



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



Date: <b>11-8-22</b>	Time in: <b>9:00</b>	Time out:	License/Permit #	Est. Type	Risk Category	Page <b>1</b> of <b>2</b>																																				
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: <b>L.P. Water</b>			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS:  <b>A</b>																																					
Physical Address: <b>2504 Carver St Greenville</b>		City/County:	Zip Code:	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 an asterisk * in appropriate box for R																																										
<b>Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days</b>																																										
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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 <input checked="" type="checkbox"/> N <input type="checkbox"/> )																																							
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; parasitic destruction			16. Pasteurized foods used; prohibited food not offered																																							
8. Food Received at proper temperature			Pasteurized eggs used when required																																							
Protection from Contamination			Chemicals																																							
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting			17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>C</b>																																							
10. Food contact surfaces and Returnables; Cleaned and Sanitized at <b>200</b> ppm/temperature			18. Toxic substances properly identified, stored and used																																							
11. Proper disposition of returned, previously served or reconditioned			Water/Plumbing																																							
			19. Water from approved source; Plumbing installed; proper backflow device <b>City of Greenville</b>																																							
			20. Approved Sewage/Waste/Water Disposal System, proper disposal																																							
<b>Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days</b>																																										
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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 Safe Water, Recordkeeping and Food Package Labeling			28. Proper Date Marking and disposition																																							
23. Hot and Cold Water available; adequate pressure, safe			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>QAC</b>																																							
24. Required records available (shellstock tags, parasitic destruction); Packaged Food labeled			Permit Requirement, Prerequisite for Operation																																							
Conformance with Approved Procedures			30. Food Establishment Permit (Current & Valid)																																							
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory			Utensils, Equipment, and Vending																																							
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate/ Allergen Label)			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 <b>Heat</b>																																							
<b>Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First</b>																																										
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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																																							
Received by: <b>[Signature]</b>			Print: <b>Sharee Osten</b>		Title: Person In Charge/ Owner																																					
Inspected by: <b>J. McMahon R.S</b>			Print: <b>Tammy McMahan</b>		Business Email:																																					

**R.S**