Department of Code Compliance-Consumer Health Division Retail Food Establishment Inspection Report 7901 Goforth Road, Dallas Texas 75238

PT0024444

Inspection Date:		te:	Time in:	Time ou		Establishment Na	me:) _/	-	10				Address: 4318 F Sile St.		
Purpose of Inspection: I 1-Routine 2-Follow-up 3-Co							nlai	4/	CON	19	Oth	or		RFSM Required: Yes No TOTAL/SCORE		
Purpose of Inspection: 2 1-Routine 2-Follow-up 3-Complaint 4-Other RFSM Required: Yes No Sessiblishment Person in Charge/ Owner: Registered Food Service Manager Name: Certificate Number: Expiration Date:																
Schuifes Princess Mara 538693 6-28-22 96													538693 6-28-22 96			
Pest Control Company(PC): PC Service Date: Company Company																
				Con				IN = in compliance	N			serv		NA	= no	t applicable COS = corrected on site R = repeat violation
								Doints						-	-	checkmark in appropriate box for IN, NO, NA, R
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status													tive Action not to exceed 3 days			
O U	IN	N O	N A	CO	Time and T				R		OU	I N	N O	N A	CO	Employee Health R
T	1			S	1. Proper cooling tin		s Fahrenhe				T			^	S	
	1				1. Proper cooling till	ne and te	mperature	DESTRUCTION OF THE		80		1				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
	1		/		2. Proper Cold Hold	ling temp	erature(41	°F/ 45°F)				1				13. Proper use of restriction and exclusion; No discharge from
		1			3. Proper Hot Holdin	ng tempe	rature(135	°F)	100	65	100			24		eyes, nose, and mouth Preventing Contamination by Hands
		1	1/2		4. Proper cooking tin				A COLL			7				14. Hands cleaned and properly washed/ Gloves used properly
		1/			Proper reheating p Hours)	procedure	e for not no	olding (165 F in 2					1			15. No bare hand contact with ready to eat foods, Proper handling of ready to eat foods
		1			6. Time as a Public I	Health Co	ontrol; pro	cedures & records							7	Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered
							ed Source				714			1		Pasteurized eggs used when required
	1				Food and ice obta good condition, sa											Chemicals
					destruction			国际的电影 (1)						J.		医液体的 人名英格兰人姓氏格兰人名
		1			8. Food Received at	proper to	emperature	IIS.	or	1	101			1		17. Food additives; approved and properly stored; Washing Fruits & Vegetables
	1						Contami		10.59	41		1		12	So.	18. Toxic substances properly identified, stored and used
1	4				Food Separated & preparation, storag					100						Water/ Plumbing
1					10. Food contact sur	rfaces and	Returnab	les; Cleaned and		100		1				19. Water from approved source; Plumbing installed; proper
4		1			Sanitized at 5		med, prev				H	1				backflow device 20. Approved Sewage/Wastewater Disposal System, proper
		1			reconditioned					33	sits	Y	MEN		Sur	disposal, Grease Trap, Trip Tickets
0		N	N	- C		Priority	Founda	tion Items (2 Po	ints) vi	-		-	_	-	rective Action within 10 days
U T	N	N O	A	0	Demonstrat	tion of K	nowledge	Personnel	R		U	I N	N O	N A	CO	Food Temperature Control/ Identification
	1			3	21. Person in charge			tion of knowledge, Manager (RFSM),			Т	7	9		S	27. Proper cooling method used; Equipment Adequate to
	1				Certificate Displa	layed		THE SHE IS A SECOND				1				Maintain Product Temperature
					22. Food Handler/ no Safe Water, Re						2	1/		O D		28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/
	1						eling	Secretary 1		n.		1		116	2 1	Thermal test strips
	//				23. Hot and Cold Wa	A Company of		The state of the s				1				Permit Requirement, Prerequisite for Operation
	/				 Required records destruction); Pac 							1				30. Food Establishment Permit (Displayed, Current & Valid)
				7	Conformanc				7/10	10			l a			Utensils, Equipment, and Vending
No.			1		25. Compliance with HACCP plan; Va				F		10	1				31. Adequate handwashing facilities: Accessible and properly
			1		processing metho					110	25	1				supplied, used
					C	Consumer	r Advisory					1				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
					26. Posting of Consumer Advisories; raw or under cooked							1				33. Warewashing Facilities; installed, maintained, used/
foods (Disclosure/Reminder/Buffet Plate)/								Ant	ion	Not	to E	2000	4.01	n De	Service sink or curb cleaning facility provided ws or Next Inspection , Whichever Comes First	
O I N N C								R	ton	0	I	N	N	C	R	
U T	N	0	A O Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other						U	N	0	A	0 8	Food Identification 41.Original container labeling (Bulk Food)		
1 0	Fg.	R	H		animals	193 1911	HOHER A	action about 9			b	1	30	J. W	in	41.Original container labering (Bulk Food)
	1				35. Personal Cleanlin36. Wiping Cloths; p							1	7			Physical Facilities 42. Non-Food Contact surfaces clean
	1				37. Environmental co	ontamina	ntion	orea .				1	301	550	11727	43. Adequate ventilation and lighting; designated areas used
		1	4		38. Approved thawin		d of Utensi	ls			7	1				44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean
	1				39. Utensils, equipme	ent, & lii	nens; prop	erly used, stored,		棉	1	1				46. Toilet Facilities; properly constructed, supplied, and clean
	1		172.19	D.FY	dried, & handled 40. Single-service &							1	2533	101	17.6	47. Other Violations
					and used	ungic-u	o articles,	and and a second		000		/	City.		CH	E WINDER TO THOUSE
		NEO.						TEMPER	AT	UR	E O	BSI	ERV	A		
Iten	1/L	oca	tion				Temp	Item/Location			1000		7			Temp Item/Location Temp
	94	41	9			2	54,81	- 101							U	0/4
	K.	tr			7	5,01	+, ~1	4								
Iter	n #								AT	10	NS A	AN	D	COL	RRI	ECTIVE ACTIONS
		1	5		tix mina	1	eab.	gt sink		ile	11	4	1/0	cz	1	ight under vent hood
		Z	8		DICCERE	all	CLOW	ed Item	15			/				
34 Fliss physical																
															1	
電火						12 71	416	NEW CONTRACTOR	17%		17				12	PARTY SERVICE
	Maria	14.7		1	A Constant	- 337	Se : 35		100			*:5	V 2 3	100	Serie.	The state of the s
FAILURE TO COMPLY WITH THIS NOTICE MAY RESULT IN SUSPENSION OF PERMIT OR IMPOSING OF A FINE OR BOTH																
Received by: Print Name:																
(sign	atur	e)				1141	A PARTY OF			t e	10	1		(A)	55	DI 19 6402 CE140
Insp (sign			by:	In	MALLE			Print Name :	V		199	06	100	150	27	Phone# 214-670-8083 Fax# 214-670 8330