

Dallas County Health and Human Services - Environmental Health Division

Retail Food Establishment Inspection Report

1377 N STEMMONS EDWY PM 607 DALLAS TY 75307 214 919 2115 EAV. 214 919 215

OF TEN	2377 N. STEMMONS FRWY., RM 607, Time out: License/Pe						Est. Type		of
4 2 7 17	Time out.	THILL IT					2012 1790	, ago <u></u>	
Purpose of Inspe	ction: 1-Compliance 2-Routine		3-Fi	eld lı	ivest	gatio		5-Other TOTAL	CORE
Physical Address	Contact/Owner N	ame:		Code)n	hone	* Number of Repeat Viol V Number of Violations (Follow-up: Yes)
91W	tuly TI		PE INC.	2	(U)	Sar.		No (circle one)	
Co Mark the appropria	mpliance Status: Out = not in compliance IN = in compliance c points in the OUT box for each numbered item Mark ' Priority Items (3 Points) violations	'a ch	eckma	k in a	prop	iate b	ox for IN, NO, NA, COS Ma	urk an asterisk * * in appropriate b	ox for I
Compliance Status	Hamman Control Harden St. Contro	0		mplia		atus			
			U		O A		Emp	loyee Health	
	Proper cooling time and temperature			1		H	12. Management, food emplo knowledge, responsibilities,	yees and conditional employees;	
	2. Proper Cold Holding temperature(41°F/ 45°F)			1			13. Proper use of restriction a eyes, nose, and mouth	and exclusion; No discharge from	
	Proper Hot Holding temperature(135°F) Proper cooking time and temperature	\dashv	H	7		1	Preventing Co	ntamination by Hands erly washed/ Gloves used properly	2000
	5. Proper reheating procedure for hot holding (165°F in 2	7	П	1			15. No bare hand contact wit	h ready to eat foods or approved	
	Hours) 6. Time as a Public Health Control; procedures & records					lie.		lowed (APPROVED Y N	
	Approved Source				1	1	16. Pasteurized foods used; p Pasteurized eggs used when r		
HI	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						ALUE DENAMED OF THE	Themicals	10
	8. Food Received at proper temperature			1	1		& Vegetables	and properly stored; Washing Fr	iits
	Protection from Contamination 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting			7300 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1			18. Toxic substances properly identified, stored and used Water/ Plumbing		
17	10. Food contact surfaces and Returnables: Cleaned and Sanitized at providing properties.	Ca	П	1	T	Γ	19. Water from approved sou backflow device	rce; Plumbing installed; proper	
	11. Proper disposition of returned, previously served or		П	/	115	NO.	20. Approved Sewage/Waste disposal	water Disposal System, proper	
	Priority Foundation Items (2 Points)	ats) v	lolati	ons R	equi	e Co	the second second second second second second	5	
I N N C N O A O S	Demonstration of Knowledge/ Personnel	R	O U T	MATERIAL PROPERTY.	N N	Name and Address of the Owner, where	Food Temperatu	re Control/ Identification	
	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			1			27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and	re	
	22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling			1	K/A		29. Thermometers provided, Thermal test strips	accurate, and calibrated; Chemica	I/
	23. Hot and Cold Water available; adequate pressure, safe		and the second		100	DUC!	Permit Requirement, Prerequisite for Operation		
	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			1			30. Food Establishment Per	mit (Current & Valid)	
	Conformance with Approved Procedures	13			EU S		Utensils, Equ	ipment, and Vending	
	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			1			31. Adequate handwashing fa supplied, used	acilities: Accessible and properly	
	Consumer Advisory			1			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/		
	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label			1			Service sink or curb cleaning		
	Core Items (1 Point) Violations Require Corrective	1ction					nys or Next Inspection , White	hever Comes First	
I N N C N O A O S	Prevention of Food Contamination	R	U T		N P			Identification (D. II. Free f)	
1	34. No Evidence of Insect contamination, rodent/other animals						41.Original container labeling	S (Dark Lood)	
1	35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored			7			Phys 42. Non-Food Contact surfac	ical Facilities es clean	
11	37. Environmental contamination			1			43. Adequate ventilation and	lighting; designated areas used	
	38. Approved thawing method Proper Use of Utensils		-	1			44. Garbage and Refuse prop 45. Physical facilities installe	erly disposed; facilities maintaine d. maintained, and clean	d
	39. Utensils, equipment, & linens; properly used, stored.		H	+	1		46. Toilet Facilities; properly constructed, supplied, and clean		
XII	I dried & handled/ In use utensils; properly used		1		-	1	47, Other Violations		
1	dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properly stored					1	47. Other Violations		1
	40. Single-service & single-use articles; properly used and used	I	Print:				47. Other Violations	Title: Person In Charge/ O	wner
Received by: (signature) (Inspected by: (signature)	40. Single-service & single-use articles; properly stored		Print:				47. Other Violations	Title: Person In Charge/ O	wner