



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: 9/24/2019 Time in: _____ Time out: _____ License/Permit #: 1089 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: Mint Asian Fusion Contact/Owner Name: _____ * Number of Repeat Violations: _____
 Physical Address: 4276 Oakdown Ave #101 (Dallas) City/County: _____ Zip Code: 75205 Phone: _____
 Follow-up: Yes No (circle one)

7

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
OUT	IN	NO	NA	COS	OUT		IN	NO	NA	COS			
Time and Temperature for Food Safety (F = degrees Fahrenheit)							Employee Health						
	✓												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 Pasteurized eggs used when required
	✓												Chemicals
	✓												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
	✓												Approved Source
	✓												7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction
	✓												8. Food Received at proper temperature
	✓												Protection from Contamination
	✓												9. Food Separated & protected, prevented during food preparation, storage, display, and tasting
	✓												10. Food contact surfaces and Returnables; Cleaned and Sanitized at <u>50 ppm/temperature</u>
	✓												11. Proper disposition of returned, previously served or reconditioned

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

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS	OUT		IN	NO	NA	COS			
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
	✓												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
	✓												Safe Water, Recordkeeping and Food Package Labeling
	✓												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

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
OUT	IN	NO	NA	COS	OUT		IN	NO	NA	COS			
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

Print: INK PHINYAWATANA Title: Person In Charge/ Owner owner
 Print: lisa Gutierrez Business Email: _____



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

Establishment Name: <u>Mint Asian Fusion</u>	Physical Address: <u>4240 Oak Lawn Ave</u>	City/State: <u>HP (Dallas)</u>	License/Permit #	Page <u>2</u> of <u>2</u>
--	--	--------------------------------	------------------	---------------------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

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:
9	<p>Store food in boxes off the floor</p> <ul style="list-style-type: none"> - must be 6 inches off floor - in walk in - don't store utensils on open food
33	<p>Fix faucet at 3 compartment sink in bar area.</p> <ul style="list-style-type: none"> - Must have a handwashing sink + 3 compartment sink at bar
37	<p>Clean + sanitize ice machine periodically (black buildup)</p>
40	<p>Store single use articles / utensils off the floor</p> <ul style="list-style-type: none"> - in boxes - again 6 inches off the floor

Received by: (signature) <u>[Signature]</u>	Print: <u>INK PHINYAWATANA</u>	Title: Person In Charge/ Owner <u>GM</u>
Inspected by: (signature) <u>[Signature]</u>	Print: <u>[Signature]</u>	Samples: Y N # collected