



Texas Department of State Health Services Retail Food Establishment Inspection Report



Date: 2025-08-14	Time in:	Time out:	License/Permit #	TMS Number	2025-019735	Page 1 of 3
Purpose of Inspection: Routine						TOTAL/SCORE
Establishment Name: Daily Special Cafe		Contact/Owner Name:		Number of Repeat Violations: 3 Number of Violations COS: 0		82
Physical Address: 1058 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						Compliance Status					
O	I	N	N	C		O	I	N	N	C	
U	N	O	A	O		T	T	O	A	O	
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
NO						IN					
1. Proper cooling time and temperature						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
IN						IN					
2. Proper Cold Holding temperature(41°F/ 45°F)						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
IN						IN					
3. Proper Hot Holding temperature(135°F)						Preventing Contamination by Hands					
IN						3-OUT					
4. Proper cooking time and temperature						14. Hands cleaned and properly washed/ Gloves used properly					
IN						IN					
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:)					
IN						IN					
6. Time as a Public Health Control; procedures & records						Highly Susceptible Populations					
Approved Source						IN					
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					
IN						Chemicals					
8. Food Received at proper temperature						IN					
Protection from Contamination						IN					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
3-OUT						IN					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 3 comp 200 ppm quat, shall have cold water mixed with sanitizer at auto dispenser not hot water. Also, repair or replace dish machine 0 ppm chlorine. If dish machine not used post sign or dish machine, out of order. ppm/temperature						18. Toxic substances properly identified, stored and used					
IN						IN					
11. Proper disposition of returned, previously served or reconditioned						Water/ Plumbing					
						IN					
						19. Water from approved source; Plumbing installed; proper backflow device					
						IN					
						20. Approved Sewage/Wastewater Disposal System, proper disposal					

Received by: (signature) 	Print: Alpha Bah	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) 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			2-OUT				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			2-OUT				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 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			1-OUT				41. Original container labeling (Bulk Food)	
	IN				35. Personal Cleanliness/eating, drinking or tobacco use		Physical Facilities						
	1-OUT				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	
	1-OUT				38. Approved thawing method			IN				44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils			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			1-OUT				47. Other Violations	No

Received by: (signature) 	Print: Alpha Bah	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	Coca Cola RIC sour cream 40 Prep-cooler ham 40 Residential RiC skirt steak 41 RIC in back kitchen 41 Mash potatoes 39
#3	Salisbury steak 157, corn 164 pinto 166
#22	shall update expired food handler certifications. Keep copy of All employees certified food handler certificates onsite.
#30	Post current health inspection
#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 mash potatoes and Mac & cheese not date marked.
#31	Repair or replace paper towels dispenser at 3 comp area not operating. Note: No hand sink in cookline area.
#36	Store wiping cloths in sanitizer
#38	Thaw foods under cold, draining water, in refrigerator, or in microwave followed by cooking process. Observe fish thawing at room temperature
#41	Label all bulk bins
#42	Clean all refrigerators and repair door handle on freezer on cookline. Clean or replace can opener and storage racks in Coca Cola RIC in back of kitchen
#47	Post current health inspection report or sign stating "health inspection report available upon request" in public view area
Samples: _____ # Collected: _____	
Received by: (signature) <i>Alpha Bah</i>	Print: Alpha Bah Title: Person In Charge/ Owner
Inspected by: (signature) <i>Tina Nemmers-Moore</i>	Print: Tina NEMMERS-MOORE

Retail Food Establishment Inspection Report

Date: 01/27/2025	Establishment Name: Daily Special Cafe	Physical Address: 1058 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 - Sliced Tomato -cook prep cooler	39	3 - Green beans -steam warmer 1	156		
2 - Egg mixture -cook prep cooler	37	3 - Sausage -steam warmer 2	146		
2 - Chicken-household refrigerator	36	3 - Hamburger -steam warmer 1	148		
2 - Meat-household refrigerator	36				
2 - Dressing-coca cola refrigerator	39				
2 - Milk-coca cola refrigerator	40				
2 - Sliced tomato-traulsen back prep cooler	43				
2 - Mac n cheese-traulsen back prep cooler	45				

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 - Cold foods shall maintain 41degrees or below .</p> <p>10 - 3-comp sink sanitizer tested 50PPMCL, in compliance.</p> <p>20 - Note: Grease trap report shall be easily accessible.</p> <p>21 - A certified food manager shall be on site at all hours of operation.</p> <p>27 - Traulsen back refrigerator temped at 46degrees. Shall repair or replace traulsen back prep cooler. Cold foods shall maintain 41degrees or below. Send update/corrections within 24hours.</p> <p>29 - Thermometer needed in the Coca Cola refrigerator.</p> <p>31 - Note: one hand sink in kitchen.</p> <p>32 - Observed Rusted storage racks. Observed Rusted racks inside coolers . Surfaces shall be smooth, non absorbent and easy to clean.</p> <p>34 - Back door shall be self closing and self latching. Repeat</p> <p>Note: Most current Pest control report not available.</p> <p>38 - Thawing under refrigeration, in compliance.</p> <p>42 - Damaged Gaskets shall be replaced. Repeat</p> <p>43 - Observed missing light shields.</p> <p>AdditionalComments:Print this report and keep on site.</p>	

Registered Food Service manager Not on site	Certificate #:	Exp. Date:
Pest Control Company		Service Date:
Grease Trap Service Company Trimble		Service Date: 01/16/2025
Received by: (signature)	Print: Alpha	Phone # / email: alphaf81@gmail.com
Inspected by: (signature)	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

Retail Food Establishment Inspection Report

Date: 09/19/2024	Time in: 12:43 PM	Time out: 01:26 PM	License/Permit # -	TMS Project # 2024-026421	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: Daily Special Cafe			Contact/Owner Name: Alpha Bah	* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>1</u>		90/100	
Physical Address: 1058 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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
3						✓					
		✓									
		✓				✓					
		✓				✓					
		✓									
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					
				✓		2				✓	
		✓				✓					
		✓				✓					
Consumer Advisory						Food Identification					
		✓									

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

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

Received by: (signature)	Print: Alpha Bah	Phone # / email: alphaf81@gmail.com
Inspected by: (signature)	Print: Tina Moore, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 09/19/2024	Establishment Name: Daily Special Cafe	Physical Address: 1058 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 - Steak	36	3 - Beans	158		
2 - Mac and cheese prep cooler next to cookline	36	3 - Mash potatoes	184		
2 - Tomato upper prep cooler next to cooline	47				
2 - Raw chicken in General Electric	41				
2 - Ham Coca Cola RIC	38				
2 - Traulsen potatoes	39				
2 - Ranch squirt/squeeze bottle on ice	41				
3 - Sausage	141				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
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- 2 - RIF 06 Cold hold foods shall be maintained internal temperature of 41 degrees or below, Discard foods out of temp 4 hours or greater. Rapid cool foods held above 41 degrees less than 4 hours.
- 22 - All employees shall have current Food Handler training from state accredited or ANSI approved course. Remove old employee food handlers and renew expired certifications for current employees.
- 30 - Health permit posted 8/18/2025
- 31 - Provide paper towels at hand sink
- 34 - Eliminate flies.
- 36 - Store wiping cloths in sanitizer when not in use.
- 42 - Clean outside ice bin

Registered Food Service manager Alpha Bah		Certificate #:	Exp. Date: 10/04/2028
Pest Control Company Willie G			Service Date: 09/17/2024
Grease Trap Service Company Trimble			Service Date: 09/17/2024
Received by: (signature) 	Print: Alpha Bah	Phone # / email: alphaf81@gmail.com	
Inspected by: (signature) 	Print: Tina Moore, RS	Inspector's Phone #	

Retail Food Establishment Inspection Report

Date: 04/30/2024	Time in: 10:04 AM	Time out: 11:11 AM	License/Permit # -	TMS Project # 2023-022742	Page 1 of 2
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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: Daily Special Cafe			Contact/Owner Name: Alpha bah		* Number of Repeat Violations: <u>2</u> ✓ Number of Violations COS: <u>0</u>		89/100
Physical Address: 1058 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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
3						✓					
	✓										
	✓										
		✓									
		✓									
Approved Source						Preventing Contamination by Hands					
3											
		✓									
Protection from Contamination						Highly Susceptible Populations					
	✓										
	✓										
		✓									
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					
		✓				2					
Consumer Advisory						Food Identification					
	✓					✓					
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First						Physical Facilities					
Prevention of Food Contamination						Food Identification					
1					✓	✓					
	✓										
	✓					1					
1					✓	✓					
	✓					✓					
Proper Use of Utensils						Other Violations					
	✓					✓					
	✓					✓					

Received by: (signature)	Print: Alpha bah	Phone # / email: alpha81@gmail.com
Inspected by: (signature)	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

Retail Food Establishment Inspection Report

Date: 04/30/2024	Establishment Name: Daily Special Cafe	Physical Address: 1058 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 - Sliced tomato-top prep cooler	47				
2 - Egg wash- inside prep cooler	33				
2 - Hasbrowns-top prep cooler	32				
2 - Diced tomato-RIC by backdoor	34				
2 - Meatloaf-RIC by backdoor	41				
2 - Raw chicken-refrigerator by dish pit	37				
4 - Mash potato and gravy	143				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
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2 - Cold foods shall be maintained at an internal temperature of 41 degrees or lower. Observed sliced tomatoes on prep cooler line at 47degrees.

7 - Shall discard food held for more than 7days. Observed Mac n cheese and gravy in the back reach in cooler by back door date marked 4/18 and 4/20.

10 - Quat sanitizer at 3 compartment sink tested 200PPM QA, in compliance.

29 - Note: observed expired QA test strips. Shall obtain new QA test strips.

30 - Permit valid until 08/18/2024.

31 - Paper towels missing at the hand sink in the dish pit area. Hand sinks must have soap and paper towels available at all times.

34 - Back door shall be self closing.

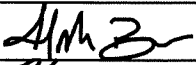

36 - SanitizerBucket tested 100PPM CL, in compliance.

37 - Once opened, non resealable bags of food (flour, sugar, salt, etc) have been opened, transfer to a sealable container.

38 - Thawing under refrigeration, in compliance.

42 - Clean bottom shelves of coolers and freezers. Shall clean gaskets. Shall repair or replace damaged gaskets.

AdditionalComments:Print this report and keep on site.

Registered Food Service manager Alpha Bah		Certificate #:	Exp. Date: 10/04/2028
Pest Control Company Willie Gs			Service Date: 04/24/2024
Grease Trap Service Company Trimble grease trap			Service Date: 04/24/2024
Received by: (signature) 	Print: Alpha bah	Phone # / email: alphaf81@gmail.com	
Inspected by: (signature) 	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834	

Retail Food Establishment Inspection Report

Date: 09/14/2023	Establishment Name: Daily Special Cafe	Physical Address: 1058 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 - Hamburger patty-steam table	150	3 - Raw pork chop-home style refrigerator	40		
2 - Gravy-steam table	180	3 - Raw chicken-home style refrigerator	40		
2 - Beans-steam table	185	3 - Mashed potatoes-back reach in cooler(ric)-Traulsen	45		
2 - Grits-rectangle	147	3 - Beef stew-back ric-Traulsen	46		
3 - Sliced mushrooms-prep top	37				
3 - Sliced tomatoes-prep top	38				
3 - Orange juice-waitress home style refrigerator	46				
3 - Sliced ham-prep bottom	40				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
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2 - Cold foods shall be maintained at internal temperatures of 41 degrees or lower. Observed foods stored in the back reach in cooler, Traulsen brand, temping at 45 degrees. Observed foods stored in the white home style refrigerator (wait station) holding foods at 46 degrees.

10 - Clean and sanitize inside of ice machine and the Traulsen reach in cooler-observed black mold. Sanitizer at 3-compartment sink tested 10 ppm Cl. Maintain at 50 ppm Cl. Corrected to 50 ppm Cl.

21 - Several Food manager certificates observed expired.

26 - Observed consumer advisory about eating under cooked foods on menu.

27 - Replace/repair/adjust 2 coolers to maintain proper cooling temperatures (Traulsen and Fridgidaire).

29 - Observed chlorine sanitizer test strips and probe thermometer. Suggest alcohol swabs to quickly sanitize probe before and between testing.

30 - Permit posted and valid through 8/18/24.

33 - 3-compartment sink set up to wash, rinse, and sanitize. Remove QA sanitizer dispenser if not using.

34 - Back door shall be self closing.

35 - Store all personal items in appropriate place-not over food or clean equipment.

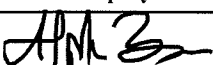

36 - Sanitizer at bucket tested 100 ppm Cl.

37 - Once opened, non-resealable bags of food (flour, sugar, salt, etc) have been opened, transfer to a sealable container.

42 - Clean bottom shelves and handles of coolers/freezers.

47 - Keep printed health inspections on site. Observed on phone.

AdditionalComments:Print this report and keep it on site.

Registered Food Service manager Patrick Monos	Certificate #:	Exp. Date: 01/11/2024
Pest Control Company Willie G's		Service Date: 08/14/2023
Grease Trap Service Company Trimble		Service Date: 08/17/2023
Received by: (signature) 	Print: Alpha Bah	Phone # / email: Alpha81@gmail.com
Inspected by: (signature) 	Print: Tim Fish, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Establishment Name: <i>Daily Special</i>	Physical Address: <i>1058 Hwy 67</i>	City/State: <i>Alvarado</i>	License/Permit #	Page <i>3</i> of <i>3</i>
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TEMPERATURE OBSERVATIONS

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

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
<p><i>(33)</i></p> <p><i>(38)</i></p> <p><i>(41)</i></p> <p><i>(45)</i></p>	<p>Dishmachine shall be repaired or replaced</p> <p>Do not store chemicals with or over food</p> <p>shall have pest control receipts/invoices, trap ticket & training on site</p> <p>Post permit, CFM, & last inspection for customer view or sign stating available to view</p> <p>Clean & label inside & outside of all bulk containers</p> <p>shall not reuse chili, cottage cheese, ice cream, etc. containers</p> <p>Clean shelves next to hand sink</p> <p>Storage building - Evidence of mice/rodent</p> <p>Clean out, organize, shall not store items for restaurant inside until & made rodent proof</p> <p>Do not use cloth under raw meats.</p> <p>Do not mix unlike meats in same containers - Sliced cooked turkey & chopped ham - (hard dates on each package)</p> <p>No evidence of roaches observed</p> <p>Remove refrigerators behind building</p> <p>Employee drinks shall have lid & straw</p>

Received by: (signature) <i>[Signature]</i>	Print: <i>Alpha Bah</i>	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Lisa Pomroy, RS</i>	Print: <i>Lisa Pomroy, RS</i>	Samples: Y N # collected

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

7-23-18

Establishment Name: 1058 Hwy 67	Physical Address: Daily Special	City/State: Alvarado	License/Permit #	Page <u> </u> of <u> </u>
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Mashed Potatoes	118°				
Tenderized steak	64°				
Need to rapidly heat food to 165° before putting in steam table					

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 42	Clean & sanitizing microwave, containers of unknown ingredients (flour, salt & sugar), outside of all cookline equipment including shelves over food prep table, container of toothpicks	
18 34	Shall NOT use Hot Shot , PAID or over the counter pest control chemicals - only licensed pest control Roaches Label & date all food in refrigeration	
	Alpha & Omega 6-27-18 American Roaches 7-19-18 Numerous dead - did not observe any live roaches Trimble 7-12-18 1000 gallon - monthly	
15 14	Cook has bandaid on finger - shall use gloves All employees in kitchen shall wash hands & put on gloves	
27	Hot food shall rapidly be chilled to 41° Need Certified Food Manager on duty at all times	
10/35	Sanitizer (Bleach) not strong enough 0ppm	
Received by: (signature)	Print: Alpha Bah	Title: Person In Charge/ Owner
Inspected by: (signature)	Print: Lisa Pomroy, RS	Samples: Y N # collected

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

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7-02766

Date: 2/10/18 Time in: Time out: License/Permit # Est. Type Risk Category Page ___ of ___

Purpose of Inspection: 1-Compliance 2-Routine 3-Field Investigation 4-Visit 5-Other **TOTAL/SCORE** 89

Establishment Name: Daily Special Cafe Contact/Owner Name: * Number of Repeat Violations: ___
 Physical Address: 10580 Hwy 67 City/County: Zip Code: Phone: ✓ Number of Violations COS: ___
 Follow-up: Yes No (circle one)

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

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

Compliance Status						R
O	I	N	N	C	C	
U	N	O	A	O	S	
T						
Time and Temperature for Food Safety (F = degrees Fahrenheit)						
						1. Proper cooling time and temperature
						2. Proper Cold Holding temperature(41°F/ 45°F)
						3. Proper Hot Holding temperature(135°F)
						4. Proper cooking time and temperature
						5. Proper reheating procedure for hot holding (165°F in 2 Hours)
						6. Time as a Public Health Control; procedures & records
Approved Source						
						7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction
						8. Food Received at proper temperature
Protection from Contamination						
						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting
						10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ___ ppm/temperature
						11. Proper disposition of returned, previously served or reconditioned

Compliance Status						R
O	I	N	N	C	C	
U	N	O	A	O	S	
T						
Employee Health						
						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
Preventing Contamination by Hands						
						14. Hands cleaned and properly washed/ Gloves used properly
						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)
Highly Susceptible Populations						
						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
Chemicals						
						17. Food additives; approved and properly stored; Washing Fruits & Vegetables
						18. Toxic substances properly identified, stored and used
Water/ Plumbing						
						19. Water from approved source; Plumbing installed; proper backflow device
						20. Approved Sewage/Wastewater Disposal System, proper disposal

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

Compliance Status						R
O	I	N	N	C	C	
U	N	O	A	O	S	
T						
Demonstration of Knowledge/ Personnel						
						21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)
						22. Food Handler/ no unauthorized persons/ personnel
Safe Water, Recordkeeping and Food Package Labeling						
						23. Hot and Cold Water available; adequate pressure, safe
						24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled
Conformance with Approved Procedures						
						25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions
Consumer Advisory						
						26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label

Compliance Status						R
O	I	N	N	C	C	
U	N	O	A	O	S	
T						
Food Temperature Control/ Identification						
						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
						28. Proper Date Marking and disposition
						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
Permit Requirement, Prerequisite for Operation						
						30. Food Establishment Permit (Current & Valid)
Utensils, Equipment, and Vending						
						31. Adequate handwashing facilities: Accessible and properly supplied, used
						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided

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

Compliance Status						R
O	I	N	N	C	C	
U	N	O	A	O	S	
T						
Prevention of Food Contamination						
						34. No Evidence of Insect contamination, rodent/other animals
						35. Personal Cleanliness/eating, drinking or tobacco use
						36. Wiping Cloths; properly used and stored
						37. Environmental contamination
						38. Approved thawing method
Proper Use of Utensils						
						39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used
						40. Single-service & single-use articles; properly stored and used

Compliance Status						R
O	I	N	N	C	C	
U	N	O	A	O	S	
T						
Food Identification						
						41. Original container labeling (Bulk Food)
Physical Facilities						
						42. Non-Food Contact surfaces clean
						43. Adequate ventilation and lighting; designated areas used
						44. Garbage and Refuse properly disposed; facilities maintained
						45. Physical facilities installed, maintained, and clean
						46. Toilet Facilities; properly constructed, supplied, and clean
						47. Other Violations

Received by: (signature) Alpha Bah Title: Person In Charge/ Owner
 Inspected by: (signature) XIAODONG WANG Print: XIAODONG WANG Business Email: