ALAMO DRAFTHOUSE CINEMAS - 7601 S. STAPLES

Date: January, 15 2020

Occupancy:

Score: 89

			Corrected
Points	Food Safety		during
Deducted	Requirements	Corrective Action	Inspection
3	2. Proper Cold Holding	Chicken breasts are	No
	temperature (41 F/ 45	holding at 46	
	F)	degrees inside	
		cooler located	
		underneath	
		chargrille.	
3	10. Food contact	Dishwasher is	No
	surfaces and	sanitizing at 150	
	Returnables ; Cleaned	degrees it should be	
	and Sanitized at	180 degrees.	
	ppm		
	/temperature		

3	18. Toxic substances	Store chemical spray	No
	properly identified,	bottles away from	
	stored and used	food.	
1	35. Personal	All employees must	No
	Cleanliness/eating,	wear effective hair	
	drinking or tobacco use	restraints.	
1	36. Wiping Cloths;	Store wiping towels	No
	properly used and	in proper place in a	
	stored	sanitizing solution or	
		in the dirty towel	
		container.	

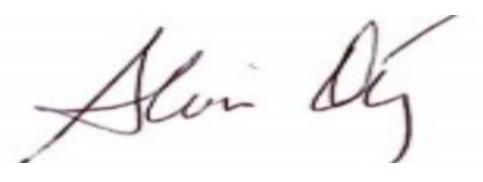
Inspector Signature:

Location

Representative

Signature:

No Signature on File.



Gloria Diaz, 01/15/2020