



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



Date: 2025-08-04	Time in:	Time out:	License/Permit #	TMS Number	2025-019037	Page 1 of 4
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Purpose of Inspection:	Routine		TOTAL/SCORE
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Establishment Name: Brookshire:Meat/Seafood	Contact/Owner Name:	Number of Repeat Violations: 0 Number of Violations COS: 0	100
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
O U T	I N	N O	N A	C O S		
N/A					1. Proper cooling time and temperature	
	IN				2. Proper Cold Holding temperature(41°F/45°F)	
N/A					3. Proper Hot Holding temperature(135°F)	
N/A					4. Proper cooking time and temperature	
N/A					5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
N/A					6. Time as a Public Health Control; procedures & records	
Approved Source						
	IN				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
	IN				8. Food Received at proper temperature	
Protection from Contamination						
	IN				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	IN				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 300ppm QA ppm/temperature	
	NO				11. Proper disposition of returned, previously served or reconditioned	

Compliance Status					Employee Health	R
O U T	I N	N O	N A	C O S		
	IN				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	IN				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands						
	IN				14. Hands cleaned and properly washed/ Gloves used properly	
	IN				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y/N:)	
Highly Susceptible Populations						
	IN				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
Chemicals						
	IN				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	IN				18. Toxic substances properly identified, stored and used	
Water/Plumbing						
	IN				19. Water from approved source; Plumbing installed; proper backflow device	
	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**

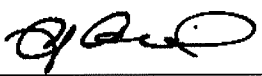
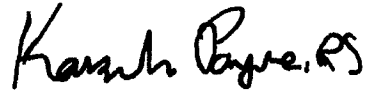


Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

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

Received by: (signature) 	Print: 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



TEMPERATURE OBSERVATIONS

Item/Location	Temp
Beef-WIC	36
Pork-cutting room	37
Meat wall (chicken)	36
Meat wall (pork)	37
Meat wall (beef)	34
Meat bunker	35

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		
7-Note	Bacon with hole in packaging		
	Samples: No	# Collected:	
Received by: (signature)		Print:	Title: Person In Charge/ Owner
		Jennifer Carlisle	
Inspected by (signature)		Print: Kassandra LAMB	

Retail Food Establishment Inspection Report

Date: 01/27/2025	Time in: 12:00 PM	Time out: 12:56 PM	License/Permit # -	TMS Project # 2024-026420	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:Meat/Seafood		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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status	Employee Health	R
OUT	IN	NO	NA	COS	
				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	Demonstration of Knowledge/ Personnel	R	Compliance Status	Food Temperature Control/ Identification	R
OUT	IN	NO	NA	COS	
				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	Prevention of Food Contamination	R	Compliance Status	Food Identification	R
OUT	IN	NO	NA	COS	
				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:Meat/Seafood	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 - Meat cooler	33				
2 - Open face sausage cooler	32				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
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30 - 8/2025
 AdditionalComments:Print this report and keep on site.

Registered Food Service manager Michael Wayne's 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:Meat/Seafood	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:
2 - WIC 34 10 - 3 comp 300 ppm quat 30 - Posted health permit 08/01/2025 42 - Clean fan vent in meat room.	

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


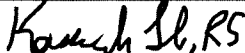
Date: 03/14/2024	Establishment Name: Brookshire:Meat/Seafood	Physical Address: 1048 Hwy 67	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Meat trimmings-WIC	38				
2 - Steak-cutting room	41				
2 - Meat wall (seafood)	38				
2 - Meat wall (poultry)	39				
2 - Meat wall (pork)	41				
2 - Meat wall (steak)	37				
2 - Meat wall (ground meat)	39				
2 - Meat bunker	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:
<p>10 - Sanitizer from spray hose tested 0 ppm QA. Shall be 200-400 ppm QA. Repair dispenser so that it sanitizes at proper concentration. Use sanitizer from 3-compartment dispenser until repaired.</p> <p>30 - Permit valid until 8/1/24</p> <p>32 - Shall not use cardboard as a shelf liner in walk-in cooler.</p> <p>45 - Note: put back ceiling tile that was moved for fire suppression system repair.</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	Time in: 04:38 PM	Time out: 05:05 PM	License/Permit # -	TMS Project # 2023-022312	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/Meat/Seafood		Contact/Owner Name: Jennifer Philbin		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0		90/100
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						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	
3												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	
Safe Water, Recordkeeping and Food Package Labeling							Permit Requirement, Prerequisite for Operation						
	✓						✓					30. Food Establishment Permit (Current & Valid)	
	✓											Utensils, Equipment, and Vending	
				✓			2					31. Adequate handwashing facilities: Accessible and properly supplied, used	
				✓			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
				✓			2					33. Warewashing Facilities; installed, maintained, use 3/ 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	
1							✓					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: 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:Meat/Seafood	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 - Steak-WIC	39				
2 - Open face cooler (poultry)	36				
2 - Open face cooler (pork)	41				
2 - Open face cooler (beef)	38				
2 - Open face cooler (ground meat)	33				
2 - Meat bunker cooler	37				


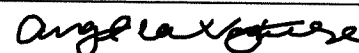
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
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- 9 - Keep raw meat separate from fully cooked meats (marked down section and cooked brisket with raw meat)
 - 10 - Sanitizer from equipment sprayer hose tested 400 ppm QA.
 - 30 - Note: post current health permit in public view
 - 31 - Repair leaking and clogged pipe under hand sink.
 - 32 - Shall not use towels under meat in cooler
 - 33 - Provide 3 working drain stoppers.
 - 36 - Observed towel on top of box of meat in walk-in cooler.
- AdditionalComments:Print this report and keep it on site

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: 02/07/2022		Time in: 01:36 PM		Time out: 03:12 PM		License/Permit #: -		TMS Project #: 2021-017074		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: Brookshire's:Meat/Seafood						Contact/Owner Name: Chris Clemens			* Number of Repeat Violations: 0			98/100
Physical Address: 1048 Hwy 67 (7-2014) Suite: Grocery						City/County: Alvarado/Johnson County		Zip Code: 76009		Phone: 000-000-0000		
Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> (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 I N N C U T N O A O S						Compliance Status O I N N C U T N O A O S						
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health						
1. Proper cooling time and temperature						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting						
2. Proper Cold Holding temperature(41°F/ 45°F)						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth						
3. Proper Hot Holding temperature(135°F)						Preventing Contamination by Hands						
4. Proper cooking time and temperature						14. Hands cleaned and properly washed/ Gloves used properly						
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)						
6. Time as a Public Health Control; procedures & records						Highly Susceptible Populations						
Approved Source						16. Pasteurized foods used; prohibited food not offered						
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						Pasteurized eggs used when required						
8. Food Received at proper temperature						Chemicals						
Protection from Contamination						17. Food additives; approved and properly stored; Washing Fruits & Vegetables						
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						18. Toxic substances properly identified, stored and used						
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200QA ppm/temperature						Water/ Plumbing						
11. Proper disposition of returned, previously served or reconditioned						19. Water from approved source; Plumbing installed; proper backflow device						
						20. Approved Sewage/Wastewater Disposal System, proper disposal						
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days												
Compliance Status O I N N C U T N O A O S						Compliance Status O I N N C U T N O A O S						
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification						
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature						
22. Food Handler/ no unauthorized persons/ personnel						28. Proper Date Marking and disposition						
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips						
23. Hot and Cold Water available; adequate pressure, safe						Permit Requirement, Prerequisite for Operation						
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current & Valid)						
Conformance with Approved Procedures						Utensils, Equipment, and Vending						
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used						
Consumer Advisory						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used						
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided						
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First												
Compliance Status O I N N C U T N O A O S						Compliance Status O I N N C U T N O A O S						
Prevention of Food Contamination						Food Identification						
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)						
35. Personal Cleanliness/eating, drinking or tobacco use						Physical Facilities						
36. Wiping Cloths; properly used and stored						42. Non-Food Contact surfaces clean						
37. Environmental contamination						43. Adequate ventilation and lighting; designated areas used						
38. Approved thawing method						44. Garbage and Refuse properly disposed; facilities maintained						
Proper Use of Utensils						45. Physical facilities installed, maintained, and clean						
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						46. Toilet Facilities; properly constructed, supplied, and clean						
40. Single-service & single-use articles; properly stored and used						47. Other Violations						
Received by: (signature) 				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: 05/10/20	Time in:	Time out:	License/Permit #: 2019014322	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: Brookshires - meat			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS: 05	
Physical Address: 1015 Hwy 107			City/County: Elvarado		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	
3							✓					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	
							Permit Requirement, Prerequisite for Operation						
												29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
							Utensils, Equipment, and Vending						
							✓					30. Food Establishment Permit (Current & Valid)	
												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: Michael Morrison	Title: Person In Charge/ Owner Assistant Store mgr
Inspected by: <i>[Signature]</i>	Print: <i>[Signature]</i>	Business Email:

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 08/15/18	Time in:	Time out:	License/Permit # 2018014750	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						
Establishment Name: Brookshire's - meat			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	
Physical Address: 1048 Hwy 167			City/County: Avia Road		Zip Code: Phone: Follow-up: Yes No (circle one)	

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

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

Compliance Status						R	Compliance Status						R
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		
3					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		
3					10. Food contact surfaces and Returnables cleaned and sanitized at 200 ppm/temperature 180		✓				19. Water from approved source; Plumbing installed; proper backflow device		
	✓				11. Proper disposition of returned, previously served or reconditioned		✓				20. Approved Sewage/Wastewater Disposal System, proper disposal		

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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel		OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)		✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	✓				22. Food Handler/ no unauthorized persons/ personnel		✓				28. Proper Date Marking and disposition		
					Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips		
	✓				23. Hot and Cold Water available; adequate pressure, safe						Permit Requirement, Prerequisite for Operation		
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		✓				30. Food Establishment Permit (Current & Valid)		
					Conformance with Approved Procedures						Utensils, Equipment, and Vending		
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			✓			31. Adequate handwashing facilities: Accessible and properly supplied, used		
					Consumer Advisory						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label			✓			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		

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

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

Received by: <i>[Signature]</i>	Print: DAVID Mathews	Title: Person In Charge/ Owner Store Director
Inspected by: Angela Varghese, RS	Print: Angela Varghese, RS	Business Email:

2017-02762

Retail Food Establishment Inspection Report
 Bureau Veritas North America, Inc.

① Meat

Date: 2/11/18	Time in:	Time out:	License/Permit #	Est. Type	Risk Category	Page ___ of ___
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other TOTAL/SCORE						
Establishment Name: Brookshire			Contact/Owner Name:		* Number of Repeat Violations: ___ ✓ Number of Violations COS: ___	
Physical Address: 108 HWY 67			City/County:	Zip Code:	Phone:	Follow-up: Yes No (circle one)

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

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

Compliance Status						R	Compliance Status						R
O	I	N	N	C	S		O	I	N	N	C	S	
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
O	I	N	N	C	S		O	I	N	N	C	S	
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
O	I	N	N	C	S		O	I	N	N	C	S	
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: (signature)	Print: Michael Morrison 2-11-18	Title: Person In Charge/ Owner
Inspected by: (signature)	Print: XADINA WANG	Business Email: