Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

7 GRILL & BAR
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6373	EHFN03	IN	PROPER HOT HOLDING TEMP.		7/29/2016	0	HL1B FOOD

Meat holding at 135 degrees.

ACAPULCO MEXICAN RESTAURANT
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6381					7/30/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

ASIAN BUFFET
3347 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2829	EHFN19	COS	APPROVED WATER SOURCE		7/28/2016	0	H PREOPEN
			Back flow preventer needed on kitchen hose.				
	EHFN41	COS	ORIGINAL CONTAINER LABELING		7/28/2016		
			Non easily identifiable foods not labeled.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		7/28/2016		
			No sanitizer buckets made to hold used food rags. All dirty wipe down rags must be stored in sanitizer at proper concentration.Can opener not clean.Reach in gaskets not clean.Slicer found with food particles after cleaning.Utensil tubs found with food.				
	EHFN14	COS	PROPER HAND WASHING / GLOVES		7/28/2016		
			Hands not washed before putting on gloves.Unless continuing with same food task hands must be washed between glove changes.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		7/28/2016		
			Chemical cleaner stored on ice machine.Do not store chemicals on any food equipment. Ensure all chemicals are labeled.				

Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

ASIAN BUFFET

HF2829	EHFN28	COS	PROPER DATE MARKING	7/28/2016	0	H PREOPEN

No date on foods requiring date. Date all temperature controlled for safety with the 7 day discard date.

EHFN31	COS	HANDWASHING FACILITY ADEQUATE	7/28/2016	

Handwash sink was blocked by waste can, food bucket. Do not block hand sinks. b)Noted that hand sinks are tilted and do not drain fully. Correct sink level.

EHFN36	COS	WIPING CLOTHS PROPERLY USED	7/28/2016	

No sanitizer buckers available for storing wipe down rags.

EHFN38	COS	APPROVED THAWING METHODS	7/28/2016	

Temperature controlled for safety TCS foods found thawing out of refrigeration. Foods must thaw in refrigeration, or under cold running water or in microwave as a part of cooking process.

EHFN40	COS	SINGLE-USE ARTICLES STORAGE	7/28/2016	

Single service spoons stored not handle up. Store all untensils handle up and arranged so no mouth parts are touched by consumers.

EHFN21	H45 DAY	CERTIFIED FOOD MANAGER	7/28/2016	

A current food manager with a city of Amarillo food manget card is required.

Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

ASIAN BUFFET

HF2829	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER	7/28/2016	0	H PREOPEN

Each employee who handles food in any way will need to obtain a food handlers certificate by October 1st 2016. Check on lin at Texas Restaurant Association.

EHFN09	COS	FOOD SEPARATION AND PROTECTION	7/28/2016	

Food cases stored on floor. No lids on plastic wrap.containers. Obtain cleanable containers. Food containers opened & stored not covered.Egg shells kept in egg tray.Open employee drink on food shel Dented/swollen cans on can rack.Remove from stock.

EHFN29	COS	ACCURATE THERMOMETERS PROVIDED	7/28/2016	

Thermometers must be provided for each cold hold unit. Thermometers must be in the warmest door area of the unit. A probe thermometer must be available for each cook.

EHFN35	COS	PERSONAL CLEANLINESS / EATING	7/28/2016	

Open employee drink in kitchen. All employes must have hair restraint. All hair under restraint. No long unrestrained hair.

EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	7/28/2016	

Numerous dirty surfaces in kitchen.Floor drains must be cleaned daily. All floor areas must be mopped daily.Ovens, vent hood & walkin door gaskets not clean. Fly strips used in kitchen.Remove.Do not place elect.fly killers over food prep areas.

Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

ATMOS ENERGY

1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6377					7/30/2016	0	HL1B FOOD

722 NW 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6393					7/28/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

BANGKOK RESTAURANT
5901 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF168	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		7/29/2016	4	HINVEST
			Raid is not permitted for restaurant use.				
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		7/29/2016		
			A.Live roaches found in kitchen. Must be treated by a licensed pest control agent. B. Screen door in kitchen has gaps around door. Side door in dry storage has gap on bottom of door.				

BEEF O BRADYS
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6385					7/30/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

BUDWEISER DIST. CO
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6415					7/30/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

BURGER BARN
8528 N US HWY 287

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP56	EHFN32	H90 DAY	FOOD CONTACT SURFACE CONSTRUCT		8/1/2016	0	H PREOPEN
			Shelf above the 3-compartment sink must be smooth, durable, non-absorbent and easily cleanable.				
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		8/1/2016		
			Food manager card must be obtained within 45 days.				
	EHFN22	H30 DAY	AUTHORIZED FOOD HANDLER		8/1/2016		
			All employees must have food handlers cards by Sept. 1, 2016.				

Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

BUTTERFLIES & BULLFROGS
3107 SW 27TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD59	EHFN37	H60 DAY	ENVIRONMENTAL CONTAMINATION		7/29/2016	2	HFOL

Ceiling fan not clean.

	EHFN47	H60 DAY	OTHER VIOLATIONS		7/29/2016		

Drain lines from culinary sink not correct 2nd notice.

CHICK-FIL-A SOUTH COULTER ST
4510 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2863	EHFN36	COS	WIPING CLOTHS PROPERLY USED		7/29/2016	1	H PREOPEN

36) Sanitizer bucket found sitting on prep table.

Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

CHILIS
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6383					7/30/2016	0	HL1B FOOD

COA DIRECTOR OF UTILITIES
501 S FILLMORE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6286					7/28/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

COCA COLA REFRESHMENTS

1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6413					7/30/2016	0	HL1B FOOD

DELVIN RESTAURANT & CATERING

1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6371					7/30/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

DONUT STOP
4300 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2616	EHFN35	COS	PERSONAL CLEANLINESS / EATING		8/1/2016	1	HFOL
			A)All employees working with exposed food or single service items must wear a hair restraint.				
	EHFN34	IN	NO EVIDENCE OF INSECT CONTAMIN		8/1/2016		
			A)Corrected.				
	EHFN36	IN	WIPING CLOTHS PROPERLY USED		8/1/2016		
			A)Corrected.				
	EHFN42	IN	NON-FOOD CONTACT SURFACES		8/1/2016		
			A)Corrected.				
	EHFN45	IN	PHYSICAL FACILITIES INSTALLED		8/1/2016		
			E)Corrected.				

Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

DONUT STOP

HF2616	EHFN47	IN	OTHER VIOLATIONS	8/1/2016	1	HFOL

A)Corrected.

FAB FOODS

1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6372					7/30/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

FAMILY SUPPORT SERVICES

1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6409					7/30/2016	0	HL1B FOOD
HFT6410					7/30/2016	0	HL1B FOOD
HFT6411	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		8/1/2016	3	HL1B FOOD

Rusty trough for drink hold. Cos moved and replaced.

Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

FAMILY SUPPORT SERVICES

HFT6412					7/30/2016	0	HL1B FOOD
HFT6420					7/29/2016	0	HL1B FOOD

FUZZYS TACO SHOP

1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6374					7/30/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

GATTIS PIZZA
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6366					7/30/2016	0	HL1B FOOD

HAPPY STATE BANK
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6384					7/30/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

HOFFBRAU STEAKS
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6369					7/30/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

JNB QUICKI SHOP 2
4809 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF287	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		8/1/2016	10	HL1B
			a)Tea nozzle needed to be cleaned and sanitized. b)Donut case needed to be cleaned and sanitized.				
	EHFN20	H 365DAY	APPROVED SEWAGE/WASTEWATER SYS		8/1/2016		
			Three compartment sink must be indirectly plumbed. Correct within 1 year.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		8/1/2016		
			Soap needed at handsink.				
	EHFN40	COS	SINGLE-USE ARTICLES STORAGE		8/1/2016		
			a)Store all single service utensils with handle facing up to prevent contamination. b)Do not store food or single service items under plumbing.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		8/1/2016		
			Floors need to be cleaned under soda bibs.				

Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

JOE DADDYS
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6407					7/30/2016	0	HL1B FOOD

JOE TACO
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6367					7/30/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

LA BELLA PIZZA
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6408					7/30/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

LA ESQUINA
1500 N MIRROR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2092	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION		7/29/2016	32	HL1B
			Manufacturing area is not appropriate to properly protect the items during storage and bagging				
	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS		7/29/2016		
			3-compartment sink is being used to wash produce prior to making salsa. 3-compartment sink must have an indirect waste connection with an air-gap.				
	EHFN30	H10DAY	FOOD ESTABLISHMENT PERMIT		7/29/2016		
			Last inspection could not be located. Last inspection must be posted in a conspicous place				
	EHFN31	H10DAY	HANDWASHING FACILITY ADEQUATE		7/29/2016		
			There is no hand sink located within the facility. A hand sink must be installed in both the manufacturing area and the dish area.				
	EHFN33	H10DAY	WAREWASHING FACILITY INSTALLED		7/29/2016		
			A 3-compartment sink with bays large enough to fully submerge your largest dish is required. Pots and pans cannot be washed in the mop sink.				

Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

LA ESQUINA

HF2092	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN	7/29/2016	32	HL1B

Pots and pans found in the mop sink. Mop sink is for the disposal of mop water only.

EHFN47	H10DAY	OTHER VIOLATIONS	7/29/2016

Due to a score of over 30 a $50 reinspection fee must be paid at 808 S Buchanan by 12pm on 8-1-16. A reinspection will be scheduled for the following day.

EHFN07	H10DAY	FOOD AND ICE FROM APPROVED SRC	7/29/2016

Several food items found with only Spanish labeling. English labeling is required by law in order to sell all items. B)Several items are being manufactured and no labeling is being placed on each item. C)Moldy strawberries found in the cooler.

EHFN07	H10DAY	FOOD AND ICE FROM APPROVED SRC	7/29/2016

All foods must be manufactured at 1500 N Mirror. No foods can be taken to another location for any part of manufacturing process.Chicharrones are being cooked at location not assoicated with this business and being transported back in unsanitary manor.

EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE	7/29/2016

Clean ice machine.

EHFN14	H10DAY	PROPER HAND WASHING / GLOVES	7/29/2016

All employees must wash hands prior to placing gloves on their hands.

Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

LA ESQUINA

HF2092	EHFN21	H10DAY	CERTIFIED FOOD MANAGER	7/29/2016	32	HL1B

A certified food manager must be obtained.

EHFN24	H10DAY	REQUIRED RECORDS AVAILABLE	7/29/2016

All manufactured products must be labeled correctly in English

EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED	7/29/2016

All cold holding equipment must have an approved thermometer B)Test strips are needed for the chlorine sanitizer.

EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT	7/29/2016

All food much be packaged in a way to prevent contamination, popsicles do not have any lids on them and several packages found opened. B)Counter top by soda machine is chipped and no longer easily cleanable and must be replaced.

EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	7/29/2016

Replace all broken or missing floor tiles A cleanable ceiling is required over any area subject to moisture (soda machine, ice machine, 3 compartment sink) C)All walls must be smooth, durable, non-absorbant and easily cleanable.

EHFN46	H10DAY	SERVICE SINK PROVIDED	7/29/2016

Restroom must be self-closing B) A covered trashcan is needed C) Paper towels are needed for washing hands.

Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

LA ESQUINA

LA FIESTA GRANDE
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6378					7/30/2016	0	HL1B FOOD

LEALS
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6406	EHFN03	IN	PROPER HOT HOLDING TEMP.		7/29/2016	0	HL1B FOOD

Rollups holding at 141 degrees.

Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

LLUVIA IMPTS
1401 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1768	EHFN07	COS	FOOD AND ICE FROM APPROVED SRC		7/30/2016	8	HL1B
			A) Pork rines cannot be sold because they are being produced in an unlicensed kitchen.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		7/30/2016		
			Only individually wrapped hot sauce and lemon juice maybe sold (Repeat)				
	EHFN30	COS	FOOD ESTABLISHMENT PERMIT		7/30/2016		
			A) A current copy of your Food Establishment Permit must be kept within the booth. Last inspection must be kept within booth.				
	EHFN47	IN	OTHER VIOLATIONS		7/30/2016		
			Due to a repeat non-compliance a $50 re-inspection fee must be paid by 8-1-16. B) Pork rines cannot be sold until permission is given from Environmental Health.				

Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

MILLER
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6414					7/29/2016	0	HL1B FOOD

NATIONAL MS SOCIETY
3301 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6260	EHFN03	IN	PROPER HOT HOLDING TEMP.		7/30/2016	0	HL1B FOOD

Cooked Chicken 153F. Cooked Beef 155F.

Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

NINETEEN 49 CATERING
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6376					7/29/2016	0	HL1B FOOD

ON THE BORDER
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6379					7/30/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

PIZZA HUT

6905 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1449	EHFN45	COS	PHYSICAL FACILITIES INSTALLED		7/29/2016	9	HL1B
			Back door not sealing properly. Repeat				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		7/29/2016		
			Ice bin open when not in use. Fd must be protected from contamination. Close bins.Ice bucket cracked. Food plastic wrap lid removed. Dishes stacked wet. Invert single service items.Utensil tub at bar dirty.Don't put clean utensils in a dirty tub.				
	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN		7/29/2016		
			Back door has gap and will not shut completely on its own. nRepeat violation. Future violations will require a reinspection fee.				
	EHFN37	COS	ENVIRONMENTAL CONTAMINATION		7/29/2016		
			Back of computer at make table is dirty. dust and splatter must be removed. Repeat violation from 11-15. Future violations will require a reinspection fee.				

Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

RED ROBIN
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6364					7/30/2016	0	HL1B FOOD

REED BEVERAGE/COORS
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6418					7/29/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

RIB CRIB BBQ
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6375					7/30/2016	0	HL1B FOOD

SANCHEZ ELI
4101 LINE AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6419	EHFN45	H 3 DAYS	PHYSICAL FACILITIES INSTALLED		7/30/2016	2	HL1B FOOD

For future events, need to have screened tent if food prep.

	EHFN47	H 3 DAYS	OTHER VIOLATIONS		7/30/2016		

Cover needed for grill.

Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

SHI LEES BBQ & SOUL FOOD

4101 LINE AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6421					7/30/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

SONIC DRIVE IN
4320 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF764	EHFN02	COS	PROPER COLD HOLDING TEMP.		7/28/2016	16	HFOL
			Two cold hold units holding above 41 degrees F. Check all units each shift for proper temp.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		7/28/2016		
			Cups stored not protected. A cover is needed for cups to prevent insect and dust contamination.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		7/28/2016		
			Slicers found with food attached after cleaning.b)Hot hold pans encrusted with food residue. c)Lemon squeezer peeling paint. d)Reach in gaskets not clean. e)Dishes stacked wet. f)Condensation dripping in walkin cooler onto food cases.g)Fryers not clean.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		7/28/2016		
			Chemical sprayer not labeled. Ensure all chemicals are labeled.				
	EHFN33	H90 DAY	WAREWASHING FACILITY INSTALLED		7/28/2016		
			Drains to handsink and 3 bay are improperly plumbed. Culinary sinks must have an air gap. Handsinks cannot be attached to other sink drains. See handout. 90 days to correct this item.				

Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

SONIC DRIVE IN

HF764	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	7/28/2016	16	HFOL

Grease buildup on numerous surfaces in kitchen. Remove grease from grill sides, inside fryer units mechanical areas, walkin blower backs, air intakes have heavy dust buildup, floor fan not clean, back door not clean.

ST LAURENCE

2300 N SPRING ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6427	EHFN03	COS	PROPER HOT HOLDING TEMP.		7/30/2016	4	HL1B FOOD

Non-commercial cooler holding at 59F. Must be 41F or below. Food was moved to the commercial unit.

	EHFN45	COS	PHYSICAL FACILITIES INSTALLED	7/30/2016		

Screen door must remain closed at all times. Self closing door hinge is needed.

Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

ST LAURENCE/BUSTOS GLORIA

2300 N SPRING ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6399					7/30/2016	0	HL1B FOOD

ST LAURENCE/CORONADO ANELY

2300 N SPRING ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6403					7/30/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

ST LAURENCE/EL CAMINO
2300 N SPRING ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6402					7/30/2016	0	HL1B FOOD

ST LAURENCE/HARO MARIA
2300 N SPRING ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6405					7/30/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

ST LAURENCE/HERNANDEZ MANUELA
2300 N SPRING ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6398					7/30/2016	0	HL1B FOOD

ST LAURENCE/HERNANDEZ ROSALIA
2300 N SPRING ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6400	EHFN02	COS	PROPER COLD HOLDING TEMP.		7/30/2016	3	HL1B FOOD

A) Tomatoes holding at 70 degrees F. Must be held below 41 degrees F at all times.

Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

ST LAURENCE/MARTINEZ ENA
2300 N SPRING ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6397	EHFN35	COS	PERSONAL CLEANLINESS / EATING		7/30/2016	2	HL1B FOOD

Personal drinks cannot be stored on customer food (ice).

	EHFN38	COS	APPROVED THAWING METHODS		7/30/2016		

A) Face all single service utensils handle up.

ST LAURENCE/MINISTRO ALICIA
2300 N SPRING ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6404	EHFN02	COS	PROPER COLD HOLDING TEMP.		7/30/2016	3	HL1B FOOD

Cut fruit holding at 70 degrees f. Cooler was turned off at the time of inspeciton.

Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

ST LAURENCE/SANCHEZ MARIA

2300 N SPRING ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6401					7/30/2016	0	HL1B FOOD

STARBUCKS

1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6416					7/30/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

TACO BELL #28924
3309 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2343	EHFN02	IN	PROPER COLD HOLDING TEMP.		7/28/2016	1	HL1B
			Pico was holding at 41F.				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		7/28/2016		
			Rice was holding at 180F.				
	EHFN22	IN	AUTHORIZED FOOD HANDLER		7/28/2016		
			Food handlers cards needed by Sept. 1st.				
	EHFN47	COS	OTHER VIOLATIONS		7/28/2016		
			Spanish handwashing sign needed for womens restroom.				

Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

THE CRAVE FACTORY
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6382					7/30/2016	0	HL1B FOOD

THE PLAZA RESTAURANT
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6368	EHFN03	IN	PROPER HOT HOLDING TEMP.		7/29/2016	0	HL1B FOOD

Queso holding at 136 degrees. Quesadilla rolls holding at 149 degrees.

Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

THE RUFFLED CUP
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6380					7/30/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

TOOT N TOTUM #82
5900 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF888	EHFN47	IN	OTHER VIOLATIONS		8/1/2016	3	HFOL
			Corrected				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		8/1/2016		
			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 is placed. Correct 3 compartment drain to include an indirect connection within 6 months.				
	EHFN27	IN	PROPER COOLING METHODS		8/1/2016		
			Corrected.				
	EHFN28	IN	PROPER DATE MARKING		8/1/2016		
			Corrected.				
	EHFN34	IN	NO EVIDENCE OF INSECT CONTAMIN		8/1/2016		
			Corrected.				

Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

TOOT N TOTUM #82

HF888	EHFN45	IN	PHYSICAL FACILITIES INSTALLED	8/1/2016	3	HFOL

Corrected.

TOTALLY BAKED

4101 LINE AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6430	EHFN31	H 2 HOUR	HANDWASHING FACILITY ADEQUATE		7/30/2016	7	HL1B FOOD

Handwashing station needed.

	EHFN30	H 3 DAYS	FOOD ESTABLISHMENT PERMIT		7/30/2016		

Tempoary permit needed.

	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		7/30/2016		

Sanitizing wipes needed.

Food Establishment Public Inspection Report

From 7/28/16 thru 8/3/16

ESTABLISHMENT

UNIFIRST
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6365					7/30/2016	0	HL1B FOOD

YE OLDE PANCAKE STATION
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6370					7/30/2016	0	HL1B FOOD