



**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 Meat Market</u>					Owner:					Permit #																								
Physical Address: <u>2601 King St</u>										Zip:					Phone:					Risk Category:														
Time In/Out: <u>11:45 - 12:00 PM</u>					Mo: <u>3</u> Day: <u>23</u> Yr.:					Yes <input type="checkbox"/> No <input type="checkbox"/>					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																																		
OUT 5 pts					IN					NA					NO					COS					<b>Temperature/Time Requirements</b>									
Violations Require Immediate Corrective Action																																		
Remarks																																		
1. Proper Cooling for Cooked/Prepared Food																																		
2. Cold Hold ( <u>41</u> degrees Fahrenheit /45 degrees Fahrenheit) <u>27°F 28°F 20°F walk case</u>																																		
3. Hot Hold (135 degrees Fahrenheit)																																		
4. Proper Cooking Temperatures																																		
5. Rapid Reheating (165 degrees Fahrenheit in 2 Hrs)																																		
Item/Location/Temperature																																		
OUT 4 pts					IN					NA					NO					COS					<b>Personnel/Handling/Source Requirements</b>									
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 <u>All meat not in original package needs label &amp; date</u>																																		
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 <u>City of Greenville</u>																																		
OUT 3 pts					IN					NA					NO					COS					<b>Facility and Equipment Requirements</b>									
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>200</u> ppm/temperature <u>QAC</u> <u>fix leak</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 ( $\pm 2$ degrees Fahrenheit) <u>digital</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					<b>Other Violations – Require Corrective Action, Not to Exceed 90 Days or the Next Inspection, Whichever Comes First</b>																													
5 pts					* Mops and brooms need to be stored off floor Date and label for all meat in case and walk in that is not in original package																													
4 pts																																		
3 pts																																		
Total Score					Inspected by: <u>Jenny 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>																			