

Food Establishment Public Inspection Report

From 6/6/13 thru 6/12/13

ESTABLISHMENT**ABC LEARNING CENTER I**

5901 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD30					6/12/2013	0	HL1B

AMA ACTIVITY YOUTH CENTER

816 S VAN BUREN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3962					6/8/2013	0	HL1B FOOD

Food Establishment Public Inspection Report

From 6/6/13 thru 6/12/13

ESTABLISHMENT**AMIGOS #524
3300 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1815	EHF20	IN	TOXIC ITEMS a)Corrected.		6/12/2013	0	HFOL

Food Establishment Public Inspection Report

From 6/6/13 thru 6/12/13

ESTABLISHMENT

ASIAN FOOD TAKEOUT

2801 SE 27TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2388	EHF20	COS	TOXIC ITEMS		6/6/2013	20	HL1B
			Medications stored above foods. Store medications separate from foods. b)Chemical stored above foods.				
	EHF02	COS	COLD HOLDING		6/6/2013		
			Two cold hold units found operating above required temperature. All cold hold refrigerators must hold below 41 degrees F. This is a repeat violation. Future violations of this item may require a \$50.00 reinspection fee.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		6/6/2013		
			Handsink used to store dishes. Handsink is for handwash only. b)Dishes stored in mop sink. Never use mop sink for anything except waste liquids.				
	EHF10	COS	SOUND CONDITION		6/6/2013		
			Food marked 'Refrigerate after open' found not refrigerated. Check all labels.				
	EHF13	COS	HACCP PLAN/TIME		6/6/2013		
			No date marks on potentially hazardous foods stored over 24 hours in refrigerator.				

Food Establishment Public Inspection Report

From 6/6/13 thru 6/12/13

ESTABLISHMENT

ASIAN FOOD TAKEOUT

HF2388	EHF28	COS	ALL OTHER VIOLATIONS	6/6/2013	20	HL1B
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Thermometers must be stored in the warmest part of the unit. Thermometers should be checked every 4 hours to ensure proper food temperatures.

BAKER BROS AMERICAN DELI**1901 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2244	EHF28	COS	ALL OTHER VIOLATIONS		6/12/2013	5	HL1B
			a)Wipe down outside of microwave.				
	EHF02	COS	COLD HOLDING		6/12/2013		
			a)Diced tomatoes in cold well at 46F. b.)Meat stacked above the cool line was above 41F.				

Food Establishment Public Inspection Report

From 6/6/13 thru 6/12/13

ESTABLISHMENT**BEEF BURGER BARREL
3102 PLAINS BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1521	EHF25	IN	FOOD CONTACT SURFACES		6/7/2013	0	HFOL	
			a)Corrected. b)Corrected. c)Corrected. c)Corrected.					
	EHF28	IN	ALL OTHER VIOLATIONS		6/7/2013			
			a)Corrected. b)Corrected.					

Food Establishment Public Inspection Report

From 6/6/13 thru 6/12/13

ESTABLISHMENT

BIG TEXAN STEAK RANCH**7701 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF478	EHF28	IN	ALL OTHER VIOLATIONS		6/6/2013	0	HFOL
			All lightshields in beer room are shatterproof.				
	EHF21	IN	MANUAL WARE WASHING		6/6/2013		
			a)Corrected. b)Corrected.				

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ESTABLISHMENT**CHILL N OUT
4101 LINE AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3963					6/11/2013	0	HL1B FOOD

816 S VAN BUREN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3960					6/8/2013	0	HL1B FOOD

Food Establishment Public Inspection Report

From 6/6/13 thru 6/12/13

ESTABLISHMENT

CHRIST LUTHERAN CHILD DEVE**2400 N COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD3					6/10/2013	0	HL1B

COORS COWBOY CLUB**3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3954					6/7/2013	0	HL1B FOOD

Food Establishment Public Inspection Report

From 6/6/13 thru 6/12/13

ESTABLISHMENT**CRUSH WINE BAR & DELI**

701 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1670	EHF25	COS	FOOD CONTACT SURFACES		6/12/2013	6	HL1B
			Can opener needed to be cleaned.				
	EHF21	COS	MANUAL WARE WASHING		6/12/2013		
			Warewashing machine was not sanitizing at time of inspection.				

DOLLAR GENERAL STORE #14106

203 E WILLOW CREEK DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2390	EHF23	IN	SEWAGE/WASTEWATER		6/7/2013	0	HFOL
			Corrected.				

Food Establishment Public Inspection Report

From 6/6/13 thru 6/12/13

ESTABLISHMENT**DRURY INN & SUITES
8540 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1448	EHF03	COS	HOT HOLDING		6/6/2013	5	HL1B	
			Sausage found on the service line at 119°F. b)Eggs holding at 122°. Units were accidentally turned off. Both products were discarded and remade.					

Food Establishment Public Inspection Report

From 6/6/13 thru 6/12/13

ESTABLISHMENT

**EASTRIDGE LANES INC
5405 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF186	EHF23	H10DAY	SEWAGE/WASTEWATER		6/7/2013	9	HL1B
			Water leaking from keg refrigerator into basement storage room.				
	EHF24	COS	THERMOMETERS		6/7/2013		
			Thermometer missing in make-table.				
	EHF25	COS	FOOD CONTACT SURFACES		6/7/2013		
			Can-opener found not clean when stored. b)Knives not clean when stored.				

Food Establishment Public Inspection Report

From 6/6/13 thru 6/12/13

ESTABLISHMENT

**EL SABOR DE MI TIERRA
910 N FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2409	EHF24	IN	THERMOMETERS		6/7/2013	3	HL1B
			Corrected.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		6/7/2013		
			Food manager needed at establishment. Must take course and pass test.				
	EHF21	IN	MANUAL WARE WASHING		6/7/2013		
			Corrected.				
	EHF17	IN	HAND WASH WITH SOAP/TOWELS		6/7/2013		
			2 corrections.				

Food Establishment Public Inspection Report

From 6/6/13 thru 6/12/13

ESTABLISHMENT**FAMILY DISCOUNT
1120 SW 15TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF506	EHF17	COS	HAND WASH WITH SOAP/TOWELS		6/6/2013	6	HL1B	
			No soap at handsink near soda fountain. b)No paper towels at handsink near soda fountain.					
	EHF23	COS	SEWAGE/WASTEWATER		6/6/2013			
			No toilet paper in restroom.					

Food Establishment Public Inspection Report

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ESTABLISHMENT

**GLOW
7306 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2414	EHF23	H10DAY	SEWAGE/WASTEWATER		6/12/2013	0	H PREOPEN
			Mopsink with running water needed.				
	EHF14	H24 HOUR	WATER SUPPLY		6/12/2013		
			All running water must be working.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		6/12/2013		
			All equipment must be working.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		6/12/2013		
			Finish all construction.				

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ESTABLISHMENT

GOLDS GYM RECOVERY ZONE

3000 BLACKBURN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2413	EHF25	COS	FOOD CONTACT SURFACES		6/6/2013	0	H PREOPEN
			a)Wipe down all surfaces before opening.				
	EHF28	COS	ALL OTHER VIOLATIONS		6/6/2013		
			a)Establishment has 45 days to certify a food manager.				
	EHF15	COS	EQUIPMENT ADEQUATE		6/6/2013		
			a)Ensure that all cooling units are on and at 41F or below.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		6/6/2013		
			a)Put soap and paper towels at handsink.				

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ESTABLISHMENT

**GRANDMAS BURRITOS
7012 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1361	EHF15	H10DAY	EQUIPMENT ADEQUATE		6/7/2013	6	HL1B
			a)Small reachin with salsa not maintaining temperature. b)Large reachin not maintaining proper temperature. Must maintain product at 41 or below.				
	EHF24	COS	THERMOMETERS		6/7/2013		
			Thermometer needed to be calibrated.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		6/7/2013		
			Gasket on large reachin needs to be replaced.				

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ESTABLISHMENT

GREAT AMERICAN COOKIE CO

7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1268	EHF28	COS	ALL OTHER VIOLATIONS		6/12/2013	0	HL1B
			Change out utensil wash water when dirty.				

GREEN GO DISCOUNT STORE

1503 S ARTHUR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1107					6/6/2013	0	HL1B

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From 6/6/13 thru 6/12/13

ESTABLISHMENT

HENKS BAR B QUE ON ROUTE 66**2601 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2365	EHF28	COS	ALL OTHER VIOLATIONS		6/11/2013	7	HL1B
			Ceiling tiles need to be cleaned to get the dust off.				
	EHF25	COS	FOOD CONTACT SURFACES		6/11/2013		
			Container holding ice scoop needed to be washed.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		6/11/2013		
			Dishes found stored in mopsink.				

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From 6/6/13 thru 6/12/13

ESTABLISHMENT

**HOFFBRAU STEAKS
7203 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF915	EHF25	COS	FOOD CONTACT SURFACES		6/10/2013	3	HL1B
			A) Mold on wall in beer cooler. B) Handles on make tables needed to be cleaned. C) Ice scoop left in the ice with the handle coming into contact with the ice.				
	EHF28	COS	ALL OTHER VIOLATIONS		6/10/2013		
			A-Blower covers in beer cooler needed to be cleaned. B-Blower covers in milk cooler needed to be cleaned.				

Food Establishment Public Inspection Report**From 6/6/13 thru 6/12/13****ESTABLISHMENT****INDIAN OVEN LLC
5713 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2391	EHF28	H24 HOUR	ALL OTHER VIOLATIONS		6/12/2013	31	HL1B
			Cold buffet line needs enough ice to submerge products up to the rim. Lid needed for trash can in restroom. Wipe down shelving in walk in cooler. Cook must wear a hat or hairnet. Label all bulk products. Handwashing sign needed. Fd Mgr must be registered.				
	EHF25	COS	FOOD CONTACT SURFACES		6/12/2013		
			a)Rice scoop may not be stored in a cup of water. Water must be above 135F or below 41F to prevent bacterial growth. b)Clean microwave. c)Clean plates with food debris on them on rack.				
	EHF26	H24 HOUR	POSTING OF ADVISORIES		6/12/2013		
			a)Must be a sign on the buffet line to inform customers to use a new plate on each visit.				
	EHF07	COS	ADEQUATE HAND WASHING		6/12/2013		
			a)Food employee did not wash hands before putting on gloves and preparing RTE food. b)Food employee did not wash hands after taking a drink.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		6/12/2013		
			a Food employee drinking from a glass with no lid or straw. All drinks in kitchen must have a lid and a straw.				

Food Establishment Public Inspection Report**From 6/6/13 thru 6/12/13****ESTABLISHMENT****INDIAN OVEN LLC**

HF2391	EHF15	H24 HOUR	EQUIPMENT ADEQUATE	6/12/2013	31	HL1B
			a)Walk in cooler at 50F. Food in walk in at 45-46F. All PHF must be thrown away. b)Small reach in cooler at 50F. All food inside at 46-47F. All PHF must be thrown away.			
	EHF10	COS	SOUND CONDITION	6/12/2013		
			a)Cans of mushrooms dented on the rim found in walk in cooler. Do not use dented cans and place all dented cans in a designated area.			
	EHF11	COS	PROPER HANDLING RTE	6/12/2013		
			a)Ice on buffet line area needs a lid to protect from dust, etc.			
	EHF19	COS	RODENTS/ANIMALS/OPENINGS	6/12/2013		
			a)Side door is being left cracked. Doors may not be left open unless there is a screen.			
	EHF21	COS	MANUAL WARE WASHING	6/12/2013		
			a)Tables may not be cleaned with glass cleaner only. Sanitizer must be used on tables as well to kill bacteria. b)Less than 200 ppm quat sanitizer in 3 compartment sink for dishes.			

Food Establishment Public Inspection Report

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ESTABLISHMENT

JCPENNEY CORP INC STORE #2169

7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2299					6/12/2013	0	HL1B

Food Establishment Public Inspection Report

From 6/6/13 thru 6/12/13

ESTABLISHMENT**KHIVA SHRINE
305 SE 5TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF939	EHF28	H90 DAY	ALL OTHER VIOLATIONS		6/12/2013	7	HL1B
			Employees must serve foods. Public cannot serve themselves. b)Keep all utensils facing one direction to prevent touching mouth parts.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		6/12/2013		
			No handwash facilities.				
	EHF07	COS	ADEQUATE HAND WASHING		6/12/2013		
			Employees did not wash hands before gloves.				

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From 6/6/13 thru 6/12/13

ESTABLISHMENT

**KWIK STOP
937 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2265	EHF02	COS	COLD HOLDING		6/6/2013	12	HL1B
			Eggs found on counter at 77°. Must keep at 41° or below.				
	EHF13	COS	HACCP PLAN/TIME		6/6/2013		
			Containers of cooked meat found without datemark. Must place datemark on items and hold no longer than 7 days.				
	EHF28	COS	ALL OTHER VIOLATIONS		6/6/2013		
			Working container of spice found without label. b)Container of food not covered when stored in walkin refrigerator.				
	EHF25	COS	FOOD CONTACT SURFACES		6/6/2013		
			Scoop handle found below food level in container.				

Food Establishment Public Inspection Report

From 6/6/13 thru 6/12/13

ESTABLISHMENT

LA PASADITA BURRITOS

2730 NE 16TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1688	EHF15	IN	EQUIPMENT ADEQUATE Corrected.		6/7/2013	0	HFOL

LA REYNA MICHOACANA

1321 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM384					6/6/2013	0	HFOL

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From 6/6/13 thru 6/12/13

ESTABLISHMENT

**LINS GRAND BUFFET
8440 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1265	EHF28	H90 DAY	ALL OTHER VIOLATIONS		6/6/2013	0	HFOL
			B)Finish cleaning and painting ceiling.				
	EHF25	IN	FOOD CONTACT SURFACES		6/6/2013		
			A)Corrected. B)Corrected. C)Corrected.				
	EHF23	IN	SEWAGE/WASTEWATER		6/6/2013		
			Corrected.				

Food Establishment Public Inspection Report

From 6/6/13 thru 6/12/13

ESTABLISHMENT

LITTLE CAESARS PIZZA

3400 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2405	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		6/12/2013	0	HFOL
			A)IN. Food manager from the BLVD store moved to this location.				
	EHF15	IN	EQUIPMENT ADEQUATE		6/12/2013		
			A) IN				

Food Establishment Public Inspection Report

From 6/6/13 thru 6/12/13

ESTABLISHMENT

**MCDONALDS
1720 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1602	EHF24	COS	THERMOMETERS		6/6/2013	3	HL1B
			No thermometer in make table cooler. Temperatures should be checked every 4 hours.				
	EHF28	COS	ALL OTHER VIOLATIONS		6/6/2013		
			Gaskets needed on two cold hold units. Broken gaskets are not easily cleanable and may prevent proper operation of the unit.				

2000 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF452	EHF25	COS	FOOD CONTACT SURFACES		6/7/2013	6	HL1B
			a)Microwaves needed to be cleaned. b)Clean milk dispenser.				
	EHF24	COS	THERMOMETERS		6/7/2013		
			Thermometer needed in milk cooler.				

Food Establishment Public Inspection Report

From 6/6/13 thru 6/12/13

ESTABLISHMENT**MCDONALDS****4215 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1239					6/7/2013	0	HFOL

6312 HOLLYWOOD RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF482	EHF24	COS	THERMOMETERS		6/6/2013	3	HL1B

No thermometer found in breakfast reachin.

Food Establishment Public Inspection Report

From 6/6/13 thru 6/12/13

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF154	EHF15	H5DAYS	EQUIPMENT ADEQUATE		6/12/2013	6	HL1B
			Cooler on line not keeping product cold enough. Product must be 41° or below.				
	EHF25	H5DAYS	FOOD CONTACT SURFACES		6/12/2013		
			Handles on cooler door needed to be cleaned.				

**NO DOGS ALLOWED SALOON
700 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF513					6/6/2013	0	HL1B

Food Establishment Public Inspection Report

From 6/6/13 thru 6/12/13

ESTABLISHMENT**ORIGINAL PINE SHED
5342 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1808	EHF25	COS	FOOD CONTACT SURFACES		6/7/2013	3	HL1B	
			Ice scoop should be stored on clean dry surface not on cloth towel.					

**PAK A SAK
5815 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF147	EHF25	COS	FOOD CONTACT SURFACES		6/6/2013	3	HL1B	
			Cappuccino machines needed to be cleaned.					

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ESTABLISHMENT

**PAK A SAK INC
3400 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF293	EHF28	COS	ALL OTHER VIOLATIONS		6/12/2013	9	HL1B
			a)Sausage for sale in walk in cooler had a best buy date of 06/02/13.				
	EHF13	COS	HACCP PLAN/TIME		6/12/2013		
			a)Cheddar sausages in the refrigerator were date marked for 06/04/2013. As of 06/12/13, these were past the 7 day hold limit. Dispose of these items.				
	EHF05	COS	RAPID REHEATING		6/12/2013		
			a)Burritos were not cooked to 165F. After cooked and wrapped and immediately placed in hot hold, burritos tempd at 128-135F. Remove burritos and reheat to 165F.				

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From 6/6/13 thru 6/12/13

ESTABLISHMENT**PAPA MURPHYS
6032 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2304	EHF02	COS	COLD HOLDING		6/12/2013	5	HL1B	
			Product labeled keep refrigerated stored on shelf in kitchen.					

**PARK PLACE TOWERS
1300 S HARRISON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF387	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		6/7/2013	6	HL1B	
			ServSafe card needs to be brought down to the Environmental Health office at 821 S Johnson.					
	EHF25	COS	FOOD CONTACT SURFACES		6/7/2013			
			a)Cooler handles need to be cleaned. b)Tea nozzle found dirty.					

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From 6/6/13 thru 6/12/13

ESTABLISHMENT**PEPPERIDGE FARMS**

1518 NE 7TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2411	EHF28	COS	ALL OTHER VIOLATIONS		6/7/2013	0	HFOL	
			Handwashing sign in English needed in restroom. b)Handwashing sign in Spanish needed in restroom.					

PIZZA HUT

6019 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1725	EHF28	COS	ALL OTHER VIOLATIONS		6/12/2013	0	HL1B	
			A)Clean splatter on ceiling tiles. B)Clean air vents.					

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From 6/6/13 thru 6/12/13

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF752	EHF28	IN	ALL OTHER VIOLATIONS Corrected.		6/7/2013	3	HL1B
	EHF17	COS	HAND WASH WITH SOAP/TOWELS Handsink found without any soap.		6/7/2013		

Food Establishment Public Inspection Report

From 6/6/13 thru 6/12/13

ESTABLISHMENT**PLAZA RESTAURANT THE
2101 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2051	EHF08	COS	GOOD HYGIENIC PRACTICES		6/6/2013	4	HL1B
			A)Employee food found in dry storage. Employees must eat in dining room or away from food.				
	EHF28	COS	ALL OTHER VIOLATIONS		6/6/2013		
			A)Excessive condensation build up in freezer. Chip off condensation.				

**POLLYS PUB
1405 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF290					6/6/2013	0	HL1B

Food Establishment Public Inspection Report

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ESTABLISHMENT

**QUALITY INN EAST
1515 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF378	EHF28	H90 DAY	ALL OTHER VIOLATIONS		6/6/2013	10	HL1B
			Refrigerator gaskets need to be replaced.				
	EHF10	COS	SOUND CONDITION		6/6/2013		
			Mold growth found on oranges in basket on counter. Discarded.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		6/6/2013		
			No food manager at establishment. Must take class 6/12/13 or 7/10/13. Registration is at 8 am. Fee is \$40.				
	EHF24	COS	THERMOMETERS		6/6/2013		
			Stem thermometer in refrigerator not calibrated properly.				

Food Establishment Public Inspection Report

From 6/6/13 thru 6/12/13

ESTABLISHMENT

**SAMS QUICK WAY
2509 SW 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2412	EHF16	COS	HAND WASH FACILITIES ADEQUATE Paper towels needed at handsink.		6/6/2013	0	H PREOPEN
	EHF28	H90 DAY	ALL OTHER VIOLATIONS Holes in sheetrock need to be fixed. b)Covered trash can needed in restroom.		6/6/2013		

Food Establishment Public Inspection Report

From 6/6/13 thru 6/12/13

ESTABLISHMENT

SLAMIL GROCERY STORE**2900 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2257	EHF28	COS	ALL OTHER VIOLATIONS		6/11/2013	9	HL1B
			Raw eggs stored over ready-to-eat foods in cooler.				
	EHF10	COS	SOUND CONDITION		6/11/2013		
			Several dented cans found on shelves.				
	EHF02	COS	COLD HOLDING		6/11/2013		
			Raw eggs sitting out were found to be at room temperature. Eggs were thrown away.				

Food Establishment Public Inspection Report

From 6/6/13 thru 6/12/13

ESTABLISHMENT

**STAYBRIDGE SUITES
36 WESTERN PLAZA DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2224	EHF03	COS	HOT HOLDING		6/6/2013	15	HL1B
			a)Egg in hot hold had dropped below 135F in areas. This product was discarded.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		6/6/2013		
			a.) Cup of coffee with no lid in kitchen. Keep drinks covered with a lid and a straw.				
	EHF20	COS	TOXIC ITEMS		6/6/2013		
			a)Medicine stored on a food tray in kitchen. Do not store medicine that is not needed in kitchen. If medicine is needed in kitchen, keep in an area away from food items.				
	EHF26	H10DAY	POSTING OF ADVISORIES		6/6/2013		
			a)An advisory is needed at the breakfast buffet to advise customers to use a new plate upon each visit to the buffet. Since this is a repeat violation, a \$50 reinspection fee will be charged if not corrected.				
	EHF28	COS	ALL OTHER VIOLATIONS		6/6/2013		
			Light shields needed in kitchen.Face all spoons on buffet line with handles facing up. No test strips for quat sanitizer or heat sanitizer. No English/Spanish handwashing signs in restrooms. Since these are repeat violations, a \$50 fee if not corrected.				

Food Establishment Public Inspection Report

From 6/6/13 thru 6/12/13

ESTABLISHMENT

STORYLAND PRESCHOOL**5001 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD28					6/6/2013	0	HL1B

SUPER 8 MOTEL**8701 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1597	EHF28	COS	ALL OTHER VIOLATIONS		6/6/2013	3	HL1B
			Cloth towels used to absorb liquids on bottom shelf of refrigerator.				
	EHF23	COS	SEWAGE/WASTEWATER		6/6/2013		
			Condensation leaking into refrigeration compartment of refrigerator from freezer compartment. Unit needs to be repaired or replaced.				

Food Establishment Public Inspection Report

From 6/6/13 thru 6/12/13

ESTABLISHMENT

**THAI RICE
1800 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2418	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		6/12/2013	9	HL1B
			Full time employee must take and pass food manager class within 45 days.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		6/12/2013		
			Unscreened doors must remain closed to keep insects out.				
	EHF21	COS	MANUAL WARE WASHING		6/12/2013		
			Bleach in wipe down too low. Needs to be between 100-200ppm.				
	EHF28	COS	ALL OTHER VIOLATIONS		6/12/2013		
			Raw meat and eggs stored over ready to eat items.				

Food Establishment Public Inspection Report

From 6/6/13 thru 6/12/13

ESTABLISHMENT

THAI TOWN RESTAURANT

1300 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF841	EHF28	COS	ALL OTHER VIOLATIONS		6/6/2013	7	HL1B
			Foods being cut or cleaned should never temp. above 41 degrees. If temperature goes above 41 degrees you must stop and re chill food before continuing. b)Clean fan.				
	EHF20	COS	TOXIC ITEMS		6/6/2013		
			Toxic chemical stored above food items. Store chemicals and food separately. Do not store chemicals above foods.				
	EHF10	COS	SOUND CONDITION		6/6/2013		
			Food product marked refrigerate after open found not refrigerated.				

Food Establishment Public Inspection Report

From 6/6/13 thru 6/12/13

ESTABLISHMENT**TOOT N TOTUM #56****7149 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF208					6/6/2013	0	HL1B

TOOT N TOTUM #81**2601 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF866	EHF28	COS	ALL OTHER VIOLATIONS		6/12/2013	0	HL1B

a)Ensure when customers dump ice in the handsink that the handsink is sanitized properly.

Food Establishment Public Inspection Report

From 6/6/13 thru 6/12/13

ESTABLISHMENT

**TOOT N TOTUM #93
8772 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2011					6/12/2013	0	HL1B

**TOOT N TOTUM #97
950 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2406	EHF28	H10DAY	ALL OTHER VIOLATIONS		6/11/2013	0	H PREOPEN
			Transfer food manager cards to this location. b)Clear through Building Safety before opening.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		6/11/2013		
			Wipe down all food contact surfaces.				

Food Establishment Public Inspection Report

From 6/6/13 thru 6/12/13

ESTABLISHMENT**WENDY'S #4101****4613 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF65	EHF28	H 6 HOUR	ALL OTHER VIOLATIONS		6/10/2013	0	HOTHER	
			Clean oven and racks thoroughly before using since it was exposed to fire suppression chemical. No food was in contact or destroyed with this small electrical fire.					
HF65	EHF28	IN	ALL OTHER VIOLATIONS		6/10/2013	0	HFOL	
			Corrected.					

Food Establishment Public Inspection Report

From 6/6/13 thru 6/12/13

ESTABLISHMENT**WENDY'S #4102
2000 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF494	EHF24	COS	THERMOMETERS		6/6/2013	3	HL1B
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No thermometer in cold hold unit. All cold hold units must have a thermometer located in the warmest part of the cooler. Temperatures should be checked every 4 hours.

Food Establishment Public Inspection Report

From 6/6/13 thru 6/12/13

ESTABLISHMENT**WESTERN HORSEMAN CLUB****2501 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2052	EHF25	COS	FOOD CONTACT SURFACES		6/6/2013	10	HL1B
			Soda nozzles found not clean at bar. b)Slicer not clean when stored. c)Knives stored in rack with residual food debris.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		6/6/2013		
			Venthood needs to be cleaned. b)Replace missing ceiling tiles near walk in cooler. c)Seal holes in wall located near walk in cooler.				
	EHF13	COS	HACCP PLAN/TIME		6/6/2013		
			Container of cooked beans held 2 days past datemark in make-table.				
	EHF21	COS	MANUAL WARE WASHING		6/6/2013		
			Sanitizing solution found too weak at bar.				

Food Establishment Public Inspection Report

From 6/6/13 thru 6/12/13

ESTABLISHMENT

**WHATABURGER #758
6120 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1038	EHF12	COS	CROSS CONTAMINATION		6/12/2013	4	HL1B	
			a)Ice scoop handle laying in ice at drive up. b)Employee touched handle for spatula that is used by person making burgers with contaminated hands.					

Food Establishment Public Inspection Report

From 6/6/13 thru 6/12/13

ESTABLISHMENT

**WISHIN WELL
513 N FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF475	EHF12	COS	CROSS CONTAMINATION		6/6/2013	10	HL1B
			Bags of ice stored in ice machine with ice intended for human consumption.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		6/6/2013		
			No soap at handsink behind bar. b)No soap at handsink in womens restroom.				
	EHF24	COS	THERMOMETERS		6/6/2013		
			Thermometer missing from refrigerator.				
	EHF28	COS	ALL OTHER VIOLATIONS		6/6/2013		
			Covered trash needed in womens restroom. b)Test strips needed for testing sanitizing solution.				

Food Establishment Public Inspection Report

From 6/6/13 thru 6/12/13

ESTABLISHMENT

**WORLD MARKET
3350 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1464	EHF28	COS	ALL OTHER VIOLATIONS Post current food managers card.		6/6/2013	0	HL1B