



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



Date: 12-10-22 Time in: 9:50 a.m Time out: 10:05 a.m License/Permit #: \_\_\_\_\_ Est. Type: \_\_\_\_\_ Risk Category: \_\_\_\_\_ Page 1 of 1

Purpose of Inspection:  1-Compliance  2-Routine  3-Field Investigation  4-Visit  5-Other TOTAL/SCORE \_\_\_\_\_

Establishment Name: Sunshine Shoppe Health Foods Contact/Owner Name: \_\_\_\_\_ \* Number of Repeat Violations: \_\_\_\_\_  
 ✓ Number of Violations COS: \_\_\_\_\_

Physical Address: 2105 Mockingbird Greenville City/County: Greenville Zip Code: 75402 Phone: \_\_\_\_\_ Follow-up: Yes  No  (circle one)

**A**

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					R
OUT	IN	NO	NA	COS	
					Time and Temperature for Food Safety (F = degrees Fahrenheit)
					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
					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 _____ ppm/temperature
					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 <u>City of Greenville</u>
					20. Approved Sewage/Wastewater Disposal System, proper disposal

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days					
Compliance Status					R
OUT	IN	NO	NA	COS	
					Demonstration of Knowledge/ Personnel
					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; parasite 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
					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					R
OUT	IN	NO	NA	COS	
					Prevention of Food Contamination
					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
					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: CHRISTINE Taylor Title: Person In Charge/ Owner

Inspected by: J. McMahon R.S Print: T. McMahon R.S Business Email: \_\_\_\_\_

\* Current permit not observed.