



Texas Department of State Health Services Retail Food Establishment Inspection Report



Date: 11-15-22		Time in: 3:35 a.m.		Time out: 4:20 p.m.		License/Permit #: 0135256		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: Dairy Queen #42216					Contact/Owner Name:					* Number of Repeat Violations: 0			A	
Physical Address: 6308 Wesley St					City/County: Greenville		Zip Code: 75401		Phone:		Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> (circle one)			
Compliance Status: O=not in compliance, I=in compliance, N=not observed, NA=not applicable, COS=corrected on site, R=repeat violation. Mark the appropriate points in the OIT 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														
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)						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/N)								
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								
8. Food Received at proper temperature						17. 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								
10. Food contact surfaces and Returnables, Cleaned and Sanitized at 200 ppm/temperature 135°C						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 City of Greenville								
						20. Approved Sewage/Waste water Disposal System, proper disposal A-1 sanitation								
Priority Foundation Items (2 Points) violations require corrective action within 14 days														
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						28. Proper Date Marking and disposition								
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips OK								
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 Dedicate hand Sinks								
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								
Core Items (1 Point) Violations require corrective Action Not to Exceed 90 Days or Next Inspection, whichever Comes First														
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 Exhaust fans missing								
40. Single-service & single-use articles; properly stored and used						47. Other Violations Exposed electrical								
Received by: (signature) Jane E Robertson					Print: Jane E Robertson					Title: Person in Charge/ Owner Shift Manager				
Inspected by: (signature) T. McWhan R.S					Print: T. McWhan R.S					Business Email:				



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Establishment Name: Dairy Queen 42216 Physical Address: 16308 Wesley St City/State: Greenville, TX License/Permit #: 0135256 Page 2 of 2

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Dumplings	145°F				
Chicken	145°F				
Taco Meat	144°F				
Reach in	39.2°F				
Walk in	38°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:

45 Several ceiling tiles observed with water damage. Replace tiles

* Exposed electric outlets, need covers

* Make sure all drains have screens on grates - Clean drains

46 Exhaust fans not observed in Restrooms

Employee wash hand signage needed in ladies room - Clean exhaust fans

* Remove all tape from equipment and walls. Hang laminated signs with tape on the back.

* Reach in cooker behind the line was observed with a broken handle. Repair handle

* Dedicate all handwash sinks - Handwash only

* All food managers must be registered with the City of Greenville.

Received by: *Jane E Robertson* Print: Jane E Robertson Title: Person in Charge/Owner
 Inspected by: *T. McMahon RS* Print: T. McMahon RS Title: *Sub Manager*
 Samples: Y N # collected