

Food Establishment Public Inspection Report**From 6/9/16 thru 6/15/16****ESTABLISHMENT****CHICKEN EXPRESS
3514 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2182	EHFN03	IN	PROPER HOT HOLDING TEMP. Chicken tenders holding at 168F.		6/9/2016	5	HL1B
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED Broken or missing tiles needs to be replaced by next inspection		6/9/2016		
	EHFN35	H90 DAY	PERSONAL CLEANLINESS / EATING Hat/hair nets must be worn in kitchen at all times.		6/9/2016		
	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN Weather stripping on back door needs replaced.		6/9/2016		
	EHFN32	H90 DAY	FOOD CONTACT SURFACE CONSTRUCT Freezer handle needs to be replaced.		6/9/2016		

Food Establishment Public Inspection Report

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ESTABLISHMENT**CHICKEN EXPRESS**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2182	EHFN46	H90 DAY	SERVICE SINK PROVIDED	Barrier for faucet needed in restrooms.	6/9/2016	5	HL1B

COLD STONE CREAMERY

2333 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2840	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER	Need to take Serve Safe to our office and register as Food Manager.	6/10/2016	0	H PREOPEN
	EHFN22	H90 DAY	AUTHORIZED FOOD HANDLER	All employees that handle food need to take Food Handler class before September 1.	6/10/2016		
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	Acoustic tile in kitchen needs to be replaced with smooth tile.	6/10/2016		

Food Establishment Public Inspection Report**From 6/9/16 thru 6/15/16**

ESTABLISHMENT

COMANCHE TRAIL GOLF COURSE**4200 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF578	EHFN22	IN	AUTHORIZED FOOD HANDLER		6/9/2016	2	HL1B
			Food handlers needed by Sept.1st 2016.				
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		6/9/2016		
			Vents in cooler need to be cleaned. Bottom of cooler needs to be cleaned.				
	EHFN35	H90 DAY	PERSONAL CLEANLINESS / EATING		6/9/2016		
			Hat/hairnets must be worn at all times.				

Food Establishment Public Inspection Report

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ESTABLISHMENT

**COWBOY GELATO
400 N GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6170					6/11/2016	0	HL1B FOOD

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ESTABLISHMENT**IHOP #3003****1711 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2592	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		6/9/2016	8	HM4
			A.Microwave on drink line needed to be cleaned. B.Grill needed to be cleaned. All other surfaces cleaned and sanitized.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		6/9/2016		
			Condensate leak in reachin cooler on grill line. Repair before storing food.				
	EHFN43	H180 DAY	ADEQUATE VENTILATION AND LIGHT		6/9/2016		
			A.Light shields needed. B.Air vent covers need to be cleaned.				
	EHFN46	H180 DAY	SERVICE SINK PROVIDED		6/9/2016		
			Trash can lids needed in women's restroom.				

Food Establishment Public Inspection Report

From 6/9/16 thru 6/15/16

ESTABLISHMENT**IMPERIAL VENDING
1000 SW 7TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2843	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		6/10/2016	1	H PREOPEN	
			a)Ceiling tile missing in equipment service area. b)Light shield missing in walkin freezer.					

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ESTABLISHMENT**IOWA STEAK CO
6329 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM745					6/10/2016	0	H PREOPEN
HFRM746	EHFN01	NA	PROPER COOLING TIME AND TEMP.		6/13/2016	0	H PREOPEN
	EHFN03	NA	PROPER HOT HOLDING TEMP.		6/13/2016		
	EHFN04	NA	PROPER COOKING TIME AND TEMP.		6/13/2016		

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ESTABLISHMENT**IOWA STEAK CO**

HFRM746	EHFN05	NA	PROPER REHEATING PROCEDURE		6/13/2016	0	H PREOPEN
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	EHFN06	NA	TIME AS PUBLIC HEALTH CONTROL		6/13/2016		
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**MCCOY BREANA
400 N GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6209	EHFN03	COS	PROPER HOT HOLDING TEMP. Pulled pork holding at 110F. Must be 135F or higher.		6/11/2016	3	HL1B FOOD

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ESTABLISHMENT

**MY PLACE HOTEL
2208 CINEMA DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2835	EHFN31	COS	HANDWASHING FACILITY ADEQUATE	Paper towels and handwashing sign needed at handsink.	6/9/2016	0	H PREOPEN

**PIZZA 9
816 S VAN BUREN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6196					6/11/2016	0	HL1B FOOD

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ESTABLISHMENT

**PIZZA HUT
1820 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF360	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER Food manager needed.		6/10/2016	4	HL1B
	EHFN32	COS	FOOD CONTACT SURFACE CONSTRUCT Canopener needs to be cleaned.Shelves in walk-in need to be cleaned.		6/10/2016		

**RADICAL ICE
400 N GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6208					6/11/2016	0	HL1B FOOD

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ESTABLISHMENT

RAFTER J BAR B QUE

1909 J AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2844	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS		6/15/2016	0	H PREOPEN
			Three compartment sink needs to have an indirect drain.				
	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		6/15/2016		
			Take Food Manager Certificate to our office and register as Food Manager.				
	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED		6/15/2016		
			Thermometer needed in reachin at drive up window.				
	EHFN31	H10DAY	HANDWASHING FACILITY ADEQUATE		6/15/2016		
			Need to have hand washing sink at food service area at drive up window.				
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		6/15/2016		
			a)Floor in kitchen needs to be repainted. b)Vents for ovens need to be under vent hood.				

Food Establishment Public Inspection Report

From 6/9/16 thru 6/15/16

ESTABLISHMENT

RAFTER J BAR B QUE

HF2844	EHFN47	H10DAY	OTHER VIOLATIONS	6/15/2016	0	H PREOPEN
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a)Handwashing sign at hand washing sink. b)Fire supression system needs to be inspected.

SAN JACINTO ASSEMBLY OF GOD

400 N GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6129					6/11/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 6/9/16 thru 6/15/16

ESTABLISHMENT

**SCHLOTSKYS DELI
501 S FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6211					6/15/2016	0	HL1B FOOD

Food Establishment Public Inspection Report**From 6/9/16 thru 6/15/16****ESTABLISHMENT****SONIC DRIVE IN
2220 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF737	EHFN19	H180 DAY	APPROVED WATER SOURCE		6/9/2016	4	HL1B
			3 comp sink has direct conncection must have indirect connection with air gap. Fix by next inspection.				
	EHFN02	IN	PROPER COLD HOLDING TEMP.		6/9/2016		
			Tomatoes were at 39F.				
	EHFN35	H90 DAY	PERSONAL CLEANLINESS / EATING		6/9/2016		
			Hat/hairnets with hair effectively restrained must be worn while working in kitchen.				
	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT		6/9/2016		
			Back air vent needs to be cleaned.				

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ESTABLISHMENT**TACO BELL
2010 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1230	EHFNO2	IN	PROPER COLD HOLDING TEMP. Pico was 38F.		6/9/2016	2	HL1B
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER Food manager card needed by 45 days.		6/9/2016		

**TAQUERIA RIVERA
400 N GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6206					6/13/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

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ESTABLISHMENT

**WATER STILL INC.
4712 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2833	EHFN47	IN	OTHER VIOLATIONS Establishment is ready to open.		6/13/2016	0	H PREOPEN

Food Establishment Public Inspection Report

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ESTABLISHMENT

**WEST TEXAS RX
3211 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF817	EHFN27	H10DAY	PROPER COOLING METHODS		6/15/2016	12	HL1B
			A)Make table found being used while not operational. Make table must be fixed, replaced or removed within 10 days and cannot be used until it can maintain product temperature below 41 degrees at all times. (2X REPEAT).				
	EHFN30	COS	FOOD ESTABLISHMENT PERMIT		6/15/2016		
			A)Last health inspection was not available at time of inspection.				
	EHFN33	H10DAY	WAREWASHING FACILITY INSTALLED		6/15/2016		
			A)Establishment only has a 2-compartment sink and is not properly washing dishes. Establishment must properly install a 3-compartment sink with an indirect waste connection. (2X REPEAT).				
	EHFN02	COS	PROPER COLD HOLDING TEMP.		6/15/2016		
			A)Lettuce holding at 60 degrees. Lettuce must be kept below 41 degrees at all times.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		6/15/2016		
			A)Dishes found not being sanitized. All dishes must be washed, rinsed, sanitized and air dried.				

Food Establishment Public Inspection Report

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ESTABLISHMENT

WEST TEXAS RX

HF817

EHFN47

IN

OTHER VIOLATIONS

6/15/2016

12

HL1B

A)If any "REPEAT" violations are seen again, a \$50 reinspection fee will be charged.

Food Establishment Public Inspection Report

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ESTABLISHMENT

WT ATHLETIC CONCESSIONS**105 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC349	EHFN46	COS	SERVICE SINK PROVIDED		6/15/2016	0	H PREOPEN
			A) Access to mop sink must be made available to manager at all times.				
	EHFN47	COS	OTHER VIOLATIONS		6/15/2016		
			A) Drain boards are needed above the 3-compartment sink.				

2591 RUSSELL LONG BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC351	EHFN46	COS	SERVICE SINK PROVIDED		6/15/2016	0	H PREOPEN
			A) Access to mop sink must be made available to manager at all times.				

601 WTAMU DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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Food Establishment Public Inspection Report

From 6/9/16 thru 6/15/16

ESTABLISHMENT

WT ATHLETIC CONCESSIONS

HFC350

EHFN46

COS

SERVICE SINK PROVIDED

6/15/2016

0

H PREOPEN

A) Access to mop sink must be made available to manager at all times.

Food Establishment Public Inspection Report

From 6/9/16 thru 6/15/16

ESTABLISHMENT**WYNDHAM GARDENS
3100 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2658	EHFN18	H10DAY	PROPER IDENTIFY TOXIC SUBSTANC		6/10/2016	38	HL1B
			Chemical bottles found without proper labeling.				
	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS		6/10/2016		
			Several floor drains are clogged and backing up into the establishment. Sewer line must be cleared and entire area surrounding the floor drains must be cleaned and sanitized.				
	EHFN36	H10DAY	WIPING CLOTHS PROPERLY USED		6/10/2016		
			Sanitizer water found extremely dirty and must be changed frequently.				
	EHFN38	H10DAY	APPROVED THAWING METHODS		6/10/2016		
			Reduced oxygen packaged fish found in a thawed state. Fish must either be removed from the package or remain frozen at all times.				
	EHFN41	H10DAY	ORIGINAL CONTAINER LABELING		6/10/2016		
			Bulk containers found without lids.				

Food Establishment Public Inspection Report**From 6/9/16 thru 6/15/16****ESTABLISHMENT****WYNDHAM GARDENS**

HF2658	EHFN44	H10DAY	GARBAGE AND REFUSE DISPOSAL	6/10/2016	38	HL1B
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Grease trap area is extremely dirty. Must be cleaned and maintained.

	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT	6/10/2016		
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All walls that are no longer smooth, easily cleanable, non-porous surfaces must be repaired.

	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED	6/10/2016		
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Test strips needed for dish machine sanitizer.

	EHFN47	H10DAY	OTHER VIOLATIONS	6/10/2016		
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Establishment cannot operate until all items have been correct and a follow-up inspection from Environmental Health has been conducted.

	EHFN01	H10DAY	PROPER COOLING TIME AND TEMP.	6/10/2016		
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Beef cooked the day before found and cooled to 50 degrees in the cooler. Food must be cooled to 41 degrees within 6 total hours. Discarded.

	EHFN02	H10DAY	PROPER COLD HOLDING TEMP.	6/10/2016		
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A)Liquid eggs sitting on counter found at 70 degrees B)Ham found at 60 degrees. C)Sausage found at 57 degrees. All products must be kept below 41 degrees at all times.

Food Establishment Public Inspection Report**From 6/9/16 thru 6/15/16****ESTABLISHMENT****WYNDHAM GARDENS**

HF2658	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE	6/10/2016	38	HL1B
			Several dishes found with food debris still on them. Several pieces of equipment must be cleaned to sight and touch. Large dish area N of kitchen must be completely cleaned to sight and touch. Cutting boards found w/unclean items sitting on them.			
	EHFN14	H10DAY	PROPER HAND WASHING / GLOVES	6/10/2016		
			All employees must wash their hands prior to putting on gloves and when handling clean dishes.			
	EHFN27	H10DAY	PROPER COOLING METHODS	6/10/2016		
			Several pieces of equipment are not operational and must either be removed or repaired B)Reach in cooler in breakfast area is holding all products at 50 degrees. Cooler must be repaired to maintain 41 degrees or below.			
	EHFN28	H10DAY	PROPER DATE MARKING	6/10/2016		
			Several different food items found being held past their expiration dates B)Several food items found being held longer than 24 hours found without any date marking. All food items were discarded.			
	EHFN31	H10DAY	HANDWASHING FACILITY ADEQUATE	6/10/2016		
			No paper towels found at several hand sinks. B)No soap found at a hand sink. C)Hand sinks being used for other purposes than hand washing.			
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN	6/10/2016		
			Front door being left open during times of operation, door must remain closed to prevent the entrance of insects and rodents. b)Establishment has a major roof leak and is catching the water in buckets in areas of food operation. Roof must be repaired.			

Food Establishment Public Inspection Report**From 6/9/16 thru 6/15/16****ESTABLISHMENT****WYNDHAM GARDENS**

HF2658	EHFN35	H10DAY	PERSONAL CLEANLINESS / EATING	6/10/2016	38	HL1B
Employee drinks found without lids and straws. B)Employee drinks stored with consumers food.						
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	6/10/2016		
Gaskets on reachin coolers found dirty. B)Clean outsides of equipment.						
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT	6/10/2016		
Light shields missing from all kitchen areas. Missing vents in venthood need to be replaced. Lighting in walkin & dry storage must have 10 foot candles. Light shields needed in walkin cooler. Employee bathrooms must have at least 10 ft candles of light.						
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	6/10/2016		
All missing ceiling tiles must be replaces. B)All missing/broken tiles must be replaced. C)All tile grout must be repaired. D)Floor wall tiles must be repaired or replaced. E)All grease buildup on floors, equipment, walls, and floors must be cleaned.						
	EHFN46	H10DAY	SERVICE SINK PROVIDED	6/10/2016		
No toilet paper in employee bathroom.						
HF2658	EHFN21	H10DAY	CERTIFIED FOOD MANAGER	6/14/2016	4	HINVEST
Food managers cannot show proper knowledge in Food Safety.						

Food Establishment Public Inspection Report**From 6/9/16 thru 6/15/16**

ESTABLISHMENT**WYNDHAM GARDENS**

HF2658

EHFN30

H10DAY

FOOD ESTABLISHMENT PERMIT

6/14/2016

4

HINVEST

Establishment is operating without a valid Food Establishment permit. All food that was prepared has been destroyed. Please see inspection dated 6/10/16. No corrections have been made and no food operations can be conducted in any way.