



**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	2025-020839	Page 1 of 3
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Purpose of Inspection:	Routine		TOTAL/SCORE
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Establishment Name: Jack In The Box	Contact/Owner Name:	Number of Repeat Violations: 1 Number of Violations COS: 0	99
Physical Address: 5780 I 35, 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						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		
		NO				1. Proper cooling time and temperature					IN	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
		IN				2. Proper Cold Holding temperature(41°F/ 45°F)					IN	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
		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 3 comp 200 ppm quat ppm/temperature					IN	19. Water from approved source; Plumbing installed; proper backflow device			
		IN				11. Proper disposition of returned, previously served or reconditioned					IN	20. Approved Sewage/Wastewater Disposal System, proper disposal			

Received by: (signature) 	Print: Daniela Duran	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) <i>violations Require Corrective Action within 10 days</i>													
O	I	N	N	C	Demonstration of Knowledge/ Personnel	R	O	I	N	N	C	Food Temperature Control/ Identification	R
U	N	O	A	O		U	N	O	A	O			
		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	I	N	N	C	Prevention of Food Contamination	R	O	I	N	N	C	Food Identification	R
U	N	O	A	O		U	N	O	A	O			
		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				1-OUT			47. Other Violations	No

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



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



**BUREAU
VERITAS**

TEMPERATURE OBSERVATIONS	
Item/Location	Temp
OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
#2	WIC 38 WIF 10 prep cooler chicken 36 chicken strip 39 ham 35
#3	Crispy chicken 170 hamburger 181 sausage 178 egg 149
#30	Health permit posted
#47	Post health inspection report or sign stating "health inspection report available upon request" in public view.
Samples: # Collected:	
Received by: (signature) <i>Daura</i>	Print: Daniela Duran Title: Person In Charge/ Owner
Inspected by: (signature) <i>Tina Moore</i>	Print: Tina NEMMERS-MOORE

Retail Food Establishment Inspection Report

Date: 09/13/2024	Time in: 12:22 PM	Time out: 12:45 PM	License/Permit # -	TMS Project # 2024-025928	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: Jack In The Box			Contact/Owner Name: Daniela Duran		* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>		98/100
Physical Address: 5780 I 35			City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes No (circle one)	

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

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

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

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

Received by: (signature)	Print: Daniela Duran	Phone # / email: alejandra@jicorp.org
Inspected by: (signature)	Print: Tina Moore, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 09/13/2024	Establishment Name: Jack In The Box	Physical Address: 5780 I 35	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	38	3 - Egg	168		
2 - Chicken nuggets	41				
2 - Egg roll	40				
2 - Grill chicken	38				
2 - Prep RIC	40				
2 - Protein prep cooler	36				
3 - Hamburger	165				
3 - Sausage	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:
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- 2 - WIF 10
- 10 - 3-comp 200 ppm quat
- 30 - Health permit posted 03/14/2025
- 34 - Eliminate flies
- 35 - Label employees food area in WIC

Registered Food Service manager Daniella Duran		Certificate #:	Exp. Date: 11/04/2027
Pest Control Company Rentokil			Service Date: 08/31/2024
Grease Trap Service Company LES			Service Date: 08/02/2024
Received by: (signature) 	Print: Daniela Duran	Phone # / email: alejandra@jicorp.org	
Inspected by: (signature) 	Print: Tina Moore, RS	Inspector's Phone #	

Retail Food Establishment Inspection Report

Date: 03/18/2024	Time in: 02:31 PM	Time out: 03:15 PM	License/Permit # -	TMS Project # 2023-022780	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: Jack In The Box			Contact/Owner Name: Alexandra Garcia	* Number of Repeat Violations: <u>1</u> ✓ Number of Violations COS: <u>0</u>		98/100	
Physical Address: 5780 I 35			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					
		✓				✓					
	✓					✓					
	✓										
	✓										
		✓				✓					
	✓										
Approved Source						Preventing Contamination by Hands					
	✓										
		✓									
		✓									
		✓									
		✓									
Protection from Contamination						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					
	✓										
	✓					✓					
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) <i>Alexandra</i>	Print: Alexandra Garcia	Phone # / email: 4250527@r.jackinthebox.com
Inspected by: (signature) <i>Kassandra Lamb, RS</i>	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 03/18/2024	Establishment Name: Jack In The Box	Physical Address: 5780 I 35	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 - Iced coffee-front RIC	41				
2 - Soft serve	38				
2 - Half & half-drive through RIC	39				
2 - Jalapeño-prep	39				
2 - Chicken-prep	37				
2 - Chicken strip-RIC	35				
2 - Ham-RIC	37				
2 - Chicken-WIC	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:
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6 - Using timers
 22 - All employees shall have current Food Handler training from state accredited or ANSI approved course. Repeat violation.
 30 - Note: posted health permit expired 3/14/24. Contact the City for current health permit.
 36 - 200 ppm QA
 AdditionalComments:Print this report and keep it on site

Registered Food Service manager Alma Lopez	Certificate #:	Exp. Date: 06/28/2028
Pest Control Company Rentokil		Service Date: 03/06/2024
Grease Trap Service Company LES		Service Date: 02/09/2024
Received by: <i>Alexandra</i> (signature)	Print: Alexandra Garcia	Phone # / email: 4250527@r.jackinthebox.com
Inspected by: <i>Kassandra Lamb, RS</i> (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 09/11/2023	Time in: 01:30 PM	Time out: 02:17 PM	License/Permit # -	TMS Project # 2023-022780	Page 1 of 2		
Purpose of Inspection:		<input checked="" 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: Jack In The Box			Contact/Owner Name: Daniela Duran		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0		89/100
Physical Address: 5780 I 35			City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes No (circle one)	

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

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓					✓				
	✓						✓				
		✓				Preventing Contamination by Hands					
	✓						✓				
		✓					✓				
3						Highly Susceptible Populations					
									✓		
	✓					Chemicals					
	✓						✓				
Protection from Contamination							✓				
	✓					Water/ Plumbing					
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					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
Conformance with Approved Procedures							✓				
			✓				✓				
Consumer Advisory							✓				
			✓				✓				

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

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

Received by: (signature)	Print: Daniela Duran	Phone # / email: 4151616@j.inthebox.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 09/11/2023	Establishment Name: Jack In The Box	Physical Address: 5780 I 35	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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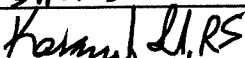
TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Soft serve	37				
2 - Ham-RIC	36				
2 - Black beans-prep	40				
2 - Spicy chicken breast-RIC	36				
2 - Half & half-RIC	41				
2 - Iced coffee-RIC	39				
2 - Chicken breast-WIC	34				
2 - Half & half-drive through RIC	41				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
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- 6 - Observed not using timers for pasteurized shelled eggs or lettuce kept out of refrigeration. Use timers for no more than 4 hours.
 - 10 - Shall wash, rinse, and sanitize containers between batches of food. Observed fresh batches of food with old date stickers.
 - 22 - Renew expired food handler certificates.
 - 28 - Date mark foods with a shelf life of no more than 7 days. Observed new batches of food in containers with old dates.
 - 29 - Probe thermometer, alcohol swabs, and test strips are provided
 - 30 - Permit valid until 3/14/24
 - 36 - Sanitizer bucket tested 300 ppm QA
 - 47 - Keep printed health inspection reports on site
- AdditionalComments:Print this report and keep it on site

Registered Food Service manager Daniela Duran	Certificate #:	Exp. Date: 11/04/2027
Pest Control Company Rentokil		Service Date: 09/06/2023
Grease Trap Service Company LES		Service Date: 07/14/2023
Received by: (signature) 	Print: Daniela Duran	Phone # / email: 4151616@r.jackinthebox.com
Inspected by: (signature) 	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 03/10/2023	Time in: 10:06 AM	Time out: 11:07 AM	License/Permit # -	TMS Project # 2022-023841	Page 1 of 2		
Purpose of Inspection:		<input checked="" 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: Jack In The Box		Contact/Owner Name: Diocila Garry Martinez		* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>		92/100	
Physical Address: 5780 I 35		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					
		✓					✓				
			✓				✓				
	✓					Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
		✓						✓			
Protection from Contamination							✓				
	✓					Water/ Plumbing					
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					
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					Permit Requirement, Prerequisite for Operation					
	✓						✓				
Conformance with Approved Procedures						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					
	✓						✓				
	✓						✓				
	✓						✓				
Proper Use of Utensils							✓				
	✓						✓				
	✓						✓				

Received by: (signature)	Print: Diocila Garry Martinez	Phone # / email: 4117437@r.jackinthebox.com
Inspected by: (signature)	Print: Eldho Babu, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 08/29/2022	Time in: 11:20 AM	Time out: 11:55 AM	License/Permit # -	TMS Project # 2022-023841	Page 1 of 2
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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: Jack In The Box			Contact/Owner Name: Alma lopez		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0	
Physical Address: 5780 I 35			City/County: Alvarado/Johnson County		Zip Code: 76009 Phone: 000-000-0000	
						93/100

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					
		✓						✓			
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					
	✓						✓				
		✓				Utensils, Equipment, and Vending					
		✓					✓				
Conformance with Approved Procedures							✓				
Consumer Advisory							✓				
		✓					✓				

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

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

Received by: (signature)	Print: Alma lopez	Phone # / email: Jhosua-lujan25@hotmail.com
Inspected by: (signature)	Print: Angela Varghese, RS	Inspector's Phone #