

# Kitchen Inspection Setup Using Survey 123

Victor Gutzler

Asset System Analyst



# 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

## A LA CARTE

|                         |     |
|-------------------------|-----|
| MIMOSA SINGLE           | \$4 |
| BLOODY MARY TITO'S      | \$9 |
| EGG (2)                 | \$3 |
| PANCAKES (2)            | \$3 |
| SEASONAL FRUIT          | \$4 |
| DOUGHNUT BEIGNETS       | \$5 |
| SAUSAGE (2) / BACON (2) | \$3 |
| BREAKFAST POTATO-HASH   | \$3 |
| TOAST/ENGLISH MUFFIN    | \$2 |

## ENTREES

|  |         |
|--|---------|
| SUNRISE SAMPLER  | \$11    |
| 2 eggs any style, 2 pancakes, breakfast potato hash, choice of sausage or bacon and toast  |         |
| TACO PLATTER   | \$9     |
| 2 flour tortillas stuffed with egg, cheddar cheese, sausage or bacon and breakfast potato hash with a side of salsa.<br>+ \$1 SHAVED STEAK |         |
| B.Y.O. BURGER (V)  | \$10.50 |
| Craft own burger, lettuce, tomato, onion, pickle, and mustard.<br>Sub Chicken Breast No Charge   |         |
| TOPPINGS <i>price per topping added</i><br>+ \$1 JALAPENOS, CHEDDAR, SWISS, BACON, FRIED EGG, SUB BLACK BEAN PATTY                         |         |
| FISH & CHIPS   | \$16    |
| IPA beer battered cod, served with fries, jalapeño hush puppies, and house tartar sauce.   |         |
| BUTTERMILK CHICKEN FRIED STEAK   | \$16    |
| Mashed potatoes, black pepper gravy and vegetable of the day.  |         |
| SHORT RIB GRILLED CHEESE   | \$14.50 |
| 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.                           |         |
| CHICKEN TENDER BASKET  | \$10    |
| 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   | Romains, 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                      |

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



# 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

|  |          |   |                  |                                     |                          |   |
|--|----------|---|------------------|-------------------------------------|--------------------------|---|
| Date:  | Time in: | Time out:   | License/Permit # | Est. Type                           | Risk Category            | Page ___ of ___   |
| <b>Purpose of Inspection:</b> <input type="checkbox"/> 1-Compliance <input type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other <b>TOTAL/SCORE</b>   |          |   |                  |                                     |                          |   |
| Establishment Name:  |          | Contact/Owner Name:   |                  | * Number of Repeat Violations: ____ |                          |   |
|  |          |   |                  | ✓ Number of Violations COS: ____    |                          |   |
| Physical Address:  |          |   | City/County:     | Zip Code:                           | Phone:                   | Follow-up: Yes<br>No (circle one)   |
| <b>Compliance Status:</b> Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation<br>Mark the appropriate points in the OUI box for each numbered item Mark ✓ a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk * in appropriate box for R |          |   |                  |                                     |                          |   |
| <b>Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days</b>   |          |   |                  |                                     |                          |   |
| <b>Compliance Status</b>   |          | <b>Time and Temperature for Food Safety</b><br>(F = degrees Fahrenheit) |                  |                                     | <b>Compliance Status</b> |   |
| O<br>U<br>T  | I<br>N   | N<br>O  | N<br>A           | C<br>O<br>S                         | R                        |   |
|  |          |   |                  |                                     |                          | <b>Employee Health</b>  |
|  |          |   |                  |                                     |                          | 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting            |
|  |          |   |                  |                                     |                          | 13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth                            |
|  |          |   |                  |                                     |                          | <b>Preventing Contamination by Hands</b>  |
|  |          |   |                  |                                     |                          | 14. Hands cleaned and properly washed/ Gloves used properly   |
|  |          |   |                  |                                     |                          | 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N ) |
|  |          |   |                  |                                     |                          | <b>Highly Susceptible Populations</b>   |
|  |          |   |                  |                                     |                          | 16. Pasteurized foods used; prohibited food not offered   |
|  |          |   |                  |                                     |                          | Pasteurized eggs used when required   |
|  |          |   |                  |                                     |                          | <b>Chemicals</b>  |
|  |          |   |                  |                                     |                          | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables                                   |
|  |          |   |                  |                                     |                          | 18. Toxic substances properly identified, stored and used   |
|  |          |   |                  |                                     |                          | <b>Water/ Plumbing</b>  |
|  |          |   |                  |                                     |                          | 19. Water from approved source; Plumbing installed; proper backflow device                                      |
|  |          |   |                  |                                     |                          | 20. Approved Sewage/Wastewater Disposal System, proper disposal   |
| <b>Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days</b>  |          |   |                  |                                     |                          |   |
| <b>Compliance Status</b>   |          | <b>Demonstration of Knowledge/ Personnel</b>                            |                  |                                     | <b>Compliance Status</b> |   |
| O<br>U<br>T  | I<br>N   | N<br>O  | N<br>A           | C<br>O<br>S                         | R                        |   |
|  |          |   |                  |                                     |                          | <b>Food Temperature Control/ Identification</b>   |
|  |          |   |                  |                                     |                          | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature                              |
|  |          |   |                  |                                     |                          | 28. Proper Date Marking and disposition   |
|  |          |   |                  |                                     |                          | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips                              |
|  |          |   |                  |                                     |                          | <b>Permit Requirement, Prerequisite for Operation</b>   |
|  |          |   |                  |                                     |                          | 30. <b>Food Establishment Permit</b> (Current & Valid)  |
|  |          |   |                  |                                     |                          | <b>Utensils, Equipment, and Vending</b>   |
|  |          |   |                  |                                     |                          | 31. Adequate handwashing facilities: Accessible and properly supplied, used                                     |
|  |          |   |                  |                                     |                          | 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used                      |
|  |          |   |                  |                                     |                          | 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided        |
| <b>Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First</b>  |          |   |                  |                                     |                          |   |
| <b>Compliance Status</b>   |          | <b>Prevention of Food Contamination</b>                                 |                  |                                     | <b>Compliance Status</b> |   |
| O<br>U<br>T  | I<br>N   | N<br>O  | N<br>A           | C<br>O<br>S                         | R                        |   |
|  |          |   |                  |                                     |                          | <b>Food Identification</b>  |
|  |          |   |                  |                                     |                          | 41. Original container labeling (Bulk Food)   |
|  |          |   |                  |                                     |                          | <b>Physical Facilities</b>  |
|  |          |   |                  |                                     |                          | 42. Non-Food Contact surfaces clean   |
|  |          |   |                  |                                     |                          | 43. Adequate ventilation and lighting; designated areas used  |
|  |          |   |                  |                                     |                          | 44. Garbage and Refuse properly disposed; facilities maintained   |
|  |          |   |                  |                                     |                          | 45. Physical facilities installed, maintained, and clean  |
|  |          |   |                  |                                     |                          | 46. Toilet Facilities; properly constructed, supplied, and clean  |
|  |          |   |                  |                                     |                          | 47. Other Violations  |
| Received by:<br>(signature)  |          |   | Print:           |                                     |                          | Title: Person In Charge/ Owner  |



# 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

INTERNAL FOOD SAFETY AUDIT - City of Arlington TX Parks

INSPECTION DATE \*  
Monday, April 22, 2... 4:37 PM

AUDITOR NAME \*  
[Text Input Field]

LOCATION \*  
 Home Plate Texas Rangers Golf Club  
 Ventana Grille Tierra Verde Golf Club

▼ PRIORITY ITEMS (3 POINTS EACH)  
▼ Time and Temperature for Food Safety

Food cooked to Proper Temperature \*  
 Yes  No

Food Cooked Comment  
[Text Input Field]

Proper Cooling Time and Temperature \*  
 Yes  No

Proper Cooling Comment  
[Text Input Field]

✓

INTERNAL FOOD SAFETY AUDIT - City of Arlington TX Parks

Toilet Facilities properly installed, maintained, clean \*  
 Yes  No

Toilet Facilities Comment  
[Text Input Field]

Audit Score (Maximum 100 points)  
100

Comments  
[Text Input Field]

Auditor signature \*  
[Signature Icon]

Date signed \*  
Monday, April 22, 2024 4:41 PM

✓

# 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 Verde | 72          |          |

| Cat   | Audit Measures   | Score | Comment   |
|---|--|-------|---|
| <b>PRIORITY ITEMS (3 POINTS EACH)</b>       |  |       |   |
| <b>Time and Temperature for Food Safety</b> |  |       |   |
|   | 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 logs not being kept up with on the evening shift at all                               |
|   | 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   |
| <b>Approved Source</b>                      |  |       |   |
|   | Food and Ice purchased from approved source                                      | 3     | We Here is the log for ice maker cleaning?  |
|   | Food in condition upon arrival   | 3     |   |
|   | Food Received Proper Temperature   | 3     |   |
| <b>Protection and Contamination</b>         |  |       |   |
|   | 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 spray bottle in the front, sanitizer loses its 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     |   |
| <b>Employee Health</b>                      |  |       |   |
|   | Sick Employees not allowed to work (Fever or Discharge)                          | 3     |   |
| <b>Preventing Contamination by Hands</b>    |  |       |   |
|   | 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     |   |
| <b>Chemicals</b>                            |  |       |   |
|   | 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     |   |
| <b>Water and Plumbing</b>                   |  |       |   |
|   | Water from Approved Source, Plumbing Installed, Proper Backflow Devices          | 3     |   |
|   | Approved Sewage/Wastewater Disposal System, Proper Disposal                      | 3     |   |

# Kitchen Inspection Dashboard

Content - My Content | Kitchen Inspection Form | arlingtontx.maps.arcgis.com/apps/dashboards/

Portal - Home | Google Maps | CG-Production | CG-Test | CG One-Production | CG One-Test | Park Finder - City of... | External data | VoiceMail Cheatsheet | Extracting Features... | All Bookmarks

## Kitchen Inspections Dashboard

Select a date: 1/1/2023 - 9/28/2023

### Home Plate Texas Rangers List

- September 27, 2023 Scored 82 by Victor Gutzler
- September 26, 2023 Scored 90 by Victor Gutzler
- September 26, 2023 Scored 97 by vgzutzler
- September 22, 2023 Scored 90 by Paul
- September 19, 2023 Scored 95 by Victor Gutzler
- September 18, 2023 Scored 70 by gutzler
- September 15, 2023 Scored 85 by Victor Gutzler
- September 14, 2023 Scored 70 by Victor Gutzler

*Click single item to see details (only one list selection allowed; deselect items in other list)*

### Home Plate Texas Rangers Auditor Averages

| Auditor        | Average Score |
|----------------|---------------|
| gutzler        | 70            |
| Paul           | 85            |
| vgzutzler      | 82            |
| Victor Gutzler | 90            |

### Ventana Grille Tierra Verde List

- September 27, 2023 Scored 88 by gutzler
- September 27, 2023 Scored 88 by gutzler
- September 26, 2023 Scored 100 by Victor Gutzler
- September 21, 2023 Scored 89 by Paul
- September 19, 2023 Scored 99 by gutzler
- September 18, 2023 Scored 94 by Victor Gutzler
- September 15, 2023 Scored 88 by gutzler
- September 14, 2023 Scored 100 by gutzler

*Click single item to see details (only one list selection allowed; deselect items in other list)*

### Ventana Grille Tierra Verde Auditor Averages

| Auditor        | Average Score |
|----------------|---------------|
| gutzler        | 88            |
| Paul           | 89            |
| Victor Gutzler | 99            |

### Inspection Score Trend By Location

| Date   | Home Plate Texas Rangers | Ventana Grille Tierra Verde |
|--------|--------------------------|-----------------------------|
| Sep 14 | 70                       | 100                         |
| Sep 15 | 85                       | 88                          |
| Sep 16 | 82                       | 90                          |
| Sep 17 | 70                       | 95                          |
| Sep 18 | 85                       | 99                          |
| Sep 19 | 90                       | 88                          |
| Sep 20 | 88                       | 100                         |
| Sep 21 | 89                       | 88                          |
| Sep 22 | 99                       | 100                         |
| Sep 23 | 94                       | 88                          |
| Sep 24 | 88                       | 100                         |
| Sep 25 | 88                       | 82                          |
| Sep 26 | 82                       | 88                          |
| Sep 27 | 82                       | 88                          |

*Hover over point for details*

### Inspection Details

1 of 16

#### Kitchen Inspection Form results - survey: 16

|   |  |
|---|--|
| INSPECTION DATE   | September 27, 2023                               |
| LOCATION  | Ventana Grille Tierra Verde Golf Club            |
| AUDIT SCORE   | 88   |
| AUDITOR NAME  | gutzler  |
| AUDIT COMMENTS  | VWG Test revised dashboard linked to new service |
| Food cooked to Proper Temperature   | Yes  |
| Food Cooked Comment   | Yum yum  |
| Proper Cooling Time and Temperature   | No   |
| Proper Cooling Comment  | Too long   |
| Proper Cold Holding Temperature (refrigeration 39 or below, freezer 0 or below) | No   |
| Proper Cold Comment   | Too short  |
| Proper Hot Holding Temperature (135 minimum)                                    | No   |
| Proper Hot Comment  | Too hot  |

*Click record buttons at top and scroll down for details*

# Inspection Notification Using Power Automate

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

The screenshot shows a Power Automate flow editor for a flow named "Kitchen Inspection Email Notification". The flow starts with a trigger step: "When a survey response is submitted". This is followed by an action step: "Send an email (V2)".

The "Send an email (V2)" step is configured with the following details:

- To:** Victor Gutzler
- Subject:** New Kitchen Inspection has been submitted
- Body:** The body contains a rich text editor with the following content:
  - Font: 12, Bold, Italic, Underline, Text color, Background color, Bulleted list, Numbered list, Indent, Link, Unlink, Source code.
  - Date: feature attributes INSPECTION DATE
  - Location: feature attributes LOCATION
  - Auditor: feature attributes AUDITOR NAME
  - Score: feature attributes Audit Score (Maximum 100 points)
  - Comments: feature attributes Comments
  - [Kitchen Inspection Dashboard](#)

Below the body editor, there is a "Format your data" section with a "Select parameter" button. Underneath, there is a list of parameters available for selection, including:

- eventType
- Portal Info Token
- Portal Info URL
- User Info Email
- User Info First Name
- User Info Last Name
- User Info Full Name
- User Info Username
- Survey Info Form Item Id
- Survey Info Form Title

# ArcGIS Online Generated Files

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Search Survey-Kitchen Inspection Form

Selected (0) 1-8 of 8 Table Date modified

| Title  |                              | Modified     |  |                                       |
|--|------------------------------|--------------|--|---------------------------------------|
| <input type="checkbox"/> Kitchen Inspection Form                                     | Form                         | Dec 19, 2023 |  | <span>Preview</span> <span>...</span> |
| <input type="checkbox"/> Kitchen Inspection Form_OID28_20231114131652_20231114132113 | PDF                          | Nov 14, 2023 |  | <span>Preview</span> <span>...</span> |
| <input type="checkbox"/> Kitchen Inspection Form_OID28_20231114131652                | PDF                          | Nov 14, 2023 |  | <span>Preview</span> <span>...</span> |
| <input type="checkbox"/> Kitchen Inspection Form                                     | Feature Layer (hosted)       | Nov 13, 2023 |  | <span>Preview</span> <span>...</span> |
| <input type="checkbox"/> Kitchen Inspection Form_results                             | Feature Layer (hosted, view) | Nov 13, 2023 |  | <span>Preview</span> <span>...</span> |
| <input type="checkbox"/> Kitchen Inspection Dashboard                                | Dashboard                    | Oct 10, 2023 |  | <span>Preview</span> <span>...</span> |
| <input type="checkbox"/> Kitchen Inspection Form                                     | Web Map                      | Sep 28, 2023 |  | <span>Preview</span> <span>...</span> |
| <input type="checkbox"/> Kitchen Inspection Report Template.docx                     | Microsoft Word               | Sep 28, 2023 |  | <span>Preview</span> <span>...</span> |



# 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.arcgis.com/sharing/rest/content/items/446e21201e764b83bbb20685b9428691/data>

