City of Coppell
Retail Food Establishment Inspection Report

LR	3-30-15			FE-13-0099		
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: Sake Fish | Owner: Sake Fish

Physical Address: 820 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-38°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	
4X					11. Proper Handling of Ready-To-Eat Foods	
					12. Cross-contamination of Raw/Cooked Foods/Other	
4X					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	
3X					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)	
3X					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 —	-Do not store food products on the floor.
4pt 8	
3pt 6	-Thaw frozen fish properly. (walk-in cooler)
Total 14	Inspected by: Way Pahil RS — Print: Way Pahil 972-462-5164
F/U Yes / No	Received by: [signature] — Print: — Title: Manager

THE CITY OF COPPELL TEXAS 1890

CITY OF COPPELL
ENVIRONMENTAL HEALTH DEPARTMENT

WRITTEN NOTICE

Name of Establishment: Sake Fish

Date: 3-30-15

Address: 820 S MacArthur Blvd

Purpose: Routine

Owner: Sake Fish

(11) - Do not store ice scoop on non sanitary surface.
- ~~clean~~ store fish products on a clean surface.

(20) Do not store fish products next to the Bleach containers

(23) - clean all food equipment and utensils. (food build-up)
- replace torn gasket seals.
- clean walk-in cooler. (mold build-up)
- clean ice machine.
- clean cutting board. (food & mold build-up)

- Clean grease & food build-up behind the equipment.
- Repair all broken light fixture in the kitchen.

(13) Rice log shall be updated twice daily.

X Cash

Received By:

Wayne Pahil, RS

Inspected By: