

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

ABC LEARNING CENTER

2707 S BIVINS ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|--|
| HFD71 | EHF28 | IN | ALL OTHER VIOLATIONS | | 9/25/2015 | 0 | HL1B | |
| | | | Bids have been placed on coolers and are waiting on approval. | | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

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 | | 9/25/2015 | 0 | HL1B |
| | | | Utensils and cups found stored on absorbant cloth. Utensils and cups must be stored on a surface that is smooth, non-absorbant and easily cleanable. COS | | | | |
| | EHF01 | NO | COOLING FOR COOKED FOOD | | 9/25/2015 | | |
| | EHF02 | IN | COLD HOLDING | | 9/25/2015 | | |
| | | | Reach-in cooler in kitchem holding at 34F. In compliance. | | | | |
| | EHF03 | NO | HOT HOLDING | | 9/25/2015 | | |
| | EHF04 | NO | PROPER COOKING TEMPERATURES | | 9/25/2015 | | |

Food Establishment Public Inspection Report**From 9/24/15 thru 9/30/15**

ESTABLISHMENT**ACCDC ST JOSEPH CAMPUS**

| | | | | | | | |
|-------|-------|----|-----------------|--|-----------|---|------|
| HFD35 | EHF05 | NO | RAPID REHEATING | | 9/25/2015 | 0 | HL1B |
|-------|-------|----|-----------------|--|-----------|---|------|

**ALL OF US
3301 SE 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HFT9008 | | | | | 9/26/2015 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT**ALOHA KITCHEN
2402 4TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|--|
| HFT5651 | EHF28 | COS | ALL OTHER VIOLATIONS | | 9/26/2015 | 3 | HL1B FOOD | |
| | | | A)Condensate drain line in cooler was disconnected and leaking into cooler. | | | | | |
| | EHF19 | COS | RODENTS/ANIMALS/OPENINGS | | 9/26/2015 | | | |
| | | | A)Backdoor must be self-closing. | | | | | |

**AMARILLO DISCOUNT
4000 RIVER RD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF1742 | | | | | 9/29/2015 | 0 | HL1B |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT**AMARILLO GRAPE AND OLIVE**

7402 SW 34TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF2719 | | | | | 9/28/2015 | 0 | H PREOPEN |

AMARILLO HIGH SCHOOL

4225 DANBURY DR

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|----------------------|----------|-----------------|----------|-----------------|
| HF647 | EHF28 | COS | ALL OTHER VIOLATIONS | | 9/30/2015 | 0 | HL1B |

Microwaves in kitchen need to be cleaned. If they belong to other department then that department needs to make sure to clean them regularly.

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

ARBYS #1749
2020 ROSS-OSAGE DR

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF1445 | EHF25 | COS | FOOD CONTACT SURFACES | | 9/28/2015 | 3 | HL1B |
| | | | a)Inside of ice machine needed to be cleaned. b)Remove old date stickers completely from pans when washing. | | | | |
| | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 9/28/2015 | | |
| | | | a)Pans being stacked wet. A larger drying rack is needed for proper air drying.b)Back door needs a new door seal. *Repeat violations. If not corrected by next inspection a \$50.00 reinspection fee will be charged.* c)Repair tiles on wall. | | | | |

ASCENSION ACADEMY

9301 ASCENSION PKWY

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF2148 | | | | | 9/28/2015 | 0 | HL1B |

Food Establishment Public Inspection Report**From 9/24/15 thru 9/30/15****ESTABLISHMENT****AUSTIN MIDDLE SCHOOL****1808 WIMBERLY RD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HF667 | EHF27 | IN | ESTABLISHMENT PERMIT | | 9/30/2015 | 3 | HL1B |
| | | | All permits and last inspection report were posted in conspicuous place. In compliance. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 9/30/2015 | | |
| | | | Inside panel of ice machine needed to be cleaned. | | | | |
| | EHF03 | IN | HOT HOLDING | | 9/30/2015 | | |
| | | | Cooked rice holding at 168F in hot hold. In compliance. | | | | |
| | EHF02 | IN | COLD HOLDING | | 9/30/2015 | | |
| | | | Milk cooler holding at 35F. In compliance. | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

B MAX CONCESSIONS

3301 SE 10TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT9012 | | | | | 9/24/2015 | 0 | HL1B FOOD |

BOYDSTON CONCESSION

3301 SE 10TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT9031 | | | | | 9/24/2015 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT**BOYDSTON CONCESSIONS****3301 SE 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|--|
| HFT9007 | EHF20 | COS | TOXIC ITEMS | | 9/24/2015 | 3 | HL1B FOOD | |
| | | | A) All chemical bottles must be labeled and kept separate from food storage. | | | | | |
| HFT9033 | | | | | 9/24/2015 | 0 | HL1B FOOD | |
| HFT9034 | | | | | 9/25/2015 | 0 | HL1B FOOD | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT**BOYDSTON CONCESSIONS**

| | | | | | | | |
|---------|--|--|--|--|-----------|---|-----------|
| HFT9036 | | | | | 9/24/2015 | 0 | HL1B FOOD |
|---------|--|--|--|--|-----------|---|-----------|

**BSR VENDING
3301 SE 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HFT9030 | | | | | 9/24/2015 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

**BUFFS SANDWICH
2402 4TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFT5647 | EHF19 | COS | RODENTS/ANIMALS/OPENINGS | | 9/26/2015 | 25 | HL1B FOOD |
| | | | A)Screen serving door left open at all times. B)Back door must be self-closing. | | | | |
| | EHF14 | COS | WATER SUPPLY | | 9/26/2015 | | |
| | | | A) No hot water in available in booth. | | | | |
| | EHF24 | COS | THERMOMETERS | | 9/26/2015 | | |
| | | | A) No thermometer available for checking cooking temperatures. No thermometer found in cooler. | | | | |
| | EHF02 | COS | COLD HOLDING | | 9/26/2015 | | |
| | | | A)Turkey holding at 60 degrees, Ham holding at 60 degrees, Pork holding at 57 degrees. All items must remain below 41 degrees at all times. | | | | |
| | EHF03 | COS | HOT HOLDING | | 9/26/2015 | | |
| | | | A)Meatballs found at 130 degrees. Meatballs must be kept above 135 degrees at all times. | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT**BUSHLAND HIGH SCHOOL BOOSTER C**

1201 S FM 2381

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|--|
| HFP24 | EHF18 | COS | INSECT CONTAMINATION | | 9/24/2015 | 3 | HFOL | |
| | | | Screen door must be self closing. Continue to work on fly control. | | | | | |

BYOB BURGER COMPANY

6200 HILLSIDE RD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|--|
| HF2140 | EHF27 | H 2 HOUR | ESTABLISHMENT PERMIT | | 9/25/2015 | 3 | HINVEST | |
| | | | Tangos Tacos has no food establishment permit. Operating without a permit is a violation of city ordinance and fines of \$2000 per day may be imposed. Cease operations immediately and contact the Environmental Health Department. | | | | | |
| | EHF28 | H 2 HOUR | ALL OTHER VIOLATIONS | | 9/25/2015 | | | |
| | | | BYOB kitchen may not be used by any othr vendor without prior approval from the Environmental Health Dept. Future violations will result in fines and possible closure. Crease dumpster is not clean. Repeat violation. A \$50 reinspection fee must be paid in | | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

CANYON CHAMBER OF COMMERC**501 16TH ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HFT5609 | EHF09 | COS | APPROVED SOURCE/LABELING | | 9/25/2015 | 9 | HL1B FOOD |
| | | | No food can be held or prepared at home. | | | | |
| | EHF14 | COS | WATER SUPPLY | | 9/25/2015 | | |
| | | | Must have hot and cold water at all booths for handwashing and utensil washing. | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

CANYON HIGH SCHOOL

1701 23RD ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFC134 | EHF11 | COS | PROPER HANDLING RTE | | 9/28/2015 | 9 | HL1B |
| | | | A)Cookies placed for self-service being grabed with bare hands. Tongs or utensils must be provided. B)Cookies must be kept under a sneeze sheild. | | | | |
| | EHF02 | COS | COLD HOLDING | | 9/28/2015 | | |
| | | | A)Ham holding at 56 degrees. B)Tomatoes holding at 44-56 degrees. All cold products must be kept below 41 F at all time. | | | | |
| | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 9/28/2015 | | |
| | | | A)Bathroom door must be self closing by next inspection or a \$50 reinseption fee will be charged. (REPEAT 3X) | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

**CANYON KETTLE CORN
2402 4TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|----------------------|---|------------------------|-----------------|------------------------|
| HFT5653 | EHF28 | COS | ALL OTHER VIOLATIONS | A) Keep ice melt drained off for water bottles. | 9/26/2015 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

**CARRANZA MARINA
3301 SE 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFT9057 | EHF28 | COS | ALL OTHER VIOLATIONS | | 9/25/2015 | 11 | HL1B FOOD |
| | | | Plywood floor must be painted or sealed. Interior wire shelves of Glenco Guardian Unit must be replaced or refinished to smooth, durable non-absorbent and easily cleanable. | | | | |
| | EHF19 | COS | RODENTS/ANIMALS/OPENINGS | | 9/25/2015 | | |
| | | | Fly control needed. | | | | |
| | EHF24 | COS | THERMOMETERS | | 9/25/2015 | | |
| | | | Thermometers req. in outside freezer. | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

CARRANZA MARINA/CANDY LANE**3301 SE 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFT9058 | EHF25 | H 2 HOUR | FOOD CONTACT SURFACES | | 9/26/2015 | 6 | HL1B FOOD |
| | | | Cotton candy machines not clean previous night. | | | | |
| | EHF19 | H 2 HOUR | RODENTS/ANIMALS/OPENINGS | | 9/26/2015 | | |
| | | | Windows open when not in use. | | | | |

CARRANZA MARINA/PIZZA PARLOR**3301 SE 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT9056 | | | | | 9/24/2015 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

**CHANS CONCESSION
3301 SE 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFT9005 | EHF18 | COS | INSECT CONTAMINATION | | 9/25/2015 | 12 | HL1B FOOD |
| | | | Because of unprotected opening, fly control a problem. | | | | |
| | EHF19 | COS | RODENTS/ANIMALS/OPENINGS | | 9/25/2015 | | |
| | | | Door must be self closing. If found without closer permit may be revoked. Exterior sliding window found open without screens. Service window found open when not in use. If found again permit may be revoked. | | | | |
| HFT9005 | EHF18 | H 2 HOUR | INSECT CONTAMINATION | | 9/25/2015 | 11 | HL1B FOOD |
| | | | Fly control must be addressed. | | | | |
| | EHF19 | COS | RODENTS/ANIMALS/OPENINGS | | 9/25/2015 | | |
| | | | Door must be self closing. You must have closer installed by next year. Unprotected roof opening must be screened or self closing. | | | | |
| | EHF24 | COS | THERMOMETERS | | 9/25/2015 | | |
| | | | Thermometer req. in all cold hold units. | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

CHANS CONCESSION

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

CHIPOTLE MEXICAN GRILL

2414 S GEORGIA ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF2500 | EHF25 | COS | FOOD CONTACT SURFACES | | 9/28/2015 | 12 | HL1B |
| | | | Shelf where take out containers are stored needed to be dusted and sanitized. | | | | |
| | EHF22 | H10DAY | MANAGER KNOWLEDGE/CERTIFIED | | 9/28/2015 | | |
| | | | Food manager no longer works at establishment. A new full-time food manager is needed by 10-16-2015 or a \$50 reinspection fee will be issued to establishment. | | | | |
| | EHF15 | H10DAY | EQUIPMENT ADEQUATE | | 9/28/2015 | | |
| | | | Table top cold hold unit holding PH food at 53F-47F. Cold hold unit must hold potentially hazardous foods at 41F or below at all times. Repair by 10-08-2015. | | | | |
| | EHF01 | NO | COOLING FOR COOKED FOOD | | 9/28/2015 | | |
| | EHF03 | IN | HOT HOLDING | | 9/28/2015 | | |
| | | | a)Cooked chicken holding at 139F in table top hot hold. b)Cooked rice holding at 148 in table top hot hold. In compliance. | | | | |

Food Establishment Public Inspection Report**From 9/24/15 thru 9/30/15****ESTABLISHMENT****CHIPOTLE MEXICAN GRILL**

| | | | | | | |
|--------|-------|----|-----------------------------|-----------|----|------|
| HF2500 | EHF04 | IN | PROPER COOKING TEMPERATURES | 9/28/2015 | 12 | HL1B |
|--------|-------|----|-----------------------------|-----------|----|------|

Chicken on grill cooked to an internal temperature of 173F. In compliance.

| | | | | | | |
|--|-------|----|-----------------|-----------|--|--|
| | EHF05 | NO | RAPID REHEATING | 9/28/2015 | | |
|--|-------|----|-----------------|-----------|--|--|

| | | | | | | |
|--|-------|-----|----------------------|-----------|--|--|
| | EHF28 | COS | ALL OTHER VIOLATIONS | 9/28/2015 | | |
|--|-------|-----|----------------------|-----------|--|--|

Keep scoop handles to all RTE foods out of RTE food.

| | | | | | | |
|--|-------|--------|----------------------|-----------|--|--|
| | EHF27 | H10DAY | ESTABLISHMENT PERMIT | 9/28/2015 | | |
|--|-------|--------|----------------------|-----------|--|--|

Establishment does not have Food Establishment. A copy is needed and must be posted in conspicuous place by 10-08-2015.

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

**CHRIST LUTHERAN CHILD DEVE
2400 N COULTER ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HFD3 | | | | | 9/28/2015 | 0 | HL1B |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

**CORONADO ELEMENTARY
3210 WIMBERLY RD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF686 | EHF27 | IN | ESTABLISHMENT PERMIT | | 9/29/2015 | 0 | HL1B |
| | | | All permits are posted in conspicuous place. | | | | |
| | EHF28 | H180 DAY | ALL OTHER VIOLATIONS | | 9/29/2015 | | |
| | | | Kitchen currently has acoustic ceiling panels, which does not comply with state rules. Ceiling panels need to be made of a smooth, non-abosorbant, and easily cleanable material in kitchen (this excludes dry storage areas). | | | | |
| | EHF29 | IN | RECOGNITION | | 9/29/2015 | | |
| | | | Food manager does an excellent job at keeping the kitchen clean and functional. Food is always at the proper temperature and proper food safety procedures are always followed. Excellent job! | | | | |
| | EHF03 | IN | HOT HOLDING | | 9/29/2015 | | |
| | | | a)Cooked chicken holding at 181F in hot hot. b)Cooked green peas holding at 179F in hot hold. In compliance. | | | | |
| | EHF01 | NO | COOLING FOR COOKED FOOD | | 9/29/2015 | | |

Food Establishment Public Inspection Report**From 9/24/15 thru 9/30/15****ESTABLISHMENT****CORONADO ELEMENTARY**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF686 | EHF02 | IN | COLD HOLDING | | 9/29/2015 | 0 | HL1B |
| | | | Coolers are holding at 40F and below. IN compliance. | | | | |
| | EHF21 | IN | MANUAL WARE WASHING | | 9/29/2015 | | |
| | | | Sanitizer reading at 200PPM. In compliance. | | | | |
| | EHF25 | IN | FOOD CONTACT SURFACES | | 9/29/2015 | | |
| | | | Food contact surfaces are spotless and sanitized. | | | | |

CRABTREE AMUSEMENTS**3301 SE 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT9048 | | | | | 9/24/2015 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report**From 9/24/15 thru 9/30/15**

ESTABLISHMENT**CRABTREE AMUSEMENTS/DEANS****3301 SE 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HFT9047 | EHF18 | COS | INSECT CONTAMINATION Step up fly control. | | 9/25/2015 | 6 | HL1B FOOD |
| | EHF21 | COS | MANUAL WARE WASHING Sanitizer wipe down not at correct level. | | 9/25/2015 | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

CRABTREE AMUSEMENTS/FUNNELCAKE

3301 SE 10TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HFT9043 | | | | | 9/24/2015 | 0 | HL1B FOOD |
| HFT9045 | | | | | 9/25/2015 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

CRUSTYS WOOD FIRED PIZZA

3301 SE 10TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT9017 | | | | | 9/24/2015 | 0 | HL1B FOOD |

CURLY-Q-TATOR

3301 SE 10TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFT9000 | EHF28 | COS | ALL OTHER VIOLATIONS | | 9/24/2015 | 3 | HL1B FOOD |
| | | | A) All employees working with food must wear a hair restraint. | | | | |
| | EHF19 | COS | RODENTS/ANIMALS/OPENINGS | | 9/24/2015 | | |
| | | | A) Service window must remain closed when not in use. | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

**DANIELS DRIVE IN
2911 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|--|----------------|-------------|--------------------------|----------|-----------------|----------|-----------------|
| HF75 | EHF19 | COS | RODENTS/ANIMALS/OPENINGS | | 9/28/2015 | 3 | HL1B |
| All doors and windows must remain closed to prevent insects and rodents from entering establishment. | | | | | | | |

**DENNYS RESTAURANT
2116 S GEORGIA ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|--|----------------|-------------|-----------------------------|----------|-----------------|----------|-----------------|
| HF213 | EHF22 | H10DAY | MANAGER KNOWLEDGE/CERTIFIED | | 9/30/2015 | 0 | HOTHER |
| Food manager is needed at establishment. | | | | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 9/30/2015 | | |
| All food contact surfaces need to be wiped down prior to opening. **Establishment has approval to re-open, per Env. Health Department.** | | | | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

**EASTRIDGE ELEMENTARY
1314 EVERGREEN ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---------------------------|-----------------|------------------------|-----------------|------------------------|
| HF673 | EHF29 | IN | RECOGNITION Great job! | | 9/25/2015 | 0 | HL1B |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

ENGLISH FIELDHOUSE RESTAURANT

10610 AMERICAN DR

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF395 | EHF28 | COS | ALL OTHER VIOLATIONS | | 9/29/2015 | 12 | HL1B |
| | | | a)Onions found stored on floor. Must be at least 6" off the ground. b)Handwashing sign needed in womens restroom. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 9/29/2015 | | |
| | | | a)Knives found stored dirty on magnetic strip. Strip is for clean knives only.b)Pans found stored dirty on clean pan shelf. | | | | |
| | EHF02 | COS | COLD HOLDING | | 9/29/2015 | | |
| | | | Melon holding at 54F. Must be 41F or below. Ice was added to container. | | | | |
| | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 9/29/2015 | | |
| | | | a)Scoop with a handle must be used to scoop ice out of machine. Cannot use cup. b)Store phone in seperate location away from food prep areas. | | | | |

Food Establishment Public Inspection Report**From 9/24/15 thru 9/30/15****ESTABLISHMENT****FAMILY DOLLAR STORE #3478****3460 RIVER RD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|--|-----------------------|--------------------|----------------------|-----------------|------------------------|-----------------|------------------------|
| HF151 | EHF27 | H180 DAY | ESTABLISHMENT PERMIT | | 9/29/2015 | 3 | HL1B |
| Food establishment permit must be available at time of inspection. A replacement may be purchased at 821 S Johnson, Environmental Health office. | | | | | | | |

FAMILY DOLLAR STORE #4401**2420 N GRAND ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|-----------------------|--------------------|----------------------------|-----------------|------------------------|-----------------|------------------------|
| HF541 | EHF17 | COS | HAND WASH WITH SOAP/TOWELS | | 9/30/2015 | 7 | HL1B |
| Paper towels needed in the restroom. | | | | | | | |
| | EHF10 | COS | SOUND CONDITION | | 9/30/2015 | | |
| Dented cans found on shelves. All cans should be inspected before placed on the shelves. Cans should not have dents on or near the seams. | | | | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT**FARGOS****3600 W AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|--|
| HF856 | EHF28 | H180 DAY | ALL OTHER VIOLATIONS | | 9/30/2015 | 0 | HL1B | |
| | | | a)You need to have a seperate handwashing sink. b)You need to have a mop sink. | | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT**FENDUCCI INC
3301 SE 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HFT9038 | | | | | 9/25/2015 | 0 | HL1B FOOD |
| HFT9039 | EHF28 | COS | ALL OTHER VIOLATIONS Middle beer bin needed to be drained. | | 9/26/2015 | 0 | HL1B FOOD |
| HFT9040 | | | | | 9/26/2015 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT**FRULLATI CAFE
7701 W INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HF1404 | EHF28 | COS | ALL OTHER VIOLATIONS | | 9/30/2015 | 5 | HL1B |
| | | | Air vents need to be dusted. Ceiling needs to be dusted over bar area. | | | | |
| | EHF02 | COS | COLD HOLDING | | 9/30/2015 | | |
| | | | Tomatoes were holding at 47F. Suggest using metal pans, instead of plastic. | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT**GARDEN FRESH FUTERIA LA HACIEN**

1821 SE 3RD AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|--|
| HF2538 | EHF09 | COS | APPROVED SOURCE/LABELING | | 9/28/2015 | 4 | HL1B | |
| | | | All items must have English and Spanish labels. Cannot be Spanish only labels. | | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 9/28/2015 | | | |
| | | | a)Self closing door hinge needed on restroom door. b)Store all employee items in a seperate location away from store items. c)Blower covers in walkin cooler needed to be dusted. | | | | | |

GOODYS POPCORN

7701 W INTERSTATE 40

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF2566 | | | | | 9/30/2015 | 0 | HL1B |

Food Establishment Public Inspection Report**From 9/24/15 thru 9/30/15****ESTABLISHMENT****GREAT AMERICAN COOKIE CO****7701 W INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF1268 | EHF28 | COS | ALL OTHER VIOLATIONS | | 9/30/2015 | 0 | HL1B |
| | | | Pallet in walk-in must be sealed wood. | | | | |

GREENWAYS INTERMEDIATE SCHOOL**8100 PINERIDGE DR**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HF302 | EHF28 | COS | ALL OTHER VIOLATIONS | | 9/28/2015 | 0 | HL1B |
| | | | Ceiling needs to be dusted. All ceiling tiles are orange in color, Manager says it is stained and will not come off. Suggest cleaning with different cleaner or bleach. | | | | |
| | EHF03 | IN | HOT HOLDING | | 9/28/2015 | | |
| | | | Chicken fried steaks were holding at 170F. | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT**HIGHLAND PARK SCHOOL****3801 N FM 1912**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HF760 | EHF03 | IN | HOT HOLDING | | 9/28/2015 | 0 | HL1B |
| | | | Steak fingers holding at 143F. In compliance. | | | | |
| | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 9/28/2015 | | |
| | | | Sneeze shields are needed to protect all self service food areas on food line. Shield must protect food from contamination. | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

**HILLSIDE ELEMENTARY
9600 PERRY AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF1832 | EHF28 | COS | ALL OTHER VIOLATIONS | | 9/30/2015 | 3 | HL1B |
| | | | Drains needs to be cleaned in corners where water is holding. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 9/30/2015 | | |
| | | | A) Ice machine needs to be cleaned. B) Top of knife holder needs to be cleaned. | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

**HOME 2 SUITES
8251 W AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2726 | EHF28 | H10DAY | ALL OTHER VIOLATIONS | | 9/28/2015 | 0 | H PREOPEN |
| | | | a)Eating utensils in holder should have handles up. b)Ceiling tile in kitchen need to be smooth easily cleanable | | | | |
| | EHF24 | COS | THERMOMETERS | | 9/28/2015 | | |
| | | | Need a thermometer in milk cooler on serving line. | | | | |
| | EHF22 | H45 DAY | MANAGER KNOWLEDGE/CERTIFIED | | 9/28/2015 | | |
| | EHF23 | COS | SEWAGE/WASTEWATER | | 9/28/2015 | | |
| | | | Drain for dish machine did not have an air gap. | | | | |
| | EHF21 | H10DAY | MANUAL WARE WASHING | | 9/28/2015 | | |
| | | | Dish machine was not sanitizing, sanitize in three compartment sink until repaired. | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

**HOOP CONCESSIONS
3301 SE 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT9061 | | | | | 9/25/2015 | 0 | HL1B FOOD |

**HOOP CONCESSIONS INC
3301 SE 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--------------------------|--|-----------------|----------|-----------------|
| HFT9020 | EHF19 | H 2 HOUR | RODENTS/ANIMALS/OPENINGS | don't hold door open while operating. | 9/26/2015 | 8 | HL1B FOOD |
| | EHF02 | H 2 HOUR | COLD HOLDING | Cut lemons halves held at room temp. Cut fruit must be held under refrigeration or with a HACCP plan time dot. | 9/26/2015 | | |

Food Establishment Public Inspection Report**From 9/24/15 thru 9/30/15****ESTABLISHMENT****HOPE SPRINGS GOURMET FOODS****2402 4TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HFT5668 | EHF02 | | COLD HOLDING | | 9/26/2015 | 15 | HL1B FOOD |
| | | | Several dips holding on ice at 47°. Must be held below 41° at all times. | | | | |
| | EHF07 | | ADEQUATE HAND WASHING | | 9/26/2015 | | |
| | | | Hand sanitizer must be available for washing before gloves. | | | | |
| | EHF21 | | MANUAL WARE WASHING | | 9/26/2015 | | |
| | | | Sanitizer needed for cleaning tables. | | | | |
| | EHF28 | | ALL OTHER VIOLATIONS | | 9/26/2015 | | |
| | | | Screen tent is needed if samples are to be given out. | | | | |
| | EHF27 | | ESTABLISHMENT PERMIT | | 9/26/2015 | | |
| | | | A \$20 temp permit must be obtained by 9/28/15 at 5pm. | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

HUDS RESTAURANT 7311 W AMARILLO BLVD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1173 | EHF28 | COS | ALL OTHER VIOLATIONS | | 9/25/2015 | 4 | HL1B |
| | | | A)Box of napkins were found on floor in dry storage. All items must be stored 6in above floor level.B) Boxes of frozen chicken found on floor for thawing to removed from box. Must be thawed under running water, in cooler, or as part of cooking process. | | | | |
| | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 9/25/2015 | | |
| | | | Keys were found laying on the cutting board next to the knife. Personal items need to be stored in a separate location. | | | | |
| | EHF02 | IN | COLD HOLDING | | 9/25/2015 | | |
| | | | Tomatoes were holding at 41F. | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

**JERSEY MIKES SUBS
2311 S GEORGIA ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF2578 | EHF03 | IN | HOT HOLDING | | 9/25/2015 | 3 | HL1B |
| | | | Cooked meat balls in hot hold unit holding at 168F. In compliance. | | | | |
| | EHF04 | NO | PROPER COOKING TEMPERATURES | | 9/25/2015 | | |
| | EHF05 | NO | RAPID REHEATING | | 9/25/2015 | | |
| | EHF01 | NO | COOLING FOR COOKED FOOD | | 9/25/2015 | | |
| | EHF02 | IN | COLD HOLDING | | 9/25/2015 | | |
| | | | Sliced tomatoes in table top cold hold units holding at 37F & 41F. In compliance. | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

JERSEY MIKES SUBS

| | | | | | | |
|--------|-------|---------|----------------------|-----------|---|------|
| HF2578 | EHF28 | H30 DAY | ALL OTHER VIOLATIONS | 9/25/2015 | 3 | HL1B |
|--------|-------|---------|----------------------|-----------|---|------|

a) Fire marshal inspection is needed for ANSI system. Complete by 10-25-2015. b)Two corrections have been made from previous inspection.

| | | | | | | |
|--|-------|-----|-----------------------|-----------|--|--|
| | EHF25 | COS | FOOD CONTACT SURFACES | 9/25/2015 | | |
|--|-------|-----|-----------------------|-----------|--|--|

Inside cavity of microwave needed to be cleaned to sight and touch. COS

**JUBA COFFEE
3410 NE 24TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|

| | | | | | | | |
|--------|-------|-----|-----------------------|--|-----------|---|------|
| HF2490 | EHF25 | COS | FOOD CONTACT SURFACES | | 9/30/2015 | 3 | HL1B |
|--------|-------|-----|-----------------------|--|-----------|---|------|

a)Clean microwave. b)Clean shelves in cooler.

| | | | | | | | |
|--|-------|---------|----------------------|--|-----------|--|--|
| | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 9/30/2015 | | |
|--|-------|---------|----------------------|--|-----------|--|--|

a)Vent hood needs to be cleaned. b)Ceiling tiles need to be put back into place or replaced.

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT**K & D CONCESSION
3301 SE 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HFT9022 | EHF28 | COS | ALL OTHER VIOLATIONS Bleach water reading below 50PPM. COS | | 9/26/2015 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

**KING & I THE
104 15TH ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFC291 | EHF28 | IN | ALL OTHER VIOLATIONS | | 9/28/2015 | 4 | HFOL |
| | | | A) Corrected, B) Corrected. | | | | |
| | EHF25 | IN | FOOD CONTACT SURFACES | | 9/28/2015 | | |
| | | | A) Corrected, B) Corrected, C) Corrected, D) Corrected, E) Corrected, F) Corrected. | | | | |
| | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 9/28/2015 | | |
| | | | A) Hand sink being used to store dirty dishes. Hand sink cannot be used for any other purpose then hand washing. | | | | |
| | EHF13 | IN | HACCP PLAN/TIME | | 9/28/2015 | | |
| | | | A) Corrected | | | | |
| | EHF14 | IN | WATER SUPPLY | | 9/28/2015 | | |
| | | | A) Corrected | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

Food Establishment Public Inspection Report**From 9/24/15 thru 9/30/15****ESTABLISHMENT****LEMONGRASS SUSHI & WOK****2207 S WESTERN ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HF2158 | EHF20 | COS | TOXIC ITEMS | | 9/29/2015 | 21 | HL1B |
| | | | Unlabeled chemical bottles found in manual ware washing area. All chemical bottles need to be labeled with a common name of product inside. | | | | |
| | EHF15 | H10DAY | EQUIPMENT ADEQUATE | | 9/29/2015 | | |
| | | | Table top cold hold in wok area not keeping food at proper temperature. This unit needs to be repaired so it is able to keep food at 41F or below at all times. Repair by 10-09-2015. | | | | |
| | EHF21 | COS | MANUAL WARE WASHING | | 9/29/2015 | | |
| | | | Sanitizer was empty at time of inspection. New sanitizer was added, and sanitizing at 100PPM (chlorine). | | | | |
| | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 9/29/2015 | | |
| | | | Cell phones found on prep tables during inspection. Cell phones need to be stored in a designated area off of prep tables. | | | | |
| | EHF04 | NO | PROPER COOKING TEMPERATURES | | 9/29/2015 | | |

Food Establishment Public Inspection Report**From 9/24/15 thru 9/30/15****ESTABLISHMENT****LEMONGRASS SUSHI & WOK**

| HF2158 | EHF05 | NO | RAPID REHEATING | 9/29/2015 | 21 | HL1B |
|--------|-------|-----|--|-----------|----|------|
| | EHF03 | IN | HOT HOLDING | 9/29/2015 | | |
| | | | a)Soup in hot hold holding at 162F. b)Cooked rice in rice cooker holding at 160F. | | | |
| | EHF01 | NO | COOLING FOR COOKED FOOD | 9/29/2015 | | |
| | | | a)Soup in hot hold holding at 162F. b)Cooked rice in rice cooker holding at 160F. | | | |
| | EHF02 | COS | COLD HOLDING | 9/29/2015 | | |
| | | | Can of opened oyster sauce found sitting at room temperature, label says to refrigerate after opening. Keep refrigerated in future. | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | 9/29/2015 | | |
| | | | a)Can opener found unclean. b)Utensil bin found unclean. | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | 9/29/2015 | | |
| | | | a)Bulk flour & sugar needed a label. b)Food found exposed, lid needed. c)Raw chicken stored above RTE food in cooler d)Mens restroom needed self closer for door repaired. | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

LEMONGRASS SUSHI & WOK**LOGANS ROADHOUSE #347****8310 W INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HF898 | EHF19 | IN | RODENTS/ANIMALS/OPENINGS | | 9/28/2015 | 0 | HVISIT |
| | | | Inspected the bar area where the complaint had been made. Did not see any insects around bar area. The establishment has pest control once a month. | | | | |
| HF898 | EHF19 | IN | RODENTS/ANIMALS/OPENINGS | | 9/28/2015 | 0 | HINVEST |
| | | | Inspected the bar area where the complaint had been made. Did not see any insects around bar area. The establishment has pest control once a month. | | | | |

Food Establishment Public Inspection Report**From 9/24/15 thru 9/30/15****ESTABLISHMENT****LORENZO DE ZAVALA MS****2801 N COULTER ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HF1194 | EHF19 | H10DAY | RODENTS/ANIMALS/OPENINGS | | 9/28/2015 | 7 | HL1B |
| | | | Mouse seen in kitchen, opening in wall behind three compartment sink in catering kitchen. | | | | |
| | EHF13 | COS | HACCP PLAN/TIME | | 9/28/2015 | | |
| | | | Potato salad found on catering shelf in walkin out of date. | | | | |
| | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 9/28/2015 | | |
| | | | Ceiling around vents needs to be cleaned. | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT**MARTINEZ PAT/FRY WAGON****3301 SE 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT9051 | | | | | 9/26/2015 | 0 | HL1B FOOD |

MARTINEZ PAT/NACHO**3301 SE 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--------------------------|----------|-----------------|----------|-----------------|
| HFT9042 | EHF19 | COS | RODENTS/ANIMALS/OPENINGS | | 9/25/2015 | 3 | HL1B FOOD |

Screens must stay closed when not serving customers.

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

MARTINEZ PAT/PIT STOP

3301 SE 10TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT9052 | | | | | 9/26/2015 | 0 | HL1B FOOD |

MAXWELLS MUNCHIES

12908 BELL ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|--|----------------|-------------|--------------|----------|-----------------|----------|-----------------|
| HFR77 | EHF14 | IN | WATER SUPPLY | | 9/26/2015 | 0 | HL1B |
| Water sample from well ok, water sample for holding tank okay. | | | | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

**MCDONALDS
200 23RD ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFC287 | EHF21 | COS | MANUAL WARE WASHING | | 9/28/2015 | 6 | HL1B |
| | | | A)No sanitizer found in wipe down solution. B)Dish machine found without any sanitizer. | | | | |
| | EHF03 | IN | HOT HOLDING | | 9/28/2015 | | |
| | | | A) Eggs holding at 167F | | | | |
| | EHF18 | H10DAY | INSECT CONTAMINATION | | 9/28/2015 | | |
| | | | A) Flies must be removed from establishment by next inspection | | | | |
| | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 9/28/2015 | | |
| | | | A) All dishes must be air dried before being stacked. | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

MESA VERDE ELEMENTARY

4011 BEAVER DR

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|----------------------|---|------------------------|-----------------|------------------------|
| HF746 | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | Sneeze shields need to be adjusted to meet current regulations. | 9/24/2015 | 0 | HL1B |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

NORDIC GALLEY BAKERI

7402 SW 34TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2695 | EHF25 | COS | FOOD CONTACT SURFACES | | 9/25/2015 | 6 | HFOL |
| | | | A) Unclean utensils found on shelf for use. B) Baking products that are not in use need to be washed and stored clean and covered until next use. C) Wipe out bottom of front reach in salad make table. | | | | |
| | EHF22 | IN | MANAGER KNOWLEDGE/CERTIFIED | | 9/25/2015 | | |
| | | | Food manager card was obtained. | | | | |
| | EHF20 | COS | TOXIC ITEMS | | 9/25/2015 | | |
| | | | Unapproved bug spray found in establishment. Discarded. | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

**OPPORTUNITY SCHOOL
1525 N GRAND ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFD42 | | | | | 9/29/2015 | 0 | HL1B |

**PALO DURO CREEK GOLF CLUB
50 COUNTRY CLUB DR**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFC268 | EHF28 | IN | ALL OTHER VIOLATIONS | | 9/28/2015 | 0 | HFOL |
| | | | A)Fix water damaged ceiling spot in kitchen. | | | | |
| | EHF15 | IN | EQUIPMENT ADEQUATE | | 9/28/2015 | | |
| | | | A)Unit has been replaced. | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

PARAMOUNT TERRACE ELEMENTARY

3906 SW 40TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF688 | EHF03 | IN | HOT HOLDING | | 9/30/2015 | 0 | HL1B |
| | | | a)Cooked chicken rings holding at 179F in hot hold. b)Cooked rice holding at 153F in hot hold. In compliance. | | | | |
| | EHF02 | IN | COLD HOLDING | | 9/30/2015 | | |
| | | | Milk in milk cooler holding at 34F. In compliance. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 9/30/2015 | | |
| | | | Ceiling panels by air vents needed to be dusted. COS. | | | | |
| | EHF29 | IN | RECOGNITION | | 9/30/2015 | | |
| | | | Great job! Food in hot hold was at the proper temperatures and kitchen was very clean. | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

PAULS CONCESSIONS

3301 SE 10TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFT9060 | EHF28 | IN | ALL OTHER VIOLATIONS | | 9/24/2015 | 25 | HL1B FOOD |
| | | | A)All items were corrected within 10 minutes. | | | | |
| | EHF17 | COS | HAND WASH WITH SOAP/TOWELS | | 9/24/2015 | | |
| | | | A)No paper towels available. | | | | |
| | EHF07 | COS | ADEQUATE HAND WASHING | | 9/24/2015 | | |
| | | | A)Employees not properly washing hands. | | | | |
| | EHF19 | COS | RODENTS/ANIMALS/OPENINGS | | 9/24/2015 | | |
| | | | A)Rid establishment of flies. | | | | |
| | EHF14 | COS | WATER SUPPLY | | 9/24/2015 | | |
| | | | A)No hot water available. B)Fresh water hose connected to an RV tank. Hose must be connected to an approved source/Fresh tap provided by fair. | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT**PAULS CONCESSIONS**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|--|----------------|-------------|-------------------|----------|-----------------|----------|-----------------|
| HFT9060 | EHF23 | COS | SEWAGE/WASTEWATER | | 9/24/2015 | 25 | HL1B FOOD |
| A)Wastewater draining onto ground from leaking waste line. | | | | | | | |

**PEPITOS
2402 4TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|--|----------------|-------------|--------------|----------|-----------------|----------|-----------------|
| HFT5655 | EHF02 | COS | COLD HOLDING | | 9/26/2015 | 5 | HL1B FOOD |
| A)Tomatoes holding at 55F. B)Sausage holding at 55F. Unit must remain running so cooler will keep food below 41F at all times. | | | | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

PIERRES CONCESSION

3301 SE 10TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT9002 | | | | | 9/25/2015 | 0 | HL1B FOOD |

PLAYERS BIKINI CLUB 2121 E INTERSTATE 40

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2722 | EHF28 | IN | ALL OTHER VIOLATIONS | | 9/25/2015 | 0 | H PREOPEN |
| | | | a)Walls and floor sealed. b)3 compartment sink and handsink installed. c)Covered trash in womens restroom. d)Shatter proof lights in bar. | | | | |
| | EHF23 | COS | SEWAGE/WASTEWATER | | 9/25/2015 | | |
| | | | a)Drain from three compartment sink needed to have air gap. b)Floor drain needed cover. | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT**PLEASANT VALLEY BAPTIST CHURCH****555 E HASTINGS AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HFD41 | | | | | 9/28/2015 | 0 | HL1B |

PRIDE HOME CENTER**3503 NE 24TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF1998 | | | | | 9/28/2015 | 0 | HL1B |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT**RAGLEY CONCESSION
3301 SE 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFT9025 | EHF11 | COS | PROPER HANDLING RTE Gloves not being worn when handling ready to eat foods. | | 9/25/2015 | 5 | HL1B FOOD |

**REGION 16 CLEVELAND HEADSTART
1601 S CLEVELAND ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFD6 | EHF03 | IN | HOT HOLDING Steamed broccoli holding at 167F. In compliance. | | 9/30/2015 | 0 | HL1B |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT**RIBS & ROUX
3301 SE 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HFT9019 | | | | | 9/26/2015 | 0 | HL1B FOOD |

**RIBS & ROUX #2
3301 SE 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HFT9054 | | | | | 9/26/2015 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

RIDGECREST ELEMENTARY

5306 SW 37TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF769 | EHF28 | COS | ALL OTHER VIOLATIONS | | 9/30/2015 | 6 | HL1B |
| | | | a)Air vents needed to be cleaned. b)One correction from last inspection. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 9/30/2015 | | |
| | | | Inside panel of ice machine needed to be cleaned. | | | | |
| | EHF03 | IN | HOT HOLDING | | 9/30/2015 | | |
| | | | a)Cooked chicken nuggets holding at 149F in hot hold. b)Cooked pasta holding at 146F in hot hold. IN compliance. | | | | |
| | EHF15 | H 3 DAYS | EQUIPMENT ADEQUATE | | 9/30/2015 | | |
| | | | a)Cooler #1 holding at 52F. b) Cooler #2 holding at 46F. These coolers need to be holding at 41F or below at all times, repair by 10-05-2015. | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

**ROASTERS COFFEE & TEA
1810 S GEORGIA ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-----------------------------|--|-----------------|----------|-----------------|
| HF1723 | EHF03 | NA | HOT HOLDING | | 9/25/2015 | 3 | HL1B |
| | EHF05 | NA | RAPID REHEATING | | 9/25/2015 | | |
| | EHF04 | NA | PROPER COOKING TEMPERATURES | | 9/25/2015 | | |
| | EHF02 | IN | COLD HOLDING | Coolers holding at 40F and below. In compliance. | 9/25/2015 | | |
| | EHF01 | NA | COOLING FOR COOKED FOOD | | 9/25/2015 | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

ROASTERS COFFEE & TEA

| | | | | | | |
|--------|-------|-----|-----------------------|-----------|---|------|
| HF1723 | EHF25 | COS | FOOD CONTACT SURFACES | 9/25/2015 | 3 | HL1B |
|--------|-------|-----|-----------------------|-----------|---|------|

a) Inside of ice scoop holder needed to be cleaned. b) Bottom of bulk milk cooler needed to be cleaned. COS

SAINT STEPHEN VMC**2402 4TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|----------------------|----------|-----------------|----------|-----------------|
| HFT5665 | EHF27 | H 3 DAYS | ESTABLISHMENT PERMIT | | 9/26/2015 | 3 | HL1B FOOD |

Permit must be obtained for \$10 to sell drinks. Permit must be obtained by 9-28-15 12pm.

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT**SAN JACINTO CHRISTIAN ACADEMY**

501 S CAROLINA ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|--|
| HF858 | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 9/29/2015 | 3 | HL1B | |
| | | | a)Ceilings in kitchen need to be smooth cleanable and non absorbant. b)You will need to get a seperate permit for second kitchen. | | | | | |
| | EHF24 | COS | THERMOMETERS | | 9/29/2015 | | | |
| | | | No thermometer found in senior supply refrigerator. | | | | | |

SANBORN ELEMENTARY

700 S ROBERTS ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|--|
| HF683 | EHF28 | H10DAY | ALL OTHER VIOLATIONS | | 9/30/2015 | 0 | HFOL | |
| | | | Walk in freezer has an air leak around door due seal missing at the bottom and needs to be repaired. *Repeat violation* | | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT**SOUTH GEORGIA ELEMENTARY****5018 SUSAN DR**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|--|
| HF31 | EHF28 | COS | ALL OTHER VIOLATIONS | | 9/25/2015 | 0 | HL1B | |
| | | | a) Air filters need to be changed. b)Blade to can opener needs to be sharpened or replaced. | | | | | |
| | EHF01 | NO | COOLING FOR COOKED FOOD | | 9/25/2015 | | | |
| | EHF05 | NO | RAPID REHEATING | | 9/25/2015 | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

SOUTHWEST OPTIMIST CLUB

3301 SE 10TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|--|
| HFT9026 | EHF02 | COS | COLD HOLDING | | 9/24/2015 | 5 | HL1B FOOD | |
| | | | A) Cut tomatoes sitting on counter at 77F (Discarded). B) Pre-cooked hamburger patties sitting on counter at 55F. All cold foods must be held below 41F at all times. All items were corrected. | | | | | |

ST JOSEPH SCHOOL

4122 S BONHAM ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|--|
| HF662 | EHF03 | IN | HOT HOLDING | | 9/25/2015 | 0 | HL1B | |
| | | | Corndogs in hot hold holding at 149F. In compliance. | | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 9/25/2015 | | | |
| | | | Blade to can opener is dull; blade needs to be replaced or sharpened. COS | | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

ST MATTHEW UNITED METHODIST

3301 SE 10TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HFT9027 | | | | | 9/26/2015 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

SUGARS CONCESSIONS

3301 SE 10TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|--|
| HFT9001 | EHF20 | COS | TOXIC ITEMS | | 9/25/2015 | 5 | HL1B FOOD | |
| | | | Sanitizer available but too strong. Should be 50ppm for dishes and 100ppm for cleaning surfaces. | | | | | |
| HFT9003 | EHF24 | H 2 HOUR | THERMOMETERS | | 9/26/2015 | 0 | HL1B FOOD | |
| | | | Thermometer in reach in cooler is reading 80°F, but cooler is actually holding at 40°F. Replacement thermometer is needed. | | | | | |
| HFT9004 | EHF24 | COS | THERMOMETERS | | 9/26/2015 | 5 | HL1B FOOD | |
| | | | Thermometer in cold hold reading 80F. Actual temperature in cooler is 40F. A replacement thermometer is needed for cooler. | | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

SUNRISE ELEMENTARY

5123 SE 14TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|--|
| HF666 | EHF02 | IN | COLD HOLDING | | 9/25/2015 | 0 | HL1B | |
| | | | All coolers were holding at 41F or below. In compliance. | | | | | |

SVANNANS FAMOUS CORNDOGS

2402 4TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|-----------------------------------|----------|-----------------|----------|-----------------|--|
| HFT5646 | EHF19 | COS | RODENTS/ANIMALS/OPENINGS | | 9/26/2015 | 3 | HL1B FOOD | |
| | | | A) Backdoor must be self-closing. | | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

SYBIL B HARRINGTON LEARNING CT**2500 DALE ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|--|
| HFD23 | EHF28 | COS | ALL OTHER VIOLATIONS | | 9/25/2015 | 0 | HL1B | |
| | | | Door handles on coolers needed to be cleaned. | | | | | |

T&M COKE TRAILER**3301 SE 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT9015 | | | | | 9/25/2015 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

**TACO BELL #28926
2000 S COULTER ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|----------------------|--|------------------------|-----------------|------------------------|
| HF2436 | EHF28 | COS | ALL OTHER VIOLATIONS | Blower covers in walk in need to be cleaned. | 9/25/2015 | 0 | HL1B |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

**TACOS EL TULE
3623 NE 24TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1576 | EHF28 | COS | ALL OTHER VIOLATIONS | | 9/30/2015 | 3 | HL1B |
| | | | Floor in storage area needs to be cleaned. | | | | |
| | EHF15 | IN | EQUIPMENT ADEQUATE | | 9/30/2015 | | |
| | | | All equipment (Coolers, freezers, etc.) must be NSF or ANSI certified or equivalent. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 9/30/2015 | | |
| | | | a)Ice maker lid and area around opening needed to be cleaned. b)Utensil containers needed to be cleaned out. c)Microwave handle needed cleaned. d)Shelves for dish storage need to be cleaned. | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

**TAQUERIA RIVERA
3301 SE 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFT9021 | EHF24 | COS | THERMOMETERS | | 9/25/2015 | 19 | HL1B FOOD |
| | | | Thermometers required in freezer and Ref. outside area. | | | | |
| | EHF19 | COS | RODENTS/ANIMALS/OPENINGS | | 9/25/2015 | | |
| | | | Driver door window cracked open for electric cord. Rear double doors open for water hose. Service window open at all times. All openings must be screened, door must be self closing. If found again permit may be revoked. | | | | |
| | EHF03 | COS | HOT HOLDING | | 9/25/2015 | | |
| | | | Pork and fajitas beef found on steam table at 118F. | | | | |
| HFT9021 | EHF19 | COS | RODENTS/ANIMALS/OPENINGS | | 9/25/2015 | 6 | HL1B FOOD |
| | | | Window screen at hand sink repair or replace by next event. Flies are a problem. Work on control by cleaning tonight and wipe all surfaces with bleach sanitizer. | | | | |

Food Establishment Public Inspection Report**From 9/24/15 thru 9/30/15**

ESTABLISHMENT**TEXAS TWISTED TRIO****2402 4TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HFT5650 | EHF03 | COS | HOT HOLDING | | 9/26/2015 | 8 | HL1B FOOD |
| | | | A)Eggs holding at 105F. Reheated to 165F. | | | | |
| | EHF19 | COS | RODENTS/ANIMALS/OPENINGS | | 9/26/2015 | | |
| | | | A)Front and back doors must remain closed at all times. | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

THAI MENU RESTAURANT 6204 HILLSIDE RD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF2677 | EHF13 | COS | HACCP PLAN/TIME | | 9/25/2015 | 36 | HL1B |
| | | | Expired dates on foods in reach in and walk in coolers. b)No dates on some potentially hazardous foods in coolers. | | | | |
| | EHF19 | H 3 DAYS | RODENTS/ANIMALS/OPENINGS | | 9/25/2015 | | |
| | | | No self closer on back door. Repeat. | | | | |
| | EHF24 | H 3 DAYS | THERMOMETERS | | 9/25/2015 | | |
| | | | Broken thermometer in reach in cooler. | | | | |
| | EHF25 | H 3 DAYS | FOOD CONTACT SURFACES | | 9/25/2015 | | |
| | | | Reach in gasket not clean.b)Rice cookers not clean. c)Non stick coating peeling from inside rice cooker. d)Dirty utensil stored with clean. e)Utensil tubs have food particles. | | | | |
| | EHF22 | H 3 DAYS | MANAGER KNOWLEDGE/CERTIFIED | | 9/25/2015 | | |
| | | | Manager not knowledgeable of food storage requirements. Manager is not a full time kitchen employee. Full time kitchen employee needed as food manager. | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

THAI MENU RESTAURANT

| | | | | | | |
|--------|-------|----------|--|-----------|----|------|
| HF2677 | EHF07 | COS | ADEQUATE HAND WASHING | 9/25/2015 | 36 | HL1B |
| | | | Employee put on gloves with no handwash. | | | |
| | EHF09 | COS | APPROVED SOURCE/LABELING | 9/25/2015 | | |
| | | | Numerous food items found without labels or wrong label. Repeat. | | | |
| | EHF10 | COS | SOUND CONDITION | 9/25/2015 | | |
| | | | Sauce found with insect in it. Repeat. | | | |
| | EHF02 | COS | COLD HOLDING | 9/25/2015 | | |
| | | | Walk in cooler not at proper temperature. Unit must hold at 41° or less. | | | |
| | EHF28 | H 3 DAYS | ALL OTHER VIOLATIONS | 9/25/2015 | | |
| | | | Grease bin outside back door not clean. b)Mop stored outside not secured. c)Single service items not inverted. ***Due to a score over 30 demerits, a reinspection fee must be paid by noon Monday 9-28-15. A follow up inspection will be scheduled. | | | |
| | EHF18 | H 3 DAYS | INSECT CONTAMINATION | 9/25/2015 | | |
| | | | Roaches in kitchen. Repeat. | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

THAI MENU RESTAURANT

| | | | | | | |
|--------|-------|---------|----------------------|-----------|---|------|
| HF2677 | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | 9/29/2015 | 0 | HL1B |
|--------|-------|---------|----------------------|-----------|---|------|

Grease from dumpster area must be cleaned from parking lot. When cleaning back area around grease dumpster, do not contaminate parking lot.

TIMBERWOLF TRADING**3301 SE 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HFT9009 | | | | | 9/25/2015 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

TOOT N TOTUM #57

301 ROSS ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|--|
| HF455 | EHF03 | COS | HOT HOLDING | | 9/29/2015 | 5 | HL1B | |
| | | | Chicken Fajita burrito holding at 126 F. Must be 135 and above. | | | | | |

TOP OF TEXAS YOUTH FOOTBALL

2400 WELLS ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|--|
| HFP25 | EHF28 | COS | ALL OTHER VIOLATIONS | | 9/26/2015 | 0 | HFOL | |
| | | | a)Hair restraints required for all workers. b) Step up fly control. | | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

TRACYS CONCESSIONS

3301 SE 10TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFT9055 | EHF25 | H 2 HOUR | FOOD CONTACT SURFACES | | 9/24/2015 | 6 | HL1B FOOD |
| | | | Do not have open drinks on food equipment. ie refrigerators. Ice scoop should be on non porous surface. | | | | |
| | EHF28 | H 2 HOUR | ALL OTHER VIOLATIONS | | 9/24/2015 | | |
| | | | A/C dripping inside. Check for proper operation. | | | | |

TRACY'S CONCESSIONS

3301 SE 10TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--------------------------|----------|-----------------|----------|-----------------|
| HFT9053 | EHF19 | H 2 HOUR | RODENTS/ANIMALS/OPENINGS | | 9/26/2015 | 3 | HL1B FOOD |
| | | | Door open, not in use. | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT**TURKEY
3301 SE 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT9018 | | | | | 9/25/2015 | 0 | HL1B FOOD |

**TWINS DISCOUNT
3001 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--------------|------------------------------------|-----------------|----------|-----------------|
| HF2166 | EHF24 | H180 DAY | THERMOMETERS | Thermometer needed in milk cooler. | 9/28/2015 | 3 | HL1B |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

UNITED MARKET STREET #526

2530 S GEORGIA ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF1309 | EHF25 | COS | FOOD CONTACT SURFACES | | 9/28/2015 | 15 | HL1B |
| | | | a)Blade to can openers in core kitchen and I.K. needed to be replaced. b)Ice dispenser by deli needed to be cleaned. c) Gaskets to reach-in cooler by hot bar needed to be cleaned. | | | | |
| | EHF21 | H10DAY | MANUAL WARE WASHING | | 9/28/2015 | | |
| | | | Sanitizer in core kitchen reading below 100PPM (quat). Must be repaired by 10-08-2015. | | | | |
| | EHF11 | COS | PROPER HANDLING RTE | | 9/28/2015 | | |
| | | | Scoop handle found touching RTE potato salad. Keep all scoop handles out of RTE foods. | | | | |
| | EHF05 | IN | RAPID REHEATING | | 9/28/2015 | | |
| | EHF04 | IN | PROPER COOKING TEMPERATURES | | 9/28/2015 | | |

Food Establishment Public Inspection Report**From 9/24/15 thru 9/30/15****ESTABLISHMENT****UNITED MARKET STREET #526**

| HF1309 | EHF03 | COS | HOT HOLDING | 9/28/2015 | 15 | HL1B |
|--------|-------|---------|--|-----------|----|------|
| | | | I.K.:a)Cooked chicken wings holding at 112F in hot hold (bottom wings were holding at 138F). Deli: b)Fried okra holding at 168F. c) Fried chicken holding at 173F. In compliance. | | | |
| | EHF01 | NO | COOLING FOR COOKED FOOD | 9/28/2015 | | |
| | EHF02 | IN | COLD HOLDING | 9/28/2015 | | |
| | | | a)Fruit holding at 40F in cold hold. b)Olives holding at 36F in cold hold. c)Deli meat holding at 36F in cold hold. In compliance. | | | |
| | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | 9/28/2015 | | |
| | | | a)Grill filters in deli needed to be replaced. COS. b)Ceiling tiles by air vents need to be dusted. COS. c)Rusted wire racks in several coolers need to be painted or replaced by 12-28-2015.d) Insect found on counter by deli.Establishment is being treated | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

VILLA PIZZA
7701 W INTERSTATE 40

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF419 | EHF28 | COS | ALL OTHER VIOLATIONS | | 9/24/2015 | 0 | HM4 |
| | | | a) Missing tiles must be replaced by 10-26-2015 or a \$50 reinspection fee will be charged to establishment. b) One inch air gaps have been obtained for all drains pipes. | | | | |
| | EHF23 | IN | SEWAGE/WASTEWATER | | 9/24/2015 | | |
| | | | Drain lines has been repaired. Correction from previous inspection. | | | | |
| | EHF25 | IN | FOOD CONTACT SURFACES | | 9/24/2015 | | |
| | | | Kitchen has been cleaned. | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

**VVS CANTEEN
5000 N FM 1912**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF317 | EHF25 | COS | FOOD CONTACT SURFACES | | 9/29/2015 | 6 | HL1B |
| | | | a)Ice maker needed to be cleaned. b)Can opener holster needed to be cleaned. c)Knife rack for clean knives needed to be cleaned. | | | | |
| | EHF23 | H90 DAY | SEWAGE/WASTEWATER | | 9/29/2015 | | |
| | | | Wastewater from mop drain is leaking onto floor where single service items are stored. Boxes were moved. Must be repaired by 12/29/15. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 9/29/2015 | | |
| | | | a)Fans used in kitchen needed to be cleaned. b)All food items must be stored at least 6" off the floor. | | | | |

Food Establishment Public Inspection Report**From 9/24/15 thru 9/30/15****ESTABLISHMENT****WAFFLE HOUSE #534
2110 S COULTER ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF1295 | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 9/25/2015 | 6 | HL1B |
| | | | Replace all broken/missing tiles by next inspection. | | | | |
| | EHF23 | H10DAY | SEWAGE/WASTEWATER | | 9/25/2015 | | |
| | | | Condensate leak in waffle batter/cheese fridge. | | | | |
| | EHF21 | H10DAY | MANUAL WARE WASHING | | 9/25/2015 | | |
| | | | Dish machine not reaching 180F. | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

**WESTERN HORSEMAN
2501 E INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2720 | EHF25 | H10DAY | FOOD CONTACT SURFACES Clean inside of ice machine. | | 9/29/2015 | 3 | HL1B |
| | EHF28 | H10DAY | ALL OTHER VIOLATIONS a)New door seal & self closing door hinge needed on back door. b)new door seal needed on walk in freezer door. c)Remove shelf liner. d)Remove all unnecessary items. e)Patch hole in ceiling. f)Replace missing ceiling tiles. | | 9/29/2015 | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

WHITTIER ELEMENTARY

2004 N MARRS ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF670 | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 9/24/2015 | 0 | HL1B |
| | | | Sneeze shields need to be adjusted to meet current standards. There is currently no protection for the cut fruit. | | | | |
| | EHF29 | IN | RECOGNITION | | 9/24/2015 | | |
| | | | Great job! | | | | |

WILL ROGERS ELEMENTARY

920 N MIRROR ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|----------------|----------|-----------------|----------|-----------------|
| HF653 | EHF29 | IN | RECOGNITION | | 9/24/2015 | 0 | HL1B |
| | | | Excellent job! | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

**WOLFLIN ELEMENTARY
2026 S HUGHES ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF652 | EHF29 | IN | RECOGNITION | | 9/29/2015 | 0 | HL1B |
| | | | Great job! Food was at the proper temperature and kitchen was spotless. | | | | |
| | EHF28 | H180 DAY | ALL OTHER VIOLATIONS | | 9/29/2015 | | |
| | | | Kitchen has acoustic ceiling tiles, these need to be replaced with panels that are smooth, non-absorbant, and easily cleanable (this excludes dry storage areas). | | | | |
| | EHF27 | IN | ESTABLISHMENT PERMIT | | 9/29/2015 | | |
| | | | All permits were posted in conspicuous place.IN compliance. | | | | |
| | EHF25 | IN | FOOD CONTACT SURFACES | | 9/29/2015 | | |
| | | | Food contact surfaces were clean to sight and touch. IN compliance. | | | | |
| | EHF02 | IN | COLD HOLDING | | 9/29/2015 | | |
| | | | Reach-in coolers holding at 41F and below. In compliance. | | | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

WOLFLIN ELEMENTARY

| | | | | | | |
|-------|-------|----|---|-----------|---|------|
| HF652 | EHF01 | NO | COOLING FOR COOKED FOOD | 9/29/2015 | 0 | HL1B |
| | EHF03 | IN | HOT HOLDING | 9/29/2015 | | |
| | | | a)Cooked chicken fried steak holding at 160F in hot hold. b) Cooked green peas holding at 158F in hot hold. IN compliance. | | | |
| | EHF04 | NO | PROPER COOKING TEMPERATURES | 9/29/2015 | | |
| | EHF05 | NO | RAPID REHEATING | 9/29/2015 | | |

Food Establishment Public Inspection Report

From 9/24/15 thru 9/30/15

ESTABLISHMENT

**WOODLANDS ELEMENTARY
2501 N COULTER ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF830 | | | | | 9/28/2015 | 0 | HL1B |