



**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 Taqueria</u>					Owner:					Permit #																																		
Physical Address: <u>2601 King St</u>					Zip: <u>75401</u>					Phone:					Risk Category:																													
Time In/Out					Mo					Day					Yr.					Yes No					RFSM Req.					Registered Food Service Manager					RFSM No.					Expiration Date				
11:30-11:45					Purpose of Inspection:					1-Routine					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 (41 degrees Fahrenheit /45 degrees Fahrenheit) <u>2-PPF</u>																			
																									3. Hot Hold (135 degrees Fahrenheit) <u>135°F - 146°F Steam line</u>																			
																									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 <u>Repair hand sink handle</u>																			
																									8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)																			
																									9. Approved Source/Labeling																			
																									10. Sound Condition																			
																									11. Proper Handling of Ready-To-Eat Foods <u>gloves</u>																			
																									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>200ppm/temperature</u> <u>QAC</u>																			
																									22. Manager Demonstration of Knowledge/Certified Food Manager																			
																									23. <u>Approved Sewage/Wastewater Disposal</u> System, Proper Disposal <u>City of Greenville</u>																			
																									24. Thermometers Provided/Accurate/Properly Calibrated ( $\pm 2$ degrees Fahrenheit) <u>stem 0-220°, 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</b> – Require Corrective Action, Not to Exceed 90 Days or the Next Inspection, Whichever Comes First																																							
5 pts																																												
4 pts																																												
3 pts																																												
100					Total Score																																							
Follow-Up					Inspected by: <u>Jenny McWhorter RS</u>										Phone: (903) 457-3146					Fax: (903) 457-0503																								
Yes No					Received by: <u>Karla Sanchez</u>										Print: <u>Karla Sanchez</u>					Title: <u>1</u>																								