



**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	2025-019038	Page 1 of 4
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<b>Purpose of Inspection:</b>	Routine		<b>TOTAL/SCORE</b>
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Establishment Name: Dairy Queen	Contact/Owner Name:	Number of Repeat Violations: 0 Number of Violations COS: 0	100
Physical Address: 1115 Hwy 67, Alvarado, TX, 76009	City/County: Alvarado	Zip Code: 76009	Phone: Follow-up: No

**Compliance Status:** Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation

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

Compliance Status						Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status						Employee Health	R
O	I	N	N	C	O			O	I	N	N	C	O		
		NO				1. Proper cooling time and temperature					IN	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
		IN				2. Proper Cold Holding temperature(41°F/ 45°F)					IN	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
		IN				3. Proper Hot Holding temperature(135°F)						<b>Preventing Contamination by Hands</b>			
		IN				4. Proper cooking time and temperature					IN	14. Hands cleaned and properly washed/ Gloves used properly			
		NO				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: )			
		NO				6. Time as a Public Health Control; procedures & records						<b>Highly Susceptible Populations</b>			
						<b>Approved Source</b>					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						<b>Chemicals</b>			
		IN				8. Food Received at proper temperature					IN	17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
						<b>Protection from Contamination</b>					IN	18. Toxic substances properly identified, stored and used			
		IN				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						<b>Water/ Plumbing</b>			
		IN				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 180F 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			

<b>Received by:</b> (signature) 	<b>Print:</b> Kassandra LAMB	<b>Title: Person In Charge/ Owner</b>
<b>Inspected by:</b> (signature) 	<b>Print:</b> Kassandra LAMB	<b>Business Email:</b>





**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	
					<b>Safe Water, Recordkeeping and Food Package Labeling</b>			IN				29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips	
	IN				23. Hot and Cold Water available; adequate pressure, safe							<b>Permit Requirement, Prerequisite for Operation</b>	
	IN				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			IN				30. Food Establishment Permit (Current & Valid)	
					<b>Conformance with Approved Procedures</b>							<b>Utensils, Equipment, and Vending</b>	
	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	
					<b>Consumer Advisory</b>			IN				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	N/A				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label							33. Ware washing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

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

O U T	I N	N O	N A	C O S	Prevention of Food Contamination	R	O U T	I N	N O	N A	C O S	Food Identification	R
	IN				34. No Evidence of Insect contamination, rodent/other animals			IN				41. Original container labeling (Bulk Food)	
	IN				35. Personal Cleanliness/eating, drinking or tobacco use							<b>Physical Facilities</b>	
	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	
					<b>Proper Use of Utensils</b>			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	

<b>Received by:</b> (signature) 	<b>Print:</b>  	<b>Title: Person In Charge/ Owner</b>  
<b>Inspected by:</b> (signature) 	<b>Print:</b> Kassandra LAMB	<b>Business Email:</b>  



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



**BUREAU  
VERITAS**

TEMPERATURE OBSERVATIONS	
Item/Location	Temp
Soft serve cabinet	34
Pineapple-dessert prep	34
Milk-RIC	39
Sliced tomatoes-prep	36
Sliced cheese-prep	39
Diced tomatoes-prep	37
Hot dogs-prep	39
Nacho cheese-WIC	38
Gravy-warmer	160
Taco meat-warmer	148
Beans-warmer	147
Chilli-upright RIC	37
Corn dog-upright RIC	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	08/04/3025		
	Samples: No	# Collected:	
Received by: (signature)	<i>Schultz</i>		Print: _____
			Title: Person In Charge/ Owner
Inspected by (signature)	<i>Kassandra Lamb</i>		Print: Kassandra LAMB





## Retail Food Establishment Inspection Report

Date: 09/18/2024	Establishment Name: Dairy Queen	Physical Address: 1115 Hwy 67	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - WIC	35	3 - Chili-warmer	178		
2 - Cheese-WIC	34	3 - Cheese-warmer	164		
2 - Cream-WIC	34	3 - Taco meat-warmer	158		
2 - Cream-ice cream maker	33	3 - Meat patty-warmer	154		
2 - Tomato-prep cooler 1	38	3 - Chicken fried steak -warmer	192		
2 - Sauce-prep cooler 1	38				
2 - Dessert prep cooler	37				
2 - Tomato -prep cooler 2	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:
<p>10 - Sanitizer tested 400PPMQA, in compliance.</p> <p>30 - 8/4/25.</p> <p>34 - Shall clean dead insects up in the back storage area by water heater.</p> <p>36 - Sanitizer tested 400PPMQA, in compliance.</p> <p>45 - Shall clean Back 3-compartment floor drain.</p> <p>AdditionalComments:Print this report and keep on site.</p>	

Registered Food Service manager Tabitha Crail	Certificate #:	Exp. Date: 09/14/2024
Pest Control Company Carson		Service Date: 09/16/2024
Grease Trap Service Company Trimble		Service Date: 08/15/2024
Received by: (signature)	Print: Tabitha crail	Phone # / email: Tvdq75@gmail.com
Inspected by: (signature)	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

# Retail Food Establishment Inspection Report

Date: 03/11/2024	Time in: 02:15 PM	Time out: 03:23 PM	License/Permit # -	TMS Project # 2023-022313	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: Dairy Queen	Contact/Owner Name: Tabitha Crail	* Number of Repeat Violations: 0	<b>97/100</b>
Physical Address: 1115 Hwy 67	City/County: Alvarado/Johnson County	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				
<b>Time and Temperature for Food Safety (F = degrees Fahrenheit)</b>							<b>Employee Health</b>								
													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)	<b>Preventing Contamination by Hands</b>	
													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	<b>Highly Susceptible Populations</b>	
													<b>Approved Source</b>		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	<b>Chemicals</b>	
													<b>Protection from Contamination</b>		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 182F ppm/temperature	<b>Water/ Plumbing</b>	
													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						R	Compliance Status						R	
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS			
<b>Demonstration of Knowledge/ Personnel</b>							<b>Food Temperature Control/ Identification</b>							
													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
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							<b>Permit Requirement, Prerequisite for Operation</b>							
													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)
<b>Conformance with Approved Procedures</b>							<b>Utensils, Equipment, and Vending</b>							
													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
<b>Consumer Advisory</b>							<b>Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First</b>							
													26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	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

Compliance Status						R	Compliance Status						R		
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS				
<b>Prevention of Food Contamination</b>							<b>Food Identification</b>								
													34. No Evidence of Insect contamination, rodent/other animals	41. Original container labeling (Bulk Food)	
													35. Personal Cleanliness/eating, drinking or tobacco use	<b>Physical Facilities</b>	
													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	
<b>Proper Use of Utensils</b>							<b>Other Violations</b>								
													39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	45. Physical facilities installed, maintained, and clean	
													40. Single-service & single-use articles; properly stored and used	46. Toilet Facilities; properly constructed, supplied, and clean	
														47. Other Violations	

Received by: (signature)	Print: Tabitha Crail	Phone # / email: tvdq75@gmail.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

## Retail Food Establishment Inspection Report

Date: 03/11/2024	Establishment Name: Dairy Queen	Physical Address: 1115 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 - Sliced tomatoes-prep	36	3 - Gravy-dispenser	138		
2 - Cheese-prep	36	3 - Refried beans-steam warmer	171		
2 - Chicken-prep	39	3 - Crispy chicken-Duke warmer	140		
2 - Strawberries-dessert prep	40	3 - Grilled chicken-Duke warmer	147		
2 - Pineapple-dessert prep	40	3 - Hamburger patty-Duke warmer	142		
2 - Soft serve cabinet	41	3 - Chili-warmer	151		
2 - Chili-RIC	40	3 - Chicken and dumplings-warmer	154		
2 - Corn dog-WIC	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:
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6 - Use time tag on food held at room temperature (creamy garlic sauce) and on food in Duke warmer that is designed to be used with timers  
 30 - Permit valid until 8/4/24  
 36 - 300 ppm QA  
 AdditionalComments:Print this report and keep it on site

Registered Food Service manager Autumn Crail		Certificate #:	Exp. Date: 11/22/2024
Pest Control Company Carson			Service Date: 02/13/2024
Grease Trap Service Company Trimble			Service Date: 02/19/2024
Received by: (signature) <i>Autumn Crail</i>	Print: Tabitha Crail	Phone # / email: tvdq75@gmail.com	
Inspected by: (signature) <i>Kassandra Lamb, RS</i>	Print: Kassandra Lamb, RS	Inspector's Phone #	



## Retail Food Establishment Inspection Report

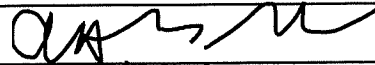

Date: 09/06/2023	Establishment Name: Dairy Queen	Physical Address: 1115 Hwy 67 (7-2014) Suite: Dairy Queen	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Cream-dessert prep	38	3 - Gravy-warmer	158		
2 - Pineapple-dessert prep	39	3 - Taco meat-steam warmer	148		
2 - Sliced tomatoes-prep	35	3 - Beans-steam warmer	136		
2 - Diced tomatoes-prep	37	3 - Hamburger patty-Duke warmer	135		
2 - Hot dog-prep	35	3 - Grilled chicken-Duke warmer	125		
2 - Chilli-RIC	40	3 - Chilli-warmer	152		
2 - Honey mustard-WIC	35				
2 - Soft serve cabinet	38				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
<p>6 - Use timers on Duke warmer. Grilled chicken temped 125 degrees.</p> <p>10 - 3-compartment sink sanitizer in back area tested 200 ppm QA and 3-compartment sink sanitizer near dessert station tested 400 ppm QA. Dish machine reached 183 degrees in rinse cycle.</p> <p>28 - Observed hot dogs with date sticker 8/26. Hot dogs were just opened today. Completely remove date stickers when washing and place new date sticker for today.</p> <p>30 - Permit valid until 8/4/24</p> <p>34 - Note: obtain pest control service reports. No pest issues observed during inspection.</p> <p>36 - Sanitizer bucket tested 200 ppm QA</p> <p>38 - Thawing in refrigeration</p> <p>39 - Repair or replace gasket on dessert prep cooler drawer.</p> <p>AdditionalComments:Print this report and keep it on site</p>	

Registered Food Service manager Autumn Crail	Certificate #:	Exp. Date: 09/10/2024
Pest Control Company Not Available		Service Date:
Grease Trap Service Company Trimble		Service Date: 08/17/2023
Received by: (signature) 	Print:	Phone # / email: tabvoz75@gmail.com
Inspected by: (signature) 	Print: Kassandra Lamb, RS	Inspector's Phone #







**Re Food Establishment Inspection Report**  
**Bureau Veritas North America, Inc.**

Date: <b>02-10-21</b>	Time in:	Time out:	License/Permit #: <b>0020-014002</b>	Est. Type:	Risk Category:	Page <b>1</b> of <b>2</b>
<b>Purpose of Inspection:</b> <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		<b>Establishment Name:</b> <b>Dairy Queen</b>		<b>Contact/Owner Name:</b>		* Number of Repeat Violations: <b>0</b> ✓ Number of Violations COS: <b>0</b>
<b>Physical Address:</b> <b>115 Hwy 107</b>			<b>City/County:</b> <b>Maricopa</b>	<b>Zip Code:</b>	<b>Phone:</b>	<b>Follow-up: Yes</b> 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			OUT	IN	NO	NA	COS		
<b>Time and Temperature for Food Safety (F = degrees Fahrenheit)</b>							<b>Employee Health</b>						
						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)						<b>Preventing Contamination by Hands</b>	
						4. Proper cooking time and temperature						14. Hands cleaned and properly washed/ Gloves used properly	
						5. Proper reheating procedure for hot holding (165°F in 2 Hours)						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
						6. Time as a Public Health Control; procedures & records Approved Source						<b>Highly Susceptible Populations</b>	
						7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
						8. Food Received at proper temperature						<b>Chemicals</b>	
						<b>Protection from Contamination</b>						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 <b>100</b> ppm/temperature <b>not set</b>						<b>Water/ Plumbing</b>	
						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						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
<b>Demonstration of Knowledge/ Personnel</b>							<b>Food Temperature Control/ Identification</b>						
						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	
						<b>Safe Water, Recordkeeping and Food Package Labeling</b>						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
						23. Hot and Cold Water available; adequate pressure, safe						<b>Permit Requirement, Prerequisite for Operation</b>	
						24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current & Valid)	
						<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>	
						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	
						<b>Consumer Advisory</b>						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			OUT	IN	NO	NA	COS		
<b>Prevention of Food Contamination</b>							<b>Food Identification</b>						
						34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)	
						35. Personal Cleanliness/eating, drinking or tobacco use						<b>Physical Facilities</b>	
						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	
						<b>Proper Use of Utensils</b>						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: <b>Tabitha Coal</b>	Title: <b>Person In Charge/ Owner</b>
Inspected by: <i>[Signature]</i>	Print: <b>Angela Varghese</b>	Business Email: <i>[Email]</i>



# Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc

Date: <u>09/02/20</u>	Time in: <u>3:10</u>	Time out:	License/Permit # <u>2019014334</u>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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 <b>TOTAL/SCORE</b>						

Establishment Name: <u>dairy queen</u>	Contact/Owner Name:	* Number of Repeat Violations: <u>    </u>	<u>86</u>
Physical Address: <u>115 Hwy 67</u>	City/County: <u>Alvarado</u>	✓ Number of Violations COS: <u>    </u>	
Zip Code:	Phone:	Follow-up: Yes <input type="checkbox"/> No <input 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						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)							<b>Employee Health</b>						
						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)						<b>Preventing Contamination by Hands</b>	
						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						<b>Highly Susceptible Populations</b>	
						<b>Approved Source</b>						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						<b>Chemicals</b>	
						8. Food Received at proper temperature						17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
						<b>Protection from Contamination</b>						18. Toxic substances properly identified, stored and used	
						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						<b>Water/ Plumbing</b>	
						10. Food contact surfaces and Returnables: Cleaned and Sanitized at <u>200</u> ppm/temperature <u>180</u>						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		
<b>Demonstration of Knowledge/ Personnel</b>							<b>Food Temperature Control/ Identification</b>						
						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	
						<b>Safe Water, Recordkeeping and Food Package Labeling</b>						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
						23. Hot and Cold Water available; adequate pressure, safe						<b>Permit Requirement, Prerequisite for Operation</b>	
						24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current & Valid)	
						<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>	
						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	
						<b>Consumer Advisory</b>						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			OUT	IN	NO	NA	COS		
<b>Prevention of Food Contamination</b>							<b>Food Identification</b>						
						34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)	
						35. Personal Cleanliness/eating, drinking or tobacco use						<b>Physical Facilities</b>	
						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	
						<b>Proper Use of Utensils</b>						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: <u>[Signature]</u>	Print: <u>Kelsey Lockhart</u>	Title: Person In Charge/ Owner
Inspected by: <u>[Signature]</u>	Print: <u>[Signature]</u>	Business Email:



# Retail Food Establishment Inspection Report

Bureau Veritas North America, 2019-012483

Date: <b>6-29-19</b>	Time in: <b>9:40am</b>	Time out:	License/Permit # <b>0506</b>	Est. Type	Risk Category	Page <b>1</b> of <b>2</b>
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<b>Purpose of Inspection:</b> <input type="checkbox"/> 1-Compliance <input type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input checked="" type="checkbox"/> 5-Other							<b>TOTAL/SCORE</b>
Establishment Name: <b>Dairy Queen</b>			Contact/Owner Name:		* Number of Repeat Violations: ___ ✓ Number of Violations COS: ___		<b>96</b>
Physical Address: <b>1115 Hwy 67</b>			City/County: <b>Alvarado</b>		Zip Code: Phone:		

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		
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)							<b>Employee Health</b>						
	✓						✓					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	
	✓											<b>Preventing Contamination by Hands</b>	
	✓						✓					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 <u>Y_N</u> )	
				✓								<b>Highly Susceptible Populations</b>	
									✓			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	✓											<b>Chemicals</b>	
	✓						✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
												<b>Water/ Plumbing</b>	
	✓											18. Toxic substances properly identified, stored and used	
	✓						✓					19. Water from approved source; Plumbing installed; proper backflow device	
							✓					20. Approved Sewage/Wastewater Disposal System, proper disposal	
												<b>Protection from Contamination</b>	
	✓						✓					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓						✓					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature <u>QA</u>	
							✓					11. Proper disposition of returned, previously served or reconditioned	

### 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		
<b>Demonstration of Knowledge/ Personnel</b>							<b>Food Temperature Control/ Identification</b>						
2	✓						✓					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	
												<b>Permit Requirement, Prerequisite for Operation</b>	
							✓					30. Food Establishment Permit (Current & Valid)	
												<b>Utensils, Equipment, and Vending</b>	
							✓					31. Adequate handwashing facilities: Accessible and properly supplied, used	
							2					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		
<b>Prevention of Food Contamination</b>							<b>Food Identification</b>						
	✓						✓					41. Original container labeling (Bulk Food)	
	✓											<b>Physical Facilities</b>	
	✓						✓					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: <b>Kelsy Lockhart</b>	Title: <b>Person In Charge/ Owner</b>
Inspected by: 	Print: <b>Jeff Babina</b>	Business Email:





2017-012770

**Retail Food Establishment Inspection Report**

**Bureau Veritas North America, Inc.**

①

Date: 2/10/18	Time in:	Time out:	License/Permit #	Est. Type	Risk Category	Page ___ of ___
<b>Purpose of Inspection:</b> <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 <b>TOTAL/SCORE</b>						
Establishment Name: <u>08</u>			Contact/Owner Name:		* Number of Repeat Violations: ___ ✓ Number of Violations COS: ___	
Physical Address: <u>1115 HWY 67</u>			City/County:	Zip Code:	Phone:	Follow-up: Yes No (circle one)

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

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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)							<b>Employee Health</b>						
						1. Proper cooling time and temperature						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
						2. Proper Cold Holding temperature(41°F/ 45°F)						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
3						3. Proper Hot Holding temperature(135°F)						<b>Preventing Contamination by Hands</b>	
						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						<b>Highly Susceptible Populations</b>	
						<b>Approved Source</b>						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						<b>Chemicals</b>	
						8. Food Received at proper temperature						17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
						<b>Protection from Contamination</b>						18. Toxic substances properly identified, stored and used	
						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						<b>Water/ Plumbing</b>	
						10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200°F</u> and 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			OUT	IN	NO	NA	COS		
<b>Demonstration of Knowledge/ Personnel</b>							<b>Food Temperature Control/ Identification</b>						
						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	
						<b>Safe Water, Recordkeeping and Food Package Labeling</b>						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
						23. Hot and Cold Water available; adequate pressure, safe						<b>Permit Requirement, Prerequisite for Operation</b>	
						24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current & Valid)	
						<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>	
						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	
						<b>Consumer Advisory</b>						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/ Buffet 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			OUT	IN	NO	NA	COS		
<b>Prevention of Food Contamination</b>							<b>Food Identification</b>						
						34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)	
						35. Personal Cleanliness/eating, drinking or tobacco use						<b>Physical Facilities</b>	
						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	
						<b>Proper Use of Utensils</b>						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: <u>[Signature]</u>	Print: <u>Tobitha Craig</u>	Title: Person In Charge/ Owner
Inspected by: <u>[Signature]</u>	Print: <u>[Signature]</u>	Business Email: