



Texas Department of State Health Services
Retail Food Establishment Inspection Report



Date: 1-10-23 Time in: 10:10 Time out: 10:50 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: Express Inn + Suites Contact/Owner Name: _____ * Number of Repeat Violations: _____
 ✓ Number of Violations COS: _____

Physical Address: 123 I-30 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						R	Compliance Status						R										
O	I	N	N	C			O	I	N	N	C												
U	T	O	A	O	S							U	T	O	A	O	S						
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																
✓							13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth																
							Preventing Contamination by Hands																
							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)																
							Highly Susceptible Populations																
							16. Pasteurized foods used; prohibited food not offered																
							17. Food additives; approved and properly stored; Washing Fruits & Vegetables																
							18. Toxic substances properly identified, stored and used																
							Water/ Plumbing																
							19. Water from approved source; Plumbing installed; proper backflow device																
							20. Approved Sewage/Wastewater Disposal System, proper disposal																
							Chemicals																
							21. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction																
							22. Food Received at proper temperature																
							Protection from Contamination																
							23. Hot and Cold Water available; adequate pressure, safe																
							24. Required records available (shellstock tags, parasite destruction); Packaged Food labeled																
							Conformance with Approved Procedures																
							25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions																
							Consumer Advisory																
							26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label																

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

Compliance Status						R	Compliance Status						R										
O	I	N	N	C			O	I	N	N	C												
U	T	O	A	O	S							U	T	O	A	O	S						
Demonstration of Knowledge/ Personnel							Food Temperature Control/ Identification																
							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 <u>Obtain thermometer</u>																
							Permit Requirement, Prerequisite for Operation																
							30. Food Establishment Permit (Current & Valid)																
							Utensils, Equipment, and Vending																
							31. Adequate handwashing facilities: Accessible and properly supplied, used																
							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										
O	I	N	N	C			O	I	N	N	C												
U	T	O	A	O	S							U	T	O	A	O	S						
Prevention of Food Contamination							Food Identification																
							41. Original container labeling (Bulk Food)																
							Physical Facilities																
							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																
Proper Use of Utensils																							
							39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used																
							40. Single-service & single-use articles; properly stored and used																

Received by: Blenda Denson Print: Glenda Denson Title: Person In Charge/ Owner
 Inspected by: J. McMahon R.S Print: J. McMahon R.S Business Email: _____