



Texas Department of State Health Services
Retail Food Establishment Inspection Report



Date: 1-9-22 Time in: 9:45am Time out: 10:40am 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: Greenville Gardens Contact/Owner Name: \* Number of Repeat Violations: 0
Physical Address: 3500 Park City/County: Greenville Zip Code: 7540 Phone: Follow-up: Yes (circle one) No

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 (OUT, IN, NO, NA, COS) and rows for various food safety and health items. Includes sections like '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 (OUT, IN, NO, NA, COS) and rows for various food safety and health items. Includes sections like 'Demonstration of Knowledge/Personnel', 'Safe Water, Recordkeeping and Food Package Labeling', 'Conformance with Approved Procedures', 'Consumer Advisory', 'Food Temperature Control/Identification', 'Permit Requirement, Prerequisite for Operation', 'Utensils, Equipment, and Vending'.

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 (OUT, IN, NO, NA, COS) and rows for various food safety and health items. Includes sections like 'Prevention of Food Contamination', 'Proper Use of Utensils', 'Food Identification', and 'Physical Facilities'.

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



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Retail Food Establishment Inspection Report**

Establishment Name: <b>Greenville Gardens</b>	Physical Address: <b>3500 Park</b>	City/State: <b>Greenville</b>	License/Permit #	Page <b>2</b> of <b>2</b>
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<b>RIC</b>	<b>37°F</b>			<b>Health Permis Expired</b>	
<b>RIC</b>	<b>38°F</b>				
<b>puce bread</b>	<b>170°F</b>				
<b>Potatoes</b>	<b>180°F</b>				
<b>Egg roll</b>	<b>154°F</b>				

**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:
10	Sanitizer bucket not ready. Facility out of Quat. and should be on truck Wednesday. Kitchen to use bleach for sanitizing food service and any dishes that are being cleaned in 3 compartment sink. 150-200 ppm.
32	Damaged flooring and missing grout observed. Damaged coving throughout kitchen observed. All areas that have loose tile or missing grout are to be repaired and sealed. All areas that the coving is damaged or missing must be replaced and sealed.
33	Warewash sink area observed not properly attached and sealed. Mildew like substance observed. FRP coming away from wall. Smooth cleanable surfaces are required throughout kitchen.
42	Clean under equipment that has potential for food debris build up. All equipment clean inside coolers.
*	Clean microwave. Clean tea spigots daily. Replace gaskets on all reach in coolers and freezers.
44	Dumpster lids are to close tightly.
43	Clean exhaust fan in employee bathroom.
45	Repair loose faucet in employee restroom.
45	Repair damaged ceiling in staff office.

Received by: <small>(signature)</small>	Print: <b>Densville Saunders</b>	Title: Person in Charge/ Owner
Inspected by: <small>(signature)</small>	Print: <b>T. McMahon R.S</b>	Samples: Y N # collected

Form EH-06 (Revised 09-2015)

\* Clean out caps required even if pipes are not attached. The holes must be covered. Covered receptacles employee restroo-

\* Back up thermometer for refrigerators.