



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

3695	6/29/10	2:05 pm	2010-0179	179	Class I
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: ANDY'S PIZZA **Owner:** MUSTAFA PASALIC

Physical Address: 6834 Wesley St # 6 **Zip:** 75401 **Phone:** (903) 454-6109

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)	
5					3. Hot Hold (139°F) 85° pizza - pepperoni *	
	/				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)	
4					9. Approved Source/Labeling LABEL w/ Name As well as date	
	/				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	
3					21. Manual/Mechanical Warewashing and Sanitizing at (50) ppm/temperature 150°C/160°F	
	/				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 5	USE HEAT producing Belts -				
4 Pts 4					
3 Pts 3					
12					
Total	Inspected by: Becky Rouse, R.S.	Print: Erika Cockrum			Becky Rouse R.S.
F/U Yes	Received by: [Signature]	Print: MUSTAFA			Title: OWNER
No					