

City of Coppell

Retail Food Establishment Inspection Report

LR	5-19-15			FE-02-0047	9	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: <u>Coppell Deli</u>				Owner:		
Physical Address: <u>449 W Bethel Rd</u>				Zip: <u>75019</u>	Phone: ()	
OUT 5 Pts	IN	NA	NO	COS	Food Temperature/Time Requirements 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	
			✓		5. Rapid Reheating (165 degrees Fahrenheit in 2 Hrs)	
Item/Location/Temperature <u>Coolers 39F-4F</u>						
OUT 4 Pts	IN	NA	NO	COS	Personnel/Handling/Source Requirements 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	
	✓				10. Sound Condition	
	✓				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)	
<u>4x</u>					<u>14</u> Water Supply – Approved Sources/Sufficient Capacity (<u>Hot and Cold Under Pressure</u>)	
OUT 3 Pts	IN	NA	NO	COS	Facility and Equipment Requirements 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	
<u>3x</u>					<u>18</u> No Evidence of <u>Insect</u> Contamination	
					19. No Evidence of Rodents/Other Animals	
					20. Toxic Items Properly Labeled/Stored/Used	
					21. Manual/Mechanical Warewashing and Sanitizing at () ppm/temperature	
<u>3x</u>					<u>22</u> Manager Demonstration of Knowledge/Certified Food Manager	
					23. Approved Sewage/Wastewater Disposal System, Proper Disposal	
					24. Thermometers Provided/Accurate/Properly Calibrated (±2 degrees Fahrenheit)	
<u>3x</u>					<u>25</u> 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	Other Violations – Require Corrective Action, Not to Exceed 90 Days or the Next Inspection, Whichever Comes First					
5pt	* Replace back door weather strappings					
4pt	* Clean back room.					
3pt						
Total	13			Inspected by: <u>Lacey Rabit RS</u>		
F/U				Print: <u>Way Rahil 972-462-5164</u>		
Yes/No				Received by: <u>[Signature]</u>		Title: <u>manager</u>



CITY OF COPPELL
ENVIRONMENTAL HEALTH DEPARTMENT

WRITTEN NOTICE

Name of Establishment: Coppell Deli

Date: 5-19-2015

Address: 449 W Bethel Rd

Purpose: Routine

Owner: _____

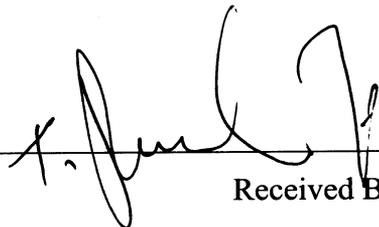
- Replace missing & stained ceiling tiles
- replace broken floor tiles
- replace broken wall surfaces
- clean behind equipment. (food debris & grease build-up)

(14) Hot water was turned off. Keep hot water on all the time.

(18) Roaches were observed during my inspection. The facility has professional control company treating the facility. However, the building has too many structural issues that making insect exclusion very hard. Repair the current building immediately.

(22) provide food manager certificate.

(25) Clean all food equipment. (grease build-up)
* repair broken equipment.


Received By: _____


Inspected By: _____