



Texas Department of State Health Services Retail Food Establishment Inspection Report



Date: 2025-08-05	Time in:	Time out:	License/Permit #	TMS Number	2025-019041	Page 1 of 3
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Purpose of Inspection:	Routine		TOTAL/SCORE
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Establishment Name: Little Caesars	Contact/Owner Name:	Number of Repeat Violations: 2 Number of Violations COS: 0	96
Physical Address: 306 Hwy 67, Alvarado, TX, 76009	City/County: Alvarado	Zip Code: 76009	Phone: Follow-up: No

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

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

Compliance Status						Compliance Status					
O	I	N	N	C		O	I	N	N	C	
U	N	O	A	O		U	N	O	A	O	
T				S	R	T				S	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
NO						IN					
1. Proper cooling time and temperature						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
IN						IN					
2. Proper Cold Holding temperature(41°F/ 45°F)						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
IN						Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F)						IN					
4. Proper cooking time and temperature						14. Hands cleaned and properly washed/ Gloves used properly					
NO						IN					
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:)					
IN						Highly Susceptible Populations					
6. Time as a Public Health Control; procedures & records						IN					
Approved Source						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
IN						Chemicals					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						IN					
IN						17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
8. Food Received at proper temperature						IN					
Protection from Contamination						18. Toxic substances properly identified, stored and used					
IN						Water/ Plumbing					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						IN					
IN						19. Water from approved source; Plumbing installed; proper backflow device					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 3 comp 300 ppm quat ppm/temperature						IN					
IN						20. Approved Sewage/Wastewater Disposal System, proper disposal					
11. Proper disposition of returned, previously served or reconditioned											

Received by: (signature) 	Print: Lizzy Vallecillo	Title: Person In Charge/ Owner
Inspected by: (signature) 	Print: Tina NEMMERS-MOORE	Business Email:



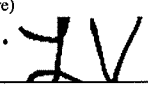

**Texas Department of State Health Services
Retail Food Establishment Inspection Report**



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	
	2-OUT				22. Food Handler/ no unauthorized persons/ personnel	Yes		IN				28. Proper Date Marking and disposition	
					Safe Water, Recordkeeping and Food Package Labeling			IN				29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips	
	IN				23. Hot and Cold Water available; adequate pressure, safe							Permit Requirement, Prerequisite for Operation	
	IN				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			IN				30. Food Establishment Permit (Current & Valid)	
					Conformance with Approved Procedures							Utensils, Equipment, and Vending	
	IN				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			IN				31. Adequate handwashing facilities: Accessible and properly supplied, used	
					Consumer Advisory			IN				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	IN				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label							33. Ware washing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

Core Items (1 Point) 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)	
	1-OUT				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	
	1-OUT				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: Lizzy Vallecillo	Title: Person In Charge/ Owner
Inspected by: (signature) 	Print: Tina NEMMERS-MOORE	Business Email:



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



TEMPERATURE OBSERVATIONS	
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	Pizza prep cooler. 34 chicken wings 40 hamburger 38 WIC 38 Drink cooler 39
#3	Hotbox 158
#30	Posted health permit 8.2.2026
#22	Keep copy of All employees certified food handler certificates onsite.
#35	Do not wear jewelry on wrist.
#39	Do not use bowls as scoops.
Samples: _____ # Collected: _____	
Received by: (signature) <i>LIV</i>	Print: Lizzy Vallecillo
Inspected by: (signature) <i>T Moore</i>	Print: Tina NEMMERS-MOORE
Title: Person In Charge/ Owner	

Retail Food Establishment Inspection Report

Date: 09/18/2024	Establishment Name: Little Caesar	Physical Address: 306 Hwy 67	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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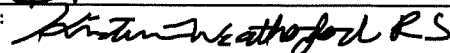
TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Sauce-WIC	34				
2 - Pepperoni-WIC	35				
2 - Sauce-prep cooler	38				
2 - Wing-prep cooler	36				
2 - Cheese-prep cooler	39				
3 - Wing-warmer	178				
3 - Pizza-warmer	186				

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 - 8/2/2025
 36 - Sanitizer tested 400PPMQA, in compliance.
 42 - Shall repair or replace damaged walk in cooler gasket.
 45 - Shall clean floors under and behind storage racks in the dry storage area. Shall clean 3-compartment plumbing fixtures. Shall clean black residue build up on caulking on and around 3-compartment sink.
 46 - Trash can shall have a self closing lid in the employee restroom.
 AdditionalComments:Print this report and keep on site.

Registered Food Service manager Lizzy Vallecillo	Certificate #:	Exp. Date: 07/29/2028
Pest Control Company Williams		Service Date: 06/25/2024
Grease Trap Service Company Earth tek		Service Date: 07/24/2024
Received by: (signature) 	Print: Lizzy Vallecillo	Phone # / email: Lizzyvallecillo0127@gmail.com
Inspected by: (signature) 	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

Retail Food Establishment Inspection Report

Date: 04/23/2024		Time in: 12:07 PM		Time out: 01:01 PM		License/Permit # -		TMS Project # 2023-022748		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: Little Caesar						Contact/Owner Name: Omar Salazar			* Number of Repeat Violations: 0		93/100	
Physical Address: 306 Hwy 67						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												
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 300PPMppm/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												
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												
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) <i>Ode</i>				Print: Omar Salazar				Phone # / email: Petrysalmed2019@gmail.com				
Inspected by: (signature) <i>Kristen Weatherford RS</i>				Print: Kristen Weatherford, RS				Inspector's Phone #: 817-223-4834				

Retail Food Establishment Inspection Report

Date: 04/23/2024	Establishment Name: Little Caesar	Physical Address: 306 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 - Sausage-prep cooler	32				
2 - Shredded cheese-prep cooler	38				
2 - Red sauce-WIC	33				
3 - Pizza- warmer	158				

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>22 - Shall obtain food handler cards. Keep on site.</p> <p>29 - Shall obtain probe thermometer to test internal temperatures.</p> <p>30 - Permit valid until 08/02/2024.</p> <p>33 - Shall provide 3 drain stoppers so dishes can be 1) washed, 2) rinsed, and 3) sanitized (200-400 ppm QA).</p> <p>42 - Damaged/loose gasket at the walk in cooler door. Replace/repair. Shall clean all gaskets. Observed residue build up on and around gaskets in the reach in cooler and walk in cooler.</p> <p>AdditionalComments:Print inspection report and keep on site.</p>	

Registered Food Service manager Petra Medina	Certificate #:	Exp. Date: 12/20/2026
Pest Control Company Willams pest services		Service Date: 12/19/2023
Grease Trap Service Company EarthTek		Service Date: 11/01/2023
Received by: (signature)	Print: Omar Salazar	Phone # / email: Petrysalmed2019@gmail.com
Inspected by: (signature) RS	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

Retail Food Establishment Inspection Report

Date: 09/14/2023	Time in: 12:42 PM	Time out: 01:44 PM	License/Permit # -	TMS Project # 2023-022748	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: Little Caesar			Contact/Owner Name: Petra Medina		* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>		92/100
Physical Address: 306 Hwy 67 (7-2014)			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						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						
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	
	✓						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	
							2					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	
	✓						1					45. Physical facilities installed, maintained, and clean	
							✓					46. Toilet Facilities; properly constructed, supplied, and clean	
	✓						✓					47. Other Violations	
	✓						✓						

Received by: (signature) <i>Petra Medina</i>	Print: Petra Medina	Phone # / email: petrysalmed2019@gmail.com
Inspected by: (signature) <i>TF</i>	Print: Tim Fish, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

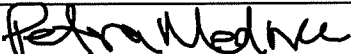
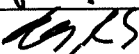
Date: 09/14/2023	Establishment Name: Little Caesar	Physical Address: 306 Hwy 67 (7-2014)	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Pineapple chunks-prep top	41				
2 - Diced ham-prep top	35				
2 - Pepperonis-prep top	36				
2 - Chicken wing-prep bottom	35				
2 - Pizza sauce-walk in cooler(WIC)	37				
2 - Cheese stick-WIC	37				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
<p>6 - Using timers for foods in the hot box.</p> <p>10 - Shall sanitize utensils after washing and rinsing. Observed employee washing dishes without sanitizer after. Repair sanitizer dispenser to maintain 200-400ppm QA. Currently dispensing over 500 ppm QA. Dilute sanitizer to proper ppm until dispenser has been replaced or repaired. Replace/repair at once.</p> <p>21 - Manager allowed employee to wash dishes without sanitizing after. Review procedure requirements for washing, rinsing, and sanitizing utensils in a commercial food establishment.</p> <p>29 - Observed QA sanitizer test strips and probe thermometer. Suggest alcohol swabs to quickly sanitize probe before and between testing.</p> <p>30 - Permit posted and valid through 8/2/24.</p> <p>33 - Provide drain stoppers for the 3-compartment sink to properly wash, rinse, and sanitize.</p> <p>38 - Defrosting chicken wings under refrigeration.</p> <p>45 - Repair damaged baseboard and ceiling tiles in dry storage area. Do not use cardboard as a floor mat, under 3-compartment sink.</p> <p>47 - Note: Print both pages of the health inspection report and keep on site. Only page one was printed.</p> <p>AdditionalComments:Print this report and keep it on site.</p>	

Registered Food Service manager Petra Medina	Certificate #:	Exp. Date: 12/20/2026
Pest Control Company Williams		Service Date: 08/22/2023
Grease Trap Service Company Earthtek		Service Date: 08/09/2023
Received by:  (signature)	Print: Petra Medina	Phone # / email: petrysalmed2019@gmail.com
Inspected by:  (signature)	Print: Tim Fish, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 08/14/20	Time in:	Time out:	License/Permit #: 2000-014109	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: Little Caesar's				Contact/Owner Name: _____		92
Physical Address: 3010 Hwy 07				City/County: Albuquerque		

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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
					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					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
					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					Compliance Status								
OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
					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: Wendy Hen (signature)	Print: Wendy Hen	Title: Person In Charge/ Owner
Inspected by: Angela Varghese (signature)	Print: Angela Varghese	Business Email: _____

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: <u>5-6-20</u>	Time in:	Time out:	License/Permit #	Est. Type	Risk Category	Page ___ of ___
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input type="checkbox"/> 2-Routine <input checked="" type="checkbox"/> 3-Field/Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other TOTAL/SCORE						
Establishment Name: <u>Little Caesars</u>			Contact/Owner Name:		* Number of Repeat Violations: ___ ✓ Number of Violations COS: ___	
Physical Address: <u>306 Hwy 67</u>			City/County: <u>Alvarado</u>		Zip Code: Phone: Following: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

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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	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_)	
3				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	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	
6				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	
				Permit Requirement, Prerequisite for Operation	
				30. Food Establishment Permit (Current & Valid)	R
				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	
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	
1				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	
				47. Other Violations	R

Received by: <u>[Signature]</u>	Print: <u>WENDY HENDERSON</u>	Title: Person In Charge/ Owner
Inspected by: <u>Lisa Tomroy, RS</u>	Print: <u>Lisa Tomroy, RS</u>	Business Email:

5-6-20

Establishment Name: <i>Little Caesars</i>	Physical Address: <i>306 Hwy 67</i>	City/State: <i>Colorado</i>	License/Permit #	Page <u> </u> of <u> </u>
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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:

- (19) Repair 3-compartment sink faucet - Leaking
- (22) Repair chemical mix machine to 3-Comp sink
- (19) Repair mop sink faucet - Leaking
- (6) Premade pizzas do not have a timer - Repair
- (42) Clean day dot dispenser - When using shall also write date #
- 29 Need a probe thermometer & alcohol prep to check internal temperature of foods

* All plumbing shall be repaired within 2 weeks ~~to~~
 Provide copy of invoice
 lisa.pomroy@bvt-na-veritas.com

Received by: (signature) <i>Wendy Herz</i>	Print: <i>Wendy Henderson</i>	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Lisa Pomroy, RS</i>	Print: <i>Lisa Pomroy, RS</i>	Samples: Y N # collected <u> </u>

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

2/10/20

Establishment Name: Little Caesars	Physical Address: 300 Hwy 107	City/State: Alvarado	License/Permit # 19-04350
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
pepperoni prep	33				
sausage	35				
cheese	34-37				
marinara	40				
cheese-wil	38	#47) post sign that states last routine health inspection is available upon request			

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:				
#1	N/D CFT# N/D. #30) post a current city health permit.				
#10	Observed the tube used to dispense the sanitizer missing. Could not verify how all dishes get sanitized. Shall obtain the tube to properly dispense the sanitizer in the designated basin (3 days)				
#10	observed a cell phone on the prep line stored on a food tray.				
#45	observed cell phone charging on the shelf DO NOT store personal items on shelves near gloves/food contact.				
#20	date mark all TCS food (cheese) in the walk in cooler w/ a 7 day use by date.				
#21	set all raw pizzas on the timer provided to verify all have not been stored more than 4 hours.				
#21	repeat violation: will notify the city. The manager on site has failed to obtain a certified food manager permit (does not even have a food handler's permit) that has been mentioned the past several inspections. A final notice was given on 8/22/2019. Certified food manager permit shall be obtained in 30 days.				
#22	repeat violation: no food handler permits on site. All employees must obtain a TX or TN state food handler permit in 30 days. A final notice was given on 8/22/2019 will notify the city.				
#12	manager on site stated employees emailed the food handler permits and she can not find any in the email. This has been mentioned several times before that all shall obtain.				
35	repeat: water bottles are not approved.				
Received by:	Wendy Henderson	Print:	Wendy Henderson	Title:	Person In Charge/ Owner
Inspected by:	Wendy Henderson	Print:	Wendy Henderson	Samples:	Y N # collected

#45) clean ceiling tiles and all air vent covers that are soiled.
#47) post sign that states last routine health inspection is available upon request.

Detail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

12/27/18

Establishment Name: Little Caesar's	Physical Address: 300 Hwy 67	City/State: Alvarado	License/Permit #	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
un-cooked pizza	60°F	(room temp)			
sausage (prep)	34°F	onions (w/c)	36°F		
cheese (prep)	35°F				
pepperoni (prep)	31°F	NO HOT FOODS OBSERVED.			
ham (prep)	39°F				
	36°F				

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:
	* Follow up inspection 12/27/18 * shall pay city re-inspection fee for 2nd follow up. call city for questions.
Fm	N/D.
FH	N/D.
	Grease N/D. #40) store all pizza boxes w/in. off the ground.
#2	Pizza stored @ room temperature was 60°F. All pizzas @ room temperature was not on a timer provided by Little Caesars (was not turned on). shall follow brand standards and also TFER. shall tag all food @ room temp w/ 4 hour loss time.
#6	
#10	Tested the QAC sanitizer @ >400ppm. This is too toxic. Test strip turned a turquoise color. shall contact service company to order a new calibrator. (immed) (3 days to resolve). sanitizer shall test 200-400ppm QAC.
#a1	Final notice to obtain a certified food manager permit and have a person left in charge that can demonstrate proper food safety knowledge. Also a person that can properly locate all records/permits that are required during an inspection. (1 week to obtain)
#a2	Final notice for all employees to obtain a TX or ANSI foodhandler permit within 1 week (keep on site)
#34	contact licensed pest control company to service. immed observed rodent droppings in the back rooms.
#37	store all boxes of food w/in off the ground. cover all food.
#35	foodhandlers shall wear hair restraints. All drinks shall be stored in cup w/ lid and straw.
#45	clean floors and walls throughout entire kitchen.
#47	shall keep/service the grease trap and provide invoice
#10	clean all food contact surfaces, equipment, coolers.

Received by: (signature) <i>[Signature]</i>	Print: Javier Zava	Title: Person In Charge/ Owner
Inspected by: (signature) <i>[Signature]</i>	Print: Angela Varghese, R.S.	Samples: Y N # collected _____

Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Establishment Name: <u>Little Ceasar's</u>	Physical Address: <u>3001 Hwy 167 Alvarado</u>	City/State: <u>Alvarado</u>	License/Permit #	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pizza hot hold		Units	140°F, 147°F, 150°F		
Ham	40°F	(Refrigerator)	26°F		
Walk in	33°F				

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:
13	Per complaint: Did witness handwashing but employees should be wearing hair hair nets or caps when prepping or serving food
9	Don't store any food on floor in walk in refrigerator
34	Clean floor, + broom down drain of dead crickets
40	Do not store single service articles such as napkins in boxes on the floor (cross-contamination)
45	Clean ceiling tiles by vents vents dusty
12	Nobody taking responsibility as the person in charge. - Please have at least one person on staff that knows the food safety + management of the restaurant
21 + 22	Need proof of Food Managers + food handler certificates

Received by: <u>Chierra Scott</u>	Print: <u>K. Murphy</u>	Title: Person In Charge/ Owner
Inspected by: <u>Malisa [Signature]</u>	Print: <u>[Signature]</u>	Samples: Y N # collected

All employees must at least have their food handlers within 60 days of hiring

