



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

A

Establishment: <u>Super 1 Foods #1615</u>				Owner:				Permit #															
Physical Address: <u>4811</u>				Zip: <u>75401</u>				Phone:				Risk Category:											
Time In/Out		Mo		Day		Yr		Yes		No													
<u>2:35</u>		<u>10</u>		<u>3</u>		<u>22</u>																	
RFSM Req.				Registered Food Service Manager				RFSM No.				Expiration Date											
<u>2:55</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								
					Violations Require Immediate Corrective Action																		
					1. Proper Cooling for Cooked/Prepared Food																		
					2. Cold Hold (<u>41</u> degrees Fahrenheit /45 degrees Fahrenheit)																		
					3. Hot Hold (135 degrees Fahrenheit) <u>147°F</u> Chicken <u>146°</u> hot hold <u>327°F</u> cooling																		
					4. Proper Cooking Temperatures <u>325°F</u>																		
					5. Rapid Reheating (165 degrees Fahrenheit in 2 Hrs)																		
Item/Location/Temperature																							
OUT 4 Pts	IN	NA	NO	COS	Personnel/Handling/Source Requirements										Remarks								
					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)																		
					14. Water Supply – Approved Sources/Sufficient Capacity/Hot and Cold Under Pressure																		
OUT 3 Pts	IN	NA	NO	COS	Facility and Equipment Requirements										Remarks								
					Violations Require Immediate Corrective Action not to exceed 10 Days																		
					15. Equipment Adequate to Maintain Product Temperature <u>check cake cooler</u>																		
					16. Handwash Facilities Adequate and Accessible <u>Hot water needed front hand sink</u>																		
					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>DIAC</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)																		
					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																							
A	Total Score	Inspected by: <u>J. McFarhan RS</u>				Phone: (903) 457-3146				Fax: (903) 457-0503													
Follow-Up	Yes	No	Received by: <u>[Signature]</u>				Print: <u>Chris Angel</u>				Title: <u>1</u>												