



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



**BUREAU
VERITAS**

Date: 2025-09-04	Time in:	Time out:	License/Permit #	TMS Number	2025-021812	Page 1 of 3
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Purpose of Inspection:	Routine		TOTAL/SCORE
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Establishment Name: Alvarado High School	Contact/Owner Name:	Number of Repeat Violations: 1 Number of Violations COS: 0	93
Physical Address: 1301 Parkway, Alvarado, TX, 76009	City/County: Alvarado	Zip Code: 76009	Phone: Follow-up: No

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

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

Compliance Status					Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status					Employee Health	R
O	I	N	N	C			O	I	N	N	C		
U	N	O	A	S			U	N	O	A	S		
T							T						
		NO			1. Proper cooling time and temperature				IN			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
		IN			2. Proper Cold Holding temperature(41°F/ 45°F)				IN			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		3-OUT			3. Proper Hot Holding temperature(135°F)							Preventing Contamination by Hands	
		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							Highly Susceptible Populations	
					Approved Source				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							Chemicals	
		IN			8. Food Received at proper temperature				IN			17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					Protection from Contamination				IN			18. Toxic substances properly identified, stored and used	
		IN			9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ Plumbing	
		IN			10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 3 comp 300 ppm quat dish machine 163/193 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	

Received by: (signature) 	Print: Priscilla Flores	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) *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			2-OUT				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			1-OUT				47. Other Violations	No

Received by: (signature) 	Print: Priscilla Flores	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**



**BUREAU
VERITAS**

TEMPERATURE OBSERVATIONS

Item/Location	Temp

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
#2	WIC 35 RIC 36 WIF -6
#3	Hot hold foods shall maintain 135 degrees or above. Observed chicken patty and hamburger patty out of temp. Rapid reheat to 165 F or more; if TCS food held 4 hours or less. Discard TCS foods if out of temp more than 4 hours. Hamburger patty 112 chicken patty 117 Pepperoni pizza 166 hotbox 180
#30	Posted health permit 8.1.2026
#20	Note: Keep copy of grease trap ticket onsite
#45	Clean ceiling dust acculturation throughout kitchen
#47	Post CFM certificate
#31	Repair paper towel dispenser at dish room

Samples:	# Collected:
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Received by: (signature) <i>Priscilla Flores</i>	Print: Priscilla Flores	Title: Person In Charge/ Owner
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Inspected by: (signature) <i>T Moore</i>	Print: Tina NEMMERS-MOORE
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Retail Food Establishment Inspection Report

Date: 02/03/2025	Time in: 12:21 PM	Time out: 01:27 PM	License/Permit # -	TMS Project # 2024-025924	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: Alvarado High School	Contact/Owner Name: Rachel Stacy	* Number of Repeat Violations: <u>1</u>	✓ Number of Violations COS: <u>0</u>	92/100
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Physical Address: 1301 Parkway	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					
	✓						✓				
	✓						✓				
3											
	✓						✓				
	✓						✓				
	✓										
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					
2						2					
							✓				
	✓						✓				
Consumer Advisory						Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First					
	✓						✓				

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					
	✓						✓				
	✓						✓				
	✓						✓				
	✓						✓				
	✓						✓				

Received by: (signature) <i>Rachel Stacy</i>	Print: Rachel Stacy	Phone # / email: Sharon.haney@compass-usa.com
Inspected by: (signature) <i>Kassandra Lamb</i>	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 09/10/2024	Time in: 07:38 AM	Time out: 08:24 AM	License/Permit # -	TMS Project # 2024-025924	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 High School			Contact/Owner Name: Monica Leal		* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>		99/100
Physical Address: 1301 Parkway		City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes No (circle one)		

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

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
	✓										
	✓						✓				
			✓				✓				
	✓										
Approved Source									✓		
	✓					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					
	✓						✓				
	✓						✓				
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: Monica Leal	Phone # / email: lealm@alvaradoisd.net
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 09/10/2024	Establishment Name: Alvarado High School	Physical Address: 1301 Parkway	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Cheese-pass through	41	3 - Egg patty-pass through	147		
2 - Applesauce-pass through	41	3 - Egg patty-steam table	136		
2 - Watermelon-pass through	41				
2 - Milk cooler	40				
2 - Salsa-WIC	37				
2 - Mixed vegetables-WIC	37				
2 - Ranch-deli RIC	37				
2 - Turkey-deli prep	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:
<p>29 - Note: need new test strips. Strips on site are expired and the roll is nearly out.</p> <p>30 - Permit valid until 8/1/25</p> <p>36 - Sanitizer buckets tested over 400 ppm QA. Shall be 200-400 ppm QA.</p> <p>AdditionalComments:Print this report and keep it on site</p>	

Registered Food Service manager Monica Leal	Certificate #:	Exp. Date: 10/26/2028
Pest Control Company Not Available	Service Date:	
Grease Trap Service Company Not Available	Service Date:	
Received by: (signature) <i>Monica Leal</i>	Print: Monica Leal	Phone # / email: lealm@alvaradoisd.net
Inspected by: (signature) <i>Kassandra Lamb, RS</i>	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 02/23/2024	Time in: 01:30 PM	Time out: 02:35 PM	License/Permit # -	TMS Project # 2023-026082	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
Establishment Name: Alvarado High School		Contact/Owner Name: Rachel Stacy		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0		93/100
Physical Address: 1301 S Parkway		City/County: Alvarado/Johnson County		Zip Code: 76009 Phone: 000-000-0000		

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

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

Compliance Status						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							✓				
	✓										
		✓					✓				
			✓				✓				
	✓										
Approved Source						Preventing Contamination by Hands					
	✓						✓				
							✓				
	✓										
Protection from Contamination						Highly Susceptible Populations					
	✓						✓				
3							✓				
	✓						✓				
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						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						Food Identification					
	✓						✓				
	✓										
1							✓				
	✓						✓				
	✓						✓				
Proper Use of Utensils						Physical Facilities					
	✓						✓				
	✓						✓				
	✓						✓				
	✓						✓				

Received by: <i>Rachel Stacy</i> (signature)	Print: Rachel Stacy	Phone # / email: lealm@alvaradoisd.net
Inspected by: <i>Kassandra Lamb, RS</i> (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 02/23/2024	Establishment Name: Alvarado High School	Physical Address: 1301 S Parkway	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Ham-WIC	37	3 - Beef-pulled from steam table	144		
2 - Pickles-WIC	37	3 - Mac and cheese-pulled from steam table	136		
2 - Pepperoni-WIC	41	3 - Chicken pasta-pulled from pass through	138		
2 - Peaches-pass through	38	3 - Nacho cheese-pulled from pass through	147		
2 - Jelly-Milk cooler	41				
2 - Pears-Line 1 pass through	47				
2 - Cheese-Line 1 pass through	51				
2 - Turkey-deli 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:
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- 1 - Cooling food is still over 165 degrees.
 - 2 - Cold food shall be maintained at internal temperature of 41 degrees or below. Food in pass through cooler on Line 1 temped 47-51 degrees.
 - 10 - Dish machine rinse only reached 154 degrees, then 147 degrees on second run. Shall be at least 180 degrees.
 - 25 - Using hot hood temp logs with first column as heating log.
 - 27 - Rapid chilling food in walk-in freezer. Suggest transferring chicken pasta to a shallower container. Reminder to vent food as it cools.
 - 30 - Permit valid until 8/1/24
 - 36 - Sanitizer bucket tested 0 ppm QA. Shall be 200-400 ppm QA.
- AdditionalComments:Print this report and keep it on site

Registered Food Service manager Elijah Mayfield		Certificate #:	Exp. Date: 09/05/2028
Pest Control Company Not Available		Service Date:	
Grease Trap Service Company Not Available		Service Date:	
Received by: (signature) <i>Rachel Stacy</i>	Print: Rachel Stacy	Phone # / email: lealm@alvaradoisd.net	
Inspected by: (signature) <i>Kassandra Lamb, RS</i>	Print: Kassandra Lamb, RS	Inspector's Phone #	

Retail Food Establishment Inspection Report

Date: 11/03/2023	Establishment Name: Alvarado High School	Physical Address: 1301 S Parkway (7-2014) Suite: Alvarado High School	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-pulled from deli cooler	41				
2 - Ground beef-WIC	36				
2 - Chicken-WIC	37				
2 - Cheese-pass through	41				
2 - Milk cooler	41				
2 - Deli RIC	37				
2 - Deli prep	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>1 - Cooling foods are less than 2 hours old.</p> <p>6 - Keeping heating logs</p> <p>10 - Sanitizer in 3-compartment sink tested 300 ppm QA.</p> <p>27 - Observed hot food tightly wrapped and placed in walk-in cooler. Rapidly chill food using approved method (</p> <p>30 - Permit valid until 8/1/24. Post in public view.</p> <p>36 - Wiping cloth bucket tested less than 150 ppm QA. Shall be 200-400ppm QA.</p> <p>37 - Remove ice from walk-in cooler condenser and repair</p> <p>AdditionalComments:Print this report and keep it on site</p>	

Registered Food Service manager Monica Leal	Certificate #:	Exp. Date: 10/26/2028
Pest Control Company Not Available	Service Date:	
Grease Trap Service Company Not Available	Service Date:	
Received by: (signature) <i>Monica Leal</i>	Print: Monica Leal	Phone # / email: lealm@alvaradoisd.net
Inspected by: (signature) <i>Kassandra Lamb, RS</i>	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 9-24-20	Time in:	Time out:	License/Permit #	Est. Type	Risk Category	Page ___ of ___
Purpose of Inspection: <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 TOTAL/SCORE						
Establishment Name: Alvarado High School			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	
Physical Address:			City/County: Alvarado	Zip Code:	Phone:	Follow-up: Yes <input type="checkbox"/> No (circle one) (96)

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						
						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 200 ppm/temperature QA						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		
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						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						R	Compliance Status						R
OUT	IN	NO	NA	COS			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 200 QA						42. Non-Food Contact surfaces clean	
	✓					37. Environmental contamination						43. Adequate ventilation and lighting; designated areas used	
	✓					38. Approved thawing method Walk in						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: <i>[Signature]</i>	Print: Regina Ryan	Title: Person In Charge/ Owner
Inspected by: <i>[Signature]</i>	Print: Lisa Tomroy, RS	Business Email:

Retail Food Establishment Inspection Report

Bureau Veritas North America, RV 2019 - 017114

Date: 10/21/18	Time in: 12:00	Time out: 12:50	License/Permit #	Est. Type	Risk Category	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: Alvarado High			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS: 95	
Physical Address: 1301 S. Parkway			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						Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status						Employee Health	R
OUT	IN	NO	NA	COS	OUT			IN	NO	NA	COS				
						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 Approved Source						Highly Susceptible Populations			
						7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
						8. Food Received at proper temperature						Chemicals			
						Protection from Contamination						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 _____ ppm/temperature						Water/ Plumbing			
						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						Demonstration of Knowledge/ Personnel	R	Compliance Status						Food Temperature Control/ Identification	R
OUT	IN	NO	NA	COS	OUT			IN	NO	NA	COS				
						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						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						Prevention of Food Contamination	R	Compliance Status						Food Identification	R
OUT	IN	NO	NA	COS	OUT			IN	NO	NA	COS				
						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)	Print: Angela Varghese	Title: Person In Charge/ Owner
Inspected by: (signature)	Print: Bradly Stlanje	Business Email:

