City of Coppell
Retail Food Establishment Inspection Report

002	2.12.14			FE-02-0031	Ø	Med
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: Austin Elementary	Owner: CISD
Physical Address: 150 S. moore Rd	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
egg-179°
Sandwich 144°
milk cooler-41°, 41°
Prep cooler 34, 36
Walk in <41°

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 (200)ppm/temp[redacted]	
	✓				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	

Subtotal	**Other Violations** – Require Corrective Action, Not to Exceed 90 Days or the Next Inspection, Whichever Comes First
5pt	Light burnt out under the hood
4pt	
3pt	
Ø Total	Inspected by: Carol Primeaux — Print: Carol Primeaux
F/U Yes/No	Received by: Araceli Weng — Print: — Title: