

Food Establishment Public Inspection Report

From 12/17/15 thru 12/23/15

ESTABLISHMENT

ABC LEARNING CENTER**2707 S BIVINS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD71	EHF02	IN	COLD HOLDING		12/22/2015	0	HL1B	
			All cold hold units holding at 41F or below. In compliance.					

AMIGOS #524 DELI/BAKERY**3300 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1815	EHFN43	IN	ADEQUATE VENTILATION AND LIGHT		12/17/2015	0	HFOL	
			Corrected.					
	EHFN45	IN	PHYSICAL FACILITIES INSTALLED		12/17/2015			
			Corrected.					

Food Establishment Public Inspection Report**From 12/17/15 thru 12/23/15**

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF111	EHFN45	IN	PHYSICAL FACILITIES INSTALLED Corrected.		12/17/2015	0	HFOL
	EHFN29	IN	ACCURATE THERMOMETERS PROVIDED Corrected.		12/17/2015		

Food Establishment Public Inspection Report**From 12/17/15 thru 12/23/15****ESTABLISHMENT****BELMAR ELEMENTARY
6342 ADIRONDACK TRL**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF761	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION		12/17/2015	2	HL1B
			Insulation exposed below hot hold unit. Wires hanging. Unit may not be left disassembled. Unit disassembled months per manager.				
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		12/17/2015		
			Center warmer unit of hot hold is not operational. Unit used as a cold hold unit..This unit is not made to be a cold hold. Do not use equipment for unintended purposes.				

Food Establishment Public Inspection Report

From 12/17/15 thru 12/23/15

ESTABLISHMENT

**BIVINS ELEMENTARY
1500 S FANNIN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF650	EHFN32	COS	FOOD CONTACT SURFACE CONSTRUCT		12/18/2015	3	HL1B
			Ice scoop holster needs to be replaced. COS.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		12/18/2015		
			Acoustic ceiling tiles found in food preparation area. Ceiling tiles must be non-absorbent, durable, and easily cleanable.				

**BONHAM MIDDLE SCHOOL
5600 SW 49TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF220					12/17/2015	0	HL1B

Food Establishment Public Inspection Report**From 12/17/15 thru 12/23/15****ESTABLISHMENT****CARINOS ITALIAN
8400 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1041	EHFN34	IN	NO EVIDENCE OF INSECT CONTAMIN		12/17/2015	0	HFOL
			Temporary weather stripping is being used. Contractor is scheduled to come out with in the next 30 days.				
	EHFN39	IN	PROPER USE OF UTENSILS		12/17/2015		
			Scoops all have handles and are up out of the product.				
	EHFN41	IN	ORIGINAL CONTAINER LABELING		12/17/2015		
			All bulk containers have labels.				

Food Establishment Public Inspection Report**From 12/17/15 thru 12/23/15****ESTABLISHMENT****CARLS JR
5900 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2770					12/17/2015	0	H PREOPEN

**CROCKETT MIDDLE SCHOOL
4720 FLOYD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF214	EHFN43	H30 DAY	ADEQUATE VENTILATION AND LIGHT		12/18/2015	3	HL1B
			Air vent needs to be dusted/cleaned. Correct by 01-25-2016.				
	EHFN32	H30 DAY	FOOD CONTACT SURFACE CONSTRUCT		12/18/2015		
			Paint from black metal shelves is chipping, need to be repainted. Correct by 01-25-2016.				

Food Establishment Public Inspection Report**From 12/17/15 thru 12/23/15**

ESTABLISHMENT**EASTRIDGE ELEMENTARY
1314 EVERGREEN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF673	EHFN22	IN	AUTHORIZED FOOD HANDLER		12/18/2015	0	HL1B

All kitchen employees must obtain a Food Handler certification by September 1, 2016.

Food Establishment Public Inspection Report

From 12/17/15 thru 12/23/15

ESTABLISHMENT

**EL VAQUERO
2200 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF325	EHFN20	H24 HOUR	APPROVED SEWAGE/WASTEWATER SYS		12/22/2015	23	HL1B
			Handsink drain line is broke and needs to be repaired. Will reinspect within 24 hours.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		12/22/2015		
			a)Tea nozzles needed to be cleaned. Clean nozzles daily. b)Inside of ice machine needed to be cleaned.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		12/22/2015		
			Knife and rags found stored in handsink. Handsink is for handwashing only.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		12/22/2015		
			Chemical bottle found without a label. All chemical bottles must be properly labeled.				
	EHFN39	COS	PROPER USE OF UTENSILS		12/22/2015		
			a)Cup being used as a scoop. All scoops must have a handle and the handle must be stored outside of the food product. b)Store all pans inverted to prevent contamination.				

Food Establishment Public Inspection Report

From 12/17/15 thru 12/23/15

ESTABLISHMENT

EL VAQUERO

HF325	EHFN28	COS	<p style="text-align: center;">PROPER DATE MARKING</p> <p style="text-align: right;">12/22/2015</p> <p style="text-align: right;">23</p> <p style="text-align: right;">HL1B</p> <p>Ready to eat foods found in cooler without date marks. All ready to eat foods being held over 24 hours must be date marked and discarded after 7 days.</p>
	EHFN29	COS	<p style="text-align: center;">ACCURATE THERMOMETERS PROVIDED</p> <p style="text-align: right;">12/22/2015</p> <p>Thermometer needed in front prep cooler.</p>
	EHFN42	COS	<p style="text-align: center;">NON-FOOD CONTACT SURFACES</p> <p style="text-align: right;">12/22/2015</p> <p>Clean inside and outside of cooler.</p>
	EHFN14	COS	<p style="text-align: center;">PROPER HAND WASHING / GLOVES</p> <p style="text-align: right;">12/22/2015</p> <p>Employee put on gloves without washing hands first. Must wash hands for 20 seconds before placing on clean gloves.</p>
	EHFN37	COS	<p style="text-align: center;">ENVIRONMENTAL CONTAMINATION</p> <p style="text-align: right;">12/22/2015</p> <p>Food found stored on floor. All food must be stored at least 6" off the ground.</p>
	EHFN38	COS	<p style="text-align: center;">APPROVED THAWING METHODS</p> <p style="text-align: right;">12/22/2015</p> <p>Sausage being improperly thawed. Thaw frozen meat either in cooler or under cold running water.</p>

Food Establishment Public Inspection Report**From 12/17/15 thru 12/23/15****ESTABLISHMENT****EL VAQUERO**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF325	EHFN35	COS	PERSONAL CLEANLINESS / EATING		12/22/2015	23	HL1B	
			Employee items found stored with kitchen items. Store all employee items in separate location.					
HF325	EHFN20	IN	APPROVED SEWAGE/WASTEWATER SYS		12/23/2015	0	HFOL	
			Handsink plumbing repaired.					

**EMERSON ELEMENTARY
600 N CLEVELAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1193	EHFN33	H90 DAY	WAREWASHING FACILITY INSTALLED		12/18/2015	2	HL1B	
			Dish machine is not working and needs to be removed. Dish machine will be removed over winter break.					

Food Establishment Public Inspection Report**From 12/17/15 thru 12/23/15****ESTABLISHMENT****FAMILY DISCOUNT
1120 SW 15TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF506	EHFN32	COS	FOOD CONTACT SURFACE CONSTRUCT		12/18/2015	6	HL1B
			Shelves found dirty. Shelves must be clean to sight and touch.				
	EHFN03	COS	PROPER HOT HOLDING TEMP.		12/18/2015		
			Cooked chicken pieces held at 114°F. Cooked TCS foods must be kept at 135°F or above.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		12/18/2015		
			Ceiling tiles over hot holding area were absorbent and not easily cleanable. Ceiling tiles must be non-absorbent and easily cleanable.				

Food Establishment Public Inspection Report**From 12/17/15 thru 12/23/15****ESTABLISHMENT****FANNIN MIDDLE SCHOOL****4623 S RUSK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF676	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		12/18/2015	8	HL1B
			Chemical stored adjacent to food contact surfaces. COS.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		12/18/2015		
			No paper towels by handsink. COS.				
	EHFN32	H60 DAY	FOOD CONTACT SURFACE CONSTRUCT		12/18/2015		
			Gaskets of reach-in cooler need to be replaced.				
	EHFN35	COS	PERSONAL CLEANLINESS / EATING		12/18/2015		
			Employees' drinks stored with clean food contact surfaces. COS.				

Food Establishment Public Inspection Report**From 12/17/15 thru 12/23/15****ESTABLISHMENT****FIFTH SEASON INN
6801 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1689					12/18/2015	0	HFOL

**HILLSIDE ELEMENTARY
9600 PERRY AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1832	EHFN45	H60 DAY	PHYSICAL FACILITIES INSTALLED		12/17/2015	1	HL1B
			Cracks in tile wall in serving area needs to be repaired.				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		12/17/2015		
			Hot dogs were holding at 170F.				

Food Establishment Public Inspection Report**From 12/17/15 thru 12/23/15****ESTABLISHMENT****HORACE MANN MIDDLE SCHOOL****610 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF680	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		12/17/2015	13	HL1B
			Reach-in cooler found dirty. Food contact surfaces must be kept clean at all times.				
	EHFN28	COS	PROPER DATE MARKING		12/17/2015		
			Ready to eat foods found without label in walk-in cooler. Unpacked ready to eat foods must have labels.				
	EHFN33	COS	WAREWASHING FACILITY INSTALLED		12/17/2015		
			Sanitizer container at tricompartment sink found empty. Sanitizer must be immediately replenished when finished or inadequate.				
	EHFN37	COS	ENVIRONMENTAL CONTAMINATION		12/17/2015		
			TCS food in walk-in cooler found unprotected. TCS foods must be protected from environmental contamination at all times.				
	EHFN40	COS	SINGLE-USE ARTICLES STORAGE		12/17/2015		
			Take-out containers found unprotected. Single service use items must remain in original packaging or protected at all times when unpacked.				

Food Establishment Public Inspection Report**From 12/17/15 thru 12/23/15**

ESTABLISHMENT

HORACE MANN MIDDLE SCHOOL

HF680	EHFN42	H60 DAY	NON-FOOD CONTACT SURFACES	12/17/2015	13	HL1B
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Air vents found dirty. Air vents must be free of dust and soil.

	EHFN39	H60 DAY	PROPER USE OF UTENSILS	12/17/2015		
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Unused and unrepaired equipment found stored. All kitchen equipment must be operational and in good repair. Do not store unused equipment inside the kitchen.

	EHFN32	H60 DAY	FOOD CONTACT SURFACE CONSTRUCT	12/17/2015		
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Door gasket of walk-in cooler needs to be replaced.

Food Establishment Public Inspection Report**From 12/17/15 thru 12/23/15****ESTABLISHMENT****HUMPHREYS HIGHLAND ELEMENTARY****3810 SE 13TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF665	EHFN20	IN	APPROVED SEWAGE/WASTEWATER SYS		12/18/2015	0	HFOL
			Walk in freezer condensate leak repaired.				
	EHFN39	IN	PROPER USE OF UTENSILS		12/18/2015		
			Can opener replaced. In compliance.				
	EHFN43	IN	ADEQUATE VENTILATION AND LIGHT		12/18/2015		
			a)Fire extinguisher inspected. In compliance. b)Work order with electrician has been placed to repair light in walk in freezer. In compliance.				

Food Establishment Public Inspection Report**From 12/17/15 thru 12/23/15****ESTABLISHMENT****JERRYS CAFE
1601 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2341	EHFN02	IN	PROPER COLD HOLDING TEMP. Corrected.		12/22/2015	0	HFOL

**JOHNNY N ALLEN MIDDLE SCHOOL
700 N LINCOLN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF691	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE Ice scoop holster needs to be repaired or replaced.		12/17/2015	5	HL1B
	EHFN32	COS	FOOD CONTACT SURFACE CONSTRUCT Clean pans found with old tags on them. Tags and labels must be removed before washing, rinsing, sanitizing and air drying.		12/17/2015		

Food Establishment Public Inspection Report**From 12/17/15 thru 12/23/15****ESTABLISHMENT****KING & I RESTAURANT****2300 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1890					12/17/2015	0	HFOL

**LAMAR ELEMENTARY
3800 S LIPSCOMB ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF663	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		12/18/2015	4	HL1B
			Sanitizer's concentration in wiping cloths bucket was less than 200ppm. COS.				
	EHFN45	COS	PHYSICAL FACILITIES INSTALLED		12/18/2015		
			Ceiling tiles in preparation area were absorbent and not easily cleanable. Ceiling tiles must be non-absorbent, durable and easily cleanable.				

Food Establishment Public Inspection Report**From 12/17/15 thru 12/23/15****ESTABLISHMENT****LINS GRAND BUFFET
8440 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1265	EHFN18	H10DAY	PROPER IDENTIFY TOXIC SUBSTANC		12/18/2015	24	HINVEST
			Unapproved pesticide found on shelf for use. Only food grade pesticide must be used.				
	EHFN27	H10DAY	PROPER COOLING METHODS		12/18/2015		
			Large walkin cooler found holding at 46F.				
	EHFN28	H10DAY	PROPER DATE MARKING		12/18/2015		
			Items found in walkin cooler without date marks. All RTE foods must have a date label.				
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		12/18/2015		
			Back door needs to be sealed on all sides.				
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION		12/18/2015		
			Food on top shelf cooling under dirty air vent. Clean all air vents.				

Food Establishment Public Inspection Report**From 12/17/15 thru 12/23/15****ESTABLISHMENT****LINS GRAND BUFFET**

Inspection Number	Establishment ID	Day	Violation Description	Date	Count	Inspector
HF1265	EHFN39	H10DAY	PROPER USE OF UTENSILS Rice scoop must be in water holding at 135F.	12/18/2015	24	HINVEST
	EHFN02	H10DAY	PROPER COLD HOLDING TEMP. Melons were at 54-56F. Steamed rice was at 49F. Raw beef was at 46F. Garlic and oil was at 58F. Must be 41F or below at all times. Metal pans for the melons must be used at all times. Repeat violations.	12/18/2015		
	EHFN03	H10DAY	PROPER HOT HOLDING TEMP. Chicken on a stick was at 101F. Sweet and sour chicken was at 95F. Fried shrimp was at 109F. Fried potatoes were at 129F. Must be 135F or above at all times. Repeat violations.	12/18/2015		
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE A)Both ice machines need to be cleaned. B)Can opener and holster needs to be cleaned. C)Unclean knives stored on clean knife rack. D)Meat slicer stored on shelf needs to be cleaned. E)Ovens used to cook cobblers need to be cleaned.	12/18/2015		
	EHFN33	H10DAY	WAREWASHING FACILITY INSTALLED Drains under the 3-compartment sink need to be cleaned everynight. Drain under dish machine needs to be cleaned everynight. Pipe leading to drain needs to be fixed to reach drain to prevent water from draining on floor.	12/18/2015		
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES Shelves in walkin cooler need cleaned to prevent accumulation of mold. Rusted shelves in walkin cooler need to be replaced or resurfaced. All cooler door gaskets need to be cleaned. Reach in coolers need to be cleaned. Cardboard cannot be used on shelves.	12/18/2015		

Food Establishment Public Inspection Report

From 12/17/15 thru 12/23/15

ESTABLISHMENT

LINS GRAND BUFFET

HF1265	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	12/18/2015	24	HINVEST
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A)Broken light shields in kitchen need to be replaced. B)Broken or missing floor tiles need to be repaired.
 C)All equipment that is not working for the intended use must be removed. D)Damaged ceiling tiles in kitchen need to be replaced.

LLUVIA IMPTS

1401 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF1768	EHFN09	H90 DAY	FOOD SEPARATION AND PROTECTION		12/21/2015	3	HL1B
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Hot sauce and lime/lemon juice must be protected and separated. Hot sauce and lime/lemon juice can only be available in individual single use packets.

Food Establishment Public Inspection Report

From 12/17/15 thru 12/23/15

ESTABLISHMENT

**MCDONALDS
1720 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1602	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		12/18/2015	11	HL1B
				a)Date marking sticker residue found on clean dishes. Completely remove all old stickers when washing. b)Inside of cooler needed to be wiped out.			
	EHFN06	COS	TIME AS PUBLIC HEALTH CONTROL		12/18/2015		
				Food products being kept past time marking time stamp. Food must be discarded after time stamp has expired.			
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		12/18/2015		
				Lids found stored in handsink. Handsink is for handwashing only.			
	EHFN32	H90 DAY	FOOD CONTACT SURFACE CONSTRUCT		12/18/2015		
				Freezer gasket is split and needs to be repaired or replaced by next inspection.			
	EHFN39	H90 DAY	PROPER USE OF UTENSILS		12/18/2015		
				Clean pans found stacked wet. Air dry pans completely prior to stacking. Establishment does not have drying rack large enough to accommodate proper air drying and needs additional shelving for drying.			

Food Establishment Public Inspection Report**From 12/17/15 thru 12/23/15**

ESTABLISHMENT

MESA VERDE ELEMENTARY**4011 BEAVER DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF746	EHFN22	IN	AUTHORIZED FOOD HANDLER		12/17/2015	0	HL1B

All kitchen employees must obtain a Food Handler certification by September 1, 2016.

Food Establishment Public Inspection Report**From 12/17/15 thru 12/23/15**

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1825	EHFN09	H90 DAY	FOOD SEPARATION AND PROTECTION		12/21/2015	3	HL1B
			Lime juice and hot sauce must be protected and separated. Hot sauce and lime juice can only be available to customers in individual single use packets.				
HF1827	EHFN24	COS	REQUIRED RECORDS AVAILABLE		12/21/2015	2	HL1B
			a)All prepackaged foods must be labeled in English. b)All prepackaged foods must be labeled with common name, quantity, manufacturer info, ingredients and common allergens.				

Food Establishment Public Inspection Report**From 12/17/15 thru 12/23/15**

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF661	EHFN43	COS	ADEQUATE VENTILATION AND LIGHT Air vents need to be dusted/cleaned. COS		12/18/2015	1	HL1B

Food Establishment Public Inspection Report**From 12/17/15 thru 12/23/15**

ESTABLISHMENT**PARAMOUNT TERRACE ELEMENTARY****3906 SW 40TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF688	EHFN01	NO	PROPER COOLING TIME AND TEMP.		12/17/2015	0	HL1B	
	EHFN05	NO	PROPER REHEATING PROCEDURE		12/17/2015			
	EHFN03	IN	PROPER HOT HOLDING TEMP.		12/17/2015			
			Chicken nuggets in hot hold holding at 153F. In compliance.					

Food Establishment Public Inspection Report

From 12/17/15 thru 12/23/15

ESTABLISHMENT

**PIZZA 9
2648 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2767	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		12/17/2015	0	H PREOPEN
			Ceiling panels over soda machine need to be replaced with tiles that are "smooth, non-absorbant, and easily cleanable".				
	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT		12/17/2015		
			Venthood is schedule to be replaced. Fire marshal has given permission. CG (Scheduled to be replaced within 3-months of opening)				
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		12/17/2015		
			Self closer is needed for backdoor.				
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		12/17/2015		
			a)Self closers are needed for Ladies & Mens restrooms. b)Covered trash needed for ladies restroom. c)Handwashing sign needed for handsink in kitchen.				

Food Establishment Public Inspection Report

From 12/17/15 thru 12/23/15

ESTABLISHMENT

**POBLANOS GRILL
900 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2666	EHFN30	IN	FOOD ESTABLISHMENT PERMIT		12/23/2015	4	HFOL
			Corrected.				
	EHFN40	IN	SINGLE-USE ARTICLES STORAGE		12/23/2015		
			Corrected.				
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT		12/23/2015		
			Light intensity in cooler was insufficient. Lighting in cooler must be fixed within 10 days.				
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED		12/23/2015		
			Ceiling must have no holes or perforation. Damaged ceiling tiles must be replaced. Ceiling tiles must be durable, smooth and non-absorbent.				

Food Establishment Public Inspection Report**From 12/17/15 thru 12/23/15**

ESTABLISHMENT**REGION 16 NELSON ST HEADSTART****1023 N NELSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD40	EHFN22	IN	AUTHORIZED FOOD HANDLER		12/17/2015	0	HL1B
All kitchen employees must obtain a Food Handler certification by September 1, 2016.							

Food Establishment Public Inspection Report**From 12/17/15 thru 12/23/15****ESTABLISHMENT****RIDGECREST ELEMENTARY****5306 SW 37TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF769	EHFN01	NO	PROPER COOLING TIME AND TEMP.		12/17/2015	5	HL1B
	EHFN05	NO	PROPER REHEATING PROCEDURE		12/17/2015		
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		12/17/2015		
			Knives in knife holder found with a sticky residue. These needed to be re-washed. COS				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		12/17/2015		
			Pasta in hot hold holding at 146F. In compliance.				
	EHFN32	H30 DAY	FOOD CONTACT SURFACE CONSTRUCT		12/17/2015		
			Shelves in back freezer are rusted. These need to be replaced so that they are "smooth, and easily cleanable". Correct by 01-25-2016.				

Food Establishment Public Inspection Report

From 12/17/15 thru 12/23/15

ESTABLISHMENT

RODRIGUEZ GROCERIES

1401 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF774					12/21/2015	0	HL1B

SOUTH GEORGIA ELEMENTARY

5018 SUSAN DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF31					12/17/2015	0	HL1B

Food Establishment Public Inspection Report**From 12/17/15 thru 12/23/15**

ESTABLISHMENT**ST JOSEPH SCHOOL
4122 S BONHAM ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF662	EHFN01	NO	PROPER COOLING TIME AND TEMP.		12/17/2015	0	HL1B
	EHFN05	NO	PROPER REHEATING PROCEDURE		12/17/2015		

Food Establishment Public Inspection Report

From 12/17/15 thru 12/23/15

ESTABLISHMENT

**SUBWAY #7429-212
3300 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1200	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		12/22/2015	4	HL1B
			A) Shelves in reach-in cooler need to be resurfaced or replaced. B) Clean pans and utensils' storage shelves need to be resurfaced or replaced.				
	EHFN37	H90 DAY	ENVIRONMENTAL CONTAMINATION		12/22/2015		
			Clean lids found unprotected from environmental contamination.				
	EHFN46	COS	SERVICE SINK PROVIDED		12/22/2015		
			Soap was not available in men's restroom. Restrooms must be supplied with soap at all times.				

Food Establishment Public Inspection Report**From 12/17/15 thru 12/23/15****ESTABLISHMENT****SUBWAY/TRAVEL CENTER #436****715 S LAKESIDE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF709	EHFN19	H 3 DAYS	APPROVED WATER SOURCE		12/23/2015	7	HL1B
			Air gap is needed to prevent backflow.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		12/23/2015		
			Shelves in walk-in cooler found dirty. Shelves must be clean to sight and touch.				
	EHFN37	H90 DAY	ENVIRONMENTAL CONTAMINATION		12/23/2015		
			A) Condensate leak found in walk-in freezer. B) Cookie dough box found exposed to environmental contamination. Food and food boxes must be protected and stored adequately at all times. C) Plastic tape found taped on shelves in reach-in freezer.				
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		12/23/2015		
			Door gaskets of front reach-in cooler need to be cleaned and/or replaced.				

Food Establishment Public Inspection Report

From 12/17/15 thru 12/23/15

ESTABLISHMENT

**TODAY DISCOUNT
2510 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF956	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		12/22/2015	9	HL1B
			Ice machine found dirty.				
	EHFN39	COS	PROPER USE OF UTENSILS		12/22/2015		
			Wiping cloths were not stored in sanitizing solution.				
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		12/22/2015		
			Air vents found dirty. Air vents need to be cleaned.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		12/22/2015		
			Food found stored with chemicals.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		12/22/2015		
			A)Ceiling tiles found missing by cooler. Ceiling tiles must be installed. Ceiling tiles must be durable and non-absorbent. B)Ceiling above ice machine in storage area needs to have smooth, durable and non-absorbent tiles.				

Food Establishment Public Inspection Report

From 12/17/15 thru 12/23/15

ESTABLISHMENT

TOOT N TOTUM #5**1500 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF352	EHFN03	COS	PROPER HOT HOLDING TEMP.		12/23/2015	6	HL1B
			Cooked hot dog was held at 126F. Cooked TCS foods must be kept at 135F or above. COS.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		12/23/2015		
			Sanitizer solution's concentration was above 400 ppm. COS.				

Food Establishment Public Inspection Report**From 12/17/15 thru 12/23/15****ESTABLISHMENT****TOOT N TOTUM #7
1801 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF204	EHFN03	COS	PROPER HOT HOLDING TEMP. Hot dog was held at 110F. Cooked TCS foods must be kept at 135F or above. COS.		12/22/2015	5	HL1B
	EHFN28	COS	PROPER DATE MARKING TCS food found past due date. Expired food must be discarded promptly. COS.		12/22/2015		

Food Establishment Public Inspection Report**From 12/17/15 thru 12/23/15****ESTABLISHMENT****WESTERN PLATEAU ELEMENTARY****4927 SHAWNEE TRL**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF465	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		12/17/2015	5	HL1B
			Wood prep table is not cleanable due to cracks and non easily cleanable surfaces. This table was to be replaced over the summer. No action has been taken to correct this issue. Future violations will result in a reinspection fee.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		12/17/2015		
			Food contact surface prep table is no longer cleanable due to cracks and uncleanable surfaces.				

WHITTIER ELEMENTARY**2004 N MARRS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF670	EHFN22	IN	AUTHORIZED FOOD HANDLER		12/17/2015	0	HL1B
			All kitchen employees must obtain a Food Handler certification by September 1, 2016.				