



Texas Department of State Health Services
Retail Food Establishment Inspection Report



Header information including Date (10-28-22), Time in (3:00 PM), Time out (3:55 PM), License/Permit #, Est. Type, Risk Category, Page 1 of 2, Purpose of Inspection (2-Routine), Establishment Name (Taco Bell), Contact/Owner Name, Physical Address (1605 Wesley), City/County (Greenville), Zip Code (75402), Phone, and Follow-up status (No).

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 OUF box for each numbered item. Mark with a checkmark in appropriate box for IN, NO, NA, COS. Mark an asterisk (\*) in appropriate box for R.

Priority Items (3 Points) table with columns for Compliance Status (O, U, F) and rows for various food safety and health items (1-20). Includes sections like Time and Temperature for Food Safety, Employee Health, Preventing Contamination by Hands, Highly Susceptible Populations, Chemicals, and Water/Plumbing.

Priority Foundation Items (2 Points) table with columns for Compliance Status (O, U, F) and rows for demonstration of knowledge, food temperature control, permit requirements, and utensil/equipment standards (21-33).

Core Items (1 Point) table with columns for Compliance Status (O, U, F) and rows for prevention of food contamination and food identification (34-47).

Signature and title section for the inspector (Shawn Burns) and the person in charge/owner (General Manager).





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Establishment Name: Taco Bell Physical Address: 6005 Wesley City/State: Greenville, TX License/Permit #:   

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Guacamole	42.1°F	41.1°F			
tomatoes	39.4°F				
lettuce	39.0°F				
taco meat	170.9°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

- AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
- 10 Sanitizer buckets observed at 100 ppm. Mix to 200 ppm
  - 23 Hot water temperature in the ladies restroom was observed at 83°F. 100°F minimum hot water temperature
  - 39 Dishes observed being wet, stacked instead of air dried. All dishes and utensils must be air dried.
  - 42 Underneath all equipment there was moderate to heavy build up of food debris observed.
  - 43 Exhaust fans in the restrooms not observed.
  - 44 No trash bins observed in dining area trash can.
  - 45 Foam observed on ceiling. Remove foam and seal with silicone.
- Any cracks or holes need to be sealed.
- Walk in needs to have groyt placed in the gap between floor and wall

Received by: [Signature] Print: Shiann Burns Title: Person In Charge/ Owner  
 Inspected by: [Signature] Print: Tammy McManis Title: General Manager  
 Form EH-06 (Revised 09-2015) Samples: Y N # collected