



Texas Department of State Health Services Retail Food Establishment Inspection Report

Date: 10-12-22	Time in: 10:00	Time out: 11:00	License/Permit #	Est. Type	Risk Category	Page 1 of 2
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: Chick-Fil-A			Contact/Owner Name:	* Number of Repeat Violations: <input type="checkbox"/>		A
Physical Address: 3130 F-30			City/County: Greenville	Zip Code: 75602	Phone:	
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	R	Item Description	Compliance Status	R	Item Description
OUT			OUT		
		Time and Temperature for Food Safety (F = degrees Fahrenheit)			Employee Health
		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) (R)
		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 200 ppm/temperature wipes			Water/ Plumbing
		11. Proper disposition of returned, previously served or reconditioned			19. Water from approved source; Plumbing installed; proper backflow device City of Greenville
					20. Approved Sewage/Wastewater Disposal System, proper disposal

Compliance Status	R	Item Description	Compliance Status	R	Item Description
OUT			OUT		
		Demonstration of Knowledge/ Personnel			Food Temperature Control/ Identification
		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 QAC CI
		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/Buffer Plate)/ Allergen Label			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided QAC

Compliance Status	R	Item Description	Compliance Status	R	Item Description
OUT			OUT		
		Prevention of Food Contamination			Food Identification
		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>Rebekah Stroder</i>	Print: Rebekah Stroder	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Tammy McManhan RS</i>	Print: Tammy McManhan RS	Business Email:



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

Establishment Name: **Chick-fil-A** Physical Address: **3130 I-30** City/State: _____ License/Permit #: _____ Page **2** of **2**

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Walk in	37°F				
Milk coolers	39°F				
Biscuits	152°F				
Salads	40°F				
Waffle Fries	147°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:

- * Call Waste Connections - Geas Customer Service for a drain plug for dumpster
- * Hang Mops when not in use.
- 42 Inside trash bin areas need to be cleaned daily
- Inside of Coolers should be wiped out if there is food debris present.

Received by: *[Signature]* Print: **Rebekah Stroder** Title: **Person In Charge/ Owner**

Inspected by: *[Signature]* Print: **Tammy McMahony** Samples: Y N # collected