



Texas Department of State Health Services
Retail Food Establishment Inspection Report



Date: 12-19-22 Time in: 3:00 p.m. Time out: 3:40 p.m. 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: Mariscos Del Golfo Contact/Owner Name: * Number of Repeat Violations: 0
 ✓ Number of Violations COS: 0
 Physical Address: 4002 Lee St City/County: Greenville Zip Code: 75401 Phone: Follow-up: Yes (circle one) No B

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 OUI 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	O	I	N	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						
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; 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 Interceptor	✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status	O	I	N	NA	COS	R
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 (shellstock 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	O	I	N	NA	COS	R
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) Print: Emily Cerdas Title: Person In Charge/ Owner
 Inspected by: (signature) J. McNahan R.S. Print: J. McNahan R.S. Business Email:



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Establishment Name: Mariscos del Golfo	Physical Address: 4002 Lee St	City/State: Greenville, TX	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
Proch in	38°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:
10	Sanitizers not observed ready. Sanitizers buckets is to be ready when opening kitchen
23	Hot water not available in women's restroom
28	Several items with incorrect date labels correct immediately
27	Chicken observed partially cooked and left out to cool in deep pan. Cook and cool chicken properly.
38	Chicken observed out of package in sink. Sink must be sanitized before and after thawing chicken. Leave in package to thaw.
39	Utensils found damaged. Damaged handle and pan. Discard.
45	Flooring under equipment is soiled Mop sink observed heavily soiled and water coming up drain during ware wash cycle.

Received by: (signature)	Print: Emily Cerda	Title: Person in Charge/ Owner
Inspected by: (signature) J. McMahon R.S.	Print: J. McMahon R.S.	Samples: Y N # collected