

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

Cale: 22 71	Time in: Time out: Licurse Perr	mit#	2¢)	-]	($\hat{\mathcal{O}}$	S Est. Type Risk Category Page of
Purpose of Inspect Establishment Name		me:	3-F	ield	Inv	esti	gatio	n 4-Visit 5-Other TOTAL/SCOR * Number of Repeat Violations:
Oin	1stury Herrentony					_		✓ Number of Violations COS:
Physical Address	(Chief He Cycounty)		Zip	93	1e:		hone	Follow-up: Yes No (circle one)
Comp	pllance Status: Out = not in compliance IN = in compliance							
Mark the appropriate	points in the OUT box for each numbered item Mark 'V' Priority Items (3 Points) violations R	_		-	-		-	ox for IN, NO, NA, COS Mark an asterisk * in appropriate box for tive Action not to exceed 3 days
Compliance Status			Co	ompl	ianc	e Sta	itus	
U N O A O	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	O U T	I N	0	N A	C O S	Employee Health
T	1. Proper cooling time and temperature			V		in	,	12. Management, food employees and conditional employees;
++++	2. Proper Cold Holding temperature(41°F/45°F)	-			/			knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from
	3. Proper Hot Holding temperature(135°F)	-	30022					eyes, nose, and mouth Preventing Contamination by Hands
	Proper cooking time and temperature			1				14. Hands cleaned and properly washed/ Gloves used properly
1 1 1 1	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	1			250	80	/	Highly Susceptible Populations
	Approved Source					/		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
	7. Food and ice obtained from approved source; Food in	1			216	200	20	Chemicals
4 Technical County	good condition, safe, and unadulterated; parasite destruction							
	8. Food Received at proper temperature					/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables
	Protection from Contamination			7				18. Toxic substances properly identified, stored and used
	Food Separated & protected, prevented during food preparation, storage, display, and tasting	İ						Water/ Plumbing
	10. Food contact surfaces and Returnables; Cleaned and	1		1				19. Water from approved source; Plumbing installed; proper
	Sanitized at C ppm/temperature 11. Proper disposition of resulting previously served or	1	-				-	backflow device 20. Approved Sewage/Wastewater Disposal System, proper
	reconditioned TOTAL	4	-	262000				disposal
DINNC	Priority Foundation Items (2 Point	R	0	L	N	N	C	
J N O A O S	Demonstration of Knowledge/ Personnel		U	N	0	A	0	Food Temperature Control/ Identification
	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			1				Proper cooling method used; Equipment Adequate to Maintain Product Temperature
	22. Food Handler/ no unauthorized persons/ personnel			1				28. Proper Date Marking and disposition
ningsty and and	Safe Water, Recordkeeping and Food Package Labeling			1	Dis.			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
	23. Hot and Cold Water available; adequate pressure, safe	7	19	W	9/6	957	QAPPS.	Permit Requirement, Prerequisite for Operation
	24. Required records available (shellstock tags; parasite	٦		7				30. Food Establishment Permit (Current & Valid)
CONTRACTOR OF THE PARTY OF THE	destruction): Packaged Food labeled Conformance with Approved Procedures	U	trii.	/G		88	ALC:	Utensils, Equipment, and Vending
	25. Compliance with Variance, Specialized Process, and	7						31. Adequate handwashing facilities: Accessible and properly
	HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			1	107			supplied, used
	Consumer Advisory			1				Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
	26. Posting of Consumer Advisories; raw or under cooked	7			erears.			33. Warewashing Facilities; installed, maintained, used/
	foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Corrective Ac	15.00	Territoria.	/			A Dia	Service sink or curb cleaning facility provided
INNC	The second of the second secon	RION	0	I	N	N	C	NICO STATE OF THE PROPERTY OF
N O A O S	Prevention of Food Contamination		U	N	0	A	0	Food Identification
1.0000000000000000000000000000000000000	34. No Evidence of Insect contamination, rodent/other animals							41.Original container labeling (Bulk Food)
	35. Personal Cleanliness/eating, drinking or tobacco use			MI	0.51		Y.	Physical Facilities
	36. Wiping Cloths: properly used and stored 37. Environmental contamination	-1		-			-	42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used
	38. Approved thawing method			1				44. Garbage and Refuse properly disposed; facilities maintained
	Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored.	4		-	_			45. Physical facilities installed, maintained, and clean 46. Toilet Facilities; properly constructed, supplied, and clean
12	dried, & handled/ In use utensils; properly used	_				P		W × 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
	40. Single-service & single-use articles; properly stored and used						1 4	47. Other Violations
eceived by:	((()))	P	rint:	1	۱۱۱	(1)		eul (elestino Title: Person In Charge/ Owner
Inspected by:				-	110	7	110	Business Email:
signature)/ // C	MISO CIMPITALICES							
rm EN 06 (Revised C	09-2015)							