



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



**BUREAU
VERITAS**

Date: 2025-08-21	Time in:	Time out:	License/Permit #	TMS Number	2025-020122	Page 1 of 3
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Purpose of Inspection:	Routine		TOTAL/SCORE
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Establishment Name: Whataburger	Contact/Owner Name:	Number of Repeat Violations: 0 Number of Violations COS: 0	100
Physical Address: 708 Parkway, Alvarado, TX, 76009	City/County: Alvarado	Zip Code: 76009	Phone: Follow-up: No

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

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

Compliance Status					Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
O U T	I N	N O	N A	C O S		
	IN				1. Proper cooling time and temperature	
	IN				2. Proper Cold Holding temperature(41°F/45°F)	
	IN				3. Proper Hot Holding temperature(135°F)	
	IN				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	
	IN				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature	
	IN				11. Proper disposition of returned, previously served or reconditioned	

Compliance Status					Employee Health	R
O U T	I N	N O	N A	C O S		
	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: Amanda Foushee	Title: Person In Charge/ Owner Manager
Inspected by: (signature) 	Print: Kristen WEATHERFORD	Business Email:



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

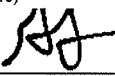



Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

O U T	I N	N O	N A	C O S		R	O U T	I N	N O	N A	C O S		R
	IN				Demonstration of Knowledge/ Personnel			IN				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	IN				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			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		R	O U T	I N	N O	N A	C O S		R
	IN				Prevention of Food Contamination			IN				41. Original container labeling (Bulk Food)	
	IN				34. No Evidence of Insect contamination, rodent/other animals							Physical Facilities	
	IN				35. Personal Cleanliness/eating, drinking or tobacco use			IN				42. Non-Food Contact surfaces clean	
	IN				36. Wiping Cloths; properly used and stored			IN				43. Adequate ventilation and lighting; designated areas used	
	IN				37. Environmental contamination			IN				44. Garbage and Refuse properly disposed; facilities maintained	
	IN				38. Approved thawing method			IN				45. Physical facilities installed, maintained, and clean	
					Proper Use of Utensils			IN				46. Toilet Facilities; properly constructed, supplied, and clean	
	IN				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			IN				47. Other Violations	
	IN				40. Single-service & single-use articles; properly stored and used								

Received by: (signature) 	Print: Amanda Foushee	Title: Person In Charge/ Owner Manager
Inspected by: (signature) 	Print: Kristen WEATHERFORD	Business Email:



Texas Department of State Health Services
Retail Food Establishment Inspection Report



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:	
	Samples: No	
	# Collected:	
Received by: (signature) <i>AF</i>	Print: Amanda Foushee	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Kristen Weatherford</i>	Print: Kristen WEATHERFORD	

Retail Food Establishment Inspection Report

Date: 02/18/2025	Time in: 04:26 PM	Time out: 05:00 PM	License/Permit # -	TMS Project # 2024-028253	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: Whataburger			Contact/Owner Name: Cecelia Hilburn		* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>		100/100
Physical Address: 708 Parkway		City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes No (circle one)		

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

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓					✓				
	✓						✓				
	✓										
	✓						✓				
		✓									
	✓						✓				
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					
	✓						✓				
	✓						✓				
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: Cecelia Hilburn	Phone # / email: (817)790-4200 wb1377@wbhq.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 10/08/2024	Establishment Name: Whataburger	Physical Address: 708 Parkway	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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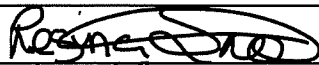
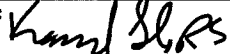
TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Coffee creamer-front RIC	41				
2 - Soft serve	38				
2 - Ranch-3 door RIC	40				
2 - Avocado-RIC	41				
2 - Raw chicken-RIC	38				
2 - Raw hamburger-RIC	39				
2 - Pancake batter-WIC	37				
2 - Sausage crumbles-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 time tags and timers
 22 - Note: showed food handler training on phones. Print these for ease of inspection.
 30 - Permit valid until 6/9/25
 AdditionalComments:Print this report and keep it on site

Registered Food Service manager Regina C Sneed		Certificate #:	Exp. Date: 03/15/2027
Pest Control Company Orkin			Service Date: 10/01/2024
Grease Trap Service Company Sand Trap			Service Date: 10/04/2024
Received by: (signature) 	Print: Regina C Sneed	Phone # / email: wb1377@wbhq.com	
Inspected by: (signature) 	Print: Kassandra Lamb, RS	Inspector's Phone #	

Retail Food Establishment Inspection Report

Date: 03/11/2024	Time in: 04:47 PM	Time out: 05:37 PM	License/Permit # -	TMS Project # 2023-022336	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: Whataburger			Contact/Owner Name: Rebecca Johnson		* Number of Repeat Violations: 1 ✓ Number of Violations COS: 0	96/100
Physical Address: 708 Parkway		City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes No (circle one)	

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

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓					✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
	✓						✓				
		✓					✓				
3						Highly Susceptible Populations					
Approved Source									✓		
	✓					Chemicals					
		✓						✓			
Protection from Contamination						Water/ Plumbing					
	✓						✓				
	✓						✓				
	✓						✓				

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					Permit Requirement, Prerequisite for Operation					
	✓						✓				
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							✓				
	✓						✓				
	✓					1					✓

Received by: (signature) <i>Rebecca Johnson</i>	Print: Rebecca Johnson	Phone # / email: wb1377@wbhq.com
Inspected by: (signature) <i>Kassandra Lamb, RS</i>	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 03/11/2024	Establishment Name: Whataburger	Physical Address: 708 Parkway	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 - Avocado-RIC	39	3 - Grilled chicken-prince castle warmer	161		
2 - Burger patty-RIC	41				
2 - Chicken-RIC	38				
2 - Sliced tomatoes-RIC	37				
2 - Soft serve-dispenser	36				
2 - Sausage crumbles-WIC	38				
3 - Spicy chicken-prince castle warmer	150				
3 - Chicken tender-prince castle warmer	145				

OBSERVATIONS AND CORRECTIVE ACTIONS

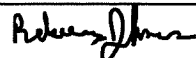
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
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6 - Observed old time tags on prep line. Use timers on Prince Castle warmer.
 30 - Permit valid until 6/9/24
 47 - Post health permit in public view. Keep printed health inspection report on site.
 AdditionalComments:Print this report and keep it on site

Registered Food Service manager Rebecca Johnson	Certificate #:	Exp. Date: 11/13/2024
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Pest Control Company Orkin	Service Date: 02/11/2024
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Grease Trap Service Company Sand Trap	Service Date: 12/20/2023
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Received by:  (signature)	Print: Rebecca Johnson	Phone # / email: wb1377@wbhq.com
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Inspected by:  (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #
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Retail Food Establishment Inspection Report



Date: 09/07/2023	Establishment Name: Whataburger	Physical Address: 708 Parkway	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	36	3 - Scrambled eggs-castle	155		
2 - Raw hamburger patty-reach in cooler(ric)	40	3 - Gravy-round	137		
2 - Walk in cooler(WIC)-raw chicken	37	4 - Hamburger patty	189		
2 - Cherry tomatoe-WIC	37				
2 - Sliced tomatoes-tall ric	38				
2 - Burger patty-tall ric	38				
2 - Liquid eggs-ric	40				
2 - Front counter ric(orange juice)	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:
	<p>6 - Using time for chicken strips and burger toppings.</p> <p>29 - Observed QA and CI sanitizer test strips, probe thermometer, and alcohol swabs.</p> <p>30 - Permit posted and valid through 6/9/24.</p> <p>33 - 3-compartment sink set up correctly to wash, rinse, and sanitize.</p> <p>37 - Observed sleeves of cups stored under leaking refrigerant condenser. Repair the leak.</p> <p>38 - Thawing sausage patties under refrigeration.</p> <p>42 - Clean bottom shelves and gaskets of reach in coolers and freezers.</p> <p>45 - Do not use cardboard as a floor mat.</p> <p>AdditionalComments:Print this report and keep it on site.</p>

Registered Food Service manager James Rolla	Certificate #:	Exp. Date: 03/23/2028
Pest Control Company Orkin		Service Date: 08/28/2023
Grease Trap Service Company Sand Trap		Service Date: 08/28/2023
Received by:  (signature)	Print: James Rolla	Phone # / email: jrolla205@yahoo.com
Inspected by:  (signature)	Print: Tim Fish, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Area Veritas North America, Inc.

2018-014805

Date: 2-22-19	Time in: 01:20	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: Whataburger			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS: 90	
Physical Address: 708 N. PKWY.			City/County: Alameda	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						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 200 ppm temperature 180°F						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			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						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
						23. Hot and Cold Water available; adequate pressure, safe						Permit Requirement, Prerequisite for Operation	
						24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current & Valid)	
						Conformance with Approved Procedures						Utensils, Equipment, and Vending	
						25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used	
						Consumer Advisory						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
						26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			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						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: <i>Michelle Stulwell</i>	Print: <i>Michelle Stulwell</i>	Title: Person In Charge/ Owner
Inspected by: <i>SARAH WASH. RS</i>	Print: <i>SARAH WASH</i>	Business Email:

RESTAURANT ESTABLISHMENT INSPECTION REPORT

Bureau Veritas North America, Inc.

Date: 02/08/18	Time in:	Time out:	License/Permit # 2017012807	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: Whataburger			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS: 0	
Physical Address: 108 N. Parkway			City/County: Alvarado		Zip Code: 76009 Phone: 971-111-9711	
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)														
													1. Proper cooling time and temperature	
													2. Proper Cold Holding temperature(41°F/ 45°F)	
													3. Proper Hot Holding temperature(135°F)	
													4. Proper cooking time and temperature	
													5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
													6. Time as a Public Health Control; procedures & records	
Approved Source														
													7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
													8. Food Received at proper temperature	
Protection from Contamination														
													9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
													10. Food contact surfaces and Returnables: Cleaned and Sanitized at 200 ppm/temperature 175°C	
													11. Proper disposition of returned, previously served or reconditioned	
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														
													21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	
													22. Food Handler/ no unauthorized persons/ personnel	
Safe Water, Recordkeeping and Food Package Labeling														
													23. Hot and Cold Water available; adequate pressure, safe	
													24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
Conformance with Approved Procedures														
													25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
Consumer Advisory														
													26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	
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) 7/2018.	
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														
													34. No Evidence of Insect contamination, rodent/other animals	
													35. Personal Cleanliness/eating, drinking or tobacco use	
													36. Wiping Cloths; properly used and stored	
													37. Environmental contamination	
													38. Approved thawing method	
Proper Use of Utensils														
													39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
													40. Single-service & single-use articles; properly stored and used	
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: Michelle Stivell	Print: Michelle Stivell Title: Person in Charge/ Owner
Inspected by: Angela Varghese, RS	Print: Angela Varghese, RS Business Email: