

# City of Coppell Retail Food Establishment Inspection Report

LR	2-5-15			FE-02-0106	7	Low
San Code	Date	Time In	Time Out	Establishment Number	Previous Score	Risk Category
Purpose of Inspection: 1-Follow-Up <b>2-Routine</b> 3-Field Investigation    4-Pre-Opening    5-Other						
Establishment: <b>Take A-Break</b>				Owner: <b>Take A-Break</b>		
Physical Address: <b>890 S Denton Tap</b>				Zip: <b>75019</b>	Phone: ( )	
OUT 5 Pts	IN	NA	NO	COS	<b>Food Temperature/Time Requirements</b> 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 <b>Cooler 34F-38F</b>						
OUT 4 Pts	IN	NA	NO	COS	<b>Personnel/Handling/Source Requirements</b> 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	<b>Facility and Equipment Requirements</b> 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)	
	✓				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	<b>Other Violations - Require Corrective Action, Not to Exceed 90 Days or the Next Inspection, Whichever Comes First</b>					
5pt —	<b>No critical violation observed during my inspection</b>					
4pt —						
3pt —						
Total	Inspected by: <b>Wayne Ralio RS</b>	Print: <b>Wayne Ralio 972-462-5164</b>				
F/U Yes/ No	Received by: 	Print: <b>TRANA</b>			Title: <b>Manager</b>	