



## Texas Department of State Health Services Retail Food Establishment Inspection Report



**BUREAU  
VERITAS**

Date: 2025-08-14	Time in:	Time out:	License/Permit #	TMS Number	2025-019740	Page 1 of 3
<b>Purpose of Inspection:</b>					Routine	<b>TOTAL/SCORE</b>
Establishment Name: La Quinta Inn			Contact/Owner Name:		Number of Repeat Violations: 1 Number of Violations COS: 0	
Physical Address: 1165 Hwy 67, Alvarado, TX, 76009			City/County: Alvarado	Zip Code: 76009	Phone:	Follow-up: Yes

96

**Compliance Status:** Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation

**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
O	I	N	N	C	S			O	I	N	N	C	S		
		IN				1. Proper cooling time and temperature				IN				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
		IN				2. Proper Cold Holding temperature(41°F/ 45°F)				IN				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		IN				3. Proper Hot Holding temperature(135°F)								<b>Preventing Contamination by Hands</b>	
		IN				4. Proper cooking time and temperature				IN				14. Hands cleaned and properly washed/ Gloves used properly	
		IN				5. Proper reheating procedure for hot holding (165°F in 2 Hours)				IN				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y/N: )	
		IN				6. Time as a Public Health Control; procedures & records								<b>Highly Susceptible Populations</b>	
						<b>Approved Source</b>				IN				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
		IN				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction								<b>Chemicals</b>	
		IN				8. Food Received at proper temperature				IN				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
						<b>Protection from Contamination</b>				IN				18. Toxic substances properly identified, stored and used	
		IN				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								<b>Water/ Plumbing</b>	
		IN				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 3 comp quat sanitizer and test strips available ppm/temperature				IN				19. Water from approved source; Plumbing installed; proper backflow device	
		IN				11. Proper disposition of returned, previously served or reconditioned				IN				20. Approved Sewage/Wastewater Disposal System, proper disposal	

<b>Received by:</b> (signature) 	<b>Print:</b> Shabana mallick	<b>Title: Person In Charge/ Owner</b>
<b>Inspected by:</b> (signature) 	<b>Print:</b> Tina NEMMERS-MOORE	<b>Business Email:</b>



**Texas Department of State Health Services  
Retail Food Establishment Inspection Report**



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

O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel	R	O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R
	IN				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			IN				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	2-OUT				22. Food Handler/ no unauthorized persons/ personnel			IN				28. Proper Date Marking and disposition	
					<b>Safe Water, Recordkeeping and Food Package Labeling</b>			IN				29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips	
	2-OUT				23. Hot and Cold Water available; adequate pressure, safe	No						<b>Permit Requirement, Prerequisite for Operation</b>	
	IN				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			IN				30. Food Establishment Permit (Current & Valid)	
					<b>Conformance with Approved Procedures</b>							<b>Utensils, Equipment, and Vending</b>	
	IN				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			IN				31. Adequate handwashing facilities: Accessible and properly supplied, used	
					<b>Consumer Advisory</b>			IN				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	IN				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label							33. Ware washing 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**

O U T	I N	N O	N A	C O S	Prevention of Food Contamination	R	O U T	I N	N O	N A	C O S	Food Identification	R
	IN				34. No Evidence of Insect contamination, rodent/other animals			IN				41. Original container labeling (Bulk Food)	
	IN				35. Personal Cleanliness/eating, drinking or tobacco use							<b>Physical Facilities</b>	
	IN				36. Wiping Cloths; properly used and stored			IN				42. Non-Food Contact surfaces clean	
	IN				37. Environmental contamination			IN				43. Adequate ventilation and lighting; designated areas used	
	IN				38. Approved thawing method			IN				44. Garbage and Refuse properly disposed; facilities maintained	
					<b>Proper Use of Utensils</b>			IN				45. Physical facilities installed, maintained, and clean	
	IN				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			IN				46. Toilet Facilities; properly constructed, supplied, and clean	
	IN				40. Single-service & single-use articles; properly stored and used			IN				47. Other Violations	

Received by: (signature) 	Print: Shabana mallick	Title: Person In Charge/ Owner
Inspected by: (signature) 	Print: Tina NEMMERS-MOORE	Business Email:



**Texas Department of State Health Services  
Retail Food Establishment Inspection Report**



**BUREAU  
VERITAS**

TEMPERATURE OBSERVATIONS		
Item/Location	Temp	
<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>		
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:	
#2		
#22	shall update expired food handler certifications. Keep copy of All employees certified food handler certificates onsite.	
#23	3 comp hot water shall maintain 110 F degrees or greater, observed 3 comp at 100 F degrees. Hand sink 100 F degrees, in compliance.	
#30	Posted health permit 8.9.2026	
#28	TCS foods shall be date labeled with 7 day expiration date. Date prepared counts as day one, 6 days. Shall date mark opened, and prepared TCS food items with shelf life of no more than 7 days. Observed sausage links not date marked.	
#45	Note: Add light shield to unbreakable light bulbs	
	Samples:	# Collected:
Received by: (signature)	Print: Shabana mallick	Title: Person In Charge/ Owner
Inspected by: (signature)	Print: Tina NEMMERS-MOORE	

## Retail Food Establishment Inspection Report

Date: 02/21/2025		Time in: 12:37 PM		Time out: 12:56 PM		License/Permit #: -		TMS Project #: 2024-026440		Page 1 of 2				
<b>Purpose of Inspection:</b>			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"/>		<b>TOTAL/SCORE</b>	
Establishment Name: La Quinta Inn					Contact/Owner Name: Jessica Estrada					* Number of Repeat Violations: 0		<b>98/100</b>		
										✓ Number of Violations COS: 0				
Physical Address: 1165 Hwy 67				City/County: Alvarado/Johnson County		Zip Code: 76009		Phone: 000-000-0000		Follow-up: Yes No (circle one)				
<b>Compliance Status:</b> 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														
<b>Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days</b>														
<b>Compliance Status</b>						<b>Compliance Status</b>								
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R			
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>								
	✓						✓							
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								
		✓				<b>Preventing Contamination by Hands</b>								
3. Proper Hot Holding temperature(135°F)							✓							
	✓					14. Hands cleaned and properly washed/ Gloves used properly								
4. Proper cooking time and temperature							✓							
	✓					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )								
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						<b>Highly Susceptible Populations</b>								
		✓					✓							
6. Time as a Public Health Control; procedures & records						16. Pasteurized foods used; prohibited food not offered								
<b>Approved Source</b>						Pasteurized eggs used when required								
	✓					<b>Chemicals</b>								
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							✓							
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables								
8. Food Received at proper temperature							✓							
<b>Protection from Contamination</b>						<b>Water/ Plumbing</b>								
	✓						✓							
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						19. Water from approved source; Plumbing installed; proper backflow device								
	✓						✓							
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature						20. Approved Sewage/Wastewater Disposal System, proper disposal								
	✓													
11. Proper disposition of returned, previously served or reconditioned														
<b>Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days</b>														
<b>Compliance Status</b>						<b>Compliance Status</b>								
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R			
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>								
	✓						✓							
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								
	✓					2								
22. Food Handler/ no unauthorized persons/ personnel						28. Proper Date Marking and disposition								
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓							
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips								
23. Hot and Cold Water available; adequate pressure, safe						<b>Permit Requirement, Prerequisite for Operation</b>								
	✓						✓							
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current & Valid)								
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>								
	✓						✓							
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								
<b>Consumer Advisory</b>							✓							
	✓					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								
<b>Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First</b>														
<b>Compliance Status</b>						<b>Compliance Status</b>								
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R			
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>								
	✓						✓							
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)								
	✓					<b>Physical Facilities</b>								
35. Personal Cleanliness/eating, drinking or tobacco use							✓							
	✓					42. Non-Food Contact surfaces clean								
36. Wiping Cloths; properly used and stored							✓							
	✓					43. Adequate ventilation and lighting; designated areas used								
37. Environmental contamination							✓							
	✓					44. Garbage and Refuse properly disposed; facilities maintained								
38. Approved thawing method							✓							
<b>Proper Use of Utensils</b>						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>J. Estrada</i>				Print: Jessica Estrada				Phone # / email: lq6183gm@laquinta.com						
Inspected by: <i>Kristen Weatherford</i>				Print: Kristen Weatherford, RS				Inspector's Phone #: 817-223-4834						

# Retail Food Establishment Inspection Report

Date: 09/18/2024	Time in: 11:54 AM	Time out: 12:16 PM	License/Permit # -	TMS Project # 2024-026440	Page 1 of 2
<b>Purpose of Inspection:</b> <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 <b>TOTAL/SCORE</b>					
Establishment Name: La Quinta Inn			Contact/Owner Name: Shabana Mallick		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0
Physical Address: 1165 Hwy 67			City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000
<b>97/100</b>					

**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**



O U T	I N	N O	N A	C O S	R	Description	O U T	I N	N O	N A	C O S	R	Description			
						<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)							<b>Employee Health</b>			
				✓		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)							<b>Preventing Contamination by Hands</b>			
				✓		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							<b>Highly Susceptible Populations</b>			
						<b>Approved Source</b>										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							<b>Chemicals</b>			
				✓		8. Food Received at proper temperature							17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
						<b>Protection from Contamination</b>										18. Toxic substances properly identified, stored and used
3						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							<b>Water/ Plumbing</b>			
				✓		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**

O U T	I N	N O	N A	C O S	R	Description	O U T	I N	N O	N A	C O S	R	Description				
						<b>Demonstration of Knowledge/ Personnel</b>							<b>Food Temperature Control/ Identification</b>				
				✓		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				
						<b>Safe Water, Recordkeeping and Food Package Labeling</b>										29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
				✓		23. Hot and Cold Water available; adequate pressure, safe							<b>Permit Requirement, Prerequisite for Operation</b>				
				✓		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled							30. Food Establishment Permit (Current & Valid)				
						<b>Conformance with Approved Procedures</b>										<b>Utensils, Equipment, and Vending</b>	
				✓		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				
						<b>Consumer Advisory</b>										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**

O U T	I N	N O	N A	C O S	R	Description	O U T	I N	N O	N A	C O S	R	Description			
						<b>Prevention of Food Contamination</b>							<b>Food Identification</b>			
						34. No Evidence of Insect contamination, rodent/other animals							41. Original container labeling (Bulk Food)			
						35. Personal Cleanliness/eating, drinking or tobacco use							<b>Physical Facilities</b>			
						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			
						<b>Proper Use of Utensils</b>										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: 	Print: Shabana Mallick	Phone # / email: lq6183gm@laquinta.com
Inspected by: 	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

## Retail Food Establishment Inspection Report

Date: 09/18/2024	Establishment Name: La Quinta Inn	Physical Address: 1165 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-RIC	39				
2 - Salsa-RIC	37				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
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9 - Observed raw eggs in shell stored above fruit and other ready to eat food items.  
 19 - Note : missing air gap at 3-compartment plumbing.  
 30 - 2/4/2025  
 AdditionalComments:Print this report and keep on site.

Registered Food Service manager Shabana Mallick	Certificate #:	Exp. Date: 02/04/2025
Pest Control Company Not Available		Service Date:
Grease Trap Service Company Not Available		Service Date:
Received by:  (signature)	Print: Shabana Mallick	Phone # / email: lq6183gm@laquinta.com
Inspected by:  (signature)	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

## Retail Food Establishment Inspection Report

Date: 03/11/2024	Time in: 11:54 AM	Time out: 12:43 PM	License/Permit # -	TMS Project # 2023-022315	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"/>	<b>TOTAL/SCORE</b>
Establishment Name: La Quinta Inn		Contact/Owner Name: Shabana Mallick		* Number of Repeat Violations: 1 ✓ Number of Violations COS: 0		<b>93/100</b>
Physical Address: 1165 Hwy 67		City/County: Alvarado/Johnson County		Zip Code: 76009	Phone: 000-000-0000	

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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓					✓				
		✓					✓				
		✓									
		✓					✓				
		✓									
<b>Approved Source</b>						<b>Preventing Contamination by Hands</b>					
		✓									
		✓					✓				
		✓					✓				
<b>Protection from Contamination</b>						<b>Highly Susceptible Populations</b>					
		✓									
		✓									
		✓									
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		✓									
		✓									
		✓									

**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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
		✓					✓				
		✓					✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
		✓									
		✓					✓				
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
				✓			✓				
<b>Consumer Advisory</b>						<b>Food Identification</b>					
2					✓		✓				
							✓				
							✓				
							✓				
							✓				
							✓				
							✓				
							✓				
							✓				
							✓				
							✓				
							✓				

**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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
		✓					✓				
		✓									
		✓					✓				
		✓					✓				
		✓					✓				
<b>Proper Use of Utensils</b>						<b>Physical Facilities</b>					
		✓					✓				
		✓					✓				
		✓					✓				
		✓					✓				
		✓					✓				
		✓					✓				
		✓					✓				
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		✓					✓				
		✓					✓				
		✓					✓				
		✓					✓				

Received by: (signature)	Print: Shabana Mallick	Phone # / email: lq6183gm@laquinta.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

## Retail Food Establishment Inspection Report

Date: 03/11/2024	Establishment Name: La Quinta Inn	Physical Address: 1165 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-RIC	40				
2 - Butter-RIC	41				
2 - Cracked eggs-home style refrigerator	41				
2 - Countertop RIC (empty)	47				
2 - Juice dispenser	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:
<p>2 - Countertop reach-in cooler was empty, but air temperature temped 47-50 degrees. Manager states it was cleaned an hour ago. Monitor temperature in the morning while food is in being kept inside and repair/replace if it does not maintain 41 degrees or below. Manager moved it out from the wall slightly to improve circulation.</p> <p>18 - Label spray bottles</p> <p>26 - Post clean plate reminder for return trips to buffet</p> <p>29 - Provide QA test strips for using steramine tablets. Need a small case thermometer inside juice dispenser.</p> <p>30 - Permit valid until 8/9/24</p> <p>AdditionalComments:Print this report and keep it on site</p>	

Registered Food Service manager Shabana Mallick	Certificate #:	Exp. Date: 02/04/2025
Pest Control Company Not Available		Service Date:
Grease Trap Service Company Not Available		Service Date:
Received by: (signature)	Print: Shabana Mallick	Phone # / email: lq6183gm@laquinta.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

### Retail Food Establishment Inspection Report

Date: 09/08/2023	Time in: 03:31 PM	Time out: 04:22 PM	License/Permit # -	TMS Project # 2023-022315	Page 1 of 2		
<b>Purpose of Inspection:</b>		<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	<b>TOTAL/SCORE</b>
Establishment Name: La Quinta Inn			Contact/Owner Name: Shabana Mallick		* Number of Repeat Violations: <u>1</u> ✓ Number of Violations COS: <u>0</u>		<b>97/100</b>
Physical Address: 1165 Hwy 67 (7-2014) Suite: LaQuinta Hotel			City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes <input checked="" type="radio"/> (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	Compliance Status						R			
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS					
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)																
					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)							<b>Preventing Contamination by Hands</b>				
					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 <b>Approved Source</b>							<b>Highly Susceptible Populations</b>				
					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							<b>Chemicals</b>				
					<b>Protection from Contamination</b>											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 _____ ppm/temperature							<b>Water/ Plumbing</b>				
					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						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
<b>Demonstration of Knowledge/ Personnel</b>													
					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	
<b>Safe Water, Recordkeeping and Food Package Labeling</b>													
					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							<b>Permit Requirement, Prerequisite for Operation</b>	
<b>Conformance with Approved Procedures</b>													
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions							<b>Utensils, Equipment, and Vending</b>	
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label							31. Adequate handwashing facilities: Accessible and properly supplied, used	
2												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		
<b>Prevention of Food Contamination</b>													
					34. No Evidence of Insect contamination, rodent/other animals							41. Original container labeling (Bulk Food)	
					35. Personal Cleanliness/eating, drinking or tobacco use							<b>Physical Facilities</b>	
					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	
<b>Proper Use of Utensils</b>													
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used							45. Physical facilities installed, maintained, and clean	
					40. Single-service & single-use articles; properly stored and used							46. Toilet Facilities; properly constructed, supplied, and clean	
							1					47. Other Violations	

Received by: (signature)	Print: Shabana Mallick	Phone # / email: lq6183gm@laquinta.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

## Retail Food Establishment Inspection Report



Date: 09/08/2023	Establishment Name: La Quinta Inn	Physical Address: 1165 Hwy 67 (7-2014) Suite: LaQuinta Hotel	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 - Sausage-RIC	41				
2 - Milk-RIC	39				
2 - Juice dispenser	41				
2 - Small RIC (empty)	47				

### 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>21 - Note: only one certified food manager. Need one food manager on site during all food operating hours.</p> <p>22 - Note: only one food handler certificate expired</p> <p>26 - Post clean plate reminder</p> <p>30 - Permit valid until 8/2024</p> <p>47 - Print last health inspection report and keep it on site</p> <p>AdditionalComments:Print this report and keep it on site</p>	

Registered Food Service manager Shabana Mallick	Certificate #:	Exp. Date: 02/04/2025
Pest Control Company Willie G's		Service Date: 08/28/2023
Grease Trap Service Company Not Available		Service Date:
Received by: (signature) 	Print: Shabana Mallick	Phone # / email: lq6183gm@laquinta.com
Inspected by: (signature) 	Print: Kassandra Lamb, RS	Inspector's Phone #

# Retail Food Establishment Inspection Report

Date: 02/22/2023	Time in: 11:09 AM	Time out: 11:41 AM	License/Permit # -	TMS Project # 2022-021557	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: La Quinta Inn	Contact/Owner Name: Shabana mallick			* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0		93/100
Physical Address: 1165 Hwy 67 (7-2014) Suite: LaQuinta Hotel	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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
✓						✓					
✓						✓					
	✓										
	✓										
✓						✓					
✓											
<b>Approved Source</b>						<b>Highly Susceptible Populations</b>					
						✓					
✓						<b>Chemicals</b>					
	✓										
						3					
<b>Protection from Contamination</b>						<b>Water/ Plumbing</b>					
✓											
✓						✓					
✓						✓					

**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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
✓						✓					
✓						✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
✓						2					
✓						✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
			✓			✓					
<b>Consumer Advisory</b>						<b>Consumer Advisory</b>					
2						✓					
						✓					

**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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
✓						✓					
✓											
✓						✓					
✓						✓					
	✓					✓					
<b>Proper Use of Utensils</b>						<b>Physical Facilities</b>					
✓						✓					
✓						✓					
						✓					
						✓					
						✓					

Received by: (signature)	Print: Shabana mallick	Phone # / email: (817)783-8700 Lq6183gm@laquinta.com
Inspected by: (signature)	Print: Angela Varghese, RS	Inspector's Phone #

# Retail Food Establishment Inspection Report

Date: 08/09/2022	Time in: 02:17 PM	Time out: 02:49 PM	License/Permit # -	TMS Project # 2022-021557	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"/>	<b>TOTAL/SCORE</b>
Establishment Name: La Quinta Inn		Contact/Owner Name: Jay Mallick		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0		<b>93/100</b>
Physical Address: 1165 Hwy 67 (7-2014) Suite: LaQuinta Hotel		City/County: Alvarado/Johnson County		Zip Code: 76009 Phone: 000-000-0000		

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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status	O U T	I N	N O	N A	C O S	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)								<b>Preventing Contamination by Hands</b>	
						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								<b>Highly Susceptible Populations</b>	
						<b>Approved Source</b>								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								<b>Chemicals</b>	
						8. Food Received at proper temperature								17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
						<b>Protection from Contamination</b>								18. Toxic substances properly identified, stored and used	
						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								<b>Water/ Plumbing</b>	
						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	O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel	R	Compliance Status	O U T	I N	N O	N A	C O S	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								28. Proper Date Marking and disposition	
						<b>Safe Water, Recordkeeping and Food Package Labeling</b>								29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
						23. Hot and Cold Water available; adequate pressure, safe								<b>Permit Requirement, Prerequisite for Operation</b>	
						24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled								30. Food Establishment Permit (Current & Valid)	
						<b>Conformance with Approved Procedures</b>								<b>Utensils, Equipment, and Vending</b>	
						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	
						<b>Consumer Advisory</b>								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	O U T	I N	N O	N A	C O S	Prevention of Food Contamination	R	Compliance Status	O U T	I N	N O	N A	C O S	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								<b>Physical Facilities</b>	
						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	
						<b>Proper Use of Utensils</b>								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: (signature) <i>Jay Mallick</i>	Print: Jay Mallick	Phone # / email: Lq6183gm@laquinta.com
Inspected by: (signature) <i>Kassandra Lamb</i>	Print: Kassandra Lamb, RS	Inspector's Phone #

# Retail Food Establishment Inspection Report

Date: 02/10/2022	Time in: 12:30 PM	Time out: 01:01 PM	License/Permit # -	TMS Project # 2021-017584	Page 1 of 2
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<b>Purpose of Inspection:</b>	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"/>	<b>TOTAL/SCORE</b>
Establishment Name: LaQuinta Inn		Contact/Owner Name: Shabana mallick		* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>		<b>90/100</b>
Physical Address: 1165 Hwy 67 (7-2014) Suite: LaQuinta Hotel		City/County: Alvarado/Johnson County		Zip Code: 76009    Phone: 000-000-0000		

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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
3							✓				
		✓				<b>Preventing Contamination by Hands</b>					
		✓				3					
		✓						✓			
		✓				<b>Highly Susceptible Populations</b>					
		✓						✓			
<b>Approved Source</b>						<b>Chemicals</b>					
	✓							✓			
		✓						✓			
<b>Protection from Contamination</b>						<b>Water/ Plumbing</b>					
	✓						✓				
	✓						✓				
		✓					✓				

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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
		✓				<b>Utensils, Equipment, and Vending</b>					
<b>Conformance with Approved Procedures</b>						2					
		✓					✓				
<b>Consumer Advisory</b>							✓				
2							✓				

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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓						✓				
	✓					<b>Physical Facilities</b>					
		✓					✓				
	✓						✓				
		✓					✓				
<b>Proper Use of Utensils</b>							✓				
	✓						✓				
	✓						✓				

Received by: (signature)	Print: Shabana mallick	Phone # / email: Lq6183gm@laquinta.com
Inspected by: (signature)	Print: Angela Varghese, RS	Inspector's Phone #

# Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 02-10-21	Time in:	Time out:	License/Permit #: 2120-014107	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 <b>TOTAL/SCORE</b>													
Establishment Name: La Quinta Hotel		Contact/Owner Name:		* Number of Repeat Violations: <input type="checkbox"/> ✓ Number of Violations COS: <input type="checkbox"/>		91							
Physical Address: 1125 N. Miller Ave. Hayward		City/County:	Zip Code:	Phone:	Follow-up: Yes <input type="checkbox"/> No (circle one)								
Compliance Status: <b>OUT</b> = not in compliance <b>IN</b> = in compliance <b>NO</b> = not observed <b>NA</b> = not applicable <b>COS</b> = corrected on site <b>R</b> = repeat violation Mark the appropriate points in the <b>OUT</b> box for each numbered item Mark '✓' a checkmark in appropriate box for <b>IN, NO, NA, COS</b> Mark an asterisk '*' in appropriate box for <b>R</b>													
<b>Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days</b>													
<b>Compliance Status</b>						<b>Compliance Status</b>							
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS			
					<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)	<b>R</b>						<b>Employee Health</b>	<b>R</b>
					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)							<b>Preventing Contamination by Hands</b>	
					4. Proper cooking time and temperature							14. Hands cleaned and properly washed/ Gloves used properly	<b>R</b>
					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							<b>Highly Susceptible Populations</b>	
					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							<b>Chemicals</b>	
					<b>Protection from Contamination</b>							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 _____ ppm/temperature							<b>Water/ Plumbing</b>	
					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	
<b>Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days</b>													
OUT	IN	NO	NA	COS		R	OUT	IN	NO	NA	COS		R
					<b>Demonstration of Knowledge/ Personnel</b>							<b>Food Temperature Control/ Identification</b>	
					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	
					<b>Safe Water, Recordkeeping and Food Package Labeling</b>							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <i>chlorine strips</i>	
					23. Hot and Cold Water available; adequate pressure, safe <i>100°F</i>							<b>Permit Requirement, Prerequisite for Operation</b>	
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled							30. Food Establishment Permit (Current & Valid)	
					<b>Conformance with Approved Procedures</b>							<b>Utensils, Equipment, and Vending</b>	
					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	<b>R</b>
					<b>Consumer Advisory</b>							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	
<b>Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First</b>													
OUT	IN	NO	NA	COS		R	OUT	IN	NO	NA	COS		R
					<b>Prevention of Food Contamination</b>							<b>Food Identification</b>	
					34. No Evidence of Insect contamination, rodent/other animals							41. Original container labeling (Bulk Food)	
					35. Personal Cleanliness/eating, drinking or tobacco use							<b>Physical Facilities</b>	
					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	
					<b>Proper Use of Utensils</b>							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>Maria K. L.</i>			Print: 02-10-21			Title: Person In Charge/ Owner							
Inspected by: <i>Angela Varghese</i>			Print: <i>Angela Varghese</i>			Business Email:							

# Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 08/10/20	Time in:	Time out:	License/Permit #: 2020-0149107	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						<b>TOTAL/SCORE</b>
Establishment Name: La Quinta Hotel			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS: 95	
Physical Address: Westwy 107			City/County: Haverado	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	Item	O	I	N	N	A	C	O	S
	<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)								R
	1. Proper cooling time and temperature			✓					
	2. Proper Cold Holding temperature(41°F/ 45°F)		✓						
	3. Proper Hot Holding temperature(135°F)			✓					
	4. Proper cooking time and temperature			✓					
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)			✓					
	6. Time as a Public Health Control; procedures & records			✓					
	<b>Approved Source</b>								
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction		✓						
	8. Food Received at proper temperature			✓					
	<b>Protection from Contamination</b>								
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		✓						
	10. Food contact surfaces and Returnables : Cleaned and Sanitized at _____ ppm/temperature <i>chlorine</i>			✓					
	11. Proper disposition of returned, previously served or reconditioned			✓					
	<b>Employee Health</b>								R
	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		✓						
	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		✓						
	<b>Preventing Contamination by Hands</b>								
	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_)		✓						
	<b>Highly Susceptible Populations</b>								
	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				✓				
	<b>Chemicals</b>								
	17. Food additives; approved and properly stored; Washing Fruits & Vegetables		✓						
	18. Toxic substances properly identified, stored and used								
	<b>Water/ Plumbing</b>								
	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	Item	O	I	N	N	A	C	O	S
	<b>Demonstration of Knowledge/ Personnel</b>								R
	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)		✓						
	22. Food Handler/ no unauthorized persons/ personnel		✓						
	<b>Safe Water, Recordkeeping and Food Package Labeling</b>								
	23. Hot and Cold Water available; adequate pressure, safe		✓						
	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled								
	<b>Conformance with Approved Procedures</b>								
	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions								
	<b>Consumer Advisory</b>								
	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label								
	<b>Food Temperature Control/ Identification</b>								R
	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		✓						
	28. Proper Date Marking and disposition		✓						
	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips		✓						
	<b>Permit Requirement, Prerequisite for Operation</b>								
	30. Food Establishment Permit (Current & Valid)		✓						
	<b>Utensils, Equipment, and Vending</b>								
	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	Item	O	I	N	N	A	C	O	S
	<b>Prevention of Food Contamination</b>								R
	34. No Evidence of Insect contamination, rodent/other animals		✓						
	35. Personal Cleanliness/eating, drinking or tobacco use		✓						
	36. Wiping Cloths; properly used and stored		✓						
	37. Environmental contamination		✓						
	38. Approved thawing method		✓						
	<b>Proper Use of Utensils</b>								
	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		✓						
	40. Single-service & single-use articles; properly stored and used		✓						
	<b>Food Identification</b>								R
	41. Original container labeling (Bulk Food)		✓						
	<b>Physical Facilities</b>								
	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>[Signature]</i>	Print: SHABANA MALICK	Title: Person In Charge/ Owner
Inspected by: <i>[Signature]</i>	Print: ANGELA VANGRESIPS	Business Email:

# Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc

Date: 02/06/20	Time in: 11:55	Time out:	License/Permit #: 2019-014348	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		80
Establishment Name: La Quinta Hotel		Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS:		
Physical Address: Westwy 67		City/County: Duvarado		Zip Code: Phone: Follow-up: Yes (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	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)													
	✓												
	✓												
	✓												
	✓												
	✓												
	✓												
	✓												
	✓												

**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		
<b>Demonstration of Knowledge/ Personnel</b>													
	✓												
	✓												
<b>Safe Water, Recordkeeping and Food Package Labeling</b>													
<b>Conformance with Approved Procedures</b>													
<b>Consumer Advisory</b>													

**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		
<b>Prevention of Food Contamination</b>													
	✓												
	✓												
	✓												
	✓												

Received by: (signature) <i>S. Mallick</i>	Print: <i>SHABANA MALICK</i>	Title: Person In Charge/Owner
Inspected by: (signature) <i>Angela Varghese</i>	Print: <i>ANGELA VARGHESE</i>	Business Email: <i>avarghe@bv.com</i>

# Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 8/21/19	Time in:	Time out:	License/Permit #: 2019014348	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 <b>TOTAL/SCORE</b>						
Establishment Name: La Quinta Hotel			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	
Physical Address: 1155 Hwy 167			City/County: Colorado		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	Item Description	R	Compliance Status	Item Description	R
OUT	IN	NO	NA	COS	R
				<b>Time and Temperature for Food Safety (F = degrees Fahrenheit)</b>	
				1. Proper cooling time and temperature	
3	X			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	
				<b>Protection from Contamination</b>	
				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
3				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
				11. Proper disposition of returned, previously served or reconditioned	
				<b>Employee Health</b>	
				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	
				<b>Preventing Contamination by Hands</b>	
				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 )	
				<b>Highly Susceptible Populations</b>	
				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
				<b>Chemicals</b>	
				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
				18. Toxic substances properly identified, stored and used	
				<b>Water/ Plumbing</b>	
				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	Item Description	R	Compliance Status	Item Description	R
OUT	IN	NO	NA	COS	R
				<b>Demonstration of Knowledge/ Personnel</b>	
				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	
	✓			22. Food Handler/ no unauthorized persons/ personnel	
				<b>Safe Water, Recordkeeping and Food Package Labeling</b>	
				23. Hot and Cold Water available; adequate pressure, safe	
2				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
				<b>Conformance with Approved Procedures</b>	
				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
				<b>Consumer Advisory</b>	
				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	
				<b>Food Temperature Control/ Identification</b>	
				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	
				<b>Permit Requirement, Prerequisite for Operation</b>	
				30. Food Establishment Permit (Current & Valid)	
				<b>Utensils, Equipment, and Vending</b>	
				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	Item Description	R	Compliance Status	Item Description	R
OUT	IN	NO	NA	COS	R
				<b>Prevention of Food Contamination</b>	
	✓			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	
				<b>Proper Use of Utensils</b>	
	✓			39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓			40. Single-service & single-use articles; properly stored and used	
				<b>Food Identification</b>	
				41. Original container labeling (Bulk Food)	
				<b>Physical Facilities</b>	
	✓			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>[Signature]</i>	Print: SHABAZA MAULICK	Title: Person In Charge/ Owner
Inspected by: <i>[Signature]</i>	Print: ANJALI VARGHESER	Business Email:

# Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

2018-014780

Date: 2-19-19	Time in: 7:05	Time out:	License/Permit #	Est. Type	Risk Category	Page 2 of 2
<b>Purpose of Inspection:</b> <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						
Establishment Name: <u>La Quinta Hotel</u>			Contact/Owner Name:		* Number of Repeat Violations: ___ ✓ Number of Violations COS: ___	
Physical Address: <u>1165 Hwy 67</u>			City/County: <u>Alvarado</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						Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status						Employee Health	R	
O	I	N	NA	COS	OUT				O	I	N	NA	COS	OUT		
✓						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)		✓						<b>Preventing Contamination by Hands</b>		
✓						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		✓						<b>Highly Susceptible Populations</b>		
✓						<b>Approved Source</b>		✓						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		✓						<b>Chemicals</b>		
✓						8. Food Received at proper temperature		✓						17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
✓						<b>Protection from Contamination</b>			✓						18. Toxic substances properly identified, stored and used	
3						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		✓						<b>Water/ Plumbing</b>		
						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						Demonstration of Knowledge/ Personnel	R	Compliance Status						Food Temperature Control/ Identification	R		
O	I	N	NA	COS	OUT				O	I	N	NA	COS	OUT			
✓						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			
✓						<b>Safe Water, Recordkeeping and Food Package Labeling</b>			✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips			
✓						23. Hot and Cold Water available; adequate pressure, safe		✓						<b>Permit Requirement, Prerequisite for Operation</b>			
✓						24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		✓						30. Food Establishment Permit (Current & Valid)			
✓						<b>Conformance with Approved Procedures</b>			✓						<b>Utensils, Equipment, and Vending</b>		
✓						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			
✓						<b>Consumer Advisory</b>			✓						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						Prevention of Food Contamination	R	Compliance Status						Food Identification	R	
O	I	N	NA	COS	OUT				O	I	N	NA	COS	OUT		
✓						34. No Evidence of Insect contamination, rodent/other animals		✓						<b>Physical Facilities</b>		
✓						35. Personal Cleanliness/eating, drinking or tobacco use		✓						41. Original container labeling (Bulk Food)		
✓						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		
✓						<b>Proper Use of Utensils</b>			✓						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		✓						<b>Other Violations</b>		
														47. Other Violations		

Received by: <u>Jana Wells</u>	Print: <u>Jana Wells</u>	Title: Person in Charge, Owner <u>General Manager</u>
Inspected By: <u>Donny Remy, JAS</u>	Print: <u>Donny Remy</u>	Business Email:

# Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: <b>12/27/18</b>		Time in: <b>3:14</b>		Time out:		License/Permit #: <b>2018014780</b>		Est. Type:		Risk Category:		Page <b>1</b> of <b>2</b>																			
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: <b>La Quinta Hotel</b>								Contact/Owner Name:				* Number of Repeat Violations: <b>—</b> * Number of Violations COS: <b>—</b>																			
Physical Address: <b>1165 HWY 167</b>				City/County: <b>Alvarado</b>				Zip Code:		Phone:		Follow-up: Yes <input type="checkbox"/> No <input type="checkbox"/> (circle one)																			
Compliance Status: <b>Out</b> = not in compliance <b>IN</b> = in compliance <b>NO</b> = not observed <b>NA</b> = not applicable <b>COS</b> = corrected on site <b>R</b> = repeat violation Mark the appropriate points in the <b>OUT</b> box for each numbered item. Mark '✓' a checkmark in appropriate box for <b>IN, NO, NA, COS</b> . Mark an asterisk '*' in appropriate box for <b>R</b> .																															
<b>Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days</b>																															
Compliance Status						Compliance Status						Compliance Status																			
O	U	I	N	N	C	O	U	I	N	N	C	O	U	I	N	N	C														
T	T	N	O	A	S	T	T	N	O	A	S	T	T	N	O	A	S														
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health						Preventing Contamination by Hands																			
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						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						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																			
																		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 <b>N/D</b> ppm/temperature 11. Proper disposition of returned, previously served or reconditioned						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							
																														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	
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						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																									
												<b>Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days</b>																			
												<b>Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First</b>																			

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Received by: <b>[Signature]</b>						Print: <b>Shawn H</b>						Title: <b>Person In Charge/ Owner</b>							
Inspected by: <b>[Signature]</b>						Print: <b>Angel Narghese, RS</b>						Business Email:							

# Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: <b>08/23/18</b>	Time in:	Time out:	License/Permit #: <b>2018014780</b>	Est. Type:	Risk Category:	Page <b>1</b> of <b>2</b>
<b>Purpose of Inspection:</b> <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						
Establishment Name: <b>La Quinta Hotel</b>				Contact/Owner Name:		78/C
Physical Address: <b>1165 Huyle 7</b>				City/County: <b>Pinar del Rio</b>	Zip Code:    Phone:	

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		
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)							<b>Employee Health</b>						
<b>3</b>	✓						✓					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	
	✓											<b>Preventing Contamination by Hands</b>	
	✓						✓					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_)	
	✓											<b>Highly Susceptible Populations</b>	
									✓			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	✓											<b>Chemicals</b>	
	✓						<b>3</b>			✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
												18. Toxic substances properly identified, stored and used	
												<b>Water/ Plumbing</b>	
<b>3</b>							✓					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		
<b>Demonstration of Knowledge/ Personnel</b>							<b>Food Temperature Control/ Identification</b>						
<b>2</b>							<b>2</b>					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
							<b>2</b>					28. Proper Date Marking and disposition	
							<b>2</b>					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	✓											<b>Permit Requirement, Prerequisite for Operation</b>	
												30. Food Establishment Permit (Current & Valid)	
												<b>Utensils, Equipment, and Vending</b>	
							<b>2</b>					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		
<b>Prevention of Food Contamination</b>							<b>Food Identification</b>						
	✓						✓					41. Original container labeling (Bulk Food)	
	✓											<b>Physical Facilities</b>	
<b>1</b>	✓						✓					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) <i>Kevin Brown</i>	Print: <i>Kevin Brown</i>	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Angela Varghese, RS</i>	Print: <i>Angela Varghese, RS</i>	Business Email:

2017-012771

# Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

①

Date: 2/11/18	Time in:	Time out:	License/Permit #	Est. Type	Risk Category	Page ___ of ___
<b>Purpose of Inspection:</b> <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 <b>TOTAL/SCORE</b>						
Establishment Name: <i>Subasta holes</i>			Contact/Owner Name:		* Number of Repeat Violations: ___ ✓ Number of Violations COS: ___	
Physical Address: <i>1165 HWY 07</i>			City/County:	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
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)							<b>Employee Health</b>						
						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)						<b>Preventing Contamination by Hands</b>	
						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						<b>Highly Susceptible Populations</b>	
						<b>Approved Source</b>						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						<b>Chemicals</b>	
						8. Food Received at proper temperature						17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
						<b>Protection from Contamination</b>						18. Toxic substances properly identified, stored and used	
						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						<b>Water/ Plumbing</b>	
						10. Food contact surfaces and Reusable; Cleaned and Sanitized at <i>150°F</i> 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
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
<b>Demonstration of Knowledge/ Personnel</b>							<b>Food Temperature Control/ Identification</b>						
						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	
						<b>Safe Water, Recordkeeping and Food Package Labeling</b>						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
						23. Hot and Cold Water available; adequate pressure, safe						<b>Permit Requirement, Prerequisite for Operation</b>	
						24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current & Valid)	
						<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>	
						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	
						<b>Consumer Advisory</b>						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						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
<b>Prevention of Food Contamination</b>							<b>Food Identification</b>						
						34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)	
						35. Personal Cleanliness/eating, drinking or tobacco use						<b>Physical Facilities</b>	
						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	
						<b>Proper Use of Utensils</b>						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>[Signature]</i>	Print: <i>XIAO QING WANG</i>	Title: Person In Charge/ Owner
Inspected by: <i>[Signature]</i>	Print: <i>XIAO QING WANG</i>	Business Email:

1W44T 02/11/18