



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: 9-21-16	Time in:	Time out:	License/Permit # 0023	Est. Type	Risk Category	Page 1 of 1
Purpose of Inspection:						
<input type="checkbox"/> 1-Compliance		<input type="checkbox"/> 2-Routine		<input type="checkbox"/> 3-Field Investigation		<input type="checkbox"/> 4-Visit
<input type="checkbox"/> 5-Other		TOTAL/SCORE				
Establishment Name: NONNA			Contact/Owner Name: Shelley Hudson		* Number of Repeat Violations: 0	
Physical Address: 4115 LOMO ALTO			City/County: HIGHLAND PARK		Zip Code: 75085	
			Phone: 214-521-7193		Follow-up: Yes <input type="checkbox"/> No (circle one) <input checked="" type="checkbox"/>	

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 '1' 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	U	T	I	N	COS		O	U	T	I	N	COS												
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										
						3. Proper Hot Holding temperature(135°F)								Preventing Contamination by Hands										
						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								Highly Susceptible Populations										
						Approved Source								16. Pasteurized foods used; prohibited food not offered										
						7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction								Chemicals										
						8. Food Received at proper temperature								17. Food additives; approved and properly stored; Washing Fruits & Vegetables										
						Protection from Contamination											18. Toxic substances properly identified, stored and used							
						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing										
						10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 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						R	Compliance Status						R											
O	U	T	I	N	COS		O	U	T	I	N	COS												
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								
						23. Hot and Cold Water available; adequate pressure, safe								Permit Requirement, Prerequisite for Operation										
						24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled								30. Food Establishment Permit (Current & Valid)										
						Conformance with Approved Procedures										Utensils, Equipment, and Vending								
						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										
						Consumer Advisory										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/ Buffet 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						R	Compliance Status						R											
O	U	T	I	N	COS		O	U	T	I	N	COS												
Prevention of Food Contamination													Food Identification											
						34. No Evidence of Insect contamination, rodent/other animals								41. Original container labeling (Bulk Food)										
						35. Personal Cleanliness/eating, drinking or tobacco use								Physical Facilities										
						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										
						Proper Use of Utensils										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:	Print: Shelley Hudson	Title: Person In Charge/ Owner
Inspected by:	Print: Rudy Phelps	Business Email: