



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



**BUREAU  
VERITAS**

Date: 2025-09-03	Time in:	Time out:	License/Permit #	TMS Number	2025-021817	Page 1 of 3
<b>Purpose of Inspection:</b>	Routine					<b>TOTAL/SCORE</b>
Establishment Name: Alvarado Jr High		Contact/Owner Name:		Number of Repeat Violations: 0 Number of Violations COS: 0		97
Physical Address: 1000 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	Compliance Status						Employee Health	R
O	I	N	N	C	O			O	I	N	N	C	O		
	IN					1. Proper cooling time and temperature			IN					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	3-OUT					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: )	
	IN					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	
	IN					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								<b>Water/ Plumbing</b>	
	IN					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> Christy Peppers	<b>Title: Person In Charge/ Owner</b> Asst manager
<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**

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			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	
	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	
					<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> Christy Peppers	<b>Title: Person In Charge/ Owner</b> Asst manager
<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:	
2	Temped tomato corn mixture and sliced tomatoes on far left cold well line 52-53degrees.shall rapidly chill to 41degrees.	
	Hot foods 135, in Compliance.	
	Thawing under refrigeration, in compliance.	
	Samples: No	# Collected:
Received by: (signature)	Print: Christy Peppers	Title: Person In Charge/ Owner Asst manager
Inspected by: (signature)	Print: Kristen WEATHERFORD	



# Retail Food Establishment Inspection Report

Date: 09/03/2024	Time in: 11:59 AM	Time out: 12:40 PM	License/Permit # -	TMS Project # 2024-025200	Page 1 of 2
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<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: Alvarado Jr High	Contact/Owner Name: Paula Hearon	* Number of Repeat Violations: <u>0</u>		✓ Number of Violations COS: <u>0</u>		<b>100/100</b>
Physical Address: 1000 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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
	✓					✓					
	✓										
		✓									
		✓									
	✓										
<b>Approved Source</b>						<b>Preventing Contamination by Hands</b>					
	✓										
		✓									
		✓									
	✓										
<b>Protection from Contamination</b>						<b>Highly Susceptible Populations</b>					
	✓										
	✓										
	✓										
		✓									
<b>Chemicals</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>					
	✓						✓				
	✓						✓				
<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>Physical Facilities</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>					
	✓						✓				
	✓						✓				
	✓						✓				
<b>Proper Use of Utensils</b>						<b>Other Violations</b>					
	✓						✓				
	✓						✓				

Received by: (signature)	Print: Paula Hearon	Phone # / email: hearonp@alvaradoisd.net
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

## Retail Food Establishment Inspection Report

Date: 09/03/2024	Establishment Name: Alvarado Jr High	Physical Address: 1000 Cummings	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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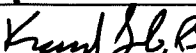
### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Sliced cheese-pass through	41	3 - Pizza-pass through	148		
2 - Open-face cooler	41	3 - Taco meat-steam table	150		
2 - Corn-WIC	38				
2 - Mixed vegetables-WIC	38				
2 - Enchilada sauce-WIC	38				
3 - Green beans-steam table	135				
3 - Mashed potatoes-steam table	138				
3 - Steak finger-pass through	155				

### 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 ice gets discarded  
 11 - Food placed on line for self-serve gets discarded  
 25 - Observed heating logs  
 30 - Permit valid until 8/1/25  
 36 - 200 ppm QA  
 AdditionalComments:Print this report and keep it on site

Registered Food Service manager Paula Hearon		Certificate #:	Exp. Date: 06/11/2026
Pest Control Company Not Available		Service Date:	
Grease Trap Service Company Not Available		Service Date:	
Received by: (signature) 	Print: Paula Hearon	Phone # / email: hearonp@alvaradoisd.net	
Inspected by: (signature) 	Print: Kassandra Lamb, RS	Inspector's Phone #	



## Retail Food Establishment Inspection Report

Date: 02/26/2024	Establishment Name: Alvarado Jr High	Physical Address: 1000 N Cummings	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
1 - Taco meat-10:25am	76	3 - Beef-steam table	148		
2 - Pea salad-on ice	41	3 - Beans-steam table	160		
2 - Pears-pass through	39	3 - Corn-steam table	161		
2 - Rice-WIC	37				
2 - Taco meat-WIC	38				
2 - Kidney beans-WIC	37				
2 - Milk cooler	36				
3 - Chicken-steam table	160				

### 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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1 - Cooling food shall reach 70 degrees within 2 hours and 41 degrees within the following 4 hours (6 hours total). Taco meat from 10:25am temped 76 degrees. Vent plastic wrap and spread out pans or use freezer to rapid chill food.

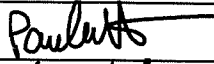
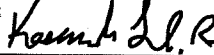
21 - Note: re-print Food Manager Certificate. It has gone missing.

25 - Using heating and hot holding logs. Cooling log is available to use.

30 - Note: posted certificates have gone missing. If permit is not found, contact the City for a replacement.

36 - 200 ppm QA

AdditionalComments:Print this report and keep it on site

Registered Food Service manager Paula Hearon		Certificate #:	Exp. Date: 12/11/2026
Pest Control Company Not Available		Service Date:	
Grease Trap Service Company Not Available		Service Date:	
Received by: (signature) 	Print: Paula Hearon	Phone # / email: hearonp@alvaradoisd.net	
Inspected by: (signature) 	Print: Kassandra Lamb, RS	Inspector's Phone #	



## Retail Food Establishment Inspection Report

Date: 11/09/2023	Establishment Name: Alvarado Jr High	Physical Address: 1000 N Cummings (7-2014)	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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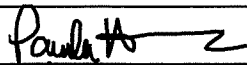
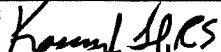
### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
1 - Rice-made this morning	38	3 - Pizza-pass through	157		
2 - Fruit cocktail-pass through	37	3 - Taco meat-pass through	153		
2 - Pineapple-pass through	39	3 - Spaghetti-steam table	160		
2 - Milk box	37	3 - Fajita chicken-steam table	166		
2 - Sausage patty-WIC	37				
2 - Chili-WIC	37				
2 - Ham-WIC	36				
3 - Hot dog-pass through	147				

### 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 - Sanitizer in 3-compartment sink tested 300 ppm QA  
 25 - Note: keeping heating and cooking temperatures on hot and cold holding log. Use the correct form.  
 38 - Thawing under cool running water  
 AdditionalComments:Print this report and keep it on site

Registered Food Service manager Paula Hearong	Certificate #:	Exp. Date: 06/11/2026
Pest Control Company Not Available		Service Date:
Grease Trap Service Company Not Available		Service Date:
Received by: (signature) 	Print: Paula Hearon	Phone # / email: hearon@alvaradoisd.net
Inspected by: (signature) 	Print: Kassandra Lamb, RS	Inspector's Phone #



## Retail Food Establishment Inspection Report

Date: 11/29/2022	Time in: 11:56 AM	Time out: 12:37 PM	License/Permit # -	TMS Project # 2022-032100	Page 1 of 2
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<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: Alvarado Jr High	Contact/Owner Name: Paula Hearon			* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0		<b>97/100</b>
Physical Address: 1000 N Cummings (7-2014) Suite: Jr High	City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: <input checked="" type="radio"/> Yes <input type="radio"/> 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	
		✓			1. Proper cooling time and temperature						
		✓			2. Proper Cold Holding temperature(41°F/ 45°F)						
		✓			3. Proper Hot Holding temperature(135°F)						
		✓			4. Proper cooking time and temperature						
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)						
		✓			6. Time as a Public Health Control; procedures & records						
<b>Approved Source</b>											
3					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						
		✓			8. Food Received at proper temperature						
<b>Protection from Contamination</b>											
		✓			9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						
		✓			10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 190F ppm/temperature						
		✓			11. Proper disposition of returned, previously served or reconditioned						

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days											
Compliance Status					Compliance Status						
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel					R	
		✓			21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						
		✓			22. Food Handler/ no unauthorized persons/ personnel						
<b>Safe Water, Recordkeeping and Food Package Labeling</b>											
		✓			23. Hot and Cold Water available; adequate pressure, safe						
		✓			24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						
<b>Conformance with Approved Procedures</b>											
			✓		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						
<b>Consumer Advisory</b>											
		✓			26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label						

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	Prevention of Food Contamination					R	
		✓			34. No Evidence of Insect contamination, rodent/other animals						
		✓			35. Personal Cleanliness/eating, drinking or tobacco use						
		✓			36. Wiping Cloths; properly used and stored						
		✓			37. Environmental contamination						
		✓			38. Approved thawing method						
<b>Proper Use of Utensils</b>											
		✓			39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						
		✓			40. Single-service & single-use articles; properly stored and used						

Received by: (signature)	Print: Paula Hearon	Phone # / email: Hearonp@alvaradoisd.net
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #





# Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: <b>9-29-20</b>	Time in:	Time out:	License/Permit #	Est. Type	Risk Category	Page ___ of ___
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<b>Purpose of Inspection:</b>	<input 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: <b>Alvarado Junior High</b>			Contact/Owner Name:		* Number of Repeat Violations: ___	
Physical Address: <b>1000 Cummings</b>			City/County: <b>Alvarado</b>		✓ Number of Violations COS: ___	
			Zip Code:		Phone:	
					Follow-up: Yes No (circle one)	

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		
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)							<b>Employee Health</b>						
						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)						<b>Preventing Contamination by Hands</b>	
						4. Proper cooking time and temperature <i>log</i>						14. Hands cleaned and properly washed/ Gloves used properly	
						5. Proper reheating procedure for hot holding (163°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						<b>Highly Susceptible Populations</b>	
						<b>Approved Source</b>						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						<b>Chemicals</b>	
						8. Food Received at proper temperature						17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
						<b>Protection from Contamination</b>						18. Toxic substances properly identified, stored and used	
						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						<b>Water/ Plumbing</b>	
						10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <i>175</i> temperature <i>200 ppm PA</i>						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						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>						
						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	
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							<b>Permit Requirement, Prerequisite for Operation</b>						
						23. Hot and Cold Water available; adequate pressure, safe						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
						24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current & Valid)	
<b>Conformance with Approved Procedures</b>							<b>Utensils, Equipment, and Vending</b>						
						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	
<b>Consumer Advisory</b>							<b>Food Identification</b>						
						26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label						41. Original container labeling (Bulk Food)	

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>Physical Facilities</b>						
						34. No Evidence of Insect contamination, rodent/other animals						42. Non-Food Contact surfaces clean	
						35. Personal Cleanliness/eating, drinking or tobacco use						43. Adequate ventilation and lighting; designated areas used	
						36. Wiping Cloths; properly used and stored						44. Garbage and Refuse properly disposed; facilities maintained	
						37. Environmental contamination						45. Physical facilities installed, maintained, and clean	
						38. Approved thawing method						46. Toilet Facilities; properly constructed, supplied, and clean	
<b>Proper Use of Utensils</b>							<b>Other Violations</b>						
						39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						47. Other Violations	
						40. Single-service & single-use articles; properly stored and used							

Received by: <i>[Signature]</i>	Print: <b>Paola Bearon</b>	Title: Person In Charge/ Owner
Inspected by: <i>[Signature]</i>	Print: <b>Lisa Pomroy, RS</b>	Business Email:



# Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

BV 2019 - 017116

Date: 10/21/19	Time in: 10:50	Time out: 11:25	License/Permit #	Est. Type	Risk Category	Page 4 of 7
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: <b>Alvarado Jr High</b>			Contact/Owner Name:		* Number of Repeat Violations: ___ ✓ Number of Violations COS: ___	
Physical Address: <b>1000 N Cummings</b>			City/County: <b>Alvarado</b>	Zip Code:	Phone:	Follow-up: Yes No (circle one)

97

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		OUT	IN	NO	NA	COS		R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>						
✓					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)						<b>Preventing Contamination by Hands</b>	
✓					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						<b>Highly Susceptible Populations</b>	
					<b>Approved Source</b>	✓					16. Pasteurized foods used; prohibited food not offered	
					7. Food and ice obtained from approved source; Food in good condition safe, and unadulterated; parasite destruction						Pasteurized eggs used when required	
					8. Food Received at proper temperature						<b>Chemicals</b>	
					<b>Protection from Contamination</b>	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
✓					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	✓					18. Toxic substances properly identified, stored and used	
✓					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 190 ppm/temperature						<b>Water/ Plumbing</b>	
✓					11. Proper disposition of returned, previously served or reconditioned	✓					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		OUT	IN	NO	NA	COS		R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>						
✓					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	
					<b>Safe Water, Recordkeeping and Food Package Labeling</b>	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
✓					23. Hot and Cold Water available; adequate pressure, safe						<b>Permit Requirement, Prerequisite for Operation</b>	
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	✓					30. Food Establishment Permit (Current & Valid)	
					<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>	
					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	
					<b>Consumer Advisory</b>	✓					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		OUT	IN	NO	NA	COS		R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>						
✓					34. No Evidence of Insect contamination, rodent/other animals	✓					41. Original container labeling (Bulk Food)	
✓					35. Personal Cleanliness/eating, drinking or tobacco use						<b>Physical Facilities</b>	
✓					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	
					<b>Proper Use of Utensils</b>	✓					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: <i>[Signature]</i>	Print: <b>Paula Heaton</b>	Title: Person In Charge/ Owner
Inspected by: <i>[Signature]</i>	Print: <b>Bradley Stunk</b>	Business Email:

*[Handwritten Signature]*

*[Handwritten Signature]*



# Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc

2018-0148581 2

Date: 11-8-18	Time in:	Time out:	License/Permit # 0555	Est. Type	Risk Category	Page 1 of 2
<b>Purpose of Inspection:</b> <input 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: Alvarado Jr. High			Contact/Owner Name: Paula		* Number of Repeat Violations: ✓ Number of Violations COS: 99	
Physical Address: 1000 N Cummings			City/County: Alvarado		Zip Code: Phone: Follow-up: Yes No (circle one)	

Compliance Status: Out = (no) 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>					
		✓					✓				
	✓						✓				
	✓										
		✓					✓				
		✓									
			✓								
<b>Approved Source</b>						<b>Preventing Contamination by Hands</b>					
	✓						✓				
	✓						✓				
<b>Protection from Contamination</b>						<b>Highly Susceptible Populations</b>					
	✓						✓				
	✓										
		✓									
<b>Chemicals</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>					
	✓						✓				
	✓						✓				
<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>Physical Facilities</b>					
	✓						✓				
	✓						✓				
	✓						✓				
	✓						✓				
<b>Proper Use of Utensils</b>						<b>Food Identification</b>					
	✓						✓				
	✓						✓				

Received by: <i>Paula Heaton</i>	Print: Paula Heaton	Title: Person In Charge/ Owner
Inspected by: <i>Elmer</i>	Print: Elizabeth Ramirez	Business Email:

# Retail Food Establishment Inspection Report

Area Veritas North America, Inc.

Date: 04/04/18	Time in: 12:44	Time out:	License/Permit #: 2017012750	Est. Type	Risk Category	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: Alvarado Jr. High			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		99/A
Physical Address: 1000 N. Cummins Alvarado			City/County:	Zip Code:	Phone:	Follow-up: Yes No (circle one)	

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

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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)							<b>Employee Health</b>						
	✓						✓					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	
			✓									<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	
	✓											<b>Chemicals</b>	
			✓				✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
			✓									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	
							✓					28. Proper Date Marking and disposition	
							✓					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	
							✓					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	
<b>Consumer Advisory</b>							<b>Water/ Plumbing</b>						
							✓					19. Water from approved source; Plumbing installed; proper backflow device	
							✓					20. Approved Sewage/Wastewater Disposal System, proper disposal	

**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>	
	✓						✓					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	
<b>Proper Use of Utensils</b>							<b>Water/ Plumbing</b>						
	✓						✓					19. Water from approved source; Plumbing installed; proper backflow device	
	✓						✓					20. Approved Sewage/Wastewater Disposal System, proper disposal	

Received by: <i>Janet Heaton</i>	Print: <i>Janet Heaton</i>	Title: Person In Charge/ Owner
Inspected by: <i>Angela Varghese, RS</i>	Print: <i>Angela Varghese, RS</i>	Business Email: