

# City of Coppel

## Retail Food Establishment Inspection Report

LR	5-8-15			FE-02-0079	3	
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: 1 Fratelli Pizza Owner: I Fratelli  
 Physical Address: 110 W Sandy Lake Rd 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  
 → Coolers 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)	
4X	✓				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)	
	✓				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 4  
 3pt 4  
 - clean behind oven (food and dust build-up)

Total 4  
 Inspected by: Way Pahil RS Print: Way Pahil 972-462-5164  
 F/U Received by: [Signature] Print: [Signature] Title: Manager  
 Yes/No (No)



CITY OF COPPELL  
ENVIRONMENTAL HEALTH DEPARTMENT

WRITTEN NOTICE

Name of Establishment: I Fratelli Pizza

Date: 5-8-15

Address: 110 W Sandy lake Rd

Purpose: Reactive

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

① Hot water faucet was leaking so the manager turned it off, repair the leak immediately.  
Hot water shall reach the 3-compartment sink immediately.

  
Received By:

  
Inspected By: