



Texas Department of State Health Services Retail Food Establishment Inspection Report

Date: 9-28-22	Time in: 8:20 a.m.	Time out: 8:55 a.m.	License/Permit #: HLTH 0857558	Est. Type	Risk Category	Page 1 of 2
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Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other							TOTAL/SCORE
Establishment Name: Wesley Donuts			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS: B		
Physical Address: 3612 A Wesley St		City/County: Greenville	Zip Code: 15401	Phone:	Follow-up: Yes No (circle one) (No)		

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			OUT	IN		
		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 Pasteurized eggs used when required	
		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction				Chemicals	
		8. Food Received at proper temperature				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
		Protection from Contamination				18. Toxic substances properly identified, stored and used	
		9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				Water/ Plumbing	
		10. Food contact surfaces and Returnables: Cleaned and Sanitized at <u>ppm/temperature</u> Clorox w.p.s				19. Water from approved source; Plumbing installed; proper backflow device City of Greenville	
		11. Proper disposition of returned, previously served or reconditioned				20. Approved Sewage/Waste water Disposal System, proper disposal City of Greenville	

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			OUT	IN		
		21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)				27. Proper cooking 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) 3/23	
		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			OUT	IN		
		34. No Evidence of Insect contamination, rodent/other animals Follow up *				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) Mandoo An	Print: HAN, MAN HOON	Title: Person In Charge/ Owner
Inspected by: (signature) Tammy McMahon RS	Print: Tammy McMahon RS	Business Email:



**Texas Department of State Health Services
Retail Food Establishment Inspection Report**

Establishment Name: <i>Wesley Donuts</i>	Physical Address: <i>3612 A Wesley St</i>	City/State: <i>Greenville, TX</i>	License/Permit # <i>0857558</i>	Page <i>2</i> of <i>2</i>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<i>Milk / Juice</i>	<i>30°F</i>				
<i>back cooler</i>	<i>46°F</i>				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	<i>Remove food until unit can reach and maintain 41°F or less. Place in another refrigerator until corrected (Sausage and cheese)</i>
<i>28</i>	<i>Prepared and stored food should have a date and label.</i>
<i>29</i>	<i>Cl2 test strips not observed for 3 compartment sink. Obtain testing strips ASAP</i>
<i>31</i>	<i>paper towels not available in restroom - Soap not available at hand sink behind counter</i>
	<i>paper towels not available at back hand sink</i>
<i>38</i>	<i>Sausage links observed on floor in box to thaw. That is not the proper way to thaw meat. Run under cold water or place in ice water to thaw.</i>
<i>42</i>	<i>Floors throughout store observed heavily soiled, walls observed with heavy icing build up</i>
	<i>Floors and walls shall be cleaned daily.</i>
<i>44</i>	<i>Area in front of grease bin observed with heavy build up surrounding bin.</i>
<i>45</i>	<i>Keep floors and walls cleaned. Clean behind and under equipment</i>
<i>46</i>	<i>Restroom observed not fully stocked.</i>
<i>*</i>	<i>Drain plug needed for dumpster</i>
	<i>Pest control have records 10-4-22 when I return</i>
	<i>Eagle Grease Service 2-28-22 Call</i>

Received by: (signature) <i>Manheon</i>	Print: <i>HAN MANHEON</i>	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Jammy McMahan RS</i>	Print: <i>Jammy McMahan</i>	Samples: Y N # collected