



Texas Department of State Health Services
Retail Food Establishment Inspection Report



Date: 1-3-23, Time in: 11:00, Time out: 11:45, License/Permit #: [blank], Est. Type: [blank], Risk Category: [blank], Page 1 of 2
Purpose of Inspection: 1-Compliance [checked], 2-Routine [blank], 3-Field Investigation [blank], 4-Visit [blank], 5-Other [blank], TOTAL/SCORE: A
Establishment Name: Wal-Mart #427, Contact/Owner Name: [blank], \* Number of Repeat Violations: [blank], \* Number of Violations COS: [blank]
Physical Address: 1401 I-30, City/County: Greenville, Zip Code: 75402, Phone: [blank], Follow-up: Yes [checked], No [blank]

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

Table with 2 columns: Compliance Status (O, U, T) and Item Description. Items include: 1. Proper cooling time and temperature, 2. Proper Cold Holding temperature, 3. Proper Hot Holding temperature, 4. Proper cooking time and temperature, 5. Proper reheating procedure, 6. Time as a Public Health Control, 7. Food and ice obtained from approved source, 8. Food Received at proper temperature, 9. Food Separated & protected, 10. Food contact surfaces and Returnables, 11. Proper disposition of returned food, 12. Management, food employees and conditional employees, 13. Proper use of restriction and exclusion, 14. Hands cleaned and properly washed, 15. No bare hand contact, 16. Pasteurized foods used, 17. Food additives, 18. Toxic substances, 19. Water from approved source, 20. Approved Sewage/Wastewater Disposal System.

Table with 2 columns: Compliance Status (O, U, T) and Item Description. Items include: 21. Person in charge present, demonstration of knowledge, 22. Food Handler/ no unauthorized persons, 23. Hot and Cold Water available, 24. Required records available, 25. Compliance with Variance, Specialized Process, and HACCP plan, 26. Posting of Consumer Advisories, 27. Proper cooling method used, 28. Proper Date Marking and disposition, 29. Thermometers provided, accurate, and calibrated, 30. Food Establishment Permit (Current & Valid), 31. Adequate handwashing facilities, 32. Food and Non-food Contact surfaces cleanable, 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided.

Table with 2 columns: Compliance Status (O, U, T) and Item Description. Items include: 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, 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: [Signature], Print: Adam Hooge, Title: Person In Charge/ Owner
Inspected by: [Signature], Print: T. McManis, Business Email: [blank]



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Retail Food Establishment Inspection Report**

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Establishment Name: # <b>Wal Mart 427</b>	Physical Address: <b>7401 I-30</b>	City/State: <b>Greenville, TX</b>	License/Permit #	Page <u>  </u> of <u>  </u>
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Produce	43-45°F	Ice Formation			
Curbside	35-37	Dairy cooler	37°F		
Fruit	37°F	Juice/Yogurt	36°F		
Snacks	40°F	Meat/Cooler	36-38°F		
Curbside 2nd	39°F	Produce	37°F		
Curbside 1	43-48°F				
Cheese	33°F				
Meat cooler	34°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:
46	<p>Clean exhaust fans in all restrooms</p> <p>Check mixing valve for hot water ladies restroom (back of store) Sinks 1 and 2, 100°F minimum</p> <p>Cover electric plug with cover in break room</p> <p>Continue working on items from previous visit.</p> <p>Remove ice build up from coolers.</p>

Received by: (signature) <i>[Signature]</i>	Print: <b>Adam Hoose</b>	Title: <b>Person In Charge/ Owner</b>
Inspected by: (signature) <i>[Signature]</i>	Print: <b>T. McMahon R.S</b>	Samples: Y N # collected