



DALLAS COUNTY HEALTH AND HUMAN SERVICES
 ENVIRONMENTAL HEALTH DIVISION
 2377 N. STEMMONS FRWY. ROOM 607
 DALLAS, TEXAS 75207
 214-819-2115 FAX 214-819-2868

		10-23-15			CITY/TOWN <u>HIGHLAND PARK</u>		
San Code	Date	Time In	Time Out	Establishment Number	Permit Number	Risk Category	
Purpose of Inspection: 1-Compliance 2-Routine 3-Field Investigation 4-Visit 5-Other							
Establishment: <u>BRADFIELD</u>				Owner: <u>HIGHLAND PARK</u>			
Physical Address: <u>4300 SOUTHERN</u>				Zip: <u>75205</u>	Phone: () <u>780-3225</u>		
OUT 5 Pts	IN	NA	NO	COS	Food Temperature/Time Requirements Violations Require Immediate Corrective Action	Remarks	
			✓		1. Proper Cooling for Cooked/Prepared Food		
	✓				2. Cold Hold (41 degrees Fahrenheit/45 degrees Fahrenheit)		
	✓				3. Hot Hold (135 degrees Fahrenheit)		
			✓		4. Proper Cooking Temperatures		
			✓		5. Rapid Reheating (165 degrees Fahrenheit in 2 Hrs)		
Item/Location/Temperature							
OUT 4 Pts	IN	NA	NO	COS	Personnel/Handling/Source Requirements Violations Require Immediate Corrective Action	Remarks	
	✓				6. Personnel with Infections Restricted/Excluded		
	✓				7. Proper/Adequate Handwashing		
	✓				8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)		
	✓				9. Approved Source/Labeling		
	✓				10. Sound Condition		
	✓				11. Proper Handling of Ready-To-Eat Foods		
	✓				12. Cross-contamination of Raw/Cooked Foods/Other		
	✓				13. Approved Systems (HACCP Plans/Time as Public Health Control)		
	✓				14. Water Supply - Approved Sources/Sufficient Capacity/Hot and Cold Under Pressure		
OUT 3 Pts	IN	NA	NO	COS	Facility and Equipment Requirements Violations Require Immediate Correction, Not To Exceed 10 Days	Remarks	
	✓				15. Equipment Adequate to Maintain Product Temperature		
	✓				16. Handwash Facilities Adequate and Accessible		
	✓				17. Handwash Facilities with Soap and Towels		
	✓				18. No Evidence of Insect Contamination		
	✓				19. No Evidence of Rodents/Other Animals		
	✓				20. Toxic Items Properly Labeled/Stored/Used		
	✓				21. Manual/Mechanical Warewashing and Sanitizing at <u>180</u> ppm/temperature		
	✓				22. Manager Demonstration of Knowledge/Certified Food Manager		
	✓				23. Approved Sewage/Wastewater Disposal System, Proper Disposal		
	✓				24. Thermometers Provided/Accurate/Properly Calibrated (±2 degrees Fahrenheit)		
✓	✓				25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair		
	✓				26. Posting of Consumer Advisories (Heimlich/Disclosure/Reminder/Buffer Plate)		
	✓				27. Food Establishment Permit		
Subtotal	Other Violations - Require Corrective Action, Not to Exceed 90 Days or the Next Inspection, Whichever Comes First						
5pt	<u>clean tops of equipment</u>						
4pt							
3pt							
3							
Total	Inspected by: <u>Rudy Phillips</u>	Print: <u>Rudy Phillips</u>					
F/U	Received by: <u>Susan Bralley</u>	Print: _____				Title: _____	
Yes/No							