



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



Date: 2025-08-18	Time in:	Time out:	License/Permit #	TMS Number	2025-020121	Page 1 of 3
Purpose of Inspection:	Routine					TOTAL/SCORE

Establishment Name: Massey BBQ	Contact/Owner Name:	Number of Repeat Violations: 1 Number of Violations COS: 0	89
Physical Address: 201 Parkway, 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		
		IN				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	
		IN				3. Proper Hot Holding temperature(135°F)								Preventing Contamination by Hands	
		IN				4. Proper cooking time and temperature				3-OUT				14. Hands cleaned and properly washed/ Gloves used properly	
		IN				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	
		IN				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction								Chemicals	
		IN				8. Food Received at proper temperature				IN				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
						Protection from Contamination					IN			18. Toxic substances properly identified, stored and used	
		IN				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing	
		IN				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature				IN				19. Water from approved source; Plumbing installed; proper backflow device	
		IN				11. Proper disposition of returned, previously served or reconditioned				IN				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Received by: (signature) 	Print: Todd massey	Title: Person In Charge/ Owner 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) <i>violations Require Corrective Action within 10 days</i>												
O	I	N	N	C		R	O	I	N	C	R	
U	N	O	A	O	Demonstration of Knowledge/ Personnel		U	N	O	O	Food Temperature Control/ Identification	
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
					22. Food Handler/ no unauthorized persons/ personnel						28. Proper Date Marking and disposition	
					Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips	
					23. Hot and Cold Water available; adequate pressure, safe						Permit Requirement, Prerequisite for Operation	
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current & Valid)	
					Conformance with Approved Procedures						Utensils, Equipment, and Vending	
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions					2-OUT	31. Adequate handwashing facilities: Accessible and properly supplied, used	
					Consumer Advisory						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label						33. Ware washing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

Core Items (1 Point) <i>Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First</i>												
O	I	N	N	C		R	O	I	N	C	R	
U	N	O	A	O	Prevention of Food Contamination		U	N	O	O	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					1-OUT	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					1-OUT	47. Other Violations	No

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



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



TEMPERATURE OBSERVATIONS		
	Item/Location	Temp
OBSERVATIONS AND CORRECTIVE ACTIONS		
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:	
#2	Potato salad in prep cooler 37 RIC beverage Air 36 EIC Hoshizaki 34 milk 38;	
#3	Hot hold box 190 Steam table beans 165 chopped beef 191 Mac & cheese 161 sausage in hotbox 178	
#22	Keep copy of All employees certified food handler certificates onsite.	
#1	Cooling beans in ice bath, in compliance	
#32	Surfaces shall be smooth, non absorbent and easy to clean. Do not use towels as drying mats, as a lid for BBQ sauce bottles or as liner in the cooler. Shall not use cardboard as a shelf liner	
#31	Shall not store any item in hand sin, observed fan on hand sink in back.	
#36	Store wiping cloths in sanitizer	
#34	Eliminate flies	
#47	Post health inspection report or sign stating "health inspection report available upon request". In public view.	
#42	Clean inside all refrigerators including gaskets	
Samples:		# Collected:
Received by: (signature)		Print: Todd massey
Inspected by: (signature)		Print: Tina NEMMERS-MOORE
		Title: Person In Charge/ Owner Owner

Retail Food Establishment Inspection Report

Date: 02/18/2025	Time in: 01:48 PM	Time out: 02:35 PM	License/Permit # -	TMS Project #. 2024-026465	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: Massey BBQ		Contact/Owner Name: Lisa Wicker		* Number of Repeat Violations: <u>4</u> ✓ Number of Violations COS: <u>0</u>		87/100
Physical Address: 201 Parkway		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	O U T	I N	N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status	O U T	I N	N O	N A	C O S	Employee Health	R
						1. Proper cooling time and temperature								12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
						2. Proper Cold Holding temperature(41°F/ 45°F)								13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
						3. Proper Hot Holding temperature(135°F)								Preventing Contamination by Hands	
						4. Proper cooking time and temperature								14. Hands cleaned and properly washed/ Gloves used properly	
						5. Proper reheating procedure for hot holding (165°F in 2 Hours)								15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
						6. Time as a Public Health Control; procedures & records								Highly Susceptible Populations	
						Approved Source								16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
						7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction								Chemicals	
						8. Food Received at proper temperature								17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
						Protection from Contamination								18. Toxic substances properly identified, stored and used	
						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing	
						10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature								19. Water from approved source; Plumbing installed; proper backflow device	
						11. Proper disposition of returned, previously served or reconditioned								20. Approved Sewage/Wastewater Disposal System, proper disposal	

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

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

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

Compliance Status	O U T	I N	N O	N A	C O S	Prevention of Food Contamination	R	Compliance Status	O U T	I N	N O	N A	C O S	Food Identification	R
						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>Lisa Wicker</i>	Print: Lisa Wicker	Phone # / email: masseybbq14@gmail.com
Inspected by: (signature) <i>Kassandra Lamb, RS</i>	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 09/20/2024	Time in: 03:12 PM	Time out: 05:05 PM	License/Permit # -	TMS Project # 2024-026465	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: Massey BBQ			Contact/Owner Name: Dakota Massey		* Number of Repeat Violations: <u>4</u> ✓ Number of Violations COS: <u>0</u>		79/100
Physical Address: 201 Parkway			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					
3						✓					
	✓					✓					
	✓					Preventing Contamination by Hands					
		✓				3					
		✓				✓					
		✓				Highly Susceptible Populations					
		✓							✓		
Approved Source						Chemicals					
	✓								✓		
		✓				Water/ Plumbing					
Protection from Contamination							✓				
	✓						✓				
3							✓				
		✓					✓				

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

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

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

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

Received by: (signature)	Print: Dakota Massey	Phone # / email: masseybbq14@gmail.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

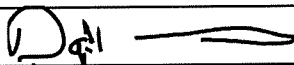
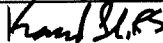
Date: 09/20/2024	Establishment Name: Massey BBQ	Physical Address: 201 Parkway	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
---------------------	-----------------------------------	----------------------------------	-----------------------------	-----------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
1 - Mac and cheese-8am	66	3 - Sausage-short warmer	135		
2 - Potato salad-prep (top)	41	3 - Ribs-short warmer	135		
2 - Sour cream-prep (top)	41	3 - Brisket-short warmer	135		
2 - Mac and cheese-RIC	40	3 - Beans-steam table	171		
2 - Beans-RIC	41	3 - Brisket-steam table	156		
2 - Bologna-RIC	41	3 - Mac and cheese-steam table	147		
2 - Raw chicken-RIC	40	3 - Turkey-red hot box	153		
2 - Glass door RIC	39	3 - Sausage-red hot box	140		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
<p>1 - Cooling food shall reach 70 degrees within 2 hours and 41 degrees within the following 4 hours (6 hours total). Mac and cheese made around 7:30-8am in stacked pans with lids temped 66 degrees. Shall rapidly chill food using approved method (ice bath, loosely covered, etc) to ensure food reaches proper temperature in time.</p> <p>3 - Note: suggest setting the short warmer to a higher setting. Foods in this warmer are the minimum acceptable temperature.</p> <p>10 - Observed soiled to-go containers on the shelf above butcher block. Clean pink and brown residue off the ice machine baffle.</p> <p>14 - Shall wash hands after handling phone, cleaning, or coming in from outside.</p> <p>21 - At least one person with Certified Food Manager shall be on site during all hours of operation.</p> <p>22 - Renew expired food handler certificates.</p> <p>30 - Permit valid until 6/10/25</p> <p>31 - Shall keep hand sink accessible at all times and use it for hand washing only. Observed back hand sink being used to store an electric fan. Keep soap and paper towels stocked at the hand sink. Repeat violation.</p> <p>32 - Surfaces shall be smooth, non-absorbent, and easy to clean. Do not use towels as a drying mat, as a lid for BBQ sauce bottles, or as a liner in the coolers. Shall not use cardboard as a shelf liner.</p> <p>34 - Observed flies in the restaurant. Observed BBQ pit area door propped open. Screen is damaged and missing in places. Repeat violation.</p> <p>36 - Keep wiping cloths in a sanitizer bucket. Repeat violation.</p> <p>37 - Observed food sitting in condensate at the bottom of the prep cooler.</p> <p>42 - Clean inside the coolers. Clean shelving and equipment.</p> <p>AdditionalComments:Print this report and keep it on site</p>	

Registered Food Service manager Not on site	Certificate #:	Exp. Date:
Pest Control Company Alpha and Omega		Service Date: 04/23/2024
Grease Trap Service Company Trimble		Service Date: 09/11/2024
Received by: (signature) 	Print: Dakota Massey	Phone # / email: masseysbbq14@gmail.com
Inspected by: (signature) 	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 05/07/2024	Time in: 11:29 AM	Time out: 12:32 PM	License/Permit # -	TMS Project # 2023-022332	Page 1 of 2
---------------------	----------------------	-----------------------	-----------------------	------------------------------	-------------

Purpose of Inspection: Establishment Name: Massey BBQ	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 89/100
Physical Address: 201 Parkway		City/County: Alvarado/Johnson County		Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes No (circle one)		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0			

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					
	✓						✓				
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					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly					
		✓					✓				
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)					
		✓				Highly Susceptible Populations					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered					
		✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
6. Time as a Public Health Control; procedures & records						18. Toxic substances properly identified, stored and used					
Approved Source						Water/ Plumbing					
	✓						✓				
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						19. Water from approved source; Plumbing installed; proper backflow device					
		✓					✓				
8. Food Received at proper temperature						20. Approved Sewage/Wastewater Disposal System, proper disposal					
Protection from Contamination											
	✓										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											
	✓										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 100PPMppm/temperature											
		✓									
11. Proper disposition of returned, previously served or reconditioned											

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					
	✓						✓				
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					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe						30. Food Establishment Permit (Current & Valid)					
	✓					Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						31. Adequate handwashing facilities: Accessible and properly supplied, used					
Conformance with Approved Procedures						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					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions											
Consumer Advisory											
	✓										
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label											

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

Received by: (signature) <i>Sherry Rogers</i>	Print: Sherri rogers	Phone # / email: sherrirogers@hotmail.com
Inspected by: (signature) <i>Kristen Weatherford</i>	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

Retail Food Establishment Inspection Report

Date: 05/07/2024	Establishment Name: Massey BBQ	Physical Address: 201 Parkway	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
---------------------	-----------------------------------	----------------------------------	-----------------------------	-----------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
1 - Beans-ice bath	95	3 - Brisket-warmer	145		
2 - Meat RIC	38	3 - Mac n cheese-steam table	140		
2 - Mixed cheese-Double door RIC	40	3 - Chopped brisket-steam table	145		
2 - Milk-Double door RIC	40				
2 - Potato salad-top prep cooler	38				
2 - Potato salad-bottom of prep cooler	38				
2 - RIC by customer tables	38				
3 - Chicken- warmer	155				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
<p>1 - Cooling beans in an ice bath within time frame, in compliance.</p> <p>10 - Sanitizer tested 100PPM CL, in compliance.</p> <p>30 - Permit valid until 6/10/2024.</p> <p>31 - Hand sink in the back prep area is blocked and the water is turned off. Shall keep hand sinks accessible at all times. Shall keep water on at the hand sinks at all times.</p> <p>Hand sink at the front by the meat prep area does not have paper towels. Corrected on site.</p> <p>32 - Observed Ice scoop stored on tablecloth. Ensure ice scoop is stored in a clean and sanitized area. Observed pink residue adhered to the baffle inside the ice machine. Drain ice and properly clean and sanitize on the inside surface of the ice machine.</p> <p>34 - Observed Flies throughout establishment. Observed door propped open to the bbq pit area and doors open at the front and side door.</p> <p>36 - Store soiled/dirty wiping cloths in a sanitizer bucket when not in use. Observed soiled/dirty wiping cloths on countertops.</p> <p>38 - Thawing under refrigeration, in compliance.</p> <p>39 - Observed damaged spatulas in the clean dish rack area.</p> <p>40 - Observed residue on the to go containers on top of drink machine maker.</p> <p>42 - Observed residue build up on the gaskets and bottom of the reach in coolers. Clean gaskets and bottom of reach in coolers. Observed residue build up on the cans of green chiles. Clean shelving, underneath 3 compartment sink and under and behind equipment.</p> <p>AdditionalComments:Print this report and keep on site.</p>	

Registered Food Service manager Lisa Micker	Certificate #:	Exp. Date: 01/24/2029
Pest Control Company Alpha		Service Date: 04/22/2024
Grease Trap Service Company Trimble		Service Date: 12/14/2023
Received by: (signature) <i>Sherr Rogers</i>	Print: Sherri rogers	Phone # / email: sherrirogers@hotmail.com
Inspected by: (signature) <i>Kristen Weatherford RS</i>	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

Retail Food Establishment Inspection Report

Date: 09/07/2023	Time in: 02:57 PM	Time out: 03:46 PM	License/Permit # -	TMS Project # 2023-022332	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: Massey BBQ		Contact/Owner Name: Todd Massey		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0		91/100
Physical Address: 201 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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓					✓				
3							✓				
	✓					Preventing Contamination by Hands					
		✓					✓				
		✓				Highly Susceptible Populations					
				✓					✓		
	✓					Chemicals					
		✓							✓		
	✓						✓				
		✓				Water/ Plumbing					
				✓			✓				
	✓						✓				
		✓					✓				

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

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

Received by: (signature)	Print: Todd Massey	Phone # / email: Toddmassey123@yahoo.com
Inspected by: (signature)	Print: Tim Fish, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

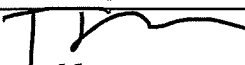

Date: 09/07/2023	Establishment Name: Massey BBQ	Physical Address: 201 Parkway	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
---------------------	-----------------------------------	----------------------------------	-----------------------------	-----------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Potato salad-prep top	41	3 - Pulled pork-hot box	137		
2 - Shredded cheese-prep top	41	3 - Baked potato-hot box	160		
2 - Sliced onions-front glass-door reach in cooler(ric), date marked yesterday	47				
2 - Milk-back ric	41				
2 - Meat ric-(raw pork ribs)	38				
3 - Mac n cheese-steam table	180				
3 - Green beans-steam table	170				
3 - Beans-steam table	170				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
<p>2 - Cold foods shall be maintained at internal temperatures of 41 degrees or lower. Food in the front glass-door reach in cooler temped 47 degrees. Manager claims door had been open. Monitor the temperature for this cooler.</p> <p>27 - Adjust/repair cooler to maintain correct temperature or replace. Transfer all cold hold food items to a working cooler.</p> <p>29 - Observed CI sanitizer test strips and probe thermometer. Suggest alcohol swabs to quickly sanitize probe before and between testing.</p> <p>30 - Permit posted and valid through 6/10/24.</p> <p>31 - Keep hand sink neat the 3-compartment sink accessible for use and provided with soap and paper towels, at all times.</p> <p>33 - 3-compartment sink set up correctly to wash, rinse, and sanitize.</p> <p>37 - Do not store paper towels over buns to prevent water contamination. Store boxes and bags of food(potatoes, onions) at least 6" off the floor.</p> <p>42 - Clean shelving where canned foods (Rotel tomatoes) are stored.</p> <p>47 - Note: Keep both pages of the health inspection report printed, on site, and available for inspections.</p> <p>AdditionalComments:Print this report and keep it on site.</p>	

Registered Food Service manager Dakota Massey	Certificate #:	Exp. Date: 06/24/2024
Pest Control Company Alpha and Omega		Service Date: 07/21/2023
Grease Trap Service Company Trimble		Service Date: 06/21/2023
Received by:  (signature)	Print: Todd Massey	Phone # / email: Toddmassey123@yahoo.com
Inspected by:  (signature)	Print: Tim Fish, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 09/01/2022	Time in: 04:57 PM	Time out: 05:59 PM	License/Permit # -	TMS Project # 2022-023849	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: Massey BBQ			Contact/Owner Name: Todd Massey		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0																																																																																																																																																																																																																														
Physical Address: 201 N Parkway		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																																																																																																																																																																																																																																			
<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th colspan="6">Compliance Status</th> <th rowspan="2">R</th> </tr> <tr> <th>OUT</th> <th>IN</th> <th>NO</th> <th>NA</th> <th>COS</th> <th></th> </tr> </thead> <tbody> <tr> <td colspan="7" style="text-align: center;">Time and Temperature for Food Safety (F = degrees Fahrenheit)</td> </tr> <tr> <td>3</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td></td> <td>✓</td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td>3</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td></td> <td>✓</td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td></td> <td></td> <td>✓</td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td></td> <td></td> <td>✓</td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td colspan="7" style="text-align: center;">Approved Source</td> </tr> <tr> <td></td> <td>✓</td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td></td> <td></td> <td>✓</td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td colspan="7" style="text-align: center;">Protection from Contamination</td> </tr> <tr> <td></td> <td>✓</td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td>3</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td></td> <td></td> <td>✓</td> <td></td> <td></td> <td></td> <td></td> </tr> </tbody> </table>			Compliance Status						R	OUT	IN	NO	NA	COS		Time and Temperature for Food Safety (F = degrees Fahrenheit)							3								✓						3								✓								✓							✓					Approved Source								✓								✓					Protection from Contamination								✓						3									✓					<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th colspan="6">Compliance Status</th> <th rowspan="2">R</th> </tr> <tr> <th>OUT</th> <th>IN</th> <th>NO</th> <th>NA</th> <th>COS</th> <th></th> </tr> </thead> <tbody> <tr> <td colspan="7" style="text-align: center;">Employee Health</td> </tr> <tr> <td></td> <td>✓</td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td></td> <td>✓</td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td colspan="7" style="text-align: center;">Preventing Contamination by Hands</td> </tr> <tr> <td></td> <td>✓</td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td></td> <td>✓</td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td colspan="7" style="text-align: center;">Highly Susceptible Populations</td> </tr> <tr> <td></td> <td></td> <td></td> <td>✓</td> <td></td> <td></td> <td></td> </tr> <tr> <td colspan="7" style="text-align: center;">Chemicals</td> </tr> <tr> <td></td> <td>✓</td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td></td> <td>✓</td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td colspan="7" style="text-align: center;">Water/ Plumbing</td> </tr> <tr> <td></td> <td>✓</td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td></td> <td>✓</td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> </tbody> </table>			Compliance Status						R	OUT	IN	NO	NA	COS		Employee Health								✓							✓						Preventing Contamination by Hands								✓							✓						Highly Susceptible Populations										✓				Chemicals								✓							✓						Water/ Plumbing								✓							✓					
Compliance Status						R																																																																																																																																																																																																																													
OUT	IN	NO	NA	COS																																																																																																																																																																																																																															
Time and Temperature for Food Safety (F = degrees Fahrenheit)																																																																																																																																																																																																																																			
3																																																																																																																																																																																																																																			
	✓																																																																																																																																																																																																																																		
3																																																																																																																																																																																																																																			
	✓																																																																																																																																																																																																																																		
		✓																																																																																																																																																																																																																																	
		✓																																																																																																																																																																																																																																	
Approved Source																																																																																																																																																																																																																																			
	✓																																																																																																																																																																																																																																		
		✓																																																																																																																																																																																																																																	
Protection from Contamination																																																																																																																																																																																																																																			
	✓																																																																																																																																																																																																																																		
3																																																																																																																																																																																																																																			
		✓																																																																																																																																																																																																																																	
Compliance Status						R																																																																																																																																																																																																																													
OUT	IN	NO	NA	COS																																																																																																																																																																																																																															
Employee Health																																																																																																																																																																																																																																			
	✓																																																																																																																																																																																																																																		
	✓																																																																																																																																																																																																																																		
Preventing Contamination by Hands																																																																																																																																																																																																																																			
	✓																																																																																																																																																																																																																																		
	✓																																																																																																																																																																																																																																		
Highly Susceptible Populations																																																																																																																																																																																																																																			
			✓																																																																																																																																																																																																																																
Chemicals																																																																																																																																																																																																																																			
	✓																																																																																																																																																																																																																																		
	✓																																																																																																																																																																																																																																		
Water/ Plumbing																																																																																																																																																																																																																																			
	✓																																																																																																																																																																																																																																		
	✓																																																																																																																																																																																																																																		
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="6">Compliance Status</th> <th rowspan="2">R</th> </tr> <tr> <th>OUT</th> <th>IN</th> <th>NO</th> <th>NA</th> <th>COS</th> <th></th> </tr> </thead> <tbody> <tr> <td colspan="7" style="text-align: center;">Demonstration of Knowledge/ Personnel</td> </tr> <tr> <td></td> <td>✓</td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td></td> <td>✓</td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td colspan="7" 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></td> <td></td> </tr> <tr> <td></td> <td>✓</td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td colspan="7" style="text-align: center;">Conformance with Approved Procedures</td> </tr> <tr> <td></td> <td></td> <td></td> <td>✓</td> <td></td> <td></td> <td></td> </tr> <tr> <td colspan="7" style="text-align: center;">Consumer Advisory</td> </tr> <tr> <td></td> <td></td> <td></td> <td>✓</td> <td></td> <td></td> <td></td> </tr> </tbody> </table>			Compliance Status						R	OUT	IN	NO	NA	COS		Demonstration of Knowledge/ Personnel								✓							✓						Safe Water, Recordkeeping and Food Package Labeling								✓							✓						Conformance with Approved Procedures										✓				Consumer Advisory										✓				<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th colspan="6">Compliance Status</th> <th rowspan="2">R</th> </tr> <tr> <th>OUT</th> <th>IN</th> <th>NO</th> <th>NA</th> <th>COS</th> <th></th> </tr> </thead> <tbody> <tr> <td colspan="7" style="text-align: center;">Food Temperature Control/ Identification</td> </tr> <tr> <td>2</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td></td> <td>✓</td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td></td> <td>✓</td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td colspan="7" style="text-align: center;">Permit Requirement, Prerequisite for Operation</td> </tr> <tr> <td></td> <td>✓</td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td colspan="7" style="text-align: center;">Utensils, Equipment, and Vending</td> </tr> <tr> <td>2</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td></td> <td>✓</td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td></td> <td>✓</td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> </tbody> </table>			Compliance Status						R	OUT	IN	NO	NA	COS		Food Temperature Control/ Identification							2								✓							✓						Permit Requirement, Prerequisite for Operation								✓						Utensils, Equipment, and Vending							2								✓							✓																																																													
Compliance Status						R																																																																																																																																																																																																																													
OUT	IN	NO	NA	COS																																																																																																																																																																																																																															
Demonstration of Knowledge/ Personnel																																																																																																																																																																																																																																			
	✓																																																																																																																																																																																																																																		
	✓																																																																																																																																																																																																																																		
Safe Water, Recordkeeping and Food Package Labeling																																																																																																																																																																																																																																			
	✓																																																																																																																																																																																																																																		
	✓																																																																																																																																																																																																																																		
Conformance with Approved Procedures																																																																																																																																																																																																																																			
			✓																																																																																																																																																																																																																																
Consumer Advisory																																																																																																																																																																																																																																			
			✓																																																																																																																																																																																																																																
Compliance Status						R																																																																																																																																																																																																																													
OUT	IN	NO	NA	COS																																																																																																																																																																																																																															
Food Temperature Control/ Identification																																																																																																																																																																																																																																			
2																																																																																																																																																																																																																																			
	✓																																																																																																																																																																																																																																		
	✓																																																																																																																																																																																																																																		
Permit Requirement, Prerequisite for Operation																																																																																																																																																																																																																																			
	✓																																																																																																																																																																																																																																		
Utensils, Equipment, and Vending																																																																																																																																																																																																																																			
2																																																																																																																																																																																																																																			
	✓																																																																																																																																																																																																																																		
	✓																																																																																																																																																																																																																																		
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="6">Compliance Status</th> <th rowspan="2">R</th> </tr> <tr> <th>OUT</th> <th>IN</th> <th>NO</th> <th>NA</th> <th>COS</th> <th></th> </tr> </thead> <tbody> <tr> <td colspan="7" style="text-align: center;">Prevention of Food Contamination</td> </tr> <tr> <td>1</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td></td> <td>✓</td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td></td> <td>✓</td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td></td> <td>✓</td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td></td> <td>✓</td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td colspan="7" style="text-align: center;">Proper Use of Utensils</td> </tr> <tr> <td></td> <td>✓</td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td></td> <td>✓</td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> </tbody> </table>			Compliance Status						R	OUT	IN	NO	NA	COS		Prevention of Food Contamination							1								✓							✓							✓							✓						Proper Use of Utensils								✓							✓						<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th colspan="6">Compliance Status</th> <th rowspan="2">R</th> </tr> <tr> <th>OUT</th> <th>IN</th> <th>NO</th> <th>NA</th> <th>COS</th> <th></th> </tr> </thead> <tbody> <tr> <td colspan="7" style="text-align: center;">Food Identification</td> </tr> <tr> <td></td> <td>✓</td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td colspan="7" style="text-align: center;">Physical Facilities</td> </tr> <tr> <td></td> <td>✓</td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td></td> <td>✓</td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td></td> <td>✓</td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td></td> <td>✓</td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td>1</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> </tbody> </table>			Compliance Status						R	OUT	IN	NO	NA	COS		Food Identification								✓						Physical Facilities								✓							✓							✓							✓						1																																																																																			
Compliance Status						R																																																																																																																																																																																																																													
OUT	IN	NO	NA	COS																																																																																																																																																																																																																															
Prevention of Food Contamination																																																																																																																																																																																																																																			
1																																																																																																																																																																																																																																			
	✓																																																																																																																																																																																																																																		
	✓																																																																																																																																																																																																																																		
	✓																																																																																																																																																																																																																																		
	✓																																																																																																																																																																																																																																		
Proper Use of Utensils																																																																																																																																																																																																																																			
	✓																																																																																																																																																																																																																																		
	✓																																																																																																																																																																																																																																		
Compliance Status						R																																																																																																																																																																																																																													
OUT	IN	NO	NA	COS																																																																																																																																																																																																																															
Food Identification																																																																																																																																																																																																																																			
	✓																																																																																																																																																																																																																																		
Physical Facilities																																																																																																																																																																																																																																			
	✓																																																																																																																																																																																																																																		
	✓																																																																																																																																																																																																																																		
	✓																																																																																																																																																																																																																																		
	✓																																																																																																																																																																																																																																		
1																																																																																																																																																																																																																																			
Received by: (signature)		Print: Todd Massey		Phone # / email: Toddmassey123@yahoo.com																																																																																																																																																																																																																															
Inspected by: (signature)		Print: Kassandra Lamb, RS		Inspector's Phone #																																																																																																																																																																																																																															

