



City of Greenville Public Health
2315 Johnson St. - Greenville, TX 75401 - (903) 457-3161
Retail Food Establishment Inspection Report

3695	1-15-15	10:17am		3189644	1
San Code	Date	Time	Establishment Number	Permit Number	Risk Category
Purpose of Inspection: 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other <input type="checkbox"/>					
Establishment: <u>Subway (Expressway)</u>				Owner:	
Physical Address: <u>4303 Joe Ramsey</u>				Zip: <u>75402</u>	Phone: <u>(903) 455-9098</u>
OUT 5 Pts	IN	NA	NO	COS	Food Temperature/Time Requirements Violations Require Immediate Corrective Action Remarks
/	/				1. Proper Cooling for Cooked/Prepared Food
/	/				2. Cold Hold (41°F/45°F)
/	/				3. Hot Hold (139°F) <u>sauce 153 soup 146</u>
/	/				4. Proper Cooking Temperatures
/	/				5. Rapid Reheating (165°F in 2 Hrs)
Item/Location/Temperature					
<u>chicken w/c 37</u> <u>bacon w/c 37</u>					
<u>sauce w/c 36</u> <u>roast beef w/c 36</u> <u>guac w/c 35</u>					
OUT 4 Pts	IN	NA	NO	COS	Personnel/Handling/Source Requirements Violations Require Immediate Corrective Action Remarks
/	/				6. Personnel with Infections Restricted/Excluded
/	/				7. Proper/Adequate Handwashing
/	/				8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)
/	/				9. Approved Source/Labeling
/	/				10. Sound Condition
/	/				11. Proper Handling of Ready-To-Eat Foods <u>gloves + utensils</u>
/	/				12. Cross-Contamination of Raw/Cooked Foods/Other
/	/				13. Approved Systems (HACCP Plans/Time as Public Health Control)
/	/				14. Water Supply - Approved Source/Sufficient Capacity/Hot and Cold Under Pressure
OUT 3 Pts	IN	NA	NO	COS	Facility and Equipment Requirements Violations Require Immediate Corrective Action, Not To Exceed 10 Days Remarks
/	/				15. Equipment Adequate to Maintain Product Temperature
/	/				16. Handwash Facilities Adequate and Accessible
/	/				17. Handwash Facilities with Soap and Towels
/	/				18. No Evidence of Insect Contamination
/	/				19. No Evidence of Rodents/Other Animals
/	/				20. Toxic Items Properly Labeled/Stored/Used
/	/				21. Manual/Mechanical Warewashing and Sanitizing at <u>(200) ppm/temperature</u> <u>QA, test strips available</u>
/	/				22. Manager Demonstration of Knowledge/Certified Food Manager
/	/				23. Approved Sewage/Wastewater Disposal System, Proper Disposal
/	/				24. Thermometers Provided/Accurate/Properly Calibrated (±2 degrees Fahrenheit)
/	/				25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair <u>microwave</u>
/	/				26. Posting of Consumer Advisories (Heimlich/Disclosure/Reminder/Buffer Plate)
					27. Food Establishment Permit
Subtotals	Other Violations - Require Corrective Action, Not to Exceed 90 Days or the Next Inspection, Whichever Comes First				
5 Pts	A.) Take all stickers off pans before washing.				
4 Pts	B.) All Food Handlers to be registered with City.				
3 Pts	C.) Do not keep single service items on floor.				
3	25.) Clean microwave of splitter. Don't store gloves and caps in splash zone of hand sink.				
Total	Inspected by: <u>Carla Dersett RS.</u>	Print: <u>Cathleen Cosper, R.S.</u>		<u>Carla Dersett RS.</u>	
F/U Yes No	Received by: <u>Cathy Tave</u>	Print: <u>CATHY TAVE</u>		Title: <u>mgr</u>	