



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



**BUREAU  
VERITAS**

Date: 2025-08-18	Time in:	Time out:	License/Permit #	TMS Number	2025-020116	Page 1 of 3
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<b>Purpose of Inspection:</b>	Routine		<b>TOTAL/SCORE</b>
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Establishment Name: Chicken Express	Contact/Owner Name:	Number of Repeat Violations: 1 Number of Violations COS: 0	90
Physical Address: 704 Parkway, Alvarado, TX, 76009	City/County: Alvarado	Zip Code: 76009 Phone:	

**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 U T	I N	N O	N A	C O S	
NO	1. Proper cooling time and temperature		IN	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
IN	2. Proper Cold Holding temperature(41°F/45°F)		IN	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
3-OUT	3. Proper Hot Holding temperature(135°F)			<b>Preventing Contamination by Hands</b>	
IN	4. Proper cooking time and temperature		IN	14. Hands cleaned and properly washed/ Gloves used properly	
NO	5. Proper reheating procedure for hot holding (165°F in 2 Hours)		IN	15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y/N: )	
IN	6. Time as a Public Health Control; procedures & records			<b>Highly Susceptible Populations</b>	
	<b>Approved Source</b>		IN	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
IN	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction			<b>Chemicals</b>	
IN	8. Food Received at proper temperature		IN	17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	<b>Protection from Contamination</b>		IN	18. Toxic substances properly identified, stored and used	
IN	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting			<b>Water/ Plumbing</b>	
IN	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 3 comp 300 ppm quat ppm/temperature		IN	19. Water from approved source; Plumbing installed; proper backflow device	
IN	11. Proper disposition of returned, previously served or reconditioned		IN	20. Approved Sewage/Wastewater Disposal System, proper disposal	

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



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

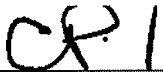



**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel	R	O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R
	IN				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			IN				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	IN				22. Food Handler/ no unauthorized persons/ personnel			IN				28. Proper Date Marking and disposition	
					<b>Safe Water, Recordkeeping and Food Package Labeling</b>			2-OUT				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>			2-OUT				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	No
	IN				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label							33. Ware washing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

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

O U T	I N	N O	N A	C O S	Prevention of Food Contamination	R	O U T	I N	N O	N A	C O S	Food Identification	R
	IN				34. No Evidence of Insect contamination, rodent/other animals			IN				41. Original container labeling (Bulk Food)	
	1-OUT				35. Personal Cleanliness/eating, drinking or tobacco use							<b>Physical Facilities</b>	
	IN				36. Wiping Cloths; properly used and stored			IN				42. Non-Food Contact surfaces clean	
	1-OUT				37. Environmental contamination			IN				43. Adequate ventilation and lighting; designated areas used	
	IN				38. Approved thawing method	IN		1-OUT				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> Casandra Palacios	<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**



**BUREAU  
VERITAS**

TEMPERATURE OBSERVATIONS	
Item/Location	Temp
<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>	
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
#2	WIC raw chicken 33 WIC Cole slaw 38
#3	Hot Well corn on cob 141 chicken strip 148 Hotbox mash potatoes 130 Mac & cheese 145 green beans 155
#30	Posted health permit 8.1.2026
#32	Clean black/reddish residue build up on inside ice lid. Clean can opener blade after every use.
#35	No jewelry allowed on wrist. Observe multiple watches on wrist.
#29	Shall provide thermometer in hotbox for mash potatoes and gravy
#37	Keep ice scoop stored in clean container not on soda machine
#44	Remove cardboard boxes at back door.
Samples: _____ # Collected: _____	
Received by: (signature) <b>CP1</b>	Print: Casandra Palacios
Inspected by: (signature) <b>TMOORE</b>	Print: Tina NEMMERS-MOORE
Title: Person In Charge/ Owner	

## Retail Food Establishment Inspection Report

Date: 02/10/2025	Time in: 10:51 AM	Time out: 11:33 AM	License/Permit # -	TMS Project # 2024-026460	Page 1 of 2	
<b>Purpose of Inspection:</b>		1-Compliance <input checked="" type="checkbox"/>	2-Routine <input type="checkbox"/>	3-Field Investigation <input type="checkbox"/>	4-Visit <input type="checkbox"/>	5-Other <input type="checkbox"/>
Establishment Name: Chicken Express			Contact/Owner Name: Cassandra Palacios		* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>	
Physical Address: 704 Parkway		City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes No (circle one)	

92/100

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	OUT	IN	NO	NA	COS
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)					<b>Employee Health</b>				
	✓					✓			
	✓					✓			
	✓								
	✓					✓			
	✓					✓			
		✓							
	✓					✓			
	✓					✓			
	✓								
	✓					✓			
	✓					✓			
	✓					✓			

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days									
Compliance Status					Compliance Status				
OUT	IN	NO	NA	COS	OUT	IN	NO	NA	COS
<b>Demonstration of Knowledge/ Personnel</b>					<b>Food Temperature Control/ Identification</b>				
	✓					✓			
	✓					✓			
					2				
	✓								
	✓					✓			
	✓				2				
	✓				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	OUT	IN	NO	NA	COS
<b>Prevention of Food Contamination</b>					<b>Food Identification</b>				
	✓					✓			
	✓								
	✓					✓			
	✓					✓			
	✓					✓			
					1				
1						✓			
	✓					✓			

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



## Retail Food Establishment Inspection Report

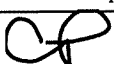
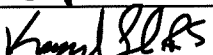
Date: 09/20/2024	Establishment Name: Chicken Express	Physical Address: 704 Parkway	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Coleslaw-mini fridge	41	3 - Mashed potatoes-in cup in steam table	131		
2 - Bone in chicken-WIC	40				
2 - Marinade-WIC	40				
2 - Chicken tender-WIC	37				
3 - Mac and cheese-steam table	159				
3 - Green beans-steam table	165				
3 - Corn-steam table	169				
3 - Gravy-hot box	141				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
<p>3 - Hot food shall be maintained at internal temperature of 135 degrees or above. Mashed potatoes in styrofoam cup in the steam table temped 131 degrees. If unable to keep at the proper temperature, mark the time and discard within 4 hours.</p> <p>10 - Clean and sanitize ice machine lid</p> <p>30 - Permits valid until 8/1/25</p> <p>34 - Observed fly strip hanging above clean dishes</p> <p>36 - Note: keep wiping cloth in sanitizer solution, not draped over the side of the bucket.</p> <p>AdditionalComments:Print this report and keep it on site</p>	

Registered Food Service manager Casandra Palacios	Certificate #:	Exp. Date: 06/19/2026
Pest Control Company Not Available		Service Date:
Grease Trap Service Company Southwaste		Service Date: 09/17/2024
Received by:  (signature)	Print: Casandra Palacios	Phone # / email: chickenealvarado@gmail.com
Inspected by:  (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

## Retail Food Establishment Inspection Report

Date: 03/11/2024	Time in: 03:41 PM	Time out: 04:44 PM	License/Permit # -	TMS Project # 2023-022323	Page 1 of 2		
<b>Purpose of Inspection:</b>		<input checked="" type="checkbox"/> <b>1-Compliance</b>	<input type="checkbox"/> <b>2-Routine</b>	<input type="checkbox"/> <b>3-Field Investigation</b>	<input type="checkbox"/> <b>4-Visit</b>	<input type="checkbox"/> <b>5-Other</b>	<b>TOTAL/SCORE</b>
Establishment Name: Chicken Express			Contact/Owner Name: Rose Roberts		* Number of Repeat Violations: <u>2</u> ✓ Number of Violations COS: <u>0</u>		<b>86/100</b>
Physical Address: 704 Parkway			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											
		✓									
	✓										
		✓									
<b>Approved Source</b>						<b>Preventing Contamination by Hands</b>					
	✓										
	✓										
<b>Protection from Contamination</b>						<b>Highly Susceptible Populations</b>					
	✓										
3											
		✓									
	✓										
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					✓					
	✓					✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					2					✓
	✓					<b>Utensils, Equipment, and Vending</b>					
			✓			✓					
<b>Consumer Advisory</b>						<b>Food Identification</b>					
			✓			✓					
			✓			✓					
<b>Prevention of Food Contamination</b>						<b>Physical Facilities</b>					
1						✓					
1						✓					
	✓					✓					
	✓					✓					
	✓					✓					
<b>Proper Use of Utensils</b>						<b>Other Violations</b>					
1					✓	✓					
	✓					✓					

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

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

Received by: (signature)	Print: Rose Roberts	Phone # / email: chickenealvarado@gmail.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

## Retail Food Establishment Inspection Report

Date: 03/11/2024	Establishment Name: Chicken Express	Physical Address: 704 Parkway	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 - Cole slaw-mini fridge	53	3 - Green beans	146		
2 - Cocktail sauce-mini fridge	45	3 - Mac and cheese	138		
2 - Chicken organ meat-WIC	38	3 - Gravy-cup in steam table	117		
2 - Marinade-WIC	40				
2 - Catfish-WIC	39				
2 - Dark meat-WIC	39				
2 - RIC (tea)	37				
3 - Mashed potatoes	135				

### 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 food shall be maintained at internal temperature of 41 degrees or below. Food in mini fridge temped 45-53 degrees. Discard cole slaw and move other food into another cooler until repaired or replaced.

3 - Hot food shall be maintained at internal temperature of 135 degrees or above. Gravy in cup in the steam table temped 117 degrees. Use time tags if unable to maintain proper temperature.

10 - Clean and sanitize can opener blade



30 - Posted permit expired 8/1/23. Repeat violation.

34 - Observed fruit flies in dish area

35 - Keep personal items (clothing, phone, etc) in a designated area away from food service items. Observed sweaters and phone stored on clean container lids and trays.

39 - Keep dirty hoses away from clean food containers. Repeat violation.

AdditionalComments:Print this report and keep it on site

Registered Food Service manager Rose Roberts	Certificate #:	Exp. Date: 02/26/2028
Pest Control Company Ideal Pest		Service Date: 02/10/2024
Grease Trap Service Company Southwaste		Service Date: 12/23/2023
Received by: (signature) 	Print: Rose Roberts	Phone # / email: chickenealvarado@gmail.com
Inspected by: (signature) 	Print: Kassandra Lamb, RS	Inspector's Phone #



## Retail Food Establishment Inspection Report

Date: 09/05/2023	Establishment Name: Chicken Express	Physical Address: 704 Parkway	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 - Front reach in cooler(ric)-tea gallons	40	3 - Mac n cheese-steam table	140		
2 - Raw chicken-walk in cooler(WIC)	40	3 - Chicken tender-lamp	137		
2 - Coleslaw-WIC	40	3 - Chicken thigh-lamp	157		
2 - Chicken batter-WIC	40	3 - Gravy-steam well	136		
2 - Raw chicken-chicken WIC	36	3 - Gravy-hot box	140		
2 - Coleslaw-black ric	41	4 - Fried chicken	199		
3 - Green beans-steam table	159				
3 - Corn on the cob-steam table	163				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
<p>10 - Clean and sanitize ice machine baffle.</p> <p>29 - Observed QA sanitizer test strips, probe thermometer, and alcohol swabs</p> <p>30 - Posted permit expired 8/1/23. Contact the City to renew/replace the permit and post in public view.</p> <p>31 - Provide soap and paper towels at hand sink near the 3-compartment sink.</p> <p>33 - 3-compartment set up correctly to wash, rinse, and sanitize at 200 ppm QA.</p> <p>36 - Sanitizer at bucket tested at 200 ppm QA.</p> <p>39 - Do not store dirty hoses near clean utensils, drying rack.</p> <p>42 - Clean shelving and bottom shelf of the hot box where rolls are stored.</p> <p>45 - Clean floors under equipment and shelving in the kitchen and the walk in cooler.</p> <p>AdditionalComments:Print this report and keep it on site.</p>	

Registered Food Service manager Casandra Palacios	Certificate #:	Exp. Date: 06/19/2026
Pest Control Company Ideal		Service Date: 08/09/2023
Grease Trap Service Company Southwaste		Service Date: 08/28/2023
Received by: (signature)	Print: Casandra Palacios	Phone # / email: Chickenealvarado@gmail.com
Inspected by: (signature)	Print: Tim Fish, RS	Inspector's Phone #



















