



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: 9/21/2021	Time in:	Time out:	License/Permit #: HEALTH - 21-0788	Est. Type:	Risk Category:	Page 1 of 2
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Purpose of Inspection:		<input checked="" type="checkbox"/> 1-Compliance	<input type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other	TOTAL/SCORE
Establishment Name: Bird Bakery			Contact/Owner Name:			* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	
Physical Address: 774 HPSV			City/County: HP	Zip Code: 75208	Phone:	Follow-up: Yes No (circle one)	12

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					Compliance Status						
OUT	IN	NO	NA	COS	Item	OUT	IN	NO	NA	COS	
					Time and Temperature for Food Safety (F = degrees Fahrenheit)						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 Returnables ; Cleaned and Sanitized at 200ppm/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					Compliance Status						
OUT	IN	NO	NA	COS	Item	OUT	IN	NO	NA	COS	
					Demonstration of Knowledge/ Personnel						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 (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					Compliance Status						
OUT	IN	NO	NA	COS	Item	OUT	IN	NO	NA	COS	
					Prevention of Food Contamination						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: <i>[Signature]</i>	Print: Amanula Ford	Title: Person In Charge/ Owner
Inspected by: <i>[Signature]</i>	Print: <i>[Signature]</i>	Business Email:



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Establishment Name: Bird Bakery	Physical Address: 7A HPSV	City/State: HP	License/Permit #	Page 3 of 7
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TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Refrigerators below	41°F				
		Salsa	33°F		
		Cut Tomatoes	39°F		

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:
31	Front hand sink not getting hot COS ↳ Needs to get to 100°F for proper handwashing
37 & 48	Clean bottom of refrigerator with spillage & leaking on floor
23	Having issues with hot water. ↳ Did fix at time but temporary - Permanently fix hot water issue ASAP
42	Need to clean surfaces throughout kitchen ↳ floor, refrigerator bottoms, handles & air handlers, tops of bulk containers
9	Don't store flour on the floor. Must be stored in bins off the floor
29	Need chlorine testing strips

Received by: (signature)	Print: Amanda Fovell	Title: Person In Charge/Owner
Inspected by: (signature)	Print: Analise Gentry	Samples: Y N # Collected _____