

Service Request Summary Report

9

Printed Date: Nov 16, 2004 11:50 AM

Type: Foodborne Illness - Ehs
 Area: MAPSCO 36-P
 Group: Environment/Health Services
 Jurisdiction: City of Dallas
 Input By: ALVARADO, MARIA
 CC Groups:
 Location: 3519 Greenville Ave, Dallas, Tx, 75206

SR #: 04-00394522
 Priority: Standard
 Status: Open
 Status Date: Nov 15, 2004 04:51 PM
 Created Date: Nov 15, 2004 04:49 PM
 Created As: Original
 Method Received: Phone

Location Details:

Location Alert	Location
NO LOCATION ALERTS	

Flex Questions	Answers
Did the violation occur within the City limits of Dallas?	Yes
What is the name of the establishment?	THE BLUE FISH
What date was the meal consumed?	11052004
Approximate time of meal.	4:44PM
How many people ate the meal?	1
How many people got sick?	1
Did anyone go to the hospital?	1
Do you want to be contacted?	Yes
If yes, by which method?	Telephone
[Do not enter case if citizen does not have to leave phone #, refer to Food Protection]	_____
[If no, discontinue the S/R type].	_____
[If weekends, City holiday, or after 5 refer to emergency contact list]	_____
[A Health Rep. will contact you for further information within 24 hours.]	_____
MCC/CMO requested action(s).	_____
MCC/CMO member requesting action.	_____
Date of Report	_____
MCC/CMO requested action(s)	_____

Participants	Name	Address	Phone
CITY COUNCIL OFFICE			
CITIZEN-			

Description: SUSHI IN ROLLS, YELLOW TAIL SALMON, COKE. SYMPTOMS NAUSEA VOMIT, FEVER/CHILLS, HEADACHE. WORKS AT PARKLAND WENT TO ER, DID NOT KNOW DOCTOR'S NAME. 10-05-04 FOR BREAKFAST HAD NOTHING.

Activities	Assigned Staff	Due Date	Complete Date	Outcome
Assign Inspector	WESLEY, MONICA #1171	Nov 16, 2004 12:00 AM	Nov 15, 2004 04:57 PM	
Details: DIST:9 CC8336 F-31				
Contact Citizen		Nov 21, 2004 12:00 AM		

- Close Down Establishment
- Full Scored Inspection
- Food Borne Illness Report
- Re-inspect Site
- Issue Notice of Violation

Investigated on 11/18/04.
 Notice issued for
 improper food temps
 and improper handling
 stock of wet towels/
 paper towels.
 Possibly Confirmed.

FU on Closure

NOTICE OF VIOLATION



City of Dallas

Spoke to Supervisor
CWilliam re: matter

DEPARTMENT OF
ENVIRONMENTAL & HEALTH SERVICES
8035 E. R. L. THORNTON FWY., SUITE 210
DALLAS, TEXAS 75228

11/19/04 4:15
(Date) am/pm (Time)

Name of Establishment: Blue Fish CC:# _____

Owner/Occupant: _____

Address: 3519 Greenville

VIOLATION # Fruit Fly Infestation SECTION # _____

Follow up investigation to assess fruit fly activity & general sanitation improvements. Number of active fruit flies has been significantly reduced with approx. 5-10 live flies. Exterior of equipment remains unclear to sight and touch and needs further cleaning. Mgrs on site having all staff participate in cleaning (approx 20-25). During cleaning of floor behind RIC, roach pocket discovered between door cover-molding and wall. Roach infestation must be treated and repairs made. Estab. to remain closed until further notice.

- 1.) Eliminate infestations - Roach / Fruit Flies
- 2) Repair damaged walls, floors - Eliminate standing water + clean
- 3) Repair / cover any/all exposed wood; Raise all equipment - inches
- 4) Keep equip. pulled out from walls - easy cleaning - view
- 5) No food preparation in any capacity to be done

You are requested to conform to City Ordinance by correcting the above-described condition not later than before next inspection.

6) All surfaces + utensils must be cleaned sanitized

FAILURE TO COMPLY WITH THIS ORDER MAY RESULT IN SUSPENSION OF PERMIT OR IMPOSING OF A FINE OR BOTH

AN APPEAL OF THIS NOTICE MAY BE MADE THROUGH THE DEPARTMENT OF ENVIRONMENTAL & HEALTH SERVICES.

Copy Delivered To: Shane Turner

manager
Title

[Signature]
INSPECTOR

21670-8043
TELEPHONE

CALL BETWEEN 8:00 A.M. & 9:00 A.M. IF YOU WISH TO CONTACT THE ABOVE INSPECTOR

NOTICE OF VIOLATION
CLOSURE

DEC 03 2004



CITY OF DALLAS

DEPARTMENT OF
ENVIRONMENTAL & HEALTH SERVICES
8035 E. R.L. THORNTON, SUITE 210
DALLAS, TEXAS 75228
(214) 670-8083

11/18/04
DATE

Name of Establishment: Blue Fish

Owner/Occupant: _____

Address 3519 Greenville cc: 8336

VIOLATION Chapter 17, Section 9.12

The owner, manager, or person in charge agrees to voluntarily close this food products establishment immediately for a minimum of 24 hours.

The owner, manager, or person in charge further agrees not to re-open until:

- a) a minimum graded score of 85 or above is obtained with no critical defects existing,
- b) all critical notices of violation are corrected, or
- c) written authority to re-open food establishment from the Environmental Health Official is obtained.

Establishment closed due to fruit fly infestation. Take necessary action to abate.

Contact my office ONLY AFTER areas identified have been cleaned & no fly presence.

You are requested to conform to the City Ordinance by correcting the above-described condition immediately.

FAILURE TO COMPLY WITH THE ORDER MAY RESULT IN SUSPENSION OF PERMIT OR IMPOSITION OF A FINE OR BOTH.

AN APPEAL OF THIS NOTICE MAY BE MADE THROUGH THE DEPARTMENT OF HEALTH & HUMAN SERVICES.

Copy Delivered to: [Signature] Manager
TITLE

[Signature] 214-670-8083
INSPECTOR TELEPHONE

CALL BETWEEN 8:00 & 9:00 A.M. IF YOU WISH TO CONTACT THE ABOVE INSPECTOR.

ORIGINAL-ESTABLISHMENT YELLOW-FILE PINK-INSPECTOR

EHS-03390 Rev. 1/96

1901 Goforth

DEPARTMENT OF ENVIRONMENTAL & HEALTH SERVICES
8035 E. R. L. THORNTON FWY., SUITE 210
DALLAS, TEXAS 75228



11/10/04 am/pm
(Date) (Time)

Name of Establishment: Blue Fish CC:# 8336

Owner/Occupant: _____

Address: 3519 Greenville

VIOLATION # _____ SECTION # _____

1. Store wet towels in sanitizing solution when not in use - 100ppm chlorine
If towels are used to wipe prep boards they must be dry
- Provide and use pH tester for sushi rice - must be able to verify acidity or else hold at proper temps
2. Cold hold all sushi at 41°F or below - yellowtail 50.5°F
Salmon 51.3°F; Relocate vector sprayers
3. Replace missing ceiling tiles - dishwash area throughout
- * All employees must wash hands frequently using soap/water
2. Provide paper towels at hand sinks at all times
7. Secure hand sink to wall + clean walls/attached equip. DO NOT store pitchers, bottles, etc. in ice bins
5. Treat/eliminate fruit flies - swatting
3. Store clean utensils in clean containers; Clean all utensils before storing
0. Post valid RFBM certificate - City issued
- 1/4. Store clean utensils in clean containers + eliminate standing water

You are requested to conform to City Ordinance by correcting the above-described condition not later than at once! ^{initials in} RIC

FAILURE TO COMPLY WITH THIS ORDER MAY RESULT IN SUSPENSION OF PERMIT OR IMPOSING OF A FINE OR BOTH

AN APPEAL OF THIS NOTICE MAY BE MADE THROUGH THE DEPARTMENT OF ENVIRONMENTAL & HEALTH SERVICES.

Copy Delivered To: [Signature]
[Signature]
INSPECTOR

Manager
Title
214-020-8083
TELEPHONE

CALL BETWEEN 8:00 A.M. & 9:00 A.M. IF YOU WISH TO CONTACT THE ABOVE INSPECTOR

04-00394522 CW

NOTICE OF VIOLATION

DEPARTMENT OF ENVIRONMENTAL & HEALTH SERVICES
8035 E. R. L. THORNTON FWY., SUITE 210
DALLAS, TEXAS 75228



8336 11/10/04 am/pm
(Date) (Time)

Name of Establishment: Blue Fish CC:# 8336

Owner/Occupant: _____

Address: 3519 Greenville

VIOLATION # 2 ill - ate Yellowtail / Salmon Roll SECTION # _____

Investigated complaint and spoke to Mgr - John who was unaware of complaint. Employees hands were checked and all in compliance. Handsinks properly stocked except near dishwashers - no towels. Yellowtail temp on display prep line ranged between 40.2°F - 50.5; Salmon 40.6°F to 51.3°F. Fish in danger zone was voluntarily destroyed. Wet towels on prep tables showed no chlorine residual and were being used to wipe hands / utensils. These practices may have contributed to foodborne illness.

-) Maint. all PHF cold at 41°F or below
-) Store wet towels properly + wash hands often
-) Provide Soap / paper towels at all handsinks

You are requested to conform to City Ordinance by correcting the above-described condition not later than at once!

FAILURE TO COMPLY WITH THIS ORDER MAY RESULT IN SUSPENSION OF PERMIT OR IMPOSING OF A FINE OR BOTH

AN APPEAL OF THIS NOTICE MAY BE MADE THROUGH THE DEPARTMENT OF ENVIRONMENTAL & HEALTH SERVICES.

Copy Delivered To: [Signature]
[Signature]
INSPECTOR

[Signature]
Title
21670-883
TELEPHONE

CALL BETWEEN 8:00 A.M. & 9:00 A.M. IF YOU WISH TO CONTACT THE ABOVE INSPECTOR

2013

DEC 03 2008

TYPE

DEPARTMENT OF ENVIRONMENTAL & HEALTH SERVICES



City of Dallas

FOOD PRODUCTS ESTABLISHMENT REPORT

Routine 1 Complaint 3
Follow-up 2 Other 4

Table with columns: ACCT CODE, NAME OF ESTABLISHMENT, ADDRESS OF ESTABLISHMENT, DISTRICT, MO, DAY, YR, BADGE NUMBER, TYPE, ESTAB, OWNER, REGISTERED FOOD SERVICE MANAGER, RFSM NUMBER. Includes handwritten entries for 'Blue Fish' and 'Crazy Fish, Inc'.

The item numbers circled below identify those violations which must be corrected by the next routine inspection or such shorter period of time as specified. SCORE 80

Main inspection table with sections: FOOD PROTECTION, FOOD EQUIPMENT & UTENSILS, GARBAGE & RUBBISH DISPOSAL, INSECT, RODENT & ANIMAL CONTROL, FLOORS: WALLS, CEILING & LIGHTING, VENTILATION & EMPLOYEE AREAS, TOXIC ITEMS, OTHER OPERATIONS, PERSONNEL, TOILET & HARDWARE FACILITIES. Includes handwritten notes and scores for various items.

Table with columns: ITEM NO., SECTION NO., VIOLATIONS LISTED BELOW REQUIRE IMMEDIATE ATTENTION, CORRECTION DATE. Includes handwritten note 'SEENOUR (13)'.

Health Authority and Owner/Manager information section. Includes signatures, dates, and phone numbers.