



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

<b>3695</b>	2/18/10	2:50pm	2010-0318	318	
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:** City of Greenville Sports Park **Owner:** City of Greenville

**Physical Address:** 1503 LED HELLWAY **Zip:** 75401 **Phone:** ( )

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

<b>Total</b>	Inspected by: <u>Erika Cockrum</u>	Print: <b>Erika Cockrum</b>
<b>F/U</b>	Received by: <u>Kimber Merritt</u>	Print: <u>Kimber Merritt</u>
<b>Yes</b>		Title: <u>Recreation Specialist</u>
<b>No</b>		