



# Dallas County Health and Human Services - Environmental Health Division

## Retail Food Establishment Inspection Report

2377 N. STEMMONS FRWY., RM 607, DALLAS, TX 75207 214-819-2115 FAX: 214-819-2868

Date: 11/29/2020 Time in: \_\_\_\_\_ Time out: \_\_\_\_\_ 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: Highland Park Village Theater Contact/Owner Name: \_\_\_\_\_ \* Number of Repeat Violations: \_\_\_\_\_  
 Physical Address: 37 Highland Park Village Dallas (HP) City/County: \_\_\_\_\_ Zip Code: 75205 Phone: 214-443-6055 Follow-up: Yes  No  (circle one)  
 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

**3**

### 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	Compliance Status						Employee Health	R
OUT	IN	NO	NA	COS				OUT	IN	NO	NA	COS			
	✓				1. Proper cooling time and temperature			✓						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F)			✓						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	✓				3. Proper Hot Holding temperature(135°F)									<b>Preventing Contamination by Hands</b>	
	✓				4. Proper cooking time and temperature			✓						14. Hands cleaned and properly washed/ Gloves used properly	
	✓				5. Proper reheating procedure for hot holding (165°F in 2 Hours)									15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
	✓				6. Time as a Public Health Control; procedures & records									<b>Highly Susceptible Populations</b>	
					<b>Approved Source</b>									16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
<b>3</b>	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction									<b>Chemicals</b>	
	✓				8. Food Received at proper temperature									17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	✓				<b>Protection from Contamination</b>									18. Toxic substances properly identified, stored and used	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting									<b>Water/ Plumbing</b>	
	✓				10. Food contact surfaces and Returnables: Cleaned and Sanitized at <u>500 ppm temperature</u>									19. Water from approved source; Plumbing installed; proper backflow device	
	✓				11. Proper disposition of returned, previously served or reconditioned									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	Compliance Status						Food Temperature Control/ Identification	R
OUT	IN	NO	NA	COS				OUT	IN	NO	NA	COS			
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			✓						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel									28. Proper Date Marking and disposition	
					<b>Safe Water, Recordkeeping and Food Package Labeling</b>									29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
					23. Hot and Cold Water available; adequate pressure, safe									<b>Permit Requirement, Prerequisite for Operation</b>	
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled									30. Food Establishment Permit (Current & Valid)	
					<b>Conformance with Approved Procedures</b>									<b>Utensils, Equipment, and Vending</b>	
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions									31. Adequate handwashing facilities: Accessible and properly supplied, used	
					<b>Consumer Advisory</b>									32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label									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	Compliance Status						Food Identification	R
OUT	IN	NO	NA	COS				OUT	IN	NO	NA	COS			
	✓				34. No Evidence of Insect contamination, rodent/other animals <u>fruit flies</u>			✓						41. Original container labeling (Bulk Food)	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use									<b>Physical Facilities</b>	
	✓				36. Wiping Cloths; properly used and stored									42. Non-Food Contact surfaces clean	
	✓				37. Environmental contamination									43. Adequate ventilation and lighting; designated areas used	
	✓				38. Approved thawing method									44. Garbage and Refuse properly disposed; facilities maintained	
					<b>Proper Use of Utensils</b>									45. Physical facilities installed, maintained, and clean	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used									46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				40. Single-service & single-use articles; properly stored and used									47. Other Violations	

Received by: Alex Castaneda Print: Alex Castaneda Title: Person In Charge/ Owner  
 Inspected by: Analisa Gentry Print: \_\_\_\_\_ Business Email: \_\_\_\_\_



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Establishment Name: <i>Highland Park Village Theater</i>	Physical Address: <i>32 Highland Park Village</i>	City/State: <i>Dallas</i>	License/Permit #	Page <i>2</i> of <i>2</i>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<i>Refrigerator</i>	<i>34°F, 40°F (Hot Dog)</i>				
	<i>walk in 39°F</i>				
<i>Freezer</i>	<i>16°F, 20°F</i>				

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:

<i>7</i>	<i>Check for expired / out of date food periodically (OS)</i>
<i>30</i>	<i>update permit ASAP</i>
<i>31</i>	<i>Always have all hand sink accessible (nothing stored in front) + supplied with soap &amp; paper towels (OS)</i>
<i>34</i>	<i>Rest control by bar for fruit flies</i>

Received by: <i>(signature)</i>	Print: <i>Alex Castaneda</i>	Title: <i>Person In Charge/ Owner</i>
Inspected by: <i>(signature)</i>	Print: <i>(signature)</i>	Samples: Y N # collected