

# City of Coppell

## Retail Food Establishment Inspection Report

LR	5-13-15			FE-09-0029		
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: <u>Sprouts Deli</u>	Owner: <u>Sprouts</u>
Physical Address: <u>110 W Sandy Lake Rd</u>	Zip: <u>75019</u> 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)	
	✓		✓		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 - 40°F  
- chicken 140°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	✓				<u>22</u> Manager Demonstration of Knowledge/Certified Food Manager	
	✓				23. Approved Sewage/Wastewater Disposal System, Proper Disposal	
	✓				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       
 4pt       
 3pt 3

3

Total

Provide food manager certificate.

Inspected by: <u>Way Pahil, RS</u>	Print: <u>Way Pahil</u>	972-462-5164	
Received by: <u>[Signature]</u>	Print: <u>Greg Williams</u>	Title: <u>manager</u>	

F/U  
 Yes/No    (0)