



Texas Department of State Health Services Retail Food Establishment Inspection Report



**BUREAU
VERITAS**

Date: 2025-08-28	Time in:	Time out:	License/Permit #	TMS Number	2025-020831	Page 1 of 3
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Purpose of Inspection:	Routine		TOTAL/SCORE
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Establishment Name: Don Chan's	Contact/Owner Name:	Number of Repeat Violations: 0 Number of Violations COS: 0	90
Physical Address: 921 Cummings, Alvarado, TX, 76009	City/County: Alvarado	Zip Code: 76009	Phone: Follow-up: No

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

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

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

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



Texas Department of State Health Services Retail Food Establishment Inspection Report



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

O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel	R	O U T	I N	N O	N A	C O S	Food Temperature Control/Identification	R
	IN				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			IN				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	IN				22. Food Handler/ no unauthorized persons/ personnel			IN				28. Proper Date Marking and disposition	
					Safe Water, Recordkeeping and Food Package Labeling			IN				29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips	
	IN				23. Hot and Cold Water available; adequate pressure, safe		Permit Requirement, Prerequisite for Operation						
	IN				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			IN				30. Food Establishment Permit (Current & Valid)	
					Conformance with Approved Procedures		Utensils, Equipment, and Vending						
	IN				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			2-OUT				31. Adequate handwashing facilities: Accessible and properly supplied, used	
					Consumer Advisory			2-OUT				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	IN				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label							33. Ware washing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

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

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

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



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



**BUREAU
VERITAS**

TEMPERATURE OBSERVATIONS		
Item/Location	Temp	
OBSERVATIONS AND CORRECTIVE ACTIONS		
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:	
10	Observed black residue build up inside soda nozzles. Shall clean and sanitize repeat	
20	Observed slow drain at dish machine. Shall repair immediately. Shall send video of repairs.	
31	Missing hand soap at handsink by soda fountain.	
32	Observed heavy black residue build up on dish machine racks . Shall replace.	
	Permit valid in compliance	
	Cold TCS food items below 41degrees, in Compliance.	
	Hot TCS food items above 135degrees, in compliance	
	Samples: No	# Collected:
Received by: (signature)	Print: Javier Alvarez	Title: Person In Charge/ Owner Owner
Inspected by: (signature)	Print: Kristen WEATHERFORD	

Retail Food Establishment Inspection Report

Date: 02/10/2025	Time in: 11:38 AM	Time out: 12:11 PM	License/Permit # -	TMS Project # 2024-028244	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: Don Chano's			Contact/Owner Name: Jeny alvarez		* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>		96/100
Physical Address: 921 Cummings			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					
		✓					✓				
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					
	✓						✓				
	✓						✓				
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: Jeny alvarez	Phone # / email: Nataliealvarez@gmail.com
Inspected by: (signature) RS	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

Retail Food Establishment Inspection Report

Date: 10/08/2024	Time in: 11:05 AM	Time out: 11:47 AM	License/Permit # -	TMS Project # 2024-028244	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: Don Chano's			Contact/Owner Name: Jeny Alvarez		* Number of Repeat Violations: <u>1</u> ✓ Number of Violations COS: <u>0</u>		91/100
Physical Address: 921 Cummings			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					
	✓						✓				
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					
	✓						✓				
	✓						✓				
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					
	✓						✓				
1					✓	Physical Facilities					
	✓						✓				
	✓					1					
	✓						✓				
Proper Use of Utensils							✓				
	✓						✓				
	✓						✓				

Received by: (signature)	Print: Jeny Alvarez	Phone # / email: Nataliealvarez@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: Don Chano's	Physical Address: 921 Cummings	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 - Salsa-server cooler	38	4 - Beef -steam table	148		
2 - Lemonade-server cooler	36	4 - Sauce -steam table	147		
2 - Menudo-clear prep cooler	38				
2 - Beans-clear prep cooler	37				
2 - Raw shrimp-clear prep cooler	37				
2 - Cheese-double door prep	33				
2 - Sliced tomato-double door prep	33				
4 - Shredded chicken -steam table	153				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
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- 10 - Tested sanitizer at less than 50PPMCL. shall be between 50-100PPMCL. Shall test sanitizer concentration between 50-100PPMCL before use.
- 15 - Observed employee bare hand tomatoes out of can for salsa. Shall properly wear gloves or use utensil. Corrected on site
- 19 - Note: missing air gap at plumbing lines.
- 30 - 8/1/2025
- 35 - Employees with beard shall wear beard guard. Repeat
- 43 - Need more lighting in the kitchen
- 45 - Shall clean heavy grease build up on floors and walls behind cook top and fryers. Back door shall self close and self latch.
- AdditionalComments:Print this report and keep on site.

Registered Food Service manager Jeny Alvarez	Certificate #:	Exp. Date: 03/17/2029
Pest Control Company Valderas		Service Date: 09/09/2024
Grease Trap Service Company Trimble		Service Date: 04/24/2024
Received by:  (signature)	Print: Jeny Alvarez	Phone # / email: Nataliealvarez@gmail.com
Inspected by:  (signature)	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

Retail Food Establishment Inspection Report

Date: 06/05/2024	Establishment Name: Don Chano's	Physical Address: 921 N Cummings	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 - Pico- prep top cooler	39	3 - Beans-steam table	148		
2 - Cheese-prep top cooler	40	3 - Beef-steam table	154		
2 - Milk-cooler by soda machine	39	3 - Tamale-warmer	148		
2 - Tomato-true refrigerator	39				
2 - Salsa-tru refrigerator	39				
2 - Raw beef- tru refrigerator	38				
2 - Bell pepper- double door cooler	39				
3 - Rice-steam table	152				

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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10 - Observed black residue build up on the inside surfaces of the soda nozzles. Observed ice scoop handle touching ice.
 Chlorine sanitizer tested 50PPM CL at the dish machine, In Compliance
 19 - 3-compartment sink plumbing shall be properly plumbed. Air gap is missing.
 26 - Consumer advisory statement is missing on the menus.
 27 - Observed salsa in big container at 64degrees made at 11AM. Shall use shallow pans and rapidly chill salsa to 41degrees or below. When cooling food items you have 2 hours to cool from 135degrees to 70degrees and an additional 4 hours to chill from 70degrees to 41degrees(6hours total).
 30 - Permit valid until 8/1/2024.
 32 - Observed rusted shelving. Shelving shall be smooth and easily cleanable.
 35 - Shall wear beard guard when prepping/handling food. All personal drinks shall have a closed lid and straw.
 36 - Observed numerous soiled rags in server stations and kitchen area. Shall store soiled wiping cloths in a sanitizer bucket when not in use.
 43 - Ambient Kitchen temperature is 95-100degrees.
 45 - Shall seal bottom of back door. Shall clean floors and walls under and behind equipment.
 AdditionalComments:Print this report and keep on site.

Registered Food Service manager Javier Alvarez	Certificate #:	Exp. Date: 07/27/2028
Pest Control Company		Service Date: 05/14/2024
Grease Trap Service Company Trimble		Service Date: 04/24/2024
Received by: (signature)	Print: Javier Alvarez	Phone # / email: Nataliealvarez@gmail.com
Inspected by: (signature) RS	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

Retail Food Establishment Inspection Report

Temporarily closed by jurisdiction at this time. Jurisdiction approval required to reopen.

Date: 05/08/2024	Time in: 03:56 PM	Time out: 06:00 PM	License/Permit # -	TMS Project # 2023-022776	Page 1 of 2
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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: Don Chano's	Contact/Owner Name: Natalie Alvarez			* Number of Repeat Violations: <u>5</u> ✓ Number of Violations COS: <u>0</u>		78/100
Physical Address: 921 Cummings	City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes <input checked="" type="radio"/> No <input type="radio"/> (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						✓					
3					✓	✓					
✓											
✓						✓					
	✓					✓					
	✓										
Approved Source						Preventing Contamination by Hands					
✓											
	✓										
Protection from Contamination						Highly Susceptible Populations					
✓											
3											
✓											
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
✓						2					
✓						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					
			✓			2					✓
			✓			2					

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

Received by: (signature) <i>Natalie Alvarez</i>	Print: Natalie Alvarez	Phone # / email: nataliealvarez@gmail.com
Inspected by: (signature) <i>Kassandra Lamb, RS</i>	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report


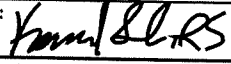
Date: 05/08/2024	Establishment Name: Don Chano's	Physical Address: 921 Cummings	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
1 - Salsa-made at 11am	67	2 - Lemon-server RIC	48		
2 - Sour cream-prep (top)	55	3 - Chicken-steam table	165		
2 - Raw chicken-prep (bottom)	48	3 - Chilli-steam table	159		
2 - Relleno-glass door RIC	54	3 - Beans-steam table	154		
2 - Sausage-glass door RIC	59	3 - Chicken-hot box	140		
2 - Cut tomato-stainless RIC	54				
2 - Milk-stainless RIC	52				
2 - Ranch-RIC near ice machine	56				

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>1 - Cooling foods shall reach 70 degrees within 2 hours and 41 degrees within the following 4 hours (6 hours total). Salsa made at 11am temped 67 degrees.</p> <p>2 - Food at the top of prep cooler temped 45-55 degrees and food at the bottom of prep cooler temped 46-48 degrees. Repeat violation. Food in glass door reach-in cooler temped 54-59 degrees. Food in stainless reach-in cooler temped 52-54 degrees. Ranch in reach-in cooler near ice machine temped 56 degrees. Lemon wedge in server cooler temped 48 degrees. Discard food that temps above 50 degrees and freeze the rest.</p> <p>10 - Observed some food containers in use with food debris. Shall clean and sanitize vegetable slicer.</p> <p>22 - Only 3 people with food handler/manager certificates. Manager states only one other employee who is new. New employee needs food handler or food manager certificate within 30 days</p> <p>27 - Follow manufacturer specifications for coolers regarding ambient operating temperature. Ambient temperature in kitchen temped 100 degrees and ambient temperature in server station temped 89 degrees. This was noted on last inspection report. If repairing air conditioning does not bring coolers to proper temperature, repair or replace coolers. Shall temporarily close restaurant until given approval to re-open. Send photos of probe thermometer in food in each of the 5 coolers to (214)208-1529 or kassandra.lamb@bureauveritas.com</p> <p>28 - Shall date mark food with a shelf life of no more than 7 days. Multiple repeat violation.</p> <p>30 - Permit valid until 8/1/24</p> <p>32 - Shall not use towel as a cutting board or as a liner for work surface. Repeat violation. Shall not use foil as a shelf liner. Surfaces shall be smooth, non-absorbent, and easy to clean. Shall not use a shopping bag for direct food contact. Use only food grade material.</p> <p>33 - Water from dish machine is draining onto the floor</p> <p>34 - Eliminate holes and gaps in back door. Repeat violation.</p> <p>36 - Wiping cloth bucket tested Oppm chlorine. Shall be 50-100 ppm chlorine.</p> <p>39 - Shall not hang tongs on gas pipe. Shall not use a cup as a scoop. Scoops shall have handles.</p> <p>42 - Shall clean shelving, equipment, and outsides of food containers. Deep cleaning needed throughout.</p> <p>AdditionalComments: Closure due to insufficient refrigeration. Shall not open until given approval.</p>	

Registered Food Service manager Jeny Alvarez	Certificate #:	Exp. Date: 03/17/2029
Pest Control Company Valderas		Service Date: 04/15/2024
Grease Trap Service Company Trimble		Service Date: 04/24/2024
Received by:  (signature)	Print: Natalie Alvarez	Phone # / email: nataliealvarez@gmail.com
Inspected by:  (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 09/13/2023	Time in: 12:38 PM	Time out: 01:56 PM	License/Permit # -	TMS Project # 2023-022776	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: Don Chano's	Contact/Owner Name: Jeny Alvarez			* Number of Repeat Violations: <u>3</u> ✓ Number of Violations COS: <u>0</u>		80/100

Physical Address: 921 Cummings	City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes No (circle one)
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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					
	✓					3					
		✓				✓					
		✓				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						2					✓
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
Conformance with Approved Procedures							✓				
			✓			2					
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					
1							✓				
	✓					Physical Facilities					
	✓					1					✓
	✓						✓				
	✓						✓				
Proper Use of Utensils						1					
1							✓				
	✓					1					

Received by: (signature)	Print: Jeny Alvarez	Phone # / email: nataliealvarez@gmail.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 09/13/2023	Establishment Name: Don Chano's	Physical Address: 921 Cummings	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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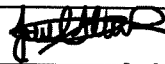

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Guacamole-prep	46	3 - Taco meat-hot box	142		
2 - Sour cream-prep	45	3 - Rice-steam table	161		
2 - Pico-prep	47	3 - Chilli-steam table	157		
2 - Raw chicken-prep	41	3 - Chicken-steam table	150		
2 - Velveeta-RIC	41	3 - Rice-on top of food in steam table	148		
2 - Quartered tomato-RIC	39				
2 - Cooked shrimp-RIC	40				
2 - Milk-Coca Cola cooler	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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- 2 - Cold foods shall be maintained at internal temperature of 41 degrees or below. Food at top of prep cooler temped 45-47 degrees. Ambient temperature in kitchen may be too hot for prep cooler to work properly. Either repair/adjust cooler or improve air circulation in kitchen so that all food can be held at proper temperature.
 - 9 - Observed placing knives for cutting meat on top of boxes of tortilla chips
 - 14 - Observed employee changing gloves without washing hands after handling raw meat, then observed same employee rinsing gloved hands. Shall wash hands (not gloves) with warm (100 degrees) water and soap, then dry them with a disposable paper towel. Wash hands before putting on new gloves to prevent contaminating gloves in box.
 - 22 - All employees shall have current Food Handler training from state accredited or ANSI approved course. Repeat violation. Keep printed certificates on site so they can be viewed during inspection.
 - 28 - Shall date mark foods with a shelf life of no more than 7 days. Repeat violation.
 - 29 - Suggest alcohol swabs to sanitize probe thermometer before each temperature
 - 30 - Permit valid until 8/1/24
 - 32 - Do not use towel under cutting board
 - 34 - Observed hole in back door where doorknob originally was and a gap at the bottom of the door. Eliminate openings to prevent pests from entering.
 - 39 - Repair torn Coca Cola cooler gasket
 - 42 - Clean shelving, equipment, and outsides of food containers. Deep cleaning needed throughout kitchen. Repeat violation.
 - 45 - Clean floor and walls. Repair/replace broken floor tiles.
 - 47 - Keep printed health inspection reports on site
- Additional Comments: Print this report and keep it on site

Registered Food Service manager Javier Alvarez		Certificate #:	Exp. Date: 07/27/2028
Pest Control Company Valderas			Service Date: 09/11/2023
Grease Trap Service Company Not Available			Service Date:
Received by:  (signature)	Print: Jeny Alvarez	Phone # / email: nataliealvarez@gmail.com	
Inspected by:  (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #	

Retail Food Establishment Inspection Report

Date: 09/01/2022	Time in: 11:20 AM	Time out: 12:24 PM	License/Permit # -	TMS Project # 2022-023848	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: Don Chano's			Contact/Owner Name: Javier Alvarez		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0
Physical Address: 921 N Cummings (7-2014) Suite: Don Chanos			City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000
Follow-up: Yes <input type="checkbox"/> No (circle one) <input type="checkbox"/>					
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	OUT	IN	NO	NA	COS
Time and Temperature for Food Safety (F = degrees Fahrenheit)					
	✓				
3					
	✓				
	✓				
		✓			
		✓			
Approved Source					
	✓				
		✓			
Protection from Contamination					
3					
	✓				
Employee Health					
	✓				
	✓				
Preventing Contamination by Hands					
3					
	✓				
Highly Susceptible Populations					
			✓		
Chemicals					
			✓		
	✓				
Water/ Plumbing					
	✓				
	✓				
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days					
Compliance Status	OUT	IN	NO	NA	COS
Demonstration of Knowledge/ Personnel					
	✓				
	✓				
Safe Water, Recordkeeping and Food Package Labeling					
	✓				
	✓				
Conformance with Approved Procedures					
				✓	
Consumer Advisory					
				✓	
Food Temperature Control/ Identification					
2					
	✓				
	✓				
Permit Requirement, Prerequisite for Operation					
	✓				
Utensils, Equipment, and Vending					
2					
	✓				
	✓				
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First					
Compliance Status	OUT	IN	NO	NA	COS
Prevention of Food Contamination					
	✓				
	✓				
	✓				
	✓				
		✓			
Proper Use of Utensils					
	✓				
	✓				
Food Identification					
	✓				
Physical Facilities					
	✓				
	✓				
	✓				
	✓				
	✓				
	✓				
	✓				
	✓				
Received by: (signature) 					
Print: Javier Alvarez			Phone # / email: Nataliealvarez@gmail.com		
Inspected by: (signature) 			Inspector's Phone #		
Print: Cassandra Lamb, RS					

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc

Date: 2-15-20	Time in: 11:15 a.m.	Time out:	License/Permit # 2019-014540	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		* Number of Repeat Violations: — ✓ Number of Violations COS: —		96
Establishment Name: Don Chano's			Contact/Owner Name:			
Physical Address: 921 N Cummings		City/County: Alvarado		Zip Code:	Phone:	Follow-up: Yes <input checked="" type="checkbox"/> No <input 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							
	✓							✓					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	
				✓				✓					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: <i>[Signature]</i>	Print: Jayra Alvarez	Title: Person In Charge/ Owner
Inspected by: <i>[Signature]</i>	Print: Jeff Rabins	Business Email:

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

2018-0476

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Date: 2/22/19	Time in: 1:00	Time out:	License/Permit #	Est. Type	Risk Category	Page ___ of ___
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						
Establishment Name: Don charo's			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	
Physical Address: 921 N Cummings			City/County:	Zip Code:	Phone:	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> (circle one)

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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 ppm/temperature						19. Water from approved source; Plumbing installed; proper backflow device	
						11. Proper disposition of returned, previously served or reconditioned						20. Approved Sewage/Wastewater Disposal System, proper disposal	

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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			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:	Print: <u>Juan Alvarez</u>	Title: Person In Charge/ Owner
Inspected by:	Print: <u>VRBG INCAVATA</u>	Business Email:

