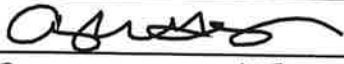
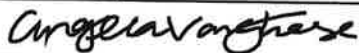


Retail Food Establishment Inspection Report

Date: 10/14/2021	Establishment Name: Kiddie Korral	Physical Address: 219 E College (7-2014) Suite: Kiddie Korral	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Butter- ric	37				
2 - Milk- ric	39				
2 - Freezer	0				
2 - Milk- reach in cooler	41				
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:				
	<p>19 - Shall repair the hand sink in the kitchen observed hot water not present and the cold water handle broken. Use the hand sink next to the shelves. Supply that hand sink with hand soap and paper towels. Repair the hand sink that is damaged</p> <p>31 - Shall supply the hand sink with paper towels and hand soap.</p> <p>AdditionalComments:No food prep observed at the time of the inspection. Shall print this inspection report and keep on site.</p>				
Registered Food Service manager Ira Nugent			Certificate #:		Exp. Date: 06/09/2026
Pest Control Company Not Available					Service Date:
Grease Trap Service Company Not Available					Service Date:
Received by: (signature)			Print: Amy Hanks	Phone # / email: amy_hnks@yahoo.com	
Inspected by: (signature)			Print: Angela Varghese, RS	Inspector's Phone #	

Retail Food Establishment Inspection Report

Bureau Veritas North America, SV 2014-017118

Date: 10/2/19	Time in: 1:45	Time out: 2:00	License/Permit #	Est. Type	Risk Category	Page 7 of 7
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other TOTAL/SCORE						
Establishment Name: Kiddie Korral			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS: 93	
Physical Address: 219 E Colley			City/County: Alvarado		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		
Time and Temperature for Food Safety (F = degrees Fahrenheit)							Employee Health						
	✓						✓					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	
		✓										Preventing Contamination by Hands	
		✓					✓					14. Hands cleaned and properly washed/ Gloves used properly	
		✓					✓					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_)	
		✓										Highly Susceptible Populations	
								✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	✓											Chemicals	
	✓								✓			17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
								✓				18. Toxic substances properly identified, stored and used	
	✓											Water/ Plumbing	
	✓											19. Water from approved source; Plumbing installed; proper backflow device	
	✓											20. Approved Sewage/Wastewater Disposal System, proper disposal	

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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Demonstration of Knowledge/ Personnel							Food Temperature Control/ Identification						
	✓						✓					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓						✓					28. Proper Date Marking and disposition	
							✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
												Permit Requirement, Prerequisite for Operation	
							✓					30. Food Establishment Permit (Current & Valid)	
												Utensils, Equipment, and Vending	
							✓					31. Adequate handwashing facilities: Accessible and properly supplied, used	
							✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
							✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Prevention of Food Contamination							Food Identification						
	✓						✓					41. Original container labeling (Bulk Food)	
	✓											Physical Facilities	
	✓						✓					42. Non-Food Contact surfaces clean	
	✓						✓					43. Adequate ventilation and lighting; designated areas used	
	✓						✓					44. Garbage and Refuse properly disposed; facilities maintained	
	✓						✓					45. Physical facilities installed, maintained, and clean	
	✓						✓					46. Toilet Facilities; properly constructed, supplied, and clean	
	✓						✓					47. Other Violations	

Received by: <i>[Signature]</i>	Print: Amy Hanks	Title: Person In Charge/ Owner
Inspected by: <i>[Signature]</i>	Print: Bradley Strayer	Business Email:

anarghese, Rg angelawarghese, Rg

10/21/14

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

BV 2014-07118

Establishment Name: Kiddie Korral	Physical Address: 219 E. Colley	City/State: Alvada, NV	License/Permit #	Page 2 of 2
---	---	----------------------------------	------------------	---------------------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
cheese	40°F				
milk	40°F				

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:
	CFM Debbie exp. FHC 2/2
X	No food prep during time of inspection
#23	Repair hand sink by 3 comp sink to obtain more/adequate water pressure.
#28	shall date mark fridge. items with 7 day numerical date mark stamp of prep or discard date.
#32	shall maintain food prep surfaces are clean and free of food debris. (inside cooler, can opener)
#47	Obtain new food permit (expired)
X	3 comp not set up. Bleach test strips on site.

Received by: [Signature] (signature)	Print: Amy Hanks	Title: Person In Charge/ Owner
Inspected by: [Signature] (signature)	Print: Bredley Strong	Samples: Y N # collected _____

angela v. v. [Signature]

angela v. v. [Signature]

