

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: <u>02/06/19</u>	Time in: <u>2:37</u>	Time out:	License/Permit #: <u>201804751</u>	Est. Type:	Risk Category:	Page <u>1</u> of <u>2</u>	
Purpose of Inspection:		<input type="checkbox"/> 1-Compliance	<input checked="" type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other	TOTAL/SCORE
Establishment Name: <u>Burger King</u>			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		91
Physical Address: <u>10920 Hwy 60</u>		City/County: <u>Alhambra</u>	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					Compliance Status								
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
		✓			1. Proper cooling time and temperature			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
		✓			2. Proper Cold Holding temperature(41°F/ 45°F)			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		✓			3. Proper Hot Holding temperature(135°F)							Preventing Contamination by Hands	
		✓			4. Proper cooking time and temperature							14. Hands cleaned and properly washed/ Gloves used properly	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)							15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y__N__)	
		✓			6. Time as a Public Health Control; procedures & records Approved Source							Highly Susceptible Populations	
		✓			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
		✓			8. Food Received at proper temperature							Chemicals	
		✓			Protection from Contamination							17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
		✓			9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							18. Toxic substances properly identified, stored and used	
		✓			10. Food contact surfaces and Returnables: Cleaned and Sanitized at <u>200</u> ppm/temperature <u>180F</u>							Water/ Plumbing	
		✓			11. Proper disposition of returned, previously served or reconditioned							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													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
		✓			21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
		✓			22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling			✓				28. Proper Date Marking and disposition	
		✓			23. Hot and Cold Water available; adequate pressure, safe			✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled							Permit Requirement, Prerequisite for Operation	
					Conformance with Approved Procedures							30. Food Establishment Permit (Current & Valid)	
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions							Utensils, Equipment, and Vending	
					Consumer Advisory							31. Adequate handwashing facilities: Accessible and properly supplied, used	
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label							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													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
		✓			34. No Evidence of Insect contamination, rodent/other animals			✓				41. Original container labeling (Bulk Food)	
		✓			35. Personal Cleanliness/eating, drinking or tobacco use							Physical Facilities	
		✓			36. Wiping Cloths; properly used and stored							42. Non-Food Contact surfaces clean	
		✓			37. Environmental contamination							43. Adequate ventilation and lighting; designated areas used	
		✓			38. Approved thawing method							44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils							45. Physical facilities installed, maintained, and clean	
		✓			39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used <i>note:</i>							46. Toilet Facilities; properly constructed, supplied, and clean	
		✓			40. Single-service & single-use articles; properly stored and used							47. Other Violations	

Received by: <u>[Signature]</u>	Print: <u>Angelina Arguieso, PS</u>	Title: Person In Charge/ Owner
Inspected by: <u>Angelina Arguieso, PS</u>	Print: <u>Angelina Arguieso, PS</u>	Business Email:

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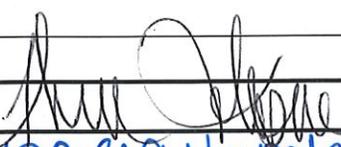
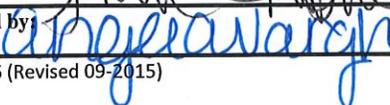
Establishment Name: Burger King	Physical Address: 6920 HWY 67	City/State: Alvarado	License/Permit #	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
hamburger patties	150°F	Cheese w/c	37°F	top portion ice	
chicken	140°F	lettuce w/c	36°F	cream unit	38°F
Fries	136°F				
nuggets	140°F	w/c	0°F		
		cream	0°F		
		creamer	40°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:
	<p>FM Theresa Johnson 2021. on site.</p> <p>Fit 6/12 foodhandler permits.</p> <p>#22. all employees shall obtain a TX or ANSI foodhandler permit in 10 days. keep on site. All expired shall renew in 10 days.</p> <p>#6. Observed several containers of sliced tomatoes stored @ room temperature tagged with 6pm. Asked the manager what time all was set @ room temperature and she stated 12:30 12:30. According to the time tag all sliced tomatoes would then be held for more than 4 hours. It is suggested to tag all tcs foods held @ room temperature with a time set @ room temp along with 4 hour toss time. This is to verify that all foodhandlers can monitor time as a public health control accurately.</p> <p>#32. shall not use cardboard as a liner on shelves/prep areas.</p> <p>note obtain a bodily fluids clean up policy or kit (DSTHS website)</p> <p>note obtain a written employee health policy. (website)</p> <p>30 past a current city health permit in public view.</p>

Received by: (signature) 	Print: Angela Varghese	Title: Person In Charge/ Owner
Inspected by: (signature) 	Print: Angela Varghese	Samples: Y N # collected _____

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

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Establishment Name: Brookshires	Physical Address: 1018 Hwyle7	City/State: Ariarado	License/Permit #	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
warmer					
fries	110-120°F				
chicken tenders	113°F, 118°F				
fried chicken	152°F	tomatoes (cut)	38°F		
grilled chicken	135°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	michelle smith 2023 on site.
FH	3/3 foodhandler permits.
#3	Observed fries and chicken tenders in the warmer
#27	temping below 135°F. one bulb in the warmer observed non-operational. shall repair or replace. Do not store food in this area of warmer until repaired/replaced.
#7	observed celery and another food item stored in a ziploc bag in the walk in cooler. appeared to be not in good condition. observed yellow liquid in this bag. no date mark.
#28	observed deli meats x2 stored past the use by date of 2/4/19. shall toss.
#28	observed tcs foods stored in the walk in cooler with no date markings. shall date all with 7 day use by date. (tomatoes, lettuce) portioned food in packages/bags.
#31	supply the handsink w/ paper towels - cbs.
#6	shall time tag flour used @ breadng cart. time tag with a 4 hour toss time. ensure raw chicken is stored on ice bath to maintain 41°F or below. (no raw chicken observed stored on cart @ time of inspection).

Received by: (signature)	Print: Michael Morrison	Title: Person In Charge/ Owner Assistant
Inspected by: (signature)	Print: Angelavarghese	Samples: Y N # collected

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Establishment Name: E-Z mart	Physical Address: 311 Hwy 47	City/State: Alvarado	License/Permit #	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Creamer	40°F				
WIL	38°F				
RIF	0°F				
Sandwich RIC	20°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:
	Does not prep food @ establishment. Only pre-packaged items
#32	shall clean the self-service counter thoroughly. Clean interior of all cabinets @ self service area.
#10	shall clean the ice chute @ soda fountain machine. Observed black slime. shall clean the ice machine buffer thoroughly.
#32	shall clean all shelves near pet food.
#45	shall clean back storage room area. Heavily soiled with syrup on the floor.
#34	observed dead cockroaches in the back room. Clean floors thoroughly. Contact a licensed pest control company in 3 days. / service.
#7	Toss all expired canned foods on shelves. Observed several tcs foods coming up on expiration date later in February. shall toss all food by use by dates.
#45	deep clean entire store.

Received by: <i>(signature)</i> Sara Carey	Print: Sara Carey	Title: Person In Charge/ Owner
Inspected by: <i>(signature)</i> Angela Varghese, KS	Print: Angela Varghese, KS	Samples: Y N # collected _____

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Establishment Name: Donuts & more	Physical Address: 300 Hwy 67	City/State: Alvarado	License/Permit #	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
COOKED KOLACHES/RIF	52-60°F				
Cheese/RIF	44°F	MILK COOLER	38°F		
Sausages/RIF	48-49°F				
BURRITO	43-44°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:
Fin	Jae Khee 2023
Fit	1/1
	Issue: America's power wash 1/24/2019.
#6.	shall time tag all kolaches w/ prep time and 4 hour pass time. I observed notebook with previous tagging times for month of February. (02/06/19 was not documented).
	- Repaired the back exit door - removed spare door.
34	shall seal / secure back exit door. observed visible gap on side of door. possible point of entrance for insects!
#32.	shall clean all prep equipment, prep tables, clean under prep tables. deep clean the entire kitchen. observed heavily soiled.
	- repaired walls @ dry storage ✓
45.	clean floors and walls throughout the kitchen observed heavily soiled.
# 2	observed several tes foods stored in the reach in cooler temping above 41°F. Both case thermometers read @ 50°F!
27	service this cooler immediately - 24 to 48 hours to service. email invoice. ↓ angela.philemon@us.bureauveritas.com
#31.	shall obtain an observed invoice for bodily fluids clean up kit ✓
# 12	Obtain a written employee health policy (DSTHS website)
# 45	Contact a licensed plumber. observed a strong sewer gas odor in restroom.

Received by: (signature) Jae B.	Print: JAE RHEE	Title: Person In Charge Owner
Inspected by: (signature) Angela Varghese, ES	Print: Angela Varghese, ES	Samples: Y N # collected _____