



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



Date: 2025-08-05	Time in:	Time out:	License/Permit #	TMS Number	2025-019044	Page 1 of 3
<b>Purpose of Inspection:</b>	Routine					<b>TOTAL/SCORE</b>
Establishment Name: Quick Trip: Food Mart		Contact/Owner Name:		Number of Repeat Violations: 0 Number of Violations COS: 0		100
Physical Address: 6940 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	I	N	N	C			
U	N	O	A	O	S			U	N	O	A	O	S		
T								T							
		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	
					IN	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: )	
					IN	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 3 comp 200 ppm quat 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> Joe mingura	<b>Title: Person In Charge/ Owner</b>
<b>Inspected by:</b> (signature) 	<b>Print:</b> Tina NEMMERS-MOORE	<b>Business Email:</b>

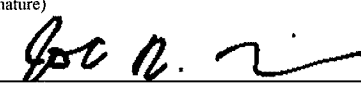



**Texas Department of State Health Services  
Retail Food Establishment Inspection Report**



Priority Foundation Items (2 Points) <i>violations Require Corrective Action within 10 days</i>															
O	I	N	N	C	R	O	I	N	N	C	R				
U	N	O	A	O		U	N	O	A	O		Food Temperature Control/ Identification			
	IN						IN							21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	
	IN						IN							22. Food Handler/ no unauthorized persons/ personnel	
							IN							<b>Safe Water, Recordkeeping and Food Package Labeling</b>	
	IN													23. Hot and Cold Water available; adequate pressure, safe	
	IN						IN							24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
														<b>Conformance with Approved Procedures</b>	
	IN						IN							25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
														<b>Consumer Advisory</b>	
	IN													26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	
														<b>Permit Requirement, Prerequisite for Operation</b>	
							IN							30. Food Establishment Permit (Current & Valid)	
														<b>Utensils, Equipment, and Vending</b>	
							IN							31. Adequate handwashing facilities: Accessible and properly supplied, used	
							IN							32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
														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	R	O	I	N	N	C	R				
U	N	O	A	O		U	N	O	A	O		Food Identification			
	IN						IN							34. No Evidence of Insect contamination, rodent/other animals	
	IN													35. Personal Cleanliness/eating, drinking or tobacco use	
	IN													36. Wiping Cloths; properly used and stored	
	IN													37. Environmental contamination	
	IN													38. Approved thawing method	
														<b>Proper Use of Utensils</b>	
	IN						IN							39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	IN						IN							40. Single-service & single-use articles; properly stored and used	
														<b>Food Identification</b>	
							IN							41. Original container labeling (Bulk Food)	
														<b>Physical Facilities</b>	
							IN							42. Non-Food Contact surfaces clean	
							IN							43. Adequate ventilation and lighting; designated areas used	
							IN							44. Garbage and Refuse properly disposed; facilities maintained	
							IN							45. Physical facilities installed, maintained, and clean	
							IN							46. Toilet Facilities; properly constructed, supplied, and clean	
							IN							47. Other Violations	

Received by: (signature) 	Print: Joe mingura	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
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**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:
#30	Health permit 8.1.2026
#2	WIC 34 drink WIC open air cooler 35
#3	Hot dog 147 cheesy pepper jack taquito 165 spicy chicken 159 steak & cheese taquito 180

Samples:	# Collected:
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Received by: (signature) <i>Joe N. Mingura</i>	Print: Joe mingura	Title: Person In Charge/ Owner
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Inspected by: (signature) <i>Tina Nemmers-Moore</i>	Print: Tina NEMMERS-MOORE
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## Retail Food Establishment Inspection Report

Date: 09/18/2024	Establishment Name: Quick Trip:Food Mart	Physical Address: 6940 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				

### OBSERVATIONS AND CORRECTIVE ACTIONS

<b>Item Number</b>	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
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45 - Shall clean 3-compartment sink floor drain. Shall clean floors and walls behind ice machine.  
 AdditionalComments:Print this report and keep on site.

Registered Food Service manager Bradley Groves	Certificate #:	Exp. Date:
Pest Control Company Orkin		Service Date: 09/15/2024
Grease Trap Service Company Bjs services		Service Date:
Received by: (signature)	Print: Bradley Groves	Phone # / email: Bgroves@quiktrip.com
Inspected by: (signature)  KS	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834



## Retail Food Establishment Inspection Report

Date: 04/30/2024	Establishment Name: Quik Trip:Food Mart	Physical Address: 6940 Hwy 67	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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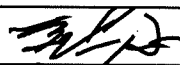
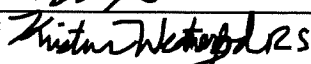
### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - WIC	36				
2 - Pico and diced tomato-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:
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10 - Quat sanitizer tested 200PPM QA in the 3 compartment sink, in compliance.  
 30 - Permit valid until 08/01/2024.  
 36 - Quat sanitizer tested 200PPM QA in the sanitizer bucket, in compliance.  
 AdditionalComments:Print this report and keep on site.

Registered Food Service manager	Certificate #:	Exp. Date:
Pest Control Company Ecolab		Service Date: 04/09/2024
Grease Trap Service Company Bjs services		Service Date: 06/27/2023
Received by:  (signature)	Print: Bradley groves	Phone # / email: Bgroves@quiktrip.com
Inspected by:  (signature)	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

# Retail Food Establishment Inspection Report

Date: 09/08/2023	Time in: 05:27 PM	Time out: 06:02 PM	License/Permit # -	TMS Project # 2023-022320	Page 1 of 2
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<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: Quik Trip:Food Mart			Contact/Owner Name: Joe Mingura		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0	<b>95/100</b>
Physical Address: 6940 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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety (F = degrees Fahrenheit)</b>						<b>Employee Health</b>					
		✓				✓					
	✓					✓					
	✓										
	✓										
		✓									
	✓										
<b>Approved Source</b>						<b>Preventing Contamination by Hands</b>					
	✓										
		✓									
<b>Protection from Contamination</b>						<b>Highly Susceptible Populations</b>					
	✓										
	✓										
	✓										
		✓									
<b>Chemicals</b>						<b>Water/ Plumbing</b>					

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

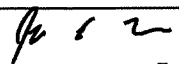

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
	✓					2					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement,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

**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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1							✓				
	✓					<b>Physical Facilities</b>					
	✓					1					
	✓						✓				
	✓						✓				
<b>Proper Use of Utensils</b>							✓				
	✓						✓				
	✓					1					

Received by: (signature) <i>[Signature]</i>	Print: Joe Mingura	Phone # / email: bwilson@quiktrip.com
Inspected by: (signature) <i>[Signature]</i>	Print: Kassandra Lamb, RS	Inspector's Phone #

## Retail Food Establishment Inspection Report

Date: 09/08/2023	Establishment Name: Quik Trip:Food Mart	Physical Address: 6940 Hwy 67 (7-2014)	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Salsa-self serve	38	3 - Buffalo bite-roller	153		
2 - Diced tomatoes-self serve	41	3 - Pig in a blanket-roller	136		
2 - Open-face cooler (floor cooler)	38	3 - Bratwurst-roller	140		
2 - Open-face cooler (bullet cooler)	39	3 - Hot dog-roller	138		
2 - Almond creamer-cold well	41	3 - Chilli-dispenser	155		
2 - Walk-in cooler	38				
3 - Taquito-roller	143				
3 - Egg roll-roller	150				
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 time tags</p> <p>28 - Observed Hot Pockets date marked as far out as 9/19. Shall date mark thawed products for no more than 7 days unless manufacturer instructions specify otherwise. Hot Pockets website says not to keep Hot Pockets thawed for any length of time.  <a href="https://www.goodnes.com/hot-pockets/faq/">https://www.goodnes.com/hot-pockets/faq/</a></p> <p>30 - Permit valid until 8/1/24</p> <p>34 - Observed fruit flies behind coffee station</p> <p>42 - Clean behind coffee station</p> <p>47 - Keep last health inspection printed on site</p> <p>AdditionalComments:Print this report and keep it on site</p>				
Registered Food Service manager Joe Mingura			Certificate #:		Exp. Date: 06/02/2026
Pest Control Company Ecolab					Service Date: 08/22/2023
Grease Trap Service Company BJS					Service Date: 08/31/2023
Received by: (signature)			Print: Joe Mingura	Phone # / email: bwilson@quiktrip.com	
Inspected by: (signature)			Print: Kassandra Lamb, RS	Inspector's Phone #	

# Retail Food Establishment Inspection Report

Date: 03/17/2023	Time in: 12:34 PM	Time out: 12:58 PM	License/Permit # -	TMS Project # 2022-021566	Page 1 of 2		
<b>Purpose of Inspection:</b>		<input checked="" type="checkbox"/> 1-Compliance	<input checked="" type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other	<b>TOTAL/SCORE</b>
Establishment Name: Quick Trip: Food Mart			Contact/Owner Name: Clayton watkins	* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>		<b>97/100</b>	
Physical Address: 6940 Hwy 67 (7-2014) Suite: Food Mart			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**

Compliance Status						Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety (F = degrees Fahrenheit)</b>						<b>Employee Health</b>					
	✓						✓				
	✓						✓				
	✓					<b>Preventing Contamination by Hands</b>					
	✓						✓				
		✓					✓				
		✓				<b>Highly Susceptible Populations</b>					
									✓		
	✓					<b>Chemicals</b>					
		✓							✓		
<b>Approved Source</b>						<b>Water/ Plumbing</b>					
	✓						✓				
		✓					✓				
	✓						✓				
	✓						✓				
	✓						✓				

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

Compliance Status						Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓						✓				
	✓					<b>Physical Facilities</b>					
	✓						1				
	✓						✓				
	✓						✓				
<b>Proper Use of Utensils</b>							✓				
	✓						✓				
	✓						✓				

Received by: (signature)	Print: Clayton watkins	Phone # / email: Cwat97@yahoo.com
Inspected by: (signature)	Print: Eldho Babu, RS	Inspector's Phone #





# Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 08/10/20	Time in:	Time out:	License/Permit #: 2030-01415	Est. Type:	Risk Category:	Page 1 of 2
<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: QuikTrip-Food Mart			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS: 98	
Physical Address: 6940 Hwy 67			City/County: Pinal, Arizona		Zip Code: Phone: Follow-up: Yes No (circle one)	

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

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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
<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 Y__N__)	
		✓										<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	
		✓							✓			18. Toxic substances properly identified, stored and used	
		✓										<b>Water/ Plumbing</b>	
		✓							✓			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>						
	✓						✓					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	
							✓					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: <i>Christopher Kress</i>	Print: <i>Christopher Kress</i>	Title: Person In Charge/ Owner
Inspected by: <i>Angela Argueta, R</i>	Print: <i>Angela Argueta, R</i>	Business Email:









# Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 02/06/18	Time in: 3:30	Time out:	License/Permit #: 2017012803	Est. Type:	Risk Category:	Page 1 of 2
<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>TOTAL/SCORE</b>						
Establishment Name: Quik Trip - Foodmart			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS: 98/A	
Physical Address: 6940 Hwy 107 Alvarado			City/Country:	Zip Code:	Phone:	Follow-up: Yes No (circle one)

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

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

Compliance Status						R	Compliance Status						R	
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS			
<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>Approved Source</b>														
													<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 Y N )	
<b>Protection from Contamination</b>														
													<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	
													18. Toxic substances properly identified, stored and used	
<b>Water/ Plumbing</b>														
													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>	
													27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
													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	
													<b>Permit Requirement, Prerequisite for Operation</b>	
													30. Food Establishment Permit (Current & Valid)	
<b>Conformance with Approved Procedures</b>														
													<b>Utensils, Equipment, and Vending</b>	
													31. Adequate handwashing facilities: Accessible and properly supplied, used	
													32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
<b>Consumer Advisory</b>														
													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>Proper Use of Utensils</b>														
													<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: Dylan T. Turner	Title: Person In Charge/ Owner
Inspected by:	Print: Angela Varghese	Business Email: