



City of Greenville Public Health
 2315 Johnson St. Greenville TX 75401 (903) 457-3161
Retail Food Establishment Inspection Report

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Establishment: <u>Crockett Elementary</u>				Owner:				Permit # <u>0996563</u>				
Physical Address: <u>1316 Wolf City Dr</u>				Zip: <u>75401</u>				Phone:				
Time In/Out: <u>1:40p - 2:00pm</u>				Mo: <u>9</u> Day: <u>28</u> Yr: <u>22</u>				Yes No				
RFSM Reg.				Registered Food Service Manager				RFSM No.				
Purpose of Inspection: <u>1-Routine</u>				<u>2-Follow-up</u>				<u>3-Complaint</u>				
<u>4-Consultation</u>				<u>5-Other</u>				Expiration Date:				
OUT	IN	NA	NO	COS	Temperature/Time Requirements							
5 pts					Violations Require Immediate Corrective Action							
	✓				1. Proper Cooling for Cooked/Prepared Food							
	✓				2. Cold Hold (41 degrees Fahrenheit /45 degrees Fahrenheit) <u>Move milk to cooler 41°F below</u>							
				✓	3. Hot Hold (135 degrees Fahrenheit)							
				✓	4. Proper Cooking Temperatures							
				✓	5. Rapid Reheating (165 degrees Fahrenheit in 2 Hrs)							
Item/Location/Temperature												
OUT	IN	NA	NO	COS	Personnel/Handling/Source Requirements							
4 Pts					Violations Require Immediate Corrective Action							
	✓				6. Personnel with Infections Restricted/Excluded							
	✓				7. Proper/Adequate Handwashing <u>Dedicate handwash/</u>							
	✓				8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)							
	✓				9. Approved Source/Labeling							
	✓				10. Sound Condition							
				✓	11. Proper Handling of Ready-To-Eat Foods							
				✓	12. Cross-contamination of Raw/Cooked Foods/Other							
				✓	13. Approved Systems (HACCP Plans/Time as Public Health Control)							
	✓				14. Water Supply – Approved Sources/Sufficient Capacity/Hot and Cold Under Pressure <u>City of Greenville</u>							
OUT	IN	NA	NO	COS	Facility and Equipment Requirements							
3 Pts					Violations Require Immediate Corrective Action not to exceed 10 Days							
✓					15. Equipment Adequate to Maintain Product Temperature <u>Front cooler 30+°F work order in</u>							
	✓				16. Handwash Facilities Adequate and Accessible							
	✓				17. Handwash Facilities with Soap and Towels							
				✓	18. No Evidence of Insect Contamination							
				✓	19. No Evidence of Rodents/Other Animals							
	✓				20. Toxic Items Properly Labeled/Stored/Used							
	✓				21. Manual/Mechanical Warewashing and Sanitizing at <u>200ppm/temperature 164°F heat QAC</u>							
	✓				22. Manager Demonstration of Knowledge/Certified Food Manager							
	✓				23. Approved Sewage/Wastewater Disposal System, Proper Disposal <u>City of Greenville</u>							
	✓				24. Thermometers Provided/Accurate/Properly Calibrated (±2 degrees Fahrenheit) <u>Stem 0-220°</u>							
	✓				25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair							
	✓				26. Posting of Consumer Advisories (Disclosure/Reminder/Buffer Plate)							
	✓				27. Food Establishment Permit(Display) <u>12-21-22</u>							
Subtotal				Other Violations – Require Corrective Action, Not to Exceed 90 Days or the Next Inspection, Whichever Comes First								
5 pts	Mops and brooms are to be off the floor when not in use.											
4 pts	Obtain heat strips for Warewash											
3 pts												
Total Score	Inspected by: <u>Jenny McMahon RS</u>				Phone: (903) 457-3146				Fax: (903) 457-0503			
Follow-Up Yes No	Received by: <u>Keya Bera</u>				Print: <u>KEYSABALY</u>				Title: <u>1</u>			