

# City of Coppell

## Retail Food Establishment Inspection Report

002	2.9.15			FI-02-0052	5	High
San Code	Date	Time In	Time Out	Establishment Number	Previous Score	Risk Category
Purpose of Inspection: 1-Follow-Up <u>2-Routine</u> 3-Field Investigation 4-Pre-Opening 5-Other						
Establishment: CMSW				Owner: CJSD		
Physical Address: 1301 Wrangler				Zip: 75019	Phone: ( )	
OUT 5 Pts	IN	NA	NO	COS	<b>Food Temperature/Time Requirements</b> Violations Require Immediate Corrective Action	Remarks
			✓		1. Proper Cooling for Cooked/Prepared Food	
	✓				2. Cold Hold (41 degrees Fahrenheit /45 degrees Fahrenheit)	
	✓				3. Hot Hold (135 degrees Fahrenheit)	
	✓		✓		4. Proper Cooking Temperatures <u>GRAND 140°+</u>	
			✓		5. Rapid Reheating (165 degrees Fahrenheit in 2 Hrs)	
Item/Location/Temperature Coolers (prep) - 32, 32 display Coolers - 37 Chicken sandwich - 160° milk coolers - 39°, 37° walk in - 40° mashed potatoes - 159°						
OUT 4 Pts	IN	NA	NO	COS	<b>Personnel/Handling/Source Requirements</b> Violations Require Immediate Corrective Action	Remarks
	✓				6. Personnel with Infections Restricted/Excluded	
	✓				7. Proper/Adequate Handwashing	
	✓				8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)	
	✓				9. Approved Source/Labeling	
X				✓	10. Sound Condition <u>Dented can on shelf</u>	
	✓				11. Proper Handling of Ready-To-Eat Foods	
	✓				12. Cross-contamination of Raw/Cooked Foods/Other	
	✓				13. Approved Systems (HACCP Plans/Time as Public Health Control)	
	✓				14. Water Supply - Approved Sources/Sufficient Capacity/Hot and Cold Under Pressure	
OUT 3 Pts	IN	NA	NO	COS	<b>Facility and Equipment Requirements</b> Violations Require Immediate Correction, Not To Exceed 10 Days	Remarks
	✓				15. Equipment Adequate to Maintain Product Temperature	
	✓				16. Handwash Facilities Adequate and Accessible	
	✓				17. Handwash Facilities with Soap and Towels	
	✓				18. No Evidence of Insect Contamination	
	✓				19. No Evidence of Rodents/Other Animals	
	✓				20. Toxic Items Properly Labeled/Stored/Used	
X				✓	21. Manual/Mechanical Warewashing and <u>Sanitizing at ( ) ppm/temperature</u>	
	✓				22. Manager Demonstration of Knowledge/Certified Food Manager	
	✓				23. Approved Sewage/Wastewater Disposal System, Proper Disposal	
	✓				24. Thermometers Provided/Accurate/Properly Calibrated (±2 degrees Fahrenheit)	
	✓				25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair	
	✓				26. Posting of Consumer Advisories (Heimlich/Disclosure/Reminder/Buffer Plate)	
	✓				27. Food Establishment Permit	
Subtotal	<b>Other Violations - Require Corrective Action, Not to Exceed 90 Days or the Next Inspection, Whichever Comes First</b>					
5pt	Repair weather stripping at back door -					
4pt 4						
3pt 3						
7	Back door does not self close ; NO sanitizer in wiping cloths (Cos)					
Total	Inspected by: Carol Primoux	Print: Carol Primoux				
F/U Yes/No	Received by: X Sandra Cooper	Print: Sandra Cooper				Title: MGR