Food Establishment Public Inspection Report

From 8/27/15 thru 9/2/15

ESTABLISHMENT

AMA UNITED CITIZENS FORUM

903 N HAYDEN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2003	EHF25	IN	FOOD CONTACT SURFACES		9/2/2015	3	HFOL
			Coolers have been cleaned.				
	EHF28	IN	ALL OTHER VIOLATIONS		9/2/2015		
			Fire suppression system has been inspected.				
	EHF23	H90 DAY	SEWAGE/WASTEWATER		9/2/2015		
			Leak at 3-compartment sink has been corrected. Faucet needs to be replaced due to corrosion. It is no longer smooth and easily cleanable.				

Food Establishment Public Inspection Report

From 8/27/15 thru 9/2/15

ESTABLISHMENT

BAKS BEEF JERKY
5625 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2712	EHF08	H10DAY	GOOD HYGIENIC PRACTICES		9/1/2015	0	H PREOPEN
			Handsink being used for purposes other than handwashing.				
	EHF18	H10DAY	INSECT CONTAMINATION		9/1/2015		
			Licensed pest control operator must treat establishment.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		9/1/2015		
			Food manager card must be obtained within 45 days.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		9/1/2015		
			Mop sink is backing up. Repair to prevent contamination.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		9/1/2015		
			a)Floors, walls, and food prep areas need to be cleaned. b)Utensil storage containers need to be cleaned.				

Food Establishment Public Inspection Report

From 8/27/15 thru 9/2/15

ESTABLISHMENT

BAKS BEEF JERKY

HF2712	EHF28	H10DAY	ALL OTHER VIOLATIONS	9/1/2015	0	H PREOPEN

Fire suppression system must be inspected.

BOWIE 6TH GRADE CAMPUS

2901 TEE ANCHOR BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2702	EHF03	IN	HOT HOLDING		9/2/2015	0	HL1B

Mixed vegetables holding at 173F. In compliance.

Food Establishment Public Inspection Report

From 8/27/15 thru 9/2/15

ESTABLISHMENT

BOWIE MIDDLE SCHOOL

2901 TEE ANCHOR BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF677	EHF25	COS	FOOD CONTACT SURFACES		9/2/2015	3	HL1B
			Ice scoop is cracked and needs to be replaced.				
	EHF28	COS	ALL OTHER VIOLATIONS		9/2/2015		
			a)Pans found stacked wet. Air dry pans prior to stacking to prevent bacteria growth. b)Employee cell phone found stored on prep table. Store all employee items in seperate location away from food prep areas.				

Food Establishment Public Inspection Report

From 8/27/15 thru 9/2/15

ESTABLISHMENT

CHOP CHOP CANYON
2201 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC344	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		8/28/2015	0	H PREOPEN
			Food manager certificate needed. Obtain within 45 days.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/28/2015		
			Self closing door hinges needed on restroom doors and back door.				

Food Establishment Public Inspection Report

From 8/27/15 thru 9/2/15

ESTABLISHMENT

CHUCK E CHEESES
2500 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF331	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		9/1/2015	6	HL1B
			Current food manager on file no longer works at establishment. Next class is September 9th, 2015.				
	EHF25	COS	FOOD CONTACT SURFACES		9/1/2015		
			A)All scoops must have a handle. B)Clean all shelves in walk in cooler. C)Clean soda nozzles nightly using 4 step process.				

Food Establishment Public Inspection Report

From 8/27/15 thru 9/2/15

ESTABLISHMENT

ESKIMO HUT
4201 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF84	EHF16	IN	HAND WASH FACILITIES ADEQUATE		8/27/2015	3	HFOL
			Handsink is repaired. Correction.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		8/27/2015		
			Walk-in cooler is freezing up and when it goes into defrost it melts the ice build up. Don't store any product under ice drip until repaired. Repair by 09-07-2015 or a $50 reinspection fee will be charged to establishment.				

Food Establishment Public Inspection Report

From 8/27/15 thru 9/2/15

ESTABLISHMENT

FAZOLI'S
2512 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF439	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		9/1/2015	13	HL1B
			Current food manager on file no longer works at establishment.				
	EHF21	COS	MANUAL WARE WASHING		9/1/2015		
			Dish machine was not sanitizing, it was out of chlorine.				
	EHF03	IN	HOT HOLDING		9/1/2015		
			Pasta noodles were holding at 153F.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		9/1/2015		
			Employees and managers are not allowed to chew gum while working around food.				
	EHF25	COS	FOOD CONTACT SURFACES		9/1/2015		
			A) Clean inside and outside of ice machine. B) Invert all to-go lids.				

Food Establishment Public Inspection Report

From 8/27/15 thru 9/2/15

ESTABLISHMENT

FAZOLI'S

HF439	EHF28	H90 DAY	ALL OTHER VIOLATIONS	9/1/2015	13	HL1B

Replace broken tiles in walk-in.

GRUMPS PIT STOP

1009 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM711	EHF23	IN	SEWAGE/WASTEWATER		8/27/2015	0	HL1B

Draining waste water into a sealed container. In complaince.

Food Establishment Public Inspection Report

From 8/27/15 thru 9/2/15

ESTABLISHMENT

HELIOS GREEK GRILL
1205 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC343	EHF02	IN	COLD HOLDING		9/2/2015	3	HFOL
			A)Tomatoes holding at 40 degrees.				
	EHF03	IN	HOT HOLDING		9/2/2015		
			A)Meat holding at 145 degrees.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		9/2/2015		
			A)Hand sink must have soap and paper towels.				
	EHF19	IN	RODENTS/ANIMALS/OPENINGS		9/2/2015		
			A)Corrected.				
	EHF24	IN	THERMOMETERS		9/2/2015		
			A)Corrected.				

Food Establishment Public Inspection Report

From 8/27/15 thru 9/2/15

ESTABLISHMENT

HELIOS GREEK GRILL

HFC343	EHF28	H90 DAY	ALL OTHER VIOLATIONS	9/2/2015	3	HFOL

A)Remove fly strips from kitchen, B)Bathroom doors must be self closing.

Food Establishment Public Inspection Report

From 8/27/15 thru 9/2/15

ESTABLISHMENT

JOE DADDYS
2108 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2300	EHF13	COS	HACCP PLAN/TIME		8/27/2015	7	HL1B
			Food held passed seven day date mark. Food was discarded.				
	EHF24	COS	THERMOMETERS		8/27/2015		
			Thermometer needed for reach-in cooler by salad prep. COS.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/27/2015		
			Keep in walk-in freezer free from ice build.				
	EHF03	IN	HOT HOLDING		8/27/2015		
			Mashed potatoes holding at 157F in hot hold. IN compliance.				
	EHF02	IN	COLD HOLDING		8/27/2015		
			a)Raw hamburger patty holding at 34F in cold hold. b) Potatoe salad holding at 36F. In compliance.				

Food Establishment Public Inspection Report

From 8/27/15 thru 9/2/15

ESTABLISHMENT

JOE DADDYS

HF2300	EHF04	NO	PROPER COOKING TEMPERATURES	8/27/2015	7	HL1B
	EHF05	NO	RAPID REHEATING	8/27/2015		
	EHF21	NO	MANUAL WARE WASHING	8/27/2015		

Dish machine sanitizing at 100PPM chlorine. In compliance.

	EHF29	IN	RECOGNITION	8/27/2015

Establishment was very clean! Keep up the good work!

Food Establishment Public Inspection Report

From 8/27/15 thru 9/2/15

ESTABLISHMENT

KIMBLE LEARNING CENTER

2200 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD16	EHF02	IN	COLD HOLDING		8/27/2015	0	HL1B

All cold hold units holding at 41F or below. In compliance.

LA PASADITA BURRITOS

2730 NE 16TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1688	EHF15	IN	EQUIPMENT ADEQUATE		9/2/2015	0	HL1B

All coolers and freezers must be NSF or ANSI certified or equivalent. One unit must be obtained by the end of October 2015.

Food Establishment Public Inspection Report

From 8/27/15 thru 9/2/15

ESTABLISHMENT

LITTLE CAESARS
1401 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF263	EHF08	COS	GOOD HYGIENIC PRACTICES		8/31/2015	4	HINVEST
			Cell phone found stored on cutting board.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/31/2015		
			Hair nets or hats with proper hair restraints need to be worn at all times.				

Food Establishment Public Inspection Report

From 8/27/15 thru 9/2/15

ESTABLISHMENT

LONG JOHN SILVERS
1600 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1681	EHF15	IN	EQUIPMENT ADEQUATE		8/27/2015	3	HFOL
			Reach in freezer was repaired. In compliance.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/27/2015		
			Paper towels needed at all handsinks. COS				
	EHF25	IN	FOOD CONTACT SURFACES		8/27/2015		
			a)Ice machine was cleaned. b)Drying rack was cleaned.				
	EHF28	H24 HOUR	ALL OTHER VIOLATIONS		8/27/2015		
			a)Light shields in back room were replaced. Light shields needed on lights above coleslaw make table. b)Roof is leaking above front line prep counter and must be repaired. Proof of work order will be required on reinspection 8-28-15.				
HF1681	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/28/2015	0	HFOL
			a)Light shields installed above make table. In compliance.b)Roof being repaired. Will reinspect in 10 days.				

Food Establishment Public Inspection Report

From 8/27/15 thru 9/2/15

ESTABLISHMENT

LONG JOHN SILVERS

HF1681	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED	8/28/2015	0	HFOL

Obtained city issued food manager card. In compliance.

Food Establishment Public Inspection Report

From 8/27/15 thru 9/2/15

ESTABLISHMENT

LOS BRACEROS
3303 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1921	EHF15	IN	EQUIPMENT ADEQUATE		8/27/2015	0	HFOL
			Both reach-in coolers in cook area are reading below 41F. Corrected.				
	EHF27	COS	ESTABLISHMENT PERMIT		8/27/2015		
			Permit to sell alcoholic beverages has been renewed.				
HFK109	EHF27	IN	ESTABLISHMENT PERMIT		8/27/2015	0	HFOL
			Catering permit has been renewed. Correction.				

Food Establishment Public Inspection Report

From 8/27/15 thru 9/2/15

ESTABLISHMENT

LUPITAS EXPRESS
2403 HARDIN DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2705	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		9/1/2015	6	HFOL
			Food manager is needed at establishment. Must obtain food manager by 09-11-2015 or a $50 reinspection fee will be charged to establishment.				
	EHF19	IN	RODENTS/ANIMALS/OPENINGS		9/1/2015		
			Screens have been placed. Correction.				
	EHF24	IN	THERMOMETERS		9/1/2015		
			Establishment has probe thermometers. Correction.				
	EHF15	IN	EQUIPMENT ADEQUATE		9/1/2015		
			a)Commericial cooler holding at 41F. b)Residental refrigerator holding at 42F. In compliance.				

Food Establishment Public Inspection Report

From 8/27/15 thru 9/2/15

ESTABLISHMENT

MCDONALDS
2910 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2020	EHF02	COS	COLD HOLDING		9/1/2015	11	HL1B
			Cut tomatoes found at 48F.				
	EHF24	COS	THERMOMETERS		9/1/2015		
			Thermometer needed in salad reach in.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		9/1/2015		
			Excessive flys in establishment.				

Food Establishment Public Inspection Report

From 8/27/15 thru 9/2/15

ESTABLISHMENT

PHO SOFIA
5625 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2516	EHF23	H10DAY	SEWAGE/WASTEWATER		9/1/2015	16	HL1B
			Mop sink and handsink are backing up. Foul odor detected. Repair by 9-11-15.				
	EHF18	H10DAY	INSECT CONTAMINATION		9/1/2015		
			Excessive amount of insects found in establishment. Must be treated by a licensed professional monthly.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		9/1/2015		
			Handsink being used for purposes otherr than handwashing.				
	EHF15	H30 DAY	EQUIPMENT ADEQUATE		9/1/2015		
			All equipment (coolers, freezers, etc) must be NSF or ANSI certified or equivalent no later than 10-1-15.				
	EHF21	COS	MANUAL WARE WASHING		9/1/2015		
			Bleach or Quaternary ammonium sanitizer must be available.				

Food Establishment Public Inspection Report

From 8/27/15 thru 9/2/15

ESTABLISHMENT

PHO SOFIA

HF2516	EHF25	COS	FOOD CONTACT SURFACES	9/1/2015	16	HL1B

a)Cardboard needs to be removed from cooler shelf. b)Ice scoop should be stored handle up in ice. c)Microwave needed cleaned. d)Can opener holster needed cleaned. e)Utensil containers needed to be cleaned.

	EHF28	COS	ALL OTHER VIOLATIONS	9/1/2015

Eggs found stored above ready-to-eat foods.

Food Establishment Public Inspection Report

From 8/27/15 thru 9/2/15

ESTABLISHMENT

REEVES - HINGER ELEMENTARY

1005 21ST ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC124	EHF03	IN	HOT HOLDING		9/2/2015	7	HL1B
			A)Ribs holding at 165 degrees. B)Pork holding at 159 degrees.				
	EHF13	COS	HACCP PLAN/TIME		9/2/2015		
			A)Opened ready to eat foods found with hold date of 10 days. Opened potentially hazardous foods cannot be held longer then 7 days.				
	EHF25	COS	FOOD CONTACT SURFACES		9/2/2015		
			A)Clean can opener blades, B)Clean all cooler handles.				
	EHF28	H180 DAY	ALL OTHER VIOLATIONS		9/2/2015		
			A)Ceiling in the entire kitchen needs to be replaced with smooth, non-absorbant and easily cleanable panels. Current panels do not meet this criteria. All panels must be replaced by end of school year. B)Bathroom door must be self closing (Repeat)				

Food Establishment Public Inspection Report

From 8/27/15 thru 9/2/15

ESTABLISHMENT

SHI LEES BARBECUE & SOUL FOOD

1213 SW 3RD AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2292	EHF13	COS	HACCP PLAN/TIME		8/31/2015	4	HL1B

All potentially hazardous foods kept for more than 24 hours needs to be date marked.

	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/31/2015		

Refrigerators need to be replaced with commercial units.

Food Establishment Public Inspection Report

From 8/27/15 thru 9/2/15

ESTABLISHMENT

SLEEP INN

2401 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2704	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		9/2/2015	0	HFOL

Food manager certificated needed at establishment. Obtain card by 9-14-15.

	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/2/2015		

a)All household freezers and coolers must be replaced with NSF/ANSI commercial equipment by Dec. 1, 2015. b)Warewashing sink must be replaced with a 3 compartment sink by Dec. 1, 2015. c)Ceiling must be scraped to remove popcorn ceiling by Dec.1,2015.

SNOW HUT

2701 S CLEVELAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM695	EHF21	COS	MANUAL WARE WASHING		9/1/2015	3	HL1B

Wipe down bleach sanitizer mixed above 200 ppm. Mix dish sanitizer at 50ppm and wipe down sanitizer at 100ppm.

Food Establishment Public Inspection Report

From 8/27/15 thru 9/2/15

ESTABLISHMENT

STOCKYARDS CAFE
100 N MANHATTAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2450	EHF25	COS	FOOD CONTACT SURFACES		8/28/2015	6	HL1B
			All utensil containers needed to be cleaned.				
	EHF16	H 3 DAYS	HAND WASH FACILITIES ADEQUATE		8/28/2015		
			Handwashing sink by dishwasher does not have hot water and needs to be repaired. Use other handsink until repairs can be made.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/28/2015		
			a)AC unit in back room needed to be dusted. COS b)Ceiling tiles near vent need to be dusted. c)Per city ordinance all coolers and freezers must be commercial units. Stand up freezer by grill must be replaced w/a NSF/ANSI Commercial freezer by Jan. 1,2016				
HF2450	EHF16	IN	HAND WASH FACILITIES ADEQUATE		8/31/2015	0	HFOL
			Handsink reapired. In compliance.				

Food Establishment Public Inspection Report

From 8/27/15 thru 9/2/15

ESTABLISHMENT

SUBWAY
1915 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2635	EHF21	H10DAY	MANUAL WARE WASHING		8/31/2015	3	HL1B

Sanitizer dispensing at below 100 ppm and needs to be repaired. Will reinspect in 10 days.

	EHF28	COS	ALL OTHER VIOLATIONS		8/31/2015		

a)Chemicals stored above food items. b)Store all employee items in seperate location away from food prep areas. c)Spanish handwashing signs needed in restrooms.

TAILWIND AMA POST-SECURITY
10801 AIRPORT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2355	EHF15	COS	EQUIPMENT ADEQUATE		8/27/2015	3	HL1B

Reach in cooler had condensate leak. Cooler was repaired.

Food Establishment Public Inspection Report

From 8/27/15 thru 9/2/15

ESTABLISHMENT

TAILWIND AMA PRE-SECURITY

10801 AIRPORT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2354	EHF25	COS	FOOD CONTACT SURFACES		8/27/2015	3	HL1B

Bowl being used to scoop hotsauce. Must use a scoop with a handle to prevent contamination.

	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/27/2015		

a)Faucet at 3 compartment sink has a leak and needs to be repaired by next inspection. b)Eggs found stored above ready to eat foods. Store eggs below all RTE Foods.COS c)Tile repaired in kitchen. In compliance. d)Cups removed from floor. In compliance.

TAMMES TENDER TOUCH TOO

1009 S HIGHLAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD64	EHF28	IN	ALL OTHER VIOLATIONS		8/28/2015	0	HL1B

NSF/ANSI commercial coolers have been ordered to replace household coolers.

Food Establishment Public Inspection Report

From 8/27/15 thru 9/2/15

ESTABLISHMENT

TAQUERIA SAN CARLOS
3510 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1678	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/1/2015	0	HFOL

Fire suppression system has not been inspected. Inspection must be completed by 9/9/15 or a $50 reinspection fee will be charged to the establishment, and the establishment will have to shut down operations immediately.

Food Establishment Public Inspection Report

From 8/27/15 thru 9/2/15

ESTABLISHMENT

TASTE OF THAI
1900 SE 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1961	EHF02	COS	COLD HOLDING		9/2/2015	20	HL1B
			a)Diced tomatoes holding at 48F. Must be 41 or below.b)Egg rolls sitting out at room temp. Must be 41F or below until ready to be cooked. *Repeat violation. If violation is repeated again a $50.00 reinspection fee will be charged.*				
	EHF08	COS	GOOD HYGIENIC PRACTICES		9/2/2015		
			Employee was eating while on the cook line. All Employees must eat in seperate location away from food prep areas.				
	EHF21	H10DAY	MANUAL WARE WASHING		9/2/2015		
			Dishwasher is not sanitizing properly and must be repaired.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		9/2/2015		
			a)Can opener needed to be cleaned. b)Remove all cardboard from shelves. c)Clean inside of ice machine. d)Clean inside of freezer.				
	EHF03	COS	HOT HOLDING		9/2/2015		
			Rice water holding at 82F. Must be 135F or above. *Repeat violation. If violation is repeated again a $50.00 reinspection fee will be charged.*				

Food Establishment Public Inspection Report

From 8/27/15 thru 9/2/15

ESTABLISHMENT

TASTE OF THAI

HF1961	EHF28	H90 DAY	ALL OTHER VIOLATIONS	9/2/2015	20	HL1B

a)All household freezers/coolers must be replaced w/commercial NSF/ANSI units.Replace/remove all units by Jan.1,2015. b)Wooden shelf under rice cookers needs to be sealed. c)Air vents needed to be dusted. d)Clean outside of microwave & water crock pot.

TRAVIS 6TH GRADE CAMPUS

2801 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2703	EHF15	IN	EQUIPMENT ADEQUATE		8/31/2015	0	HFOL

Condensate leak in the milk cooler has been repaired.

Food Establishment Public Inspection Report

From 8/27/15 thru 9/2/15

ESTABLISHMENT

TRAVIS MIDDLE SCHOOL
2815 MARTIN RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF669	EHF21	H 3 DAYS	MANUAL WARE WASHING		8/31/2015	3	HFOL
			Quat sanitizer was too weak. A work order was put in to have the unit calibrated. Repair by 9/3/15.				
	EHF25	IN	FOOD CONTACT SURFACES		8/31/2015		
			Utensil drawers have been refinished with a smooth, easily cleanable surface.				
	EHF28	IN	ALL OTHER VIOLATIONS		8/31/2015		
			Legs on older equipment have been refinished.				
	EHF23	IN	SEWAGE/WASTEWATER		8/31/2015		
			Air gaps under sinks have been corrected.				

Food Establishment Public Inspection Report

From 8/27/15 thru 9/2/15

ESTABLISHMENT

VIENTIANE NIGHTS

6007 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2006	EHF25	COS	FOOD CONTACT SURFACES		8/31/2015	3	HL1B

Ice maker needed to be cleaned out.

Food Establishment Public Inspection Report

From 8/27/15 thru 9/2/15

ESTABLISHMENT

VIRDINSKIS
3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5605	EHF19	COS	RODENTS/ANIMALS/OPENINGS		8/28/2015	3	HL1B FOOD
			Discussed controlling flys.				
HFT5605	EHF03	COS	HOT HOLDING		9/2/2015	5	HL1B FOOD
			Roast pork was at 11 degrees. Make sure that meat is heated properly before placing on steam table.				

Food Establishment Public Inspection Report

From 8/27/15 thru 9/2/15

ESTABLISHMENT

WESLEY COMMUNITY DAY CARE

1615 S ROBERTS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD27	EHF15	H10DAY	EQUIPMENT ADEQUATE		8/31/2015	3	HFOL
			Walk in freezer has condensate leak and built up frost by door. Repairs must be made within 10 days.				
	EHF21	IN	MANUAL WARE WASHING		8/31/2015		
			Dishwasher repaired. In complaince.				
	EHF28	IN	ALL OTHER VIOLATIONS		8/31/2015		
			Ceiling tiles replaced in kitchen. In compliance.				