



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



Date: 10-24-22		Time in: 2:53 pm		Time out: 3:15 pm		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: Dollar General 7296						Contact/Owner Name:			* Number of Repeat Violations: _____			A																																																																																																																																																																																																	
Physical Address: 3712 Wesley St						City/County: Greenville		Zip Code: 75401		Phone:				Follow-up: Yes No (circle one)																																																																																																																																																																																															
<p style="font-size: small;">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.</p>																																																																																																																																																																																																													
<b>Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days</b>																																																																																																																																																																																																													
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Texas Department of State Health Services  
Retail Food Establishment Inspection Report

Establishment Name: 7296 Dalker General Physical Address: 3812 Wesley City/State: Greenville, TN License/Permit #: \_\_\_\_\_ Page 22 of \_\_\_\_\_

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Milk	39.5°F				
Juice	34.0°F				
Eggs	35.0°F				
Lunch meat	39.5				

OBSERVATIONS AND CORRECTIVE ACTIONS

AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:

42 Ceiling observed with multiple spider webs through out store. - Clean -

45 Damaged tiles observed throughout the store tiles need to be replaced

wall in the women's restroom observed damaged. repair the wall

Several areas observed with water coming out of the ceiling. repair leak and replace tiles

Trash left on the floor under broom

Shelves throughout the store observed moderately soiled.

hang maps when not in use.

46 Women's Restroom observed with an open receptacle. Closed receptacle for sanitary napkins.

Stock restrooms with soap and paper towels

Wall in men's room needs repaired

Received by: [Signature] Print: Nilay Gandhi Title: Person In Charge/ Owner

Inspected by: Tammy McManus Print: Tammy McManus Samples: Y N # collected \_\_\_\_\_