

City of Coppell Retail Food Establishment Inspection Report

LR	4-9-15			FE-12-0126	10	
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>Wu's Asian Bistro</u>	Owner: <u>Wu's Asian Bistro</u>
Physical Address: <u>817 S MacArthur Blvd</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
Cookers = 34°F-40°F Rice 135°F - 145°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	
4x	✓				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 <u>(100)</u> 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)	
	✓				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	- Clean Vent hood filters. (grease build-up)
4pt <u>4</u>	
3pt <u>1</u>	

- clean behind equipment. (standing water)

Total	Inspected by: <u>Wayne Hill RS</u>	Print: <u>Wayne Hill 972-462-5164</u>
F/U Yes/No	Received by: <u>[Signature]</u>	Print: _____ Title: <u>Manager</u>

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