



Texas Department of State Health Services  
Retail Food Establishment Inspection Report



Date: 10-26-22	Time in: 12:55pm	Time out: 2:15pm	License/Permit #	Est. Type	Risk Category	Page 1 of 2
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other		TOTAL/SCORE				
Establishment Name: Super Xpressway-Deli			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS: B	
Physical Address: 3901 Rees 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 OUI 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		
O U T	I N	N O	N A	C O S	O U T	I N
Time and Temperature for Food Safety (°F = degrees Fahrenheit)				Employee Health		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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)		
6. Time as a Public Health Control; procedures & records Approved Source				Highly Susceptible Populations		
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
8. Food Received at proper temperature				Chemicals		
Protection from Contamination				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				18. Toxic substances properly identified, stored and used		
10. Food contact surfaces and Returnables: Cleaned and Sanitized at 10 ppm/temperature				Water/ Plumbing		
11. Proper disposition of returned, previously served or reconditioned				19. Water from approved source; Plumbing installed; proper back-flow 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				Compliance Status		
O U T	I N	N O	N A	C O S	O U T	I N
Demonstration of Knowledge/ Personnel				Food Temperature Control/ Identification		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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		
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)		
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		
O U T	I N	N O	N A	C O S	O U T	I N
Prevention of Food Contamination				Food Identification		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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 No exhaust fan Improper heat lights		
Received by: (signature)			Print: Surya		Title: Person In Charge/ Owner	
Inspected by: (signature) Amy McMahar R.S			Print: Amy McMahar		Business Email:	

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Texas Department of State Health Services  
Retail Food Establishment Inspection Report

Establishment Name: Del Super Xpressway Physical Address: 3901 Rees City/State: Greenville, TX License/Permit # \_\_\_\_\_

TEMPERATURE OBSERVATIONS			
Item/Location	Temp	Item/Location	Temp
Small Cooler	39.5°F	* Fish	102°F
Make line	37°F	* Corn dogs	124°F
bottom line	36°F	* Chicken	124°F
		* Wings	109°F

OBSERVATIONS AND CORRECTIVE ACTIONS

- AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
- 3 Hot holding items below 135°F \* See above
  - 6 Time as public health records not available.
  - 10 Sanitizer observed at 10 ppm - 200 ppm is required to sanitize surfaces
  - 29 Food thermometer not observed
  - 31 Hand wash sink observed without soap and paper towels, coming away from wall
  - 39 Knife observed damaged, with duct taped on handle. Discard knife.
  - 45 Repair walls with holes and missing tiles
  - \* Covered receptacle needed in restroom
  - Exhaust fan needed in restroom
  - Unclog hand sink drain and attach to wall
  - Obtain high heat shatter resistant bulbs for hot holding
  - Repair freezer gasket
  - Obtain cl. test strips for bleach

Received by: \_\_\_\_\_ Print: Surya Title: Person In Charge/ Owner  
 Inspected by: Tammy McNeal R.S Print: Tammy McNeal R.S Samples: Y N # collected \_\_\_\_\_