

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



Pate: 30-13 Time in: 5 Time out: License/Permit# Est. Type Risk Category Page of												
	ction: 1-Compliance 2-Routine					atio	n	4-Visit		5-Other	TOTAL/SCO	RE
stablishment Name: Contact/Owner Name		lame:					* Number of Repeat Violations: ✓ Number of Violations COS:					
Physical Address:			Zip Code: Phone: Follow-up: Yes							IA		
GDO WOIFE CITY Drive Greenville			1541		1,	попс	·•			(circle one)		
Compliance Status: Our not in co	mpliance IN = in compliance	NO = n	ot obser	rved	NA:	= not	applicable C	OS = corrected of	on site	R = repeat vio	olation	
Mark the appropriate points in the OUT box for each nu							ox for IN, NO.			asterisk ' * ' ir	appropriate box f	or R
Compliance Status	ems (3 Points) violations	Kequire	Comp				ive Action n	ot to exceed 3	days			_
O I N N C Time and Townsont	N O A O Time and Temperature for Food Safety		O I U N	N	N A	C	N = 111			Trolth	1707500	R
T S (F = degrees I				,	A	S	10.34			e Health		
	MI			1						and conditional	employees;	
2. Proper Cold Holding temper	2. Proper Cold Holding temperature(41°F/ 45°F)			knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge								$\top$
3. Proper Hot Holding tempera	3. Proper Hot Holding temperature(135°F)			-			eyes, nose,		Contan	nination by Har	nds	
4. Proper cooking time and tem	4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2			14. Hands cleaned and properly washed/ Gloves 15. No bare hand contact with ready to eat foods of							used properly	
Hours)	Hours)			1			alternate me	hand contact we thod properly f	ith reac	dy to eat foods o d (APPROVED	or approved	
6. Time as a Public Health Control; procedures & records			-					Highly Su	sceptil	ole Populations		
Approved Source			V					zed foods used; eggs used wher		nited food not of red	fered	
7. Food and ice obtained from a							No.	THE STATE OF THE S		-510)	The second second	
good condition, safe, and unaddestruction	Ifterated; parasite								Chem	icals		13
8. Food Received at proper tem	perature		E E						d and	properly stored;	Washing Fruits	
Protection from C	Contamination		1	/			& Vegetable		rlv iđer	ntified, stored ar	ıd used	-
9. Food Separated & protected,	prevented during food				30		TO, COMO BI			umbing	iti useti	
preparation, storage, display, at 10. Food contact surfaces and I	nd tasting Returnables : Cleaned and						19 Water fr	om annroved so	nirce. l	Plumbing install	led: proper	-
Sanitized at 200 ppm/ter	nperature		~	1	ß.		backflow de	vice 1	0	+ Gre	enville	
11. Proper disposition of return reconditioned	ed, previously served or						20. Approve	ed Sewage/Was	water	Disposal Syste	m, proper	
	Foundation Items (2 Poi	nts) vio	lation	Rea	uire	Cor		n within 10 da	res			
O I N N C U N O A O Demonstration of Kno		R	0 I U N	N O	N A	0		The second		-4-1/TJ4/6		R
T S			T	,	^	S				ontrol/ Identific		
21. Person in charge present, de and perform duties/ Certified F			~	K				oduct Temperat		Equipment Ade	equate to	
	22. Food Handler/ no unauthorized persons/ personnel		V	1			28. Proper I	Date Marking an	d disp			
Safe Water, Recordkeeping and Food Package Labeling			V				Thermal te		, accur	ate, and calibrat	ted; Chemical/	
23. Hot and Cold Water availab	23. Hot and Cold Water available; adequate pressure, safe		9	,					nt, Pre	requisite for O	peration	
	24, Required records available (shellstock tags; parasite destruction); Packaged Food labeled		~		D.		30. Food Es	tablishment Po	ermit	(Current & Vali	id)	
Conformance with Approved Procedures			- 11		-			Litensils, Eo	ninme	ent, and Vendin	σ	
25. Compliance with Variance, Specialized Process, and				1			31 Adequat			es: Accessible a		+
HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			1	1			supplied, us		lacilli	cs. riccessioie a	ind property	
Consumer Advisory							32. Food an	d Non-food Cor	ıtact su	rfaces cleanable	e, properly	+
26. Posting of Consumer Advisories; raw or under cooked		-				$\rightarrow$		onstructed, and a		ed, maintained,	nced/	+
foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label					$\leq$		Service sink	or curb cleanin	g facil	ity provided	HEREYOGH:	
Core Items (1 Point) 170	lations Require Corrective			_	_	_	ys or Next Ir	spection, Wh	icheve	r Comes First		
O I N N C U N O A O Prevention of Food	Contamination	R	UN	N O	A	0		Food	l Iden	tification		R
34. No Evidence of Insect cont.	amination, rodent/other		T	1		S	41.Original	container labeli	ng (Bu	lk Food)		
animals	14.1.1.1.1.			Щ		_						
	35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored			1			42. Non-Foo	Phy od Contact surfa		racilities can		+
	37. Environmental contamination		43. Adequate ventilation and lighting; designate								$\perp$	
38. Approved thawing method  Proper Use of Utensils			44. Garbage and Refuse properly disposed; facilities ma 45. Physical facilities installed, maintained, and clean								+	
39. Utensils, equipment, & linens; properly used, stored,			/	П		$\exists$				tructed, supplied		$\top$
dried, & handled/ In use utensils; properly used  40. Single-service & single-use articles; properly stored		→ F	-	$\vdash$		-	47. Other V	iolations				-
and used							Guler V					
Received by: (signature)	VOI.	Pr	int	50	0	0	7,00	Se.	Ti	itle: Person In	Charge/ Owne	r
Inspected by	08	Pr	inti	ببد	7		1 700	0 8	Bu	siness Email:		
(signature)	1/17		1	. 1	N	~ \(	rouro	m 14)				
Form EH-06 (Revised 09-2015)  5 (2) 108 (2) 58 (2) 6	11/55/100	10	h	to	V	0	ster	heate	1	area	C	