



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



Date: 12-15-22 Time in: 3:30 PM Time out: 4:05 PM License/Permit #: \_\_\_\_\_ Est. Type: \_\_\_\_\_ Risk Category: \_\_\_\_\_ Page 1 of 2

Purpose of Inspection:  1-Compliance  2-Routine  3-Field Investigation  4-Visit  5-Other  
 Establishment Name: Terry's Place Contact/Owner Name: \_\_\_\_\_ \* Number of Repeat Violations: \_\_\_\_\_  
 ✓ Number of Violations COS: \_\_\_\_\_  
 Physical Address: 4217 Moulton City/County: Greenville Zip Code: 75401 Phone: \_\_\_\_\_ Follow-up: Yes  No  (circle one)

A

Compliance Status: O=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 OUP 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	O	I	N	NA	COS	R
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 <u>200</u> ppm/temperature <u>172</u>			✓			
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 <u>Y</u> <u>N</u> )			✓			
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	O	I	N	NA	COS	R
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, Record Keeping 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	O	I	N	NA	COS	R
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: Jesse. Yoon chung Title: Person In Charge/ Owner  
 Inspected by: [Signature] Print: T. Newman R.S Business Email: \_\_\_\_\_



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

Establishment Name: Herry's Place Physical Address: 4217 Moulton City/State: Greenville, TX License/Permit # \_\_\_\_\_ Page 2 of 2

**TEMPERATURE OBSERVATIONS**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Reach in	39°F				
Small reach in	40°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:

43 Heavy grease build up on vent baffles.

44 All garbage cans observed with large cracks and one broken lid. Call Geus to have them replaced.

\* Clean inside all refrigeration units.  
Clean shelves behind counters

Remove cardboard from floor

Dust ceiling tiles and ceiling fans.

Received by: <u>[Signature]</u> <small>(signature)</small>	Print: <u>Jesse Yoon CHUNG</u>	Title: <u>Person in Charge/ Owner</u>
Inspected by: <u>J. Menbhan R.S</u> <small>(signature)</small>	Print: <u>T. Menbhan R.S</u>	Samples: <u>Y N</u> # collected