



Texas Department of State Health Services
Retail Food Establishment Inspection Report



jm

Date: 12-14-20 Time in: 10:00am Time out: 10:20am License/Permit #: 4972841 Est. Type: Risk Category: Page 1 of 1

Purpose of Inspection: 1-Compliance 2-Routine 3-Field Investigation 4-Visit 5-Other

Establishment Name: Circle K # 2744508 Contact/Owner Name: Deli * Number of Repeat Violations: 0
 ✓ Number of Violations COS: 0

Physical Address: 4801 Moulton City/County: Greenville Zip Code: 75401 Phone: Follow-up: Yes No (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 ✓ = checkmark in appropriate box for IN, NO, NA, COS. Mark an asterisk * in appropriate box for R.

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Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
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)						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 200 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 No records					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
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) Justin Elmore Print: Justin Elmore Title: Person In Charge/ Owner

Inspected by: (signature) J. Memahan R.S. Print: J. Memahan R.S. Business Email:

Form EH-06 (Revised 09-2015)

Clean microwave
Sanitizer not observed in 3 compartment sink. C.O.S