



Texas Department of State Health Services
Retail Food Establishment Inspection Report



Date: 1-3-23 Time in: 8:35am Time out: 9:00am License/Permit #: Est. Type Risk Category Page 1 of 1

Purpose of Inspection: 1-Compliance [checked] 2-Routine 3-Field Investigation 4-Visit 5-Other TOTAL/SCORE
Establishment Name: Brookshires Meat Market Contact/Owner Name: * Number of Repeat Violations: 0
Number of Violations COS: 0

Physical Address: 6410 Wesley St City/County: Greenville Zip Code: 75902 Phone: Follow-up: Yes (circle one) 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

Table with columns for Compliance Status (O, I, N, NA, COS) and rows for Time and Temperature for Food Safety, Employee Health, Preventing Contamination by Hands, Highly Susceptible Populations, Chemicals, and Water/Plumbing.

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Table with columns for Compliance Status (O, I, N, NA, COS) and rows for Demonstration of Knowledge/Personnel, Food Temperature Control/Identification, Permit Requirement, Prerequisite for Operation, Utensils, Equipment, and Vending, and Consumer Advisory.

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Table with columns for Compliance Status (O, I, N, NA, COS) and rows for Prevention of Food Contamination, Food Identification, Physical Facilities, and Proper Use of Utensils.

Received by: [Signature] Print: ANDREW WADDELL Title: Person In Charge/ Owner
Inspected by: J. McMahon R.S. Print: J. McMahon R.S. Business Email: [Signature]

Form EH-06 (Revised 09-2015)

* No food or drinks in meat wrapping area.
Dust on walk in ceiling.

Single serve items need to be stored 6" off floor