



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



Date: 1-3-23 Time in: 2:40 p.m. Time out: 3:05 p.m. License/Permit # \_\_\_\_\_ Est. Type \_\_\_\_\_ Risk Category \_\_\_\_\_ Page 1 of 1

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

Establishment Name: Wings to Go Contact/Owner Name: \_\_\_\_\_ \* Number of Repeat Violations: \_\_\_\_\_  
 ✓ Number of Violations COS: \_\_\_\_\_

Physical Address: 1818 Wesley City/County: Greenville Zip Code: 75402 Phone: \_\_\_\_\_ Follow-up: Yes  No  (circle one)

A

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						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
<b>Time and Temperature for Food Safety (F = degrees Fahrenheit)</b>													
							<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>Approved Source</b>													
	✓						<b>Chemicals</b>						
	✓							✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables
	✓							✓					18. Toxic substances properly identified, stored and used
<b>Protection from Contamination</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						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
<b>Demonstration of Knowledge/ Personnel</b>													
	✓						<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>Compliance with Approved Procedures</b>													
	✓						<b>Utensils, Equipment, and Vending</b>						
	✓							✓					31. Adequate handwashing facilities: Accessible and properly supplied/ used <u>Hand Wash only</u>
	✓							✓					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						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
<b>Prevention of Food Contamination</b>													
	✓						<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 <u>Clean exhaust fans</u>
	✓							✓					47. Other Violations

Received by: (signature) [Signature] Print: IXZI PATEL Title: Person In Charge/ Owner  
 Inspected by: (signature) J. McMahon R.S Print: T. McMahon R.S Business Email: \_\_\_\_\_

Form EH-06 (Revised 09-2015)

Seal walk in floor  
 Weather strip on door  
 Clean light covers

Repair reach in handle front counter