



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 Grocery</u>					Owner:					Permit #																			
Physical Address: <u>2601 King St</u>					Zip:					Phone:					Risk Category:														
Time In/Out: <u>10 3 22</u>					Yes No					RFSM Req.					Registered Food Service Manager					RFSM No.					Expiration Date				
12-12:15					Purpose of Inspection: <u>1-Routine</u>					2-Follow-up					3-Complaint					4-Consultation					5-Other				
OUT	IN	NA	NO	COS	Temperature/Time Requirements										Remarks														
5 pts					Violations Require Immediate Corrective Action																								
	✓				1. Proper Cooling for Cooked/Prepared Food																								
	✓				2. Cold Hold (<u>41</u> degrees Fahrenheit /45 degrees Fahrenheit) <u>26-36°F walk in</u>																								
		✓			3. Hot Hold (135 degrees Fahrenheit)																								
		✓			4. Proper Cooking Temperatures																								
		✓			5. Rapid Reheating (165 degrees Fahrenheit in 2 Hrs)																								
					Item/Location/Temperature																								
OUT	IN	NA	NO	COS	Personnel/Handling/Source Requirements										Remarks														
4 Pts					Violations Require Immediate Corrective Action																								
	✓				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) ¹																								
	✓				14. Water Supply – Approved Sources/Sufficient Capacity/Hot and Cold Under Pressure																								
OUT	IN	NA	NO	COS	Facility and Equipment Requirements										Remarks														
3 Pts					Violations Require Immediate Corrective Action not to exceed 10 Days																								
	✓				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 ()ppm/temperature																								
	✓				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>obtain new thermometers</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					* New case thermometers																								
4 pts					* Keep an eye on dates. Rotate stock (less)																								
3 pts					* Repair ceiling tile.																								
97					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>														