





**Texas Department of State Health Services  
Retail Food Establishment Inspection Report**

Establishment Name: <b>Red Lobster</b>	Physical Address: <b>7601 Wesley St</b>	City/State: <b>Greenville, TX</b>	License/Permit #	Page <u>2</u> of <u>2</u>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Soup	148-155 °F				
biscuits	178 °F				
Shrimp	37 °F				
Salad reach in	27.5 °F				
Reach in	30.5 °F				
Hot hold	137-141 °F				

**OBSERVATIONS AND CORRECTIVE ACTIONS**

<b>Item Number</b>	<b>AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:</b>
42	Under <sup>all</sup> equipment observed moderately soiled. Inside Coolers bottoms are lightly soiled.
43	Pipe under hand sink behind the bar observed with a leak. Repair 14 days
*	Ice formation on the fans and ceiling in the freezer. Make sure door stays closed have someone come double check that there is not another issue.
	Two new managers register with the City of Greenville upon completion.
	Repair damaged wood in storage building

Received by: (signature) <b>Lena Moore</b>	Print: <b>Lena Moore</b>	Title: <b>Person In Charge/ Owner</b>
Inspected by: (signature) <b>Tammy McMathan RS</b>	Print: <b>Tammy McMathan RS</b>	Samples: Y N # collected