



Texas Department of State Health Services Retail Food Establishment Inspection Report

Date: 9-30-22	Time in: 9:15	Time out: 9:30	License/Permit #: HLTH 5008879	Est. Type	Risk Category	Page 1 of 1
Purpose of Inspection: 1-Compliance		2-Routine		3-Field Investigation		4-Visit
Establishment Name: Walmart Neighborhood (Fuel)			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS: A	
Physical Address: 4715 Wesley St		City/County: Greenville		Zip Code: 75401	Phone: Follow-up: Yes No (circle one)	

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation
 Mark the appropriate points in the OUT box for each numbered item Mark ✓ a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk * in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days							
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status		Employee Health	R
OUT	IN			NO	NA		
		1. Proper cooling time and temperature				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
		2. Proper Cold Holding temperature(41°F/ 45°F)				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		3. Proper Hot Holding temperature(135°F)				Preventing Contamination by Hands	
		4. Proper cooking time and temperature				14. Hands cleaned and properly washed/ Gloves used properly	
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
		6. Time as a Public Health Control; procedures & records				Highly Susceptible Populations	
		Approved Source				16. Pasteurized foods used; prohibited food not offered	
		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction				Pasteurized eggs used when required	
		8. Food Received at proper temperature				Chemicals	
		Protection from Contamination				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
		9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				18. Toxic substances properly identified, stored and used	
		10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature				Water/ Plumbing	
		11. Proper disposition of returned, previously served or reconditioned				19. Water from approved source; Plumbing installed; proper backflow device	
						20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days							
Compliance Status		Demonstration of Knowledge/ Personnel	R	Compliance Status		Food Temperature Control/ Identification	R
OUT	IN			NO	NA		
		21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
		22. Food Handler/ no unauthorized persons/ personnel				28. Proper Date Marking and disposition	
		Safe Water, Recordkeeping and Food Package Labeling				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
		23. Hot and Cold Water available; adequate pressure, safe				Permit Requirement, Prerequisite for Operation	
		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				30. Food Establishment Permit (Current & Valid)	
		Conformance with Approved Procedures				Utensils, Equipment, and Vending	
		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				31. Adequate handwashing facilities: Accessible and properly supplied, used	
		Consumer Advisory				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
		26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate/ Allergen Label)				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

Core Items (1 Point) violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First							
Compliance Status		Prevention of Food Contamination	R	Compliance Status		Food Identification	R
OUT	IN			NO	NA		
		34. No Evidence of Insect contamination, rodent/other animals				41. Original container labeling (Bulk Food)	
		35. Personal Cleanliness/eating, drinking or tobacco use				Physical Facilities	
		36. Wiping Cloths; properly used and stored				42. Non-Food Contact surfaces clean	
		37. Environmental contamination				43. Adequate ventilation and lighting; designated areas used	
		38. Approved thawing method				44. Garbage and Refuse properly disposed; facilities maintained	
		Proper Use of Utensils				45. Physical facilities installed, maintained, and clean	
		39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used				46. Toilet Facilities; properly constructed, supplied, and clean	
		40. Single-service & single-use articles; properly stored and used				47. Other Violations	

Received by: (signature) <i>MBURNS</i>	Print: Shelley Burns	Title: Person in Charge/ Owner Ops Mgr
Inspected by: (signature) <i>Kenny McMillan RS</i>	Print: T. McMillan RS	Business Email:

