



Texas Department of State Health Services Retail Food Establishment Inspection Report



Date: 12-14-22		Time in: 4:10		Time out: 4:30		License/Permit #: 8456364		Est. Type		Risk Category		Page 1 of 1	
Purpose of Inspection: <input checked="" 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: KB Mart - Store						Contact/Owner Name:				* Number of Repeat Violations: ✓ Number of Violations COS: A			
Physical Address: 3805 Lee St			City/County: Greenville		Zip Code: 75401		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 ✓ 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													
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health							
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						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 Roadrunner							
Priority Foundation Items (2 Points) violations require Corrective Action within 10 days													
Demonstration of Knowledge/ Personnel						Food Temperature Control/Identification							
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							
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips							
23. Hot and Cold Water available; adequate pressure, safe						Permit Requirement, Prerequisite for Operation							
24. Required records available (shellstock tags, parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current & Valid)							
Conformance with Approved Procedures						Utensils, Equipment, and Vending							
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							
Consumer Advisory						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used							
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label						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													
Prevention of Food Contamination						Food Identification							
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) <i>[Signature]</i>						Print: Keshab KC				Title: Person In Charge/ Owner			
Inspected by: (signature) J. McMahon R.S.						Print: J. McMahon R.S.				Business Email:			

Form EH-06 (Revised 09-2015)

Remove dust build up on ceiling tiles and vents
Ice machine lid replaced