

FOOD INSPECTION REPORT

Town of Addison, Texas
Environmental Health Department
16801 Westgrove Drive
Addison, TX 75001
972-450-2880

FOOD INSPECTION REPORT
TOWN OF ADDISON, TEXAS
ENVIRONMENTAL HEALTH DEPARTMENT
16801 WESTGROVE DRIVE
ADDISON, TX 75001
972-450-2880

SITE NO.	INV NO.	IR NO.	DATE	INSPECTION TIME	INSPECTOR
157	1		11/24/2020	4:00 PM - 4:35 PM	Hastings, Tim

SITE INFORMATION	INVENTORY/MANAGER	SERVICE TYPE/FREQUENCY
GORJI 5100 BELT LINE RD # 402 DALLAS (ADDISON) TX 75254 972-503-7080	FULL SERVICE RESTAURANT MANSOUR GORJI	ROUTINE INSPECTION 3X's per year(Every 120 Days)

CERTIFIED FOOD MANAGER: MANSOUR GORJI CERT #: 14147173 EXPIRES: 09/12/2021

The Food Code violations listed in this report must be corrected within the time agreed to by the food regulatory authority. Failure to comply with this Notice of Violation may result in permit suspension and/or other legal action. The permit holder has specific remedies for appeal under the Administrative Procedures of this jurisdiction.

This report consists of a Summary of Critical Violations, other violations, and detailed violation descriptions. Each To Wit: statement constitutes a violation of the code section described below it. Repeat violations are noted following the To Wit: statement.

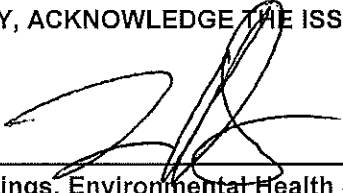
Score: 100 Grade: A

INSPECTION OBSERVATIONS

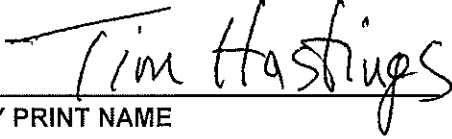
<u>CODE</u>	<u>DESCRIPTION</u>
<u>48</u>	<u>COMMENTS</u>

To Wit: _____

I HEREBY, ACKNOWLEDGE THE ISSUANCE AND RECEIPT OF THIS OFFICIAL INSPECTION REPORT.



Tim Hastings, Environmental Health Specialist



SIGNED BY PRINT NAME

SIGNED BY SIGNATURE

SIGNED BY TITLE

Inspection Checklist

Priority Items (3 Points) violations Require Immediate Corrective Action no to exceed 3 days					
Out	In	NO	NA	Violation Description	R
	X			01 Proper cooling time and temperature	
	X			02 Proper Cold Holding temperature (41°F / 45°F)	
		X		03 Proper Hot Holding temperature (135°F)	
	X			04 Proper cooking time and temperature	
			X	05 Proper reheating procedure for hot holding (165°F in 2 Hrs)	
			X	06 Time as a Public Health Control; procedures & records	
	X			07 Food/ice-approved source;good condition, safe, unadulterated	
	X			08 Food Received at proper temperature	
	X			09 Food Separated & protected, prevented during food prep	
	X			10 Food contact surfaces; cleaned, sanitized	
	X			11 Proper disposition of returned previously served recondition	
	X			12 Emp. Health - Mgmt, employees, reporting	
	X			13 Proper use of restriction and exclusion; No discharge from	
	X			14 Hands cleaned and properly washed/gloves used properly	
	X			15 No bare hand contact with RTE foods or approved method	
	X			16 Pasteurized food/eggs used; prohibited food not offered	
	X			17 Food additives;approved and properly stored; washing fruits	
	X			18 Toxic substances properly identified, stored and used	
	X			19 Water approved source; Plumbing installed; proper backflow	
	X			20 Approved Sewage/Wastewater Disposal System, proper disposal	
	X			21 Person in charge present, knowledge, and CFM	
	X			22 Food Handler/no unauthorized person/personnel	
	X			23 Hot and Cold Water available; adequate pressure, safe	
	X			24 Required records available shellstock tags; MFG labeling	
	X			25 Compliance with Variance, Specialize Process, and HACCP	
	X			26 Posting of Consumer Advisories; raw or under cooked foods	
	X			27 Proper cooling method used; equipment adequate temperature	
	X			28 Proper Date Marking and disposition	
	X			29 Thermometers provided, accurate, and calibrated; test strips	
	X			30 Food Establishment Permit (Current & Valid)	
	X			31 Adequate handwashing facilities; accessible and supplied	
	X			32 Food/non-food equip. surfaces cleanable, properly designed	
	X			33 Warewashing facilities, installed, maintained, used/service	
	X			34 No evidence of Insect contamination, rodent/other animals	
	X			35 Personal Cleanliness / eating, drinking or tobacco use	
	X			36 Wiping Cloths; properly used and stored	
	X			37 Environmental contamination	
	X			38 Approved thawing method	
	X			39 Utensils, equipment, & linens; properly used, stored	
	X			40 Single-service/single-use articles; properly stored and used	
	X			41 Original container labeling (Bulk Food)	
	X			42 Non-Food Contact surfaces clean	
	X			43 Adequate ventilation / lighting;designated areas used	
	X			44 Garbage and Refuse properly disposed;facilities maintained	
	X			45 Physical facilities installed, maintained, and clean	
	X			46 Toilet Facilities; properly constructed, supplied, and clean	
	X			47 Other Violations	
	X			48 COMMENTS	

Score	Grade	
100	A	

