



Date: 10/08/2024	Time in: 10:10 AM	Time out: 11:10 AM	License/Permit #: 929668	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 COLLEGIATE	Contact/Owner Name: SOMERSET ACADEMIES OF TEXAS	Number of Repeat Violations: 0	100
Physical Address: 4802 VANCE JACKSON	City/County: San Antonio	Number of Violations COS: 0	
	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)						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						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						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 QT 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						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: Katie Malkowski	Title: Person In Charge/Owner Manager
Inspected By: (signature)	Print: Vanessa Alvarado	Business Email:



**METROPOLITAN
HEALTH DISTRICT**

Retail Food Establishment Inspection Report

Date: 10/23/2024	Time in: 01:30 PM	Time out: 02:10 PM	License/Permit # 1114440	Est. Type: SCHO	Risk Category: 2	LAGAN #:	Page 1 of 2																																																																																																																																																																																				
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<p>Inspected By: (signature)</p>				<p>Print: Garrett Grace</p>		<p>Business Email:</p>																																																																																																																																																																																					



Date: 10/10/2024	Time in: 09:40 AM	Time out: 10:40 AM	License/Permit #: 844431	Est. Type: SCHO	Risk Category: 2	LAGAN #:	Page 1 of 2
Purpose of Inspection:		<input checked="" 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 OAKS		Contact/Owner Name: SOMERSET ACADEMIES OF TEXAS		Number of Repeat Violations: 0		Number of Violations COS: 0	
Physical Address: 6070 BABCOCK RD		City County: San Antonio		Zip Code: 78240	Phone: (210) 627-6013	Reinspection: No	

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Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COR = 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 (T = degrees Fahrenheit)	R	Compliance Status		Employee Health	R
OUT	IN			NO	NA		
	X					1. Proper cooling time and temperature	
	X					2. Proper Cold Holding temperature(41F-45F)	
	X					3. Proper Hot Holding temperature(133F)	
	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 250 PPM ppm temperature	
	X					11. Proper disposition of returned, previously served, reconditioned	

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		
	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 logs; 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, X)	
Consumer Advisory							
	X					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder Buffet Plate) Allergen Label	

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		
	X					34. No Evidence of Insect contamination, rodent or other animals	
	X					35. Personal Cleanliness/ eating, drinking or tobacco use	
	X					36. Wiping Cloths; properly used and stored	
	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	

Received By: (signature)		Print: Ilene Gonzalez	Title: Person In Charge/Owner Manager
Inspected By: (signature)		Print: Sean Gilbert	Business Email: