



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



**BUREAU
VERITAS**

Date: 2025-08-14	Time in:	Time out:	License/Permit #	TMS Number	2025-019728	Page 1 of 3
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Purpose of Inspection:	Routine		TOTAL/SCORE
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Establishment Name: Alvarado Market	Contact/Owner Name:	Number of Repeat Violations: 0 Number of Violations COS: 0	98
Physical Address: 1100 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					
		IN				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		
		IN				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 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: Yourself merched	Title: Person In Charge/ Owner Owner
Inspected by: (signature) 	Print: Kristen WEATHERFORD	Business Email:





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



Priority Foundation Items (2 Points) <i>violations Require Corrective Action within 10 days</i>													
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel	R	O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R
	IN				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			IN				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	IN				22. Food Handler/ no unauthorized persons/ personnel			IN				28. Proper Date Marking and disposition	
					Safe Water, Recordkeeping and Food Package Labeling			2-OUT				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			IN				42. Non-Food Contact surfaces clean	
	IN				37. Environmental contamination			IN				43. Adequate ventilation and lighting; designated areas used	
	IN				38. Approved thawing method			IN				44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils			IN				45. Physical facilities installed, maintained, and clean	
	IN				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			IN				46. Toilet Facilities; properly constructed, supplied, and clean	
	IN				40. Single-service & single-use articles; properly stored and used			IN				47. Other Violations	

Received by: (signature) 	Print: Yourself merched	Title: Person In Charge/ Owner Owner
Inspected by: (signature) 	Print: Kristen WEATHERFORD	Business Email:



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



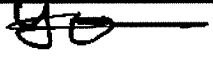

TEMPERATURE OBSERVATIONS

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:
29	Thermometer missing in small cooler with lunchables and milk. Corrected on site
	Prep cooler 40degrees, WIC 38degrees, in compliance

Samples: No	# Collected:
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Received by: (signature) 	Print: Yourself merched	Title: Person In Charge/ Owner Owner
Inspected by: (signature) 	Print: Kristen WEATHERFORD	

Retail Food Establishment Inspection Report

Date: 02/12/2025	Time in: 12:35 PM	Time out: 12:59 PM	License/Permit # -	TMS Project # 2024-026434	Page 1 of 2
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Purpose of Inspection:	<input checked="" type="checkbox"/> 1-Compliance	<input checked="" type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other	TOTAL/SCORE
Establishment Name: Alvarado Market	Contact/Owner Name: Jana Hood			* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>		92/100
Physical Address: 1100 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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
			✓			✓					
	✓					✓					
			✓								
			✓								
		✓				✓					
	✓										
	✓										
Approved Source						Preventing Contamination by Hands					
	✓										
	✓										
Protection from Contamination						Highly Susceptible Populations					
	✓										
	✓										
	✓										
	✓										
Chemicals						Water/ Plumbing					

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓					2					
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							✓				
	✓					Physical Facilities					
	✓						✓				
	✓						✓				
	✓						✓				
Proper Use of Utensils						Food Identification					
	✓					1					
	✓					1					
	✓					1					

Received by: (signature) <i>Jana Hood</i>	Print: Jana Hood	Phone # / email: Alvaradomarket@yahoo.com
Inspected by: (signature) <i>Tina Moore</i>	Print: Tina Moore, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 09/18/2024	Establishment Name: Alvarado Market	Physical Address: 1100 Hwy 67	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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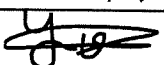

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - 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:
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30 - 6/4/25
 AdditionalComments:Print this report and keep on site.

Registered Food Service manager Not applicable	Certificate #:	Exp. Date:
Pest Control Company Pest ranger		Service Date: 07/25/2024
Grease Trap Service Company Not Available		Service Date:
Received by: (signature) 	Print: Yourself merched	Phone # / email: Alvaradomarket@yahoo.com
Inspected by: (signature) 	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

Retail Food Establishment Inspection Report

Date: 05/07/2024	Establishment Name: Alvarado Market	Physical Address: 1100 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 - Milk cooler	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>10 - Ice scoop stored in a container of dirty water. Corrected on site.</p> <p>30 - Permit valid until 12/05/2024.</p> <p>42 - Clean milk cooler. Observed black matter build up on the inside surfaces of the cooler.</p> <p>AdditionalComments:Print this report and keep on site.</p>	

Registered Food Service manager N/A	Certificate #:	Exp. Date:
Pest Control Company Alpha		Service Date: 05/02/2024
Grease Trap Service Company Not Available		Service Date:
Received by: (signature) <i>Misty Andrews</i>	Print: Misty andrews	Phone # / email: Amberabughazal1@gmail.com
Inspected by: (signature) <i>Kristen Weatherford</i>	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

*New Facility
Change of Ownership*

Date: 12/8/2023	Time in:	Time out:	License/Permit #	Est. Type	Risk Category	Page 1 of 1
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 checked="" type="checkbox"/> 5-Other TOTAL SCORE						
Establishment Name: Alvarado Market		Contact/Owner Name: Soliman Obiedo		Number of Repeat Violations: 0		100
Physical Address: 100 USUTW		City/County: Alvarado Zip Code: 76001 Phone: (714) 280-3884		Number of Violations COS: 0		

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	OUT	IN	NO	NA	COS	Employee Health	R
	✓				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					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				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					Compliance Status								
OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
	✓				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) <i>[Signature]</i>	Print: Amber Abu Ghazza	Title: Person In Charge/ Owner
Inspected by: (signature) <i>[Signature]</i>	Print: Amber Abu Ghazza	Business Email: [Email]

Retail Food Establishment Inspection Report

Date: 09/14/2023	Establishment Name: Alvarado Market	Physical Address: 1100 Hwy 67 (7-2014)	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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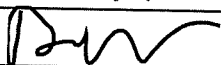

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Walk in cooler-milk	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:
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25 - Observed State of Texas Food Manufacturers license for bagging ice.
 30 - Permit posted and valid through 5/25/24.
 32 - Do not use cardboard as a shelf liner, in the walk in cooler. Liners shall be made of non absorbent materials.
 AdditionalComments: Print this report and keep it on site.

Registered Food Service manager	Certificate #:	Exp. Date:
Pest Control Company Not Available		Service Date:
Grease Trap Service Company Not Available		Service Date:
Received by: (signature) 	Print: Dwayne Spradlin	Phone # / email: Amchevron67@gmail.com
Inspected by: (signature) 	Print: Tim Fish, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 02/28/2023	Time in: 03:28 PM	Time out: 04:17 PM	License/Permit # -	TMS Project # 2022-023138	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"/>
Establishment Name: Alvarado Market			Contact/Owner Name: Carol Helton		* Number of Repeat Violations: <u>1</u> ✓ Number of Violations COS: <u>0</u>	82/100
Physical Address: 1100 W 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						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					
3											
		✓									
		✓									
		✓									
		✓									
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					
		✓				✓					
		✓				2					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
		✓									
2						✓					
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					
2											
		✓									

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					
		✓									
		✓									
		✓									
		✓									
		✓									
		✓									
		✓				1					

Received by: (signature)	Print: Carol Helton	Phone # / email: Amchevron67@gmail.com
Inspected by: (signature)	Print: Angela Varghese, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 08/24/2022	Time in: 04:48 PM	Time out: 05:24 PM	License/Permit # -	TMS Project # 2022-023138	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 Market			Contact/Owner Name: Misty cook		* Number of Repeat Violations: <u>0</u> * Number of Violations COS: <u>0</u>		94/100
Physical Address: 1100 W 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					Compliance Status								
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
		✓			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	
3					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	
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature		✓					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					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
		✓			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					Compliance Status								
OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
	✓				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: <i>Misty Cook</i> (signature)	Print: Misty cook	Phone # / email: Amchevron67@gmail.com
Inspected by: <i>Angela Varghese</i> (signature)	Print: Angela Varghese, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 02/11/20	Time in:	Time out:	License/Permit #: 209014315	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: Alvarado Market			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS: 87	
Physical Address: 1100 W. Thimble		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						R	Compliance Status						R
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)		OUT	IN	NO	NA	COS	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					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 <u>Y</u> <u>N</u>)		
		✓			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 _____ ppm/temperature 100°F/1set						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	Demonstration of Knowledge/ Personnel		OUT	IN	NO	NA	COS	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	Prevention of Food Contamination		OUT	IN	NO	NA	COS	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: <i>Tammy Weglich</i>	Print: Tammy Weglich	Title: Person In Charge/ Owner
Inspected by: <i>Anthonyese, R</i>	Print: <i>Anthonyese, R</i>	Business Email:

Date: 2-19-19	Time in: 5:30	Time out:	License/Permit #	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: <i>Alvarado Market</i>			Contact/Owner Name:		* Number of Repeat Violations: ___ ✓ Number of Violations COS: ___	
Physical Address: <i>1100 W Hwy 67</i>		City/County: <i>Alvarado</i>	Zip Code:	Phone:	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> (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						R	Compliance Status						R
O	I	N	N	C			O	I	N	N	C		
U	T		A	O	S				A	O	S		
							Time and Temperature for Food Safety (F = degrees Fahrenheit)						
							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						
							Approved Source						
							7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						
							8. Food Received at proper temperature						
							Protection from Contamination						
							9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						
							10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature						
							11. Proper disposition of returned, previously served or reconditioned						
							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
O	I	N	N	C			O	I	N	N	C		
U	T		A	O	S				A	O	S		
							Demonstration of Knowledge/ Personnel						
							21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						
							22. Food Handler/ no unauthorized persons/ personnel						
							Safe Water, Recordkeeping and Food Package Labeling						
							23. Hot and Cold Water available; adequate pressure, safe						
							24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						
							Conformance with Approved Procedures						
							25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						
							Consumer Advisory						
							26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label						
							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
O	I	N	N	C			O	I	N	N	C		
U	T		A	O	S				A	O	S		
							Prevention of Food Contamination						
							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						
							Proper Use of Utensils						
							39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						
							40. Single-service & single-use articles; properly stored and used						
							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>[Signature]</i>	Print: <i>LUTHER</i>	Title: Person In Charge/ Owner
Inspected by: <i>[Signature]</i>	Print: <i>Dana K... [Signature]</i>	Business Email:

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

2017-012768

Date: <u>2/10/18</u>	Time in: _____	Time out: _____	License/Permit # _____	Est. Type _____	Risk Category _____	Page ___ of ___
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: <u>Alvarado Market</u>			Contact/Owner Name: _____		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	
Physical Address: <u>100 W Hwy</u>		City/County: _____	Zip Code: _____	Phone: _____	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						R	Compliance Status						R
O	I	N	N	C	O		O	I	N	N	C	O	
U	T		A	O	S				A	O	S		
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 _____ ppm/temperature							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
O	I	N	N	C	O		O	I	N	N	C	O	
U	T		A	O	S				A	O	S		
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
O	I	N	N	C	O		O	I	N	N	C	O	
U	T		A	O	S				A	O	S		
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: (signature) <u>Xiaoqing Wang</u>	Print: <u>XIAOQING WANG</u>	Title: Person In Charge/ Owner
Inspected by: (signature) <u>Kel Takieddin</u>	Print: <u>KEL TAKIEDDIN</u>	Business Email: _____

Kel Takieddin 2/10/18