



Texas Department of State Health Services
Retail Food Establishment Inspection Report

Date: 9-30-22 Time in: 2:45 pm Time out: 3:25 pm License/Permit # Est. Type Risk Category Page 1 of 2

Purpose of Inspection: 1-Compliance 2-Routine 3-Field Investigation 4-Visit 5-Other TOTAL/SCORE

Establishment Name: Whataburger 0314 Contact/Owner Name: * Number of Repeat Violations: 0 * Number of Violations COS: 0

Physical Address: 6400 Wesley St City/County: Greenville Zip Code: 75402 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

Table with 2 columns: Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days. Includes sections for Time and Temperature for Food Safety, Employee Health, Preventing Contamination by Hands, Highly Susceptible Populations, Chemicals, and Water/Plumbing.

Table with 2 columns: Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days. Includes sections for Demonstration of Knowledge/Personnel, Food Temperature Control/Identification, Permit Requirements, Prerequisites for Operation, and Utensils, Equipment, and Vending.

Table with 2 columns: Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First. Includes sections for Prevention of Food Contamination, Food Identification, Physical Facilities, and Proper Use of Utensils.

Received by: (signature) Keri Nelson Print: Keri Nelson Title: Person in Charge/ Owner
Inspected by: (signature) Sammy McManahan RS Print: Sammy McManahan Business Email:

Handwritten initials 'RS' and an upward-pointing arrow.



Texas Department of State Health Services Retail Food Establishment Inspection Report

Establishment Name: Whataburger 0314	Physical Address: 6400 Wesley St	City/State: Greenville TX	License/Permit #	Page 2 of 2
--	--	-------------------------------------	------------------	---------------------------

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Walk in	39°F				
Juice	32.50°F				
hamburger cooler	38°F				
Chicken	176°F				
Patties	137°F				
Condiment line	40°F				

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:
34	Sweep up dead crickets
*	Keep dust pans emptied
*	hang mop when not in use
	front freezer needs to be wiped out.
	Register all Certified Food Managers with the City of Greenville

Received by: <small>(signature)</small> <i>[Signature]</i>	Print: Keri Nelson	Title: Person in Charge/ Owner
Inspected by: <small>(signature)</small> <i>[Signature]</i>	Print: Tammy McMahar RS	Samples: Y N # collected