



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



Date: 2025-08-04	Time in:	Time out:	License/Permit #	TMS Number	2025-019035	Page 1 of 4
Purpose of Inspection:	Routine					TOTAL/SCORE

Establishment Name: Brookshire Bakery	Contact/Owner Name:	Number of Repeat Violations: 0	Number of Violations COS: 0	99
Physical Address: 1048 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	S												
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			
		N/A				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			
		N/A				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:)			
		N/A				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 200ppm QA ppm/temperature				IN				19. Water from approved source; Plumbing installed; proper backflow device			
		NO				11. Proper disposition of returned, previously served or reconditioned				IN				20. Approved Sewage/Wastewater Disposal System, proper disposal			

Received by: (signature) 	Print: Jennifer Carlisle	Title: Person In Charge/ Owner
Inspected by: (signature) 	Print: Kassandra LAMB	Business Email:


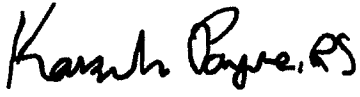


**Texas Department of State Health Services
Retail Food Establishment Inspection Report**



Priority Foundation Items (2 Points) <i>violations Require Corrective Action within 10 days</i>													
O	I	N	N	C	Demonstration of Knowledge/ Personnel	R	O	I	N	N	C	Food Temperature Control/ Identification	R
U	N	O	A	O		U	N	O	A	O	S		S
		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) <i>Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First</i>													
O	I	N	N	C	Prevention of Food Contamination	R	O	I	N	N	C	Food Identification	R
U	N	O	A	O		U	N	O	A	O	S		S
		1-OUT			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: Jennifer Carlisle	Title: Person In Charge/ Owner
Inspected by: (signature) 	Print: Cassandra LAMB	Business Email:



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



**BUREAU
VERITAS**


TEMPERATURE OBSERVATIONS	
Item/Location	Temp
Mashed potatoes-shared 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:
Permit	08/01/2025
34	Observed several flies. Contact a licensed pest control operator to eliminate pests.

	Samples: No	# Collected:
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Received by: (signature) 	Print: Jennifer Carlisle	Title: Person In Charge/ Owner
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Inspected by (signature) 	Print: Kassandra LAMB
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Retail Food Establishment Inspection Report

Date: 01/27/2025	Time in: 12:00 PM	Time out: 01:10 PM	License/Permit # -	TMS Project # 2024-026418	Page 1 of 2
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Purpose of Inspection:	1-Compliance	<input checked="" type="checkbox"/>	2-Routine	3-Field Investigation	4-Visit	5-Other	TOTAL/SCORE
Establishment Name: Brookshire/Bakery		Contact/Owner Name: Michael Wayne Davis			* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>		100/100
Physical Address: 1048 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	O U T	I N	N O	N A	C O S	Description	R
						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 400PPM ^{MOA} 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	O U T	I N	N O	N A	C O S	Description	R
						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	O U T	I N	N O	N A	C O S	Description	R
						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: (signature)	Print: Michael Wayne Davis	Phone # / email: 221582@brookshires.com
Inspected by: (signature)	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

Retail Food Establishment Inspection Report

Date: 01/27/2025	Establishment Name: Brookshire:Bakery	Physical Address: 1048 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 - Walk in freezer	0				

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 - 400PPMQA, in compliance. 30 - 8/2025 36 - 200PPMQA, in compliance. AdditionalComments:Print this report and keep on site.</p>	

Registered Food Service manager Michael Wayne Davis	Certificate #:	Exp. Date: 04/07/2027
Pest Control Company Vetsacor		Service Date: 01/03/2025
Grease Trap Service Company TMC		Service Date: 08/29/2024
Received by: (signature)	Print: Michael Wayne Davis	Phone # / email: 221582@brookshires.com
Inspected by: (signature)	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

Retail Food Establishment Inspection Report

Date: 09/19/2024	Establishment Name: Brookshire:Bakery	Physical Address: 1048 Hwy 67	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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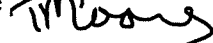
TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

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 - WIF 8
 10 - 3-comp 300 ppm quat
 30 - Health permit posted 08/01/2025
 34 - Eliminate flies.

Registered Food Service manager Michael Wayne Davis		Certificate #:	Exp. Date: 05/07/2027
Pest Control Company Versacor			Service Date: 09/12/2024
Grease Trap Service Company TMC			Service Date: 03/29/2024
Received by: (signature) 	Print: Michael Wayne Davis	Phone # / email: 221582@brookshires.com	
Inspected by: (signature) 	Print: Tina Moore, RS	Inspector's Phone #	

Retail Food Establishment Inspection Report

Date: 03/14/2024	Establishment Name: Brookshire:Bakery	Physical Address: 1048 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 - Pulled chicken-WIC	36				
2 - Rotisserie chicken-WIC	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>30 - Permit valid until 8/1/24</p> <p>36 - 300 ppm QA</p> <p>37 - Clean ice buildup from inside walk-in cooler</p> <p>AdditionalComments:Print this report and keep it on site</p>	

Registered Food Service manager Michael Wayne Davis	Certificate #:	Exp. Date: 04/07/2027
Pest Control Company Versacor		Service Date: 03/06/2024
Grease Trap Service Company Wilson & Son		Service Date: 01/10/2025
Received by: (signature)	Print: Jennifer Carlisle	Phone # / email: director_135@brookshires.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report



Date: 09/06/2023	Establishment Name: Brookshire:Bakery	Physical Address: 1048 Hwy 67 (7-2014) Suite: Grocery	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 - Grape-WIC	38				
2 - Rotisserie chicken-WIC	41				
2 - Reach-in freezer	17				

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>30 - Note: post current health permit in public view.</p> <p>31 - Shall not block hand sink pedals.</p> <p>42 - Clean food debris from shelving. Repeat violation.</p> <p>AdditionalComments:Print this report and keep it on site</p>	

Registered Food Service manager Jennifer Philbin	Certificate #:	Exp. Date: 10/11/2027
Pest Control Company Versacor		Service Date: 08/02/2023
Grease Trap Service Company Wilson & Sons		Service Date: 08/04/2023
Received by: (signature) 	Print: Jennifer Philbin	Phone # / email: director_135@brookshires.com
Inspected by: (signature) 	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 08/03/2022	Time in: 11:16 AM	Time out: 11:26 AM	License/Permit # -	TMS Project # 2022-020955	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: Brookshire's Bakery	Contact/Owner Name: Sandra Godsey			* Number of Repeat Violations: 0 * Number of Violations COS: 0		99/100
Physical Address: 1048 Hwy 67 (7-2014) Suite: Grocery	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
Time and Temperature for Food Safety (F = degrees Fahrenheit)					
	✓				
	✓				
			✓		
			✓		
			✓		
			✓		
Approved Source					
	✓				
			✓		
Protection from Contamination					
	✓				
	✓				
	✓				
Employee Health					
	✓				
	✓				
Preventing Contamination by Hands					
	✓				
	✓				
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
Demonstration of Knowledge/ Personnel					
	✓				
	✓				
Safe Water, Recordkeeping and Food Package Labeling					
	✓				
	✓				
Conformance with Approved Procedures					
			✓		
Consumer Advisory					
	✓				
Food Temperature Control/ Identification					
	✓				
	✓				
	✓				
Permit Requirement, Prerequisite for Operation					
	✓				
Utensils, Equipment, and Vending					
	✓				
	✓				
	✓				

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
Prevention of Food Contamination					
1					
	✓				
	✓				
	✓				
	✓				
Proper Use of Utensils					
	✓				
	✓				
Food Identification					
	✓				
Physical Facilities					
	✓				
	✓				
	✓				
	✓				
	✓				

Received by: (signature)	Print: Sandra Godsey	Phone # / email: Director_135@brookshires.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 02/07/2022	Time in: 01:35 PM	Time out: 03:13 PM	License/Permit # -	TMS Project # 2021-017072	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: Brookshire's Bakery	Contact/Owner Name: Chris Clemens			* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0		100/100
Physical Address: 1048 Hwy 67 (7-2014) Suite: Grocery	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					
O	U	I	N	N	C
T	T	N	O	A	O
S	S	O	S	S	S
Time and Temperature for Food Safety (F = degrees Fahrenheit) R					
			✓		
1. Proper cooling time and temperature					
		✓			
2. Proper Cold Holding temperature(41°F/ 45°F)					
			✓		
3. Proper Hot Holding temperature(135°F)					
		✓			
4. Proper cooking time and temperature					
			✓		
5. Proper reheating procedure for hot holding (165°F in 2 Hours)					
			✓		
6. Time as a Public Health Control; procedures & records					
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 200QA ppm/temperature					
			✓		
11. Proper disposition of returned, previously served or reconditioned					
Employee Health R					
		✓			
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					
O	U	I	N	N	C
T	T	N	O	A	O
S	S	O	S	S	S
Demonstration of Knowledge/ Personnel R					
		✓			
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)					
		✓			
22. Food Handler/ no unauthorized persons/ personnel					
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 R					
		✓			
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					
O	U	I	N	N	C
T	T	N	O	A	O
S	S	O	S	S	S
Prevention of Food Contamination R					
		✓			
34. No Evidence of Insect contamination, rodent/other animals					
		✓			
35. Personal Cleanliness/eating, drinking or tobacco use					
		✓			
36. Wiping Cloths; properly used and stored					
		✓			
37. Environmental contamination					
			✓		
38. Approved thawing method					
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 R					
		✓			
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) 	Print: Chris Clemens	Phone # / email: director_135@brookshires.com
Inspected by: (signature) 	Print: Angela Varghese, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 02/03/20	Time in:	Time out:	License/Permit #: 2019014320	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: Brookshire's - Bakery			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS: 98	
Physical Address: 1048 Hwy 107			City/County: Hayward		Zip Code: Phone: Follow-up: Yes No (circle one)	

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

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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
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>[Signature]</i>	Print: Vickie D. Newton	Title: Person In Charge/ Owner
Inspected by: <i>[Signature]</i>	Print: Anghela Varghese	Business Email:

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 08/15/18	Time in:	Time out:	License/Permit # 2018014748	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: Broadshire's Bakery			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	
Physical Address: 1048 Hwy 67			City/County: Arvada		Zip Code: _____ Phone: _____ Follow-up: Yes _____ No (circle one)	

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

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OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Time and Temperature for Food Safety (F = degrees Fahrenheit)							Employee Health						
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	✓												17. Food additives; approved and properly stored; Washing Fruits & Vegetables
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													46. Toilet Facilities; properly constructed, supplied, and clean
													47. Other Violations
Proper Use of Utensils													
1	✓												

Received by: (signature) DAVID Mathews	Print: DAVID Mathews	Title: Person In Charge/ Owner Store Director
Inspected by: (signature) Angela Varghese, RS	Print: Angela Varghese, RS	Business Email:

