



**Hidalgo County Health Department
Environmental Health Division**
1304 S. 25th • Edinburg, TX 78539
Phone (956) 383-0111 • Fax: (956) 383-7351
Food Service Establishment Inspection Report

Of Employees: _____
I.D.#: 201

<i>ur</i>	<i>3/11/09</i>	<i>1:05</i>	<i>1:40</i>	<i>201</i>	<i>ET-001</i>	<i>HSP</i>
San Code	Date	Time In	Time Out	Establishment Number	Permit Number	Risk Category

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

Establishment: *Alamo Jr. High* Owner: *F.S.J.A. I.S.O*
Physical Address: *1816 W. Bus. 83 - Alamo* Zip: _____ Phone: () *702-5887*

OUT 5 Pts.	IN	NA	NO	COS	Food (PIF) Temperature/Time Requirements Violations Require Immediate Corrective Action	Remarks
/	/	/	/	/	1. Proper Cooling for Cooked/Prepared Food	
/	/	/	/	/	2. Cold Hold (41 degrees Fahrenheit /45 degrees Fahrenheit)	
/	/	/	/	/	3. Hot Hold (135 degrees Fahrenheit)	
/	/	/	/	/	4. Proper Cooking Temperatures	
/	/	/	/	/	5. Rapid Reheating (165 degrees Fahrenheit In 2 Hrs.)	

Item/Location/Temperature
*Sal Tex Log - Dippers - 161° / Hot Dogs - 150° / Fried Items - 140° / Milk 35° /
Rolls - 140°*

OUT 4 Pts.	IN	NA	NO	COS	Personnel/Handling Source Requirements Violations Require Immediate Corrective Action	Remarks
/	/	/	/	/	6. Personnel with Infections Restricted/ Excluded	
/	/	/	/	/	7. Proper/Adequate Handwashing	
/	/	/	/	/	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)	<i>Very Clean</i>
/	/	/	/	/	9. Approved Source/Labeling	<i>Accessible</i>
/	/	/	/	/	10. Sound Condition	
/	/	/	/	/	11. Proper Handling of Ready-To-Eat Foods	
/	/	/	/	/	12. Cross-Contamination of Raw/Cooked Foods/Other	
/	/	/	/	/	13. Approved Systems (HACCP Plans/Time as Public Health Control)	
/	/	/	/	/	14. Water Supply - Approved Sources/Sufficient Capacity/Hot and Cold Under Pressure	

OUT 3 Pts.	IN	NA	NO	COS	Facility and Equipment Requirements Violations Require Immediate Corrective Action, Not to Exceed 10 days	Remarks
/	/	/	/	/	15. Equipment Adequate to Maintain Product Temperature	
/	/	/	/	/	16. Handwash Facilities Adequate and Accessible	
/	/	/	/	/	17. Handwash Facilities with Soap and Towels	
/	/	/	/	/	18. No Evidence of Insect Contamination	
/	/	/	/	/	19. No Evidence of Rodents/Other Animals	
/	/	/	/	/	20. Toxic Items Properly Labeled/Stored/Used	
/	/	/	/	/	21. Manual/Mechanical Warewashing and Sanitizing at () ppm/Temperature	
/	/	/	/	/	22. Manager Demonstration of Knowledge/Certified Food Manager	
/	/	/	/	/	23. Approved Sewage/Wastewater Disposal System, Proper Disposal	
/	/	/	/	/	24. Thermometers Provided/Accurate/Properly Calibrated (±2 degrees Fahrenheit)	
/	/	/	/	/	25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair	
/	/	/	/	/	26. Posting of Consumer Advisories (Heimlich/Disclosure/Reminder/Buffer Plate)	
/	/	/	/	/	27. Food Establishment Permit	<i>ET-001</i>

Subtotal **Other Violations - Require Corrective Action, Not to Exceed 90 Days or the Next Inspection, Whichever Comes First**

5 Pts.	ANNUAL FEE \$50.00 OR \$100.00
4 Pts.	
3 Pts.	

Total Inspected by: *[Signature]* Print: *Tina L. Martinez*
E/U Received by: *[Signature]* Print: *Odilia Guerrero* Title: *Manager*