



Texas Department of State Health Services Retail Food Establishment Inspection Report



Date: 11-8-22		Time in: 9:50		Time out: 10:15		License/Permit #		Est. Type		Risk Category		Page 1 of 1																																																																																																																																																																																																																																																																																																																																	
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																																																																																																																																																																																																																																																																																																																																													
Establishment Name: Lil Bits Academy						Contact/Owner Name:				* Number of Repeat Violations: ✓ Number of Violations COS: A																																																																																																																																																																																																																																																																																																																																			
Physical Address: 2508 Langford St				City/County: Greenville		Zip Code: 75401		Phone:		Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> (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 * in appropriate box for R																																																																																																																																																																																																																																																																																																																																													
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26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label																																																																																																																																																																																																																																																																																																																																													
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Food Temperature Control/ Identification																																																																																																																																																																																																																																																																																																																																													
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																																																																																																																																																																																																																																																																																																																																													
Permit Requirement, Prerequisite for Operation																																																																																																																																																																																																																																																																																																																																													
30. Food Establishment Permit (Current & Valid)																																																																																																																																																																																																																																																																																																																																													
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31. Adequate handwashing facilities: Accessible and properly supplied, used																																																																																																																																																																																																																																																																																																																																													
32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used																																																																																																																																																																																																																																																																																																																																													
33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided																																																																																																																																																																																																																																																																																																																																													
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Inspected by: J. McWhan R.S				Print: J. McWhan R.S				Business Email:																																																																																																																																																																																																																																																																																																																																					

Form EH-06 (Revised 09-2015)

*** Obtain case thermometer for refrigerator**
*** Chlorine test strips** *** hang mops**