

Retail Food Establishment Inspection Report

Date: 02/20/2025	Time in: 12:08 PM	Time out: 12:42 PM	License/Permit # -	TMS Project # 2024-028251	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: Superior Grocery			Contact/Owner Name: Mash Khaled		* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>		93/100
Physical Address: 5537 Hwy 67			City/County: Alvarado/Johnson County		Zip Code: 76009 Phone: 000-000-0000		
Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> (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					
		✓					✓				
	✓						✓				
		✓				Preventing Contamination by Hands					
		✓					✓				
		✓					✓				
	✓					Highly Susceptible Populations					
								✓			
	✓					Chemicals					
	✓						✓				
Approved Source						Water/ Plumbing					
	✓						✓				
	✓						✓				
Protection from Contamination						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
	✓						2				
	✓						✓				
	✓					Permit Requirement, Prerequisite for Operation					
	✓						✓				
Consumer Advisory						Utensils, Equipment, and Vending					
	✓						2				
	✓						✓				
	✓						✓				
	✓						✓				

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					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
Conformance with Approved Procedures							2				
	✓						✓				
Consumer Advisory							✓				
	✓						✓				

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					
	✓						✓				
	✓					Physical Facilities					
	✓					1					
	✓					1					
	✓						✓				
Proper Use of Utensils							✓				
	✓						✓				
	✓					1					

Received by: (signature) <i>W Reid</i>	Print: Mash Khaled	Phone # / email: (214)282-5341 Mash.khaled@gmail.com
Inspected by: (signature) <i>T Moore</i>	Print: Tina Moore, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 10/08/2024	Establishment Name: Superior Grocery	Physical Address: 5537 Hwy 67	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Ham-prep	40				
2 - Jalapeños-prep	37				
2 - Coffee creamer-WIC	38				
2 - Reach in cooler (mango packs)	41				
3 - Corn dog-hot case	135				
3 - Crispito-hot case	138				
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>6 - Wrapped foods in warmer are time tagged</p> <p>20 - No grease trap</p> <p>21 - At least one person with Certified Food Manager shall be on site during all hours of food operation. Multiple repeat violation.</p> <p>22 - Renew expired food handler certificate</p> <p>28 - Observed opened cheese dated 8/25. Manager states date is old. Wash off old date and place new date on the container. Repeat violation.</p> <p>29 - Provide QA test strips to verify sanitizer concentration.</p> <p>30 - Permit valid until 8/1/25</p> <p>31 - Use hand sink for hand washing only. Stock hand sink with hand soap.</p> <p>33 - No warewashing at time of inspection</p> <p>39 - Shall keep ice scoop in a clean, protected location. Do not store it on the cardboard box.</p> <p>45 - Clean the floor in the dry storage room</p> <p>47 - Keep printed health inspection report on site.</p> <p>AdditionalComments:Print this report and keep it on site</p>					
Registered Food Service manager			Certificate #:		Exp. Date:
Pest Control Company Not Available					Service Date:
Grease Trap Service Company Not Available					Service Date:
Received by: (signature)	Print: Sam Mjy		Phone # / email: Cressonfoods@gmail.com		
Inspected by: (signature)	Print: Kassandra Lamb, RS		Inspector's Phone #		

Retail Food Establishment Inspection Report

Date: 02/23/2024	Time in: 04:16 PM	Time out: 05:31 PM	License/Permit # -	TMS Project # 2023-023132	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"/>	TOTAL/SCORE
Establishment Name: Superior Grocery			Contact/Owner Name: Joten Sinha		* Number of Repeat Violations: <u>2</u> ✓ Number of Violations COS: <u>0</u>		80/100
Physical Address: 5537 Hwy 67		City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes <input type="checkbox"/> No (circle one) <input checked="" type="checkbox"/>		


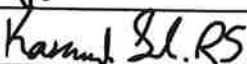
Compliance Status: **OUT** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation
 Mark the appropriate points in the **OUT** box for each numbered item Mark '✓' a checkmark in appropriate box for **IN, NO, NA, COS** 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											
Approved Source						Preventing Contamination by Hands					
	✓					✓					
	✓					✓					
3											
Protection from Contamination						Highly Susceptible Populations					
					✓				✓		
3											
3						3					
		✓				✓					
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						Water/ Plumbing					
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
2					✓	✓					
	✓					2					
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						Physical Facilities					
Prevention of Food Contamination						Food Identification					
1						✓					
	✓										
		✓				1					
	✓					✓					
	✓					✓					
	✓					✓					
	✓					✓					
	✓					✓					
	✓					✓					

Received by: (signature)	Print: Joten Sinha	Phone # / email: kjamil3@yahoo.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 02/23/2024	Establishment Name: Superior Grocery	Physical Address: 5537 Hwy 67	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Beef-prep	36				
2 - Chicken-prep	41				
2 - Beef-prep	38				
2 - WIC	38				
2 - RIC (milk)	41				
3 - Pulled pork-cooker/warmer	164				
3 - Chimichanga-warmer	144				
3 - Taquito-warmer	140				
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>1 - Threw away pulled pork instead of cooling it down. Reminder - if keeping food for the next day, it shall go from 135 degrees to 70 degrees within 2 hours and down to 41 degrees within the following 4 hours (6 hours total). Do not keep hot food if it temps less than 135 degrees.</p> <p>6 - For wrapped foods in warmer, use time tags and discard within 4 hours.</p> <p>7 - Food manufacturer license valid until 11/9/25</p> <p>9 - Keep raw eggs stored at the bottom of the cooler. Repeat violation.</p> <p>10 - Observed knives in dirty knife block.</p> <p>11 - Responding to complaint: re-serving food that had been kept in warmer. Unable to verify complaint.</p> <p>19 - Complaint: sewage coming up from floor drain when toilet is flushed. Observed water coming up from floor drain and from under toilet. Contact a licensed plumber to repair ASAP. Send a copy of the invoice to kassandra.lamb@bureauveritas.com or (214)208-1529.</p> <p>20 - No grease trap</p> <p>21 - At least one person with Certified Food Manager shall be on site during all hours of food operation. Repeat violation.</p> <p>28 - Observed container lids marked 2/8. Completely remove old date mark when washing. Food prepped today was marked 2/24. Do not mark prep date for the next day.</p> <p>30 - Posted permit expired 8/1/23. Contact the City for current health permit.</p> <p>34 - Shall not use fly tape in food service area.</p> <p>37 - Complaint: uncovered food in coolers. Did not see food left uncovered at time of inspection.</p> <p>42 - Clean inside of chest freezer.</p> <p>AdditionalComments: Responding to a complaint. See above notes. Print this report and keep it on site.</p>				
Registered Food Service manager			Certificate #:		Exp. Date:
Pest Control Company Carson					Service Date: 02/06/2024
Grease Trap Service Company Not Available					Service Date:
Received by: (signature)			Print: Joten Sinha	Phone # / email: kjamil3@yahoo.com	
Inspected by: (signature)			Print: Kassandra Lamb, RS	Inspector's Phone #	

Retail Food Establishment Inspection Report

Date: 09/19/2023	Establishment Name: Superior Grocery	Physical Address: 5537 Hwy 67 (7-2014) Suite: Superior Grocery	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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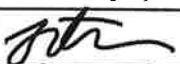
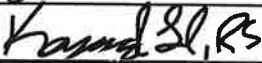
TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Pastor-prep	34	3 - Brisket-Aroma cooker	161		
2 - Sausage patty-prep	34				
2 - Reach-in cooler (milk, cheese)	38				
2 - Reach-in cooler	41				
2 - Coffee creamer-WIC	47				
2 - Cheese-WIC	46				
3 - Corn dog-warmer	130				
3 - Taquito-warmer	148				

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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- 2 - Cold foods shall be maintained at internal temperature of 41 degrees or below. Food in walk-in cooler temped 46-47 degrees. Repeat violation.
- 3 - Hot foods shall be maintained at internal temperature of 135 degrees or above. Corn dog temped 130 degrees. If unable to maintain proper temperature, time tag food and discard within 4 hours.
- 7 - Obtain Food Manufacturer license from Texas DSHS for bagging ice on site and place label on bags. Repeat violation. Observed several expired items from July and August in reach-in cooler. Observed moldy salsa in walk-in cooler with prep date of 8/20. Shall not keep prepped food for longer than 7 days. Observed jars of honey with no label. Shall not sell honey from an unlicensed source.
- 9 - Keep raw eggs and raw sausage at the bottom of the cooler
- 10 - Clean ice machine baffle. Red buildup on metal parts appears to be rust. Replace any rusted parts of ice machine.
- 20 - No grease trap
- 21 - At least one person with Certified Food Manager shall be on site during all hours of food operation. Repeat violation.
- 27 - Walk-in cooler was set at 41 degrees. Shall set to lower temperature to account for temperature fluctuations. 41 degrees is the MAXIMUM temperature Food should reach.
- 28 - Shall date mark prepped or opened foods with a shelf life of no more than 7 days. Opened cheese was not date marked. Salsa was date marked for 20 days.
- 30 - Food permit expired 8/1/23
- 34 - Clean up excessive dead crickets
- 39 - Keep tongs and ice scoop stored in a clean, protected location.
- 42 - Clean shelving in kitchen. Clean floor in back storage area and around ice machine.
- 45 - Repair walls and doorframes at bottom near floor.
- 46 - Repair, clean, and stock employee restroom so that it can be used as a restroom.
- AdditionalComments:Print this report and keep it on site

Registered Food Service manager	Certificate #:	Exp. Date:
Pest Control Company Carson		Service Date: 08/01/2023
Grease Trap Service Company Not Available		Service Date:
Received by: (signature) 	Print: Joten Sinha	Phone # / email: kjamil3@yahoo.com
Inspected by: (signature) 	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 09/01/2022	Time in: 03:34 PM	Time out: 04:43 PM	License/Permit # -	TMS Project # 2022-023853	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: Superior Grocery			Contact/Owner Name: Sinha Joten		* Number of Repeat Violations: <u>4</u> ✓ Number of Violations COS: <u>0</u>																																																																																										
Physical Address: 5537 Hwy 67 (7-2014) Suite: Superior Grocery			City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000																																																																																										
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Time as a Public Health Control: procedures & records</td> <td></td> </tr> <tr> <td colspan="3" style="text-align: center;">Approved Source</td> </tr> <tr> <td style="text-align: center;">3</td> <td>7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction</td> <td style="text-align: center;">✓</td> </tr> <tr> <td style="text-align: center;">✓</td> <td>8. Food Received at proper temperature</td> <td></td> </tr> <tr> <td colspan="3" style="text-align: center;">Protection from Contamination</td> </tr> <tr> <td style="text-align: center;">3</td> <td>9. Food Separated & protected, prevented during food preparation, storage, display, and tasting</td> <td></td> </tr> <tr> <td style="text-align: center;">3</td> <td>10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200QA ppm/temperature</td> <td></td> </tr> <tr> <td style="text-align: center;">✓</td> <td>11. 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No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)</td> <td></td> </tr> <tr> <td colspan="3" style="text-align: center;">Highly Susceptible Populations</td> </tr> <tr> <td style="text-align: center;">✓</td> <td>16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required</td> <td></td> </tr> <tr> <td colspan="3" style="text-align: center;">Chemicals</td> </tr> <tr> <td style="text-align: center;">✓</td> <td>17. Food additives; approved and properly stored; Washing Fruits & Vegetables</td> <td></td> </tr> <tr> <td style="text-align: center;">✓</td> <td>18. Toxic substances properly identified, stored and used</td> <td></td> </tr> <tr> <td colspan="3" style="text-align: center;">Water/ Plumbing</td> </tr> <tr> <td style="text-align: center;">✓</td> <td>19. Water from approved source; Plumbing installed; proper backflow device</td> <td></td> </tr> <tr> <td style="text-align: center;">✓</td> <td>20. Approved Sewage/Wastewater Disposal System, proper disposal</td> <td></td> </tr> </tbody> </table>			Compliance Status	Employee Health	R	OUT	IN	NO	✓	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			3	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	
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Received by: (signature)		Print: Sinha Joten		Phone # / email: Kjamil3@yahoo.com																																																																																											
Inspected by: (signature)		Print: Kassandra Lamb, RS		Inspector's Phone #																																																																																											

Ketari Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 4-1-21	Time in:	Time out:	License/Permit #	Est. Type	Risk Category	Page ___ of ___
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: Superior Grocery			Contact/Owner Name:		* Number of Repeat Violations: <u> </u> ✓ Number of Violations COS: <u> </u>	
Physical Address: 3537 Huxley			City/County: Alvarado		Zip Code: Phone: Follow-up: Yes/No (circle one)	

96

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					
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS							
							Time and Temperature for Food Safety (F = degrees Fahrenheit)											
													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

Compliance Status						R	Compliance Status						R					
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS							
							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					
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													28. Proper Date Marking and disposition					
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													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

Compliance Status						R	Compliance Status						R					
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS							
							Prevention of Food Contamination											
													34. No Evidence of Insect contamination, rodent/other animals					
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													47. Other Violations					

Received by: (signature) <i>[Signature]</i>	Print: MASIT KHALGOS	Title: Person In Charge/ Owner
Inspected by: (signature) <i>[Signature]</i>	Print: Lisa Pomroy, RS	Business Email:

Attaquered temporarily closed

Retail Food Establishment Inspection Report
Bureau Veritas North America, Inc.

Date: 05-04-21 Time in: Time out: License/Permit #: 2620-01423 Est. Type: Risk Category: Page 1 of 4

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

Establishment Name: Superior Grocery Contact/Owner Name: * Number of Repeat Violations:
 ✓ Number of Violations COS:

Physical Address: 5357 Hill 107 City/County: Hill County 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						R
O	I	N	N	C	C	
U	N	O	A	O	S	
						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
						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						R
O	I	N	N	C	C	
U	N	O	A	O	S	
						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

Compliance Status						R
O	I	N	N	C	C	
U	N	O	A	O	S	
						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/Buffer Plate)/ Allergen Label

Compliance Status						R
O	I	N	N	C	C	
U	N	O	A	O	S	
						Food Temperature Control/ Identification
						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

Compliance Status						R
O	I	N	N	C	C	
U	N	O	A	O	S	
						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
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						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

Compliance Status						R
O	I	N	N	C	C	
U	N	O	A	O	S	
						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) *[Signature]* Print: JOTEN SINHA Title: Person In Charge/ Owner

Inspected by: (signature) *[Signature]* Print: Angela Varghese, RS Business Email:

Temporary Closed.

Food Establishment Inspection Report

Bureau Veritas North America, Inc.

03-04-21

Establishment Name: SUPERIOR GROCERY	Physical Address: 5537 Hwy 67	City/State: Alvarado	License/Permit #	Page 3 of 4
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TEMPERATURE OBSERVATIONS

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

OBSERVATIONS AND CORRECTIVE ACTIONS

AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:

- #18 Chemicals near prep equipment.
- #19. Repair 3 compartment sink faucet that's leaking and the hot water handle.
- #20. did not observe the latest grease trap ticket from the last 90 days per city ordinance. Did not observe grease receptacle outside. Shall obtain receptacle/clean out grease trap.
- #20. Observed sewer water standing outside. Shall contact licensed plumber to resolve. Shall clean this area and fix issue by 03-12-21.
- #28. date mark all TCS foods with a 7 day max shelf life (all cooked foods, opened bags of food, meat, dairy products).
- #24. Obtain a probe thermometer and alcohol prep pads.
- #32. shall not store cardboard on shelves to use as liners - remove. must remove cardboard boxes under the grill.
- #10. deep clean entire kitchen clean all equipment, shelves, cutting boards, knives, utensils.
- #7. Obtain a TX food manufacturer license through DSHS (512) 834-4620. Due to bagging ice on site.
- #04. shall label all bagged ice with store's name, physical address.
- #7. Do not sell bagged ice made during the boil water notice issued by the city. Discard all ice in the ice machine, flush lines, discard first batch of ice.

Received by: (signature) <i>Joh</i>	Print: JOTEN SINHA	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Anjira B. Ghose</i>	Print: Anjira B. Ghose	Samples Y N # collected

