



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

Establishment: <u>Snowflake Donuts #7</u>				Owner: <u>Sona Khov</u>				Permit #						
Physical Address: <u>6001 Wesley St</u>						Zip: <u>75402</u>		Phone:		Risk Category:				
Time In/Out		Mo	Day	Yr	Yes	No	Registered Food Service Manager		RFSM No.	Expiration Date				
<u>10:30 - 10:45</u>					Purpose of Inspection: <u>1-Routine</u>		2-Follow-up		3-Complaint		4-Consultation		5-Other	
OUT: 5 pts		IN	NA	NO	COS	Temperature/Time Requirements						Remarks		
		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Violations Require Immediate Corrective Action								
		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	1. Proper Cooling for Cooked/Prepared Food								
		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	2. Cold Hold (41 degrees Fahrenheit /45 degrees Fahrenheit)								
		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	3. Hot Hold (135 degrees Fahrenheit)								
		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	4. Proper Cooking Temperatures								
		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	5. Rapid Reheating (165 degrees Fahrenheit in 2 Hrs)								
Item/Location/Temperature														
OUT: 4 Pts		IN	NA	NO	COS	Personnel/Handling/Source Requirements						Remarks		
		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Violations Require Immediate Corrective Action								
		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	6. Personnel with Infections Restricted/Excluded								
		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	7. Proper/Adequate Handwashing <u>Repair leak on hand sink</u>								
		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)								
		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	9. Approved Source/Labeling <u>label all stored prepared food (date)</u>								
		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	10. Sound Condition								
		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	11. Proper Handling of Ready-To-Eat Foods								
		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	12. Cross-contamination of Raw/Cooked Foods/Other								
		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	13. Approved Systems (HACCP Plans/Time as Public Health Control)								
		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	14. Water Supply - Approved Sources/Sufficient Capacity/Hot and Cold Under Pressure <u>City of Greenville</u>								
OUT: 3 Pts		IN	NA	NO	COS	Facility and Equipment Requirements						Remarks		
		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Violations Require Immediate Corrective Action not to exceed 10 Days								
		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	15. Equipment Adequate to Maintain Product Temperature <u>34°F milk 32°F Eggs milk 34°F</u>								
		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	16. Handwash Facilities Adequate and Accessible								
		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	17. Handwash Facilities with Soap and Towels								
		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	18. No Evidence of Insect Contamination								
		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	19. No Evidence of Rodents/Other Animals								
		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	20. Toxic Items Properly Labeled/Stored/Used								
		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	21. Manual/Mechanical Warewashing and Sanitizing at <u>(200)ppm/temperature QAC</u>								
		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	22. Manager Demonstration of Knowledge/Certified Food Manager <u>renew with City</u>								
		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	23. Approved Sewage/Wastewater Disposal System, Proper Disposal <u>City of Greenville</u>								
		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	24. Thermometers Provided/Accurate/Properly Calibrated (± 2 degrees Fahrenheit) <u>stem 0-220°</u>								
		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair								
		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	26. Posting of Consumer Advisories (Disclosure/Reminder/Buffer Plate)								
		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	27. Food Establishment Permit(Display)								
Subtotal		Other Violations - Require Corrective Action, Not to Exceed 90 Days or the Next Inspection, Whichever Comes First												
5 pts		Change of ownership application and fee. Register CFM with												
4 pts		the city. Obtain services to dispose of grease and empty												
3 pts		grease trap. Records kept on site 3 years.												
Total Score		Inspected by: <u>Jammy Memahan RS</u>				Phone: (903) 457-3146				Fax: (903) 457-0503				
Follow-Up		Received by: <u>Sona Khov</u>				Print: <u>Sona Khov</u>				Title: <u>1</u>				
Yes No														