


City of Plano Environmental Health Retail Food Establishment Inspection Report

Date: 04/24/2024	Time in: 12:30 PM	Time out: 01:30 PM	License/Permit # 11710_104-1	Est. Type Food Establishment Type III with Grease Trap	Risk Category III	Page 1 of 4
Purpose of Inspection: Routine						94
Establishment Name: SHILOH BEVERAGE		Contact/Owner Name: LAM CHEUNG		Number of Repeat Violations: <u>1</u> Number of Violations COS: <u>3</u>		
Physical Address: 3544 14th St		City/County: Plano	Zip Code: 75074-7012	Phone: (214) 473-8514	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 O U T I N N O N A C O S				Compliance Status O U T I N N O N A C O S		
Time and Temperature for Food Safety (F = degrees Fahrenheit)				Employee Health		
1. Proper cooling time and temperature				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
2. Proper Cold Holding temperature(41°F/ 45°F)				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
3. Proper Hot Holding temperature(135°F)				Preventing Contamination by Hands		
4. Proper cooking time and temperature				14. Hands cleaned and properly washed/ Gloves used properly		
5. Proper reheating procedure for hot holding (165°F in 2 Hours)				15. No bare hand contact with ready to eat foods or approved alternate method properly followed		
6. Time as a Public Health Control; procedures & records				Highly Susceptible Populations		
Approved Source				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction				Chemicals		
8. Food Received at proper temperature				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
Protection from Contamination				18. Toxic substances properly identified, stored and used		
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				Water/ Plumbing		
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>not obs</u> ppm/temperature				19. Water from approved source; Plumbing installed; proper backflow device		
11. Proper disposition of returned, previously served or reconditioned				20. Approved Sewage/Wastewater Disposal System, proper disposal		
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Demonstration of Knowledge/ Personnel				Food Temperature Control/ Identification		
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
22. Food Handler/ no unauthorized persons/ personnel				28. Proper Date Marking and disposition		
Safe Water, Recordkeeping and Food Package Labeling				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips		
23. Hot and Cold Water available; adequate pressure, safe				Permit Requirement, Prerequisite for Operation		
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				30. Food Establishment Permit (Current & Valid)		
Conformance with Approved Procedures				Utensils, Equipment, and Vending		
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				31. Adequate handwashing facilities: Accessible and properly supplied, used		
Consumer Advisory				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label				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						
Prevention of Food Contamination				Food Identification		
34. No Evidence of Insect contamination, rodent/other animals				41. Original container labeling (Bulk Food)		
35. Personal Cleanliness/eating, drinking or tobacco use				Physical Facilities		
36. Wiping Cloths; properly used and stored				42. Non-Food Contact surfaces clean		
37. Environmental contamination				43. Adequate ventilation and lighting; designated areas used		
38. Approved thawing method				44. Garbage and Refuse properly disposed; facilities maintained		
Proper Use of Utensils				45. Physical facilities installed, maintained, and clean		
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used				46. Toilet Facilities; properly constructed, supplied, and clean		
40. Single-service & single-use articles; properly stored and used				47. Other Violations		
Received by: (signature) 				Print: Lam Cheung		Title: Person In Charge/ Owner CFM
Inspected by: (signature)				Print: Tuyen Cao, REHS/RS		



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Last Grease Trap Service Date: 01/23/24				
REGISTERED FOOD SERVICE MANAGER				
Manager's Name	Certificate Number	Expiration Date		
Lam Cheung	TX-FM-276574	February 14, 2029		
INSPECTOR'S COMMENTS				
chevron14th@yahoo.com				
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
pico prep cooler	39F	cooked beans wic	38F	tripe hot hold flat top	140F
cooked beef hot hold steam table	153F				
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>37 - Environmental Contamination. This is a Core Item 37.3 - 25 TAC §228.69(a)(1)(C) - Storing the food at least 15 cm (6 inches) above the floor Observation: Observed box of raw tripe being thawed on the floor underneath 3 compartment sink at the time of the inspection. Corrective Action(s): Item was removed off of the floor to shelving inside walk in cooler after notification. Shall store food at least 15 cm (6 inches) above the floor. (Corrected on Site)</p> <p>38 - Approved Thawing Method. This is a Core Item 38.1 - 25 TAC §228.75(c)(1) - TCS food thawed - thawing at room temp Observation: Observed TCS food (box of frozen tripe) thawing at room temperature on the floor underneath 3 compartment sink. Corrective Action(s): Item was moved inside walk in cooler for thawing after notification. Shall thaw TCS foods in a way that does not allow the ready to eat food to rise above 41°F or raw-animal food to rise about 41°F for more than 4 hours prior to cooking such as under refrigeration, submerged under running 70°F or below water as specified in 25 TAC §228.75(C) (2), as part of the cooking process. (Corrected on Site)</p> <p>42 - Non-Food Contact Surfaces Clean. This is a Core Item 42.1 - 25 TAC §228.101(i) - Nonfood-contact surfaces constructed of smooth material Observation: Cardboard lining observed on shelving unit holding clean pots/pans/equipment by warewashing area. Corrective Action(s): Remove cardboard lining. Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. Shall repair/replace (Repeat) Correct By: 04/24/2024</p> <p>43 - Adequate Ventilation and Lighting; Designated Areas Used. This is a Core Item 43.5 - 25 TAC §228.177(3) - 50 foot candles at work surface Observation: Light bulb observed out above warewashing area; not providing 50 foot candles of light. Corrective Action(s): Repair light. The light intensity shall be at least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws where employee safety is a factor. Correct By: 04/24/2024</p> <p>45 - Physical Facilities Installed, Maintained, and Clean. This is a Core Item 45.14 - 25 TAC §228.186(b) - Cleaning, frequency and RESTRICTIONS. Observation: Clean restroom observed with residue on floor/walls. Clean dust observed on fan guard inside walk in cooler. Corrective Action(s): The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident cleaning shall be done during periods when the least amount of food is exposed such as after closing. Shall clean when the least amount of food is exposed and as often as necessary to maintain facility clean. Correct By: 04/24/2024</p> <p>46 - Toilet Facilities; Properly Constructed, Supplied, and Clean. This is a Core Item 46.16 - 25 TAC §228.149(e)(2) - A plumbing system shall be maintained in good repair Observation: Mop sink hot and cold water valves observed turned off at the time of the inspection, unable to dispense water. Corrective Action(s): Valves were turned on after notification. A plumbing system shall be maintained in good repair. Shall repair plumbing system. (Corrected on Site)</p>					
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<p>46 - Toilet Facilities; Properly Constructed, Supplied, and Clean. This is a Core Item 46.11 - 25 TAC §228.152(h) - Toilet room receptacle, covered Observation: Provide covered trash can observed missing for unisex restroom and women's restroom. Corrective Action(s): A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. Shall provide a cover receptacle in the female restroom. Correct By: 04/24/2024</p> <p>46 - Toilet Facilities; Properly Constructed, Supplied, and Clean. This is a Core Item 46.7 - 25 TAC §228.174(d) - Toilet rooms, self closer tight door Observation: Provide self-closing device on women's restroom door observed missing. Corrective Action(s): Except where a toilet room is located outside a food establishment and does not open directly into the food establishment such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door. Shall completely enclose toilet room and/or shall provide toilet room doors that are tight-fitting and self-closing. Correct By: 04/24/2024</p>				
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