



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	2025-020835	Page 1 of 3
------------------	----------	-----------	------------------	------------	-------------	-------------

Purpose of Inspection:	Routine		TOTAL/SCORE
-------------------------------	---------	--	--------------------

Establishment Name: How Sweet It Is	Contact/Owner Name:	Number of Repeat Violations: 1	Number of Violations COS: 0	96
Physical Address: 904 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
O U T	I N	N O	N A	C O S		
	IN				1. Proper cooling time and temperature	
	IN				2. Proper Cold Holding temperature(41°F/ 45°F)	
	IN				3. Proper Hot Holding temperature(135°F)	
	IN				4. Proper cooking time and temperature	
	IN				5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	IN				6. Time as a Public Health Control; procedures & records	
Approved Source						
	IN				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
	IN				8. Food Received at proper temperature	
Protection from Contamination						
	3-OUT				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Yes
	IN				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature	
	IN				11. Proper disposition of returned, previously served or reconditioned	

Compliance Status					Employee Health	R
O U T	I N	N O	N A	C O S		
	IN				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	IN				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands						
	IN				14. Hands cleaned and properly washed/ Gloves used properly	
	IN				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y/N:)	
Highly Susceptible Populations						
	IN				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
Chemicals						
	IN				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	IN				18. Toxic substances properly identified, stored and used	
Water/Plumbing						
	IN				19. Water from approved source; Plumbing installed; proper backflow device	
	IN				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Received by: (signature) 	Print: Latonya Matthews	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) <i>violations Require Corrective Action within 10 days</i>													
O	I	N	N	C	Demonstration of Knowledge/ Personnel	R	O	I	N	N	C	Food Temperature Control/ Identification	R
U	N	O	A	O		U	N	O	A	O	S		S
					IN							IN	
					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	
					IN							IN	
					22. Food Handler/ no unauthorized persons/ personnel							28. Proper Date Marking and disposition	
					Safe Water, Recordkeeping and Food Package Labeling							IN	
					23. Hot and Cold Water available; adequate pressure, safe							29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips	
					IN							Permit Requirement, Prerequisite for Operation	
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled							IN	
					Conformance with Approved Procedures								
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions							IN	
					Consumer Advisory							IN	
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label								
												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	
												IN	
												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	I	N	N	C	Prevention of Food Contamination	R	O	I	N	N	C	Food Identification	R
U	N	O	A	O		U	N	O	A	O	S		S
					IN							IN	
					34. No Evidence of Insect contamination, rodent/other animals							41. Original container labeling (Bulk Food)	
					IN							Physical Facilities	
					35. Personal Cleanliness/eating, drinking or tobacco use							IN	
					36. Wiping Cloths; properly used and stored							42. Non-Food Contact surfaces clean	
					IN							IN	
					37. Environmental contamination							43. Adequate ventilation and lighting; designated areas used	
					IN							44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils							IN	
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used							45. Physical facilities installed, maintained, and clean	
					IN							46. Toilet Facilities; properly constructed, supplied, and clean	
					40. Single-service & single-use articles; properly stored and used							IN	
												47. Other Violations	

Received by: (signature) 	Print: Latonya Matthews	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:
9	Raw eggs in shell above drinks. Shall place raw items below ready to consume items.
	Permit valid until 2/1/2026
37	Shall cover food items in refrigerators and freezers when not in use.
	Samples: No
	# Collected:
Received by: (signature) <i>Latonya Matthews</i>	Print: Latonya Matthews
	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Kristen Weatherford</i>	Print: Kristen WEATHERFORD

Retail Food Establishment Inspection Report

Date: 02/21/2025	Time in: 10:42 AM	Time out: 11:23 AM	License/Permit # -	TMS Project # 2024-028245	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: How Sweet It Is			Contact/Owner Name: Benita Davis		* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>		93/100
Physical Address: 904 Cummings		City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes <input checked="" 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	Item	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
3					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Water/ Plumbing					
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 50PPM/am/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					Compliance Status						
OUT	IN	NO	NA	COS	Item	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	2					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					Compliance Status						
OUT	IN	NO	NA	COS	Item	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
1					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	1					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: (signature) <i>Benita Davis</i>	Print: Benita Davis	Phone # / email: (817)783-2423 Cakes@bakingyourdreamscometrue.com
Inspected by: (signature) <i>Kristen Weatherford RS</i>	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

Retail Food Establishment Inspection Report

Date: 10/08/2024	Time in: 10:10 AM	Time out: 11:04 AM	License/Permit # -	TMS Project # 2024-028245	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: How Sweet It Is			Contact/Owner Name: Latonya Matthews		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0		94/100
Physical Address: 904 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					
	✓						✓				
	✓					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

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							✓				
	✓						✓				
	✓						✓				

Received by: (signature)	Print: Latonya Matthews	Phone # / email: Cakes@bakingyourdreamscometrue.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: How Sweet It Is	Physical Address: 904 Cummings	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
---------------------	--	-----------------------------------	-----------------------------	-----------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Cooler	36				
2 - Display cooler	39				
2 - Cupcake-display cooler	40				
2 - Cake-cooler	36				
2 - Shredded zucchini -cooler	37				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
-------------	---

- 9 - Shall store raw eggs in shell below ready to eat food items.
 - 10 - 50PPMCL in compliance.
 - 19 - Note missing air gap at 3-comp plumbing
 - 24 - Note: grab and go retail customer self-service food items shall have proper food labeling on each individual package and establishment shall obtain a food manufacturing license. Shall go to dshs.texas.gov/food-manufacturers for more information.
 - 28 - Shall date mark opened, prepared , unthawed food items.
 - 34 - Note: shall obtain routine pest control and keep most current receipt on site and easily accessible.
 - 42 - Clean inside bottom of cooler
- AdditionalComments:Print this report and keep on site.

Registered Food Service manager Latoya	Certificate #:	Exp. Date: 08/10/2028
Pest Control Company Not Available		Service Date:
Grease Trap Service Company Not Available		Service Date:
Received by: (signature)	Print: Latonya Matthews	Phone # / email: Cakes@bakingyourdreamscometrue.com
Inspected by: (signature) RS	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

Retail Food Establishment Inspection Report

Date: 05/08/2024	Time in: 03:09 PM	Time out: 03:54 PM	License/Permit # -	TMS Project # 2023-023128	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: How Sweet It Is			Contact/Owner Name: Latonya Matthews		* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>	
Physical Address: 904 Cummings			City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	88/100

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						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)	
3							Highly Susceptible Populations						
Approved Source													
										✓		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	
Protection from Contamination													
	✓						Water/ Plumbing						
3							✓					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	
Safe Water, Recordkeeping and Food Package Labeling													
							2					28. Proper Date Marking and disposition	
	✓						✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	✓						Permit Requirement, Prerequisite for Operation						
	✓						2					30. Food Establishment Permit (Current & Valid)	
Conformance with Approved Procedures													
				✓			Utensils, Equipment, and Vending						
							✓					31. Adequate handwashing facilities: Accessible and properly supplied, used	
Consumer Advisory													
				✓			✓					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						
1							✓					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	
Proper Use of Utensils													
	✓						✓					46. Toilet Facilities; properly constructed, supplied, and clean	
							1					47. Other Violations	

Received by: (signature)	Print: Latonya Matthews	Phone # / email: cakes@bakingyourdreamscometrue.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report


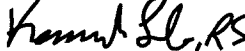
Date: 05/08/2024	Establishment Name: How Sweet It Is	Physical Address: 904 Cummings	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
---------------------	--	-----------------------------------	-----------------------------	-----------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Cherries-RIC	38				
2 - Pumpkin purée-RIC	37				
2 - Grab and go cooler	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:
<p>6 - Use time tag or time log for keep raw shelled eggs to ensure they are not at room temperature for more than one hour.</p> <p>7 - Note: packaged grab-and-go food (chicken salad, pudding cups, etc) require a Texas Food Manufacturer license.</p> <p>10 - Sanitizer shall be 50-100 ppm chlorine. Sanitizer tested 10 ppm chlorine. Allow sanitizer to air dry off of dishes. Do not towel dry dishes.</p> <p>28 - Date mark opened/prepared food with a shelf life of no more than 7 days (pumpkin purée, puddings, chicken salad cups, etc)</p> <p>30 - Posted permit expired 01/17/24</p> <p>35 - Employee drinks shall have lid and straw ONLY (no screw, flip or pull tops) to prevent touching where mouth goes. Keep employee food (chips) away from food prep areas.</p> <p>47 - Keep printed health inspection reports on site.</p> <p>AdditionalComments:Print this report and keep it on site</p>	

Registered Food Service manager Latonya Matthews		Certificate #:	Exp. Date: 08/10/2028
Pest Control Company Not Available		Service Date:	
Grease Trap Service Company Not Available		Service Date:	
Received by: (signature) 	Print: Latonya Matthews	Phone # / email: cakes@bakingyourdreamscometrue.com	
Inspected by: (signature) 	Print: Kassandra Lamb, RS	Inspector's Phone #	

Retail Food Establishment Inspection Report

Date: 09/28/2023	Time in: 12:11 PM	Time out: 12:57 PM	License/Permit # -	TMS Project # 2023-023128	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: How Sweet It Is		Contact/Owner Name: Latonya Matthews		* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>		95/100
Physical Address: 904 Cummings		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					
		✓				✓					
		✓				✓					
		✓				Highly Susceptible Populations					
		✓						✓			
	✓					Chemicals					
		✓				✓					
						✓					
	✓					Water/ Plumbing					
	✓					✓					
	✓					✓					

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

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

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

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

Received by: (signature)	Print: Latonya Matthews	Phone # / email: cakes@bakingyourdreamscometrue.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report


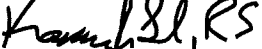
Date: 09/28/2023	Establishment Name: How Sweet It Is	Physical Address: 904 Cummings	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
---------------------	--	-----------------------------------	-----------------------------	-----------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Milk-left side RIC	45				
2 - Sour cream-left side RIC	39				
2 - Half & half-left side RIC	45				
2 - Marachino cherries-right side RIC	40				
2 - Display cooler	41				
2 - Small 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:
<p>2 - Cold food shall be maintained at internal temperature of 41 degrees or below. Milk and half & half at bottom of left side of the reach-in cooler temped 45 degrees. Repair cooler so that all food is maintained at proper temperature.</p> <p>30 - Permit valid until 1/17/24</p> <p>33 - Use drain stoppers for sanitizing. Dishes shall be fully submerged.</p> <p>AdditionalComments:Print this report and keep it on site</p>	

Registered Food Service manager Latonya Matthews	Certificate #:	Exp. Date: 08/10/2028
Pest Control Company Not Available		Service Date:
Grease Trap Service Company Not Available		Service Date:
Received by: (signature) 	Print: Latonya Matthews	Phone # / email: cakes@bakingyourdreamscometrue.com
Inspected by: (signature) 	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 03/09/2023		Time in: 03:57 PM		Time out: 05:05 PM		License/Permit #: -		TMS Project #: 2022-023838		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: How Sweet It Is				Contact/Owner Name: Benita Davis				* Number of Repeat Violations: 0		✓ Number of Violations COS: 0	
Physical Address: 904 N Cummings (7-2014) Suite: How Sweet It Is				City/County: Alvarado/Johnson County		Zip Code: 76009		Phone: 000-000-0000		Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> (circle one)	
Compliance Status: OUT = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation											
Mark the appropriate points in the OUT box for each numbered item. Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS. Mark an asterisk '*' in appropriate box for R.											
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days											
Compliance Status						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						Highly Susceptible Populations					
	✓					✓					
		✓				Chemicals					
									✓		
Protection from Contamination						Water/ Plumbing					
	✓					✓					
	✓										
	✓					✓					
	✓					✓					
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
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					
	✓					✓					
	✓					✓					
	✓					✓					
	✓					✓					
	✓					1					
	✓					✓					
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						Other Violations					
	✓					1					
	✓					✓					
Received by: <i>Benita Davis</i>				Print: Benita Davis				Phone # / email: Serenityzacari27@gmail.com			
Inspected by: <i>Angela Varghese</i>				Print: Angela Varghese, RS				Inspector's Phone #			

Retail Food Establishment Inspection Report

Date: 08/29/2022		Time in: 12:21 PM		Time out: 12:47 PM		License/Permit #: -		TMS Project #: 2022-023838		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		
Establishment Name: How Sweet It Is				Contact/Owner Name: Theaphenia Foster				* Number of Repeat Violations: 0		✓ Number of Violations COS: 0		93/100	
Physical Address: 904 N Cummings (7-2014) Suite: How Sweet It Is				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	Time and Temperature for Food Safety (F = degrees Fahrenheit)					R	Employee Health		R
		✓			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 100CL 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													
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel					R	Food Temperature Control/ Identification		R
2					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		
2					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													
OUT	IN	NO	NA	COS	Prevention of Food Contamination					R	Food Identification		R
	✓				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: (signature) <i>Theaphenia Foster</i>				Print: Theaphenia Foster				Phone # / email: Cakes@bakingyourdreamscometrue.com					
Inspected by: (signature) <i>Angela Varghese</i>				Print: Angela Varghese, RS				Inspector's Phone #					