



## 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	2025-019738	Page 1 of 3
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<b>Purpose of Inspection:</b>	Routine		<b>TOTAL/SCORE</b>
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Establishment Name: Go Loco	Contact/Owner Name:	Number of Repeat Violations: 1 Number of Violations COS: 0	98
Physical Address: 1104 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	S	U	N	O	A	S
T					T				
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)					<b>Employee Health</b>				
					<b>Preventing Contamination by Hands</b>				
					<b>Highly Susceptible Populations</b>				
<b>Approved Source</b>					<b>Chemicals</b>				
					<b>Water/ Plumbing</b>				
IN					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					<b>Preventing Contamination by Hands</b>				
3. Proper Hot Holding temperature(135°F)					IN				
IN					14. Hands cleaned and properly washed/ Gloves used properly				
4. Proper cooking time and temperature					IN				
IN					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>				
IN					IN				
6. Time as a Public Health Control; procedures & records					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
<b>Approved Source</b>					<b>Chemicals</b>				
IN					IN				
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				
IN					IN				
8. Food Received at proper temperature					18. Toxic substances properly identified, stored and used				
<b>Protection from Contamination</b>					<b>Water/ Plumbing</b>				
IN					IN				
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					19. Water from approved source; Plumbing installed; proper backflow device				
IN					IN				
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 3 comp 200 ppm quat ppm/temperature					20. Approved Sewage/Wastewater Disposal System, proper disposal				
IN									
11. Proper disposition of returned, previously served or reconditioned									

<b>Received by:</b> (signature) 	<b>Print:</b> Yourself merched	<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) <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	
					<b>Safe Water, Recordkeeping and Food Package Labeling</b>			IN				29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips	
	IN				23. Hot and Cold Water available; adequate pressure, safe							<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) <i>Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First</i>													
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							<b>Physical Facilities</b>	
	I-OUT				36. Wiping Cloths; properly used and stored			I-OUT				42. Non-Food Contact surfaces clean	No
	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	

<b>Received by:</b> (signature) 	<b>Print:</b> Yourself merched	<b>Title:</b> Person In Charge/ Owner
<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**




**TEMPERATURE OBSERVATIONS**

Item/Location	Temp
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**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	WIF 30WICGuacamole 41
#3	Barbados hot box 175 Taco meat 155 Spanish rice 162 refried beans
#30	Posted health permit 6.4.2026
#31	Note: post hand wash signage at hand sink at front counter
#36	Store wiping cloths insan
#42	Clean vent hood grease accumulation

Samples:	# Collected:
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Received by: (signature) 	Print: Yourself merched	Title: Person In Charge/ Owner
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Inspected by: (signature) 	Print: Tina NEMMERS-MOORE
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## Retail Food Establishment Inspection Report

Date: 02/12/2025	Establishment Name: Go Loco	Physical Address: 1104 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 - WIF	10	3 - Beans	153		
2 - WIC	40	3 - Front line rice	183		
2 - Tomatoes	40	3 - Front line taco meat	186		
2 - Guacamole	41				
2 - RIC	36				
2 - Prep cooler	38				
3 - Hot box	158				
3 - Taco meat	145				

### 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>9 - Raw foods located above ready to eat foods. Store raw products in order of cooking temperatures. Also, Organize food in order of cooking to prevent contamination.</p> <p>10 - 3 comp 200 ppm quat</p> <p>21 - Shall provide certified food manager onsite at all times.</p> <p>29 - Provide current test strips quat, quat test strips expired.</p> <p>30 - Posted health permit 06.04.2025</p> <p>31 - Repair paper towel dispenser at hand sink at 3 comp sink. Repair hand sink leak.</p> <p>35 - Employee drinks shall have lid and straw ONLY ( no screw, flip or pull tops)</p> <p>42 - Remove ice build up in WIF</p> <p>AdditionalComments:Post health inspection report in public view</p>	

Registered Food Service manager	Certificate #:	Exp. Date:
Pest Control Company Not Available		Service Date:
Grease Trap Service Company Not Available		Service Date:
Received by: (signature) <i>Jana Hood</i>	Print: Jana Hood	Phone # / email: Alvaradomarket@gmail.com
Inspected by: (signature) <i>Tina Moore</i>	Print: Tina Moore, RS	Inspector's Phone #

# Retail Food Establishment Inspection Report

Date: 09/18/2024	Time in: 08:37 AM	Time out: 09:28 AM	License/Permit # -	TMS Project # 2024-026439	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: Go Loco			Contact/Owner Name: Misty Jo		* Number of Repeat Violations: <u>1</u> ✓ Number of Violations COS: <u>0</u>		<b>90/100</b>
Physical Address: 1104 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
<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>					
✓						✓					
✓											
	✓										
<b>Chemicals</b>						<b>Water/ Plumbing</b>					
	✓					✓					
						3					✓
						✓					
						✓					

**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>					
✓						2					
✓						✓					
<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>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>Physical Facilities</b>					
✓						✓					
✓						✓					
1						✓					
<b>Proper Use of Utensils</b>						<b>Food Identification</b>					
✓						✓					
✓						✓					
✓						✓					
✓						✓					

Received by: (signature)	Print: Misty Jo	Phone # / email: Alvaradomarket@yahoo.com
Inspected by: (signature)	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

## Retail Food Establishment Inspection Report

Date: 09/18/2024	Establishment Name: Go Loco	Physical Address: 1104 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

### 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 tested 400PPMQA, in compliance.
  - 18 - Household pesticides are not allowed in food establishments. All pest control shall be performed by a licensed pest control operator. Repeat. Discarded.
  - 27 - Cooling out on counter top and no ice bath. Shall cool in an ice bath when cooling on counter top. Corrected on site.
  - 29 - Non working thermometers inside coolers shall be replaced.
  - 30 - 6/4/25
  - 32 - Damaged walk in freezer door shall repair or replace.
  - 38 - Observed thawing beef in 3-compartment sink without running cool water 70degrees or below and completely submerged.
  - 45 - Shall clean floor drains.
- AdditionalComments:Print this report and keep on site.

Registered Food Service manager Misty Andrews	Certificate #:	Exp. Date: 08/18/2025
Pest Control Company Pest ranger		Service Date: 07/25/2024
Grease Trap Service Company Earth tek		Service Date: 06/29/2024
Received by: (signature)	Print: Misty Jo	Phone # / email: Alvaradomarket@yahoo.com
Inspected by: (signature)	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

# Retail Food Establishment Inspection Report

Date: 04/23/2024	Time in: 01:58 PM	Time out: 03:19 PM	License/Permit # -	TMS Project # 2023-022314	Page 1 of 2
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<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: Go Loco	Contact/Owner Name: Amber A			* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>		<b>85/100</b>
Physical Address: 1104 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
			<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)		
	✓				
3					
	✓				
	✓				
			✓		
			✓		
			<b>Approved Source</b>		
	✓				
			✓		
			<b>Protection from Contamination</b>		
	✓				
3					
			✓		
			<b>Employee Health</b>		
	✓				
	✓				
	✓				
			<b>Preventing Contamination by Hands</b>		
	✓				
	✓				
			<b>Highly Susceptible Populations</b>		
			✓		
			<b>Chemicals</b>		
			✓		
3					
			<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
			<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>		
	✓				
			<b>Food Temperature Control/ Identification</b>		
					2
	✓				
	✓				
			<b>Permit Requirement, Prerequisite for Operation</b>		
	✓				
			<b>Utensils, Equipment, and Vending</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
			<b>Prevention of Food Contamination</b>		
1					
	✓				
1					
	✓				
	✓				
			<b>Proper Use of Utensils</b>		
	✓				
	✓				
			<b>Food Identification</b>		
	✓				
			<b>Physical Facilities</b>		
	✓				
	✓				
	✓				
	✓				
	✓				
	✓				

Received by: (signature)	Print: Amber A	Phone # / email: Amberabughazal1@gmail.com
Inspected by: (signature)	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

## Retail Food Establishment Inspection Report

Date: 04/23/2024	Establishment Name: Go Loco	Physical Address: 1104 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
1 - Red salsa-WIC	52	3 - Ground beef- front service line	159		
2 - Green salsa- WIC	39				
2 - Pico-WIC	39				
2 - Pico-front service line	55				
2 - Salsa-front service line	53				
3 - Spanish rice-to go steamer	160				
3 - Ground beef-to go steamer	161				
3 - Spanish rice-front service line	158				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
<p>1 - Red salsa is cooling in the walk in cooler. Salsa is cooling within time frame</p> <p>2 - Cold food shall be maintained at internal temperature of 41 degrees or below. Food kept on ice temped between 53-55 degrees.</p> <p>10 - Sanitizer (QA) from 3 compartment sink dispenser tested below 200PPM QA.</p> <p>18 - Household use pesticides are not allowed in food establishments. All pest control shall be performed by a licensed pest control operator.</p> <p>27 - Repair or replace non working cooler on the service line.</p> <p>30 - Permit valid until 12/95/2024.</p> <p>34 - Observed gnats and/or fruit flies on and around floor drains, in dish pit area and around service line.</p> <p>36 - Sanitizer bucket tested at OPPM QA.</p> <p>AdditionalComments:Print inspection report and keep on site.</p>	

Registered Food Service manager Amber Abu Ghazal	Certificate #:	Exp. Date: 05/10/2028
Pest Control Company alpha and omega		Service Date: 04/01/2024
Grease Trap Service Company Not Available		Service Date:
Received by: (signature)	Print: Amber A	Phone # / email: Amberabughazal1@gmail.com
Inspected by: (signature)	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834





# Retail Food Establishment Inspection Report

Date: 09/06/2023	Time in: 01:44 PM	Time out: 02:32 PM	License/Permit # -	TMS Project # 2023-022314	Page 1 of 2
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<b>Purpose of Inspection:</b>	<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	<b>TOTAL/SCORE</b>
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Establishment Name: Go Loco	Contact/Owner Name: Misty Andrews	* Number of Repeat Violations: <u>1</u>	<b>93/100</b>
		✓ Number of Violations COS: <u>0</u>	

Physical Address: 1104 Hwy 67 (7-2014) Suite: Go Loco	City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	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>						
	✓						✓					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 user' 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	
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		
<b>Demonstration of Knowledge/ Personnel</b>							<b>Food Temperature Control/ Identification</b>						
	✓						2					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	
							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>							<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>Misty Andrews</i> (signature)	Print: Misty Andrews	Phone # / email: amchevron67@gmail.com
Inspected by: <i>Kassandra Lamb</i> (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

## Retail Food Establishment Inspection Report

Date: 09/06/2023	Establishment Name: Go Loco	Physical Address: 1104 Hwy 67 (7-2014) Suite: Go Loco	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
1 - Sausage-11am	66	2 - Salsa verde-WIC	40		
1 - Chorizo-11am	48	3 - Steak-steam table	148		
2 - Pico-on ice	41	3 - Rice-steam table	145		
2 - Guacamole-on ice	41	3 - Beans-steam table	141		
2 - Salsa-on ice	41	3 - Barbacoa-steam table	140		
2 - Sausage-short RIC	35	3 - Beef-hot box	140		
2 - Pico-WIC	41	3 - Rice-hot box	140		
2 - Jalapeños-WIC	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>1 - Cooling foods are within time frame. Do not tightly wrap cooling foods. Allow to vent so that it cools quickly.</p> <p>10 - Sink and surface sanitizer tested too low concentration. Manager stated they are diluting it. Fresh sanitizer tested too high. Repair dispenser so that it dispenses at proper concentration.</p> <p>27 - Repair or replace prep cooler. Use ice only as a temporary solution for keeping food cold.</p> <p>29 - Sink and Surface Sanitizer test strips, probe thermometer, and alcohol swabs are provided.</p> <p>30 - Permit valid until 8/1/24</p> <p>32 - Remove cardboard from freezer. Surfaces shall be durable, smooth, and non-absorbent.</p> <p>AdditionalComments:Print this report and keep it on site</p>	

Registered Food Service manager Misty Andrews	Certificate #:	Exp. Date: 08/18/2025
Pest Control Company Not Available		Service Date:
Grease Trap Service Company Earthtek		Service Date: 07/09/2023
Received by: <i>Misty Andrews</i> (signature)	Print: Misty Andrews	Phone # / email: amchevron67@gmail.com
Inspected by: <i>Kassandra Lamb, RS</i> (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #



## Retail Food Establishment Inspection Report

Date: 02/22/2023	Establishment Name: Go Loco	Physical Address: 1104 Hwy 67 (7-2014) Suite: Go Loco	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 - Sour cream - prep cooler	52	3 - Rice - steam table	142		
2 - Pico de gallo - prep cooler	49	3 - Grilled chicken - warmer	142		
2 - Diced tomatoes - Prep cooler	41	3 - Pork - warmer	156		
2 - Diced tomatoes - WIC	41				
2 - Salsa - WIC	41				
2 - Refried beans - WIC	37				
3 - Beans - steam table	147				
3 - Beef - steam table	156				

### 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 have an internal temperature of 41 degrees or less. Observed foods in the bottom cooler of prep line between 49-52 degrees. Move foods into walk in cooler.

7 - Observed molded tomatoes in the walk in cooler. Do not use molded produce.

10 - Establishment is using sink and surface sanitizer at the 3-comp sink without the correct test strips, unable to test the concentration. Shall use approved sanitizer (chlorine or quat) to sanitize equipment, dishes, and food contact surfaces. Chlorine on site was scented- need to obtain regular chlorine to sanitize.

27 - Bottom of the prep cooler is not maintaining temperature of 41 degrees or less. Repair or replace this prep cooler. Bottom of the prep cooler was temping at 50 degrees. Do not store any food in this cooler until repaired

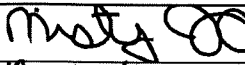

28 - Shall date mark all TCS food items pulled from the freezer, date with a 7 day max shelf life. ( beans pulled from the freezer). Date mark all food in the cooler labeled ( keep frozen) with a 7 day max shelf life

29 - Obtain sink and surface sanitizer test strips.

30 - Expires 08/23/2023

31 - Hand wash sink faucet in the front has a leak. Repair

AdditionalComments: Shall print this report and have on site

Registered Food Service manager Misty andrews	Certificate #:	Exp. Date: 08/18/2025
Pest Control Company Not Available		Service Date:
Grease Trap Service Company EarthTek		Service Date: 02/09/2023
Received by:  (signature)	Print: Misty andrews	Phone # / email: (817)783-2390 Amchevron67@gmail.com
Inspected by:  (signature)	Print: Angela Varghese, RS	Inspector's Phone #

# Retail Food Establishment Inspection Report

Date: 08/23/2022	Time in: 12:53 PM	Time out: 01:48 PM	License/Permit # -	TMS Project # 2022-023148	Page 1 of 2
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<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: Go Loco	Contact/Owner Name: Misty Andrews			* Number of Repeat Violations: <u>2</u> ✓ Number of Violations COS: <u>0</u>		<b>93/100</b>
Physical Address: 1104 Hwy 67 (7-2014) Suite: Go Loco	City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes No (circle one)		

Compliance Status: **O**UT = not in compliance **I**N = in compliance **N**O = not observed **N**A = not applicable **C**OS = corrected on site **R** = repeat violation  
 Mark the appropriate points in the **O**UT box for each numbered item Mark ✓ a checkmark in appropriate box for **I**N, **N**O, **N**A, **C**OS 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					
O	U	T	I	N	C	O	U	T	I	N	C
N	O	A	O	S	R	N	O	A	O	S	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					
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						Compliance Status					
O	U	T	I	N	C	O	U	T	I	N	C
N	O	A	O	S	R	N	O	A	O	S	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					
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						Compliance Status					
O	U	T	I	N	C	O	U	T	I	N	C
N	O	A	O	S	R	N	O	A	O	S	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: (signature)	Print: Misty Andrews	Phone # / email: Amchevron67@gmail.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

## Retail Food Establishment Inspection Report

Date: 08/23/2022	Establishment Name: Go Loco	Physical Address: 1104 Hwy 67 (7-2014) Suite: Go Loco	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 - Pico-RIC	47	3 - Corn-serving	136		
2 - Sour cream sauce-RIC	45	3 - Rice-serving	135		
2 - Guacamole-serving	46	3 - Barbacoa-serving	145		
2 - Diced tomatoes-prep	45	3 - Rice-hot box	138		
2 - Salsa-WIC	41	3 - Black beans-hot box	137		
2 - Diced tomatoes-WIC	41				
2 - Corn-broken WIF	29				
2 - Horchata-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 - Cold foods shall be maintained at internal temperature of 41 degrees or below. Cold foods on serving line and in cooler below temped 45-47 degrees. Move foods to walk-in cooler and repair.</p> <p>6 - Note: use time tags (no more than 4 hours) for items not holding proper temperature.</p> <p>10 - Noble to test sanitizer. May use chlorine 50-100 ppm until test sink and surface sanitizer arrives.</p> <p>29 - Obtain sink and surface sanitizer test strips</p> <p>32 - Do not use damaged containers or lids. Food contact surfaces shall be smooth and easily cleanable</p> <p>39 - Repair walk-in freezer (food was still under 41 degrees)</p> <p>Additional Comments: Print this report and keep it on site</p>	

Registered Food Service manager Misty Andrews	Certificate #:	Exp. Date: 08/18/2025
Pest Control Company Alpha & Omega		Service Date: 08/20/2022
Grease Trap Service Company Earthtek		Service Date: 05/13/2022
Received by: (signature)	Print: Misty Andrews	Phone # / email: Amchevron67@gmail.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

# Retail Food Establishment Inspection Report

Date: 08/17/2021	Time in: 12:26 PM	Time out: 01:39 PM	License/Permit # -	TMS Project # 2021-017046	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: Go Loco		Contact/Owner Name: Nawab hamad		* Number of Repeat Violations: <u>2</u> ✓ Number of Violations COS: <u>0</u>		<b>71/100</b>
Physical Address: 1104 Hwy 67 (7-2014) Suite: Go Loco		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					
3					✓		✓				
3											
	✓						✓				
		✓						✓			
		✓									
<b>Approved Source</b>						<b>Preventing Contamination by Hands</b>					
	✓							✓			
		✓									
		✓									
<b>Protection from Contamination</b>						<b>Highly Susceptible Populations</b>					
3								✓			
	✓										
		✓									
<b>Chemicals</b>						<b>Water/ Plumbing</b>					
		✓				3					
		✓					✓				
		✓				3					

**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>					
2					✓	2					
	✓					2					
<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>					
		✓				2					
<b>Consumer Advisory</b>						<b>Physical Facilities</b>					
		✓									
		✓					✓				

**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>					
1							✓				
1											
		✓					✓				
		✓					✓				
		✓					✓				
<b>Proper Use of Utensils</b>						<b>Physical Facilities</b>					
	✓						✓				
	✓					1					

Received by: (signature)	Print: Nawab hamad	Phone # / email: (682)244-8144 Amchevron67@gmail.com
Inspected by: (signature)	Print: Angela Varghese, RS	Inspector's Phone #

## Retail Food Establishment Inspection Report

Date: 08/17/2021	Establishment Name: Go Loco	Physical Address: 1104 Hwy 67 (7-2014) Suite: Go Loco	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 - Pico- prep	54	3 - Rice- warmer	128		
2 - Diced tomatoes- prep	49	3 - Black beans- warmer	126		
2 - Raw shrimp - prep	52				
2 - Cheese- prep	54				
2 - Milk- prep	47				
2 - Salsa- prep	61				
3 - Beef- steam table	140				
3 - Beans- steam table	139				

### 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 - Temped several food items in the prep cooler between 47-61 degrees. All food above 41degrees were tossed at the time of the inspection. Shall not store any meat, dairy, salsa, cut tomatoes in this cooler until repaired or replaced. This is a repeat violation from the last inspection. Person in charge could not provide an invoice from the last time cooler was serviced. Shall service this cooler within 24 hours and send the inspector the repair invoice. Can ice down all food temporarily</p> <p>3 - Observed food stored in the warmer temping below 135 degrees. Shall reheat all food to 165 degrees. All food in the warmer shall maintain 135 degrees or above. Shall repair or replace this warmer</p> <p>9 - Observed water dripping from the compressor in the prep cooler near uncovered food items. Shall not store any food in the bottom of the cooler. Observed customer reaching into the prep cooler to get salsa in portioned cups. This is not permitted and food handlers shall place a cover on the prep cooler to prevent anyone from reaching into the cooler.</p> <p>10 - Note- shall clean cutting boards, clean can opener, clean dicer/ slicers.</p> <p>12 - Food handlers were aware the prep cooler was not properly maintaining minimum temperature of 41 degrees. They did not put any food on ice temporarily. Shall not use this cooler to store any time/temp control food, dairy, meat until cooler has been serviced.</p> <p>18 - Shall not store chemicals near open box of gloves. Shall designate an area to store all toxic chemicals away from gloves, dishes/utensils/ prep areas. Label all spray bottles</p> <p>20 - Shall service the grease trap per city ordinance. Did not observe the latest grease trip ticket on site. Shall keep all records on site</p> <p>21 - Shall obtain a current certified food manager permit within 10 days. Will be notifying the City. Person in charge at the time of the inspection was not knowledgeable and could not provide invoices for the cooler repair. Person in charge did not know minimum hot hold temp. Certified food manager not present at the time of the inspection.</p> <p>28 - Shall date mark all opened packages of food in the walk in cooler ( sausages, cheese, etc) with a 7 day max shelf life</p> <p>31 - Shall supply all hand sinks with paper towels and hand soap</p> <p>34 - Observed fruit flies in the prep area near the drink station. Shall eliminate all flies/ contact licensed pest control company</p> <p>35 - Shall not store cell phones near prep area/cutting board. ; Employee drinks shall be stored in a cup with lid and straw ONLY ( no screw, flip or pull tops)</p> <p>47 - The last routine health inspection report was not available/on site at the time of the inspection. Shall post a sign that states the last routine health inspection is available upon request or post the last routine health inspection report in public view. Shall post the current city health permit in public view</p>	

Registered Food Service manager Dulce Valdez	Certificate #:	Exp. Date: 04/22/2026
Pest Control Company Not Available		Service Date:
Grease Trap Service Company Not Available		Service Date:
Received by: (signature)	Print: Nawab hamad	Phone # / email: (682)244-8144 Amchevron67@gmail.com
Inspected by: (signature)	Print: Angela Varghese, RS	Inspector's Phone #



Re Food Establishment Inspection Report

Bureau Veritas North America, Inc.

02-10-21

Establishment Name: 601000		Physical Address: 104 Hwy 07		City/State: Alvarado		License/Permit #		Page 2 of 2	
TEMPERATURE OBSERVATIONS									
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Sour cream - prep cooler	49°F								
Pico	45°F								
Salsa	48°F								
cut tomatoes - room		temp 53°F (tossed)							
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:								
	#31) shall not store wiping cloth in the hand sink.								
#	This establishment is under new ownership. shall notify the city by end of day.								
#2	Toss all food items in the cooler not date marked.								
#27	Observed several TCS food items in the prep cooler temped above 41°F. shall re-stock all food on ice temporarily until this cooler is repaired or replaced. shall repair cooler within 24 hours.								
#10	shall manually dispense sanitizer in the 3comp sink basin between 200-400ppm. Dispenser does not properly dispense sanitizer. shall follow labels on the 3comp sink basins. was not set up correctly as wash, rinse, sanitize @ time of inspection.								
#18	shall not store toxic chemicals/spray near to-go containers - shall clean floor drain near dry storage room								
#20	shall service the grease trap every 90 days did not observe a grease trap ticket on site.								
#21	Obtain a certified food manager permit within (CFM) 10 days. shall have at least one CFM present during all hours of operation.								
#22	all new hire shall obtain a TX OR ANSI food handler permit 60 days of hire (note).								
#34	shall not prop the bucket at door open.								
#39	remove all equipment/cooler that are not working/in service. Repair, replace, or remove off premises within 10 days.								
#43	walk in cooler used for dry storage shall have a light fixture installed within 10 days.								
#9	all opened bags of food shall be stored in a sealed food grade container. shall toss all food in the walk in cooler from previous owners/ not dated.								
Received by:	D. Walden			Print:	Dulce Valdez			Title: Person In Charge/ Owner	
Inspected by:	Angela Varghese			Print:	Angela Varghese			Manager	

food grade container. shall toss all food in the walk in cooler from previous owners/ not dated.



Ref: Food Establishment Inspection Report

Bureau Veritas North America, Inc.

08/04/20

Establishment Name: 601000	Physical Address: 1107 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
Pico - prep	30	Beef	59		
Cheese	39	Beans	158		
Salsa	40	Rice	160		
Pico - WIC	37				
Beef - 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:
CFM	James Lewis present.
#10	Tested sanitizer at more than 400ppm. Shall add more water. must test 200-400ppm.
#10	Clean all shelves, prep equipment, door gaskets. deep clean entire kitchen thoroughly. heavily soiled. clean all shelves. clean floors/walls. Clean inside non operational walk in cooler - heavily soiled.
43	Install light inside the non-operational walk in cooler.
28	shall date mark all food in the walk in cooler with a 7 day max shelf life.
7	observed mangled onions in the walk in cooler. Toss immediately. Toss all food stored past 7 days / not in good condition.
18	label all spray bottles
27	shall quick chill salsa on ice to 41°F within 6 hours or less.
34	observed gnats in the onion storage bin. Keep this bin covered. CONTACT pest control.
37	store all boxes of single use articles lean off the ground.
45	vent hood near the walk in cooler (drive thru) observed not operational. must repair or replace. do not use this vent hood until repaired.
22	new staff shall obtain TX or TSE food handler permits within 60 days of hire.

Received by (signature): <i>[Signature]</i>	Print: James R Lewis	Title: Person In Charge/ Owner General Manager
Inspected by (signature): <i>[Signature]</i>	Print: <i>[Signature]</i>	Samples: Y N # collected





# Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: <b>8/20/19</b>	Time in:	Time out:	License/Permit # <b>2079014345</b>	Est. Type	Risk Category	Page <b>1</b> of <b>2</b>	
<b>Purpose of Inspection:</b> <input 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							<b>TOTAL/SCORE</b>
Establishment Name: <b>00 1000</b>			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS: <b>03</b>		
Physical Address: <b>1104 HWY 07</b>			City/County: <b>Maricopa</b>	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	Compliance Status	Item Description	Compliance Status	Item Description
<b>OUT</b>	<b>Time and Temperature for Food Safety (F = degrees Fahrenheit)</b>	<b>OUT</b>	<b>Employee Health</b>		
	1. Proper cooling time and temperature	✓	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
<b>B</b>	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>3</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 <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		
<b>3</b>	10. Food contact surfaces and Restroom: Cleaned and Sanitized at appropriate 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	Item Description	Compliance Status	Item Description	Compliance Status	Item Description
<b>OUT</b>	<b>Demonstration of Knowledge/ Personnel</b>	<b>OUT</b>	<b>Food Temperature Control/ Identification</b>		
<b>2</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	<b>2</b>	
	22. Food Handler/ no unauthorized persons/ personnel <b>Safe Water, Recordkeeping and Food Package Labeling</b>	✓	28. Proper Date Marking and disposition		
<b>2</b>	23. Hot and Cold Water available; adequate pressure, safe		29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>CAUSTIPS</b>		
	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		<b>Permit Requirement, Prerequisite for Operation</b>		
	<b>Conformance with Approved Procedures</b>		30. Food Establishment Permit (Current & Valid)		
	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		<b>Utensils, Equipment, and Vending</b>		
	<b>Consumer Advisory</b>		31. Adequate handwashing facilities: Accessible and properly supplied, used		
	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label		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	Compliance Status	Item Description	Compliance Status	Item Description
<b>OUT</b>	<b>Prevention of Food Contamination</b>	<b>OUT</b>	<b>Food Identification</b>		
<b>1</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		
<b>1</b>	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: <b>JR</b>	Print: <b>James R Lewis</b>	Title: Person In Charge/ Owner
Inspected by: <b>Marghese</b>	Print: <b>Marghese</b>	Business Email:

Food Establishment Inspection Report

Bureau Veritas North America, Inc.

8/20/19.

Establishment Name: AD 1000	Physical Address: 1104 Tinnel	City/State: Alvarado	License/Permit #	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
PICO - WIL	44°F	Beans	170		
Peppers - WIL	45°F	Beef	110		
Salsa - prep	47°F	Rice	110		
PICO - prep	46-41°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	James Lewis 2024 Area: 8/20/19 earthtek.
	TT S/B - pest control:
#10	QAL sanitizer tested less than 150ppm (minimum 150ppm manufacturer label). Shall service in 3 days. Must test 150-400ppm QAL.
#14; #23	Hot water @ both hand sinks turned off @ time of inspection. Manager turned water back on and water observed @ 100°F, but not able to turn off.
teaching)	Contact licensed plumber to resolve this issue.
#31	Shall not store utensils in the hand sink. Hand sink is only for hand washing only.
#2	Observed TCS foods in the walk in cooler and prep cooler temping above 41°F shall service both coolers within 24 hours and email repair invoice to the inspector. Shall store all food on ice temporarily.
#27	
#21	Obtain a bodily fluids clean up policy or kit.
#34	Observed salsa on prep table left uncovered and observed fruit flies in this area. Shall not leave prep stations unattended.

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



Ref: Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Establishment Name: BOLOCO	Physical Address: 1104 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
PICO prep	36°F	chicken	135°F	Rice	145
Cheese	38°F	corn	136°F	Beef	155
salsa	40°F	Beef	137°F	Beans	156
				CORN	147
PICO/wil					
barbecoa/wil	44-52°F (toss all)				

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	Kenan Turan 2023 not on site.
FH	17 foodhandler permits.
	Grease: 1/31/2019 earthtek
#1, #27	observed several containers of barbecoa temping 44-52°F was made on 2/13/19 (stored in wil) shall toss all barbecoa above 41°F immed. - COS.
#21	CFM was not present @ time of inspection. Observed one critical vibration.
#22	all employees past 90 day hire date shall obtain TX or ANST foodhandler permit in 10 days.
#28	date mark all food in the coolers with a 7 day use by date. (immed).
#27	The outside temperature gauge on the warmer was below 135°F. increase temperature of warmer 145-150°F (suggested).
#37	store ice scoop handle away from ice.
#29	obtain chlorine test strips.
45	clean floor sinks, and walls thoroughly. shall repair or replace non-operational light @ vent hood.
#21	Obtain bodily fluids clean up policy or kit (10 days)
#12	Obtain written employee health policy (10 days) ✓ observed
#37	store all food in. off the ground.

Received by: (signature) <i>Mike P...</i>	Print: <i>Mike P...</i>	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Angela Varghese</i>	Print: <i>Angela Varghese</i>	Samples: Y N # collected

# Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc

Date: <b>11-8-18</b>	Time in:	Time out:	License/Permit # <b>NO Permit</b>	Est. Type	Risk Category	Page <b>1</b> of <b>2</b>
Purpose of Inspection: <input 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						<b>TOTAL/SCORE</b>
Establishment Name: <b>Go Loco</b>			Contact/Owner Name: <b>Kenan</b>		* Number of Repeat Violations: <b>0</b> ✓ Number of Violations COS: <b>0</b>	
Physical Address: <b>1104 Hwy 17 Alvarado</b>			City/County: <b>Alvarado</b>	Zip Code:	Phone:	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> (circle one)

80

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

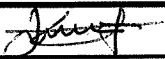
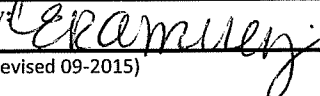
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				<b>3</b>	✓				
	✓										
	✓										
		✓									
			✓								
<b>Approved Source</b>						<b>Preventing Contamination by Hands</b>					
	✓										
	✓										
<b>Protection from Contamination</b>						<b>Highly Susceptible Populations</b>					
<b>3</b>				✓					✓		
	✓										
	✓										
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Chemicals</b>					
	✓						✓				
	✓						✓				
<b>Conformance with Approved Procedures</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>2</b>	✓						✓				
	✓						✓				
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓										
	✓					<b>2</b>					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
			✓			<b>2</b>					
			✓				✓				
<b>Consumer Advisory</b>						<b>Food Identification</b>					
			✓				✓				

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>1</b>				✓			✓				
<b>Proper Use of Utensils</b>						<b>Physical Facilities</b>					
	✓						✓				
	✓						✓				

Received by: 	Print: <b>Kenan Turan</b>	Title: <b>Person In Charge/ Owner</b>
Inspected by: 	Print: <b>Elizabeth Ramirez</b>	Business Email:

**Retail Food Establishment Inspection Report**

**Bureau Veritas North America, Inc.**

Establishment Name: <b>Go Loco</b>	Physical Address: <b>1104 Hwy 67</b>	City/State: <b>Alvarado</b>	License/Permit #	Page <b>2</b> of <b>2</b>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<b>Ric</b>	<b>37</b>	<b>QUILT 300FAM</b>		<b>grilled chicken</b>	<b>171</b>
<b>Wic</b>	<b>39</b>	<b>chicken</b>	<b>37</b>		
		<b>diced tomatoes</b>	<b>35</b>		
		<b>barbacoa</b>	<b>119</b>		

**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:
<b>12</b>	<b>No employee health reporting policy present.</b>
<b>9</b>	<b>Do not store raw food over ready to eat foods. Raw chicken observed stored above diced tomatoes in walk in cooler. Corrected on site</b>
<b>21</b>	<b>No CFM on site. CFM must be on site during all hours of operation.</b>
<b>30</b>	<b>New owners. manager stated the establishment changed owners about 2 weeks ago. New owners not present. Spoke to new owner on the phone. Instructed her to contact the city to apply for a new permit. Mariela Diaz. 409-407-2901</b>
<b>31</b>	<b>2 handsinks turned off due to pipe leak. Manager stated a plumber was coming tonight to fix (serving line handsink and 3 comp room handsink). Working handsink in back prep area needs paper towels.</b>
<b>38</b>	<b>Meat observed taken out of freezer and put to thaw in standing room temp water. TCS foods must be thawed under running water or refrigeration. <u>COS</u></b>
<b>45</b>	<b>Replace broken lightshields. or missing</b>

Received by: (signature) <i>[Signature]</i>	Print: <b>Keran Turan</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <b>Ramirez</b>	Print: <b>Elizabeth Ramirez</b>	Samples: Y N # collected _____

# Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

0380

Date: 11-8-18	Time in:	Time out:	License/Permit #: NO PERMIT	Est. Type:	Risk Category:	Page 1 of 2
<b>Purpose of Inspection:</b> <input 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 <b>TOTAL/SCORE</b>						
Establishment Name: Go Loco			Contact/Owner Name: Kieran		* Number of Repeat Violations: ✓ Number of Violations COS: 86	
Physical Address: 1104 HOLLIST AVENUE			City/County: ANCHORAGE	Zip Code:	Phone:	Follow-up: Yes No (circle one)

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

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

Compliance Status						R	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>						
		✓										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>	
3					✓							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>						
	2							✓				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>	
	✓						2					30. Food Establishment Permit (Current & Valid)	
												<b>Utensils, Equipment, and Vending</b>	
					✓		2					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>	
	✓							✓				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: Kieran Turan	Title: Person In Charge/ Owner
Inspected by: <i>[Signature]</i>	Print: Elizabeth Ramirez	Business Email:

**Food Establishment Inspection Report**

**Bureau Veritas North America, Inc.**

Establishment Name: <i>Go Loro</i>	Physical Address: <i>1104 Illinois St</i>	City/State: <i>Alvarado</i>	License/Permit #	Page <i>2</i> of <i>2</i>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<i>WIC</i>	<i>39</i>	<i>grilled chicken</i>		<i>grilled chicken</i>	<i>111</i>
<i>WIC</i>	<i>39</i>	<i>chicken</i>	<i>37</i>		
		<i>chilled tomatoes</i>	<i>35</i>		
		<i>barbecue</i>	<i>119</i>		

**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:
<i>12</i>	<i>No employee health reporting policy present.</i>
<i>9</i>	<i>Do not store raw food over ready to eat foods. Raw chicken observed stored above chilled tomatoes in walk in cooler. Corrected on site.</i>
<i>21</i>	<i>No CFM on site. CFM must be on site during all hours of operation.</i>
<i>30</i>	<i>New owners. Manager stated the establishment changed owners about 3 weeks ago. New owners not present. Spoke to new owner on the phone. Instructed her to contact the city to apply for a new permit. Mariela Diaz. 409-409-2911</i>
<i>31</i>	<i>2 hand sinks turned off due to pipe leak. Manager stated a plumber was cutting tonight to fix (serving line hand sink and 3 comp room hand sink). Working hand sink in back prep area needs paper towels.</i>
<i>38</i>	<i>Meat observed taken out of freezer and put to thaw in standing room temp water. TCS foods must be thawed under running water or refrigeration. <u>COS</u></i>
<i>45</i>	<i>Replace broken light shields. If missing.</i>

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

# Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 08/23/18	Time in: 12:54	Time out:	License/Permit #: 2018014776	Est. Type:	Risk Category:	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						
Establishment Name: GO LOCO			Contact/Owner Name:		* Number of Repeat Violations: ___ ✓ Number of Violations COS: ___	
Physical Address: 1104 Hwy 67			City/Country: ANAVARD	Zip Code:	Phone:	Follow-up: Yes No (circle one)

75/C

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

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

Compliance Status	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status	Employee Health	R
OUT	IN	NO	NA	COS	
				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	
3				<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	Demonstration of Knowledge/ Personnel	R	Compliance Status	Food Temperature Control/ Identification	R
OUT	IN	NO	NA	COS	
				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
				28. Proper Date Marking and disposition	
				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
				<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	Prevention of Food Contamination	R	Compliance Status	Food Identification	R
OUT	IN	NO	NA	COS	
				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>Hector Perez</i>	Print: Hector Perez	Title: Person In Charge/ Owner
Inspected by: <i>Angela Varghese, PS.</i>	Print: Angela Varghese, PS.	Business Email:

# Retail Food Establishment Inspection Report

**Bureau Veritas North America, Inc.**

Establishment Name: <b>Go Loco</b>	Physical Address: <b>1104 Hwy 67</b>	City/State: <b>Alvarado</b>	License/Permit #	Page <b>2</b> of <b>2</b>
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## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<b>Salsa</b>	<b>35°F</b>	<b>w/</b>	<b>38°F</b>	<b>Beef / display</b>	<b>150°F</b>
<b>pico</b>	<b>36°F</b>	<b>guacamole</b>	<b>35°F</b>	<b>Queso</b>	<b>151°F</b>
<b>Cheese</b>	<b>39°F</b>	<b>pico</b>		<b>Beans</b>	<b>149°F</b>
<b>peppers</b>	<b>35°F</b>			<b>Rice</b>	<b>145</b>
		<b>Queso/warmer</b>	<b>115°F</b>		<b>120°F</b>
		<b>Beans/warmer</b>	<b>113°F</b>		
		<b>Rice</b>	<b>125°F</b>		

## OBSERVATIONS AND CORRECTIVE ACTIONS

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

- FM** N/A
- FH** N/A
- #30** metal shelves observed heavily rusted. Repair/replace JR
- #3** Observed several TCS food stored in the reach in warmer temping below 135°F. shall reheat food to 165°F and raise temp of warmer, ensure warmer is able to maintain 135°F or above.
- #21** shall have at least one CFM (Certified food manager) on site during all hours of operation (10 days to obtain)
- #23** hot/cold water was not present @ handsink in drive thru area. contact licensed plumber.
- #14** **#31** did not observe paper towels supplied @ any handsink in the kitchen. shall supply all handsinks to properly wash hands and dry hands. - observed one stocked in the end.
- #18** label all spray bottles.
- #33** shall not store soiled dishes in all 3 sink basins at the 3 compartment sink. observed all basins full w/ soiled dishes. scrape all plates prior to storing in sink/drainboard. Clean/sanitize all basins before use.
- #22** all employees that handle food shall obtain ~~at~~ a TX or ANSI foodhandler permit and keep on site. one employee on site not new did not have permit. all new employees shall obtain in 60 days and the other existing employees shall obtain 10 days.
- #39** shall not store any items in the non-operational coolers - do not use for storage.

Received by: (signature) <b>Hector Perez</b>	Print: <b>Hector Perez</b>	Title: Person In Charge/ Owner
Inspected by: (signature) <b>Amelavarahese, RS</b>	Print: <b>Amelavarahese, RS</b>	Samples: Y N # collected

**#37** shall not store bag of onions on the floor. store min. off the ground.



**Retail Food Establishment Inspection Report**

Bureau Veritas North America, Inc.

Establishment Name: <b>GO LOCO</b>	Physical Address: <b>1104 HWY 67</b>	City/State: <b>Alvarado</b>	License/Permit #	Page: <b>2</b> of <b>2</b>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Barbacoa   warmer	109	-131°F			
Beans	116	picadillo   prep	35		
Chicken   steam	116	sausa   prep	34		
Beef	158°F				
Raw Beef	36°F	cut tomatoes   w/c	35		
		cheese   w/c	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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- #1. Received a complaint on this establishment that an employee from the gas station was wearing gloves and reached over the sneeze guard to get their food.
- #3. Observed half eaten bread on prep table and a personal drink in a bottle. Store all drinks in a cup w/ lid and straw. Shall not eat in the kitchen. All employees shall wear a hair restraint. Shall not charge watches / cell phones @ food contact prep tables.
- #10. QAC sanitizer tested @ 200ppm. Strip was turning yellow.
- #3. Observed barbacoa stored in the warmer @ 109-131°F temping below 135°F. Shall repeat to 165°F
- #10. Contact servicing company for the QAC sanitizer.
- #12. Clean all air vent covers.
- #37. Store bag of onions w/in off the ground.
- FM
- FH
- #29. Obtain QAC test strips to test the sanitizer.
- #1. Complaint was not valid @ time of inspection unauthorized personnel should not handle any food or enter the kitchen.
- #21. did not observe a certified food manager on site. Shall obtain a certified food manager permit and have one on site during all hours of operation.

Received by: (signature) <i>A. O'Brien</i>	Print: <i>Aaron O'Brien</i>	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Angela Varghese</i>	Print: <i>Angela Varghese</i>	Samples: <input type="checkbox"/> N # collected