



Texas Department of State Health Services Retail Food Establishment Inspection Report



Date: 1-3-23	Time in: 10:20	Time out: 11:35	License/Permit #	Est. Type	Risk Category	Page 1 of 1
Purpose of Inspection: <input checked="" type="checkbox"/> 1-Compliance <input type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other						
Establishment Name: Walmart #427 Deli			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS: A	
Physical Address: 7401 I-30		City/County: Greenville		Zip Code: 75402		Phone:
Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> (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					Compliance Status				
O	I	N	N	C	O	I	N	N	C
U	N	O	A	S	U	N	O	A	S
T					T				
Time and Temperature for Food Safety (F = degrees Fahrenheit)					Employee Health				
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) 145°F / 138°F					Preventing Contamination by Hands				
4. Proper cooking time and temperature					14. Hands cleaned and properly washed/ Gloves used properly				
5. Proper reheating procedure for hot holding (165°F in 2 Hours)					15. No bare hand contact with ready to eat foods or approved, alternate method properly followed (APPROVED Y N)				
6. Time as a Public Health Control; procedures & records					Highly Susceptible Populations				
Approved Source					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction					Chemicals				
8. Food Received at proper temperature					17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
Protection from Contamination					18. Toxic substances properly identified, stored and used				
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					Water/ Plumbing				
10. Food contact surfaces and Returnables : Cleaned and Sanitized at 300 ppm/temperature OAC					19. Water from approved source; Plumbing installed; proper backflow device City of Greenville				
11. Proper disposition of returned, previously served or reconditioned					20. Approved Sewage/Wastewater Disposal System, proper disposal				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days									
Compliance Status					Compliance Status				
O	I	N	N	C	O	I	N	N	C
U	N	O	A	S	U	N	O	A	S
T					T				
Demonstration of Knowledge/ Personnel					Food Temperature Control/ Identification				
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					28. Proper Date Marking and disposition				
Safe Water, Recordkeeping and Food Package Labeling					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
23. Hot and Cold Water available; adequate pressure, safe					Permit Requirement, Prerequisite for Operation				
24. Required records available (shellstock tags, parasite destruction); Packaged Food labeled					30. Food Establishment Permit (Current & Valid)				
Conformance with Approved Procedures					Utensils, Equipment, and Vending				
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				
Consumer Advisory					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label					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					Compliance Status				
O	I	N	N	C	O	I	N	N	C
U	N	O	A	S	U	N	O	A	S
T					T				
Prevention of Food Contamination					Food Identification				
34. No Evidence of Insect contamination, rodent/other animals					41. Original container labeling (Bulk Food)				
35. Personal Cleanliness/eating, drinking or tobacco use					Physical Facilities				
36. Wiping Cloths; properly used and stored					42. Non-Food Contact surfaces clean				
37. Environmental contamination					43. Adequate ventilation and lighting; designated areas used				
38. Approved thawing method					44. Garbage and Refuse properly disposed; facilities maintained				
Proper Use of Utensils					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]	Print: Adam House	Title: Person In Charge/ Owner
Inspected by: [Signature]	Print: T. Membran R.S	Business Email:

Repair freezer door jamb.