



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: 9/27/2021 Time in: Time out: License/Permit #: Est. Type: Risk Category: Page 1 of 1

Purpose of Inspection: 1-Compliance 2-Routine 3-Field Investigation 4-Visit 5-Other TOTAL SCORE: **0**

Establishment Name: Dallas County Club Fieldston Contact/Owner Name: * Number of Repeat Violations: ___
 ✓ Number of Violations COS: ___

Physical Address: 4100 Beverly City/County: DP Zip Code: 75228 Phone: 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	Compliance Status						R
OUT	IN	NO	NA	COS			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 ppm/temperature						
	/						11. Proper disposition of returned, previously served or reconditioned						
	/						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	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
	/						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 Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label						
	/						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
OUT	IN	NO	NA	COS			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						
	/						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: (signature) *[Signature]* Print: Title: Person In Charge/ Owner
 Inspected by: (signature) *[Signature]* Print: Business Email: