

Retail Food Establishment Inspection Report

Date: 02/27/2025	Time in: 09:34 AM	Time out: 09:54 AM	License/Permit # -	TMS Project # 2025-004177	Page 1 of 2		
Purpose of Inspection:		<input checked="" 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: Happy Coffee by Odalis		Contact/Owner Name: Odalis Lopez Zumaya		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0		98/100	
Physical Address: 200-A 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					
✓						✓					
✓						✓					
	✓					Preventing Contamination by Hands					
	✓					✓					
		✓				✓					
		✓				Highly Susceptible Populations					
		✓				✓					
Approved Source						Chemicals					
✓						✓					
✓						✓					
Protection from Contamination						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						Physical Facilities					
✓						✓					
✓						✓					

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					
✓						✓					
✓						✓					
✓						✓					
Proper Use of Utensils						Other Violations					
✓						✓					
✓						✓					

Received by: (signature) <i>Odalis Lopez Zumaya</i>	Print: Odalis Lopez Zumaya	Phone # / email: (469)805-7483 Odalis.zumaya@gmail.com
Inspected by: (signature) <i>Kristen Weatherford</i>	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

Retail Food Establishment Inspection Report

Date: 08/29/2022	Time in: 01:13 PM	Time out: 01:47 PM	License/Permit # -	TMS Project # 2022-023836	Page 1 of 2
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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: GPM		Contact/Owner Name: Smokey smith		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0		97/100
Physical Address: 1101 Glenwood (7-2014) Suite: Texaco		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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status	Employee Health	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	
				Preventing Contamination by Hands	
				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	
				Highly Susceptible Populations	
				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)	
				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	Demonstration of Knowledge/ Personnel	R	Compliance Status	Food Temperature Control/ Identification	R
OUT	IN	NO	NA	COS	
				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	
				Permit Requirement, Prerequisite for Operation	
				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	
				Utensils, Equipment, and Vending	
				30. Food Establishment Permit (Current & Valid)	
				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	Prevention of Food Contamination	R	Compliance Status	Food Identification	R
OUT	IN	NO	NA	COS	
				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	
				Physical Facilities	
				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
				40. Single-service & single-use articles; properly stored and used	
				41. Original container labeling (Bulk Food)	
				Proper Use of Utensils	
				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: Smokey smith	Phone # / email: 2360-cstore@ptservices.com
Inspected by: (signature)	Print: Angela Varghese, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 02-22-21	Time in:	Time out:	License/Permit # 2020-014102	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: GPM			Contact/Owner Name:		* Number of Repeat Violations: — ✓ Number of Violations COS: —	
Physical Address: 1101 Glenwood			City/County: Alvarado	Zip Code:	Phone:	Follow-up: Yes <input type="checkbox"/> No (circle one) <input checked="" type="checkbox"/>

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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	
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
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

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														
														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
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	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
														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
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: Gina Newport	Print: Gina Newport	Title: Person In Charge/ Owner
Inspected by: Angela Arguere, R	Print: Angela Arguere, R	Business Email:

Retail Food Establishment Inspection Report

Bureau Veritas North America,

Date: 06/28/19.	Time in: 1:00	Time out:	License/Permit #: 2019014372	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: Texaco			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS: 93	
Physical Address: 1101 Glenwood			City/County: Haverhill	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 license 2050V	
					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						
Compliance Status	Demonstration of Knowledge/ Personnel					R
OUT	IN	NO	NA	COS		
					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	Food Temperature Control/ Identification					R
OUT	IN	NO	NA	COS		
					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	Prevention of Food Contamination					R
OUT	IN	NO	NA	COS		
					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	

Compliance Status	Food Identification					R
OUT	IN	NO	NA	COS		
					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: <i>Sasha Elicher</i>	Print: Sasha Elicher	Title: Person In Charge/ Owner
Inspected by: <i>Dwightese P</i>	Print: Dwightese P	Business Email:

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

2018-01484

Date: 8-25-18	Time in:	Time out:	License/Permit #	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>Tedaco</u>			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	
Physical Address: <u>1101 Glenwood</u>		City/County: <u>Aurora</u>		Zip Code:	Phone:	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> (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					
O U T	I N	N O	N A	C O S	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)					
	✓				
	✓				
Approved Source					
	✓				
	✓				
Protection from Contamination					
	✓				
	✓				

Compliance Status					
O U T	I N	N O	N A	C O S	R
Employee Health					
	✓				
	✓				
Preventing Contamination by Hands					
	✓				
	✓				
Highly Susceptible Populations					
	✓				
Chemicals					
	✓				
	✓				
Water/ Plumbing					
	✓				
	✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days					
Compliance Status					
O U T	I N	N O	N A	C O S	R
Demonstration of Knowledge/ Personnel					
Safe Water, Recordkeeping and Food Package Labeling					
	✓				
	✓				
Conformance with Approved Procedures					
Consumer Advisory					

Compliance Status					
O U T	I N	N O	N A	C O S	R
Food Temperature Control/ Identification					
	2				
	✓				
	✓				
Permit Requirement, Prerequisite for Operation					
	✓				
Utensils, Equipment, and Vending					
	✓				
	✓				

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First					
Compliance Status					
O U T	I N	N O	N A	C O S	R
Prevention of Food Contamination					
	✓				
	✓				
	✓				
	✓				
Proper Use of Utensils					
	✓				
	✓				

Compliance Status					
O U T	I N	N O	N A	C O S	R
Food Identification					
	✓				
Physical Facilities					
	1				
	✓				
	✓				
	✓				
	✓				
	1				

Received by: <u>[Signature]</u>	Print: <u>Amy Elsworth</u>	Title: Person In Charge/ Owner
Inspected by: <u>[Signature]</u>	Print: <u>Paul Horta</u>	Business Email:

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

12-12-24

Establishment Name: Happy Coffee by Odalis	Physical Address: 200 Hwy 67 Alvarado	City/State: Alvarado	License/Permit #	Page <u>1</u> of <u>1</u>
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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:

Odalis Zumaya - CFM - 12/9/29

- Post handwash sign @ hand sink.
- Provide thermometer in cooler.

*** Approved for health permit**

Received by: <small>(signature)</small> Odalis Zumaya	Print: Odalis Zumaya	Title: Person in Charge/ Owner
Inspected by: <small>(signature)</small> SARA T LOSH, RS	Print: SARA T LOSH	Samples: Y N # collected