



## 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	2025-020833	Page 1 of 3
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<b>Purpose of Inspection:</b>	Routine		<b>TOTAL/SCORE</b>
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Establishment Name: Flor del Campo Mexican	Contact/Owner Name:	Number of Repeat Violations: 0 Number of Violations COS: 0	90
Physical Address: 1203 Parkway, Alvarado, TX, 76009	City/County: Alvarado	Zip Code: 76009	Phone: Follow-up: No

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

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

Compliance Status					Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status					Employee Health	R	
O	I	N	N	C				O	I	N	N	C		
U	N	O	A	O				U	N	O	A	O		
T				S				T				S		
	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)							<b>Preventing Contamination by Hands</b>		
	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: )		
	3-OUT				6. Time as a Public Health Control; procedures & records							<b>Highly Susceptible Populations</b>		
					<b>Approved Source</b>				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							<b>Chemicals</b>		
	IN				8. Food Received at proper temperature			IN				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
					<b>Protection from Contamination</b>				IN			18. Toxic substances properly identified, stored and used		
	3-OUT				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							<b>Water/ Plumbing</b>		
	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			IN				20. Approved Sewage/Wastewater Disposal System, proper disposal		

<b>Received by:</b> (signature)  	<b>Print:</b> Rodrigo Cavazos	<b>Title: Person In Charge/ Owner</b> Owner
<b>Inspected by:</b> (signature)  	<b>Print:</b> Kristen WEATHERFORD	<b>Business Email:</b>



**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	
					<b>Safe Water, Recordkeeping and Food Package Labeling</b>			IN				29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips	
	IN				23. Hot and Cold Water available; adequate pressure, safe							<b>Permit Requirement, Prerequisite for Operation</b>	
	IN				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			IN				30. Food Establishment Permit (Current & Valid)	
					<b>Conformance with Approved Procedures</b>							<b>Utensils, Equipment, and Vending</b>	
	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	
					<b>Consumer Advisory</b>			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							<b>Physical Facilities</b>	
	IN				36. Wiping Cloths; properly used and stored			IN				42. Non-Food Contact surfaces clean	
	I-OUT				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	
					<b>Proper Use of Utensils</b>			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	

<b>Received by:</b> (signature) 	<b>Print:</b> Rodrigo Cavazos	<b>Title:</b> Person In Charge/ Owner Owner
<b>Inspected by:</b> (signature) 	<b>Print:</b> Kristen WEATHERFORD	<b>Business Email:</b>



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



**BUREAU  
VERITAS**

TEMPERATURE OBSERVATIONS	
Item/Location	Temp
<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>	
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
10	Black Residue build up inside soda nozzles. Shall clean and sanitize. Repeat Observed residue build up on storage racks in the walk in cooler. Shall clean and sanitize
9	Observed raw eggs in shell above tortillas. Shall store raw items below ready to consume.
6	Observed beef and potatoes at 80degree on countertops. Shall time tag TCS (time/temperature control for safety food items stored out at room temperature with daily time tag and discarded after 4hours.
45	Observed missing floor tiles in kitchen creating a trip hazard.shall repair. Shall replace damaged gasket walk in cooler
37	Food items shall be 6 inches off the floor
Samples: No _____ # Collected: _____	
Received by: (signature)	Print: _____ Rodrigo Cavazos
Inspected by: (signature)	Print: Kristen WEATHERFORD
Title: Person In Charge/ Owner Owner	



# Retail Food Establishment Inspection Report

Date: 09/20/2024	Time in: 01:39 PM	Time out: 02:12 PM	License/Permit # -	TMS Project # 2024-026464	Page 1 of 2		
<b>Purpose of Inspection:</b>		<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	<b>TOTAL/SCORE</b>
Establishment Name: Flor del Campo Mexican			Contact/Owner Name: Rodrigo Cavazos		* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>		<b>92/100</b>
Physical Address: 1203 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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓					✓				
3							✓				
	✓					<b>Preventing Contamination by Hands</b>					
	✓						✓				
		✓					✓				
		✓				<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>									✓		
	✓					<b>Chemicals</b>					
		✓					✓				
<b>Protection from Contamination</b>							✓				
	✓					<b>Water/ Plumbing</b>					
	✓						✓				
	✓						✓				

**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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
	✓					2					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
			✓				✓				
<b>Consumer Advisory</b>							✓				
			✓				✓				

**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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1							✓				
	✓					<b>Physical Facilities</b>					
	✓					1					
1							✓				
	✓						✓				
<b>Proper Use of Utensils</b>							✓				
	✓						✓				
	✓						✓				

Received by: (signature)	Print: Rodrigo Cavazos	Phone # / email: cavazosrodrigo18@gmail.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

## Retail Food Establishment Inspection Report

Date: 09/20/2024	Establishment Name: Flor del Campo Mexican	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 - Salsa-on ice	62	3 - Steak-steam table	135		
2 - Diced tomatoes-prep	41	3 - Barbacoa-steam table	140		
2 - Sour cream-prep	41				
2 - Ham-prep	36				
2 - Pork	40				
2 - Soup-	39				
2 - Chicharron	40				
3 - Rice-steam table	149				

### 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 interval temperature of 41 degrees or below. Salsa on ice temped 62 degrees. Use enough ice to maintain proper temperature.

18 - Note: insect spray (Hot Shot) is not allowed in a food establishment.

28 - Date mark food with a shelf life of no more than 7 days

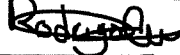

30 - Permit valid until 3/30/25

34 - Eliminate fruit flies

37 - Keep food at least 6 inches off the floor

42 - Clean the shelves in the walk-in cooler

AdditionalComments:Print this report and keep it on site

Registered Food Service manager Rodrigo Cavazos		Certificate #:	Exp. Date: 04/09/2027
Pest Control Company Bigger Off			Service Date: 08/19/2024
Grease Trap Service Company Harrington			Service Date: 08/15/2024
Received by: (signature) 	Print: Rodrigo Cavazos	Phone # / email: cavazosrodrigo18@gmail.com	
Inspected by: (signature) 	Print: Kassandra Lamb, RS	Inspector's Phone #	



## Retail Food Establishment Inspection Report

Date: 05/17/2024	Establishment Name: Flor del Campo Mexican	Physical Address: 1203 Parkway	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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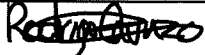

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Pico-top prep cooler	37				
2 - Diced tomato-top prep cooler	37				
2 - Mixed cheese-bottom prep cooler	38				
2 - Diced tomato-WIC	37				
2 - Rice-WIC	38				
3 - Rice-steamer	138				

### 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 matter build up inside Soda nozzles. Tested chlorine sanitizer above 200PM. Chlorine sanitizer shall be between 50-100PPM CL.
- 29 - Thermometer missing in prep cooler.
- 30 - Permit valid until 3/30/2025.
- 34 - Observed fruit flies and or gnats in the front kitchen area by the drive thru and back by the 3 compartment sink/dry storage area.
- 36 - Tested sanitizer bucket above 200PPM CL. Chlorine sanitizer shall be between 50-100PPM CL.
- 38 - Thawing under refrigeration, in compliance.
- 42 - Clean dry storage shelving/area by the 3 compartment sink.
- AdditionalComments: Print this report and keep on site.

Registered Food Service manager Rodrigo Cavazos		Certificate #:	Exp. Date: 04/09/2027
Pest Control Company Bigger off			Service Date: 03/30/2024
Grease Trap Service Company Harrington			Service Date: 05/01/2024
Received by: (signature) 	Print: Rodrigo cavazos	Phone # / email: Cavazosrodrigo18@gmail.com	
Inspected by: (signature) 	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834	

# Retail Food Establishment Inspection Report

Date: 09/05/2023	Time in: 12:18 PM	Time out: 01:23 PM	License/Permit # -	TMS Project # 2023-022330	Page 1 of 2		
<b>Purpose of Inspection:</b>		<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	<b>TOTAL/SCORE</b>
Establishment Name: Flor del Campo Mexican			Contact/Owner Name: Rodrigo Cavasos		* Number of Repeat Violations: <u>2</u> ✓ Number of Violations COS: <u>0</u>		<b>85/100</b>
Physical Address: 1203 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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓					✓					
3					✓	✓					
	✓										
	✓					✓					
		✓				✓					
3											
<b>Approved Source</b>						<b>Highly Susceptible Populations</b>					
	✓							✓			
		✓				<b>Chemicals</b>					
<b>Protection from Contamination</b>						<b>Water/ Plumbing</b>					
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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					2					✓
	✓					✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓										
	✓					✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					✓					
<b>Consumer Advisory</b>						<b>Food Identification</b>					
			✓			✓					

### 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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓					✓					
	✓					<b>Physical Facilities</b>					
	✓					✓					
1						✓					
	✓					✓					
<b>Proper Use of Utensils</b>						<b>Food Identification</b>					
	✓					✓					
	✓					✓					

Received by: (signature) <i>Rodrigo Cavasos</i>	Print: Rodrigo Cavasos	Phone # / email: Johnairis@gmail.com
Inspected by: (signature) <i>T.F. RS</i>	Print: Tim Fish, RS	Inspector's Phone #

## Retail Food Establishment Inspection Report

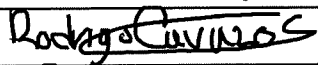

Date: 09/05/2023	Establishment Name: Flor del Campo Mexican	Physical Address: 1203 Parkway	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
1 - Salsa verde-12:25	94	3 - Taco meat(beef)-steam table	166		
2 - Diced tomatoes-prep top	43	3 - Grilled chicken-steam table	142		
2 - Sour cream-prep top	47	3 - Rice-steam table	143		
2 - Rice-table top(not refrigerated)	75	3 - Refried beans-steam table	147		
2 - Rice-walk in cooler(WIC)	41	4 - Fried chicken	193		
2 - Salsa-WIC	41				
2 - Ham-prep bottom	45				
2 - Salsa-not refrigerated	55				

### 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 in an ice bath.</p> <p>2 - Cold foods shall be maintained at internal temperatures of 41 degrees or lower. Observed foods at kitchen prep cooler temping at 43-47 degrees. Repair or replace cooler to maintain proper cooling temperature. Observed foods held unrefrigerated at 75-55 degrees.</p> <p>6 - Time tag foods held between 41-135 degrees and discard after 4 hours (salsas in containers, foods on prep table, foods in prep coolers).</p> <p>9 - Store raw shell eggs below ready to eat foods(cilantro in the walk in cooler).</p> <p>10 - Clean and sanitize ice machine, inside, and ice dispenser at soda machine.</p> <p>27 - Repair/replace prep cooler to maintain foods at 41 degrees or lower.</p> <p>29 - Observed chlorine sanitizer test strips and probe thermometer. Suggest alcohol swabs to quickly sanitize probe before and between testing.</p> <p>30 - Permit posted and valid through 3/30/24.</p> <p>33 - 3-compartment sink set up correctly to wash, rinse, and sanitize at 50 ppm Cl.</p> <p>36 - Sanitizer at bucket tested 100 ppm Cl.</p> <p>37 - Keep ice scoop handle out of the ice. Store food (bag of onions) at least 6" off the floor.</p> <p>AdditionalComments:Print this report and keep it on site.</p>	

Registered Food Service manager Rodrigo Cavasos	Certificate #:	Exp. Date: 04/09/2027
Pest Control Company Buggger Off		Service Date: 08/19/2023
Grease Trap Service Company Harrington		Service Date: 08/28/2023
Received by:  (signature)	Print: Rodrigo Cavasos	Phone # / email: Johnairis@gmail.com
Inspected by:  (signature)	Print: Tim Fish, RS	Inspector's Phone #

## Retail Food Establishment Inspection Report

Date: 02/21/2023	Time in: 03:21 PM	Time out: 09:49 AM	License/Permit # -	TMS Project # 2022-023147	Page 1 of 2		
<b>Purpose of Inspection:</b>		<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	<b>TOTAL/SCORE</b>
Establishment Name: Flor del Campo Mexican			Contact/Owner Name: Maria moran		* Number of Repeat Violations: <u>2</u> ✓ Number of Violations COS: <u>0</u>		<b>77/100</b>
Physical Address: 1203 S 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						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)							<b>Employee Health</b>						
3							✓					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
3					✓		✓					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
3					✓							<b>Preventing Contamination by Hands</b>	
	✓						✓					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 )	
	✓											<b>Highly Susceptible Populations</b>	
									✓			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
3												<b>Chemicals</b>	
		✓					✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
							3					18. Toxic substances properly identified, stored and used	
												<b>Water/ Plumbing</b>	
	✓											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		
<b>Demonstration of Knowledge/ Personnel</b>							<b>Food Temperature Control/ Identification</b>						
	✓						✓					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓						2					28. Proper Date Marking and disposition	
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	✓											<b>Permit Requirement, Prerequisite for Operation</b>	
	✓						✓					30. Food Establishment Permit (Current & Valid)	
<b>Conformance with Approved Procedures</b>												<b>Utensils, Equipment, and Vending</b>	
	✓						✓					31. Adequate handwashing facilities: Accessible and properly supplied, used	
<b>Consumer Advisory</b>							2					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		
<b>Prevention of Food Contamination</b>							<b>Food Identification</b>						
	✓						✓					41. Original container labeling (Bulk Food)	
	✓											<b>Physical Facilities</b>	
1							✓					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	
1							✓					46. Toilet Facilities; properly constructed, supplied, and clean	
	✓						✓					47. Other Violations	

Received by: (signature) <i>Maria Moran</i>	Print: Maria moran	Phone # / email: Johnnairs@gmail.com
Inspected by: (signature) <i>Kassandra Lamb, RS</i>	Print: Kassandra Lamb, RS	Inspector's Phone #

