



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

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Establishment: <u>Super Bueno (bakery)</u>				Owner:				Permit #				
Physical Address: <u>2601 King St</u>				Zip: <u>75401</u>				Phone:				
Time In/Out: <u>11:05 am</u>				Mo: <u>10</u> Day: <u>3</u> Yr: <u>22</u>				Risk Category:				
Yes No				RFSM Req.				Registered Food Service Manager				
RFSM No.				Expiration Date				Purpose of Inspection: <u>1-Routine</u> 2-Follow-up 3-Complaint 4-Consultation 5-Other				
Temperature/Time Requirements												
OUT 5 pts	IN	NA	NO	COS	Violations Require Immediate Corrective Action						Remarks	
	✓				1. Proper Cooling for Cooked/Prepared Food							
					2. Cold Hold (41 degrees Fahrenheit /45 degrees Fahrenheit) <u>34°F, 33°F 37° cooler</u>							
					3. Hot Hold (135 degrees Fahrenheit)							
					4. Proper Cooking Temperatures							
					5. Rapid Reheating (165 degrees Fahrenheit in 2 Hrs)							
Item/Location/Temperature												
Personnel/Handling/Source Requirements												
OUT 4 Pts	IN	NA	NO	COS	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 Sources/Sufficient Capacity/Hot and Cold Under Pressure							
Facility and Equipment Requirements												
OUT 3 Pts	IN	NA	NO	COS	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 <u>200ppm/temperature</u> <u>QAC</u>							
	✓				22. Manager Demonstration of Knowledge/Certified Food Manager							
	✓				23. Approved Sewage/Wastewater Disposal System, Proper Disposal <u>City of Greenville</u>							
	✓				24. Thermometers Provided/Accurate/Properly Calibrated (±2 degrees Fahrenheit) <u>QAC</u>							
	✓				25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair							
	✓				26. Posting of Consumer Advisories (Disclosure/Reminder/Buffer Plate)							
	✓				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												
4 pts												
3 pts												
100												
Total Score	Inspected by: <u>Jammy McMahon RS</u>				Phone: (903) 457-3146				Fax: (903) 457-0503			
Follow-Up Yes No	Received by: <u>Karla Sanchez</u>				Print: <u>Karla Sanchez</u>				Title: <u>1</u>			