



Texas Department of State Health Services
Retail Food Establishment Inspection Report



Date: 12-29-22 Time in: 11:00am Time out: 11:30 License/Permit #: 2176080 Est. Type: Risk Category: Page 1 of 1

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

Establishment Name: Chevron Food Mart Contact/Owner Name: * Number of Repeat Violations: 0
✓ Number of Violations COS: 0

Physical Address: 3509 Wesley St City/County: Greenville Zip Code: 75401 Phone: Follow-up: Yes (circle one) No

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	OUT	IN	NO	NA	COS
Time and Temperature for Food Safety (F = degrees Fahrenheit)					
1. Proper cooling time and temperature		✓			
2. Proper Cold Holding temperature (41°F/45°F)		✓			38.5°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; parasite 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 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 N)		✓			
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		✓			City of Greenville
20. Approved Sewage/Wastewater Disposal System, proper disposal		✓			

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days					
Compliance Status	OUT	IN	NO	NA	COS
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 (all stock tags; parasite 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/ Buffet 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	OUT	IN	NO	NA	COS
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) WADAS/Heile Print: WADAS/Heile 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)

43 Exhaust fan in bathroom observed with moderate dust build up
45 Dust build up on tiles and vents throughout store - Clean