



Texas Department of State Health Services
Retail Food Establishment Inspection Report



Date: 10-21-22 Time in: 9:40 am Time out: 10:10 am License/Permit # _____ Est. Type _____ Risk Category _____ Page 1 of 1

Purpose of Inspection: 1-Compliance 2-Routine 3-Field Investigation 4-Visit 5-Other TOTAL SCORE _____

Establishment Name: Lamar Elementary Contact/Owner Name: _____ * Number of Repeat Violations: _____
✓ Number of Violations COS: _____

Physical Address: 6321 Jack Finney City/County: Greenville Zip Code: 75401 Phone: _____ Follow-up: Yes (No) (circle one)

A

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	Time and Temperature for Food Safety (F = degrees Fahrenheit)				R
OUT	IN	NO	NA	COS	
	✓				1. Proper cooling time and temperature
✓					2. Proper Cold Holding temperature (41°F/ 45°F) 38°F Milk 39°F Cold
✓					3. Proper Hot Holding temperature (135°F) 148°F
✓					4. Proper cooking time and temperature
✓					5. Proper reheating procedure for hot holding (165°F in 2 Hours)
✓					6. Time as a Public Health Control; procedures & records Approved Source
✓					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction
✓					8. Food Received at proper temperature
✓					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting
✓					10. Food contact surfaces and Returnables, Cleaned and Sanitized at 200 ppm/temperature 148°F
✓					11. Proper disposition of returned, previously served or reconditioned

Compliance Status	Employee Health				R
OUT	IN	NO	NA	COS	
✓					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
✓					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)
✓					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
✓					17. Food additives, approved and properly stored; Washing Fruits & Vegetables
✓					18. Toxic substances properly identified, stored and used
✓					19. Water from approved source; Plumbing installed; proper backflow device City of Greenville
✓					20. Approved Sewage/Wastewater Disposal System, proper disposal

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days					
Compliance Status	Demonstration of Knowledge/ Personnel				R
OUT	IN	NO	NA	COS	
✓					21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager (CFM)
✓					22. Food Handler/ no unauthorized persons/ personnel
✓					23. Hot and Cold Water available; adequate pressure, safe
✓					24. Required records available (shellstock tags, parasite destruction); Packaged Food labeled
✓					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions
✓					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label

Compliance Status	Food Temperature Control/ Identification				R
OUT	IN	NO	NA	COS	
✓					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 (X Ac)
✓					30. Food Establishment Permit (Current & Valid)

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First					
Compliance Status	Prevention of Food Contamination				R
OUT	IN	NO	NA	COS	
✓					34. No Evidence of Insect contamination, rodent/other animals
✓					35. Personal Cleanliness/eating, drinking or tobacco use
✓					36. Wiping Cloths; properly used and stored
✓					37. Environmental contamination
✓					38. Approved thawing method
✓					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used
✓					40. Single-service & single-use articles; properly stored and used to OFF FLOOR

Compliance Status	Food Identification				R
OUT	IN	NO	NA	COS	
✓					41. Original container labeling (Bulk Food)
✓					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: Pamela Hatten Print: Pamela Hatten Title: Person In Charge/ Owner
(signature)

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

Form EH-06 (Revised 09-2015)

Call Geus Customer Service for dumpsters RS
Have maintenance check exhaust fan in bathroom.