



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: 9/12/2019 Time out: License/Permit # 1576 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: Easton Hobbs Catering Contact/Owner Name: * Number of Repeat Violations: 0
 ✓ Number of Violations COS: 1

Physical Address: 5119 Westminister City/County: HP (LP) Zip/Code: 75205 Follow-up: Yes No (circle one) **(1)**

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
O U T	I N	N O	N A	C O S		
Time and Temperature for Food Safety (F = degrees Fahrenheit)						
		✓				1. Proper cooling time and temperature
		✓				2. Proper Cold Holding temperature(41°F/ 45°F)
		✓				3. Proper Hot Holding temperature(135°F)
		✓				4. Proper cooking time and temperature
		✓				5. Proper reheating procedure for hot holding (165°F in 2 Hours)
		✓				6. Time as a Public Health Control; procedures & records
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 Utensils: Cleaned and Sanitized at <u>150 ppm</u> temperature
		✓				11. Proper disposition of returned, previously served or reconditioned

Compliance Status						R
O U T	I N	N O	N A	C O S		
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

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

Compliance Status						R
O U T	I N	N O	N A	C O S		
Demonstration of Knowledge/ Personnel						
		✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)
		✓				22. Food Handler/ no unauthorized persons/ personnel
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

Compliance Status						R
O U T	I N	N O	N A	C O S		
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) <u>12/21/2019</u>
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
O U T	I N	N O	N A	C O S		
Prevention of Food Contamination						
		✓				34. No Evidence of Insect contamination, rodent/other animals
		✓				35. Personal Cleanliness/eating, drinking or tobacco use
		✓				36. Wiping Cloths: properly used and stored
		✓				37. Environmental contamination
		✓				38. Approved thawing method <u>WALKER</u>
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

Compliance Status						R
O U T	I N	N O	N A	C O S		
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

Received by: [Signature]
 Inspected by: [Signature]

Print: Sarah Leffer Title: Person In Charge/ Owner
 Print: Business Email:



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Establishment Name: Fashion Hollow	Physical Address: Steiner 3414 Westminister	City/State: HF	License/Permit #	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Refrigerator	34°F	Walk in	36°F	47°F (Defrost)	
Hot hold	140°F				

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:
40	Don't wash or reuse aluminum pans - Remain buckets at hand sink (popcorn?)
41	Label Bulk containers in dry storage. COS

Received by: <i>Sarah J...</i>	Print: Sarah Letcher	Title: Person In Charge/ Owner
Inspected by: <i>Analisa G...</i>	Print:	Samples: Y N # collected