

Food Establishment Public Inspection Report
From 11/26/15 thru 12/2/15

ESTABLISHMENT

BLUE FRONT CAFE
801 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2721	EHFN31	H10DAY	HANDWASHING FACILITY ADEQUATE	Need to have a handwashing sink on other side of kitchen.	12/1/2015	11	HL1B
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	a)Partical board on bar and other cabinets must be painted with a washable paint or covered with a cleanable surface. b)Bar area must have a cleanable ceiling. c)Wait service area needs to have a cleanable ceiling.	12/1/2015		
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE	Tea nozzle needed to be cleaned.	12/1/2015		
	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS	Prep sink can not be direct drain , must have air gap.	12/1/2015		
	EHFN24	COS	REQUIRED RECORDS AVAILABLE	Tags for oysters need to remain with container until empty, then put in a file and saved for 90 days.	12/1/2015		

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ESTABLISHMENT

BLUE FRONT CAFE

**BOSCOS LOUNGE
2307 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2724					11/30/2015	0	HFOL

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ESTABLISHMENT**BUTTERFLIES & BULLFROGS**

3107 SW 27TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD59	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		11/30/2015	11	HL1B
			a)Can opener needed to be cleaned. b)Cleaned dishes stored uncleaned.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		11/30/2015		
			Raw shell eggs stored above milk. Raw shell eggs need to be stored below all RTE foods.				
	EHFN32	COS	FOOD CONTACT SURFACE CONSTRUCT		11/30/2015		
			Pitcher in cabinet not longer "smooth or easily cleanable". Items like this need to be removed from kitchen.				
	EHFN47	COS	OTHER VIOLATIONS		11/30/2015		
			Top cover needed for toilet in employee restroom.				
	EHFN39	COS	PROPER USE OF UTENSILS		11/30/2015		
			Handle to bulk sugar scoop was in sugar. Handle must be out of RTE food at all times.				

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BUTTERFLIES & BULLFROGS

HFD59

EHFN42

COS

NON-FOOD CONTACT SURFACES

11/30/2015

11

HL1B

- a) Floor to kitchen and back room needed to be cleaned.
- b) Outside of cabinets needed to be cleaned.
- c) Handsink in kitchen needed to be cleaned.

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BUTTONS & BOWS PRESCHOOL

3815 S LIPSCOMB ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD21	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION		12/2/2015	25	HL1B
			Chemicals stored with foods.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		12/2/2015		
			Microwave has dried food splatter. b)Can opener has metal shavings and rust.				
	EHFN12	H30 DAY	MANAGEMENT, EMPLOYEE KNOWLEDGE		12/2/2015		
			Food manager is not a kitchen worker. Food manager class is second Wednesday of each month.				
	EHFN14	COS	PROPER HAND WASHING / GLOVES		12/2/2015		
			Employee did not have child wash hands before eating.				
	EHFN15	COS	PROPER FOOD CONTACT METHODS		12/2/2015		
			Kitchen worker put fingers in cups to carry them.				

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BUTTONS & BOWS PRESCHOOL

HFD21	EHFN18	COS	<p style="text-align: center;">PROPER IDENTIFY TOXIC SUBSTANC</p> <p style="text-align: center;">12/2/2015</p> <p style="text-align: center;">25</p> <p style="text-align: center;">HL1B</p> <p>Chemical bottle not labeled.</p>	
	EHFN28	COS	<p style="text-align: center;">PROPER DATE MARKING</p> <p style="text-align: center;">12/2/2015</p> <p>No date marks on temperature controlled for safety foods held over 24 hours.</p>	
	EHFN34	H10DAY	<p style="text-align: center;">NO EVIDENCE OF INSECT CONTAMIN</p> <p style="text-align: center;">12/2/2015</p> <p>Roach dropping in cabinet.</p>	
	EHFN37	H10DAY	<p style="text-align: center;">ENVIRONMENTAL CONTAMINATION</p> <p style="text-align: center;">12/2/2015</p> <p>Ceiling fan dirty. b)Hole in ceiling at vent. c)Unapproved insecticide used.</p>	
	EHFN42	H10DAY	<p style="text-align: center;">NON-FOOD CONTACT SURFACES</p> <p style="text-align: center;">12/2/2015</p> <p>Cabinets peeling paint. Cabinets dirty inside. Repaint.</p>	
	EHFN45	H10DAY	<p style="text-align: center;">PHYSICAL FACILITIES INSTALLED</p> <p style="text-align: center;">12/2/2015</p> <p>Household refrigeration units and stove-cooktop and vent hood. All equipment in the kitchen must be commercial grade and NSF or equivalent.</p>	

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BUTTONS & BOWS PRESCHOOL

HFD21	EHFN47	H10DAY	OTHER VIOLATIONS	12/2/2015	25	HL1B
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Equipment not operational may not be stored in kitchen.

CHEDDARS CASUAL CAFE**3901 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1697					12/2/2015	0	HFOL

Food Establishment Public Inspection Report

From 11/26/15 thru 12/2/15

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1893	EHFN46	H30 DAY	SERVICE SINK PROVIDED		11/30/2015	1	HFOL	
			Fire Suppression system needs to be inspected. Will reinspect in 1 month.					

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ESTABLISHMENT

DOMINO'S PIZZA
1701 S NELSON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2762	EHFN37	COS	ENVIRONMENTAL CONTAMINATION		11/30/2015	9	HL1B
			Single use items were stored on the floor. All food items must be at least 6" off the floor. COS.				
	EHFN39	COS	PROPER USE OF UTENSILS		11/30/2015		
			Store all pans inverted to prevent contamination. COS				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		11/30/2015		
			a)Utensil bins were dirty. All utensil bins need to be clean at all times. COS b)Date mark stickers on clean containers. Remove stickers completely when washing. COS				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		11/30/2015		
			Toxic chemical bottle was stored with food. Toxic chemicals need to be stored in a seperate location. COS				

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GOODYS POPCORN
7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2566	EHFN43	IN	ADEQUATE VENTILATION AND LIGHT		12/1/2015	0	HL1B
			Ventilation hood system was installed so establishment could cook onsite.				
	EHFN45	IN	PHYSICAL FACILITIES INSTALLED		12/1/2015		
			A)Ceiling tiles in kitchen were replaced with vinyl coated tiles in kitchen area. B)When ice machine is installed, vinyl coated tiles must be replaced above area of machine.				

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ESTABLISHMENT

**HOAGIES DELI
2207 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1777	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		12/2/2015	8	HL1B
			Sanitizer in back food prep area was over 200PPM chlorine.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		12/2/2015		
			a)Broken gasket to walk-in cooler needs to be replaced. b)Self-closer on back door needs to be repaired.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		12/2/2015		
			a)Sanitizer in front cook area was under 50ppm chlorine. b)Tub for clean lids needs to be cleaned.				
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		12/2/2015		
			a)Clean all air vents where dust has accumulated. b)Clean dry storage shelves. c)Clean mop sink. d)Rusted shelves in walk-in cooler need to be repainted or replaced (no longer smooth, and easily cleanable). e)Clean fan in front cook area.				

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ESTABLISHMENT**LA BELLA PIZZA
7230 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2680					12/1/2015	0	HFOL

**LEGACY REHABILITATION & LIVING
4033 SW 51ST AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2368	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED		12/1/2015	1	HFOL

Back door needs self closer. Each door to outside must have a self closer.

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ESTABLISHMENT

LWS BREWING 4098 BUSINESS PARK DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2753	EHFN19	IN	APPROVED WATER SOURCE		12/2/2015	0	H PREOPEN
			3 compartment sink, handsink and mopsink installed.				
	EHFN34	IN	NO EVIDENCE OF INSECT CONTAMIN		12/2/2015		
			Garage door screened.				
	EHFN43	IN	ADEQUATE VENTILATION AND LIGHT		12/2/2015		
			Vent hood installed.				
	EHFN32	IN	FOOD CONTACT SURFACE CONSTRUCT		12/2/2015		
			Wall by burner is smooth and easily cleanable.				
	EHFN21	IN	CERTIFIED FOOD MANAGER		12/2/2015		
			Food manager card is needed. Obtain within 45 days.				

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**OLIVE GARDEN #1130
4121 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2765					12/2/2015	0	HFOL

**RED RIVER STEAKHOUSE
4332 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK152					12/1/2015	0	HL1B

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ESTABLISHMENT**ROCK CAFE THE
3001 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2622	EHFN21	H 3 DAYS	CERTIFIED FOOD MANAGER		11/30/2015	2	HFOL	
			City issued food manager card is needed. Must obtain by 12-2-15 or a \$50.00 reinspection fee will be charged.					

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**RUBY TEQUILAS
3616 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2402	EHFN45	IN	PHYSICAL FACILITIES INSTALLED		12/1/2015	0	HM4
			Vinyl coated ceiling tiles are on order to replace damaged ceiling tiles in kitchen. All wall and floors have been cleaned.				
	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE		12/1/2015		
			All food contact surfaces have been cleaned and sanitized. New cutting board was replaced. Grates for grill are being ordered.				
	EHFN37	IN	ENVIRONMENTAL CONTAMINATION		12/1/2015		
			All exposed food was discarded and inventory of food thrown out was given to inspector.				
	EHFN47	IN	OTHER VIOLATIONS		12/1/2015		
			Fire inspection was performed and new fire system and electrical has been replaced. Clear to open.				

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**SANCHEZ BAKERY
3508 SE 11TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2110	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED	Thermometer needed in reach in cooler.	12/1/2015	10	HL1B
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE	Paper towels needed at handsink.	12/1/2015		
	EHFN35	COS	PERSONAL CLEANLINESS / EATING	Cell phone found sitting on food prep area. Store all employee items is separate location away from food prep areas.	12/1/2015		
	EHFN46	H90 DAY	SERVICE SINK PROVIDED	Mopsink is needed in establishment. Install mopsink by next inspection.	12/1/2015		
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED	a)Roof leak in back storage room and in front of store needs to be repaired. b)Missing tiles need to be replaced on side of counter. c)Rusted shelf under prep table needs to be resurfaced or replaced. All repairs must be made by next inspection.	12/1/2015		

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ESTABLISHMENT**SANCHEZ BAKERY**

HF2110

EHFN10

COS

FOOD CONTACT SURFACES SANITIZE

12/1/2015

10

HL1B

a)Bowl being used as scoop. All scoops stored in bulk foods must have a handle. b)Can opener needed to be cleaned. c)Inside of microwave needed to be cleaned. d)Utensil container needed to be cleaned. e)Shelf under prep table needs to be cleaned.

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**SONIC DRIVE IN
2707 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF52	EHFN06	COS	TIME AS PUBLIC HEALTH CONTROL		12/2/2015	10	HL1B
			Hotdogs in several containers found in reach-in cooler by cook line passed date mark.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		12/2/2015		
			Repair hole in wall above mop sink.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		12/2/2015		
			Ice scoop bin for large ice machine needs to be replaced due to crack at bottom of bin. Replace by 12-11-2015.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		12/2/2015		
			a)Trays to brownie and sauce containers need to be cleaned. b)Lids to bulk food containers need to be cleaned. c)All shelves in establishment need to be wiped down and sanitized. All cleaning needs to be done by 12-11-2015.				
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		12/2/2015		
			a)Air vent in back needs to be dusted. b)Gaskets to reach-in freezer need to be replaced. c)Gaskets to walk-in cooler need to be replaced. d)Broken tiles in establishment need to be repaired e)Ice cream door needs to be repaired so it can close properly.				

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**TACOS GARCIA
2200 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF210	EHFN21	IN	CERTIFIED FOOD MANAGER		12/1/2015	0	HFOL
			Food manager card obtained.				
	EHFN34	IN	NO EVIDENCE OF INSECT CONTAMIN		12/1/2015		
			Weather strip for back door replaced.				
	EHFN43	IN	ADEQUATE VENTILATION AND LIGHT		12/1/2015		
			ANSUL system inspected and passed.				
	EHFN44	IN	GARBAGE AND REFUSE DISPOSAL		12/1/2015		
			Corrected.				
	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE		12/1/2015		
			4 Corrections from previous inspection.				

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TACOS GARCIA

HF210	EHFN32	IN	FOOD CONTACT SURFACE CONSTRUCT	12/1/2015	0	HFOL
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Gaskets were replaced.

	EHFN45	IN	PHYSICAL FACILITIES INSTALLED	12/1/2015		
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A)Light shields replaced. B)Ceiling by AC repaired. C)Air vents were cleaned.

TAQUERIA EL COMAL 1210 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF1331	EHFN34	IN	NO EVIDENCE OF INSECT CONTAMIN		12/1/2015	0	HFOL
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Corrected. Door sweep and gaskets were installed.

	EHFN43	IN	ADEQUATE VENTILATION AND LIGHT		12/1/2015		
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Corrected. ANSUL system has been successfully inspected by Fire Marshall.

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TRADEWIND ELEMENTARY**4300 S WILLIAMS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1533	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		12/2/2015	1	HL1B	
			Roof leak in storage room needs to be repaired. Work order has been placed. Repair by next scheduled inspection.					

TRAVIS 6TH GRADE CAMPUS**2801 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2703	EHFN47	COS	OTHER VIOLATIONS		11/30/2015	1	HL1B	
			Handwashing signs needed in employee bathroom.					

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**TRAVIS MIDDLE SCHOOL
2815 MARTIN RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF669	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE Ice maker needed to be cleaned out.		11/30/2015	6	HL1B
	EHFN11	COS	PROPER DISPOSITION OF RETURNED Distressed bell peppers found in walkin cooler.		11/30/2015		

**WAFFLE HOUSE #1354
2804 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1298					12/1/2015	0	HFOL

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**WALMART #7362
2035 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2547	EHFN21	H24 HOUR	CERTIFIED FOOD MANAGER		11/30/2015	2	HFOL
			City issued food manager card is needed. **Repeat violation. If not obtained by 5:00 pm today, 11-30-15, a \$50.00 reinspection fee will be charged.**				
HF2547	EHFN21	IN	CERTIFIED FOOD MANAGER		12/2/2015	0	HFOL
			Obtained food manager card. In compliance.				

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ESTABLISHMENT**WOLFLIN ELEMENTARY
2026 S HUGHES ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF652	EHFN42	H45 DAY	NON-FOOD CONTACT SURFACES	a)Paint from black metal shelf under food prep table is chipping. Shelf must be repainted or replaced to be "smooth, and easily cleanable".	12/2/2015	1	HL1B

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ESTABLISHMENT

YE OLDE PANCAKE STATION

2800 S VIRGINIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2651	EHFN45	IN	PHYSICAL FACILITIES INSTALLED		11/30/2015	0	HFOL
			a)Drop ceiling has been installed. In compliance. b)Wood finishings has been replaced. In compliance.				
HF2651	EHFN32	COS	FOOD CONTACT SURFACE CONSTRUCT		11/30/2015	8	HL1B
			a)Rubber utensil found chipped. Discarded. b)Metal stainer found coming unraveled. Discarded. Food contact surfaces must be "smooth, and easily cleanable.				
	EHFN46	H90 DAY	SERVICE SINK PROVIDED		11/30/2015		
			Doors to restrooms must be self-closing. Correct by next inspection.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		11/30/2015		
			Blower covers to walk-in cooler needed to be cleaned.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		11/30/2015		
			a)Cooler in storage area needed to be cleaned. b)Shelves in reach-in freezer on cook line needed to be cleaned.				

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ESTABLISHMENT

YE OLDE PANCAKE STATION

HF2651

EHFN47

H90 DAY

OTHER VIOLATIONS

11/30/2015

8

HL1B

Residential coolers need to be removed or replaced with NSF certified or equivalent equipment. Correct by next inspection.