City of Coppell
Retail Food Establishment Inspection Report

San Code	Date	Time In	Time Out	Establishment Number	Previous Score	Risk Category
LR	4-13-15			TE-07-0022		

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

Establishment: Mua Sushi | Owner:

Physical Address: 761 S MacArthur Blvd | 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
Coolers = 34°F-40°F

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	
	✓				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)	
X3	✗				25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair	
	✓				26. Posting of Consumer Advisories (Heimlich/Disclosure/Reminder/Buffet Plate)	
	✓				27. Food Establishment Permit	

Subtotal	**Other Violations** – Require Corrective Action, Not to Exceed 90 Days or the Next Inspection, Whichever Comes First
5pt —	#Clear floor drains.
4pt —	
3pt 3	
Total 3	

Inspected by:	Wayfahil RS	Print: Wayfahil 972-462-5164	
F/U Yes/No	Received by:	Print: Brian Kim	Title:

THE · CITY · OF
COPPELL
TEXAS · 1890

CITY OF COPPELL
ENVIRONMENTAL HEALTH DEPARTMENT

WRITTEN NOTICE

Name of Establishment: Mua Sushi

Date: 4-13-15

Address: 761 S MacArthur Blvd

Purpose: Routine

Owner: Mua Sushi

* Clean grease built-up behind and under equipment.
* remove molded silicone and re-caulk around all hand sink.
* Clean floor surfaces.

(25) Clean all equipment. (grease build-up)

* Store wet towel in a sanitizer bucket.

X [signature]
Received By:

Wayfahil RS
Inspected By: