



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



**BUREAU
VERITAS**

Date: 2025-08-25	Time in:	Time out:	License/Permit #	TMS Number	2025-020845	Page 1 of 3
------------------	----------	-----------	------------------	------------	-------------	-------------

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

Establishment Name: Heritage of Love Academy	Contact/Owner Name:	Number of Repeat Violations: 1 Number of Violations COS: 0	95
Physical Address: 110 College, Alvarado, TX, 76009	City/County: Alvarado	Zip Code: 76009	

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	Item	R	Compliance Status	Item	R
O U T	I N	N O	N A	C O S	
	Time and Temperature for Food Safety (F = degrees Fahrenheit)				R
	NO	1. Proper cooling time and temperature			
	IN	2. Proper Cold Holding temperature(41°F/ 45°F)			
	NO	3. Proper Hot Holding temperature(135°F)			
	NO	4. Proper cooking time and temperature			
	IN	5. Proper reheating procedure for hot holding (165°F in 2 Hours)			
	IN	6. Time as a Public Health Control; procedures & records			
		Approved Source			
	IN	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction			
	IN	8. Food Received at proper temperature			
		Protection from Contamination			
	IN	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting			
	3-OUT	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 3 comp must maintain 110 F degrees or greater, email picture to Sara.losh2@bureauveritas.com for approval before reopening for Mother's Day out. Have available quat sanitizer and quat test strips ppm/temperature			
	IN	11. Proper disposition of returned, previously served or reconditioned			
				Employee Health	
			IN	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
			IN	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
				Preventing Contamination by Hands	
			IN	14. Hands cleaned and properly washed/ Gloves used properly	
			IN	15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y/N:)	
				Highly Susceptible Populations	
			IN	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
				Chemicals	
			IN	17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
			IN	18. Toxic substances properly identified, stored and used	
				Water/ Plumbing	
			IN	19. Water from approved source; Plumbing installed; proper backflow device	
			IN	20. Approved Sewage/Wastewater Disposal System, proper disposal	

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



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





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

O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel	R	O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R
	IN				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			IN				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	IN				22. Food Handler/ no unauthorized persons/ personnel			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	
	2-OUT				23. Hot and Cold Water available; adequate pressure, safe	No						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	
	IN				37. Environmental contamination			IN				43. Adequate ventilation and lighting; designated areas used	
	IN				38. Approved thawing method			IN				44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils			IN				45. Physical facilities installed, maintained, and clean	
	IN				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			IN				46. Toilet Facilities; properly constructed, supplied, and clean	
	IN				40. Single-service & single-use articles; properly stored and used			IN				47. Other Violations	

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



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



**BUREAU
VERITAS**

TEMPERATURE OBSERVATIONS		
Item/Location	Temp	
OBSERVATIONS AND CORRECTIVE ACTIONS		
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:	
#2	RIF 6 RIC 40	
#23	Hand sink must be operating in kitchen before Sept 8; 2025. Email picture of hand sink 100 F degrees temp to Sara.los2@bureauveritas.com before reopening for Mother's Day out program	
#30	Posted health permit 9.20.25	
Comment	Restroom hand sink 100 F degrees, hand sink in kitchen not operating shall operate before reopening in September. Facility temporary closed during inspection.	
	Samples:	# Collected:
Received by: (signature)	Print: Camillia Valentine	Title: Person In Charge/ Owner
Inspected by: (signature)	Print: Tina NEMMERS-MOORE	

Retail Food Establishment Inspection Report

Date: 09/13/2024	Time in: 09:24 AM	Time out: 09:37 AM	License/Permit # -	TMS Project # 2024-025929	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: Heritage of Love Academy	Contact/Owner Name: Adriana Gasca			* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0		100/100
Physical Address: 110 College	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					
		✓				✓					
	✓					✓					
	✓										
	✓										
		✓									
	✓										
Approved Source						Preventing Contamination by Hands					
	✓					✓					
	✓					✓					
Protection from Contamination						Highly Susceptible Populations					
	✓					✓					
	✓										
	✓										
	✓										
	✓										
	✓										
	✓										
	✓										

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

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

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

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

Received by: (signature)	Print: Adriana Gasca	Phone # / email: Natasha670@yahoo.com
Inspected by: (signature)	Print: Tina Moore, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 02/26/2024	Time in: 02:34 PM	Time out: 02:50 PM	License/Permit # -	TMS Project # 2023-026085	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: Heritage of Love Academy	Contact/Owner Name: Tamia Bridgewater	* Number of Repeat Violations: <u>0</u>	100/100
		✓ Number of Violations COS: <u>0</u>	

Physical Address: 110 W College	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						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Time and Temperature for Food Safety (F = degrees Fahrenheit)							Employee Health						
	✓						✓						
	✓						✓						
		✓											
	✓						✓						
	✓						✓						
	✓												
Approved Source													
	✓							✓					
	✓							✓					
Protection from Contamination													
	✓												
	✓												
	✓												
	✓												

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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Demonstration of Knowledge/ Personnel							Food Temperature Control/ Identification						
	✓						✓						
	✓						✓						
Safe Water, Recordkeeping and Food Package Labeling													
	✓												
	✓						✓						
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						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Prevention of Food Contamination							Food Identification						
	✓						✓						
	✓												
		✓											
	✓						✓						
	✓						✓						
Proper Use of Utensils													
	✓						✓						
	✓						✓						

Received by: (signature)	Print: Tamia Bridgewater	Phone # / email: natasha67@yahoo.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report



Date: 02/26/2024	Establishment Name: Heritage of Love Academy	Physical Address: 110 W College	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
---------------------	---	------------------------------------	-----------------------------	-----------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Peppers-RIC	36				
2 - Hot dog-RIC	37				

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:
30 - Permit valid until 9/20/24	AdditionalComments:Print this report and keep it on site

Registered Food Service manager Tamia Bridgewater	Certificate #:	Exp. Date: 05/15/2028
Pest Control Company Not Available		Service Date:
Grease Trap Service Company Not Available		Service Date:
Received by:  (signature)	Print: Tamia Bridgewater	Phone # / email: natasha67@yahoo.com
Inspected by:  (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 11/09/2023	Establishment Name: Heritage of Love Academy	Physical Address: 110 W College	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
---------------------	---	------------------------------------	-----------------------------	-----------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Grapes-home style refrigerator	41				
2 - Milk-home style refrigerator	40				

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:
29 - Probe thermometer, alcohol swabs, and test strips are provided 30 - Permit valid until 9/20/24 AdditionalComments:Print this report and keep it on site	

Registered Food Service manager Adriana Gasca	Certificate #:	Exp. Date: 05/22/2028
Pest Control Company Not Available		Service Date:
Grease Trap Service Company Not Available		Service Date:
Received by: <i>Adriana Gasca</i> (signature)	Print: Adriana Gasca	Phone # / email: natasha670@yahoo.com
Inspected by: <i>Kassandra Lamb, RS</i> (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 08/31/2022	Time in: 11:17 AM	Time out: 12:09 PM	License/Permit # -	TMS Project # 2022-023160	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: Heritage of Love Academy	Contact/Owner Name: Bre	* Number of Repeat Violations: 0	91/100
		✓ Number of Violations COS: 0	

Physical Address: 110 W College	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>A. Baker</i>	Print: Bre	Phone # / email: Natasha670@yahoo.com
Inspected by: (signature) <i>Kassandra Lamb, RS</i>	Print: Kassandra Lamb, RS	Inspector's Phone #