

Food Establishment Public Inspection Report

From 6/23/16 thru 6/29/16

ESTABLISHMENT

AMERICAN QUARTER HORSE ASSC

501 S FILLMORE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6202					6/29/2016	0	HL1B FOOD

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ESTABLISHMENT

BEEF BURGER BARREL

3102 PLAINS BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1521	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		6/29/2016	17	HL1B
			A. Microwave needs to be cleaned. B.Soda nozzles found moldy. Must be washed, rinsed, sanitized, and air dried daily.				
	EHFN22	IN	AUTHORIZED FOOD HANDLER		6/29/2016		
			All food workers must have Food Handler cards no later than September 1, 2016.				
	EHFN27	H10DAY	PROPER COOLING METHODS		6/29/2016		
			A.All broken equipment must be repaired or removed from establishment. B. Glass front cooler holding at 54F. Repair.				
	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED		6/29/2016		
			All coolers and freezers must have working thermometers placed near door.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		6/29/2016		
			Cutting boards need to be cleaned, resurfaced, or replaced.				

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Inspection Number	Establishment ID	Inspection Type	Category	Date	Score	Comments
HF1521	EHFN35	H10DAY	PERSONAL CLEANLINESS / EATING	6/29/2016	17	HL1B Cell phone and lighter stored on cutting board. Personal items may not be stored on food contact surfaces.
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	6/29/2016		Cooler and freezer shelves, doors, and gaskets need to be cleaned.
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT	6/29/2016		Fans in coolers need to be cleaned.
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	6/29/2016		Walls, floors, and ceilings need to be cleaned.
	EHFN47	H10DAY	OTHER VIOLATIONS	6/29/2016		Ansul system and fire extinguishers have not been inspected since 2012. Must be inspected within 10 days.
	EHFN02	COS	PROPER COLD HOLDING TEMP.	6/29/2016		Lettuce in reachin glass front cooler holding at 54F. Must be 41F or below.

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ESTABLISHMENT**BEEF BURGER BARREL****BIG SPENCER
4101 S LOOP 335 EAST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR34	EHFN29	H90 DAY	ACCURATE THERMOMETERS PROVIDED		6/25/2016	2	HL1B
			Thermometer needed in fridge.				
	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS		6/25/2016		
			Bigger 3 comp sink needed with indirect drain and drain boards.				

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**CHICK-FIL-A
5544 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2846	EHFN47	IN	OTHER VIOLATIONS		6/29/2016	0	HL1B	
			4 corrections from pre-opening inspection.					

**COA DIRECTOR OF UTILITIES
501 S FILLMORE ST**

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HFT6282					6/29/2016	0	HL1B FOOD

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**COLORADO PEACHES
4200 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFX77					6/23/2016	0	HL1B FOOD

7525 S LOOP 335 WEST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFX76	EHFN45	COS	PHYSICAL FACILITIES INSTALLED		6/24/2016	1	HL1B FOOD

A) Stand must have some type of flooring. No grass or dirt is allowed.

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**DOMINO'S PIZZA
1701 S NELSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2762	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		6/29/2016	2	HL1B
			Food manager card has expired. Food manager must be full time employee that is present on a daily basis.				
	EHFN22	IN	AUTHORIZED FOOD HANDLER		6/29/2016		
			Food handlers card needed starting Sept.1st 2016.				
	EHFN02	IN	PROPER COLD HOLDING TEMP.		6/29/2016		
			Ham was 35F. Chicken was 41F.				

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**OASIS OF THE RACES
4101 S LOOP 335 EAST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR35					6/25/2016	0	HL1B

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ROUTE 66 MOTOR SPEEDWAY

4101 S LOOP 335 EAST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR25	EHFN02	IN	PROPER COLD HOLDING TEMP. Tomatoes holding at 41F.		6/25/2016	4	HL1B
	EHFN03	IN	PROPER HOT HOLDING TEMP. Okra holding at 154F.		6/25/2016		
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC Chemical bottles must be labeled. COS		6/25/2016		
	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN Threshold needed replaced in Candy booth.		6/25/2016		

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ESTABLISHMENT**THOMPSON PARK POOL CONCESSION**

2401 DUMAS DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2528	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS		6/24/2016	5	HL1B	
			Drain on three compartment sink needs to be an indirect drain					
	EHFN23	H10DAY	HOT & COLD WATER AVAILABLE		6/24/2016			
			No hot water at three compartment sink					

TOOT N TOTUM #14

1735 S NELSON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF584	EHFN37	H180 DAY	ENVIRONMENTAL CONTAMINATION		6/29/2016	1	HL1B	
			Soda machine Ice chute needs to be cleaned or replaced. Bottom ice tray needs to be cleaned too.					

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UNITED SUPERMARKET #533

3400 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF250	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		6/23/2016	11	HL1B
			a)Clean all display cooler shelves. b)Utensil containers in deli needed to be cleaned.				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		6/23/2016		
			All end cap display coolers need thermometers to ensure units are working properly.				
	EHFN20	H 120DAY	APPROVED SEWAGE/WASTEWATER SYS		6/23/2016		
			Walk in freezer has a condensate leak that needs to be repaired. Do not store any food products under leak until repairs can be made. **Repeat violation, must be repaired by next inspection or a \$50.00 reinspection fee will be charged.**				
	EHFN34	H 120DAY	NO EVIDENCE OF INSECT CONTAMIN		6/23/2016		
			Back door needs a new door sweep.				
	EHFN45	H 120DAY	PHYSICAL FACILITIES INSTALLED		6/23/2016		
			Tiles by drain in the walk in cooler for the meat dept. need to be repaired or replaced.				

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UNITED SUPERMARKET #533

HF250

EHFN42

COS

NON-FOOD CONTACT SURFACES

6/23/2016

11

HL1B

a)Lights above deli hot hold table need to be dusted. b)Shelves in deli needed to be cleaned.