Food Establishment Public Inspection Report

From 5/26/16 thru 6/1/16

ESTABLISHMENT

ABC LEARNING CENTER

2707 S BIVINS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD71	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS		5/26/2016	3	HL1B

3 comp sink needs to be indirect drain, with air gap. Correct by next inspection.

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ESTABLISHMENT

BAYMONT INN & SUITES
1700 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2636	EHFN40	H180 DAY	SINGLE-USE ARTICLES STORAGE		6/1/2016	6	HL1B
			Stir sticks need to be protected or wrapped.				
	EHFN41	H180 DAY	ORIGINAL CONTAINER LABELING		6/1/2016		
			All bulk food outside original container must by labeled.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		6/1/2016		
			Ceiling tiles over prep areas must be smooth, non-absorbent, easy cleanable.				
	EHFN47	H180 DAY	OTHER VIOLATIONS		6/1/2016		
			NSF or equivalent fridge needed.				
	EHFN19	H180 DAY	APPROVED WATER SOURCE		6/1/2016		
			3 comp sink must have an indirect connection with an air gap.				

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ESTABLISHMENT

KIMBLE LEARNING CENTER

2200 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD16					6/1/2016	0	HL1B

Food Establishment Public Inspection Report

From 5/26/16 thru 6/1/16

ESTABLISHMENT

LA QUINTA INN #0454
1708 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1339	EHFN19	H180 DAY	APPROVED WATER SOURCE		6/1/2016	5	HL1B
			3 comp must have indirect connection with air gap.				
	EHFN40	H180 DAY	SINGLE-USE ARTICLES STORAGE		6/1/2016		
			Single service items must be protected or individually wrapped.				
	EHFN41	H180 DAY	ORIGINAL CONTAINER LABELING		6/1/2016		
			Bulk food outside orginal container must be labeled.				

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ESTABLISHMENT

LWS BREWING
4098 BUSINESS PARK DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM743	EHFN25	H90 DAY	SPECIALIZED PROCESS COMPLIANCE		5/27/2016	0	H PREOPEN
			Policy needed for loading and unloading of moble unit from the commissary.				
	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		5/27/2016		
			A) Drain in floor needs a cover to prevent the contamination of insects, rodents or other animals. B) All exterior doors need to be self closing.				
	EHFN37	H90 DAY	ENVIRONMENTAL CONTAMINATION		5/27/2016		
			Fill hose, fresh water tank and fresh water fill connection need to be labled "potable water".				
	EHFN47	H90 DAY	OTHER VIOLATIONS		5/27/2016		
			Permit numbers need to be visiable on 2 sides of the moble unit, must be at least 3 inches letter. Business name and address along with a description of the food being sold must be available on the moble unit. Establishment is ready to open.				

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ESTABLISHMENT

MY THAI RESTAURANT
2029 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF154	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		5/31/2016	14	HL1B
			Scoops stored in bulk food containers must be stored handle up.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		5/31/2016		
			Dishwasher must be on an indirect drain system with an air gap. Repair by 11/31/16.				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		5/31/2016		
			Broken gaskets on reachin cooler need replaced.				
	EHFN33	COS	WAREWASHING FACILITY INSTALLED		5/31/2016		
			Dishwasher not sanitizing at time of inspection. COS				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		5/31/2016		
			A.Gaskets on walkin cooler and reachins needed to be cleaned. COS B.Walls need to be cleaned.				

Food Establishment Public Inspection Report

From 5/26/16 thru 6/1/16

ESTABLISHMENT

MY THAI RESTAURANT

HF154	EHFN43	H180 DAY	ADEQUATE VENTILATION AND LIGHT	5/31/2016	14	HL1B

A.Air vent covers need to be cleaned. B.Vent hood over rice cookers need to be cleaned. COS

EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	5/31/2016	

A.Wall behind meat slicer needs to be smooth, easily cleanable. B.Ceiling tiles over ice makers and drink stations must be smooth easily cleanable tiles.

EHFN47	H180 DAY	OTHER VIOLATIONS	5/31/2016	

Handwashing signs needed at handsinks.

REGION 16 CLEVELAND HEADSTART

1601 S CLEVELAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD6	EHFN33	H180 DAY	WAREWASHING FACILITY INSTALLED		6/1/2016	2	HL1B

Sanitizer in dishwasher was low. After priming, was still registering below 50ppm. Call maintenance.

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ESTABLISHMENT

YOUNGBLOODS CAFE & CATERING CO

501 S FILLMORE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6185	EHFN03	H 2 HOUR	PROPER HOT HOLDING TEMP.		6/1/2016	5	HL1B FOOD

A) Hamburgers holding from 117-125F. Hamburgers should be holding above 135F at all times.

	EHFN29	H 2 HOUR	ACCURATE THERMOMETERS PROVIDED		6/1/2016		

A) No thermometer available for checking cooking temps.