



Texas Department of State Health Services  
Retail Food Establishment Inspection Report



Date: 10-12-22 Time in: 3:20 p.m. Time out: 4:00 p.m. 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: Peddler's Pizza Contact/Owner Name: \* Number of Repeat Violations: Number of Violations COS: A

Physical Address: 4902 Wesley St City/County: Greenville Zip Code: 75401 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  
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	Compliance Status						R
O	I	N	N	C	O		O	I	N	N	C	O	
U	T		A	S		U	T		A	S			
Time and Temperature for Food Safety (F = degrees Fahrenheit)							Employee Health						
												12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
												13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
												Preventing Contamination by Hands	
												14. Hands cleaned and properly washed/ Gloves used properly	
												15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
												Highly Susceptible Populations	
												16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
												Chemicals	
												17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
												18. Toxic substances properly identified, stored and used	
												Water/ Plumbing	
												19. Water from approved source; Plumbing installed; proper backflow device City of Greenville	
												20. Approved Sewage/Wastewater Disposal System, proper disposal need to pump trap	

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

Compliance Status						R	Compliance Status						R
O	I	N	N	C	O		O	I	N	N	C	O	
U	T		A	S		U	T		A	S			
Demonstration of Knowledge/ Personnel							Food Temperature Control/ Identification						
												27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
												28. Proper Date Marking and disposition	
												29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
												Permit Requirement, Prerequisite for Operation	
												30. Food Establishment Permit (Current & Valid)	
												Utensils, Equipment, and Vending	
												31. Adequate handwashing facilities: Accessible and properly supplied, used	
												32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
												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						R	Compliance Status						R
O	I	N	N	C	O		O	I	N	N	C	O	
U	T		A	S		U	T		A	S			
Prevention of Food Contamination							Food Identification						
												41. Original container labeling (Bulk Food)	
												Physical Facilities	
												42. Non-Food Contact surfaces clean	
												43. Adequate ventilation and lighting; designated areas used	
												44. Garbage and Refuse properly disposed; facilities maintained	
												45. Physical facilities installed, maintained, and clean	
												46. Toilet Facilities; properly constructed, supplied, and clean	
												47. Other Violations	

Received by: (signature) Print: Landon May Title: Person In Charge/ Owner

Inspected by: (signature) Print: Tammy McMahon RS Business Email:



**Texas Department of State Health Services  
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Establishment Name: <b>Peddler's Pizza</b>	Physical Address: <b>4902 Wesley St</b>	City/State: <b>Greenville TX</b>	License/Permit #	Page <b>2</b> of <b>2</b>
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Walk in	38.5				
Make in	39				

**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:

- \* All employees handling food are to wear a hat or hairnet
- 20 Grease trap needs to be pumped every 90 days and records kept on site for three years. Email when complete
- 29 Obtain testing Strips for Sanitizer. QAC or Chlorine
- 3 Compartment Dink is to be set up wash, Rinse, Sanitize.
- 45 Gaskets on make line need to be replaced Vents in Kitchen area need to be cleaned.

Received by: (signature) <i>Jode May</i>	Print: <b>Landan May</b>	Title: Person In Charge/ Owner <i>Manager</i>
Inspected by: (signature) <i>Tammy McMahon RS</i>	Print: <b>Tammy McMahon RS</b>	Samples: Y N # collected