



Texas Department of State Health Services Retail Food Establishment Inspection Report



Date: 11-18-22	Time in: 4:45 a.m.	Time out: 10:50 a.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>Burger King</u>			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	
Physical Address: <u>7315 I-30 Frontage Greenville</u>			City/County: <u>Greenville</u>		Zip Code: <u>75402</u> 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 OUT 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

Compliance Status						Compliance Status						R						
O	I	N	N	C		O	I	N	N	C								
U	T	O	A	O	S	U	T	O	A	O	S	Employee Health						R
												Time and Temperature for Food Safety (F = degrees Fahrenheit)						
												1. Proper cooling time and temperature						
												2. Proper Cold Holding temperature(41°F/ 45°F)						
												3. Proper Hot Holding temperature(135°F)						
												4. Proper cooking time and temperature						
												5. Proper reheating procedure for hot holding (165°F in 2 Hours)						
												6. Time as a Public Health Control; procedures & records <u>Approved Source</u>						
												7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						
												8. Food Received at proper temperature						
												Protection from Contamination						
												9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						
												10. Food contact surfaces and Returnables: Cleaned and Sanitized at <u>200 ppm/temperature OAC</u>						
												11. Proper disposition of returned, previously served or reconditioned						
												12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting						
												13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth						
												Preventing Contamination by Hands						
												14. Hands cleaned and properly washed/ Gloves used properly						
												15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y <u>N</u>)						
												Highly Susceptible Populations						
												16. Pasteurized foods used, prohibited food not offered Pasteurized eggs used when required						
												Chemicals						
												17. Food additives; approved and properly stored ; Washing Fruits & Vegetables						
												18. Toxic substances properly identified, stored and used						
												Water/ Plumbing						
												19. Water from approved source; Plumbing installed; proper backflow device <u>City of Greenville</u>						
												20. Approved Sewage/Wastewater Disposal System, proper disposal <u>Sand Trap Services 8-26-22</u>						

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status						R						
O	I	N	N	C		O	I	N	N	C								
U	T	O	A	O	S	U	T	O	A	O	S	Demonstration of Knowledge/ Personnel						R
												21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						
												22. Food Handler/ no unauthorized persons/ personnel						
												Safe Water, Recordkeeping and Food Package Labeling						
												23. Hot and Cold Water available; adequate pressure, safe						
												24. Required records available (shellstock tags, parasite destruction) ; Packaged Food labeled						
												Conformance with Approved Procedures						
												25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						
												Consumer Advisory						
												26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate/ Allergen Label)						
												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 <u>OAC</u>						
												Permit Requirement, Prerequisite for Operation						
												30. Food Establishment Permit (Current & Valid)						
												Utensils, Equipment, and Vending						
												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						

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status						R						
O	I	N	N	C		O	I	N	N	C								
U	T	O	A	O	S	U	T	O	A	O	S	Prevention of Food Contamination						R
												34. No Evidence of Insect contamination, rodent/other animals						
												35. Personal Cleanliness/eating, drinking or tobacco use						
												36. Wiping Cloths; properly used and stored						
												37. Environmental contamination						
												38. Approved thawing method						
												Proper Use of Utensils						
												39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						
												40. Single-service & single-use articles; properly stored and used						
												Food Identification						
												41. Original container labeling (Bulk Food)						
												Physical Facilities						
												42. Non-Food Contact surfaces clean						
												43. Adequate ventilation and lighting; designated areas used						
												44. Garbage and Refuse properly disposed; facilities maintained						
												45. Physical facilities installed, maintained, and clean						
												46. Toilet Facilities; properly constructed, supplied, and clean <u>Sanitary napkin lid missing</u>						
												47. Other Violations						

Received by: <u>Lisbet Mantova</u>	Print: <u>Lisbet Mantova</u>	Title: <u>Person In Charge/ Owner</u>
Inspected by: <u>L. McMahan R.S</u>	Print: <u>L. McMahan R.S</u>	Business Email:



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

Establishment Name: Burger King	Physical Address: 7315 I-30 Frontage Greenville, TX	City/State: Greenville, TX	License/Permit #	Page 2 of 3
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
hash browns	171°F				
walk in tomatoes	37°F				
lettuce	61°F	Time as public health			
	63°F	Time as public health			

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
14	Employee observed washing hands in restroom without hot water available. Hot water 75°F Men's restroom 71°F Womens room, 100°F Minimum hot water temperature required.
22	Food handlers not observed. 7 days for employees to obtain food handlers permits. All food managers must register with the City of Greenville 5 days.
23	Hot water not observed at any of the hand sinks or restrooms. 100°F minimum immediately.
31	All hand sinks observed with 75-81°F hot water.
34	Pest control device observed over food prep area. Insect traps must not be stored over food prep areas or clean utensils. Exit door observed damaged with light showing at the top and bottom. Repair door, it should close tightly and securely.
33	Prep sink observed with broken or missing tiles. Repair and regrout damaged areas. Keep screen over drain.
39	Hot holding trays observed with food and grease build up in clean dish and utensil area.
42	Trash receptacle holders observed soiled. Clean these areas daily.

Received by: (signature) <i>Lisset Montoya</i>	Print: Lisset Montoya	Title: Person In Charge/ Owner
Inspected by: (signature) <i>J. Membran R.S</i>	Print: J. Membran R.S	Samples: Y N # collected



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

Establishment Name: Burger King	Physical Address: 7315 I-30 Frontage Greenville, Tx	City/State: Greenville, Tx	License/Permit #	Page 7 of 3
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
44	Trash can in dining room observed with a broken wheel. Trash can in dining room observed without a trash liner
44	Dumpster observed without a drain plug. Ladies room Sanitary napkin holder observed with a missing lid, 5 days
45	All drains observed heavily soiled. Electrical panel loose from wall, GFCI plugs needed under water source
*	Small freezer has a broken wheel and does not close properly. Ice formation observed on the outside of the unit
	Walk-in freezer observed with ice formation on ceilings and on food product.
	Food Permit must be posted Permit not being stored on site

Received by: (signature) <i>Lisset Montoya</i>	Print: Lisset Montoya	Title: Person In Charge/ Owner
Inspected by: (signature) <i>J. Nemahan R.S</i>	Print: J. Nemahan R.S	Samples: Y N # collected