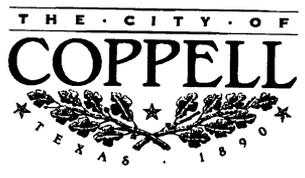


City of Coppell

Retail Food Establishment Inspection Report

LR	429-15			FE-14-0070	1st inspection	
San Code	Date	Time In	Time Out	Establishment Number	Previous Score	Risk Category
Purpose of Inspection: 1-Follow-Up <u>2-Routine</u> 3-Field Investigation 4-Pre-Opening 5-Other						
Establishment: Zoës Kitchen				Owner: Zoës Kitchen		
Physical Address: 120 S Denton Tap				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-40°F * Monitor temperature closely. - Rice Soup 140°F-150°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	
	✓				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	
3 X				✓	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)	
3 X					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	* clean floor surface under the ice machine.					
4pt						
3pt 6						
6 Total	Inspected by: Luay Rahil IRS	Print: Luay Rahil 972-462-5164				
F/U Yes/No	Received by: Kevin Walker	Print: Kevin Walker		Title: manager		

FE-14-0070



CITY OF COPPELL
ENVIRONMENTAL HEALTH DEPARTMENT

WRITTEN NOTICE

Name of Establishment: Zoes kitchen

Date: 4-29-15

Address: 120 S Denton Tap Rd.

Purpose: Routine

Owner: _____

(17) provide hand soap at the hand sink in the kitchen
COS

(25) - Do not store coolers covers on the floor.
- clean utensils holders regularly.

Kuelk

Received By:

Luay Rahil, R.S

Inspected By: