



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



**BUREAU
VERITAS**

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

O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel	R	O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R
	IN				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			IN				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	IN				22. Food Handler/ no unauthorized persons/ personnel			IN				28. Proper Date Marking and disposition	
					Safe Water, Recordkeeping and Food Package Labeling			IN				29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips	
	IN				23. Hot and Cold Water available; adequate pressure, safe							Permit Requirement, Prerequisite for Operation	
	IN				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			IN				30. Food Establishment Permit (Current & Valid)	
					Conformance with Approved Procedures							Utensils, Equipment, and Vending	
	IN				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			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			1-OUT				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: Amy Ritz	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:			
45	Shallclean residue build up under/behind stove top and on side of fridgidairefreezer.			
<table border="1" style="width: 100%;"> <tr> <td style="width: 30%;"></td> <td style="width: 30%;">Samples: No</td> <td style="width: 40%;"># Collected:</td> </tr> </table>			Samples: No	# Collected:
	Samples: No	# Collected:		
Received by: (signature)	Print:	Title: Person In Charge/ Owner		
<i>Amy Ritz</i>	Amy Ritz	Director		
Inspected by: (signature)	Print: Kristen WEATHERFORD			
<i>Kristen Weatherford</i>				

Retail Food Establishment Inspection Report

Date: 02/04/2025	Time in: 01:15 PM	Time out: 01:41 PM	License/Permit # -	TMS Project # 2024-025930	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
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Establishment Name: Kiddie Korral	Contact/Owner Name: Amy hanks	* Number of Repeat Violations: <u>1</u>	98/100
		✓ Number of Violations COS: <u>0</u>	

Physical Address: 100 Baugh	City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes No (circle one)
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Compliance Status: OUT = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '*' in appropriate box for R

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓					
		✓									
		✓									
		✓									
		✓									
Approved Source						Preventing Contamination by Hands					
	✓					✓					
		✓				✓					
		✓									
		✓									
		✓									
Protection from Contamination						Highly Susceptible Populations					
	✓					✓					
	✓										
	✓										
	✓										
Demonstration of Knowledge/ Personnel						Chemicals					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						Water/ Plumbing					
	✓					✓					
	✓					✓					
	✓										
	✓										
Conformance with Approved Procedures						Permit Requirement, Prerequisite for Operation					
	✓					✓					
Consumer Advisory						Utensils, Equipment, and Vending					
	✓					✓					
	✓					✓					
	✓					✓					

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						Permit Requirement, Prerequisite for Operation					
	✓					✓					
	✓					✓					

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: Amy hanks	Phone # / email: Kiddie_korral@att.net
Inspected by: (signature)	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

Retail Food Establishment Inspection Report

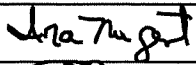

Date: 09/13/2024	Establishment Name: Kiddie Korral	Physical Address: 100 Baugh	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

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 - Dairy cooler 36. RIC 40 10 - 3 comp 100 ppm chlorine 30 - Health permit posted 8/01/2025 31 - Repair filter/screen on hand washing sink. 42 - Clean vent hood. 47 - Note: cold water only at prep sink.</p>	

Registered Food Service manager Jamie Wood	Certificate #:	Exp. Date: 09/08/2025
Pest Control Company Diamond J Pest Control		Service Date: 08/21/2024
Grease Trap Service Company Harrington environmental services		Service Date: 06/20/2024
Received by:  (signature)	Print: Ira Nugent	Phone # / email: (817)790-0352 inugent@sbcglobal.net
Inspected by:  (signature)	Print: Tina Moore, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 03/18/2024	Establishment Name: Kiddie Korral	Physical Address: 100 Baugh	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-RIC	39				
2 - Milk-RIC	40				
2 - Ranch dressing-RIC	41				
2 - Apple juice-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:
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9 - Keep raw meat separate from ready-to-eat foods. Observed raw ground beef thawing in a tray next to turkey lunch meat. Clean up condensate at bottom of the reach-in cooler and repair.

16 - Shall not use raw shelled eggs. Use only pasteurized eggs. Repeat violation.

30 - Permit valid until 8/1/24

AdditionalComments:Print this report and keep it on site

Registered Food Service manager Ira Nugent	Certificate #:	Exp. Date: 06/09/2026
Pest Control Company Diamond J		Service Date: 02/21/2024
Grease Trap Service Company Harrington		Service Date: 01/02/2024
Received by: (signature) 	Print: Jennifer Bjork	Phone # / email: kiddie_korral@att.net
Inspected by: (signature) 	Print: Kassandra Lamb, RS	Inspector's Phone #

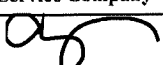
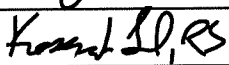
Retail Food Establishment Inspection Report

Date: 11/21/2023	Establishment Name: Kiddie Korral	Physical Address: 100 Baugh	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 - Ham-RIC	39				
2 - Cheese-RIC	40				
2 - Orange juice-RIC	38				
2 - Apple juice-RIC	38				

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:
16 -	Shall not use raw eggs.
18 -	Shall not use "low splash" bleach. Use only plain or concentrated bleach for sanitizing food contact surfaces.
28 -	Date mark opened food (ham, cheese) and discard within 7 days.
30 -	Permit valid until 8/1/24
AdditionalComments:Print this report and keep it on site	

Registered Food Service manager Ira Nugent	Certificate #:	Exp. Date: 06/09/2026
Pest Control Company Diamond J		Service Date: 11/07/2023
Grease Trap Service Company Harrington		Service Date: 10/03/2023
Received by:  (signature)	Print: Amy Hanks	Phone # / email: amy_hnks@yahoo.com
Inspected by:  (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 03/20/2023	Time in: 10:56 AM	Time out: 11:46 AM	License/Permit # -	TMS Project # 2022-023161	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: Kiddie Korral			Contact/Owner Name: Amy Hanks		* Number of Repeat Violations: <u>1</u> ✓ Number of Violations COS: <u>0</u>
Physical Address: 100 Baugh		City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes No (circle one)

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					
		✓				✓					
Approved Source						Chemicals					
	✓							✓			
		✓				3					
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						✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
	✓					Utensils, Equipment, and Vending					
			✓			2					
Consumer Advisory						✓					
	✓					✓					

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

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

Received by: (signature)	Print: Amy Hanks	Phone # / email: kiddie_korral@att.net
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Date: 03/27/20	Time in:	Time out:	License/Permit # 0020-015101	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: Kiddie Korkey			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS: 94	
Physical Address: 100 N. Baugh			City/County: Alvarado	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						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					
		✓				✓					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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
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: [Signature]	Print: Amy Banks	Title: Person In Charge/ Owner
Inspected by: [Signature]	Print: [Signature]	Business Email:

