



Texas Department of State Health Services Retail Food Establishment Inspection Report



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|---|---------------------------|----------------------------|--------------------------------|-----------|---|---------------------------|
| Date: 12-2-22 | Time in: 3:45 p.m. | Time out: 4:20 a.m. | License/Permit # | 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: Shenaniganz | | | Contact/Owner Name: | | * Number of Repeat Violations: ✓ Number of Violations COS: A | |
| Physical Address: 1908 Joe Ramsey Blvd | | | City/County: Greenville | | Zip Code: 75401 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 |
| OUT | I | N | O | NA | COS | |
| | ✓ | | | | | 1. Proper cooling time and temperature |
| | ✓ | | | | | 2. Proper Cold Holding temperature(41°F/ 45°F) 33-38°F RIC |
| | ✓ | | | | | 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 Approved Source |
| | ✓ | | | | | 7. Food and ice obtained from approved source: Food in good condition, safe, and unadulterated; parasitic destruction US FOODS |
| | ✓ | | | | | 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 500 ppm/temperature 92°C |
| | ✓ | | | | | 11. Proper disposition of returned, previously served or reconditioned |
| Employee Health | | | | | | |
| | ✓ | | | | | 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 N) |
| 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 City of Greenville |
| | ✓ | | | | | 20. Approved Sewage/Waste water Disposal System, proper disposal |

| Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days | | | | | | |
|--|---------------------------------------|---|---|----|-----|--|
| Compliance Status | Demonstration of Knowledge/ Personnel | | | | | R |
| OUT | I | N | O | NA | COS | |
| | ✓ | | | | | 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; parasitic 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 |
| Food Temperature Control/Identification | | | | | | |
| | ✓ | | | | | 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 DAE Cit |
| 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 Clean drains |
| | ✓ | | | | | 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 |
| OUT | I | N | O | NA | COS | |
| | ✓ | | | | | 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 Clean drains |
| | ✓ | | | | | 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 Clean vents |
| | ✓ | | | | | 47. Other Violations |

| | | |
|-------------------------------------|-------------------------------|--------------------------------|
| Received by: [Signature] | Print: Stephanie Cross | Title: Person In Charge/ Owner |
| Inspected by: J. Menahan R.S | Print: T. Menahan R.S | Business Email: |



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

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|---|---|--------------------------------------|------------------|---------------------------|
| Establishment Name: SheraniganZ | Physical Address: 1908 Joe Ramsey | City/State: Greenville, TX | License/Permit # | Page 2 of 2 |
|---|---|--------------------------------------|------------------|---------------------------|

| TEMPERATURE OBSERVATIONS | | | | | |
|--------------------------|------|-------------------------------|------|---------------|------|
| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
| Reach in | 34°F | | | | |
| Reach in | 38°F | | | | |
| Make line | 46°F | Check should be 41°F or below | | | |
| | | | | | |
| | | | | | |

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:

- 28 All foods not in original packaging observed without date and label. Food should have label with name - date - discard date.
- 32 Soda machine observed with moderate build up. Screen and drip pan should be cleaned daily.
- 33 Reach in cooler observed with food debris behind the lid.
All drains observed with moderate buildup.
Clean drains
Clean gaskets and inside coolers
Reach in cooler is at 46°F. Adjust temperature to ensure 41°F or below.
- 42 Light covers observed with dead, unseats inside and moderate dust build up.
Clean light covers. Clean ceiling tiles and vents that have dust accumulation.
- 46 Restroom vents observed with dust build up. Clean vents.
Dishes not protected should be inverted.
Clean baffles behind flat top grill
Clean under and behind equipment

| | | |
|--|-------------------------------|---------------------------------------|
| Received by: (signature) | Print: Stephanie Oros | Title: Person In Charge/ Owner |
| Inspected by: (signature) McMahon RS | Print: Tom McMahon R.S | Samples: Y N # collected |