



**City of Greenville Public Health**  
 2315 Johnson St. - Greenville, TX 75401 - (903) 457-3161  
**Retail Food Establishment Inspection Report**

<b>3695</b>	1-19-10	2:55 PM	2010-0639	639	Class VI
San Code	Date	Time	Establishment Number	Permit Number	Risk Category

**Purpose of Inspection:** 1-Compliance 2-Routine 3-Field Investigation 4-Visit 5-Other

**Establishment:** Blockbuster Video #48124 **Owner:** Blockbuster Inc

**Physical Address:** 5601 Wesley St **Zip:** 75401 **Phone:** 903-454-8008

OUT 5 Pts	IN	NA	NO	COS	Food Temperature/Time Requirements Violations Require Immediate Corrective Action	Remarks
		✓			1. Proper Cooling for Cooked/Prepared Food	
		✓			2. Cold Hold (41°F/45°F)	
		✓			3. Hot Hold (139°F)	
		✓			4. Proper Cooking Temperatures	
		✓			5. Rapid Reheating (165°F in 2 Hrs)	

**Item/Location/Temperature**

OUT 4 Pts	IN	NA	NO	COS	Personnel/Handling/Source Requirements Violations Require Immediate Corrective Action	Remarks
	/	/			6. Personnel with Infections Restricted/Excluded	
	/	/			7. Proper/Adequate Handwashing	
	/	/			8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)	
	/	/			9. Approved Source/Labeling	
4	/	/			10. Sound Condition	<u>Out of date product</u>
	/	/			11. Proper Handling of Ready-To-Eat Foods	
	/	/			12. Cross-Contamination of Raw/Cooked Foods/Other	
	/	/			13. Approved Systems (HACCP Plans/Time as Public Health Control)	
	/	/			14. Water Supply - Approved Source/Sufficient Capacity/Hot and Cold Under Pressure	

OUT 3 Pts	IN	NA	NO	COS	Facility and Equipment Requirements Violations Require Immediate Corrective Action, Not To Exceed 10 Days	Remarks
	/	/			15. Equipment Adequate to Maintain Product Temperature	
	/	/			16. Handwash Facilities Adequate and Accessible	
	/	/			17. Handwash Facilities with Soap and Towels	
	/	/			18. No Evidence of Insect Contamination	
	/	/			19. No Evidence of Rodents/Other Animals	
	/	/			20. Toxic Items Properly Labeled/Stored/Used	
	/	/			21. Manual/Mechanical Warewashing and Sanitizing at ( ) ppm/temperature	
	/	/			22. Manager Demonstration of Knowledge/Certified Food Manager	
	/	/			23. Approved Sewage/Wastewater Disposal System, Proper Disposal	
	/	/			24. Thermometers Provided/Accurate/Properly Calibrated (±2 degrees Fahrenheit)	
	/	/			25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair	
	/	/			26. Posting of Consumer Advisories (Heimlich/Disclosure/Reminder/Buffer Plate)	
	/	/			27. Food Establishment Permit	

**Subtotals** **Other Violations** - Require Corrective Action, Not to Exceed 90 Days or the Next Inspection, Whichever Comes First

5 Pts	
4 Pts <u>4</u>	
3 Pts	

<b>Total</b> 4	Inspected by: <u>Berly Rose</u>	Print: <b>Erika Coekrum</b>
F/U Yes No	Received by: <u>Tricia Pruitt</u>	Print: <u>Tricia Pruitt</u> Title: <u>Manager</u>