



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

<b>3695</b>	3/25/10	10:10 AM	2010-0324	324	
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:** CARVER ELEMENTARY **Owner:** COISD

**Physical Address:** 2110 COLLEGE ST **Zip:** 75401 **Phone:** (903) 453-6355

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 100 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)	
3	/				25. Food Contact Surfaces of <u>Equipment</u> and Utensils Cleaned/Sanitized/Good Repair	VENT HOOD CLEAN & REPLACE light.
/	/				26. Posting of Consumer Advisories (Heimlich/Disclosure/Reminder/Buffer Plate)	
/	/				27. Food Establishment Permit	

<b>Subtotals</b>	<b>Other Violations</b> - Require Corrective Action, Not to Exceed 90 Days or the Next Inspection, Whichever Comes First				
5 Pts	/				
4 Pts	/				
3 Pts	3				
<b>3</b>	<b>Total</b>				

<b>Inspected by:</b>	Betsy Rouse	<b>Print:</b>	Erika Cockrum Betsy Rouse
<b>Received by:</b>	[Signature]	<b>Print:</b>	MELISSA SCOTTS Title: MANAGER