



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: 2/21/2020	Time in:	Time out:	License/Permit # HEALTH-19-1930	Est. Type	Risk Category	Page 1 of 2
Purpose of Inspection:						
<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	TOTAL SCORE	
Establishment Name: Armstrong Elementary			Contact/Owner Name:		* Number of Repeat Violations: <u> </u> ✓ Number of Violations COS: <u> </u>	
Physical Address: 3000 Cornell			City/County: Highland Park	Zip Code: 75205	Phone: 75205	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> (circle one)

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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)						
	✓						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 Refrigerators: Cleaned and Sanitized at 18 ppm temperature manual						
	✓						11. Proper disposition of returned, previously served or reconditioned						
							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	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
							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						
							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) 12/31/2020						
	✓						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	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
							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						
	✓						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						
							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)	Print: Anybidul Celestino	Title: Person In Charge/ Owner
Inspected by: (signature)	Print: Analisa Gutierrez	Business Email:



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Establishment Name: <i>Armstrong Elementary</i>	Physical Address: <i>3600 Canell</i>	City/State: <i>Highland Park</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>Walk in</i>	<i>31°F</i>				
<i>Refrigerator</i>	<i>36°F, 38°F</i>				
<i>Hot Hold</i>	<i>147°F, 162°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>39</i>	<i>Store ice scoops either in ice with handle up or own container but not on top of ice machine ↳ cross-contamination</i>

Received by: (signature) <i>[Signature]</i>	Print: <i>Anubidul Celestina</i>	Title: Person In Charge/ Owner
Inspected by: (signature) <i>[Signature]</i>	Print: <i>[Signature]</i>	Samples: Y N # collected