



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



Date: 2025-08-28	Time in:	Time out:	License/Permit #	TMS Number	2025-020837	Page 1 of 3
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Purpose of Inspection:	Routine		TOTAL/SCORE
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Establishment Name: First Baptist Daycare	Contact/Owner Name:	Number of Repeat Violations: 0 Number of Violations COS: 0	98
Physical Address: 207 Hwy 67, 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

O	U	T	I	N	N	O	N	A	C	O	S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
												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 ppm/temperature	
												11. Proper disposition of returned, previously served or reconditioned	

O	U	T	I	N	N	O	N	A	C	O	S	Employee Health	R
												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	

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



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

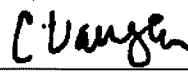



Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

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

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

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

Received by: (signature) 	Print:	Title: Person In Charge/ Owner Director
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:	
21	Shall obtain food manager certification. Shall post in view of public. Shall correct within 14days.	
	Samples: No	# Collected:
Received by: (signature)	Print:	Title: Person In Charge/ Owner
<i>C. Vaughn</i>		Director
Inspected by: (signature)	Print: Kristen WEATHERFORD	
<i>Kristen Weatherford</i>		

Retail Food Establishment Inspection Report

Date: 09/13/2024	Time in: 10:20 AM	Time out: 11:02 AM	License/Permit # -	TMS Project # 2024-025931	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: First Baptist Daycare		Contact/Owner Name: Christi Vaughn		* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>		88/100
Physical Address: 207 Hwy 67		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							✓				
✓						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					
				✓		✓					
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					
✓						1					
		✓				✓					
Proper Use of Utensils						✓					
✓						✓					
✓						✓					

Received by: (signature)	Print: Christi Vaughn	Phone # / email: Cvaughn378@gmail.com
Inspected by: (signature)	Print: Tina Moore, RS	Inspector's Phone #

Retail Food Establishment Inspection Report


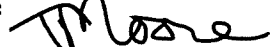
Date: 09/13/2024	Establishment Name: First Baptist Daycare	Physical Address: 207 Hwy 67	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Turkey	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>2 - RIF -5 RIC 36</p> <p>9 - Do not store food in aluminum cans use an approved container.</p> <p>10 - 3 comp 50 ppm chlorine</p> <p>20 - Shall maintain grease trap ticket on site.</p> <p>22 - Keep all employee food handlers certifications onsite in one file.</p> <p>28 - Shall date mark all TCS foods in refrigerator with 7 day discard date.</p> <p>30 - Health permit posted 8/01/2025</p> <p>42 - Clean vent hood.</p> <p>43 - All lights in vent hood must operate.</p>	

Registered Food Service manager Caleb Fulton	Certificate #:	Exp. Date: 07/08/2026
Pest Control Company Carson		Service Date: 07/19/2024
Grease Trap Service Company Not Available		Service Date:
Received by: 	Print: Christi Vaughn	Phone # / email: Cvaughn378@gmail.com
Inspected by: 	Print: Tina Moore, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 03/18/2024	Time in: 12:48 PM	Time out: 01:28 PM	License/Permit # -	TMS Project # 2023-026088	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: First Baptist Daycare			Contact/Owner Name: Monica Brimage		* Number of Repeat Violations: <u>2</u> ✓ Number of Violations COS: <u>0</u>		96/100
Physical Address: 207 Hwy 67			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					
	✓										
	✓										
	✓										
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					
	✓					✓					
	✓					✓					
	✓					✓					
	✓					✓					
	✓					✓					

Received by: (signature)	Print: Monica Brimage	Phone # / email: daycare@fbcalvarado.org
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 03/18/2024	Establishment Name: First Baptist Daycare	Physical Address: 207 Hwy 67	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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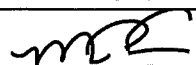

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Butter-RIC	39				
2 - Cheese-RIC	41				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
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20 - Grease trap is new
 21 - At least one person with Certified Food Manager shall be on site during hours of food operation. Repeat violation.
 22 - All employees shall have current Food Handler training from state accredited or ANSI approved course. Renew expired food handler certificates. Repeat violation
 30 - Permit valid until 8/1/24
 AdditionalComments:Print this report and keep it on site

Registered Food Service manager	Certificate #:	Exp. Date:
Pest Control Company Carson		Service Date: 01/08/2024
Grease Trap Service Company Not Available		Service Date:
Received by: (signature) 	Print: Monica Brimage	Phone # / email: daycare@fbcalvarado.org
Inspected by: (signature) 	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

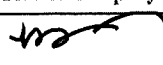

Date: 11/21/2023	Establishment Name: First Baptist Daycare	Physical Address: 207 Hwy 67	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
1 - Taco meat-10:35	92				
2 - Beans-RIC	41				
2 - Butter-RIC	40				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
1	Taco meat is cooling within time frame (70 degrees within 2 hours, 41 degrees within the following 4 hours)
16	Not using shelled eggs
20	Removed grease trap during remodel. Shall not remove grease trap without authorization from the City.
21	At least one person with Certified Food Manager shall be on site during all hours of food operation.
22	Renew expired food handler certificates
29	Suggest alcohol swabs to sanitize probe thermometer before each use
30	Permit valid until 8/1/24
36	Bleach bottle tested less than 50 ppm chlorine. Shall be 50-100 ppm chlorine for food contact surfaces (including tables children sit at). If using for changing tables, may be stronger, but needs to be labeled "not for food contact surfaces" or "changing tables only."
AdditionalComments:Print this report and keep it on site	

Registered Food Service manager	Certificate #:	Exp. Date:
Pest Control Company Carson		Service Date: 10/09/2023
Grease Trap Service Company Not Available		Service Date:
Received by:  (signature)	Print: Monica Brimage	Phone # / email: daycare@fbcvarado.org
Inspected by:  (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc

2018-014861

Date: 11-8-18	Time in:	Time out:	License/Permit #: 0751	Est. Type:	Risk Category:	Page 1 of 2
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Purpose of Inspection:	1-Compliance	2-Routine	3-Field Investigation	4-Visit	5-Other	TOTAL/SCORE
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Establishment Name: First Baptist Church	Contact/Owner Name: Christie	* Number of Repeat Violations: —	95
Physical Address: 207 Hwy 17	City/County: Alvarado	Zip Code: Phone:	

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
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 _____ ppm/temperature
				✓	11. Proper disposition of returned, previously served or reconditioned

Compliance Status						R
OUT	IN	NO	NA	COS		
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						
				3	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
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

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

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

Compliance Status						R
OUT	IN	NO	NA	COS		
Food Identification						
	✓				41. Original container labeling (Bulk Food)	
Physical Facilities						
	✓				42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
	✓				45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

Received by: (signature)	Print: Christie Pippard	Title: Person In Charge/ Owner
Inspected by: (signature)	Print: Elizabeth Ramirez	Business Email:

Retail Food Establishment Inspection Report

Area Veritas North America, Inc.

Date: 04/24/18	Time in: 2:10	Time out:	License/Permit #: 2017012	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: First Baptist Church			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS: 97/A	
Physical Address: 207 Hwy 101 Anurad			City/County:	Zip Code:	Phone:	Follow-up: Yes No (circle one)

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

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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Time and Temperature for Food Safety (F = degrees Fahrenheit)							Employee Health						
	✓						✓					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	
							3					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>M. Brimage</i>	Print: <i>Monica Brimage</i>	Title: Person In Charge/ Owner
Inspected by: <i>Angela Vignese</i>	Print: <i>Angela Vignese</i>	Business Email: <i>ASB@dirac.com</i>