



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



Date: 12-21-22 Time in: 3:35pm Time out: 4:10pm License/Permit #: \_\_\_\_\_ Est. Type: \_\_\_\_\_ Risk Category: \_\_\_\_\_ Page 1 of 2

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

Establishment Name: Fraterna y Antojitos Contact/Owner Name: \_\_\_\_\_ \* Number of Repeat Violations: \_\_\_\_\_  
 \* Number of Violations COS: \_\_\_\_\_

Physical Address: 5410 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	Compliance Status	Item	Compliance Status	Item
OUT	IN	NO	NA	COS	R
					<b>Time and Temperature for Food Safety (F = degrees Fahrenheit)</b>
					1. Proper cooling time and temperature
					2. Proper Cold Holding temperature (41°F/ 45°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; parasitic destruction
					8. Food Received at proper temperature
					<b>Protection from Contamination</b>
					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
					<b>Employee Health</b>
					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
					<b>Preventing Contamination by Hands</b>
					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 <u>N</u> )
					<b>Highly Susceptible Populations</b>
					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
					<b>Chemicals</b>
					17. Food additives; approved and properly stored; Washing Fruits & Vegetables
					18. Toxic substances properly identified, stored and used
					<b>Water/Plumbing</b>
					19. Water from approved source; Plumbing installed; proper backflow device <u>City of Greenville</u>
					20. Approved Sewage/Wastewater Disposal System, proper disposal

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days					
Compliance Status	Item	Compliance Status	Item	Compliance Status	Item
OUT	IN	NO	NA	COS	R
					<b>Demonstration of Knowledge/ Personnel</b>
					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 (shelstock tags, parasitic destruction); Packaged Food labeled
					<b>Conformance with Approved Procedures</b>
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions
					<b>Consumer Advisory</b>
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label
					<b>Food Temperature Control/Identification</b>
					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
					<b>Permit Requirement, Prerequisite for Operation</b>
					30. Food Establishment Permit (Current & Valid)
					<b>Utensils, Equipment, and Vending</b>
					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	Compliance Status	Item	Compliance Status	Item
OUT	IN	NO	NA	COS	R
					<b>Prevention of Food Contamination</b>
					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
					<b>Proper Use of Utensils</b>
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used
					40. Single-service & single-use articles; properly stored and used
					<b>Food Identification</b>
					41. Original container labeling (Bulk Food)
					<b>Physical Facilities</b>
					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) Este Print: Este IB Title: Person In Charge/ Owner

Inspected by: (signature) J. McManan R.S Print: J. McManan R.S Business Email: \_\_\_\_\_





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

Establishment Name: <b>Fruteria y Antojitos</b>	Physical Address: <b>5410 Wesley St</b>	City/State: <b>Greenville</b>	License/Permit #	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Corn	150°F				
RIC	38°F				
RIC	37.5°F				

**OBSERVATIONS AND CORRECTIVE ACTIONS**

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

- 10 Sanitizers not observed ready to use.
  - 21 Certified food manager not on site. Certified food manager must be present during all hours of operation.
  - 29 Sept 5thips not observed
  - 31 Hand Sink Observed being used for pots and pans. Hand wash only
  - 32 Ceiling panels observed coming away from ceiling. Heattech securely without gaps
  - 43 17 Foot Candles of light observed by 3 compartment sink, 7 foot candles of light observed in food prep area. 30 foot candles of light is required.
  - 44 Call Guest Customer Service for another trash receptacle
  - 45 light covers on lights. Clean floors and walls. Clean under equipment
  - \* Remove all cardboard.
- Paper towels for bathroom  
Exhaust fan not working

Received by: <small>(signature)</small> <b>ESTCIB</b>	Print: <b>ESTCIB</b>	Title: Person In Charge/ Owner
Inspected by: <small>(signature)</small> <b>J. McManis R.S</b>	Print: <b>T. McManis R.S</b>	Samples: Y N # collected