



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



Date: 2025-08-14	Time in:	Time out:	License/Permit #	TMS Number	2025-019747	Page 1 of 3
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<b>Purpose of Inspection:</b>	Routine		<b>TOTAL/SCORE</b>
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Establishment Name: Tiger Mart	Contact/Owner Name:	Number of Repeat Violations: 0 Number of Violations COS: 0	97
Physical Address: 1030 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**

O	U	T	I	N	N	O	A	C	O	S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
											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	
<b>Approved Source</b>												
											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 ppm/temperature	
											11. Proper disposition of returned, previously served or reconditioned	

O	U	T	I	N	N	O	A	C	O	S	Employee Health	R
											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	

<b>Received by:</b> (signature)  	<b>Print:</b> Sarah Flanagan	<b>Title: Person In Charge/ Owner</b> Manager
<b>Inspected by:</b> (signature)  	<b>Print:</b> Kristen WEATHERFORD	<b>Business Email:</b>



**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			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	Prevention of Food Contamination	R	O U T	I N	N O	N A	C O S	Food Identification	R
	IN				34. No Evidence of Insect contamination, rodent/other animals			IN				41. Original container labeling (Bulk Food)	
	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>			IN				45. Physical facilities installed, maintained, and clean	
	IN				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			IN				46. Toilet Facilities; properly constructed, supplied, and clean	
	IN				40. Single-service & single-use articles; properly stored and used			IN				47. Other Violations	

<b>Received by:</b> (signature) 	<b>Print:</b> Sarah Flanagan	<b>Title: Person In Charge/ Owner</b> Manager
<b>Inspected by:</b> (signature) 	<b>Print:</b> Kristen WEATHERFORD	<b>Business Email:</b>



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

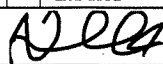
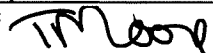


**BUREAU  
VERITAS**

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:	
7	Shall obtain manufacturing license from the state of Texas due to bagging ice on site. Shall go to <a href="http://www.dshs.texas.gov">www.dshs.texas.gov</a> to apply. Shall correct within 30 days. Shall post manufacturing license in view.	
	Shall label individual bags of ice with business name and address. Shall correct immediately.	
	Samples: No	# Collected:
Received by: (signature) <i>Sarah Flanagan</i>	Print: Sarah Flanagan	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Kristen Weatherford</i>	Print: Kristen WEATHERFORD	



# Retail Food Establishment Inspection Report

Date: 09/23/2024	Time in: 01:36 PM	Time out: 02:08 PM	License/Permit # -	TMS Project # 2024-027007	Page 1 of 2		
<b>Purpose of Inspection:</b>		<input checked="" type="checkbox"/> <b>1-Compliance</b>	<input type="checkbox"/> <b>2-Routine</b>	<input type="checkbox"/> <b>3-Field Investigation</b>	<input type="checkbox"/> <b>4-Visit</b>	<input type="checkbox"/> <b>5-Other</b>	<b>TOTAL/SCORE</b>
Establishment Name: Tiger Mart			Contact/Owner Name: Nadir khan		* Number of Repeat Violations: <u>1</u> ✓ Number of Violations COS: <u>0</u>		<b>91/100</b>
Physical Address: 1030 Hwy 67			City/County: Alvarado/Johnson County		Zip Code: 76009    Phone: 000-000-0000		
<b>Compliance Status:</b> 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							
<b>Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days</b>							
<b>Compliance Status</b>	<b>O</b>	<b>I</b>	<b>N</b>	<b>N</b>	<b>C</b>	<b>R</b>	
U T	N	O	A	O	S	R	
<b>Time and Temperature for Food Safety (F = degrees Fahrenheit)</b>							
	<input checked="" type="checkbox"/>						1. Proper cooling time and temperature
	<input checked="" type="checkbox"/>						2. Proper Cold Holding temperature(41°F/ 45°F)
	<input checked="" type="checkbox"/>						3. Proper Hot Holding temperature(135°F)
	<input checked="" type="checkbox"/>						4. Proper cooking time and temperature
	<input checked="" type="checkbox"/>						5. Proper reheating procedure for hot holding (165°F in 2 Hours)
	<input checked="" type="checkbox"/>						6. Time as a Public Health Control; procedures & records
<b>Approved Source</b>							
	<input checked="" type="checkbox"/>						7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction
	<input checked="" type="checkbox"/>						8. Food Received at proper temperature
<b>Protection from Contamination</b>							
	<input checked="" type="checkbox"/>						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting
	<input checked="" type="checkbox"/>						10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature
	<input checked="" type="checkbox"/>						11. Proper disposition of returned, previously served or reconditioned
<b>Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days</b>							
<b>Compliance Status</b>	<b>O</b>	<b>I</b>	<b>N</b>	<b>N</b>	<b>C</b>	<b>R</b>	
U T	N	O	A	O	S	R	
<b>Demonstration of Knowledge/ Personnel</b>							
2						<input checked="" type="checkbox"/>	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)
	<input checked="" type="checkbox"/>						22. Food Handler/ no unauthorized persons/ personnel
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							
	<input checked="" type="checkbox"/>						23. Hot and Cold Water available; adequate pressure, safe
	<input checked="" type="checkbox"/>						24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled
<b>Conformance with Approved Procedures</b>							
			<input checked="" type="checkbox"/>				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions
<b>Consumer Advisory</b>							
	<input checked="" type="checkbox"/>						26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label
<b>Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First</b>							
<b>Compliance Status</b>	<b>O</b>	<b>I</b>	<b>N</b>	<b>N</b>	<b>C</b>	<b>R</b>	
U T	N	O	A	O	S	R	
<b>Prevention of Food Contamination</b>							
	<input checked="" type="checkbox"/>						34. No Evidence of Insect contamination, rodent/other animals
	<input checked="" type="checkbox"/>						35. Personal Cleanliness/eating, drinking or tobacco use
	<input checked="" type="checkbox"/>						36. Wiping Cloths; properly used and stored
	<input checked="" type="checkbox"/>						37. Environmental contamination
	<input checked="" type="checkbox"/>						38. Approved thawing method
<b>Proper Use of Utensils</b>							
1							39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used
	<input checked="" type="checkbox"/>						40. Single-service & single-use articles; properly stored and used
<b>Food Identification</b>							
	<input checked="" type="checkbox"/>						41. Original container labeling (Bulk Food)
<b>Physical Facilities</b>							
1							42. Non-Food Contact surfaces clean
1							43. Adequate ventilation and lighting; designated areas used
	<input checked="" type="checkbox"/>						44. Garbage and Refuse properly disposed; facilities maintained
1							45. Physical facilities installed, maintained, and clean
	<input checked="" type="checkbox"/>						46. Toilet Facilities; properly constructed, supplied, and clean
1							47. Other Violations
Received by: (signature) 			Print: Nadir khan			Phone # / email: nadir76009@gmail.com	
Inspected by: (signature) 			Print: Tina Moore, RS			Inspector's Phone #	

## Retail Food Establishment Inspection Report

Date: 09/23/2024	Establishment Name: Tiger Mart	Physical Address: 1030 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
3 - Hot dog	154				

**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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- 2 - WIC 38
- 10 - 3-comp 50 ppm Chlorine
- 21 - Provide certified food manager onsite.
- 30 - Health permit posted 6/16/2025.
- 33 - Provide 3 stoppers for each well at 3 comp sink. (Wash/rinse/ sanitize)
- 39 - Ensure customer service tongs are clean.
- 42 - Clean fan vents in WIC.
- 43 - Replace missing lights in wIC.
- 45 - Clean ceiling in WIC.
- 47 - Post certified food manager certification in general viewing area.

Registered Food Service manager	Certificate #:	Exp. Date:
Pest Control Company Alpha and Omega inc		Service Date: 08/06/2024
Grease Trap Service Company Not Available		Service Date:
Received by: (signature)	Print: Nadir Khan	Phone # / email: nadir76009@gmail.com
Inspected by: (signature)	Print: Tina Moore, RS	Inspector's Phone #



## Retail Food Establishment Inspection Report

Date: 05/17/2024	Establishment Name: Tiger Mart	Physical Address: 1030 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 - Walk-in cooler	37				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
<p>3 - Roller grill not operating at time of inspection. Roller grill is a new addition to the store.</p> <p>10 - Note: no warewashing at time of inspection. Owner states he uses QA sanitizer to sanitize tongs. Did not see any sanitizer. Reminder to sanitize 200-400 ppm QA.</p> <p>21 - Note: at least one person with Certified Food Manager shall be on site during food operation hours (roller grill). Print and post Food Manager certificate.</p> <p>29 - Note: did not find sanitizer test strips or probe thermometer during inspection.</p> <p>30 - Permit valid until 6/16/24</p> <p>33 - Provide 3 drain stoppers to properly fill sink to 1) wash, 2) rinse, and 3) sanitize utensils.</p> <p>AdditionalComments: Print this report and keep it on site</p>	

Registered Food Service manager	Certificate #:	Exp. Date:
Pest Control Company Alpha & Omega		Service Date: 03/05/2024
Grease Trap Service Company Not Available		Service Date:
Received by: <i>Willem Updike</i> (signature)	Print: Willem Updike	Phone # / email: nadir76009@gmail.com
Inspected by: <i>Kassandra Lamb</i> (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

# Retail Food Establishment Inspection Report

Date: 09/07/2023	Time in: 01:25 PM	Time out: 01:51 PM	License/Permit # -	TMS Project # 2023-022335	Page 1 of 2
<b>Purpose of Inspection:</b>					
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"/>		<b>TOTAL/SCORE</b>	
Establishment Name: Tiger Mart			Contact/Owner Name: Nadir Khan		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0
Physical Address: 1030 Hwy 67 (7-2014) Suite: Tiger Mart			City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000
					<b>99/100</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>					
			✓			✓					
	✓					✓					
			✓								
			✓			✓					
			✓				✓				
			✓								
<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>					
	✓					✓					
	✓										
			✓								
			✓								
<b>Proper Use of Utensils</b>						<b>Physical Facilities</b>					
	✓					1					
	✓					✓					
	✓					✓					
	✓					✓					
	✓					✓					

Received by: (signature)	Print: Nadir Khan	Phone # / email: Nadir76009@gmail.com
Inspected by: (signature)	Print: Tim Fish, RS	Inspector's Phone #

## Retail Food Establishment Inspection Report

Date: 09/07/2023	Establishment Name: Tiger Mart	Physical Address: 1030 Hwy 67 (7-2014) Suite: Tiger Mart	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 - Walk in cooler(milk)	39				

### 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>30 - Permit posted and valid through 6/16/24.</p> <p>45 - Clean the floor under the soda syrup rack, electrical room.</p> <p>AdditionalComments:Print this report and keep it on site.</p>	

Registered Food Service manager N/A	Certificate #:	Exp. Date:
Pest Control Company Alpha and Omega		Service Date: 09/07/2024
Grease Trap Service Company Not Available		Service Date:
Received by: (signature)	Print: Nadir Khan	Phone # / email: Nadir76009@gmail.com
Inspected by: (signature)	Print: Tim Fish, RS	Inspector's Phone #

# Retail Food Establishment Inspection Report

Date: 03/14/2023	Time in: 09:57 AM	Time out: 10:26 AM	License/Permit # -	TMS Project # 2022-022347	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: Tiger Mart	Contact/Owner Name: Nadir khan			* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0		<b>96/100</b>
Physical Address: 1030 Hwy 67 (7-2014) Suite: Tiger 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**

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days					
Compliance Status					
O U T	I N	N O	N A	C O S	R
<b>Time and Temperature for Food Safety (F = degrees Fahrenheit)</b>					
	✓				
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					
<b>Approved Source</b>					
	✓				
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 _____ ppm/temperature					
	✓				
11. Proper disposition of returned, previously served or reconditioned					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days					
Compliance Status					
O U T	I N	N O	N A	C O S	R
<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					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First					
Compliance Status					
O U T	I N	N O	N A	C O S	R
<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					
	1				
43. Adequate ventilation and lighting; designated areas used					
	✓				
44. Garbage and Refuse properly disposed; facilities maintained					
	✓				
45. Physical facilities installed, maintained, and clean					
	✓				
46. Toilet Facilities; properly constructed, supplied, and clean					
	1				
47. Other Violations					

Received by: (signature)	Print: Nadir Khan	Phone # / email: Nadir76009@gmail.com
Inspected by: (signature)	Print: Eldho Babu, RS	Inspector's Phone #







# Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc

2019-014374

Date: <u>2-25-20</u>	Time in: <u>11a</u>	Time out:	License/Permit #	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
<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: <u>Tiger Mart</u>			Contact/Owner Name:		* Number of Repeat Violations: <u>    </u> ✓ Number of Violations COS: <u>    </u>	
Physical Address: <u>1030 Hwy 17</u>			City/County: <u>Alvarado</u>		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		
	✓				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>		
									✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						<b>Chemicals</b>		
	✓				8. Food Received at proper temperature				✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
					<b>Protection from Contamination</b>		✓				18. Toxic substances properly identified, stored and used		
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						<b>Water/ Plumbing</b>		
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature		✓				19. Water from approved source; Plumbing installed; proper backflow device		
				✓	11. Proper disposition of returned, previously served or reconditioned		✓				20. Approved Sewage/Wastewater Disposal System, proper disposal		

### 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: <u>[Signature]</u>	Print: <u>NAJIR KHAN</u>	Title: Person In Charge/ Owner
Inspected by: <u>[Signature]</u>	Print: <u>Elizabeth Famirk</u>	Business Email:







