



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



Date: 2025-08-14	Time in:	Time out:	License/Permit #	TMS Number	2025-019736	Page 1 of 3
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Purpose of Inspection:	Routine	TOTAL/SCORE
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Establishment Name: Family Dollar	Contact/Owner Name:	Number of Repeat Violations: 0 Number of Violations COS: 0	98
Physical Address: 430 Hwy 67, Alvarado, TX, 76009	City/County: Alvarado	Zip Code: 76009	Phone: Follow-up: No

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

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

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

Received by: (signature) 	Print: Kylie haddix	Title: Person In Charge/ Owner Manager
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		R	O U T	I N	N O	N A	C O S		R
	IN				Demonstration of Knowledge/ Personnel			IN				Food Temperature Control/ Identification	
					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	
					Safe Water, Recordkeeping and Food Package Labeling							29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips	
					23. Hot and Cold Water available; adequate pressure, safe							Permit Requirement, Prerequisite for Operation	
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled							30. Food Establishment Permit (Current & Valid)	
					Conformance with Approved Procedures							Utensils, Equipment, and Vending	
					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	
					Consumer Advisory							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. 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		R	O U T	I N	N O	N A	C O S		R
					Prevention of Food Contamination							Food Identification	
					34. No Evidence of Insect contamination, rodent/other animals							41. Original container labeling (Bulk Food)	
					35. Personal Cleanliness/eating, drinking or tobacco use							Physical Facilities	
					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	
					Proper Use of Utensils							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: Kylie haddix	Title: Person In Charge/ Owner Manager
Inspected by: (signature) 	Print: Tina NEMMERS-MOORE	Business Email:



Texas Department of State Health Services
Retail Food Establishment Inspection Report



BUREAU
VERITAS

TEMPERATURE OBSERVATIONS		
Item/Location	Temp	
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	RIC drinks 38 milk RIC 37 grocery RIF -4 Pizza RIF -8 Ice cream RIF -8	
#30	Post current health permit	
Samples:		# Collected:
Received by: (signature)	Print: Kylie haddix	Title: Person In Charge/ Owner Manager
Inspected by: (signature)	Print: Tina NEMMERS-MOORE	

Retail Food Establishment Inspection Report

Date: 10/04/2024	Establishment Name: Family Dollar	Physical Address: 430 Hwy 67	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Milk/deli cooler	33				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
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30 - 8/2025
 34 - Shall clean up dead insects throughout establishment.
 45 - Shall clean up debris, dirt and insects from underneath bottom shelves (lift up shelf) and floors throughout establishment. Repeat
 AdditionalComments:Print this report and keep on site.

Registered Food Service manager N/A		Certificate #:	Exp. Date:
Pest Control Company Eco lab			Service Date: 09/26/2024
Grease Trap Service Company Not Available			Service Date:
Received by: (signature) 	Print: Kylie haddix	Phone # / email: Kraehaddix@outlook.com	
Inspected by: (signature) 	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834	

Retail Food Establishment Inspection Report

Date: 09/11/2023	Time in: 11:39 AM	Time out: 12:15 PM	License/Permit # -	TMS Project # 2023-022777	Page 1 of 2
Purpose of Inspection:					
1-Compliance <input checked="" type="checkbox"/>		2-Routine <input type="checkbox"/>		3-Field Investigation <input type="checkbox"/>	
4-Visit <input type="checkbox"/>		5-Other <input type="checkbox"/>		TOTAL/SCORE	
Establishment Name: Family Dollar			Contact/Owner Name: Susan Trotter		* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>
Physical Address: 430 Hwy 67 (7-2014)			City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000
Follow-up: Yes <input type="checkbox"/> No (circle one) <input checked="" type="checkbox"/>					

97/100

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

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

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

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

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

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

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

Received by: (signature)	Print: Susan Trotter	Phone # / email: kraehaddix@outlook.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 09/11/2023	Establishment Name: Family Dollar	Physical Address: 430 Hwy 67 (7-2014)	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 - Reach-in cooler (lunch meats)	37				
2 - Reach-in cooler (coffee creamer)	38				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
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- 34 - Observed rodent droppings in back storage area that appear old. Clean up droppings and contact a licensed pest control operator.
- 45 - Clean floor under pet food aisle and spilled soda residue in back are
- 46 - Note: plumber is fixing toilet today
- 47 - Keep last health inspection report printed on site
- AdditionalComments:Print this report and keep it on site

Registered Food Service manager	Certificate #:	Exp. Date:
Pest Control Company Ecolab		Service Date: 06/20/2023
Grease Trap Service Company Not Available		Service Date:
Received by: (signature) <i>S. Trotter</i>	Print: Susan Trotter	Phone # / email: kraehaddix@outlook.com
Inspected by: (signature) <i>Kassandra Lamb, RS</i>	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 08/23/2022	Time in: 11:14 AM	Time out: 11:31 AM	License/Permit # -	TMS Project # 2022-023145	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: Family Dollar			Contact/Owner Name: Fauna		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0
Physical Address: 430 Hwy 67 (7-2014) Suite: Family Dollar			City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000
					Follow-up: Yes No (circle one)

99/100

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

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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Time and Temperature for Food Safety (F = degrees Fahrenheit)							Employee Health						
				✓						✓			
	✓									✓			
				✓									
				✓									
				✓						✓			
				✓									
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						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Demonstration of Knowledge/ Personnel							Food Temperature Control/ Identification						
				✓						✓			
				✓						✓			
Safe Water, Recordkeeping and Food Package Labeling							Permit Requirement, Prerequisite for Operation						
	✓												
	✓									✓			
Conformance with Approved Procedures							Utensils, Equipment, and Vending						
				✓						✓			
Consumer Advisory							Food Identification						
				✓						✓			

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

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

Received by: (signature) <i>Fauna R. RS</i>	Print: Fauna	Phone # / email: Kraehaddix@outlook.com
Inspected by: (signature) <i>Kassandra Lamb, RS</i>	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 02-08-21	Time in:	Time out:	License/Permit #: 200-014100	Est. Type:	Risk Category:	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
Establishment Name: Family Dollar #43400			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	
Physical Address: 450 Family Dr.		City/County: Ft. Varado	Zip Code:	Phone:	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> (circle one)	

96

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		
U	N	O	A	O		
T				S		
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		
U	N	O	A	O		
T				S		
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		
U	N	O	A	O		
T				S		
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		
U	N	O	A	O		
T				S		
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		
U	N	O	A	O		
T				S		
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		
U	N	O	A	O		
T				S		
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: <i>[Signature]</i>	Print: Kylie Haddy	Title: Person In Charge/ Owner
Inspected by: <i>[Signature]</i>	Print: Angela Varghese	Business Email: <i>[Email]</i>

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 8/22/19	Time in: 12:30	Time out:	License/Permit#: 2019014344	Est. Type:	Risk Category:	Page 1 of 1
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other TOTAL/SCORE						
Establishment Name: Family Dollar Store #454100			Contact Owner Name:		* Number of Repeat Violations: _____	
Physical Address: 450 Hwy 67			City/County: Colorado		✓ Number of Violations COS: _____	
			Zip Code:		Phone:	
					Follow-up: Yes No (circle one)	

97

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

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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Time and Temperature for Food Safety (F = degrees Fahrenheit)							Employee Health						
						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)						Preventing Contamination by Hands	
						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						Highly Susceptible Populations	
						Approved Source						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						Chemicals	
						8. Food Received at proper temperature						17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
						Protection from Contamination						18. Toxic substances properly identified, stored and used	
						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumbing	
						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						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Demonstration of Knowledge/ Personnel							Food Temperature Control/ Identification						
						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	
						Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
						23. Hot and Cold Water available; adequate pressure, safe						Permit Requirement, Prerequisite for Operation	
						24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current & Valid)	
						Conformance with Approved Procedures						Utensils, Equipment, and Vending	
						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	
						Consumer Advisory						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
						26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Prevention of Food Contamination							Food Identification						
						34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)	
						35. Personal Cleanliness/eating, drinking or tobacco use						Physical Facilities	
						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	
						Proper Use of Utensils						45. Physical facilities installed, maintained, and clean	
						39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						46. Toilet Facilities; properly constructed, supplied, and clean	
						40. Single-service & single-use articles; properly stored and used						47. Other Violations	

Received by: <i>[Signature]</i>	Print: Travis Sharon	Title: Person In Charge/ Owner
Inspected by: <i>[Signature]</i>	Print: <i>[Signature]</i>	Business Email:

2017-01-27-98

Local Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 2/11/18 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**

Establishment Name: Family's Store Contact/Owner Name: _____ * Number of Repeat Violations: _____
 Physical Address: 4300 Hwy 67 City/County: _____ Zip Code: _____ Phone: _____ ✓ Number of Violations COS: _____

Follow-up: Yes No (circle one) 100

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

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status	Demonstration of Knowledge/ Personnel					R
O U T	I N	N O	N A	C O S		
						21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)
						22. Food Handler/ no unauthorized persons/ personnel
						Safe Water, Recordkeeping and Food Package Labeling
						23. Hot and Cold Water available; adequate pressure, safe
						24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled
						Conformance with Approved Procedures
						25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions
						Consumer Advisory
						26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label

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

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First						
Compliance Status	Prevention of Food Contamination					R
O U T	I N	N O	N A	C O S		
						34. No Evidence of Insect contamination, rodent/other animals
						35. Personal Cleanliness/eating, drinking or tobacco use
						36. Wiping Cloths; properly used and stored
						37. Environmental contamination
						38. Approved thawing method
						Proper Use of Utensils
						39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used
						40. Single-service & single-use articles; properly stored and used

Compliance Status	Food Identification					R
O U T	I N	N O	N A	C O S		
						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) [Signature] Print: [Signature] Title: Person In Charge/ Owner

Inspected by: (signature) [Signature] Print: [Signature] Business Email: _____