

# City of Coppell

## Retail Food Establishment Inspection Report

LR	3-24-15			FE-02-0102	11	High
San Code	Date	Time In	Time Out	Establishment Number	Previous Score	Risk Category
<b>Purpose of Inspection:</b> 1-Follow-Up <u>2-Routine</u> 3-Field Investigation    4-Pre-Opening    5-Other						
Establishment: Taco Naan				Owner: Taco Naan		
Physical Address: 928 Belt Line Rd				Zip: 75019	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 - Beef (chicken /Beef) (Rice) 140°F - 143°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	
4	✓				7. Proper/Adequate Handwashing	
	✓				<u>8</u> 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	<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	
3x	✓				<u>21</u> 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	✓				<u>24</u> Thermometers Provided/Accurate/Properly Calibrated (±2 degrees Fahrenheit)	
	✓				<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	<b>Other Violations – Require Corrective Action, Not to Exceed 90 Days or the Next Inspection, Whichever Comes First</b>					
5pt —	- Replace missing ceiling tiles - (Back room)					
4pt 4						
3pt 6						
Total	Inspected by: Way Pahil IRS			Print: Way Pahil 972-462-5164		
F/U	Received by: Roba MaceVieus			Print: _____		
Yes/No	Title: _____					

FE-02-0102



CITY OF COPPELL  
ENVIRONMENTAL HEALTH DEPARTMENT

WRITTEN NOTICE

Name of Establishment: Taco Naan

Date: 3-24-2015

Address: 928 Belt Line Rd

Purpose: Routine

Owner: Taco Naan

② Provide food manager certificate.

⑧ Employees shall be drinking from spill proof cups.  
Cups shall stored away from open food.

②5 Clean prep cooler. (food build-up)  
- clean soda nozzles. (mold build-up)

- Thaw food under running water, cooler or microwave.  
Do not thaw food on the prep table.

- Clean behind sink.

Roba Macevicius

Received By:

Way Fahil, RS

Inspected By: