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10,					nspection:	1-Comp			Routine	Т,	_	ield l	nvo	etia	ation		5-Other	TOTAL/SCO	DE
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BR EN	OO GIN	KS. IEE	RIN	ADI IG	ne: EMY OF SCIEN	ICE &	BRO0 ENGI									r of Repeat Viola r of Violations C		100	
			ddre TER)			County: Intonio			Zip C 78235				one: .0) 6	33-9006	Reinspection:		.
N	⁄1ark	the a			npliance Status: C te points in the OU		-		•								ed on site R = repeat vio Mark an asterisk '*' in a		R
					Pr	iority Item	s (3 Poi	ints) <i>violai</i>	tions Requ	ire I	mme	diate	Corr	recti	ve A	ction not to excee	ed 3 days		
Cor	nplia	nce	Stat	us							(Compli	ance	Stat	us				
O U T	I N	N O	N A	C O S	Time	e and Tempera (F = degree	7	R	1	O U N	N O	N A	C O S		Employee Health		R		
	X				1. Proper cooling	time and temp	erature					X					od employees and condit ibilities, and reporting	tional employees;	
	X				2. Proper Cold He	olding tempera	ture(41F	/ 45F)				Х					striction and exclusion; N	No discharge from	
	X				3. Proper Hot Ho	lding temperati	ure(135F)			-	71				eyes, nose, and mou			_
	X				4. Proper cooking	time and temp	perature				-	1 1/			ı		ntion Contamination by		_
	X				Proper reheating	g procedure fo	or hot hol	ding (165F ii	n 2 Hours)		-	X					nd properly washed/ Glo ntact with ready to eat fo		-
	X				6. Time as a Publ	ic Health Cont	rol; proce	edures & reco	ords			X					operly followed (APPRO		
						Approv	ed Sourc	e			-				ı	Hig	hly Susceptible Popula	tions	_
	37				7. Food and ice of	btained from a	pproved s	source; Food	in good			1,				_	ls used; prohibited food r		1
	Х				condition, safe, ar							X				Pasteurized eggs use	ed when required		
	X				8. Food Received	at proper temp	perature										Chemicals		
•	•			•	P	rotection fron	n Contai	mination				X					approved and properly st	ored; Washing Fruit	s
	37				9. Food Separated	1 & protected,	prevented	d during food	i		-	X				& Vegetables	· ····································		
	X				preparation, stora						H	Λ			l	18. Toxic substances	s properly identified, stor Water/Plumbing	ed and used	+
	X				10. Food contact Sanitized at	surfaces and R ppm/temperate		es ; Cleaned a	and			X				19. Water from appr backflow device	oved source; Plumbing is	nstalled; proper	
	X				11. Proper dispos reconditioned	ition of returne	ed, previo	ously served,				X				20. Approved Sewag disposal	ge/Wastewater Disposal S	System, proper	
						Priority Fo	undatio	an Itame (2 Pointe)	viola	tions	Dagu	iro (orr	octiv	a Action within 1	10 days		
								on riems (.	Z I Omisji	wiu	tons.	кеци	<i>,,</i> ,,,	,011	cciii	e Action within 1	o uuys		
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	Х				-	time and temperatur									P	revention	Contamination by I	Hands	Ī
	X						olding (165F in 2 Hours)				X				14. Hands clea	ned and pro	perly washed/ Glove	es used properly	
	X				_	c Health Control; pro					X						with ready to eat foo		
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						ge, display, and tastir					•	•				W	ater/Plumbing		
	X					ppm/temperature	bles; Cleaned and				X				19. Water from backflow device		source; Plumbing ins	talled; proper	
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]	Priority Founda	tion Items (2 Points) 1	riola	tion	ıs R	equi	re C	orr	ectiv	ve Action with	hin 10 da	vs		
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	X					nsumer Advisories; r nder/Buffet Plate)/ A	aw or under cooked foods llergen Label				X				33. Warewashi sink or curb cle		s; installed, maintain ity provided	ed, used/Service	
				Co	ore Items (1 Poi	nt) <i>violations Re</i>	quire Corrective Actio	n No	ot to	Ex	ceed	190.	Day	s or	Next Inspec	tion, Whi	chever Comes F	irst	
Cor	ıplia	ınce	Stat	us						Cor	mplia	ance S	Stati	us					
O U T	I N	N O	N A	C O S		evention of Food Co	ntamination	R		O U T	I N	N O	N A	C O S		Foo	od Identification		R
	X				34. No Evidence	of Insect contaminati	on, rodent/other animals				X				41. Original co	ntainer lab	eling (Bulk Food)		T
	X					nliness/ eating, drink	<u> </u>										ysical Facilities		†
	X					; properly used and	stored				X				42. Non-Food		•		†
	X				37. Environmenta						X						nd lighting; designat	ed areas used	1
	X				38. Approved that		-				X						roperly disposed; fac		\dagger
<u> </u>	-				20.77	Proper Use of U					X					•	illed, maintained, an		\dagger
	X					oment, & linens; propensils; propensils; properly used	perly used, stored, dried, &				X	+			· · · · · · · · · · · · · · · · · · ·		rly constructed, supp		+
\vdash	X						s; properly stored and used				X				47. Other Viola		, accou, supp	,	+
Pο	_	ed I	Rv.		.o. omgre-service	as single use arriele.	s, property stored and used	\vdash	Pri	nt•							erson In Charge	/Owner	<u>—</u>
	atur		Jy.								GO	NZA	LE	Z		Manage	_	A O WHEI	
			By:		1/. / .	0 1		1	Pri		20.	- 1-11		_			s Email:		
	natur		- J •		Victoria	Paredo	1				ı Par	edes	S				nzalez@somerse	tacademytx.org	



Da ²		2024	1		Time in: 11:20 AM	Time out: 11:55 AM	License/Permit # 929668		Est. SCI	Тур	e:				Risk Categor	y:	LAGAN #:	Page 1 of 2	
	P	urp	ose	of I	nspection:	1-Complian	ce X 2-Routine		3	-Fie	ld I	nves	tiga	itioi	n 4-Visit		5-Other	TOTAL/SCO	RE
			ent ∃T A		ne: DEMY COLLE		ontact/Owner Name: OMERSET ACADEMIE	S O	FТ	EX A	S				er of Repeat Viola er of Violations C			100	,
Phy	sica	al A	ddre	ess:	CKSON	Ci	ty/County: In Antonio			Cod			Pho	one:	41-0051		Reinspection:	100	
400	- V	AIN	CE				ance IN = in compliance No				ed N		`			ed on s	ite R = repeat viola	ation	
N	Iark	the a	ippro		te points in the OUT	•									IN, NO, NA, COS				
					Pri	iority Items (3	Points) violations Requ	ire I	Imn	redio	ate (Corre	ecti	ve A	lction not to excee	ed 3 de	ays		
Cor	ıplia	nce	Stat	us						Cor	mplia	ance S	Statu	us					
O U T	I N	N O	N A	C O S	Time	and Temperature (F = degrees Fal		R		O U T	I N	N O	N A	C O S		Em	ployee Health		R
	X				1. Proper cooling	time and temperatu	ıre				X				 Management, for knowledge, responsi 			nal employees;	
	X				2. Proper Cold Ho	lding temperature(41F/ 45F)								13. Proper use of res			discharge from	
	X				3. Proper Hot Hole	ding temperature(1	35F)				X				eyes, nose, and mout		runa exerusion, rvo	disenarge from	
	Х				-	time and temperate									Preven	tion C	Contamination by I	Hands	
	Х						holding (165F in 2 Hours)				X				14. Hands cleaned as	_ ^ ^	•		
	X						procedures & records				X				15. No bare hand cor				
	**				o. Time as a raon	Approved S									alternate method pro				+
	1				7.5 1 1: 1						1		1			_	sceptible Population		-
	X				condition, safe, an	d unadulterated; pa					X				16. Pasteurized food Pasteurized eggs use	d wher		t offered	
	X					at proper temperate					1				17. Food additives; a			ed: Washing Emits	
					P	rotection from Co	ntamination				X				& Vegetables	ipprove	ed and property stor	ed, washing riuns	
	X					& protected, preve ge, display, and tast					X				18. Toxic substances		-	d and used	
	X				10. Food contact s Sanitized at 200 p		ables; Cleaned and				X				19. Water from appro		nter/Plumbing ource; Plumbing ins	talled; proper	
	X					tion of returned, pr	eviously served,				X				backflow device 20. Approved Sewag	ge/Wast	tewater Disposal Sy	stem, proper	
						Dui a uitar Earra d	otion Itoma (2 Doints)		4	D		in a C	, <u> </u>	40	disposal	0 1	_		
Cor	ınlis	nce	Stat	116	<u></u>	rriority Found	ation Items (2 Points)	nota	uor			nce S			ve Action within 1 	v aay	<u>s</u>		
0	ıpıız	ince		us C						0	прпа			C					
U T	I N	N O	N A	o s	Demo	nstration of Knov	vledge/Personnel	R		U T	I N	N O	N A	o s	Food Ter	nperat	ture Control/Ident	ification	R
	X				perform duties/ Ce	ertified Food Mana	• ' '				X				27. Proper cooling m Maintain Product Te	mperat	ture	dequate to	
	X					no unauthorized p	•				X				28. Proper Date Mar		•		
							Food Package Labeling				X				 Thermometers preferred test strips 	rovided	l, accurate, and cali	brated; Chemical/	
	X						equate pressure, safe						l		*	iromo	nt, Prerequisite for	r Operation	
	X				24. Required record destruction); Pack		stock tags; parasite				X	T	1		30. Food Establishm		<u> </u>	•	
	!					rmance with App	roved Procedures				2 1		!				uipment, and Ven		
	I						alized Process, and HACCP				37				31. Adequate handwa				
	X				plan; Variance obt		ed processing methods;				X	-			supplied, used 32. Food and Non-fo				
	1					Consumer Ad					X				designed, constructed	d, and	used	71 1 2	1
	X					nsumer Advisories; nder/Buffet Plate)/	raw or under cooked foods Allergen Label				X				33. Warewashing Fac sink or curb cleaning			ed, used/Service	
					re Items (1 Poi	nt) <i>violations R</i>	equire Corrective Actio	n N	ot to						Next Inspection,	Whic	chever Comes F	irst	
\vdash	ıplia	ınce	Stat							Cor	mplia	ance S	Statu	us					
O U T	I N	N O	N A	C O S	Pre	evention of Food C	Contamination	R		O U T	I N	N O	N A	C O S		Food	d Identification		R
	X				34. No Evidence of	of Insect contamina	tion, rodent/other animals				X				41. Original containe	er label	ling (Bulk Food)		1
	X						king or tobacco use										sical Facilities		
	X					; properly used and	d stored				Х		1		42. Non-Food Conta				
	X				37. Environmenta						X				43. Adequate ventila			ed areas used	
	X				38. Approved thay						X				44. Garbage and Ref				
<u> </u>	-				20.11: "	Proper Use of					X				45. Physical facilities				
	X					oment, & linens; pr ensils; properly use	operly used, stored, dried, &				X	+	-		46. Toilet Facilities;				+
\vdash	X						les; properly stored and used				X		_		47. Other Violations		-y someworea, supp		
Pο	_	ed I	Rv.		10. Single-service	- single-use articl	es, property stored and used	Ĭ	p.	rint:		ı					e: Person In Ch	arge/Owner	1
	atur		y:									ONZ	AL	ΕZ			e: Person in Ch lager	arge/Owner	
			By:		1/: /	. 0			_	rint:							iness Email:		
	natur		- J •		Victor	ia Par	edes					arede	es						



Dat 10/		2023	3		Time in: 09:00 AM	Time out: 09:50 AM	License/Permit # 1114440		Est. SCI	Тур	e:				Risk Categ	gory:	LAGAN #:	Page 1 of 2	
10,					nspection:	1-Compl		亡	_		ld Iı	nves	stiga	tion	4-Visi	t	5-Other	TOTAL/SCOI	RE
	abli	shm	ent	Nar			Contact/Owner Name: BROOKS ACADEMIES O)F T					Nu	mbe	r of Repeat Vi r of Violations	iolations	i: 0		
			ddre		EMT EONESIA	IX.	City/County:			Cod	۵٠		Pho		1 Of Violations		Reinspection:	100	
					ANE		San Antonio		782		С.				41-0051	1	xemspection.	100	
				Con	npliance Status: O	ut = not in cor	mpliance IN = in compliance NO) = n	ot ol	bserv	ed N					ected on s	ite R = repeat viola	ation	
N	1ark	the a	ppro	pria	te points in the OUT	box for each	numbered item Mark '√' a c	heck	mark	in aj	prop	oriate	e box	for I	N, NO, NA, COS	Mark	an asterisk '*' in app	propriate box for R	
					Pri	iority Items	s (3 Points) violations Requ	ire I	lmn	ıedia	ite (Corr	ecti	ve A	ction not to ex	ceed 3 d	ays		
Cor	nplia	ınce	Stat	us						Cor	nplia	ınce	Stati	us					
O U T	I N	N O	N A	C O S			ture for Food Safety s Fahrenheit)	R		O U T	I N	N O	N A	C O S		En	ployee Health		R
_	X				Proper cooling	time and tempe	erature				X						oloyees and condition	onal employees;	
	X				2. Proper Cold Ho										knowledge, respo		and reporting and exclusion; No	disaharga from	
	X				3. Proper Hot Hole						X				eyes, nose, and n		i and exclusion, No	discharge from	
	Х				4. Proper cooking										Pre	vention C	Contamination by F	Hands	
	X						r hot holding (165F in 2 Hours)				X				14. Hands cleane	d and prop	perly washed/ Glove	es used properly	
	X				-		ol; procedures & records				Х						ith ready to eat food		
	Λ				0. Time as a ruon												followed (APPROV		
<u> </u>	1						ed Source			1	- 1					-	sceptible Population		
	X						proved source; Food in good d; parasite destruction				X				16. Pasteurized for Pasteurized eggs		•	t offered	
	X				8. Food Received	at proper temp	erature								15 E 1 182		Chemicals	1 77 11 75 15	
							1 Contamination				X				17. Food additive & Vegetables	es; approv	ed and properly stor	red; Washing Fruits	
	X				Food Separated preparation, storag		prevented during food I tasting				X				18. Toxic substar		rly identified, stored	d and used	
	X					urfaces and Re	eturnables ; Cleaned and				X						ater/Plumbing ource; Plumbing ins	talled; proper	
	X						d, previously served,							-	20. Approved Se	wage/Was	tewater Disposal Sy	stem, proper	
	Λ				reconditioned						X				disposal			, p p	
<u> </u>	1*		64.4		<u> </u>	Priority Fou	ındation Items (2 Points) ı	<u>riola</u>	tion						e Action withii	n 10 day	S		1
	npua	ince	Stat							-	прпа	ince	Stati	us C					
O U T	I N	N O	N A	C O S	Demo	nstration of K	inowledge/Personnel	R		O U T	I N	N O	N A	o s	Food	Tempera	ture Control/Identi	ification	R
	X				21. Person in char perform duties/ Ce		nonstration of knowledge, and Janager (CFM)				X				27. Proper coolin Maintain Product		used; Equipment Acture	dequate to	
	X				22. Food Handler/	no unauthoriz	ed persons/ personnel				X				28. Proper Date I				
							and Food Package Labeling				X						d, accurate, and calil	brated; Chemical/	
	X						e; adequate pressure, safe								Thermal test strip		nt, Prerequisite for	. O	
	X				24. Required recordestruction); Pack		hellstock tags; parasite				X					•	rmit (Current and V	•	
!	!				1	_	Approved Procedures		1		Λ						quipment, and Ven		
	- 1				1		pecialized Process, and HACCP										facilities: Accessible	_	
	X					ained for speci	alized processing methods;				X				supplied, used		ntact surfaces clean		
						Consume	r Advisory				X				designed, constru	icted, and	used	71 1 3	
	X						ries; raw or under cooked foods ite)/ Allergen Label				X				 Warewashing sink or curb clear 		; installed, maintain ty provided	ed, used/Service	
				Co	ore Items (1 Poi	nt) <i>violation</i>	s Require Corrective Actio	n No	ot to	Exc	ceed	190	Dav	s or			* *	irst	
Cor	nplia	nce	Stat	us		•	•			Cor	nplia	ınce	Stati	us	•				
O U T	I N	N O	N A	C O S	Pre	evention of Foo	od Contamination	R		O U T	I N	N O	N A	C O S		Foo	d Identification		R
	X				34. No Evidence of	of Insect contar	mination, rodent/other animals			-	X		\vdash		41. Original cont	ainer label	ling (Bulk Food)		H
	X				35. Personal Clear	nliness/ eating,	drinking or tobacco use				1			_			vsical Facilities		Н
	X				36. Wiping Cloths	; properly used	l and stored				Х			_	42. Non-Food Co		·		\vdash
	X				37. Environmental		1				X						d lighting; designat	ed areas used	
	X				38. Approved thav						X		\vdash				operly disposed; fac		\vdash
							e of Utensils				X		\vdash			*	lled, maintained, and		\vdash
	X						s; properly used, stored, dried, &	ĺ			X			-			ly constructed, supp		\vdash
	X				handled/ In use uto		rticles; properly stored and used	-			X		\vdash		47. Other Violation		i, constructed, supp	mou, and cicali	\vdash
D.		061 7	D		40. Single-service	& single-use a	nucies, property stored and used	L	D.	: m. # :	Λ				-7. Omer violati		lowson Iv. Ch.	/O	Щ
	ceiv natui	ed I	oy:							int: aya F	Holm	nes				Manage	erson In Charg	ge/Owner	
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	natui		~j•							ness:	a Al	vara	ado				olmes@brooksa	cademy org	



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0.5 .			_	_	rspection:	1-Compli	iance	X 2-Routine	T	-	Field	l In	vest	iga	tion			5-Other	TOTAL/SCO	RE
Fett	_	_		Nan		1-Compa		ct'Owner Name:		- 1			7	_		r of Repeat Vi			TOTALISCO	ICE
					DEMY LONES	TAR		FRSET ACADEMII	es of	FT	EXAS	S				r of Violations			100	
Phy	2108	al.A	ddre	:55:			City'	County:		Zip	Code	:	1	Pho	ne:			Reinspection:	LUU	,
25]	BUT	KM.			ANE			ntonio	_	782	0.0			$\overline{}$	_	11-0051				
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M	ark	the a	ppro	priat	e points in the OU							_						an asterisk '*' in app	propriate box for H	-
	- N		£4.		PT	iority Items	(3 Po	ints) violations Requ	TIFE I	<i>mm</i>	Com			_		cnon not to ext	eea 5 a	ays		\top
Ceu	ribens	MICE	State						+	1	0	T	\top	\neg	С					\vdash
τ	I	N	N	C	Time	and Temperat			R		U	I N	N O	N A	0		En	nployee Health		R
T	N	0	A	S		(F = degrees	Fahren	heit)		1	Т	-	-	-	S	12.27	C 1	1 12		+
	X				1. Proper cooling	time and tempe	rature					X		-1		knowledge, respo		ployees and conditions, and reporting	onal employees;	
	X				2. Proper Cold Ho	olding temperat	ure(41F	(45F)		- 1		x		\neg		ALLOS THE		n and exclusion; No	discharge from	
	X				3. Proper Hot Hol	lding temperatu	re(135F)		١		^		\perp	-	eyes, nose, and m				\vdash
	X				4. Proper cooking	time and temp	erature				<u> </u>	T	_	_	_			Contamination by		-
	X				5. Proper reheating	ng procedure for	bot hol	ding (165F in 2 Hours)		-	\vdash	х	-	\dashv	-			perly washed/ Glove with ready to eat foo		+
	X				6. Time as a Publ	ic Health Contr	ol; proc	edures & records				X		- 1				followed (APPROV		
						Approve	ed Sour	ce				_			\neg	1	Highly S	sceptible Populati	ions	
	х				7. Food and ice of	btained from ap	proved	source; Food in good			П	x	П	П	T			; prohibited food no	ot offered	
	^				condition, safe, as	nd unadulterated	d; paras	te destruction	\perp		ш	^		\perp	\dashv	Pasteurized eggs	used who			+
	X				8. Food Received	at proper temp	erature		\sqcup		<u> </u>	-		_	\dashv	17 Fand - 1434		Chemicals	and Westing Polis	-
					P	rotection from	Conta	mination				х		- 1		& Vegetables	s; approv	ved and properly sto	ored; washing Fruit	s
	X				9. Food Separated			d during food			\Box	х	\neg	\neg	\neg		ices prop	erly identified, store	ed and used	
\vdash	-				preparation, stora				╀								W	/ater/Plumbing		
	X				10. Food contact Sanitized at			es; Cleaned and				x				19. Water from a backflow device	pproved s	source; Plumbing in	stalled; proper	
	х				11. Proper dispos	ition of returned	d, previo	ously served,				х	\neg			20. Approved Ser disposal	wage/Wa	stewater Disposal S	ystem, proper	
_						Priority For	ındəti	on Items (2 Points)	viola	tion	ns Rei	aui	re C	orre	ectiv		n 10 da	vs		
Con	plia	ance	Stat	us.		111011119 1 00	1110211	on Items (2 I omts)	T		Com					CITCHOIL WILLIAM	- 10	,,,		T
O U T	I N	N O	N A	0 5	Demo	onstration of K	inowled	ge/Personnel	R		0	I N	N O	N A	C O S	Food	Tempera	ature Control/Iden	tification	R
O U				0	21. Person in cha	rge present, den	nonstrat	ion of knowledge, and	R		O U T	ı	N	N	C O		ng method	d used; Equipment A		R
O U	N			0		rge present, den Certified Food M	nonstrat Ianager	ion of knowledge, and (CFM)	R		O U T	I N	N	N	C O	27. Proper coolin	ng method	d used; Equipment A		R
O U	N X			0	21. Person in cha perform duties/ C 22. Food Handler	rge present, den Certified Food M r/ no unauthoriz	nonstrat Manager red perso	ion of knowledge, and (CFM)	R		O U T	I N X	N	N	C O	27. Proper coolin Maintain Produc 28. Proper Date 29. Thermometer	ng method t Tempera Marking	d used; Equipment A	Adequate to	R
O U	N X			0	21. Person in cha perform duties/ C 22. Food Handler	rge present, den Certified Food M r/ no unauthoriz Recordkeeping	nonstrate Manager med person and Fo	ion of knowledge, and (CFM) ons/ personnel od Package Labeling	R		O U T	I N	N	N	C O	27. Proper coolir Maintain Produc 28. Proper Date 29. Thermometer Thermal test strip	ng method t Tempera Marking a rs provide	d used; Equipment A ature and disposition ed, accurate, and cal	Adequate to	R
O U	X X			0	21. Person in cha perform duties/ C 22. Food Handler Safe Water, F 23. Hot and Cold 24. Required reco	rge present, den certified Food M r/ no unauthoriz Recordkeeping Water available ords available (s	nonstrate Manager ted perso and For e; adeques shellstoo	ion of knowledge, and (CFM) ons/ personnel od Package Labeling ate pressure, safe	R		O U T	I N X X	N	N	C O	27. Proper coolir Maintain Produc 28. Proper Date 2 29. Thermometer Thermal test strip Permit R	ng method t Tempera Marking a rs provide ps	d used; Equipment A ature and disposition ed, accurate, and cal ent, Prerequisite fo	Adequate to librated; Chemical/ or Operation	R
O U	X X			0	21. Person in cha perform duties/ C 22. Food Handler Safe Water, I 23. Hot and Cold 24. Required rece destruction); Paci	rge present, den certified Food M r/ no unauthoriz Recordkeeping I Water available ords available (s kage food labeli	nonstrate Manager Sed person and For e; adequeshellston ing	ion of knowledge, and (CFM) ons/ personnel ond Package Labeling ate pressure, safe k tags; parasite	R		O U T	I N X	N	N	C O	27. Proper coolin Maintain Produc 28. Proper Date 29. Thermometer Thermal test strip Permit R 30. Food Establia	ng method t Tempera Marking a rs provide ps tequirem shment P	d used; Equipment A ature and disposition ed, accurate, and cal ent, Prerequisite for ermit (Current and V	Adequate to librated; Chemical/ or Operation Valid, & Posted)	R
O U	X X			0	21. Person in cha perform duties/ C 22. Food Handler Safe Water, I 23. Hot and Cold 24. Required rece destruction); Paci	rge present, den Certified Food M r/ no unauthoriz Recordkeeping I Water available ords available (skage food labeli ormance with A	monstrate Manager and For e; adeque shellstoor ing	ion of knowledge, and (CFM) ons/ personnel ond Package Labeling ate pressure, safe k tags; parasite			O U T	I N X X X	N	N	C O	27. Proper coolin Maintain Produc 28. Proper Date 29. Thermometer Thermal test strij Permit R 30. Food Establi	ng method t Tempera Marking a rs provide ps tequirem shment P	d used; Equipment A ature and disposition ed, accurate, and cal ent, Prerequisite fo	Adequate to librated; Chemical/ or Operation Valid, & Posted) nding	R
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Mar	k the				ce Status: Out points in the OU	•		IN = in compliance NO ered item Mark '√'	' a cl									d on site R = repea Mark an asterisk		box
					Dui suite s	14 (O.D.	-!4-1	. d . l . d D du			-1:-	4- 6	.	4	•	A - 4" -		1 0 - 1		
_						items (3 P	oints)	violations Require	e in	nme					ive .	ACTIC	on not to exce	ea 3 aays		1
	mpii	ance	e Sta	_							Sta	mplia tus	ance							
O U T	I N	N O	N A	o s	Time a	and Temperat (F = degrees		Food Safety nheit)	R	-	0	I N	N O	N A	C O		Eı	nployee Health		R
		Χ			1. Proper coolin	g time and ter	mperatu	re			Т				S	10 M			aliti a a a l	
	Χ				2. Proper Cold I	Holding tempe	erature(4	11F/ 45F)				Х						employees and cor , responsibilities, ar		
		Х			3. Proper Hot H	olding temper	ature(13	35F)		-								ction and exclusion		
		Х			4. Proper cookir	ng time and te	mperati	ure				Х					eyes, nose, and n			
					· ·	•	•	t holding (165F in 2									Prevention	Contamination by	Hands	
		Х			Hours)	9						Х						properly washed/ (Gloves used	
			Х		6. Time as a Pu	blic Health Co	ontrol; pr	rocedures & records								prope				
						Approve	d Sour	ce				v						act with ready to eat		
	Х				7. Food and ice good condition,	obtained from	n approv	ved source; Food in		-		Х					N)	thod properly followers		
					destruction	,		, ·		-				1		16 P		used; prohibited foo		
	Χ				8. Food Receive	ed at proper te	mperati	ure				Х					eurized eggs used		a not oncrea	
					Pr	otection from	n Conta	mination										Chemicals		
	Х				9. Food Separa preparation, sto			ented during food ting				х					ood additives; app & Vegetables	proved and properly	stored; Washing	
	Х				10. Food contact	ct surfaces and	d Returr	nables ; Cleaned and				Χ				18. To	oxic substances p	roperly identified, st	ored and used	
	^				Sanitized at	ppm/tempe	rature										W	/ater/Plumbing		
	Χ				11. Proper disportant reconditioned	osition of retur	ned, pre	eviously served,				Х				backf	low device	ed source; Plumbing		
												Х				20. Addispo		Wastewater Disposa	al System, proper	
					Prior	ity Founda	tion It	ems (2 Points) <i>vic</i>	.lat	ione	· D		ro (٦ م	roct			In days		
Co	mnli	ance	e Sta	atus		ity Founda	LIOII IL	ems (2 Fomes) vic	Jiau	Ulis		mpli:			eci	IVE A	CHOII WILIIII	U uays		1
0	iipii			С							Sta		41100							
Ŭ	N N	0	N A	ŏ s	Demor	stration of K	nowled	lge/Personnel	R		O U T	I N	N O	N A	C O S		Food Temper	ature Control/Ident	tification	R
	Χ				and perform dut	ties/ Certified I	Food Ma			-	-	Х			3		roper cooling met ain Product Temp	hod used; Equipme	nt Adequate to	
	Χ							ersons/ personnel		-		Х		_			roper Date Markir			
					Safe Water, Re	cordkeeping	and Fo	od Package Labeling		-				_				rided, accurate, and	calibrated:	
	Χ				23. Hot and Col	d Water availa	able; ade	equate pressure, safe				Х					nical/ Thermal test		odiibratoa,	
	Х							stock tags; parasite		Ī						F	Permit Requirem	ent, Prerequisite fo	or Operation	
					destruction); Pa			d Barrandona				Х						t Permit (Current ar	nd Valid, &	
			1				• •	ed Procedures				^				Poste	- /			
	х							alized Process, and pecialized processing		-	-	-	-				·	quipment, and Ver		
	^							APPROVED Y N)				Х					dequate handwas erly supplied, used	hing facilities: Acces	ssible and	
	'					Consume	r Advis	ory		-								Contact surfaces c	leanable	
	V				26. Posting of C	Consumer Adv	isories;	raw or under cooked				Х						structed, and used	icanabic,	
	Х							ate)/ Allergen Label				х				33. W	/arewashing Facil	ities; installed, main		
		Coi	re It	tem	s (1 Point) vic	olations Re	auire	Corrective Action	No	t to	Ex	cee	d 90) Da	vs					
Co		ance										mplia						,		
0	1	N	N	С							Sta	tus								
U T	N	0	A	o s		vention of Fo			R		O U T	I N	N O	N A	0 S		Fo	od Identification		R
	Х				34. No Evidence animals	a of insect con	ıtamınat	tion, rodent/other		-	ᅴ	Х				41. O	riginal container l	abeling (Bulk Food)		+
	Х					eanliness/ eat	ina, drin	nking or tobacco use								0	-	ysical Facilities		t
	Х				36. Wiping Cloth			-	t			Х				42. N	on-Food Contact			1
Х				Х	37. Environmen				t									n and lighting; design	nated areas	1
	Х				38. Approved th						_	Х	_	_	_	used				L
			<u> </u>			Proper Use		nsils				Х						se properly disposed	d; facilities	
	χ,				39. Utensils. ea			pperly used, stored,						ļ			ained			1
	Х		L	L	dried, & handled				L			Х		ļ			•	stalled, maintained,		1
	Х				40. Single-servi	ce & single-us	se article	es; properly stored and				Х				46. To clean		perly constructed, s	upplied, and	
															- 1	oroari				



	ate; 1/08/				Time in: Time out 10:10 AM 11:00 AM	1 844431			st. T	ype:		9/3		Risk Cate	gory;	LAGAN #:	Page 1 of 2	2
12					f Inspection: 1-Com				3-F	ield	Inv	esti	gatio	on 4-Vis	it	5-Other	TOTAL/SCO	ORE
					ame: CADEMY OAKS	Contact/Owner Name: SOMERSET ACADEM	LUC	OF	TUS	. • 0		N	umb	per of Repeat V	iolatio	ns: 0		
P1	iysic	al A	Add	res		City/County: San Antonio	IEG	Z		ode:		Pl	none	oer of Violation: :: 627-6013	s cos:	Reinspection:	99	
				C	ompliance Status: Out = not in co	ompliance IN = in compliance	NO=	= not	obse	rved	NΛ	= not	l appl	licable COS = corr	ected on	No site R = reneat viol	ation	
	Mark	the	appi	ropi	tate points in the COT took for each	inditioned item Mark A. a	i che	ckma	ark in	appro	pria	ne ba	x for	IN. NO. NA. COS	Mar	an actorick 1% in any	propriate box for I	3
Co	mpli	ane	a Sto	free	Priority Item	s (3 Points) violations Rea	uir	e Im	med	liate	Col	reci	tive /	Action not to ex	ceed 3	days		
-	щи	ane	I	T	0		+	_		ompl	ianc	e Sta	_	-				
O U T	7.	N O			C Time and Temper: S (F = degree	ature for Food Safety es Fahrenheit)	1	R	1	. NI	NO.					mployee Health		R
_	X	_	_	L	Proper cooling time and temp					X		i		12. Management, knowledge, respe	food en	ployees and condition	nal employees;	
_	Х		_	╀	2. Proper Cold Holding tempera					X		T	1			on and exclusion; No	discharge form	+-
_	X		_	╀	3. Proper Hot Holding temperat				_	A				eyes, nose, and m	outh	on tine e contision, 140	discharge nom	
	Y.		╀	Ļ	4. Proper cooking time and temp				<u>_</u>	1	,					Contamination by I		
_	Х		_	Ļ	5. Proper reheating procedure for				-	X	_	+	_	14. Hands cleane	l and pro	operly washed/ Glove	s used properly	
	X			L	6. Time as a Public Health Cont	rol; procedures & records	\perp		1	X				15. No bare hand alternate method	contact properly	with ready to eat food followed (APPROV)	Is or approved	
_			ī	_		ed Source										usceptible Populatio		+
	X				7. Food and ice obtained from a condition, safe, and unadulterate	ed; parasite destruction				X					ods used	; prohibited food not		
	Х	-		L	8. Food Received at proper temp				<u>_</u>	_		T				Chemicals		
7		-	Г	Г	9. Food Separated & protected, 1	Contamination	\downarrow	-	L	X				17. Food additive & Vegetables	s; approv	ved and properly store	ed; Washing Fruits	
	Х				preparation, storage, display, and	l tasting	1	1		X				18. Toxic substant	es prop	erly identified, stored	and used	
	X				 Food contact surfaces and Re Sanitized at <u>200 PPM</u> ppm/temp 	crumables ; Cleaned and crature	T		H	X		Γ	П	19. Water from ap		/ater/Plumbing source; Plumbing inst	alled: proper	
	X				11. Proper disposition of returner reconditioned	d, previously served,	T	1	-	X			Н	backflow device 20. Approved Sew	age/Was	stewater Disposal Sys	dem, proper	\vdash
		-		-		undation Itama (2 Dainta)	<u> </u>		<u>Ļ</u>	1	-			disposal			The state of the s	
Con	nplia	nce	Stati	us	Triority For	indation Items (2 Points)	Viol.	atio.		mplia				ve Action within	10 day	VS .		_
0	ı	N	N.	C			+	1	0	$\dot{\Box}$			C					\vdash
T T	Ñ	o	A	S		nowledge/Personnel	R		Ŭ T	I N	N O	N A	0 8	Food 1	empera	ture Control/Identif	ication	R
+	X	4	_		Person in charge present, den perform duties/ Certified Food M Section 22. Food Handler/ no unauthorize	anager (CFM)				Х				Maintain Product	lempera		equate to	
					Safe Water, Recordkeeping		╀	-	_	X				28. Proper Date M				
T	X		T	-	23. Hot and Cold Water available	: adequate pressure, safe	├	1		Х				 Thermometers Thermal test strips 	provide	d, accurate, and calib	rated; Chemical/	
T	Х	7			24. Required records available (s.	hellstock tags: parasite	_	1								ent, Prerequisite for	Operation	
_		\perp			destruction); Package food labeling	ng				X						rmit (Current and Val		\vdash
Т	_	Т	Т		Conformance with A			1								quipment, and Vend		
	X				25. Compliance with Variance, Sp plan; Variance obtained for specie manufacturer instructions (APPR)	dized processing methods:				X				supplied, used		facilities: Accessible		
_	_	_	_		Consumer	Advisory				X				designed, construc	ted, and			
	X	1			26. Posting of Consumer Advisor (Disclosure/Reminder/Buffet Plat	e)/ Allergen Lubel				X			- 1	sink or early cleaning	no facilit	: installed, maintained		
om	plian	nn F		Co	re Items (1 Point) violations	Require Corrective Actio	n N	ot to	Ex	ceed	90.	Day.	s or	Next Inspection	, Whic	hever Comes Fir	rst .	
ol	T	T	ratu	C			_		Con	nplia	ice !	Statu	15					
U T	N I	N O	N A	o s	Prevention of Foo		R		O U T	I N	N O	N A	C O S		Foo	d Identification		R
_	X	+	+		34. No Evidence of Insect contain	ination, rodent/other animals				X	\dashv	\dashv	-	41. Original contain	ner lahel	ing (Bulk Food)		\vdash
_	X	+	+	-	35. Personal Cleanliness/ eating, of					00001			\dashv	The state of the s	-	sical Facilities		-
_	X	+	+	\dashv	36. Wiping Cloths: properly used37. Environmental contamination	and stored				X				42. Non-Food Con				
_	X	1	1		38. Approved thawing method		-			X				43. Adequate ventil	ation an	d lighting; designated	l areas used	
					Proper Use	of Utensils				Х	\bot	\Box		44. Garbage and Ra	fuse pro	pperly disposed; facil	ities maintained	
(39. Utensils, equipment, & linens;	properly used, stored, dried, &				X	4					led, maintained, and		
+	X	+	+	\dashv	handled/ In use utensils; properly					X	_	_		The state of the s	-	y constructed, suppli	ed, and clean	
		D-			40. Single-service & single-use an	ticles; properly stored and used		ᆚ		X				47. Other Violation	S			
	ived nire)		y:			حسيد ک			int:	Guz	יפון	1			Title Mana	: Person In Cha	rge/Owner	
	ecte		y:		Engineer				int:	JuZ	mal				 	ness Email:		\dashv
igna	nirc)				- Company Car					Ren	gife	1						