

Food Establishment Public Inspection Report
From 3/17/16 thru 3/23/16

ESTABLISHMENT

BUFFALO WILD WINGS
9511 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2019	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		3/17/2016	7	HL1B
			Slicers stored with food attached. Ensure slicers are perfectly clean and sanitized. b)Sticker residue on cleaned dishes.Dishes must be completely clean. c)Ice maker gasket broken. Replace.				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		3/17/2016		
			No thermometer in cold hold unit. Temperatures should be checked first thing and at every shift.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		3/17/2016		
			Trim at walk in cooler is detached and not cleanable.b)Top of tea machine not clean.				
	EHFN47	COS	OTHER VIOLATIONS		3/17/2016		
			All cutting boards must be clean to sight and touch. Any cutting board that is not the color of manufacture must be cleaned completely or replaced.				

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ESTABLISHMENT**CALICO COUNTY****2410 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF334	EHFN10	H24 HOUR	FOOD CONTACT SURFACES SANITIZE		3/21/2016	0	H PREOPEN
			Clean and sanitize all surfaces prior to beginning food prep.				
	EHFN19	H24 HOUR	APPROVED WATER SOURCE		3/21/2016		
			Mop sink plumbing needs to be inspected and all faucets must be tested for hot and cold running water prior to opening.				
HF334	EHFN20	IN	APPROVED SEWAGE/WASTEWATER SYS		3/22/2016	0	H PREOPEN
			All sinks are plumbed correctly.				
	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE		3/22/2016		
			All surfaces have been cleaned and sanitized.				
	EHFN19	IN	APPROVED WATER SOURCE		3/22/2016		
			All sinks have hot and cold running water.				

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ESTABLISHMENT**CALICO COUNTY****CHICK FIL A AT GEORGIA STREET
2525 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM727	EHFN47	H 3 DAYS	OTHER VIOLATIONS		3/17/2016	0	H PREOPEN
			a)First aid kit needed. b) Handwashing sign for handsink. c)Soap & papertowels needed at handsink. d)Screens for window may be required.				
	EHFN30	H 3 DAYS	FOOD ESTABLISHMENT PERMIT		3/17/2016		
			Permit numbers needed on outside of mobile. Correcy before opening.				

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**CHICK FIL A S COULTER
4510 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2446	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN		3/23/2016	6	HFOL
			Drive through window found left open for long periods of time without the use of the installed air curtain.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		3/23/2016		
			a)Dirty knives found on magnetic strip, b)coolers found heavily covered in dry chicken juice, clean all cooler daily to remove all soil. 2 corrections from last inspection				
	EHFN36	COS	WIPING CLOTHS PROPERLY USED		3/23/2016		
			All sanitizer buckets must be changed when visibly soiled.				
	EHFN39	COS	PROPER USE OF UTENSILS		3/23/2016		
			All dishes must be air dried prior to stacking.				

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ESTABLISHMENT

CHOP CHOP CANYON

2201 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC344	EHFN42	COS	NON-FOOD CONTACT SURFACES		3/22/2016	5	HL1B
			Clean the following: a)Outside of reach-in cooler by cook line b)Inside top of microwave				
	EHFN37	COS	ENVIRONMENTAL CONTAMINATION		3/22/2016		
			A lid is needed for exposed lemons by drink area. RTE foods must be protected at all times.				
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT		3/22/2016		
			a)Venthood filters and drip line have a build up of grease. These need to be cleaned. b)Air vent above soda machine needs to be cleaned.				
	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		3/22/2016		
			Food manager card must be posted in a place where customers can view.				

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From 3/17/16 thru 3/23/16

ESTABLISHMENT**COMFORT INN & SUITES
2101 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1799	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		3/17/2016	11	HL1B
			Juice nozzles not clean. Nozzles must be cleaned daily.				
	EHFN02	COS	PROPER COLD HOLDING TEMP.		3/17/2016		
			Refrigerator at 60 degrees with TCS foods. Refrigerator must hold at 41 or less. Foods out of temperature less than 4 hours.				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		3/17/2016		
			No thermometer in small refrigerator. All cold hold units must have a thermometer.				
	EHFN26	H10DAY	CONSUMER ADVISORY POSTED		3/17/2016		
			Cereal ingredient labels needed. May be in folder on counter.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		3/17/2016		
			Three bay sink must have an air gap. Hand sink must be plumbed separate from food sink. Plumb per code.b)Ceiling panels over dish sink and food prep area must be non porous, smooth and easy to clean.c)Coving needed in kitchen.				

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ESTABLISHMENT

**CONNER PLACE
2 COTTONWOOD LN**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC324	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		3/21/2016	3	HL1B
			Paint form drawer/shelves is chipping. Shelves need to be resurfaced or lined. **Shelves are in line to be replaced**				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		3/21/2016		
			a)Bottom of reach-in freezer needed to be cleaned. b)Shelves and fans to reach-in coolers needed to be cleaned. c)Air vent cover needed to be cleaned. COS.				

Food Establishment Public Inspection Report**From 3/17/16 thru 3/23/16****ESTABLISHMENT****DOLLAR GENERAL STORE #10043****400 HARRELL LN**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC237	EHFN42	COS	NON-FOOD CONTACT SURFACES		3/22/2016	5	HL1B
			Clean the following: a)Shelves in milk, egg, & cheese coolers. *repeat violation* b)Fan cover in milk cooler				
	EHFN46	COS	SERVICE SINK PROVIDED		3/22/2016		
			a)Cleaning required in both mens & womens restrooms. b)Toilet paper needed in mens restroom. c)Trash bin with a lid required in womens restroom *repeat violation*				
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		3/22/2016		
			Doors to back storage room have a gap at the bottom. All exterior doors must be "tight-fitting" to prevent the entrance of pests. Correct by 04-01-2016.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		3/22/2016		
			Disposable towels are required for both womens and mens restrooms. Disposable towels are to be supplied at all handwashing sinks at all times.				

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ESTABLISHMENT

**ESPINOZA BAKERY
2601 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2788					3/22/2016	0	H PREOPEN

FAT BOYS 104 N 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC337	EHFN42	COS	NON-FOOD CONTACT SURFACES		3/21/2016	2	HL1B
			Clean the following: a)Reach-in cooler shelves b) Air vents				
	EHFN39	COS	PROPER USE OF UTENSILS		3/21/2016		
			Utensils used to serve TCS foods must be changed/cleaned every four hours to prevent the growth of bacteria.				

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ESTABLISHMENT

**FRIENDLY DISCOUNT
2900 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1381	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		3/17/2016	7	HL1B
			Floor in walk in cooler is not clean. Do not set refrigerator packs on floor.b)Clean blower covers.c)Paint board on end of cabinet at sodas.				
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		3/17/2016		
			Droppings below soda fountain in cabinet. Clean and seal area to prevent rodents and insects.				
	EHFN23	H10DAY	HOT & COLD WATER AVAILABLE		3/17/2016		
			Hot water not available in restroom. Repair as needed to ensure hot water is available.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		3/17/2016		
			Rust on surfaces in ice machine. Remove all ice prior to cleaning. Remove all stains and mineral deposits.b)Water filters have no datemarks. Use gauge says it is time to change.				

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ESTABLISHMENT**GIOVANNIS PIZZA & CALZONE****4715 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2082	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		3/23/2016	1	HL1B	
			Non porous smooth cleanable ceiling tiles must be installed.					

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ESTABLISHMENT

GLORIAS RESTAURANT 1300 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF364	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED		3/18/2016	17	HL1B
			a)Blower cover in storage area is missing & needs to be replaced.b)All missing/broken ceiling tiles need to be replaced.c)Ceiling in storage area needs to be repaired.d)Ceiling in womens restroom needs to be repaired.e)Replace missing floor tiles 4 month				
	EHFN43	H30 DAY	ADEQUATE VENTILATION AND LIGHT		3/18/2016		
			Light needed in back storage room. Repair within 30 days.				
	EHFN47	H30 DAY	OTHER VIOLATIONS		3/18/2016		
			All household coolers and freezers need to be replaced with commercial NSF/ANSI units. Replace within 1 year.				
	EHFN39	COS	PROPER USE OF UTENSILS		3/18/2016		
			Clean pans found stacked wet. Air dry pans prior to stacking to prevent bacterial growth.				
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		3/18/2016		
			Wire shelf in warewashing area is rusted and needs to be repaired or replaced by next regular inspection (4 months).				

Food Establishment Public Inspection Report**From 3/17/16 thru 3/23/16****ESTABLISHMENT****GLORIAS RESTAURANT**

HF364	EHFN32	COS	FOOD CONTACT SURFACE CONSTRUCT	3/18/2016	17	HL1B
			Discard all chipped or broken serving dishes.			
	EHFN07	H90 DAY	FOOD AND ICE FROM APPROVED SRC	3/18/2016		
			All prepacked single service items must be labeled with common name, ingredients, location of manufacturer, common allergens, and quantity/weight.			
	EHFN09	COS	FOOD SEPARATION AND PROTECTION	3/18/2016		
			Food stored in outside storage room needs to be relocated to inside kitchen.			
	EHFN34	H30 DAY	NO EVIDENCE OF INSECT CONTAMIN	3/18/2016		
			a)Door in storage room needs to be sealed. b)Screen door on back door needs to be self closing. Repair within 30 days.			
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC	3/18/2016		
			Bleach wipe down sanitizer mixed above 200 ppm. Must be mixed at 100 ppm. Warewashing sanitizer must be mixed at 50 ppm.			

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ESTABLISHMENT

HUDSON HOUSE CANYON, INC

20 SPUR 48

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC221	EHFN16	H 3 DAYS	PASTEURIZED FOOD REQUIREMENTS		3/22/2016	5	HL1B
			Pasteurized eggs are required when eggs are purposely under cooked to order, i.e. sunny-side up eggs. Otherwise if eggs are being cooked to proper temperature non-pasteurized eggs are allowed.				
	EHFN37	COS	ENVIRONMENTAL CONTAMINATION		3/22/2016		
			Small carton of eggs were stored over produce. COS.				
	EHFN47	H90 DAY	OTHER VIOLATIONS		3/22/2016		
			A 2" air gap above flood rim of floor sink is required for 3-compartment sink. Correct by 06/22/2016.				

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ESTABLISHMENT

**ICE CREAM CAMPUZANO
1409 N LINCOLN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM447					3/23/2016	0	HL1B

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ESTABLISHMENT

**JIMMY JOHNS
2807 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2484	EHFN36	COS	WIPING CLOTHS PROPERLY USED		3/23/2016	19	HL1B
			Wiping cloths not stored in sanitizer.				
	EHFN12	COS	MANAGEMENT, EMPLOYEE KNOWLEDGE		3/23/2016		
			Manager on duty at start of inspection not knowledgeable of food safety temperatures or sanitizer use.				
	EHFN21	COS	CERTIFIED FOOD MANAGER		3/23/2016		
			Food manager card not posted and is expired.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		3/23/2016		
			Paint cans stored above food equipment and bulk food. b)Sugar scoop with no handle in bulk sugar.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		3/23/2016		
			No sanitizer used to store wipe down rags. Rag used to clean slicer and table found not clean and with no sanitizer. b)No sanitizer test strips available. c)Pans stacked wet. Pans must air dry before stacking.				

Food Establishment Public Inspection Report**From 3/17/16 thru 3/23/16**

ESTABLISHMENT**JIMMY JOHNS**

HF2484	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC	3/23/2016	19	HL1B
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Spray bottle red liquid with no label. Found to be stainless steel cleaner.

	EHFN24	COS	REQUIRED RECORDS AVAILABLE	3/23/2016		
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Permit not posted. Last inspection not posted. Food manager card not posted.

	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED	3/23/2016		
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No readable thermometer for two cold hold units. Thermometer gauge on unit switches between 3 different temperatures. Manager on duty at start of inspection was not aware of how to read temperatures.

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ESTABLISHMENT**LA KIVA HOTEL
2501 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1639	EHFN24	H10DAY	REQUIRED RECORDS AVAILABLE		3/17/2016	29	HL1B
			Previous inspection and establishment permit not posted at kitchen.				
	EHFN26	H10DAY	CONSUMER ADVISORY POSTED		3/17/2016		
			No consumer advisory posted. Eggs served sunny up are not cooked to proper temperature to ensure food safety.				
	EHFN18	H10DAY	PROPER IDENTIFY TOXIC SUBSTANC		3/17/2016		
			Rodent bait not identified and not properly used.				
	EHFN31	H10DAY	HANDWASHING FACILITY ADEQUATE		3/17/2016		
			Hand sink is not commercial. Hand sink and stand must be cleanable. Hand sink stand is deteriorated. Only NSF or commercial equipment may be used.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		3/17/2016		
			No sanitizer prepared to use for wipe down solution. b)Tape attached to numerous surfaces in kitchen. Tape is not cleanable. Remove tape. c)Gaskets to reach in coolers not clean.				

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ESTABLISHMENT

LA KIVA HOTEL

HF1639	EHFN12	H10DAY	MANAGEMENT, EMPLOYEE KNOWLEDGE	3/17/2016	29	HL1B
			Manager on duty not knowledgeable of food safety rules.			
	EHFN14	COS	PROPER HAND WASHING / GLOVES	3/17/2016		
			Kitchen employee did not wash hands and put on gloves before handling ready to eat foods.			
	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS	3/17/2016		
			Air gap needed at food prep sink per plumbing code. b)Sump pump not plumbed per code. Contact plumber to properly install all plumbing in kitchen and dishwash room. Permit to plumb required.			
	EHFN36	COS	WIPING CLOTHS PROPERLY USED	3/17/2016		
			Wiping cloths not stored properly.			
	EHFN33	H10DAY	WAREWASHING FACILITY INSTALLED	3/17/2016		
			No dish drain racks available. Racks must be available to dry dishes. b)No dirty dish storage at 3 bay sink.			
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION	3/17/2016		
			Dead bugs and rodent droppings on floor in dishwash room.			

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LA KIVA HOTEL

HF1639	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	3/17/2016	29	HL1B
			<p>Wall at back of dishwasher is deteriorated. Board behind sink and at drain to wall is deteriorated. Remove deteriorated pieces and seal as needed to provide a smooth cleanable non porous surface. b)Repair broken or missing tiles at counter and floor.</p>			
	EHFN39	H10DAY	PROPER USE OF UTENSILS	3/17/2016		
			<p>Utensils stored on cloth during use and storage. Cloth holds bacteria. Do not store on cloth.</p>			
	EHFN47	H10DAY	OTHER VIOLATIONS	3/17/2016		
			<p>Ceiling panels at dishwash area must be non porous and cleanable. Remove cardboard panels and install plastic non porous cleanable type. Water line coming from ceiling must be plumbed to code.</p>			
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED	3/17/2016		
			<p>Seal sink stand below 3 bay sink to allow cleaning.b)All equipment- freezers,refrigerators,ovens sinks and shelves must be NSF or equivalent. 90 days to replace equipment.</p>			

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ESTABLISHMENT

LEGACY REHABILITATION & LIVING

4033 SW 51ST AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2368					3/23/2016	0	HFOL

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ESTABLISHMENT

**LINS GRAND BUFFET
8440 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1265	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		3/22/2016	18	HL1B
			A) Clean walk in cooler floor, B) Replace broken tiles in walk in freezer threshold. C) Repair leaking water supply line to the ice machine.				
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT		3/22/2016		
			A) Additional lighting in walk-in cooler must be installed within 6 months. Walk in coolers are too dark and must have at least 10 food candles., B) Clean all air vents within the restaurant.				
	EHFN35	H10DAY	PERSONAL CLEANLINESS / EATING		3/22/2016		
			A) All employees must wear a hair restraint while working in the kitchen, B) Store all personal items (tobacco) away from all food contact surfaces.				
	EHFN39	H10DAY	PROPER USE OF UTENSILS		3/22/2016		
			A) Rice scoop must be stored in running water or water that is constantly above 135 degrees.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		3/22/2016		
			A) Clean walk in cooler to remove all mold, B) Clena all shelving in walk in cooler, reach in coolers. C) Clean all cooler handles.				

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HF1265	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION	3/22/2016	18	HL1B
			A) All food items must be stored at least 6 inches off the ground.			
	EHFN36	H10DAY	WIPING CLOTHS PROPERLY USED	3/22/2016		
			A) All wiping cloths must be maintained clean and dry.			
	EHFN01	COS	PROPER COOLING TIME AND TEMP.	3/22/2016		
			A)Pork holding at 56 degrees F after cooling all night. Product did not cool to 41 degrees within 6 hours. Discarded.			
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE	3/22/2016		
			A) Dish machine sanitizing at 10ppm. Must be at least 50ppm B) Clean knife stored on a dirty surface, C) Several dirty dishes found.			
	EHFN02	COS	PROPER COLD HOLDING TEMP.	3/22/2016		
			Sushi holding at 44 degrees, B) Cut cabbage holding at room temperature. Any cut leafy greens must be held below 41 degrees at all times., C) Raw chicken holding at 52 degrees F.			
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN	3/22/2016		
			A) Back door must be self closing, B) Back door needs a new door seal.			

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LINS GRAND BUFFET

HF1265	EHFN27	H180 DAY	PROPER COOLING METHODS		3/22/2016	18	HL1B
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A) All coolers must be NSF certified or equivalent commercial within 6 months.

LITTLE CAESARS PIZZA**3400 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2405	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		3/23/2016	1	HFOL

A) Backdoor must be self closing by 4/4/16 (4X REPEAT). Due to continued non compliance a \$50 reinspection fee must be paid by 12pm 3/24/16

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**LUPITAS GRILL
3221 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2218	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		3/23/2016	28	HL1B
			Hand wash sink blocked by pots and pans on floor. b)Hand sink used as dump sink.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		3/23/2016		
			Chemical and medication stored with foods. b)No label on spray bottle with liquid.				
	EHFN26	H10DAY	CONSUMER ADVISORY POSTED		3/23/2016		
			No advisory in menu or posted warning customers of consuming undercooked foods. (Sunny up eggs)				
	EHFN24	H10DAY	REQUIRED RECORDS AVAILABLE		3/23/2016		
			Food establishment permit is expired.3-13-16.				
	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED		3/23/2016		
			No thermometer in two cold hold units.				

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LUPITAS GRILL

HF2218	EHFN09	COS	FOOD SEPARATION AND PROTECTION	3/23/2016	28	HL1B
			<p>Food stored in open containers.b)Plastic and foil wraps not stored on sanitary surface.c)Cell phone and personal items stored with foods.d)Food marked refrigerate after open found not refrigerated.e)Several open drinks in kitchen.</p>			
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE	3/23/2016		
			<p>Counter with drink supplies is cracked several places and has a large hole cut in it. Counter is not easily cleanable Repair as needed or replace.b)Reach in cooler blower and cover are not clean.c)Ice scoop stored on waste soda drain grate.</p>			
	EHFN21	H10DAY	CERTIFIED FOOD MANAGER	3/23/2016		
			<p>No food manager card posted.</p>			
	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS	3/23/2016		
			<p>Air gap is required at the food sink drain.</p>			
	EHFN36	COS	WIPING CLOTHS PROPERLY USED	3/23/2016		
			<p>Cooks not using sanitizer to stored dirty food rags.</p>			
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION	3/23/2016		
			<p>Ceiling in kitchen is falling in places. Ceiling musts be smooth, non porous and easy to clean.</p>			

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LUPITAS GRILL

HF2218	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	3/23/2016	28	HL1B
			Kitchen walls have splatter. b)Waste can dirty, c)Walk in shelves rusted. Replace as needed with only commercial or NSF shelves.			
	EHFN44	H10DAY	GARBAGE AND REFUSE DISPOSAL	3/23/2016		
			Area behind store has trash and debris. Clean area.			
	EHFN41	H10DAY	ORIGINAL CONTAINER LABELING	3/23/2016		
			Several containers non easily identifiable foods with no label or wrong label.			
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	3/23/2016		
			Worn area on floor holding water in front of walk in cooler. Repair to enable proper cleaning.			

Food Establishment Public Inspection Report

From 3/17/16 thru 3/23/16

ESTABLISHMENT

**MUDD RACK
500 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2134	EHFN20	IN	APPROVED SEWAGE/WASTEWATER SYS	Mop sink repaired. Correction from last inspection.	3/18/2016	0	HFOL

Food Establishment Public Inspection Report

From 3/17/16 thru 3/23/16

ESTABLISHMENT

NALYS KITCHEN LLC DBA CAFE DAC

320 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2798	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		3/18/2016	0	H PREOPEN
			Prep sink to be installed with cold water only by 10/16.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		3/18/2016		
			Ceiling tiles to be replaced in kitchen and front counter area by 10/16. Mop sink tiles needs to be replaced around sink.				
	EHFN47	H180 DAY	OTHER VIOLATIONS		3/18/2016		
			First Aid kit needed. Vomiting and diarrheal event procedure needed.				

Food Establishment Public Inspection Report**From 3/17/16 thru 3/23/16**

ESTABLISHMENT

PAVILLARD LEARNING CENTER**2404 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD11	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS		3/22/2016	7	HL1B
			Air gap needed at 3 bay sink.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		3/22/2016		
			Chemical stored on dish rack.				
	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		3/22/2016		
			All exterior doors must have a self closer.				

Food Establishment Public Inspection Report

From 3/17/16 thru 3/23/16

ESTABLISHMENT

PEPITOS MEXICAN RESTAURANT

408 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC211	EHFN28	COS	PROPER DATE MARKING		3/21/2016	7	HL1B
			Old date stickers must be removed from containers before washing and sanitization.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		3/21/2016		
			Wall under ware wash sink must be repaired. Correct by 09-21-2016.				
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT		3/21/2016		
			ANSUL system must be inspected by fire marshal. Correct by 03-31-2016.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		3/21/2016		
			Clean the following: a)Reach-in cooler shelves b)Bottom of reach-infreezer c) Walk-in cooler shelves				
	EHFN32	H90 DAY	FOOD CONTACT SURFACE CONSTRUCT		3/21/2016		
			a) Gasket to small reach-in cooler by cook line needs to be resealed or replaced. b) Rubber utensil found chipped. Remove c) Walk-in cooler shelves are rusted. Need to be replaced or repainted d)Blade to can opener needs to be sharpened or replaced				

Food Establishment Public Inspection Report

From 3/17/16 thru 3/23/16

ESTABLISHMENT

PIZZA HUT 5101 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF351	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		3/22/2016	1	HFOL
			Racks in walk in with rust. Remove all rust or discontinue using these two sets of racks. Future violations of this item will result in a reinspection fee.				

RED ROBIN 8720 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2804	EHFN36	COS	WIPING CLOTHS PROPERLY USED		3/22/2016	0	HL1B
			A) Sanitizer buckets must be stored off the ground 228.68(d)(5)				
	EHFN47	COS	OTHER VIOLATIONS		3/22/2016		
			A) Ware washing sink must be labeled ("For warewashing only")				

Food Establishment Public Inspection Report

From 3/17/16 thru 3/23/16

ESTABLISHMENT**ST ANDREWS EPISCOPAL SCHOOL****1515 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2709	EHFN46	H60 DAY	SERVICE SINK PROVIDED		3/22/2016	1	HL1B	
			Restroom door needs to have a self closer.					

Food Establishment Public Inspection Report**From 3/17/16 thru 3/23/16****ESTABLISHMENT****TAMMES TENDER TOUCH TOO****1009 S HIGHLAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD64	EHFN47	H30 DAY	OTHER VIOLATIONS		3/22/2016	5	HL1B
			Clean top to room between kitchen and dining area. b)Remove popcorn ceiling material.				
	EHFN34	H30 DAY	NO EVIDENCE OF INSECT CONTAMIN		3/22/2016		
			All exterior doors must be self closing.				
	EHFN20	H30 DAY	APPROVED SEWAGE/WASTEWATER SYS		3/22/2016		
			Air gap needed at 3 bay sink.				

Food Establishment Public Inspection Report

From 3/17/16 thru 3/23/16

ESTABLISHMENT

**TEXAS TEA
208 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2807	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		3/18/2016	0	H PREOPEN
			Food manager card needed. Obtain within 40 days.				
	EHFN22	H10DAY	AUTHORIZED FOOD HANDLER		3/18/2016		
			All employees must have a food handlers card by Sept. 1, 2016.				
	EHFN31	H10DAY	HANDWASHING FACILITY ADEQUATE		3/18/2016		
			Paper towels needed at handsink and in restroom.				
	EHFN47	H10DAY	OTHER VIOLATIONS		3/18/2016		
			First aid kit needed.				
	EHFN46	H10DAY	SERVICE SINK PROVIDED		3/18/2016		
			Covered trashcan needed in restroom.				

Food Establishment Public Inspection Report

From 3/17/16 thru 3/23/16

ESTABLISHMENT

TEXAS TEA

HF2807	EHFN39	H10DAY	PROPER USE OF UTENSILS	3/18/2016	0	H PREOPEN
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All food products must be stored at least 6" off the floor.

**THAI PALACE
4723 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1727					3/23/2016	0	HFOL

Food Establishment Public Inspection Report

From 3/17/16 thru 3/23/16

ESTABLISHMENT

**TOOT N TOTUM #11
4600 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF814	EHFN43	H30 DAY	ADEQUATE VENTILATION AND LIGHT		3/17/2016	8	HL1B
			Light shield needed for lights in food prep area in back of store. Correct by 04-17-2016.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		3/17/2016		
			a)Ceiling tiles in food prep area & mopsink/warewash areas do not meet code definition.Replaced with tiles that are "smooth, non-absorbent, & easily cleanable".b)Finsih needed on ceiling above soda/tea area.c)Wall and floor to mop sink need to be repaire				
	EHFN42	H30 DAY	NON-FOOD CONTACT SURFACES		3/17/2016		
			a)Clean outside of food prep. equipment b) Clean dry storage shelves c) Clean area behind soda machine				
	EHFN37	H30 DAY	ENVIRONMENTAL CONTAMINATION		3/17/2016		
			a)Invert all single service containers b)Sneeze sheild for hot dogs needs to be lowered to effectively protect food.				
	EHFN28	COS	PROPER DATE MARKING		3/17/2016		
			Date marks needed for corn dogs in reach-in cooler. COS.				

Food Establishment Public Inspection Report

From 3/17/16 thru 3/23/16

ESTABLISHMENT

TOOT N TOTUM #11

HF814

EHFN24

H30 DAY

REQUIRED RECORDS AVAILABLE

3/17/2016

8

HL1B

Salsa found in cold hold unit without proper labeling. Label must include: Common name, ingredients, quantity, and name & place of business where food is packaged.

Food Establishment Public Inspection Report

From 3/17/16 thru 3/23/16

ESTABLISHMENT

**TOOT N TOTUM #78
3401 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF751	EHFN28	IN	PROPER DATE MARKING A Corrected		3/21/2016	2	HFOL
	EHFN29	IN	ACCURATE THERMOMETERS PROVIDED A Corrected		3/21/2016		
	EHFN31	H180 DAY	HANDWASHING FACILITY ADEQUATE A) Install a handsink in a location convenient for back of store operations by 9-21-16		3/21/2016		
	EHFN34	IN	NO EVIDENCE OF INSECT CONTAMIN A-B Corrected		3/21/2016		
	EHFN20	IN	APPROVED SEWAGE/WASTEWATER SYS A Corrected		3/21/2016		

Food Establishment Public Inspection Report

From 3/17/16 thru 3/23/16

ESTABLISHMENT

TOOT N TOTUM #78

HF751	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE	3/21/2016	2	HFOL
			A-D Corrected.			
	EHFN37	IN	ENVIRONMENTAL CONTAMINATION	3/21/2016		
			A Corrected			
	EHFN42	IN	NON-FOOD CONTACT SURFACES	3/21/2016		
			A Corrected			
	EHFN45	IN	PHYSICAL FACILITIES INSTALLED	3/21/2016		
			Corrected			
	EHFN43	IN	ADEQUATE VENTILATION AND LIGHT	3/21/2016		
			A-B Corrected			

Food Establishment Public Inspection Report

From 3/17/16 thru 3/23/16

ESTABLISHMENT

**TOOT N TOTUM #93
8772 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2011	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		3/21/2016	3	HFOL	
			A) An indirect drain must be installed on the 3 compartment sink within 11 months.					
	EHFN27	IN	PROPER COOLING METHODS		3/21/2016			
			A) Cooler is holding all products at 38 degrees.					

**TWISTED T
5120 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2707					3/22/2016	0	HFOL

Food Establishment Public Inspection Report

From 3/17/16 thru 3/23/16

ESTABLISHMENT

TWO KNIVES CATERING LLC**5500 BLUEBIRD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2808	EHFN47	IN	OTHER VIOLATIONS		3/23/2016	0	H PREOPEN
			A) Establishment is ready to open.				
HFK161	EHFN47	IN	OTHER VIOLATIONS		3/23/2016	0	H PREOPEN
			Establishment is ready to open.				

Food Establishment Public Inspection Report

From 3/17/16 thru 3/23/16

ESTABLISHMENT**VERONA ITALIAN BISTRO**

2301 12TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC340	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT		3/22/2016	18	HL1B
			ANSUL system needs to be inspected by fire marshal. Correct by 04-01-2016.				
	EHFN41	COS	ORIGINAL CONTAINER LABELING		3/22/2016		
			Unlabeled food bottles found in kitchen. Food containers/bottles must be labeled with the common name of food product inside.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		3/22/2016		
			Clean the following: a)Reach-in cooler shelves b)Gaskets to walk-in cooler c)Can opener				
	EHFN38	COS	APPROVED THAWING METHODS		3/22/2016		
			Fish found thawing in reduced oxygen packaging (ROP) in walk-in cooler. Fish in ROP must be removed from packing or package must be cut open before thawing under refrigeration.				
	EHFN27	H10DAY	PROPER COOLING METHODS		3/22/2016		
			Table top/reach-in cooler was holding at 49F at time of inspection. Unit must be able to maintain a temperature of 41F or below at all times. Correct by 04/01/2016.				

Food Establishment Public Inspection Report

From 3/17/16 thru 3/23/16

ESTABLISHMENT

VERONA ITALIAN BISTRO

HFC340	EHFN28	COS	PROPER DATE MARKING	3/22/2016	18	HL1B
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Pasta and pasta sauces found in walk-in cooler without proper date labeling. All TCS foods cooked/opened/prepped and held longer than 24 hours must be dated with prep. date or 7-day discard date.

	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC	3/22/2016		
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Chemical bottle found without any labeling. All chemical bottles must be labeled with common name of chemical inside.

	EHFN02	COS	PROPER COLD HOLDING TEMP.	3/22/2016		
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TSC foods held in cold holding unit were holding at 47F. All TCS food must be held at 41F or below at all times.

Food Establishment Public Inspection Report

From 3/17/16 thru 3/23/16

ESTABLISHMENT

**WIENERSCHNITZEL
2801 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2670	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION		3/17/2016	10	HL1B
			Make table cooler has decaying components. Hinges are not functioning to keep door shut due to corrosion. Floor to cooler is not cleanable. Unit is not holding proper temperature. Discontinue using this unit.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		3/17/2016		
			Inside ice machine needs to be cleaned. Remove ice prior to cleaning.				
	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS		3/17/2016		
			Plumbing to 3 bay sink is not to code. The drains must singly go to the floor drain thru an air gap.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		3/17/2016		
			Caulk at 3 bay sink to wall needs to be replaced.b)Exposed insulation on front of ice machine. Replace broken panel.				
	EHFN47	H10DAY	OTHER VIOLATIONS		3/17/2016		
			Clean dish shelves are painted and peeling. Do not use these shelves as repainting does not hold and is not a smooth easily cleanable surface. Replace with NSF equipment only. b)Clean blowers in walk in coolers.				

Food Establishment Public Inspection Report

From 3/17/16 thru 3/23/16

ESTABLISHMENT
