

# City of Coppell

## Retail Food Establishment Inspection Report

LR	4-29-15			FE-02-0055	3	High
San Code	Date	Time In	Time Out	Establishment Number	Previous Score	Risk Category

Purpose of Inspection: 1-Follow-Up 2-Routine 3-Field Investigation 4-Pre-Opening 5-Other

Establishment: Dairy Queen      Owner: Dairy Queen  
 Physical Address: 110 Southwestern Blvd      Zip: 75019      Phone: ( )

OUT 5 Pts	IN	NA	NO	COS	Food Temperature/Time Requirements	Remarks
					Violations Require Immediate Corrective Action	
	✓				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  
 cooler 34°F-41°F      cheese/gravy 135°F-137°F

OUT 4 Pts	IN	NA	NO	COS	Personnel/Handling/Source Requirements	Remarks
					Violations Require Immediate Corrective Action	
	✓				6. Personnel with Infections Restricted/Excluded	
4x	✓				7. Proper/Adequate Handwashing	
	✓				8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)	
	✓				9. Approved Source/Labeling	
	✓				10. Sound Condition	
4x					11. Proper Handling of Ready-To-Eat Foods	
					12. Cross-contamination of Raw/Cooked Foods/Other	
4x					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	Facility and Equipment Requirements	Remarks
					Violations Require Immediate Correction, Not To Exceed 10 Days	
	✓				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	
	✓				21. Manual/Mechanical Warewashing and Sanitizing at ( ) ppm/temperature	
	✓				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)	
3x	✓				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 **Other Violations** - Require Corrective Action, Not to Exceed 90 Days or the Next Inspection, Whichever Comes First

5pt -  
 4pt 12  
 3pt 3  
 Total 15

\* Clean storage room. - replace missing ceiling tiles  
 \* clean behind equipment. - replace broken office door's frame.

Inspected by: Lucy Rahil RS      Print: Lucy Rahil 972-462-5164

Received by: *[Signature]*      Print: Ernesto Dorantes      Title: manager

F/U Yes ( ) No ( )

FE-02-0055



CITY OF COPPELL  
ENVIRONMENTAL HEALTH DEPARTMENT

WRITTEN NOTICE

Name of Establishment: Dairy Queen

Date: 4-29-15

Address: 110 Southwestern Blvd

Purpose: Routine

Owner: Dairy Queen

⑪ Ice scoop handle shall not touch the ice. Ice is ready to eat food.

⑧ Employees shall be drinking from spill proof cups.

⑬ chicken shall be dated. (for consumption in 7 days or less)

⑳ replace missing freezer cover. Cardboard shall not be used as a cover. All food equipment component shall be smooth and easy cleanable.

-clean soda machine. (mold build-up)

-clean yogurt machine.

\* replace back door weather stripping

Received By:

Luay Rahil, R S

Inspected By: