

ALAMO DRAFTHOUSE CINEMAS - 7601 S. STAPLES

Date: January, 15 2020

Occupancy:

Score : 89

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

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

Inspector Signature:

Location

**Representative
Signature:**



**No Signature on
File.**

Gloria Diaz, 01/15/2020