



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



**BUREAU
VERITAS**

Date:2025-08-04	Time in:	Time out:	License/Permit #	TMS Number	2025-019036	Page 1 of 4
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Purpose of Inspection:	Routine			TOTAL/SCORE
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Establishment Name: Brookshire:Deli	Contact/Owner Name:	Number of Repeat Violations: 0	95	
		Number of Violations COS: 0		
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						Compliance Status					
O	I	N	N	C		O	I	N	N	C	
U	N	O	A	O	R	U	N	O	A	O	R
T						T					
					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 200ppm QA 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

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



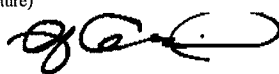

**Texas Department of State Health Services
Retail Food Establishment Inspection Report**



Priority Foundation Items (2 Points) <i>violations Require Corrective Action within 10 days</i>													
O 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	
	N/A				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
	I-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	
	I-OUT				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**


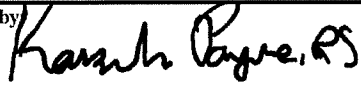


TEMPERATURE OBSERVATIONS	
Item/Location	Temp
Turkey-display	38
Ham-display	39
Chicken salad-display	37
Mashed potatoes-WIC	37
Raw chicken-WIC	38
Meatloaf-hot case	175
Chicken-hot case	136
Cheese wall	38
Ready meals wall	38

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:
Permit	08/01/2025
6	Hot pulled pork sandwiches time tagged 9:51. Discard within 4 hours.
34	Observed several flies. Contact a licensed pest control operator to eliminate pests.
36	Sanitizer bucket tested 0 ppm QA. Shall be 200-400 ppm.

<table border="1"> <tr> <td>Samples: No</td> <td># Collected:</td> </tr> </table>	Samples: No	# Collected:
Samples: No	# Collected:	

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

Retail Food Establishment Inspection Report

Date: 01/27/2025	Time in: 12:00 PM	Time out: 01:14 PM	License/Permit # -	TMS Project # 2024-026419	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:Deli		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						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					
✓						✓					
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					
✓						Preventing Contamination by Hands					
✓						✓					
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly					
✓						✓					
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)					
✓						Highly Susceptible Populations					
✓						✓					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
	✓					Chemicals					
6. Time as a Public Health Control; procedures & records						17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
Approved Source						18. Toxic substances properly identified, stored and used					
✓						Water/ Plumbing					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						19. Water from approved source; Plumbing installed; proper backflow device					
✓						✓					
8. Food Received at proper temperature						20. Approved Sewage/Wastewater Disposal System, proper disposal					
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 temperature											
✓											
11. Proper disposition of returned, previously served or reconditioned											

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					
✓						✓					
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					
✓						Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe						30. Food Establishment Permit (Current & Valid)					
✓						Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						31. Adequate handwashing facilities: Accessible and properly supplied, used					
Conformance with Approved Procedures						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					
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											

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					
✓						✓					
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
✓						Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use						42. Non-Food Contact surfaces clean					
✓						✓					
36. Wiping Cloths; properly used and stored						43. Adequate ventilation and lighting; designated areas used					
✓						✓					
37. Environmental contamination						44. Garbage and Refuse properly disposed; facilities maintained					
✓						✓					
38. Approved thawing method						45. Physical facilities installed, maintained, and clean					
Proper Use of Utensils						46. Toilet Facilities; properly constructed, supplied, and clean					
✓						✓					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						47. Other Violations					
✓											
40. Single-service & single-use articles; properly stored and used											

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:Deli	Physical Address: 1048 Hwy 67	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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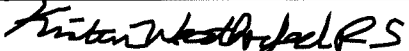
TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Deli WIC	33	3 - Fried chicken -warmer	172		
2 - Deli meat-case cooler 1	39				
2 - Cheese-case cooler 1	38				
2 - Pasta salad -case cooler 2	37				
2 - Veggie salad-case cooler 2	36				
3 - Peas-warmer	148				
3 - Chicken tender-warmer	156				
3 - Meat loaf -warmer	154				

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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10 - 400PPMQA, in Complainece.
 30 - 08/2025
 38 - Thawing under refrigeration, incompliance.
 AdditionalComments:Print this report and keep on site.

Registered Food Service manager Michael Wayne Davis		Certificate #:	Exp. Date: 04/07/2027
Pest Control Company Versacor			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	Time in: 11:53 AM	Time out: 12:03 PM	License/Permit # -	TMS Project # 2024-026419	Page 1 of 2
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Purpose of Inspection:						TOTAL/SCORE
<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		95/100
Establishment Name: Brookshire:Deli		Contact/Owner Name: Michael Wayne Davis		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0		
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						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						Highly Susceptible Populations					
									✓		
		✓				Chemicals					
		✓						✓			
Protection from Contamination						Water/ Plumbing					
		✓									
		✓				✓					
		✓									
		✓				✓					

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
		✓						✓			
		✓						✓			
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
		✓						✓			
		✓				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					
		✓				1					
		✓				1					
		✓						✓			
Proper Use of Utensils								✓			
		✓						✓			
		✓						✓			

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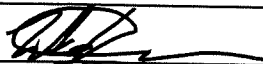
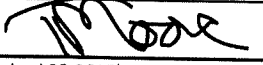
TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Chicken Salad	38				
2 - Brisket	41				
2 - Turkey	38				
3 - Chicken Breast	141				
3 - Gravy	126				
3 - Mash potatoes	127				

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
- 3 - Hot hold foods shall maintain 135 degrees. Rapid reheat to 165 F or more; if TCS food held 4 hours or less. Discard TCS foods if out of temp more than 4 hours.
- 10 - 3-comp 300 ppm quat
- 30 - Posted health permit 08/01/2024.
- 42 - Clean fan vents in WIC.
- 43 - Replace two burnt out lights in vent hoods.

Registered Food Service manager Michael Wayne Davis	Certificate #:	Exp. Date: 05/07/2027
Pest Control Company Versaco		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	Time in: 11:16 AM	Time out: 12:33 PM	License/Permit # -	TMS Project # 2023-022311	Page 1 of 2
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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: Brookshire:Deli			Contact/Owner Name: Jennifer Carlisle		* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>		94/100
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						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					
3								✓			
			✓			Water/ Plumbing					
			✓				✓				
				✓			✓				
							✓				
							✓				
							✓				
							✓				
							✓				
							✓				

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

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

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓						✓				
	✓					Physical Facilities					
	✓						✓				
1							✓				
	✓						✓				
Proper Use of Utensils							✓				
	✓						✓				
	✓						✓				

Received by: (signature)	Print: Jennifer Carlisle	Phone # / email: director_135@brookshires.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report


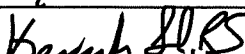
Date: 03/14/2024	Establishment Name: Brookshire:Deli	Physical Address: 1048 Hwy 67	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Tuna salad-display	41	3 - Rotisserie chicken-steam table	135		
2 - Chicken salad-display	41	3 - Mashed potatoes-steam table	140		
2 - Turkey-display	34				
2 - Ham-display	40				
2 - Rotisserie chicken-WIC	41				
2 - Pulled chicken-WIC	37				
2 - Open-face cooler (sandwiches, heat-and-eat)	40				
3 - Fried chicken leg-steam table	140				

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>6 - Using a time log sheet for food in steam table and stickers with the time for grab and go hot food. Reminder to keep track of time for cleaning out battering station.</p> <p>7 - Discard sandwiches expired 3/11.</p> <p>25 - Use a cooling log for cooling foods that have been held hot. Shall take and record temperatures of food when pulled from heat. If less than 135 degrees, shall reheat to 165 degrees before rapid chilling. Keep a log.</p> <p>30 - Permit valid until 8/1/24</p> <p>36 - 300 ppm QA</p> <p>37 - Clean ice buildup from inside display cooler and walk-in freezer</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: 01/10/2024	
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	Time in: 02:35 PM	Time out: 03:37 PM	License/Permit # -	TMS Project # 2023-022311	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
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Establishment Name: Brookshire:Deli	Contact/Owner Name: Jennifer Philbin	* Number of Repeat Violations: <u>0</u>	94/100
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)
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Compliance Status: **OUT** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation
 Mark the appropriate points in the **OUT** box for each numbered item Mark '✓' a checkmark in appropriate box for **IN, NO, NA, COS** Mark an asterisk '*' in appropriate box for **R**

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

Compliance Status						Compliance Status											
O	U	T	I	N	N	O	N	A	C	O	S	Compliance Status					
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health						R	R				
												Preventing Contamination by Hands					
												Highly Susceptible Populations					
												Chemicals					
												Water/ Plumbing					
												Food Temperature Control/ Identification					
												Permit Requirement, Prerequisite for Operation					
												Utensils, Equipment, and Vending					
												Food Identification					
												Physical Facilities					
												Proper Use of Utensils					

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

Compliance Status						Compliance Status											
O	U	T	I	N	N	O	N	A	C	O	S	Compliance Status					
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification						R	R				
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											
O	U	T	I	N	N	O	N	A	C	O	S	Compliance Status					
Prevention of Food Contamination						Food Identification						R	R				
Proper Use of Utensils						Physical Facilities											

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: 09/06/2023	Establishment Name: Brookshire:Deli	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 - Fruit salad-display	40	3 - Catfish-steam table	116		
2 - Chicken salad-display	39	3 - Mashed potatoes-steam table	105		
2 - Ham-display	38				
2 - Shredded rotisserie chicken-WIC	41				
2 - Grape-WIC	38				
2 - Whole rotisserie chicken-WIC	38				
2 - Open face cooler	39				
3 - Fried chicken-steam table	116				

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>6 - If unable to maintain proper temperature, shall use time tags or time logs and discard within 4 hours.</p> <p>30 - Note: post current health permit in public view.</p> <p>31 - Shall not block hand sink pedals.</p> <p>44 - Use a solid container for cooking grease disposal. Do not use cardboard box.</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 & Son		Service Date: 06/04/2023
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: 02/16/2023	Time in: 12:53 PM	Time out: 02:00 PM	License/Permit # -	TMS Project # 2022-020956	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:Deli	Contact/Owner Name: Maria Lyons			* Number of Repeat Violations: <u>1</u> ✓ Number of Violations COS: <u>0</u>		92/100
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	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓					
3					✓	Preventing Contamination by Hands					
		✓				✓					
		✓				✓					
		✓				Highly Susceptible Populations					
Approved Source									✓		
3						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					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
		✓				✓					
Consumer Advisory						✓					
				✓		✓					

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓					✓					
	✓					Physical Facilities					
	✓					✓					
	✓					✓					
	✓					✓					
Proper Use of Utensils						✓					
	✓					✓					
	✓					✓					

Received by: (signature) <i>Maria Lyons</i>	Print: Maria Lyons	Phone # / email: director_135@brookshires.com
Inspected by: (signature) <i>Kassandra Lamb, RS</i>	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 08/03/2022	Time in: 10:17 AM	Time out: 11:15 AM	License/Permit # -	TMS Project # 2022-020956	Page 1 of 2
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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: Brookshire's/Deli			Contact/Owner Name: Michael Davis		* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>		96/100
Physical Address: 1048 Hwy 67 (7-2014) Suite: Grocery			City/County: Alvarado/Johnson County		Zip Code: 76009 Phone: 000-000-0000		

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

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
		✓				✓					
3											
		✓				✓					
		✓				✓					
		✓									
Approved Source						Preventing Contamination by Hands					
		✓							✓		
		✓									
		✓									
		✓									
		✓									
Protection from Contamination						Highly Susceptible Populations					
		✓									
		✓									
		✓									
		✓									
		✓									
Chemicals						Water/ Plumbing					
		✓				✓					
		✓				✓					
		✓				✓					
		✓				✓					

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
		✓				✓					
		✓				✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
		✓				✓					
		✓				✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
		✓				✓					
Consumer Advisory						Food Identification					
				✓		✓					
				✓		✓					
				✓		✓					
				✓		✓					

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1						✓					
		✓									
		✓									
		✓									
		✓									
Proper Use of Utensils						Physical Facilities					
		✓				✓					
		✓				✓					
		✓				✓					
		✓				✓					
		✓				✓					
		✓				✓					

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

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 01-20-21	Time in:	Time out:	License/Permit #: 2020-03995	Est. Type:	Risk Category:	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
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Establishment Name: Brookshire's - deli	Contact/Owner Name:	* Number of Repeat Violations: —	90	
		✓ Number of Violations COS: —		
Physical Address: 1048 Hwy 127	City/County: Ark. / Aradago	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	
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	
Proper Use of Utensils												45. Physical facilities installed, maintained, and clean	
	✓						✓					46. Toilet Facilities; properly constructed, supplied, and clean	
	✓						✓					47. Other Violations	

Received by:	Print: Ben Davis	Title: Person In Charge/ Owner
Inspected by:	Print: Angela Varghese	Business Email:

