



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: 8-17-16	Time in:	Time out:	License/Permit # 1397	Est. Type:	Risk Category:	Page ___ of ___
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Purpose of Inspection:	1-Compliance	2-Routine	3-Field Investigation	4-Visit	5-Other	TOTAL/SCORE
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Establishment Name: BISTRO 31	Contact/Owner Name: MICHAEL BRATNER	* Number of Repeat Violations: 0	3
Physical Address: 877 HPSV		City/County: HEALTHLAND PARK	
Zip Code:		Phone: 420-3900	Follow-up: Yes No (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						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Time and Temperature for Food Safety (F = degrees Fahrenheit)													
													1. Proper cooling time and temperature
													2. Proper Cold Holding temperature(41°F/ 45°F)
													3. Proper Hot Holding temperature(135°F)
													4. Proper cooking time and temperature
													5. Proper reheating procedure for hot holding (165°F in 2 Hours)
													6. Time as a Public Health Control; procedures & records
Approved Source													
													7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction
													8. Food Received at proper temperature
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 50 ppm/temperature
													11. Proper disposition of returned, previously served or reconditioned
Employee Health													
													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
Preventing Contamination by Hands													
													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)
Highly Susceptible Populations													
													16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
Chemicals													
													17. Food additives; approved and properly stored; Washing Fruits & Vegetables
													18. Toxic substances properly identified, stored and used
Water/ Plumbing													
													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		
Demonstration of Knowledge/ Personnel													
													21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)
													22. Food Handler/ no unauthorized persons/ personnel
Safe Water, Recordkeeping and Food Package Labeling													
													23. Hot and Cold Water available; adequate pressure, safe
													24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled
Conformance with Approved Procedures													
													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
Food Temperature Control/ Identification													
													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
Permit Requirement, Prerequisite for Operation													
													30. Food Establishment Permit (Current & Valid)
Utensils, Equipment, and Vending													
													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
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Prevention of Food Contamination													
													34. No Evidence of Insect contamination, rodent/other animals
													35. Personal Cleanliness/eating, drinking or tobacco use
													36. Wiping Cloths; properly used and stored
													37. Environmental contamination
													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
Food Identification													
													41. Original container labeling (Bulk Food)
Physical Facilities													
													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: <i>[Signature]</i>	Print: RUDY PHILLIPS	Title: Person In Charge/ Owner
Inspected by: <i>[Signature]</i>	Print: RUDY PHILLIPS	Business Email:

