



Texas Department of State Health Services Retail Food Establishment Inspection Report



Date: 12-8-22		Time in: 10:30 AM		Time out: 11:45 AM		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: Buffet Palace						Contact/Owner Name:				* Number of Repeat Violations: _____		TOTAL/SCORE	
Physical Address: 3202 I 30						City/County: Greenville		Zip Code: 75102		Phone:		* Number of Violations COS: _____	
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation												Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> (circle one)	
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							
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		1. Proper cooling time and temperature	
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		2. Proper Cold Holding temperature(41°F/ 45°F)	
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		3. Proper Hot Holding temperature(135°F)	
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		4. Proper cooking time and temperature	
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		6. Time as a Public Health Control; procedures & records Approved Source	
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasitic destruction	
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		8. Food Received at proper temperature	
Protection from Contamination						Preventing Contamination by Hands							
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature	
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		11. Proper disposition of returned, previously served or reconditioned	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						Highly Susceptible Populations							
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R		
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification							
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		22. Food Handler/ no unauthorized persons/ personnel	
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation							
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		23. Hot and Cold Water available; adequate pressure, safe	
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		24. Required records available (shellstock tags, parasitic destruction); Packaged Food labeled	
Conformance with Approved Procedures						Utensils, Equipment, and Vending							
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		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						Water/ Plumbing							
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R		
Prevention of Food Contamination						Food Identification							
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		34. No Evidence of Insect contamination, rodent/other animals	
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		35. Personal Cleanliness/eating, drinking or tobacco use	
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		36. Wiping Cloths; properly used and stored	
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		37. Environmental contamination	
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		38. Approved thawing method	
Proper Use of Utensils						Physical Facilities							
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		40. Single-service & single-use articles; properly stored and used	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First						Other Violations							
						41. Original container labeling (Bulk Food)							
						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)						Print: T. McMahon R.S						Title: Person In Charge/ Owner	
Inspected by: (signature) J. McMahon R.S						Print: T. McMahon R.S						Business Email:	



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

Establishment Name: Buffet Palace	Physical Address: 3202 I-30	City/State: Greenville, TX	License/Permit #	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Walk-in	39.5°F	Shrimp	140°F	Pepsi cooler	48°F
Walk-in	37°F	Fish	176°F		
Reach in	36°F	Chicken	135°F		
Reach in	35°F	Dumplings	137°F		
Make line	36°F	Chicken	142°F		
beef	30°F				
Chicken	111°F	C.O.S			
Ribs	145°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

- AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
- 27 Pepsi Cooler observed at 48-50°F behind Sushi bar. Remove food and place in cold holding 41°F or below. Corrected
 - 31 Paper towels needed at all hand sinks. Corrected
 - 32 Floor in dish room observed holding food debris and water. Grout areas that are low. Clean floors properly do not just spray water to clean.
 - 39 Meat slicer observed with mildew like substance on rollers. Clean all parts of slicer after use to avoid cross contamination
 - 40 Single serve items observed being stored on the floor. 6" off ground for single serve items
 - 43 Exhaust fan in both restrooms not observed. Clean fan covers and reconnect the fans
 - 45 Several gaskets observed damaged and soiled. Clean gaskets and repair damaged gaskets
 - 39 Dishes observed being wet. Stacked, Air dry dishes and utensils.
 - 46 Covered receptacles needed in ladies room for sanitary napkin disposal
 - Repair gap in back door. Door shut shut securely without light coming in

Received by: (signature)	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) J. McMahon RS	Print: T. McMahon RS	Samples: Y N # collected