Kitchen Inspection Setup Using Survey 123

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## City Golf Club Restaurants

### Ventana Grille at Tierra Verde GC

### Home Plate at Texas Rangers GC



RESTAURANT + BAR
OPEN DAILY // PHONE 817-548-5047
ALL MENU ITEMS ARE TAX-INCLUSIVE

		Same .
A LA CARTE	1	ENTREES
MIMOSA SINGLE	\$4	SUNRISE SAMPLER
BLOODY MARY TITO'S	\$9	2 eggs any style, 2 pancakes, breakfast potato hash, choice of sausage or bacon and toast
EGG (2)	\$3	TACO PLATTER \$9 2 flour tortillas stuffed with egg, cheddar cheese, sausage or bacon and breakfast potato
PANCAKES (2)	\$3	hash with a side of salsa. + \$1 SHAVED STEAK
SEASONAL FRUIT	\$4	ave purere and
DOUGHNUT BEIGNETS	\$5	B.Y.O. BURGER (V) Craft own burger, lettuce, tomato, onion, pickle, and mustard.
SAUSAGE (2) / BACON (2)	\$3	Sub Chicken Breast No Charge TOPPINGS price per topping added
BREAKFAST POTATO HASH	\$3	+ \$1 JALAPENOS, CHEDDAR, SWISS, BACON, FRIED EGG, SUB BLACK BEAN PATTY
TOAST/ENGLISH MUFFIN	\$2	FISH & CHIPS IPA beer battered cod, served with fries, jalapeño hush puppies, and house tartar sauce.
		BUTTERMILK CHICKEN FRIED STEAK Mashed potatoes, black pepper gravy and vegetable of the day.  \$16
		SHORT RIB GRILLED CHEESE Buttered brioche with arugula, pickled onions, braised short ribs, white cheddar, and American cheese.
		THE CUBANO \$11.50 Braised pulled pork, black forest ham, swiss cheese, mustard, and pickles on a pressed roll with choice of side.
6		CHICKEN TENDER BASKET Third pound of hand breaded chicken strips served with house fries and gravy.

#### **BRUNCH MENU**

#### MAINS CALI-CHILAQUILES Fried Egg, Chorizo, Corn Tortilla Chips, Salsa Roja, Queso Fresco, Cilantro \$9 HOME PLATE BREAKFAST Two Eggs Your Way, Bacon and Sausage, Choice of Toast or Biscuits \$8 LOX PLATE Smoked Canadian Salmon, NY Style Bagel, Tomato, Onion, Caper Cream Cheese, Lemon Wedge \$12 SHAVED PRIME RIB HASH Fried Egg, Breakfast Potatoes, Pico de Gallo, Smashed Avocado, Lime Crema \$10 BRIOCHE FRENCH TOAST Pecan and Oat Crumble, Nutella, Berry Compote, Whipped Cream \$10 BREAKFAST TACO PLATE Scrambled Eggs, Cheddar Cheese, Choice of Sausage, Chorizo, or Bacon, Side of Breakfast Potatoes \$8 CHICKEN & WAFFLES Buttermilk Waffle, House Breaded Chicken Tenders, Pepper Jam, Side of Hot Sauce, Syrup and Butter \$13 THE HOME PLATE BURGER Angus Beef Burger, Bacon, Lettuce, Tomato, Onion, Pickle, Zesty Sauce, Potato Roll \$15 BIG TURKEY B.L.T.A. Smoked Turkey, Avocado, Bacon, Lettuce, Tomato, Chipotle Aioli, Toasted Focaccia \$12 BISCUITS & GRAVY PLATE Fluffy Biscuits, Country Sausage Gravy, Breakfast Potatoes \$9 CHICKEN CAESAR SALAD Romaine, Grilled Chicken Breast, Parmesan Cheese, Croutons, Caesar Dressing \$14 SIDES Two Eggs Your Way \$5 | Bacon \$3 | Sausage \$3 | White or Wheat Toast \$2 | Biscuit \$2 | Croissant \$5 | Breakfast Potatoes \$4 DRINKS HOUSE BLOODY MARY Celery, Bacon, Carrot Sticks, Olives, Dill Pickles \$9 MIMOSA Traditional, Raspberry, Mango \$4

# Source from Paper Inspection Form

- Convenient method of recording results – just pencil and clipboard, no charging, no subscriptions
- Data must be transcribed electronically in order to query items, summarize trends, and distribute by email

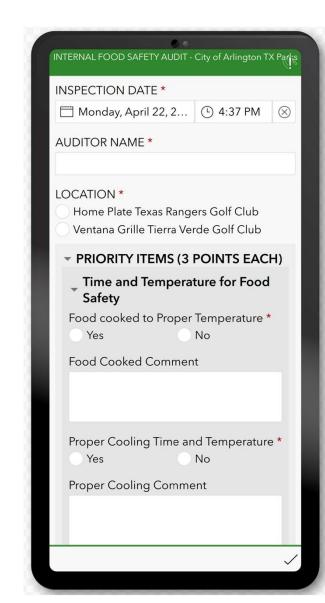


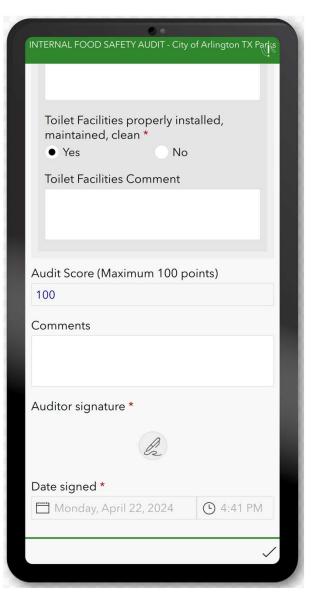
#### Texas Department of State Health Services Retail Food Establishment Inspection Report

_					Time out:	License/F	eriiii	17						Est. Type Risk Cat	egory I	Page of	_00
				tion: 1-Compl		2-Routine			3-Fie	eld I	nve	stig	ation		Other 7	TOTAL/SCO	RE
Estal	blish	men	Nan	ne:	C	ontact/Owner	Name	21						* Number of Repeat Violations: ✓ Number of Violations COS:			
Phys	sical	Add	ess:		City/C	ounty:		Z	Zip C	Code		Ph	ione:	Follow-up: No (circl			
Mark	the	appro		points in the OUT box for e	ach numbered item	Mark	V'a	check	cmarl	k in a	ppro	pria	te box	for IN, NO, NA, COS Mark an asteris	repeat violat k ' * ' in ap		or R
				Priori	ty Items (3 Poi	nts) violation	Req	uire						Action not to exceed 3 days			_
	plian I N		CO		erature for Food	Safety	R		Compliance Status				R				
T	+	۰	S	Proper cooling time an	rees Fahrenheit) d temperature			- 8	T	+	+	+	S	2. Management, food employees and co	nditional en	iployees;	٠
+	+	+		Proper Cold Holding to	mnerature/41°F/4	(5°E)	Н	-	+	-	4	-		mowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion		arge from	₽
$\perp$				CONTRACTOR SERVICE SUBJECT OF THE			Ш							eyes, nose, and mouth			
_		-		3. Proper Hot Holding ter							_			Preventing Contamination	by Hands		-
+	+	+	$\vdash$	Proper cooking time as     Proper reheating proce		e (165°F in 2	+	1	+	-	-	-		<ol> <li>Hands cleaned and properly washed.</li> <li>No bare hand contact with ready to ea</li> </ol>	t foods or a	nproved	+
				Hours)										dternate method properly followed (API	PROVED '		
$\perp$		$\perp$		6. Time as a Public Healt		res & records			-			-		Highly Susceptible Pop	ulations		
				Аррі	oved Source									<ol> <li>Pasteurized foods used; prohibited for Pasteurized eggs used when required</li> </ol>	ad not offer	ed	
		Ī		7. Food and ice obtained good condition, safe, and destruction	from approved sou unadulterated; par	rce; Food in asite	П							Chemicals			
+		t	Г	8. Food Received at prop	er temperature		Н		T	T				17. Food additives; approved and properl & Vegetables	y stored; W	ashing Fruits	Т
-		+		Protection f	rom Contaminatio	ón		-	+	- 8				<ol> <li>Toxic substances properly identified,</li> </ol>	stored and t	ised	+
T		Т		9. Food Separated & prot	ected, prevented di		П	ı			- 0			Water/ Plumbin			
+	-	+	Н	preparation, storage, disp 10. Food contact surfaces		Classad and	Н	1	-		-		-	9. Water from approved source; Plumbin	og installad	proper	-
					om/temperature	Cleaned and								packflow device	ig instancu,	, proper	
T		Т		<ol> <li>Proper disposition of reconditioned</li> </ol>		y served or	П		T					<ol> <li>Approved Sewage/Wastewater Dispolisposal</li> </ol>	sal System.	proper	Г
			10		rity Foundation	n Items (2 Po	ints	) vio	latio	ons I	Rear	iire	_	ective Action within 10 days			
O I	I N	N A	CO		of Knowledge/ Per		R		0	1	N O	N A	C O	Food Temperature Control/	Identificati	ion	R
1			3	21. Person in charge pres and perform duties/ Certi	ent, demonstration fied Food Manager	of knowledge, (CFM)	П	ľ	1		ľ			27. Proper cooling method used; Equipm Maintain Product Temperature	aent Adequa	ate to	Т
				22. Food Handler/ no una	athorized persons/	personnel								28. Proper Date Marking and disposition			
				Safe Water, Record	keeping and Food Labeling	1 Package								<ol> <li>Thermometers provided, accurate, and Thermal test strips</li> </ol>	1 calibrated	; Chemical/	
T				23. Hot and Cold Water a	vailable; adequate	pressure, safe								Permit Requirement, Prerequis	ite for Ope	ration	
				<ol> <li>Required records ava- destruction); Packaged Fe</li> </ol>		igs; parasite							- 1	80. Food Establishment Permit (Currer	nt & Valid)		
				Conformance wi	th Approved Proc	edures		ı						Utensils, Equipment, and	Vending		
				<ol> <li>Compliance with Var HACCP plan; Variance of processing methods; man</li> </ol>	btained for special	ized								<ol> <li>Adequate handwashing facilities: Accomplied, used</li> </ol>	essible and	properly	
				Consu	mer Advisory					Ĩ				<ol> <li>Food and Non-food Contact surfaces lesigned, constructed, and used</li> </ol>			
$\perp$				<ol> <li>Posting of Consumer foods (Disclosure/Remin</li> </ol>										<ol> <li>Warewashing Facilities; installed, ma Service sink or curb cleaning facility pro</li> </ol>		ed/	
				Core Items (1 Point	Violations Requ	uire Corrective		on N						or Next Inspection , Whichever Com	es First		,
O I	I N	A	C O S	Prevention of	Food Contamina	tion	R		O U T	I N	N O	N A	C O S	Food Identification	on		R
				34. No Evidence of Insec animals	t contamination, ro	dent/other								11.Original container labeling (Bulk Food	i)		Г
				35. Personal Cleanliness/										Physical Facilitie	ës		
+	-			<ol> <li>Wiping Cloths; prope</li> <li>Environmental contar</li> </ol>		E .	+	1	+	-	-			<ol> <li>Non-Food Contact surfaces clean</li> <li>Adequate ventilation and lighting; de-</li> </ol>	ionated ara	oc need	+
+	+	+		38. Approved thawing m			$\vdash$	1	+	+	-			<ol> <li>Adequate ventuation and righting, des</li> <li>Garbage and Refuse properly dispose</li> </ol>			+
				Proper	Use of Utensils				$\top$	1	-1			<ol> <li>Physical facilities installed, maintaine</li> </ol>	d, and clear	1	
				39. Utensils, equipment,											cumplied a	and alasm	T
				dried, & handled/ In use										<ol> <li>Toilet Facilities; properly constructed</li> </ol>	, supplied, a	ma clean	
+		+	H		utensils; properly t	ised		-	-	4	1			17. Other Violations	, supplied, a	ind clean	H

## Kitchen Inspection Form Requisites

- Items come from Texas
   Department of State Health
   Services Retail Food
   Establishment Inspection Report
- Mobile device capable (tablet or phone)
- Each item with its own inspector comments
- Items worth 1, 2, or 3 points
- Form automatically adds up points for total inspection score
- Form automatically assigns restaurant location
- Form records final inspector's comments, time stamp, and signature





# Printable Inspection Report Requisites

- PDF format for storage
- Ability to print on nearby network printer

#### Internal Food Safety Audit

#### Submitted By:

Submitted Time: 11/16/2023 8:48:01 AM

INSPECTION DATE	AUDITOR NAME	LOCATION	Audit Score	Comments
11/16/2023 6:30:00 AM	Paul	Ventana Grille Tierra	72	
		Verde		

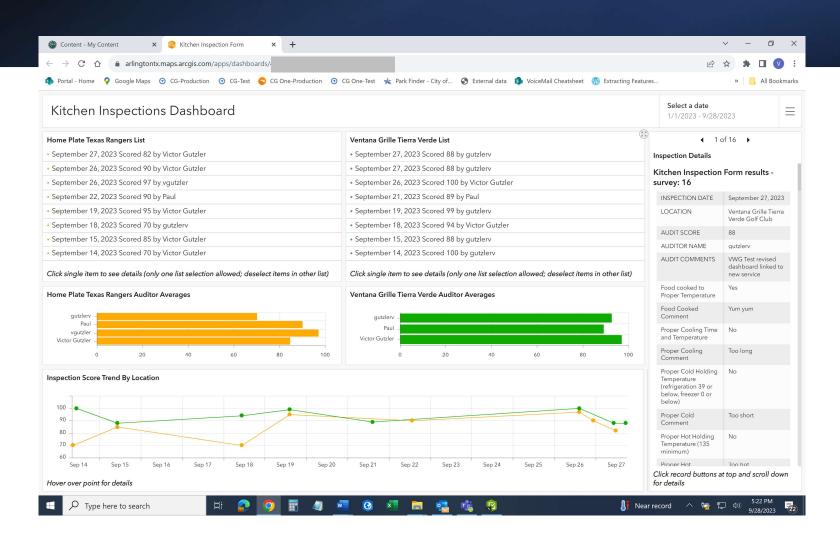
Cat	Audit Measures	Score	Comment
PRIORITY	TITEMS (3 POINTS EACH)		-31
Time and	Temperature for Food Safety		
	Food cooked to Proper Temperature	3	
	Proper Cooling Time and Temperature	3	
	Proper Cold Holding Temperature (refrigeration 39 or below, freezer 0 or below)	3	Refrigeration log not being kept u with on the evening shift at a
	Proper Hot Holding Temperature (135 minimum)	3	
	Food reheated properly (to 165) and held for 2 hours or less	3	
	All Items are clearly Labeled and are Dated, if not, they are discarded	0	Multiple items
	Time as a Public Health Control, procedures (toss if outdated)	0	Orange juice and milk both expired 11/7
Approve	d Source		
	Food and Ice purchased from approved source	3	We Here is the le for ice maker cleaning?
	Food in condition upon arrival	3	
	Food Received Proper Temperature	3	
Protectio	on and Contamination		
	Food Protected from Cross Contamination, storage hierarchy utilized properly	0	Raw shrimp stored above ground beef
	Sanitizer Buckets and/or Spray Bottles are evident and in use	0	8:30 am, no spra bottle in the froi sanitizer loses it efficacy after 4 hours, no clean buckets
	Quaternary Sanitizer used, Test Strips available, and is at proper Concentration	0	Unable to locate test strips
	Food Contact Surfaces Cleaned and Sanitized, including all kitchen equipment	0	
	Proper Disposition of Returned and/or Previously served Items	3	
Employe	e Health		
	Sick Employees not allowed to work (Fever or Discharge)	3	
Preventi	ng Contamination by Hands	,	
	Hands Cleaned and Washed Properly (changing tasks and changing gloves)	3	
	Gloves used Properly	3	
	No Bare Hand contact with Ready to Eat Food	3	
Chemica	is .	'	
	Fruits and vegetables are washed, approved Chemical used as directed	3	
	Toxic Substances properly labeled with SDS sticker, and Properly Stored and Used	3	
	No Mold Present in Operation	3	
Water ar	nd Plumbing		1
	Water from Approved Source, Plumbing Installed, Proper Backflow Devices	3	
	Approved Sewage/Wastewater Disposal System, Proper Disposal	3	

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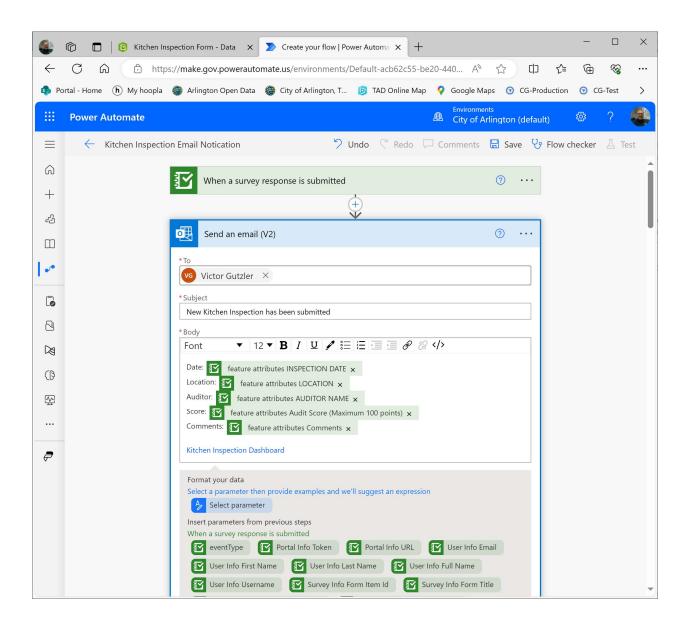
11/16/2023 12:32 PM

## Kitchen Inspection Dashboard

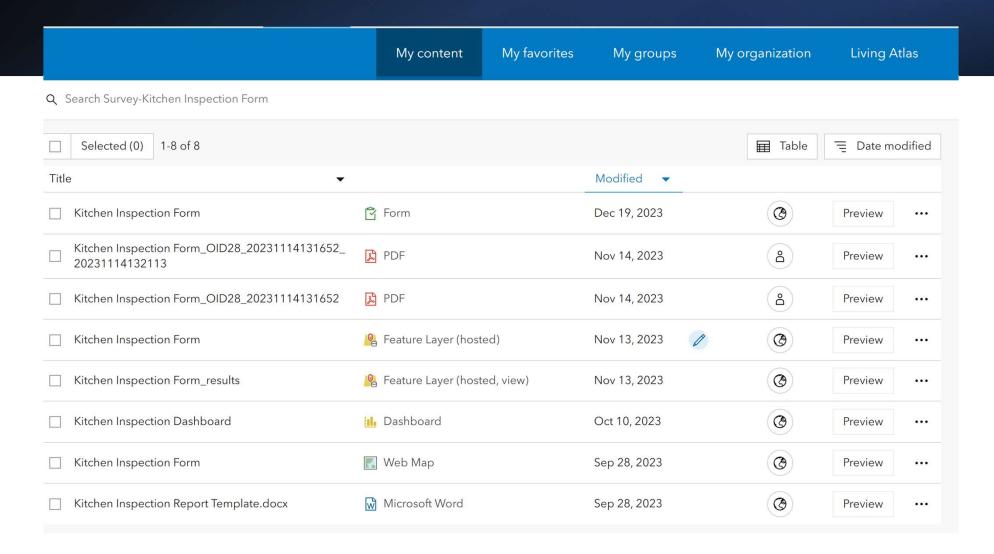


## Inspection Notification Using Power Automate

- Kitchen Inspection completion triggers an email
- Supervisors get latest inspection score with a link to the dashboard



### **ArcGIS Online Generated Files**



### Source Files

- Backup in case revisions break the web app
- Safer to build a new Survey123 form from source files
- Building new form is easy enough, but new web app links are necessary (see demo)
- Kitchen Inspection Setup documentation: https://arlingtontx.maps.ar cgis.com/sharing/rest/cont ent/items/446e21201e764 b83bbb20685b9428691/da ta



