

City of Coppell

Retail Food Establishment Inspection Report

LR	5-5-15			FE-02-0354	21	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: Deliman's Grill				Owner: Deliman's Grill		
Physical Address: 605 Denton Tap Rd				Zip: 75019	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						
- Gravy/Eggs 135F-140F						
- Coder/Walk-in 33F-39F						
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)	
	✓				14. Water Supply – Approved Sources/Sufficient Capacity/Hot and Cold Under Pressure	
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	
3X					16 Handwash Facilities Adequate and Accessible	
3X					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	
3X					22 Manager Demonstration of Knowledge/Certified Food Manager	
3X					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	- replace broken light fixture.					
4pt	- clean floor drains. (mold build-up)					
3pt	15					
Total	Inspected by: Way Fahlil, RS			Print: Way Fahlil 972-462-5164		
F/U	Received by: [Signature]			Print: [Signature]		Title: manager
Yes/No	[Signature]					

FE-02-0354



CITY OF COPPELL
ENVIRONMENTAL HEALTH DEPARTMENT

WRITTEN NOTICE

Name of Establishment: Delfman's Grill

Date: 5-5-2015

Address: 605 N Denton Tap Rd

Purpose: Routine

Owner: _____

- Do not store frozen food outside the freezer.
- repair ceiling tiles above salad bar.
- clean back room. (food and mold build-up)

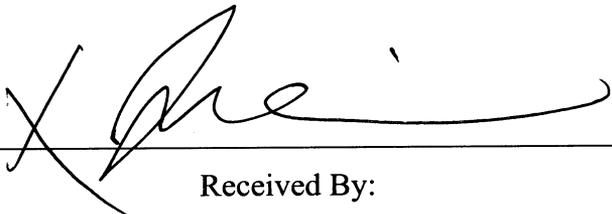
- 25) Clean all food drawers, coolers, grills and food equipment.
 - clean broken cooler.
 - clean salad cooler and ice machine.

- 16817) Hand sink shall be accessible, remove boxes away from the hand sink in the back.
 - provide paper towel at the hand sink

- 23) Repair broken hand sink return line. (hand sink)

- 22) provide food manager certificate.

* RegROUT floor tiles.



Received By:



Inspected By: