

Retail Food Establishment Inspection Report



Date: 01/27/2025	Establishment Name: Dollar General	Physical Address: 1070 Hwy 67	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Milk cooler 1	35				
2 - Milk cooler 2	33				
2 - Deli cooler	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:
<p>30 - 08/11/2025</p> <p>45 - Shall replace damaged/stained ceiling tiles.</p> <p>AdditionalComments:Print this report and keep on site.</p>	

Registered Food Service manager Not applicable	Certificate #:	Exp. Date:
Pest Control Company Ecolab		Service Date: 01/23/2025
Grease Trap Service Company Not applicable		Service Date:
Received by: (signature) 	Print: Christy	Phone # / email: Cristiantru606@gmail.com
Inspected by: (signature) 	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

Retail Food Establishment Inspection Report

Date: 09/18/2024	Time in: 11:24 AM	Time out: 11:52 AM	License/Permit # -	TMS Project # 2024-026436	Page 1 of 2	
Purpose of Inspection:		1-Compliance <input checked="" type="checkbox"/>	2-Routine <input type="checkbox"/>	3-Field Investigation <input type="checkbox"/>	4-Visit <input type="checkbox"/>	5-Other <input type="checkbox"/>
Establishment Name: Dollar General			Contact/Owner Name: Christy Turrubiarates		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0	98/100
Physical Address: 1070 Hwy 67		City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes No (circle one)	

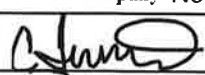

Compliance Status: OUT = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '*' in appropriate 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	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
				✓		✓					
	✓					✓					
				✓							
				✓		✓					
				✓		✓					
				✓							
				✓							
Approved Source						Highly Susceptible Populations					
✓						✓					
	✓										
Protection from Contamination						Chemicals					
✓											
✓						✓					
✓											
✓											
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						Water/ Plumbing					
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
✓						✓					
				✓		✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
✓						✓					
✓											
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
				✓		✓					
Consumer Advisory						Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First					
✓						Prevention of Food Contamination					
Food Identification						Physical Facilities					
1						✓					
✓											
✓						✓					
✓						✓					
				✓		1					
Proper Use of Utensils						✓					
✓						✓					
✓						✓					

Received by: (signature)	Print: Christy Turrubiarates	Phone # / email: cristianru606@gmail.com
Inspected by: (signature)	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

Retail Food Establishment Inspection Report

Date: 09/18/2024	Establishment Name: Dollar General	Physical Address: 1070 Hwy 67	City/State: Alvarado, TX	License/Permit #: -	Page 2 of 2
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - RIC	39				
2 - Deli meat-RIC	39				
2 - Milk-RIC	39				
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:				
34	- Shall clean up dead insects. Shall contact pest control to service this month.				
45	- Shall clean floors under and behind storage racks in the back dry storage area. Shall clean excessive clutter.				
AdditionalComments:Print this report and keep on site.					
Registered Food Service manager Not applicable			Certificate #:		Exp. Date:
Pest Control Company ecolab					Service Date:
Grease Trap Service Company Not Available					Service Date:
Received by: (signature)		Print: Christy Turrubiarres	Phone # / email: cristiantru606@gmail.com		
Inspected by: (signature)		Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834		

Retail Food Establishment Inspection Report

Date: 03/14/2024	Establishment Name: Dollar General	Physical Address: 1070 Hwy 67	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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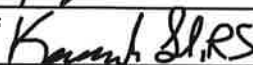
TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - RIC (lunch meat, hot dogs)	41				
2 - RIC (yogurt)	40				
2 - RIC (milk)	41				

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:
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7 - Observed ham steaks expired 2/21 and 3/4
 30 - Permit valid until 8/11/24
 34 - Note: manager states pest control service was around 2 weeks ago. Last service report shows December 2023
 47 - Print and keep last health inspection report on site.
 AdditionalComments:Print this report and keep it on site

Registered Food Service manager		Certificate #:	Exp. Date:
Pest Control Company Ecolab		Service Date: 12/21/2023	
Grease Trap Service Company Not Available		Service Date:	
Received by: (signature) 	Print: Nita Jay	Phone # / email: yolo98mena@gmail.com	
Inspected by: (signature) 	Print: Kassandra Lamb, RS	Inspector's Phone #	

Retail Food Establishment Inspection Report

Date: 09/14/2023	Time in: 08:48 AM	Time out: 09:22 AM	License/Permit # -	TMS Project # 2023-022744	Page 1 of 2	
Purpose of Inspection:		1-Compliance <input checked="" type="checkbox"/>	2-Routine <input type="checkbox"/>	3-Field Investigation <input type="checkbox"/>	4-Visit <input type="checkbox"/>	5-Other <input type="checkbox"/>
Establishment Name: Dollar General			Contact/Owner Name: Elizabeth Shorts		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0	95/100
Physical Address: 1070 Hwy 67 (7-2014)		City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	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	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
			✓			✓					
	✓					✓					
			✓								
			✓			✓					
			✓								
			✓								
3											
			✓								
	✓										
			✓			✓					
			✓			✓					

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓										
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						Food Identification					
			✓								

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	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓					✓					
	✓										
		✓				1					
	✓					✓					
			✓			✓					
Proper Use of Utensils						Physical Facilities					
	✓					✓					
	✓					✓					
						✓					
						1					

Received by: (signature)	Print: Elizabeth Shorts	Phone # / email: Cmajors@dollargeneral.com
Inspected by: (signature)	Print: Tim Fish, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 09/14/2023	Establishment Name: Dollar General	Physical Address: 1070 Hwy 67 (7-2014)	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Reach in cooler(RIC)-hot dogs	41				
2 - RIC-eggs	41				
2 - RIC-cottage cheese	38				
2 - RIC-milk	37				
2 - RIC-creamer	39				
2 - RIC-apple juice	39				

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:
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7 - Return/discard dented food cans.
 30 - Permit posted and valid through 8/11/24.
 42 - Clean bottom shelves of reach in coolers/freezers.
 47 - Keep printed health inspections on site and available.
 AdditionalComments:Print this report and keep it on site.

Registered Food Service manager		Certificate #:	Exp. Date:
Pest Control Company Ecolab		Service Date: 09/13/2023	
Grease Trap Service Company Not Available		Service Date:	
Received by: (signature) 	Print: Elizabeth Shorts	Phone # / email: Cmajors@dollargeneral.com	
Inspected by: (signature) 	Print: Tim Fish, RS	Inspector's Phone #	

Retail Food Establishment Inspection Report

Date: 03/02/2023	Time in: 10:56 AM	Time out: 11:35 AM	License/Permit # -	TMS Project # 2022-020966	Page 1 of 2				
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: Dollar General			Contact/Owner Name: Michele Hanson		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0		95/100		
Physical Address: 1070 Hwy 67 (7-2014) Suite: Dollar General			City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	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					
O U T	I N	N O	N A	C O S	O U T	I N	N O	N A	C O S
Time and Temperature for Food Safety (F = degrees Fahrenheit)				R	Employee Health				R
3		✓			✓				
					✓				
			✓						
			✓		✓				
			✓		✓				
			✓						
Approved Source									
✓									
			✓						
Protection from Contamination									
✓									
✓					✓				
				✓					
Safe Water, Recordkeeping and Food Package Labeling									
✓									
✓									
Conformance with Approved Procedures									
			✓						
Consumer Advisory									
			✓						
Food Temperature Control/ Identification									
								✓	
					✓				
					✓				
Permit Requirement, Prerequisite for Operation									
					2				
Utensils, Equipment, and Vending									
					✓				
					✓				
								✓	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First									
O U T	I N	N O	N A	C O S	O U T	I N	N O	N A	C O S
Prevention of Food Contamination				R	Food Identification				R
✓									✓
✓									
			✓						
			✓						
Proper Use of Utensils									
			✓						
			✓						
Physical Facilities									
					✓				
					✓				
					✓				
					✓				
					✓				
					✓				
Received by: (signature) <i>MMA</i>				Print: Michele Hanson		Phone # / email: Mlhanson92@gmail.com			
Inspected by: (signature) <i>Kassandra Lamb, RS</i>				Print: Kassandra Lamb, RS		Inspector's Phone #			

Retail Food Establishment Inspection Report

Date: 02/07/2022	Time in: 11:24 AM	Time out: 11:56 AM	License/Permit # -	TMS Project # 2021-017040	Page 1 of 2		
Purpose of Inspection:		<input checked="" type="checkbox"/> 1-Compliance	<input type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other	TOTAL/SCORE
Establishment Name: Dollar General			Contact/Owner Name: Rachel Ingram		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0		95/100
Physical Address: 1070 Hwy 67 (7-2014) Suite: Dollar General			City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	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	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
				✓		✓					
	✓					✓					
			✓						✓		
			✓						✓		
			✓						✓		
	✓								✓		
Approved Source						Preventing Contamination by Hands					
	✓								✓		
			✓						✓		
			✓						✓		
	✓								✓		
Protection from Contamination						Highly Susceptible Populations					
	✓								✓		
			✓			Chemicals					
			✓						✓		
	✓								✓		
			✓			Water/ Plumbing					
			✓						✓		
	✓								✓		

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
				✓		✓					
				✓		✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					2					
			✓						✓		
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓						✓		
Consumer Advisory						Food Identification					
			✓						✓		
	✓								✓		

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	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1										✓	
	✓					Physical Facilities					
			✓			1					
			✓						✓		
			✓						✓		
Proper Use of Utensils						Food Identification					
	✓					1					
			✓						✓		
	✓								✓		

Received by: (signature) 	Print: Rachel Ingram	Phone # / email: rachelingram43@gmail.com
Inspected by: (signature) 	Print: Angela Varghese, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 03-08-21	Time in:	Time out:	License/Permit #: 2000-014004	Est. Type:	Risk Category:	Page 1 of 2
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>Dollar General</u>			Contact/Owner Name:		* Number of Repeat Violations: <u> </u> ✓ Number of Violations COS: <u> </u>	
Physical Address: <u>1010 Hwy 17</u>			City/County: <u>Alvarado</u>		Zip Code: Phone: Follow-up: Yes No (circle one)	

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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						R	Compliance Status						R											
O	I	N	N	C	C		O	I	N	N	C	C												
U	N	O	A	O	S	U	N	O	A	O	S	Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health						
													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						Highly Susceptible Populations					
													Approved Source						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
													7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						Chemicals					
													8. Food Received at proper temperature						17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
													Protection from Contamination						18. Toxic substances properly identified, stored and used					
													9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumbing					
													10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature						19. Water from approved source; Plumbing installed; proper backflow device					
													11. Proper disposition of returned, previously served or reconditioned						20. Approved Sewage/Wastewater Disposal System, proper disposal					

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

Compliance Status						R	Compliance Status						R											
O	I	N	N	C	C		O	I	N	N	C	C												
U	N	O	A	O	S	U	N	O	A	O	S	Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification						
													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						28. Proper Date Marking and disposition					
													Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
													23. Hot and Cold Water available; adequate pressure, safe						Permit Requirement, Prerequisite for Operation					
													24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current & Valid)					
													Conformance with Approved Procedures						Utensils, Equipment, and Vending					
													25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used					
													Consumer Advisory						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
													26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label						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						R	Compliance Status						R											
O	I	N	N	C	C		O	I	N	N	C	C												
U	N	O	A	O	S	U	N	O	A	O	S	Prevention of Food Contamination						Food Identification						
													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						46. Toilet Facilities; properly constructed, supplied, and clean					
													40. Single-service & single-use articles; properly stored and used						47. Other Violations					

Received by: <u>Kamika Hicks</u>	Print: <u>Kamika Hicks</u>	Title: Person In Charge/ Owner
Inspected by: <u>Angela Varghese</u>	Print: <u>Angela Varghese</u>	Business Email: <u> </u>

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 08/04/20	Time in:	Time out:	License/Permit: 2020-014004	Est. Type:	Risk Category:	Page 1 of 2
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: Dollar General #0214			Contact/Owner Name:		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0	
Physical Address: 1070 Hwy 17			City/County: Arvado		Zip Code: Phone: Follow-up: Yes No (circle one)	

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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					
O	I	N	NA	COS	R	O	I	N	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓										
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						Highly Susceptible Populations					
Approved Source						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						Chemicals					
8. Food Received at proper temperature						17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
Protection from Contamination						18. Toxic substances properly identified, stored and used					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumbing					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ___ ppm/temperature						19. Water from approved source; Plumbing installed; proper backflow device					
11. Proper disposition of returned, previously served or reconditioned						20. Approved Sewage/Wastewater Disposal System, proper disposal					

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

Compliance Status						Compliance Status					
O	I	N	NA	COS	R	O	I	N	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
			✓				✓				
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						28. Proper Date Marking and disposition					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
23. Hot and Cold Water available; adequate pressure, safe						Permit Requirement, Prerequisite for Operation					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current & Valid)					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used					
Consumer Advisory						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label						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					
O	I	N	NA	COS	R	O	I	N	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓										
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						46. Toilet Facilities; properly constructed, supplied, and clean					
40. Single-service & single-use articles; properly stored and used						47. Other Violations					

Received by: <i>Kamila Hicks</i>	Print: Kamila Hicks	Title: Person In Charge/ Owner
Inspected by: <i>Angela Vargnes</i>	Print: Angela Vargnes	Business Email:

