



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



Date: 2025-08-05	Time in:	Time out:	License/Permit #	TMS Number	2025-019046	Page 1 of 3
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<b>Purpose of Inspection:</b>	Routine		<b>TOTAL/SCORE</b>
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Establishment Name: Quick Trip:Kitchen	Contact/Owner Name:	Number of Repeat Violations: 1 Number of Violations COS: 0	98
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			O	I	N	N	C	O		
		NO				1. Proper cooling time and temperature				IN				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
		IN				2. Proper Cold Holding temperature(41°F/45°F)				IN				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		IN				3. Proper Hot Holding temperature(135°F)								<b>Preventing Contamination by Hands</b>	
		IN				4. Proper cooking time and temperature				IN				14. Hands cleaned and properly washed/ Gloves used properly	
		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	

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**

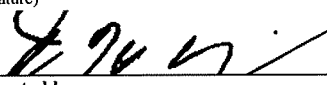



**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

O U T	I N	N O	N A	C O S		R	O U T	I N	N O	N A	C O S		R
	IN				<b>Demonstration of Knowledge/ Personnel</b>			IN				<b>Food Temperature Control/ Identification</b>	
	IN				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			IN				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	IN				22. Food Handler/ no unauthorized persons/ personnel			IN				28. Proper Date Marking and disposition	
					<b>Safe Water, Recordkeeping and Food Package Labeling</b>			IN				29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips	
	IN				23. Hot and Cold Water available; adequate pressure, safe							<b>Permit Requirement, Prerequisite for Operation</b>	
	IN				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			IN				30. Food Establishment Permit (Current & Valid)	
					<b>Conformance with Approved Procedures</b>							<b>Utensils, Equipment, and Vending</b>	
	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	
					<b>Consumer Advisory</b>			IN				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	IN				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label							33. Ware washing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

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

O U T	I N	N O	N A	C O S		R	O U T	I N	N O	N A	C O S		R
	1-OUT				<b>Prevention of Food Contamination</b>			IN				<b>Food Identification</b>	
	1-OUT				34. No Evidence of Insect contamination, rodent/other animals			IN				41. Original container labeling (Bulk Food)	
	IN				35. Personal Cleanliness/eating, drinking or tobacco use							<b>Physical Facilities</b>	
	IN				36. Wiping Cloths; properly used and stored			IN				42. Non-Food Contact surfaces clean	
	IN				37. Environmental contamination			IN				43. Adequate ventilation and lighting; designated areas used	
	IN				38. Approved thawing method			IN				44. Garbage and Refuse properly disposed; facilities maintained	
					<b>Proper Use of Utensils</b>			1-OUT				45. Physical facilities installed, maintained, and clean	
	IN				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			IN				46. Toilet Facilities; properly constructed, supplied, and clean	
	IN				40. Single-service & single-use articles; properly stored and used			IN				47. Other Violations	

<b>Received by:</b> (signature) 	<b>Print:</b> 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



TEMPERATURE OBSERVATIONS

Item/Location	Temp
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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
#2	WIC 34 RIC shredded pork 38, Pizza prep cooler sausage 37, sandwich prep tomato 37, pepperoni 35
#3	Pork sandwich 163 pizza 158
#34	Repair weatherstripping between back doors . Eliminate flies
#45	Clean floor in food WIC.

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

Date: 09/18/2024	Time in: 12:57 PM	Time out: 01:31 PM	License/Permit # -	TMS Project # 2024-026443	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: Quick Trip:Kitchen			Contact/Owner Name: Bradley Groves	* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>		<b>99/100</b>	
Physical Address: 6940 Hwy 67		City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes No (circle one)		

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

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</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>					
✓						✓					
✓						✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
✓						✓					
✓											
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
✓						✓					
<b>Consumer Advisory</b>						<b>Utensils, Equipment, and Vending</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>					
✓						✓					
✓											
✓						✓					
✓						✓					
✓						✓					
<b>Proper Use of Utensils</b>						<b>Physical Facilities</b>					
✓						1					
✓						✓					
✓						✓					
✓						✓					
✓						✓					

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: 09/18/2024	Establishment Name: Quick Trip:Kitchen	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 - Pico-WIC	36	3 - Brisket sandwich-Grab and go warmer	143		
2 - Tomato-WIC	36	3 - Taquito-roller	153		
2 - WIC	35	3 - Buffalo chicken -roller	156		
2 - Egg-prep cooler	35	3 - Pizza-grab and go warmer	168		
2 - Sausage-prep cooler	36				
2 - Prep cooler	36				
2 - Tomato-self service toppings cooler	39				
2 - Half half-self service cream cooler	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:
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45 - Shall clean 3-compartment sink floor drain. Shall clean floors and walls behind ice machine. Shall clean up spill in soda syrup area.  
 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 Not Available		Service Date:
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: 04/30/2024	Time in: 11:58 AM	Time out: 12:37 PM	License/Permit # -	TMS Project # 2023-022321	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: Quik Trip:Kitchen			Contact/Owner Name: Bradley groves	* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>		<b>100/100</b>	
Physical Address: 6940 Hwy 67		City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes No (circle one)		

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

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<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>					
	✓					✓					
	✓					✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
	✓										
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					✓					
<b>Consumer Advisory</b>						<b>Food Identification</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>					
	✓					✓					
	✓										
	✓										
	✓										
	✓										
<b>Proper Use of Utensils</b>						<b>Physical Facilities</b>					
	✓					✓					
	✓					✓					
	✓					✓					
	✓					✓					
	✓					✓					

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: 04/30/2024	Establishment Name: Quik Trip:Kitchen	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 - Cream-RIC	36	3 - Hot dog-roller warmer	161		
2 - Scrambled Eggs-prep cooler	36	3 - Cheese sauce-cheese and chili warmer	139		
2 - Pico and Salsa-self service topping cooler	38	3 - Mac n cheese- open face warmer	176		
2 - Mac n cheese-prep cooler	34	3 - Taquito-roller warmer	158		
2 - Sliced tomato-prep cooler	37				
2 - Cooked chicken-prep cooler	37				
2 - Diced tomato-WIC	36				
2 - Pico-WIC	36				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
<p>10 - Quat sanitizer tested 200PPM QA at the 3 compartment sink, in compliance.</p> <p>30 - Permit valid until 08/01/2024.</p> <p>36 - Quat sanitizer tested 200PPM QA in bucket, in compliance.</p> <p>38 - Thawing under refrigeration, in compliance.</p> <p>AdditionalComments:Print this report and keep on site.</p>	

Registered Food Service manager Angel Renteria	Certificate #:	Exp. Date: 06/10/2027
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: 04:46 PM	Time out: 05:26 PM	License/Permit # -	TMS Project # 2023-022321	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: Quik Trip:Kitchen			Contact/Owner Name: Joe Mingura	* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0		<b>96/100</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						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	
	✓						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		
<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	
	✓						1					45. Physical facilities installed, maintained, and clean	
												46. Toilet Facilities; properly constructed, supplied, and clean	
	✓						✓						
	✓						1					47. Other Violations	

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: 09/08/2023	Establishment Name: Quik Trip:Kitchen	Physical Address: 6940 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 - Chicken-prep	41				
2 - Roast beef-prep	39				
2 - Sausage patty-prep	36				
2 - Sausage crumbles-prep	40				
2 - Sausage gravy-prep	39				
2 - Brisket-RIC	41				
2 - Soft serve mix-RIC	40				
2 - Sausage gravy-WIC	36				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
<p>10 - Dish thermometer showed 160 degrees.</p> <p>30 - Permit valid until 8/1/24</p> <p>33 - Repair leaking dish machine</p> <p>45 - Clean floor in back area. Unclog mop sink drain.</p> <p>47 - Keep printed health inspection report 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: 11:44 AM	Time out: 12:31 PM	License/Permit # -	TMS Project # 2022-021567	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					
Establishment Name: Quick Trip:Kitchen			Contact/Owner Name: Clayton watkins		* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>
Physical Address: 6940 Hwy 67 (7-2014) Suite: Food Mart			City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000
<b>98/100</b>					

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</b> (F = degrees Fahrenheit)						<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>					
✓						✓					
✓						✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
✓											
✓						✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
✓						✓					
<b>Consumer Advisory</b>						<b>Physical Facilities</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>Proper Use of Utensils</b>						<b>Physical Facilities</b>					
✓						1					
✓						✓					
✓						✓					
						✓					

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















