



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



Date: 2025-08-04	Time in:	Time out:	License/Permit #	TMS Number	2025-019033	Page 1 of 4
Purpose of Inspection:		Routine				TOTAL/SCORE
Establishment Name: Brookshire Grocery/Produce		Contact/Owner Name:		Number of Repeat Violations: 0 Number of Violations COS: 0		97
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	S			O	I	N	N	C	S		
N/A						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	
N/A						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 200 ppm QA 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: 	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) violations Require Corrective Action within 10 days

O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel	R	O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R
	IN				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			IN				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	IN				22. Food Handler/ no unauthorized persons/ personnel			2-OUT				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
	IN				34. No Evidence of Insect contamination, rodent/other animals			N/A				41. Original container labeling (Bulk Food)	
	IN				35. Personal Cleanliness/eating, drinking or tobacco use							Physical Facilities	
	IN				36. Wiping Cloths; properly used and stored			1-OUT				42. Non-Food Contact surfaces clean	
	IN				37. Environmental contamination			IN				43. Adequate ventilation and lighting; designated areas used	
	N/A				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:	Title: Person In Charge/ Owner
Inspected by: (signature) 	Print: Kassandra LAMB	Business Email:



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



**BUREAU
VERITAS**

TEMPERATURE OBSERVATIONS	
Item/Location	Temp
Produce WIC	41
Dairy WIC	39
Yogurt wall	38
Milk wall	40
Egg wall	39
Butter wall	41
Lunch meat wall	35
Juice wall	41
Cut fruit wall	39

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	08/01/2026
28	Do not sell expired infant formula
42	Clean up spilled frozen vegetables at the bottom of freezer, and spilled sugar/flour in the baking aisle
	Samples: No # Collected:
Received by: (signature)	Print: Title: Person In Charge/ Owner
Inspected by (signature)	Print: Kassandra LAMB

Retail Food Establishment Inspection Report

Date: 01/27/2025	Time in: 11:56 AM	Time out: 01:04 PM	License/Permit # -	TMS Project # 2024-026417	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/Grocery/Produce			Contact/Owner Name: Michael Wayne Davis		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0		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					
			✓			✓					
	✓					✓					
			✓								
			✓			✓					
			✓			✓					
			✓								
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					
	✓					✓					
	✓					✓					
	✓					✓					
Proper Use of Utensils						✓					
	✓					✓					
	✓					✓					

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:Grocery/Produce	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 - Cheese cooler	34				
2 - Cut produce cooler	35				
2 - Produce walk in cooler	35				
2 - Dairy walk in cooler	33				
2 - Dairy customer cooler	36				

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 - Tested 400PPMQA, in compliance.
 17 - Produce maxx 60
 30 - 8/2025
 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


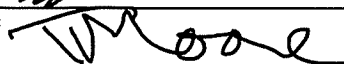
Date: 09/19/2024	Establishment Name: Brookshire:Grocery/Produce	Physical Address: 1048 Hwy 67	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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TEMPERATURE OBSERVATIONS

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:
<p>2 - All refrigeration at proper temperature. 10 - 3 comp 300 ppm quat 17 - Produce max 60 ppm 30 - Posted health permit 8/1/2025</p>	

Registered Food Service manager Micheal 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

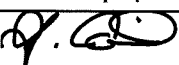
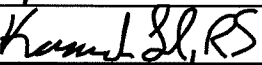
Date: 03/14/2024	Establishment Name: Brookshire:Grocery/Produce	Physical Address: 1048 Hwy 67	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Grape-produce WIC	39				
2 - Juice wall	38				
2 - Cheese RIC	40				
2 - Salad/cut fruit wall	40				
2 - RIC (sausage/bacon)	38				
2 - RIC (lunchables, hot dogs)	38				
2 - RIC (lunch meat)	39				
2 - Dairy 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>17 - Produce Maxx from dispenser tested 30 ppm</p> <p>25 - Keep records on flushing produce mister lines to ensure it is being done. Produce Maxx is not connected.</p> <p>30 - Permit valid until 8/1/24</p> <p>36 - 300 ppm QA</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: 03:57 PM	Time out: 04:37 PM	License/Permit # -	TMS Project # 2023-022309	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: Brookshire:Grocery/Produce	Contact/Owner Name: Jennifer Philbin			* 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	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					
Time and Temperature for Food Safety (F = degrees Fahrenheit)					
Compliance Status	OUT	IN	NO	NA	COS
					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					
3					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 300QA ppm/temperature
				✓	11. Proper disposition of returned, previously served or reconditioned

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days					
Demonstration of Knowledge/ Personnel					
Compliance Status	OUT	IN	NO	NA	COS
					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

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First					
Prevention of Food Contamination					
Compliance Status	OUT	IN	NO	NA	COS
					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

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:Grocery/Produce	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 - open face cooler (salad mix)	41				
2 - Grape-produce WIC	39				
2 - Open face cooler (juice)	37				
2 - Reach in cooler (bacon)	39				
2 - Reach in cooler (hot dogs)	34				
2 - Reach-in cooler (ham)	36				
2 - Reach in cooler (yogurt)	41				
2 - Dairy WIC	40				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
<p>9 - Shall store raw eggs at bottom of the cooler (marked down products)</p> <p>17 - Produce Max tested 60 ppm chlorine (in compliance)</p> <p>24 - Note: keep log of produce mister cleaning</p> <p>30 - Note: post current health permit in public view</p> <p>42 - Clean spilled food debris from bottom of freezers an ice buildup in freezer around ice cream. Clean up spilled flour and sugar. Clean up trash from under store shelves.</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: 02:38 PM	Time out: 03:23 PM	License/Permit # -	TMS Project # 2022-020887	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
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Establishment Name: Brookshire's: Grocery/Produce	Contact/Owner Name: Michael Wayne Davis	* Number of Repeat Violations: 0	99/100
		✓ Number of Violations COS: 0	

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					
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					
	✓						✓				
	✓						✓				
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 Wayne Davis	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: 03:15 PM	License/Permit # -	TMS Project # 2021-017071	Page 1 of 2		
Purpose of Inspection:		<input checked="" type="checkbox"/> 1-Compliance	<input type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other	TOTAL/SCORE
Establishment Name: Brookshires: Grocery			Contact/Owner Name: Chris Clemens		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0		96/100
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					
		✓					✓				
	✓						✓				
		✓				Preventing Contamination by Hands					
		✓					✓				
		✓				Highly Susceptible Populations					
		✓						✓			
Approved Source						Chemicals					
	✓							✓			
		✓				Water/ Plumbing					
Protection from Contamination							✓				
	✓						✓				
		✓					✓				
		✓					✓				
		✓					✓				

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					
2							✓				
		✓				Utensils, Equipment, and Vending					
Conformance with Approved Procedures							✓				
		✓					✓				
Consumer Advisory							✓				
		✓					✓				

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

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

Received by: (signature)	Print: 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: 01-26-21	Time in:	Time out:	License/Permit #: 2020-013993	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 - Grocery/Produce	Contact/Owner Name:	* Number of Repeat Violations: —	98
Physical Address: 1078 Maple	City/County: Hayward CA	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						
						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 200 ppm/temperature 175						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			OUT	IN	NO	NA	COS		
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							Permit Requirement, Prerequisite for Operation						
						23. Hot and Cold Water available; adequate pressure, safe						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
						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							Food Identification						
						26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label						41. Original container labeling (Bulk Food)	

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						
						34. No Evidence of Insect contamination, rodent/other animals						42. Non-Food Contact surfaces clean	
						35. Personal Cleanliness/eating, drinking or tobacco use						43. Adequate ventilation and lighting; designated areas used	
						36. Wiping Cloths; properly used and stored						44. Garbage and Refuse properly disposed; facilities maintained	
						37. Environmental contamination						45. Physical facilities installed, maintained, and clean	
						38. Approved thawing method						46. Toilet Facilities; properly constructed, supplied, and clean	
Proper Use of Utensils							Physical Facilities						
						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:	Print: Ben Davis	Title: Person In Charge/ Owner
Inspected by:	Print: Angela W. Jones	Business Email:

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 02/03/20	Time in:	Time out:	License/Permit #: 2019014319	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						
Establishment Name: Brookshires - Groceries/produce			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS: 90	
Physical Address: 1018 Hwy 107			City/County: Annapolis		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							Permit Requirement, Prerequisite for Operation						
												29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	✓											30. Food Establishment Permit (Current & Valid)	
Conformance with Approved Procedures							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:	Print: Michael Morrison	Title: Person In Charge/ Owner Assistant Store Mgr.
Inspected by:	Print: Annyla Varghese	Business Email:

2017-012761

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Grocery

Date: 2/11/18 Time in: Time out: License/Permit # Est. Type Risk Category Page ___ of ___

Purpose of Inspection: 1-Compliance 2-Routine 3-Field Investigation 4-Visit 5-Other TOTAL/SCORE

Establishment Name: Brookshire Contact/Owner Name: * Number of Repeat Violations:
 ✓ Number of Violations COS: 100

Physical Address: 1048 HWY 67 City/County: 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. 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		
					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 Reusable; 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
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: (signature) *[Signature]* Print: *Michael...* Title: Person In Charge/ Owner

Inspected by: (signature) *[Signature]* Print: *[Signature]* Business Email: *[Email]*