

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

ction: 1-Compliance 2-Routine Contact/Owner Nan		3-Field	d Inv	esti	- 42	on 4-Visit	TOU MON	
ret	ne:			-50.	gatte			AL/SCOR
Qity/County: (II)						★ Number of Repeat Violations C		
U COUND HIE TH	2	Tings:	de:	74	hone S	e:	Follow-up: Yes No (circle one)	
mpliance Status: Out = not in compliance IN = in compliance N	O = no	ot obse	rved	NA	= no		site R = repeat violation rk an asterisk '* in approp	rinta hay for
e points in the OUT box for each numbered item Mark 'V': Priority Items (3 Points) violations Re				_	_			riate oux tor
Time and Temperature for Food Sofety		Comp	-	e Sta	-			
Time and Temperature for Food Safety (F = degrees Fahrenheit)		U N		A	0 8	Empl	loyee Health	est i
Proper cooling time and temperature			120					/ees;
2. Proper Cold Holding temperature(41°F/ 45°F)	1		10	100		13. Proper use of restriction a		from
3, Proper Flot Holding temperature(135°F)	1 1		-	-			ntamination by Hands	
4. Proper cooking time and temperature	1 F		rei					
Hours)								
6. Time as a Public Health Control; procedures & records	} F	_	-					
			UT.					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	1		ALL THE			C	hemicals	
8. Food Received at proper temperature			0.0				and properly stored; Washir	ıg Fruits
Protection from Contamination	1					18. Toxic substances properly		
						Wate	r/ Plumbing	-51
10. Food contact surfaces and Returnables; Cleaned and						 Water from approved source; Plumbing installed; proper backflow device 		
11. Proper disposition of returned, previously served or			E S			20. Approved Sewage/Wastev	vater Disposal System, prop	er
	s) viol	lations	Req	uire	Cor			F 1250 014
Demonstration of Knowledge/ Personnel		O I N	N O	N A	0 8	Food Temperatur	e Control/ Identification	
21. Person in charge present, demonstration of knowledge,			h					1
22. Food Handler/ no unauthorized persons/ personnel						28. Proper Date Marking and	disposition	
			100			Thermometers provided, a Thermal test strips	iccurate, and calibrated; Che	mical/
23. Hot and Cold Water available; adequate pressure, safe		200	/		>	Permit Requirement,	, Prerequisite for Operatio	n
24. Required records available (shellstock tags; parasite	1 [X	1	To Topow Extantishmenr Peri	mit (Current Stylid)	R
Conformance with Approved Procedures				+		Utensils, Equi	pment, and Vending	$\overline{}$
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing fac supplied, used	cilities: Accessible and prop	erly
Consumer Advisory			8.40					rly
26. Posting of Consumer Advisories; raw or under cooked						33. Warewashing Facilities; in	istalled, maintained, used/	
	tion N	ot to	Exce	od 9	n Da			H34370
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		T	0	A	S			
animals (PACM)	1 L							
35. Personal Cleanliness/eating, drinking or tobacco use	-				Physical Facilities 42. Non-Food Contact surfaces clean			
37. Environmental contamination	1					43. Adequate ventilation and l	ighting; designated areas us	
38. Approved thawing method	4 F			414				tained
39. Utensils, equipment, & linens; properly used, stored,	1						THE RESERVE OF THE PARTY OF THE	lean
40. Single-service & single-use articles; properly stored	1			91.7		47. Other Violations		
and used	Pri	Dt-		1		00 00	Title: Person In Charg	e/ Owner
and	_	.) ¬	2	ph	e	n Korein		
Iso Butht !	Pri	nt:		1		J	Business Email:	
	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 ppn/temperature 11. Proper disposition of returned, previously served or reconditioned Priority Foundation Items (2 Points Demonstration of Knowledge/Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 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 Advisory 26. Posting of Consumer Advisory 27. Environmental contamination 38. No Evidence of Insect contamination, rodent/other animals 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used, dried, & handled/ In use utensils; properly used, dried, & handled/ In use utensils; properly used and used	2. Proper Cold Holding temperature(41°F/45°F) 3. Proper Itot 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. 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		OBSERVATIONS AND COR	RECTIVE ACTION	S	
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Form EH-06 (Revised 09-2015)

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D	Je:	6	١.	2	Time in: Time out: License/P	ermit #						Est. Type Risk Category Page of	_
Ţ		0		2(N 1 1 2 Parties	-	1.5	:-14	Land	4.2	4.5	n 4-Visit 3 5-Other TOTAL/SOOI	DE
_	_	$\overline{}$	of In	_	retion: 1-Compliance 2-Routine me: Contact/Owner l	vame:	3-F	ield	inve	estig	atio	* Number of Repeat Violations:	KE
		()	X	Net		1000			I		Number of Violations COS:	
Ph	ysic		Ada	7	O DOUNGLY CHATOURTS: +F		Zīp	73	Z		none 1	214) (113 Fatting 12 kes)	11
				Cor	npliance Status: Out = not in compliance IN = in compliance	NO =	not ol	bserv	ed	NA =	no	applicable COS = corrected on site R = repeat violation	
Ma	rk 1	lhe a	ррго	priat	e points in the OUT box for each numbered item Mark Priority Items (3 Points) violations		_			_		ox for IN, NO, NA, COS Mark an asterisk '* 'in appropriate box for ive Action not to exceed 3 days	rR
	mpl		e Sta				Co	mpl	ance	Stat	tus		
O U T	N	O		OS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	O U T	N	N O	N A	C 0 8	Employee Health	R
Ť				3	1. Proper cooling time and temperature	П					3	12, Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
-	+	-	1		2. Proper Cold Holding temperature(41°F/45°F)	H			100	30		13. Proper use of restriction and exclusion; No discharge from	
-			H		3. Proper Hot Holding temperature(135°F)	H						eyes, nose, and mouth Preventing Contamination by Hands	
					4. Proper cooking time and temperature				29	3		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 Pasteurized eggs used when required	
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite			21	W.			Chemicals	
H					8. Food Received at proper temperature		П			T		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					Protection from Contamination					T.		18. Toxic substances properly identified, stored and used	
					Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ Plumbing	
					10. Food contact surfaces and Returnables; Cleaned and					T		19. Water from approved source; Plumbing installed; proper	
-	-			_	Sanitized at ppm/temperature 11. Proper disposition of returned, previously served or	\vdash	\vdash					backflow device 20. Approved Sewage/Wastewater Disposal System, proper	-
					reconditioned							disposal	
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U T	N	0	A	0 S	Demonstration of Knowledge/ Personnel		U T	Z	0	A	0 S	Food Temperature Control/ Identification	
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)							Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
					22. Food Handler/ no unauthorized persons/ personnel					_		28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/	
					Safe Water, Recordkeeping and Food Package Labeling				34			Thermometers provided, accurate, and canorated; Chemical/ Thermal test strips	
		131			23. Hot and Cold Water available; adequate pressure, safe							Permit Requirement, Prerequisite for Operation	
		Į,			24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled							30 Food Establishment Permit (Gurren & Valid)	
		211			Conformance with Approved Procedures							Utensils, Equipment, and Vending	
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized				(F)	20		31. Adequate handwashing facilities: Accessible and properly supplied, used	
-1-		2			processing methods; manufacturer instructions Consumer Advisory				4			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
					The Property of the state of the state of the	-		-	-	-		33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
T		1			26. Posting of Consumer Advisories; raw or under cooked	1 1			- 1			Service sink of curb cleaning facility provided	
	200	-	5835	100	foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label	Action	Not	to F	ccee	d 90	Da		
	I.	N	N	C	foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Corrective	Action R	0	1	N	N	C	ys or Next Inspection , Whichever Comes First	R
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Establishment Name:	Physical Address:	(Way and	City/State:	License/Permit #	Page of of
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