



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: 9/13/2019	Time in: 10:45	Time out:	License/Permit #: 1645	Est. Type:	Risk Category:	Page 1 of 2
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Purpose of Inspection:							TOTAL SCORE
<input type="checkbox"/> 1-Compliance	<input checked="" type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other			3
Establishment Name: Royal Blue Grocery			Contact/Owner Name:		* Number of Repeat Violations: _____		3
Physical Address: 11751 W. I-35			City/County: Dallas		Zip Code: 75205		
Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> (circle one)							

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					Compliance Status				
OUT	IN	NO	NA	COS	OUT	IN	NO	NA	COS
Time and Temperature for Food Safety (F = degrees Fahrenheit)					Employee Health				
✓					/				
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				
/					Preventing Contamination by Hands				
3. Proper Hot Holding temperature(135°F)					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)				
4. Proper cooking time and temperature					Highly Susceptible Populations				
5. Proper reheating procedure for hot holding (165°F in 2 Hours)					16. Pasteurized foods used; prohibited food not offered				
6. Time as a Public Health Control; procedures & records					Pasteurized eggs used when required				
Approved Source					Chemicals				
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction					17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
8. Food Received at proper temperature					18. Toxic substances properly identified, stored and used				
Protection from Contamination					Water/ Plumbing				
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					19. Water from approved source; Plumbing installed; proper backflow device				
10. Food contact surfaces and Returnables; Cleaned and Sanitized at 175°F					20. Approved Sewage/Wastewater Disposal System, proper disposal				
11. Proper disposition of returned, previously served or reconditioned									

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days									
Compliance Status					Compliance Status				
OUT	IN	NO	NA	COS	OUT	IN	NO	NA	COS
Demonstration of Knowledge/ Personnel					Food Temperature Control/ Identification				
/					/				
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				
Safe Water, Recordkeeping and Food Package Labeling					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
/					Permit Requirement, Prerequisite for Operation				
23. Hot and Cold Water available; adequate pressure, safe					30. Food Establishment Permit (Current & Valid)				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled					Utensils, Equipment, and Vending				
Conformance with Approved Procedures					31. Adequate handwashing facilities: Accessible and properly supplied, used				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
Consumer Advisory					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
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					Compliance Status				
OUT	IN	NO	NA	COS	OUT	IN	NO	NA	COS
Prevention of Food Contamination					Food Identification				
/					/				
34. No Evidence of Insect contamination, rodent/other animals					41. Original container labeling (Bulk Food)				
35. Personal Cleanliness/eating, drinking or tobacco use					Physical Facilities				
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				
Proper Use of Utensils					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: <i>Catherine Clark</i>	Print: Catherine Clark	Title: Person In Charge/ Owner
Inspected by: <i>Daniela G... R</i>	Print:	Business Email:



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Establishment Name: <i>Rays Blue Greens</i>	Physical Address: <i>1 HPV</i>	City/State: <i>HPV (Polks)</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

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:
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10 Cant use dish machine until sanitizing at 180°F
- Must use 3 compartment sink

Need copy of permit at location.

ANNLISA.GRIFFITH@DALLASCOUNTY.ORG

- Receipt, documentation that its getting 180°F

Received by: <i>Catherine Clark</i>	Print: <i>Catherine Clark</i>	Title: Person In Charge/ Owner
Inspected by: <i>Annalisa Griffith</i>	Print: <i>Annalisa Griffith</i>	Samples: Y N # collected