



City of Plano Environmental Health Retail Food Establishment Inspection Report

Date: 04/25/2024	Time in: 09:10 AM	Time out: 10:10 AM	License/Permit # 67604	Est. Type Food Establishment Type IV with Grease Trap	Risk Category IV	Page 1 of 3				
Purpose of Inspection: Routine						TOTAL/SCORE				
Establishment Name: Primrose School of Plano at Deerfield			Contact/Owner Name: Alan Arbabi		Number of Repeat Violations: 0 Number of Violations COS: 0	100				
Physical Address: 4100 Hedgcoxe Rd		City/County: Plano	Zip Code: 75024-7246	Phone: (972) 208-1754	Follow-up: Yes <input checked="" type="radio"/> No <input type="radio"/> (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
NO					1. Proper cooling time and temperature					
IN					2. Proper Cold Holding temperature(41°F/ 45°F)					
NO					3. Proper Hot Holding temperature(135°F)					
NO					4. Proper cooking time and temperature					
NO					5. Proper reheating procedure for hot holding (165°F in 2 Hours)					
NA					6. Time as a Public Health Control; procedures & records					
					Approved Source					
IN					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction					
IN					8. Food Received at proper temperature					
					Protection from Contamination					
IN					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					
IN					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature					
					11. Proper disposition of returned, previously served or reconditioned					
					Chemicals					
NA					17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
IN					18. Toxic substances properly identified, stored and used					
					Water/ Plumbing					
IN					19. Water from approved source; Plumbing installed; proper backflow device					
IN					20. Approved Sewage/Wastewater Disposal System, proper disposal					
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days										
Compliance Status		Demonstration of Knowledge/ Personnel		Compliance Status		Food Temperature Control/ Identification				
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					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)					
IN					22. Food Handler/ no unauthorized persons/ personnel					
					Safe Water, Recordkeeping and Food Package Labeling					
IN					23. Hot and Cold Water available; adequate pressure, safe					
NA					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled					
					Conformance with Approved Procedures					
NA					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions					
					Consumer Advisory					
NA					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label					
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First										
Compliance Status		Prevention of Food Contamination		Compliance Status		Food Identification				
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					34. No Evidence of Insect contamination, rodent/other animals					
IN					35. Personal Cleanliness/eating, drinking or tobacco use					
IN					36. Wiping Cloths; properly used and stored					
IN					37. Environmental contamination					
IN					38. Approved thawing method					
					Proper Use of Utensils					
IN					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used					
IN					40. Single-service & single-use articles; properly stored and used					
					Physical Facilities					
IN					42. Non-Food Contact surfaces clean					
IN					43. Adequate ventilation and lighting; designated areas used					
IN					44. Garbage and Refuse properly disposed; facilities maintained					
IN					45. Physical facilities installed, maintained, and clean					
IN					46. Toilet Facilities; properly constructed, supplied, and clean					
IN					47. Other Violations					
Received by: (signature)					Print: Norma Brown		Title: Person In Charge/ Owner director			
Inspected by: (signature)					Print: David Hightower, REHS/RS					

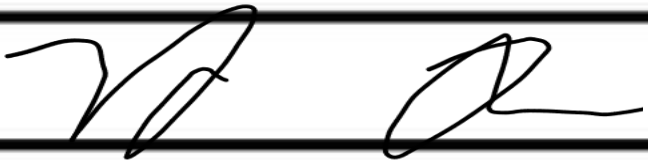



City of Plano Environmental Health
Retail Food Establishment Inspection Report

Establishment Name: Primrose School of Plano at Deerfield	Physical Address: 4100 Hedgcoxe Rd	City/State: Plano	License/Permit # 67604	Page 2 of 3
Last Grease Trap Service Date: 1/23/24 Sandtrap				
REGISTERED FOOD SERVICE MANAGER				
Manager's Name	Certificate Number	Expiration Date		
Norma Brown	TX 129402	September 15, 2024		
INSPECTOR'S COMMENTS				
<div>- 3-comp sink 400ppm quaternary ammonia</div>				
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
milk cooler	42F	freezer	16F		
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:					
Received by: (signature) 		Print: Norma Brown		Title: Person In Charge/ Owner	
Inspected by: (signature) 		Print: David Hightower, REHS/RS			