

#AR3 7877

# City of Coppell

#2008

## Retail Food Establishment Inspection Report

LR	4-13-15			RV-15-0029	0	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: United Caterers Owner: United Caterers  
 Physical Address: 502 E.ilk wld. Zip: 75019 Phone: ( )

OUT 5 Pts	IN	NA	NO	COS	Food Temperature/Time Requirements	Remarks
			✓		Violations Require Immediate Corrective Action	
	✓				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  
Cooler 34F-41F  
Beans/Chicken 150F

OUT 4 Pts	IN	NA	NO	COS	Personnel/Handling/Source Requirements	Remarks
					Violations Require Immediate Corrective Action	
	✓				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	Remarks
					Violations Require Immediate Correction, Not To Exceed 10 Days	
	✓				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 ~~5~~  
 4pt ~~4~~  
 3pt 3  
 Total 3

I will the permit to the office

Inspected by: Way Reli, RS Print: Way Reli 972-462-5164  
 Received by: Alfredo Print: \_\_\_\_\_ Title: manager

