



Texas Department of State Health Services
Retail Food Establishment Inspection Report

Send Renewal
For CFM

Date: 9-28-22 Time in: 9:30 a.m. Time out: 10:00 a.m. License/Permit #: HLTH 0067989 Est. Type: Risk Category: Page 1 of 2

Purpose of Inspection: 1-Compliance 2-Routine 3-Field Investigation 4-Visit 5-Other TOTAL/SCORE: A-
Establishment Name: Sweeties Donuts Contact/Owner Name: * Number of Repeat Violations: ___
✓ Number of Violations COS: ___
Physical Address: 3405 Wesley 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
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						Compliance Status					
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS	
					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 <u>N</u>)
					6. Time as a Public Health Control; procedures & records						Highly Susceptible Populations
					Approved Source						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						Chemicals
					8. Food Received at proper temperature						17. Food additives; approved and properly stored; Washing Fruits & Vegetables
					Protection from Contamination						18. Toxic substances properly identified, stored and used
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumbing
					10. Food contact surfaces and Returnables : Cleaned and Sanitized at ppm/temperature <u>C12</u>						19. Water from approved source; Plumbing installed; proper backflow device <u>City of Greenville</u>
					11. Proper disposition of returned, previously served or reconditioned						20. Approved Sewage/Wastewater Disposal System, proper disposal <u>City of Greenville</u>

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS	
					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 <u>C12</u>
					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) <u>1-23</u>
					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

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS	
					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) Print: JONG PARK Title: Person In Charge/ Owner
Inspected by: (signature) Tanny McMathen RS Print: Tanny McMathen RS Business Email:



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Establishment Name: Sweeties Donuts	Physical Address: 5405 Wesley St	City/State: Greenville, TX	License/Permit # 0067989	Page __ of __
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Egg cooler	35°F				
back left cooler	29.5°F				
back right cooler	31°F				
Milk cooler	39°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:
28	All prepared food that is kept in refrigerator and freezer needs to have a date and label
33	3 compartment sink was observed improperly used. Follow Wash Rinse Sanitize Air Dry
39	Several utensils observed heavily soiled with clean utensils. Utensils are to be washed daily and sanitized.
42	Doors and walls throughout observed heavily soiled.
45	Back door observed with an opening at the bottom with light shining through. Repair or replace door. No gaps
*	Clean tracks on Milk Cooler
	Use QAC (Saniquat) for food surface (prep) areas and dining room tables.
	Obtain testing strips 200 ppm. If using bleach it has to be bleach only and not scented. 200 ppm sanitizing surface 100-200 ppm for sanitizing dishes

Received by: <small>(signature)</small> <i>[Signature]</i>	Print: JONG PARK	Title: Person In Charge/ Owner
Inspected by: <small>(signature)</small> TAMMY McMAHANS	Print: TAMMY McMAHANS	Samples: Y N # collected