



City of Plano Environmental Health Retail Food Establishment Inspection Report

Date: 10/05/2023	Time in: 07:43 AM	Time out: 08:45 AM	License/Permit # 14837_106-1	Est. Type Food Establishment Type IV with Grease Trap	Risk Category IV	Page 1 of 3				
Purpose of Inspection: Routine						TOTAL/SCORE				
Establishment Name: THE HEALTHCARE RESORT OF PLANO - MAIN			Contact/Owner Name: OAK POINT HEALTHCARE, INC		Number of Repeat Violations: 0 Number of Violations COS: 1	97				
Physical Address: 3325 W Plano Pkwy		City/County: Plano	Zip Code: 75075-8010	Phone: (972) 379-0000	Follow-up: Yes No (circle one)					
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation Mark an "X" in appropriate box for COS Mark an 'X' for Repeat Column shown as R										
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days										
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)		Compliance Status		Employee Health				
O U T	I N	N O	N A	C O S	O U T	I N	N O	N A	C O S	R
IN					IN					
IN					IN					
OUT				X						
IN										
IN										
NA										
		Approved Source								
IN										
IN										
		Protection from Contamination								
IN										
IN										
IN										
		Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days								
O U T	I N	N O	N A	C O S	O U T	I N	N O	N A	C O S	R
IN					IN					
IN					IN					
		Safe Water, Recordkeeping and Food Package Labeling								
IN										
NA										
		Conformance with Approved Procedures								
NA					IN					
		Consumer Advisory								
NA					IN					
		Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First								
O U T	I N	N O	N A	C O S	O U T	I N	N O	N A	C O S	R
IN					IN					
IN										
IN										
IN										
IN										
		Prevention of Food Contamination								
IN										
IN										
IN										
IN										
IN										
		Proper Use of Utensils								
IN										
IN										
		Food Identification								
		Physical Facilities								
IN										
IN										
IN										
IN										
IN										
IN										
IN										
IN										
		Received by: (signature)		Print: Angeles Herrera		Title: Person In Charge/ Owner Kitchen manager				
		Inspected by: (signature)		Print: Xiaoqing Wang, Sr. EHS						



City of Plano Environmental Health
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Establishment Name: THE HEALTHCARE RESORT OF	Physical Address: 3325 W Plano Pkwy	City/State: Plano	License/Permit # 14837_106-1	Page 2 of 3
Last Grease Trap Service Date: 07/19/2023				
REGISTERED FOOD SERVICE MANAGER				
Manager's Name	Certificate Number	Expiration Date		
Angeles Herrera	Learn2serve TX-S-008071	October 21, 2026		
INSPECTOR'S COMMENTS				
INSPECTION RESULTS				
Follow-up Inspection Needed? No If YES, Date of Follow-up Inspection:				
Closure Details: Not Applicable				



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TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cheese	walk-in	38F	fruits	walk-in	40F
OBSERVATIONS AND CORRECTIVE ACTIONS					
AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW WITH THE CORRESPONDING ITEM NUMBER:					
<p>3 - Proper Hot Holding temperature(135°F). This is a Priority Item 3.1 - 25 TAC §228.75(f)(1)(A) - Hot Hold (135°F or higher) Observation: Observed food intended for hot holding being held at less than 135°F. Observed shredded chicken in warmer at 43F. Corrective Action(s): Shall maintain food intended for hot holding at 135°F or greater. If <2 hours food is to be reheated to 165°F. If > 2 hours food shall be discarded. Employee removed shredded chicken from cooler and reheated it in the oven immediately. Make sure it is reheated to 165F. (Corrected on Site)</p>					
Received by: (signature)		Print: Angeles Herrera		Title: Person In Charge/ Owner	
Inspected by: (signature) <i>Xiaoqing Wang</i>		Print: Xiaoqing Wang, Sr. EHS			