



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

3695	3/16/10	2:30 PM	2010-2940	2940	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: ATWOODS Distributing **Owner:** BRIAN ATWOOD

Physical Address: 5222 Wesley Street **Zip:** 75401 **Phone:** (903) 454-5426

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>DENTED CAN</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	✓
3 Pts	✓
4	

Total Inspected by: Bridget Reese Print: **Erika Coekrum** Bridget Reese

F/U Yes NO Received by: Dail Conger Print: DAVID CONGER Title: STORE MANAGER