

## City of Plano Environmental Health Retail Food Establishment Inspection Report

Date:			ime out:	License					- 1		Type Establishment Type IV with Grease Tra	Risk Category	Page <u>1</u> of <u>3</u>		
10/05/2023 Purpose of In-	nec		8:45 AM	14837	_106-1				ı	roou	Establishment Type IV with Grease Ira	p IV	TOTAL/SCORE		
Purpose of Inspection: Routine  Establishment Name: Contact/Owner Name: THE HEALTHCARE RESORT OF PLANO - MAIN OAK POINT HEALT.										Number of Repeat Violations: 0 Number of Violations COS: 1		TOTALISCORE			
Physical Address: City/County:					Zip Code: Phone:				I	Follow-up: Yes No (circle one)					
	iew.	TOTAL REPORT OF THE STATE OF	Plan n compliance	teams on year	nce N	nie	75075-8	F 501	Sen		379-0000 corrected on :	151 7924 W. 1894	tion		
		Mark an '	'X" in appropria	te box for COS		1500 1		Mark	an '	X' f	or Repeat Column shown as R				
Compliance Sta		Priority	Items (3 P	oints) <i>violati</i>	ons Re	quii			_		ive Action not to exceed 3 day	ys .			
Compliance Status  O I N N O A O Time and Temperature for Food Safety  U N O A O Time and Temperature for Food Safety			R		O I U N		N								
IN	S	(F = degrees Fahrenheit)  1. Proper cooling time and temperature				1	IN			S	12. Management, food employees and conditional employees;				
IN	2 Proper Cold Holding temperature(41°F/ 45°F)					13. Proper use of restriction and exclusion; No disc						charge from			
	$\overline{}$	X 3. Proper Hot Holding temperature(135°F)				1		eyes, nose, and mouth  Preventing Contamination by Hands							
OUT IN	4. Proper cooking time and temperature				1	IN				14. Hands cleaned and proper					
IN	5. Proper reheating procedure for hot holding (165°F in 2 Hours)				1	TNI				15. No bare hand contact with ready to eat foods or approved alternate method properly followed					
NA		6. Time as a Public Health	Control; procee	dures & record	s	1			_			eptible Populations			
	Approved Source					IN 16. Pasteurized foods used; prohibited food Pasteurized eggs used when required						t offered			
IN		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction					Chemicals								
IN		8. Food Received at proper temperature					NA	NA 17. Food additives; approved and pro					Washing Fruits		
		Protection fro	m Contamina	tion		1	IN				18. Toxic substances properly	identified, stored ar	id used		
IN		Food Separated & protected, prevented during food preparation, storage, display, and tasting									Water/ Plumbing				
IN		10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature					IN	IN 19. Water from approved source; Plumbing inst					lled; proper		
IN	11 Proper disposition of returned previously served or				1	IN				<ol> <li>Approved Sewage/Wastewater Disposal System, proper disposal</li> </ol>					
2 2 2	- 5	Priorit	ty Foundation	on Items (2	Points	s) vi	olations	Reg	uire	Cor	rrective Action within 10 days	y.	Š.		
O I N N U N O A	COS					_	O I U N	N							
IN	J	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			е,	1	IN 27. Proper cooling method used; Equipment Adequate Maintain Product Temperature						quate to		
IN		22. Food Handler/ no unauthorized persons/ personnel				1	IN				28. Proper Date Marking and				
Safe Water, Recordkeeping and Food Package					IN 29. Thermometers provided, accurate, and calibrated; Chen						ted; Chemical/				
IN	23. Hot and Cold Water available; adequate pressure, safe			e	1			Thermal test strips  Permit Requirement, Prerequisite for Operation							
NA		24. Required records availa	ble (shellstock			1	IN								
destruction); Packaged Food labeled			-	1				_	30. Food Establishment Peri	pment, and Vendir	3.27.0				
25. Compliance with Variance, Specialized Process, and						1	-		_	_	OUTSIDE AUTO-112 PRODUCTOR BILL COME THE	RESOLUTION - NAT - RESOLUTION			
NA		HACCP plan; Variance obt processing methods; manuf	ained for speci	alized			IN				31. Adequate handwashing fac supplied, used				
		Consumer Advisory					IN				32. Food and Non-food Conta designed, constructed, and use				
NA		26. Posting of Consumer Ad foods (Disclosure/Reminde					IN				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
		- CAN	DATE THE PARTY OF	100 Mar. 1	100 0	tion	Not to E	xcee	ed 90	0 Da	ys or Next Inspection , Which		*		
O I N N U N O A	C O S	Prevention of F	ood Contamin	nation	R		O I U N	N O	N A	C O S	Food I	dentification	R		
IN	5	34. No Evidence of Insect c	contamination,	rodent/other			IN			J	41.Original container labeling	(Bulk Food)			
IN		35. Personal Cleanliness/ea	ting, drinking o	or tobacco use		1				Physical Facilities					
IN		36. Wiping Cloths; properly		ed		1	IN				42. Non-Food Contact surfaces clean				
IN 37. Environmental contamination				-					43. Adequate ventilation and lighting; designated areas used						
IN 38. Approved thawing method  Proper Use of Utensils				-					44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean						
Proper Use of Utensils  39. Utensils, equipment, & linens; properly used, stored,				1					45. Physical facilities installed, maintained, and clean  46. Toilet Facilities; properly constructed, supplied, and clean						
IN		dried, & handled/ In use ut	ensils; properly	y used			IN								
IN		40. Single-service & single- and used	-use articles; pr	roperly stored			IN				47. Other Violations				
Received by: (signature)					Print: Angeles Herrera  Title: Person In Charge/ Owner Kitchen manager										
Inspected by: (signature)				P	rint: >	Kiao (	qing	g Wa	ang, Sr. EHS						



## City of Plano Environmental Health Retail Food Establishment Inspection Report

Establishment Name:	Physical	Address:	City/State:		Page 2 of 3						
THE HEALTHCARE RESORT OF	9400	lano Pkwy Plano			License/Permit # 14837_106-1	1 1180 - 01 0					
	-										
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										
Angeles Herrera	Learnzserve 1A-5-0060/1		October 21, 2026								
INSPECTOR'S COMMENTS											
INSPECTION RESULTS											
Follow-up Inspection Needed? No If YES, Date of Follow-up Inspection:											
Closure Details: Not Applicable											



## City of Plano Environmental Health Retail Food Establishment Inspection Report

Establishment Name:	Physical A	ddress:	Ci	ity/State:		License/Permit # Page 3_ of 3		3 of 3			
THE HEALTHCARE RESORT OF	3325 W Plano Pkwy			ano		14837_106-1					
TEMPERATURE OBSERVATIONS											
Item/Location	Temp	Item/Location		Temp	Item/Locat	ion		Temp			
Cheese walk-in	38F	fruits	walk-in	40F							
							ì				
								1			
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:											
3 - Proper Hot Holding temperature(1371). This is a Priority Rem 3.1 - 25 TAC \$228.75(f)(1)(A) - Hot Hold (135Te or higher) Observation: Observed food intended for hot holding being held at less than 135Te. Observed shredded chicken in warmer at 43Fe. Cornective Action(a): Shall maintain tood intended for hot holding at 135Te or greater. If *2 hours food is to be reheated to 165Te. If *2 hours food shredded chicken from cooler and reheated it in the oven immediately. Make aure it is reheated to 165E.  (Corrected on Site)								all be			
Received by:		Print: Angeles He	errera			Title: Person In Charge/	Owner				
(signature)  Inspected by: (signature)	27	Print:Xiaoqing Wa	ng, Sr. EHS			Kitchen manager					