



## City of Laredo Health Department Retail Food Establishment Inspection Report

250	5/30/2018	1:06 PM	1:09 PM	10647	1887	3
<b>San Code</b>	<b>Date</b>	<b>Time In</b>	<b>Time Out</b>	<b>Establishment Number</b>	<b>Permit Number</b>	<b>Risk Category</b>
Purpose Of Inspection: Pre-Opening				Owner: Madalina DeLeon		
Establishment: New Vision, DBA: Joseph Store House				Unit: Grocery		
Physical Address: 1210 Matamoros				Zip: 78040	Est. Phone: 956-7120655	
OUT 5Pts	IN	NA	NO	COS	<b>Food Temperature/Time Requirements</b>	
	X				Violations Require Immediate Corrective Action	
	X				1. Proper Cooling for Cooked/Prepared Food	
	X				2. Cold Hold (41 Degrees Fahrenheit/45 Degrees Fahrenheit)	
			X		3. Hot Hold (135 degrees Fahrenheit)	
			X		4. Proper Cooking Temperatures	
			X		5. Rapid Reheating (165 degrees Fahrenheit in 2 Hrs)	
OUT 4Pts	IN	NA	NO	COS	<b>Personnel/Handling/Source Requirements</b>	
	X				Violations Require Immediate Corrective Action	
	X				6. Personnel with Infections Restricted/Excluded	
	X				7. Proper/Adequate Handwashing	
	X				8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)	
	X				9. Approved Source/Labeling	
	X				10. Sound Condition	
	X				11. Proper Handling of Ready to Eat Foods	
	X				12. Cross-Contamination of Raw/Cooked Foods/Other	
	X				13. Approved System (HACCP Plans/Time as Public Health Control)	
	X				14. Water Supply-Approved Source/Sufficient Capacity/Hot and Cold Under Pressure	
OUT 3Pts	IN	NA	NO	COS	<b>Facility and Equipment Requirements</b>	
	X				Violations Require Immediate Corrective Action, Not To Exceed 10 Days	
	X				15. Equipment Adequate to Maintain Product Temperature	
	X				16. Handwashing Facilities Adequate and Accessible	
	X				17. Handwashing Facilities with Soap and Towels	
	X				18. No Evidence of Insect Contamination	
	X				19. No Evidence of Rodents/Other Animals	
	X				20. Toxic Items Properly Labeled/Stored/Used	
	X				21. Manual/Mechanical Warewashing and Sanitizing at ( ) ppm/temperature	
	X				22. Manager Demonstration of Knowledge/Certified Food Manager	
	X				23. Approved Sewage/Wastewater Disposal System, Proper Disposal	
	X				24. Thermometers Provided/Accurate/Properly Calibrated (+/-2 degrees Fahrenheit)	
	X				25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair	
	X				26. Posting of Consumer Advisories	
	X				27. Food Establishment Permit	
OUT	IN	NA	NO	COS	<b>Other Violations</b>	
	X				Require Corrective Action, Not To Exceed 90 Days or the Next Inspection, Whichever Comes First.	
	X				28. Other Violations	
	X				29. Local Violations	
<b>Demerits</b>						
5pt	0	Inspected By:			Received By:	
4pt	0					
3pt	0					
0						
<b>Total Demerits</b>						
<b>100</b>		<b>Score</b>				
<b>Follow-Up No</b>	Name: Miguel A. Morales Title: Sanitarian			Name: Sara Salinas Title: Manager		

See Additional Pages For Any Item/Location/Temperature Observations and/or Remarks

**27. Food Establishment Permit**

Compliance Value: In

City Food License No. 1887