



Top Five Violations Observed During An Inspection:

1. Food Contact Surfaces of Equipment & Utensils Cleaned/Sanitized/Good Repair

2. Good Hygienic Practices

3. Certified Food Manager
4. Approved Systems (HACCP Plans/Time as Public Health Control)
5. Toxic Items Properly Labeled/Stored/Used

OUT 4 Pts	IN	NA	NO	CO S	Personnel/Handling/Source Requirements Violations Require Immediate Corrective Action	Remarks
					8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)	

<u>Commonly Seen Violations:</u>	<u>Corrective Actions:</u>
✘ Employee eating, drinking, or storing personal items in/on open food handling areas.	✓ Employees must eat, drink and store personal objects away from food prep areas. Smoking must also be done in designated areas only.
✘ Employee washing their hands in a sink used for food prep, ware washing or service sinks.	✓ Food employees must wash their hands in a designated hand washing lavatory only.
✘ Employee drinking from an open/closed (twist-top) container in a contaminating manner.	✓ Employees must drink from a clean closed beverage container with clean hands and away from food prep areas. Twist top bottles are considered in violation of the closed beverage container requirement.
✘ When a hand washing facility is used for purposes other than hand washing.	✓ Hand washing lavatories must be used for hand washing only.
✘ When food preparation sinks, hand washing lavatories, and ware washing equipment are used for other task of which they are intended for.	✓ Mops, brushes, brooms, etc can only be cleaned in the mop sink. Mop water must be disposed of only in the mop sink. The mixing of cleaning chemicals must be done in the mop/service sink only.



CITY OF SAN ANTONIO
METROPOLITAN HEALTH DISTRICT