



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: 8-18-16	Time in:	Time out:	License/Permit # 1089	Est. Type	Risk Category	Page <u> </u> of <u> </u>
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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
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Establishment Name: ASIAN FUSION LLC	Contact/Owner Name: INK PHINYAWANANA	* Number of Repeat Violations: <u> </u>	6
Physical Address: 4246 OAKLAWN	City/County: IRVING/TARRANT	Number of Violations COS: <u> </u>	
City/County: IRVING/TARRANT		Zip Code: 75035	Phone: 2142196468
Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> (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
O	I	N	N	C	O		O	I	N	N	C	O	
U	N	O	A	S	S	U	N	O	A	S	S		
Time and Temperature for Food Safety (F = degrees Fahrenheit)							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 back flow 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
O	I	N	N	C	O		O	I	N	N	C	O	
U	N	O	A	S	S	U	N	O	A	S	S		
Demonstration of Knowledge/ Personnel							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
O	I	N	N	C	O		O	I	N	N	C	O	
U	N	O	A	S	S	U	N	O	A	S	S		
Prevention of Food Contamination							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:	Print: _____	Title: Person In Charge/ Owner
Inspected by:	Print: RUDY PHILLIPS	Business Email: _____

