



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: 9/19/2019 Time in: _____ Time out: _____ License/Permit #: 1470 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: TJ's Seafood Contact/Owner Name: _____ * Number of Repeat Violations: _____
 ✓ Number of Violations COS: _____
 Physical Address: 4212 Oaklawn City/County: Irving (Dallas) Zip Code: 75020 Phone: _____ Follow-up: Yes No (circle one)

(4)

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	Time and Temperature for Food Safety (F = degrees Fahrenheit)		OUT	IN	NO	NA	COS	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		
✓	✓	✓	✓	✓	3. Proper Hot Holding temperature(135°F)		✓	✓	✓	✓	Preventing Contamination by Hands		
✓	✓	✓	✓	✓	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		✓	✓	✓	✓	Highly Susceptible Populations		
✓	✓	✓	✓	✓	Approved Source		✓	✓	✓	✓	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
✓	✓	✓	✓	✓	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction		✓	✓	✓	✓	Chemicals		
✓	✓	✓	✓	✓	8. Food Received at proper temperature		✓	✓	✓	✓	17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
✓	✓	✓	✓	✓	Protection from Contamination		✓	✓	✓	✓	18. Toxic substances properly identified, stored and used		
✓	✓	✓	✓	✓	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		✓	✓	✓	✓	Water/ Plumbing		
✓	✓	✓	✓	✓	10. Food contact surfaces and utensils Cleaned and Sanitized at <u>500 ppm</u> temperature <u>Mechanical</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						R	Compliance Status						R
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel		OUT	IN	NO	NA	COS	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	
✓	✓	✓	✓	✓	23. Hot and Cold Water available; adequate pressure, safe		✓	✓	✓	✓	✓	Permit Requirement, Prerequisite for Operation	
✓	✓	✓	✓	✓	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		✓	✓	✓	✓	✓	30. Food Establishment Permit <u>12/31/2019</u> (current & valid)	
✓	✓	✓	✓	✓	Conformance with Approved Procedures		✓	✓	✓	✓	✓	Utensils, Equipment, and Vending	
✓	✓	✓	✓	✓	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	
✓	✓	✓	✓	✓	Consumer Advisory		✓	✓	✓	✓	✓	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						R	Compliance Status						R
OUT	IN	NO	NA	COS	Prevention of Food Contamination		OUT	IN	NO	NA	COS	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: [Signature] Print: BOSSA WEDDLE Title: Person In Charge/ Owner
 Inspected by: [Signature] Print: _____ Business Email: _____

