



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



Date: 2025-08-25	Time in:	Time out:	License/Permit #	TMS Number	2025-020841	Page 1 of 3
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Purpose of Inspection:	Routine		TOTAL/SCORE
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Establishment Name: Super 8 Motel	Contact/Owner Name:	Number of Repeat Violations: 1 Number of Violations COS: 0	99
Physical Address: 5445 I 35 Service, 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	I	N	N	C											
U	N	O	A	O	S							U	N	O	A	O	S						
		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											
		NO				3. Proper Hot Holding temperature(135°F)		Preventing Contamination by Hands															
		NO				4. Proper cooking time and temperature					IN	14. Hands cleaned and properly washed/ Gloves used properly											
		NO				5. Proper reheating procedure for hot holding (165°F in 2 Hours)					IN	15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y/N:)											
		IN				6. Time as a Public Health Control; procedures & records		Highly Susceptible Populations															
						Approved Source					IN	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required											
		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: Andy Patel	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	
	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	
	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: Andy Patel	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	RIC 38 residential RAiC yogurt 41
#30	2.11.2026
#47	Post CFM in public view. Post health inspection report or sign stating "health inspection report available upon request" in public view.
	Samples: _____ # Collected: _____
Received by: (signature) 	Print: Andy Patel
	Title: Person In Charge/ Owner
Inspected by: (signature) 	Print: Tina NEMMERS-MOORE

Retail Food Establishment Inspection Report

Date: 02/04/2025	Time in: 12:06 PM	Time out: 12:34 PM	License/Permit # -	TMS Project # 2024-028250	Page 1 of 2				
Purpose of Inspection:		<input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/>	<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: Super 8 Motel			Contact/Owner Name: Andy patel		* Number of Repeat Violations: <u>1</u> ✓ Number of Violations COS: <u>0</u>		97/100		
Physical Address: 5445 I 35 Service			City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes No (circle one)			
<p style="text-align: center;">Compliance Status: OUT = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation</p> <p style="text-align: center;">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</p>									
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	O U T	I N	N O	N A	C O S
Time and Temperature for Food Safety (F = degrees Fahrenheit)				R	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				
	✓				Preventing Contamination by Hands				
3. Proper Hot Holding temperature(135°F)					✓				
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)				
		✓			Highly Susceptible Populations				
6. Time as a Public Health Control; procedures & records					✓				
Approved Source					16. Pasteurized foods used; prohibited food not offered				
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction					Pasteurized eggs used when required				
	✓				Chemicals				
8. Food Received at proper temperature					✓				
Protection from Contamination					17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
✓					3				✓
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									
O U T	I N	N O	N A	C O S	O U T	I N	N O	N A	C O S
Demonstration of Knowledge/ Personnel				R	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				
✓					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					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					✓				
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label					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									
O U T	I N	N O	N A	C O S	O U T	I N	N O	N A	C O S
Prevention of Food Contamination				R	Food Identification				R
✓					✓				
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					✓				
36. Wiping Cloths; properly used and stored					42. Non-Food Contact surfaces clean				
37. Environmental contamination					✓				
38. Approved thawing method					43. Adequate ventilation and lighting; designated areas used				
Proper Use of Utensils					✓				
✓					44. Garbage and Refuse properly disposed; facilities maintained				
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used					✓				
40. Single-service & single-use articles; properly stored and used					45. Physical facilities installed, maintained, and clean				
✓					✓				
					46. Toilet Facilities; properly constructed, supplied, and clean				
					47. Other Violations				
Received by: (signature) 			Print: Andy patel			Phone # / email: Super85445@gmail.com			
Inspected by: (signature) 			Print: Kristen Weatherford, RS			Inspector's Phone # 817-223-4834			

Retail Food Establishment Inspection Report

Date: 10/08/2024	Establishment Name: Super 8 Motel	Physical Address: 5445 I 35 Service	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 - Butter-RIC	41				
2 - Cream cheese spread-home style refrigerator	40				
2 - Juice dispenser	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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18 - Label spray bottles. Repeat violation.
 30 - Permit valid until 2/12/25
 AdditionalComments:Print this report and keep it on site

Registered Food Service manager Paul Martin	Certificate #:	Exp. Date: 12/08/2027
Pest Control Company Terminix		Service Date: 09/09/2024
Grease Trap Service Company Not Available		Service Date:
Received by: (signature) 	Print: Andy Patel	Phone # / email: super854445@gmail.com
Inspected by: (signature) 	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 05/17/2024	Time in: 09:50 AM	Time out: 10:24 AM	License/Permit # -	TMS Project # 2023-022784	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					
Establishment Name: Super 8 Motel			Contact/Owner Name: Andy Patel		* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>
Physical Address: 5445 I 35 Service			City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000
97/100					

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					
		✓					✓				
	✓					Chemicals					
		✓					✓				
						3					
						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					
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: Andy Patel	Phone # / email: Super85445@gmail.com
Inspected by: (signature)	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

Retail Food Establishment Inspection Report

Date: 05/17/2024	Establishment Name: Super 8 Motel	Physical Address: 5445 I 35 Service	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 - Pancake batter- RIC	33				
2 - Milk-RIC	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:
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18 - Label all chemical bottles.
 30 - Permit valid until 2/11/2025.
 38 - Thawing under refrigeration, in compliance,
 AdditionalComments:Print this report and keep on site.

Registered Food Service manager Paul Martin		Certificate #:	Exp. Date: 12/08/2027
Pest Control Company Termitex			Service Date: 05/14/2024
Grease Trap Service Company Not Available			Service Date:
Received by: (signature) 	Print: Andy Patel	Phone # / email: Super85445@gmail.com	
Inspected by: (signature) 	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834	

Retail Food Establishment Inspection Report

Date: 09/11/2023	Establishment Name: Super 8 Motel	Physical Address: 5445 I 35 Service (7-2014)	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 - Butter-RIC	41				
2 - Milk-home style refrigerator	37				
2 - Juice dispenser	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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21 - Note: Need Certified Food Manager certificate showing 5-year expiration date. Observed only course completion certificate.



26 - Note: post clean plate reminder in breakfast area

28 - Juice that says "keep frozen" shall be date marked when thawed and discarded within 7 days.

30 - Permit valid until 2/11/24. Post in public view.

31 - Treat 2-compartment sink and adjacent sink as 3-compartment sink for warewashing and lone sink as hand washing sink. Shall not leave items in hand sink and keep hand soap and paper towels at this hand sink.

AdditionalComments:Print this report and keep it on site

Registered Food Service manager Paul Martin - course completion	Certificate #:	Exp. Date: 12/08/2027
Pest Control Company Terminix		Service Date: 08/14/2023
Grease Trap Service Company Not Available		Service Date:
Received by: (signature) 	Print: Andy Patel	Phone # / email: super85445@gmail.com
Inspected by: (signature) 	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 03/14/2023	Time in: 08:50 AM	Time out: 09:19 AM	License/Permit # -	TMS Project # 2022-023153	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: Super 8 Motel			Contact/Owner Name: Andy Patel		* Number of Repeat Violations: <u>1</u> ✓ Number of Violations COS: <u>0</u>		95/100
Physical Address: 5445 I 35 Service (7-2014) Suite: Super 8 Motel			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						
							✓					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓						✓					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
												Preventing Contamination by Hands	
							✓					14. Hands cleaned and properly washed/ Gloves used properly	
							✓					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
												Highly Susceptible Populations	
											✓	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
												Chemicals	
	✓											17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
							✓					18. Toxic substances properly identified, stored and used	
												Water/ Plumbing	
	✓						✓					19. Water from approved source; Plumbing installed; proper backflow device	
											✓	20. Approved Sewage/Wastewater Disposal System, proper disposal	

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

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

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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Prevention of Food Contamination							Food Identification						
	✓						✓					41. Original container labeling (Bulk Food)	
												Physical Facilities	
	✓						✓					42. Non-Food Contact surfaces clean	
	✓						✓					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: Andy Patel	Phone # / email: super85445@gmail.com
Inspected by: (signature)	Print: Eldho Babu, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 08/31/2022	Time in: 12:25 PM	Time out: 12:57 PM	License/Permit # -	TMS Project # 2022-023153	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: Super 8 Motel		Contact/Owner Name: Andy		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0		96/100
Physical Address: 5445 I 35 Service (7-2014) Suite: Super 8 Motel			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						
		✓					✓					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓						✓					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		✓										Preventing Contamination by Hands	
		✓					✓					14. Hands cleaned and properly washed/ Gloves used properly	
		✓					✓					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
		✓										Highly Susceptible Populations	
		✓							✓			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	✓											Chemicals	
		✓					✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
							✓					18. Toxic substances properly identified, stored and used	
	✓											Water/ Plumbing	
	✓						✓					19. Water from approved source; Plumbing installed; proper backflow device	
	✓						✓					20. Approved Sewage/Wastewater Disposal System, proper disposal	

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

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

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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Prevention of Food Contamination							Food Identification						
	✓						✓					41. Original container labeling (Bulk Food)	
	✓											Physical Facilities	
	✓						✓					42. Non-Food Contact surfaces clean	
	✓						✓					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: Andy	Phone # / email: Super85445@gmail.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 08/17/20	Time in:	Time out:	License/Permit #: 202004122	Est. Type:	Risk Category:	Page 1 of 2
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other TOTAL/SCORE						
Establishment Name: Super 8 Motel			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS: 84	
Physical Address: 8448 135 Service			City/County: Hayward		Zip Code: Phone: Follow-up: Yes No (circle one)	

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

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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Time and Temperature for Food Safety (F = degrees Fahrenheit)							Employee Health						
						1. Proper cooling time and temperature						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
3						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 Approved Source						Highly Susceptible Populations	
						7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
3						8. Food Received at proper temperature						Chemicals	
						Protection from Contamination							
						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
						10. Food contact surfaces and Returnables Cleaned and Sanitized at appropriate temperature						18. Toxic substances properly identified, stored and used	
						11. Proper disposition of returned, previously served or reconditioned						Water/ Plumbing	
												19. Water from approved source; Plumbing installed; proper backflow device	
												20. Approved Sewage/Wastewater Disposal System, proper disposal	

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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Demonstration of Knowledge/ Personnel							Food Temperature Control/ Identification						
	✓					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
						22. Food Handler/ no unauthorized persons/ personnel						28. Proper Date Marking and disposition	
Safe Water, Recordkeeping and Food Package Labeling							Permit Requirement, Prerequisite for Operation						
	✓					23. Hot and Cold Water available; adequate pressure, safe						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
						24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						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							Food Identification						
						26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label						41. Original container labeling (Bulk Food)	

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

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

Received by: <i>[Signature]</i>	Print: Julio Sanchez	Title: Person In Charge/ Owner
Inspected by: <i>[Signature]</i>	Print: Angella Vazquez	Business Email:

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc

2019-0143107

Date: 2-25-20	Time in: 10a	Time out:	License/Permit #	Est. Type	Risk Category	Page L 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: Super 8 Motel			Contact/Owner Name:		* Number of Repeat Violations: 0	
Physical Address: 3454 I-35			City/County: Alvarado		✓ Number of Violations COS: 0	
			Zip Code:		Phone:	
					Follow-up: Yes No (circle one)	

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

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

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

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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Prevention of Food Contamination							Food Identification						
	✓						✓					41. Original container labeling (Bulk Food)	
	✓											Physical Facilities	
	✓						✓					42. Non-Food Contact surfaces clean	
	✓						✓					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: <i>[Signature]</i>	Print: PATEL SAMIR A.	Title: Person In Charge/ Owner
Inspected by: <i>[Signature]</i>	Print: <i>[Signature]</i>	Business Email:

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 06/28/19	Time in:	Time out:	License/Permit #: 2019014307	Est. Type:	Risk Category:	Page 1 of 2
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other TOTAL/SCORE						
Establishment Name: Super 8 Motel			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS: 92	
Physical Address: 5445 135 Service			City/County: Alvarado		Zip Code: Phone: Follow-up: Yes No (circle one)	

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

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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS	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		
B					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 50 ppm/temperature Chlorine					✓	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	B	
	✓				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		
1					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: S. C. Jaiswal	Print: SUDHA JAKSVAL	Title: Person In Charge/ Owner
Inspected by: Ana Varghese	Print: Ana Varghese	Business Email:

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

2018-014797

Date: 2-22-19	Time in: 10:00	Time out:	License/Permit #	Est. Type	Risk Category	Page 1 of 2
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other TOTAL/SCORE						
Establishment Name: Super 8 Motel			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS: 99	
Physical Address: 5445 I-35			City/County: Alvarado		Zip Code: Phone: Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> (circle one)	

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

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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Time and Temperature for Food Safety (F = degrees Fahrenheit)							Employee Health						
						1. Proper cooling time and temperature						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
						2. Proper Cold Holding temperature(41°F/ 45°F)						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
						3. Proper Hot Holding temperature(135°F)						Preventing Contamination by Hands	
						4. Proper cooking time and temperature						14. Hands cleaned and properly washed/ Gloves used properly	
						5. Proper reheating procedure for hot holding (165°F in 2 Hours)						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
						6. Time as a Public Health Control; procedures & records						Highly Susceptible Populations	
						Approved Source						16. Pasteurized foods used; prohibited food not offered 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							
						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						18. Toxic substances properly identified, stored and used	
						10. Food contact surfaces and Returnables; Cleaned and Sanitized at 500 ppm/temperature 171						Water/ Plumbing	
						11. Proper disposition of returned, previously served or reconditioned						19. Water from approved source; Plumbing installed; proper backflow device	
												20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 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						
						21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
						22. Food Handler/ no unauthorized persons/ personnel						28. Proper Date Marking and disposition	
Safe Water, Recordkeeping and Food Package Labeling							Permit Requirement, Prerequisite for Operation						
						23. Hot and Cold Water available; adequate pressure, safe						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
						24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						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							Food Identification						
						26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label						41. Original container labeling (Bulk Food)	

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

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

Received by: [Signature]	Print: Paul B. Martin	Title: Person In Charge/ Owner
Inspected by: [Signature]	Print: SARA T WOSH	Business Email:

