



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



Date: 2025-09-04	Time in:	Time out:	License/Permit #	TMS Number	2025-021810	Page 1 of 3
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Purpose of Inspection:	Routine	TOTAL/SCORE
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Establishment Name: Wood & Cuds	Contact/Owner Name:	Number of Repeat Violations: 1 Number of Violations COS: 0	99
Physical Address: 5601 Hwy 67, 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	O		T	N	O	A	O					
		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			
		NO				3. Proper Hot Holding temperature(135°F)						Preventing Contamination by Hands			
		NO				4. Proper cooking time and temperature				IN		14. Hands cleaned and properly washed/ Gloves used properly			
		NO				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				N/A		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 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: Danny perkins	Title: Person In Charge/ Owner
Inspected by: (signature) 	Print: Tina NEMMERS-MOORE	Business Email:



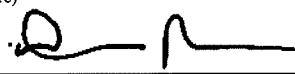

**Texas Department of State Health Services
Retail Food Establishment Inspection Report**



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			IN				31. Adequate handwashing facilities: Accessible and properly supplied, used	
					Consumer Advisory			IN				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	IN				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label							33. Ware washing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

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

O U T	I N	N O	N A	C O S	Prevention of Food Contamination	R	O U T	I N	N O	N A	C O S	Food Identification	R
	IN				34. No Evidence of Insect contamination, rodent/other animals			IN				41. Original container labeling (Bulk Food)	
	IN				35. Personal Cleanliness/eating, drinking or tobacco use							Physical Facilities	
	IN				36. Wiping Cloths; properly used and stored			1-OUT				42. Non-Food Contact surfaces clean	No
	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: Danny perkins	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	Pork sausage 36 Display case 35 Display case 36 Freezer up front -6.7 RIF -1	
#30	Health permit posted 8.5.2026	
#24	Food manufacturer license expires 2.25.2027	
#45	Clean fan vents	
	Samples:	# Collected:
Received by: (signature)	Print: Danny perkins	Title: Person In Charge/ Owner
Inspected by: (signature)	Print: Tina NEMMERS-MOORE	

Retail Food Establishment Inspection Report

Date: 10/09/2024	Time in: 01:16 PM	Time out: 01:55 PM	License/Permit # -	TMS Project # 2024-028255	Page 1 of 2
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Purpose of Inspection:	<input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other	TOTAL/SCORE
Establishment Name: Wood & Cuds	Contact/Owner Name: Tangie perkins	* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>
Physical Address: 5601 Hwy 67	City/County: Alvarado/Johnson County	Zip Code: 76009 Phone: 000-000-0000
		Follow-up: Yes No (circle one)

100/100

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					
		✓					✓				
		✓					✓				
			✓								
			✓				✓				
			✓				✓				
			✓								
	✓										
		✓					✓				
							✓				
	✓										
	✓						✓				
							✓				
	✓										
	✓						✓				
							✓				

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

Received by: (signature)	Print: Tangie perkins	Phone # / email: Tangieperkins@yahoo.com
Inspected by: (signature)	Print: Tina Moore, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 10/09/2024	Establishment Name: Wood & Cuds	Physical Address: 5601 Hwy 67	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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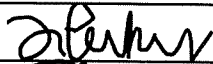

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - RIC front counter stuff chicken	37				
2 - RIC front counter half chicken	40				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
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2 - WIC 38 WIF 5 RIC 37 RIC 31
 21 - Note: Tangie Perkin demonstrated knowledge and has updated CFM at home. McKenzie bringing updated CFM to facility today.
 30 - Posted health permit 8/5/2025

Registered Food Service manager Tangie Perkins		Certificate #:	Exp. Date: 08/15/2024
Pest Control Company Alpha and Omega		Service Date: 09/26/2024	
Grease Trap Service Company Not Available		Service Date:	
Received by: (signature) 	Print: Tangie perkins	Phone # / email: Tangieperkins@yahoo.com	
Inspected by: (signature) 	Print: Tina Moore, RS	Inspector's Phone #	

Retail Food Establishment Inspection Report

Date: 02/23/2024	Time in: 05:33 PM	Time out: 06:01 PM	License/Permit # -	TMS Project # 2023-022788	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: Wood & Cuds			Contact/Owner Name: Tangie Perkins		* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>		100/100
Physical Address: 5601 Hwy 67			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						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Time and Temperature for Food Safety (F = degrees Fahrenheit)							Employee Health						
			✓				✓					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
✓							✓					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
			✓				✓					Preventing Contamination by Hands	
			✓				✓					14. Hands cleaned and properly washed/ Gloves used properly	
			✓				✓					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
			✓									Highly Susceptible Populations	
							✓					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
Approved Source							Chemicals						
✓							✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
			✓				✓					18. Toxic substances properly identified, stored and used	
Protection from Contamination							Water/ Plumbing						
✓							✓					19. Water from approved source; Plumbing installed; proper backflow device	
✓							✓					20. Approved Sewage/Wastewater Disposal System, proper disposal	
✓							✓						

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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Demonstration of Knowledge/ Personnel							Food Temperature Control/ Identification						
✓							✓					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
✓							✓					28. Proper Date Marking and disposition	
Safe Water, Recordkeeping and Food Package Labeling							✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
✓							Permit Requirement, Prerequisite for Operation						
✓							✓					30. Food Establishment Permit (Current & Valid)	
Conformance with Approved Procedures							Utensils, Equipment, and Vending						
			✓				✓					31. Adequate handwashing facilities: Accessible and properly supplied, used	
Consumer Advisory							✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
			✓				✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
			✓				✓						

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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Prevention of Food Contamination							Food Identification						
✓							✓					41. Original container labeling (Bulk Food)	
✓							Physical Facilities						
✓							✓					42. Non-Food Contact surfaces clean	
✓							✓					43. Adequate ventilation and lighting; designated areas used	
✓							✓					44. Garbage and Refuse properly disposed; facilities maintained	
✓							✓					45. Physical facilities installed, maintained, and clean	
✓							✓					46. Toilet Facilities; properly constructed, supplied, and clean	
✓							✓					47. Other Violations	
✓							✓						

Received by: (signature) <i>Tangie Perkins</i>	Print: Tangie Perkins	Phone # / email: tangieperkins@yahoo.com
Inspected by: (signature) <i>Kassandra Lamb, RS</i>	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 02/23/2024	Establishment Name: Wood & Cuds	Physical Address: 5601 Hwy 67	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 - Hamburger-display cooler	38				
2 - Steak-display cooler	38				
2 - Chicken-display cooler	36				
2 - Steak-WIC	34				

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:
28 -	Using refrigeration and frozen labels with different shelf lives.
30 -	Permit valid until 8/5/24
AdditionalComments:Print this report and keep it on site	

Registered Food Service manager Tangie Perkins	Certificate #:	Exp. Date: 08/15/2024
Pest Control Company Not Available		Service Date:
Grease Trap Service Company Not Available		Service Date:
Received by: (signature) <i>Tangie Perkins</i>	Print: Tangie Perkins	Phone # / email: tangieperkins@yahoo.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: Wood & Cuds	Physical Address: 5601 Hwy 67 (7-2014)	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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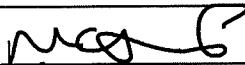

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Ground beef-display	39				
2 - Brisket ball-display	39				
2 - Pork-display	38				
2 - Chicken-display	38				
2 - Steak-cutting room	37				
2 - Chicken-cutting room	37				
2 - Pork-WIC	37				
2 - Ground beef-WIC	37				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
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- 7 - Texas Food Manufacturer license valid until 02/25/2025
 - 25 - Note: Shall have an approved HACCP plan for vacuum packaging
 - 28 - Packaged meat shall have a "use or freeze by" date (no more than 7 days) for meat that is not frozen.
 - 30 - Permit valid until 8/5/24
 - 37 - Walk-in freezer condenser is dripping. Repair to prevent dripping onto food.
 - 47 - Keep printed health inspection reports on site.
- AdditionalComments:Print this report and keep it on site

Registered Food Service manager McKenzie Perkins		Certificate #:	Exp. Date: 01/27/2024
Pest Control Company Alpha & Omega			Service Date: 07/27/2023
Grease Trap Service Company Not Available			Service Date:
Received by: (signature) 	Print: McKenzie Perkins	Phone # / email: mckenzielay32@gmail.com	
Inspected by: (signature) 	Print: Kassandra Lamb, RS	Inspector's Phone #	

Retail Food Establishment Inspection Report

Date: 09/01/2022	Time in: 02:48 PM	Time out: 03:17 PM	License/Permit # -	TMS Project # 2022-023854	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: Wood & Cuds			Contact/Owner Name: McKenzie Perkins		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0		98/100
Physical Address: 5601 Hwy 67 (7-2014) Suite: Stoneys Market		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					
	✓								✓		
	✓								✓		
			✓						✓		

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

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

Received by: (signature)	Print: McKenzie Perkins	Phone # / email: Mckinzieta32@gmail.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 02-20-21	Time in:	Time out:	License/Permit #: 2020-014131	Est. Type:	Risk Category:	Page 1 of 2
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other TOTAL/SCORE						
Establishment Name: WOOD & CUDS			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS: 95	
Physical Address: 5100 HWY 127			City/County: HARVARD		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	Item		OUT	IN	NO	NA	COS	Item	
					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 200 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						R	Compliance Status						R
OUT	IN	NO	NA	COS	Item		OUT	IN	NO	NA	COS	Item	
					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	Item		OUT	IN	NO	NA	COS	Item	
					Prevention of Food Contamination						Food Identification		
					34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)		
					35. Personal Cleanliness/eating, drinking or tobacco use						Physical Facilities		
					36. Wiping Cloths; properly used and stored						42. Non-Food Contact surfaces clean		
					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: <u>Mckenzie Perkins</u>	Print: <u>Mckenzie Perkins</u>	Title: Person In Charge/ Owner
Inspected by: <u>Angelavarghese, R</u>	Print: <u>Angelavarghese, R</u>	Business Email:

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 02/08/18	Time in: 4:30	Time out:	License/Permit #: 201701477	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: Woods & Curls			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS:	
Physical Address: 51001 Hwy 67			City/County: Alvarado		Follow-up: Yes No (circle one)	

91/A

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

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

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

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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Demonstration of Knowledge/ Personnel							Food Temperature Control/ Identification						
		✓						✓					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
		✓						✓					28. Proper Date Marking and disposition
													29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
		✓											Permit Requirement, Prerequisite for Operation
		✓											30. Food Establishment Permit (Current & Valid)
													Utensils, Equipment, and Vending
													31. Adequate handwashing facilities: Accessible and properly supplied, used
								✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
								✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided

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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Prevention of Food Contamination							Food Identification						
		✓						✓					41. Original container labeling (Bulk Food)
		✓											Physical Facilities
		✓						✓					42. Non-Food Contact surfaces clean
		✓						✓					43. Adequate ventilation and lighting; designated areas used
		✓						✓					44. Garbage and Refuse properly disposed; facilities maintained
								✓					45. Physical facilities installed, maintained, and clean
								✓					46. Toilet Facilities; properly constructed, supplied, and clean
								✓					47. Other Violations

Received by: <i>Janyie Bern</i>	Print: <i>Tangie Perkins</i>	Title: Person In Charge/ Owner
Inspected by: <i>Angela Varghese, R.S.</i>	Print: <i>Angela Varghese, R.S.</i>	Business Email: