

# City of Coppell

## Retail Food Establishment Inspection Report

002	2.17.19			Fe-15-0007		Low
San Code	Date	Time In	Time Out	Establishment Number	Previous Score	Risk Category
<b>Purpose of Inspection:</b> 1-Follow-Up <u>2-Routine</u> 3-Field Investigation 4-Pre-Opening 5-Other						
Establishment: <u>CHS Convenience Store</u>				Owner: <u>CFSD</u>		
Physical Address: <u>195 W. Parkway</u>				Zip: <u>75019</u>	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 <u>milk coolers - 41° 40°</u> <u>Corn dog - 133°+</u> <u>Sandwich cooler - 38°</u> <u>Burrito 155°+</u> <u>Pizza - 134°+</u>						
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	
	✓				20. Toxic Items Properly Labeled/Stored/Used	
	✓	✓			21. Manual/Mechanical Warewashing and Sanitizing at <u>(200ppm)</u> 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</b> – Require Corrective Action, Not to Exceed 90 Days or the Next Inspection, Whichever Comes First					
5pt	No violations noted Closing in May for remodel					
4pt						
3pt						
Total	Inspected by: <u>Carol Premeaux</u>	Print: <u>Carol Premeaux</u>				
F/U Yes/No	Received by: <u>[Signature]</u>	Print: <u>Lillian Cruz</u>				Title: