



**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	2025-020832	Page 1 of 3
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Purpose of Inspection:	Routine		TOTAL/SCORE
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Establishment Name: EZ Mart	Contact/Owner Name:	Number of Repeat Violations: 1 Number of Violations COS: 0	96
Physical Address: 1203 Parkway, Alvarado, TX, 76009	City/County: Alvarado	Zip Code: 76009	

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

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

Compliance Status						R	Compliance Status						R				
O	I	N	NA	COS	U		T	O	I	N	NA	COS		U	T		
						Time and Temperature for Food Safety (F = degrees Fahrenheit)											
		IN							IN								
						1. Proper cooling time and temperature							12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
		IN				2. Proper Cold Holding temperature(41°F/ 45°F)			IN				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
		IN				3. Proper Hot Holding temperature(135°F)							Preventing Contamination by Hands				
		IN				4. Proper cooking time and temperature			IN				14. Hands cleaned and properly washed/ Gloves used properly				
		IN				5. Proper reheating procedure for hot holding (165°F in 2 Hours)			IN				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y/N:)				
		IN				6. Time as a Public Health Control; procedures & records							Highly Susceptible Populations				
						Approved Source								IN		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
		IN				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction								Chemicals			
		IN				8. Food Received at proper temperature			IN				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
						Protection from Contamination								IN		18. Toxic substances properly identified, stored and used	
		IN				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing			
		IN				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 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: Shiv	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) <i>violations Require Corrective Action within 10 days</i>													
O	U	T	I	N	N	O	N	A	C	O	S	R	
		2-OUT		21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)								Yes	
		IN		22. Food Handler/ no unauthorized persons/ personnel									
Safe Water, Recordkeeping and Food Package Labeling													
		IN		23. Hot and Cold Water available; adequate pressure, safe									
		IN		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled									
Conformance with Approved Procedures													
		IN		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions									
Consumer Advisory													
		IN		26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label									
										Food Temperature Control/ Identification			R
					IN					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
					2-OUT					28. Proper Date Marking and disposition			
					IN					29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips			
Permit Requirement, Prerequisite for Operation													
					IN					30. Food Establishment Permit (Current & Valid)			
Utensils, Equipment, and Vending													
					IN					31. Adequate handwashing facilities: Accessible and properly supplied, used			
					IN					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used			
										33. Ware washing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			

Core Items (1 Point) <i>Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First</i>													
O	U	T	I	N	N	O	N	A	C	O	S	R	
Prevention of Food Contamination													
		IN		34. No Evidence of Insect contamination, rodent/other animals									
		IN		35. Personal Cleanliness/eating, drinking or tobacco use									
		IN		36. Wiping Cloths; properly used and stored									
		IN		37. Environmental contamination									
		IN		38. Approved thawing method									
Proper Use of Utensils													
		IN		39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used									
		IN		40. Single-service & single-use articles; properly stored and used									
										Food Identification			R
					IN					41. Original container labeling (Bulk Food)			
Physical Facilities													
					IN					42. Non-Food Contact surfaces clean			
					IN					43. Adequate ventilation and lighting; designated areas used			
					IN					44. Garbage and Refuse properly disposed; facilities maintained			
					IN					45. Physical facilities installed, maintained, and clean			
					IN					46. Toilet Facilities; properly constructed, supplied, and clean			
					IN					47. Other Violations			

Received by: (signature) 	Print: Shiv	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**



**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:
42	Shall clean walk in cooler beverage storage racks.
28	Shall date mark deli food items with shelf life according to manufacturer instructions.
21	Shall obtain manager certification and post in view of public due to filling up soda fountain ice. Shall correct within 14days . Repeat
	In process of obtaining new permit
	Samples: No
	# Collected:
Received by: (signature)	Print: Shiv
	Title: Person In Charge/ Owner Manager
Inspected by: (signature)	Print: Kristen WEATHERFORD

Retail Food Establishment Inspection Report

Date: 09/20/2024	Time in: 02:14 PM	Time out: 03:02 PM	License/Permit # -	TMS Project # 2024-026463	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: E-Z Mart		Contact/Owner Name: Shiv Kapoor		* Number of Repeat Violations: <u>2</u> ✓ Number of Violations COS: <u>0</u>		82/100
Physical Address: 1203 Parkway		City/County: Alvarado/Johnson County		Zip Code: 76009 Phone: 000-000-0000		

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

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

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

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

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

Received by: (signature)	Print: Shiv Kapoor	Phone # / email: ezstop10@gmail.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 09/20/2024	Establishment Name: E-Z Mart	Physical Address: 1203 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 - Pickle-Sandwich cooler	50				
2 - Milk-walk in cooler	48				

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 food shall be maintained at internal temperature of 41 degrees or below. Pickle in the sandwich cooler temped 50 degrees. Sandwich cooler was closed during inspection and air temperature dropped to 41 degrees. Keep the cover pulled down until it is repaired. Walk in the walk-in cooler temped 48 degrees.
 Do not sell "keep refrigerated" drinks from the walk-in.
 10 - Clean black residue from soda machine nozzles. Repeat violation.
 14 - Observed customer grabbing jerky with bare hands because no gloves or tongs were supplied.
 20 - Label all spray bottles. Repeat violation.
 27 - Repair walk-in cooler and sandwich cooler ASAP.
 28 - Shall date mark sandwiches and Hot Pockets according to manufacturer instructions.
 29 - Note: case thermometer in walk-in is broken
 30 - Permit valid until 8/1/25
 37 - Provide clean tongs or disposable gloves for self-service jerky for customers to avoid contaminating it.
 47 - Keep printed health inspection report on site
 AdditionalComments:Print this report and keep it on site

Registered Food Service manager	Certificate #:	Exp. Date:
Pest Control Company Barefoot		Service Date: 09/17/2024
Grease Trap Service Company Not Available		Service Date:
Received by: (signature) 	Print: Shiv Kapoor	Phone # / email: ezstop10@gmail.com
Inspected by: (signature) 	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 05/07/2024	Establishment Name: E-Z Mart	Physical Address: 1203 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 - WIC	38				
2 - Reach in prepackaged sandwich cooler	39				
3 - Bean and cheese burrito-warmer	140				

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 - Soda machine nozzles have black residue build up on the inside surfaces of the nozzles. Clean and sanitize nozzles. Ice machine baffle has pink and black residue build up. Drain ice, clean and sanitize on the inside surfaces of the ice machine.

18 - Label all chemical bottles. Observed multiple chemical bottles without labels behind register area.

21 - Note: shall obtain food manager certification, due to open handling of ice, warming burritos and hot holding burritos.

30 - Permit valid until 08/11/2024.

AdditionalComments:Print this report and keep on site.

Registered Food Service manager Not available		Certificate #:	Exp. Date:
Pest Control Company Evolve		Service Date: 03/24/2024	
Grease Trap Service Company Not Available		Service Date:	
Received by: (signature) 	Print: Shiva Kapoor	Phone # / email: Ezstop10@gmail.com	
Inspected by: (signature) 	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834	

Retail Food Establishment Inspection Report

Date: 09/05/2023	Establishment Name: E-Z Mart	Physical Address: 1203 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 - Steak Burrito-open faced cooler	50				
2 - Turkey sandwich-open faced cooler	49				
2 - Walk in cooler(milk)	41				
3 - Sausage wrap-lamp	115				
3 - Beef burrito-lamp	136				

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>2 - Cold foods shall be maintained at internal temperatures of 41 degrees or lower. Food in the open faced cooler selling sandwiches, burritos, and burgers temped at 49-50 degrees. Discard all foods held in the cooler for longer than four hours.</p> <p>3 - Hot foods shall be maintained at internal temperatures of 135 degrees or higher. Sausage wrap in the lamp warmer temped at 115 degrees. Discard if held longer than four hours, or reheat to 165 degrees and maintain at 135 degrees or higher.</p> <p>6 - Note: For wrapped foods that are difficult to take temperatures, time tag and discard after 4 hours.</p> <p>10 - Clean and sanitize ice machine, inside.</p> <p>18 - Label all spray bottles.</p> <p>27 - Repair or replace the open faced cooler to maintain foods at 41 degrees or lower.</p> <p>28 - Date mark thawed/prepped/opened foods (burritos, sandwiches, burgers, etc) for no more than 7 days. Some foods not date marked. Some foods date marked for 16 days.</p> <p>30 - Posted permit expired 8/11/23. Contact the City and renew/replace the health permit and post in public view.</p> <p>31 - Provide soap and paper towels for the men's restroom. Observed no soap, no paper towels, and the hand air-dryer is not working.</p> <p>33 - 3-compartment sink has been removed. Not prepping or using utensils for foods.</p> <p>40 - Do not store single items (sleeves of cups) next to the trash can, under the counter, under the "frazil" machine.</p> <p>47 - Keep printed health inspection reports on site and available. Keep pest control reports available for inspections.</p> <p>Additional Comments: Print this report and keep it on site.</p>	

Registered Food Service manager	Certificate #:	Exp. Date:
Pest Control Company Not Available		Service Date:
Grease Trap Service Company Not Available		Service Date:
Received by: (signature)	Print: Rahul Kumar	Phone # / email: Ezstop10@gmail.com
Inspected by: (signature)	Print: Tim Fish, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 02/28/2023	Time in: 04:28 PM	Time out: 05:14 PM	License/Permit # -	TMS Project # 2022-023144	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: E-Z Mart	Contact/Owner Name: Shiv			* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0		84/100
Physical Address: 1203 S 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					
		✓				✓					
3						✓					
3											
		✓									
		✓									
		✓									
Approved Source						Preventing Contamination by Hands					
	✓										
		✓									
Protection from Contamination						Highly Susceptible Populations					
	✓										
3											
		✓									
Safe Water, Recordkeeping and Food Package Labeling						Chemicals					
	✓										
		✓									
Conformance with Approved Procedures						Water/ Plumbing					
		✓									
		✓									
		✓									
		✓									
		✓									
		✓									

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
		✓				2					
		✓				2					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓										
		✓									
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
		✓									
Consumer Advisory						Food Identification					
		✓									
		✓									

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

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

Received by:	Print: Shiv	Phone # / email: Ezstop10@gmail.com
Inspected by:	Print: Angela Varghese, RS	Inspector's Phone #

Retail Food Establishment Inspection Repo.

Date: 08/24/2022	Time in: 12:59 PM	Time out: 01:36 PM	License/Permit # -	TMS Project # 2022-023144	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: E-Z Mart			Contact/Owner Name: Shiva		* Number of Repeat Violations: <u>1</u> ✓ Number of Violations COS: <u>0</u>
Physical Address: 1203 S Parkway			City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000
90/100					

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					
		✓					✓				
	✓						✓				
		✓				Water/ Plumbing					
3							✓				
		✓					✓				

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
		✓					✓				
		✓				2					✓
Safe Water, Recordkeeping and Food Package Labeling							✓				
2						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					
		✓					✓				
	✓					1					
		✓					✓				
Proper Use of Utensils							✓				
	✓						✓				
1						1					

Received by: (signature)	Print: Shiva	Phone # / email: Ezstop10@gmail.com
Inspected by: (signature)	Print: Angela Varghese, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 08/17/20	Time in:	Time out:	License/Permit #: 2020-04099	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: E-2 Mart #4			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	
Physical Address: 1205 S. Parkway			City/County: Alvarado		Zip Code: _____ Phone: _____	
						94

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: <i>Shiver Kapoor</i>	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. 208-014771

Date: <u>8-25-18</u>	Time in:	Time out:	License/Permit #	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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: <u>E-Z Mart #4</u>			Contact/Owner Name:		* Number of Repeat Violations: <u> </u> ✓ Number of Violations COS: <u> </u>	
Physical Address: <u>1203 S. Parkway</u>			City/County: <u>Alvarado</u>		Zip Code: <u> </u> Phone: <u> </u> Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> (circle one)	

96

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
													Other Violations

Received by: <u>AL</u> (signature)	Print: <u>Abby</u>	Title: Person In Charge/ Owner
Inspected by: <u>Dr. Stephen Reents/AL</u> (signature)	Print: <u>Dave Hoffman</u>	Business Email:

