



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



**BUREAU
VERITAS**

Date: 2025-08-21	Time in:	Time out:	License/Permit #	TMS Number	2025-019729	Page 1 of 3
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Purpose of Inspection:	Routine			TOTAL/SCORE
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Establishment Name: Burger King	Contact/Owner Name:	Number of Repeat Violations: 0 Number of Violations COS: 0	96
Physical Address: 6920 Hwy 67, Alvarado, TX, 76009	City/County: Alvarado	Zip Code: 76009	Phone: Follow-up: No

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

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

Compliance Status						Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status						Employee Health	R
O	I	N	N	C	O			O	I	N	N	C	O		
U	N	O	A	O	S			U	N	O	A	O	S		
	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			IN					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			3-OUT					20. Approved Sewage/Wastewater Disposal System, proper disposal	

Received by: (signature) 	Print: Hope	Title: Person In Charge/ Owner manager
Inspected by: (signature) 	Print: Kristen WEATHERFORD	Business Email:



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

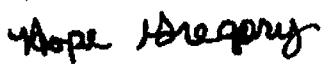
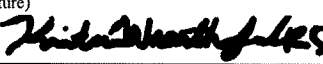


Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

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			IN				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
	IN				34. No Evidence of Insect contamination, rodent/other animals			IN				41. Original container labeling (Bulk Food)	
	IN				35. Personal Cleanliness/eating, drinking or tobacco use							Physical Facilities	
	IN				36. Wiping Cloths; properly used and stored			IN				42. Non-Food Contact surfaces clean	
	I-OUT				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			IN				47. Other Violations	

Received by: (signature) 	Print: Hope	Title: Person In Charge/ Owner manager
Inspected by: (signature) 	Print: Kristen WEATHERFORD	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:	
20	Observed leak in dry storage. Shall repair immediately. Manager called in for repairs.	
37	Observed freezer door needing repairs and frost build up needs to be cleaned. Freezer door shall self latch self close. Shall replace stained ceiling tiles.	
	Samples: No	# Collected:
Received by: (signature)	Print:	Title: Person In Charge/ Owner
<i>Hope Hargrove</i>	Hope	manager
Inspected by: (signature)	Print: Kristen WEATHERFORD	
<i>Kristen Weatherford</i>		

Retail Food Establishment Inspection Report

Date: 02/05/2025	Time in: 01:43 PM	Time out: 02:14 PM	License/Permit # -	TMS Project # 2024-025926	Page 1 of 2
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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: Burger King			Contact/Owner Name: Theresa johnson		* Number of Repeat Violations: <u>2</u> ✓ Number of Violations COS: <u>0</u>	
Physical Address: 6920 Hwy 67			City/County: Alvarado/Johnson County		Zip Code: 76009 Phone: 000-000-0000	
						96/100

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

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓					✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
	✓						✓				
	✓						✓				
	✓					Highly Susceptible Populations					
	✓							✓			
Approved Source						Chemicals					
	✓					3					✓
	✓						✓				
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					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
			✓				✓				
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					✓
	✓						✓				
	✓						✓				
Proper Use of Utensils							✓				
	✓						✓				
	✓						✓				

Received by: (signature)	Print: Theresa Johnson	Phone # / email: 20193@shburgerking.com
Inspected by: (signature)	Print: Tina Moore, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 09/13/2024	Establishment Name: Burger King	Physical Address: 6920 Hwy 67	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - WIC	41				
3 - Chicken nuggets	146				
3 - Hamburger	154				
3 - Egg	143				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
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- 2 - Wif -10 RIF 01 RIF -7
- 17 - Ecolab vegetable treatment must maintain between 5.88 to 7.81.
- 18 - Sanitize bucket 200 ppm quat
- 19 - repair or replace hot water faucet leaking at 3 compartment sink. Note:Wash well hot water faucet.
- 30 - Health permit posted 8/01/2025
- 34 - Dead grasshoppers in dry storage.
- 42 - Remove ice build up on WIF curtains
- 43 - Repair or replace light in vent hood.

Registered Food Service manager Theresa Johnson	Certificate #:	Exp. Date: 10/03/2026
Pest Control Company Masseyv		Service Date: 08/15/2024
Grease Trap Service Company Southwaste		Service Date: 08/15/2024
Received by: (signature)	Print: Theresa johnson	Phone # / email: 20193@shburgerking.com
Inspected by: (signature)	Print: Tina Moore, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 03/18/2024	Establishment Name: Burger King	Physical Address: 6920 Hwy 67	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Coffee creamer-RIC	37	3 - Half chicken fillet-warmer	88		
2 - Soft serve	38				
2 - Half & half-sliding door cooler	40				
2 - Jalapeños-WIC	37				
2 - Tartar sauce-WIC	37				
2 - Half & half-WIC	38				
3 - Chicken nuggets-warmer	145				
3 - Burger Patty-warmer	153				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
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6 - Timers on Prince Castle warmer are not working. Use time stickers if warmer is not able to keep all food at 135 degrees or above. Half chicken fillet temped 88 degrees. Prince Castle warmers are designed to be used with the timers, so do not rely entirely on the heat.

17 - Vegetable wash tested in compliance

23 - Water heater was not working at time of inspection. Manager states it was working before inspection. Sanitizer bucket water is still warm to the touch. Repair water heater ASAP.

30 - Permit valid until 8/1/24

31 - Hand sinks shall reach at least 100 degrees

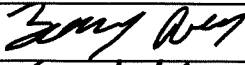
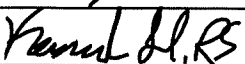
33 - Water from 3-compartment sink shall reach at least 110 degrees.

36 - 200 ppm QA

37 - Clean ice buildup in walk-in freezer, especially around the door

43 - Replace missing vent hood filters above broiler

AdditionalComments:Print this report and keep it on site

Registered Food Service manager Lisa Taylor	Certificate #:	Exp. Date: 05/27/2025
Pest Control Company Massey		Service Date: 02/15/2024
Grease Trap Service Company Southwaste		Service Date: 01/17/2024
Received by:  (signature)	Print: Zach Pugh	Phone # / email: 20193@shburgerking.com
Inspected by:  (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

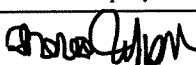

Date: 09/07/2023	Establishment Name: Burger King	Physical Address: 6920 Hwy 67 (7-2014) Suite: Burger King	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Soft serve	38	3 - Chicken tender-castle	136		
2 - Creamer-small reach in cooler(ric)	39	4 - Burger patty	189		
2 - Sliding door ric(orange juice)	39				
2 - Sliced tomatoes-walk in cooler(WIC)	48				
2 - Apple sauce packet-WIC	48				
2 - Pickled jalapeños-WIC	48				
3 - Burger patty-castle	162				
3 - Fish filet-castle	168				

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 41 degrees or lower. Foods in the walk in cooler temped at 48 degrees. Manager claims that the door was accidentally propped open. Monitor the temperature in the walk in. If cooler does not cool down, transfer food from walk in cooler to working coolers and repair immediately.</p> <p>6 - Using time stickers for burger toppings.</p> <p>29 - Observed QA 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 8/1/24.</p> <p>33 - 3-compartment sink set up correctly to wash, rinse, and sanitize.</p> <p>36 - Sanitizer at bucket tested at 300 ppm QA.</p> <p>40 - Clean the lids holder near the drink machine.</p> <p>42 - Clean the racks where burger buns are stored.</p> <p>43 - Vent hood over broiler is heavily soiled with grease. Service immediately, then service more frequently. Very dim lighting in the walk in freezer. Repair or replace lighting.</p> <p>AdditionalComments:Print this report and keep it on site.</p>	

Registered Food Service manager Theresa Johnson	Certificate #:	Exp. Date: 10/03/2026
Pest Control Company Massey		Service Date: 08/25/2023
Grease Trap Service Company Southwaste		Service Date: 07/14/2023
Received by: (signature) 	Print: Theresa Johnson	Phone # / email: 20193@shburgerking.com
Inspected by: (signature) 	Print: Tim Fish, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 08/03/2022	Time in: 01:48 PM	Time out: 02:24 PM	License/Permit # -	TMS Project # 2022-020959	Page 1 of 2
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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: Burger King		Contact/Owner Name: Sorsha Ellenburg		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0		99/100
Physical Address: 6920 Hwy 67 (7-2014) Suite: Burger King		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					
O U T	I N	N O	N A	C O S	R	O U T	I N	N O	N A	C O S	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
				✓		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						Preventing Contamination by Hands					
				✓		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						Highly Susceptible Populations					
				✓		9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					
				✓		10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 300QA ppm/temperature					
				✓		11. Proper disposition of returned, previously served or reconditioned					
				✓		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					
				✓		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)					
				✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
Chemicals						Water/ Plumbing					
				✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
				✓		18. Toxic substances properly identified, stored and used					
				✓		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						Compliance Status					
O U T	I N	N O	N A	C O S	R	O U T	I N	N O	N A	C O S	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
				✓		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						Permit Requirement, Prerequisite for Operation					
				✓		23. Hot and Cold Water available; adequate pressure, safe					
				✓		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled					
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					
Consumer Advisory						Food Identification					
				✓		26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label					
				✓		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					
				✓		30. Food Establishment Permit (Current & Valid)					
				✓		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						Compliance Status					
O U T	I N	N O	N A	C O S	R	O U T	I N	N O	N A	C O S	R
Prevention of Food Contamination						Food Identification					
				✓		34. No Evidence of Insect contamination, rodent/other animals					
				✓		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						Physical Facilities					
				✓		39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used					
				✓		40. Single-service & single-use articles; properly stored and used					
				✓		41. Original container labeling (Bulk Food)					
				✓		42. Non-Food Contact surfaces clean					
				✓		43. Adequate ventilation and lighting; designated areas used					
				✓		44. Garbage and Refuse properly disposed; facilities maintained					
				✓		45. Physical facilities installed, maintained, and clean					
				✓		46. Toilet Facilities; properly constructed, supplied, and clean					
				✓		47. Other Violations					

Received by: (signature)	Print: Sorsha Ellenburg	Phone # / email: 20193@shburgerking.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

207-012802

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

1

Date: 2/10/18	Time in:	Time out:	License/Permit #	Est. Type	Risk Category	Page ___ of ___
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: Burger King			Contact/Owner Name:		* Number of Repeat Violations: ___ ✓ Number of Violations COS: ___	
Physical Address: 6920 HWY 67			City/County:	Zip Code:	Phone:	Follow-up: Yes No (circle one)

98

Compliance Status: **OUT** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation
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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 _)		
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					Approved Source						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
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					Protection from Contamination						18. Toxic substances properly identified, stored and used		
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					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> 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)		
					Conformance with Approved Procedures							Utensils, Equipment, and Vending	
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used		
					Consumer Advisory							32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		

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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS	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: <u>Destiny Pack</u> 2-10-18	Print: <u>Destiny Pack</u>	Title: Person In Charge/ Owner
Inspected by: <u>XIAODING WANG</u>	Print: <u>XIAODING WANG</u>	Business Email: