



Texas Department of State Health Services
Retail Food Establishment Inspection Report



Date: 12-14-22 Time in: 9:00 Time out: 9:18 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

Establishment Name: Fit City Nutrition Contact/Owner Name: * Number of Repeat Violations: 0
 ✓ Number of Violations COS: 0

Physical Address: 2824 Terrell Rd #103 City/County: Greenville Zip Code: 75102 Phone: Follow-up: Yes (circle one) No

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 O/U/T 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	Time and Temperature for Food Safety (F = degrees Fahrenheit)					R
O U T	I N	N O	N A	C O S		
					✓	1. Proper cooling time and temperature
					✓	2. Proper Cold Holding temperature (41°F/ 45°F) 30°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 200 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 back-flow device City of Greenville
					✓	20. Approved Sewage/Wastewater Disposal System, proper disposal

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status	Demonstration of Knowledge/ Personnel					R
O U T	I N	N O	N A	C O S		
					✓	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	Prevention of Food Contamination					R
O U T	I N	N O	N A	C O S		
					✓	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) Michelle Lovelson Title: Person In Charge/ Owner
 Inspected by: (signature) J. McNahan R.S. Title: T. McNahan R.S. Business Email:

43 - Clean exhaust fans and vents with dust build up