



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: 9/13/2019 Time in: _____ Time out: _____ License/Permit#: 11111 Est. Type: _____ Risk Category: _____ Page 1 of 2

Purpose of Inspection: 1-Compliance 2-Routine 3-Field Investigation 4-Visit 5-Other **TOTAL SCORE**

Establishment Name: Perfect Union Pizzeria Contact/Owner Name: _____ * Number of Repeat Violations: _____
 ✓ Number of Violations COS: _____

Physical Address: 322 HPV City/County: HP (Dallas) Zip Code: 75208 Phone: (214) 728-9716 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 '✓' 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	
OUT	IN	NO	NA	COS			
						Time and Temperature for Food Safety (F = degrees Fahrenheit)	
							1. Proper cooling time and temperature
							2. Proper Cold Holding temperature(41°F/ 45°F)
							3. Proper Hot Holding temperature(135°F)
							4. Proper cooking time and temperature
							5. Proper reheating procedure for hot holding (165°F in 2 Hours)
						6. Time as a Public Health Control; procedures & records	
						Approved Source	
						7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
						8. Food Received at proper temperature	
						Protection from Contamination	
						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
						10. Food contact surfaces and Returnables : Cleaned and Sanitized at <u>50 ppm</u> <u>chlorine</u>	
						11. Proper disposition of <u>50 ppm</u> previously served or reconditioned	

Compliance Status						R	
OUT	IN	NO	NA	COS			
						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 backflow device	
						20. Approved Sewage/Wastewater Disposal System, proper disposal	

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

Compliance Status						R
OUT	IN	NO	NA	COS		
						Demonstration of Knowledge/ Personnel
						22. Food Handler/ no unauthorized persons/ personnel
						Safe Water, Recordkeeping and Food Package Labeling
						23. Hot and Cold Water available; adequate pressure, safe
						24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled
						Conformance with Approved Procedures
						25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions
						Consumer Advisory
						26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label

Compliance Status						R	
OUT	IN	NO	NA	COS			
						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) <u>12/31/2019</u>	
						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	
OUT	IN	NO	NA	COS			
						Prevention of Food Contamination	
							34. No Evidence of Insect contamination, rodent/other animals
							35. Personal Cleanliness/eating, drinking or tobacco use
							36. Wiping Cloths; properly used and stored
						37. Environmental contamination	
						38. Approved thawing method	
						Proper Use of Utensils	
						39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
						40. Single-service & single-use articles; properly stored and used	

Compliance Status						R
OUT	IN	NO	NA	COS		
						Food Identification
						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: Keel Print: J. Keel Title: Person In Charge/ Owner
 Inspected by: Analisa Gutierrez Print: _____ Business Email: _____



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Establishment Name: Perfect Union Pizza Physical Address: 32 HPV HIP (Dallas) City/State: (Dallas) License/Permit #: _____ Page 2 of 2

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken	80°F				
Tomato (sliced)	4°F	refrigerator	35°F		
Walkin	36°F, 37°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
10	Bar dish machine part of sanitizer Don't use until serviced with sanitizer - kitchen sanitizing at 50ppm
6	Recommend time control on room temp items or cooling items (meat) to max of 6 hours.

Received by: [Signature] Print: J Keel Title: Person In Charge/ Owner
Inspected by: [Signature] Print: _____ Samples: Y N # collected _____