



# 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: 9/24/2021 Time in: \_\_\_\_\_ Time out: \_\_\_\_\_ License/Permit #: \_\_\_\_\_ Est. Type: \_\_\_\_\_ Risk Category: \_\_\_\_\_ Page 1 of 1

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

Establishment Name: Scottsboro Yard Baseball Contact/Owner Name: \_\_\_\_\_ \* Number of Repeat Violations: \_\_\_\_\_  
 ✓ Number of Violations COS: \_\_\_\_\_

Physical Address: 1015 L. Westchester City/County: HP Zip Code: 75208 Phone: \_\_\_\_\_ Follow-up: Yes No (circle one) 0

**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						
O	I	N	N	C			O	I	N	N	C								
U	N	O	A	O	S	T				O	S	U				O	S		
<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												
	✓						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						
O	I	N	N	C			O	I	N	N	C								
U	N	O	A	O	S	T				O	S	U				O	S		
<b>Demonstration of Knowledge/ Personnel</b>																			
	✓						<b>Food Temperature Control/ Identification</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												
	✓						<b>Permit Requirement, Prerequisite for Operation</b>												
	✓						30. Food Establishment Permit (Current & Valid)												
	✓						<b>Utensils, Equipment, and Vending</b>												
	✓						31. Adequate handwashing facilities: Accessible and properly supplied, used												
	✓						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						
O	I	N	N	C			O	I	N	N	C								
U	N	O	A	O	S	T				O	S	U				O	S		
<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: Edna Solano Print: Edna Solano Title: Person In Charge/ Owner

Inspected by: Amelisa Gutierrez Print: \_\_\_\_\_ Business Email: \_\_\_\_\_