

City of Coppell

Retail Food Establishment Inspection Report

LR	3-3-15			FE-02-0077	10	High
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: Esparza's Owner: Esparza's / Steve Brown

Physical Address: 817 S MacArthur Blvd Zip: 75019 Phone: (972) 304-8101

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
Coder 34°F-38°F
Rice / Beans / Chicken / Beef / soup 135°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	
4X	✓			✓	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	
3X	✓			✓	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)	
3X	✓			✓	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 4 - provide test strips.
 4pt 4
 3pt 6 - store personal items away from food product.

Total	Inspected by: <u>Way Pahil / RS</u>	Print: <u>Way Pahil</u>	972-462-5164
F/U Yes/No	Received by: <u>[Signature]</u>	Print: <u>Jorge Cruz</u>	Title: <u>Manager</u>



CITY OF COPPELL
ENVIRONMENTAL HEALTH DEPARTMENT

WRITTEN NOTICE

Name of Establishment: Esparzas

Date: 3-3-15

Address: 817 S MacArthur Blvd

Purpose: Routine

Owner: Steve Brown

(16) Hand sink shall be accessible. (Bar Area & the kitchen) COS

(17) Ice scoop handle shall not touch ice. Ice is ready to eat food and it shall protected from contamination. COS

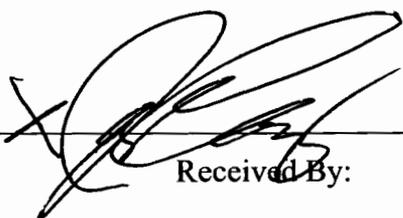
(25) Clean knives holders (food build-up)
-replace cracked food containers

- All Light fixtures shall be covered.

- Replace light bulb in the freezer.

- Clean ice accumulation in the freezer.

- Store food ~~boxes~~ product six inches off the floor. COS


Received By:


Inspected By: