

Food Establishment Public Inspection Report

From 1/1/15 thru 1/7/15

ESTABLISHMENT**ACAPULCO MEXICAN RESTAURANT****727 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1377	EHF20	COS	TOXIC ITEMS		1/6/2015	3	HL1B
			Chemical container not labeled.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/6/2015		
			Door sweep needed on side door.				

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ESTABLISHMENT**ACCDC ST JOSEPH CAMPUS****4108 S BONHAM ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD35	EHF28	COS	ALL OTHER VIOLATIONS		1/5/2015	3	HL1B	
			Do not store personal items with food items--needs to be stored away from food.					
	EHF20	COS	TOXIC ITEMS		1/5/2015			
			a)Chemical stored in gallon jug found without label on it--needs to be labeled with common name. b)First aid kit stored above food items--needs to be stored below or away from all food items.					

ADVANTAGE SALES & MARKETING**2201 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1913					1/6/2015	0	HL1B

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ESTABLISHMENT

AMARILLO FAMILY YMCA MIDTOWN**609 S CAROLINA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD68	EHF10	COS	SOUND CONDITION		1/7/2015	4	HL1B
			Dented can found on shelf in pantry				

AMARILLO HUT
4201 BUSHLAND BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2579	EHF28	IN	ALL OTHER VIOLATIONS		1/7/2015	0	HL1B
			1 correction from previous inspection.				

Food Establishment Public Inspection Report**From 1/1/15 thru 1/7/15****ESTABLISHMENT****AMBASSADOR HOTEL
3100 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2541	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/6/2015	5	HFOL
			Tea urns must have lids when being used.Reach in cooler-no handles.Ice machine front must be attached.Unauthorized personel are not allowed to be in kitchen. Floor tile broken or missing.Ceiling panels not correct type or are dirty in kitchen.				
	EHF02	COS	COLD HOLDING		1/6/2015		
			Sliced fruits not refrigerated at bar. All sliced produce must be refrigerated and held at 41°or less. Repeat.				

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From 1/1/15 thru 1/7/15

ESTABLISHMENT**APPLEBEES NEIGHBORHOOD GRILL****5630 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2336	EHF20	COS	TOXIC ITEMS		1/5/2015	6	HL1B
			a)Bottle of chemical without lid. b)Sanitizer in bar was not at proper strength.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/5/2015		
			a)Mens restroom did not have Spanish hand washing sign. b)Light shields missing in kitchen. c)Ice scoop left in ice machine.				
	EHF25	COS	FOOD CONTACT SURFACES		1/5/2015		
			a)Can opener needed to be cleaned. b)Ice machine needed to be cleaned.				

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From 1/1/15 thru 1/7/15

ESTABLISHMENT**ARAMARK DINING HALL/CATERING**

2402 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFCK24	EHF02	IN	COLD HOLDING		1/7/2015	0	HL1B	
			All cold foods holding at 41°F or below.					
	EHF03	IN	HOT HOLDING		1/7/2015			
			All hot foods holding at 135°F or above. In compliance.					

ASHMORE INN & SUITES II INC

2301 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF223					1/2/2015	0	HL1B

Food Establishment Public Inspection Report**From 1/1/15 thru 1/7/15****ESTABLISHMENT****AYE SAN BU MARKET LLC #2****3401 PLAINS BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2520	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		1/7/2015	0	H PREOPEN	
			Need towel dispenser installed in ware washing room.					
	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/7/2015			
			a)Need backsplash installed behind three compartment sink that is water resistant cleanable surface. b)Drain board on both ends of three compartment sink. c)Hand washing signs in restroom. d)Caulk seam at baseboard in ware washing room.					

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From 1/1/15 thru 1/7/15

ESTABLISHMENT

BAKER BROS AMERICAN DELI

3300 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2245	EHF28	COS	ALL OTHER VIOLATIONS		1/6/2015	7	HL1B
			a)Change the water out in the steamer. b)Store the lids for the tabletop cooler in a dry location.				
	EHF25	COS	FOOD CONTACT SURFACES		1/6/2015		
			a)Clean out the inside top of the ice machine. b)Do not store dirty knives on a clean knife magnet.				
	EHF14	H 2 HOUR	WATER SUPPLY		1/6/2015		
			a)No hot water. Establishment has 1 hour to correct or the business must close.				
HF2245	EHF14	IN	WATER SUPPLY		1/6/2015	0	HFOL
			a)Corrected.				

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ESTABLISHMENT

**BANGKOK TOKYO
2413 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2281	EHF25	COS	FOOD CONTACT SURFACES		1/5/2015	6	HL1B
			Mesh strainer found unraveled. COS.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/5/2015		
			a)Dust archway. b)Clean drip above wok. c)Clean storage cooler. d)Handles of scoops down in dry product. e)Clean gasket on small reach in. f)Defrost freezer.				
	EHF18	H10DAY	INSECT CONTAMINATION		1/5/2015		
			Insect found in cooler used for dish storage.				

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From 1/1/15 thru 1/7/15

ESTABLISHMENT**BIZZY BEES CHILDCARE & PRESCHL**

6500 OFFICE PARK DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD55	EHF28	COS	ALL OTHER VIOLATIONS		1/2/2015	3	HL1B	
			a)Dust on ceiling at vent. b)Cabinet fronts peeling on dish shelves. Repair as needed.					
	EHF25	COS	FOOD CONTACT SURFACES		1/2/2015			
			Dish racks not clean.					

BLUE FRONT CAFE

801 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF510					1/5/2015	0	HL1B

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From 1/1/15 thru 1/7/15

ESTABLISHMENT

BRADYS DAIRY QUEEN #17

3333 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF280	EHF25	COS	FOOD CONTACT SURFACES		1/6/2015	14	HL1B
			Needing to be cleaned: a)Can opener b)Slicer c)Microwave oven d)Dirty utensils with clean e)Utensil holder at topping station f)Exposed insulation in box freezer in kitchen.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/6/2015		
			a)Open boxes of food in walkin freezer. b)Floor under soda boxes needs to be cleaned. c)Gasket needs repair in storage building walkin. d)Floor of storage building walkin needs to be cleaned. e)Boxes on floor in storage building.				
	EHF14	H10DAY	WATER SUPPLY		1/6/2015		
			Leak on hot water side of mop sink.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/6/2015		
			Smoking in food storage area (storage building).				
	EHF20	H10DAY	TOXIC ITEMS		1/6/2015		
			Sanitizer was over 400 ppm Qt.				

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ESTABLISHMENT**BRAUMS ICE CREAM #60****1900 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF601	EHF25	COS	FOOD CONTACT SURFACES		1/2/2015	3	HL1B
			Ice cream/food cart needed to be cleaned.				

BUFFALOS CAFE**2811 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC330	EHF25	IN	FOOD CONTACT SURFACES		1/5/2015	0	HFOL
			a)Corrected. b)Corrected.				
	EHF19	IN	RODENTS/ANIMALS/OPENINGS		1/5/2015		
			Corrected.				

Food Establishment Public Inspection Report**From 1/1/15 thru 1/7/15**

ESTABLISHMENT

CANYON INTERMEDIATE SCHOOL**506 8TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC201	EHF02	IN	COLD HOLDING		1/5/2015	0	HL1B
			A)Cooler holding at 40 degrees.				
	EHF29	IN	RECOGNITION		1/5/2015		
			A)Freezer temp reading 35 degrees. Food manager had freezer repaired immediately. All steps were followed to insure food safety. Great Job! Kitchen is spotless!				

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ESTABLISHMENT**CANYON JUNIOR HIGH****910 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC200	EHF03	IN	HOT HOLDING		1/5/2015	4	HL1B
			A)Chicken fried steak holding at 175 degrees.				
	EHF13	COS	HACCP PLAN/TIME		1/5/2015		
			Cut ham found with incorrect date marking. Cut ready to eat foods cannot be held longer then 7 days.				

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ESTABLISHMENT

**CARRIES CAKES
2518 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1887	EHF08	COS	GOOD HYGIENIC PRACTICES Clean dishes stored in mop sink.		1/2/2015	7	HL1B
	EHF25	COS	FOOD CONTACT SURFACES Handle of scoop touching food product in bulk sugar container.		1/2/2015		

CATTLEMANS CLUB 3803 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF277	EHF28	COS	ALL OTHER VIOLATIONS Ice scoop found stored with bottles. Must be kept on an easily cleanable surface.		1/5/2015	0	HL1B

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ESTABLISHMENT

**CHICK FIL A S COULTER
4510 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2446	EHF24	COS	THERMOMETERS		1/7/2015	3	HL1B	
			a)A thermometer was missing in a unit. All thermometers must be easy to read and in the warmest part of the cooler.					

**CHIYOS
4313 TECKLA BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF25	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/2/2015	0	HFOL	
			Establishment treated for insects on 12/29/14. Correction from previous inspection. Gasket in reach in cooler needs to be replaced.					

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ESTABLISHMENT**CRESTVIEW ELEMENTARY****80 HUNSLEY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC207	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/5/2015	0	HL1B	
			A)Ceiling tile over dish machine needs to be reset. (Repeat).					
	EHF02	IN	COLD HOLDING		1/5/2015			
			A)Cooler holding at 40 degrees.					

CUSTOM FOOD GROUP**1000 SW 7TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF322					1/7/2015	0	HL1B

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ESTABLISHMENT**DAUBERS CONCESSION****3506 SPADE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1893	EHF10	COS	SOUND CONDITION		1/7/2015	4	HL1B
			Dented can was opened and used. All product was discarded.				
	EHF02	IN	COLD HOLDING		1/7/2015		
			Cooler holding at 40°.				

Food Establishment Public Inspection Report**From 1/1/15 thru 1/7/15****ESTABLISHMENT****DOLLAR GENERAL STORE #3272****1518 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2216	EHF10	COS	SOUND CONDITION		1/2/2015	7	HL1B
			Dented cans found on shelf for sale-cans were removed.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/2/2015		
			Paper towels needed in mens restroom.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/2/2015		
			a)Cooler shelves needed to be wiped down. b)Covered trash can needed in women's restroom.				

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ESTABLISHMENT**DONA JUANITA
2208 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1579					1/5/2015	0	HL1B

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ESTABLISHMENT

**DOUGS BARBQUE
3313 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF40	EHF25	COS	FOOD CONTACT SURFACES		1/7/2015	7	HL1B
			a)Ice scoops stored in unclean containers--need to be cleaned. b)Can opener needs to be cleaned. c)Tops of pan hangers need to be cleaned. d)Chest cooler with soda cans need to be cleaned free of rust and food.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/7/2015		
			a)Onion scoop missing its handle--needs a handle. b)Clean blower cover and pipe in walk in cooler. c.)Shelves in walk in cooler need to be cleaned and repainted or replaced. d)Splatter behind cook top needs to be cleaned. e)Clean ceiling and walls.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/7/2015		
			a)Open container found in food area--needs lid and straw. b)Hand sink used for other purposes besides hand washing.				

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ESTABLISHMENT**EL CARBONERO RESTAURANT**

1700 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2173	EHF23	IN	SEWAGE/WASTEWATER	Hand sink is not backing up now. Repaired. Corrected from last inspection.	1/2/2015	0	HFOL

EL MANANTIAL

3823 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1441	EHF20	COS	TOXIC ITEMS	a)Bottles with chemicals found not labeled. b)Unapproved pest control agent found in the kitchen.	1/6/2015	3	HL1B

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ESTABLISHMENT

**EMERSON ELEMENTARY
600 N CLEVELAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1193					1/6/2015	0	HL1B

**ESKIMO HUT
4201 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF84	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		1/5/2015	3	HOTHER
			Someone from establishment must attend and pass the Food Manager class within the next 11 days.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/5/2015		
			Mold against the wall and the area under the cabinets need to be cleaned to the sight and the touch.				

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ESTABLISHMENT

FAB FOODS BY DRAB TO FAB

5901 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2594	EHF28	IN	ALL OTHER VIOLATIONS		1/6/2015	6	HL1B
			A)Corrected.				
	EHF22	H90 DAY	MANAGER KNOWLEDGE/CERTIFIED		1/6/2015		
			A)Food manager card must be obtained within 2 days. (Repeat) Take serve safe to our office and pay \$40.				
	EHF25	COS	FOOD CONTACT SURFACES		1/6/2015		
			A)Clean tea nozzle after use.				

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ESTABLISHMENT

**FANNIN MIDDLE SCHOOL
4623 S RUSK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF676					1/7/2015	0	HL1B

Food Establishment Public Inspection Report**From 1/1/15 thru 1/7/15****ESTABLISHMENT****FAT BOYS
104 N 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC337	EHF24	COS	THERMOMETERS		1/5/2015	3	H PREOPEN
			Thermometer needed in reach in cooler.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/5/2015		
			a)Outdoor cooker needs to be protected from the public. Gates to enclose are on order. Correct by next next inspection. b)Clean ceiling in walk in cooler.				
	EHF02	IN	COLD HOLDING		1/5/2015		
			Raw meat holding in walk in at 39F.				
	EHF03	IN	HOT HOLDING		1/5/2015		
			a)Chopped meat holding at 156F. b)Sausage holding at 135F.				

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From 1/1/15 thru 1/7/15

ESTABLISHMENT**FIFTH SEASON INN
6801 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1689	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/6/2015	0	HFOL	
			Mopsink required for disposing wastewater.It's illegal to toss mop water outside.Discontinue immediately.Fines will be issued for future vio. Mopsink must be available.Handsink not for mopwater.Floor in kitchen must be smooth w/no areas for fd or waste.					

**GIOVANNIS PIZZA&CALZONE
4715 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2082	EHF10	COS	SOUND CONDITION		1/2/2015	4	HL1B	
			Product marked refrigerate after open not refrigerated.					

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ESTABLISHMENT**HIGH PLAINS BINGO
3701 PLAINS BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF523	EHF28	IN	ALL OTHER VIOLATIONS		1/5/2015	0	HL1B	
			1 correction from previous inspection.					

**HORACE MANN MIDDLE SCHOOL
610 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF680	EHF25	COS	FOOD CONTACT SURFACES		1/5/2015	3	HL1B	
			Keep all serving utensils inside food product so the product left on the utensil doesn't fall out of temperature.					

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ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF691	EHF18	H 3 DAYS	INSECT CONTAMINATION		1/5/2015	3	HL1B
			Ants found in dry storage/office area.				

KENTUCKY FRIED CHICKEN**3316 DANVERS DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF534	EHF28	COS	ALL OTHER VIOLATIONS		1/6/2015	0	HL1B
			a)Begin re-grouting areas of the floor that are no longer easily cleanable.				

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ESTABLISHMENT

**KFC
1510 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1790	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED	Obtained food managers card. In compliance.	1/2/2015	0	HFOL

KIRKLAND COURT HEALTH & REHABI 1601 KIRKLAND DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1696					1/5/2015	0	HL1B

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ESTABLISHMENT

**LA CHOZA
1405 N GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF864	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		1/7/2015	6	HFOL
			Back door sweep in dry storage needs to be repaired by 1-16-2015.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/7/2015		
			a)Walls and ceilings in dry storage must have smooth, easily cleanable surfaces. b)Garage door in kitchen must be removed and wall sealed. c)Ceiling in the kitchen must be made smooth and easily cleanable. All corrections must be made by 7-7-2015.				
	EHF25	H30 DAY	FOOD CONTACT SURFACES		1/7/2015		
			Stainless steel behind oven/grill needs to be extended to cover wall. Cinderblock is no longer acceptable in kitchens. Must be an easily cleanable surface. Correct by 2-7-2015.				

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ESTABLISHMENT

**LAMAR ELEMENTARY
3800 S LIPSCOMB ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF663	EHF28	IN	ALL OTHER VIOLATIONS		1/6/2015	0	HL1B

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ESTABLISHMENT

**LAO MARKET
5813 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF843	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/6/2015	14	HL1B
			a)Reachin ice cream freezer needs to be defrosted. b)Dented cans found on shelves.				
	EHF25	COS	FOOD CONTACT SURFACES		1/6/2015		
			Soda nozzles needed to be cleaned.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/6/2015		
			Paper towels needed at hand sink in bathroom.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		1/6/2015		
			Hand sink in kitchen needs to be repaired.				
	EHF02	COS	COLD HOLDING		1/6/2015		
			a)Puff pastry with pork stored at room temperature. b)Pork salad stored at room temperature. Must be kept at 41F degrees or below. c)Raw eggs holding at 70F degrees. **This is a repeat violation. Next time will be a \$50 reinspection fee.				

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ESTABLISHMENT

LITTLE CAESARS PIZZA**3400 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2405	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		1/6/2015	3	HFOL

a) Cooler is not fixed. In addition, another cooler is down. A tabletop unit must be running at 41F or below for use. If not corrected in 2 days, a \$50 fee will be charged. Also closure of businesses may occur for inadequate refrigeration.

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From 1/1/15 thru 1/7/15

ESTABLISHMENT**LOGANS ROADHOUSE
8310 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF898	EHF11	COS	PROPER HANDLING RTE		1/6/2015	17	HL1B
			a)Handle of ice scoop for drinks was down in the ice at the bar.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/6/2015		
			a)Do not store employee drinks on food prep table.				
	EHF21	COS	MANUAL WARE WASHING		1/6/2015		
			a)Less than 200 ppm quat sanitizer in the bar 3 compartment sink. b) Dishes must remain in quat sanitizer for a minimum of 30 seconds to sanitize properly.				
	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		1/6/2015		
			a)Register a new food manager. Current manager no longer works here.				
	EHF24	COS	THERMOMETERS		1/6/2015		
			a)Thermometer missing in chicken cooler. b)Thermometer missing in table top cooler.				

Food Establishment Public Inspection Report

From 1/1/15 thru 1/7/15

ESTABLISHMENT

LOGANS ROADHOUSE

HF898

EHF28

COS

ALL OTHER VIOLATIONS

1/6/2015

17

HL1B

a)Clean the lid to the pepper in storage. b)Hand wash sign needed at wait station hand sink. c)Hand wash sign needed at hand sink on the line.

Food Establishment Public Inspection Report

From 1/1/15 thru 1/7/15

ESTABLISHMENT

**LONG JOHN SILVERS
1600 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1681	EHF15	H10DAY	EQUIPMENT ADEQUATE		1/7/2015	15	HL1B
			Hot hold table not functioning properly and needs to be repaired.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		1/7/2015		
			City issued food manager card needed at establishment.				
	EHF25	COS	FOOD CONTACT SURFACES		1/7/2015		
			a)All utensil and single service item containers needed to be cleaned. b)Microwave needed to be cleaned. c)Can opener needed to be cleaned. d)Knife storage box needed to be cleaned.				
	EHF24	COS	THERMOMETERS		1/7/2015		
			Thermometer in freezer broken. Thermometer was replaced.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		1/7/2015		
			a)Fry line hand sink faucet leaking and needs to be repaired. b.)Front line cooler needs to be defrosted.				

Food Establishment Public Inspection Report

From 1/1/15 thru 1/7/15

ESTABLISHMENT

LONG JOHN SILVERS

HF1681	EHF28	H10DAY	ALL OTHER VIOLATIONS	1/7/2015	15	HL1B
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a)Vent covers need to be replace in kitchen. b)Freezer floor needs to be cleaned and ice removed. c)Invert single service items to prevent contamination. COS

725 N PIERCE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF1682	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/5/2015	22	HL1B
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Ceiling tiles in dry storage need to be replaced or repaired.

	EHF24	H10DAY	THERMOMETERS		1/5/2015		
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Thermometer needed in reach in cooler. Follow up 1/15.

	EHF25	H10DAY	FOOD CONTACT SURFACES		1/5/2015		
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a)Soda nozzles needed to be cleaned. b)Tea nozzles needed to be cleaned. c)Shelf above fryer needed to be cleaned. d)Broken light in hot hold shelf. Must be removed and cleaned up.e)All walls, ceilings, floors and food prep surfaces need to be cleaned.

	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		1/5/2015		
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Food manager card needed. Manager stated he had one but it is not available at this establishment. Must be obtained within 45 days.

Food Establishment Public Inspection Report

From 1/1/15 thru 1/7/15

ESTABLISHMENT**LONG JOHN SILVERS**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1682	EHF15	H10DAY	EQUIPMENT ADEQUATE		1/5/2015	22	HL1B	
			Walk in cooler holding at 45F degrees. Must be 41F degrees or below. Followup 1/15.					
	EHF02	COS	COLD HOLDING		1/5/2015			
			Coleslaw holding at 50F degrees. Must be 41F degrees or below. Ice was added to cold hold.					
	EHF03	COS	HOT HOLDING		1/5/2015			
			Fried fish holding at 88F degrees. Must be 135F degrees or higher. Fish was disposed of.					

LUPITAS**3321 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2619	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		1/5/2015	3	HFOL	
			Someone from establishment must attend the Food Manager class in January or a \$50.00 reinspection fee will be charged.					

Food Establishment Public Inspection Report

From 1/1/15 thru 1/7/15

ESTABLISHMENT

**MARSHALL COFFEE
4709 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1886	EHF19	IN	RODENTS/ANIMALS/OPENINGS Corrected.		1/6/2015	0	HFOL

Food Establishment Public Inspection Report

From 1/1/15 thru 1/7/15

ESTABLISHMENT

**MCDONALDS
1720 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1602	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/5/2015	3	HL1B
			a)Reach in cooler gaskets need to be replaced. b)Dust tops of all equipment. COS c)Pans found stacked wet. Air dry pans prior to stacking. COS.				
	EHF25	COS	FOOD CONTACT SURFACES		1/5/2015		
			a)Ice scoop chipped and no longer smooth and easily cleanable. Scoop was discarded. b)All lid dispensers and containers needed to be cleaned.				

2910 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2020	EHF08	COS	GOOD HYGIENIC PRACTICES		1/7/2015	4	HL1B
			Do not clean out coffee equipment in the hand sink.				

Food Establishment Public Inspection Report

From 1/1/15 thru 1/7/15

ESTABLISHMENT

NO DOGS ALLOWED SALOON

700 SW 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF513					1/5/2015	0	HL1B

Food Establishment Public Inspection Report**From 1/1/15 thru 1/7/15****ESTABLISHMENT****ON THE BORDER MEXICAN CAFE****2401 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1944	EHF25	COS	FOOD CONTACT SURFACES		1/7/2015	6	HL1B
			a)The area above the steam table has food caked onto it. Clean this area so old food will not fall back into fresh food. b)Clean the mold from the soda nozzle. If not used, it should be removed.				
	EHF24	COS	THERMOMETERS		1/7/2015		
			a)Thermometer missing in refrigerator on the line.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/7/2015		
			a)Clean the lid to the sugar in storage. b)All scoops must have a handle.				

Food Establishment Public Inspection Report

From 1/1/15 thru 1/7/15

ESTABLISHMENT**ORIGINAL PINE SHED
5342 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1808	EHF20	COS	TOXIC ITEMS		1/6/2015	3	HL1B
			Chemical bottle found without the common name of chemical on bottle.				
	EHF02	IN	COLD HOLDING		1/6/2015		
			Cooler holding at 40°.				

Food Establishment Public Inspection Report**From 1/1/15 thru 1/7/15****ESTABLISHMENT****PALACE COFFEE CO
817 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2513	EHF08	COS	GOOD HYGIENIC PRACTICES		1/6/2015	4	HL1B
			Employee drinks in food prep areas with no lids. All employee drinks must have a lid and straw or sport cap.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/6/2015		
			Food manager needed. A city food manager card is required. Class is the second Wednesday of each month. The test is \$40 and is on the following Friday.				

Food Establishment Public Inspection Report

From 1/1/15 thru 1/7/15

ESTABLISHMENT**PANDA EXPRESS #2033****2416 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2163	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/6/2015	3	HL1B
			a)Mens restroom needs to have a Spanish hand washing sign. b)Gasket on reachin needs to be replaced. c)You will need to take ServSafe to our office and register as Food Manager. d)Box of noodles on floor of walkin. COS				
	EHF24	COS	THERMOMETERS		1/6/2015		
			Thermometer could not be found in small reachin.				

PAPA JOHNS PIZZA**1005 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2479	EHF25	COS	FOOD CONTACT SURFACES		1/7/2015	0	HL1B
			Blower covers in walk in cooler need to be cleaned.				

Food Establishment Public Inspection Report

From 1/1/15 thru 1/7/15

ESTABLISHMENT**PAVILLARD LEARNING CENTER****2404 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD11					1/6/2015	0	HL1B

RANCH HOUSE CAFE**810 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC223	EHF21	IN	MANUAL WARE WASHING Corrected.		1/5/2015	0	HFOL

Food Establishment Public Inspection Report

From 1/1/15 thru 1/7/15

ESTABLISHMENT**REEVES - HINGER ELEMENTARY**

1005 21ST ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC124	EHF21	IN	MANUAL WARE WASHING		1/5/2015	0	HFOL
			A)Corrected.				

ROASTERS COFFEE & TEA

1810 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1723	EHF19	IN	RODENTS/ANIMALS/OPENINGS		1/6/2015	0	HFOL
			Opening at back door closed.				
	EHF15	IN	EQUIPMENT ADEQUATE		1/6/2015		
			Milk cooler at 38 degrees.				

Food Establishment Public Inspection Report

From 1/1/15 thru 1/7/15

ESTABLISHMENT**ROBINSONS BBQ
5920 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF244	EHF02	IN	COLD HOLDING		1/6/2015	0	HL1B
			A)Cooler holding at 40 degrees.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/6/2015		
			A)Back door must be self closing. B)All food in cooler must be at least six inches off the floor. C)Light shield end cap must be attached. D)Post current food establishment permit. E)Post current food managers card.				

Food Establishment Public Inspection Report

From 1/1/15 thru 1/7/15

ESTABLISHMENT**SAMS CLUB #8279
2201 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF867	EHF23	H10DAY	SEWAGE/WASTEWATER		1/6/2015	7	HL1B	
			Drain near meat market not draining properly and needs to be repaired. Will reinspect in 10 days.					
	EHF10	COS	SOUND CONDITION		1/6/2015			
			Dented cans found on shelf for sale. Cans were removed.					

**SAN JACINTO ELEMENTARY
3400 SW 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF689	EHF23	H10DAY	SEWAGE/WASTEWATER		1/5/2015	3	HFOL	
			Condensate drain in freezer is frozen and dripping onto shelf under unit.					

Food Establishment Public Inspection Report

From 1/1/15 thru 1/7/15

ESTABLISHMENT

**SCOTTS OYSTER BAR
4150 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF398	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/2/2015	0	HL1B	
			a)Bulk food containers need to be labeled. COS. b)Back door must be self closing.(Back door is going to be replaced). c)Cooler gaskets needed to be cleaned. COS.					

Food Establishment Public Inspection Report**From 1/1/15 thru 1/7/15****ESTABLISHMENT****SONIC #12
4151 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1004	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/6/2015	8	HL1B
			A)3 compartment sink faucet must reach all 3 compartments. Fix by next inspection. B) Post current food establishment permit. If permit cannot be found a copy must be purchased for \$25 at Environmental Health.				
	EHF25	COS	FOOD CONTACT SURFACES		1/6/2015		
			A)Clean all shelving in walk in. B)Clean out all cooler bottoms and shelving.				
	EHF02	COS	COLD HOLDING		1/6/2015		
			A)Cut tomatoes holding at 51 degrees. Must be maintained below 41 degrees at all times.				

Food Establishment Public Inspection Report

From 1/1/15 thru 1/7/15

ESTABLISHMENT**SOUTH GEORGIA ELEMENTARY**

5018 SUSAN DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF31	EHF23	IN	SEWAGE/WASTEWATER Ice machine repaired.		1/6/2015	0	HFOL

SOUTHLAWN ELEMENTARY

4719 BOWIE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF664	EHF09	COS	APPROVED SOURCE/LABELING Potentially hazardous foods in cooler not date marked.		1/6/2015	7	HL1B
	EHF22	H 3 DAYS	MANAGER KNOWLEDGE/CERTIFIED Full time employee needs to obtain Food manager card from Environmental Health Dept.		1/6/2015		

Food Establishment Public Inspection Report

From 1/1/15 thru 1/7/15

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF662	EHF21	H 3 DAYS	MANUAL WARE WASHING		1/5/2015	3	HFOL
			Dish machine not sanitizing-3 days to correct.				

**SUNSHINE VALLEY CHILD CARE
4618 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD22					1/7/2015	0	HOTHER

Food Establishment Public Inspection Report**From 1/1/15 thru 1/7/15****ESTABLISHMENT****TAQUERIA RIVERA
2602 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1143	EHF13	COS	HACCP PLAN/TIME		1/5/2015	11	HL1B
			Date marks needed on ready to eat foods in cooler being held longer than 1 day.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/5/2015		
			Hand sink being used for other purposes than hand washing.				
	EHF23	COS	SEWAGE/WASTEWATER		1/5/2015		
			Mop sink not draining properly. Mop sink was repaired.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/5/2015		
			Remove all items and equipment from restaurant that are not for restaurant use.				

Food Establishment Public Inspection Report

From 1/1/15 thru 1/7/15

ESTABLISHMENT

TAQUERIA RIVERA

HFM1

EHF17

COS

HAND WASH WITH SOAP/TOWELS

1/6/2015

3

HL1B

Paper towels needed in truck.

Food Establishment Public Inspection Report

From 1/1/15 thru 1/7/15

ESTABLISHMENT

**THAI TASTE
7710 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1986	EHF25	COS	FOOD CONTACT SURFACES		1/7/2015	11	HL1B
			a)Soup spoons in water at 100 F. Must be 135F or above. b)Clean the colander that clean utensils are in. c)Do not store ice scoop in unclean location.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/7/2015		
			a)Clean the outside of the microwave. b)Tongs must be stored up and out of dry goods.				
	EHF02	COS	COLD HOLDING		1/7/2015		
			Eggrolls out at 82F.				
	EHF20	COS	TOXIC ITEMS		1/7/2015		
			a)Unlabeled chemical under sink.				

Food Establishment Public Inspection Report

From 1/1/15 thru 1/7/15

ESTABLISHMENT

**TOOT N TOTUM #21
1300 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF628	EHF20	COS	TOXIC ITEMS		1/2/2015	6	HL1B
			a)Chemicals stored on same shelf as food items. b)Sanitizer bottle not labeled properly.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/2/2015		
			Floor under shelf in walk-in cooler needs to be cleaned.				
	EHF25	COS	FOOD CONTACT SURFACES		1/2/2015		
			a)Clean jalapeno container lid. b)Shelf above hotdogs needs to be dusted. c)Lid and straw holder needs to be cleaned.				

Food Establishment Public Inspection Report

From 1/1/15 thru 1/7/15

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2011	EHF02	IN	COLD HOLDING		1/6/2015	0	HL1B
			A)Sausage biscuits holding at 40 degrees.				
	EHF03	IN	HOT HOLDING		1/6/2015		
			A)Sausage rolls holding at 157 degrees. B)Hot dog holding at 156 degrees.				

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF112	EHF20	COS	TOXIC ITEMS		1/2/2015	3	HL1B
			Chemicals and medications on shelf with foods. Store away from foods.				

Food Establishment Public Inspection Report**From 1/1/15 thru 1/7/15****ESTABLISHMENT****VIRDINSKIS BBQ RUB SHACK****3701 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2437	EHF20	H10DAY	TOXIC ITEMS		1/7/2015	27	HL1B
			a)Unlabeled chemical found in food prep area--needs label. b)Chemical stored next to food. c)Insecticide (powder) found on floor in kitchen--must use approved insecticide.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		1/7/2015		
			Hand sink for employee use was blocked--needs to be easily accessible.				
	EHF03	COS	HOT HOLDING		1/7/2015		
			Pork soup holding at 127F--should hold at 135F or higher.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/7/2015		
			a)Open drink container belonging to employee found in food area---needs to have lid and straw. b)Toy gun found on exposed single service item.				
	EHF02	COS	COLD HOLDING		1/7/2015		
			a)Potato salad holding at 50F--should hold at 41F or below. b)Raw calf-fries holding at 44F--should hold at 41F or below.				

Food Establishment Public Inspection Report**From 1/1/15 thru 1/7/15****ESTABLISHMENT****VIRDINSKIS BBQ RUB SHACK**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2437	EHF10	COS	SOUND CONDITION		1/7/2015	27	HL1B
			Corn meal bag left open and exposed in back storage area.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/7/2015		
			Reach-in cooler needs cleaned on shelving and bottom.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/7/2015		
			Missing label on bulk supply container.Filters to venthood need to be cleaned.Missing ceiling tiles need to be replaced. Faucet drip to 3-compartment sink needs to be fixed.Reattach circuit breaker. Clean rodent droppings in storage room.				

**WAL-MART #822 GROCERY
3700 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF532	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		1/2/2015	0	HFOL
			Corrected from previous inspection.				

Food Establishment Public Inspection Report

From 1/1/15 thru 1/7/15

ESTABLISHMENT**WHATABURGER #114****4111 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF422	EHF08	COS	GOOD HYGIENIC PRACTICES		1/6/2015	7	HL1B
			Employees jackets on food prep table and equipment. b)Open employee drink in kitchen.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/6/2015		
			Lid required on waste grease bucket. Top of ice machine dusty.Holes in ceiling panels over grill.Seat openings.Air vents at grill area have buildup.Equip.- grill area has dust/grease.Food containers stored on floor. All foods must be stored 6"off floor.				

YELLOW CITY STREET FOOD**909 S MADISON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2380	EHF28	IN	ALL OTHER VIOLATIONS		1/6/2015	0	HFOL
			Corrected from previous inspection.				

Food Establishment Public Inspection Report**From 1/1/15 thru 1/7/15**

ESTABLISHMENT**YOUNG SUSHI ROCKS
202 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1985	EHF25	COS	FOOD CONTACT SURFACES		1/6/2015	8	HL1B
			A)Soda nozzles needed to be cleaned. B)Mushrooms and onions stored on paper towel inside container.				
	EHF02	COS	COLD HOLDING		1/6/2015		
			Mushrooms, onions, and tofu all temped at 53F.				