



Texas Department of State Health Services Retail Food Establishment Inspection Report



Date: 12-14-22	Time in: 9:25am	Time out: 9:35am	License/Permit #	Est. Type	Risk Category	Page 1 of 1
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other						
Establishment Name: Keekamp Nutrition			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS: A	
Physical Address: 8110 Wesley St			City/County: Greenville	Zip Code: 75402	Phone:	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> (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	Item	OUT	IN	NO	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; parasitic 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		✓				
	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 <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	Item	OUT	IN	NO	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, Recordkeeping and Food Package Labeling						
	23. Hot and Cold Water available; adequate pressure, safe		✓				
	24. Required records available (shellstock tags; parasitic 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	Item	OUT	IN	NO	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) <i>[Signature]</i>	Print: Waldo Cisneros	Title: Person In Charge/ Owner
Inspected by: (signature) J. McMahon R.S	Print: J. McMahon R.S	Business Email: