



# 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: <b>8-26-16</b>	Time in:	Time out:	License/Permit # <b>0245</b>	Est. Type	Risk Category	Page ___ of ___
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<b>Purpose of Inspection:</b>	1-Compliance	2-Routine	3-Field Investigation	4-Visit	5-Other	<b>TOTAL/SCORE</b>
Establishment Name: <b>LAKE PACIFIC</b>	Contact/Owner Name: <b>JACK KNOX</b>			* Number of Repeat Violations: <b>0</b>		<b>5</b>
Physical Address: <b>24 HPSV</b>	City/County: <b>Mt. Pleasant</b>	Zip Code: <b>75265</b>	Phone: <b>214 526 1388</b>	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		Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status		Employee Health	R
OUT	IN			NO	NA		
		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	
		3. Proper Hot Holding temperature(135°F)				<b>Preventing Contamination by Hands</b>	
		4. Proper cooking time and temperature				14. Hands cleaned and properly washed/ Gloves used properly	
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
		6. Time as a Public Health Control; procedures & records				<b>Highly Susceptible Populations</b>	
		<b>Approved Source</b>				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction				<b>Chemicals</b>	
		8. Food Received at proper temperature				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
		<b>Protection from Contamination</b>				18. Toxic substances properly identified, stored and used	
		9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				<b>Water/ Plumbing</b>	
		10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <b>0.2</b> ppm/temperature				19. Water from approved source; Plumbing installed; proper backflow device	
		11. Proper disposition of returned, previously served or reconditioned				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days							
Compliance Status		Demonstration of Knowledge/ Personnel	R	Compliance Status		Food Temperature Control/ Identification	R
OUT	IN			NO	NA		
		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	
		<b>Safe Water, Recordkeeping and Food Package Labeling</b>				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
		23. Hot and Cold Water available; adequate pressure, safe				<b>Permit Requirement, Prerequisite for Operation</b>	
		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				30. Food Establishment Permit (Current & Valid)	
		<b>Conformance with Approved Procedures</b>				<b>Utensils, Equipment, and Vending</b>	
		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				31. Adequate handwashing facilities: Accessible and properly supplied, used	
		<b>Consumer Advisory</b>				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
		26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate/ Allergen Label				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		Prevention of Food Contamination	R	Compliance Status		Food Identification	R
OUT	IN			NO	NA		
		34. No Evidence of Insect contamination, rodent/other animals				41. Original container labeling (Bulk Food)	
		35. Personal Cleanliness/eating, drinking or tobacco use				<b>Physical Facilities</b>	
		36. Wiping Cloths; properly used and stored				42. Non-Food Contact surfaces clean	
		37. Environmental contamination				43. Adequate ventilation and lighting; designated areas used	
		38. Approved thawing method				44. Garbage and Refuse properly disposed; facilities maintained	
		<b>Proper Use of Utensils</b>				45. Physical facilities installed, maintained, and clean	
		39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used				46. Toilet Facilities; properly constructed, supplied, and clean	
		40. Single-service & single-use articles; properly stored and used				47. Other Violations	

Received by: <i>[Signature]</i>	Print: <b>Robert [Name]</b>	Title: Person In Charge/ Owner
Inspected by: <i>[Signature]</i>	Print: <b>Rodney [Name]</b>	Business Email:

