



Date: 10/13/2023	Time in: 11:00 AM	Time out: 11:45 AM	License/Permit #: 21938	Est. Type: SCHO	Risk Category: 2	LAGAN #:	Page 1 of 2
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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/SCORE
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Establishment Name: BROOKS ACADEMY OF SCIENCE & ENGINEERING	Contact/Owner Name: BROOKS ACADEMY OF SCIENCE & ENGINEER	Number of Repeat Violations: 0 Number of Violations COS: 0	100
Physical Address: 3803 LYSTER RD	City/County: San Antonio	Zip Code: 78235	
		Phone: (210) 633-9006	Reinspection:

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

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

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

Received By: (signature)	Print: Christine Valdez	Title: Person In Charge/Owner Manager
Inspected By: (signature)	Print: Matthew Chesler	Business Email:



METROPOLITAN HEALTH DISTRICT

Retail Food Establishment Inspection Report

Date: 03/26/2024	Time in: 09:00 AM	Time out: 09:30 AM	License/Permit # 21938	Est. Type: SCHO	Risk Category: 2	LAGAN #:	Page 1 of 2
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/SCORE		

Establishment Name: SOMERSET ACADEMY BROOKS		Contact/Owner Name: SOMERSET ACADEMIES OF TEXAS		Number of Repeat Violations: 0		100
Physical Address: 3803 GLOBAL WAY		City/County: San Antonio		Number of Violations COS: 0		
		Zip Code: 78235		Phone: (210) 633-9006		
Reinspection:						

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation
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Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

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

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

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

Received By: (signature) 	Print: Christine Valdez	Title: Person In Charge/Owner Manager
Inspected By: (signature)	Print: Matthew Chesler	Business Email:



Date: 10/19/2023	Time in: 01:10 PM	Time out: 02:10 PM	License/Permit #: 929668	Est. Type: SCHO	Risk Category: 2	LAGAN #:	Page 1 of 2
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/SCORE
Establishment Name: BROOKS COLLEGIATE ACADEMY		Contact/Owner Name: BROOKS COLLEGIATE ACADEMY		Number of Repeat Violations: 0		100	
Physical Address: 4802 VANCE JACKSON		City/County: San Antonio	Zip Code: 78230	Phone: (210) 541-0051	Reinspection:		

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

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

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

Received By: (signature)	Print: ILENE GONZALEZ	Title: Person In Charge/Owner Manager
Inspected By: (signature) <i>Victoria Paredes</i>	Print: Victoria Paredes	Business Email: ilene.gonzalez@somersetacademytx.org



Date: 04/15/2024	Time in: 11:20 AM	Time out: 11:55 AM	License/Permit #: 929668	Est. Type: SCHO	Risk Category: 2	LAGAN #:	Page 1 of 2
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/SCORE
Establishment Name: SOMERSET ACADEMY COLLEGIATE		Contact/Owner Name: SOMERSET ACADEMIES OF TEXAS		Number of Repeat Violations: 0		100	
Physical Address: 4802 VANCE JACKSON		City/County: San Antonio	Zip Code: 78230	Phone: (210) 541-0051	Number of Violations COS: 0		

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						R	Compliance Status						R
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)		OUT	IN	NO	NA	COS	Employee Health	
	X				1. Proper cooling time and temperature			X			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
	X				2. Proper Cold Holding temperature(41F/ 45F)			X			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
	X				3. Proper Hot Holding temperature(135F)						Prevention Contamination by Hands		
	X				4. Proper cooking time and temperature			X			14. Hands cleaned and properly washed/ Gloves used properly		
	X				5. Proper reheating procedure for hot holding (165F in 2 Hours)			X			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y__ N__)		
	X				6. Time as a Public Health Control; procedures & records						Highly Susceptible Populations		
					Approved Source						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
	X				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction			X			Chemicals		
	X				8. Food Received at proper temperature			X			17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
					Protection from Contamination						18. Toxic substances properly identified, stored and used		
	X				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting			X			Water/Plumbing		
	X				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature			X			19. Water from approved source; Plumbing installed; proper backflow device		
	X				11. Proper disposition of returned, previously served, reconditioned			X			20. Approved Sewage/Wastewater Disposal System, proper disposal		

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

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

Received By: (signature)	Print: ILENE GONZALEZ	Title: Person In Charge/Owner Manager
Inspected By: (signature) <i>Victoria Paredes</i>	Print: Victoria Paredes	Business Email:



Date: 10/02/2023	Time in: 09:00 AM	Time out: 09:50 AM	License/Permit #: 1114440	Est. Type: SCHO	Risk Category: 2	LAGAN #:	Page 1 of 2
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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/SCORE
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Establishment Name: BROOKS ACADEMY LONESTAR	Contact/Owner Name: BROOKS ACADEMIES OF TEXAS	Number of Repeat Violations: 0	100
Physical Address: 25 BURWOOD LANE	City/County: San Antonio	Number of Violations COS: 0	
	Zip Code: 78216	Phone: (210) 541-0051	Reinspection:

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation
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Compliance Status						R	Compliance Status						R
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	X				2. Proper Cold Holding temperature(41F/ 45F)			X			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
	X				3. Proper Hot Holding temperature(135F)						Prevention Contamination by Hands		
	X				4. Proper cooking time and temperature			X			14. Hands cleaned and properly washed/ Gloves used properly		
	X				5. Proper reheating procedure for hot holding (165F in 2 Hours)			X			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y__ N__)		
	X				6. Time as a Public Health Control; procedures & records						Highly Susceptible Populations		
					Approved Source			X			16. Pasteurized foods used; prohibited food not offered		
	X				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction			X			Pasteurized eggs used when required		
	X				8. Food Received at proper temperature						Chemicals		
					Protection from Contamination			X			17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
	X				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting			X			18. Toxic substances properly identified, stored and used		
	X				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ___ ppm/temperature						Water/Plumbing		
	X				11. Proper disposition of returned, previously served, reconditioned			X			19. Water from approved source; Plumbing installed; proper backflow device		
								X			20. Approved Sewage/Wastewater Disposal System, proper disposal		

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

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

Received By: (signature)	Print: Elaya Holmes	Title: Person In Charge/Owner Manager
Inspected By: (signature)	Print: Vanessa Alvarado	Business Email: elaya.holmes@brooksacademy.org



Date: 03/26/2024	Time in: 09:15 AM	Time out: 10:15 AM	License Permit # 1114440	Est. Type: SCHO	Risk Category: 2	LAGAN #:	Page 1 of 2
Purpose of Inspection:		1-Compliance	X 2-Routine	3-Field Investigation	4-Visit	5-Other	TOTAL/SCORE
Establishment Name: SOMERSET ACADEMY LONESTAR		Contact/Owner Name: SOMERSET ACADEMIES OF TEXAS		Number of Repeat Violations: 0 Number of Violations COS: 0		100	
Physical Address: 25 BURWOOD LANE		City/County: San Antonio		Zip Code: 78216			
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					
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS	
Time and Temperature for Food Safety (F = degrees Fahrenheit) R						Employee Health R					
X					1. Proper cooling time and temperature	X					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
X					2. Proper Cold Holding temperature(41F/ 45F)	X					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
X					3. Proper Hot Holding temperature(135F)	Prevention Contamination by Hands					
X					4. Proper cooking time and temperature	X					14. Hands cleaned and properly washed/ Gloves used properly
X					5. Proper reheating procedure for hot holding (165F in 2 Hours)	X					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y__ N__)
X					6. Time as a Public Health Control; procedures & records	Highly Susceptible Populations					
Approved Source						X					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
X					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	Chemicals					
X					8. Food Received at proper temperature	X					17. Food additives; approved and properly stored; Washing Fruits & Vegetables
Protection from Contamination						X					18. Toxic substances properly identified, stored and used
X					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Water/Plumbing					
X					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ___ ppm/temperature	X					19. Water from approved source; Plumbing installed; proper backflow device
X					11. Proper disposition of returned, previously served, reconditioned	X					20. Approved Sewage/Wastewater Disposal System, proper disposal

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

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

Received By: (signature)	Print: Elaya Holmes	Title: Person In Charge/Owner Manager
Inspected By: (signature)	Print: Vanessa Alvarado	Business Email: elaya.holmes@brookacademy.org

Retail Food Establishment Inspection Report

Date: 10/11/2023	Time in: 09:40 AM	Time out: 10:10 AM	License/Permit # 844431	Est. Type: SCHO	Risk Category: 2	LAGAN #:	Page 1 of 2
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/SCORE

Establishment Name: BROOKS ACADEMY OAKS	Contact/Owner Name: BROOKS ACADEMY OF SCIENCE & ENGINEE	Number of Repeat Violations: 0 Number of Violations COS: 1	99
Physical Address: 6070 BABCOCK RD	City/County: San Antonio	Zip Code: 78240	Phone: (210) 627-6013 Reinspection:

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						Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status						Employee Health	R
OUT	IN	NO	NA	COS	OUT			IN	NO	NA	COS				
		X				1. Proper cooling time and temperature									
	X					2. Proper Cold Holding temperature(41F/ 45F)									
		X				3. Proper Hot Holding temperature(135F)									
		X				4. Proper cooking time and temperature									
			X			5. Proper reheating procedure for hot holding (165F 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, reconditioned									
Prevention Contamination by Hands															
		X				14. Hands cleaned and properly washed/ Gloves used properly									
		X				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y__ N__)									
Highly Susceptible Populations															
		X				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required									
Chemicals															
		X				17. Food additives; approved and properly stored; Washing Fruits & Vegetables									
		X				18. Toxic substances properly identified, stored and used									
Water/Plumbing															
		X				19. Water from approved source; Plumbing installed; proper backflow device									
		X				20. Approved Sewage/Wastewater Disposal System, proper disposal									

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

Compliance Status						Demonstration of Knowledge/Personnel	R	Compliance Status						Food Temperature Control/Identification	R
OUT	IN	NO	NA	COS	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); Package food labeling									
Conformance with Approved Procedures															
	X					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions (APPROVED Y__ N__)									
Consumer Advisory															
	X					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label									
Permit Requirement, Prerequisite for Operation															
	X					30. Food Establishment Permit (Current and Valid, & Posted)									
Utensils, Equipment, and Vending															
	X					31. Adequate handwashing facilities: Accessible and properly supplied, used									
	X					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used									
	X					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						Prevention of Food Contamination	R	Compliance Status						Food Identification	R
OUT	IN	NO	NA	COS	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				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									
Physical Facilities															
	X					41. Original container labeling (Bulk Food)									
	X					42. Non-Food Contact surfaces clean									
	X					43. Adequate ventilation and lighting; designated areas used									
	X					44. Garbage and Refuse properly disposed; facilities maintained									
	X					45. Physical facilities installed, maintained, and clean									
	X					46. Toilet Facilities; properly constructed, supplied, and clean									



**METROPOLITAN
HEALTH DISTRICT**

Retail Food Establishment Inspection Report

Date: 04/08/2024	Time in: 10:10 AM	Time out: 11:00 AM	License/Permit # 844431	Est. Type: SCHO	Risk Category: 2	LAGAN #:	Page 1 of 2
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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/SCORE
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Establishment Name: SOMERSET ACADEMY OAKS	Contact/Owner Name: SOMERSET ACADEMIES OF TEXAS	Number of Repeat Violations: 0	99
Physical Address: 6070 BABCOCK RD	City/County: San Antonio	Number of Violations COS: 0	
	Zip Code: 78240	Phone: (210) 627-6013	Reinspection: No

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						Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status						Employee Health	R
OUT	IN	NO	NA	COS				OUT	IN	NO	NA	COS			
	X				1. Proper cooling time and temperature			X						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	X				2. Proper Cold Holding temperature(41F/ 45F)			X						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	X				3. Proper Hot Holding temperature(135F)									Prevention Contamination by Hands	
	X				4. Proper cooking time and temperature									14. Hands cleaned and properly washed/ Gloves used properly	
	X				5. Proper reheating procedure for hot holding (165F in 2 Hours)			X						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y X N)	
	X				6. Time as a Public Health Control; procedures & records									Highly Susceptible Populations	
					Approved Source									16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	X				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction			X						Chemicals	
	X				8. Food Received at proper temperature									17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					Protection from Contamination									18. Toxic substances properly identified, stored and used	
	X				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting			X						Water/Plumbing	
	X				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 PPM ppm/temperature									19. Water from approved source; Plumbing installed; proper backflow device	
	X				11. Proper disposition of returned, previously served, reconditioned			X						20. Approved Sewage/Wastewater Disposal System, proper disposal	

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

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

Received By: (signature)		Print: Arturo Guzman	Title: Person In Charge/Owner Manager
Inspected By: (signature)		Print: Emilio Rengifo	Business Email: