



Texas Department of State Health Services Retail Food Establishment Inspection Report



Date: 12-12-22		Time in: 2:45		Time out:		License/Permit #		Est. Type		Risk Category		Page 1 of 1								
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												TOTAL SCORE								
Establishment Name: Gateway 53						Contact/Owner Name:			* Number of Repeat Violations: ✓ Number of Violations COS: _____			A								
Physical Address: 111 Wesley St				City/County: Greenville		Zip Code: 75401		Phone:		Follow-up: Yes No (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																
O U T	I N	N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)				R	O U T	I N	N O	N A	C O S	Employee Health				R	
					1. Proper cooling time and temperature										12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
					2. Proper Cold Holding temperature (41°F/45°F) 39°F Pce Pkg 40°F Milk										13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
					3. Proper Hot Holding temperature (135°F)										Preventing Contamination by Hands					
					4. Proper cooking time and temperature										14. Hands cleaned and properly washed/ Gloves used properly					
					5. Proper reheating procedure for hot holding (165°F in 2 Hours)										15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)					
					6. Time as a Public Health Control; procedures & records Approved Source										Highly Susceptible Populations					
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction										16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
					8. Food Received at proper temperature										Chemicals					
					Protection from Contamination										17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting										18. Toxic substances properly identified, stored and used					
					10. Food contact surfaces and Returnables: Cleaned and Sanitized at ppm/temperature										Water/Plumbing					
					11. Proper disposition of returned, previously served or reconditioned										19. Water from approved source; Plumbing installed; proper backflow device City of Greenville					
														20. Approved Sewage/Wastewater Disposal System, proper disposal						
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																				
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/Personnel				R	O U T	I N	N O	N A	C O S	Food Temperature Control/Identification				R	
					21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager (CFM)											27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
					22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling											28. Proper Date Marking and disposition				
					23. Hot and Cold Water available; adequate pressure, safe											29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled											Permit Requirement, Prerequisite for Operation				
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions											30. Food Establishment Permit (Current & Valid)				
					Consumer Advisory											Utensils, Equipment, and Vending				
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label											31. Adequate handwashing facilities: Accessible and properly supplied, used				
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First																				
O U T	I N	N O	N A	C O S	Prevention of Food Contamination				R	O U T	I N	N O	N A	C O S	Food Identification				R	
					34. No Evidence of Insect contamination, rodent/other animals											41. Original container labeling (Bulk Food)				
					35. Personal Cleanliness/eating, drinking or tobacco use											Physical Facilities				
					36. Wiping Cloths; properly used and stored											42. Non-Food Contact surfaces clean				
					37. Environmental contamination											43. Adequate ventilation and lighting; designated areas used				
					38. Approved thawing method										44. Garbage and Refuse properly disposed; facilities maintained					
					Proper Use of Utensils										45. Physical facilities installed, maintained, and clean					
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used										46. Toilet Facilities; properly constructed, supplied, and clean					
					40. Single service & single-use articles; properly stored and used										47. Other Violations					
Received by: (signature) Jackie Hensley				Print: Jackie Hensley				Title: Person In Charge/ Owner Manager												
Inspected by: (signature) S. McMahon R.S				Print: T. McMahon R.S				Business Email:												

Form EH-06 (Revised 09-2015)

* Ceiling tile Observed with water damage. Replace tile after leak is repaired.