					estig	atio	* Number of I	4-Visit 5-Other TOTAL/SCOIN Number of Repeat Violations: Number of Violations COS:			RE		
Physical Address:					Cit	City/County:			Zip Code:			Ph	none	e:		Follow-up: Yes No (circle one)				
Mar	k th	ne aj	pproj		points in the OUT box for												site R = repeat vio		or R	
					The second secon	The same of the sa	And in contrast of the last of	THE RESERVE THE PERSON NAMED IN			_	_		_	ive Action not to e.		THE RESERVE OF THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN			
Con	npli	ance	e Sta	tus	TOTAL A TOTAL		10.6	R	-	DESCRIPTION	mpli	ance	Stat	C					R	
U	N	$ \begin{bmatrix} N & N & C \\ O & A & O \\ S & & \end{bmatrix} $ Time and Temperature for Fo								N	0	A					-			
	T	1. Proper cooling time and temperature										3		oyees and conditional	employees;					
\vdash	2. Proper Cold Holding temperature(41°F/ 45°F)							-	\vdash	-			_	knowledge, respon		and reporting and exclusion; No dis	charge from	+		
														eyes, nose, and me	outh					
\vdash	\dashv		H	-	3. Proper Hot Holding 4. Proper cooking time		°F)		-			1					entamination by Har erly washed/ Gloves u		+	
\top					5. Proper reheating pro		lding (165°F	in 2		\vdash					15. No bare hand o	contact wit	h ready to eat foods of	or approved	+	
+	\dashv	_	-	_	Hours) 6. Time as a Public Hea	alth Control: proc	edures & re	cords	1								lowed (APPROVED ceptible Populations	THE RESERVE TO THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NAME		
						proved Source	ocaures & re	cords		Т	\neg		Т				rohibited food not of			
T	\neg				7. Food and ice obtaine	ed from approved	source: Food	din	-						Pasteurized eggs u	sed when i	required			
	good condition, safe, and unadultera destruction				good condition, safe, an destruction	nd unadulterated;											Chemicals			
					8. Food Received at pro	oper temperature									17. Food additives& Vegetables	; approved	and properly stored;	Washing Fruits		
						from Contamir		0.00		廿						es properly	y identified, stored ar	nd used	+	
					Food Separated & pr preparation, storage, di			d								Wat	er/ Plumbing			
					10. Food contact surfac	es and Returnable	es; Cleaned	and	1	Т	\neg	T				proved sou	rce; Plumbing install	ed; proper	+	
+	+			_	Sanitized at 11. Proper disposition of	ppm/temperature		or	-	\vdash	-			_	backflow device	aga/Wasta	water Disposal Syste	m nronor	+	
\perp					reconditioned	or retarned, previ	ously served	OI							disposal	age/ waste	water Disposar Syste	m, proper		
0.1		NI.		6	Pri	ority Founda	tion Items	STATE OF THE PARTY	Name and Address of the Owner, where	RESOURCE STREET	ns	and the same of	The Person of th	discussion;	rective Action with	in 10 day	S			
O I U	N	O	A	C O S		of Knowledge/		R		O U T	I N	N O	N A	C O S			re Control/ Identific		R	
					Person in charge pre and perform duties/ Cer	esent, demonstrat rtified Food Mana	ion of knowl ager (CFM)	edge,							27. Proper cooling Maintain Product 7		ed; Equipment Ade	quate to		
					22. Food Handler/ no u	nauthorized perso	ons/ personne								28. Proper Date Ma	arking and	disposition		士	
	Safe Water, Recordkeeping and Food Labeling					ood Packag	e							 Thermometers Thermal test strips 		accurate, and calibrat	ed; Chemical/			
	23. Hot and Cold Water available; adequate					ate pressure,	safe	1								, Prerequisite for O	peration			
		24. Required records available (shell destruction); Packaged Food labeled					k tags; paras	1	П	T		T				mit (Current & Vali		T		
						with Approved P	racedures		Utensils								ipment, and Vendin			
	25. Compliance with Variance, Specialized Proce HACCP plan; Variance obtained for specialized						ed Process, a	and		Т	\neg						cilities: Accessible a	0		
	Processing methods; manufacturer in: Consumer Advisor				processing methods; ma	anufacturer instru									supplied, used				ļ	
														32. Food and Non-food Contact surfaces cleanable, prodesigned, constructed, and used						
	26. Posting of Consumer Advisories; raw foods (Disclosure/Reminder/Buffet Plate					or under co							33. Warewashing Facilities; installed, maintained, u Service sink or curb cleaning facility provided		used/					
					Core Items (1 Poin	THE RESERVE THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NAMED IN COLUMN TWO I		THE RESERVE AND ADDRESS OF THE PARTY OF THE	ion	Not to	Ex	ccee	d 90	Da						
O I N	I N	N N C O S				of Food Contam			0	I N	N O	N A	C O S		Food Identification			R		
				- 3	34. No Evidence of Inse	ect contamination	, rodent/othe	r			T				41.Original contain	er labeling	g (Bulk Food)		T	
					35. Personal Cleanlines			ise	1							Physi	cal Facilities	A CONTRACTOR		
+	-			_	36. Wiping Cloths; prop		ored				7				42. Non-Food Cont					
	\pm	_			37. Environmental cont38. Approved thawing r			_		+	+	-		\dashv		. Adequate ventilation and lighting; designated areas used . Garbage and Refuse properly disposed; facilities maintained				
-	-	Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,					二	丰	二			Physical facilities installed, maintained, and clean Toilet Facilities; properly constructed, supplied, and clean			二					
					dried, & handled/ In us	e utensils; proper	ly used										constructed, supplied	l, and clean		
					40. Single-service & sin and used	igie-use articles; j	properly stor	ed							47. Other Violation	IS				
Received by: (signature)								Print:								Title: Person In Charge/ Owner				
Inspected by:									Print:								Business Email:			
(sign		e)			00.2045															