



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	2025-020203	Page 1 of 3
------------------	----------	-----------	------------------	------------	-------------	-------------

Purpose of Inspection:	Routine	TOTAL/SCORE
-------------------------------	---------	--------------------

Establishment Name: EZ Mart	Contact/Owner Name:	Number of Repeat Violations: 1 Number of Violations COS: 0	93
Physical Address: 311 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	S	T												
		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		
		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		
		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									Highly Susceptible Populations		
						Approved Source					IN				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
		3-OUT				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: Trinity S Clark	Title: Person In Charge/ Owner
Inspected by: (signature) 	Print: Tina NEMMERS-MOORE	Business Email:



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



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

O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel	R	O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R
	IN				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			IN				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	IN				22. Food Handler/ no unauthorized persons/ personnel			2-OUT				28. Proper Date Marking and disposition	
					Safe Water, Recordkeeping and Food Package Labeling			IN				29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips	
	IN				23. Hot and Cold Water available; adequate pressure, safe							Permit Requirement, Prerequisite for Operation	
	IN				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			IN				30. Food Establishment Permit (Current & Valid)	
					Conformance with Approved Procedures							Utensils, Equipment, and Vending	
	IN				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			IN				31. Adequate handwashing facilities: Accessible and properly supplied, used	
					Consumer Advisory			IN				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	IN				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label							33. Ware washing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

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

O 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
	1-OUT				34. No Evidence of Insect contamination, rodent/other animals	No		IN				41. Original container labeling (Bulk Food)	
	IN				35. Personal Cleanliness/eating, drinking or tobacco use							Physical Facilities	
	IN				36. Wiping Cloths; properly used and stored			IN				42. Non-Food Contact surfaces clean	
	IN				37. Environmental contamination			IN				43. Adequate ventilation and lighting; designated areas used	
	IN				38. Approved thawing method			IN				44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils			IN				45. Physical facilities installed, maintained, and clean	
	IN				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			IN				46. Toilet Facilities; properly constructed, supplied, and clean	
	IN				40. Single-service & single-use articles; properly stored and used			1-OUT				47. Other Violations	

Received by: (signature) 	Print: Trinity S Clark	Title: Person In Charge/ Owner
Inspected by: (signature) 	Print: Tina NEMMERS-MOORE	Business Email:



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



**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	WIC milk 40 Sandwich RIC 36 RIF -6
#30	Posted health permit 8.2.2025, expired
#47	Post health inspection report or sign stating "health inspection report available upon request" in public view
#34	Remove dead insects by WIC door. Eliminate fruit at hand sink
#28	Ham cheeses sandwiches in RIC are past their best use by dates, remove from circulation.
Comment	Follow up on tainted sandwich complaint. I did observe market sandwiches smoked ham & cheese sandwich out of date. GM Removed ham sandwiches from circulation.
#47	Post health inspection report or sign stating "health inspection report available upon request" in public view.
#7	Luchables out of date, Turkey/ham cheese & pepperoni unchables on shelf are past their best use by dates, remove from circulation.
Samples: _____ # Collected: _____	
Received by: (signature)	Print: Trinity S Clark
Inspected by: (signature)	Print: Tina NEMMERS-MOORE
Title: Person In Charge/ Owner	

Retail Food Establishment Inspection Report

Date: 09/20/2024	Establishment Name: E-Z Mart	Physical Address: 1203 Parkway	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
---------------------	---------------------------------	-----------------------------------	-----------------------------	-----------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Pickle-Sandwich cooler	50				
2 - Milk-walk in cooler	48				

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 - Cold food shall be maintained at internal temperature of 41 degrees or below. Pickle in the sandwich cooler temped 50 degrees. Sandwich cooler was closed during inspection and air temperature dropped to 41 degrees. Keep the cover pulled down until it is repaired. Walk in the walk-in cooler temped 48 degrees.

Do not sell "keep refrigerated" drinks from the walk-in.

10 - Clean black residue from soda machine nozzles. Repeat violation.

14 - Observed customer grabbing jerky with bare hands because no gloves or tongs were supplied.

20 - Label all spray bottles. Repeat violation.

27 - Repair walk-in cooler and sandwich cooler ASAP.

28 - Shall date mark sandwiches and Hot Pockets according to manufacturer instructions.

29 - Note: case thermometer in walk-in is broken

30 - Permit valid until 8/1/25

37 - Provide clean tongs or disposable gloves for self-service jerky for customers to avoid contaminating it.

47 - Keep printed health inspection report on site

AdditionalComments:Print this report and keep it on site

Registered Food Service manager	Certificate #:	Exp. Date:
Pest Control Company Barefoot		Service Date: 09/17/2024
Grease Trap Service Company Not Available		Service Date:
Received by: (signature)	Print: Shiv Kapoor	Phone # / email: ezstop10@gmail.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 09/03/2024	Time in: 04:17 PM	Time out: 04:41 PM	License/Permit # -	TMS Project # 2024-025335	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: E-Z Mart		Contact/Owner Name: Stephanie Thompson		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0		95/100
Physical Address: 311 Hwy 67		City/County: Alvarado/Johnson County		Zip Code: 76009 Phone: 000-000-0000		

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

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

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

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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Demonstration of Knowledge/ Personnel							Food Temperature Control/ Identification						
				✓			✓					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
				✓			✓					28. Proper Date Marking and disposition	
				✓			✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	✓											Permit Requirement, Prerequisite for Operation	
	✓						2					30. Food Establishment Permit (Current & Valid)	
				✓								Utensils, Equipment, and Vending	
				✓			✓					31. Adequate handwashing facilities: Accessible and properly supplied, used	
				✓			✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
				✓			✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Prevention of Food Contamination							Food Identification						
	✓									✓		41. Original container labeling (Bulk Food)	
	✓											Physical Facilities	
				✓			✓					42. Non-Food Contact surfaces clean	
1				✓			✓					43. Adequate ventilation and lighting; designated areas used	
				✓			✓					44. Garbage and Refuse properly disposed; facilities maintained	
				✓			1					45. Physical facilities installed, maintained, and clean	
				✓			✓					46. Toilet Facilities; properly constructed, supplied, and clean	
	✓						1					47. Other Violations	

Received by: (signature) <i>Stephanie Thompson</i>	Print: Stephanie Thompson	Phone # / email: st4280@gpminvestments.com
Inspected by: (signature) <i>Kassandra Lamb</i>	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 09/03/2024	Establishment Name: E-Z Mart	Physical Address: 311 Hwy 67	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
---------------------	---------------------------------	---------------------------------	-----------------------------	-----------------------	-------------

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Open face cooler	30				
2 - Walk-in cooler	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>30 - Posted permit expired 8/2/24 37 - Keep food (coffee) at least 6 inches off the floor. 45 - Clean the floor in the back storage room 47 - Keep printed health inspection reports on site AdditionalComments: Print this report and keep it on site</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>Stephanie Thompson</i>	Print: Stephanie Thompson	Phone # / email: st4280@gpminvestments.com
Inspected by: (signature) <i>Kassandra Lamb</i>	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 04/23/2024	Establishment Name: E-Z Mart	Physical Address: 311 Hwy 67	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
---------------------	---------------------------------	---------------------------------	-----------------------------	-----------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Chocolate milk-WIC	46				
2 - WIC	43				

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	Cold food shall be maintained at internal temperature of 41degrees or below. Observed chocolate milk in the walk in cooler at 46 degrees. Observed walk in cooler at 43degrees. Manager stated delivery truck just left.
9	Store raw eggs in shell below milk and drinks. Observed raw eggs in shell stored on top shelf above drinks and milk.
30	Permit valid until 08/02/2024
32	Gasket missing on cooler door where the milk and eggs are stored. . Ensure gaskets are in place and in good repair.
AdditionalComments:Print this report and keep on site.	

Registered Food Service manager N/A	Certificate #:	Exp. Date:
Pest Control Company Not Available		Service Date:
Grease Trap Service Company Not Available		Service Date:
Received by: <i>T Doyle</i> (signature)	Print: Tiffany Doyle	Phone # / email: S14280@gpminvestments.com
Inspected by: <i>Kristen Weatherford RS</i> (signature)	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

Retail Food Establishment Inspection Report

Date: 09/07/2023	Time in: 12:36 PM	Time out: 01:20 PM	License/Permit # -	TMS Project # 2023-022578	Page 1 of 2
---------------------	----------------------	-----------------------	-----------------------	------------------------------	-------------

Purpose of Inspection:	<input type="checkbox"/> 1-Compliance	<input checked="" type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other	TOTAL/SCORE
-------------------------------	---------------------------------------	---	--	----------------------------------	----------------------------------	--------------------

Establishment Name: E-Z Mart	Contact/Owner Name: Ashley Tull	* Number of Repeat Violations: 0	92/100
		✓ Number of Violations COS: 0	

Physical Address: 311 Hwy 67	City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes No (circle one)
---------------------------------	---	--------------------	------------------------	-----------------------------------

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

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

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

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓					2					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
	✓					Utensils, Equipment, and Vending					
Conformance with Approved Procedures						2					
	✓										
Consumer Advisory						✓					
			✓						✓		

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						✓					
	✓					Physical Facilities					
	✓					✓					
	✓					✓					
	✓					1					
Proper Use of Utensils						✓					
	✓					1					

Received by: (signature) <i>Ashley Tull</i>	Print: Ashley Tull	Phone # / email: ST4280@gpminvestments.com
Inspected by: (signature) <i>[Signature]</i>	Print: Tim Fish, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 09/07/2023	Establishment Name: E-Z Mart	Physical Address: 311 Hwy 67	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
---------------------	---------------------------------	---------------------------------	-----------------------------	-----------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Half & half-dispenser	39				
2 - Open faced cooler(sandwiches)	39				
2 - Walk in cooler(WIC)-milk	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>28 - Date mark foods for no more than 7 days. Everything has date marks except the wraps.</p> <p>30 - Permit posted and valid through 8/2/24.</p> <p>31 - Water at hand wash sinks shall reach 100 degrees. Tested at 87 degrees. Repair.</p> <p>34 - Observed dead crickets and a few dead roaches in back storage area. Regularly inspect for and remove dead insects. No live pests observed during inspection.</p> <p>40 - Store boxes of single use articles (lids, straws, cups, etc) at least 6" off the floor.</p> <p>45 - Clean floor under shelving in the walk in cooler. Clean floors under shelving and equipment in the back storage area, near 3-compartment sink.</p> <p>47 - Keep printed health inspection reports on site.</p> <p>AdditionalComments:Print this report and keep it on site.</p>	

Registered Food Service manager Ashley Tull	Certificate #:	Exp. Date: 05/05/2027
Pest Control Company Terminix		Service Date: 06/12/2023
Grease Trap Service Company Not Available		Service Date:
Received by: (signature) <i>Ashley Tull</i>	Print: Ashley Tull	Phone # / email: ST4280@gpminvestments.com
Inspected by: (signature) <i>Tim Fish</i>	Print: Tim Fish, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: <u>9-6-22</u>	Time in:	Time out:	License/Permit #	Est. Type	Risk Category	Page ___ of ___																																																																																																																																																																																																																						
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 TOTAL SCORE:																																																																																																																																																																																																																												
Establishment Name: <u>E L Mart</u>			Contact/Owner Name:		* Number of Repeat Violations: ___ ✓ Number of Violations COS: ___																																																																																																																																																																																																																							
Physical Address: <u>311 Hwy 67</u>			City/County: <u>Alameda</u>	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																																																																																																																																																																																																																												
<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th colspan="5">Compliance Status</th> <th rowspan="2">R</th> </tr> <tr> <th>O</th> <th>I</th> <th>N</th> <th>N</th> <th>C</th> </tr> <tr> <th>U</th> <th>N</th> <th>O</th> <th>A</th> <th>O</th> <th></th> </tr> <tr> <th>T</th> <th></th> <th></th> <th></th> <th>S</th> <th></th> </tr> </thead> <tbody> <tr> <td colspan="6" style="text-align: center;">Time and Temperature for Food Safety (F = degrees Fahrenheit)</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td>1. Proper cooling time and temperature</td> </tr> <tr> <td>✓</td> <td></td> <td></td> <td></td> <td></td> <td>2. Proper Cold Holding temperature(41°F/ 45°F)</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td>3. Proper Hot Holding temperature(135°F)</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td>4. Proper cooking time and temperature</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td>5. Proper reheating procedure for hot holding (165°F in 2 Hours)</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td>6. Time as a Public Health Control; procedures & records</td> </tr> <tr> <td colspan="6" style="text-align: center;">Approved Source</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td>7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td>8. Food Received at proper temperature</td> </tr> <tr> <td colspan="6" style="text-align: center;">Protection from Contamination</td> </tr> <tr> <td>3</td> <td></td> <td></td> <td></td> <td></td> <td>9. Food Separated & protected, prevented during food preparation, storage, display, and tasting</td> </tr> <tr> <td>3</td> <td></td> <td></td> <td></td> <td></td> <td>10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ___ ppm/temperature</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td>11. Proper disposition of returned, previously served or reconditioned</td> </tr> </tbody> </table>				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						3					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ___ ppm/temperature						11. Proper disposition of returned, previously served or reconditioned	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th colspan="5">Compliance Status</th> <th rowspan="2">R</th> </tr> <tr> <th>O</th> <th>I</th> <th>N</th> <th>N</th> <th>C</th> </tr> <tr> <th>U</th> <th>N</th> <th>O</th> <th>A</th> <th>O</th> <th></th> </tr> <tr> <th>T</th> <th></th> <th></th> <th></th> <th>S</th> <th></th> </tr> </thead> <tbody> <tr> <td colspan="6" style="text-align: center;">Employee Health</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td>12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td>13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth</td> </tr> <tr> <td colspan="6" style="text-align: center;">Preventing Contamination by Hands</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td>14. Hands cleaned and properly washed/ Gloves used properly</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td>15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)</td> </tr> <tr> <td colspan="6" style="text-align: center;">Highly Susceptible Populations</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td>16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required</td> </tr> <tr> <td colspan="6" style="text-align: center;">Chemicals</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td>17. Food additives; approved and properly stored; Washing Fruits & Vegetables</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td>18. Toxic substances properly identified, stored and used</td> </tr> <tr> <td colspan="6" style="text-align: center;">Water/ Plumbing</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td>19. Water from approved source; Plumbing installed; proper backflow device</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td>20. Approved Sewage/Wastewater Disposal System, proper disposal</td> </tr> </tbody> </table>			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
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																																																																																																																																																																																																																												
3					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting																																																																																																																																																																																																																							
3					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																																																																																																																																																																																																																												
<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th colspan="5">Compliance Status</th> <th rowspan="2">R</th> </tr> <tr> <th>O</th> <th>I</th> <th>N</th> <th>N</th> <th>C</th> </tr> <tr> <th>U</th> <th>N</th> <th>O</th> <th>A</th> <th>O</th> <th></th> </tr> <tr> <th>T</th> <th></th> <th></th> <th></th> <th>S</th> <th></th> </tr> </thead> <tbody> <tr> <td colspan="6" style="text-align: center;">Demonstration of Knowledge/ Personnel</td> </tr> <tr> <td></td> <td>✓</td> <td></td> <td></td> <td></td> <td>21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td>22. Food Handler/ no unauthorized persons/ personnel</td> </tr> <tr> <td colspan="6" style="text-align: center;">Safe Water, Recordkeeping and Food Package Labeling</td> </tr> <tr> <td></td> <td>✓</td> <td></td> <td></td> <td></td> <td>23. Hot and Cold Water available; adequate pressure, safe</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td>24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled</td> </tr> <tr> <td colspan="6" style="text-align: center;">Conformance with Approved Procedures</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td>25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions</td> </tr> <tr> <td colspan="6" style="text-align: center;">Consumer Advisory</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td>26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label</td> </tr> </tbody> </table>				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/ Buffet Plate)/ Allergen Label	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th colspan="5">Compliance Status</th> <th rowspan="2">R</th> </tr> <tr> <th>O</th> <th>I</th> <th>N</th> <th>N</th> <th>C</th> </tr> <tr> <th>U</th> <th>N</th> <th>O</th> <th>A</th> <th>O</th> <th></th> </tr> <tr> <th>T</th> <th></th> <th></th> <th></th> <th>S</th> <th></th> </tr> </thead> <tbody> <tr> <td colspan="6" style="text-align: center;">Food Temperature Control/ Identification</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td>27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td>28. Proper Date Marking and disposition</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td>29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips</td> </tr> <tr> <td colspan="6" style="text-align: center;">Permit Requirement, Prerequisite for Operation</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td>30. Food Establishment Permit (Current & Valid)</td> </tr> <tr> <td colspan="6" style="text-align: center;">Utensils, Equipment, and Vending</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td>✓</td> <td>31. Adequate handwashing facilities: Accessible and properly supplied, used</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td>32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td>2</td> <td>33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided</td> </tr> </tbody> </table>			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					2	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided																																																
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/ Buffet 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																																																																																																																																																																																																																							
				2	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																																																																																																																																																																																																																												
<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th colspan="5">Compliance Status</th> <th rowspan="2">R</th> </tr> <tr> <th>O</th> <th>I</th> <th>N</th> <th>N</th> <th>C</th> </tr> <tr> <th>U</th> <th>N</th> <th>O</th> <th>A</th> <th>O</th> <th></th> </tr> <tr> <th>T</th> <th></th> <th></th> <th></th> <th>S</th> <th></th> </tr> </thead> <tbody> <tr> <td colspan="6" style="text-align: center;">Prevention of Food Contamination</td> </tr> <tr> <td>1</td> <td></td> <td></td> <td></td> <td></td> <td>34. No Evidence of Insect contamination, rodent/other animals</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td>35. Personal Cleanliness/eating, drinking or tobacco use</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td>36. Wiping Cloths; properly used and stored</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td>37. Environmental contamination</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td>38. Approved thawing method</td> </tr> <tr> <td colspan="6" style="text-align: center;">Proper Use of Utensils</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td>39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used</td> </tr> <tr> <td>1</td> <td></td> <td></td> <td></td> <td></td> <td>40. Single-service & single-use articles; properly stored and used</td> </tr> </tbody> </table>				Compliance Status					R	O	I	N	N	C	U	N	O	A	O		T				S		Prevention of Food Contamination						1					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	1					40. Single-service & single-use articles; properly stored and used	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th colspan="5">Compliance Status</th> <th rowspan="2">R</th> </tr> <tr> <th>O</th> <th>I</th> <th>N</th> <th>N</th> <th>C</th> </tr> <tr> <th>U</th> <th>N</th> <th>O</th> <th>A</th> <th>O</th> <th></th> </tr> <tr> <th>T</th> <th></th> <th></th> <th></th> <th>S</th> <th></th> </tr> </thead> <tbody> <tr> <td colspan="6" style="text-align: center;">Food Identification</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td>41. Original container labeling (Bulk Food)</td> </tr> <tr> <td colspan="6" style="text-align: center;">Physical Facilities</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td>42. Non-Food Contact surfaces clean</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td>43. Adequate ventilation and lighting; designated areas used</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td>44. Garbage and Refuse properly disposed; facilities maintained</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td>45. Physical facilities installed, maintained, and clean</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td>46. Toilet Facilities; properly constructed, supplied, and clean</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td>47. Other Violations</td> </tr> </tbody> </table>			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																																																												
Compliance Status					R																																																																																																																																																																																																																							
O	I	N	N	C																																																																																																																																																																																																																								
U	N	O	A	O																																																																																																																																																																																																																								
T				S																																																																																																																																																																																																																								
Prevention of Food Contamination																																																																																																																																																																																																																												
1					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																																																																																																																																																																																																																							
1					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: <u>Alexia Troop</u> (signature)			Print: <u>Alexia Troop</u>		Title: Person In Charge/ Owner																																																																																																																																																																																																																							
Inspected by: <u>Lisa Pomroy, RS</u> (signature)			Print: <u>Lisa Pomroy, RS</u>		Business Email:																																																																																																																																																																																																																							

Retail Food Establishment Inspection Report

Date: 08/12/2022	Time in: 12:00 PM	Time out: 12:58 PM	License/Permit # -	TMS Project # 2022-020972	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: E-Z Mart			Contact/Owner Name: Sarah		* Number of Repeat Violations: <u>1</u> ✓ Number of Violations COS: <u>0</u>		95/100
Physical Address: 311 Hwy 67			City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: <input checked="" type="radio"/> Yes <input type="radio"/> No (circle one)	

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

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

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

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
			✓			✓					
			✓			2					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓								✓		
	✓					Utensils, Equipment, and Vending					
			✓				✓				
Conformance with Approved Procedures						Consumer Advisory					
			✓				✓				
			✓				✓				
			✓				✓				

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					✓				✓		
	✓					Physical Facilities					
		✓				1					
		✓				✓					
		✓				✓					
Proper Use of Utensils						Other Violations					
	✓					✓					
1						✓					

Received by: (signature)	Print: Sarah	Phone # / email: St4280@gpminvestments.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 3-16-22	Time in:	Time out:	License/Permit #	Est. Type	Risk Category	Page <u> </u> of <u> </u>
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: EL Mart			Contact/Owner Name:		* Number of Repeat Violations: <u> </u> ✓ Number of Violations COS: <u> </u>	
Physical Address: 311 E Hwy 167			City/County: Alvarado		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			
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		
						7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						Pasteurized eggs used when required		
						8. Food Received at proper temperature						Chemicals		
						Protection from Contamination							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		
						10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u> </u> ppm/temperature						Water/ Plumbing		
						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 30 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							Permit Requirement, Prerequisite for Operation						
						23. Hot and Cold Water available; adequate pressure, safe						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
						24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						Utensils, Equipment, and Vending	
Conformance with Approved Procedures							Food Establishment Permit (Current & Valid)						
						25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						30. Food Establishment Permit (Current & Valid)	
Consumer Advisory							Adequate handwashing facilities: Accessible and properly supplied, used						
						26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label						31. Adequate handwashing facilities: Accessible and properly supplied, used	
												32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
												33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Prevention of Food Contamination							Food Identification						
						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							Physical facilities installed, maintained, and clean						
						39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						45. Physical facilities installed, maintained, and clean	
						40. Single-service & single-use articles; properly stored and used						46. Toilet Facilities; properly constructed, supplied, and clean	
												47. Other Violations	

Received by:	Print: William Haynes	Title: Person In Charge/ Owner
Inspected by:	Print: Lisa Pomroy, RS	Business Email:

Retail Food Establishment Inspection Report

Bureau Veritas North America, LLC.

Date: 02/16/20	Time in: 1:50	Time out:	License/Permit #: 2019014342	Est. Type:	Risk Category:	Page 1 of 2
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other TOTAL/SCORE						
Establishment Name: E-Z Mart			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS:	
Physical Address: 311 Hwy 67			City/County: Denver Colorado		Zip Code: Phone: Follow-up: Yes No (circle one)	

93

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	Time and Temperature for Food Safety (F = degrees Fahrenheit)		OUT	IN	NO	NA	COS	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		
3					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	Demonstration of Knowledge/ Personnel		OUT	IN	NO	NA	COS	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)	8/20	
					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		2				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	Prevention of Food Contamination		OUT	IN	NO	NA	COS	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) <i>[Signature]</i>	Print: Michael Peel	Title: Person In Charge/ Owner
Inspected by: (signature) <i>[Signature]</i>	Print: Angeli Warghese, PS	Business Email:

