



Texas Department of State Health Services Retail Food Establishment Inspection Report



Date: 12-22		Time in: 2:00 AM		Time out: 3:15 PM		License/Permit #		Est. Type		Risk Category		Page 1 of 1	
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: Braum's #102						Contact/Owner Name:				* Number of Repeat Violations: 0		TOTAL/SCORE: A-	
Physical Address: 1601 Wesley St						City/County: Greenville		Zip Code: 75021		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							
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R		
Time and Temperature for Food Safety (F = degrees Fahrenheit)						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)	
												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/Wastewater Disposal System, proper disposal Valley Protein	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status						Compliance Status							
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R		
Demonstration of Knowledge/ Personnel						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 stem	
												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							
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R		
Prevention of Food Contamination						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	
												47. Other Violations	
Received by: (signature) [Signature]						Print: Jonathan Martinez				Title: Person in Charge/ Owner			
Inspected by: (signature) J. Memahan R.S						Print: T. Memahan R.S				Business Email:			

Follow up 12-20-22



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

Establishment Name: Draumis	Physical Address: 1601 Wesley St	City/State: Greenville, TX	License/Permit #	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Eggs	38°F				
Milk	35.5°F				
Meat	35°F				
Produce	36°F				
Chili	143°F				
Patty	151°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:
9	Food items in freezer observed with heavy ice build up. 2 weeks for freezer to be cleaned, ice build up removed.
34	Small flies observed under soda fountain in lobby and behind ice cream. Rodent droppings observed under cabinets. Clean under all counters and reach ins.
39	Dishes observed being wet stacked. All dishes and utensils are to air dry.
42	Heavy buildup observed under soda fountain and under other counters. Trash can receptacle bins should be cleaned regularly for food and condiment build up.
43	Several vents and light covers observed with dust build up. Clean light covers, ceiling tiles, and vents. Clean exhaust vents in Restrooms.
45	Freezer floor observed soiled. Back splash area observed soiled. Clean
	* Test sanitizer regularly to ensure proper sanitization is occurring
	* Clean gaskets on all reach in cookers

Received by: (signature)	Print: Jonathan Martinez	Title: Person In Charge/ Owner G.M.
Inspected by: (signature) J. McMahon R.S	Print: J. McMahon R.S	Samples: Y N # collected