

**Food Establishment Public Inspection Report****From 3/24/16 thru 3/30/16****ESTABLISHMENT****1000 DEGREES PIZZERIA****2207 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>
HF2811	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		3/28/2016	0	H PREOPEN
			Take Serve Safe to our office and register as Food Manager.				
	EHFN22	H180 DAY	AUTHORIZED FOOD HANDLER		3/28/2016		
			Everyone that handles food must obtain a food handler card.				
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		3/28/2016		
			Light shields needed on lights in front service area.				
	EHFN46	COS	SERVICE SINK PROVIDED		3/28/2016		
			Handwashing sign needed in restroom.				

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### ESTABLISHMENT

**ABC LEARNING CENTER II**

**5709 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD8	EHFN27	H180 DAY	PROPER COOLING METHODS		3/28/2016	9	HL1B
			Refrigerator must be NSF certified commercial by 9/28/16.				
	EHFN14	COS	PROPER HAND WASHING / GLOVES		3/28/2016		
			A)Employee seen not washing hands before putting on gloves. B)Employee seen washing hands for 2 seconds. Hands must be washed for 20 seconds or longer.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		3/28/2016		
			A)Chemical bottle found without a label containing the common name of the chemical. B)Chemical bottle stored with TOGO plates.				
	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN		3/28/2016		
			A)Backdoor found propped open during operation. Backdoor must remain closed at all times.				

**Food Establishment Public Inspection Report****From 3/24/16 thru 3/30/16****ESTABLISHMENT****ALLSUPS 92  
906 8TH 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>	
HFC106	EHFN21	IN	CERTIFIED FOOD MANAGER		3/28/2016	0	HFOL	
			Food manager card has been obtained. Correction from last inspection.					

**ATE-0-6 FOOD TRUCK  
4225 DANBURY DR**

<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>	
HFM736	EHFN47	IN	OTHER VIOLATIONS		3/25/2016	0	H PREOPEN	
			Establishment is good to open. Spoke with Fire Marshall on 3-25-16 via phone and vent hood has been approved AS.					

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### ESTABLISHMENT

**BEEF O BRADYS  
7306 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2743	EHFN02	COS	PROPER COLD HOLDING TEMP.		3/28/2016	7	H PREOPEN
			A) Beef holding at 55 degrees in make table. Beef shall be held at 41 degrees or below at all times.				
	EHFN27	H180 DAY	PROPER COOLING METHODS		3/28/2016		
			A) Chest freezer must be NSF certified or equivalent within 6 months.				
	EHFN45	H 120DAY	PHYSICAL FACILITIES INSTALLED		3/28/2016		
			A) Walk in freezer floor is buckling and must be replaced by next inspection.				
	EHFN43	H 120DAY	ADEQUATE VENTILATION AND LIGHT		3/28/2016		
			A) There must be at least 10 food candles of light in the walk in cooler.				

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**ESTABLISHMENT**

**CARS AND CONES  
1539 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM728	EHFN23	IN	HOT & COLD WATER AVAILABLE		3/25/2016	0	H PREOPEN
			Establishment has running hot water.				
	EHFN21	IN	CERTIFIED FOOD MANAGER		3/25/2016		
			Food manager must be obtained within 45-days.				
	EHFN32	H60 DAY	FOOD CONTACT SURFACE CONSTRUCT		3/25/2016		
			Back door is not in good repair. Door must be self-closing, smooth, & easily cleanable and in good repair. Correct by 04/08/2016 or establishment must close until corrected.				

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**ESTABLISHMENT**

**CATHOLIC CHARITIES EMER Y S  
1645 NW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2708	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		3/29/2016	7	HL1B
			Three compartment sink needs to have an indirect drain.				
	EHFN22	H180 DAY	AUTHORIZED FOOD HANDLER		3/29/2016		
			Employees that prepar food in kitchen that do not have a Food Manager Card need to obtain a Food Handler Card.				
	EHFN33	H180 DAY	WAREWASHING FACILITY INSTALLED		3/29/2016		
			Warewashing machines need to be commercial units.				

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### ESTABLISHMENT

#### CHIPOTLE MEXICAN GRILL 2414 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2500	EHFN40	COS	SINGLE-USE ARTICLES STORAGE		3/24/2016	7	HL1B
			Single service items must be covered during storage. b)Single service items not stored covered must be inverted.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		3/24/2016		
			Gasket to reach in cooler is broken and not cleanable. Repair as needed.				
	EHFN39	COS	PROPER USE OF UTENSILS		3/24/2016		
			Pans stacked wet after cleaning and sanitizing. Dishes must air dry before reuse. Ensure pans are dry before using. Additional dry area may be needed.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		3/24/2016		
			Dust on tops of taller equipment.				
	EHFN47	COS	OTHER VIOLATIONS		3/24/2016		
			Spanish handwash signs needed in restroom. b)Air intake vent must be light in color.				

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**ESTABLISHMENT**

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**DOLLAR GENERAL #4285****3412 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF725	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		3/24/2016	1	HFOL
			Toilet seat is broken and not cleanable. Replace seat. b)Wall is damaged and not cleanable. Repair wall to allow a smooth cleanable surface. Future violations of this items will result in a \$50 reinspection fee.				

**HOBBY LOBBY STORES INC. #33****3318 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2799	EHFN47	IN	OTHER VIOLATIONS		3/24/2016	0	H PREOPEN
			Establishment is ready to open.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT**

**HOME DEPOT #6552 THE  
2500 S SONCY RD**

<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>
HF2805	EHFN47	IN	OTHER VIOLATIONS	Establishment is good to open.	3/24/2016	0	H PREOPEN

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### ESTABLISHMENT

**IOWA STEAK CO  
6329 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2554	EHFN02	IN	PROPER COLD HOLDING TEMP. Walk-in freezer was clean and holding at 20F. In compliance.		3/28/2016	0	HL1B
HFRM456	EHFN02	IN	PROPER COLD HOLDING TEMP. Freezer holding at 20F. IN compliance.		3/28/2016	0	HL1B
	EHFN30	IN	FOOD ESTABLISHMENT PERMIT Permits posted. IN compliance.		3/28/2016		
HFRM457	EHFN02	IN	PROPER COLD HOLDING TEMP. Freeer holding at 27F. In compliance.		3/28/2016	0	HL1B

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

#### IOWA STEAK CO

Inspection Number	Establishment ID	State	Inspection Description	Inspection Date	Score	Inspector
HFRM457	EHFN30	IN	FOOD ESTABLISHMENT PERMIT Permits were posted. IN compliance.	3/28/2016	0	HL1B
HFRM459	EHFN02	IN	PROPER COLD HOLDING TEMP. Freezer holding at 23F. IN compliance.	3/28/2016	0	HL1B
	EHFN30	IN	FOOD ESTABLISHMENT PERMIT Permits posted. IN compliance.	3/28/2016		
HFRM460	EHFN02	IN	PROPER COLD HOLDING TEMP. Freezer holding at 25F. IN compliance.	3/28/2016	0	HL1B
	EHFN30	IN	FOOD ESTABLISHMENT PERMIT Permits posted. IN compliance.	3/28/2016		

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**ESTABLISHMENT****IOWA STEAK CO**

HFRM461	EHFN30	IN	FOOD ESTABLISHMENT PERMIT Permits posted. In compliance.	3/28/2016	0	HL1B
HFRM691	EHFN02	IN	PROPER COLD HOLDING TEMP. Freezer holding at 22F. IN complinace.	3/28/2016	0	HL1B
	EHFN30	IN	FOOD ESTABLISHMENT PERMIT Permits posted. IN complinace.	3/28/2016		

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**ESTABLISHMENT**

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**LOWES HOME CENTERS #270****5000 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2803	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		3/24/2016	0	H PREOPEN
			A) Ceiling panels in bathroom must be non-absorbent.				

**MCDONALDS****3320 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2812	EHFN47	H10DAY	OTHER VIOLATIONS		3/30/2016	0	H PREOPEN
			English and Spanish handwashing signs needed in restroom.				
	EHFN22	H180 DAY	AUTHORIZED FOOD HANDLER		3/30/2016		
			All employees who handle food must have a food handlers card by Sept. 1, 2016.				

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### ESTABLISHMENT

#### NIGHT & DAY CARE & PLAY INC

2831 MAYS AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD31	EHFN45	H60 DAY	PHYSICAL FACILITIES INSTALLED Non-porous ceiling required.		3/24/2016	1	HL1B

#### PIZZA 9

2648 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2767	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED Leak on drain for 3 compartment sink		3/25/2016	1	HL1B

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### ESTABLISHMENT

**SCHLOTZSKYS/CINNABON  
1619 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2796					3/25/2016	0	H PREOPEN
					3/25/2016		

### 3440 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2795	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		3/24/2016	0	HL1B
			A) Prep sink must have an indirect connection within 1 year.				
	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT		3/24/2016		
			A) 10 foot candles of lighting are needed in the walk in cooler.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****SCHLOTZSKYS/CINNABON****SNOWHITE BAKERY  
2801 CIVIC CIR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1145					3/24/2016	0	HFOL

**SUZYS INTERNATIONAL MARKET  
3318 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2108					3/24/2016	0	HFOL

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**ESTABLISHMENT**

**TOOT N TOTUM #82  
5900 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF888	EHFN02	COS	PROPER COLD HOLDING TEMP.		3/28/2016	14	HFOL
			Raw chicken sitting on counter at 54 degrees. Chicken should be maintained at 41 degrees or below at all times.				
	EHFN20	H 365DAY	APPROVED SEWAGE/WASTEWATER SYS		3/28/2016		
			A) An indirect connection must be installed on the 3 compartment sink by 2-1-17.				
	EHFN21	COS	CERTIFIED FOOD MANAGER		3/28/2016		
			A) Kitchen staff could not demonstrate proper cooking, cooling or holding temperatures at time of inspection.				
	EHFN27	IN	PROPER COOLING METHODS		3/28/2016		
			A) Corrected.				
	EHFN28	IN	PROPER DATE MARKING		3/28/2016		
			A) Corrected.				

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### ESTABLISHMENT

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#### TOOT N TOTUM #82

HF888	EHFN34	IN	NO EVIDENCE OF INSECT CONTAMIN	3/28/2016	14	HFOL
			A) Corrected.			
	EHFN35	COS	PERSONAL CLEANLINESS / EATING	3/28/2016		
			A) All employees must wear a hair restraint while working with food or single service items.			
	EHFN38	H10DAY	APPROVED THAWING METHODS	3/28/2016		
			A) Tamales and hashbrowns found thawing on the counter. Thawing must be done either under temperature control, as part of the cooking process, or under cold running water where no part of the food items reach above 41 degrees.			
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	3/28/2016		
			A) Replace missing ceiling tile in dry storage (2X REPEAT)			
	EHFN47	IN	OTHER VIOLATIONS	3/28/2016		
			Corrected			
	EHFN01	COS	PROPER COOLING TIME AND TEMP.	3/28/2016		
			Ground beef sitting on cooling rack for 2.5 hours found at 108 degrees. B) Hash browns in the walk in cooler found at 70 degrees when cooking was completed around 9am. Cooling should go from 135 F to 70 F within 2 hours.			

**Food Establishment Public Inspection Report****From 3/24/16 thru 3/30/16****ESTABLISHMENT****TOOT N TOTUM #82****TWINS DISCOUNT 2  
1312 N HUGHES 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>
HF2809	EHFN23	COS	HOT & COLD WATER AVAILABLE		3/28/2016	0	H PREOPEN
			Hot water not available at time of inspection.				
	EHFN33	H10DAY	WAREWASHING FACILITY INSTALLED		3/28/2016		
			Need to have wire drain rack over three compartment sink.				
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		3/28/2016		
			a)Ceiling in kitchen needs to be smooth tiles. b)Ceiling in restroom needs to be smooth tiles. c)Ceiling over soda dispensers needs to be smooth.				
	EHFN46	H10DAY	SERVICE SINK PROVIDED		3/28/2016		
			a)Handwashing sinks need to have soap and towels. b)Bathroom door needs to have self closer. c)Restroom needs to have covered trash. d)Handwashing sinks need to have handwashing signs.				

**Food Establishment Public Inspection Report****From 3/24/16 thru 3/30/16**

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**ESTABLISHMENT**

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**WATLEY LEARNING CENTER****1208 NW 13TH 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>
HFD26	EHFN20	H60 DAY	APPROVED SEWAGE/WASTEWATER SYS		3/29/2016	6	HL1B
			Three compartment sink used for food prep must have an indirect drain.				
	EHFN22	H180 DAY	AUTHORIZED FOOD HANDLER		3/29/2016		
			People that work in kitchen with food need to obtain a Food Handler Card.				
	EHFN45	H60 DAY	PHYSICAL FACILITIES INSTALLED		3/29/2016		
			Home style refrigerators need to be replaced with comercial equipment.				