



Texas Department of State Health Services Retail Food Establishment Inspection Report



Date: 12-27-22		Time in: 3:40		Time out: 4:05 PM		License/Permit #		Est. Type		Risk Category		Page 1 of 2	
Purpose of Inspection: <input checked="" 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: Tienda Oviados - Grill						Contact/Owner Name:			* Number of Repeat Violations: ✓ Number of Violations COS: B				
Physical Address: 4415 Moulton				City/County: Greenville		Zip Code: 75401		Phone:		Follow-up: Yes No (circle one)			
<p style="text-align: center;">Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation</p> <p style="text-align: center;">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</p>													
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)				Compliance Status				Employee Health	
OUT	IN	NO	NA	COS				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/N)
					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; parasite 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/Waste water Disposal System, proper disposal
					10. Food contact surfaces and Returnables, Cleaned and Sanitized at 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				Demonstration of Knowledge/ Personnel				Compliance Status				Food Temperature Control/ Identification	
OUT	IN	NO	NA	COS				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 Safe Water, Recordkeeping and Food Package Labeling								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; parasite 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
					27. Compliance with Approved Procedures								33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided
					28. Consumer Advisory								
					29. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate/ Allergen Label)								
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				Compliance Status				Food Identification	
OUT	IN	NO	NA	COS				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) Luis A Oviados				Print: Luis				Title: Person In Charge/ Owner					
Inspected by: (signature) J. McMahon R.S				Print: T. McMahon R.S				Business Email:					



**Texas Department of State Health Services
Retail Food Establishment Inspection Report**

Establishment Name: Grill Tienda Oviedo's Physical Address: 4415 Moulton City/State: Greenville, TX License/Permit # _____ Page 2 of 2

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Meat	41.5°F				
Meat cooler	38°F				
Make line	36°F				
Pork	140°F				
Stew	141°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:

9 Eggs observed stored above produce in one cooler and above cheese in make line cooler. Eggs are to be stored on the bottom shelf

10 Sanitizer bucket not observed ready to use

29 Meat in case observed without date and label. Name date placed in case and discard date

29 Sanitizer test strips not observed

31 Hand wash sink observed with items stored in it. Hand washing only

32 Meat slicer observed heavily soiled. Scale to weigh meat observed soiled. Clean between weighing items

Microwave observed heavily soiled

Steam line observed leaking

Single serve items inverted

Received by: Lisa Oviedo (signature) Print: Lisa Oviedo Title: Person In Charge/ Owner

Inspected by: T. McMahon R/S (signature) Print: T. McMahon R/S Samples: Y N # collected