



# 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: 1-12-17 Time in: \_\_\_\_\_ Time out: \_\_\_\_\_ License/Permit # 1641 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: CELEBRITY CAFE Contact/Owner Name: BRITTANY LIVINGSTON \* Number of Repeat Violations: \_\_\_\_\_  
 ✓ Number of Violations COS: \_\_\_\_\_

Physical Address: 4260 OAK LAWN City/County: HIGHLAND PARK Zip Code: 76205 Phone: 214528 5612 Follow-up: Yes  No  (circle one)

**3**

**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)						<b>Preventing Contamination by Hands</b>		
			✓		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						<b>Highly Susceptible Populations</b>		
					<b>Approved Source</b>		✓				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						<b>Chemicals</b>		
	✓				8. Food Received at proper temperature		✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
					<b>Protection from Contamination</b>		✓				18. Toxic substances properly identified, stored and used		
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						<b>Water/ Plumbing</b>		
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>500</u> ppm/temperature		✓				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		
					<b>Safe Water, Recordkeeping and Food Package Labeling</b>		✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips		
	✓				23. Hot and Cold Water available; adequate pressure, safe						<b>Permit Requirement, Prerequisite for Operation</b>		
			✓		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		✓				30. Food Establishment Permit (Current & Valid)		
					<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>		
				✓	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		
					<b>Consumer Advisory</b>		✓				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						<b>Physical Facilities</b>		
	✓				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		
					<b>Proper Use of Utensils</b>		✓				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: Faith Adamson Print: Faith Adamson Title: Person In Charge/ Owner  
 Inspected by: Kerry Adams Print: Kerry Adams Business Email: \_\_\_\_\_

