



Texas Department of State Health Services Retail Food Establishment Inspection Report



Date: 12-5-22	Time in: 9:30 A.M.	Time out: 10:45 AM	License/Permit #	Est. Type	Risk Category	Page 1 of 2
Purpose of Inspection: <input checked="" type="checkbox"/> 1-Compliance <input type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other						

Establishment Name: Pizza Hut	Contact/Owner Name:	* Number of Repeat Violations: 1	A
Physical Address: 5305 Wesley		✓ Number of Violations COS: 1	
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
OUT	IN	NO	NA	COS	
	✓				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 Approved Source
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction
	✓				8. Food Received at proper temperature
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting
	✓				10. Food contact surfaces and Returnables: Cleaned and Sanitized at 200 ppm/temperature CAC
	✓				11. Proper disposition of returned, previously served or reconditioned

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days					
Compliance Status	Demonstration of Knowledge/ Personnel				R
OUT	IN	NO	NA	COS	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)
	✓				22. Food Handler/ no unauthorized persons/ personnel
	✓				23. Hot and Cold Water available; adequate pressure, safe
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label

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	IN	NO	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
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used
	✓				40. Single-service & single-use articles; properly stored and used

Received by: <i>[Signature]</i>	Print: Amanda Craig	Title: Person In Charge/ Owner
Inspected by: <i>[Signature]</i>	Print: T. W. Mahan R.S	Business Email:



Texas Department of State Health Services
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Establishment Name: Pizza Hut	Physical Address: 5305 Wesley St	City/State: Greenville, TX	License/Permit #	Page 22 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Reach in	35°F				
Walk in	33.8°F				
Make line	38-41°F				

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:
20	Grease trap records not observed. City of Greenville ordinance - Grease trap pumped every 90 days and record kept on site for 3 years.
23	Hot water not observed in men's restroom and bar area hand sink.
31	Bar hand wash sink observed with towels up it. Hand wash only.
32	Tea Spigots observed heavily soiled. Spigots are to be cleaned daily. Microwave oven observed moderately soiled.
42	Several drains observed with moderate build up and trash debris. Gasket to the wall is observed damaged. Replace gasket.
45	Several vents observed with dust build up. Clean regularly. Exhaust vents observed with dust build up. Clean regularly.
*	Fix floor in office
	Seal tiles around hot water heater

Received by: (signature) <i>[Signature]</i>	Print: Amanda Craigs	Title: Person In Charge/ Owner
Inspected by: (signature) J. McMahan R.S	Print: T. McMahan R.S	Samples: Y N # collected