



# 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: 3/23/2021 Time in: \_\_\_\_\_ Time out: \_\_\_\_\_ License/Permit # \_\_\_\_\_ Est. Type \_\_\_\_\_ Risk Category \_\_\_\_\_ Page 1 of 2

Purpose of Inspection:  1-Compliance  2-Routine  3-Field Investigation  4-Visit  5-Other **TOTAL SCORE**

Establishment Name: Foyle Me Knot Contact/Owner Name: \_\_\_\_\_ \* Number of Repeat Violations: \_\_\_\_\_  
 ✓ Number of Violations COS: \_\_\_\_\_

Physical Address: 9200 Oak Grove Ave City/County: HP Zip Code: 75209 Phone: \_\_\_\_\_ Follow-up: Yes  No (circle one) 8

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						R	Compliance Status						R
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)		OUT	IN	NO	NA	COS	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)						<b>Preventing Contamination by Hands</b>		
					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 <b>Approved Source</b>						<b>Highly Susceptible Populations</b>		
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
					8. Food Received at proper temperature						<b>Chemicals</b>		
					<b>Protection from Contamination</b>						17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						18. Toxic substances properly identified, stored and used		
					10. Food contact surfaces and Returnables: Cleaned and Sanitized at <u>50</u> ppm/temperature <u>Mechanical</u>						<b>Water/ Plumbing</b>		
					11. Proper disposition of returned, previously served or reconditioned						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						R	Compliance Status						R
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel		OUT	IN	NO	NA	COS	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		
					<b>Safe Water, Recordkeeping and Food Package Labeling</b>						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips		
					23. Hot and Cold Water available; adequate pressure, safe						<b>Permit Requirement, Prerequisite for Operation</b>		
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current & Valid)		
					<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>		
					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		
					<b>Consumer Advisory</b>						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						R	Compliance Status						R
OUT	IN	NO	NA	COS	Prevention of Food Contamination		OUT	IN	NO	NA	COS	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						<b>Physical Facilities</b>		
					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		
					<b>Proper Use of Utensils</b>						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: [Signature] Print: Amy Mitchell Title: Person In Charge/ Owner  
 Inspected by: [Signature] Print: \_\_\_\_\_ Business Email: \_\_\_\_\_



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Retail Food Establishment Inspection Report

2377 N. STEMMONS FRWY., RM 607, DALLAS, TX 75207 214-819-2115 FAX: 214-819-2868

Establishment Name: <b>Forget Me Knot</b>	Physical Address: <b>4200 Oak Lawn Ave HP</b>	City/State: <b>HP</b>	License/Permit #	Page <b>22</b>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

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:
21 + 22	Need all employees to have their food handlers or Food Managers Certificate on-site MD Must obtain within 60 days of hiring
30	Need to update permit with Highland Park ASAP ↳ expired 12/30/2020
28	All food not in original container ↳ chicken salad etc to sell needs an expiration date → 7 days later
	Per complaint - MAM cookies have permit label ↳ recommend separating / or wrapping to prevent customers allergic reaction.

Received by: (signature) <i>Amy Mitchell</i>	Print: <b>Amy Mitchell</b>	Title: <b>Person In Charge/ Owner</b>
Inspected by: (signature) <i>Angela Smith</i>	Print:	Samples: Y N # collected