



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

Date: 10-5-22 Time in: 1:15 p.m. Time out: 2:10 p.m. License/Permit # _____ Est. Type _____ Risk Category _____ Page 1 of 2

Purpose of Inspection: 1-Compliance 2-Routine 3-Field Investigation 4-Visit 5-Other **TOTAL/SCORE**
 Establishment Name: Shogun Contact/Owner Name: _____ * Number of Repeat Violations: _____
 Physical Address: 7215 I-30 Frontage Rd Greenville City/County: Greenville Zip Code: 75401 Phone: _____
 Follow-up: Yes No (circle one)

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable, COS = corrected on site R = repeat violation
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '*' in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						R
O	I	N	NA	COS		

Compliance Status						R
O	I	N	NA	COS		

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						R
O	I	N	NA	COS		

Compliance Status						R
O	I	N	NA	COS		

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						R
O	I	N	NA	COS		

Compliance Status						R
O	I	N	NA	COS		

Received by: (signature) _____ Print: WOOTEN SIM Title: Person In Charge/ Owner
 Inspected by: (signature) TAMMY McMAHAN RS Print: TAMMY McMAHAN RS Business Email: _____



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TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Sushi bar	38°F				
Reach in cooler	35°F				
Chicken-egg cooler	36°F				
Walk in cooler	37°F				

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
22	All employees that handle food must obtain a Food Handler Card. 2 weeks
30	Food permit observed expired since 2015. Permit renewal left with manager. \$2450 to be current.
31	Handwash sinks observed used for things other than washing hands. Hand wash only (Dedicate all sinks that are hand sinks)
35	Personal items observed in food prep area (hat, apron)
39	All dishes and single serve items must be stored face down to protect from outside contamination
	* tile in dish area is broken. Please replace and seal.

Received by: (signature)	Print: WOOTIN SIM	Title: Person In Charge/ Owner
Inspected by: (signature)	Print: AMY McMahon RS	Samples: Y N # collected