



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

250	5/30/2018	1:37 PM	3:08 PM	10651	1885	1
San Code	Date	Time In	Time Out	Establishment Number	Permit Number	Risk Category
Purpose Of Inspection: Pre-Opening				Owner: CNI THL OPS, LLC-- C/O Karen Kovach		
Establishment: Hampton Inn Laredo				Unit: Restaurant		
Physical Address: 7903 San Dario				Zip: 75024	Est. Phone: 717-8888	
OUT 5Pts	IN	NA	NO	COS	<b>Food Temperature/Time Requirements</b>	
					Violations Require Immediate Corrective Action	
					1. Proper Cooling for Cooked/Prepared Food	
					2. Cold Hold (41 Degrees Fahrenheit/45 Degrees Fahrenheit)	
					3. Hot Hold (135 degrees Fahrenheit)	
					4. Proper Cooking Temperatures	
					5. Rapid Reheating (165 degrees Fahrenheit in 2 Hrs)	
OUT 4Pts	IN	NA	NO	COS	<b>Personnel/Handling/Source Requirements</b>	
					Violations Require Immediate Corrective Action	
					6. Personnel with Infections Restricted/Excluded	
					7. Proper/Adequate Handwashing	
					8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)	
					9. Approved Source/Labeling	
					10. Sound Condition	
					11. Proper Handling of Ready to Eat Foods	
					12. Cross-Contamination of Raw/Cooked Foods/Other	
					13. Approved System (HACCP Plans/Time as Public Health Control)	
					14. Water Supply-Approved Source/Sufficient Capacity/Hot and Cold Under Pressure	
OUT 3Pts	IN	NA	NO	COS	<b>Facility and Equipment Requirements</b>	
					Violations Require Immediate Corrective Action, Not To Exceed 10 Days	
					15. Equipment Adequate to Maintain Product Temperature	
					16. Handwashing Facilities Adequate and Accessible	
					17. Handwashing Facilities with Soap and Towels	
					18. No Evidence of Insect Contamination	
					19. No Evidence of Rodents/Other Animals	
					20. Toxic Items Properly Labeled/Stored/Used	
					21. Manual/Mechanical Warewashing and Sanitizing at ( ) ppm/temperature	
					22. Manager Demonstration of Knowledge/Certified Food Manager	
					23. Approved Sewage/Wastewater Disposal System, Proper Disposal	
					24. Thermometers Provided/Accurate/Properly Calibrated (+/-2 degrees Fahrenheit)	
					25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair	
					26. Posting of Consumer Advisories	
					27. Food Establishment Permit	
OUT	IN	NA	NO	COS	<b>Other Violations</b>	
					Require Corrective Action, Not To Exceed 90 Days or the Next Inspection, Whichever Comes First.	
					28. Other Violations	
					29. Local Violations	
<b>Demerits</b>						
5pt	0	Inspected By:			Received By:	
4pt	0					
3pt	0					
0						
Total Demerits						
100		Name: Celina Y. Ramirez			Name: Tenayah Espinoza	
Score		Title: Sanitarian			Title: Manager	

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

**2. Cold Hold (41 Degrees Fahrenheit/45 Degrees Fahrenheit)**

Compliance Value: In

<u>Item</u>	<u>Location</u>	<u>Temperature</u>
Water	Refrigerator	38
Soft drinks	Refrigerator	38.

**29. Local Violations**

Compliance Value: In

Pre-packaged food items are used in a goodie bag upon check-in