



Texas Department of State Health Services Retail Food Establishment Inspection Report



Date: 2025-08-05	Time in:	Time out:	License/Permit #	TMS Number	2025-019042	Page 1 of 3
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Purpose of Inspection:	Routine	TOTAL/SCORE
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Establishment Name: McDonalds	Contact/Owner Name:	Number of Repeat Violations: 3 Number of Violations COS: 0	96
Physical Address: 1200 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 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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
1. Proper cooling time and temperature						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
2. Proper Cold Holding temperature(41°F/ 45°F)						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
3. Proper Hot Holding temperature(135°F)						Preventing Contamination by Hands					
4. Proper cooking time and temperature						14. Hands cleaned and properly washed/ Gloves used properly					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y/N:)					
6. Time as a Public Health Control; procedures & records						Highly Susceptible Populations					
Approved Source						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						Chemicals					
8. Food Received at proper temperature						17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
Protection from Contamination						18. Toxic substances properly identified, stored and used					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumbing					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 3 comp quat ppm/temperature						19. Water from approved source; Plumbing installed; proper backflow device					
11. Proper disposition of returned, previously served or reconditioned						20. Approved Sewage/Wastewater Disposal System, proper disposal					

Received by: (signature) 	Print: Summer Shelby	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) <i>violations Require Corrective Action within 10 days</i>													
O	I	N	N	C	Demonstration of Knowledge/ Personnel	R	O	I	N	N	C	Food Temperature Control/Identification	R
U	N	O	A	O		U	N	O	A	O			
		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	
		IN			25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				2-OUT			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) <i>Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First</i>													
O	I	N	N	C	Prevention of Food Contamination	R	O	I	N	N	C	Food Identification	R
U	N	O	A	O		U	N	O	A	O			
		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	
		I-OUT			36. Wiping Cloths; properly used and stored				I-OUT			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: Summer Shelby	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	Breakfast burrito 34 WIC 38 egg WIC 39
#3	Hamburger 155 chicken nugget 170 breaded chicken 165
#31	Provide paper towels at hand sink by office
#42	Clean all floor drains
#30	Health permit posted 8.1.2026
#47	Note: Repost "health inspection report available upon request at front counter and repost one CFM certification.
Samples: # Collected:	
Received by: (signature) <i>[Signature]</i>	Print: Summer Shelby
Inspected by: (signature) <i>T Moore</i>	Print: Tina NEMMERS-MOORE
Title: Person In Charge/ Owner	

Retail Food Establishment Inspection Report

Date: 09/09/2024	Establishment Name: McDonalds	Physical Address: 1200 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 - Tomatoes-chill rail	39				
2 - Ham-drawer	38				
2 - Sausage gravy-upright RIC	45				
2 - Liquid egg-upright RIC	46				
2 - Sliced cheese-RIC	37				
2 - Frappe cabinet	46				
2 - Onions-WIC	39				
2 - McFlurry-dispenser	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:

2 - Cold food shall be maintained at internal temperature of 41 degrees or below. Food in upright reach-in cooler temped 45-46 degrees. Cooler was adjusted during inspection. Frappe cabinet is holding 46 degrees. Repair this cooler.

6 - Cheese at room temperature still had stickers with AM discard time. Time tag each batch appropriately.

10 - Sanitizer from dispenser 300 ppm QA

30 - Permit valid until 8/1/25

33 - Repair 3-compartment sink so that hot water can be shut off at the hot water handle

37 - Observed condensate pooling at the bottom of the upright reach-in cooler

AdditionalComments:Print this report and keep it on site

Registered Food Service manager Ivonne Adame		Certificate #:	Exp. Date: 02/04/2025
Pest Control Company Ecolab			Service Date: 08/26/2024
Grease Trap Service Company Sand Trap			Service Date: 08/30/2024
Received by: (signature) <i>Arlette Zachow</i>	Print: Arlette Zachow	Phone # / email: gsw.2606@us.stores.mcd.com	
Inspected by: (signature) <i>Kassandra Lamb, RS</i>	Print: Kassandra Lamb, RS	Inspector's Phone #	

Retail Food Establishment Inspection Report

7/24/24

Bureau Veritas North America, Inc.

Establishment Name: <u>McDonald</u>	Physical Address: <u>1500 US 67</u>	City/State: <u>Alvarado</u>	License/Permit #	Page <u>1</u> of <u>1</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:

Complaint

o Keep ~~stall~~ Clean; toilet Paper on Floor. (toilet area)

o Customers Breaking & Taking down Soap Dispenser & Breaking it.

GM - Stephanie Crosser

o GM said Customers are Breaking Equipment in Restroom.

o Restroom Cleaned Every Hour.

GM usually keep Soap Dispenser on hand because customers break every 2wk

Received by: (signature) <u>[Signature]</u>	Print: <u>Stephanie Crosser</u>	Title: <u>Person In Charge/ Owner</u>
Inspected by: (signature) <u>Tina Moore</u>	Print: <u>Tina Moore</u>	Samples: Y N # collected

Soap Dispenser ordered on Friday 7/19/24

Retail Food Establishment Inspection Report

7/24/24

Bureau Veritas North America, Inc.

Establishment Name: Taqneria El Guero	Physical Address: 700 S Parkway	City/State: Alvarado	License/Permit #	Page 1 of 1
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
RIC	36	Drinks			
RIC Prep	34				

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:
	<ul style="list-style-type: none"> • Test Strips (CL) Have • Drying Towel & Soap • Fully Enclosed • Hot Water 185 F 3-comp & Hand Sink. <p>Approved 7/23/24</p> <ul style="list-style-type: none"> • No food product on Mobile Trailer.

Received by: (signature) EFREN CASAS JR	Print: EFREN CASAS JR	Title: Person In Charge/ Owner
Inspected by: (signature) Tina Moore	Print: Tina Moore	Samples: Y N # collected

Retail Food Establishment Inspection Report

Date: 02/26/2024	Time in: 05:04 PM	Time out: 06:00 PM	License/Permit # -	TMS Project # 2023-022317	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: McDonalds			Contact/Owner Name: Ivonne Adame		* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>
Physical Address: 1200 Hwy 67			City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000
Follow-up: Yes <input checked="" type="radio"/> (circle one)					

TOTAL/SCORE

94/100

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

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days									
Compliance Status					Compliance Status				
OUT	IN	NO	NA	COS	OUT	IN	NO	NA	COS
Demonstration of Knowledge/ Personnel					Food Temperature Control/ Identification				
	✓					✓			
	✓				2				
Safe Water, Recordkeeping and Food Package Labeling					Permit Requirement, Prerequisite for Operation				
	✓								
	✓				✓				
Conformance with Approved Procedures					Utensils, Equipment, and Vending				
			✓			✓			
			✓			✓			
			✓			✓			

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

Received by: (signature)	Print: Ivonne Adame	Phone # / email: gsw.26206@us.stores.mcd.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

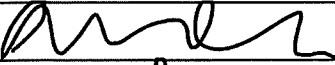
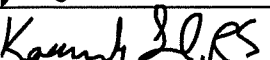
Date: 02/26/2024	Establishment Name: McDonalds	Physical Address: 1200 Hwy 67	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Front counter cooler	41				
2 - Soft serve	37				
2 - Cheese-RIC	41				
2 - Sausage gravy-RIC	38				
2 - Sliced tomatoes-chill rail	41				
2 - Canadian bacon-drawer	38				
2 - Onions-WIC	41				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
<p>6 - Time tag food being kept at room temperature for no more than 4 hours. Cheese is time tagged for 5 hours and another batch of cheese is not time tagged.</p> <p>10 - Sanitizer from 3-compartment dispenser tested 200 ppm QA</p> <p>28 - Date mark food (sausage gravy) for no more than 7 days.</p> <p>30 - Permit valid until 8/1/24</p> <p>36 - Wiping cloth buckets tested less than 50 ppm chlorine. Shall be 50-100 ppm chlorine.</p> <p>AdditionalComments:Print this report and keep it on site</p>	

Registered Food Service manager Ivonne Adame		Certificate #:	Exp. Date: 02/04/2025
Pest Control Company Not Available		Service Date:	
Grease Trap Service Company Sand Trap		Service Date: 02/20/2024	
Received by: (signature) 	Print: Ivonne Adame	Phone # / email: gsw.26206@us.stores.mcd.com	
Inspected by: (signature) 	Print: Kassandra Lamb, RS	Inspector's Phone #	

Retail Food Establishment Inspection Report

Date: 09/08/2023	Time in: 01:04 PM	Time out: 02:32 PM	License/Permit # -	TMS Project # 2023-022317	Page 1 of 2
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Purpose of Inspection:	<input checked="" type="checkbox"/> 1-Compliance	<input type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other	TOTAL/SCORE
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Establishment Name: McDonalds	Contact/Owner Name: Arlette Zachow	* Number of Repeat Violations: <u>3</u>	87/100
		✓ Number of Violations COS: <u>0</u>	

Physical Address: 1200 Hwy 67 (7-2014) Suite: McDonalds #4164	City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes No (circle one)
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Compliance Status: **OUT** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation
 Mark the appropriate points in the **OUT** box for each numbered item Mark '✓' a checkmark in appropriate box for **IN, NO, NA, COS** Mark an asterisk '*' in appropriate box for **R**

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

Compliance Status						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	
3					✓		✓					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						
				✓			2					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	
1							✓					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) <i>AZ</i>	Print: Arlette Zachow	Phone # / email: gsw.26206@us.stores.McD.com
Inspected by: (signature) <i>Kassandra Lamb, RS</i>	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 09/08/2023	Establishment Name: McDonalds	Physical Address: 1200 Hwy 67 (7-2014) Suite: McDonalds #4164	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-chill rail	51				
2 - Pickles-chill rail	50				
2 - Ham-drawer cooler	41				
2 - Cheese-RIC under prep	41				
2 - Gravy-upright cooler	54				
2 - Raw shelled egg-upright cooler	51				
2 - Sliced tomatoes-RIC	45				
2 - Coffee creamer-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>2 - Cold foods shall be maintained at internal temperature of 41 degrees or below. Food in chill rail temped and upright cooler temped 50-51 degrees and food in upright cooler temped 40-54 degrees. Discard foods that temp above 50 degrees. Move other foods to another cooler and repair. For chill rail items, use time tags until repaired.</p> <p>6 - Using timers and time tags</p> <p>10 - Dish machine sanitizer tested 0 ppm chlorine.</p> <p>27 - Repair chill rail and upright cooler.</p> <p>30 - Note: permit expired 8/1/23. Post current health permit in public view.</p> <p>31 - Provide paper towels at all hand sinks. Repeat violation.</p> <p>33 - Repair dish machine. It is not running water through wash cycle.</p> <p>36 - Wiping cloth bucket tested 100 ppm chlorine</p> <p>37 - Upright cooler is dripping condensate onto food containers and packaging.</p> <p>AdditionalComments:Print this report and keep it on site</p>	

Registered Food Service manager Arlette Zachow	Certificate #:	Exp. Date: 09/27/2026
Pest Control Company Ecolab		Service Date: 08/08/2023
Grease Trap Service Company Sand Trap		Service Date: 07/24/2023
Received by: <i>AZ</i> (signature)	Print: Arlette Zachow	Phone # / email: gsw.26206@us.stores.McD.com
Inspected by: <i>Kassandra Lamb, RS</i> (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 02/22/2023	Time in: 02:19 PM	Time out: 03:27 PM	License/Permit # -	TMS Project # 2022-021561	Page 1 of 2
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Purpose of Inspection:						TOTAL/SCORE
<input type="checkbox"/> 1-Compliance	<input checked="" type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other		84/100
Establishment Name: McDonalds			Contact/Owner Name: Summer Shelby		* Number of Repeat Violations: <u>2</u> ✓ Number of Violations COS: <u>0</u>	
Physical Address: 1200 Hwy 67 (7-2014) Suite: McDonalds #4164			City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes No (circle one)

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

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
3					✓		✓				
	✓						✓				
	✓						✓				
	✓						✓				
	✓						✓				
Approved Source						Preventing Contamination by Hands					
	✓						✓				
		✓					✓				
Protection from Contamination						Highly Susceptible Populations					
	✓						✓				
3							✓				
	✓						✓				
Consumer Advisory						Chemicals					
	✓							✓			
								✓			
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓										✓
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓				2				
	✓						✓				
	✓						✓				
Consumer Advisory						Food Identification					
	✓						✓				

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

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

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

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

Received by: (signature)	Print: Summer Shelby	Phone # / email: Gsw.26206@us.stores.mcd.com
Inspected by: (signature)	Print: Angela Varghese, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 08/23/2022	Time in: 12:02 PM	Time out: 12:44 PM	License/Permit # -	TMS Project # 2022-021561	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: McDonalds	Contact/Owner Name: Stephanie Crosson	* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0
Physical Address: 1200 Hwy 67 (7-2014) Suite: McDonalds #4164	City/County: Alvarado/Johnson County	Zip Code: 76009
Phone: 000-000-0000		Follow-up: Yes No (circle one)

97/100

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

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

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

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

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

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

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

Received by: (signature)	Print: Stephanie Crosson	Phone # / email: gsw.26206@us.stores.mcd.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc. 2019-04353

Date: 2/29/2020	Time in: 10	Time out:	License/Permit #: OSB	Est. Type: Restaurant	Risk Category: Low	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: McDonald's #4164			Contact/Owner Name:		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0	
Physical Address: 1200 Hwy 167			City/County: Strawado		Zip Code: Phone: Follow-up: Yes <input type="checkbox"/> No (circle one) <input checked="" 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				OUT	IN	NO	NA	COS			
						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_)	
3						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 serving								Water/ Plumbing	
						10. Food contact surfaces and utensils: Cleaned and Sanitized at 200°F								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						Demonstration of Knowledge/ Personnel	R	Compliance Status						Food Temperature Control/ Identification	R
OUT	IN	NO	NA	COS				OUT	IN	NO	NA	COS			
						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						Prevention of Food Contamination	R	Compliance Status						Food Identification	R
OUT	IN	NO	NA	COS				OUT	IN	NO	NA	COS			
						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: Summer Shellay	Print: Summer Shellay	Title: Person In Charge/ Owner
Inspected by: Paula Smith	Print:	Business Email:

