

Food Establishment Public Inspection Report
From 8/20/15 thru 8/26/15

ESTABLISHMENT

575 PIZZERIA
401 N BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5595	EHF28	COS	ALL OTHER VIOLATIONS		8/22/2015	0	HL1B FOOD
<p>A)All cold food must be discarded by 7pm. B)All hot food must be discarded by 7:45pm. C)A HACCP plan must be approved prior to any future temp event to be able to hold food out of temp control.</p>							

ALL STORAGE, INC
6301 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1819	EHF21	H180 DAY	MANUAL WARE WASHING		8/24/2015	0	HL1B
<p>A)3 compartment sink needed for cleaning dishes. Must be installed by next inspection in 180 days.</p>							
	EHF28	H180 DAY	ALL OTHER VIOLATIONS		8/24/2015		
<p>A)Ceiling in ice making area must have smooth, non absorbent and easily cleanable panels by next inspection in 180 days.</p>							

Food Establishment Public Inspection Report**From 8/20/15 thru 8/26/15****ESTABLISHMENT****AMARILLOS CUSTOM CATERING****7691 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2502	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/24/2015	0	HL1B	
			A)All refrigerators and freezers must be NSF certified commercial grade by next inspection. B)All employee food must be on a labeled shelf C)Fire extinguisher must be inspected and tagged by next inspection.					
HFK130	EHF02	IN	COLD HOLDING		8/24/2015	0	HL1B	
			A)Cheese holding at 40 days.					

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ESTABLISHMENT**BEN E KEITH
401 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5591					8/22/2015	0	HL1B FOOD

**BIG TEXAN STEAK RANCH
401 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5594					8/22/2015	0	HL1B FOOD

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ESTABLISHMENT

**BL BISTRO
401 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5587	EHF03	IN	HOT HOLDING Fried rice 165F degrees.		8/22/2015	0	HL1B FOOD

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ESTABLISHMENT**BLESSED SACRAMENT
4112 SE 25TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5583					8/23/2015	0	HL1B FOOD
HFT5598					8/23/2015	0	HL1B FOOD
HFT5600	EHF19	COS	RODENTS/ANIMALS/OPENINGS	Screened prep area is not secure. Need to provide wind block and anchor screen canopy.	8/23/2015	3	HL1B FOOD

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ESTABLISHMENT

BLESSED SACRAMENT

HFT5601	EHF19	COS	RODENTS/ANIMALS/OPENINGS	8/23/2015	3	HL1B FOOD
Screen had hole in side and was not all the way to ground.						
HFT5603	EHF19	H 2 HOUR	RODENTS/ANIMALS/OPENINGS	8/23/2015	3	HL1B FOOD
Booth should be screened						
HFT5604	EHF19	COS	RODENTS/ANIMALS/OPENINGS	8/23/2015	3	HL1B FOOD
Screened prep area must be screened.						

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ESTABLISHMENT

BOWIE 6TH GRADE CAMPUS

2901 TEE ANCHOR BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2702	EHF21	IN	MANUAL WARE WASHING		8/21/2015	0	H PREOPEN
			Sanitizer dispenser installed.				
	EHF23	IN	SEWAGE/WASTEWATER		8/21/2015		
			Milk cooler inspected.				
	EHF25	IN	FOOD CONTACT SURFACES		8/21/2015		
			All surfaces cleaned and sanitized.				
	EHF28	IN	ALL OTHER VIOLATIONS		8/21/2015		
			a)Passed fire inspection. b)Installed can opener. c)Electrical box closed. d)Self closing door hinge added to restroom door.				

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ESTABLISHMENT**BUBBAS TEES
401 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5597	EHF09	IN	APPROVED SOURCE/LABELING	Using kitchen at Civic Center for food prep.	8/22/2015	0	HL1B FOOD

**BUDWEISER DISTRIBUTING CO
401 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5589					8/22/2015	0	HL1B FOOD

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ESTABLISHMENT

**BURGER KING #1583
415 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF83	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		8/25/2015	3	HFOL
			Food manager card was obtained.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/25/2015		
			4 corrections from last inspection. Replace/regROUT tiles behind soda machine.(90 days) Replace coving in drive thru area. (90days) Wall tiles (90days)				
	EHF23	H90 DAY	SEWAGE/WASTEWATER		8/25/2015		
			1 correction from last inspection. Pipe from soda machine needs to be permanently secured to drain directly into floor drain.(90days)				

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ESTABLISHMENT**CAKES N MORE
2812 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1718	EHF23	IN	SEWAGE/WASTEWATER		8/20/2015	0	HFOL	
			Condensate leak repaired in walk in freezer. In compliance.					

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ESTABLISHMENT

**CHICK FIL A AT GEORGIA STREET
2525 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2122	EHF25	COS	FOOD CONTACT SURFACES		8/24/2015	10	HL1B
			a)Ice scoop is chipping. Replace. b) Drying racks above manual ware wash sinks need to be cleaned. c)Rusted racks in reach-in cooler need to be repainted or replaced.				
	EHF20	COS	TOXIC ITEMS		8/24/2015		
			Spray bottle found without label by grill. All spray/chemical bottles need to be labeled with the common name of what is inside.				
	EHF02	IN	COLD HOLDING		8/24/2015		
			Raw chicken holding at 35F. In compliance.				
	EHF03	IN	HOT HOLDING		8/24/2015		
			Cooked chicken holding at 163F. In compliance.				
	EHF05	NO	RAPID REHEATING		8/24/2015		

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ESTABLISHMENT

CHICK FIL A AT GEORGIA STREET

HF2122	EHF27	NO	ESTABLISHMENT PERMIT	8/24/2015	10	HL1B
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Permit, last inspection, and food manager card all posted. In compliance.

	EHF08	COS	GOOD HYGIENIC PRACTICES	8/24/2015		
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Drink found without a lid or straw in kitchen. All employee drinks must have a lid and straw.

	EHF28	COS	ALL OTHER VIOLATIONS	8/24/2015		
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a)Blower cover in walk-in cooler need to be cleaned. b)Handles to reach-in chicken cooler need to be cleaned. c)Label bulk sugar container.*Repeat violation*

**CRUSH WINE BAR
401 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HFT5588	EHF28	COS	ALL OTHER VIOLATIONS		8/22/2015	3	HL1B FOOD
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All wine needs to be stored at least 6" off the floor.

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ESTABLISHMENT**FRIENDSHIP RANCH**

1108 24TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC136	EHF15	IN	EQUIPMENT ADEQUATE		8/24/2015	0	HFOL
			Cooler holding at 38F. In compliance.				
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		8/24/2015		
			a)Nap mats being replaced. In compliance. b)Air vents were dusted. In compliance. c) Cracked window by playground needs to be repaired by next inspection (2 months).				

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ESTABLISHMENT**GLESSED SACRAMENT**

4112 SE 25TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT5602	EHF11	COS	PROPER HANDLING RTE		8/23/2015	8	HL1B FOOD	
			Cutting and handling ready to eat fruit without wearing gloves. All workers stopped prep washed hands and put on gloves.					
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		8/23/2015			
			Screened prep area needs to be secured.					

GOLDEN LIGHT EQUIP CO

401 N BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5596					8/22/2015	0	HL1B FOOD

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ESTABLISHMENT

I DONT KNOW SPORTS BAR & GRILL

401 N BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT5586	EHF02	IN	COLD HOLDING		8/22/2015	0	HL1B FOOD	
			A)All sandwiches being held in walk-in at 40F.					

JAN WERNER ADULT DAY CARE

3108 S FILLMORE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1822	EHF02	IN	COLD HOLDING		8/24/2015	0	HL1B	
			All cold hold units holding at 41F or below. In compliance.					

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ESTABLISHMENT

JAN WERNER ADULT DAYCARE

3105 S FILLMORE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2664	EHF02	IN	COLD HOLDING		8/24/2015	0	HL1B
All cold holding units holding at 41F and below. In compliance.							

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ESTABLISHMENT**JIMMY JOHNS
2807 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2484	EHF01	NO	COOLING FOR COOKED FOOD		8/24/2015	0	HL1B
	EHF02	IN	COLD HOLDING		8/24/2015		
			Sliced tomatoes holding at 36F in table top cold hold. In compliance.				
	EHF03	NA	HOT HOLDING		8/24/2015		
	EHF04	NA	PROPER COOKING TEMPERATURES		8/24/2015		
	EHF05	NA	RAPID REHEATING		8/24/2015		

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ESTABLISHMENT

JIMMY JOHNS

HF2484	EHF29	IN	RECOGNITION	8/24/2015	0	HL1B
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Great job! Establishment is always clean and food is always in temperature! Also staff are very friendly and easy to work with!

	EHF28	COS	ALL OTHER VIOLATIONS	8/24/2015		
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a)Fire marshal inspection needed. b)Keep ice scoop handle out of RTE ice at all times.

**KALEIDOSCOOPS
6010 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2698	EHF28	IN	ALL OTHER VIOLATIONS		8/24/2015	0	HFOL

All acoustic ceiling tiles above food prep area were replaced with vinyl coated tiles.

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ESTABLISHMENT**KNIGHTS OF COLUMBUS**

4112 SE 25TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5582					8/23/2015	0	HL1B FOOD

LEALS MEXICAN RESTAURANT

401 N BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5593	EHF03	H 2 HOUR	HOT HOLDING		8/22/2015	5	HL1B FOOD

A)Brisket bites holding at 105F. All brisket must be discarded by 7:45pm. All hot food must be cooked to proper temps and held above 135F at all times.

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LONG JOHN SILVERS

1600 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1681	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		8/24/2015	12	HFOL
			a)Prep table holding at 38F. In compliance. b)Reach in freezer is not operating and must be either repaired or removed.				
	EHF23	H 3 DAYS	SEWAGE/WASTEWATER		8/24/2015		
			a)Roof is leaking by front counter and needs to be repaired. b)3 compartment sink faucet is leaking and needs to be repaired.				
	EHF25	H 3 DAYS	FOOD CONTACT SURFACES		8/24/2015		
			a)Inside of ice machine needs to be cleaned. b)Drying rack needs to be cleaned. **Repeat violation. Must be corrected within 3 days of a \$50.00 reinspection fee will be charged.**				
	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		8/24/2015		
			Light shields needed on light bulbs in back dishroom and above front prep line. **Repeat violation. Must be corrected within 3 days of a \$50.00 reinspection fee will be charged.**				
	EHF17	H 3 DAYS	HAND WASH WITH SOAP/TOWELS		8/24/2015		
			Back handsink needed soap and paper towels. **Repeat violation. If not corrected within 3 days a \$50.00 reinspection fee will be charged.**				

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ESTABLISHMENT**LWS BREWING
401 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT5590	EHF28	COS	ALL OTHER VIOLATIONS		8/22/2015	3	HL1B FOOD	
			Cups need to be stored at least 6" off the floor.					

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ESTABLISHMENT

MARBLE SLAB CREAMERY
201 WESTGATE PKWY WEST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF855	EHF13	COS	HACCP PLAN/TIME		8/24/2015	13	HL1B
			All food items held over 24hours must have a date label.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		8/24/2015		
			Current food manager on file no longer works at establishment. Obtain food manager card. Next class is September 9th, see attached schedule.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		8/24/2015		
			A)Leak found in ice cream mix cooler. Remove product so wastewater is not leaking on product. B)Leak found in sanitizer end of 3 compartment sink.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		8/24/2015		
			A)All coolers and freezers handles, shelves, bottoms and gaskets need to be cleaned. B)Mixer needs to be cleaned after each use, including inside top. C)Food prep table bottom needs to be cleaned. D)Shelves in dry storage need to be cleaned.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/24/2015		
			A)All single service food items must be stored at least 6in off the floor. B)Eggs need to be stored under RTE. C)All scoops used for food must have a handle. D)All household freezers must be NSF certified or equivalent, replace by October 1st.				

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From 8/20/15 thru 8/26/15

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD20	EHF02	IN	COLD HOLDING		8/20/2015	0	HL1B
			All coolers holding at 41F or below. In compliance.				
	EHF28	IN	ALL OTHER VIOLATIONS		8/20/2015		
			Cooler in baby room is a household unit and per city ordinance must be replaced with a NSF/ANSI commercial unit. Replace by next inspection 10-20-15.				

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ESTABLISHMENT

**MI CASA
2618 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM704	EHF21	H10DAY	MANUAL WARE WASHING		8/25/2015	0	HFOL
			Faucet on 3 compartment sink must reach all three sinks.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		8/25/2015		
			Gaps in rear compartment door need to be sealed.				
	EHF15	IN	EQUIPMENT ADEQUATE		8/25/2015		
			Cooler is now NSF certified. Corrected.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		8/25/2015		
			a)Waste retention valve must be 1" in diameter. b)Waste retention tank must be at least 15% larger than the fresh water tank. Specifications for fresh water tank are needed. Fresh water tank - 70gal, Wastewater tank - 33 gal.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/25/2015		
			a)Fire extinguisher needs to be inspected. b)Mobile numbers have been placed on unit. Corrected.				

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ESTABLISHMENT

MY POLLO & MIMIS RESTAURANT**1400 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1824	EHF08	COS	GOOD HYGIENIC PRACTICES		8/20/2015	4	HL1B	
			Blender lid found stored in handsink. Handsink is for handwashing only.					

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ESTABLISHMENT

**PANCHO VILLA
4601 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF739	EHF15	IN	EQUIPMENT ADEQUATE		8/26/2015	8	HL1B
			All equipment (Refrigerators, freezers, etc.) must be NSF or ANSI certified. At least one unit needs to be replaced by October 1, 2015. After that date, this will be a violation.				
	EHF02	COS	COLD HOLDING		8/26/2015		
			Cut tomatoes found holding at 59F degrees.				
	EHF25	COS	FOOD CONTACT SURFACES		8/26/2015		
			a)Tea nozzle needs to be cleaned. b)Utensil containers need to be cleaned. c)One microwave in the kitchen needs to be replaced. The inside is no longer a smooth, easily cleanable surface.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/26/2015		
			a)Tire needs to be removed from the kitchen food prep area. All items not associated with food prep shall not be stored in the kitchen and must be removed. b)Defrost ice cream freezer.				

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ESTABLISHMENT

**POPEYES FRIED CHICKEN
2201 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2464	EHF25	COS	FOOD CONTACT SURFACES		8/24/2015	3	HL1B
			a)Dishes stored with old food residue. *Repeat violation, a \$50 reinspection fee will be issued if violation is found in future inspections.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/24/2015		
			Rag sanitizer found under 200PPM (quat). Sanitizer (quat) must be between 200PPM-400PPM.				
	EHF02	IN	COLD HOLDING		8/24/2015		
			Raw chicken holding at 36F in cold hold. In compliance.				
	EHF01	NO	COOLING FOR COOKED FOOD		8/24/2015		
	EHF05	NO	RAPID REHEATING		8/24/2015		

Food Establishment Public Inspection Report**From 8/20/15 thru 8/26/15****ESTABLISHMENT****POPEYES FRIED CHICKEN**

HF2464	EHF27	IN	ESTABLISHMENT PERMIT	8/24/2015	3	HL1B
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Permit and last inspection is posted.

	EHF03	IN	HOT HOLDING	8/24/2015		
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a)Cooked chicken holding at 157F in hot hold. b)Mac'n'Cheese holding at 145F in hot hold in compliance.

HF2464	EHF18	IN	INSECT CONTAMINATION	8/24/2015	0	HFOL
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Establishment has been treated for flies. Correction.

	EHF28	IN	ALL OTHER VIOLATIONS	8/24/2015		
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Missing tiles have been replaced. Correction.

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ESTABLISHMENT**REED BEVERAGE**

401 N BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT5592	EHF08	COS	GOOD HYGIENIC PRACTICES		8/22/2015	4	HL1B FOOD	
			No open drink containers in booths for employee consumption.					

SUBWAY #57312

1900 SE 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2369	EHF08	COS	GOOD HYGIENIC PRACTICES		8/24/2015	7	HL1B	
			Handsink being used for purposes other than handwashing.					
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		8/24/2015			
			Food manager certificate needed at establishment. Must obtain within 45 days.					

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ESTABLISHMENT**TASCOSA HIGH SCHOOL
3921 WESTLAWN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF671	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/21/2015	0	H PREOPEN
			Walls and windows need to be finished.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		8/21/2015		
			Paper towel dispenser in snack bar is not working.				

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TATYS MEXICAN RESTAURANT

4400 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2706	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		8/25/2015	9	HFOL
			Back door still needs to be self-closing. Repair by 9/4/15.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		8/25/2015		
			Ice maker is leaking wastewater on floor. Must be repaired or replaced by 9/4/15.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		8/25/2015		
			Food manager needed. Must be a full-time employee. Next class is September 9, 2015 at 8:30am.				
	EHF25	IN	FOOD CONTACT SURFACES		8/25/2015		
			2 corrections.				
	EHF28	IN	ALL OTHER VIOLATIONS		8/25/2015		
			5 corrections.				

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ESTABLISHMENT

**THAI DIAMOND
1653 N GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1999	EHF08	COS	GOOD HYGIENIC PRACTICES		8/26/2015	16	HL1B
			Handsink near drink cooler being used for purposes other than handwashing. Handsinks should be used solely for handwashing.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/26/2015		
			Paper towels needed in the men's restroom.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		8/26/2015		
			a)Replace door sweeps on both back doors in the kitchen, and seal all 4 sides of doors. b)Licensed pest control specialist must treat the establishment at least once per month.				
	EHF20	COS	TOXIC ITEMS		8/26/2015		
			a)Bleach sanitizing solution used for food surfaces found too strong. Must be 100ppm for surfaces, 50ppm for dishes. b)Chemicals found stored with food items. Chemicals need to be stored in a separate location.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		8/26/2015		
			a)Ice scoop must be stored handle up. b)Utensil containers need to be cleaned. c)Ice scoop holder must be cleaned. d)Tongs must be stored on a smooth, easily cleanable surface. e)All shelves used for dry storage and fruit need to be cleaned.				

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ESTABLISHMENT

THAI DIAMOND

HF1999	EHF28	H90 DAY	ALL OTHER VIOLATIONS	8/26/2015	16	HL1B
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a)All dishes need to be stored inverted. COS b)Ceiling tiles in the kitchen need to be replaced with smooth, nonporous, easily cleanable tiles. Acoustic tiles are not acceptable.

**THAI KOON
7030 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF2688	EHF23	IN	SEWAGE/WASTEWATER		8/24/2015	0	HFOL
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A)Corrected.

	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/24/2015		
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A)The one household chest freezer in back of establishment must be removed or replaced with an NSF commercial grade freezer by OCT 1, 2015.

Food Establishment Public Inspection Report

From 8/20/15 thru 8/26/15

ESTABLISHMENT

THAI TOWN RESTAURANT

1300 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF841	EHF07	COS	ADEQUATE HAND WASHING		8/25/2015	4	HL1B
			Employees did not wash hands before putting on gloves. Must always wash hands before donning gloves when working with food.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/25/2015		
			a)Clean pans found wet stacked on drying rack. Completely air dry dishes prior to stacking. b)All bulk foods need to be relabeled. c)Bulk flour container needs a new lid.				

Food Establishment Public Inspection Report

From 8/20/15 thru 8/26/15

ESTABLISHMENT

TOOT N TOTUM #58

1500 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF941	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/20/2015	4	HL1B
			a)Inside of freezers needed to be cleaned. b)Freezers are household units and must be replaced with NSF/ANSI commercial units by Oct. 1, 2015.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		8/20/2015		
			Back room handsink being used for purposes other than hand washing.				

Food Establishment Public Inspection Report

From 8/20/15 thru 8/26/15

ESTABLISHMENT

TOOT N TOTUM #75

100 TASCOSA RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF991	EHF15	H10DAY	EQUIPMENT ADEQUATE		8/25/2015	6	HL1B
			Small walk in at drive up window is not at proper temperature, should be at 41 or below.				
	EHF21	COS	MANUAL WARE WASHING		8/25/2015		
			Bottle of sanitizer was at 0 PPM Qt, should be at 200 PPM.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/25/2015		
			a)Floor in front of counter at freal freezer needs to be repaired. b)Frost in freezer at drive up. c)Light cover needed in small walkin at drive up. d)Ceiling tile missing at drive up.				

Food Establishment Public Inspection Report

From 8/20/15 thru 8/26/15

ESTABLISHMENT

TRAVIS 6TH GRADE CAMPUS

2801 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2703	EHF21	IN	MANUAL WARE WASHING		8/21/2015	0	H PREOPEN
			Sanitizer at 3-compartment sink is corrected.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		8/21/2015		
			Open-front milk cooler still has condensation. Must be repaired by 10-day follow-up. Do not store milk or food items on top shelf or under condensation until repaired. Wipe down every hour to keep water from puddling up.				
	EHF25	IN	FOOD CONTACT SURFACES		8/21/2015		
			2 corrections from pre-opening inspection.				

Food Establishment Public Inspection Report

From 8/20/15 thru 8/26/15

ESTABLISHMENT

TRAVIS MIDDLE SCHOOL

2815 MARTIN RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF669	EHF23	H10DAY	SEWAGE/WASTEWATER		8/21/2015	0	H PREOPEN
			Air gaps under food prep and dish sinks must be 2x's the diameter of the pipe.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		8/21/2015		
			a)Ceiling in walkin cooler needed to be cleaned. COS b)Wall around walkin coolers needs to be finished-made smooth, easily cleanable. COS c)Legs on older equipment need to be repainted where chipped. d)Utensil drawers need to be easily cleanable.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/21/2015		
			a)Cracked light shields need to be replaced. b)Employee bathroom needs to have a self-closing, self-latching door. COS				

Food Establishment Public Inspection Report

From 8/20/15 thru 8/26/15

ESTABLISHMENT

WALGREENS #05613

5921 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF515	EHF15	H10DAY	EQUIPMENT ADEQUATE		8/24/2015	3	HL1B	
			A) Walk-In freezer leaking condensate water on to products. Products were discarded. Leak must be repaired within 10 days.					

YUMMY CAKES 401 N BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT5584	EHF08	IN	GOOD HYGIENIC PRACTICES		8/22/2015	0	HL1B FOOD	
			Gloves and tongs used to serve cupcakes.					
	EHF21	IN	MANUAL WARE WASHING		8/22/2015			
			Hand sanitizer and Quaternary Ammonium sanitizer for cleaning.					