City of Coppell
Retail Food Establishment Inspection Report

San Code	Date	Time In	Time Out	Establishment Number	Previous Score	Risk Category
002	5.12.15			Fe-13-0151	3	Med

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

Establishment: Riverchase Montessori Academy | Owner:

Physical Address: 1555 E. Sandy Lake | 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

Hot dogs. 157°

Cooler - 42°

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 (100)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 Carmen Sexton 5/2016	

Subtotal | 5pt | 4pt | 3pt | Ø Total

Other Violations – Require Corrective Action, Not to Exceed 90 Days or the Next Inspection, Whichever Comes First

Provide chemical test strip for Quaternary Ammonia.
Remove rags from Kitchen.

Inspected by: Carol Primeaux | Print: Carol Primeaux

F/U Yes (No) | Received by: Carmen Sexton | Print: | Title: