



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: 5/25/2021 Time in: Time out: License/Permit #: 2019-00067807 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: Highland Park Stadium Contact/Owner Name: * Number of Repeat Violations:
 ✓ Number of Violations COS:
 Physical Address: 4235 O'Connell St City/County: HP Zip Code: 75205 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			Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status			Employee Health	R
O	I	N			O	N	A		
U	T								
	✓		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 ppm/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			Demonstration of Knowledge/ Personnel	R	Compliance Status			Food Temperature Control/ Identification	R
O	I	N			O	N	A		
U	T								
	✓		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/Buffer 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			Prevention of Food Contamination	R	Compliance Status			Food Identification	R
O	I	N			O	N	A		
U	T								
	✓		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: Rodney Loimfrey Title: Person In Charge/ Owner
 Inspected by: [Signature] Print: Business Email:



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Establishment Name: Highlander Football Stadium Physical Address: 4233 Elm Street City/State: Dallas TX License/Permit # Page 2 of 2

TEMPERATURE OBSERVATIONS

Table with 6 columns: Item/Location, Temp, Item/Location, Temp, Item/Location, Temp. Handwritten entry: All refrigerators below 41°F

OBSERVATIONS AND CORRECTIVE ACTIONS

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

Table for observations with handwritten entries: 22 Post food handlers cards w/ Food Managers - all food employees; 30 Update permit with Highlander University Park; 31 Fix hand sink in concession; 33 Fix 3 comp sink in concession

Received by: [Signature] Print: Rodney Winfrey Title: Person In Charge/ Owner Inspected by: [Signature] Print: Samples: Y N # collected