City of Coppell
Retail Food Establishment Inspection Report

LR	3-24-15			FE-07-0032	8	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: Gateway #17 | Owner: Gateway #17

Physical Address: 1000 S Royal Lane | 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	
5X					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

Hot dog: 135°F

- Cooler 34°F-39°F

- small prep cooler = 50°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	
	✓				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 ( )ppm/temperature	
3X					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/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 5	- clean above 3-compartment sink.
4pt —	- clean behind equipment.
3pt 6	
11 Total	Inspected by: Way Pahil, RS & Print: Way Pahil 972-462-5164
F/U Yes (No)	Received by: Print: Title: Manager

THE · CITY · OF
COPPELL
TEXAS · 1890

CITY OF COPPELL
ENVIRONMENTAL HEALTH DEPARTMENT

WRITTEN NOTICE

Name of Establishment: Gateway #17 Date: 3-24-2015

Address: 1000 S Royal lane Purpose: Routine

Owner:

(2) Small prep cooler = 55°F
- Small prep cooler shall be held at 41°F, repair immediately.
- remove all potentially hazardous food to a different cooler.

(22) provide food manager certificate.

(25) - Replace torn gasket seals.
- clean ice machine. (mold build-up)
- clean soda machine.
- Clean prep cooler. (food build-up)

[signature] Received By:

Lucy Rahil, RS Inspected By: