

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

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Pª	re:	2	4	12	Time in: License/F	Permi	t #					Est. Type	Risk Category	Page of
	_	_	_	-	ction: 1-Compliance 2-Routine			ield	Inve	stigati		4-Visit	5-Other	TOTAL/SCORE
Es	ahl	ishn	nent	Nai	Paul Soft for 1 (On (P S NUM		2:					er of Repeat Vic er of Violations		(0)
Ph	ysic	a C	Shi	258	1 Desterning City/County:		134	Cog	le:	Phon	ne:		Follow-up: Yes No (circle one)	
Contract of the Contract of th		nesi.	21		mpliance Status: Out = not in compliance 'IN = in compliance	, NO			ران اما	NA - n	ot applicable Co	DS = corrected o	THE RESERVE OF THE PARTY OF THE	lation
Ma	rk U	he a	ррго	Cor	e points in the OUT box for each numbered item Mark	'√' a	checkm	ark ir	appr	opriate l	box for IN, NO.	NA, COS N	lark an asterisk ' * 'in	appropriate box for R
146	10	(1)(8			Priority Items (3 Points) violation.	s Req	_	_	_	-	STATE OF THE PERSON NAMED IN	t to exceed 3 a	lays	
Co	mpl	anc	e Sta	C	Time and Temperature for Food Safety	R	0		lance	Status N C				R
U	N	0	A	0 5	(F = degrees Fahrenheit)		U		0	A O		I m	ployee Health	
	/		-		1. Proper cooling time and temperature			/				nent, food emp responsibilities,	loyees and conditional , and reporting	employees;
	1	N			2. Proper Cold Holding temperature(41°F/45°F)			/			13. Proper u eyes, nose, a		and exclusion; No dis	charge from
	V	V	/		3. Proper Hot Holding temperature(135°F)			17	-		14 Handa a		ontamination by Har perly washed/ Gloves a	
	-	-	/	-	4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2	+	-	 		239			th ready to eat foods of	
	_,	2	_		Hours)			L	/	9000000	alternate me		ollowed (APPROVED	THE RESERVE AND DESCRIPTIONS OF THE PARTY OF
				901	6. Time as a Public Health Control; procedures & records Approved Source	S 62-53	200	T		7	16. Pasteuriz		sceptible Populations prohibited food not of	
1000			_			100	6.70		175	1	Pasteurized o	eggs used when	required	
	1		-		7, Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction		60_ 658			1		Madhe F at	Chemicals	
	1				8. Food Received at proper temperature					1	17. Food add & Vegetable	, , ,	d and properly stored;	Washing Fruits
144	W	Z			Protection from Contamination		-	1		4/1	18. Toxic su		ly identified, stored ar	nd used
	1	/	1		Food Separated & protected, prevented during food preparation, storage, display, and tasting		16		,				ter/ Plumbing	
	1				10. Food contact surfaces and Returnables; Cleaned and			/			19. Water from backflow de		urce; Plumbing install	ed; proper
\vdash	1			_	Sanitized at ppm/temperature 11. Proper disposition of returned, previously served or	T		1	482		20. Approve		ewater Disposal Syste	m, proper
E SECOND	200000		25200	ente.	Priority Foundation Items (2 Pe	aints)	viole	dans	Ren	uire C	disposal	n within 10 da		
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