

# City of Coppell

## Retail Food Establishment Inspection Report

LR	2-2-15			FE-02-0130	16	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: <u>Speedy K</u>				Owner: <u>Speedy K</u>		
Physical Address: <u>600 E Sandy Lake</u>				Zip: <u>75019</u>		Phone: ( )
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						
<u>-Cooler 34°F-40°F</u>						
<u>-Beans/Rice 150°F</u>						
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	
4X	✓				8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)	
	✓				9. Approved Source/Labeling	
4X	✓				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	<b>Facility and Equipment Requirements</b> 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)	
3	✓				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	—					
4pt	—					
3pt	—					
Total	Inspected by: <u>Lucy Pahil RS</u>			Print: <u>Lucy Pahil</u> 972-462-5164		
F/U Yes/No	Received by: <u>[Signature]</u>			Print:		Title: <u>manager</u>



CITY OF COPPELL  
ENVIRONMENTAL HEALTH DEPARTMENT

WRITTEN NOTICE

Name of Establishment: Speedy K

Date: 2-2-2015

Address: 600 E Sandy Lake Rd

Purpose: Routine

Owner: \_\_\_\_\_

⑬ Hand sink shall be accessible, remove food containers off the sink.

- Do not use hand sink for any purpose but handwashing

⑭ Employees shall not be eating or drinking while preparing food. I observed the manager eating watermelon in the kitchen.

⑮ Expired food items shall not be sold nor consumed. (Can food)

⑯ Clean soda machine.  
- replace torn gasket seals.

Received By:

Inspected By: