Food Establishment Public Inspection Report

From 6/16/16 thru 6/22/16

ESTABLISHMENT

575 PIZZERIA
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6221	EHFN35	COS	PERSONAL CLEANLINESS / EATING		6/16/2016	1	HL1B FOOD

A) All employees must properly restrain their hair.

AMIGOS
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6222					6/16/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 6/16/16 thru 6/22/16

ESTABLISHMENT

BUDWEISER DISTRIBUTING COMPANY

1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6216					6/16/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 6/16/16 thru 6/22/16

ESTABLISHMENT

CHICK-FIL-A
5544 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2846	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		6/17/2016	0	H PREOPEN
			All surfaces must be cleaned and sanitized.				
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		6/17/2016		
			Certified Food Manager registered with City of Amarillo required within 45 days. Must be a full-time employee.				
	EHFN22	H60 DAY	AUTHORIZED FOOD HANDLER		6/17/2016		
			All food workers must have food handler cards by Sept 1st.				
	EHFN47	H10DAY	OTHER VIOLATIONS		6/17/2016		
			A.Restrooms must have English and Spanish handwashing signs. B.All handsinks must have handwashing signs.				

Food Establishment Public Inspection Report

From 6/16/16 thru 6/22/16

ESTABLISHMENT

CHILIS
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6223					6/16/2016	0	HL1B FOOD

COCA COLA OF AMARILLO
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6217					6/16/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 6/16/16 thru 6/22/16

ESTABLISHMENT

COORS/REED BEVERAGE
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6219					6/16/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 6/16/16 thru 6/22/16

ESTABLISHMENT

DAVIS HARLTON
2000 N HUGHES ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6250	EHFN03	COS	PROPER HOT HOLDING TEMP.		6/18/2016	18	HL1B FOOD
			A) Turkey legs holding at 104 degrees.				
	EHFN07	COS	FOOD AND ICE FROM APPROVED SRC		6/18/2016		
			A) Food prepared at home.				
	EHFN14	COS	PROPER HAND WASHING / GLOVES		6/18/2016		
			A) Hands must be washed and gloves changed when changing tasks.				
	EHFN20	H 2 HOUR	APPROVED SEWAGE/WASTEWATER SYS		6/18/2016		
			A) Dirty water from washing dishes cannot be thrown on the ground.				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		6/18/2016		
			A) Thermometer was not available for taking food temps.				

Food Establishment Public Inspection Report

From 6/16/16 thru 6/22/16

ESTABLISHMENT

DAVIS HARLTON

HFT6250	EHFN33	H 2 HOUR	WAREWASHING FACILITY INSTALLED	6/18/2016	18	HL1B FOOD

A) A correct manual warewashing station was not available.

	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN	6/18/2016		

A) Preparation area was not screened in

	EHFN45	COS	PHYSICAL FACILITIES INSTALLED	6/18/2016		

A) No over head protection was available.

DEE GEEZYS BBQ

1801 N HUGHES ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6252					6/17/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 6/16/16 thru 6/22/16

ESTABLISHMENT

DENNYS RESTAURANT #6674

1710 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF392	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		6/20/2016	7	HL1B
			a)Several cutting boards found no longer easily cleanable. Discared. cos b)Inside of microwaves dirty. cos.				
	EHFN22	H90 DAY	AUTHORIZED FOOD HANDLER		6/20/2016		
			All food workers must obtain Food Handler cards no later than Setember 1, 2016.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		6/20/2016		
			a)Tops of equipment need to be cleaned.				
	EHFN43	H180 DAY	ADEQUATE VENTILATION AND LIGHT		6/20/2016		
			Vent hoods need to be cleaned.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		6/20/2016		
			Ceiling in dry storage needs to be repaired. Must be smooth, easily cleanable.				

Food Establishment Public Inspection Report

From 6/16/16 thru 6/22/16

ESTABLISHMENT

DENNYS RESTAURANT #6674

HF392	EHFN47	H180 DAY	OTHER VIOLATIONS	6/20/2016	7	HL1B

Handwashing signs needed-men's restroom. Paint stored in mop sink room must be removed. All equip not repairable or not being used for it's original purpose must be removed. Roof still being worked on.Keep premise clean & free of hazardous materials.

Food Establishment Public Inspection Report

From 6/16/16 thru 6/22/16

ESTABLISHMENT

DONUT STOP
4300 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2616	EHFN27	IN	PROPER COOLING METHODS		6/21/2016	5	HL1B
			A) Corrected.				
	EHFN44	IN	GARBAGE AND REFUSE DISPOSAL		6/21/2016		
			A) Corrected.				
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		6/21/2016		
			A) Back door has been damaged to the point it is no longer tight fitting and must be replaced.				
	EHFN36	H10DAY	WIPING CLOTHS PROPERLY USED		6/21/2016		
			A) Sanitizer bucket found stored on the ground.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		6/21/2016		
			A)FRP behind 3 compartment sink is no longer easily cleanable and must be replaced. (2X Repeat)				

Food Establishment Public Inspection Report

From 6/16/16 thru 6/22/16

ESTABLISHMENT

DONUT STOP

HF2616	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	6/21/2016	5	HL1B

A) Corrected, B) Corrected, C) Corrected, D) Floors in prep area must be re-sealed by next inspection. E) All raw wood on prep tables must be sealed (Table is being replaced).

	EHFN47	H10DAY	OTHER VIOLATIONS	6/21/2016		

A) Mop sink is being used to store dirty dishes, mop sink is for mop water only (2X Repeat).

ELIZABETH J BIVINS CULINARY

6700 KILLGORE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1380	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT		6/21/2016	1	HL1B

A.Air vents and surrounding ceiling need to be cleaned. B.Fans used in kitchen need to be cleaned.

Food Establishment Public Inspection Report

From 6/16/16 thru 6/22/16

ESTABLISHMENT

FUDDRUCKERS
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6224					6/16/2016	0	HL1B FOOD

GATTIS PIZZA
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6225					6/16/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 6/16/16 thru 6/22/16

ESTABLISHMENT

GLAZERS WHOLESALE DISTRIBUTORS
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6226					6/16/2016	0	HL1B FOOD

I DONT KNOW SPORTS BAR & GRILL
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6227					6/16/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 6/16/16 thru 6/22/16

ESTABLISHMENT

JABEEN INDIAN KITCHEN
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6228					6/16/2016	0	HL1B FOOD

JOE TACO MEXI CAFE
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6229					6/16/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 6/16/16 thru 6/22/16

ESTABLISHMENT

LA FIESTA
501 S FILLMORE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6261	EHFN47	IN	OTHER VIOLATIONS		6/22/2016	0	HL1B FOOD

A)All food will be discarded by 1:30pm.

LA FIESTA GRANDE
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6230					6/16/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 6/16/16 thru 6/22/16

ESTABLISHMENT

LONG JOHN SILVERS
4615 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1683	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		6/16/2016	7	HM3
			Due to fire, all surfaces need to be washed, rinsed, and sanitized.				
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT		6/16/2016		
			Ventilation systems inadequate to properly remove all grease and smoke. System must be fully cleaned, inspected and tagged before opening.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		6/16/2016		
			All floors, walls, and ceilings must be cleaned to sight and touch by washing, rising and sanitizing.				
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		6/16/2016		
			Celing panels over soda machine and in bathrooms must be replaced with a nonabsorbent material. B)Repair walls by condiemt counter to be nonabsorbent and cleanable material. C)Roof damaged from fire must be repaired prior to opening.				
	EHFN47	H10DAY	OTHER VIOLATIONS		6/16/2016		
			All exposed food & single service items must be destroyed due to smoke contamination. Prior to opening, a satisfactory inspection must be completed by Bldg Safety, Fire Marshall & the Env. Health Dept.Establishment is closed until everything is fixed.				

Food Establishment Public Inspection Report

From 6/16/16 thru 6/22/16

ESTABLISHMENT

LONG JOHN SILVERS

HF1683	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE	6/20/2016	0	HM4

A) Corrected.

EHFN42	IN	NON-FOOD CONTACT SURFACES	6/20/2016	

A) Corrected.

EHFN43	IN	ADEQUATE VENTILATION AND LIGHT	6/20/2016	

A) Corrected.

EHFN45	IN	PHYSICAL FACILITIES INSTALLED	6/20/2016	

A) Corrected.

EHFN47	IN	OTHER VIOLATIONS	6/20/2016	

A) Corrected.

EHFN46	IN	SERVICE SINK PROVIDED	6/20/2016	

A) Corrected.

Food Establishment Public Inspection Report

From 6/16/16 thru 6/22/16

ESTABLISHMENT

LONG JOHN SILVERS

LONGHORN STEAKHOUSE

1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6231	EHFN02	H 2 HOUR	PROPER COLD HOLDING TEMP.		6/16/2016	3	HL1B FOOD

Salad holding at 51 degrees.

Food Establishment Public Inspection Report

From 6/16/16 thru 6/22/16

ESTABLISHMENT

MACARONI JOES
1619 S KENTUCKY ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1387	EHFN02	COS	PROPER COLD HOLDING TEMP.		6/21/2016	21	HL1B
			Several food items holding at 48F in reachin cooler. Temperature control adjusted.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		6/21/2016		
			Paint and WD-40 found stored with food items in kitchen.				
	EHFN27	H10DAY	PROPER COOLING METHODS		6/21/2016		
			Reachin cooler holding at 48F. Repair.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		6/21/2016		
			White microwave is no longer smooth and easily cleanable. Replace or discard.				
	EHFN35	H10DAY	PERSONAL CLEANLINESS / EATING		6/21/2016		
			Hair restraints, including hats or hair nets, must be worn by all kitchen workers. Long hair must be pulled tight in a bun or placed in a hair net. (Includes managers).				

Food Establishment Public Inspection Report

From 6/16/16 thru 6/22/16

ESTABLISHMENT

MACARONI JOES

HF1387	EHFN39	H10DAY	PROPER USE OF UTENSILS	6/21/2016	21	HL1B

Cloth napkins and silverware stored on the floor in storage closet.

EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	6/21/2016

Broken floor tiles and grout that is missing or deep enough to hold water must be repaired or replaced by 12/21/16.

EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE	6/21/2016

a)Food residue in dishwasher. Clean dishwasher. b)Dishwashing crates chipped/dirty/worn out. No longer easily cleanable. c)Ice maker and microwave need cleaned out.d)Replace broken utensil containers, cutting boards.e)Can opener and holster need cleaned.

EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS	6/21/2016

a)Handsink in dish area draining into mop sink. Repair. b)Condensate leaks in reachin cooler and walkin freezer. c)All food prep sinks and dishwasher must be on an indirect drain system with an air gap 2 times the diameter of the pipe.

EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	6/21/2016

a)Shelves used for clean dish storage need to be cleaned. b)Mold found on ceiling in wine/beer cooler. Clean.

EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT	6/21/2016

a)Blower covers in walkin cooler need to be cleaned. b)All fans used in kitchen must be kept clean.

Food Establishment Public Inspection Report

From 6/16/16 thru 6/22/16

ESTABLISHMENT

MACARONI JOES

MILLER/GEORGE DISTRIBUTORS

1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6218					6/16/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 6/16/16 thru 6/22/16

ESTABLISHMENT

MURPHY MELINDA
2000 N HUGHES ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6205	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		6/18/2016	4	HL1B FOOD

A) Thermometer was not available for checking cooking temps.

	EHFN45	H 2 HOUR	PHYSICAL FACILITIES INSTALLED		6/18/2016		

A) No screening available for food preparation area.

	EHFN35	COS	PERSONAL CLEANLINESS / EATING		6/18/2016		

A) Employees must wear hair restraints.

Food Establishment Public Inspection Report

From 6/16/16 thru 6/22/16

ESTABLISHMENT

OATES MARIE
2000 N HUGHES ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6254					6/17/2016	0	HL1B FOOD

OLIVE GARDEN
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6232					6/16/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 6/16/16 thru 6/22/16

ESTABLISHMENT

PLAZA RESTAURANT
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6238	EHFN02	COS	PROPER COLD HOLDING TEMP.		6/16/2016	3	HL1B FOOD

Guacamole holding at 50F. Added ice to container.

RADICAL ICE
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6233	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		6/16/2016	3	HL1B FOOD

Sanitizer too weak. Must be 100ppm. (Bleach)

Food Establishment Public Inspection Report

From 6/16/16 thru 6/22/16

ESTABLISHMENT

RAFTER J BAR B QUE
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6234	EHFN03	IN	PROPER HOT HOLDING TEMP.		6/16/2016	0	HL1B FOOD

Pork ribs holding at 170F and 187F.

Food Establishment Public Inspection Report

From 6/16/16 thru 6/22/16

ESTABLISHMENT

REEDEEMER CHRISTIAN CHURCH
2000 N HUGHES ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6258	EHFN10	H 2 HOUR	FOOD CONTACT SURFACES SANITIZE		6/18/2016	9	HL1B FOOD
			No sanitizer made.				
	EHFN02	H 2 HOUR	PROPER COLD HOLDING TEMP.		6/18/2016		
			Improper thawing.				
	EHFN29	H 2 HOUR	ACCURATE THERMOMETERS PROVIDED		6/18/2016		
			No thermometer available.				
	EHFN45	H 2 HOUR	PHYSICAL FACILITIES INSTALLED		6/18/2016		
			No overhead protection.				

Food Establishment Public Inspection Report

From 6/16/16 thru 6/22/16

ESTABLISHMENT

REPUBLIC NATIONAL DIST CO
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6235					6/16/2016	0	HL1B FOOD

SCHLOTZSKYS
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6215					6/16/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 6/16/16 thru 6/22/16

ESTABLISHMENT

SHARKYS BURRITO CO
1612 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1083	EHFN03	COS	PROPER HOT HOLDING TEMP.		6/21/2016	16	HL1B
			Chicken and pork in warming cabinet holding at 122F. Must be 135F or higher.				
	EHFN10	H180 DAY	FOOD CONTACT SURFACES SANITIZE		6/21/2016		
			A.Griddles need to be cleaned. B.Grill needs to be cleaned. C.Broken metal strainer found being used. Discarded. D.Microwave needed to be cleaned.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		6/21/2016		
			Three-compartment sink being used also for food prep must be on an indirect drain system with an air gap 2 times the diameter of the pipe.				
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		6/21/2016		
			At least one full-time Food Manager must be certified and registered with the City of Amarillo within 45 days.				
	EHFN41	COS	ORIGINAL CONTAINER LABELING		6/21/2016		
			All products removed from original bulk containers must be labeled with common name.				

Food Establishment Public Inspection Report

From 6/16/16 thru 6/22/16

ESTABLISHMENT

SHARKYS BURRITO CO

HF1083	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES	6/21/2016	16	HL1B

A.Shelf over grill needs to be cleaned (underneath side). B.Tops of bulk containers need to be cleaned. C.Floors in kitchen need to be cleaned. D.Dry storage shelves in kitchen need to be cleaned.

EHFN43	H180 DAY	ADEQUATE VENTILATION AND LIGHT	6/21/2016	

A.Venthood needs to be cleaned. B.Air vents and surrounding ceiling need to be cleaned. C.Blower covers in walkin cooler need to be cleaned.

EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	6/21/2016	

Ceiling tiles in kitchen may not be acoustic. Replace with smooth, non-porous, easily cleanable tiles.

EHFN47	H180 DAY	OTHER VIOLATIONS	6/21/2016	

Handwashing signs needed in restrooms in English and Spanish and at all employee handsinks.

Food Establishment Public Inspection Report

From 6/16/16 thru 6/22/16

ESTABLISHMENT

SONIC DRIVE INS
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6236	EHFN37	H 2 HOUR	ENVIRONMENTAL CONTAMINATION		6/16/2016	1	HL1B FOOD

No overhead protection at start of operation. Canopy late arriving.

SPICY MIKES BAR B QUE HAVEN
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6237					6/16/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 6/16/16 thru 6/22/16

ESTABLISHMENT

SUNSHINE VALLEY CHILD CARE

4618 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD22	EHFN20	H 365DAY	APPROVED SEWAGE/WASTEWATER SYS		6/21/2016	3	HL1B

Plumbing at 3 compartment sink is directly plumbed to sewer line. A direct connection may not exist between the sewage system and a drain originating from equipment in which foods, portable equipment or utensils are placed. 228.150 (C)(1)

Food Establishment Public Inspection Report

From 6/16/16 thru 6/22/16

ESTABLISHMENT

TACOS EL TULE
3623 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1576	EHFN34	H 120DAY	NO EVIDENCE OF INSECT CONTAMIN		6/21/2016	12	HL1B
			Backdoor needs to be sealed around perimeter of door.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		6/21/2016		
			a.)Clean pans found with food residue on them. Pans were rewashed. b)Microvave needed to be cleaned.				
	EHFN20	H 365DAY	APPROVED SEWAGE/WASTEWATER SYS		6/21/2016		
			Plumbing at 3 compartment sink is directly plumbed to sewer line. A direct connection may not exist between the sewage system and the sink.				
	EHFN45	H 365DAY	PHYSICAL FACILITIES INSTALLED		6/21/2016		
			Ceiling tiles above all food prep areas must be replaced with smooth, durable, nonabsorbent and easily cleanable tiles.				
	EHFN03	COS	PROPER HOT HOLDING TEMP.		6/21/2016		
			Serving utensils were being stored in room temperature water. Water must be 135F or above. Utensils were replaced and water is no longer being used.				

Food Establishment Public Inspection Report

From 6/16/16 thru 6/22/16

ESTABLISHMENT

TACOS EL TULE

HF1576	EHFN42	COS	NON-FOOD CONTACT SURFACES	6/21/2016	12	HL1B

Grease had spilled behind fryer and cook top and needed to be cleaned.

Food Establishment Public Inspection Report

From 6/16/16 thru 6/22/16

ESTABLISHMENT

TAQUERIA SAN CARLOS
3510 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2838	EHFN22	H90 DAY	AUTHORIZED FOOD HANDLER		6/21/2016	0	H PREOPEN
			All employees must have a food handlers card by Sept. 1, 2016.				
	EHFN45	H 120DAY	PHYSICAL FACILITIES INSTALLED		6/21/2016		
			a)All ceiling tiles must be smooth, durable, nonabsorbent, and easily cleanable. b)Repair all holes in walls.				
	EHFN20	H 120DAY	APPROVED SEWAGE/WASTEWATER SYS		6/21/2016		
			3 compartment sink is directly plumbed to sewer line. Sink must be indirectly plumbed with an air gap.				
	EHFN47	H 120DAY	OTHER VIOLATIONS		6/21/2016		
			First aid kit is needed.				
	EHFN46	H10DAY	SERVICE SINK PROVIDED		6/21/2016		
			a.)Handsink needs to be relocated and current handsink will be used as a mopsink.b.)Restroom door must be self-closing.				

Food Establishment Public Inspection Report

From 6/16/16 thru 6/22/16

ESTABLISHMENT

TAQUERIA SAN CARLOS

HFRM744	EHFN30	H10DAY	FOOD ESTABLISHMENT PERMIT	6/21/2016	0	H PREOPEN

Mobile number M744 must be posted on both sides of truck.

	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED	6/21/2016		

Probe thermometer needed.

TASTE DESSERT BAR

1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6241					6/16/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 6/16/16 thru 6/22/16

ESTABLISHMENT

WATERMILL EXPRESS
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6220	EHFN35	H 2 HOUR	PERSONAL CLEANLINESS / EATING		6/16/2016	1	HL1B FOOD

Some type of hair restraints are needed.

YE OLDE PANCAKE STATION
1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6239					6/16/2016	0	HL1B FOOD