

Food Establishment Public Inspection Report**From 11/19/15 thru 11/25/15**

ESTABLISHMENT

ADVANTAGE SALES & MARKETING**8952 WESTGATE PKWY WEST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2759	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER		11/23/2015	0	HL1B
			Food manager certificated needed.				
	EHFN35	IN	PERSONAL CLEANLINESS / EATING		11/23/2015		
			Hat or hairnet is being worn by all employess.				

Food Establishment Public Inspection Report

From 11/19/15 thru 11/25/15

ESTABLISHMENT

APPLEBEES NEIGHBORHOOD GRILL

2810 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2335	EHFN21	IN	CERTIFIED FOOD MANAGER		11/19/2015	3	HFOL
			Food manager card was obtained.				
	EHFN10	H180 DAY	FOOD CONTACT SURFACES SANITIZE		11/19/2015		
			A) Shelves under make table on the line are being ordered.(IN)B) Racks and walls in beer cooler were cleaned.(IN) Racks need to be repainted/replaced over next 6 mths. C) Pan in reach-in need to be cleaned everyday, gaskets as well.				

Food Establishment Public Inspection Report

From 11/19/15 thru 11/25/15

ESTABLISHMENT

**CARINOS ITALIAN
8400 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1041	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		11/19/2015	10	HL1B
			A) Ice machine needs to be cleaned. B) Shelves in walk in cooler need to be cleaned. C)New ice scoops needed.				
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		11/19/2015		
			Weather stripping needed for top of door.				
	EHFN41	H10DAY	ORIGINAL CONTAINER LABELING		11/19/2015		
			Bulk containers of spices need to be labeled with common name of food.				
	EHFN35	H90 DAY	PERSONAL CLEANLINESS / EATING		11/19/2015		
			Hat or hairnet must be worn by employees while working with food.				
	EHFN30	H10DAY	FOOD ESTABLISHMENT PERMIT		11/19/2015		
			Food establishment permit is valid but the permit posted is expired. A duplicate copy can be purchased at our office.				

Food Establishment Public Inspection Report

From 11/19/15 thru 11/25/15

ESTABLISHMENT

CARINOS ITALIAN

HF1041	EHFN21	H10DAY	CERTIFIED FOOD MANAGER	11/19/2015	10	HL1B
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Food manager certificate is needed.

**CRAIG NURSING
5500 SW 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2689					11/19/2015	0	HL1B

Food Establishment Public Inspection Report**From 11/19/15 thru 11/25/15****ESTABLISHMENT****CRAIG THE
5500 SW 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2662	EHFN19	COS	APPROVED WATER SOURCE		11/19/2015	8	HL1B
			Backflow device needed on hose in dish room.				
	EHFN20	COS	APPROVED SEWAGE/WASTEWATER SYS		11/19/2015		
			Backflow separation on drain under prep sink.				
	EHFN32	COS	FOOD CONTACT SURFACE CONSTRUCT		11/19/2015		
			a)Gasket on desert refrigerator needs replaced. b)Gasket on serving line refrigerator needs to be repaired.				

Food Establishment Public Inspection Report

From 11/19/15 thru 11/25/15

ESTABLISHMENT**DENNYS #8557
9601 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1966	EHFN18	IN	PROPER IDENTIFY TOXIC SUBSTANC 18) Dishmachine sanitizing at proper ppm.		11/20/2015	0	HFOL

**DOMINO'S PIZZA
1701 S NELSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2762					11/20/2015	0	H PREOPEN

Food Establishment Public Inspection Report

From 11/19/15 thru 11/25/15

ESTABLISHMENT

**EL TORITO BAR
1111 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2735	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE	Bleach and test strips needed. Corrected.	11/25/2015	0	H PREOPEN
	EHFN19	IN	APPROVED WATER SOURCE	Back flow preventer not needed on mop sink. Cannot store hose attached to faucet in mopsink.	11/25/2015		
	EHFN31	IN	HANDWASHING FACILITY ADEQUATE	a)Handsink installed. b)Soap and paper towels aavailable at all handsinks.	11/25/2015		
	EHFN33	IN	WAREWASHING FACILITY INSTALLED	Drain board/ wire rack needed at 3 compartment sink. Corrected.	11/25/2015		
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN	Front entrance doors need to be resealed.	11/25/2015		

Food Establishment Public Inspection Report

From 11/19/15 thru 11/25/15

ESTABLISHMENT

EL TORITO BAR

HF2735	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED	11/25/2015	0	H PREOPEN
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a)Floor in bar area repaired. b)Seal all exposed concrete floors. c)Repair hole in walls.

	EHFN47	H10DAY	OTHER VIOLATIONS	11/25/2015		
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Handwashing signs needed in restrooms.

**FIVE GUYS BURGERS AND FRIES
2313 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2763	EHFN47	H10DAY	OTHER VIOLATIONS		11/23/2015	0	H PREOPEN

a)Spanish and English handwashing signs are needed for mens/womens restroom.b)Establishment has a few wall finishes to add (corners). Corrections must be made by 12-10-2015. **Establishment is cleared to open per EH department.**

Food Establishment Public Inspection Report

From 11/19/15 thru 11/25/15

ESTABLISHMENT

**GLENWOOD ELEMENTARY
2409 S HOUSTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF655	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		11/23/2015	1	HL1B
			Ceiling tiles in kitchen are acoustic and need to be replaced with smooth ceiling tiles. Replace by August 2016.				

**HUMMERS
2600 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF721	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		11/23/2015	1	HL1B
			Walk-in cooler shelves needed to be wiped down. Blower covers in walk-in cooler needed to be cleaned. Gasket to reach-in cooler needed to be cleaned. Air vent covering kitchen is falling down; air vent cover needs to be repaired or replaced by 2/23/2016.				

Food Establishment Public Inspection Report**From 11/19/15 thru 11/25/15****ESTABLISHMENT****KIDS CAFE KITCHEN CATERING****2199 SE 8TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK140	EHFN02	IN	PROPER COLD HOLDING TEMP. Fruit holding at 41F.		11/20/2015	0	HL1B
	EHFN03	IN	PROPER HOT HOLDING TEMP. Beef macaroni holding at 189F. In compliance.		11/20/2015		

LANDERGIN ELEMENTARY**3209 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF679	EHFN02	IN	PROPER COLD HOLDING TEMP. All cold hold units holding at 41F or below. In compliance.		11/23/2015	0	HL1B

Food Establishment Public Inspection Report

From 11/19/15 thru 11/25/15

ESTABLISHMENT

**LUPITAS GRILL
3221 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2218	EHFN45	IN	PHYSICAL FACILITIES INSTALLED	Three corrections from last inspection.	11/23/2015	0	HFOL

**MINI FOOD MART
2813 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF229	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE	A) Ice maker in back storage room needs to be cleaned out. B) Shelves in reachin coolers need to be cleaned.	11/23/2015	3	HL1B

Food Establishment Public Inspection Report

From 11/19/15 thru 11/25/15

ESTABLISHMENT

PAK A SAK FOR TANGOS TACO SHOP

6200 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2729	EHFN10	H 2 HOUR	FOOD CONTACT SURFACES SANITIZE	No sanitizer available for tables or dishes.	11/19/2015	21	HL1B
	EHFN12	H 2 HOUR	MANAGEMENT, EMPLOYEE KNOWLEDGE	Employees not informed of food rules.	11/19/2015		
	EHFN14	COS	PROPER HAND WASHING / GLOVES	Employee put on gloves with no handwash.	11/19/2015		
	EHFN27	H10DAY	PROPER COOLING METHODS	Warmer unit not keeping foods at 135° or hotter.	11/19/2015		
	EHFN35	COS	PERSONAL CLEANLINESS / EATING	Personal jacket stored on single service items.	11/19/2015		

Food Establishment Public Inspection Report

From 11/19/15 thru 11/25/15

ESTABLISHMENT

PAK A SAK FOR TANGOS TACO SHOP

HF2729	EHFN36	COS	<p style="text-align: center;">WIPING CLOTHS PROPERLY USED</p> <p style="text-align: center;">11/19/2015</p> <p style="text-align: center;">21</p> <p style="text-align: center;">HL1B</p> <p style="text-align: center;">Wiping cloths not stored in sanitizer.</p>	
	EHFN37	H10DAY	<p style="text-align: center;">ENVIRONMENTAL CONTAMINATION</p> <p style="text-align: center;">11/19/2015</p> <p style="text-align: center;">Air vents not clean in kitchen.</p>	
	EHFN42	H10DAY	<p style="text-align: center;">NON-FOOD CONTACT SURFACES</p> <p style="text-align: center;">11/19/2015</p> <p style="text-align: center;">Back of grills not clean (food waste).</p>	
	EHFN44	H10DAY	<p style="text-align: center;">GARBAGE AND REFUSE DISPOSAL</p> <p style="text-align: center;">11/19/2015</p> <p style="text-align: center;">Food waste at grease dumpster.</p>	
	EHFN21	COS	<p style="text-align: center;">CERTIFIED FOOD MANAGER</p> <p style="text-align: center;">11/19/2015</p> <p style="text-align: center;">Manager not ensuring employees follow food rules.</p>	

Food Establishment Public Inspection Report

From 11/19/15 thru 11/25/15

ESTABLISHMENT

PALACE COFFEE COMPANY

420 15TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC299	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		11/23/2015	8	HL1B
			A) Dust all shelving, B) Clean plastic shelving in kitchen, C) Clean toaster oven, D) Clean freezer, E) Replace broken gasket on reachin cooler within 10 days. (3x Repeat) If not corrected within 10 days a \$50 reinspection fee will be charged.				
	EHFN18	H10DAY	PROPER IDENTIFY TOXIC SUBSTANC		11/23/2015		
			A) All chemical bottles must be properly labeled.				
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION		11/23/2015		
			A) All single service items must be stored at least 6 inches off the floor.				
	EHFN47	H10DAY	OTHER VIOLATIONS		11/23/2015		
			A) All fire extinguishers must be inspected at least once a year. Last inspections are from 2011.				
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		11/23/2015		
			A) Establishment must eliminated all presence of insects, B) Remove fly strip from kitchen.				

Food Establishment Public Inspection Report**From 11/19/15 thru 11/25/15**

ESTABLISHMENT

PLEASANT VALLEY ELEMENTARY**4413 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF654	EHFN30	H60 DAY	FOOD ESTABLISHMENT PERMIT		11/23/2015	2	HL1B
			Food Establishment Permit must be displayed and up to date. If needed a duplicate copy may be purchased at the Environmental Health Department.				
	EHFN22	IN	AUTHORIZED FOOD HANDLER		11/23/2015		
			All kitchen staff must obtain Food Handler certifications no later than 9-1-16. This is separate from the Food Manager certification.				

Food Establishment Public Inspection Report**From 11/19/15 thru 11/25/15****ESTABLISHMENT****QUALITY INN & SUITES
6800 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF97	EHFN09	COS	FOOD SEPARATION AND PROTECTION		11/19/2015	17	HL1B
			Utensils stored mouthpart up. Utensils need to be stored so only the handles are touched. b) Juice and coffee dispensers not clean.				
	EHFN12	H30 DAY	MANAGEMENT, EMPLOYEE KNOWLEDGE		11/19/2015		
			Employees not knowledgeable of food safety rules.				
	EHFN20	H30 DAY	APPROVED SEWAGE/WASTEWATER SYS		11/19/2015		
			Mop sink required for disposal of mop water.				
	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER		11/19/2015		
			No certified food manager. Repeat violation. A \$50 reinspection fee must be paid at Environmental Health office by noon Friday November 20, 2015.				
	EHFN31	H10DAY	HANDWASHING FACILITY ADEQUATE		11/19/2015		
			No hand soap at hand sink.				

Food Establishment Public Inspection Report**From 11/19/15 thru 11/25/15**

ESTABLISHMENT

QUALITY INN & SUITES

HF97	EHFN36	H30 DAY	WIPING CLOTHS PROPERLY USED	11/19/2015	17	HL1B
			No sanitizer used for storing wet cloths.			
	EHFN42	H30 DAY	NON-FOOD CONTACT SURFACES	11/19/2015		
			Stove top not clean.			
	EHFN41	H30 DAY	ORIGINAL CONTAINER LABELING	11/19/2015		
			Cereal products not labeled. Bread products not labeled.			
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED	11/19/2015		
			Gap at door to outside from dining room.			

Food Establishment Public Inspection Report

From 11/19/15 thru 11/25/15

ESTABLISHMENT

**RIB CRIB RESTAURANT
5050 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2555	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		11/21/2015	16	HL1B
			A) Employees seen using the hand sink for other purposes.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		11/21/2015		
			A) Clean all air vents in the kitchen.				
	EHFN03	COS	PROPER HOT HOLDING TEMP.		11/21/2015		
			A)Cooked chicken holding at 122 F. Reheated to 165. B)Sausage holding at 122F. Reheated to 165F C)Mash potatoes holding at 126F. Reheated to 165F.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		11/21/2015		
			A)Dish machine found not sanitizing.				
	EHFN21	COS	CERTIFIED FOOD MANAGER		11/21/2015		
			A)Several priority violations marked on the inspection form.				

Food Establishment Public Inspection Report

From 11/19/15 thru 11/25/15

ESTABLISHMENT

RIB CRIB RESTAURANT

HF2555	EHFN27	H10DAY	PROPER COOLING METHODS	11/21/2015	16	HL1B
			A)Two hot boxes are being used to maintain product temperature and are not adequately holding product at the proper temperature. Mechanical hot boxes must be used or prior approval with an adequate HACCP plan must be obtained.			
	EHFN35	H10DAY	PERSONAL CLEANLINESS / EATING	11/21/2015		
			A)Employees seen eating in the kitchen. B)All employees working with food must wear a hair restraint.			
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	11/21/2015		
			A)Wall by the water softner must be repaired to be smooth, easily cleanable and non-absorbent.			
	EHFN36	COS	WIPING CLOTHS PROPERLY USED	11/21/2015		
			A)Sanitizer buckets cannot be stored on the floor.			

Food Establishment Public Inspection Report**From 11/19/15 thru 11/25/15****ESTABLISHMENT****RIVER ROAD MIDDLE SCHOOL****9500 N US HWY 287**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1848	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		11/23/2015	3	HL1B
			Microwave in kitchen needed to be cleaned out.				
	EHFN22	IN	AUTHORIZED FOOD HANDLER		11/23/2015		
			All kitchen employees must obtain a Food Handler certification no later than 9/1/16. This is separate from the Food Manager.				

ROSAS CAFE #22**3820 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1081	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED		11/19/2015	1	HFOL
			Floor grout is too deep in dishwasher room.				

Food Establishment Public Inspection Report

From 11/19/15 thru 11/25/15

ESTABLISHMENT

STARBUCKS COFFEE CO #6634

2335 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1020	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		11/23/2015	6	HL1B
			Shelves inside reach-in milk cooler needed to be cleaned. COS				
	EHFN47	COS	OTHER VIOLATIONS		11/23/2015		
			a) Ice build up at bottom of reach-in freezer needed to be chipped. b) Airvents above reach-in cooler/freezer needed to be dusted. c) Gasket for reach-in cooler under espresso machine need to be replaced. It is no longer rendered "easy to clean".				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		11/23/2015		
			Thermometer needed for reach-in cooler by drive up window. COS.				

Food Establishment Public Inspection Report

From 11/19/15 thru 11/25/15

ESTABLISHMENT

STAYBRIDGE SUITES 36 WESTERN PLAZA DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2224	Ehfn45	H10DAY	PHYSICAL FACILITIES INSTALLED		11/24/2015	0	HINVEST
			A)Walls, floors, and ceiling were dirty and contaminated by smoke. All walls, floors, and ceiling need to be clean. B) Ceiling was absorbent and not easily cleanable. Ceiling need to be non-absorbent, smooth, and easily cleanable.				
	Ehfn32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		11/24/2015		
			Food contact surfaces were contaminated by fire and smoke. All food surfaces need to be cleaned and sanitized.				
	Ehfn47	H10DAY	OTHER VIOLATIONS		11/24/2015		
			A)Establishment needs to be inspected by building safety and fire marshall prior to opening. B) Establishment cannot reopen without approval from the environmental health department.				

Food Establishment Public Inspection Report

From 11/19/15 thru 11/25/15

ESTABLISHMENT

**TACOS GARCIA
1100 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF185	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		11/23/2015	6	HL1B
			a)Knife being stored under cardboard. Cardboard is not a smooth and easily cleanable surface. b)Knife found stored dirty on clean magnetic strip. c)Inside of ice machine needed to be cleaned. d)Remove all stickers from pans when washing.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		11/23/2015		
			a)Fan above dishwashing area needed to be dusted. b)Blower cover and ceiling in produce walk in cooler needed to be dusted.				
	EHFN47	COS	OTHER VIOLATIONS		11/23/2015		
			English and Spanish handwashing sign needed in restroom.				
	EHFN39	COS	PROPER USE OF UTENSILS		11/23/2015		
			a)Cup being used as a scoop. All scoops must have a handle to prevent contamination to the food. b)Pans found stacked wet. Air dry pans prior to stacking to prevent bacterial growth.				

Food Establishment Public Inspection Report**From 11/19/15 thru 11/25/15**

ESTABLISHMENT**TAMMES TENDER TOUCH TOO****1009 S HIGHLAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD64	EHFN47	IN	OTHER VIOLATIONS		11/23/2015	0	HL1B	
			Commercial coolers have been ordered to replace all non commercial units.					

Food Establishment Public Inspection Report

From 11/19/15 thru 11/25/15

ESTABLISHMENT

**THAI ARAWAN
2834 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2249	EHFN02	COS	PROPER COLD HOLDING TEMP.		11/23/2015	25	HL1B
			Won ton wraps found sitting at room temperature. Keep these refrigerated at 40F or below per manufacturer label.				
	EHFN03	COS	PROPER HOT HOLDING TEMP.		11/23/2015		
			Cooked breaded chicken found sitting on dry storage shelf with no temperature control at 79F. Cooked chicken must be kept at 135F or above, or must be kept cool at 41F or below at all times.				
	EHFN06	COS	TIME AS PUBLIC HEALTH CONTROL		11/23/2015		
			Many RTE/TCS foods found without a date label in walk-in and reach-in coolers. Date labels are needed for any food prepped in facility and stored or any food that comes pre-packaged from manufacturer and is opened & stored in establishment.				
	EHFN07	COS	FOOD AND ICE FROM APPROVED SRC		11/23/2015		
			Cucumber found in unsound condition in walk-in cooler.				
	EHFN14	COS	PROPER HAND WASHING / GLOVES		11/23/2015		
			Employee did not wash hands before donning gloves to touch food.				

Food Establishment Public Inspection Report**From 11/19/15 thru 11/25/15****ESTABLISHMENT****THAI ARAWAN**

Inspection Number	Establishment ID	Category	Issue Description	Date	Score	Inspector
HF2249	EHFN37	COS	ENVIRONMENTAL CONTAMINATION	11/23/2015	25	HL1B
			Food found stored on floor. All food must be stored at least 6 inches off the floor.			
	EHFN39	COS	PROPER USE OF UTENSILS	11/23/2015		
			Utensils found with handles touching RTE foods. Handles must be stored above food to prevent contamination.			
	EHFN21	COS	CERTIFIED FOOD MANAGER	11/23/2015		
			Food manager was told not to use the tongs used for raw chicken to handle the raw beef by inspector due to cross contamination .			
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT	11/23/2015		
			a)Fire marshall inspection is needed for ANSUL system and fire extinguishers. (12/03/2015) b)Air vents need to be cleaned.			
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	11/23/2015		
			a)Walls need to be cleaned b)Floors need to be cleaned c)Bulk storage containers need to be cleaned d)Clean outside of reach-in cooler.			
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE	11/23/2015		
			a)Clean dishes stored unclean. b)Walk-in cooler shelves need to be deep cleaned. c)Reach-in cooler shelves need to be cleaned. d)Tea nozzles need to be cleaned. e)Ice scoop holder needs to be cleaned. f)Dry storage shelves need to be cleaned.			

Food Establishment Public Inspection Report

From 11/19/15 thru 11/25/15

ESTABLISHMENT

THAI ARAWAN

HF2249

EHFN45

H10DAY

PHYSICAL FACILITIES INSTALLED

11/23/2015

25

HL1B

a)Repair missing tiles throughout establishment b)Fans with grease build up in back storage must be cleaned or discarded. c)Mop sink clogged at time of inspection.

Food Establishment Public Inspection Report

From 11/19/15 thru 11/25/15

ESTABLISHMENT

UNITED SUPERMARKET

201 N 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC138	EHFN27	H10DAY	PROPER COOLING METHODS		11/23/2015	17	HL1B
			A) Equipment holding turkeys above 50 degrees.				
	EHFN21	COS	CERTIFIED FOOD MANAGER		11/23/2015		
			A) Several priority violations marked during the inspection.				
	EHFN39	H10DAY	PROPER USE OF UTENSILS		11/23/2015		
			A) All dishes must be aired dried and not wet stacked.				
	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION		11/23/2015		
			A) Ribbons cannot be stored in direct contact with ready to eat foods.				
	EHFN33	COS	WAREWASHING FACILITY INSTALLED		11/23/2015		
			A) Manual warewashing solutions must be maintained clean at all times.				

Food Establishment Public Inspection Report**From 11/19/15 thru 11/25/15**

ESTABLISHMENT

UNITED SUPERMARKET

HFC138	EHFN02	COS	PROPER COLD HOLDING TEMP.	11/23/2015	17	HL1B
			A)Turkey holding at 52 degrees F. B)Ham holding at 51 degrees in deli.			
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT	11/23/2015		
			A)Replace both walk in cooler gaskets in deli. B)Clean mixer. C)Stored clean dishes found with food debris. D)Dust ansul system. E)Soda machine found dirty. F)Clean all shelving in meat room. G Meat slicers must be cleaned daily.			
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	11/23/2015		
			A)Clean behind all equipment in deli. B)Clean all blower covers. C)Clean up all packaging liquid in meat room. D)Repaint ceiling in meat room (ceiling is chipping).			
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	11/23/2015		
			A)Roof is leaking in bakery. Roof must be repaired within 10 days. B)Replace missing ceiling tiles where roof was leaking.			

Food Establishment Public Inspection Report

From 11/19/15 thru 11/25/15

ESTABLISHMENT

**WENDYS #4107
4206 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1233					11/19/2015	0	HFOL