

Food Establishment Public Inspection Report

From 1/7/16 thru 1/13/16

ESTABLISHMENT**575 PIZZERIA
2803 CIVIC CIR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1355	EHFN09	COS	FOOD SEPARATION AND PROTECTION		1/7/2016	8	HL1B
			Food on make table not protected from shelves above.				
	EHFN10	H90 DAY	FOOD CONTACT SURFACES SANITIZE		1/7/2016		
			Resurface cutting board at make table.				
	EHFN19	COS	APPROVED WATER SOURCE		1/7/2016		
			Fresh water leak at sink.				

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ESTABLISHMENT

ABUELOS

401 S BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5818	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		1/9/2016	9	HL1B FOOD
			A) Sanitizer found at 50ppm quat.				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		1/9/2016		
			A) No thermometer available for checking temperatures.				
	EHFN31	H 2 HOUR	HANDWASHING FACILITY ADEQUATE		1/9/2016		
			A) No handwashing station available in booth.				
	EHFN35	H 2 HOUR	PERSONAL CLEANLINESS / EATING		1/9/2016		
			A) All employees working with food must wear a hair restraint.				
	EHFN36	H 2 HOUR	WIPING CLOTHS PROPERLY USED		1/9/2016		
			A) Sanitizer buckets must be stored off the ground.				

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ESTABLISHMENT**ABUELOS**

HFT5818	EHFN03	IN	PROPER HOT HOLDING TEMP.		1/9/2016	9	HL1B FOOD
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A) NOTE: Pork holding at 145F. B) Potatoes holding at 161F

**AVONDALE ELEMENTARY
1500 S AVONDALE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF684	EHFN42	H60 DAY	NON-FOOD CONTACT SURFACES		1/7/2016	1	HL1B

Air vents in kitchen need to be cleaned.

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ESTABLISHMENT

BAKER BROS AMERICAN DELI

3300 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2245	EHFN21	IN	CERTIFIED FOOD MANAGER Corrected		1/7/2016	0	HFOL

BEVANDA LLC

401 N BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5813					1/9/2016	0	HL1B FOOD

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ESTABLISHMENT

**BOOZE & BABES
810 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2760	EHFN19	H24 HOUR	APPROVED WATER SOURCE		1/7/2016	0	H PREOPEN
			Back flow devise needed on water supply to carbinator on fountain machine				
	EHFN20	H24 HOUR	APPROVED SEWAGE/WASTEWATER SYS		1/7/2016		
			(a) Drain on three compartment sink needs to have air gap (b) Floor drain needs to have drain cover and plug for cleanout				
	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE		1/7/2016		
			corrected				
	EHFN33	IN	WAREWASHING FACILITY INSTALLED		1/7/2016		
			corrected				
	EHFN34	IN	NO EVIDENCE OF INSECT CONTAMIN		1/7/2016		
			corrected				

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ESTABLISHMENT

BOOZE & BABES

Inspection No.	Establishment No.	Inspection Type	Inspection Description	Date	Score	Disposition
HF2760	EHFN45	IN	PHYSICAL FACILITIES INSTALLED A,B,C corrected	1/7/2016	0	H PREOPEN
HF2760	EHFN20	IN	APPROVED SEWAGE/WASTEWATER SYS (a) Drain on three compartment sink not direct, wall drain capped (b) Floor drain covered and cleanout plug in place	1/8/2016	0	H PREOPEN
	EHFN19	IN	APPROVED WATER SOURCE Back flow on carbinator corrected	1/8/2016		

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**BURGER KING #1583
415 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2783	EHFN09	COS	FOOD SEPARATION AND PROTECTION		1/13/2016	15	HL1B
			Ice bin lid was removed. Lid must remain on ice bin to prevent contamination.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		1/13/2016		
			a)All reach in coolers need to be cleaned on inside & outside including gaskets.b)All containers need to be cleaned.c)Clean outside & tops of all hot hold equipment. d)Inside & outside of microwave needs to be cleaned. e)Tea urns need to be cleaned. f)				
	EHFN15	COS	PROPER FOOD CONTACT METHODS		1/13/2016		
			Employees touching ready to eat foods without gloves. Must wear gloves when handling RTE foods and wash hands before putting gloves on.				
	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED		1/13/2016		
			Thermometer needed in 2 reach in coolers.				
	EHFN35	COS	PERSONAL CLEANLINESS / EATING		1/13/2016		
			Phone found stored on prep area, must be stored in a seperate location away from prep areas. All employees must wash hands after using the phone.				

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ESTABLISHMENT

BURGER KING #1583

HF2783	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	1/13/2016	15	HL1B
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a)Floors need thorough cleaning. b)Repair all broken, cracked and chipped floor tiles and floor coving. Repair tile grout. c)Clean behind all kitchen equipment. d)Clean floor drains. e)Replace all loose ceiling tiles.

	EHFN31	H10DAY	HANDWASHING FACILITY ADEQUATE	1/13/2016		
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Handsink needed to be cleaned.

BYOB BURGER COMPANY

6200 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2140	EHFN21	IN	CERTIFIED FOOD MANAGER		1/8/2016	0	HFOL
			A) Corrected				

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ESTABLISHMENT

**CABIN CREEK COFFEE & TEA
6200 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2775					1/11/2016	0	HL1B

**CAKE COMPANY THE
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5822					1/9/2016	0	HL1B FOOD

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ESTABLISHMENT**CARLS JR
5900 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2770					1/12/2016	0	HL1B

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD3	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		1/11/2016	1	HL1B

Ceiling tiles in kitchen must be replaced with smooth, easily cleanable, non-porous tiles or painted with a high gloss paint to seal the tiles from moisture.

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ESTABLISHMENT

CITY VIEW ELEMENTARY

3404 KNOLL DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1833	EHFN45	IN	PHYSICAL FACILITIES INSTALLED Backdoor is self-closing. Correction.		1/8/2016	0	HL1B
	EHFN37	IN	ENVIRONMENTAL CONTAMINATION Sneeze shield is in place. Correction.		1/8/2016		
	EHFN03	IN	PROPER HOT HOLDING TEMP. Piiza in hot hold holding at 161F. In compliance.		1/8/2016		
	EHFN02	IN	PROPER COLD HOLDING TEMP. Salad and fruit on table top cold hold holding at 40F. In compliance.		1/8/2016		

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ESTABLISHMENT

**CRACKER BARREL #210
2323 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF891					1/8/2016	0	HFOL

**CRESTVIEW ELEMENTARY
80 HUNSLEY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC207	EHFN02	IN	PROPER COLD HOLDING TEMP. Milk in milk cooler holding at 34F. In compliance.		1/7/2016	0	HL1B

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ESTABLISHMENT

**DENNYS RESTAURANT
2116 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF213	EHFN06	COS	TIME AS PUBLIC HEALTH CONTROL		1/7/2016	24	HL1B
			Date marks exceeded on numerous foods.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		1/7/2016		
			Food contact surfaces throughout kitchen need to be cleaned. Restaurant not being properly cleaned daily. Oven, grills, coolers, gaskets all dirty or encrusted with food spills and dust.				
	EHFN14	COS	PROPER HAND WASHING / GLOVES		1/7/2016		
			Employee did not wash hands before putting on gloves.				
	EHFN19	H10DAY	APPROVED WATER SOURCE		1/7/2016		
			No air gap at drain to food prep sink.				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		1/7/2016		
			One broken thermometer in cooler. b) Thermometers not easily located.				

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ESTABLISHMENT

DENNY'S RESTAURANT

HF213	EHFN31	COS	HANDWASHING FACILITY ADEQUATE	1/7/2016	24	HL1B
			No paper towels at hand sink.			
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT	1/7/2016		
			Reach in coolers inside cover not attached. B)Sink not sealed to wall in kitchen.c)Floor tiles broken throughout kitchen and prep. Repair all floor tiles and regrout floor to enable proper cleaning.d)Repair coving as needed. e)Seals on exterior doors nee			
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION	1/7/2016		
			Air ducts are dirty. Duct work must be professionally cleaned. Retain receipt. b)Shelf above cook prep area not clean. c)Holes in ceiling.			
	EHFN39	COS	PROPER USE OF UTENSILS	1/7/2016		
			Utensil tubs dirty. b)Grease gloves stored on cleaned utensils.c)Pans stacked wet.Must air dry before stacking.			
	EHFN40	COS	SINGLE-USE ARTICLES STORAGE	1/7/2016		
			single service items not inverted.			
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	1/7/2016		
			Doors, handles, walls not clean.b)Oven kickplate missing- replace.			

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ESTABLISHMENT

DENNYS RESTAURANT

HF213	EHFN44	H10DAY	GARBAGE AND REFUSE DISPOSAL	1/7/2016	24	HL1B
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Grease dumpster and waste dumpster and ground near dumpsters need to be cleaned of all grease and food spills. b)Grease buildup at backdoor (outside) walking surface. Clean as needed.

	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	1/7/2016		
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Kitchen floor is not cleanable in its current state.

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ESTABLISHMENT

DON HARRINGTON DISCOVERY CTR

1200 STREIT DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1755	Ehfn33	H180 DAY	WAREWASHING FACILITY INSTALLED		1/12/2016	8	HL1B
			Three compartment sink that meets NSF/ANSI standards must be installed with basins large enough to properly clean popcorn equipment.				
	Ehfn31	H180 DAY	HANDWASHING FACILITY ADEQUATE		1/12/2016		
			Separate handsink must be installed in food preparation area.				
	Ehfn45	H180 DAY	PHYSICAL FACILITIES INSTALLED		1/12/2016		
			Flooring in food prep area must be a smooth, non-absorbent, easily cleanable surface. Carpet is not acceptable.				
	Ehfn21	H45 DAY	CERTIFIED FOOD MANAGER		1/12/2016		
			One full-time employee must obtain a Food Manager Certification within 45 days.				
	Ehfn42	COS	NON-FOOD CONTACT SURFACES		1/12/2016		
			Ceiling vents need to be cleaned.				

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ESTABLISHMENT**EL ALACRAN
2340 FRITCH HWY**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1080					1/12/2016	0	HL1B

**HAGY LEARNING CENTER
1301 STREIT DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD63	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		1/13/2016	3	HL1B

Can opener needed to be cleaned. Significant buildup of metal shavings. May need to replace the blade.

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ESTABLISHMENT

**HAMPTON INN & SUITES
6901 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2396	EHFN27	H90 DAY	PROPER COOLING METHODS		1/8/2016	3	HFOL
			A) All refrigeration must be NSF certified commercial grade within 90 days. Residentail refrigeration must be removed at that time.				
	EHFN21	IN	CERTIFIED FOOD MANAGER		1/8/2016		
			A) Corrected				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		1/8/2016		
			A) Ceiling in kitchen and over food surface must be non-absorbent within 90 days. 228.171(3)				

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ESTABLISHMENT

HOLIDAY INN W MEDICAL CENTER

401 S BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT5817	EHFN47	COS	OTHER VIOLATIONS		1/9/2016	1	HL1B FOOD	
			A) Store all food in a covered container if the food is for self-service					

HOUSTON MIDDLE SCHOOL

815 S INDEPENDENCE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF674	EHFN33	COS	WAREWASHING FACILITY INSTALLED		1/8/2016	3	HL1B	
			Dirty dishes found on clean dish rack.					
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		1/8/2016			
			Condensate leak in walkin freezer. Move food product from under leak. Repair by 1/18/16.					

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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		1/11/2016	4	HL1B
			Utensil containers used for storage need to be cleaned.				
	EHFN42	H60 DAY	NON-FOOD CONTACT SURFACES		1/11/2016		
			Vent hoods and vents on sides of milk coolers need to be cleaned.				
	EHFN22	IN	AUTHORIZED FOOD HANDLER		1/11/2016		
			All kitchen employees must obtain a Food Handler Certification by 9/1/16.				

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ESTABLISHMENT

**LUPITAS
3321 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2619	EHFN30	COS	FOOD ESTABLISHMENT PERMIT		1/7/2016	23	HL1B
			Current permit not posted.				
	EHFN02	H24 HOUR	PROPER COLD HOLDING TEMP.		1/7/2016		
			Walk in cooler and all foods inside at 47 degrees F. No temperature recordings made for cold hold units.b)Raw chicken on counter found at 58 degrees and not attended. All TCS foods discarded.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		1/7/2016		
			No sanitizer used during food prep. No food contact surfaces being sanitized during food prep.				
	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		1/7/2016		
			No food manager for this location. Food manager class is second Wednesday of each month.				
	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED		1/7/2016		
			No probe thermometer available to check food temperatures.				

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ESTABLISHMENT

LUPITAS

HF2619	EHFN31	H10DAY	HANDWASHING FACILITY ADEQUATE	1/7/2016	23	HL1B
			Bucket stored on handsink.			
	EHFN36	H10DAY	WIPING CLOTHS PROPERLY USED	1/7/2016		
			Wiping cloths not stored in sanitizer. Wiping cloth very dirty.			
	EHFN39	COS	PROPER USE OF UTENSILS	1/7/2016		
			Utensils not stored properly. b)Melted spatula.			
	EHFN44	H10DAY	GARBAGE AND REFUSE DISPOSAL	1/7/2016		
			Waste grease cans need tight fitting lids. b)Trash and unused equipment stored outside. c)Grease on floor needs to be cleaned in dumpster area.			
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	1/7/2016		
			No covered waste can for womens restroom. b)Back door is not self closing.			
	EHFN47	H10DAY	OTHER VIOLATIONS	1/7/2016		
			Mop not stored properly.			

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ESTABLISHMENT

LUPITAS

HF2619	EHFN18	COS	<p style="text-align: center;">PROPER IDENTIFY TOXIC SUBSTANC</p> <p style="text-align: center;">1/7/2016</p> <p style="text-align: center;">23</p> <p style="text-align: right;">HL1B</p> <p>Chemical container not labeled. b)Medications not stored properly.</p>
	EHFN12	H10DAY	<p style="text-align: center;">MANAGEMENT, EMPLOYEE KNOWLEDGE</p> <p style="text-align: center;">1/7/2016</p> <p>No food manager for this facility. Employees on duty not familiar with food safety rules, required temperatures.</p>
	EHFN40	H10DAY	<p style="text-align: center;">SINGLE-USE ARTICLES STORAGE</p> <p style="text-align: center;">1/7/2016</p> <p>Single service items stored on floor. b)Single service items not inverted.</p>
	EHFN42	H10DAY	<p style="text-align: center;">NON-FOOD CONTACT SURFACES</p> <p style="text-align: center;">1/7/2016</p> <p>Walk in gasket not clean. b)Grill and cooktop not clean.</p>

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ESTABLISHMENT

**LUPITAS IN N OUT
1007 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2773	EHFN31	H24 HOUR	HANDWASHING FACILITY ADEQUATE		1/11/2016	0	H PREOPEN
			Need handwashing sink in warewashing room				
	EHFN45	H24 HOUR	PHYSICAL FACILITIES INSTALLED		1/11/2016		
			(a) Door opening needs to be finished (b) Prep sink with inderict drain (c) Service window needs to be finished (d) Floor transition in front dining area needs finished (e) Base board needed on new walls (f) Ceiling in warewashing room needs to be smooth				
HF2773	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		1/12/2016	0	H PREOPEN
			(a) Door opening needs to be finished (b) Service window needs to be finished (c) Floor transition in front dining area needs finished (d) Base board needed on new walls (f) Ceiling in warewashing room needs to be smooth				

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**LUPITAS MEX FOOD #2
1706 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2393	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		1/8/2016	6	HOTHER
			All surfaces must be sanitized.				
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		1/8/2016		
			All outer doors must be self closing.				
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT		1/8/2016		
			a)Light shields need replaced behind vent hood. b)Vent building to remove smoke odor.				
	EHFN47	H10DAY	OTHER VIOLATIONS		1/8/2016		
			Vent hood fire suppression system and fire extinguishers need to be inspected. *Call 378-9472 for reinspection prior to reopening*				

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ESTABLISHMENT**MARGARET WILLS ELEMENTARY****3500 SW 11TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF657	EHFN11	COS	PROPER DISPOSITION OF RETURNED		1/8/2016	3	HL1B
Dented cans found on shelves. All cans must be checked prior to placement on shelf for use.							

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ESTABLISHMENT**PAK A SAK #7
3400 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF293	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		1/8/2016	14	HL1B
			Utensil tubs not clean. b)Produce stored on cloth.Cloth holds bacteria.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		1/8/2016		
			Coffee filters not covered.b)Nozzles to tea maker are not clean. c)personal clothing store on food containers.d)water jugs and single service items on floor.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		1/8/2016		
			Chemical cleaner stored over tea urn.				
	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS		1/8/2016		
			Drain hoses to food equipment not plumbed per code at drrain at 3 bay sink.				
	EHFN33	H10DAY	WAREWASHING FACILITY INSTALLED		1/8/2016		
			Warewash sink not plumbed per code for food sink.				

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ESTABLISHMENT

PAK A SAK #7

Inspection Number	Establishment ID	Inspection Type	Violation Description	Date	Count	Priority
HF293	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN Dead bugs in light shields.	1/8/2016	14	HL1B
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION Spills in cabinets below soda dispensers.b)holes in ceiling tiles. c)Dust on tops of all food dispensing equipment.d)Dust on air vents.	1/8/2016		
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES Walk in cooler door and gasket dirty. b)Wall corners and area around hand sink and at mop sink not smooth, easily cleanable.	1/8/2016		
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED Unused drain hose for removed equipmnet must be removed and hole sealed.b)Ceiling tiles in dishwash area and food prep area must be non porous, smooth and easily cleanable.	1/8/2016		
	EHFN47	H10DAY	OTHER VIOLATIONS Floor not smooth at back door. Catching dirt. Smooth out floor to enable cleaning..	1/8/2016		

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ESTABLISHMENT**PANDA EXPRESS #2033****2416 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2163					1/12/2016	0	HL1B

PLEASANT VALLEY ELEMENTARY**4413 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF654	EHFNO3	IN	PROPER HOT HOLDING TEMP. Patties holding at 150F. In compliance.		1/13/2016	0	HL1B

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ESTABLISHMENT

**RANCH HOUSE
7117 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2731	EHFN47	H180 DAY	OTHER VIOLATIONS		1/11/2016	0	H PREOPEN
			All coolers need to be commercial NSF/ANSI or equivalent units.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		1/11/2016		
			a)All exposed wood (shelves with glasses) needs to be repainted with a high gloss paint. b)Wall behind mopsink needs to repainted with a high gloss paint. c)Floor in bar area needs to be resealed.				
	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN		1/11/2016		
			a)Back door needs to be self closing. b)Front door and back door needs new floor sweeps.				
	EHFN46	H180 DAY	SERVICE SINK PROVIDED		1/11/2016		
			Restroom doors need to be self closing.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		1/11/2016		
			3 compartment sink plumbing needs to drain to a floor drain. Each compartment must drain separatley to the drain and have an air gap. Gap must be 2X larger than the diameter of the pipe.				

Food Establishment Public Inspection Report

From 1/7/16 thru 1/13/16

ESTABLISHMENT**RANCH HOUSE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2731	EHFN22	H180 DAY	AUTHORIZED FOOD HANDLER		1/11/2016	0	H PREOPEN

Employees must have a food handlers card by Sept. 1 2016.

RED LIGHT COFF & VAPES

2710 SW 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2774	EHFN31	H10DAY	HANDWASHING FACILITY ADEQUATE		1/8/2016	0	H PREOPEN
	EHFN45	COS	PHYSICAL FACILITIES INSTALLED		1/8/2016		

Handwashing signs needed in restrooms and by handwashing sink in English and Spanish.

Ceiling tiles need replaced over ice machine with smooth, non-porous easily cleanable tiles.

Food Establishment Public Inspection Report

From 1/7/16 thru 1/13/16

ESTABLISHMENT

REEVES - HINGER ELEMENTARY

1005 21ST ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC124	EHFN03	IN	PROPER HOT HOLDING TEMP.		1/7/2016	4	HL1B
			a.Cooked chicken holding at 147F in hot hold. In compliance. b. Cooked beans holding at 158F in hot hold. In compliance.				
	EHFN02	IN	PROPER COLD HOLDING TEMP.		1/7/2016		
			Milk in milk cooler holding at 36F. In compliance.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		1/7/2016		
			a) Ice scoop tray needed to be cleaned. b)Can opener needed to be clean and blade replaced. c)Utensil found with food debris in utensil drawer. d)Inside of ice machine needed to be cleaned.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		1/7/2016		
			Metal shelved under prep. table needed to be cleaned. Considered putting a cleanable, smooth liner on this shelf.				

Food Establishment Public Inspection Report

From 1/7/16 thru 1/13/16

ESTABLISHMENT

ROBERT E LEE ELEMENTARY

119 NE 15TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF660					1/13/2016	0	HL1B

ROLLING HILLS ELEMENTARY

2800 W CHERRY AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP8	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		1/11/2016	1	HL1B

a)Floors, walls & ceilings must be smooth, durable, nonabsorbent & easily cleaned.Ceiling tiles in warewashing room need to be replaced w/smooth tiles b)Backspash behind warewahing area needs to repaired/replaced.c)Floor & wall coving needs repaired

Food Establishment Public Inspection Report

From 1/7/16 thru 1/13/16

ESTABLISHMENT

ROSAS CAFE & TORTILLA FACTORY44

6007 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2734	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		1/7/2016	15	HFOL
			A) Ice buckets must be kept inverted to prevent contamination (REPEAT 2X). B) Silverware cart must be stored or covered so silverware can be kept clean to sight and touch (REPEAT 2X).				
	EHFN21	H 3 DAYS	CERTIFIED FOOD MANAGER		1/7/2016		
			A) Food manager card must be obtained by 5pm today 1/7/16. (REPEAT 2X)				
	EHFN31	H 3 DAYS	HANDWASHING FACILITY ADEQUATE		1/7/2016		
			A) Hand sink is still being used for other purposes than handwashing. (REPEAT 3X)				
	EHFN35	H 3 DAYS	PERSONAL CLEANLINESS / EATING		1/7/2016		
			A) Every employee working with food, clean equipment, utensils, linens and exposed single service items must wear a hair restraint (REPEAT 2X) 228.43(a) **Due to several repeat violations a \$50 reinspection fee must be paid by 12pm tomorrow.**				
	EHFN14	COS	PROPER HAND WASHING / GLOVES		1/7/2016		
			A) Employees seen not washing hands before putting on gloves. 228.38(d)(8)				

Food Establishment Public Inspection Report

From 1/7/16 thru 1/13/16

ESTABLISHMENT

ROSAS CAFE & TORTILLA FACTORY44

HF2734	EHFN36	COS	WIPING CLOTHS PROPERLY USED	1/7/2016	15	HFOL	
			A) Wiping cloth containers must be stored off the ground at all times. 228.68(d)(5)				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC	1/7/2016			
			A) Working chemical conainers found without the common name of the chemical on the bottle. 228.202 B) Working containers of chemicals found stored on the clean dish rack. Chemicals must be stored away from clean dishes at all times. 228.203(1)(2)				
HF2734	EHFN35	H 3 DAYS	PERSONAL CLEANLINESS / EATING	1/12/2016	7	HFOL	
			A) Every employee working with food, clean equipment, utensils, linens and esposed single service items must wear a hair restraint (3X REPEAT) 228.43(a) **Due to multiple repeat violations a \$50 resinspection fee must be paid by 12pm on 1-13-16.				
	EHFN31	H 3 DAYS	HANDWASHING FACILITY ADEQUATE	1/12/2016			
			A) Hand sink is still being used for other purposes than handwashing. (Dirty rags are being found in handsink) (4X REPEAT)				
	EHFN36	H 3 DAYS	WIPING CLOTHS PROPERLY USED	1/12/2016			
			A) Wiping cloths must be kept in solution when not in acutal use.				
	EHFN14	H 3 DAYS	PROPER HAND WASHING / GLOVES	1/12/2016			
			A) Employees must wash hands and change gloves when changing tasks of working with food to cleaning. 228.38(d)(9)				

Food Establishment Public Inspection Report

From 1/7/16 thru 1/13/16

ESTABLISHMENT

ROSAS CAFE & TORTILLA FACTORY44

Food Establishment Public Inspection Report

From 1/7/16 thru 1/13/16

ESTABLISHMENT

**ROUTE 66 DISCOUNT
3816 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1897	EHFN03	COS	PROPER HOT HOLDING TEMP.		1/11/2016	13	HL1B
			Hot links found at 75F. Must be 135F or higher.				
	EHFN10	H90 DAY	FOOD CONTACT SURFACES SANITIZE		1/11/2016		
			All shelves in walkin cooler and reachin coolers need to be cleaned.				
	EHFN21	H90 DAY	CERTIFIED FOOD MANAGER		1/11/2016		
			Food Manager Card not available.				
	EHFN31	H90 DAY	HANDWASHING FACILITY ADEQUATE		1/11/2016		
			Handsink being used for other purposes.				
	EHFN30	H24 HOUR	FOOD ESTABLISHMENT PERMIT		1/11/2016		
			Food Establishment Permit expired 1/5/16. Renew by 1/12/16.				

Food Establishment Public Inspection Report

From 1/7/16 thru 1/13/16

ESTABLISHMENT

ROUTE 66 DISCOUNT

HF1897	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED	1/11/2016	13	HL1B
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Ceiling in walkin cooler must be smooth and easily cleanable. Ventilation must be installed above ceiling.

SAMS

8952 WESTGATE PKWY WEST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF2564	EHFN21	H24 HOUR	CERTIFIED FOOD MANAGER		1/7/2016	2	HFOL
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A) Food manager card must be obtained by 5pm on 1/7/16 or a \$50 reinspection fee will be charged.

HF2564	EHFN21	IN	CERTIFIED FOOD MANAGER		1/8/2016	0	HFOL
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A) Corrected.

Food Establishment Public Inspection Report

From 1/7/16 thru 1/13/16

ESTABLISHMENT

SAN JACINTO ELEMENTARY

3400 SW 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF689	EHFN42	COS	NON-FOOD CONTACT SURFACES		1/13/2016	1	HL1B
			Small black fan in food prep area in the kitchen needs to be cleaned.				

SOUTHLAWN ELEMENTARY

4719 BOWIE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF664	EHFN02	IN	PROPER COLD HOLDING TEMP.		1/8/2016	0	HL1B
			Milk in milk cooler holding at 40F. In compliance.				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		1/8/2016		
			a) Hamburgers in hot hold holding at 136F. In compliance. b)Cooked spinach in hot hold holding at 155F. In compliance.				

Food Establishment Public Inspection Report

From 1/7/16 thru 1/13/16

ESTABLISHMENT**STORYLAND PRESCHOOL****5001 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD28	EHFN27	IN	PROPER COOLING METHODS Corrected		1/8/2016	0	HL1B
	EHFN45	IN	PHYSICAL FACILITIES INSTALLED Corrected		1/8/2016		

Food Establishment Public Inspection Report

From 1/7/16 thru 1/13/16

ESTABLISHMENT

SUNDOWN LANE ELEMENTARY**4715 SUNDOWN LN**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR246	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		1/8/2016	1	HL1B
			Ceiling panels in kitchen are made of absorbent material. These panels need to be replace with tiles that are "non-absorbent, smooth, and cleanable." Correction must be made by 08-31-2016, unless Env. Health Dept. is contact and more time is requested.				
	EHFN02	IN	PROPER COLD HOLDING TEMP.		1/8/2016		
			Milk in milk cooler holding at 38F. In compliance.				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		1/8/2016		
			Pizza in hot hold holding at 168F. In compliance.				

Food Establishment Public Inspection Report

From 1/7/16 thru 1/13/16

ESTABLISHMENT**SUNSHINE CHILD CARE**

2108 13TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC114					1/12/2016	0	HL1B

SUNSHINE VALLEY CHILD CARE

4618 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD22					1/11/2016	0	HL1B

Food Establishment Public Inspection Report

From 1/7/16 thru 1/13/16

ESTABLISHMENT**TAMMES TENDER TOUCH DAYCARE**

1919 BRAZOS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD36	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		1/7/2016	3	HL1B
			Shelves in reachin cooler and freezer need to be cleaned.				

TASCOSA HIGH SCHOOL

3921 WESTLAWN AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF671	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		1/13/2016	3	HL1B
			A)Utensil containers needed to be cleaned out. B)Dishes found on clean dish rack with sticker residue and food debris. Must be cleaned.				
	EHFN45	IN	PHYSICAL FACILITIES INSTALLED		1/13/2016		
			Window tiles in coffee/deli have been repaired.				

Food Establishment Public Inspection Report

From 1/7/16 thru 1/13/16

ESTABLISHMENT**TOOT N TOTUM #34
2024 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2329	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		1/13/2016	1	HL1B

(a) Top of beams in building need to be cleaned (b) Vents over soda machines need to be cleaned

Food Establishment Public Inspection Report

From 1/7/16 thru 1/13/16

ESTABLISHMENT

WAFFLE HOUSE #1239

2108 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1297	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		1/8/2016	15	HL1B
			Shelf bottom above cold hold, condiments, waffle irons and hot hold all have food splatter.b)Plastic wrap box not clean and not cleanable.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		1/8/2016		
			Chemical cleaner stored on food container.				
	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS		1/8/2016		
			No backflow preventer on kitchen hose. b)kitchen floor has water standing below ice machine and soda boxes.				
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		1/8/2016		
			Backdoor has no self closer.				
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION		1/8/2016		
			Air intakes dirty,air exhaust vents are dirty, dust on ceiling over food prep.				

Food Establishment Public Inspection Report

From 1/7/16 thru 1/13/16

ESTABLISHMENT

WAFFLE HOUSE #1239

HF1297	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION	1/8/2016	15	HL1B
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No covers on cup dispensers.

	EHFN47	H10DAY	OTHER VIOLATIONS	1/8/2016		
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Floor in back rooms not clean.

**WILLOW VISTA INTERMEDIATE
7600 PAVILLARD DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF218	EHFN03	IN	PROPER HOT HOLDING TEMP.		1/13/2016	0	HL1B
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Cooked chicken holding at 187F. In compliance.

	EHFN45	IN	PHYSICAL FACILITIES INSTALLED		1/13/2016		
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a)Ceiling tiles replaced with smooth tiles. b)Floor repaired. In compliance.

Food Establishment Public Inspection Report

From 1/7/16 thru 1/13/16

ESTABLISHMENT

**WOODLANDS ELEMENTARY
2501 N COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF830	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE	Inside of ice machine needs to be cleaned.	1/11/2016	3	HL1B