

# City of Coppell

## Retail Food Establishment Inspection Report

LR	12-9-14			FE-07-0019	10	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: <b>Hard Eight</b>	Owner:
Physical Address: <b>688 Freepoint</b>	Zip: <b>75019</b> 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  
 - Sauce/meat 145F-155F  
 - Cooler 34F-38F

OUT 4 Pts	IN	NA	NO	COS	Personnel/Handling/Source Requirements	Remarks
					Violations Require Immediate Corrective Action	
	✓				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	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	
<del>2X</del>	✓				<del>22</del> 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	✓				<del>25</del> 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 —  
 3pt 3  
 Total 3    of provide test strips

Total	3	Inspected by: <b>Way Rahil, RS</b>	Print: <b>Way Rahil, 972-462-5164</b>
F/U Yes/No	(0)	Received by: <b>X Enilda Salgado</b>	Print: <b>X Enilda Salgado</b> Title: <b>manager</b>



CITY OF COPPELL  
ENVIRONMENTAL HEALTH DEPARTMENT

WRITTEN NOTICE

Name of Establishment: Hard Eight Pit BBQ

Date: 12-3-2014

Address: 688 Freeport.

Purpose: Routine

Owner: \_\_\_\_\_

- ②5 - Clean ice machines (mold build-up)
- clean soda machines (mold build-up)
- Clean soda gun holders.
- Clean potato cutter.
- Clean food prep cooler.

- Clean outside storage room.
- Surround side items with ice.

X Griselda Salgado  
Received By:

Wayne Pahl, RS  
Inspected By: