



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



Date: 2025-08-05	Time in:	Time out:	License/Permit #	TMS Number	2025-019047	Page 1 of 3
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<b>Purpose of Inspection:</b>	Routine		<b>TOTAL/SCORE</b>
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Establishment Name: Sunny Market	Contact/Owner Name:	Number of Repeat Violations: 3 Number of Violations COS: 0	90
Physical Address: 5601 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	S			O	I	N	N	C	S		
U	T		A	O				U	T		A	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>					N/A			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
		3-OUT				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: Gavin Singh	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	
	IN				22. Food Handler/ no unauthorized persons/ personnel			2-OUT				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>	
	2-OUT				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	Yes		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	Prevention of Food Contamination	R	O U T	I N	N O	N A	C O S	Food Identification	R
	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			1-OUT				43. Adequate ventilation and lighting; designated areas used	
	IN				38. Approved thawing method			IN				44. Garbage and Refuse properly disposed; facilities maintained	
					<b>Proper Use of Utensils</b>			IN				45. Physical facilities installed, maintained, and clean	
	IN				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			IN				46. Toilet Facilities; properly constructed, supplied, and clean	
	IN				40. Single-service & single-use articles; properly stored and used			1-OUT				47. Other Violations	

Received by: (signature) 	Print: Gavin Singh	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**



**BUREAU  
VERITAS**

TEMPERATURE OBSERVATIONS	
Item/Location	Temp
<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>	
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
#2	Open air yogurt 41 Open air RIC milk 39 RIC 36 ham 38 burrito 37 small black RIC 41 RIF -2 prep cooler biscuit sausage & egg 38
#3	Chicken strips 145 chicken wings 143
#34	COS-do not prop door open.
#28	TCS foods shall be date labeled with 7 day expiration date. Date prepared counts as day one, 6 days. Shall date mark opened, and prepared TCS food items with shelf life of no more than 7 days. Observed kolaches date marked, 8.12.2025
#24	Food package in food establishment, shall be labeled as specified in law. TX manufacturer food license expires 1.30.2027
#30	Health permit posted 4.6.2026
#43	Replace burnt out light in vent hood.
#7	Do not breakup packages and sell individual packages items that are not labeled. Shall label with facility name and address if packaging ice onsite.
#47	Post CFM in public view. Post current health inspection report or sign stating "health inspection report available upon request". In public view.
	Samples: # Collected:
Received by: (signature)	Print: Gavin Singh
Inspected by: (signature)	Print: Tina NEMMERS-MOORE
	Title: Person In Charge/ Owner





## Retail Food Establishment Inspection Report

Date: 10/08/2024	Establishment Name: Sunny Market	Physical Address: 5601 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 sandwich-RIC	41	3 - Barbecue sandwich-hot case	148		
2 - Sliced tomato-prep	39	3 - Burrito-hot case	145		
2 - Sausage patty-prep	40	3 - Crispito-hot case	135		
2 - Corn dog-RIC	39				
2 - Burrito-RIC	37				
2 - Burrito mix-WIC	41				
2 - Tropicana juice-WIC	54				
2 - Coffee creamer-dispenser	47				

### 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 food and drink shall be maintained at internal temperature of 41 degrees or below. Tropicana "keep refrigerated" juice temped 54 degrees in the walk-in cooler. Remove "keep refrigerated" juice from this section of the cooler and repair it. Coffee creamer from dispenser temped 47 degrees. Remove coffee creamer and repair this dispenser.</p> <p>6 - Using time log for chicken tenders and chicken wings because manager states it has been not keeping temperature. Suggest tracking time for all foods in hot case.</p> <p>21 - Manager on site is new and is working on CFM</p> <p>24 - Note: has Texas Food Manufacturer license, but need a proper manufacturing label on the grab and go yogurt parfaits made on site that includes the name and address of the business.</p> <p>28 - Good date marking. Reminder to stock first in, first out to avoid food going out of date before it is sold.</p> <p>30 - Permit valid until 4/6/25 and Texas Food Manufacturer license is valid until 1/30/25</p> <p>32 - Do not reuse cardboard boxes to store food. Obtain containers for food that can be properly washed, rinsed, and sanitized. Do not use cardboard to line cooler shelf.</p> <p>36 - One spray bottle tested over 400 ppm QA and another tested 150 ppm QA. Shall be 200-400 ppm QA.</p> <p>AdditionalComments:Print this report and keep it on site</p>	

Registered Food Service manager	Certificate #:	Exp. Date:
Pest Control Company Sureguard		Service Date: 09/05/2024
Grease Trap Service Company Trimble		Service Date: 07/17/2024
Received by: (signature)	Print: Gavin Singh	Phone # / email: sunnys5601@outlook.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

# Retail Food Establishment Inspection Report

Date: 02/23/2024	Time in: 03:03 PM	Time out: 04:14 PM	License/Permit # -	TMS Project # 2023-023131	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: Sunny Market			Contact/Owner Name: Lacie Huckaby		* Number of Repeat Violations: <u>1</u> ✓ Number of Violations COS: <u>0</u>
Physical Address: 5601 Hwy 67			City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000
<b>90/100</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 (F = degrees Fahrenheit)</b>						<b>Employee Health</b>					
		✓				✓					
						✓					
3											
3					✓						
		✓				✓					
		✓				✓					
		✓									
<b>Approved Source</b>						<b>Preventing Contamination by Hands</b>					
									✓		
✓											
		✓									
<b>Protection from Contamination</b>						<b>Highly Susceptible Populations</b>					
✓											
		✓									
3						✓					
✓						✓					

### 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>					
1							✓				
	✓						✓				

Received by: (signature) <i>Lacie Huckaby</i>	Print: Lacie Huckaby	Phone # / email: haleystop@gmail.com
Inspected by: (signature) <i>Kassandra Lamb, RS</i>	Print: Kassandra Lamb, RS	Inspector's Phone #

## Retail Food Establishment Inspection Report

Date: 02/23/2024	Establishment Name: Sunny Market	Physical Address: 5601 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
1 - Hash browns	114	2 - Open face cooler	41		
2 - Burrito-RIC	41	3 - Popcorn chicken-warmer	135		
2 - Ham-prep	38	3 - Fish-warmer	128		
2 - Sliced tomato-prep	40	3 - Chicken strip-warmer	147		
2 - Sausage-RIC	38	3 - Chicken wing-warmer	122		
2 - Coffee creamer-dispenser	46				
2 - BBQ sauce-WIC	36				
2 - Naked juice-WIC	56				

### 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. Coffee creamer from dispenser temped 46 degrees. Naked juice near door in walk in cooler temped 56 degrees (food at far end of walk-in cooler temped 36 degrees). Repair so that all food is held at the proper temperature.
3	Hot food shall be maintained at internal temperature of 135 degrees or above. Some foods in warmers temped 122-128 degrees. If unable to maintain proper internal temperature, use time tags or time log and discard within 4 hours. Repeat violation.
10	Observed black slimy buildup on ice machine baffle
21	Note: Manager showed course completion certificate. Obtain official Certified Food Manager certificate with 5-year expiration date.
30	Permit valid until 4/6/24. Texas Food Manufacturer license valid until 1/30/25.
39	Store ice scoop in a clean, protected location where it can drain.
AdditionalComments:Print this report and keep it on site	

Registered Food Service manager Lacie Huckaby	Certificate #:	Exp. Date: 11/28/2028
Pest Control Company Sureguard		Service Date: 01/05/2024
Grease Trap Service Company Trimble		Service Date: 01/17/2024
Received by: <i>Lacie Huckaby</i> (signature)	Print: Lacie Huckaby	Phone # / email: haleystop@gmail.com
Inspected by: <i>Kandi S.R.S</i> (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #



## Retail Food Establishment Inspection Report

Date: 09/19/2023	Establishment Name: Sunny Market	Physical Address: 5601 Hwy 67 (7-2014) Suite: Stoneys Market	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 - Egg patty-RIC	40	3 - Chicken strip-warmer case	135		
2 - Ham-prep	40	3 - Mashed potatoes -warmer case	142		
2 - Sliced tomatoes-prep	39	3 - Chicken wing-warmer case	112		
2 - Corn dog-RIC	37	3 - Burrito-warmer case	153		
2 - Burrito-RIC	40				
2 - Ketchup-WIC	41				
2 - Open-face cooler (sandwiches, milk)	37				
2 - Coffee creamer-dispenser	40				

### 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>3 - Hot foods shall be maintained at internal temperature of 135 degrees or below. Chicken wings in warmer case temped 112 degrees. Repeat violation. If unable maintain proper temperature, use time tag or time log and discard within 4 hours.</p> <p>7 - Discard foods kept past "use by" date. Observed foods expired in July, August, and September.</p> <p>9 - Observed raw bacon stored above ready-to-eat food in open-face cooler. Keep raw meat and eggs at the bottom of the cooler. Repeat violation.</p> <p>21 - At least one person with Certified Food Manager shall be on site during all hours of operation. Repeat violation.</p> <p>24 - Bagged ice shall have the name and physical address of the location where the ice was bagged. Repeat violation. Renew expired Texas Food Manufacturer license (expired 1/30/23).</p> <p>28 - Date mark "keep frozen" foods with a shelf life of no more than 7 days. Date mark coffee creamers according to manufacturer instructions.</p> <p>29 - Probe thermometer, alcohol swabs, and test strips are provided.</p> <p>30 - Permit valid until 4/6/24</p> <p>36 - Sanitizer in spray bottle tested over 400 ppm QA. Shall be 200-400 ppm. Suggest filling sink with sanitizer, testing, and then filling bottles with sanitizer from sink for a more reliable sanitizer concentration.</p> <p>AdditionalComments:Print this report and keep it on site</p>	

Registered Food Service manager Courtney Chartier - not on site	Certificate #:	Exp. Date: 02/15/2028
Pest Control Company Sureguard		Service Date: 09/01/2023
Grease Trap Service Company Trimble		Service Date: 07/19/2023
Received by: (signature)	Print: Gavin Singh	Phone # / email: haleystop@gmail.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

## Retail Food Establishment Inspection Report

Date: 03/09/2023	Time in: 02:12 PM	Time out: 03:38 PM	License/Permit # -	TMS Project # 2022-021570	Page 1 of 2
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Purpose of Inspection:	1-Compliance <input checked="" type="checkbox"/>	2-Routine <input type="checkbox"/>	3-Field Investigation <input type="checkbox"/>	4-Visit <input type="checkbox"/>	5-Other <input type="checkbox"/>	TOTAL/SCORE
Establishment Name: Sunny Market		Contact/Owner Name: Gavin Singh		* Number of Repeat Violations: <u>2</u> ✓ Number of Violations COS: <u>0</u>		<b>80/100</b>
Physical Address: 5601 Hwy 67 (7-2014) Suite: Stoneys Market		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>					
	✓						✓				
3							✓				
3											
		✓					✓				
		✓					✓				
		✓									
<b>Approved Source</b>						<b>Preventing Contamination by Hands</b>					
	✓						✓				
		✓					✓				
		✓									
		✓									
<b>Protection from Contamination</b>						<b>Highly Susceptible Populations</b>					
3											
	✓										
		✓									
		✓									
<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					✓		✓				
2					✓	2					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
2											
<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>					
	✓						✓				
1											
	✓						✓				
	✓						✓				
	✓						✓				
<b>Proper Use of Utensils</b>						<b>Physical Facilities</b>					
1						1					
	✓						✓				
	✓						✓				

Received by: (signature)	Print: Gavin Singh	Phone # / email: haleystop@gmail.com
Inspected by: (signature)	Print: Angela Varghese, RS	Inspector's Phone #

## Retail Food Establishment Inspection Report

Date: 08/19/2022	Time in: 09:49 AM	Time out: 10:36 AM	License/Permit # -	TMS Project # 2022-021570	Page 1 of 2
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<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>
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Establishment Name: Sunny Market	Contact/Owner Name: Sukhwinder singh	* Number of Repeat Violations: 0	<b>92/100</b>
		✓ Number of Violations COS: 0	

Physical Address: 5601 Hwy 67 (7-2014) Suite: Stoneys Market	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						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>Preventing Contamination by Hands</b>					
	✓						✓				
			✓				✓				
3						<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>									✓		
	✓					<b>Chemicals</b>					
			✓				✓				
<b>Protection from Contamination</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							✓				
2							✓				
<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>							✓				
			✓				✓				

### 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>Physical Facilities</b>					
		✓					✓				
	✓						✓				
	✓						✓				
<b>Proper Use of Utensils</b>							✓				
	✓						✓				
	✓					1					

Received by: (signature)	Print: Sukhwinder singh	Phone # / email: Haleystop@gmail.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #



Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 8/26/2020 Time in: Time out: License/Permit #: 2020-014119 Est. Type: Risk Category: Page 1 of 2

Purpose of Inspection:  1-Compliance  2-Routine  3-Field Investigation  4-Visit  5-Other TOTAL/SCORE: 90

Establishment Name: Sunny's Market Contact/Owner Name: \* Number of Repeat Violations:   
 ✓ Number of Violations COS:   
 Physical Address: 5001 Hwy 67 City/County: Colorado Zip Code: 76009 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
O	I	N	NA	COS	OUT		O	I	N	NA	COS	OUT	
							<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						
	✓						1. Proper cooling time and temperature						
	✓						2. Proper Cold Holding temperature(41°F/ 45°F)						
	✓						3. Proper Hot Holding temperature(135°F)						
	✓						4. Proper cooking time and temperature						
	✓						5. Proper reheating procedure for hot holding (165°F in 2 Hours)						
	✓						6. Time as a Public Health Control; procedures & records Approved Source						
	✓						7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						
	✓						8. Food Received at proper temperature						
							<b>Protection from Contamination</b>						
	✓						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						
	✓						10. Food contact surfaces and Returnables: Cleaned and Sanitized at 200 ppm/temperature Manual						
	✓						11. Proper disposition of returned, previously served or reconditioned						
							<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
O	I	N	NA	COS	OUT		O	I	N	NA	COS	OUT	
							<b>Demonstration of Knowledge/ Personnel</b>						
	✓						21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						
	✓						22. Food Handler/ no unauthorized persons/ personnel						
							<b>Safe Water, Recordkeeping and Food Package Labeling</b>						
	✓						23. Hot and Cold Water available; adequate pressure, safe						
	✓						24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						
							<b>Conformance with Approved Procedures</b>						
	✓						25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						
							<b>Consumer Advisory</b>						
	✓						26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label						
							<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
O	I	N	NA	COS	OUT		O	I	N	NA	COS	OUT	
							<b>Prevention of Food Contamination</b>						
	✓						34. No Evidence of Insect contamination, rodent/other animals						
	✓						35. Personal Cleanliness/eating, drinking or tobacco use						
	✓						36. Wiping Cloths; properly used and stored						
	✓						37. Environmental contamination						
	✓						38. Approved thawing method						
							<b>Proper Use of Utensils</b>						
	✓						39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						
	✓						40. Single-service & single-use articles; properly stored and used						
							<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: (signature) Suleber Title: Person In Charge/ Owner  
 Inspected by: (signature) Analisa Smith, KS Print: SU & HE IN DRRSIGN Business Email:



# Retail Food Establishment Inspection Report

Bureau Veritas North America,

Date: 8/23/19	Time in: 1:30	Time out:	License/Permit #: 2019014304	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: Sunny's market			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	
Physical Address: 5801 Sunny 107			City/County: Anwaradd		Zip Code: Phone: Follow-up: Yes No (circle one)	

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

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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)		OUT	IN	NO	NA	COS	Employee Health	
					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)						<b>Preventing Contamination by Hands</b>		
					4. Proper cooking time and temperature						14. Hands cleaned and properly washed/ Gloves used properly		
					5. Proper reheating procedure for hot holding (165°F in 2 Hours)						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_)		
					6. Time as a Public Health Control; procedures & records Approved Source						<b>Highly Susceptible Populations</b>		
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
					8. Food Received at proper temperature						<b>Chemicals</b>		
					<b>Protection from Contamination</b>						17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						18. Toxic substances properly identified, stored and used		
					10. Food contact surfaces and Returnables: Cleaned and Sanitized at _____ ppm/temperature						<b>Water/ Plumbing</b>		
					11. Proper disposition of returned, previously served or reconditioned						19. Water from approved source; Plumbing installed; proper backflow device		
											20. Approved Sewage/Wastewater Disposal System, proper disposal		

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

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

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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS	Prevention of Food Contamination		OUT	IN	NO	NA	COS	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						<b>Physical Facilities</b>		
					36. Wiping Cloths; properly used and stored						42. Non-Food Contact surfaces clean		
					37. Environmental contamination						43. Adequate ventilation and lighting; designated areas used		
					38. Approved thawing method						44. Garbage and Refuse properly disposed; facilities maintained		
					<b>Proper Use of Utensils</b>						45. Physical facilities installed, maintained, and clean		
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						46. Toilet Facilities; properly constructed, supplied, and clean		
					40. Single-service & single-use articles; properly stored and used						47. Other Violations		

Received by: <i>Gravin Singh</i>	Print: Gravin Singh	Title: Person In Charge/ Owner
Inspected by: <i>Aravind</i>	Print: <i>Aravind</i>	Distress Email:



# Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 02/14/19	Time in: 4:04	Time out:	License/Permit #: 2018014795	Est. Type:	Risk Category:	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: Sunny's Market			Contact/Owner Name:		* Number of Repeat Violations: _____		87
Physical Address: 5601 Hwy 67			City/County: Alvarado		✓ Number of Violations COS: _____		
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>						
				✓		1. Proper cooling time and temperature						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
				✓		2. Proper Cold Holding temperature(41°F/ 45°F)						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
				✓		3. Proper Hot Holding temperature(135°F)						<b>Preventing Contamination by Hands</b>	
				✓		4. Proper cooking time and temperature					✓	14. Hands cleaned and properly washed/ Gloves used properly	
				✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)					✓	15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
				✓		6. Time as a Public Health Control; procedures & records Approved Source					✓	<b>Highly Susceptible Populations</b>	
						7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
				✓		8. Food Received at proper temperature						<b>Chemicals</b>	
						<b>Protection from Contamination</b>						17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
				✓		9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						18. Toxic substances properly identified, stored and used	
						10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature						<b>Water/ Plumbing</b>	
						11. Proper disposition of returned, previously served or reconditioned						19. Water from approved source; Plumbing installed; proper backflow device	
												20. Approved Sewage/Wastewater Disposal System, proper disposal	

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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
<b>Demonstration of Knowledge/ Personnel</b>							<b>Food Temperature Control/ Identification</b>						
				✓		21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
				✓		22. Food Handler/ no unauthorized persons/ personnel						28. Proper Date Marking and disposition	
				✓		<b>Safe Water, Recordkeeping and Food Package Labeling</b>						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
				✓		23. Hot and Cold Water available; adequate pressure, safe						<b>Permit Requirement, Prerequisite for Operation</b>	
				✓		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current & Valid) 2020	
						<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>	
						25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used	
						<b>Consumer Advisory</b>						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
						26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

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

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

Received by: <i>Sukhvir Dhillon</i>	Print: <i>Sukhvir</i>	Title: Person In Charge/ Owner
Inspected by: <i>Arvind K. S.</i>	Print: <i>Arvind K. S.</i>	Business Email:



