



Texas Department of State Health Services Retail Food Establishment Inspection Report



Date: 11-8-22		Time in: 1:10 p.m.		Time out: 2:10 p.m.		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		TOTAL SCORE															
Establishment Name: <u>La Michuacano Bakery</u>						Contact/Owner Name:			* Number of Repeat Violations: _____			A					
Physical Address: <u>5106 Wesley St</u>						City/County: <u>Greenville Tx</u>			Zip Code: <u>75402</u>						Phone:		
Compliance Status: <input type="checkbox"/> Out = not in compliance <input type="checkbox"/> IN = in compliance <input type="checkbox"/> NO = not observed <input type="checkbox"/> NA = not applicable <input type="checkbox"/> COS = corrected on site <input type="checkbox"/> R = repeat violation						Mark the appropriate points in the OUI 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) violations Require Immediate Corrective Action not to exceed 3 days					
Compliance Status						Compliance Status						Compliance Status					
O U T I N O N A C O S						O U T I N O N A C O S						O U T I N O N A C O S					
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health											
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) <u>43°F</u>						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 <u>N</u>)											
6. Time as a Public Health Control; procedures & records						Highly Susceptible Populations											
Approved Source						16. Pasteurized foods used; prohibited food not offered											
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasitic destruction						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 <u>200</u> ppm/temperature <u>12</u>						Water/Plumbing											
11. Proper disposition of returned, previously served or reconditioned						19. Water from approved source; Plumbing installed; proper backflow device <u>City of Greenville</u>											
20. Approved Sewage/Wastewater Disposal System, proper disposal																	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																	
O U T I N O N A C O S						O U T I N O N A C O S						O U T I N O N A C O S					
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification											
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 <u>Keep strips here</u>											
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						Utensils, Equipment, and Vending											
Consumer Advisory						31. Adequate handwashing facilities: Accessible and properly supplied, used											
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label						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											
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First																	
O U T I N O N A C O S						O U T I N O N A C O S						O U T I N O N A C O S					
Prevention of Food Contamination						Food Identification											
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 <u>Scrap needed handle up</u>											
Received by: <u>[Signature]</u>						Print: <u>Oscar Jauca</u>						Title: Person In Charge/ Owner					
Inspected by: <u>J. McMahon R.S</u>						Print: <u>JAMMY McMahon</u>						Business Email:					

Form EH-06 (Revised 09-2015)

* Label all ingredient bins

R.S