



# 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: <u>7/23/2021</u>	Time in:	Time out:	License/Permit # <u>HCH 20-2117</u>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection:	<input type="checkbox"/> 1-Compliance	<input checked="" type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other	TOTAL/SCORE
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Establishment Name: <u>Kwik-House</u>	Contact/Owner Name:	* Number of Repeat Violations: <u>0</u>	11
		✓ Number of Violations COS: <u>0</u>	

Physical Address: <u>100+ TPSV Suite 300 HD</u>	City/County: <u>75202</u>	Phone:	Follow-up: Yes No (circle one)
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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			OUT	IN	NO	NA	COS		
<b>Time and Temperature for Food Safety (F = degrees Fahrenheit)</b>													
													<b>Employee Health</b>
													12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
<b>3</b>													13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
													<b>Preventing Contamination by Hands</b>
													14. Hands cleaned and properly washed/ Gloves used properly
													15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )
													<b>Highly Susceptible Populations</b>
													16. Pasteurized foods used; prohibited food not offered
													Pasteurized eggs used when required
													<b>Chemicals</b>
													17. Food additives; approved and properly stored; Washing Fruits & Vegetables
													18. Toxic substances properly identified, stored and used
													<b>Water/ Plumbing</b>
													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			OUT	IN	NO	NA	COS		
<b>Demonstration of Knowledge/ Personnel</b>													
													<b>Food Temperature Control/ Identification</b>
<b>2</b>													27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
													28. Proper Date Marking and disposition
													29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <u>Chlorine + Quat</u>
													<b>Permit Requirement, Prerequisite for Operation</b>
													30. Food Establishment Permit (Current & Valid) <u>12/31/2021</u>
													<b>Utensils, Equipment, and Vending</b>
													31. Adequate handwashing facilities: Accessible and properly supplied, used <u>outside bar</u>
													32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
													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			OUT	IN	NO	NA	COS		
<b>Prevention of Food Contamination</b>													
													<b>Food Identification</b>
													41. Original container labeling (Bulk Food)
													<b>Physical Facilities</b>
													42. Non-Food Contact surfaces clean
													43. Adequate ventilation and lighting; designated areas used
													44. Garbage and Refuse properly disposed; facilities maintained
													45. Physical facilities installed, maintained, and clean
													46. Toilet Facilities; properly constructed, supplied, and clean
													47. Other Violations

Received by: (signature) <u>[Signature]</u>	Print: <u>ERIC SANDIVAR</u>	Title: Person In Charge/ Owner
Inspected by: (signature) <u>[Signature]</u>	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: <u>Quintessence</u>	Physical Address: <u>10071 PSI Suite 300</u>	City/State: <u>HP</u>	License/Permit #	Page <u>2</u> of <u>2</u>
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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:
22	Some food handler's certificates are expired
34	Fruit flies at the bar area (inside)
35	Designated spot not air tight or had products for personal items
2	Make sure call up ingredients in outside bar area are cooling below 41° if storing juices + cut fruit
31	Outside bar needs to be fully supplied with soap + paper towels
29	Need chlorine + quat testing strips to check sanitizer

Received by: <u>[Signature]</u>	Print: <u>ERIC SALDIVAR</u>	Title: Person In Charge/ Owner
Inspected by: <u>[Signature]</u>	Print:	Samples: Y N # collected