

City Of Weslaco Health Department Adult Day Care Establishment Inspection Report

Date: Time in: 05/20/2024 23:30:00									Permit #: AD-00043-24								
05/20/2024 23:30:00 Purpose of Inspection: 1-Compliance 2-Routine 3-Field II							ld Invo						TOTAL/SCORE				
							erator: owner 5201					TOTALISCORE					
Establishment Name: 520 adultcare 1 Owner/Ope Physical Address: 81 general City: weslaco Zip Code: 78956						ator. c			e: (38	5) 74) 748-3756 Follow-up:						
					ompliance IN = in compliance NO = not	t observed NA = not applicable COS	= corrected on s	site R =	repeat	violation	Mark t	he app	ropriate			✓ a checkmark in appropriate box	
						Priority Items (3 Points) viol	NA, COS Mark a							vcood 3 days			
	Compli	2000	Ctotus			1 Horty Rems (3 1 olins) viol	auoris require	7 111111111	т —					Acceed 5 days			
Compliance Status			N	С	R			R	0	Compliance Status				R			
U	N	0	Α	0	Time and Temperature for Food Safety (F = degrees Fahrenheit)		renheit)		U	N	0	Α	0		Employee Health		
	~				Proper cooling time and temperature					~				12. Management, foo responsibilities, and r	d employees and conditio	nal employees; knowledge,	
	~				2. Proper Cold Holding temperature(41°F/ 45°F)					~				13. Proper use of resi and mouth	triction and exclusion; No	discharge from eyes, nose,	
	1				3. Proper Hot Holding temperature(135°F)									Preventing Contamination by Hands			
	✓				4. Proper cooking time and temp	perature				1				14. Hands cleaned and properly washed/ Gloves used properly			
	1				Proper reheating procedure for hot holding (165°F in 2 Hours)					1				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)			
	1				6. Time as a Public Health Control; procedures & records									Highly Susceptible Populations			
					Approved Source					~				16. Pasteurized foods used when required	t offered Pasteurized eggs		
	1				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction									Chemicals			
	/				8. Food Received at proper temp	perature				1				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
					Protection	from Contamination				1				18. Toxic substances properly identified, stored and used			
	1				9. Food Separated & protected, storage, display, and tasting	prevented during food preparati	ion,								Water/ Plumbing		
	1				10. Food contact surfaces and R atppm/temperature	Returnables ; Cleaned and Sanit	tized			1				19. Water from appro device	ved source; Plumbing inst	talled; proper backflow	
	1				11. Proper disposition of returne	d, previously served or recondit	tioned			1				20. Approved Sewage	e/Wastewater Disposal Sy	/stem, proper disposal	
						Priority Foundation Items	s (2 Points) vic	lations	Requi	ire Cor	rective	Actio	n with	in 10 days			
(Compli	ance	Status							Compl	iance	Status					
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel		R	O U T	NOAO Food Temperature Co			Temperature Control/ Id	atrol/ Identification				
	~				21. Person in charge present, de duties/ Certified Food Manager (emonstration of knowledge, and (CFM)	l perform			~				27. Proper cooling me Temperature	ethod used; Equipment Ad	dequate to Maintain Product	
	~				22. Food Handler/ no unauthoriz	red persons/ personnel				~				28. Proper Date Mark	king and disposition		
					Safe Water, Recordkee	ping and Food Package Labe	ling			1				29. Thermometers protest strips	ovided, accurate, and cali	brated; Chemical/ Thermal	
	/				23. Hot and Cold Water available									Permit R	equirement, Prerequisit	e for Operation	
	1				24. Required records available (s Packaged Food labeled	shellstock tags; parasite destruc	ction);			1				30. Food Establishme	Food Establishment Permit (Current & Valid)		
					Conformance w	rith Approved Procedures								Utensils, Equipment, and Vending			
	1				25. Compliance with Variance, S Variance obtained for specialized instructions	Specialized Process, and HACC d processing methods; manufact	P plan; cturer			1				31. Adequate handwa	ashing facilities: Accessibl	e and properly supplied,	
						sumer Advisory				1				32. Food and Non-foo constructed, and use	od Contact surfaces clean	able, properly designed,	
	~				26. Posting of Consumer Adviso (Disclosure/Reminder/Buffet Pla	ries; raw or under cooked foods te)/ Allergen Label	S			1					cilities; installed, maintaine	ed, used/Service sink or	
						1 Point) Violations Require Corr	rective Action	Not to	Excee	d 90 D	ays or	Next I	nspec				
	Complia	ance	Status	;	Sole nome (11 om), Poducone require consecuto ricustricus			Т	Compliance Status				-				
0	I N	N O	N A	C O	Prevention of	of Food Contamination		R	0	I N	N O	N A	CO		Food Identification	n	
Т				S	34. No Evidence of Insect contain	mination rodent/other animals			Т				S	41. Original container	labeling (Bulk Food)		
	_				35. Personal Cleanliness/eating,			_						41. Original container	Physical Facilities		
	\dashv				36. Wiping Cloths; properly used			\dashv						42. Non-Food Contac	-		
	\dashv				37. Environmental contamination			-						43. Adequate ventilation and lighting; designated areas used		ed areas used	
	\dashv				38. Approved thawing method			\exists					44. Garbage and Refuse properly disposed; fac				
					Proper	r Use of Utensils								45. Physical facilities	installed, maintained, and	l clean	
					39. Utensils, equipment, & linens	s; properly used, stored, dried, &	& handled/							46. Toilet Facilities: p	roperly constructed, suppl	lied, and clean	
\dashv	\dashv				In use utensils; properly used 40. Single-service & single-use a	articles; properly stored and use	ed	\dashv	-					47. Other Violations	. ,		
Reco	ived b	v-			. 5	-,, -, -, -,		\dashv									
2/	7	; //))						Print:	receiv	ed tes	t			Title: Person In Char	ge/ Owner	

Inspected by:		
And hat	Print: Developer	

TEMPERATURE OBSERVATIONS						
SL No.	Item/Location	Temp				
1	item 1/loc 1	123,4567				

Comment of Items					
Item Number	Comments:				

Comment:

test general comment

-===Inspection Image====