

Food Establishment Public Inspection Report

From 7/30/15 thru 8/5/15

ESTABLISHMENT

ABC LEARNING CENTER II**5709 SW 45TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HFD8 | EHF24 | COS | THERMOMETERS | | 8/4/2015 | 3 | HL1B |
| | | | Thermometer needed to be replaced in reach in cooler. | | | | |
| | EHF28 | IN | ALL OTHER VIOLATIONS | | 8/4/2015 | | |
| | | | All coolers and freezers must be NSF/ANSI commercial units. | | | | |

AMARILLO MILLENNIAL MOVEMENT**500 S FILLMORE ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HFT5526 | | | | | 8/1/2015 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 7/30/15 thru 8/5/15

ESTABLISHMENT

AS-SAFAA AMARILLO INTERNATIONA**2518 PARAMOUNT BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|-----------------------------------|-----------------|------------------------|-----------------|------------------------|
| HF2575 | EHF28 | IN | ALL OTHER VIOLATIONS | | 8/3/2015 | 0 | HL1B |
| | | | Correction from last inspection. | | | | |
| | EHF27 | IN | ESTABLISHMENT PERMIT | | 8/3/2015 | | |
| | | | Permit is posted. | | | | |
| | EHF01 | NA | COOLING FOR COOKED FOOD | | 8/3/2015 | | |
| | EHF02 | IN | COLD HOLDING | | 8/3/2015 | | |
| | | | Coolers holding at 40F and below. | | | | |
| | EHF03 | NA | HOT HOLDING | | 8/3/2015 | | |

Food Establishment Public Inspection Report

From 7/30/15 thru 8/5/15

ESTABLISHMENT

AS-SAFAA AMARILLO INTERNATIONA

| | | | | | | | |
|--------|-------|----|-----------------------------|--|----------|---|------|
| HF2575 | EHF04 | NA | PROPER COOKING TEMPERATURES | | 8/3/2015 | 0 | HL1B |
|--------|-------|----|-----------------------------|--|----------|---|------|

| | | | | | | | |
|--|-------|----|-----------------|--|----------|--|--|
| | EHF05 | NA | RAPID REHEATING | | 8/3/2015 | | |
|--|-------|----|-----------------|--|----------|--|--|

**B & B ENTERPRISES
5809 S WESTERN ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF1544 | | | | | 8/4/2015 | 0 | HL1B |

Food Establishment Public Inspection Report

From 7/30/15 thru 8/5/15

ESTABLISHMENT

DOLLAR GENERAL CORP #9250**5811 S WESTERN ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF391 | EHF10 | COS | SOUND CONDITION | | 8/3/2015 | 7 | HL1B |
| | | | A)Dented cans found on the shelf. | | | | |
| | EHF24 | COS | THERMOMETERS | | 8/3/2015 | | |
| | | | A)Thermometers needed in all coolers. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/3/2015 | | |
| | | | A)Post last inspection in a conspicuous place. | | | | |

Food Establishment Public Inspection Report

From 7/30/15 thru 8/5/15

ESTABLISHMENT

**FIRE & ICE
2610 S ROBERTS ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|----------------------|--|------------------------|-----------------|------------------------|
| HFM703 | EHF28 | H45 DAY | ALL OTHER VIOLATIONS | Food manager card needed. Will attend class in August. | 8/3/2015 | 0 | HL1B |

Food Establishment Public Inspection Report

From 7/30/15 thru 8/5/15

ESTABLISHMENT

GERBS WURST BAR

7145 BELL ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF2565 | EHF02 | IN | COLD HOLDING | | 8/3/2015 | 4 | HL1B |
| | | | A)Cooler holding at 40 degrees. | | | | |
| | EHF13 | COS | HACCP PLAN/TIME | | 8/3/2015 | | |
| | | | A)Sausage being held past 7 days. B)Ready to eat sausage found being held without preparation date. | | | | |
| | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 8/3/2015 | | |
| | | | A)All freezers must be NSF certified or equivalent by 10-1-15. | | | | |

Food Establishment Public Inspection Report

From 7/30/15 thru 8/5/15

ESTABLISHMENT

GOOD & HEALTHY CAFE 1601 S ARTHUR ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|--|
| HFT5529 | EHF03 | COS | HOT HOLDING | | 8/1/2015 | 5 | HL1B FOOD | |
| | | | a)Hot dogs holding at 119F degrees. Must be 135F degrees or higher. b)Chili verde burritos holding at 103F degrees or higher. | | | | | |

H & L DISCOUNT 1817 S EASTERN ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|--|
| HF825 | EHF25 | COS | FOOD CONTACT SURFACES | | 8/5/2015 | 3 | HL1B | |
| | | | a)Tea nozzle needed to be cleaned. b)Ice scoop found stored in self replenishing ice machine. | | | | | |

Food Establishment Public Inspection Report

From 7/30/15 thru 8/5/15

ESTABLISHMENT**HOLIDAY INN EXPRESS
9401 E INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF1618 | EHF02 | COS | COLD HOLDING | | 8/5/2015 | 5 | HL1B |
| | | | Milk and yogurt holding at 54F. More ice was added to container. | | | | |
| | EHF28 | IN | ALL OTHER VIOLATIONS | | 8/5/2015 | | |
| | | | All coolers and freezers must be NSF/ANSI commercial units. All non commercial units must be replaced by Oct. 1, 2015. | | | | |

**ICE SHANTY
4300 S WESTERN ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HFM702 | EHF14 | IN | WATER SUPPLY | | 7/31/2015 | 0 | HFOLLOWUP |
| | | | Fresh water tank has been placed. No longer permanently plumbed in. | | | | |

Food Establishment Public Inspection Report

From 7/30/15 thru 8/5/15

ESTABLISHMENT**JASONS DELI
7406 SW 34TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF69 | EHF23 | IN | SEWAGE/WASTEWATER | | 8/3/2015 | 3 | HFOL |
| | | | Correction from previous inspection. | | | | |
| | EHF22 | H 3 DAYS | MANAGER KNOWLEDGE/CERTIFIED | | 8/3/2015 | | |
| | | | Food manager card needed, must obtain within 3 days. | | | | |

Food Establishment Public Inspection Report

From 7/30/15 thru 8/5/15

ESTABLISHMENT

JORGES MEXICAN BAR & GRILL

6051 BELL ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HF1785 | EHF02 | IN | COLD HOLDING | | 8/3/2015 | 0 | HL1B |
| | | | A)Cooked chicken holding at 40 degrees. | | | | |
| | EHF03 | IN | HOT HOLDING | | 8/3/2015 | | |
| | | | A)Shredded beef holdig at 167 degrees. | | | | |

Food Establishment Public Inspection Report**From 7/30/15 thru 8/5/15****ESTABLISHMENT****JUDYS PLACE
2700 S GRAND ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF836 | EHF25 | COS | FOOD CONTACT SURFACES | | 8/5/2015 | 6 | HL1B |
| | | | a)Inside of microwave needed to be cleaned. b)Knife found stored dirty on magnetic strip. Only store clean knives on strip. c)Wire shelf by fry station needed to be cleaned. | | | | |
| | EHF21 | COS | MANUAL WARE WASHING | | 8/5/2015 | | |
| | | | Wipe down sanitizer was below 10ppm and needed to be changed. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/5/2015 | | |
| | | | a)Ice cream cooler had condensate leak that needed to be repaired. COS. b)All coolers and freezers must be NSF/ANSI commercial units. All non commercial units must be replaced by Oct. 1, 2015. | | | | |

Food Establishment Public Inspection Report**From 7/30/15 thru 8/5/15**

ESTABLISHMENT

MARY & ROGERS DAY CARE**4220 WOLFLIN AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HFD18 | EHF25 | H 3 DAYS | FOOD CONTACT SURFACES | | 8/5/2015 | 3 | HM3 |
| | | | Due to electrical fire, fire extinguisher was used. All food contact surfaces must be washed, rinsed and sanitized. All contaminated food must be discarded. | | | | |
| | EHF28 | H 3 DAYS | ALL OTHER VIOLATIONS | | 8/5/2015 | | |
| | | | Non commercial dishwasher must be removed. Use 3 compartment sink to wash dishes. *Must call health dept. to reinspect before reopening. | | | | |

Food Establishment Public Inspection Report

From 7/30/15 thru 8/5/15

ESTABLISHMENT

MCDONALDS
6312 HOLLYWOOD RD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF482 | EHF22 | IN | MANAGER KNOWLEDGE/CERTIFIED | | 8/3/2015 | 0 | HFOL |
| | | | A)Corrected. | | | | |
| | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 8/3/2015 | | |
| | | | A)Replace missing airvent in dry storage by next inspection or a \$50 reinspection fee will be charged. (Repeat). B)Corrected. | | | | |

MR GATTIS
4412 S WESTERN ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF6 | EHF15 | IN | EQUIPMENT ADEQUATE | | 7/31/2015 | 0 | HFOL |
| | | | a)Pizza hot hold is in temperature. Pizza holding at 164F. b)Salad bar cold hold in in temperature. Two corrections from last inspection. | | | | |

Food Establishment Public Inspection Report

From 7/30/15 thru 8/5/15

ESTABLISHMENT

PIZZA HUT
3404 NE 24TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF2330 | EHF23 | H90 DAY | SEWAGE/WASTEWATER | | 8/3/2015 | 9 | HL1B |
| | | | Condensation built up in reachin freezer. Replace gasket. Remove ice buildup. | | | | |
| | EHF21 | H90 DAY | MANUAL WARE WASHING | | 8/3/2015 | | |
| | | | Dishwasher needs to be cleaned out. Food debris recirculating through wash cycle. | | | | |
| | EHF25 | H90 DAY | FOOD CONTACT SURFACES | | 8/3/2015 | | |
| | | | a)All door handles on reachin coolers and hot hold units need to be cleaned. b)All food prep surfaces need to be cleaned and sanitized. | | | | |

Food Establishment Public Inspection Report

From 7/30/15 thru 8/5/15

ESTABLISHMENT

**PIZZA HUT/WING STREET
2509 S GEORGIA ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF32 | EHF01 | NO | COOLING FOR COOKED FOOD | | 8/3/2015 | 6 | HL1B |
| | EHF02 | IN | COLD HOLDING | | 8/3/2015 | | |
| | | | a)Diced tomatoes holding at 34F in cold hold. b)Pre-cooked chicken breast holding at 37F. In compliance. | | | | |
| | EHF05 | NO | RAPID REHEATING | | 8/3/2015 | | |
| | EHF07 | NO | ADEQUATE HAND WASHING | | 8/3/2015 | | |
| | | | Employees practice good hand washing practices. | | | | |
| | EHF24 | COS | THERMOMETERS | | 8/3/2015 | | |
| | | | Thermometer needed for reach-in cooler in front. | | | | |

Food Establishment Public Inspection Report

From 7/30/15 thru 8/5/15

ESTABLISHMENT

PIZZA HUT/WING STREET

| | | | | | | |
|------|-------|----|---------------------|----------|---|------|
| HF32 | EHF21 | IN | MANUAL WARE WASHING | 8/3/2015 | 6 | HL1B |
|------|-------|----|---------------------|----------|---|------|

a)Wipe down sanitizer reading 200PPM (quat). b)Dish machine sanitizing at 50PPM (chlorine). In compliance.

| | | | | | | |
|--|-------|-----|-----------------------|----------|--|--|
| | EHF25 | COS | FOOD CONTACT SURFACES | 8/3/2015 | | |
|--|-------|-----|-----------------------|----------|--|--|

a)Shelves in walk-in cooler need to be cleaned. b)Inside of ice machine needs to be cleaned.

| | | | | | | |
|--|-------|---------|----------------------|----------|--|--|
| | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | 8/3/2015 | | |
|--|-------|---------|----------------------|----------|--|--|

Clean: Filters to fryer, top of pizza oven, blower covers in walk-in cooler, reachin freezer door by makeline. Broken gaskets need to be replaced in walk-in & reach-in coolers. Dish rack chipping; repaint or replace.

**RADICAL ICE
3301 OLSEN BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF684 | | | | | 8/3/2015 | 0 | HL1B |

Food Establishment Public Inspection Report

From 7/30/15 thru 8/5/15

ESTABLISHMENT

**SANCHEZ BAKERY
3508 SE 11TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF2110 | EHF10 | COS | SOUND CONDITION | | 8/3/2015 | 15 | HL1B |
| | | | Vegetables found distressed in reach in cooler. Vegetables were discarded. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 8/3/2015 | | |
| | | | a)Inside of microwave needed to be cleaned. b)Inside of back room cooler needed to be cleaned. | | | | |
| | EHF14 | COS | WATER SUPPLY | | 8/3/2015 | | |
| | | | Pilot light on hot water heater was out at time of inspection. Pilot light was relit. | | | | |
| | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 8/3/2015 | | |
| | | | Plant found stored in handsink. Handsink is for handwashing only. | | | | |
| | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 8/3/2015 | | |
| | | | a)All coolers & freezers must be NSF/ANSI commercial units. All non commercial units must be removed/replaced by Oct. 1, 2015. b)Cooler had condensate leak that needed to be repaired. c)Cover all food in cooler with a lid/foil. | | | | |

Food Establishment Public Inspection Report

From 7/30/15 thru 8/5/15

ESTABLISHMENT

SLEEP INN 2401 E INTERSTATE 40

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2704 | EHF28 | H30 DAY | ALL OTHER VIOLATIONS | | 8/3/2015 | 9 | HL1B |
| | | | a)Ceiling in storage room needs to be scraped to remove popcorn ceiling. b)All coolers and freezers must be replaced with NSF/ANSI commercial units by Oct. 1st, 2015. | | | | |
| | EHF21 | H30 DAY | MANUAL WARE WASHING | | 8/3/2015 | | |
| | | | NSF/ANSI commercial 3 compartment sink is needed. Sink must either have drain boards a wire drying rack must be installed. | | | | |
| | EHF22 | H45 DAY | MANAGER KNOWLEDGE/CERTIFIED | | 8/3/2015 | | |
| | | | Food manager card is needed. Must obtain within 45 days. | | | | |

Food Establishment Public Inspection Report

From 7/30/15 thru 8/5/15

ESTABLISHMENT

**SONIC DRIVE IN
1714 S WESTERN ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF512 | EHF24 | COS | THERMOMETERS | | 8/3/2015 | 3 | HL1B |
| | | | No thermometer found in reachin on cooks line. | | | | |
| | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 8/3/2015 | | |
| | | | Floors need to be repaired in area outside walkins and at drive up window. | | | | |

2220 ROSS-OSAGE DR

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF737 | EHF15 | H10DAY | EQUIPMENT ADEQUATE | | 8/3/2015 | 10 | HL1B |
| | | | Dessert make table holding at 50F and needs to be repaired. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 8/3/2015 | | |
| | | | a)All utensil containers needed to be cleaned. b)All soda nozzles needed to be cleaned. c)Can opener needed to be cleaned. | | | | |

Food Establishment Public Inspection Report**From 7/30/15 thru 8/5/15****ESTABLISHMENT****SONIC DRIVE IN**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF737 | EHF28 | H30 DAY | ALL OTHER VIOLATIONS | | 8/3/2015 | 10 | HL1B |
| | | | Back door floor sweep needs to be repaired/replaced. b)Top of all equipment needs to be cleaned. | | | | |
| | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 8/3/2015 | | |
| | | | Employee changed gloves without washing hands. Always wash hands before putting on new gloves. | | | | |

SUPER A DISCOUNT**1401 NE 24TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF2377 | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/3/2015 | 0 | HL1B |
| | | | Shelves used for food storage needed to be cleaned. | | | | |

Food Establishment Public Inspection Report

From 7/30/15 thru 8/5/15

ESTABLISHMENT

**TAQUERIA RIVERA
1601 S ARTHUR ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFT5532 | EHF02 | COS | COLD HOLDING | | 8/1/2015 | 13 | HL1B FOOD |
| | | | Cut tomatoes 58F degrees. Cooler not holding temp. Added ice to make table. | | | | |
| | EHF03 | COS | HOT HOLDING | | 8/1/2015 | | |
| | | | Refried beans holding at 129F degrees. Instructed to place all hot hold foods back on grill. | | | | |
| | EHF21 | COS | MANUAL WARE WASHING | | 8/1/2015 | | |
| | | | Bleach needed for sanitizing. | | | | |

Food Establishment Public Inspection Report

From 7/30/15 thru 8/5/15

ESTABLISHMENT

**TOOT N TOTUM #8
1627 N GRAND ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|--|
| HF57 | EHF25 | COS | FOOD CONTACT SURFACES | | 8/3/2015 | 3 | HL1B | |
| | | | a)Clean top of sneeze shield where utensils are stored. b)Clean shelves for coffee lid storage. | | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/3/2015 | | | |
| | | | Clean floors under shelves in back room. | | | | | |

Food Establishment Public Inspection Report

From 7/30/15 thru 8/5/15

ESTABLISHMENT

UNIQUE INDIVIDUALS LLC

7701 S COULTER ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFD61 | EHF28 | IN | ALL OTHER VIOLATIONS | | 8/3/2015 | 0 | HFOL |
| | | | A) Corrected. | | | | |
| HFD61 | EHF28 | H60 DAY | ALL OTHER VIOLATIONS | | 8/3/2015 | 0 | HL1B |
| | | | A) Fix broken light shield in kitchen. | | | | |

Food Establishment Public Inspection Report**From 7/30/15 thru 8/5/15****ESTABLISHMENT****UNITED SUPERMARKET #530****3552 S SONCY RD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF2471 | EHF10 | COS | SOUND CONDITION | | 8/3/2015 | 7 | HL1B |
| | | | Dented cans found on shelf for use, removed. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 8/3/2015 | | |
| | | | Shelves in dairy cooler need to be cleaned. Presence of mold was found. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/3/2015 | | |
| | | | Blower covers in produce coolers need to be cleaned. | | | | |
| HF2472 | EHF15 | COS | EQUIPMENT ADEQUATE | | 8/3/2015 | 7 | HL1B |
| | | | Several items on the hot bar were out of temp. The items were rapidly reheated and the unit was turned up. | | | | |

Food Establishment Public Inspection Report

From 7/30/15 thru 8/5/15

ESTABLISHMENT

UNITED SUPERMARKET #530

HF2472 EHF10 COS SOUND CONDITION 8/3/2015 7 HL1B

Dented cans found on shelf for use. Removed.

EHF28 COS ALL OTHER VIOLATIONS 8/3/2015

Self-service lemons in dining area needs to have a cover.

HF2473 8/3/2015 0 HL1B

Food Establishment Public Inspection Report

From 7/30/15 thru 8/5/15

ESTABLISHMENT

**WENDYS #4102
2000 ROSS-OSAGE DR**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF494 | EHF24 | COS | THERMOMETERS | | 8/5/2015 | 7 | HL1B |
| | | | Thermometer needed in salad cooler. | | | | |
| | EHF13 | COS | HACCP PLAN/TIME | | 8/5/2015 | | |
| | | | Food found stored in walk in cooler with improper date marking stickers. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/5/2015 | | |
| | | | Pans found stacked wet. Air dry pans prior to stacking. | | | | |