

# City of Coppell

## Retail Food Establishment Inspection Report

002	2.9.15			FE-02-0166	Ø	
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: CFSD Service Center      Owner: CISD

Physical Address: 1303 Wrangler Circle      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  
Freezer <32°  
Walk in -39°

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 (    )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 **Other Violations** – Require Corrective Action, Not to Exceed 90 Days or the Next Inspection, Whichever Comes First

5pt	
4pt	
3pt	

Ø Total Inspected by: Carol Primeaux      Print: Carol Primeaux

F/U Yes/No Received by: Susan Wilson      Print: SUSAN WILSON      Title: DIETITIAN