



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



Date: 2025-08-14	Time in:	Time out:	License/Permit #	TMS Number	2025-019741	Page 1 of 3
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Purpose of Inspection:	Routine			TOTAL/SCORE
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Establishment Name: Pizza Hut	Contact/Owner Name:	Number of Repeat Violations: 0 Number of Violations COS: 0		96
Physical Address: 1056 Hwy 67, Alvarado, TX, 76009	City/County: Alvarado	Zip Code: 76009	Phone:	Follow-up: No

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	O			O	I	N	N	C	O		
		NO				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)								Preventing Contamination by Hands	
		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								Highly Susceptible Populations	
						Approved Source				N/A				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								Chemicals	
		IN				8. Food Received at proper temperature				IN				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
						Protection from Contamination				IN				18. Toxic substances properly identified, stored and used	
		IN				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing	
		IN				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 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	

Received by: (signature) 	Print: Bryant Smith	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**



Priority Foundation Items (2 Points) <i>violations Require Corrective Action within 10 days</i>													
O	I	N	N	C	Demonstration of Knowledge/ Personnel	R	O	I	N	N	C	Food Temperature Control/ Identification	R
U	N	O	A	O		U	N	O	A	O	S		S
		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	
		IN			22. Food Handler/ no unauthorized persons/ personnel				IN			28. Proper Date Marking and disposition	
					Safe Water, Recordkeeping and Food Package Labeling				IN			29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips	
		IN			23. Hot and Cold Water available; adequate pressure, safe							Permit Requirement, Prerequisite for Operation	
		IN			24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				2-OUT			30. Food Establishment Permit (Current & Valid)	
					Conformance with Approved Procedures							Utensils, Equipment, and Vending	
		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	
					Consumer Advisory				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	I	N	N	C	Prevention of Food Contamination	R	O	I	N	N	C	Food Identification	R
U	N	O	A	O		U	N	O	A	O	S		S
		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							Physical Facilities	
		IN			36. Wiping Cloths; properly used and stored				1-OUT			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	
					Proper Use of Utensils				1-OUT			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: Bryant Smith	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**



TEMPERATURE OBSERVATIONS	
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:
#2	WIC sausage 40 Pizza prep cooler sausage 35 chicken 33 RIC wings 36
#3	Hotbox 166
#30	Post current health permit
#42	Clean rack in wing cooler & Clean storage racks in WIC, dust accumulation
#45	Clean walls throughout kitchen and clean dish machine
Samples: _____ # Collected: _____	
Received by: (signature) <i>T. Smith</i>	Print: Bryant Smith
Inspected by: (signature) <i>TWIDSON</i>	Print: Tina NEMMERS-MOORE
Title: Person In Charge/ Owner	

Retail Food Establishment Inspection Report

Date: 02/20/2025	Establishment Name: Pizza Hut	Physical Address: 1056 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 - WIC	38				
2 - Pizza prep cooler	35				
2 - Sausage pizza prep	34				
2 - Ham Pizza prep	35				
3 - Hotbox empty	146				

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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30 - Posted permit expired 08.11.2024. Post current health permit.
 42 - Clean outside of dish machine. Clean dish rack at pizza oven
 45 - Seal holes in wall by 3 comp sink. Clean wall at 3 comp and behind dish machine.
 AdditionalComments: Replace posted health inspection report with this health inspection report

Registered Food Service manager Bryant Smith	Certificate #:	Exp. Date: 10/07/2029
Pest Control Company Ecolab		Service Date: 02/13/2025
Grease Trap Service Company LES		Service Date: 12/11/2024
Received by: (signature)	Print: Bryant smith	Phone # / email: (817)783-2197 rs039011@pizzahut.com
Inspected by: (signature)	Print: Tina Moore, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 09/19/2024	Establishment Name: Pizza Hut	Physical Address: 1056 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 - WIC	37				
2 - Sausage prep cooler	40				
2 - Chicken prep cooler	38				
2 - Prep cooler RIC	35				
3 - Pizza sausage and pepperoni	172				
3 - Hotbox pizza	149				
4 - Pepperoni Pizza	203				

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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- 28 - Shall date mark all foods in refrigerator, chicken missing date mark.
- 29 - Provide thermometer in WIC and WIF
- 30 - Post current health permit.
- 45 - Clean wall behind file cabinet and computer area.

Registered Food Service manager Bryant Smith		Certificate #:	Exp. Date: 05/31/2024
Pest Control Company Ecolab			Service Date: 09/10/2024
Grease Trap Service Company LES			Service Date: 06/04/2024
Received by: (signature)	Print: Bryant smith	Phone # / email: rs039011@adtpizzahut.com	
Inspected by: (signature)	Print: Tina Moore, RS	Inspector's Phone #	

Retail Food Establishment Inspection Report

Date: 03/14/2024	Time in: 02:58 PM	Time out: 03:26 PM	License/Permit # -	TMS Project # 2023-022318	Page 1 of 2		
Purpose of Inspection:		<input checked="" type="checkbox"/> 1-Compliance	<input type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other	TOTAL/SCORE
Establishment Name: Pizza Hut			Contact/Owner Name: Bryant Smith		* Number of Repeat Violations: <u>1</u> ✓ Number of Violations COS: <u>0</u>		95/100
Physical Address: 1056 Hwy 67			City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes No (circle one)	

Compliance Status: **OUT** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation
 Mark the appropriate points in the **OUT** box for each numbered item Mark '✓' a checkmark in appropriate box for **IN, NO, NA, COS** Mark an asterisk '*' in appropriate box for **R**

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
			✓			✓					
	✓					✓					
			✓								
	✓					✓					
			✓			✓					
	✓										
Approved Source						Preventing Contamination by Hands					
	✓										
			✓								
	✓										
			✓								
	✓										
Protection from Contamination						Highly Susceptible Populations					
	✓										
	✓										
			✓								
Chemicals						Water/ Plumbing					
			✓								
	✓										
			✓								
	✓										

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
2					✓	2					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓										
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					
	✓						✓				
	✓										
	✓					1					
	✓						✓				
Proper Use of Utensils						Physical Facilities					
	✓						✓				
	✓						✓				
			✓				✓				
	✓						✓				
	✓						✓				

Received by: (signature)	Print: Bryant Smith	Phone # / email: rs039011@pizzahut.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 03/14/2024	Establishment Name: Pizza Hut	Physical Address: 1056 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 - Sausage-make table	38				
2 - Chicken-make table	36				
2 - Olives-make table	40				
2 - Chicken wing-RIC	40				
2 - Canadian bacon-WIC	39				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
<p>22 - All employees shall have current Food Handler training from state accredited or ANSI approved course. Unable to verify food handler certificates for non-manager employees. Print certificates so they are available during inspection. Repeat violation.</p> <p>28 - Observed several foods past the discard date and several other foods not date marked.</p> <p>30 - Permit valid until 8/1/24</p> <p>36 - 200 ppm QA</p> <p>42 - Clean inside of make table cooler</p> <p>AdditionalComments:Print this report and keep it on site</p>	

Registered Food Service manager Bryant Smith	Certificate #:	Exp. Date: 05/31/2024
Pest Control Company Ecolab		Service Date: 03/13/2024
Grease Trap Service Company LES		Service Date: 12/12/2023
Received by: (signature)	Print: Bryant Smith	Phone # / email: rs039011@pizzahut.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 09/08/2023	Time in: 12:08 PM	Time out: 12:50 PM	License/Permit # -	TMS Project # 2023-022318	Page 1 of 2		
Purpose of Inspection:		<input checked="" type="checkbox"/> 1-Compliance	<input type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other	TOTAL/SCORE
Establishment Name: Pizza Hut			Contact/Owner Name: Bryant Smith		* Number of Repeat Violations: <u>1</u> ✓ Number of Violations COS: <u>0</u>		98/100
Physical Address: 1056 Hwy 67			City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes No (circle one)	

Compliance Status: **OUT** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation
 Mark the appropriate points in the **OUT** box for each numbered item Mark '✓' a checkmark in appropriate box for **IN, NO, NA, COS** Mark an asterisk '*' in appropriate box for **R**

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
				✓		✓					
	✓					✓					
			✓								
	✓					✓					
		✓				✓					
	✓										
Approved Source						Preventing Contamination by Hands					
	✓										
		✓									
	✓										
		✓									
	✓										
Protection from Contamination						Highly Susceptible Populations					
	✓										
	✓										
	✓										
		✓									
Chemicals						Water/ Plumbing					
		✓									
	✓										
	✓										
		✓									

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
2					✓	✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
	✓										
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓			✓					
Consumer Advisory						Food Identification					
			✓			✓					
			✓			✓					
			✓			✓					
			✓			✓					
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First						Physical Facilities					
	✓					✓					
	✓					✓					
	✓					✓					
	✓					✓					
	✓					✓					
	✓					✓					
	✓					✓					
	✓					✓					

Received by: (signature)	Print: Bryant Smith	Phone # / email: rs039011@pizzahut.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 09/08/2023	Establishment Name: Pizza Hut	Physical Address: 1056 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 - Sausage-make line	35				
2 - Pineapple-make line	37				
2 - Chicken-make line	34				
2 - Meatball-make line	39				
2 - Pepperoni-WIC	38				
2 - Sausage-WIC	37				
2 - Chicken-freezer	30				

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:
10	- Sanitizer from dispenser tested 300 ppm QA
20	- Note: grease trap is due
22	- All employees shall have current Food Handler training from state accredited or ANSI approved course. Certificates are online and do not have dates. Print certificates with dates so they can be viewed during inspection and show when they expire. Repeat violation.
30	- Note: health permit expired 8/11/23. Post current health permit in public view.
36	- Wiping cloth buckets tested 300 ppm QA
AdditionalComments: Print this report and keep it on site	

Registered Food Service manager Bryant Smith	Certificate #:	Exp. Date: 05/31/2024
Pest Control Company Ecolab		Service Date: 08/08/2023
Grease Trap Service Company LES		Service Date: 05/09/2023
Received by: (signature)	Print: Bryant Smith	Phone # / email: rs039011@pizzahut.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 02/16/2023	Time in: 03:24 PM	Time out: 04:09 PM	License/Permit # -	TMS Project # 2022-021564	Page 1 of 2
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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: Pizza Hut			Contact/Owner Name: Bryant Smith		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0		96/100
Physical Address: 1056 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						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	
Approved Source							Chemicals						
	✓								✓			17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
			✓						✓			18. Toxic substances properly identified, stored and used	
Protection from Contamination							Water/ Plumbing						
	✓								✓			19. Water from approved source; Plumbing installed; proper backflow device	
	✓						✓					20. Approved Sewage/Wastewater Disposal System, proper disposal	
	✓						✓						

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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Demonstration of Knowledge/ Personnel							Food Temperature Control/ Identification						
	✓						✓					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
2							✓					28. Proper Date Marking and disposition	
							✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
Safe Water, Recordkeeping and Food Package Labeling							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							Food Identification						
	✓						✓					41. Original container labeling (Bulk Food)	
	✓						Physical Facilities						
	✓						✓					42. Non-Food Contact surfaces clean	
1							✓					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	
	✓						1					47. Other Violations	

Received by: (signature)	Print: Bryant Smith	Phone # / email: rs039011@pizzahut.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 02/16/2023	Establishment Name: Pizza Hut	Physical Address: 1056 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 - Sausage-make line	39				
2 - Chicken-make line	38				
2 - Meatballs-make line	38				
2 - Alfredo sauce-make line	40				
2 - Chicken wing-WIC	36				

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>10 - Sanitizer tested 200 ppm QA (In compliance)</p> <p>22 - All employees shall have current Food Handler training from state accredited or ANSI approved course. Print and keep on site.</p> <p>30 - Permit valid until 8/1/23</p> <p>37 - Walk-in freezer condenser is dripping onto boxes of food. Move food out from under condenser and repair.</p> <p>47 - Keep last inspection report printed on site. Post current health permit in public view</p> <p>AdditionalComments:Print this report and keep it on site</p>	

Registered Food Service manager Bryant Smith	Certificate #:	Exp. Date: 05/31/2024
Pest Control Company Ecolab		Service Date: 02/14/2023
Grease Trap Service Company LES		Service Date: 12/27/2023
Received by: (signature)	Print: Bryant Smith	Phone # / email: rs039011@pizzahut.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 08/19/2022	Time in: 01:52 PM	Time out: 02:22 PM	License/Permit # -	TMS Project # 2022-021564	Page 1 of 2
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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: Pizza Hut	Contact/Owner Name: Denise Barrios		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0		96/100	
Physical Address: 1056 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						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Time and Temperature for Food Safety (F = degrees Fahrenheit)							Employee Health						
			✓				✓					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
✓							✓					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
			✓									Preventing Contamination by Hands	
✓							✓					14. Hands cleaned and properly washed/ Gloves used properly	
			✓				✓					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
			✓									Highly Susceptible Populations	
									✓			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
												Chemicals	
✓							✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
			✓				✓					18. Toxic substances properly identified, stored and used	
												Water/ Plumbing	
✓							✓					19. Water from approved source; Plumbing installed; proper backflow device	
✓							✓					20. Approved Sewage/Wastewater Disposal System, proper disposal	

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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Demonstration of Knowledge/ Personnel							Food Temperature Control/ Identification						
✓							✓					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
✓							✓					28. Proper Date Marking and disposition	
							2					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							Food Identification						
✓							✓					41. Original container labeling (Bulk Food)	
✓												Physical Facilities	
✓							1					42. Non-Food Contact surfaces clean	
1							✓					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>Denise B</i>	Print: Denise Barrios	Phone # / email: Kathiep@adtpizza.com
Inspected by: (signature) <i>Kassandra Lamb, RS</i>	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 08/19/2022	Establishment Name: Pizza Hut	Physical Address: 1056 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 - Sausage-make line	40				
2 - Chicken-make line	41				
2 - White sauce-make line	39				
2 - Peppaeroni-WIC	36				

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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- 10 - Sanitizer bucket tested 200 ppm QA (in compliance)
 22 - Note: Food handler certificates need dates. District manager states they do them upon hire and every year in February.
 29 - Provide QA test strips. Suggest alcohol swabs to sanitize probe thermometer before each temperature
 37 - Walk-in freezer condenser is dripping. Move food out from under condenser and repair.
 42 - Clean walk-in cooler shelves
 AdditionalComments:Print this report and keep it on site

Registered Food Service manager Denise Barrios	Certificate #:	Exp. Date: 05/28/2024
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Pest Control Company Ecolab	Service Date: 08/09/2022
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Grease Trap Service Company LES	Service Date: 07/10/2022
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Received by: (signature) <i>Denise B</i>	Print: Denise Barrios	Phone # / email: Kathiep@adtpizza.com
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Inspected by: (signature) <i>Kassandra Lamb, RS</i>	Print: Kassandra Lamb, RS	Inspector's Phone #
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Retail Food Establishment Inspection Report

Date: 09/13/2021	Time in: 12:22 PM	Time out: 12:56 PM	License/Permit # -	TMS Project # 2021-019276	Page 1 of 2		
Purpose of Inspection:		1-Compliance <input checked="" type="checkbox"/>	2-Routine <input type="checkbox"/>	3-Field Investigation <input type="checkbox"/>	4-Visit <input type="checkbox"/>	5-Other <input type="checkbox"/>	TOTAL/SCORE
Establishment Name: Pizza Hut			Contact/Owner Name: Jeff Parks		* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>		91/100
Physical Address: 1056 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						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	
		✓					3					20. Approved Sewage/Wastewater Disposal System, proper disposal	

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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Demonstration of Knowledge/ Personnel							Food Temperature Control/ Identification						
	✓						✓					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
2							✓					28. Proper Date Marking and disposition	
Safe Water, Recordkeeping and Food Package Labeling							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							Food Identification						
	✓						✓					41. Original container labeling (Bulk Food)	
	✓											Physical Facilities	
	✓						1					42. Non-Food Contact surfaces clean	
	✓						✓					43. Adequate ventilation and lighting; designated areas used	
	✓						✓					44. Garbage and Refuse properly disposed; facilities maintained	
		✓					1					45. Physical facilities installed, maintained, and clean	
	✓						✓					46. Toilet Facilities; properly constructed, supplied, and clean	
	✓						✓					47. Other Violations	

Received by: (signature)	Print: Jeff Parks	Phone # / email: rs039011@adt.com
Inspected by: (signature)	Print: Angela Varghese, RS	Inspector's Phone #

Retail Food Establishment Inspection Report



Date: 09/13/2021	Establishment Name: Pizza Hut	Physical Address: 1056 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 - Pepperoni- prep	39				
2 - Chicken- prep	38				
2 - Ham- prep	36				
2 - Cheese- prep	38				
2 - Sausage- WIC	37				
2 - Walk in freezer	0				

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>20 - Shall keep the latest grease trip ticket on site. Shall service the grease trap routinely per city ordinance</p> <p>22 - All employees shall have current Food Handler training from state accredited or ANSI approved course. Shall print all permits and keep on site (Pizza Hut food safety certificate is approved- print and keep on site).</p> <p>29 - Shall obtain quat test strips to test the quat/QA sanitizer.</p> <p>42 - Shall clean shelves thoroughly, observed heavily soiled. Shall clean interior of the prep cooler, observed food debris on bottom surfaces of the cooler</p> <p>45 - Clean floors under all shelves observed heavily soiled. Seal all openings in the walls near the ware washing area. Clean under fryers heavily soiled with grease</p> <p>AdditionalComments: Shall print this inspection report and keep on site.</p>	

Registered Food Service manager Jeff Parks	Certificate #:	Exp. Date: 05/01/2024
Pest Control Company Not Available		Service Date:
Grease Trap Service Company Not Available		Service Date:
Received by: (signature) 	Print: Jeff Parks	Phone # / email: rs039011@adt.com
Inspected by: (signature) 	Print: Angela Varghese, RS	Inspector's Phone #

Restaurant Food Establishment Inspection Report

Bureau Veritas North America, Inc.

02-08-21

Establishment Name: Pizza Hut	Physical Address: 1054 Hwy 67	City/State: Alvarado	License/Permit #	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
chicken	39	wf	0		
sausage	38				
pepperoni	38				
ham	40				
wings - w/c	39				
wings	147 F				

OBSERVATIONS AND CORRECTIVE ACTIONS

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

- CFM Damarius Pacheco 2022 present.
- #39. shall clean all in-use pizza rings every 4 hours. observed soiled with food debris.
- #45. Clean all walls, baseboards thoroughly.
- #42. shall clean exterior of all prep equipments. Clean all shelves.

Received by: (signature) <i>[Signature]</i>	Print: Damarius Pacheco	Title: Person In Charge/ Owner
Inspected by: (signature) <i>[Signature]</i>	Print: <i>[Signature]</i>	Samples: Y N #collected

Food Establishment Inspection Report

Bureau Veritas North America, Inc.

08/10/20

Establishment Name: Pizza Hut	Physical Address: 1056 Hwy 67	City/State: Alvarado	License/Permit #	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
wings - WIL	36				
WIF	0				
sausages - prep	39				
ham	36				
cheese	38				
pepperoni	38				

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:
GM	damaris pacheco 2022 present.
#42	shall clean all shelves thoroughly. observed lightly soiled.
#42	shall clean all door gaskets on the prep cooler.
#34	observed multiple flies throughout prep area. contact licensed pest control company
#29	shall obtain chlorine test strips - strips on site damaged
47	shall post sign that states last inspection available upon request.
30 47	post the current city health permit in public view. did not observe the city health permit.

Received by: (signature) <i>Damaris Pacheco</i>	Print: <i>Damaris Pacheco</i>	Title: Person In Charge/Owner
Inspected by: (signature) <i>Angela Vazquez</i>	Print: <i>Angela Vazquez</i>	Samples: Y N # collected

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc

2019-014358

Date: 2-28-20	Time in: 1P	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: Pizza Hut			Contact/Owner Name: John		* Number of Repeat Violations: — ✓ Number of Violations COS: —	
Physical Address: 10510 W Hwy 47			City/County: Alvarado		Zip Code: Phone: Follow-up: Yes No (circle one)	

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Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '*' in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓					
		✓									
		✓									
			✓								
Approved Source						Preventing Contamination by Hands					
	✓										
	✓										
Protection from Contamination						Highly Susceptible Populations					
	✓										
	✓										
		✓									
Chemicals						Water/ Plumbing					
	✓										
	✓										

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

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

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

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

Received by:	Print: John Pires	Title: Person In Charge/ Owner
Inspected by:	Print: Elizabeth Ramirez	Business Email:

Food Establishment Inspection Report

Bureau Veritas North America, Inc.

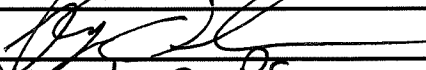
Establishment Name: Pizza Hut	Physical Address: 1056 thwy 7	City/State: Alvarado	License/Permit #	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
sausages prep	36°F	marinara/w/c	35°F		
pineapples	38°F				
spinach	35°F	warmer	152°F		
olives	39°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
fm	Damaris Pacheco 2022 not on site
fn	NLO. O/IS food handler permits.
#21	shall have at least one certified food manager on site during all hours of operation.
#22	all employees that handle food shall obtain an ANST or TX food handler permit. print all and keep on site. (10 days)
#47	post a sign that states "last routine health inspection is available upon request".
#23	hand sink near the computers observed temping @ 82°F at time of inspection. (repeat) contact licensed plumber within 48 hours to resolve issue. hot water shall temp a minimum 100°F.
#35	shall store all personal drinks in a cup w/ lid and straw - no water bottles.

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

Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Establishment Name: Pizza Hut	Physical Address: 1056 W. Hwy 107	City/State: Alvarado	License/Permit #	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Sausages	36	RIF	37		
ham prep	34				
mozzarella	35				
cheese	37				
wings/wic	37°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
FM	Aaron Spann 2021 on site.
FH	11/15 food handler permits 4 NEW.
	Grease
#23	did not observe hot water @ minimum 100°F @ hand sink near computers. - contact a licensed plumber.
#32	shall clean the dish machine water bowl observed moderately soiled with black slime. shall clean the green shelves, observed hair and grease on shelves.
#42	shall clean the vent hood filter. - mod soiled.
	Keep the grease trap ticket on site.

Received by: (signature) <i>Aarben</i>	Print: Aaron Spann	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Angela Varghese, IS</i>	Print: Angela Varghese, IS	Samples: Y N # collected <u> </u>