

Food Establishment Public Inspection Report**From 12/13/12 thru 12/19/12****ESTABLISHMENT****575 PIZZERIA
2803 CIVIC CIR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1355	EHF08	COS	GOOD HYGIENIC PRACTICES		12/13/2012	10	HL1B
			a)Drink with a lid, but no straw. A straw must be in the drink so that the rim of the glass is not touched during drinking. b)Ice dumped in handsink in back. Handsinks may not be used as a dumpsink.				
	EHF21	COS	MANUAL WARE WASHING		12/13/2012		
			a)Wipedown quat solution in food prep area was below 200 ppm. Keep at 200 ppm to sanitize properly.				
	EHF25	COS	FOOD CONTACT SURFACES		12/13/2012		
			a)Ice scoop holder at ice machine needs cleaned. It has some grime in the bottom.				

Food Establishment Public Inspection Report**From 12/13/12 thru 12/19/12****ESTABLISHMENT****ACAPULCO MEXICAN RESTAURANT****727 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1377	EHF19	IN	RODENTS/ANIMALS/OPENINGS		12/18/2012	0	HFOL
			Corrected.				
	EHF25	IN	FOOD CONTACT SURFACES		12/18/2012		
			A, B, C, D corrected.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/18/2012		
			Lights in kitchen must be adequate to see and read all labels. Lights must be repaired by next inspection. B & C corrected.				

Food Establishment Public Inspection Report**From 12/13/12 thru 12/19/12****ESTABLISHMENT****AMA TRANSITIONAL TREATMENT CTR****9300 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2002	EHF28	COS	ALL OTHER VIOLATIONS		12/13/2012	11	HL1B
			Many chipped/broken dishes for use in kitchen. Chipped or broken dishes may harbor bacteria and are not easily cleanable. Remove chipped or broken dishes. b)Bulk food containers must be sealed.				
	EHF10	COS	SOUND CONDITION		12/13/2012		
			Food product marked refrigerate after open found not refrigerated. b)Container bbq sauce found with mold. Check labels for proper storage and remove any moldy foods from storage.				
	EHF13	COS	HACCP PLAN/TIME		12/13/2012		
			Foods moved from freezer to refrigerator were not marked with new haccp dates. Foods moved from freezer to refrigerator may begin to grow bacteria and must be consumed or trashed with in 7 days.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/13/2012		
			No paper towels or toilet paper in restroom. Restroom must always have paper towels and toilet paper.				
	EHF02	IN	COLD HOLDING		12/13/2012		
			Meats stored in walk in cooler at 39 degrees. IN COMPLIANCE.				

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT

Food Establishment Public Inspection Report**From 12/13/12 thru 12/19/12****ESTABLISHMENT****ARBYS #7490****5214 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1566	EHF02	IN	COLD HOLDING		12/13/2012	10	HL1B
			Sliced tomato at 38 deg.F in refrigeration. In compliance.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/13/2012		
			Handsink used for purpose other than handwashing.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		12/13/2012		
			Handsink in mens room is not operating.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		12/13/2012		
			Utensils in the drawer by dishwasher need to be cleaned.Cracked plastic food container needs to be discarded.cos Dishes on the clean dish rack with food residue.Store ice scoop on clean,dry surface.cos Tea dispenser needs to be covered with a lid.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/13/2012		
			Need lightshield by dry storage,handwash signs.Repair wall by oven&door of 2 door freezer.Clean:blower covers/walk-in cooler&freezer,dust/ceiling vents in kitchen, grease over fried fd hot hold area.Replace torn gaskets of 2 door freezer.Air dry dishes.				

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT

**ARNOLD BURGERS
1611 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2248	EHF25	COS	FOOD CONTACT SURFACES Soda nozzles need to be cleaned.		12/17/2012	3	HL1B

**ASCENSION ACADEMY
9301 ASCENSION PKWY**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2148	EHF02	IN	COLD HOLDING A) All coolers holding at 39 degrees.		12/13/2012	0	HL1B

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT**AZTECA MUSIC HALL
500 N FM 1912**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP41	EHF14	IN	WATER SUPPLY	Water sample report 11/29/12 ok.	12/14/2012	0	HL1B

**B & B FOOD STORE
2701 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF793					12/18/2012	0	HL1B

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT**BAHAMA BUCKS
5509 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1106	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		12/18/2012	6	HL1B	
			You will need to have someone take food mgr class 1/9 & test 1/11/13, see handout.					
	EHF21	COS	MANUAL WARE WASHING		12/18/2012			
			Wipe down solution did not show sanitizer, should be at 100 PPM Cl and made fresh each day.					

**BED BATH AND BEYOND #352
3000 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1142	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/19/2012	0	HL1B	
			All food must be at least six inches off the ground.					

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT

BRADYS DAIRY QUEEN #19

2601 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF289	EHF25	IN	FOOD CONTACT SURFACES		12/19/2012	3	HFOL
			a)Corrected. b)Corrected. c)Corrected. d)Corrected. e)Corrected. f)Corrected.				
	EHF28	IN	ALL OTHER VIOLATIONS		12/19/2012		
			Corrected.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		12/19/2012		
			Food manager must be obtained by 1-11-13.				

Food Establishment Public Inspection Report**From 12/13/12 thru 12/19/12**

ESTABLISHMENT**BUNS OVER TEXAS
6045 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2015	EHF25	IN	FOOD CONTACT SURFACES		12/13/2012	0	HFOL	
			A)Corrected. B)Corrected. C)Corrected. D)Corrected. E)Corrected. F)Corrected.					
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/13/2012			
			A)Corrected. B)Corrected. C)Corrected. D)Replace broken gaskets by next inspection.					

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT

**CALICO COUNTY
2410 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF334	EHF25	COS	FOOD CONTACT SURFACES		12/18/2012	15	HL1B
			a)Clean flour scoop holder b)Clean bins holding clean utensils.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/18/2012		
			a)Food employees must wear a hat or hairnet while cooking. b)Clean shelves in kitchen where dust collects. c)Food may not thaw by sitting out.				
	EHF21	H10DAY	MANUAL WARE WASHING		12/18/2012		
			a)No sanitizer in wipedown at wait station. COS b)Dishwasher not sanitizing properly. Must be able to sanitize at 50 ppm.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/18/2012		
			a)Dirty rag in handsink at ice cream area. Handsinks may only be used for washing hands.				
	EHF02	COS	COLD HOLDING		12/18/2012		
			a)Egg wash at 50-60F. Must be at 41F or below. This is a repeat violation from past inspection and a \$50 reinpsection fee will be charged if found again. b)Ham in pot at 80F.				

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT

**CAMPUS CAFE THE
910 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC281	EHF28	H60 DAY	ALL OTHER VIOLATIONS		12/17/2012	0	HL1B	
			Non stick coating on skillets is peeling off and pans need to be replaced.					

**CANYON HEALTHCARE
15 HOSPITAL DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC210					12/17/2012	0	HL1B

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT**CARVER ACADEMY
1905 NW 12TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF164					12/18/2012	0	HL1B

**CARVER EARLY CHILDHOOD ACADEMY
1800 N TRAVIS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF849	EHF28	COS	ALL OTHER VIOLATIONS	Blower covers cooler need to be cleaned.	12/18/2012	0	HL1B

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT

**CHIYOS
4313 TECKLA BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF25	EHF18	IN	INSECT CONTAMINATION	a)Corrected.	12/13/2012	0	HFOL

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT

COLD STONE CREAMERY

2333 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1439	EHF27	H24 HOUR	ESTABLISHMENT PERMIT		12/18/2012	3	HL1B	
			a)Permit expired on 12/04/12. If not renewed by 12/19/12 at 3 pm, a \$50 reinpsection fee will be charged.					
HF1439	EHF27	IN	ESTABLISHMENT PERMIT		12/19/2012	0	HFOL	
			a)Corrected.					

Food Establishment Public Inspection Report**From 12/13/12 thru 12/19/12****ESTABLISHMENT****CRAVE FACTORY LLC THE
7535 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFk111	EHF11	COS	PROPER HANDLING RTE		12/19/2012	4	HL1B	
			Using cup to dip ice out of container, need to use ice scoop with handle.					

**DYERS BAR B QUE
1619 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF813	EHF10	COS	SOUND CONDITION		12/17/2012	7	HL1B	
			Dented cans found in can rack.					
	EHF25	COS	FOOD CONTACT SURFACES		12/17/2012			
			A)Microwave needs to be cleaned out. B)Tea nozzles found to be dirty.					

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT

**EAT RITE HEALTH FOOD
2425 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF953					12/19/2012	0	HL1B

Food Establishment Public Inspection Report**From 12/13/12 thru 12/19/12****ESTABLISHMENT****FAST STOP #19
2305 SW 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1685	EHF28	COS	ALL OTHER VIOLATIONS Defrost ice cream cooler.		12/13/2012	9	HL1B
	EHF25	COS	FOOD CONTACT SURFACES Tea nozzles found dirty.		12/13/2012		
	EHF21	COS	MANUAL WARE WASHING No sanitizer detected in wipedown solution.		12/13/2012		
	EHF17	COS	HAND WASH WITH SOAP/TOWELS No soap at handsink.		12/13/2012		

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT**FAZOLI'S
2512 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF439	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/18/2012	17	HL1B
			A)Handsink found without any paper towels.				
	EHF20	COS	TOXIC ITEMS		12/18/2012		
			A)Chemical bottle found without proper lableing. B)Chemicals found stored on top of pasta, store chemicals away from food or food contact surfaces.				
	EHF25	H24 HOUR	FOOD CONTACT SURFACES		12/18/2012		
			A)Clean dishes found with food debris still on them. B)Clean ice scoop holder. C)Clean tea nozzles. D)Clean can opener blade. E)Clean all shelving. F)Clean all gaskets. G)Clean out coolers.				
	EHF14	H24 HOUR	WATER SUPPLY		12/18/2012		
			A)Hot water at hand sinks found at 88 degrees. Must be fixed to be at least a 100 degrees within 24 hours.				
	EHF07	COS	ADEQUATE HAND WASHING		12/18/2012		
			A)Employee seen not changing gloves and washing hands after going outside with trash.				

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT

FAZOLI'S

HFID	EHFID	TYPE	VIOLATION	DATE	COUNT	STATUS
HF439	EHF28	H24 HOUR	ALL OTHER VIOLATIONS	12/18/2012	17	HL1B
			A)Food on floor in freezer must be at least six inches off the ground. B)Chip off condensate in freezer. C)Clean air vents and surrounding ceiling.			
HF439	EHF25	IN	FOOD CONTACT SURFACES	12/19/2012	0	HFOL
			a)Corrected. b)Corrected. c)Corrected. d)Corrected. e)Corrected. f)Corrected. g)Corrected.			
	EHF28	IN	ALL OTHER VIOLATIONS	12/19/2012		
			a)Corrected. b)Corrected. c)Corrected.			
	EHF14	IN	WATER SUPPLY	12/19/2012		
			Corrected.			

Food Establishment Public Inspection Report**From 12/13/12 thru 12/19/12****ESTABLISHMENT****FOOTPRINTS DAYSCHOOL****4333 SW 51ST AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF09	EHF28	COS	ALL OTHER VIOLATIONS		12/19/2012	0	HL1B	
			Any personal food brought by staff should be kept separate from kitchen food.					

**FRUTILANDIA
1401 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF376	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/15/2012	4	HL1B	
			Clean any dust from fans.					
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/15/2012			
			Employee eating in booth. Leave booth to eat.					

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT

FURRS FRESH BUFFET

2221 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1353	EHF07	COS	ADEQUATE HAND WASHING		12/19/2012	24	HL1B
			A)Employee seen not washing hands before putting on gloves.				
	EHF11	COS	PROPER HANDLING RTE		12/19/2012		
			A)Employee seen touching ready to eat foods with bare hands. (Repeat) If employees are seen touching RTE foods with bare hands again a \$50 reinspection fee will be charged.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		12/19/2012		
			A)Food warmer found not holding cooked foods above 135°.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/19/2012		
			A)Several employee drinks found without lids and straws.				
	EHF21	H10DAY	MANUAL WARE WASHING		12/19/2012		
			A)Dish machine found not sanitizing, must be fixed by 12/26/12. B)Employee seen cleaning with 0ppm sanitizer, must clean with 200ppm QT as label states.				

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT

FURRS FRESH BUFFET

HF1353	EHF20	H10DAY	TOXIC ITEMS	12/19/2012	24	HL1B
<p>A)Several chemicals found mislabeled. B)Sanitizer used to clean food contact surfaces found over 200ppm as label states. Must be corrected.</p>						
	EHF28	H90 DAY	ALL OTHER VIOLATIONS	12/19/2012		
<p>A)Exposed electrical wires by dish machine need to be covered with a wall plate and not duck tape. B)Clean blower covers in walk ins. C)Replace broken gaskets.</p>						
	EHF25	H10DAY	FOOD CONTACT SURFACES	12/19/2012		
<p>A)Clean knives found with food debris still on them. B)Clean all dish racks. C)Clean walls behind dish racks. D)Several dirty dishes found. E)Clean all gaskets.</p>						

Food Establishment Public Inspection Report**From 12/13/12 thru 12/19/12**

ESTABLISHMENT

GLORIAS RESTAURANT/IGUANA TACO**1300 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM19	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/18/2012	3	HL1B
			Shatter proof bulb or lightshield needed over light in mobile unit.				
	EHF20	COS	TOXIC ITEMS		12/18/2012		
			Spray bottle with bleach found without a label.				

Food Establishment Public Inspection Report**From 12/13/12 thru 12/19/12**

ESTABLISHMENT

**HOUSTON MIDDLE SCHOOL
815 S INDEPENDENCE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF674	EHF25	COS	FOOD CONTACT SURFACES Microwave found to be dirty.		12/17/2012	3	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS Blowers in walk in refrigerator need to be cleaned.		12/17/2012		

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT

JOE DADDYS

2108 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2300	EHF28	COS	ALL OTHER VIOLATIONS		12/19/2012	18	HL1B
			a)Pork thawing in sink. Cool running water must be flowing over the pork. b)Ice scoop may not be stored on drink dispenser rack.				
	EHF20	H10DAY	TOXIC ITEMS		12/19/2012		
			a)Automatic sanitizer dispenser is dispensing over 400 ppm quat sanitizer. Recalibrate to 200 ppm.				
	EHF21	COS	MANUAL WARE WASHING		12/19/2012		
			a)No sanitizer registered in water at 3 compartment sink at bar. Keep at 200 ppm to sanitize properly.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/19/2012		
			a)Sanitizer bucket placed in handsink at bar. Do not place anything in the handsink. It is for handwashing only.				
	EHF02	COS	COLD HOLDING		12/19/2012		
			a)Multiple cooked food items beans, pork, etc were sitting on a rack at 58F. This product was out of refrigeration for 1-2 hours and was placed back in the walk in.				

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT

JOE DADDYS

HF2300

EHF15

H10DAY

EQUIPMENT ADEQUATE

12/19/2012

18

HL1B

a)Refrigerator at bar at 60F with whipped cream in it. Repair to hold at 41F or below or do not place potentially hazardous foods in this cooler.

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT

**JOE TACO TAQUERIA
7312 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1260	EHF11	COS	PROPER HANDLING RTE		12/18/2012	17	HL1B
			Employee seen handling cooked foods with bare hands, gloves or utensils must be used. Food was discarded.				
	EHF02	COS	COLD HOLDING		12/18/2012		
			Cut avacados found at 65° for unknown period of time. Once cut they must be held at 41° or below. Discarded.				
	EHF03	IN	HOT HOLDING		12/18/2012		
			Shredded chicken found at 165°F. Shredded beef found at 170°F.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/18/2012		
			2 handsinks found with either cleaning supplies or dishes in them. Handsinks are for hand washing only.				
	EHF07	COS	ADEQUATE HAND WASHING		12/18/2012		
			A)Employees seen putting on gloves without washing hands first.				

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT

**LA RANCHERITA
1401 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1871	EHF09	COS	APPROVED SOURCE/LABELING No labels on re-pak candy.		12/15/2012	4	HL1B

Food Establishment Public Inspection Report**From 12/13/12 thru 12/19/12****ESTABLISHMENT****LEFTWOODS
2511 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2174	EHF25	COS	FOOD CONTACT SURFACES		12/14/2012	6	HL1B
			A)Ice scoop holder found dirty. B)Microwave found to be dirty.				
	EHF24	COS	THERMOMETERS		12/14/2012		
			Thermometer needed in reach in refrigerator.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/14/2012		
			Covered trash can needed in womens restroom.				

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT

LEMONGRASS SUSHI & WOK

2207 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2158	EHF28	COS	ALL OTHER VIOLATIONS		12/17/2012	14	HL1B
			a)Light cover is needed on light in the venthood. b)Food prep employees must wear a hat or hair restraint when preparing food.				
	EHF25	COS	FOOD CONTACT SURFACES		12/17/2012		
			a)Microwave has splatter on the inside top. Clean free of food debris.				
	EHF11	COS	PROPER HANDLING RTE		12/17/2012		
			a)Handle of scoop down in ice machine. Keep the scoop stored with the handle up and out of the product.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/17/2012		
			a)No soap at handsink in sushi area.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/17/2012		
			a)Drink with no lid and straw in kitchen area. This is a repeat violation from past inspections and if found again, a \$50 reinspection fee will be charged. b)Utensils stored in handsink. c)Food employee filling up containers at handsink.				

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT

LIL ORBITS MINI DONUTS

1401 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF747					12/15/2012	0	HL1B

Food Establishment Public Inspection Report**From 12/13/12 thru 12/19/12****ESTABLISHMENT****LITTLE CAESARS PIZZA
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1126	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/14/2012	7	HFOL
			Replace torn and moldy gaskets in the pizza cooler.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/14/2012		
			Handsink used for purpose other than handwashing.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		12/14/2012		
			a)Towels needed in the dispenser in the restroom. b)Soap and towels needed at handsink by 3 comp sink.				

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT**LLUVIA IMPORTS
1401 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2007					12/15/2012	0	HL1B

**LLUVIA IMPTS
1401 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1768					12/15/2012	0	HL1B

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT

**LONG JOHN SILVERS
725 N PIERCE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1682	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/14/2012	6	HFOL
			Floor panels becoming detached in walk in refrigerator. Floor junctures need to be covered or sealed.				
	EHF25	IN	FOOD CONTACT SURFACES		12/14/2012		
			a)Soda nozzles clean. b)Racks have been cleaned.				
	EHF23	IN	SEWAGE/WASTEWATER		12/14/2012		
			Mop sink functioning.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		12/14/2012		
			Food manager card needs to be posted. Must present ServeSafe certificate and obtain food manager card from our office.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		12/14/2012		
			Back door needs to be sealed.Needs a threshold, longer door sweep, or a combination of both.				

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT

LORENZO DE ZAVALA MS**2801 N COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1194	EHF25	COS	FOOD CONTACT SURFACES Microwaves found to be dirty.		12/18/2012	3	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS Raw eggs found stored over ready-to-eat products in walk in cooler.		12/18/2012		

MCLELLAN LEARNING CENTER**401 S VAN BUREN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD20	EHF28	COS	ALL OTHER VIOLATIONS Any utensil or bowl used in the infant room needs to be washed and sanitized in the kitchen.		12/18/2012	0	HL1B

Food Establishment Public Inspection Report**From 12/13/12 thru 12/19/12****ESTABLISHMENT****MR GATTIS
4412 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF6	EHF28	H24 HOUR	ALL OTHER VIOLATIONS		12/13/2012	33	HL1B
			All scoops must have a handle.Clean ice from freezer floor. Some items in freezer not staying frozen. Ensure that freezer breaker & equipment is working properly.Thermometer with a glob of food residue in pizza cooler.Estab. failed inspect.\$50 reinspect				
	EHF25	COS	FOOD CONTACT SURFACES		12/13/2012		
			a)Soda nozzles needed to be cleaned.				
	EHF24	H24 HOUR	THERMOMETERS		12/13/2012		
			A thermometer is needed in the cooler holding wings by the drive thru window.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		12/13/2012		
			a)Back door was not shut completely. Keep back door shut completely at all times.				
	EHF21	COS	MANUAL WARE WASHING		12/13/2012		
			a)A knife hanging on a magnet with clean knives was not washed properly and had food debris still on the blade.				

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT

MR GATTIS

HF6	EHF17	COS	HAND WASH WITH SOAP/TOWELS	12/13/2012	33	HL1B
			a)Handsink had no soap. b)Paper towels not working at a handsink. These are repeat violations from prior inspection. If soap and paper towels are not working or available at handsinks on future inspections, a \$50 reinpsection fee will be charged.			
	EHF10	COS	SOUND CONDITION	12/13/2012		
			a)A can of pineapple that was dented on the rim was being used for food for customers. Cans that are dented on the rim or seam may not be used for food to customers.			
	EHF08	COS	GOOD HYGIENIC PRACTICES	12/13/2012		
			a)A dirty cup with ice and tea were in the handsink in the warewashing area. Handsinks may not be used as dumpsinks and are for handwashing only.			
	EHF05	COS	RAPID REHEATING	12/13/2012		
			a)Macaroni on a steamtable that was working was at 105F. This product was not properly reheated prior to being placed on the steamtable.			
	EHF03	COS	HOT HOLDING	12/13/2012		
			a)Multiple pizzas on hot hold line found below 135F. Pizzas must always be above 135F on the hot hold service line.			
HF6	EHF03	IN	HOT HOLDING	12/14/2012	0	HL1B
			Pizza at 135° to 145°.			

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT

MR GATTIS

HF6	EHF05	IN	<p style="text-align: center;">RAPID REHEATING</p> <p style="text-align: center;">Macaroni at 155°.</p>	12/14/2012	0	HL1B
	EHF10	IN	<p style="text-align: center;">SOUND CONDITION</p> <p style="text-align: center;">No dented cans found.</p>	12/14/2012		
	EHF08	IN	<p style="text-align: center;">GOOD HYGIENIC PRACTICES</p> <p style="text-align: center;">All hand sinks clean and clear of all obsticals.</p>	12/14/2012		
	EHF17	IN	<p style="text-align: center;">HAND WASH WITH SOAP/TOWELS</p> <p style="text-align: center;">All hand sinks had soap and paper towels.</p>	12/14/2012		
	EHF19	IN	<p style="text-align: center;">RODENTS/ANIMALS/OPENINGS</p> <p style="text-align: center;">Back door was closed.</p>	12/14/2012		
	EHF24	IN	<p style="text-align: center;">THERMOMETERS</p> <p style="text-align: center;">Thermometers found in all units.</p>	12/14/2012		

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT

MR GATTIS

HF6	EHF28	IN	ALL OTHER VIOLATIONS	12/14/2012	0	HL1B
-----	-------	----	----------------------	------------	---	------

a)Scoop with handle has been ordered for sugar. b)Ice removed from freezer floor. c)Freezer working properly.
d)Thermometers cleaned. e)Fee paid.

EHF25	IN	FOOD CONTACT SURFACES	12/14/2012
-------	----	-----------------------	------------

Food contact surfaces were clean.

**MUNDO LATINO
1111 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2332	EHF28	COS	ALL OTHER VIOLATIONS		12/19/2012	0	H PREOPEN

a)English and Spanish handwashing signs needed in ladies restroom. b)Covered trash cans needed in ladies restroom.

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT**MY POLLO & MIMIS RESTAURANT****1401 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1825					12/15/2012	0	HL1B
HF1827	EHF09	COS	APPROVED SOURCE/LABELING		12/15/2012	4	HL1B
			No label on candy from Mexico. Do not sell until labeled.				

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT**MY THAI RESTAURANT
2029 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF154					12/14/2012	0	HFOL

**NORTH HEIGHTS ELEMENTARY
607 N HUGHES ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF728					12/19/2012	0	HL1B

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT**OLSEN PARK ELEMENTARY****2409 ANNA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF661	EHF20	COS	TOXIC ITEMS		12/17/2012	3	HL1B	
			Sanitizer at 400ppm. Quat sanitizer must be at 200ppm, not exceeding 400ppm.					

**PAK A SAK
1104 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC202					12/17/2012	0	HL1B

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT

**PANDA EXPRESS #2100
4710 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2256	EHF14	IN	WATER SUPPLY A) Corrected		12/13/2012	0	HFOL

Food Establishment Public Inspection Report**From 12/13/12 thru 12/19/12****ESTABLISHMENT****PAPA JOHNS PIZZA #1504****3415 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF744	EHF20	COS	TOXIC ITEMS		12/13/2012	9	HL1B
			Sanitizer in quat wipedown bucket over 400ppm. Dilute to 200ppm.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		12/13/2012		
			Food manager that is registered for this site no longer works here. Acquire a new food mgr for location ASAP.				
	EHF25	COS	FOOD CONTACT SURFACES		12/13/2012		
			a)Clean can opener blade. It has a large amount of buildup on it. b)Dispose of pizza cutters when they are chipped and the blade is worn.				

Food Establishment Public Inspection Report**From 12/13/12 thru 12/19/12****ESTABLISHMENT****PARAMOUNT TERRACE ELEMENTARY****3906 SW 40TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF688	EHF20	COS	TOXIC ITEMS		12/17/2012	12	HL1B
			a)Unlabeled chemical by ice machine. b)Sanitizer over 400 ppm. Must be at 200 ppm, not exceeding 400 ppm for quat sanitizer.				
	EHF10	COS	SOUND CONDITION		12/17/2012		
			a)Can of ravioli with severe dent on rim of can was on the service shelf. This product was moved to the dented can area.				
	EHF03	COS	HOT HOLDING		12/17/2012		
			a)Beef patties on hot hold were at 100F. Must be at 135F on steam table. This product was reheated to 165F and held at 135F.				

Food Establishment Public Inspection Report**From 12/13/12 thru 12/19/12****ESTABLISHMENT****PARK PLACE TOWERS
1300 S HARRISON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF387	EHF10	COS	SOUND CONDITION		12/19/2012	11	HL1B
			Dented cans found in dry storage area.				
	EHF13	COS	HACCP PLAN/TIME		12/19/2012		
			Ham found in the walk in cooler dated 12/9/12. Items must not be kept over 7 days.				
	EHF25	COS	FOOD CONTACT SURFACES		12/19/2012		
			A)Soda nozzles found dirty. B)Tea nozzles found dirty.				

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT

PAVILLARD LEARNING CENTER

2404 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
-----------------	-----------------------	--------------------	--------------------	-----------------	------------------------	-----------------	------------------------

HFD11	EHF28	COS	ALL OTHER VIOLATIONS		12/19/2012	0	HL1B
-------	-------	-----	----------------------	--	------------	---	------

Repair the door to the chest freezer. The insulation must be contained so it cannot contaminate any food or food contact surface. b)Clean any crumbs or food residue from lower shelf of table and cabinets.

PEPITOS MEXI-GO GRILL

1202 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
-----------------	-----------------------	--------------------	--------------------	-----------------	------------------------	-----------------	------------------------

HFC314	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		12/17/2012	3	HFOL
--------	-------	---------	-----------------------------	--	------------	---	------

You did not come to Food Manager Class, you will need to send somebody to class January 9 and test on 11th.

Food Establishment Public Inspection Report**From 12/13/12 thru 12/19/12****ESTABLISHMENT****PIZZA HUT
3404 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2330	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/17/2012	0	HL1B	
			4 corrections from previous. A)Barrier/curb needed on drain board of three compartment sink to prevent food/wastewater from draining onto floor and mop sink.					

**PIZZA HUT/WING STREET
2509 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF32	EHF25	COS	FOOD CONTACT SURFACES		12/18/2012	6	HL1B	
			a)Clean where knife is placed above salad cooler. b)Clean microwave inside top. c)Do not place the ice scoop on an unclean surface. Store ice scoop in bucket. d)Mold on soda nozzle in bar.					
	EHF20	COS	TOXIC ITEMS		12/18/2012			
			a)Sanitizer over 400 ppm. Must be 200 ppm, not exceeding 400 ppm.					

Food Establishment Public Inspection Report**From 12/13/12 thru 12/19/12**

ESTABLISHMENT**PLAYERS GENTLEMENS CLUB****2121 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF752	EHF25	COS	FOOD CONTACT SURFACES Soda nozzle found dirty.		12/14/2012	3	HL1B
	EHF28	H90 DAY	ALL OTHER VIOLATIONS Post current food manager card.		12/14/2012		

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT

**POTATO FACTORY
2808 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2026	EHF28	COS	ALL OTHER VIOLATIONS		12/17/2012	9	HL1B
			a)Invert silverware so that the mouthpiece is facing down and the handle is up. b)Food thawing by sitting out. Food may only be thawed in the refrigerator, microwave or under cool running water.				
	EHF13	COS	HACCP PLAN/TIME		12/17/2012		
			a)Hot dog weenies dated 12/9/12 were still in the refrigerator on 12/17/12. This exceeds the 7 day hold limit and must be thrown away.				
	EHF05	COS	RAPID REHEATING		12/17/2012		
			a)Potato soup in the hot hold at 100F. b)Chicken enchilada soup in hot hold at 100F. These products must be reheated to 165F and then placed in the hot hold and held at 135F at all times unless time control procedures are in place.				

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT

**QUALITY INN & SUITES
6800 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF97					12/14/2012	0	HFOL

**REAL FOOD CAFE
3208 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2235	EHF28	COS	ALL OTHER VIOLATIONS		12/13/2012	0	HL1B
			Raw eggs stored over ready-to-eat products.				

Food Establishment Public Inspection Report**From 12/13/12 thru 12/19/12****ESTABLISHMENT****REGION 16 CLEVELAND HEADSTART****1601 S CLEVELAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD6					12/18/2012	0	HL1B

RIDGECREST ELEMENTARY**5306 SW 37TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF769	EHF28	COS	ALL OTHER VIOLATIONS		12/13/2012	0	HL1B

a)Replace broken thermometer in milk cooler. b)Dust the vent hood. c)Light cover on a light in the vent hood needs replaced, the sealant is peeling.

Food Establishment Public Inspection Report**From 12/13/12 thru 12/19/12****ESTABLISHMENT****ROBERT E LEE ELEMENTARY****119 NE 15TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF660					12/19/2012	0	HL1B

RODRIGUEZ GROCERIES**1401 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF774	EHF09	COS	APPROVED SOURCE/LABELING		12/15/2012	4	HL1B
Several candies not labeled. They were removed from sale.							

Food Establishment Public Inspection Report**From 12/13/12 thru 12/19/12****ESTABLISHMENT****ROSA'S CAFE & TORTILLA FACTORY****4312 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF163	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/19/2012	0	HFOL
			Clean and remove rust from any walk-in cooler shelves.				

RUBY TEQUILAS MEXICAN KITCHEN**3616 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK48					12/14/2012	0	HL1B

Food Establishment Public Inspection Report**From 12/13/12 thru 12/19/12****ESTABLISHMENT****SADDLE BROOK JOCKEY CLUB****4332 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2327	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/14/2012	0	HL1B
			a)Check sanitizer with test strips before using it. b)Clean,refinish or paint guards in walkin cooler. c)Remove any damaged or cracked food containers. Approved to open.				

SAN JACINTO CHRISTIAN ACADEMY**501 S MISSISSIPPI ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF858	EHF28	COS	ALL OTHER VIOLATIONS		12/13/2012	3	HL1B
			Raw eggs found stored over ready-to-eat products.				
	EHF25	COS	FOOD CONTACT SURFACES		12/13/2012		
			Tops of microwaves found to be dirty.				

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT**SAN JACINTO ELEMENTARY**

3400 SW 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF689	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/17/2012	0	HL1B
			Condensation leaking in walk in freezer.				

SANCHEZ BAKERY

1401 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF811					12/15/2012	0	HL1B

Food Establishment Public Inspection Report**From 12/13/12 thru 12/19/12****ESTABLISHMENT****SLAMIL GROCERY STORE****2900 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2257	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		12/19/2012	3	HFOL	
			You will need to take Food Manager Class 1-9 and test 1-11 or stop repackaging food product and only sell prepackaged food.					

**SLEEP INN & SUITES
6915 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1882					12/18/2012	0	HFOL

Food Establishment Public Inspection Report**From 12/13/12 thru 12/19/12****ESTABLISHMENT****SLEEPY HOLLOW ELEMENTARY****3435 REEDER DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF716	EHF02	IN	COLD HOLDING		12/13/2012	0	HL1B	
			A)Milk found at 40 degrees.					

SNOWWHITE BAKERY**2801 CIVIC CIR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1145	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		12/18/2012	6	HL1B	
			a)Repair screen on the back door. It has a few small holes in it.					
	EHF21	H10DAY	MANUAL WARE WASHING		12/18/2012			
			Dishwasher is not sanitizing. Call TREX to repair machine to sanitize at 50 ppm chlorine sanitizer.					

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT

**SONIC DRIVE IN
7100 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF717	EHF08	COS	GOOD HYGIENIC PRACTICES		12/13/2012	7	HL1B
			Employees were not changing gloves between tasks when handling ready to eat foods.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		12/13/2012		
			a)Monitors need to be cleaned. b)Can opener needed to be cleaned. COS				
	EHF28	COS	ALL OTHER VIOLATIONS		12/13/2012		
			a)Ice scoop was left in ice machine, store in container. b)Unused bracket in kitchen needs to be removed.				

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT**SOUTH GEORGIA ELEMENTARY**

5018 SUSAN DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF31	EHF28	COS	ALL OTHER VIOLATIONS		12/13/2012	5	HL1B
			a)Keep a thermometer inside the milk cooler unit. The thermometer on the outside of the unit is not reading correctly.				
	EHF04	COS	PROPER COOKING TEMPERATURES		12/13/2012		
			a)Chicken alfredo had sauce added to it and was placed in the hot hold at 110F. This product must be cooked to 165F and then placed in the hot hold and held above 135F.				

ST MARYS CATHEDRAL SCHOOL

1200 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF646	EHF28	COS	ALL OTHER VIOLATIONS		12/19/2012	0	HL1B
			No thermometer in refrigerator.				

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT

STEWARTS BEEF JERKY

1401 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1704					12/15/2012	0	HL1B

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT**SUBWAY****6000 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1616	EHF28	COS	ALL OTHER VIOLATIONS		12/19/2012	14	HL1B
			Mens restroom did not have Spanish handwashing sign.				
	EHF27	H10DAY	ESTABLISHMENT PERMIT		12/19/2012		
			Make sure that permit is posted in store after renewal.				
	EHF02	COS	COLD HOLDING		12/19/2012		
			Steak in walkin was at 70 degrees, make sure that product that is being thawed out is done in refrigerator or under cold running water.				
	EHF20	COS	TOXIC ITEMS		12/19/2012		
			Spray bottle was not labeled.				
	EHF24	COS	THERMOMETERS		12/19/2012		
			a)Thermometer in reachin on drive up line was not reading proper temperature. b)Thermometer in reachin on front line was broken.				

Food Establishment Public Inspection Report**From 12/13/12 thru 12/19/12****ESTABLISHMENT****SWEET CREATIONS
2618 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF562	EHF21	COS	MANUAL WARE WASHING		12/17/2012	3	HL1B	
			a)When washing dishes, they must be washed, rinsed and sanitized. Dishes were just being washed with soapy water.					

**T ANCHOR SNACK BAR
1401 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2298	EHF03	COS	HOT HOLDING		12/15/2012	5	HL1B	
			Sausage at 128°F. It was reheated.					
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/15/2012			
			Clean dust from fan by the grill.					

Food Establishment Public Inspection Report**From 12/13/12 thru 12/19/12**

ESTABLISHMENT**TACO BELL
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1225	EHF08	COS	GOOD HYGIENIC PRACTICES Employee drinks without lids or straws.		12/14/2012	4	HFOL
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED Post food manager card when it arrives.		12/14/2012		

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT**TACO BELL #23106
2000 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1313	EHF02	IN	COLD HOLDING Diced tomatoes 40°.		12/19/2012	0	HL1B
	EHF03	IN	HOT HOLDING Taco meat 149°.		12/19/2012		

**TAMMES TENDER TOUCH TOO
1009 S HIGHLAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD64					12/18/2012	0	HL1B

Food Establishment Public Inspection Report**From 12/13/12 thru 12/19/12**

ESTABLISHMENT**TAQUERIA AGAVE
3501 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2322	EHF28	IN	ALL OTHER VIOLATIONS Self-closing mechanism installed.		12/14/2012	0	HFOL
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED Food manager acquired.		12/14/2012		

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT

TAYLOR FOOD MART #2042

4430 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2194	EHF24	COS	THERMOMETERS		12/19/2012	9	HL1B
			a)Thermometer needed in walk in cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		12/19/2012		
			a)Clean microwave in the back area.				
	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		12/19/2012		
			a)Food manager currently registered for this location is no longer here. Current store manager needs to register serve safe certification with the city.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/19/2012		
			a)Clean out bottom of stand up freezer. b)Throw away single use utensils under sink that are no longer used. c)Spanish handwashing sign needed in restroom. d)Keep eggs in walk in cooler 6" off the floor.				

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT

**THAI ARAWAN
2834 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2249	EHF28	COS	ALL OTHER VIOLATIONS		12/18/2012	24	HL1B
			New thermometer needed in small cooler. This was replaced immediately. b)Carrots and cabbage on floor of walkin. These bags must be up and off the floor at least 6 inches.				
	EHF25	COS	FOOD CONTACT SURFACES		12/18/2012		
			Knives with food debris found in clean bin. Slicer needs to be cleaned of all food debris. Parts on it that are becoming chipped or broken need to be replaced so they don't collect food and are easily cleanable. Ice scoop holder needs to be cleaned daily.				
	EHF20	COS	TOXIC ITEMS		12/18/2012		
			Bleach water over 200ppm for table wipe down. Must be at 100ppm for wipe down.				
	EHF01	COS	COOLING FOR COOKED FOOD		12/18/2012		
			Eggrolls from 12/17/12 at 46-49°F. These did not meet the 6 hour requirement and must be thrown away.				
	EHF05	COS	RAPID REHEATING		12/18/2012		
			Sauce that was cold was placed in hot hold. This product must be reheated to 165°F and then placed in hot hold. Steam tables are not intended for cooking.				

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT

THAI ARAWAN

HF2249	EHF07	COS	ADEQUATE HAND WASHING	12/18/2012	24	HL1B
--------	-------	-----	-----------------------	------------	----	------

Food employee drank out of open container, blew his nose and began preparing food without washing hands. Employee must wash hands before food prep.

	EHF14	COS	WATER SUPPLY	12/18/2012		
--	-------	-----	--------------	------------	--	--

Hot and cold running water valves were not turned on at handsinks. These valves need to be open so that food employees can wash their hands quickly and easily without having to bend down to turn on water valves.

THAI TOWN RESTAURANT

1300 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF841	EHF28	COS	ALL OTHER VIOLATIONS		12/18/2012	0	HL1B

Utensil container found with food particles. Keep container clean.

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT

THUNDERING BUFFALOS GRILL & SA

2811 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC278	EHF16	COS	HAND WASH FACILITIES ADEQUATE		12/17/2012	26	HL1B
			Handwashing sink was blocked with rags and chemical bottles.				
	EHF09	COS	APPROVED SOURCE/LABELING		12/17/2012		
			Bulk containers were not labeled.				
	EHF10	COS	SOUND CONDITION		12/17/2012		
			Dented cans on rack in pantry.				
	EHF05	COS	RAPID REHEATING		12/17/2012		
			Queso on cooks line was at 110 degrees, food that is prepared and cooled then reheated to serve should be heated to 165 before placing in hot hold.				
	EHF07	COS	ADEQUATE HAND WASHING		12/17/2012		
			Cook completed several tasks such as sweeping floor and talking on phone without washing hands and changing gloves before returning to cooks line.				

Food Establishment Public Inspection Report**From 12/13/12 thru 12/19/12****ESTABLISHMENT****THUNDERING BUFFALOS GRILL & SA**

HFC278	EHF21	COS	MANUAL WARE WASHING	12/17/2012	26	HL1B
--------	-------	-----	---------------------	------------	----	------

a)Sanitizer at three compartment sink was not at proper strength, should be 200 PPM Qt. b)Warewashing machine in bar was not sanitizing.

	EHF24	COS	THERMOMETERS	12/17/2012		
--	-------	-----	--------------	------------	--	--

No thermometer found in Expo reach in.

**TOOT N TOTUM #76
5041 PLAINS BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF916	EHF28	COS	ALL OTHER VIOLATIONS		12/14/2012	0	HL1B

Uncooked eggs and sausage stored over ready to eat items.

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT

**TOOT N TOTUM #8
1627 N GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF57	EHF28	COS	ALL OTHER VIOLATIONS		12/14/2012	6	HL1B
			Box of single-service items found stored on floor.				
	EHF25	COS	FOOD CONTACT SURFACES		12/14/2012		
			Tea urn outlet leading to nozzle found dirty. B)Deposits and debris found on lid of ice bin.				
	EHF21	COS	MANUAL WARE WASHING		12/14/2012		
			Incorrect sanitizer being used to sanitize soda nozzles. Explained proper ware-washing procedures to manager.				

Food Establishment Public Inspection Report**From 12/13/12 thru 12/19/12****ESTABLISHMENT****TOOT N TOTUM #93
8772 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2011					12/13/2012	0	HL1B

**TRINITY LUTHERAN CHURCH SCHOOL
5005 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF112	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/18/2012	3	HL1B
			Clean crumbs from pantry shelves.				
	EHF21	COS	MANUAL WARE WASHING		12/18/2012		
			Wipe down solution not at proper strength. It was remade at 100ppm chlorine.				

Food Establishment Public Inspection Report**From 12/13/12 thru 12/19/12**

ESTABLISHMENT**UNIQUE INDIVIDUALS LLC
7701 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD61	EHF21	COS	MANUAL WARE WASHING		12/13/2012	3	HL1B	
			Ware washing machine was not sanitizing at time of inspection, machine was repaired.					

Food Establishment Public Inspection Report**From 12/13/12 thru 12/19/12****ESTABLISHMENT****VILLAGE BAKERY CAFE
2606 SW 22ND AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2178	EHF21	COS	MANUAL WARE WASHING		12/19/2012	14	HL1B	
			a)Tables not being wiped down with sanitizer. Tables must be wiped down with proper strength sanitizer.					
	EHF25	COS	FOOD CONTACT SURFACES		12/19/2012			
			a)Clean can opener. b)Ice scoop being stored on a dusty surface.					
	EHF11	COS	PROPER HANDLING RTE		12/19/2012			
			a)Samples out for customers need tongs so that customers cannot pick through with their bare hands. b)Samples out for customers must be covered or have a sneeze shield.					
	EHF13	COS	HACCP PLAN/TIME		12/19/2012			
			a)Breakfast turnovers were in the display case without a time dot on them. The HACCP plan says that times dots should be on the appropriate items.					
	EHF28	COS	ALL OTHER VIOLATIONS		12/19/2012			
			a)Invert all single service silverware so that handles are facing upwards.					

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT**W T ATHLETICS
3301 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC112					12/17/2012	0	HL1B

**WHISKERS
1219 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1278	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/18/2012	0	HFOL

Post current food establishment permit. g)Corrected. h)Corrected.

Food Establishment Public Inspection Report**From 12/13/12 thru 12/19/12****ESTABLISHMENT****WOLFLIN ELEMENTARY
2026 S HUGHES ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF652	EHF05	COS	RAPID REHEATING		12/13/2012	5	HL1B
				a)Beans from the day before were 112-117F in the hot hold. The unit was working properly, but the beans were not properly reheated. Reheat to 165F within 2 hours and then hold hot.			

**WOODLANDS ELEMENTARY
2501 N COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF830	EHF25	COS	FOOD CONTACT SURFACES		12/18/2012	3	HL1B
				Storage for clean utensils found dirty.			

Food Establishment Public Inspection Report

From 12/13/12 thru 12/19/12

ESTABLISHMENT

**WORLD MARKET
3350 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1464	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		12/13/2012	9	HL1B
			Food manager still has not been obtained. Food manager must be obtained by 1-11-13 or a \$50 reinspection will be charged. Class is \$40 and is on 1-9-13 at 8am. Test following that Friday.				
	EHF20	COS	TOXIC ITEMS		12/13/2012		
			Chemical bottle found without any labeling.				
	EHF27	COS	ESTABLISHMENT PERMIT		12/13/2012		
			A)Post last inspection, establishment permit, and food managers card, when obtained, in a conspicuous place.				
	EHF28	H30 DAY	ALL OTHER VIOLATIONS		12/13/2012		
			A)Bleach test strips needed for sanitizer. (Repeat)				