

**Food Establishment Public Inspection Report****From 3/10/16 thru 3/16/16****ESTABLISHMENT****BAPTIST ST ANTHONYS HOSPITAL****1600 WALLACE BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2337	EHFN02	COS	PROPER COLD HOLDING TEMP. Chicken sandwich holding at 52F.		3/15/2016	8	HL1B
	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT Air vents need to be cleaned.		3/15/2016		
	EHFN10	H90 DAY	FOOD CONTACT SURFACES SANITIZE A)Cutting board needs to be resurfaced or replaced. B)Dish cabinets for clean plates need to be cleaned. C)Meat slicer needs to be cleaned. D)Microwave needs to be replaced.		3/15/2016		
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES A)Gaskets on cold hold units need to be cleaned. B)Blower covers and ceilings in walkins need to be cleaned. C)Clean shelves in reachin coolers.		3/15/2016		

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**ESTABLISHMENT**

**BEST WESTERN CANYON**

**2801 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC274	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		3/16/2016	5	HL1B
			Thermometer needed in reach-in cooler in service area.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		3/16/2016		
			a)Wipe down shelves in cabinets and drawers. b)Wipe down reach-in cooler in main kitchen. COS				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		3/16/2016		
			Paper towels and soap are needed at handsink. Hands must be washed at handsink.				

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### ESTABLISHMENT

**CRAIG NURSING  
5500 SW 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2689	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS	3/15/2016	7	HL1B	3-compartment sink is direct plumbed. Must have a sign that states "WAREWASHING ONLY. NO FOOD."
	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN	3/15/2016			Roaches found near dishroom in Windflower kitchen.
	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT	3/15/2016			Replace air vent covers in main kitchen.
	EHFN42	COS	NON-FOOD CONTACT SURFACES	3/15/2016			A)Outside of lids on hot hold at the cookline need to be cleaned. B)Blower covers in reachin coolers at the Windflower need to be cleaned. C)Shelves in walkin produce cooler need to be cleaned.
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED	3/15/2016			A)Ceiling tiles in the dishroom at the Windflower need to be replaced. B)Broken floor tiles at the Windflower need to be replaced.

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**ESTABLISHMENT**

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**CURTIS FLEMMING LEARNING CTR****3001 WOLFLIN AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD62	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		3/16/2016	1	HL1B
			No air gap at 3 bay sink. Have gap installed to prevent backup into sink. b)Refrigeration equipment must be NSF or commercial. 6 months to complete.				

**Food Establishment Public Inspection Report****From 3/10/16 thru 3/16/16****ESTABLISHMENT****EL PATRON  
5807 SW 45TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1838	EHFN09	COS	FOOD SEPARATION AND PROTECTION		3/10/2016	15	HL1B
			Food containers stored open. Seal all sacks or store in a container with a lid. b)Flour scoop stored on cardboard box.				
	EHFN15	COS	PROPER FOOD CONTACT METHODS		3/10/2016		
			Hand sink used as food prep sink. Hand sink is only for hand wash.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		3/10/2016		
			Spray bottle blue cleaner found with no label.				
	EHFN26	COS	CONSUMER ADVISORY POSTED		3/10/2016		
			Consumer advisory not posted.				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		3/10/2016		
			One cooler with no thermometer				

**Food Establishment Public Inspection Report****From 3/10/16 thru 3/16/16****ESTABLISHMENT****EL PATRON**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1838	EHFN41	COS	ORIGINAL CONTAINER LABELING		3/10/2016	15	HL1B
			Bulk container not labeled.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		3/10/2016		
			Walk in cooler doors need to be sealed or covered with FRP.,b)All bare wood in walk in freezer must be sealed. c)Hand sink not cleanable. Replace with NSF or commercial grade sink.				

**EMBERS STEAKHOUSE  
2501 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1987	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		3/11/2016	0	HL1B
			Drains to culinary sinks must have an air gap.				

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**ESTABLISHMENT**

**FAZOLI'S  
2512 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF439	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE		3/11/2016	4	HFOL
			A)Corrected. B)Corrected.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		3/11/2016		
			A)Corrected. B)3 compartment sink shall not have a direct connection to the sewer line. An indirect connection must be installed within 1 year or a prep sink with an indirect connection may be installed.				
	EHFN35	IN	PERSONAL CLEANLINESS / EATING		3/11/2016		
			A)Corrected. B)Corrected.				
	EHFN39	IN	PROPER USE OF UTENSILS		3/11/2016		
			A)All bread trays found heavily encrusted with food debris and grease. Trays will be replaced over time per management. This plan has been approved by inspector.				
	EHFN43	IN	ADEQUATE VENTILATION AND LIGHT		3/11/2016		
			A)Corrected. B)Corrected.				

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**ESTABLISHMENT**

**FAZOLI'S**

HF439

EHFN45

H90 DAY

PHYSICAL FACILITIES INSTALLED

3/11/2016

4

HFOL

A)Replace ceiling tiles in kitchen that have been cut. B)All ceiling tiles over serving area and drink station must be non-absorbent by next regular inspection.

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****FUZZYS TACO SHOP  
7408 SW 34TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2685	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE		3/14/2016	0	HFOL
			A-D Corrected.				
	EHFN31	IN	HANDWASHING FACILITY ADEQUATE		3/14/2016		
			A-B Corrected.				
	EHFN37	IN	ENVIRONMENTAL CONTAMINATION		3/14/2016		
			A-B Corrected.				
	EHFN47	IN	OTHER VIOLATIONS		3/14/2016		
			A Corrected.				

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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	H10DAY	FOOD CONTACT SURFACES SANITIZE		3/16/2016	10	HL1B
			Shelf bottom over plate storage has buildup.				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		3/16/2016		
			No thermometer in one cold hold unit.				
	EHFN36	COS	WIPING CLOTHS PROPERLY USED		3/16/2016		
			No sanitizer at cooks line for storing rags.				
	EHFN38	COS	APPROVED THAWING METHODS		3/16/2016		
			TCS food product exceeded 41 degrees during thaw in sink.				
	EHFN39	COS	PROPER USE OF UTENSILS		3/16/2016		
			Sticker residue on cleaned pans.				

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**ESTABLISHMENT**

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### ESTABLISHMENT

#### LAKE TANGLEWOOD HARBOR POINT

1000 TANGLEWOOD DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR42	EHFN19	H180 DAY	APPROVED WATER SOURCE		3/11/2016	12	HL1B
			3 compartment sink and dishwasher cannot have a direct connection, must have an indirect connection with an air gap. Correct by next inspection. (180days.)				
	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		3/11/2016		
			A)Microwave needs to be cleaned. B) Underneath shelf of grill needs to be cleaned. C)Cutting board needs to be replaced or refinished. D)Potato slicer needs to be cleaned.				
	EHFN27	H10DAY	PROPER COOLING METHODS		3/11/2016		
			Reach in cooler was registering at 47F. The products in side were at 43F. Must make sure unit is holding at proper temp, if not must consult a technician. Recheck within the hour.				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		3/11/2016		
			A)Gaskets in reach in need to be replaced. B)Oven needs to be cleaned. C)Wood shelves in back storage need to be sealed or replaced. D)Front drink reach in needs to be cleaned.				
	EHFN36	H90 DAY	WIPING CLOTHS PROPERLY USED		3/11/2016		
			Cloths must be kept in the sanitizer solution at all times.				

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### ESTABLISHMENT

#### LAKE TANGLEWOOD HARBOR POINT

HFR42	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT	3/11/2016	12	HL1B
Light shield in kitchen over grill needs to be replaced.						

#### LEARNING DEPOT

#### 5398 MEADOWGREEN DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD58	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE		3/10/2016	1	HL1B
Sanitizer was measuring 200ppm.							
	EHFN45	COS	PHYSICAL FACILITIES INSTALLED		3/10/2016		
Ceilings, wall and air vents in kitchen need to be cleaned.							

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**ESTABLISHMENT**

**LITTLE CAESARS PIZZA**

**3400 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2405	EHFN30	IN	FOOD ESTABLISHMENT PERMIT		3/14/2016	4	HFOL
			A)Corrected.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		3/14/2016		
			A)A handwashing facility may not be used for any other purpose than handwashing.				
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		3/14/2016		
			A)Backdoor must be self closing by 3-21-16 (3X Repeat). B)Back door must have an new door sweep installed by 3-21-16 (3X REPEAT) A \$50 reinspection fee must be paid by 3-15-16 for non-compliance.				
	EHFN35	COS	PERSONAL CLEANLINESS / EATING		3/14/2016		
			A)All employees must wear a hair restraint while working with food, clean equipment and single service items.				

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### ESTABLISHMENT

**LIVINFIT NUTRITION  
4119 BUSINESS PARK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2626	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		3/11/2016	4	HL1B
			A direct connect exists between three compartment sink and sewer line. An indirect connection with air gap is needed. Correct by 09-11-2016.				
	EHFN47	COS	OTHER VIOLATIONS		3/11/2016		
			a)Handwashing signage is needed for hand sink in front. COS. b)Signage is needed for "employees only" refrigerator in back. COS				

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### ESTABLISHMENT

**LONG JOHN SILVERS  
1600 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1681	EHFN12	H10DAY	MANAGEMENT, EMPLOYEE KNOWLEDGE		3/16/2016	20	HL1B
			No food manager for this location.				
	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		3/16/2016		
			No food manager.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		3/16/2016		
			Hand wash sink used for other purposes.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		3/16/2016		
			Hot hold unit is not assembled as intended by manufacturer. Unit must be cleanable and have no missing parts.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		3/16/2016		
			Ice machine top not clean and front cover missing. b)Ice buckets need to hang inverted or be inverted on a sanitized surface.c)Walk in door and shelves not clean.				

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### ESTABLISHMENT

#### LONG JOHN SILVERS

HF1681	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION	3/16/2016	20	HL1B
			Ceiling panels not in place or with holes. Repair as needed. b)Ice buckets not inverted. c)Hole in ceiling behind menu board. d)Cherries not refrigerated. Container states refrigerate after open.			
	EHFN44	H10DAY	GARBAGE AND REFUSE DISPOSAL	3/16/2016		
			Dumpster and grease dumpster areas are not clean. Remove grease deposits and unused equipment. Clean grease dumpster lid. b)Walk ways outside front and back doors have grease buildup. Pressure wash or clean as needed to remove grease.			
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	3/16/2016		
			Wall tiles loose and missing grout at drive up area. b)Floor drain cover missing.			
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT	3/16/2016		
			Air vent ducts are heavily contaminated with dust. Have all ducts professionally cleaned. b)Light fixtures are not covered. Holes in fixtures may not be present. Seal all holes to allow a smooth cleanable surface or replace plastic light covers.			
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE	3/16/2016		
			Hot hold unit is not clean. Remove grease and food deposits. b)Sticker residue on cleaned pans.			
	EHFN47	H10DAY	OTHER VIOLATIONS	3/16/2016		
			English handwash sign needed in restroom. Hand sink sign needed at all hand sinks.			

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**ESTABLISHMENT**

**LONG JOHN SILVERS**

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### ESTABLISHMENT

**LOVES TRAVEL STOP #261**

**8615 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF614	EHFN03	COS	PROPER HOT HOLDING TEMP.		3/11/2016	10	HL1B
			Meatballs in hot holding unit were at 127F. Meatballs were rapidly reheated. COS.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		3/11/2016		
			Three compartment sink has a direct connection. An indirect connection with air gap is needed. Correct by 09-11-2016.				
	EHFN32	H90 DAY	FOOD CONTACT SURFACE CONSTRUCT		3/11/2016		
			Ice dispenser to soda machine needs to be replaced due to buildup of mineral deposits. Correct by 06-14-2016.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		3/11/2016		
			Ceiling tiles in mop sink area and soda machine area must be replaced with tiles that are "non-absorbent, smooth, and easily cleanable". Correct by 09-11-2016.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		3/11/2016		
			a)Walk-in shelves in cooler needed to be cleaned. b)Inside of ice machine needed to be cleaned.				

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**ESTABLISHMENT**

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**MARY MILES LEARNING CENTER****1700 S VAN BUREN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD19	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		3/11/2016	4	HL1B
			Three compartment sink needs to have an indirect drain.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		3/11/2016		
			Broken tiles in kitchen need to be repaired.				

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### ESTABLISHMENT

**MERCADO LATINO  
3500 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1180	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		3/16/2016	8	HL1B
			Can opener and holder not clean.b)Splatter over hot hold.				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		3/16/2016		
			No thermometer in two cold hold units				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		3/16/2016		
			Freezers need to be defrosted.,b)Shelf at bottom of food prep table needs to be painted or sealed. c)Backsplash at 3 bay sink needs to be replaced.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		3/16/2016		
			Food sink must have an air gap to prevent backup into sink. b)Ceiling in back kitchen must be non porous plastic panels or sealed as other areas of kitchen.				
	EHFN47	COS	OTHER VIOLATIONS		3/16/2016		
			Corner trim between bakery and tortilla room needs to be sealed.				

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**ESTABLISHMENT**

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## Food Establishment Public Inspection Report

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**ESTABLISHMENT**

**PAK A SAK #10  
4200 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF824	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		3/11/2016	5	HFOL
			A) A direct connection may not exist between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed. Correct 3 compartment sink to include an indirect connection within 11 months.				
	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE		3/11/2016		
			A)Corrected. B)Corrected. C)Corrected.				
	EHFN18	IN	PROPER IDENTIFY TOXIC SUBSTANC		3/11/2016		
			A)Corrected. B)Corrected.				
	EHFN27	IN	PROPER COOLING METHODS		3/11/2016		
			A)Corrected.				
	EHFN37	IN	ENVIRONMENTAL CONTAMINATION		3/11/2016		
			A)Corrected. B)Corrected.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT**

**PAK A SAK #10**

HF824	EHFN43	COS	ADEQUATE VENTILATION AND LIGHT	3/11/2016	5	HFOL
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A)Corrected. B)Clean all air vents and surrounding areas.

	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	3/11/2016		
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A)Ceiling in all food preparation ares, warewashing areas, bathrooms and any area subject to moisture must be non absorbent within 5 months.

**PANDA EXPRESS #2100**

**4710 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF2256	EHFN21	IN	CERTIFIED FOOD MANAGER		3/14/2016	0	HFOL
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A)Corrected.

	EHFN30	IN	FOOD ESTABLISHMENT PERMIT		3/14/2016		
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A)Corrected.

**Food Establishment Public Inspection Report****From 3/10/16 thru 3/16/16****ESTABLISHMENT****SCHLOTZSKYS/CINNABON****1612 ROSS ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2797	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		3/16/2016	7	HL1B
			Slicer stored not clean and not being disassembled. b)Reach in cooler gaskets broken. Replace.				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		3/16/2016		
			No thermometer in one cold hold unit.				
	EHFN39	COS	PROPER USE OF UTENSILS		3/16/2016		
			Pans not being air dried. Do not stack wet.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		3/16/2016		
			Shelves in reach in cooler not clean.				

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### ESTABLISHMENT

**SONIC DRIVE IN  
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF341	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE		3/11/2016	3	HFOL
			A)Corrected.				
	EHFN20	H30 DAY	APPROVED SEWAGE/WASTEWATER SYS		3/11/2016		
			A)Make table must be replace within 30 days. Make table is still holding water and was unfixable. B)A direct connection may not exist between the sewage system and a 3 compartment drain. Correct within 1 year.				
	EHFN37	IN	ENVIRONMENTAL CONTAMINATION		3/11/2016		
			A)Corrected.				
	EHFN42	IN	NON-FOOD CONTACT SURFACES		3/11/2016		
			A)Corrected. B)Corrected.				
	EHFN45	IN	PHYSICAL FACILITIES INSTALLED		3/11/2016		
			A)Corrected.				

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**ESTABLISHMENT****ST FRANCIS CATHOLIC CHURCH****5005 KLINKE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5876	EHFN03	IN	PROPER HOT HOLDING TEMP. Cooked sausage holding at 151F.		3/13/2016	0	HL1B FOOD

**SUBWAY****6000 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1616	EHFN32	IN	FOOD CONTACT SURFACE CONSTRUCT Correction.		3/15/2016	0	HFOL
	EHFN42	IN	NON-FOOD CONTACT SURFACES Six corrections from last inspection.		3/15/2016		

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**ESTABLISHMENT**

**TAMMES TENDER TOUCH DAYCARE**

**1919 BRAZOS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD36	EHFN35	H90 DAY	PERSONAL CLEANLINESS / EATING		3/11/2016	3	HL1B
			Kitchen workers must have hair restraints, including hair nets or hats.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		3/11/2016		
			Air vents must be cleaned.				
	EHFN47	H90 DAY	OTHER VIOLATIONS		3/11/2016		
			Kitchen equipment (i.e. cooler) must be NSF certified or equivalent.				

**Food Establishment Public Inspection Report****From 3/10/16 thru 3/16/16****ESTABLISHMENT****TEXAS STEAK EXPRESS  
2600 S KENTUCKY ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2277	EHFN09	COS	FOOD SEPARATION AND PROTECTION		3/11/2016	11	HFOL
			Chemical stored with foods. Repeat b) Dirty fan blowing on potatoes. Repeat.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		3/11/2016		
			Utensil tub not clean. Repeat.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		3/11/2016		
			Two different chemical labels on same bottle. Repeat.				
	EHFN36	COS	WIPING CLOTHS PROPERLY USED		3/11/2016		
			Wiping cloths not stored in sanitizer at 100ppm Chlorine. Repeat. Due to repeat violations, a \$50 reinspection fee must be paid at the Environmental Health office by noon Monday 3-14-16.				

**Food Establishment Public Inspection Report**

**From 3/10/16 thru 3/16/16**

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**ESTABLISHMENT**

**TOOT N TOTUM #81  
2601 PARAMOUNT BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF866					3/10/2016	0	HFOL

**Food Establishment Public Inspection Report****From 3/10/16 thru 3/16/16****ESTABLISHMENT****TOOT N TOTUM #93  
8772 S COULTER ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2011	EHFN02	COS	PROPER COLD HOLDING TEMP.		3/14/2016	5	HFOL
			A)Several TCS items being held in a range from 45-50 degrees. All TCS items must be kept below 41 degrees at all times. Discarded.				
	EHFN27	H10DAY	PROPER COOLING METHODS		3/14/2016		
			A)Cooler holding product in a range of 45-50 degrees. Cooler cannot be used until it is able to maintain product temp below 41 degrees at all times.				
	EHFN43	IN	ADEQUATE VENTILATION AND LIGHT		3/14/2016		
			A)Corrected.				
	EHFN45	IN	PHYSICAL FACILITIES INSTALLED		3/14/2016		
			A)Corrected.				

**Food Establishment Public Inspection Report****From 3/10/16 thru 3/16/16**

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**ESTABLISHMENT****TOOT N TOTUM #98  
1200 N WESTERN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2398	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE Knife rack needed to be cleaned.		3/10/2016	4	HL1B
	EHFN39	COS	PROPER USE OF UTENSILS a)Clean and sanitized utensils can be dries in contact with cloth towels. b)Sponges should not be stored on clean side of three compartment sink.		3/10/2016		

## Food Establishment Public Inspection Report

From 3/10/16 thru 3/16/16

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**ESTABLISHMENT**

**WALMART \$4464  
2711 SW 58TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2738	EHFN07	COS	FOOD AND ICE FROM APPROVED SRC		3/11/2016	11	HL1B
			Heavily dented cans found on shelf for sale. Removed. COS.				
	EHFN28	COS	PROPER DATE MARKING		3/11/2016		
			a) Old date mark stickers found on clean food storage containers. Date stickers must be removed before ware washing. COS. b)Chicken wings found on shelf for sale passed sell by date. Removed. COS.				
	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		3/11/2016		
			A certified food manager is needed for establishment that is registered with the City of Amarillo, Environmental Health Dept. Obtain by 03-21-2016.				
	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED		3/11/2016		
			a)Thermometer is needed for reach-in freezer in deli. b) Digital thermometer by leafy green shelf in produce was not showing the temperature of unit at time of inspection. Correcty by 03-21-2016.				
	EHFN39	H10DAY	PROPER USE OF UTENSILS		3/11/2016		
			Oven mits in deli must be washed to prevent the buildup of grease/oils/food debris.				

**Food Establishment Public Inspection Report**

**From 3/10/16 thru 3/16/16**

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**ESTABLISHMENT**

**WALMART \$4464**

HF2738	EHFN42	COS	NON-FOOD CONTACT SURFACES	3/11/2016	11	HL1B
Mopsink in back storage room must be cleaned. COS						

**WENDY'S #4101**

**4613 S WESTERN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF65					3/10/2016	0	HFOL

**Food Establishment Public Inspection Report**

**From 3/10/16 thru 3/16/16**

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**ESTABLISHMENT**

**WIENERSCHNITZEL**

**4431 BELL ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF560					3/10/2016	0	HFOL