



City Of Weslaco Health Department  
Adult Day Care Establishment Inspection Report

Date: 05/20/2024		Time in: 23:30:00		Permit #: AD-00043-24								
Purpose of Inspection:		<input checked="" type="checkbox"/> 1-Compliance	<input type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other	TOTAL/SCORE					
Establishment Name: 520 adultcare 1		Owner/Operator: owner 5201					100					
Physical Address: 81 general		City: weslaco	Zip Code: 78956	Phone: (385) 748-3756		Follow-up:						
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							
O U T	I N	N O	N A	C O S	R	O U T	I N	N O	N A	C O S	R	
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health						
	✓						✓					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
	✓						✓					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
	✓											Preventing Contamination by Hands
	✓						✓					14. Hands cleaned and properly washed/ Gloves used properly
	✓						✓					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )
	✓											Highly Susceptible Populations
	✓						✓					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
	✓											Chemicals
	✓						✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables
	✓						✓					18. Toxic substances properly identified, stored and used
	✓											Water/ Plumbing
	✓						✓					19. Water from approved source; Plumbing installed; proper backflow device
	✓						✓					20. Approved Sewage/Wastewater Disposal System, proper disposal
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days												
Compliance Status					Compliance Status							
O U T	I N	N O	N A	C O S	R	O U T	I N	N O	N A	C O S	R	
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification						
	✓						✓					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
	✓						✓					28. Proper Date Marking and disposition
	✓						✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
	✓											Permit Requirement, Prerequisite for Operation
	✓						✓					30. Food Establishment Permit (Current & Valid)
	✓											Utensils, Equipment, and Vending
	✓						✓					31. Adequate handwashing facilities: Accessible and properly supplied, used
	✓						✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
	✓						✓					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							
O U T	I N	N O	N A	C O S	R	O U T	I N	N O	N A	C O S	R	
Prevention of Food Contamination						Food Identification						
												41. Original container labeling (Bulk Food)
												Physical Facilities
												42. Non-Food Contact surfaces clean
												43. Adequate ventilation and lighting; designated areas used
												44. Garbage and Refuse properly disposed; facilities maintained
												45. Physical facilities installed, maintained, and clean
												46. Toilet Facilities; properly constructed, supplied, and clean
												47. Other Violations
Proper Use of Utensils												
												39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used
												40. Single-service & single-use articles; properly stored and used
Received by:						Print: received test			Title: Person In Charge/ Owner			

Inspected by:

*[Handwritten Signature]*

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=====