



City of Plano Environmental Health
Retail Food Establishment Inspection Report

Date: 04/25/2024	Time in: 01:30 PM	Time out: 02:50 PM	License/Permit # 11712_104-1	Est. Type Food Establishment Type II with Grease Trap	Risk Category II	Page 1 of 4
Purpose of Inspection: Routine						TOTAL/SCORE
Establishment Name: KED'S ARTISAN ICE CREAM & TREATS			Contact/Owner Name: OLD TOWN CREAMERY INC		Number of Repeat Violations: 0 Number of Violations COS: 1	
Physical Address: 6205 Coit Rd Ste 344			City/County: Plano	Zip Code: 75024-5475	Phone: (972) 673-0285	Follow-up: Yes (circle one) No
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)			R	
OUT	IN	NO	NA	COS		
NO					1. Proper cooling time and temperature	
OUT			X		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	
Compliance Status		Employee Health			R	
OUT	IN	NO	NA	COS		
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	
IN					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				
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			R	
OUT	IN	NO	NA	COS		
OUT					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	
OUT					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	
Compliance Status		Food Temperature Control/ Identification			R	
OUT	IN	NO	NA	COS		
IN					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
IN					28. Proper Date Marking and disposition	
OUT					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						
Compliance Status		Prevention of Food Contamination			R	
OUT	IN	NO	NA	COS		
OUT					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	
Compliance Status		Food Identification			R	
OUT	IN	NO	NA	COS		
IN					41.Original container labeling (Bulk Food)	
		Physical Facilities				
OUT					42. Non-Food Contact surfaces clean	
IN					43. Adequate ventilation and lighting; designated areas used	
IN					44. Garbage and Refuse properly disposed; facilities maintained	
OUT					45. Physical facilities installed, maintained, and clean	
IN					46. Toilet Facilities; properly constructed, supplied, and clean	
OUT					47. Other Violations	
Received by: (signature)			Print: manager			Title: Person In Charge/ Owner Muhammad Tayyab Shahid
Inspected by: (signature)			Print: David Hightower, REHS/RS			



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Establishment Name: KED'S ARTISAN ICE CREAM & TREATS	Physical Address: 6205 Coit Rd Ste 344	City/State: Plano	License/Permit # 11712_104-1	Page 2 of 4
Last Grease Trap Service Date: 2/29/24 We Do				
REGISTERED FOOD SERVICE MANAGER				
Manager's Name	Certificate Number	Expiration Date		
Hussain Kedwaii	PTX 188892	April 6, 2027		
INSPECTOR'S COMMENTS				
Please send me pics of food handler certificates and sanitizer test kit to davidhi@plano.gov or 214-500-8885				
INSPECTION RESULTS				
Follow-up Inspection Needed? YES If YES, Date of Follow-up Inspection: May 24, 2024				
Closure Details: Not Applicable				



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TEMPERATURE OBSERVATIONS						
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	
walk in cooler	34F	milk	walk in cooler	33F	walk in freezer	-16F
cut fruit	cold drawer	42F	ice cream mix	set out	55F	
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>2 - Proper Cold Holding temperature(41°F/45°F). This is a Priority Item 2.1 - 25 TAC §228.75(f)(1)(B) - Cold Hold (41°F/45°F or below) Observation: Observed TCS food above 41°F. ICE CREAM MIX OBSERVED AT 55°F SITTING OUT BY 3-COMP SINK</p> <p>Corrective Action(s): Shall maintain TCS food at 41°F at all times except during preparation, cooking, or cooling or when time as public health control is being used. Food shall be rapidly chilled to 41°F < 4 hours and shall discard if >4 hours. WORKER HAS BEEN ASKED TO PLACE ICE CREAM MIX INTO COOLER UNTIL READY FOR PREPARATION (Corrected on Site)</p> <p>21 - Person in Charge Present, Demonstration of Knowledge, vomit/diarrheal clean up plan. This is a Priority Foundation Item 21.9 - 25 TAC §228.33(a) - One employee supervisory/responsibility shall be CFM Observation: Failure to provide a supervisor or manager with authority over food operations that has received a certified food manager accreditation. NO ONE ON DUTY WITH A CFM CERTIFICATE Corrective Action(s): Shall provide at least one employee with management responsibility who has received a certified food protection manager accreditation. AT LEAST ONE PERSON MUST HAVE A CFM CERTIFICATE AT ALL TIMES Correct By: 05/24/2024</p> <p>22 - Food Handler/No Unauthorized Persons/ Personnel. This is a Priority Foundation Item 22.1 - 25 TAC §228.33(d) - Food Handler Training criteria Observation: Failure of food employees to complete an accredited food handler training course. NO PROOF OF FOOD HANLDER CERTIFICATES FOR WORKERS ON DUTY Corrective Action(s): All food employees shall successfully complete an accredited food handler training course, within 30 days of employment. PLEAESE ENSURE THAT ALL FOOD WORKERS OBTAIN A VALID FOOD HANDLER CERTIFICATE WITHIN 30 DAYS IF FOOD MANAGER CERTIFIED Correct By: 05/24/2024</p> <p>29 - Thermometers Provided, Accurate, and Calibrated; Chemical/ Thermal Test Strips. This is a Priority Foundation Item 29.15 - 25 TAC §228.108(e) - Sanitizing solutions, testing devices Observation: Failure to provide chemical sanitizer solution concentration testing device. NO CHLORINE TEST KIT AVAILABLE Corrective Action(s): Shall provide a testing device for testing sanitizer solution concentration. NEED TO OBTAIN A CHLORINE SANITIZER TEST KIT</p> <p>34 - No Evidence of Insect Contamination, Rodent/other Animals. This is a Core Item 34.10 - 25 TAC §228.186(k)(1)-(6) - Pest Control effective measures, observed/suspected pests Observation: Observed the presence of insects, rodents, and/or other pests on premises. OBSERVED FLIES IN ESTABLISHMENT Corrective Action(s): Shall provide effective pest control measures by: routinely inspecting premises and incoming shipments of food and supplies; trapping pests using approved methods; eliminating harborage conditions; using a certified pest control applicator; and other effective measures intended to prevent the presence of rodents, flies, cockroaches and other insects on the premises utilized as deemed necessary by the City of Plano Environmental Health Division. NEED TO ELIMINATE PRESENCE OF FLIES</p> <p>42 - Non-Food Contact Surfaces Clean. This is a Core Item 42.2 - 25 TAC §228.113(3) - Nonfood-contact surfaces kept clean</p>						
Received by: (signature)	Print: manager		Title: Person In Charge/ Owner Muhammad Tayyab Shahid			
Inspected by: (signature)	Print:David Hightower, REHS/RS					



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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:

Observation: Observed nonfood-contact surface of equipment has accumulated dust, dirt, food residue, and other debris. FILTERS AT FRONT VENT HOOD ARE DUSTY

Corrective Action(s): Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. NEED TO MAINTAIN CLEAN

45 - Physical Facilities Installed, Maintained, and Clean. This is a Core Item

45.13 - 25 TAC §228.186(a) - The physical facilities shall be maintained in good repair

Observation: Observed the physical facilities are not being maintained in good repair. PARTITION WALL IN BACK OF KITCHEN IS IN DISREPAIR. COVE BASE BY BACK HAND SINK IS IN DISREPAIR

Corrective Action(s): The physical facilities shall be maintained in good repair. Shall repair facilities. PLEASE REPAIR WALL WITHIN 30 DAYS

Correct By: 05/24/2024

47 - Other Violations. This is a Core Item

47.3 - 25 TAC §228.33(b) - CFM Certificate posted in conspicuous

Observation: Observed facility has not posted the original food manager certificate in a place that is conspicuous to consumers. NO CFM CERTIFICATE POSTED IN PUBLIC VIEW

Corrective Action(s): The original food manager certificate shall be posted in a location in the food establishment that is conspicuous to consumers. Shall post the original food manager certificate in a location in the food establishment that is conspicuous to consumers. PLEASE POST CFM CERTIFICATE IN PUBLIC VIEW

Correct By: 05/24/2024



47 - Other Violations. This is a Core Item

47.1 - 25 TAC §228.248(a)(1) - Permit/license posted

Observation: Observed facility has not posted their City of Plano Food Establishment Permit on site in a location that is conspicuous to consumers. HEALTH PERMIT IS NOT POSTED IN PUBLIC VIEW

Corrective Action(s): Upon acceptance of the permit issued by the regulatory authority, the permit holder in order to retain the permit shall post the permit in a location in the food establishment that is conspicuous to consumers. Shall post permit in conspicuous location. PLEASE POST HEALTH PERMIT IN PUBLIC VIEW

Correct By: 04/26/2024

Received by: (signature) 	Print: manager	Title: Person In Charge/ Owner Muhammad Tayyab Shahid
Inspected by: (signature) 	Print: David Hightower, REHS/RS	