

# City of Coppell

## Retail Food Establishment Inspection Report

LR	4-14-16			FE-02-0111	7	High
San Code	Date	Time In	Time Out	Establishment Number	Previous Score	Risk Category
Purpose of Inspection: 1-Follow-Up <u>2-Routine</u> 3-Field Investigation    4-Pre-Opening    5-Other						
Establishment: Pan Acean Noodles & Grill				Owner: Pan Acean		
Physical Address: 777 MacArthur Blvd				Zip: 75019	Phone: (972) 745-7788	
OUT 5 Pts	IN	NA	NO	COS	<b>Food Temperature/Time Requirements</b> 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 - Coolers 34°F - 41°F      - Rice Soup 148°F - 160°F						
OUT 4 Pts	IN	NA	NO	COS	<b>Personnel/Handling/Source Requirements</b> 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	
4x	✓				<u>13</u> 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	<b>Facility and Equipment Requirements</b> 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	
	✓				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	✓				<u>25</u> 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	- Replace Light by the back door.					
4pt	- clean behind equipments					
3pt						
Total	7					
Inspected by: Way Rahil, RS		Print: Way Rahil 972-462-5164				
F/U Yes No		Received by: <i>[Signature]</i>			Print: Youjin Kim      Title: manager	

FE-02-0111



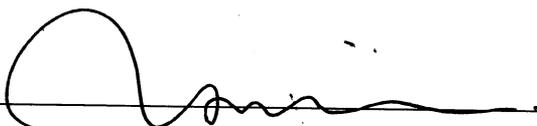
CITY OF COPPELL  
ENVIRONMENTAL HEALTH DEPARTMENT

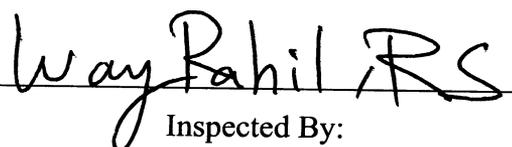
WRITTEN NOTICE

Name of Establishment: Pan Acean Noodles & Grill Date: 4-14-15  
Address: 777 MacArthur Blvd Purpose: \_\_\_\_\_  
Owner: \_\_\_\_\_

(13) Date all cooked/fried chicken in the coolers. Do not cover fried chicken with plastic wrap as soon as you cook <sup>them</sup> allow chicken to cool first before covering them.

(25) Clean freezers bottom shelves.  
- Clean ice machine, (dust build-up)

  
Received By:

  
Inspected By: