



Texas Department of State Health Services Retail Food Establishment Inspection Report



Date: 12-14-22	Time in: 8:30 a.m.	Time out: 8:45 a.m.	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: The Nutrition Fix			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS: A	
Physical Address: 4101 Wbsky St # 202 Greenville			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	Time and Temperature for Food Safety (F - degrees Fahrenheit)	R	Compliance Status	Item
OUT	IN	NO	NA	COS	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)		✓	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
	✓	3. Proper Hot Holding temperature (135°F)		✓	14. Hands cleaned and properly washed/ Gloves used properly
	✓	4. Proper cooking time and temperature		✓	15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y <input checked="" type="checkbox"/> N <input type="checkbox"/>)
	✓	5. Proper reheating procedure for hot holding (165°F in 2 Hours)		✓	16. Pasteurized foods used; prohibited food not offered
	✓	6. Time as a Public Health Control: procedures & records: Approved Source		✓	17. Food additives; approved and properly stored; Washing Fruits & Vegetables
	✓	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasitic destruction		✓	18. Toxic substances properly identified, stored and used
	✓	8. Food Received at proper temperature		✓	19. Water from approved source; Plumbing installed; proper backflow device City of Greenville
	✓	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		✓	20. Approved Sewage/Wastewater Disposal System, proper disposal
	✓	10. Food contact surfaces and Returnables: Cleaned and Sanitized at 200 ppm/temperature			
	✓	11. Proper disposition of returned, previously served or reconditioned			

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days					
Compliance Status	Item	Demonstration of Knowledge/ Personnel	R	Compliance Status	Item
OUT	IN	NO	NA	COS	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		✓	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, parasitic destruction) Packaged Food labeled		✓	30. Food Establishment Permit (Current & Valid)
	✓	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		✓	31. Adequate handwashing facilities: Accessible and properly supplied, used
	✓	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate) Allergen Label		✓	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	Prevention of Food Contamination	R	Compliance Status	Item
OUT	IN	NO	NA	COS	R
	✓	34. No Evidence of Insect contamination, rodent/other animals		✓	41. Original container labeling (Bulk Food)
	✓	35. Personal Cleanliness/eating, drinking or tobacco use		✓	42. Non-Food Contact surfaces clean
	✓	36. Wiping Cloths; properly used and stored		✓	43. Adequate ventilation and lighting; designated areas used
	✓	37. Environmental contamination		✓	44. Garbage and Refuse properly disposed; facilities maintained
	✓	38. Approved thawing method		✓	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) Max Savak	Print: Mari Sanders	Title: Person In Charge/ Owner
Inspected by: (signature) D. McMahen R.S	Print: T. McMahan R.S	Business Email:

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