

Food Establishment Public Inspection Report

From 2/11/16 thru 2/17/16

ESTABLISHMENT

ALLSUP'S #166

302 N 15TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC204	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		2/15/2016	13	HL1B
			Fryer basket stored in back room found with old food residue. Utensils must be completely free from old food debris before storing.				
	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/15/2016		
			An air gap of at least 1 inch is needed for PVC pipe that lets out into floor drain for 3-compartment sink. Correct by 05-15-2016.				
	EHFN32	H90 DAY	FOOD CONTACT SURFACE CONSTRUCT		2/15/2016		
			a)Faucet to 3-compartment sink is rusted. Faucet must be repaired by 05-15-2016 b)Wooden shelves in cashier area & back room need to be repainted. c)Front counter that is broken needs to be repaired. Must be "smooth, non-aborbent, and easily cleanable."				
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		2/15/2016		
			a)Top inside cavity of microwave needed to be cleaned. b)Sponge container in back needed to be cleaned. c)Shelves in cashier area needed to be cleaned. d)Floor under shelves in walk in cooler needed to be cleaned. e)Air vent by soda machine needed to				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		2/15/2016		
			Ceiling tiles in manual ware wash area, ice machine, & soda machine do not meet TFER code. These tiles must be replaced to be "smooth, non-aborbent, and easily cleanable."Correct by 08-15-2016.				

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ESTABLISHMENT

ALLSUP'S #166

HFC204

EHFN07

COS

FOOD AND ICE FROM APPROVED SRC

2/15/2016

13

HL1B

Swollen cans of fruit were found on shelf for sale. This is a unsound product. These cans were removed.

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ESTABLISHMENT

ARAMARK DINING HALL

2402 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC123	EHFN42	COS	NON-FOOD CONTACT SURFACES		2/12/2016	9	HL1B
			a) Shelves in kitchen needed to be cleaned. b)Reach-in cooler shelves needed to be cleaned c)Walk-in cooler shelves d)Blower covers needed to be cleaned. Light cleaning is needed through out kitchen.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/12/2016		
			Ware washing sinks and food prep sinks have direct connection. This does not meet TFER code definition. Sinks must indirect connection. Correct by 02-12-2017.				
	EHFN02	COS	PROPER COLD HOLDING TEMP.		2/12/2016		
			Cooked macaroni in hot hold unit was holding at 123F. All TCS food must be at least 135F or above at all times.				
	EHFN27	COS	PROPER COOLING METHODS		2/12/2016		
			Hot hold unit in kitchen was holding TCS foods at 123F, must be able to maintain temperature 135F or above.. Correct by 02-22-2016.				

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ESTABLISHMENT

ARAMARK-JACK B KELLY CENTER

2402 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC206	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/12/2016	11	HL1B
			Both three compartment ware wash sink and two compartment food prep sink have a direct connection to sewer. This does not meet current code. Sinks must have a indirect connection in order to meet code defination. Correct by 02-12-2017.				
	EHFN02	COS	PROPER COLD HOLDING TEMP.		2/12/2016		
			Chicken in table top cold hold unit in Quiznos was holding between 46F-48F.				
	EHFN27	H10DAY	PROPER COOLING METHODS		2/12/2016		
			Reach-in cooler is not maintaining profer temperature. It is holding between 45F-46F. Unit must be able to maintain a temperature of 41F or less at all times.				
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		2/12/2016		
			a)Reach-in cooler need to be cleaned. b)Fan needed to be cleaned. c)Light cleaning is needed throughout core kitchen.				
	EHFN32	H90 DAY	FOOD CONTACT SURFACE CONSTRUCT		2/12/2016		
			Gaskets to reach-in cooler in Quiznos are no longer in good repair, need to be replaced. Cutting boards in Quiznos are no longer "smooth, and easily cleanable". Must be resurfaced or replaced by 05-12-2016. Shelves in Quiznos storage need to be repainted				

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From 2/11/16 thru 2/17/16

ESTABLISHMENT

ARBYS #7490

5214 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1566	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		2/16/2016	8	HL1B
			Reach in cooler gaskets not clean. b)Utensils stored with non sanitized items.				
	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN		2/16/2016		
			Back door self closer broken.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		2/16/2016		
			Bake pans encrusted. Clean to remove build up.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		2/16/2016		
			Hand sink will not shut off completely. b)Paper towel dispenser not operating properly.				
	EHFN21	COS	CERTIFIED FOOD MANAGER		2/16/2016		
			Food manager card not posted. City of Amarillo food manager card needed. Obtain city card by taking Serve-safe certificate to Environmental Health office at 808 S. Buchanan. Simms Municipal Building.				

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ESTABLISHMENT

**BAHAMA BUCKS
5509 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1106					2/17/2016	0	HL1B

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ESTABLISHMENT

BRAUMS ICE CREAM #60

1900 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF601	EHFN34	H30 DAY	NO EVIDENCE OF INSECT CONTAMIN		2/12/2016	8	HL1B
			Back door needs a new door sweep.				
	EHFN35	COS	PERSONAL CLEANLINESS / EATING		2/12/2016		
			Hat or hair nets are needed for all employess and the hair must be effectively restrained.				
	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER		2/12/2016		
			Food manager card is not posted, obtain a copy at our office if cannot locate.				
	EHFN42	H30 DAY	NON-FOOD CONTACT SURFACES		2/12/2016		
			Warmer unit for packaged food items needs to be cleaned.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/12/2016		
			Prep sink and 3 compartment sink cannot have a direct connection between the drain and the sewage system in which food, utensil or equipment is placed. Correct by 2-12-17.				

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From 2/11/16 thru 2/17/16

ESTABLISHMENT

BRAUMS ICE CREAM #60

HF601

EHFN43

H30 DAY

ADEQUATE VENTILATION AND LIGHT

2/12/2016

8

HL1B

All vents in kitchen and dining room need to be cleaned.

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ESTABLISHMENT

**BRAUMS ICE CREAM 180
801 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF166	EHFN34	IN	NO EVIDENCE OF INSECT CONTAMIN		2/12/2016	0	HM4
			Area of store that was exposed to the outside environment has been temporary closed off. Temporary wall has been approved by B.S. and E.H.				
	EHFN42	IN	NON-FOOD CONTACT SURFACES		2/12/2016		
			All non-food contact surfaces have been cleaned and sanitized.				
	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE		2/12/2016		
			All food contact surfaces have been cleaned and sanitized, including food exposed to the elements.				
	EHFN43	IN	ADEQUATE VENTILATION AND LIGHT		2/12/2016		
			Establishment has been ventilated.				
	EHFN17	IN	PROPER STORAGE OF FEED ADDITVS		2/12/2016		
			Fruits on shelf have been properly washed.				

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ESTABLISHMENT

BURGER KING #12483

4900 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2782	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE		2/17/2016	3	HFOL
			A) Corrected, B) Corrected				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/17/2016		
			A) A direct connection may not exist between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed. An indirect drain must be installed on the 3 compartment sink and prep sink.				
	EHFN45	IN	PHYSICAL FACILITIES INSTALLED		2/17/2016		
			A) Corrected, B) Corrected, C) Corrected, D) Corrected.				
	EHFN47	IN	OTHER VIOLATIONS		2/17/2016		
			A) Corrected.				

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ESTABLISHMENT**CAFE MARIZON ON POLK ST**

6151 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2228	EHFN02	IN	PROPER COLD HOLDING TEMP. A) Turkey holding at 40 degrees.		2/11/2016	0	HL1B

CARVER ACADEMY
1905 NW 12TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF164	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC Spray bottle not properly labeled.		2/16/2016	3	HL1B

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ESTABLISHMENT

CHARLEYS PHILLY STEAKS

7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2571	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		2/11/2016	5	HL1B
			A) Working containers of chemicals must be labeled with the common name of the product.				
	EHFN36	COS	WIPING CLOTHS PROPERLY USED		2/11/2016		
			A) Sanitizer rags must be kept in solution when not being used.				
	EHFN43	COS	ADEQUATE VENTILATION AND LIGHT		2/11/2016		
			A) Lighting in the walk in cooler must be at least 10 foot candles.				

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ESTABLISHMENT

CHICKEN EXPRESS

2106 2ND AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC283	EHFN47	H10DAY	OTHER VIOLATIONS		2/11/2016	7	HL1B
			Handwashing signage is needed at all handwashing sinks used by employees.				
	EHFN32	H90 DAY	FOOD CONTACT SURFACE CONSTRUCT		2/11/2016		
			a)Gasket to small reach-in cooler is not in good repair. Replace by next inspection. b)Fryer baskets and strainer found not in good repair (metal wire is unraveling). Discard.				
	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS		2/11/2016		
			Walk-in freezer has a condensation leak. Must be repaired by 02-21-2016.				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		2/11/2016		
			a)Cooked chicken in hot hold unit was holding at 135F. b)Fried okra in hot hold unit was holding at 156F. In compliance.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		2/11/2016		
			Clean the flowing: a)Under heat lamps for hot hold b)Walk-in cooler shelves c)Dry storage shelves d)Clean dish shelves e)Floor in chicken cooler.				

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ESTABLISHMENT

CHURCHS CHICKEN #592

2002 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF980	EHFN09	H 3 DAYS	FOOD SEPARATION AND PROTECTION		2/12/2016	8	HFOL
			Foods stored on floor in shed.				
	EHFN34	H 3 DAYS	NO EVIDENCE OF INSECT CONTAMIN		2/12/2016		
			Back door will not self close completely shut. b)Front door gap.				
	EHFN45	H 3 DAYS	PHYSICAL FACILITIES INSTALLED		2/12/2016		
			Grease trap or cleanout lid has rusted and is not safe. Replace lid or repair as needed.				
	EHFN47	H 3 DAYS	OTHER VIOLATIONS		2/12/2016		
			All items listed are repeat violations. Due to non compliance for items listed a \$50 reinspection fee must be paid in the Environmental Health office by noon Monday 2-15-16. A follow up inspection will be scheduled for the following day.				
	EHFN42	H 3 DAYS	NON-FOOD CONTACT SURFACES		2/12/2016		
			Dust on wall and side of ice machine. b)Holes in wall and ceiling panels. c)Floor grout too deep. Spills settling in grout areas. Food particles not easily cleanable. c)Grease buildup above and below vats and hot hold foods.				

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**CORN DOG 7
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF882	EHFN27	H90 DAY	PROPER COOLING METHODS		2/11/2016	8	HL1B
			A) All freezers must be NSF commercial within 6 months.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/11/2016		
			A) A direct connection may not exist between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed. Correct 3 compartment sink within 1 year.				
	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT		2/11/2016		
			A) Light shields must be installed correctly by next inspection.				
	EHFN28	COS	PROPER DATE MARKING		2/11/2016		
			A) A bin of hot dogs found being held longer than 7 days. Discarded.				

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DALE'S GRAND BURGER #2

1900 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF592	EHFN23	COS	HOT & COLD WATER AVAILABLE		2/16/2016	12	HL1B
			Hot water not available at time of inspection.				
	EHFN27	H30 DAY	PROPER COOLING METHODS		2/16/2016		
			Coolers and freezers must be NSF certified or equivalent.				
	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		2/16/2016		
			Back door must be sealed on all 4 sides to prevent rodent and insect contamination.				
	EHFN35	H90 DAY	PERSONAL CLEANLINESS / EATING		2/16/2016		
			Personal items may not be stored on food prep surfaces.				
	EHFN10	H90 DAY	FOOD CONTACT SURFACES SANITIZE		2/16/2016		
			A)Soda nozzles need to be cleaned.B)Ice bin needs to be cleaned. C)Microwave needs to be cleaned and handle replaced. D)Handles on coolers need to be cleaned.				

Food Establishment Public Inspection Report**From 2/11/16 thru 2/17/16**

ESTABLISHMENT

DALE'S GRAND BURGER #2

HF592	EHFN32	H90 DAY	FOOD CONTACT SURFACE CONSTRUCT	2/16/2016	12	HL1B
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A)Walls in kitchen and restroom must be smooth and easily cleanable. Repair all holes. B)Shelf connected to 3-compartment sink must be made of a smooth, easily cleanable surface.

	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES	2/16/2016		
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A)Walls and ceilings need to be cleaned. B)Vents need to be cleaned.

Food Establishment Public Inspection Report**From 2/11/16 thru 2/17/16****ESTABLISHMENT****DOMINOS PIZZA
5914 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2198	EHFN09	COS	FOOD SEPARATION AND PROTECTION		2/17/2016	7	HL1B
			Dented can on shelf for use. Do not store dented cans with good cans. Mark dented cans as 'DENTED DO NOT USE' FOR RETURN or trash.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		2/17/2016		
			Sticker residue on cleaned food containers. Containers are not clean if residue remains.				
	EHFN41	COS	ORIGINAL CONTAINER LABELING		2/17/2016		
			Bulk container not labeled.				

Food Establishment Public Inspection Report**From 2/11/16 thru 2/17/16****ESTABLISHMENT****FELDMANS WRONG WAY DINER****2100 N 2ND AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC277	EHFN02	COS	PROPER COLD HOLDING TEMP.		2/11/2016	8	HL1B
			a)Plug to small reach-in cooler was not connected to electrical outlet. Shrimp was holding at 55F. Shrimp was discarded and cooler was plugged in.				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		2/11/2016		
			a)Rusted shelves in walk-in cooler and rusted shelves under prep tables need to be painted or replaced. b)Gasket to small reachin cooler on west side of cook line be need to be replaced.				
	EHFN38	COS	APPROVED THAWING METHODS		2/11/2016		
			Fish in reduced oxygen packing found thawing in walk-in cooler. Fish must be removed from packaging before thawing (on label).				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		2/11/2016		
			a)Inside of ice machine needed to be cleaned. b)Air vent by cookline needed to be dusted.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		2/11/2016		
			Floor in kitchen that is eroded needs to be resurfaced/repared. Correct by 02-11-2017.				

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ESTABLISHMENT

FELDMANS WRONG WAY DINER

HFC277	EHFNO3	IN	PROPER HOT HOLDING TEMP.	2/11/2016	8	HL1B
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Cooked food items in table top hot hold unit were holding between 186F-191F. In compliance.

GIRASOL CAFE AND BAKERY**3201 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2790					2/17/2016	0	H PREOPEN

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ESTABLISHMENT

HILLSIDE HEIGHTS REHAB SUITES

6650 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2421	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		2/11/2016	7	HL1B
			A) All hand washing sinks must have paper towels at all times. B) A hand washing facility may not be used for any other				
	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT		2/11/2016		
			A) Light intensity in the walk in cooler must be at least 10 foot candles. New lighting must be installed within 90 days.				
	EHFN21	H90 DAY	CERTIFIED FOOD MANAGER		2/11/2016		
			A) A certified food manager must be obtained within 45 days. Next class is 3-9-16				
	EHFN32	H90 DAY	FOOD CONTACT SURFACE CONSTRUCT		2/11/2016		
			A) Microwave is no longer smooth and easily cleanable. Must be replaced within 90 days.				

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ESTABLISHMENT

HOME PLATE DINER INC

5600 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF333	EHFN42	IN	NON-FOOD CONTACT SURFACES		2/17/2016	1	HFOL
			A) Corrected.				
	EHFN37	H180 DAY	ENVIRONMENTAL CONTAMINATION		2/17/2016		
			A) Hole in top of ice machine must be covered and sealed to prevent environmental contamination of the ice. Corrected by next regular inspection or a \$50 reinspection fee will be charged.				

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ESTABLISHMENT

HORACE MANN MIDDLE SCHOOL

610 N BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF680	EHFN21	H60 DAY	CERTIFIED FOOD MANAGER		2/16/2016	7	HL1B
			Food manager card is needed. Obtain by the next inspection.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/16/2016		
			Prep sink and 3 comp. sink must not have a direct connection where food, utensils and equipment are placed. Correct by 2-16-17.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		2/16/2016		
			A) Shelves and drying rack need to be repainted. B) Various broken tiles found throughout the kitchen, replace or fix. Correct by Aug. 2016.				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		2/16/2016		
			Mini corn dogs were holding at 160F. Chicken fried steak was holding at 155F.				
	EHFN46	H180 DAY	SERVICE SINK PROVIDED		2/16/2016		
			Service sink is needed. Correct by Aug. 2016.				

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Food Establishment Public Inspection Report**From 2/11/16 thru 2/17/16****ESTABLISHMENT****JIGGLE BERRY
3801 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2155	EHFN09	COS	FOOD SEPARATION AND PROTECTION		2/11/2016	13	HL1B
			Food containers with no lids. All foods must be protected at all times.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		2/11/2016		
			Ice scoop and holder not clean. b)Inside reach in freezer not clean. c)Cutting boards surfaces not easily cleanable. Resurface or replace.				
	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		2/11/2016		
			Food manager is not a full time kitchen employee.				
	EHFN14	COS	PROPER HAND WASHING / GLOVES		2/11/2016		
			Hands not washed before gloving to work with foods.				
	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/11/2016		
			Food sinks must have an air gap.				

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ESTABLISHMENT

JIGGLE BERRY

HF2155	EHFN40	COS	SINGLE-USE ARTICLES STORAGE	2/11/2016	13	HL1B
Single service items stored on floor.						

JOHNNY N ALLEN MIDDLE SCHOOL

700 N LINCOLN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF691	EHFN19	H60 DAY	APPROVED WATER SOURCE		2/16/2016	5	HL1B
A) Air gap needed at 3 compartment sink connection.							
	EHFN46	H180 DAY	SERVICE SINK PROVIDED		2/16/2016		
Service sink is needed in mop service area. Correct by Aug. 2016.							
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		2/16/2016		
A) Vents and all light fixtures need to be cleaned in kitchen area.B) Ceiling tiles in kitchen need to be replaced with smooth, non apsorbent tiles. Correct by Aug. 2016.							

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ESTABLISHMENT

LITTLE CAESARS PIZZA

3400 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2405	EHFN21	IN	CERTIFIED FOOD MANAGER		2/17/2016	3	HFOL
			A) Corrected.				
	EHFN29	IN	ACCURATE THERMOMETERS PROVIDED		2/17/2016		
			A) Corrected.				
	EHFN43	IN	ADEQUATE VENTILATION AND LIGHT		2/17/2016		
			A) Corrected.				
	EHFN34	H 3 DAYS	NO EVIDENCE OF INSECT CONTAMIN		2/17/2016		
			A) Back door must be self closing and tight fitting within 3 days. B) Door sweep needed within 3 days.				
	EHFN30	H 3 DAYS	FOOD ESTABLISHMENT PERMIT		2/17/2016		
			A) Current permit must be posted within 3 days or a \$50 reinspection fee will be charged.				

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NIGHT & DAY CARE & PLAY INC

2831 MAYS AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD31	EHFN32	COS	FOOD CONTACT SURFACE CONSTRUCT		2/16/2016	4	HL1B
			Counter edge has tape. Remove tape.				
	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN		2/16/2016		
			Insects in kitchen.				
	EHFN39	COS	PROPER USE OF UTENSILS		2/16/2016		
			Food crumbs in utensil drawers.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		2/16/2016		
			Air gap needed at kitchen 3 bay sink. b)Non porous ceiling panels (plastic). c)Oven must be a commercial grade.				

Food Establishment Public Inspection Report**From 2/11/16 thru 2/17/16****ESTABLISHMENT****NORTH HEIGHTS ELEMENTARY****607 N HUGHES ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF728	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/16/2016	5	HL1B
			Ware washing sink is direct plumbed, must have an air gap on drain line.				
	EHFN33	H180 DAY	WAREWASHING FACILITY INSTALLED		2/16/2016		
			Ware washing sink must be a three compartment sink with drain boards or equivalent on each end.				

Food Establishment Public Inspection Report

From 2/11/16 thru 2/17/16

ESTABLISHMENT

**PALIOS PIZZA CAFE
3562 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2606	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		2/17/2016	1	HFOL
			A) Ceiling panels in both restrooms must be non-absorbent. Correct by 6-17-16				
	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE		2/17/2016		
			A) Corrected.				

Food Establishment Public Inspection Report

From 2/11/16 thru 2/17/16

ESTABLISHMENT

PAPA JOHNS PIZZA

3415 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2478	EHFN09	COS	FOOD SEPARATION AND PROTECTION		2/17/2016	7	HL1B
			Dented cans not marked as Dented.				
	EHFN02	COS	PROPER COLD HOLDING TEMP.		2/17/2016		
			Reach in cooler not operating properly. Food inside found at 52 degrees F. Must be 41 or less. No record of time. Foods discarded.				
	EHFN39	COS	PROPER USE OF UTENSILS		2/17/2016		
			Thermometer not sanitized before placing into food.				

Food Establishment Public Inspection Report

From 2/11/16 thru 2/17/16

ESTABLISHMENT

**PIZZA HUT
110 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC229	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE		2/15/2016	0	HFOL
			Inside of ice machine has been cleaned and sanitized.				
	EHFN29	IN	ACCURATE THERMOMETERS PROVIDED		2/15/2016		
			Reach-in cooler in front has a thermometer. Correction.				
	EHFN42	IN	NON-FOOD CONTACT SURFACES		2/15/2016		
			Five corrections.				
	EHFN43	IN	ADEQUATE VENTILATION AND LIGHT		2/15/2016		
			Two corrections.				

Food Establishment Public Inspection Report

From 2/11/16 thru 2/17/16

ESTABLISHMENT

**PLUM CREEK PLACE
6800 PLUM CREEK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2462	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		2/17/2016	7	HL1B
			A. Microwave needs to be cleaned. B. Shelves and fans in reachin coolers need to be cleaned. C. Doors on reachins need to be cleaned. D. Ice maker needs to be cleaned.				
	EHFN19	H180 DAY	APPROVED WATER SOURCE		2/17/2016		
			Three-compartment sink must be on an indirect drain system with an air gap 2 times the diameter of the drain pipe. Repair by 2-17-17.				
	EHFN37	COS	ENVIRONMENTAL CONTAMINATION		2/17/2016		
			Onions found stored on the floor. All food must be at least 6" off the floor.				

Food Establishment Public Inspection Report

From 2/11/16 thru 2/17/16

ESTABLISHMENT

PLUMCREEK HEALTHCARE RESIDENCE

5601 PLUM CREEK DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2730	EHFN23	H90 DAY	HOT & COLD WATER AVAILABLE		2/17/2016	8	HL1B
			Handsinks take too long to receive hot water. Need a solution to supply hot water. This is a repeat violation. A \$50 reinspection fee will be applied to the permit renewal if found again.				
	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT		2/17/2016		
			Lights in walkin cooler and freezer must be replaced and light shields on all lights.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		2/17/2016		
			A)Can opener and holster need to be cleaned. B)Ice scoop holder needs to be cleaned.				
	EHFN39	COS	PROPER USE OF UTENSILS		2/17/2016		
			Dishes found on clean dish rack with water. Dishes may not be wet stacked.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		2/17/2016		
			A)Replace all broken tiles in kitchen areas. B)Repair walls where they are not smooth and easily cleanable. C)Replace broken gaskets on reachin coolers.				

Food Establishment Public Inspection Report

From 2/11/16 thru 2/17/16

ESTABLISHMENT

ROASTERS COFFEE & TEA**3429 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF47					2/17/2016	0	HL1B

SCOTTS OYSTER BAR**4150 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF398	EHF46	H90 DAY	SERVICE SINK PROVIDED		2/16/2016	2	HL1B
			Mop sink is required. Install sink.				
	EHF47	H90 DAY	OTHER VIOLATIONS		2/16/2016		
			Replace broken cooler gasket. b)Attach hand sink to wall and seal.				

Food Establishment Public Inspection Report

From 2/11/16 thru 2/17/16

ESTABLISHMENT

**SONIC #12
4151 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1004	EHFN39	COS	PROPER USE OF UTENSILS		2/16/2016	8	HL1B
			a)Blade to can opener is dull. Replace. b)Small ice scoop in front was cracked. Replace.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/16/2016		
			Three compartment sink used for manual ware washing has direct connection. This does not meet current code. Sink must have a indirect connection by 02-16-2017.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		2/16/2016		
			Cracked tiles by cook line need to be repaired. Repair by 05-16-2016.				
	EHFN21	H90 DAY	CERTIFIED FOOD MANAGER		2/16/2016		
			A copy of the current food manager card is needed and must be posted.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		2/16/2016		
			Clean: a)Walk-in cooler shelves b)Blower covers c)Syrup shelves d)Top of ice machine e)Tall reach-in cooler & freezer by cook line f)Top area(where lamps are) of fry hot hold.				

Food Establishment Public Inspection Report

From 2/11/16 thru 2/17/16

ESTABLISHMENT

Food Establishment Public Inspection Report

From 2/11/16 thru 2/17/16

ESTABLISHMENT

**SONIC DRIVE IN
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF341	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION		2/11/2016	15	HL1B
			A) All air vents must be cleaned within 10 days.				
	EHFN47	H10DAY	OTHER VIOLATIONS		2/11/2016		
			A) Vent hood must be serviced and fully cleaned within 10 days.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		2/11/2016		
			A) Clean all ceiling tiles by cooking stations within 10 days., B) Repair water damaged ceiling in front serving area within 10 days.				
	EHFN35	COS	PERSONAL CLEANLINESS / EATING		2/11/2016		
			A) All employees working with food, single service items, or clean dishes must wear a hair restraint.				
	EHFN28	COS	PROPER DATE MARKING		2/11/2016		
			A) Hot dogs being held past their expiration date.				

Food Establishment Public Inspection Report

From 2/11/16 thru 2/17/16

ESTABLISHMENT

SONIC DRIVE IN

HF341	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS	2/11/2016	15	HL1B
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A) Make table found holding water inside the unit. Unit must be repaired to drain condensate water properly or be replaced within 10 days. B) A) A direct connection may not exist between the sewage system and a 3 compartment drain. Correct within 1 year.

	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE	2/11/2016		
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A) Clean the top and bottom of the fry station within 10 days.

	EHFN14	COS	PROPER HAND WASHING / GLOVES	2/11/2016		
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A) All employees must wash their hands before putting on gloves and when changing tasks.

Food Establishment Public Inspection Report

From 2/11/16 thru 2/17/16

ESTABLISHMENT

SOUTHERN BAKERY & CAFE

7402 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2695	EHFN09	COS	FOOD SEPARATION AND PROTECTION		2/17/2016	32	HL1B
			A) Several different types of raw meat stored in the same container (Pork, beef, chicken) All must be stored separately to prevent cross contamination.				
	EHFN02	COS	PROPER COLD HOLDING TEMP.		2/17/2016		
			A) Liquid eggs, ham, cheese all holding at 60 degrees. All products must be held below 41 degrees at all times.				
	EHFN18	H10DAY	PROPER IDENTIFY TOXIC SUBSTANC		2/17/2016		
			A)All working containers of chemicals shall have the common name of the chemical on them. B)Working containers shall not be stored next to single service items. C)Number 10 cans are for a single use and then shall be discarded.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/17/2016		
			A)A direct connection may not exist between the sewage system and a drain originating from equipment in which food, utensils or portable equipment are placed. Correct 3 compartment sink and prep sink within 1 year to have an indirect drain.				
	EHFN27	H10DAY	PROPER COOLING METHODS		2/17/2016		
			A)Make table holding all products at 60+ degrees. Unit must be repaired to maintain 41 degrees or below at all times. B)All cooling equipment must be NSF certified or equivalent within 6 months.				

Food Establishment Public Inspection Report

From 2/11/16 thru 2/17/16

ESTABLISHMENT

SOUTHERN BAKERY & CAFE

HF2695	EHFN28	H10DAY	<p style="text-align: center;">PROPER DATE MARKING</p> <p style="text-align: center;">2/17/2016</p> <p style="text-align: center;">32</p> <p style="text-align: center;">HL1B</p>
			<p>A)Food items found without proper date marking in cooler.</p>
	EHFN31	COS	<p style="text-align: center;">HANDWASHING FACILITY ADEQUATE</p> <p style="text-align: center;">2/17/2016</p>
			<p>A)Hand sink found with coffee grounds in it. Hand sinks cannot be used for any other purpose than hand washing.</p>
	EHFN32	H10DAY	<p style="text-align: center;">FOOD CONTACT SURFACE CONSTRUCT</p> <p style="text-align: center;">2/17/2016</p>
			<p>A)All cracked dishes must be discarded.</p>
	EHFN37	H10DAY	<p style="text-align: center;">ENVIRONMENTAL CONTAMINATION</p> <p style="text-align: center;">2/17/2016</p>
			<p>A All food storage must be at least 6 inches off the floor. B)Single service items must be at least 6 inches off the floor. C)Food stored on cooler under leaking condensate line, repair leaking condensate in cooler. Correct all within 10 days.</p>
	EHFN39	H10DAY	<p style="text-align: center;">PROPER USE OF UTENSILS</p> <p style="text-align: center;">2/17/2016</p>
			<p>A)All non working equipment within the building must be removed or repaired within 10 days. B)All single service utensils must be stored mouth part down.</p>
	EHFN40	H10DAY	<p style="text-align: center;">SINGLE-USE ARTICLES STORAGE</p> <p style="text-align: center;">2/17/2016</p>
			<p>A)All single service items intended for lip-contact shall be provided either individually wrapped or in an approved dispenser.</p>

Food Establishment Public Inspection Report

From 2/11/16 thru 2/17/16

ESTABLISHMENT

SOUTHERN BAKERY & CAFE

HF2695	EHFN41	H10DAY	ORIGINAL CONTAINER LABELING	2/17/2016	32	HL1B
			A)All working containers of food shall have the common name of the food item.			
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT	2/17/2016		
			A)Vent hood not large enough for the equipment that is under it and melting the ceiling beside it. ***Referred to fire marshalls office***			
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	2/17/2016		
			A)Wall by knife rack must be repaired to be smooth and easily cleanable within 10 days. B)Ceiling tiles in both bathrooms must be non-absorbent within 6 months. C)Replace melted ceiling tile by vent hood within 10 days.			
	EHFN46	H10DAY	SERVICE SINK PROVIDED	2/17/2016		
			A)Guest bathroom door must be self-closing within 10 days.			
	EHFN47	IN	OTHER VIOLATIONS	2/17/2016		
			A)Due to a score over 30 demerits a \$50 reinspection fee must be paid at 808 S. Buchanan by 12 pm on 2-18-16.			
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE	2/17/2016		
			A)Clean all equipment stored in grey bins. B)Clean bin. C)Clean all shelving. D)Clean out all coolers. E)Quat sanitizer found over 400ppm, chemical label calls for 200ppm. Correct all within 10 days.			

Food Establishment Public Inspection Report

From 2/11/16 thru 2/17/16

ESTABLISHMENT

SOUTHERN BAKERY & CAFE

HF2695 EHFN36 H10DAY WIPING CLOTHS PROPERLY USED 2/17/2016 32 HL1B

A)Dry wiping cloths must be free of visable soil.

EHFN42 H10DAY NON-FOOD CONTACT SURFACES 2/17/2016

A)Clean fan in kitchen.

Food Establishment Public Inspection Report

From 2/11/16 thru 2/17/16

ESTABLISHMENT

**SUBWAY
6000 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1616	EHFN40	H10DAY	SINGLE-USE ARTICLES STORAGE		2/16/2016	4	HL1B
			Single service containers must be stored inverted to prevent contamination.				
	EHFN32	H90 DAY	FOOD CONTACT SURFACE CONSTRUCT		2/16/2016		
			a)Green counter where oven is placed on has areas that are not good repair. These areas must be repaired so they are "smooth, non-absorbent, and easily cleanable." Correct by 05-16-16. b)Rusted shelves in reach-in cooler must be replaced. Correct by 05-1				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		2/16/2016		
			Clean: a)Walk-in cooler shelves b)Prep table shelves c)Reach-in cooler shelves & gaskets d)Inside sides of bread cabinets e)Behind oven on green counter.				

Food Establishment Public Inspection Report

From 2/11/16 thru 2/17/16

ESTABLISHMENT

SUBWAY#6176-208

208 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC273	EHFN21	H 3 DAYS	CERTIFIED FOOD MANAGER		2/15/2016	3	HFOL
			Food manager test will be taken on 02-18-2016.				
	EHFN44	IN	GARBAGE AND REFUSE DISPOSAL		2/15/2016		
			Condensation leak has been repaired.				
	EHFN42	H 3 DAYS	NON-FOOD CONTACT SURFACES		2/15/2016		
			a)Walk-incooler shelves have not been cleaned. A \$50 reinspection fee will be issued. Must cleaned by 02-18-2016. b)Three correction from main inspection.				
	EHFN43	IN	ADEQUATE VENTILATION AND LIGHT		2/15/2016		
			Light has been repaired. Correction.				
	EHFN46	IN	SERVICE SINK PROVIDED		2/15/2016		
			Employee restroom has been cleaned. Correction.				

Food Establishment Public Inspection Report

From 2/11/16 thru 2/17/16

ESTABLISHMENT

SUNRISE ELEMENTARY

5123 SE 14TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF666	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/12/2016	3	HL1B
			The prep sink and 3 compartment sink has a direct connection between the drain and the sewage system where food, utensils and equipment are placed. Correct by 2-12-17				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		2/12/2016		
			A)Ceiling tiles in kitchen must be replaced to be smooth and easily cleanable. Correct by Aug. 2016. B) Shelves under the line need to be repainted or resurfaced to be smooth and easy cleanable. Correct by Aug. 2016.				

Food Establishment Public Inspection Report

From 2/11/16 thru 2/17/16

ESTABLISHMENT

**SUPER 8
2103 LAKEVIEW DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1184	EHFN02	COS	PROPER COLD HOLDING TEMP.		2/11/2016	8	HL1B
			Milk and juice not held at proper temperature. Hold milk and juice under refrigeration or on ice during service time.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		2/11/2016		
			Hand wash sink leaking at handles. Repair as needed.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		2/11/2016		
			Utensil containers not clean.				
	EHFN47	H90 DAY	OTHER VIOLATIONS		2/11/2016		
			All equipment in the kitchen must be commercial grade. Refrigerator is not commercial.				

Food Establishment Public Inspection Report

From 2/11/16 thru 2/17/16

ESTABLISHMENT**SUSHIC, LLC
2402 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC309	EHFN02	IN	PROPER COLD HOLDING TEMP.		2/12/2016	0	HL1B
			Chicken in cold hold unit was holding at 39F. In compliance.				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		2/12/2016		
			Pot stickers in hot hold unit were holding at 145F. In compliance.				
	EHFN25	IN	SPECIALIZED PROCESS COMPLIANCE		2/12/2016		
			Establishment used pH meter to test the pH of sushi rice. Records must be kept.				

Food Establishment Public Inspection Report

From 2/11/16 thru 2/17/16

ESTABLISHMENT

**TACO VILLA #5
3301 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF397	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/17/2016	3	HFOL
			A) 3 compartment sink may not have a direct connection between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed. Correct within 180 days.				
	EHFN32	IN	FOOD CONTACT SURFACE CONSTRUCT		2/17/2016		
			A) Corrected.				

Food Establishment Public Inspection Report

From 2/11/16 thru 2/17/16

ESTABLISHMENT

**TAQUERIA EL TAPATIO #3
2028 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2532	EHFN46	COS	SERVICE SINK PROVIDED		2/11/2016	6	HL1B
			Back flow preventers needed at mop sink. b)Hang mops to dry.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		2/11/2016		
			Splatter on bottom of shelf over hot hold. b)Containers not allowed to air dry before stacking.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		2/11/2016		
			Storage room shelving needs to be cleaned. b)Condiment shelf in kitchen not clean.				
	EHFN36	COS	WIPING CLOTHS PROPERLY USED		2/11/2016		
			Sanitizer on wipe down rags was too strong. Sanitizer for table wipe down must be at 100ppm chlorine.				

Food Establishment Public Inspection Report

From 2/11/16 thru 2/17/16

ESTABLISHMENT

**TEXAS ROADHOUSE
2805 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1022	EHFN03	COS	PROPER HOT HOLDING TEMP.		2/12/2016	10	HL1B
			Prime Rib holding at 113F, 123F, 125F. Must be held at 130F. Refer to HACCP plan.				
	EHFN25	COS	SPECIALIZED PROCESS COMPLIANCE		2/12/2016		
			Violation of HACCP plan for Prime Rib. Cooks must be re-taught state law for prime rib and company HACCP procedures.				
	EHFN35	COS	PERSONAL CLEANLINESS / EATING		2/12/2016		
			Hair nets must be worn by all kitchen staff and managers in the kitchen or ball caps. Long hair must be pulled back in a bun.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		2/12/2016		
			A)Lids on ice makers need to be cleaned. B)Can opener must be cleaned, and holster. C)Bottom of bowl freezer must be cleaned.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		2/12/2016		
			A)Floor tiles in kitchen that are cracked or missing must be replaced. B)Air vents in kitchen need to be cleaned.				

Food Establishment Public Inspection Report

From 2/11/16 thru 2/17/16

ESTABLISHMENT

Food Establishment Public Inspection Report

From 2/11/16 thru 2/17/16

ESTABLISHMENT**TOOT N TOTUM #78****3401 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF751	EHFN03	COS	PROPER HOT HOLDING TEMP.		2/15/2016	20	HL1B
			A)Several types of burritos delivered at 100 degrees. Burritos must be maintained at 135F or higher at all times during and after delivery.				
	EHFN10	H30 DAY	FOOD CONTACT SURFACES SANITIZE		2/15/2016		
			A)Repair or replace cappucinno machine due to rusting on the rear of the machine. B)Clean microwave inside and out. C)Keep all coffee filters covered D)Clean coffee lid dispenser.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/15/2016		
			A)A direct connection to the sewage line may not exist between a piece of equipment in which food, utensils or portable equipment are placed. Fix drain on 3 compartment sink to include an indirect connection within 1 year.				
	EHFN28	H30 DAY	PROPER DATE MARKING		2/15/2016		
			A)All open ready to eat foods held over 24 hours must be date marked. Date marking must include the date the product was opened and the date to which the product must be discarded.				
	EHFN29	H30 DAY	ACCURATE THERMOMETERS PROVIDED		2/15/2016		
			A)Repair or replace thermometers in center cold holding island.				

Food Establishment Public Inspection Report

From 2/11/16 thru 2/17/16

ESTABLISHMENT

TOOT N TOTUM #78

HF751	EHFN31	H30 DAY	HANDWASHING FACILITY ADEQUATE	2/15/2016	20	HL1B
			A)Install a handsink in a location convenient for back of store operations within 30 days.			
	EHFN34	H30 DAY	NO EVIDENCE OF INSECT CONTAMIN	2/15/2016		
			A)Replace door sweeps on front door (Center and bottom). B)Replace door sweep on outside door by bathrooms.			
	EHFN37	H30 DAY	ENVIRONMENTAL CONTAMINATION	2/15/2016		
			A)All hot dog and hamburger buns must be stored at least 6 inches off the floor in the walk in.			
	EHFN42	H30 DAY	NON-FOOD CONTACT SURFACES	2/15/2016		
			A)Clean door in food preparation area.			
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT	2/15/2016		
			A)Light sheilds needed in cooking area and over hot dog area. B)Clean ceiling tiles around air vents.			
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	2/15/2016		
			A)Celing tiles in areas subject to moisture, such as dish area and any food preparation areas as well as areas with refrigeration equipment must be non-absorbent. Replace within 6 months.			

Food Establishment Public Inspection Report

From 2/11/16 thru 2/17/16

ESTABLISHMENT**TOOT N TOTUM #78****TOOT N TOTUM #81****2601 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF866	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		2/11/2016	4	HL1B
			Ceiling panels not sealed to ice machine. Seal panels to close off gaps to attic. Plastic panels should be used over prepared foods. b)Cabinet below soda counter is not clean.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		2/11/2016		
			Coffee filters not stored covered.				

Food Establishment Public Inspection Report

From 2/11/16 thru 2/17/16

ESTABLISHMENT

**TOOT N TOTUM #82
5900 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF888	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/15/2016	10	HL1B
			A)A direct connection may not exist between the sewage system and a drain originating from a piece of equipment in which food, utensils or portable equipment are placed. Correct 3 compartment drain to include an indirect connection within 1 year.				
	EHFN27	H180 DAY	PROPER COOLING METHODS		2/15/2016		
			A)Freezer must be NSF certified commercial or equivalent within 1 year.				
	EHFN28	H30 DAY	PROPER DATE MARKING		2/15/2016		
			A)Several opened ready to eat food items held in the cooler found without any date marking. All date marking must include the day it was opened and the day it expires.				
	EHFN34	H30 DAY	NO EVIDENCE OF INSECT CONTAMIN		2/15/2016		
			A)Replace middle and bottom door sweep on the front door within 30 days. B)Back door may not be propped open and must remain closed when not in actual use.				
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED		2/15/2016		
			A)Replace missing ceiling tile in dry storage.				

Food Establishment Public Inspection Report

From 2/11/16 thru 2/17/16

ESTABLISHMENT

TOOT N TOTUM #82

HF888

EHFN47

H30 DAY

OTHER VIOLATIONS

2/15/2016

10

HL1B

A)Vent hood must be inspected at least every 6 months. A current inspection must be completed within 30 days.

Food Establishment Public Inspection Report

From 2/11/16 thru 2/17/16

ESTABLISHMENT

**TRADEWIND ELEMENTARY
4300 S WILLIAMS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1533	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		2/11/2016	16	HL1B
			Ice scoop holder tray needs to be cleaned. COS				
	EHFN03	COS	PROPER HOT HOLDING TEMP.		2/11/2016		
			Macaroni and cheese, Cheesy Potatoes and Chili in hot hold unit was holding at 106-112F. COS				
	EHFN27	H30 DAY	PROPER COOLING METHODS		2/11/2016		
			Hot hold unit not working in order to keep product at 135F or above. Need repaired immediately.				
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		2/11/2016		
			Rodent droppings found in several areas of the kitchen. Contact a licensed pest control service.				
	EHFN46	H30 DAY	SERVICE SINK PROVIDED		2/11/2016		
			Restroom door needs to be self closing. Correct by next inspection.				

Food Establishment Public Inspection Report

From 2/11/16 thru 2/17/16

ESTABLISHMENT

TRADEWIND ELEMENTARY

HF1533	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS	2/11/2016	16	HL1B
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Wash basin of 3 compartment sink cannot have a direct connection with the drain and the sewer. Correct by 2-11-17.

	EHFN33	H30 DAY	WAREWASHING FACILITY INSTALLED	2/11/2016		
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A)Wash basin drain opener connection is leaking fix by next inspection. B)In sink aerator is leaking fix by next inspection.

	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	2/11/2016		
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A)Ceiling tile in storage room still needs to be replaced, per last health inspection.

Food Establishment Public Inspection Report

From 2/11/16 thru 2/17/16

ESTABLISHMENT

**TRAVELODGE
2035 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2089	EHFN02	COS	PROPER COLD HOLDING TEMP.		2/11/2016	17	HL1B
			Juice and milk not held cold. Refrigerate or hold in ice during service.				
	EHFN12	H10DAY	MANAGEMENT, EMPLOYEE KNOWLEDGE		2/11/2016		
			Manager not knowledgeable of food safety rules.				
	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		2/11/2016		
			No certified food manager.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		2/11/2016		
			Chemical bottle not labeled.				
	EHFN36	COS	WIPING CLOTHS PROPERLY USED		2/11/2016		
			Wiping cloths not used or stored properly.				

Food Establishment Public Inspection Report**From 2/11/16 thru 2/17/16**

ESTABLISHMENT

TRAVELODGE

HF2089	EHFN09	COS	FOOD SEPARATION AND PROTECTION	2/11/2016	17	HL1B
			Foods stored on floor in dry storage.			
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE	2/11/2016		
			Microwave not clean. b)Unapproved sanitizer used for tables wipe down. c)No sanitizer used for washing dishes.			

Food Establishment Public Inspection Report

From 2/11/16 thru 2/17/16

ESTABLISHMENT

VIRDINSKIS BBQ RUB SHACK**3701 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2437	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		2/16/2016	6	HL1B
			Ice scoops not stored on sanitary surfaces.				
	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER		2/16/2016		
			Food manager card expired.				
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		2/16/2016		
			Ceiling panels and wall panels not clean. b)Small fan not clean. c)Ceiling in walk in cooler is peeling. Remove loose material and reseal. d)Fire suppression needs to be cleaned.				

Food Establishment Public Inspection Report

From 2/11/16 thru 2/17/16

ESTABLISHMENT

WALMART SUPERCENTER #793

1701 N 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC128	EHFNO2	IN	PROPER COLD HOLDING TEMP.		2/11/2016	4	HL1B
			a)Pasta salad in deli cold hold was holding at 40F. All cold holding units were holding between 30F-41F. In compliance.				
	EHFNO3	IN	PROPER HOT HOLDING TEMP.		2/11/2016		
			a)Fried chicken in hot hold in deli was holding at 146F. b)Rotissori chicken in hot hold by check out were holding at 145F. In compliance.				
	EHFN32	H90 DAY	FOOD CONTACT SURFACE CONSTRUCT		2/11/2016		
			a)Cutting boards in meat market need to be resurfaced. b)Mop sink in back dry food storage must be resurfaced or replaced. No longer "smooth or easily cleanable." c)Shelves in deli meat cooler are rusty. Shelves must be resurfaced or replaced.				
	EHFN41	COS	ORIGINAL CONTAINER LABELING		2/11/2016		
			Label was needed for flour container in bakery. COS.				
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		2/11/2016		
			a)Buckets in meat cooler used for throw away meat need to be cleaned. b)Air vent in bakery needs to be cleaned.				

Food Establishment Public Inspection Report

From 2/11/16 thru 2/17/16

ESTABLISHMENT

Food Establishment Public Inspection Report

From 2/11/16 thru 2/17/16

ESTABLISHMENT

**WHATABURGER #307
2424 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF79	EHFN02	COS	PROPER COLD HOLDING TEMP.		2/17/2016	22	HL1B
			Tomatoes found sliced and in cold hold at 47 degrees. Repeat violation. Tomatoes must hold at 41 degrees or less after slicing. Due to this item being a repeat violation, a \$50 reinspection fee must be paid in the Environmental Health office by 2-18-16.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		2/17/2016		
			Plastic wrap touching unclean and unsanitized surface when being used.b)Condensation drip onto food cases in walk in freezer. c)No lid on syrup container.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		2/17/2016		
			Slicer stored with foods attached.,b)Ice buckets not clean.c)Ice maker gasket deteriorated- replace.				
	EHFN12	COS	MANAGEMENT, EMPLOYEE KNOWLEDGE		2/17/2016		
			Cook not knowledgeable of food safety rules.				
	EHFN14	COS	PROPER HAND WASHING / GLOVES		2/17/2016		
			Cook touched raw burger patties and then touched bread and cooked meat.				

Food Establishment Public Inspection Report**From 2/11/16 thru 2/17/16****ESTABLISHMENT****WHATABURGER #307**

HF79	EHFN15	COS	PROPER FOOD CONTACT METHODS	2/17/2016	22	HL1B
			Cook touch ready to eat foods with dirty gloves.			
	EHFN41	COS	ORIGINAL CONTAINER LABELING	2/17/2016		
			Three containers liquid with no label.			
	EHFN42	COS	NON-FOOD CONTACT SURFACES	2/17/2016		
			Tea urn is bent and lid will not fit.b)Grill waste pan not cleaned prev day.c)Top inside fry hot hold and fryer area not clean.			
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED	2/17/2016		
			Three bay sink must have an air gap.			
	EHFN47	COS	OTHER VIOLATIONS	2/17/2016		
			Grease on floor below fryers.			

Food Establishment Public Inspection Report

From 2/11/16 thru 2/17/16

ESTABLISHMENT

WHATABURGER #758
6120 HOLLYWOOD RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1038	EHFN41	COS	ORIGINAL CONTAINER LABELING		2/16/2016	4	HL1B
			Unlabeled bottles of cooking oil and bun oil need to be labeled with common name of food product.				
	EHFN32	COS	FOOD CONTACT SURFACE CONSTRUCT		2/16/2016		
			Gaskets to small reach-in cooler by front cashier area need to be replaced. (These gaskets are on order.)				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		2/16/2016		
			Clean the following: a)Bottom shelf to prep. table b)Top rack of drying rack. c)Bottom of reach-in cooler by grill. d)Grill vents/filters to main grill.				

Food Establishment Public Inspection Report

From 2/11/16 thru 2/17/16

ESTABLISHMENT**WTAMU MEAT LAB
2501 RUSSELL LONG BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC272	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/12/2016	0	HL1B	
			Manual ware washing sinks have a direct connection to sewer line. This does not meet TFER code definition.					
	EHFN02	IN	PROPER COLD HOLDING TEMP.		2/12/2016			
			Cooler is at proper temperature. In compliance.					

**WYNDHAM GARDENS
3100 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2658	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		2/16/2016	2	HFOL	
			Kitchen grout too deep. Grout should be almost even with floor. b)Ceiling panel has holes. c)Door gasket not sealing at back door. d)Light covers need replaced if broken. c)Defrost freezer.					