



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

O.K. TO PERMIT R.P.

Date: 11-17-16	Time in:	Time out:	License/Permit #	Est. Type	Risk Category	Page 1 of 1
Purpose of Inspection:	1-Compliance	2-Routine	3-Field Investigation	4-Visit	5-Other	TOTAL/SCORE
Establishment Name: THE HONOR BNZ	Contact/Owner Name: ALISON NELSON	* Number of Repeat Violations:		0		
Physical Address: 26A HPSV	City/County: HIGHLANDS TRAIL	Zip Code: 75225	Phone: 214-760-0956			
Follow-up: Yes No (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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R				
OUT	IN	NO	NA	COS		
					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 Returnables ; Cleaned and Sanitized at 180 ppm/temperature	
				✓	11. Proper disposition of returned, previously served or reconditioned	

Compliance Status	Employee Health	R				
OUT	IN	NO	NA	COS		
		✓			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	Demonstration of Knowledge/ Personnel	R				
OUT	IN	NO	NA	COS		
		✓			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/ Buffet Plate)/ Allergen Label	

Compliance Status	Food Temperature Control/ Identification	R				
OUT	IN	NO	NA	COS		
		✓			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)	
					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	Prevention of Food Contamination	R				
OUT	IN	NO	NA	COS		
	✓				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	

Compliance Status	Food Identification	R				
OUT	IN	NO	NA	COS		
		✓			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: <i>[Signature]</i>	Print: Allison Lee Nelson	Title: Person In Charge/ Owner
Inspected by: <i>[Signature]</i>	Print: Holly Phillips	Business Email: