Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 11/02/18	Time in:	Time out:	License/Permit # 20180147785	Est. Type	Risk Category	Page 1 of 2
Purpose of Inspection:	1-Compliance	✓ 2-Routine	3-Field Investigation	4-Visit	5-Other	**TOTAL/SCORE**
Establishment Name: Mussey's BBQ	Contact/Owner Name:	✱ Number of Repeat Violations: ____ ✓ Number of Violations COS: ____				91
Physical Address: 201 N. Parkway	City/County: Alvarado	Zip Code:	Phone:	Follow-up: Yes No (circle one)		

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*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
		✓			1. Proper cooling time and temperature	
3					2. Proper Cold Holding temperature(41°F/ 45°F)	
	✓				3. Proper Hot Holding temperature(135°F)	
					4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
		✓			6. Time as a Public Health Control; procedures & records	
					Approved Source	
3					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
		✓			8. Food Received at proper temperature	
					Protection from Contamination	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables Cleaned and Sanitized at 200 ppm/temperature QAC	
	✓				11. Proper disposition of returned, previously served or reconditioned	

OUT	IN	NO	NA	COS	Compliance Status	R
	✓				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	
					Preventing Contamination by Hands	
	✓				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___)	
			✓		**Highly Susceptible Populations**	
			✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
			✓		**Chemicals**	
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	✓				18. Toxic substances properly identified, stored and used	
					Water/ Plumbing	
	✓				19. Water from approved source; Plumbing installed; proper backflow device	
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) *violations Require Corrective Action within 10 days*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	
	✓				22. Food Handler/ no unauthorized persons/ personnel	
					Safe Water, Recordkeeping and Food Package Labeling	
	✓				23. Hot and Cold Water available; adequate pressure, safe 100°F	
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
					Conformance with Approved Procedures	
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
					Consumer Advisory	
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				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	
					Permit Requirement, Prerequisite for Operation	
	✓				30. **Food Establishment Permit** (Current & Valid)	
					Utensils, Equipment, and Vending	
2					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	

Core Items (1 Point) *Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
1					37. Environmental contamination	
		✓			38. Approved thawing method	
					Proper Use of Utensils	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
	✓				41. Original container labeling (Bulk Food)	
					Physical Facilities	
	✓				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: (signature)	Print: Todd Mussey	**Title: Person In Charge/ Owner**
Inspected by: (signature) Angela Varghese, RS	Print: Angela Varghese, RS	**Business Email:**

Form EH-06 (Revised 09-2015)

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
Massey BBQ	201 N. Parkway	Alvarado		

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Brisket | warmer	128°F			Beans | stovetop	113°F
Sausages | warmer	127°F	green beans	200°F		
Baked potatoes	138°F	mac n cheese	188°F		
tamales	121°F	cheese | RIL	36°F		
ham | warmer	150°F	deli meat | RIL	37°F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
Fm	Jerry Massey 2023,
FH	7/7 foodhandler permits.
#3.	observed brisket and tamales in the warmer temping below 135°F. Ensure all TCS foods maintain 135°F or above. Raise the temperature of the warmer.
#7	observed tamales on site. manager stated all tamales are prepared by olga martinez off site. She has not provided a health department permit of an approved commercial kitchen. shall not sell/obtain anymore tamales from this vendor/individual until olga provides proof of city health permit.
#32	shall not store towels on rolls. will possibly contaminate the food.
#31.	shall not block the handsink in the back of the kitchen.
#3	shall not leave TCS foods on stove top without turning on. Tested one pot of food below 135°F shall reheat to 165°F before serving.
	~~shall obtain a certified food manager permit and keep onsite.~~ COS observed

Received by: (signature)	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Angelica Varghese, RS	Print: Angelica Varghese, RS	Samples: Y N # collected ___

Form EH-06 (Revised 09-2015)

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 11-8-18	Time in:	Time out:	License/Permit #: No Permit	Est. Type	Risk Category	Page 1 of 2

Purpose of Inspection: [ ] 1-Compliance [ ] 2-Routine [ ] 3-Field Investigation [ ] 4-Visit [ ] 5-Other

TOTAL/SCORE: 86

Establishment Name: Go Loco | Contact/Owner Name: Kenan | ✱ Number of Repeat Violations: ___ | ✓ Number of Violations COS: ___

Physical Address: 1104 Hwy 67 | City/County: Alvarado | Zip Code: | Phone: | Follow-up: Yes No (circle one)

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*

Compliance Status OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
		✓			1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F)	
	✓				3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
			✓		6. Time as a Public Health Control; procedures & records	
					Approved Source	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
	✓				8. Food Received at proper temperature	
					Protection from Contamination	
3				✓	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
		✓			11. Proper disposition of returned, previously served or reconditioned	

Compliance Status OUT	IN	NO	NA	COS	Employee Health	R
3					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	
					Preventing Contamination by Hands	
	✓				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___)	
					Highly Susceptible Populations	
			✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					Chemicals	
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	✓				18. Toxic substances properly identified, stored and used	
					Water/ Plumbing	
	✓				19. Water from approved source; Plumbing installed; proper backflow device	
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) *violations Require Corrective Action within 10 days*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
2					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	
	✓				22. Food Handler/ no unauthorized persons/ personnel	
					Safe Water, Recordkeeping and Food Package Labeling	
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
					Conformance with Approved Procedures	
			✓		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
					Consumer Advisory	
			✓		26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				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	
					Permit Requirement, Prerequisite for Operation	
2					30. **Food Establishment Permit** (Current & Valid)	
					Utensils, Equipment, and Vending	
2					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	

Core Items (1 Point) *Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
	✓				37. Environmental contamination	
1				✓	38. Approved thawing method	
					Proper Use of Utensils	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
	✓				41. Original container labeling (Bulk Food)	
					Physical Facilities	
	✓				42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

Received by: (signature)	Print: Kenan Turan	Title: Person In Charge/ Owner: Manager
Inspected by: (signature) E Ramirez	Print: Elizabeth Ramirez	Business Email:

Form EH-06 (Revised 09-2015)

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
Go Loco	1104 Hwy 67	Alvarado		

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
RIC	37	QUAT 300PPM		grilled chicken	171
WIC	39	chicken	37		
		diced tomatoes	35		
		barbacoa	119		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
12	No employee health reporting policy present.
9	Do not store raw food over ready to eat foods. Raw chicken observed stored above diced tomatoes in walk in cooler. Corrected on site
21	No CFM on site. CFM must be on site during all hours of operation.
30	New owners. Manager stated the establishment changed owners about 2 weeks ago. New owners not present. Spoke to new owner on the phone. Instructed her to contact the city to apply for a new permit. Marilia Diaz. 469-407-2961
31	2 handsinks turned off due to pipe leak. Manager stated a plumber was coming tonight to fix (serving line handsink and 3 comp room handsink). Working handsink in back prep area needs paper towels.
38	Meat observed taken out of freezer and put to thaw in standing room temp water. TCS foods must be thawed under running water or refrigeration. COS
45	Replace broken lightshields. or missing

Received by: (signature)	Print: Keren Turan	Title: Person In Charge/ Owner Manager
Inspected by: (signature) ERamirez	Print: Elizabeth Ramirez	Samples: Y N # collected ___

Form EH-06 (Revised 09-2015)

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

2018-0148559

Date: 11-8-18	Time in:	Time out:	License/Permit # 0771	Est. Type	Risk Category	Page 1 of 2

Purpose of Inspection: [ ] 1-Compliance [ ] 2-Routine [ ] 3-Field Investigation [ ] 4-Visit [ ] 5-Other

TOTAL/SCORE: 99

Establishment Name: Riddle Korral

Contact/Owner Name: Amy

✱ Number of Repeat Violations: ____
✓ Number of Violations COS: ____

Physical Address: 100 N Baugh

City/County: Alvarado

Zip Code:

Phone:

Follow-up: Yes / No (circle one)

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*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
		✓			1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F)	
			✓		3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
			✓		6. Time as a Public Health Control; procedures & records	
					Approved Source	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
	✓				8. Food Received at proper temperature	
					Protection from Contamination	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
		✓			11. Proper disposition of returned, previously served or reconditioned	

OUT	IN	NO	NA	COS	Employee Health	R
	✓				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	
					Preventing Contamination by Hands	
	✓				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___)	
					Highly Susceptible Populations	
	✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					Chemicals	
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	✓				18. Toxic substances properly identified, stored and used	
					Water/ Plumbing	
	✓				19. Water from approved source; Plumbing installed; proper backflow device	
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) *violations Require Corrective Action within 10 days*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	
	✓				22. Food Handler/ no unauthorized persons/ personnel	
					Safe Water, Recordkeeping and Food Package Labeling	
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
					Conformance with Approved Procedures	
			✓		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
					Consumer Advisory	
			✓		26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				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	
					Permit Requirement, Prerequisite for Operation	
	✓				30. **Food Establishment Permit** (Current & Valid)	
					Utensils, Equipment, and Vending	
	✓				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	

Core Items (1 Point) *Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method	
					Proper Use of Utensils	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
					41. Original container labeling (Bulk Food)	
					Physical Facilities	
	✓				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: (signature)	Print: Amy Hanks	**Title: Person In Charge/ Owner**
Inspected by: (signature) E Ramirez	Print: Elizabeth Ramirez	**Business Email:**

Form EH-06 (Revised 09-2015)

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

2018-014859 Page 2 of 2

Establishment Name:	Physical Address:	City/State:	License/Permit #
Kiddie Korral	100 N Baugh	Alvarado	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
RIC	39	Ham	36		
RIC	36				
RIF	10				
milk	37				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	CFM Debbie Hanks exp 9/20/21
	All violations corrected from previous inspection.
	3 comp sink not set up @ time of inspection. Chlorine, test strips and posted mixing instructions present.
41	Label bulk item containers with product name.

Received by: (signature)	**Print:** Amy Hanks	**Title: Person In Charge/ Owner**
Inspected by (signature)	**Print:** Elizabeth Ramirez	Samples: Y N # collected ___

Form EH-06 (Revised 09-2015)

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

2018-014848

Date: 11-8-18	Time in:	Time out:	License/Permit # 0909	Est. Type	Risk Category	Page 1 of 2

Purpose of Inspection: ☐ 1-Compliance ☐ 2-Routine ☐ 3-Field Investigation ☐ 4-Visit ☐ 5-Other

TOTAL/SCORE: 100

Establishment Name: Alvarado ISD Daycare | Contact/Owner Name: Randell

✱ Number of Repeat Violations: ____
✓ Number of Violations COS: ____

Physical Address: 102 N Bill Jackson | City/County: Alvarado | Zip Code: | Phone: | Follow-up: Yes No (circle one)

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation
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Priority Items (3 Points) *violations Require Immediate Corrective Action not to exceed 3 days*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
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		✓			3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
			✓		6. Time as a Public Health Control; procedures & records	
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	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
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	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
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OUT	IN	NO	NA	COS	Employee Health	R
	✓				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	
					Preventing Contamination by Hands	
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		✓			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y___N___)	
					Highly Susceptible Populations	
			✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					Chemicals	
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	✓				18. Toxic substances properly identified, stored and used	
					Water/ Plumbing	
	✓				19. Water from approved source; Plumbing installed; proper backflow device	
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) *violations Require Corrective Action within 10 days*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
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	✓				22. Food Handler/ no unauthorized persons/ personnel	
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	✓				23. Hot and Cold Water available; adequate pressure, safe	
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					Conformance with Approved Procedures	
			✓		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
					Consumer Advisory	
			✓		26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
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	✓				28. Proper Date Marking and disposition	
	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
					Permit Requirement, Prerequisite for Operation	
	✓				30. **Food Establishment Permit** (Current & Valid)	
					Utensils, Equipment, and Vending	
	✓				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	

Core Items (1 Point) *Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
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	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method	
					Proper Use of Utensils	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
	✓				41.Original container labeling (Bulk Food)	
					Physical Facilities	
	✓				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: (signature)	**Print:** Randell Ward	**Title: Person In Charge/ Owner**
Inspected by: (signature)	**Print:** Elizabeth Ramirez	**Business Email:**

Form EH-06 (Revised 09-2015)

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

2018-0148 48 2 2

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
Alvarado ISD Daycare	102 N Bill Jackson	Alvarado	0909	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIC	35	DM 150/180			
RIC	37				
beef patty	35				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	CFM Jack Aspinall
	Kitchen not in Operation at time of inspection
	Quat sanitizer is manual mixing. Instructions provided.
	No items being cleaned in dish machine at time of inspection. Ensure wash cycle reaches minimum 100° before using. Discussed with Randell Ward.

Received by: (signature) Randall Ward	**Print:** Randall Ward	**Title: Person In Charge/ Owner**
Inspected by: (signature) E Ramirez	**Print:** Elizabeth Ramirez	Samples: Y N # collected ___

Form EH-06 (Revised 09-2015)

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

2018-014855

Date: 11-8-18	Time in:	Time out:	License/Permit # 0554	Est. Type	Risk Category	Page 1 of 2

Purpose of Inspection:	1-Compliance	2-Routine	3-Field Investigation	4-Visit	5-Other	TOTAL/SCORE
						94

Establishment Name: Alvarado High School | Contact/Owner Name: Amanda | ✱ Number of Repeat Violations: ____ ✓ Number of Violations COS: ____

Physical Address: 1301 S Parkway | City/County: Alvarado | Zip Code: | Phone: | Follow-up: Yes No (circle one)

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*

OUT	IN	NO	NA	COS		R
					Time and Temperature for Food Safety (F = degrees Fahrenheit)	
		✓			1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F)	
	✓				3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
			✓		6. Time as a Public Health Control; procedures & records	
					Approved Source	
3				✓	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
	✓				8. Food Received at proper temperature	
					Protection from Contamination	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
		✓			11. Proper disposition of returned, previously served or reconditioned	

OUT	IN	NO	NA	COS		R
					Employee Health	
	✓				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	
					Preventing Contamination by Hands	
	✓				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___)	
					Highly Susceptible Populations	
			✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					Chemicals	
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	✓				18. Toxic substances properly identified, stored and used	
					Water/ Plumbing	
	✓				19. Water from approved source; Plumbing installed; proper backflow device	
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) *violations Require Corrective Action within 10 days*

OUT	IN	NO	NA	COS		R
					Demonstration of Knowledge/ Personnel	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	
	✓				22. Food Handler/ no unauthorized persons/ personnel	
					Safe Water, Recordkeeping and Food Package Labeling	
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
					Conformance with Approved Procedures	
			✓		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
					Consumer Advisory	
			✓		26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label	

OUT	IN	NO	NA	COS		R
					Food Temperature Control/ Identification	
2	✓				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	
					Permit Requirement, Prerequisite for Operation	
	✓				30. **Food Establishment Permit** (Current & Valid)	
					Utensils, Equipment, and Vending	
	✓				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	

Core Items (1 Point) *Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First*

OUT	IN	NO	NA	COS		R
					Prevention of Food Contamination	
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method	
					Proper Use of Utensils	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS		R
					Food Identification	
	✓				41.Original container labeling (Bulk Food)	
					Physical Facilities	
	✓				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: (signature) Amanda K Sutton	**Print:** Amanda Sutton	**Title: Person In Charge/ Owner**
Inspected by: (signature) E Ramirez	**Print:** Elizabeth Ramirez	**Business Email:**

Form EH-06 (Revised 09-2015)

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

2018-0148655 R 2

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 1 of 2
Alvarado High School	13015 Parkway	Alvarado	0554	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Lasagna	142	ground beef	159		
RIC 39/38/38		Quat 300PPM			
pico	37	DM 1163/92			
enchiladas	161	WIF	-9		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	CFM Amanda Sutton exp 11/18/21 pest control Carson Pest management monthly
7	Discard all expired foods. Multiple items in walk in cooler observed expired. Discarded at time of inspection (COS).
29	Date mark all TCS foods with 7 day max shelf life. Multiple items in walkin cooler observed with date marking.
47	Provide most recent health inspection in public view or advisory stating health inspection available upon request.

Received by: (signature) Amanda K Sutton	Print: Amanda Sutton	Title: Person In Charge/ Owner
Inspected by: (signature) E Ramirez	Print: Elizabeth Ramirez	Samples: Y N # collected ___

Form EH-06 (Revised 09-2015)

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

2018-0148581 2

Date:	Time in:	Time out:	License/Permit #	Est. Type	Risk Category	Page 1 of 2
11-8-18			0555			

Purpose of Inspection:	1-Compliance	2-Routine	3-Field Investigation	4-Visit	5-Other	TOTAL/SCORE
						99

Establishment Name:	Contact/Owner Name:	* Number of Repeat Violations: ___ ✓ Number of Violations COS: ___
Alvarado Jr. High	Paula	

Physical Address:	City/County:	Zip Code:	Phone:	Follow-up: Yes No (circle one)
1000 N Cummings	Alvarado			

Compliance Status: Out = (no) 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*

Compliance Status OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
		✓			1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F)	
	✓				3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
			✓		6. Time as a Public Health Control; procedures & records	
					Approved Source	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
	✓				8. Food Received at proper temperature	
					Protection from Contamination	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
		✓			11. Proper disposition of returned, previously served or reconditioned	

Compliance Status OUT	IN	NO	NA	COS	Employee Health	R
	✓				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	
					Preventing Contamination by Hands	
	✓				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___)	
					Highly Susceptible Populations	
	✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					Chemicals	
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	✓				18. Toxic substances properly identified, stored and used	
					Water/ Plumbing	
	✓				19. Water from approved source; Plumbing installed; proper backflow device	
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) *violations Require Corrective Action within 10 days*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	
	✓				22. Food Handler/ no unauthorized persons/ personnel	
					Safe Water, Recordkeeping and Food Package Labeling	
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
					Conformance with Approved Procedures	
			✓		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
					Consumer Advisory	
			✓		26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label	

Compliance Status OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				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	
					Permit Requirement, Prerequisite for Operation	
	✓				30. **Food Establishment Permit** (Current & Valid)	
					Utensils, Equipment, and Vending	
	✓				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	

Core Items (1 Point) *Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
	✓				34. No Evidence of Insect contamination, rodent/other animals	
1					35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method	
					Proper Use of Utensils	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
	✓				41.Original container labeling (Bulk Food)	
					Physical Facilities	
	✓				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: (signature) Paula Hearon	Print: Paula Hearon	Title: Person In Charge/ Owner
Inspected by: (signature) E R Ramirez	Print: Elizabeth Ramirez	Business Email:

Form EH-06 (Revised 09-2015)

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc. 2018-0148558

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
Alvarado Jr. High	1000 N Cummings	Alvarado	0555	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
RIC 3W/35/	35	ground beef	35	@Wat 300PPM	
WIF	0	enchiladas	172		
WIC	33	refried beans	174		
Chicken	34	BM 164/193			

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	CFM Paula Hearon exp 12/15/21
35	Personal beverages may not be stored on or above food preparation / contact surfaces. Personal beverages must be stored separate and below food and food contact surfaces.

Received by: (signature) Paula Hearon	Print: Paula Hearon	Title: Person In Charge/ Owner	
Inspected by: (signature) ERamirez	Print: Elizabeth Ramirez	Samples: Y N	# collected ___

Form EH-06 (Revised 09-2015)

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

2018-014854

Date: 11-8-18	Time in:	Time out:	License/Permit #: 0052	Est. Type	Risk Category	Page 1 of 2

Purpose of Inspection: [ ] 1-Compliance [ ] 2-Routine [ ] 3-Field Investigation [ ] 4-Visit [ ] 5-Other

TOTAL/SCORE: 99

Establishment Name: Alvarado North Elementary | Contact/Owner Name: Kim | * Number of Repeat Violations: ___ | ✓ Number of Violations COS: ___

Physical Address: 8008 N Cummings | City/County: Alvarado | Zip Code: | Phone: | Follow-up: Yes No (circle one)

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*

Compliance Status					Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
OUT	IN	NO	NA	COS		
		✓			1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F)	
	✓				3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
			✓		6. Time as a Public Health Control; procedures & records	
					Approved Source	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
	✓				8. Food Received at proper temperature	
					Protection from Contamination	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
		✓			11. Proper disposition of returned, previously served or reconditioned	

Compliance Status					Employee Health	R
OUT	IN	NO	NA	COS		
	✓				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	
					Preventing Contamination by Hands	
	✓				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___)	
					Highly Susceptible Populations	
	✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					Chemicals	
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	✓				18. Toxic substances properly identified, stored and used	
					Water/ Plumbing	
	✓				19. Water from approved source; Plumbing installed; proper backflow device	
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) *violations Require Corrective Action within 10 days*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	
	✓				22. Food Handler/ no unauthorized persons/ personnel	
					Safe Water, Recordkeeping and Food Package Labeling	
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
					Conformance with Approved Procedures	
			✓		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
					Consumer Advisory	
			✓		26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				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	
					Permit Requirement, Prerequisite for Operation	
	✓				30. **Food Establishment Permit** (Current & Valid)	
					Utensils, Equipment, and Vending	
	✓				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	

Core Items (1 Point) *Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
	✓				34. No Evidence of Insect contamination, rodent/other animals	
1				✓	35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method	
					Proper Use of Utensils	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
	✓				41. Original container labeling (Bulk Food)	
					Physical Facilities	
	✓				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: (signature) Kim Morris	**Print:** Kim Morris	**Title: Person In Charge/ Owner**
Inspected by: (signature) Elizabeth Ramirez	**Print:** Elizabeth Ramirez	**Business Email:**

Form EH-06 (Revised 09-2015)

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

2018-014854

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
Alvarado N. Elementary	1500 N Cummings	Alvarado	0052	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
RIC	35	DM 161/180		Quat 300PPM	
Coleslaw	36	WIC	39	HB eggs	34
Chicken	166	WIF	-5		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	CFM Kimberly Morris exp 11/18/21
	grease trap serviced - report posted from 2012?
35	Personal beverages may not be stored on or above food preparation surfaces.

Received by: (signature)	**Print:** Kim Morris	**Title: Person In Charge/ Owner**
Inspected by: (signature)	**Print:** Elizabeth Ramirez	Samples: Y N # collected ____

Form EH-06 (Revised 09-2015)

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

2018-014861

Date: 11-8-18	Time in:	Time out:	License/Permit # 0751	Est. Type	Risk Category	Page 1 of 2

Purpose of Inspection: ☐ 1-Compliance ☐ 2-Routine ☐ 3-Field Investigation ☐ 4-Visit ☐ 5-Other

TOTAL/SCORE: 95

Establishment Name: First Baptist Church

Contact/Owner Name: Christie

✱ Number of Repeat Violations: ____
✓ Number of Violations COS: ____

Physical Address: 207 Hwy 107

City/County: Alvarado

Zip Code:

Phone:

Follow-up: Yes / No (circle one)

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*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
		✓			1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F)	
		✓			3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
			✓		6. Time as a Public Health Control; procedures & records	
					Approved Source	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
	✓				8. Food Received at proper temperature	
					Protection from Contamination	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
		✓			11. Proper disposition of returned, previously served or reconditioned	

OUT	IN	NO	NA	COS	Employee Health	R
	✓				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	
					Preventing Contamination by Hands	
	✓				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___)	
					Highly Susceptible Populations	
3					(16) Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					Chemicals	
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	✓				18. Toxic substances properly identified, stored and used	
					Water/ Plumbing	
	✓				19. Water from approved source; Plumbing installed; proper backflow device	
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) *violations Require Corrective Action within 10 days*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	
	✓				22. Food Handler/ no unauthorized persons/ personnel	
					Safe Water, Recordkeeping and Food Package Labeling	
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
					Conformance with Approved Procedures	
			✓		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
					Consumer Advisory	
			✓		26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				28. Proper Date Marking and disposition	
2					(29.) Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
					Permit Requirement, Prerequisite for Operation	
	✓				30. **Food Establishment Permit** (Current & Valid)	
					Utensils, Equipment, and Vending	
	✓				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	

Core Items (1 Point) *Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method	
					Proper Use of Utensils	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
	✓				41. Original container labeling (Bulk Food)	
					Physical Facilities	
	✓				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: (signature) — Print: Christie Pippin — **Title: Person In Charge/ Owner**

Inspected by: (signature) — Print: Elizabeth Ramirez — **Business Email:**

Form EH-06 (Revised 09-2015)

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc. 2018-014801 22

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
First Baptist Church	207 Hwy 67	Alvarado	0751	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
RIC	38				
RIF	5				
Milk	38				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	CFM Monica Brimage 9/27/22
16	Pasteurized eggs must be used due to high susceptible population. NON-pasteurized eggs observed.
29	Must have thermal test strips or min/max thermometer for dishmachine if using dish machine to sanitize. Dishmachine does not have external temperature reading.

Received by: (signature)	**Print:** Christie Pippin	**Title: Person In Charge/ Owner**
Inspected by: (signature)	**Print:** Elizabeth Ramirez	Samples: Y N # collected ___

Form EH-06 (Revised 09-2015)

See second page

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 11-9-16	Time in:	Time out:	License/Permit # 0738	Est. Type	Risk Category	Page 1 of 2

Purpose of Inspection: [ ] 1-Compliance [ ] 2-Routine [ ] 3-Field Investigation [ ] 4-Visit [ ] 5-Other **TOTAL/SCORE**

Establishment Name: Taqueria Torres | Contact/Owner Name: NO ONE ON site | * Number of Repeat Violations: ____ ✓ Number of Violations COS: ____

Physical Address: 307 Hwy 67 | City/County: Alvarado | Zip Code: | Phone: | Follow-up: Yes No (circle one)

PASS

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*

Compliance Status						
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
					1. Proper cooling time and temperature	
					2. Proper Cold Holding temperature(41°F/ 45°F)	
					3. Proper Hot Holding temperature(135°F)	
					4. Proper cooking time and temperature	
					5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
					6. Time as a Public Health Control; procedures & records	
					Approved Source	
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
					8. Food Received at proper temperature	
					Protection from Contamination	
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
					11. Proper disposition of returned, previously served or reconditioned	

Compliance Status						
OUT	IN	NO	NA	COS	Employee Health	R
					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	
					Preventing Contamination by Hands	
					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___)	
					Highly Susceptible Populations	
					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					Chemicals	
					17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					18. Toxic substances properly identified, stored and used	
					Water/ Plumbing	
					19. Water from approved source; Plumbing installed; proper backflow device	
					20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) *violations Require Corrective Action within 10 days*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	
					22. Food Handler/ no unauthorized persons/ personnel	
					Safe Water, Recordkeeping and Food Package Labeling	
					23. Hot and Cold Water available; adequate pressure, safe	
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
					Conformance with Approved Procedures	
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
					Consumer Advisory	
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
					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	
					Permit Requirement, Prerequisite for Operation	
					30. **Food Establishment Permit** (Current & Valid)	
					Utensils, Equipment, and Vending	
					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	

Core Items (1 Point) *Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
					34. No Evidence of Insect contamination, rodent/other animals	
					35. Personal Cleanliness/eating, drinking or tobacco use	
					36. Wiping Cloths; properly used and stored	
					37. Environmental contamination	
					38. Approved thawing method	
					Proper Use of Utensils	
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
					40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
					41.Original container labeling (Bulk Food)	
					Physical Facilities	
					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: (signature)	Print:	Title: Person In Charge/ Owner
Inspected by (signature) E Ramirez	Print: Elizabeth Ramirez	Business Email:

Form EH-06 (Revised 09-2015)

See second PAGE

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Establishment Name:	Physical Address:	City/State:	License/Permit #
Taqueria Torres	307 Hwy 47	Alvarado	0738

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Floor tiles in place at time of inspection. Tiles have not been grouted yet. Once grout has been applied and set, establishment may reopen.
	Reach in coolers (2) operating at required temperatures. (34° and 34°) Cooler under grill 38°.
	Owner/manager not present at time of inspection. Only floor installation employee present

Received by: (signature)	**Print:**	**Title: Person In Charge/ Owner**
Inspected by: (signature) ERamirez	**Print:** Elizabeth Ramirez	Samples: Y N # collected ___

Form EH-06 (Revised 09-2015)

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

2018-0148180

Date:	Time in:	Time out:	License/Permit #	Est. Type	Risk Category	Page 1 of 2
11-8-18			0757			

Purpose of Inspection: [ ] 1-Compliance [ ] 2-Routine [ ] 3-Field Investigation [ ] 4-Visit [ ] 5-Other

TOTAL/SCORE: 96

Establishment Name:	Contact/Owner Name:	✱ Number of Repeat Violations: ____ ✓ Number of Violations COS: ____
Kiddie Korral	Edna	

Physical Address:	City/County:	Zip Code:	Phone:	Follow-up: Yes No (circle one)
219 E College	Alvarado			

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*

Compliance Status OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
		✓			1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F)	
		✓			3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
			✓		6. Time as a Public Health Control; procedures & records	
					Approved Source	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
	✓				8. Food Received at proper temperature	
					Protection from Contamination	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature Can opener	
		✓			11. Proper disposition of returned, previously served or reconditioned	

Compliance Status OUT	IN	NO	NA	COS	Employee Health	R
	✓				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	
					Preventing Contamination by Hands	
	✓				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___)	
					Highly Susceptible Populations	
	✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					Chemicals	
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	✓				18. Toxic substances properly identified, stored and used	
					Water/ Plumbing	
	✓				19. Water from approved source; Plumbing installed; proper backflow device	
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) *violations Require Corrective Action within 10 days*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	
	✓				22. Food Handler/ no unauthorized persons/ personnel	
					Safe Water, Recordkeeping and Food Package Labeling	
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
					Conformance with Approved Procedures	
			✓		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
					Consumer Advisory	
			✓		26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				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	
					Permit Requirement, Prerequisite for Operation	
	✓				30. **Food Establishment Permit** (Current & Valid)	
					Utensils, Equipment, and Vending	
	✓				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	

Core Items (1 Point) *Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
	✓				37. Environmental contamination	
			✓		38. Approved thawing method	
					Proper Use of Utensils	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
	✓				41. Original container labeling (Bulk Food)	
					Physical Facilities	
	✓				42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean floor tile	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

Received by: (signature)	Edna Jones	Print: Edna Jones	Title: Person In Charge/ Owner
Inspected by: (signature)	E Ramirez	Print: Elizabeth Ramirez	Business Email:

Form EH-06 (Revised 09-2015)

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

2018-0148100

22

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 1 of 2
Kiddie Korral	219 E College	Alvarado	0757	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
RIC	38				
Ham	37				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	CFM Debbie Hanks exp 9/26/21
	3 comp sink not set up at time of inspection. Chlorine, test strips and instructions present.
10	Clean and maintain can opener blade free of debris. Observed heavily soiled.
45	Repair / replace missing floor tile and damaged floor/wall base.

Received by: (signature) Edna Gomez	**Print:** Edna Gomez	**Title: Person In Charge/ Owner**	
Inspected by: (signature) Examinen	**Print:** Elizabeth Ramirez	Samples: Y N # collected ___	

Form EH-06 (Revised 09-2015)

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 11/02/18	Time in: 4:00	Time out:	License/Permit #	Est. Type	Risk Category	Page 1 of 2

Purpose of Inspection: [ ] 1-Compliance [✓] 2-Routine [ ] 3-Field Investigation [ ] 4-Visit [ ] 5-Other **TOTAL/SCORE**

Establishment Name: Alvarado process center | Contact/Owner Name: | * Number of Repeat Violations: ____ ✓ Number of Violations COS: ____ | 96

Physical Address: 1209 sunflower | City/County: Alvarado | Zip Code: | Phone: | Follow-up: Yes No (circle one)

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*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
		✓			1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F)	
	✓				3. Proper Hot Holding temperature(135°F)	
					4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
		✓			6. Time as a Public Health Control; procedures & records	
					Approved Source	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
		✓			8. Food Received at proper temperature	
					Protection from Contamination	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 180-180 ppm/temperature 200@ 90	
		✓			11. Proper disposition of returned, previously served or reconditioned	

OUT	IN	NO	NA	COS	Employee Health	R
	✓				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	
					Preventing Contamination by Hands	
	✓				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___)	
					Highly Susceptible Populations	
			✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					Chemicals	
			✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	✓				18. Toxic substances properly identified, stored and used	
					Water/ Plumbing	
	✓				19. Water from approved source; Plumbing installed; proper backflow device	
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) *violations Require Corrective Action within 10 days*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	
2		10			22. Food Handler/ no unauthorized persons/ personnel	
					Safe Water, Recordkeeping and Food Package Labeling	
	✓				23. Hot and Cold Water available; adequate pressure, safe 180°F	
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
					Conformance with Approved Procedures	
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
					Consumer Advisory	
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				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	
					Permit Requirement, Prerequisite for Operation	
	✓				30. **Food Establishment Permit** (Current & Valid)	
					Utensils, Equipment, and Vending	
	✓				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	

Core Items (1 Point) *Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
	✓				34. No Evidence of Insect contamination, rodent/other animals	
1					35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
	✓				37. Environmental contamination	
		✓			38. Approved thawing method	
					Proper Use of Utensils	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
	✓				41. Original container labeling (Bulk Food)	
					Physical Facilities	
	✓				42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

Received by: (signature)		Print: Darcy Reyes	**Title: Person In Charge/ Owner**
Inspected by: (signature)	Angela Varghese, RS	Print: Angela Varghese	**Business Email:**

Form EH-06 (Revised 09-2015)

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
Alvarado processing center	1209 sunflower	Alvarado		

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Butter/WIC RIC	37°F				
	36°F	WIF	0°F		
Carrots/steam	146°F				
fish	155°F				
Beans	159°F				
taco meat	149-155°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
FM	Jorge Reyes 2022 on site.
FH	14 foodhandler permits.
35	personal drinks shall be stored in a cup w/ lid and a straw.
#22	all employees that handle food shall obtain a TX or ANSI foodhandler permit. Obtain in 10 days.
#45	shall clean the walls in the dish room. observed black debris.

Received by: (signature)	Print: TONY REYES	Title: Person In Charge/ Owner
Inspected by: (signature) Angela Varghese	Print: Angela Varghese, RS	Samples: Y N # collected ___

Form EH-06 (Revised 09-2015)

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 11/02/18	Time in: 10:50	Time out:	License/Permit #: 2018014857	Est. Type	Risk Category	Page 1 of 2

Purpose of Inspection: [ ] 1-Compliance [ ] 2-Routine [ ] 3-Field Investigation [ ] 4-Visit [ ] 5-Other

TOTAL/SCORE: 94

Establishment Name: Alvarado Intermediate | Contact/Owner Name: | ✱ Number of Repeat Violations: ____ ✓ Number of Violations COS: ____

Physical Address: 1401 E. Davis | City/County: Alvarado | Zip Code: | Phone: | Follow-up: Yes No (circle one)

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*

Compliance Status						
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
		✓			1. Proper cooling time and temperature	
3					2. Proper Cold Holding temperature(41°F/ 45°F)	
	✓				3. Proper Hot Holding temperature(135°F)	
	✓				4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
3					6. Time as a Public Health Control; procedures & records	
					Approved Source	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
		✓			8. Food Received at proper temperature	
					Protection from Contamination	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables Cleaned and Sanitized at 180°F ppm/temperature QUAT	
		✓			11. Proper disposition of returned, previously served or reconditioned	

Compliance Status						
OUT	IN	NO	NA	COS	Employee Health	R
	✓				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	
					Preventing Contamination by Hands	
	✓				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___)	
					Highly Susceptible Populations	
			✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					Chemicals	
			✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	✓				18. Toxic substances properly identified, stored and used	
					Water/ Plumbing	
	✓				19. Water from approved source; Plumbing installed; proper backflow device	
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) *violations Require Corrective Action within 10 days*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	
	✓				22. Food Handler/ no unauthorized persons/ personnel	
					Safe Water, Recordkeeping and Food Package Labeling	
	✓				23. Hot and Cold Water available; adequate pressure, safe 100°F	
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
					Conformance with Approved Procedures	
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
					Consumer Advisory	
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				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	
					Permit Requirement, Prerequisite for Operation	
	✓				30. **Food Establishment Permit** (Current & Valid)	
					Utensils, Equipment, and Vending	
	✓				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	

Core Items (1 Point) *Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
					37. Environmental contamination	
		✓			38. Approved thawing method	
					Proper Use of Utensils	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
	✓				41. Original container labeling (Bulk Food)	
					Physical Facilities	
	✓				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: (signature)	Maraie Vassar	**Print:** Maraie Vassar	**Title: Person In Charge/ Owner**
Inspected by: (signature)	Angelia Varghese, RS	**Print:** Angelia Varghese, RS.	**Business Email:**

Form EH-06 (Revised 09-2015)

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
Alvarado Intermediate	1401 E. Davis	Alvarado		

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
ham sandwich | top rail	70°F	carrots | WIC	37°F		
ham sandwich | RIC	41°F	cheese | WIC	38°F		
corn	177°F	WIF	0°F		
pizza	139-145°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
Fm	Margie Vassar ✓
Ft	7/7 food handler permits.
#2.	observed ham sandwiches stored on the top rail @ service line and the unit was not turned on. Shall maintain TCS foods @ 41°F or below. Shall not keep sandwiches as leftovers. @ end of the day all must be tossed if temping above 41°F.
#6.	did not observe cooking temperatures documented. All temps shall be documented prior to serving to ensure all TCS foods was @ proper temps.

Received by: (signature) Margie Vassar	Print: Margie Vassar	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Angela Vaughnese, RS	Print: Angela Vaughnese, RS	Samples: Y N # collected ___

Form EH-06 (Revised 09/2015)

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date	Time in	Time out	License/Permit #	Est. Type	Risk Category	Page
11/02/18	11:38		2018014851			1 of 2

Purpose of Inspection: 1-Compliance ✓ | 2-Routine | 3-Field Investigation | 4-Visit | 5-Other

TOTAL/SCORE: 97

Establishment Name: Alvarado South Elementary | Contact/Owner Name: | ✱ Number of Repeat Violations: ____ | ✓ Number of Violations COS: ____

Physical Address: 1000 E. Davis | City/County: Alvarado | Zip Code: | Phone: | Follow-up: Yes / No (circle one)

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*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
		✓			1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F)	
	✓				3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✓				6. Time as a Public Health Control; procedures & records	
					Approved Source	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
		✓			8. Food Received at proper temperature	
					Protection from Contamination	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables - Cleaned and Sanitized at 1503F ppm/temperature 200°F	
		✓			11. Proper disposition of returned, previously served or reconditioned	

OUT	IN	NO	NA	COS	Employee Health	R
	✓				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	
					Preventing Contamination by Hands	
	✓				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___)	
					Highly Susceptible Populations	
			✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					Chemicals	
		✓	✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	✓				18. Toxic substances properly identified, stored and used	
					Water/ Plumbing	
	✓				19. Water from approved source; Plumbing installed; proper backflow device	
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) *violations Require Corrective Action within 10 days*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	
	✓				22. Food Handler/ no unauthorized persons/ personnel	
					Safe Water, Recordkeeping and Food Package Labeling	
	✓				23. Hot and Cold Water available; adequate pressure, safe 100°F	
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
					Conformance with Approved Procedures	
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
					Consumer Advisory	
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
				(2)	28. Proper Date Marking and disposition	
	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
					Permit Requirement, Prerequisite for Operation	
	✓				30. **Food Establishment Permit** (Current & Valid)	
					Utensils, Equipment, and Vending	
	✓				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	

Core Items (1 Point) *Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
	✓				37. Environmental contamination	
		✓			38. Approved thawing method	
					Proper Use of Utensils	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
	✓				41. Original container labeling (Bulk Food)	
					Physical Facilities	
	✓				42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
				(1)	45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

Received by: (signature)	Wm E Rulon	Print: Wm E Rulon	**Title: Person In Charge/ Owner**
Inspected by: (signature)	Angela Vargheese, RS	Print: Angela Vargheese, RS	**Business Email:**

Form EH-06 (Revised 09-2015)

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
Alvarado South Elem.	1000 E. Davis	alvarado		

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
ham/RIC	37°F	pizza/warmer	150°F		
Cheese/WIC	36°F	potato wedges	140°F		
Butter/WIC	35°F				
salad/RIC	40°F	WIF	0°F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
Fm	nora pulaski 2022 onsite.
Ftt	5/5 foodhandler permits.
#28	shall toss all food past the 7 day use by date. cos
#45.	Shall repair or replace the wall in the dishroom observed paint flaking off.
	Observed cook temp log ✓

Received by: (signature)	Print:	Title: Person In Charge/ Owner
Nora E Pulaski	Nora E Pulaski	
Inspected by: (signature) angela varghese, PS	Print: Angela Varghese, PS	Samples: Y N # collected ____

Form EH-06 (Revised 09-2015)

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 11/02/18	Time in: 12:20	Time out:	License/Permit #: 2018014778	Est. Type	Risk Category	Page 1 of 2

Purpose of Inspection: [ ] 1-Compliance [✓] 2-Routine [ ] 3-Field Investigation [ ] 4-Visit [ ] 5-Other

Establishment Name: How Sweet It Is	Contact/Owner Name:	✱ Number of Repeat Violations: ___ ✓ Number of Violations COS: ___	TOTAL/SCORE
Physical Address: 904 N. Cummings	City/County: Alvarado	Zip Code: / Phone: / Follow-up: Yes No (circle one)	95

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*

Compliance Status OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
		✓			1. Proper cooling time and temperature	
3				(0)	2. Proper Cold Holding temperature(41°F/ 45°F)	
		✓		(0)	3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
		✓			6. Time as a Public Health Control; procedures & records	
					Approved Source	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
		✓			8. Food Received at proper temperature	
					Protection from Contamination	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables Cleaned and Sanitized at 50 ppm/temperature Bleach.	
		✓			11. Proper disposition of returned, previously served or reconditioned	

Compliance Status OUT	IN	NO	NA	COS	Employee Health	R
	✓				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	
					Preventing Contamination by Hands	
	✓				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___)	
					Highly Susceptible Populations	
			✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					Chemicals	
			✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	✓				18. Toxic substances properly identified, stored and used	
					Water/ Plumbing	
	✓				19. Water from approved source; Plumbing installed; proper backflow device	
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) *violations Require Corrective Action within 10 days*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	
	✓				22. Food Handler/ no unauthorized persons/ personnel	
					Safe Water, Recordkeeping and Food Package Labeling	
	✓				23. Hot and Cold Water available; adequate pressure, safe 100°F	
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
					Conformance with Approved Procedures	
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
					Consumer Advisory	
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label	

Compliance Status OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
2				(0)	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	
					Permit Requirement, Prerequisite for Operation	
	✓				30. **Food Establishment Permit** (Current & Valid)	
					Utensils, Equipment, and Vending	
	✓				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	

Core Items (1 Point) *Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
	✓				37. Environmental contamination	
		✓			38. Approved thawing method	
					Proper Use of Utensils	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
	✓				41. Original container labeling (Bulk Food)	
					Physical Facilities	
	✓				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: (signature) Teresa Fallon	Print: TERESA FALLON	Title: Person In Charge/ Owner OWNER
Inspected by: (signature) Angela Varghese, RS	Print: Angela Varghese, RS	Business Email:

Form EH-06 (Revised 09-2015)

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
HPNSweet It Is	904 N. Cummings	Alvarado		

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Brownie cheesecake	166°F				
Cake display	55°F	RIC Front	38°F		
milk / RIC	37°F				
cake / RIC	38°F	RIF	0°F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
Emp	Teresa Fallon 2022 onsite.
FH	3/3 food handler permits.
pest	6/12/2018 J&L pest control.
note:	Shall obtain a TX food manufacturer license through DSHS. Observed packaged popcorn / cake in containers stored on table. Contact DSHS (512) 834-6626.
#2.	Observed the 2 front display cases temping above 41°F. If storing TCS foods in both coolers all shall temp 41°F or below. Must maintain 41°F or
#27	below. Brownie Cheesecake was 166°F service the coolers and keep repair invoice onsite.

Received by: (signature) Teresa Fallon	Print: TERESA FALLON	Title: Person In Charge/ Owner OWNER	
Inspected by: (signature) Angela Varghese, RS	Print: Angela Varghese, RS	Samples: Y N # collected ___	

Form EH-06 (Revised 09-2013)

Temporarily closed

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Temporarily closed

Date	Time in:	Time out:	License/Permit #	Est. Type	Risk Category	Page 1 of 3
11/02/18	2:00		2018014800			

Purpose of Inspection: [ ] 1-Compliance [✓] 2-Routine [✓] 3-Field Investigation [ ] 4-Visit [ ] 5-Other

TOTAL/SCORE: 72

Establishment Name:	Contact/Owner Name:	* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____
Taqueria Torres		

Physical Address:	City/County:	Zip Code:	Phone:	Follow-up: Yes No (circle one)
307 hwy 67	Alvarado			

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*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
3				12	1. Proper cooling time and temperature	
3				12	2. Proper Cold Holding temperature(41°F/ 45°F)	
	✓				3. Proper Hot Holding temperature(135°F)	
	✓				4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
		✓			6. Time as a Public Health Control; procedures & records	
					Approved Source	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
		✓			8. Food Received at proper temperature	
					Protection from Contamination	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
3				10	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
		✓			11. Proper disposition of returned, previously served or reconditioned	

OUT	IN	NO	NA	COS	Employee Health	R
		✓			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	
					Preventing Contamination by Hands	
		✓			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___)	
					Highly Susceptible Populations	
			✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					Chemicals	
			✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
3				18	18. Toxic substances properly identified, stored and used	
					Water/ Plumbing	
		✓			19. Water from approved source; Plumbing installed; proper backflow device	
3				20	20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) *violations Require Corrective Action within 10 days*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
2				21	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	
	✓				22. Food Handler/ no unauthorized persons/ personnel	
					Safe Water, Recordkeeping and Food Package Labeling	
	✓				23. Hot and Cold Water available; adequate pressure, safe 100F	
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
					Conformance with Approved Procedures	
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
					Consumer Advisory	
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
2				27	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
2				28	28. Proper Date Marking and disposition	
	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
					Permit Requirement, Prerequisite for Operation	
	✓				30. **Food Establishment Permit** (Current & Valid)	
					Utensils, Equipment, and Vending	
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used	
2				32	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	

Core Items (1 Point) *Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
	✓				34. No Evidence of Insect contamination, rodent/other animals	
1				35	35. Personal Cleanliness/eating, drinking or tobacco use	
1				36	36. Wiping Cloths; properly used and stored	
1				37	37. Environmental contamination	
1				38	38. Approved thawing method	
					Proper Use of Utensils	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
	✓				41. Original container labeling (Bulk Food)	
					Physical Facilities	
	✓				42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1				45	45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

Received by: (signature)	Jose Torres	Print:	Jose L. Torres	Title: Person In Charge/ Owner
Inspected by: (signature)	Angela Vargnese, RS	Print:	Angela Vargnese, RS	Business Email:

Temporarily closed

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 3
Taqueria Torres	307 Hwy 67	Alvarado	11/2/18	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
pork/Beef	78°F	Beans	166°F	Beef soup/RIL	36°F
Pico/prep	48°F	sauce/steam	159°F		
sourcream	48°F	pork	152°F		
Beef/RIL	55°F				
salsa/RIL	52°F-54	Chicken/prep	38°F		
		Pico/prep	39°F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
★	This establishment is temporarily closed due to 2 floor drains in the kitchen backing up w/ gray water. Notified the city of this issue @ the time of inspection. This establishment is temporarily closed until november 5, 2018. This establishment is not approved to re-open until the city completes a follow up inspection. Shall not prep any food or sell/open to customers.
★	Shall contact a licensed plumber immediately and keep the receipt on site to show the inspector. Contact (817) 790-3351 or [illegible] (469) 585-3925 when ready to re-open on 11/05/2018.
★ Complaint	Received a complaint regarding a customer who ate a burrito from this establishment on 11/01/2018. Customer found steel wool in the burrito and this individual had bleeding after consumption. Complaint was valid @ time of inspection. Observed metal dish scrub and damaged metal food strainer. Shall toss all steel items that are damaged. Shall not use metal/steel scrubs when washing dishes.
#20.	service the grease trap prior to re-opening on monday. Last service 9/19/2018.
#2.	Observed pico and sour cream in the prep table above 41°F. Shall ensure all food in coolers maintain 41°F.
#27	Observed TCS foods cooling on water baths. Replenish w/ ice as needed. Shall not leave TCS foods @ room temperature. Observed pork @ 78°F, beef 55°F - RIL

Received by: (signature) Jose L Torres	Print: Jose L Torres	Title: Person In Charge/ Owner	
Inspected by: (signature) Angela Varghese, RS	Print: Angela Varghese, RS	Samples: Y N	# collected ___

Form EH-06 (Revised 09-2016)

Temporarily closed

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 3 of 3
Taqueria Torres	307 Hwy 67	Alvarado	11/2/18	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
✓ 6/6 food handlers					

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
#F10.	Shall not use metal dish scrubs. Shall not use damaged metal food strainers.
45	Clean floors thoroughly and sanitize after plumbing issue is resolved.
#21	Manager was not aware of the floor drain issue. Observed 3 priority item violations @ time of inspection.
#37	Shall keep the container of tortilla chips covered.
#1	Observed salsa temping above 41°F in the drink cooler and the ranch in cooler.
27	Shall quick chill salsa on ice.
38	Observed boxes of pork thawing in the back room. Shall not thaw foods @ room temp.
32	Shall clean the metal shelves thoroughly
10	and all dishes on this shelf shall be thoroughly cleaned / sanitized. Observed some dishes soiled. Shall install a splashguard between metal shelf and the 3 compartment sink.
#28.	Shall not store TCS foods in the cooler past 7 days. Observed one food item dated 10/21/2018.
#16	Shall not store chemicals near food. Observed open bag of food near bleach and degreaser.
	Obtain new QAC/quat test strips.
35	All employee drinks shall be stored in a cup w/ lid and straw.
#36	Do not store towels under cutting boards.

Received by: (signature)	Jose Torres	Print: Owner Jose Torres	Title: Person In Charge/ Owner
Inspected by: (signature)	A Varghese, RS	Print: Angela Varghese, RS	Samples: Y N # collected ____

Form EH-06 (Revised 09-2015)