



**Establishment
I.D. Number**

Permit Number

16F-15029
INVENTORY #
1

**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
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

A handwritten signature in black ink, appearing to read "David G. Jefferson".

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

A handwritten signature in black ink, appearing to read "Veerinder Taneja".

**Veerinder (Vinny) Taneja, MBBS/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

Print Name:

Given & Surname:

FHC

www.FoodHandlerClasses.com

www.FoodHandlerClasses.com



Name: Cathy Smith

Course Name: Food Handler Training

Certificate No: FTWTX-571142

Completed: April 26, 2019

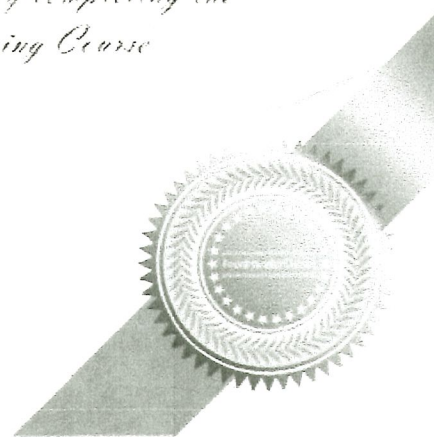
Expiration: April 26, 2021

Provider No: TXDSHS License #80

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



ANSI
ACCREDITED
CERTIFICATE ISSUER





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



100%
SCORE: - 0 -
Repeat Violations: -
Violations COS: -
Follow-up: Yes ☐ No ☒

Retail Food Establishment Inspection Report

Name: <u>Tik Hut of Keller</u>					Owner: <u>Cathy Smith</u>																																																																																																																																																																																																																																																						
Address: <u>705 S Main St</u>					City: <u>Keller</u>		Zip: <u>76248</u>	Phone: <u>972 841 1642</u>																																																																																																																																																																																																																																																			
Site #: <u>15029</u>	Inv #: <u>1</u>	Risk: <u>1</u>	Inventory Description: <u>Snack Con - Skunk/Luck</u>		Date: <u>05-02-18</u>	Time In: <u>8:23</u>	Time Out:																																																																																																																																																																																																																																																				
<input type="radio"/> Regular		<input type="radio"/> Follow-Up		<input type="radio"/> Complaint		<input type="radio"/> Reported Illness		<input type="radio"/> Out of Business		<input type="radio"/> Other																																																																																																																																																																																																																																																	
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '*' in appropriate box for R																																																																																																																																																																																																																																																											
Priority Items (3 Points) Violations Require Immediate Corrective Action Not To Exceed 3 Days																																																																																																																																																																																																																																																											
<table border="1"><thead><tr><th>Compliance Status</th><th>OUT</th><th>IN</th><th>NO</th><th>NA</th><th>COS</th></tr></thead><tbody><tr><td rowspan="8">Time and Temperature for Food Safety (°F = degrees Fahrenheit)</td><td></td><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td></tr><tr><td colspan="5">Approved Source</td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td></tr><tr><td colspan="5">Protection from Contamination</td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td></tr><tr><td colspan="5">Demonstration of Knowledge/ Personnel</td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td></tr><tr><td colspan="5">Safe Water, Recordkeeping & Food Package Labeling</td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td></tr><tr><td colspan="5">Conformance with Approved Procedures</td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td></tr><tr><td colspan="5">Consumer Advisory</td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td></tr></tbody></table>					Compliance Status	OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (°F = degrees Fahrenheit)																																									Approved Source																Protection from Contamination																										Demonstration of Knowledge/ Personnel																Safe Water, Recordkeeping & Food Package Labeling																Conformance with Approved Procedures											Consumer Advisory																<table border="1"><thead><tr><th>Compliance Status</th><th>OUT</th><th>IN</th><th>NO</th><th>NA</th><th>COS</th></tr></thead><tbody><tr><td rowspan="3">Employee Health</td><td></td><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td></tr><tr><td colspan="6">Preventing Contamination by Hands</td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td><td></td></tr><tr><td colspan="6">Highly Susceptible Populations</td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td><td></td></tr><tr><td colspan="6">Chemicals</td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td><td></td></tr><tr><td colspan="6">Water/ Plumbing</td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td><td></td></tr></tbody></table>							Compliance Status	OUT	IN	NO	NA	COS	Employee Health																Preventing Contamination by Hands																			Highly Susceptible Populations													Chemicals																			Water/ Plumbing																		
Compliance Status	OUT	IN	NO	NA	COS																																																																																																																																																																																																																																																						
Time and Temperature for Food Safety (°F = degrees Fahrenheit)																																																																																																																																																																																																																																																											
Approved Source																																																																																																																																																																																																																																																											
Protection from Contamination																																																																																																																																																																																																																																																											
Demonstration of Knowledge/ Personnel																																																																																																																																																																																																																																																											
Safe Water, Recordkeeping & Food Package Labeling																																																																																																																																																																																																																																																											
Conformance with Approved Procedures																																																																																																																																																																																																																																																											
Consumer Advisory																																																																																																																																																																																																																																																											
Compliance Status	OUT	IN	NO	NA	COS																																																																																																																																																																																																																																																						
Employee Health																																																																																																																																																																																																																																																											
Preventing Contamination by Hands																																																																																																																																																																																																																																																											
Highly Susceptible Populations																																																																																																																																																																																																																																																											
Chemicals																																																																																																																																																																																																																																																											
Water/ Plumbing																																																																																																																																																																																																																																																											
Priority Foundation Items (2 Points) Violations Require Corrective Action Within 10 Days																																																																																																																																																																																																																																																											
<table border="1"><thead><tr><th>Compliance Status</th><th>OUT</th><th>IN</th><th>NO</th><th>NA</th><th>COS</th></tr></thead><tbody><tr><td rowspan="2">Demonstration of Knowledge/ Personnel</td><td></td><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td></tr><tr><td colspan="5">Safe Water, Recordkeeping & Food Package Labeling</td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td><td></td></tr><tr><td colspan="5">Conformance with Approved Procedures</td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td><td></td></tr><tr><td colspan="5">Consumer Advisory</td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td><td></td></tr></tbody></table>					Compliance Status	OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel											Safe Water, Recordkeeping & Food Package Labeling																		Conformance with Approved Procedures												Consumer Advisory																		<table border="1"><thead><tr><th>Compliance Status</th><th>OUT</th><th>IN</th><th>NO</th><th>NA</th><th>COS</th></tr></thead><tbody><tr><td rowspan="3">Food Temperature Control/ Identification</td><td></td><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td></tr><tr><td colspan="6">Permit Requirement, Prerequisite for Operation</td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td><td></td></tr><tr><td colspan="6">Utensils, Equipment, and Vending</td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td><td></td></tr></tbody></table>							Compliance Status	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification																Permit Requirement, Prerequisite for Operation													Utensils, Equipment, and Vending																																																																																																																																											
Compliance Status	OUT	IN	NO	NA	COS																																																																																																																																																																																																																																																						
Demonstration of Knowledge/ Personnel																																																																																																																																																																																																																																																											
Safe Water, Recordkeeping & Food Package Labeling																																																																																																																																																																																																																																																											
Conformance with Approved Procedures																																																																																																																																																																																																																																																											
Consumer Advisory																																																																																																																																																																																																																																																											
Compliance Status	OUT	IN	NO	NA	COS																																																																																																																																																																																																																																																						
Food Temperature Control/ Identification																																																																																																																																																																																																																																																											
Permit Requirement, Prerequisite for Operation																																																																																																																																																																																																																																																											
Utensils, Equipment, and Vending																																																																																																																																																																																																																																																											
Core Items (1 Point) Violations Require Corrective Action Not To Exceed 90 Days Or Next Inspection, Whichever Comes First																																																																																																																																																																																																																																																											
<table border="1"><thead><tr><th>Compliance Status</th><th>OUT</th><th>IN</th><th>NO</th><th>NA</th><th>COS</th></tr></thead><tbody><tr><td rowspan="4">Prevention of Food Contamination</td><td></td><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td></tr><tr><td colspan="5">Proper Use of Utensils</td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td><td></td></tr></tbody></table>					Compliance Status	OUT	IN	NO	NA	COS	Prevention of Food Contamination																					Proper Use of Utensils																								<table border="1"><thead><tr><th>Compliance Status</th><th>OUT</th><th>IN</th><th>NO</th><th>NA</th><th>COS</th></tr></thead><tbody><tr><td rowspan="2">Food Identification</td><td></td><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td></tr><tr><td colspan="6">Physical Facilities</td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td><td></td></tr><tr><td></td><td></td><td></td><td></td><td></td><td></td></tr></tbody></table>							Compliance Status	OUT	IN	NO	NA	COS	Food Identification											Physical Facilities																																																																																																																																																																											
Compliance Status	OUT	IN	NO	NA	COS																																																																																																																																																																																																																																																						
Prevention of Food Contamination																																																																																																																																																																																																																																																											
Proper Use of Utensils																																																																																																																																																																																																																																																											
Compliance Status	OUT	IN	NO	NA	COS																																																																																																																																																																																																																																																						
Food Identification																																																																																																																																																																																																																																																											
Physical Facilities																																																																																																																																																																																																																																																											

Inspected by: (signature) <u>[Signature]</u>	Received by: (signature) <u>[Signature]</u>
Print: <u>Theresa B. D. Charles R.E.</u>	Print: <u>[Signature]</u>

TEXAS SALES AND USE TAX PERMIT

This permit is not transferable, and this side must be prominently displayed in your place of business.

Merchants: A copy of this permit does not replace a resale or exemption certificate. You will be responsible for sales tax unless you have a valid resale/exemption certificate on file.

TAXPAYER NAME, BUSINESS LOCATION NAME, and PHYSICAL LOCATION

You must obtain a new permit if there is a change of ownership, location, or business location name.

ECAA LLC

TIKI HUT
705 S MAIN ST
KELLER

TX 76248-4905

NAICS CODE: 722211

DESCRIPTION ON NEXT LINE:

Limited-Service Restaurants

WE SHOW THIS BUSINESS IN THE FOLLOWING LOCAL SALES TAX AUTHORITIES:

CITY: KELLER

EFF: 04/07/2006

SPD: KELLER CRIME CONT DIST

EFF: 04/07/2006

Type of permit	SALES AND USE TAX
Taxpayer number	3-20192-0543-7
Location number	00002
First business date	04/07/2006

Susan Combs
SUSAN COMBS
Comptroller of Public Accounts

YOU MAY NEED TO COLLECT SALES AND/OR USE TAX FOR OTHER LOCAL TAXING AUTHORITIES DEPENDING ON YOUR TYPE OF BUSINESS.

If you have any questions regarding sales tax, you may contact the Texas State Comptroller's field office in your area or call 1-800-252-5555, toll free, nationwide. The Austin number is 512/463-4600.

DETACH HERE AND PROMINENTLY DISPLAY YOUR PERMIT ONLY

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. 01-300-P4

MAKING CHANGES TO LOCAL TAXING AUTHORITIES OR BUSINESS DESCRIPTION LISTED ON THIS PERMIT

- You will need to contact us to correct the local taxing authorities for this business location. Contact your city/transit authority/county/special purpose district if you are unsure if your business is located within that taxing jurisdiction. We can assist you in determining your local sales and use tax responsibilities, and the appropriate rate for each local taxing authority. Publication 94-105, "Guidelines for Collecting Local Sales and Use Tax" and Publication 96-132, "Texas Sales and Use Tax Rates" are available on the Comptroller's web site at www.window.state.tx.us/taxinfo/local/.
- Visit us online at www.window.state.tx.us/taxinfo/sales/naics_coding.html if you need to correct the description of your business printed on the front of this permit.

MORE INFORMATION ABOUT YOUR PERMIT

- You must prominently display this permit in your place of business.
- The information on your permit is public information.
- You cannot use this permit or a copy of it as a resale or exemption certificate.
- If the location specified on this permit is closed, return this permit to the Comptroller of Public Accounts and indicate the date of the last business transaction.
- Depending on your type of business, you may need to collect sales and/or use tax for other local taxing authorities not listed on this permit.

TEXAS SALES AND USE TAX PERMIT

Taxpayer name shown on the permit ECAA LLC			
Taxpayer number shown on the permit 32019205437		Location number shown on the permit 00002	
Correct business location name .			
Correct business location (no P.O. Box or directions accepted) .			Change your mailing address and phone number, add a business location, change a business address, or close one or more business locations online at https://www.window.state.tx.us/accmaint/changeaddress.html
City .	State .	ZIP code .	
Correct taxpayer name .			Daytime phone (Area code and number) .
Correct mailing address .			
City .	State .	ZIP code .	Federal Employer Identification number .
If you are no longer in business, enter the date of your last business transaction. _ _ _ _ _			
sign here Taxpayer or authorized agent		Date	

