

City of Coppell

Retail Food Establishment Inspection Report

<i>LR</i>	5-6-15			FE-09-0035		
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: <i>J Macklins' Grill</i>				Owner:		
Physical Address: <i>130 N Denon Tap</i>				Zip: <i>75019</i>	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						
<i>- Coolers 34°F 40°F</i>						
<i>- Hot held items 135°F - 140°F</i>						
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 1 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	
	✓				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)	
<i>3x</i>	✓				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	<i>25 replace cracked plastic containers:</i>					
4pt						
3pt <i>3</i>						
Total	Inspected by: <i>Wayne Dahl, IRS</i>			Print: <i>Wayne Dahl 972-462-5164</i>		
F/U Yes/No	Received by: <i>Scott M Hoffner</i>			Print: <i>Scott M Hoffner</i>		Title: <i>Manager</i>