



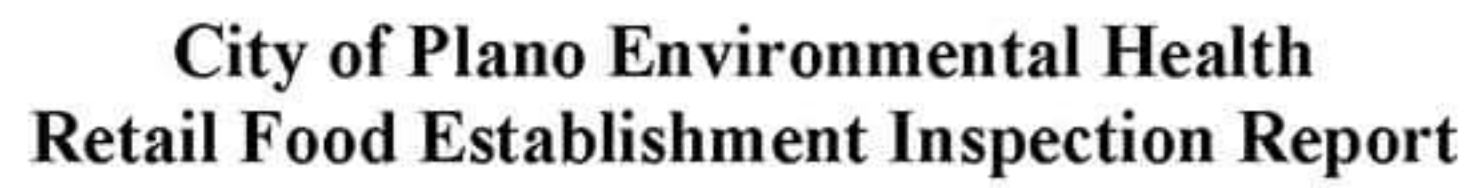
City of Plano Environmental Health Retail Food Establishment Inspection Report

Date: 04/25/2024	Time in: 01:30 PM	Time out: 02:00 PM	License/Permit # 6030_103-1	Est. Type Other/Exempt	Risk Category II	Page 1 of 3
Purpose of Inspection: Routine						TOTAL/SCORE
Establishment Name: CLARK EAST GRASS FIELD CONCESSIONS			Contact/Owner Name: PLANO INDEPENDENT SCHOOL DISTRICT		Number of Repeat Violations: 0 Number of Violations COS: 0	
Physical Address: 6600 Stadium Dr			City/County: Plano	Zip Code: 75023-2210	Phone: (972) 517-2907	Follow-up: Yes <input checked="" type="radio"/> No (circle one)
100						
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					Compliance Status	
O U T	I N	N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit) R	
NO					1. Proper cooling time and temperature	
NO					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)	
NO					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 n/a ppm/temperature	
IN					11. Proper disposition of returned, previously served or reconditioned	
					Employee Health R	
IN					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
IN					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
					Preventing Contamination by Hands	
IN					14. Hands cleaned and properly washed/ Gloves used properly	
NO					15. No bare hand contact with ready to eat foods or approved alternate method properly followed	
					Highly Susceptible Populations	
NA					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					Chemicals	
IN					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						
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel 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	
IN					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	
O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification R	
IN					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
NA					28. Proper Date Marking and disposition	
IN					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
					Permit Requirement, Prerequisite for Operation	
IN					30. Food Establishment Permit (Current & Valid)	
					Utensils, Equipment, and Vending	
IN					31. Adequate handwashing facilities: Accessible and properly supplied, used	
IN					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
IN					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
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	Prevention of Food Contamination 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	
NO					37. Environmental contamination	
NO					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	
O U T	I N	N O	N A	C O S	Food Identification R	
IN					41.Original container labeling (Bulk Food)	
					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: Rebecca Thompson		Title: Person In Charge/ Owner PIC
Inspected by: (signature)				Print: William Prevost, EHS		



City of Plano Environmental Health
Retail Food Establishment Inspection Report

Establishment Name: CLARK EAST GRASS FIELD	Physical Address: 6600 Stadium Dr	City/State: Plano	License/Permit # 6030_103-1	Page 2 of 3
Last Grease Trap Service Date: will email				
REGISTERED FOOD SERVICE MANAGER				
Manager's Name	Certificate Number	Expiration Date		
Tyler Vasquez Heffner	23892142	April 24, 2028		
INSPECTOR'S COMMENTS				
Facility was closed for the season. Facility was maintained in excellent condition, no food stored on site.				
INSPECTION RESULTS				
Follow-up Inspection Needed? NO If YES, Date of Follow-up Inspection:				
Closure Details: Not Applicable				

Form EH-06 (Revised 09-2015)