

City of Coppell

Retail Food Establishment Inspection Report

LR	4-1-15			FE-02-0126	8	High
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: Sienna Pasta & Pizza Owner: Sienna Pasta & Pizza

Physical Address: 780 S MacArthur Blvd Zip: 75019 Phone: ()

OUT 5 Pts	IN	NA	NO	COS	Food Temperature/Time Requirements	Remarks
					Violations Require Immediate Corrective Action	
			✓		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
Cooler 34F-41F - Sauce/meat ball 135F-140F

OUT 4 Pts	IN	NA	NO	COS	Personnel/Handling/Source Requirements	Remarks
					Violations Require Immediate Corrective Action	
	✓				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	Remarks
					Violations Require Immediate Correction, Not To Exceed 10 Days	
	✓				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	
3X				✓	21. Manual/Mechanical Warewashing and Sanitizing at ()ppm/temperature	
3X				✓	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/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
 4pt - clean behind equipment.
 3pt - keep kitchen door closed.

9	Inspected by: <u>Wayne R S</u>	Print: <u>Wayne R S</u> 972-462-5164
Total	Received by: <u>Robyn Moseley</u>	Print: <u>Robyn Moseley</u> Title: <u>Manager</u>
F/U Yes/ No		

FE-02-0126



CITY OF COPPELL
ENVIRONMENTAL HEALTH DEPARTMENT

WRITTEN NOTICE

Name of Establishment: Siena Pasta & Pizza

Date: 4-1-2015

Address: 780 S MacArthur Blvd

Purpose: Routine

Owner: _____

② Provide food manager certificate.

② Label all chemical bottles. Kitchen manager corrected the violation immediately.

② Dish washer sanitizer solution was not reaching the top of the machine. The manager replaced the empty sanitizer solution.

Robyn Maseley
Received By

Wayne IRS
Inspected By: