



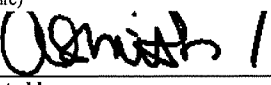



**Texas Department of State Health Services  
Retail Food Establishment Inspection Report**



Priority Foundation Items (2 Points) <i>violations Require Corrective Action within 10 days</i>													
O U T	I N	N O	N A	C O S		R	O U T	I N	N O	N A	C O S	R	
	IN				Demonstration of Knowledge/ Personnel			IN				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	IN				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			2-OUT				28. Proper Date Marking and disposition	No
					<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) <i>Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First</i>													
O U T	I N	N O	N A	C O S		R	O U T	I N	N O	N A	C O S	R	
	IN				Prevention of Food Contamination			IN				41. Original container labeling (Bulk Food)	
	IN				34. No Evidence of Insect contamination, rodent/other animals							<b>Physical Facilities</b>	
	IN				35. Personal Cleanliness/eating, drinking or tobacco use			IN				42. Non-Food Contact surfaces clean	
	IN				36. Wiping Cloths; properly used and stored			IN				43. Adequate ventilation and lighting; designated areas used	
	IN				37. Environmental contamination			IN				44. Garbage and Refuse properly disposed; facilities maintained	
	IN				38. Approved thawing method			1-OUT				45. Physical facilities installed, maintained, and clean	
					<b>Proper Use of Utensils</b>			IN				46. Toilet Facilities; properly constructed, supplied, and clean	
	IN				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			IN				47. Other Violations	
	IN				40. Single-service & single-use articles; properly stored and used								

Received by: (signature) 	Print: Angela Smith	Title: Person In Charge/ Owner
Inspected by: (signature) 	Print: Tina NEMMERS-MOORE	Business Email:



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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	Salad RIC 36 WIC 38 RIC 36	
#3	Bbq chicken 138 chicken patty 142 beans 152	
#30	Health permit posted 8.01.2026	
#28	TCS foods shall be date labeled with 7 day expiration date. Date prepared counts as day one, 6 days. Shall date mark opened, and prepared TCS food items with shelf life of no more than 7 days. Observed pepperoni out of date 8.25.2025	
#45	Clean ceiling in kitchen where dust accumulated	
	Samples:	# Collected:
Received by: (signature)	Print: Angela Smith	Title: Person In Charge/ Owner
Inspected by: (signature)	Print: Tina NEMMERS-MOORE	