



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: 2/23/2021 Time in: _____ Time out: _____ License/Permit # _____ 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: Poldo's Contact/Owner Name: _____ * Number of Repeat Violations: _____
 ✓ Number of Violations COS: _____

Physical Address: 6901 Hillcrest Ave 102 FLP City/County: RP Zip Code: 75220 Phone: _____ Follow-up: Yes No (circle one)

3

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	Time and Temperature for Food Safety (F = degrees Fahrenheit)		OUT	IN	NO	NA	COS	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 Pasteurized eggs used when required		
✓					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>50 ppm/temperature</u>		✓				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	Demonstration of Knowledge/ Personnel		OUT	IN	NO	NA	COS	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		2				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	Prevention of Food Contamination		OUT	IN	NO	NA	COS	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: [Signature] Print: Sandra Garth Title: Person In Charge/ Owner

Inspected by: [Signature] Print: _____ Business Email: _____



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Establishment Name: <i>Baldo's</i>	Physical Address: <i>6401 Hillcrest Ave 102 W.P.</i>	City/State: <i>W.P.</i>	License/Permit #	Page <i>2</i> of <i>2</i>
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TEMPERATURE OBSERVATIONS

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

OBSERVATIONS AND CORRECTIVE ACTIONS

AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:

40 Make sure all to go articles are stored
6 inches off the floor

30 Update permit ASAP
Bring all copies of Food Handlers

Received by: *[Signature]*
Inspected by: *[Signature]*

Print: *Sandra Crutch*
Print:

Title: Person In Charge/ Owner

Samples: Y N # collected

**TOWN OF HIGHLAND PARK
FEBRUARY 2021**

RESTAURANT	ADDRESS	INSP-1	#	VIOLATIONS
Baldo's	6401 Hillcrest Ave	2/23/2021	3	30,40