

Establishment I.D. Number

Permit Number

16F-15029 INVENTORY #

TARRANT COUNTY PUBLIC HEALTH

16F-15029-1-19

ENVIRONMENTAL HEALTH DIVISION

This is to certify that the Establishment shown below has complied with the rules and regulations of this department, and is hereby granted permission to operate the type of establishment listed:

TIKI HUT OF KELLER

CATHY SMITH

TIKI HUT OF KELLE 705 S MAIN ST KELLER TX 76248

CATHY SMITH 1515 SWEETGUM CIR KELLER TX 76248

Food Service = < 500 sq. ft.

THIS PERMIT IS VALID FOR THE PERIOD SHOWN BELOW, UNLESS SOONER REVOKED OR SUSPENDED FOR CAUSE. VALID FROM: 04/11/19 THRU 04/10/20

David G. Jefferson M.S., R.S. ENVIRONMENTAL HEALTH MANAGER

Veerinder (Vinny) Taneja, MBB\$:/MPH
Public Health Director

IN THE EVENT AN ESTABLISHMENT IS EXTENSIVELY REMODELED, A CHANGE OF OWNERSHIP OCCURS,
OR THE NATURE OF THE OPERATION CHANGES, CONTACT
TARRANT COUNTY PUBLIC HEALTH 817-321-4960.

THIS LICENSE IS NOT TRANSFERABLE
DISPLAY PROMINENTLY AT THE PLACE OF BUSINESS.

Please forward the attached permit to the facility address shown above.

THIS PERMIT MUST BE PROMINENTLY DISPLAYED AT THE PLACE OF BUSINESS.
16F-15029 INVENTORY#1 REF# 16191007

TIKI HUT OF KELLER 705 S MAIN ST KELLER TX 76248

PERMIT #:

16F-15029-1-19

DATE PRINTED:

04/15/19

CATHY SMITH THE TIKI HUT OF KELLER 1515 SWEETGUM CIR KELLER TX 76248

FHC Food Handler Classes

Food Handler Training Certificate

Cathy Smith

Certificate awarded for successfully completing the Food Handler Classes Training Course





www.FoodHandlerClasses.com



Name: Cathy Smith purse Name: Food Handler Training Lettificate No: FTWTX-571142 Completed: April 26, 2019 Expiration: April 26, 2021

Provider No: TXDSHS License #80

DSBWorldWide, Inc. 103 S Travis St., Suite 200, Sherman, TX 75090



Name:

Tarrant County Public Health

1101 S. Main St., Room 2300, Fort Worth, Texas 76104 (817) 321-4960



SCORE:

Repeat Violations:

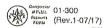
Violations COS: Follow-up: Yes

page

of

Retail Food Establishment Inspection Report

Address: City Phone: Zip: Site #: Risk: Inventory Description: Date: Time In: Time Out o Regular o Follow-Up o Complaint o Reported Illness o Out of Business Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site T box for each numbered item Mark '\sqrt{}' a checkmark in appropriate box for IN, NO, NA, COS Mark an Compliance Status: R = repeat violation Mark the appropriate points in the OUT box for each numbered item Mark an asterisk '* 'in appropriate box for R Priority Items (3 Points) Violations Require Immediate Corrective Action Not To Exceed 3 Days Compliance Status N A N 0 8 Time and Temperature for Food Safety N N 0 A **Employee Health** (°F = degrees Fahrenheit) 1. Proper cooling time & temperature 12. Management, food employees & conditional employees; knowledge, responsibilities, & reporting 2. Proper cold holding temperature (41°F/ 45°F) 13. Proper use of restriction and exclusion; no discharge from eyes, nose, and mouth 3. Proper hot holding temperature (135°F) Preventing Contamination by Hands 4. Proper cooking time & temperature 14. Hands cleaned & properly washed/ gloves used properly 5. Proper reheating procedure for hot holding (165°F in 2 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y 6. Time as a public health control; procedures & records **Highly Susceptible Populations** 16. Pasteurized foods used; prohibited food not offered, pasteurized **Approved Source** eggs used when required 7. Food & ice obtained from approved source; good Chemicals condition, safe, & unadulterated; parasite destruction 8. Food received at proper temperature 17. Food additives; approved, properly stored; washing fruits & vegetables **Protection from Contamination** 18. Toxic substances properly identified, stored & used Food separated & protected, prevented during food Water/ Plumbing preparation, storage, display, & tasting 10. Food contact surfaces & returnables; cleaned and 19. Water from approved source; plumbing installed; proper sanitized at ppm/temperature backflow device 11. Proper disposition of food returned, previously served 20. Approved sewage/wastewater disposal system, proper disposal or reconditioned Priority Foundation Items (2 Points) Violations Require Corrective Action Within 10 Days CO N O N A CO N 0 A Demonstration of Knowledge/ Personnel N Food Temperature Control/Identification 21. Person in charge present, demonstration of knowledge, 27. Proper cooling method used; equipment adequate to maintain & perform duties/certified food manager (CFM) product temperature 22. Food handler/ no unauthorized persons/ personnel 28. Proper date marking & disposition 29. Thermometers provided, accurate, & calibrated; chemical/ Safe Water, Recordkeeping & Food Package Labeling thermal test strips 23. Hot & cold water available; adequate pressure, safe Permit Requirement, Prerequisite for Operation 24. Required records available (shellstock tags; parasite 30. Food establishment permit (current & valid) destruction); packaged food labeled **Conformance with Approved Procedures** Utensils, Equipment, and Vending 25. Compliance with variance, specialized process, and 31. Adequate handwashing facilities; accessible & properly HACCP plan; variance obtained for specialized supplied, used processing methods; manufacturer instructions 32. Food and non-food contact surfaces cleanable, properly Consumer Advisory designed, constructed, & used 26. Posting consumer advisories; raw/under cooked foods 33. Warewashing facilities; installed, maintained, used/ service (Disclosure/reminder/buffet plate)/ allergen label sink or curb cleaning facility provided Core Items (1 Point) Violations Require Corrective Action Not To Exceed 90 Days Or Next Inspection, Whichever Comes First N N A Prevention of Food Contamination U N 0 **Food Identification** 34. No evidence of insect contamination, rodents/animals 41. Original container labeling (bulk food) 35. Personal cleanliness/ eating, drinking or tobacco use **Physical Facilities** 36. Wiping cloths; properly used & stored 42. Non-food contact surfaces clean 37. Environmental contamination 43. Adequate ventilation & lighting; designated areas used 38. Approved thawing method 44. Garbage and refuse properly disposed; facilities maintained **Proper Use of Utensils** 45. Physical facilities installed, maintained, & clean 39. Utensils, equipment, & linens; properly used, stored, 46. Toilet facilities; properly constructed, supplied, & clean dried, & handled/ in use utensils; properly used 40. Single-service articles; properly stored & used 47. Other violations Inspected by: Received by: (signature) (signature) Print Print: Rev. 10/2015



TEXAS SALES AND USE TAX PERMIT This permit is not transferable, and this side must be prominently displayed in your place of business.

ior sales tax unless you h	s not replace a resale or exemption cert ave a valid resale/exemption certificate	on file	You must obtain a new permit if there is a change ownership, location, or business location name	
ECAA LLC	SINESS LOCATION NAME, and PHYSI	CAL LOCATION ————	Type of permit SALES AND USE TAX	
			Taxpayer number	
TIKI HUT 705 S MAIN ST			3-20192-0543-7	
KELLER	тх 76	248-4905	Location number 00002	
NAICS CODE: 722211	DESCRIPTION ON NEXT	LINE:	First business date	
Limited-Service Restaurants	The state of the s	In 111 in 4	04/07/2006	
WE SHOW THIS BUSINESS IN THE			1	
CITY: KELLER SPD: KELLER CRIME CONT D	EFF: 04/07/200		Jusan Cambo	
SPD: KELLER CRIME CONT D	IST EFF: 04/07/200	6 S	USAN COMBS	
		G	omptroller of Public Accounts	
YOU MAY NEED TO COLLECT SA	LES AND OD USE TAYEOU OTHER L		271	
ii you nav	LES AND,OH USE TAX FOH OTHER Leany questions regarding sales tax, your area or call 1-800-252-5555, toll free	u may contact the Texas State Co	EPENDING ON YOUR TYPE OF BUSINESS. Imptroller's field office s 512/463-4600.	
DETACH HERE AND PROMINENTLY DISPLAY YOUR PERMIT ONLY				
10 7117 1117				
IS THE INFORMATION PRINTED ON THIS PERMIT INCORRECT? The information printed on your permit must be accurate and current. To make corrections, you may detach and complete ONLY the information in the form below which is incorrect, and mail it to COMPTROLLER OF PUBLIC ACCOUNTS, 111 E. 17th Street, Austin, TX 78774-0100.				
			17,701110100	
district if you are unsure if your bus responsibilities, and the appropriate Publication 96-132, "Texas Sales and	ct the local taxing authorities for the siness is located within that taxin rate for each local taxing authority of Use Tax Rates" are available on	his business location, Contac g jurisdiction. We can assist y. Publication 94-105, "Guide the Comptroller's web site at	PTION LISTED ON THIS PERMIT of your city/transit authority/county/special purpose you in determining your local sales and use tax blines for Collecting Local Sales and Use Tax" and www.window.state.tx.us/taxinfo/local/. description of your business printed on the front of	
 Depending on your type of business, 	rmit in your place of business. lic information. of it as a resale or exemption certi it is closed, return this permit to you may need to collect sales and	the Comptroller of Public Acc	counts and indicate the date of the last business ing authorities not listed on this permit.	
TEXAS SALES AND USE TAX P Taxpayer name shown on the permit	ERMIT			
ECAA LLC				
Taxpayer number shown on the permit 32019205437 Location number shown on the permit 00002				
Correct business location name	-	, 00002		
9			C	
Correct business location (no P.O. Box or direct	ions accepted)	Change		
City	01.1		Change your mailing address and phone number, add a business location, change a business address, or	
9	State ZIP code	close one o	close one or more business locations online at	
Correct taxpayer name			low.state.txus/accmaint/changeaddress.html	
0		Daytime	e phone (Area code and number)	
Correct mailing address				
City				
City	State ZIP cod	e Federal	Employer Identification number	

Date

If you are no longer in business, enter the date of your last business transaction.

Taxpayer or authorized agent

sign here

Federal Employer Identification number