



Dallas County Health and Human Services - Environmental Health Division

Retail Food Establishment Inspection Report

2377 N. STEMMONS FRWY., RM 607, DALLAS, TX 75207 214-810-2115 FAX: 214-819-2868

O.K. TO OPEN R.F.

Date: 9-21-16 Time in: Time out: License/Permit #: 1546 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: PHEON HOLLOW CATERING Contact/Owner Name: JOAN THOMPSON * Number of Repeat Violations: 0 Number of Violations COS: 0 Physical Address: 3800 MUCKINBIRD City/County: McLENNAN/PARKER 75205 Phone: 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 '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

Table with 2 columns for Compliance Status (O, U, T) and I, N, O, N, A, C, O, S. Left column: Time and Temperature for Food Safety (F = degrees Fahrenheit). Right column: Employee Health. Items include: 1. Proper cooling time and temperature, 2. Proper Cold Holding temperature, 3. Proper Hot Holding temperature, 4. Proper cooking time and temperature, 5. Proper reheating procedure, 6. Time as a Public Health Control, 7. Food and ice obtained from approved source, 8. Food Received at proper temperature, 9. Food Separated & protected, 10. Food contact surfaces and Returnables, 11. Proper disposition of returned, 12. Management, food employees and conditional employees, 13. Proper use of restriction and exclusion, 14. Hands cleaned and properly washed, 15. No bare hand contact, 16. Pasteurized foods used, 17. Food additives, 18. Toxic substances, 19. Water from approved source, 20. Approved Sewage/Wastewater Disposal System.

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Table with 2 columns for Compliance Status (O, U, T) and I, N, O, N, A, C, O, S. Left column: Demonstration of Knowledge/ Personnel, Safe Water, Recordkeeping and Food Package Labeling, Conformance with Approved Procedures, Consumer Advisory. Right column: Food Temperature Control/ Identification, Permit Requirement, Prerequisite for Operation, Utensils, Equipment, and Vending. Items include: 21. Person in charge present, 22. Food Handler/ no unauthorized persons, 23. Hot and Cold Water available, 24. Required records available, 25. Compliance with Variance, 26. Posting of Consumer Advisories, 27. Proper cooling method used, 28. Proper Date Marking and disposition, 29. Thermometers provided, 30. Food Establishment Permit, 31. Adequate handwashing facilities, 32. Food and Non-food Contact surfaces cleanable, 33. Warewashing Facilities.

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Table with 2 columns for Compliance Status (O, U, T) and I, N, O, N, A, C, O, S. Left column: Prevention of Food Contamination, Proper Use of Utensils. Right column: Food Identification, Physical Facilities. Items include: 34. No Evidence of Insect contamination, 35. Personal Cleanliness, 36. Wiping Cloths, 37. Environmental contamination, 38. Approved thawing method, 39. Utensils, equipment, & linens, 40. Single-service & single-use articles, 41. Original container labeling, 42. Non-Food Contact surfaces clean, 43. Adequate ventilation and lighting, 44. Garbage and Refuse properly disposed, 45. Physical facilities installed, 46. Toilet Facilities, 47. Other Violations.

Received by: (signature) Gary Sheets Print: GARY SHEETS Title: Person In Charge/ Owner Inspected by: (signature) Rudy Phillips Print: Rudy Phillips Business Email:

Rudy Phillips

From: Preston Hollow Catering <catering@phcatering.net>
Sent: Monday, September 19, 2016 5:26 PM
To: Rudy Phillips
Subject: Preston Hollow Catering action overview

Mr. Phillips,

I hope you are having a nice Monday. It was a pleasure speaking with you and we look forward to having you come out and inspect our kitchen located at 3300 Mockingbird Ln for Preston Hollow Catering. This location has recently experienced some plumbing blockage that affected our kitchen area. We hired Leavy & Son's to repair, "snake" and clear the pipes starting outside under the sidewalk thru the main kitchen. The main sewer line was accessed thru the kitchen floor so a larger piece of equipment could be used to fully clear the entire line. All blockages & backups were cleared and repaired by Leavy & Son's. After all plumbing was repaired and cleared Serv-Pro was hired to disinfect, scrub and cleanse the entire kitchen. Over a span of 3 days (Friday, Saturday & Monday) Serv-pro power washed, disinfected, scrubbed, wiped, swept and mopped, every floor, wall, hard surface, drain cover, counter top, table/counter sides & bottoms, etc... All carts, racks, wheels, trays, shelving, equipment, doors, etc have also been cleaned and disinfected as well. We look forward to seeing you soon and please let me know if any further information is needed. Feel free to contact us with any questions, have a great evening.

Thanks, Sarah Leffler
Preston Hollow Catering
#214-739-0350