



Texas Department of State Health Services
Retail Food Establishment Inspection Report



Date: 1-3-23 Time in: 8:05 Time out: 8:35am 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: Brookshires Deli/Bakery Contact/Owner Name: * Number of Repeat Violations:
 ✓ Number of Violations COS: A
 Physical Address: 6410 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	Time and Temperature for Food Safety (F = degrees Fahrenheit)					R
O U T	I N	N O	N A	C O S		
✓						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
✓						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

Compliance Status	Employee Health					R
O U T	I N	N O	N A	C O S		
✓						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
✓						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)
✓						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required

Compliance Status	Chemicals					R
O U T	I N	N O	N A	C O S		
✓						17. Food additives; approved and properly stored; Washing Fruits & Vegetables
✓						18. Toxic substances properly identified, stored and used

Compliance Status	Water/ Plumbing					R
O U T	I N	N O	N A	C O S		
✓						19. Water from approved source; Plumbing installed; proper backflow device City of Greenville
✓						20. Approved Sewage/Wastewater Disposal System, proper disposal

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status	Demonstration of Knowledge/ Personnel					R
O U T	I N	N O	N A	C O S		
✓						21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)
✓						22. Food Handler/ no unauthorized persons/ personnel
✓						23. Hot and Cold Water available; adequate pressure, safe
✓						24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled
✓						25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions
✓						26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label

Compliance Status	Food Temperature Control/ Identification					R
O U T	I N	N O	N A	C O S		
✓						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

Compliance Status	Permit Requirement, Prerequisite for Operation					R
O U T	I N	N O	N A	C O S		
✓						30. Food Establishment Permit (Current & Valid)

Compliance Status	Utensils, Equipment, and Vending					R
O U T	I N	N O	N A	C O S		
✓						31. Adequate handwashing facilities: Accessible and properly supplied used Need paper towels
✓						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	Prevention of Food Contamination					R
O U T	I N	N O	N A	C O S		
✓						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/ In use utensils; properly used
✓						40. Single-service & single-use articles; properly stored and used

Compliance Status	Food Identification					R
O U T	I N	N O	N A	C O S		
✓						41. Original container labeling (Bulk Food)

Compliance Status	Physical Facilities					R
O U T	I N	N O	N A	C O S		
✓						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: ANDREW NADREJ Title: Person In Charge/ Owner
 Inspected by: J. McMahon R.S. (signature) Print: J. McMahon R.S. Business Email:

