

City of Coppell

Retail Food Establishment Inspection Report

002	2.18.15			F0-02-0053			
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: Cotton Wood Creek Elem				Owner: CUSD			
Physical Address: 615 Minyard Dr				Zip: 75019	Phone: ()		
OUT 5 Pt	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 milk coolers 35.38 WALKIN' mushrooms 39° prep coolers 28.33							
OUT 4 Pt	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 Pt	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/temper [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/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	NO violations noted.						
4pt							
3pt							
0	Inspected by: Carol Primeaux			Print: Carol Primeaux			
F/U Yes/ No	Received by: Vicki Johnston			Print: Vicki Johnston		Title:	