Food Establishment Public Inspection Report

From 12/31/15 thru 1/6/16

ESTABLISHMENT

24TH DISCOUNT STORE
2390 FRITCH HWY

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF56					1/4/2016	0	HL1B

Food Establishment Public Inspection Report

From 12/31/15 thru 1/6/16

ESTABLISHMENT

BOOZE & BABES
810 N BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2760	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		1/5/2016	0	H PREOPEN
			Sanitizer and sanitizer test strips needed.				
	EHFN33	H 3 DAYS	WAREWASHING FACILITY INSTALLED		1/5/2016		
			Mopsink needed with backflow preventer.				
	EHFN34	H 3 DAYS	NO EVIDENCE OF INSECT CONTAMIN		1/5/2016		
			Backdoor needs new door sweep.				
	EHFN45	H 3 DAYS	PHYSICAL FACILITIES INSTALLED		1/5/2016		
			a)Ceiling above 3 compartment sink, soda machine, and ice machine needs to be smooth durable, nonabsorbent and easily cleaned. b)Ceiling needs to be completed to where rafters are no longer exposed. c)Air vent needs cover.				
	EHFN46	H 3 DAYS	SERVICE SINK PROVIDED		1/5/2016		
			a)Restroom door needs to be self closing.b)Restroom needs a trashcan with a lid, soap and paper towels. b)Handsink needs soap and paper towels.				

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From 12/31/15 thru 1/6/16

ESTABLISHMENT

CLIFFSIDE COFFEE
600 S TYLER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2772	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		12/31/2015	0	H PREOPEN
			Ceiling panels must be nonporous, easy to clean. Replace (30 days). Openings to walls, counters must be sealed. (10 days)				
	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS		12/31/2015		
			Drain lines must be plumbed.				
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT		12/31/2015		
			Clean air vents & ducts.				
	EHFN31	H30 DAY	HANDWASHING FACILITY ADEQUATE		12/31/2015		
			Hand sink required at front counter prep area (30 days).				

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From 12/31/15 thru 1/6/16

ESTABLISHMENT

FAMILY DOLLAR STORE #3478

900 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2769	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		1/4/2016	0	H PREOPEN
			Back doors need new floor sweeps.				
	EHFN46	H10DAY	SERVICE SINK PROVIDED		1/4/2016		
			Covered trashcan needed in womens restroom.				

Food Establishment Public Inspection Report

From 12/31/15 thru 1/6/16

ESTABLISHMENT

I 40 CONVENIENCE
900 SPUR 228

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP53	EHFN33	IN	WAREWASHING FACILITY INSTALLED		12/31/2015	0	H PREOPEN
			Drying rack was added over drain board.				
	EHFN19	IN	APPROVED WATER SOURCE		12/31/2015		
			Air gap was provided for all drain lines in soda machine area.Grease interceptor lid was attached.				
	EHFN21	IN	CERTIFIED FOOD MANAGER		12/31/2015		
			Food manager is needed after 45 days from opening.				
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		12/31/2015		
			A)Weather stripping needed on front doors. B)Doors are now self closing. C)All unapproved mouse traps were removed.				
	EHFN29	IN	ACCURATE THERMOMETERS PROVIDED		12/31/2015		
			A)Probe thermometer was provided. B)Thermometer in walk-in cooler was provided. C)Thermometer still needed for reach in freezer.				

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ESTABLISHMENT

I 40 CONVENIENCE

HFP53	EHFN45	IN	PHYSICAL FACILITIES INSTALLED	12/31/2015	0	H PREOPEN

A)All holes in ceilings were covered. B)Trim was added to top of ceiling to cover gap between ceiling and wall joint. C)Back room was fixed for use as dry storage. D)Ceiling fans and floors were cleaned.

KIDS KOLLEGE

2620 RUSSELL LONG BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC276					1/6/2016	0	HL1B

Food Establishment Public Inspection Report

From 12/31/15 thru 1/6/16

ESTABLISHMENT

KJS COFFEE & CAFE
1202 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC334	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		1/6/2016	3	HL1B
			a)Ceiling by cook area needs to be repaired by next inspection. b)Door to womens restroom needs to be self-closing by next inspection. c)One correction from last inspection.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		1/6/2016		
			a)Shelves inside milk cooler needed to be cleaned. b) Shelves and utensil bin under prep. table in cook area needed to be cleaned. COS				
	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT		1/6/2016		
			ANSUL system/fire suppressant is expired. System needs to be inpsected by Fire Marshal by next inspection.				

Food Establishment Public Inspection Report

From 12/31/15 thru 1/6/16

ESTABLISHMENT

LINS GRAND BUFFET
8440 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1265	EHFN02	COS	PROPER COLD HOLDING TEMP.		12/31/2015	17	HFOL
			Melons found holding at 51F.				
	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		12/31/2015		
			A)Both ice machines still need to be cleaned out. B)Can opener and holster still need to be cleaned. C)Meat slicer on table needs to be cleaned. 2 corrections from last inspection.				
	EHFN18	IN	PROPER IDENTIFY TOXIC SUBSTANC		12/31/2015		
			1 correction from last inspection.				
	EHFN27	H 3 DAYS	PROPER COOLING METHODS		12/31/2015		
			Large walkin cooler holding at 48F.				
	EHFN28	IN	PROPER DATE MARKING		12/31/2015		
			1 correction from last inspection.				

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ESTABLISHMENT

LINS GRAND BUFFET

HF1265	EHFN33	H 3 DAYS	WAREWASHING FACILITY INSTALLED	12/31/2015	17	HFOL

Drains under 3 compartment sink and dishwasher still found with food buildup from previous night. Must be cleaned regularly to prevent overflow. Drain pipe from dishwasher does not reach drain. Must be extended.

EHFN34	H 3 DAYS	NO EVIDENCE OF INSECT CONTAMIN	12/31/2015

Back door still needs to be sealed on all 4 sides to prevent insect and rodent contamination.

EHFN39	IN	PROPER USE OF UTENSILS	12/31/2015

1 correction from last inspection.

EHFN42	H 3 DAYS	NON-FOOD CONTACT SURFACES	12/31/2015

A)Rusted shelves in walkin coolers must be removed. B)High chairs found with food debris. Must be cleaned and sanitized after each use. C)All walls and ceilings still need to be cleaned. 4 corrections from last inspection.

EHFN37	H 3 DAYS	ENVIRONMENTAL CONTAMINATION	12/31/2015

All air vents in kitchen still need to be cleaned.***All previous violations not corrected from EHFN02,03,10,27,33,34,37,42,and 45 are subject to a $50 reinspection fee per violation.

EHFN03	COS	PROPER HOT HOLDING TEMP.	12/31/2015

A)Sweet and sour chicken found holding at 118F. B)Fried shrimp found holding at 122F. C)Chicken sticks found holding at 108F. **Temperature logs need to be updated at 11:00am and 4:00pm every day, and all logs completed.

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ESTABLISHMENT

LINS GRAND BUFFET

HF1265	EHFN45	H 3 DAYS	PHYSICAL FACILITIES INSTALLED	12/31/2015	17	HFOL

A)Broken light shields in kitchen need to be replaced. B)Broken floor tiles in kitchen and walkins need to be replaced.C)All equipment that is not working for the intended used must be removed from the premises.D)Replace damaged ceiling tiles in kitchen.

HF1265	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE	1/6/2016	4	HFOL

3 corrections from last inspection.

	EHFN27	H90 DAY	PROPER COOLING METHODS	1/6/2016

Large walkin cooler still struggling to maintain temperature. Holding at 44F. Door does not stay closed. Part is on order.

	EHFN33	IN	WAREWASHING FACILITY INSTALLED	1/6/2016

1 correction from last inspection.

	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN	1/6/2016

Back door still has some small gaps around the bottom and side of door. Replace door sweep and repair side gaps.

	EHFN37	IN	ENVIRONMENTAL CONTAMINATION	1/6/2016

1 correction from last inspection.

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ESTABLISHMENT

LINS GRAND BUFFET

HF1265	EHFN42	IN	NON-FOOD CONTACT SURFACES	1/6/2016	4	HFOL

3 corrections from last inspection.

	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED	1/6/2016		

A)Broken floor tiles in walkin freezer must be replaced. B)All equipment (including reachin coolers) that are not working for the intended use must be removed. 2 corrections from last inspection.

	EHFN03	IN	PROPER HOT HOLDING TEMP.	1/6/2016		

A)Fried shrimp holding at 153F. B) Chicken holding at 185F. New bulbs have been placed in heat lamps on 2 of the buffet bars. Other parts on order.

Food Establishment Public Inspection Report

From 12/31/15 thru 1/6/16

ESTABLISHMENT

PAK A SAK #8
5815 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF147	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		1/4/2016	4	HL1B
			a)Water supply to ice maker needs to be cleaned. b)Tile underneath water supply to ice maker need to be repaired and cleaned. Correct by 07-04-2016.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		1/4/2016		
			Scrub brush found inside handwashing sink in back room. COS.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		1/4/2016		
			Gasket to small reach-in cooler needed to be cleaned. COS.				

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From 12/31/15 thru 1/6/16

ESTABLISHMENT

PANHANDLE SALVAGE
5811 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF780	EHFN37	COS	ENVIRONMENTAL CONTAMINATION		1/4/2016	3	HL1B
			Eggs stored over tea jugs. Eggs need to be stored below RTE foods. COS				
	EHFN43	COS	ADEQUATE VENTILATION AND LIGHT		1/4/2016		
			Tags for fire extinguishers are expired. Fire inpsection is needed by next inspection.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		1/4/2016		
			a)Replace missing ceiling tiles throughout establishment by next inspection. b)Bakery equipment that is no longer used shall to be removed from establishment. (228.186(n)(1)).				

Food Establishment Public Inspection Report

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ESTABLISHMENT

PIZZA PLANET

2400 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF726	EHFN02	H24 HOUR	PROPER COLD HOLDING TEMP.		1/6/2016	16	HL1B
			Cold hold foods at 50 degrees. Foods requiring cold hold must hold at 41 degrees or less.Unit was turned down.				
	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION		1/6/2016		
			Foods not protected. Boxes stored over food display.b)Holes in ceiling in kitchen.c)Chemical stored on soda boxes.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		1/6/2016		
			Ice machine not clean.				
	EHFN28	COS	PROPER DATE MARKING		1/6/2016		
			Wrong date mark on food container.				
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION		1/6/2016		
			Fan dirty in kitchen. Air vents dusty.				

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ESTABLISHMENT

PIZZA PLANET

HF726	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	1/6/2016	16	HL1B

Floor, walls and ceiling in walk in coolers/freezer not clean.b)Walls floor and ceiling throughout kitchen need to be cleaned. c)Food racks must be cleaned of all rust or replaced. Must be NSF or equivalent.

	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT	1/6/2016

Light in walkin cooler not sufficient.

	EHFN46	H10DAY	SERVICE SINK PROVIDED	1/6/2016

No service sink. Install mop sink with water supply and backflow preventer.

	EHFN47	H10DAY	OTHER VIOLATIONS	1/6/2016

Clean refuse and unused equipment from outside bldg.

Food Establishment Public Inspection Report

From 12/31/15 thru 1/6/16

ESTABLISHMENT

PONY EXPRESS BURRITOS
2808 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC338	EHFN42	COS	NON-FOOD CONTACT SURFACES		1/6/2016	2	HL1B
			Fans in kitchen needed to be cleaned. COS.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		1/6/2016		
			Gaskets to small reach-in cooler are not in good repair, need to be replaced by next inspection.				
	EHFN02	IN	PROPER COLD HOLDING TEMP.		1/6/2016		
			Salsa in table top cold hold holding at 36F. In compliance.				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		1/6/2016		
			Cooked pork holding at 145F. In compliance.				

Food Establishment Public Inspection Report

From 12/31/15 thru 1/6/16

ESTABLISHMENT

TOOMS RESTAURANT
3416 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2057	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		1/6/2016	7	HL1B
			Inside of microwave needed to be cleaned.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		1/6/2016		
			Raw chicken stored above ready to eat foods. Store raw meats below ready to eat foods to prevent cross contamination.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		1/6/2016		
			Floor in kitchen needs to be repaired. Repair within 6 months.				

Food Establishment Public Inspection Report

From 12/31/15 thru 1/6/16

ESTABLISHMENT

YOUTH CNTR OF THE HIGH PLAINS

9300 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF400	EHFN42	COS	NON-FOOD CONTACT SURFACES		1/5/2016	1	HL1B

Blower cover to reach-in cooler needed to be cleaned. COS.