



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

Date: 9-27-22	Time in: 9:45 a.m.	Time out: 10:20 a.m.	License/Permit #	Est. Type	Risk Category	Page 1 of 2	
Purpose of Inspection:		<input checked="" type="checkbox"/> 1-Compliance	<input type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other	TOTAL/SCORE
Establishment Name: Aldi #45		Contact/Owner Name:		* Number of Repeat Violations: ---		A	
Physical Address: 16006 Wesley St		City/County: Greenville	Zip Code: 75405	Phone:	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> (circle one)		
<p align="center">Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation</p> <p align="center">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</p>							

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

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

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
O	I	N	N	C	R	O	I	N	N	C	R
U	N	O	A	O		U	N	O	A	O	
T				S		T				S	
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
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					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
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					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
23. Hot and Cold Water available; adequate pressure, safe						Permit Requirement, Prerequisite for Operation					
<input checked="" type="checkbox"/>						30. Food Establishment Permit (Current & Valid) 12-22					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						Utensils, Equipment, and Vending					
Conformance with Approved Procedures											
<input checked="" type="checkbox"/>						31. Adequate handwashing facilities: Accessible and properly supplied, used					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
<input checked="" type="checkbox"/>						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
Consumer Advisory											
<input checked="" type="checkbox"/>											
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label											

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
O	I	N	N	C	R	O	I	N	N	C	R
U	N	O	A	O		U	N	O	A	O	
T				S		T				S	
Prevention of Food Contamination						Food Identification					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
34. No Evidence of insect contamination, rodent/other animals Ecdah 9-22-22						41. Original container labeling (Bulk Food)					
<input checked="" type="checkbox"/>						Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use						42. Non-Food Contact surfaces clean					
<input checked="" type="checkbox"/>						43. Adequate ventilation and lighting; designated areas used					
36. Wiping Cloths; properly used and stored						44. Garbage and Refuse properly disposed; facilities maintained					
<input checked="" type="checkbox"/>						45. Physical facilities installed, maintained, and clean					
37. Environmental contamination						46. Toilet Facilities; properly constructed, supplied, and clean					
<input checked="" type="checkbox"/>						47. Other Violations					
38. Approved thawing method											
Proper Use of Utensils											
<input checked="" type="checkbox"/>											
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used											
<input checked="" type="checkbox"/>											
40. Single-service & single-use articles; properly stored and used											

Received by: (signature) J Brasley	Print: JUSTIN BRASLEY	Title: Person In Charge/ Owner
Inspected by: (signature) Jammy McMahon RS	Print: Jammy McMahon RS	Business Email:



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Establishment Name: Aldi #45	Physical Address: 6606 Wesley St	City/State: Greenville, TX	License/Permit #
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Produce	37.5°F	Milk	34°F	Curbside cooler	38-40°F
Dip	38.2°F	Eggs	31-36°F		
Pizza	37.5°F				
Meat cooler	30-35°F				
Cheese	32°F				
Yogurt	33-35°F				
Juice	32°F				
Creamer	31.5°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:

- * Mops and brooms are to be stored off the ground.
- * Missing drain plug

Received by: (signature) J Bradley	Print: JUSTIN BRADLEY	Title: Person In Charge/ Owner
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Inspected by: (signature) J. McMahan RS	Print: J. McMahan RS	Samples: Y N # collected
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