



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



Date: 2025-09-04	Time in:	Time out:	License/Permit #	TMS Number	2025-021805	Page 1 of 3
Purpose of Inspection:	Routine					TOTAL/SCORE

Establishment Name: Alvarado Processing Center	Contact/Owner Name:	Number of Repeat Violations: 1	Number of Violations COS: 0	96
Physical Address: 1209 Sunflower Ln., Alvarado, TX, 76009	City/County: Alvarado	Zip Code: 76009	Phone:	

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		
NO					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	
IN					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
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: Rosalinda Ramos	Title: Person In Charge/ Owner
Inspected by: (signature) 	Print: Tina NEMMERS-MOORE	Business Email:



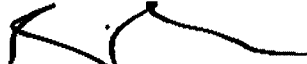

**Texas Department of State Health Services
Retail Food Establishment Inspection Report**



Priority Foundation Items (2 Points) <i>violations Require Corrective Action within 10 days</i>													
O U T	I N	N O	N A	C O S	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			2-OUT				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			2-OUT				31. Adequate handwashing facilities: Accessible and properly supplied, used	Yes
					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: Rosalinda Ramos	Title: Person In Charge/ Owner
Inspected by: (signature) 	Print: Tina NEMMERS-MOORE	Business Email:



Texas Department of State Health Services
Retail Food Establishment Inspection Report



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:
#2	WIC 37
#3	Hotbox 180 Veggies 183 hamburger and spaghetti 151
#28	TCS foods shall be date labeled with 7 day expiration date. Date prepared counts as day one, 6 days. Shall date mark opened, and prepared TCS food items with shelf life of no more than 7 days.
#30	8.01.2026
#31	Shall provide paper towel at all hand sinks
	Samples: # Collected:
Received by: (signature)	Print: Rosalinda Ramos
Inspected by: (signature)	Print: Tina NEMMERS-MOORE
	Title: Person In Charge/ Owner

Retail Food Establishment Inspection Report

Date: 10/08/2024	Time in: 09:51 AM	Time out: 01:25 PM	License/Permit # -	TMS Project # 2024-028243	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 96/100
Establishment Name: Alvarado Processing Center		Contact/Owner Name: Rosalinda Ramos		* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>1</u>			
Physical Address: 1209 Sunflower Ln.		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					
✓						✓					
✓						✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
✓						✓					
✓						Utensils, Equipment, and Vending					
Conformance with Approved Procedures						✓					
✓						✓					
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: Rosalinda Ramos	Phone # / email: Rosalindaramos@slsalle.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: Alvarado Processing Center	Physical Address: 1209 Sunflower Ln.	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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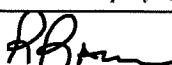

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - CheeseWIC1	33				
2 - Bologna -WIC1	36				
2 - WIC 2	37				
2 - Milk-WIC 2	38				
3 - Warmer	175				
3 - Enchiladas -warmer	167				

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 sanitizer at 0PPMCL, shall be between 50-100PPMCL.changed out sanitizer container and tested.corrected on site
 30 - 8/1/25
 38 - Thawing under refrigeration, in compliance.
 42 - Shall repair or replace damaged Gaskets.
 AdditionalComments:Print this report and keep on site.

Registered Food Service manager Rosalinda Ramos	Certificate #:	Exp. Date: 04/17/2028
Pest Control Company Carson's		Service Date: 09/30/2024
Grease Trap Service Company Trimble		Service Date:
Received by: (signature) 	Print: Rosalinda Ramos	Phone # / email: Rosalindaramos@slsalle.com
Inspected by: (signature) 	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

Retail Food Establishment Inspection Report

Date: 05/08/2024	Time in: 01:32 PM	Time out: 02:31 PM	License/Permit # -	TMS Project # 2023-022774	Page 1 of 2
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: Alvarado Processing Center <i>Prairie Land</i>			Contact/Owner Name: Rosalinda Ramos		* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>
Physical Address: 1209 Sunflower Ln.			City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000
					96/100

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					
		✓					✓				
		✓					✓				
		✓					✓				
		✓					✓				
		✓					✓				
		✓					✓				
Approved Source						Preventing Contamination by Hands					
		✓					✓				
		✓					✓				
		✓					✓				
		✓					✓				
		✓					✓				
Protection from Contamination						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					
		✓					✓				
		✓					✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
		✓					✓				
Consumer Advisory						Other Violations					
		✓					✓				
		✓					✓				

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							✓				
		✓					✓				
		✓					✓				
Proper Use of Utensils						Physical Facilities					
1							✓				
		✓					✓				
		✓					✓				
		✓					✓				
		✓					✓				

Received by: (signature) <i>R Ramos</i>	Print: Rosalinda Ramos	Phone # / email: Rosalinda.ramos@lasallicorrections.com
Inspected by: (signature) <i>Kassandra Lamb, RS</i>	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 05/08/2024	Establishment Name: Alvarado Processing Center	Physical Address: 1209 Sunflower Ln.	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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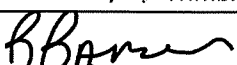
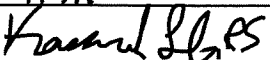
TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Noodle soup-WIC	37				
2 - Mushroom soup-WIC	37				
2 - Cheese-RIC	41				
2 - WIC (milk, juice)	41				
3 - Vegetables-steam table	140				
3 - Beef-steam table	153				
3 - Rice-steam table	140				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
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25 - Note: dish machine is using chlorine sanitizer, not high temp. Write dish machine concentration in dish machine log, not temperature.
 30 - Permit valid until 8/01/24
 33 - Shall not use sanitizer dispenser with no sanitizer.
 36 - Sanitizer spray bottle shall be 200-400 ppm QA
 39 - Shall not use a cup as a scoop. Scoops shall have handles.
 AdditionalComments:Print this report and keep it on site

Registered Food Service manager Rosalinda Ramos		Certificate #:	Exp. Date: 04/17/2028
Pest Control Company Carson Pest			Service Date: 03/28/2024
Grease Trap Service Company Trimble			Service Date: 04/17/2024
Received by: (signature) 	Print: Rosalinda Ramos	Phone # / email: Rosalinda.ramos@lasallecorrections.com	
Inspected by: (signature) 	Print: Kassandra Lamb, RS	Inspector's Phone #	

Retail Food Establishment Inspection Report

Date: 09/13/2023	Time in: 11:05 AM	Time out: 12:19 PM	License/Permit # -	TMS Project # 2023-022774	Page 1 of 2
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Purpose of Inspection:	<input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/>	<input type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other	TOTAL/SCORE
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Establishment Name: Alvarado Processing Center	Contact/Owner Name: Rosalinda Ramos	* Number of Repeat Violations: <u>0</u>	91/100
		✓ Number of Violations COS: <u>0</u>	

Physical Address: 1209 Sunflower Ln.	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					
		✓				✓					
	✓					✓					
	✓					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					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					2					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓			2					
Consumer Advisory						✓					
			✓			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) <i>Rosalinda Ramos</i>	Print: Rosalinda Ramos	Phone # / email: whernandez@lasallecorrections.com
Inspected by: (signature) <i>Kassandra Lamb, RS</i>	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 09/13/2023	Establishment Name: Alvarado Processing Center	Physical Address: 1209 Sunflower Ln.	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 - Chilli-food WIC	41				
2 - Butter-food WIC	41				
2 - WIC (milk and juice)	37				
2 - Applesauce-pass through	41				
3 - Mixed vegetables-steam table	146				
3 - Chilli-steam table	150				
3 - Rice-pass through	166				
3 - Chilli-pass through	167				

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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- 6 - Food on serving is only kept during service, then discarded
 - 10 - Sanitizer in 3-compartment sink tested less than 150 ppm QA. Repeat violation. Fresh sanitizer dispensed at over 400 ppm QA. Shall be 200-400 ppm QA.
 - 30 - Permit expired 8/1/23
 - 31 - Shall not place items in hand sink. Use hand sink for hand washing only
 - 33 - Dish machine is using both high temperature and chemical sanitizer. Use either method, but not both. Repair sanitizer dispenser so that it dispenses at proper concentration. Use cool water for sanitizer it is connected to hot water line.
- AdditionalComments:Print this report and keep it on site

Registered Food Service manager Rosalinda Ramos		Certificate #:	Exp. Date: 04/17/2028
Pest Control Company Carson			Service Date: 07/26/2023
Grease Trap Service Company Trimble			Service Date: 08/24/2023
Received by: (signature) <i>Rosalinda Ramos</i>	Print: Rosalinda Ramos	Phone # / email: whernandez@lasallecorrections.com	
Inspected by: (signature) <i>Kassandra Lamb, RS</i>	Print: Kassandra Lamb, RS	Inspector's Phone #	

Retail Food Establishment Inspection Report

Date: 02/10/2022	Time in: 02:55 PM	Time out: 03:36 PM	License/Permit # -	TMS Project # 2022-003394	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: Alvarado Processing Center			Contact/Owner Name: Adam Clark		* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>		98/100
Physical Address: 1209 Sunflower Ln.			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					
	✓										
		✓									
		✓									
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					
2						✓					
		✓									
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						Physical Facilities					
	✓					✓					
	✓					✓					
	✓					✓					
		✓				✓					
Proper Use of Utensils						Other Violations					
	✓					✓					
	✓					✓					

Received by: (signature)	Print: Adam Clark	Phone # / email: (817)409-3995 Adam.clark@lasallecorrections.com
Inspected by: (signature)	Print: Angela Varghese, RS	Inspector's Phone #

