



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



Date: 10-17-22	Time in: 11:15 a.m.	Time out: 1:15 a.m.	License/Permit #: 2930729	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		Establishment Name: 13 Harris Center Court		Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS: A
Physical Address: 10001 McKelvey Blvd		City/County: Greenville	Zip Code: 75402	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		Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status		Employee Health	R
OUT	IN			OUT	IN		
	✓	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; parasite destruction			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
	✓	8. Food Received at proper temperature			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 QAC		✓	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/Wastewater Disposal System, proper disposal		

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days							
Compliance Status		Demonstration of Knowledge/ Personnel	R	Compliance Status		Food Temperature Control/ Identification	R
OUT	IN			OUT	IN		
	✓	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 QAC digital		
	✓	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		
	✓	Consumer Advisory		✓	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
	✓	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label		✓	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		Prevention of Food Contamination	R	Compliance Status		Food Identification	R
OUT	IN			OUT	IN		
	✓	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: (signature)	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Jimmy McWhorter R.S.	Print: Jimmy McWhorter R.S.	Business Email:



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Retail Food Establishment Inspection Report

Establishment Name: L3 Harris Center Physical Address: 10001 JACK FINNEY City/State: Greenville, TX License/Permit # \_\_\_\_\_ Page 2 of 2

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot hold	155°F				
Hot line	165°F				
Walk in	37.5°F				
Reach in	38°F				
Walk in	36°F				
Salad bar	38-40°F				
Soup	147°F				

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

- 39 Utensils observed damaged. Discard spatulas that have damage.  
Pans observed wet stacked. All dishes and utensils are to be air dried.  
All bins that store flour, sugar etc. shall have tight fitting lids and be marked to identify.
- 42 Throwaways observed moderately soiled. Please clean inside top and bottom daily.
- 45 Several hand sinks were observed with leaking pipes.  
Dedicate all hand sinks HAND WASH ONLY  
Basket on hot box observed damaged. Replace basket.  
Replace missing tiles and seal.  
Mop closet low voltage panel must be covered  
Hang mops and brooms when not in use.  
Clean under conveyor belt for debris and food build up. Clean drains and grates.
- 46 Employee wash hand signage needed in restrooms  
Women's restrooms must have a covered receptacle for sanitary napkins  
Ensure that ice surrounds the pan with chicken and tuna salad

Received by: (signature) \_\_\_\_\_ Print: \_\_\_\_\_ Title: Person In Charge/ Owner  
Inspected by: (signature) Tammy McWhan RS Print: TAMMY McWhan RS  
Form EH-06 (Revised 09-2015) Samples: Y N # collected \_\_\_\_\_



