City of Coppell
Retail Food Establishment Inspection Report

San Code	Date	Time In	Time Out	Establishment Number	Previous Score	Risk Category
002	2.12.15			FE-08-0011	3	High

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

Establishment: New Tach @ Coppell | Owner: CISF

Physical Address: 113 Samuel 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

Cooks - 39, 38, 30 Walk in - <40° Lasagna 204°

Potatoes - >143° gravy >150° +

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 (200)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/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	
4pt	No Violations noted.
3pt	
Ø Total	Inspected by: Carol Primeaux — Print: Carol Primeaux
F/U Yes/(No)	Received by: Elizabeth Zeh — Print: Elizabeth Zeh — Title: MGR