

City of Coppell

Retail Food Establishment Inspection Report

LR	2-17-15			FE-09-0005	3	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: Market Street Deli				Owner: United Supermarket		
Physical Address: 700 N Denton Tap Rd				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	
	✓	✓			2. Cold Hold (41 degrees Fahrenheit /45 degrees Fahrenheit)	
3X				✓	3. Hot Hold (135 degrees Fahrenheit)	
	✓				4. Proper Cooking Temperatures	
					5. Rapid Reheating (165 degrees Fahrenheit in 2 Hrs)	
Item/Location/Temperature						
Coolers = 34F-39F Chicken 140F						
- Soap 120F						
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	
3X	✓				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	
3X	✓				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	5					
4pt	Hot soap shall be kept at 135F or above, it was kept at 120F.					
3pt	6					
	Reheat immediately:					
Total	Inspected by: Way Pahil, RS			Print: Way Pahil 972-462-5164		
F/U	Received by: Sean Fease			Print: Sean Fease		Title: manager
Yes/No	No					



CITY OF COPPELL
ENVIRONMENTAL HEALTH DEPARTMENT

WRITTEN NOTICE

Name of Establishment: Market Street Deli

Date: 2-17-15

Address: 700 N Denton Tap Rd

Purpose: Routine

Owner: United Supermarket

② Replace cracked food containers.

- clean knives holder (dried food particles)
- clean cheese coolers.

- place all ceiling tiles properly

- clean behind grills and install a gas line ~~keep~~ Keeper chain.

② Provide food manager certificates for all shift leaders.

Received By:

Inspected By: