

Food Establishment Public Inspection Report
From 4/21/16 thru 4/27/16

ESTABLISHMENT

1000 DEGREES PIZZERIA
2207 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2811	EHFN09	COS	FOOD SEPARATION AND PROTECTION		4/21/2016	13	HL1B
			Dough bags on floor. Never put food on the floor.b)Open drink on food shelf. c)Cell phone on dish rack. d)Stickers on cleaned pans.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		4/21/2016		
			Lids to coolers stored on floor. b)Pizza cleaner tool on floor.Do not store any food related items on the floor or any non sanitized surface.				
	EHFN20	COS	APPROVED SEWAGE/WASTEWATER SYS		4/21/2016		
			Drain pipe to sink disconnected. b)floor drain at dish sink not draining completely.				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		4/21/2016		
			Thermometers must be in the warmest part of the unit. The door area is the warmest part.				
	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN		4/21/2016		
			Back door closer not operational. 'Repair as needed.				

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1000 DEGREES PIZZERIA

HF2811	EHFN41	COS	ORIGINAL CONTAINER LABELING	4/21/2016	13	HL1B
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Bulk container white granules not labeled. All non easily identifiable foods must be labeled.

	EHFN47	COS	OTHER VIOLATIONS	4/21/2016		
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Cover needed for waste can in restroom.b)Spanish handwash sign required in restrooms.c)Air vents need to be cleaned.

**7 GRILL & BAR
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2811	EHFN41	COS	ORIGINAL CONTAINER LABELING		4/21/2016	13	HL1B
HF2811	EHFN47	COS	OTHER VIOLATIONS		4/21/2016		
HFT5963					4/23/2016	0	HL1B FOOD

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ESTABLISHMENT

AMARILLO HIGH SCHOOL 4225 DANBURY DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF647	EHFNO3	COS	PROPER HOT HOLDING TEMP.		4/25/2016	6	HL1B
			Fried chicken sandwiches holding at 104 drgrees must be held at 135 at all times				
	EHFNO1	COS	PROPER COOLING TIME AND TEMP.		4/25/2016		
			1) Chicken breast holding at 60 degrees, 2)Slice turkey holding at 51 degrees. All food products must be cooled properly to 41 degree prior to service.				

ASPEN CREEK GRILL 401 S BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5987	EHFNO3	IN	PROPER HOT HOLDING TEMP.		4/23/2016	0	HL1B FOOD
			Hawaiian chicken @ 150F.				

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**AUSTIN MIDDLE SCHOOL
1808 WIMBERLY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF667	EHFN01	COS	PROPER COOLING TIME AND TEMP.		4/26/2016	11	HL1B
			Chicken patty cooked and cooled was at 77 degrees. Should be cooled to 41 before serving.				
	EHFN02	COS	PROPER COLD HOLDING TEMP.		4/26/2016		
			Lunch meat removed from temperature control was at 48-52 degrees. Must be held at 41 degrees or below or marked with time for removal.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		4/26/2016		
			Food prep sink must have an indirect drain with airgap.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		4/26/2016		
			Ceiling needs to be smooth easily cleanable and moisture resistant.				
	EHFN46	H180 DAY	SERVICE SINK PROVIDED		4/26/2016		
			Can not use floor drain for mop water. Must be a curbed floor drain or mop sink.				

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BELMAR BAKERY & CAFE**401 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5985					4/23/2016	0	HL1B FOOD

BEVANDA LLC**401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5968					4/23/2016	0	HL1B FOOD

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ESTABLISHMENT

**BITI PIES INC
604 S MARYLAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1495	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE All surfaces are clean and sanitized.		4/26/2016	0	HL1B

**BLACK FIG CATERING
1111 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2815					4/27/2016	0	H PREOPEN

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ESTABLISHMENT**BLUE SKY
4201 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF976	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE Gaskets on coolers not clean.		4/21/2016	3	HL1B

**BOWIE 6TH GRADE CAMPUS
2901 TEE ANCHOR BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2702					4/27/2016	0	HL1B

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**BOWIE MIDDLE SCHOOL
2901 TEE ANCHOR BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF677	EHFN45	H 120DAY	PHYSICAL FACILITIES INSTALLED		4/27/2016	2	HL1B
			Ceiling tile in kitchen need to be replaced and broken tile in kitchen also need to be replaced with a smooth, easily cleanable, and non absorbent.				
	EHFN34	H 120DAY	NO EVIDENCE OF INSECT CONTAMIN		4/27/2016		
			Longer door sweep need on back storage room door to prevent pest from entering into building. To be corrected by Aug 27, 2016.				

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BURRITOS TAPATIOS

5901 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2822					4/27/2016	0	H PREOPEN
HF738					4/27/2016	0	H PREOPEN

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ESTABLISHMENT

**BUTLERS MARTINI BAR
703 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1993	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE Ice machine needed to be cleaned		4/26/2016	3	HL1B

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ESTABLISHMENT

**CAKE COMPANY THE
1502 5TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC137	EHFN20	COS	APPROVED SEWAGE/WASTEWATER SYS		4/25/2016	9	HL1B
			Three compartment sink currently has a direct connection to sewer line. Under current code, a "indirect" connection must exist between sinks and sewer line by means of an air break or air gap. Correct by 10-25-2016. **Please consult plumber**				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		4/25/2016		
			Clean: a)Blower covers to reach-in coolers. b)Wooden storage shelf for cake mix.				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		4/25/2016		
			Thermometer in reach-in cooler by cake decoration table is not in good repair. Thermometer must be replaced.				
	EHFN32	H90 DAY	FOOD CONTACT SURFACE CONSTRUCT		4/25/2016		
			Cutting board needs to be resurfaced. Correct by 07-25-2016.				
	EHFN45	IN	PHYSICAL FACILITIES INSTALLED		4/25/2016		
			Ceiling tiles have been replaced with tiles that meet code definition. Correction from last inspection.				

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ESTABLISHMENT

CAKE COMPANY THE

HFC137	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT	4/25/2016	9	HL1B
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Fire extinguisher is overdue for inspection. Have inspected by 05-09-2016.

**CARRIES CAKES
2518 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF1887	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		4/21/2016	4	HL1B
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Ceiling tiles in kitchen and prep areas must be smooth, easily cleanable and non-absorbent. Correct by 180 days, conditional on move.

	EHFN35	COS	PERSONAL CLEANLINESS / EATING		4/21/2016		
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Hair restraints must be worn at all times while working in the kitchen.

	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		4/21/2016		
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3 compartment sink must have an indirect connection with an air gap. Conditional on move.

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ESTABLISHMENT

**CEFCO #2042
4430 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2194	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		4/26/2016	2	HFOL
			Counters have gaps between them. Food and debris can fall between counters and counters cannot be moved to clean. Fronts/tops of counters are not sealed as needed to prevent food from becoming lodged in cracks. No unnecessary gaps, cracks or openings.				

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD3	EHFN32	H90 DAY	FOOD CONTACT SURFACE CONSTRUCT		4/26/2016	5	HL1B
			Cooler gasket needs to be replaced.				
	EHFN11	COS	PROPER DISPOSITION OF RETURNED		4/26/2016		
			Dented cans found on shelves.				

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ESTABLISHMENT

**CITY CAFE
200 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2618	EHFN20	H60 DAY	APPROVED SEWAGE/WASTEWATER SYS		4/27/2016	6	HL1B
			3 compartment sink has a direct connection must have a indirect connection. to be completed in 60 days				
	EHFN02	COS	PROPER COLD HOLDING TEMP.		4/27/2016		
			Reach in cooler was not cooling raw hamburger properly. The hamburger was holding at 50F and it needed to be 45F or below.				
HFK162	EHFN20	H60 DAY	APPROVED SEWAGE/WASTEWATER SYS		4/27/2016	0	H PREOPEN
			3 compartment sink has an direct connection. Must have an indirect connection with an air gap.				

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ESTABLISHMENT

**COCA COLA REFRESHMENTS
8700 CENTERPORT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2672					4/27/2016	0	H PREOPEN

**CORONADO ELEMENTARY
3210 WIMBERLY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF686	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS	Food prep sink needs to have an indirect drain with an air gap.	4/26/2016	3	HL1B

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**CRAVE FACTORY THE
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5976					4/23/2016	0	HL1B FOOD

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ESTABLISHMENT

CRESTVIEW ELEMENTARY

80 HUNSLEY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC207	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		4/25/2016	5	HL1B
			Floor under dish machine is corroded. Not considered a "smooth, easily cleanable" surface. Floor must be repaired by 10-25-2016.				
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT		4/25/2016		
			ANSUL suppressant system is passed due for inspection. Must be inspected by 05/09/2016.				
	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE		4/25/2016		
			Kitchen is very clean and sanitary. Great job!				
	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS		4/25/2016		
			Food prep. sink has a direct connection to sewer line. Law states a indirect connection must exist between sink and sewer line. Correct by 08-15-2016.				

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ESTABLISHMENT

**CUBAN FOOD MARKET
1111 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2816	EHFN20	IN	APPROVED SEWAGE/WASTEWATER SYS		4/27/2016	0	H PREOPEN
			Plumbing at 3 compartment sink is indirect. In compliance.				
	EHFN23	IN	HOT & COLD WATER AVAILABLE		4/27/2016		
			Hot water available at all sinks.				
	EHFN21	IN	CERTIFIED FOOD MANAGER		4/27/2016		
			Food manager card must be obtained within 45 days.				

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ESTABLISHMENT

**DONUT STOP
100 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC336	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		4/21/2016	7	HL1B
			A)All cabinets and shelves that are cracked or peeling need to be resurfaced or replaced. B)Wall by ware washing sink needs to be repaired and sealed.				
	EHFN33	H10DAY	WAREWASHING FACILITY INSTALLED		4/21/2016		
			Spigot head can not reach 1st or 3rd compartment on manual ware wash sink. Head must be extended or replaced with head that can reach all sink basins.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		4/21/2016		
			Clean the following: a)Reachin cooler shelves b)Ice dispencer to soda machine.				
	EHFN47	COS	OTHER VIOLATIONS		4/21/2016		
			a)Venthod filters need to be cleaned. b)Signage needed at handsink. c)Papertowels needed at hand sink.				

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ESTABLISHMENT**DUNKIN DONUTS/BASKIN ROBBINS****2813 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2768	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		4/27/2016	6	HL1B
			Can opener has gap below attachment plate. Cleaning is not easy. Remove gap. b)Pans stacked wet. Do not stack pans until dry.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		4/27/2016		
			Coffee filters and donuts in back must be covered. b)Ceiling panel missing.				

EASTRIDGE ELEMENTARY**1314 EVERGREEN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF673	EHFN03	IN	PROPER HOT HOLDING TEMP.		4/27/2016	0	HL1B
			Steamed broccoli holding at 185F and Corn Dog holding at 172F. In compliance.				

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ESTABLISHMENT**EBBYS GIFTS INC
500 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1671	EHFN47	H180 DAY	OTHER VIOLATIONS		4/25/2016	1	HL1B
			Residential refrigerators need to be replaced with commercial units.				

**EMERSON ELEMENTARY
600 N CLEVELAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1193	EHFN45	H 120DAY	PHYSICAL FACILITIES INSTALLED		4/27/2016	3	HL1B
			Ceiling tile must be smooth, easily cleanable, non absorbent in washroom. To be completed by Aug 2016.				
	EHFN33	H 120DAY	WAREWASHING FACILITY INSTALLED		4/27/2016		
			Dish washing machine must be removed by Aug 2016 or fix asap.				

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ESTABLISHMENT

FAMILY DOLLAR STORE #4401

2420 N GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF541	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		4/25/2016	11	HL1B
			Rodent droppings found. Building is being treated. Followup in 1 week.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		4/25/2016		
			Soap needed in restroom.				
	EHFN07	COS	FOOD AND ICE FROM APPROVED SRC		4/25/2016		
			Open food products found on store shelves.				
	EHFN11	COS	PROPER DISPOSITION OF RETURNED		4/25/2016		
			Dented cans found on store shelves.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		4/25/2016		
			Clean all floors and shelves thoroughly.				

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ESTABLISHMENT

FAMILY DOLLAR STORE #4401

HF541	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	4/25/2016	11	HL1B
Repair condensate leak on coolers.						

FAST EDDIES BILLIARDS

1619 S KENTUCKY ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1364	EHFN47	H180 DAY	OTHER VIOLATIONS		4/25/2016	4	HL1B
All coolers/freezers must be NSF certified or equivalent.							
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		4/25/2016		
Food Manager Certification needed. Must be full-time employee.							
	EHFN42	COS	NON-FOOD CONTACT SURFACES		4/25/2016		
Shelves in cooler need to be cleaned.							

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ESTABLISHMENT

**FAST STOP #25
890 S FM 1912**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP31	EHFN33	H10DAY	WAREWASHING FACILITY INSTALLED		4/22/2016	13	HL1B
			Drainboards needed above 3 comp sink.				
	EHFN22	H10DAY	AUTHORIZED FOOD HANDLER		4/22/2016		
			Food handlers cards are needed by Sept. 1st, 2016.				
	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS		4/22/2016		
			3 comp sink has a direct connection. Must be an indirect connection with an air gap.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		4/22/2016		
			A)Coolers in Lobby area need to be cleaned out. B) Walk in cooler shelves and walls need to be cleaned. C) Shelves in front service area need to be cleaned and lined with paper lining or painted/sealed.				
	EHFN19	H10DAY	APPROVED WATER SOURCE		4/22/2016		
			Water sample needed.				

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ESTABLISHMENT

FAST STOP #25

HFP31	EHFN21	H10DAY	CERTIFIED FOOD MANAGER	4/22/2016	13	HL1B
Food manager needed. Current food manager no longer works at establishment.						
	EHFN03	IN	PROPER HOT HOLDING TEMP.	4/22/2016		
Burritos were holding at 142F.						
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	4/22/2016		
Open drain line and surrounding floor tiles need to be repaired/replaced.						
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT	4/22/2016		
Vents in entire store need to be cleaned and surrounding areas around vent.						

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ESTABLISHMENT

FOOTPRINTS DAYSCHOOL

4333 SW 51ST AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD9	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		4/21/2016	4	HL1B
			Air gap required at hand sink. See handout. 90 days.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		4/21/2016		
			Can opener not clean.				

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ESTABLISHMENT**FOREST HILL ELEMENTARY****3515 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF668	EHFN03	IN	PROPER HOT HOLDING TEMP. Steamed broccoli and cheese holding at 150F. In compliance.		4/27/2016	0	HL1B
	EHFN43	IN	ADEQUATE VENTILATION AND LIGHT Light in walkin freezer repaired.		4/27/2016		

FRITO LAY**1051 N FOREST ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF316	EHFN37	COS	ENVIRONMENTAL CONTAMINATION Food product on floor, must be stored 6 inches above floor.		4/27/2016	1	HL1B

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ESTABLISHMENT**FROSTY TREATS OF TEXAS**

1017 SW 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM377	EHFN30	H24 HOUR	FOOD ESTABLISHMENT PERMIT Permit has expired.		4/27/2016	2	HL1B

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FROSTY TREATS OF TEXAS INC

1017 SW 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1491					4/27/2016	0	HL1B
HFM238	EHFN30	H24 HOUR	FOOD ESTABLISHMENT PERMIT Permit has expired		4/27/2016	2	HL1B
HFM272					4/27/2016	0	HL1B

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FROSTY TREATS OF TEXAS INC

HFM334	EHFN30	H24 HOUR	FOOD ESTABLISHMENT PERMIT	4/27/2016	2	HL1B
Permit has expired						

FROSTY TREATS OF TEXAS INC #51

1017 SW 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM215					4/27/2016	0	HL1B

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ESTABLISHMENT

FROSTY TREATS OF TEXAS INC #90

1017 SW 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM213					4/27/2016	0	HL1B

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ESTABLISHMENT

GOONEYS BAR & GRILL

705 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2334	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		4/26/2016	5	HL1B
			a)Ceiling in kitchen needs to be smooth easily cleanable moisture resistant. b)Floor from dining room down hall needs to be repaired.				
	EHFN46	H90 DAY	SERVICE SINK PROVIDED		4/26/2016		
			a)Restroom doors need to have self closers. b)Broken towel dispenser in womens restroom needs to be replaced.				
	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS		4/26/2016		
			Drain for three compartment sink needs to be an indirect drain with air gap.				

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ESTABLISHMENT**GRACE LEARNING CENTER
4214 RIDGECREST CIR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD69					4/27/2016	0	HFOL

**HOFFBRAU STEAKS
401 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5973					4/23/2016	0	HL1B FOOD

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ESTABLISHMENT

**ITS A PUNJABI AFFAIR
4201 BUSHLAND BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2793	EHFN22	H90 DAY	AUTHORIZED FOOD HANDLER		4/22/2016	0	H PREOPEN
			Food Handler certificates needed.				
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		4/22/2016		
			Back door must be tight fitting on all 4 sides.				
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		4/22/2016		
			Certified Food Manager needed.				

Food Establishment Public Inspection Report

From 4/21/16 thru 4/27/16

ESTABLISHMENT

**JOES CATERING
401 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5981	EHFNO3	COS	PROPER HOT HOLDING TEMP. Potatoes were 119F, put in warming unit.		4/23/2016	3	HL1B FOOD

**JOHNNY CARINOS
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5971	EHFNO3	IN	PROPER HOT HOLDING TEMP. Pasta was 139F.		4/23/2016	0	HL1B FOOD

Food Establishment Public Inspection Report**From 4/21/16 thru 4/27/16****ESTABLISHMENT****JOHNNY N ALLEN MIDDLE SCHOOL****700 N LINCOLN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF691	EHFN03	IN	PROPER HOT HOLDING TEMP. Meatloaf was holding at 190F.		4/27/2016	2	HL1B
	EHFN46	H 120DAY	SERVICE SINK PROVIDED At least one service sink must be provided. Correct by Aug 2016.		4/27/2016		
	EHFN45	H 120DAY	PHYSICAL FACILITIES INSTALLED Ceiling tile must be smooth, easily cleanable, and non absorbent over kitchen area. B)Vents and light shield in kitchen need to be clean.		4/27/2016		

Food Establishment Public Inspection Report

From 4/21/16 thru 4/27/16

ESTABLISHMENT**LA FIESTA GRANDE
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5982	EHFN03	IN	PROPER HOT HOLDING TEMP. Chicken Pasta was 140F.		4/23/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 4/21/16 thru 4/27/16

ESTABLISHMENT

LAWNDALE ELEMENTARY**2215 S BIVINS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF651	EHFN21	IN	CERTIFIED FOOD MANAGER		4/26/2016	4	HL1B
			Food manager card was obtained.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		4/26/2016		
			Prep sink has a direct connection. Must have an indirect connection with an air gap. Correct by Aug 2016.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		4/26/2016		
			Acoustic ceiling tiles in kitchen must be replaced with smooth, non absorbent easy cleanable tiles. Correct by Aug 2016.				

Food Establishment Public Inspection Report

From 4/21/16 thru 4/27/16

ESTABLISHMENT**LEALS**

1619 S KENTUCKY ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF4	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		4/25/2016	18	HL1B
			A)Grout between tiles in kitchen must be repaired. Make grout flush with tile for cleanability. B)Replace broken floor tiles. C)Ceiling tiles over ice machines must be smooth, non porous, easily cleanable surface.				
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT		4/25/2016		
			A)Air vents need to be cleaned. B)Fans used in kitchen must be cleaned.				
	EHFN27	H10DAY	PROPER COOLING METHODS		4/25/2016		
			Salad cooler holding at 46F.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		4/25/2016		
			Door on meat cooler needs a new handle. Must be smooth and easily cleanable.				
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		4/25/2016		
			Back door must be sealed on all 4 sides. Gap at bottom of door.				

Food Establishment Public Inspection Report

From 4/21/16 thru 4/27/16

ESTABLISHMENT

LEALS

HF4	EHFN33	H10DAY	WAREWASHING FACILITY INSTALLED	4/25/2016	18	HL1B
			A)Sanitizers in bar and at 3-comp sink are too weak. Chlorine must be 50ppm and quaternary ammonium must be 200-400ppm based on manufacturer recommendation. B)Dishwasher not sanitizing.			
	EHFN36	COS	WIPING CLOTHS PROPERLY USED	4/25/2016		
			Dirty sanitizer water in 3 comp sink. Must be changed out regularly.			
	EHFN39	H10DAY	PROPER USE OF UTENSILS	4/25/2016		
			A)Handles on scoops in bulk containers must be stored out of the food. B)Cutting boards need to be resurfaced or replaced.			
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	4/25/2016		
			A)Top gaskets on reachin glass cooler behind bar need to be cleaned. B)Lids and handles on bulk containers need to be cleaned. C)Gaskets on coolers need to be cleaned.			
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE	4/25/2016		
			A)Soda gun in bar needs to be cleaned. B)Scoops in bulk containers must have handles. C)Microwave needs to be cleaned.			
	EHFN02	COS	PROPER COLD HOLDING TEMP.	4/25/2016		
			Diced tomatoes in salad prep table holding at 45F.			

Food Establishment Public Inspection Report

From 4/21/16 thru 4/27/16

ESTABLISHMENT

LEALS

Food Establishment Public Inspection Report

From 4/21/16 thru 4/27/16

ESTABLISHMENT

LONG JOHN SILVERS

1600 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1681	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		4/26/2016	8	HFOL
			Hot hold unit is not sealed and is not cleanable. Repeat. b)Sticker residue on cleaned pans. Repeat				
	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		4/26/2016		
			No food manager for this location. Repeat.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		4/26/2016		
			Shelves in walk in cooler have mold.Repeat. b)Front cover and filter missing from ice machine. Repeat.				
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT		4/26/2016		
			Air ducts are heavily contaminated with dust. Ducts must be professionally cleaned. Repeat.				
	EHFN44	H10DAY	GARBAGE AND REFUSE DISPOSAL		4/26/2016		
			Grease on walk ways at front door and back door. Repeat. b)Dumpsters not clean. Repeat.***** ***Due to non compliance for all items listed from previous inspections, a \$50 reinspection fee must be paid at Environmental Health Office by noon 4-27-16.				

Food Establishment Public Inspection Report

From 4/21/16 thru 4/27/16

ESTABLISHMENT

LONGHORN STEAKHOUSE**401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5989	EHFN03	IN	PROPER HOT HOLDING TEMP. CHICKEN WAS 145F.		4/23/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 4/21/16 thru 4/27/16

ESTABLISHMENT**LORENZO DE ZAVALA MS****2801 N COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1194	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		4/26/2016	6	HL1B
			Containers used for clean dish storage needed to be cleaned.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		4/26/2016		
			Gaskets on reachin coolers need to be cleaned.				
	EHFN34	H 120DAY	NO EVIDENCE OF INSECT CONTAMIN		4/26/2016		
			A)Back door needs a new door sweep. B)Rodent droppings found behind equipment in kitchen. Clean floors.				
	EHFN43	H 120DAY	ADEQUATE VENTILATION AND LIGHT		4/26/2016		
			Blower covers and ceiling need to be cleaned in walkin cooler.				

Food Establishment Public Inspection Report

From 4/21/16 thru 4/27/16

ESTABLISHMENT

**MARTHAS HOME
401 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5980					4/23/2016	0	HL1B FOOD

MCDONALDS 200 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC287	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		4/25/2016	5	HL1B
			Thermometers were needed for two reach-in cooler units. COS.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		4/25/2016		
			Old datemark stickers & sticker residue found on clean dishes. Remove datemark stickers & sticker residue before warewashing dishes. COS. Wire fry racks needed to be re-wash due to old fd residue; make sure to scrub all fd debris before rinse & sanitized				

Food Establishment Public Inspection Report

From 4/21/16 thru 4/27/16

ESTABLISHMENT

**MIMIS SNACK BAR
3520 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2814	Ehfn21	H45 DAY	CERTIFIED FOOD MANAGER		4/26/2016	0	H PREOPEN
			Food manager card required.				
	Ehfn20	H45 DAY	APPROVED SEWAGE/WASTEWATER SYS		4/26/2016		
			3 compartment sink has a direct connection. The drains must have an indirect connection with an air gap.				
	Ehfn34	H45 DAY	NO EVIDENCE OF INSECT CONTAMIN		4/26/2016		
			Weather stripping needed for back door.				
	Ehfn33	H45 DAY	WAREWASHING FACILITY INSTALLED		4/26/2016		
			Second drainbaord needed over 3 compartment sink.				

Food Establishment Public Inspection Report

From 4/21/16 thru 4/27/16

ESTABLISHMENT

**MY THAI RESTAURANT
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5959	EHFN03	IN	PROPER HOT HOLDING TEMP. Fried rice was 140F.		4/23/2016	0	HL1B FOOD

NEW BEGINNINGS 3606 ATKINSEN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD38	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		4/26/2016	1	HL1B
<p>Food prep sink is direct plumbed. Food sink must have an air gap to prevent sewage from entering sink. Ensure sinks are plumbed to current codes. 90 Days to complete.</p>							

Food Establishment Public Inspection Report

From 4/21/16 thru 4/27/16

ESTABLISHMENT

NORTH HEIGHTS CATERING**607 N HUGHES ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF85					4/27/2016	0	HL1B

NORTH HEIGHTS ELEMENTARY**607 N HUGHES ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF728	EHF20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		4/27/2016	5	HL1B
			Prep sink needs to have an indirect drain.				
	EHF33	H180 DAY	WAREWASHING FACILITY INSTALLED		4/27/2016		
			Warewashing sink needs to be three compartment sink with indirect drain.				

Food Establishment Public Inspection Report

From 4/21/16 thru 4/27/16

ESTABLISHMENT

OAKDALE ELEMENTARY

2711 S HILL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF757	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		4/26/2016	4	HL1B
			Prep sink has a direct connection. Must have an indirect connection with an air gap. Correct by Aug. 2016.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		4/26/2016		
			1)Shelves were scrapped free of paint. IN 2)Ceiling tiles still needs to be replaced where there is holes and big gaps above the ansil system.				

Food Establishment Public Inspection Report

From 4/21/16 thru 4/27/16

ESTABLISHMENT

PALACE COFFEE COMPANY**420 15TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC299	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE		4/26/2016	2	HL1B
			Establishment is very clean and sanitary. Great job!				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		4/26/2016		
			Shelf underneath espresso machine is not in good repair. Surface must be sealed or shelving replaced. Must be "smooth, non-absorbent, and easily cleanable". Correct by 10-26-2016.				

Food Establishment Public Inspection Report

From 4/21/16 thru 4/27/16

ESTABLISHMENT

PALO DURO CREEK GOLF CLUB 50 COUNTRY CLUB DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC268	EHFN28	COS	PROPER DATE MARKING		4/21/2016	13	HL1B
			Chili in reach in cooler found passed 7 day date mark. Discarded. COS.				
	EHFN30	COS	FOOD ESTABLISHMENT PERMIT		4/21/2016		
			Permit was expired at time of inspection. Permit needs renewed immediately. COS.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		4/21/2016		
			Main kitchen needs light cleaning throughout: shelves, tops of equipment, inside cooler units, fryers, behind equipment. Ice scoop in main kitchen needs to be replaced due to crack in middle of scoop.				
	EHFN37	COS	ENVIRONMENTAL CONTAMINATION		4/21/2016		
			Eggs found over RTE foods. Eggs must be stored below RTE foods to prevent potential cross contamination. COS.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		4/21/2016		
			a)Make sure to clean tea nozzles daily: wash, rinse, sanitize, air dry. b)Clean stainless steel plate inside ice maker.cos c)Clean interior cavity of microwave.				

Food Establishment Public Inspection Report

From 4/21/16 thru 4/27/16

ESTABLISHMENT**PALO DURO CREEK GOLF CLUB**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC268	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		4/21/2016	13	HL1B
			Three comp sink has a direct connection to sanitary sewer. The law requires an indirect connection by means of an air break or air gap. Consult a plumber.				
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT		4/21/2016		
			Ansel system needs to be inspected by fire prevention company. Correct by 5/1/16.				

PEPSICO**8115 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2741	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN		4/26/2016	1	HL1B

All outer doors need to be sealed to prevent insect contamination.

Food Establishment Public Inspection Report

From 4/21/16 thru 4/27/16

ESTABLISHMENT**PERSARAZ
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5991	EHFNO3	IN	PROPER HOT HOLDING TEMP. Mac and cheese at155F.		4/27/2016	0	HL1B FOOD

**PIZZA 9
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5962					4/23/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 4/21/16 thru 4/27/16

ESTABLISHMENT

PIZZA HUT
800 N BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF799	EHFN43	H180 DAY	ADEQUATE VENTILATION AND LIGHT		4/27/2016	5	HL1B
			Light in walkin cooler in office needs to be repaired. Must have at least 10 foot candles of light.				
	EHFN39	H180 DAY	PROPER USE OF UTENSILS		4/27/2016		
			Pans found stacked wet. Air dry pans prior to stacking.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		4/27/2016		
			All walkin cooler and freezer doors need to be resurfaced.				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		4/27/2016		
			a)Oil prep table/shelf needs to be repaired or replaced. b)All broken shelves need to be repaired or replaced.c)Rusted shelf in warewash room needs to be repaired or replaced.				

Food Establishment Public Inspection Report

From 4/21/16 thru 4/27/16

ESTABLISHMENT**POLLYS PUB
1405 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF290	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE Ice machine needed to be cleaned.		4/25/2016	4	HL1B
	EHFN47	COS	OTHER VIOLATIONS Handwashing signs English and Spanish needed in restroom.		4/25/2016		

**POTATO FACTORY
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5964					4/23/2016	0	HL1B FOOD

Food Establishment Public Inspection Report**From 4/21/16 thru 4/27/16**

ESTABLISHMENT**POTTER CTY. DETENTION CENTER****3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5949	EHFN47	COS	OTHER VIOLATIONS		4/23/2016	3	HL1B FOOD
			Open top grills will not be allowed next year. All grills must have lids.				
	EHFN04	COS	PROPER COOKING TIME AND TEMP.		4/23/2016		
			A) Hot dogs cooked to 130 F. Hot dogs must be cooked to 165 F prior to being served.				

Food Establishment Public Inspection Report

From 4/21/16 thru 4/27/16

ESTABLISHMENT

**PUCKETT ELEMENTARY
6700 OAKHURST DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF743	EHFN06	H90 DAY	TIME AS PUBLIC HEALTH CONTROL		4/25/2016	7	HL1B
			If TCS produces are to be held out of temperature control a written procedure must be provided to ensure compliance with 228.75(l).				
	EHFN20	H 365DAY	APPROVED SEWAGE/WASTEWATER SYS		4/25/2016		
			An indirect connection is required on prep sink by February 2017.				
	EHFN45	H 365DAY	PHYSICAL FACILITIES INSTALLED		4/25/2016		
			Ceiling panels must be non absorbant in areas subject to moisture by February 2017.				

Food Establishment Public Inspection Report

From 4/21/16 thru 4/27/16

ESTABLISHMENT

REEVES - HINGER ELEMENTARY

1005 21ST ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC124	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		4/25/2016	5	HL1B
			Acoustic ceiling panels must be replaced with tiles that are "smooth, non-absorbent, and easily cleanable". This must be done in all food prep areas and all areas subject to moisture. Correct by 08-15-2016.				
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT		4/25/2016		
			ANSUL supressant system is overdue for inspection. Must be corrected by 05-09-2016.				
	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS		4/25/2016		
			Food prep. sink has a direct connection to sewer line. A indirect connection is required by means of a air break or air gap. Must be corrected by 08-15-2016.				
	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE		4/25/2016		
			Kitchen is very clean and sanitary. Great job!				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		4/25/2016		
			a)Meatball subs were holding at 182F. b)Chicken patties were holding at 176F. In compliance.				

Food Establishment Public Inspection Report

From 4/21/16 thru 4/27/16

ESTABLISHMENT**RIVER ROAD HIGH SCHOOL**

101 W MOBLEY AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFP29	EHFNO2	IN	PROPER COLD HOLDING TEMP.		4/25/2016	0	HL1B	
			All cold hold units holding at 41F or below. In compliance.					

RIVER ROAD MIDDLE SCHOOL

9500 N US HWY 287

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1848	EHFNO2	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		4/25/2016	4	HL1B	
			Plumbing at 3 compartment sink and two compartment sink is directly plumbed to the sewer line. A direct connection may not exist between the sewage system and a drain originating from equipment in which foods, or utensils are placed. 228.150(c)(1).					
	EHFNO4	H180 DAY	NON-FOOD CONTACT SURFACES		4/25/2016			
			All rusted shelves need to be resurfaced by next school year.					

Food Establishment Public Inspection Report

From 4/21/16 thru 4/27/16

ESTABLISHMENT

**ROLLING HILLS ELEMENTARY
2800 W CHERRY AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP8	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		4/26/2016	4	HL1B
			a)Plumbing at prep sink is directly plumbed to sewer line. A direct connection may not exist between the sewage system and a drain originating from equipment in which foods, or utensils are placed. b)Plumbing at 3 comp. sink needs an air gap/break.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		4/26/2016		
			a)All flooring that is worn needs to be repaired. b)Floor coving in warewash room needs to be repaired.c)All ceiling tiles must be replaced w/smooth, nonabsorbent tiles.d)Drains in warewash room need to be flush w/the floor to prevent water from pooling.				

Food Establishment Public Inspection Report

From 4/21/16 thru 4/27/16

ESTABLISHMENT

**ROUNDERS CLUB
2801 S VIRGINIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1156	EHFN15	COS	PROPER FOOD CONTACT METHODS		4/27/2016	11	HL1B
			Employee touched sliced lime with bare hands. Sliced limes are a ready to eat food and must be handled with gloves or tongs.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		4/27/2016		
			Rust in ice machine. Remove all ice and clean and sanitize. Air dry before refilling.				
	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION		4/27/2016		
			No lids to ice bins. All foods must be protected from contamination. Obtain lids and keep ice covered.				
	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN		4/27/2016		
			Back door open when not in use. Keep door closed when not in use or install a screen door.				

Food Establishment Public Inspection Report**From 4/21/16 thru 4/27/16****ESTABLISHMENT****SAN JACINTO ELEMENTARY****3400 SW 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF689	EHFN32	H 120DAY	FOOD CONTACT SURFACE CONSTRUCT		4/26/2016	6	HL1B
			Replace broken gasket on reachin cooler.				
	EHFN19	H 120DAY	APPROVED WATER SOURCE		4/26/2016		
			Food prep sink must be on an indirect drain with an air gap. Correct by 8/26/16.				
	EHFN43	H 120DAY	ADEQUATE VENTILATION AND LIGHT		4/26/2016		
			Blower covers in walkin cooler need to be cleaned.				

Food Establishment Public Inspection Report

From 4/21/16 thru 4/27/16

ESTABLISHMENT

SHI LEES BBQ & SOUL FOOD**401 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT5990	EHFNO3	COS	PROPER HOT HOLDING TEMP.		4/23/2016	3	HL1B FOOD	
			Hot hold foods must be maintained at 135 degrees or above at all times. Use something to carry food in that will help maintain temp.					

SNOBALL EXPRESS THE**4310 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM737					4/22/2016	0	H PREOPEN
					4/22/2016		

Food Establishment Public Inspection Report

From 4/21/16 thru 4/27/16

ESTABLISHMENT**SONIC
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6112	EHFN30	H24 HOUR	FOOD ESTABLISHMENT PERMIT		4/23/2016	2	HL1B FOOD

Need to pay for permit on Monday 4/25/16. Temporay permit is required for all temporary events.

Food Establishment Public Inspection Report

From 4/21/16 thru 4/27/16

ESTABLISHMENT

**SONIC DRIVE IN
4320 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF764	EHFN30	H10DAY	FOOD ESTABLISHMENT PERMIT		4/27/2016	14	HL1B
			Establishment permit expired.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		4/27/2016		
			Dirty ladder stored in kitchen. Clean or remove ladder.b)Walk in door edge dirty.c)Air intakes in back are very dirty.d)Phone wire bundle needs to be covered.e)Shelf bottom above 3 bay sink is not clean.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		4/27/2016		
			Plastic wrap exposed. b)Coffee filters exposed. c)No cover on to go cups.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		4/27/2016		
			Grease buildup on surfaces in kitchen. Clean grease from all surfaces in kitchen.b)Tea nozzles reassembled wet. Nozzles must air dry after cleaning and sanitizing.c)Pans stacked wet. d)ice buckets not clean.e)Slicer not clean.				
	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS		4/27/2016		
			Sewer cleanout cap broken. Replace cap.				

Food Establishment Public Inspection Report

From 4/21/16 thru 4/27/16

ESTABLISHMENT

SONIC DRIVE IN

HF764	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	4/27/2016	14	HL1B
			<p>Grout is too deep in numerous areas in kitchen. b)Broken floor tiles. c)Holes or gaps in ceiling panels. d)Coving loose at walk in.e)Covered waste can needed in restroom.e)Top outside reachin coolers dirty.</p>			
	EHFN44	H10DAY	GARBAGE AND REFUSE DISPOSAL	4/27/2016		
			<p>Waste grease bin is not clean.</p>			

Food Establishment Public Inspection Report

From 4/21/16 thru 4/27/16

ESTABLISHMENT

**ST MARYS CATHEDRAL SCHOOL
1200 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF646	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		4/27/2016	7	HL1B
			a)Hole in wall over vent hood. b)Ceiling in dish room. c)Wall in dish room. d)Paint on shelves in pantry.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		4/27/2016		
			Three compartment sink needs to have an indirect drain.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		4/27/2016		
			Can opener needed to be cleaned.				

Food Establishment Public Inspection Report

From 4/21/16 thru 4/27/16

ESTABLISHMENT

**TEXAS ROADHOUSE
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5958	EHFN03	IN	PROPER HOT HOLDING TEMP. Rice was 150F.		4/23/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 4/21/16 thru 4/27/16

ESTABLISHMENT

TOOT N TOTUM #12

3365 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1442	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		4/21/2016	6	HL1B
			Coffee creamer automatic dispenser not cleaned properly. b)Oven mitts not clean. c)Microwave is stained inside. Remove all stains or replace.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		4/21/2016		
			Soda syrup hoses cannot be on the floor. b)Food items stored in bins next to trash cans. Separate.				
	EHFN41	COS	ORIGINAL CONTAINER LABELING		4/21/2016		
			Containers of sauce produced by Toot n Totum commissary are not labeled. Not identified at point of sale.				
	EHFN47	COS	OTHER VIOLATIONS		4/21/2016		
			Air vent over prep table not clean. b)Air gap needed at food sink. Must be plumbed to code. 90 days.				

Food Establishment Public Inspection Report

From 4/21/16 thru 4/27/16

ESTABLISHMENT

**TOOT N TOTUM #46
4500 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1188	EHFN45	COS	PHYSICAL FACILITIES INSTALLED		4/26/2016	8	HL1B
			Ceiling panels at back are missing, out of place(not set correctly) and or are not clean.				
	EHFN40	COS	SINGLE-USE ARTICLES STORAGE		4/26/2016		
			Single use items not covered when stored.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		4/26/2016		
			Coffee creamer dispenser not cleaned properly. Unit must be disassembled at nozzle area. Wash rinse and sanitize then air dry. b)Pans not clean to sight and touch. Encrusted or melted pans are not cleanable. c)Knife holder rusted.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		4/26/2016		
			Food containers not stored properly. Do not store any food items with garbage cans.				

Food Establishment Public Inspection Report

From 4/21/16 thru 4/27/16

ESTABLISHMENT**TOOT N TOTUM #59
3601 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF429	EHFN42	COS	NON-FOOD CONTACT SURFACES		4/21/2016	2	HL1B
			Clean walk in ceiling and blower units of dust.				
	EHFN45	COS	PHYSICAL FACILITIES INSTALLED		4/21/2016		
			Sink at restroom needs caulk. b)Seal gaps at coffee bar counters. c)Repaint wood shelves and wall in walk in cooler.				

Food Establishment Public Inspection Report

From 4/21/16 thru 4/27/16

ESTABLISHMENT

**TOOT N TOTUM #61
5300 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF396	EHFN46	H10DAY	SERVICE SINK PROVIDED		4/26/2016	10	HL1B
			Floor tiles at mop sink broken or cracked. Repair as needed. b)Drip from mop sink faucet. Repair. Seal sink to wall.				
	EHFN40	COS	SINGLE-USE ARTICLES STORAGE		4/26/2016		
			Single service items not stored properly. Keep all food service items covered when not in use.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		4/26/2016		
			Shelves in walk in cooler are rusted and not cleanable. Replace with NSF or commercial shelving.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		4/26/2016		
			Chemical sprayer with no label.Always label chemicals.				
	EHFN09	H30 DAY	FOOD SEPARATION AND PROTECTION		4/26/2016		
			Top to walk in cooler is exposed at food prep area. Seal top of walk in cooler to prevent dust from falling onto food prep area.				

Food Establishment Public Inspection Report

From 4/21/16 thru 4/27/16

ESTABLISHMENT

TRAIL BOSS RANCH COOKING

401 N BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5978					4/23/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 4/21/16 thru 4/27/16

ESTABLISHMENT

UNITED SUPERMARKET

201 N 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC138	EHFN46	H90 DAY	SERVICE SINK PROVIDED		4/26/2016	13	HL1B
			Mop sink in mop room is not in good repair. Sink needs to be resurfaced or resealed or replaced.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		4/26/2016		
			Ceiling tile in mop room needs to be replaced.				
	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS		4/26/2016		
			Several drains in establishment were not draining properly. This must be corrected by 5/6/16.				
	EHFN18	H 3 DAYS	PROPER IDENTIFY TOXIC SUBSTANC		4/26/2016		
			Sanitizer test over 400 ppm in bakery.				
	EHFN27	H10DAY	PROPER COOLING METHODS		4/26/2016		
			Cooling unit in meat lab was broken. This needs to be repaired by 5/6/16.				

Food Establishment Public Inspection Report**From 4/21/16 thru 4/27/16**

ESTABLISHMENT

UNITED SUPERMARKET

HFC138	EHFN39	H10DAY	PROPER USE OF UTENSILS	4/26/2016	13	HL1B
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a)Wet dish need to be air dried not wet stacked. b)Can opener blade in deli need to be sharpened.

	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	4/26/2016		
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Deli kitchen & bakery kitchen need to be clean: wall, shelves, drawers, etc. Bulk food supply in deli & bakery need to be wiped down daily.

Food Establishment Public Inspection Report

From 4/21/16 thru 4/27/16

ESTABLISHMENT

VIRDINSKIS BBQ RUB SHACK

3701 OLSEN BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK127	EHFN37	COS	ENVIRONMENTAL CONTAMINATION		4/22/2016	22	HL1B
			Ice chest on ground and grass in ice chest. b)No overhead cover to protect foods.				
	EHFN36	COS	WIPING CLOTHS PROPERLY USED		4/22/2016		
			No sanitizer or sanitizing wipes available.				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		4/22/2016		
			No thermometer available.				
	EHFN23	COS	HOT & COLD WATER AVAILABLE		4/22/2016		
			No hot or cold water available at booth for handwash or dishwash.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		4/22/2016		
			No handwash facility in booth.				

Food Establishment Public Inspection Report

From 4/21/16 thru 4/27/16

ESTABLISHMENT

VIRDINSKIS BBQ RUB SHACK

HFK127	EHFN21	COS	<p style="text-align: center;">CERTIFIED FOOD MANAGER 4/22/2016</p> <p style="text-align: center;">Employees could not answer food safety questions.</p>	22	HL1B
	EHFN14	COS	<p style="text-align: center;">PROPER HAND WASHING / GLOVES 4/22/2016</p> <p style="text-align: center;">Employees did not wash hands prior to putting on gloves.</p>		
	EHFN09	COS	<p style="text-align: center;">FOOD SEPARATION AND PROTECTION 4/22/2016</p> <p style="text-align: center;">Food containers stored on ground. b)No overhead cover.</p>		
	EHFN03	COS	<p style="text-align: center;">PROPER HOT HOLDING TEMP. 4/22/2016</p> <p style="text-align: center;">Hot hold foods at 126 degrees F.</p>		
	EHFN02	COS	<p style="text-align: center;">PROPER COLD HOLDING TEMP. 4/22/2016</p> <p style="text-align: center;">Cold hold foods at 76 and 56 degrees F.</p>		

Food Establishment Public Inspection Report

From 4/21/16 thru 4/27/16

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2547	EHFN11	COS	PROPER DISPOSITION OF RETURNED		4/21/2016	5	HL1B	
			Several dented cans found on shelf for use. Went over proper way to identify dented cans. Removed cans.					
	EHFN21	H 3 DAYS	CERTIFIED FOOD MANAGER		4/21/2016			
			Food manager card needed. Obtain within 3 days.					

**WILLOW VISTA INTERMEDIATE
7600 PAVILLARD DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF218	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		4/26/2016	3	HL1B	
			Plumbing at 3 comp. sink and prep sink is directly plumbed to sewer line. A direct connection may not exist between the sewage system and a drain originating from equipment in which foods or utensils are placed. 228.150 (c)(1)					

Food Establishment Public Inspection Report

From 4/21/16 thru 4/27/16

ESTABLISHMENT**WOLFLIN ELEMENTARY
2026 S HUGHES ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF652	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		4/25/2016	4	HL1B
			Prep sink in kitchen needs to have an indirect drain with air gap.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		4/25/2016		
			Ceiling tiles need to be replaced with smooth easily cleanable moisture resistant tiles.				

**WOODLANDS ELEMENTARY
2501 N COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF830	EHFN03	IN	PROPER HOT HOLDING TEMP.		4/25/2016	0	HL1B
			Ground hamburger meat holding at 178F.				

Food Establishment Public Inspection Report

From 4/21/16 thru 4/27/16

ESTABLISHMENT

YE OLDE PANCAKE STATION**401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5972	EHFNO3	IN	PROPER HOT HOLDING TEMP. Chicken and dumplings 142F.		4/23/2016	0	HL1B FOOD

ZINNIA BAKERY**5120 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2629					4/27/2016	0	HL1B