



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>01/15/2015</u>	Time in:	Time out:	License/Permit #	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
Establishment Name: <u>Jojobster</u>	Contact/Owner Name:			* Number of Repeat Violations: _____		0
Physical Address: <u>335 Highland Park Village HP</u>		City/County: <u>HP</u>	Zip Code: <u>75205</u>	Phone: _____		
Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> (circle one)						

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	R	OUT	IN	NO	NA	COS	R
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					
/						Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F)						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)					
4. Proper cooking time and temperature						Highly Susceptible Populations					
/						16. Pasteurized foods used; prohibited food not offered					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						Pasteurized eggs used when required					
6. Time as a Public Health Control; procedures & records						Chemicals					
Approved Source						17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
/						18. Toxic substances properly identified, stored and used					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						Water/ Plumbing					
/						19. Water from approved source; Plumbing installed; proper backflow device					
8. Food Received at proper temperature						20. Approved Sewage/Wastewater Disposal System, proper disposal					
Protection from Contamination											
/											
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											
/											
10. Food contact surfaces and Returnables Cleaned and Sanitized at <u>50ppm/temperature</u>											
/											
11. Proper disposition of returned, previously served or reconditioned <u>kitchen + bar</u>											

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
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					
/						Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe						30. Food Establishment Permit (Current & Valid)					
/						Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						31. Adequate handwashing facilities: Accessible and properly supplied, used					
Conformance with Approved Procedures						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					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions											
Consumer Advisory											
/											
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label											

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	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
/						/					
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
/						Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use						42. Non-Food Contact surfaces clean					
/						43. Adequate ventilation and lighting; designated areas used					
36. Wiping Cloths; properly used and stored						44. Garbage and Refuse properly disposed; facilities maintained					
/						45. Physical facilities installed, maintained, and clean					
37. Environmental contamination						46. Toilet Facilities; properly constructed, supplied, and clean					
/						47. Other Violations					
38. Approved thawing method											
Proper Use of Utensils											
/											
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used											
/											
40. Single-service & single-use articles; properly stored and used											

Received by: <u>[Signature]</u>	Print: <u>Matthew Jorgensen</u>	Title: Person In Charge/ Owner
Inspected by: <u>[Signature]</u>	Print:	Business Email: