

# ASTOR RESTAURANT - 5533 LEOPARD

**Date:** August, 23 2019

**Occupancy:**

**Score : 85**

			<b>Corrected</b>
<b>Points</b>		<b>Corrective</b>	<b>during</b>
<b>Deducted</b>	<b>Food Safety Requirements</b>	<b>Action</b>	<b>Inspection</b>
3	7. Food and ice obtained from approved source;  Food in good condition, safe, and unadulterated; parasite destruction	Need to clean ice machines	No
3	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Need to cover open food, all food needs to be 6" off the ground	No
2	28. Proper Date Marking and disposition	Need to label all food items	No

2	31. Adequate handwashing facilities: Accessible and properly supplied, used	Need paper towels in handwashing sink	No
1	34. No Evidence of Insect contamination, rodent/other animals	Gnats in bar	No
1	36. Wiping Cloths; properly used and stored	Unused wet rags need to be stored in sanitizing solution when not in use	No
1	37. Environmental contamination	Rotten limes in case	No
1	42. Non-Food Contact surfaces clean	Need to clean kitchen equipment, clean liquor spouts	No
1	45. Physical facilities installed, maintained, and		No

clean

**Inspector Signature:**

**Location Representative**

A handwritten signature in black ink, appearing to read 'Adrian Tijerina', with a long horizontal stroke extending to the right.A handwritten signature in black ink, appearing to read 'Helen Carr', with a large, stylized 'H' and 'C'.

Adrian Tijerina, 08/23/2019

Helen carr, 08/23/2019

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