

Dallas County Health and Human Services-Environmental Health Division performs inspections of food establishments for the Town of Highland Park. Dallas County has adopted the Texas Food Establishment Rules as well as the state inspection form that goes with these rules. This form focuses more on critical violations observed in a food establishment such as potentially hazardous food temperature violations rather than non-critical items such as structural or sanitation problems i.e. floors or walls needing repair or cleaning. Non-critical items will still be noted on the report, but will not be factored into the overall score. All 5 & 4 point demerits require immediate corrective action. All 3 point demerits require corrective action to be completed within 10 days. The demerit points, violation number, and violations are listed in the table below:

Food (PHF) Temperature/Time Requirements

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| 5 Pts. | 1. Proper Cooling for Cooked/Prepared Foods |
| 5 Pts. | 2. Cold Hold (41°F) |
| 5 Pts. | 3. Hot Hold (135°F) |
| 5 Pts. | 4. Proper Cooking Temperature per Potentially Hazardous Food |
| 5 Pts. | 5. Rapid Reheating (165°F in 2 hrs) |
| Personnel/Handling/Source Requirement | |
| 4 Pts. | 6. Personnel with Infection Restricted/Excluded |
| 4 Pts. | 7. Proper/Adequate Handwashing |
| 4 Pts. | 8. Good Hygienic Practices (Eating/Drinking/Smoking/Other) |
| 4 Pts. | 9. Approved Source/Labeling |
| 4 Pts. | 10. Sound Condition |
| 4 Pts. | 11. Proper Handling of Ready-to-Eat Foods |
| 4 Pts. | 12. Cross-Contamination of Raw/Cooked Foods |
| 4 Pts. | 13. Approved Systems (HACCP) Plans/Time as Public Health Control) |
| 4 Pts. | 14. Water Supply – Approved Source/Sufficient Capacity/Hot and Cold Under Pressure |
| Facility and Equipment Requirements | |
| 3 Pts. | 15. Equipment Adequate to Maintain Product Temperature |
| 3 Pts. | 16. Handwash Facilities Adequate and Accessible |
| 3 Pts. | 17. Handwash Facilities with Soap and Towels |
| 3 Pts. | 18. No Evidence of Insect Contamination |
| 3 Pts. | 19. No Evidence of Rodents/Other Animals |
| 3 Pts. | 20. Toxic Items Properly Labeled/Stored/Used |
| 3 Pts. | 21. Manual/Mechanical Warewashing and Sanitizing at () ppm/temperature |
| 3 Pts. | 22. Manager Demonstration of Knowledge/Certified Food Manager |
| 3 Pts. | 23. Approved Sewage/Wastewater Disposal System, Proper Disposal |
| 3 Pts. | 24. Thermometers Provided/Accurate/Properly Calibrated (plus or minus 2° F) |
| 3 Pts. | 25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair |
| 3 Pts. | 26. Posting of Consumer Advisories (Heimlich/Raw Shellfish Warning/Buffer Plate) |
| 3 Pts. | 27. Food Establishment Permit |

Grading Criteria – Inspections are scored on a point system:

- 0 – 3 Points Taken Off = 97-100 / Excellent**
- 4 – 10 Points Taken Off = 96-90 / Good**
- 11 –19 Points Taken Off= 89-81 / Satisfactory**
- 20 –29 Points Taken Off = 80-71 /Poor**
- 30 or More Points Taken Off = 70 or Below /Failing**

Food Establishments consist of restaurants, grocery stores, cafeterias, etc. The score will be entered numerically from zero to 100, with 100 being a perfect score. It is important to remember when looking at the overall score to keep in mind the operation being conducted at that facility. A full service restaurant for example that prepares meals from scratch is involved in more complicated high risk operations and processing than a convenience store that sells only pre-packaged food items.