



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

3695	3/17/10	10:50 AM	2010-3003	3003	CLASSIC
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: Big Lots # 221 **Owner:** Big Lot Stores

Physical Address: 6908 Wesley St **Zip:** 75401 **Phone:** (903) 454-2553

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	
	/	/	/		10. Sound Condition	
	/	/	/		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

Total 0
 Inspected by: Bailey Pope Print: **Erika Coekrum** Bailey Pope

F/U Yes No
 Received by: Linda Coekrum Print: Linda Coekrum Title: Assoc. Mgr