



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: <u>12/10/2020</u>		Time in: _____		Time out: _____		License/Permit # _____		Est. Type _____		Risk Category _____		Page <u>1</u> of <u>2</u>		
Purpose of Inspection:		<input type="checkbox"/> 1-Compliance			<input checked="" type="checkbox"/> 2-Routine			<input type="checkbox"/> 3-Field Investigation			<input type="checkbox"/> 4-Visit		<input type="checkbox"/> 5-Other	
Establishment Name: <u>Royal Blue Grocery</u>				Contact/Owner Name: _____				* Number of Repeat Violations: _____				4		
Physical Address: <u>1700 N. Highway 417, Suite 417</u>				City/County: <u>417</u>		Zip Code: <u>75205</u>		Phone: _____						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
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Time and Temperature for Food Safety (F = degrees Fahrenheit)							Employee Health						
1. Proper cooling time and temperature							12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting						
2. Proper Cold Holding temperature(41°F/ 45°F)							13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth						
3. Proper Hot Holding temperature(135°F)							Preventing Contamination by Hands						
4. Proper cooking time and temperature							14. Hands cleaned and properly washed/ Gloves used properly						
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							Highly Susceptible Populations						
Approved Source							16. Pasteurized foods used; prohibited food not offered						
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							Chemicals						
8. Food Received at proper temperature							17. Food additives; approved and properly stored; Washing Fruits & Vegetables						
Protection from Contamination							18. Toxic substances properly identified, stored and used						
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ Plumbing						
10. Food contact surfaces and Returnables; Cleaned and Sanitized at <u>1700°F</u> temperature							19. Water from approved source; Plumbing installed; proper backflow device						
11. Proper disposition of returned, previously served or reconditioned							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
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Demonstration of Knowledge/ Personnel							Food Temperature Control/ Identification						
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)							27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature						
22. Food Handler/ no unauthorized persons/ personnel							28. Proper Date Marking and disposition						
Safe Water, Recordkeeping and Food Package Labeling							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips						
23. Hot and Cold Water available; adequate pressure, safe							Permit Requirement, Prerequisite for Operation						
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled							30. Food Establishment Permit (current & valid)						
Conformance with Approved Procedures							Utensils, Equipment, and Vending						
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions							31. Adequate handwashing facilities: Accessible and properly supplied, used						
Consumer Advisory							32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used						
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate/ Allergen Label)							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
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Prevention of Food Contamination							Food Identification						
34. No Evidence of Insect contamination, rodent/other animals							41. Original container labeling (Bulk Food)						
35. Personal Cleanliness/eating, drinking or tobacco use							Physical Facilities						
36. Wiping Cloths: properly used and stored							42. Non-Food Contact surfaces clean						
37. Environmental contamination							43. Adequate ventilation and lighting; designated areas used						
38. Approved thawing method							44. Garbage and Refuse properly disposed; facilities maintained						
Proper Use of Utensils							45. Physical facilities installed, maintained, and clean						
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used							46. Toilet Facilities; properly constructed, supplied, and clean						
40. Single-service & single-use articles; properly stored and used							47. Other Violations						

Received by: <u>Madeleine Thompson</u> (signature)		Print: <u>Madeleine Thompson</u>		Title: <u>Person In Charge/ Owner</u>	
Inspected by: <u>Analisa Griffith, RD</u> (signature)		Print: _____		Business Email: _____	



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Establishment Name: <i>Royal Blue Grocery</i>	Physical Address: <i>Highland Park Village</i>	City/State: <i>HP</i>	License/Permit #	Page <i>22</i> of
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

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. Dishmachine not sanitizing. Only getting to 176°F
- Needs to get to 180°F.
Email to *ANALISA.GRIFFITH@DALLASCOUNTY,OR.G*
work order or picture email by Monday 12/14/2020
- 45 Dust ceilings. (where noted)

Received by: (signature) <i>Madeleine Thompson</i>	Print: <i>Madeleine Thompson</i>	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Analisa Griffith</i>	Print: <i>Analisa Griffith</i>	Samples: Y N # collected