

## 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

Time out:	License/Permi	it#					Es	st. Type	Risk Category	Page 1	of	
The same of the sa	t/Owner Nam	-	ield I	ivesti	igatio		4-Vis		5-Other	TOTA	LECOR	
#31 Contact	DOWNEI HAIN	ic.					mber of V				7	
City/County	10	Zip	, Gode:	71	2bone	):	=		Follow-up: Yes No (circle one		$\cup$	
: Out = not in compliance 'IN = in o	ompliance No	O = not o	bserved	NA.	= no	t applicable	COS = co	rrected on	EMBERCONAL CONTRACTOR			
OUT box for each numbered item		SECULIAR PROPERTY.	-	-	-		A PROPERTY OF STREET, ST.	THE RESIDENCE OF THE PERSON NAMED IN	k aar asterisk * *	in appropria	te box for	
Priority Items (3 Points)	moiamons Ker	The second section in	omplla		Department of the	IVE ACTION	nor to ex	(eea ) au				
N N C O A O (F = degrees Fahrenheit)		U	O I N O				Employee Health					
1. Proper cooling time and temperature				1	S				yees and condition	nal employee	es;	
ld Holding temperature(41°F/ 45°F)		-	1	+	-				nd reporting nd exclusion; No	discharge fro	om	
t Holding temporature(1359E)		Series Co.			1	eyes, nose	e, and mo		de esta after her l	Tande		
Proper Hot Holding temperature(135°F)     Proper cooking time and temperature			1	12			Preventing Contamination by Hands  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			MALVA OLIKOTE SETTING				Hi	ably Susce	eptible Populati	ons		
Approved Source				1/	1		irized food ed eggs us		ohibited food no equired	ı offered		
7, Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite			310 (40)				Chemicals					
destruction												
8, Food Received at proper temperature			& Vege				Food additives; approved and properly stored; Washing Fruits Vegetables					
Protection from Contamination trated & protected, prevented during for	ood	100			1	18. Toxic	substance		identified, store	d and used	2002	
storage, display, and tasting		įį.										
10. Food contact surfaces and Returnables; Cleaned and Sanitized at Oppm/temperature			lica backflow					ter from approved source; Plumbing installed; proper ow device				
sposition of returned, previously served			1	e Till		20. Appro	ved Sewa	ge/Wastew	ater Disposal Sy	stem, proper		
Priority Foundation Iten	as (2 Points	violat	ions R	eguir	e Cor	-	tion withi	n 10 days				
onstration of Knowledge/ Personnel	R	O U	I I	N	Carried Street, or other Designation of the Carried Street, Texas, Carried Street,	of States	1701945	W/15/2	e Control/ Iden	tification		
charge present, demonstration of kno		1	1		5	27 Proper	0.000	THE PARTY OF	ed; Equipment /		0.3873	
duties/ Certified Food Manager (CFM	1)			4_		Maintain	Product Te	emperature		tacquate to		
ndler/ no unauthorized persons/ person ster, Recordkeeping and Food Pack			1		$\vdash$				disposition ccurate, and cali	prated; Chem	ical/	
Labeling		4000	105	E L	1000	Thermal		USERVISITIES			Wester	
Cold Water available; adequate pressur records available (shellstock tags; par		838		1	1880		nit Req	urrement,	Prerequisite for	r Uperation		
Packaged Food labeled			1	1_		30. <b>Food</b>			nde Bufffer &			
ormance with Approved Procedures ace with Variance, Specialized Process	AND DESCRIPTION OF THE PERSON		15				-		pment, and Ven		RIM E	
; Variance obtained for specialized	,, uu		1	100		31. Adequated, supplied,		ashing fac	cilities: Accessib	le and proper	ly	
processing methods; manufacturer instructions  Consumer Advisory								Food and Non-food Contact surfaces cleanable, properly				
26. Posting of Consumer Advisories; raw or under cooked								igned, constructed, and used Warewashing Facilities; installed, maintained, used/				
foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label			Service :					vice sink or curb cleaning facility provided				
s (1 Point) Violations Require Co	orrective Acti	on Not	to Exc		0 Da	ys or Next	Inspectio	n , Which	lever Comes Fi	rsi		
evention of Food Contamination		U	N		o s			Food I	dentification			
nce of Insect contamination, rodent/or	.her			/		41.Original container labeling (Bulk Food)						
Cleanliness/eating, drinking or tobacco	o use	2004		635		Physical Facilities						
loths; properly used and stored nental contamination			1			42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used						
I thawing method			/ 44. G			44. Garba	44. Garbage and Refuse properly disposed; facilities maintained					
Proper Use of Utensils equipment, & linens; properly used, st	tored,						Physical facilities installed, maintained, and clean Toilet Facilities; properly constructed, supplied, and clean					
dried, & handled/ In use utensils; properly used				1								
vice & single-use articles; properly st	7						violations	11				
w 191		Print:	-	N		lu 1	5,1		Title: Person	In Charge/	Owner	
11/	7.	Frint	-1:						Business Email			
H	led/ In use utensils; properly used		led/ In use utensils; properly used vice & single-use articles; properly stored  Print:	led/ In use utensils; properly used vice & single-use articles; properly stored	led/ In use utensils; properly used vice & single-use articles; properly stored  Print:	led/ In use utensils; properly used vice & single-use articles; properly stored  Print:	led/ In use utensils; properly used vice & single-use articles; properly store  Print: M. Lu	led/ In use utensils; properly used vice & single-use articles; properly store  Print: M. July S.	led/ In use utensils; properly used vice & single-use articles; properly store  Print: M. Ju. D	led/ In use utensils; properly used vice & single-use articles; properly store  Print: M. Lu D. Title: Person	vice & single-use articles; properly used  Print: M. Cu D. Title: Person In Charge/	