



Texas Department of State Health Services Retail Food Establishment Inspection Report



Date: 12-21-22	Time in: 8:30a.m	Time out: 8:50a.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: Cool Business			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS: A	
Physical Address: 5207 Wesley St			City/County: Greenville	Zip Code: 75402	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 ✓ 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	R				
OUT	IN	NO	NA	COS	OUT	IN	NO	NA	COS	
	✓				1. Proper cooling time and temperature					
	✓				2. Proper Cold Holding (temperature(41°F/ 45°F) 40°F milk					
	✓				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; parasitic destruction					
	✓				8. Food Received at proper temperature					
	✓				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					
	✓				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					
	✓				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)					
	✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
	✓				18. Toxic substances properly identified, stored and used					
	✓				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	Item	Demonstration of Knowledge/ Personnel	R	Compliance Status	Item	R				
OUT	IN	NO	NA	COS	OUT	IN	NO	NA	COS	
	✓				21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager (CFM)					
	✓				22. Food Handler/ no unauthorized persons/ personnel					
	✓				23. Hot and Cold Water available; adequate pressure, safe					
	✓				24. Required records available (shellstock tags, parasitic destruction); Packaged Food labeled					
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions					
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label					
	✓				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					
	✓				30. Food Establishment Permit (Current & Valid)					
	✓				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	Item	Prevention of Food Contamination	R	Compliance Status	Item	R				
OUT	IN	NO	NA	COS	OUT	IN	NO	NA	COS	
	✓				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					
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used					
	✓				40. Single-service & single-use articles; properly stored and used					
	✓				41. Original container labeling (Bulk Food)					
	✓				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: <i>Pami</i>	Print: Pammi Malla	Title: Person In Charge/ Owner
Inspected by: <i>J. McMahon R.S</i>	Print: <i>J. McMahon R.S</i>	Business Email:

*H2 Microwave observed heavily soiled.
 Cappaccino drip tray observed moderately soiled
 45. Replace damaged ~~and~~ tiles. Replace tiles with mildew like substance on them in bathroom