

**Food Establishment Public Inspection Report**

From 11/17/16 thru 11/23/16

---

**ESTABLISHMENT****575 PIZZERIA  
401 S BUCHANAN 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>
HFT7094					11/18/2016	0	HL1B FOOD

**AMARILLO GRAPE & OLIVE  
3301 SE 10TH 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>
HFT7103					11/18/2016	0	HL1B FOOD

**Food Establishment Public Inspection Report**

From 11/17/16 thru 11/23/16

---

**ESTABLISHMENT****AMARILLO MONTESSOI ACADEMY****3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7102					11/18/2016	0	HL1B FOOD

**BELMAR BAKERY**  
**3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7113					11/17/2016	0	HL1B FOOD

**Food Establishment Public Inspection Report**

From 11/17/16 thru 11/23/16

---

**ESTABLISHMENT**

---

**BUDWEISER DISTRIBUTING CO**

3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7116					11/17/2016	0	HL1B FOOD

**BUSHLAND HIGH SCHOOL**

1201 S FM 2381

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP20	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		11/21/2016	1	HL1B

Ceiling must be smooth durable, non-absorbent and easily cleanable - restroom ceiling needs to be compliant. Concession area needs to be complaint.

## Food Establishment Public Inspection Report

From 11/17/16 thru 11/23/16

---

**ESTABLISHMENT**

**BUSHLAND ISD ELEMENTARY**

**2400 WELLS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP10	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		11/21/2016	2	HL1B
			Seals must be replaced on warming unit MCCALL BISD#02042 2nd request. Reinspection fee will be accessed if not corrected by next insp.				
	EHFN47	H90 DAY	OTHER VIOLATIONS		11/21/2016		
			MCCALL REF BISD # 02044 not in working order - remove from kitchen area.				

**Food Establishment Public Inspection Report****From 11/17/16 thru 11/23/16**

---

**ESTABLISHMENT**

---

**BUSHLAND ISD MS CAFETERIA****20101 25TH 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>
HFP54	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN		11/21/2016	2	HL1B
			Mouse trap with dead mouse found in warewhsing area, removed. COS.Proper traps approved for use in food establishment required.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		11/21/2016		
			Employee restroom door must be adjusted to close and latch.				

**Food Establishment Public Inspection Report****From 11/17/16 thru 11/23/16****ESTABLISHMENT****CHICK-FIL-A  
5544 W AMARILLO 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>
HF2846	EHFN42	COS	NON-FOOD CONTACT SURFACES		11/17/2016	5	HL1B
			Cleaning utensils not stored clean.b) Splashguard needed at hand sink at tea area.				
	EHFN41	COS	ORIGINAL CONTAINER LABELING		11/17/2016		
			Bulk sugar not labeled.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		11/17/2016		
			Sugar scoop handle touch product.				

## Food Establishment Public Inspection Report

From 11/17/16 thru 11/23/16

---

### ESTABLISHMENT

**CHINA STAR RESTAURANT  
6721 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF995	EHFN09	COS	FOOD SEPARATION AND PROTECTION	11/17/2016	12	HL1B	Personal clothing on food rack.b)Food wrap not protected. c)Broken plastic food tubs.d)No sanitizer buckets for dirty food rags. e)Splatter over cook top
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE	11/17/2016			Sanitizer not available at cooks station.
	EHFN45	COS	PHYSICAL FACILITIES INSTALLED	11/17/2016			Ceiling panels not clean., Holes in ceiling.,back door gap.
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC	11/17/2016			Chemical bottle not labeled.
	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN	11/17/2016			Fly strips in kitchen.

**Food Establishment Public Inspection Report****From 11/17/16 thru 11/23/16**

---

**ESTABLISHMENT**

---

**CHINA STAR RESTAURANT**

HF995	EHFN35	COS	PERSONAL CLEANLINESS / EATING		11/17/2016	12	HL1B
Personal clothing on food shelf.							

**COWBOY GELATO SMOKEHOUSE****3301 SE 10TH 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>
HFT7114					11/17/2016	0	HL1B FOOD

**Food Establishment Public Inspection Report**

**From 11/17/16 thru 11/23/16**

---

**ESTABLISHMENT**

**DEREK PIRTLE  
3301 SE 10TH 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>
HFT7097					11/17/2016	0	HL1B FOOD

## Food Establishment Public Inspection Report

From 11/17/16 thru 11/23/16

---

### ESTABLISHMENT

#### DUNKIN DONUTS/BASKIN ROBBINS

4411 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2904	EHFN45	H 3 DAYS	PHYSICAL FACILITIES INSTALLED		11/18/2016	0	H PREOPEN
			A) Walk-in cooler threshold is not smooth, durable and easily cleanable. Must repair prior to being opened.				
	EHFN46	H 3 DAYS	SERVICE SINK PROVIDED		11/18/2016		
			A) Water "Reverse Osmosis" system was installed in the mop sink. Several water connections, an electrical cord and an open water line are exposed to mop water. "RO" system must be relocated or another means of protecting the water supply must be submitted				
	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		11/18/2016		
			A)All surfaces must be washed, rinsed and sanitized to remove all construction dust.				
HF2904	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE		11/21/2016	0	H PREOPEN
			Corrected.				
	EHFN45	IN	PHYSICAL FACILITIES INSTALLED		11/21/2016		
			Corrected.				

**Food Establishment Public Inspection Report**

**From 11/17/16 thru 11/23/16**

---

**ESTABLISHMENT**

**DUNKIN DONUTS/BASKIN ROBBINS**

HF2904

EHFN46

IN

SERVICE SINK PROVIDED

11/21/2016

0

H PREOPEN

Corrected.

## Food Establishment Public Inspection Report

From 11/17/16 thru 11/23/16

---

### ESTABLISHMENT

**FAT BOYS  
104 N 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC337	EHFN03	H 3 DAYS	PROPER HOT HOLDING TEMP.		11/17/2016	16	HL1B
			Hot hold found holding at 86F. Hot hold must be 135 or higher.				
	EHFN06	H 3 DAYS	TIME AS PUBLIC HEALTH CONTROL		11/17/2016		
			Out of date chopped onion found in walkin cooler. They expired on 11-08-2016. All prep food must be discarded after seven days.				
	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		11/17/2016		
			Food Manager cards is expired on 12/12/2015. Food manager need to be obtain by 11/30/2016.				
	EHFN37	H90 DAY	ENVIRONMENTAL CONTAMINATION		11/17/2016		
			Chips found sitting on ground in lobby. All food must be 6 inches off the ground.				
	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		11/17/2016		
			A)Knife holder needs to be cleaned.B)Ice machine needs to be cleaned.C)Hot hold botton needs to be cleaned.D)Pallet in store room and shelves in kitchen needs to be stained or painted so they are smooth and easily cleanable.				

**Food Establishment Public Inspection Report**

**From 11/17/16 thru 11/23/16**

---

**ESTABLISHMENT**

**FAT BOYS**

HFC337	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS	11/17/2016	16	HL1B
--------	--------	---------	--------------------------------	------------	----	------

Plumbing at 3 comp sink is directly plumbed to sewer line. A direct connection may not exist between the sewage system and a drain originating from equipment in which food, potable equipment or utensils are placed.

	EHFN47	H90 DAY	OTHER VIOLATIONS	11/17/2016		
--	--------	---------	------------------	------------	--	--

House use only refrigerator, crock pot, and stove found used. All kitchen equipment must be NSF certified. Refrigerator needs to be replaced by 6/16/2017.B)No paper towels found at hand washing sink area. All hands washing sink must have paper towels.

**FIRE SLICE PIZZERIA  
3301 SE 10TH 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>
HFT7108					11/17/2016	0	HL1B FOOD

## Food Establishment Public Inspection Report

From 11/17/16 thru 11/23/16

---

**ESTABLISHMENT**

**H2O AND JAVA TO GO  
6010 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2733	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		11/17/2016	7	HL1B
			A)Counter top found chipped and pitted. Counter top must be repaired or replaced.B)Soda machine found dirty. Soda machine need to be clean daily.				
	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		11/17/2016		
			Food manager needed. A food manager must be obtain by 12/14/2016				
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		11/17/2016		
			Mop sink found missing a part of the front. Mop sink must repaired or replaced.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		11/17/2016		
			Ceiling tiles in restroom must be smooth, durable,non absorbent, and easily cleanable.				

**Food Establishment Public Inspection Report**

**From 11/17/16 thru 11/23/16**

---

**ESTABLISHMENT**

**IMPERIAL TAPROOM  
3301 SE 10TH 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>
HFT7109					11/17/2016	0	HL1B FOOD

**Food Establishment Public Inspection Report**

**From 11/17/16 thru 11/23/16**

---

**ESTABLISHMENT**

**JANELLE DIGGS  
3301 SE 10TH 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>
HFT7095					11/17/2016	0	HL1B FOOD
HFT7098					11/18/2016	0	HL1B FOOD
HFT7099					11/17/2016	0	HL1B FOOD

**Food Establishment Public Inspection Report**

From 11/17/16 thru 11/23/16

---

**ESTABLISHMENT****JANELLE DIGGS**

HFT7100

11/17/2016

0

HL1B FOOD

**KABUKI ROMANZA****8130 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1365	EHPN47	IN	OTHER VIOLATIONS		11/18/2016	0	HM4	
			Kitchen is clean. All dishes, pans, floors, walls, ceilings clean. Ok to reopen.					

## Food Establishment Public Inspection Report

From 11/17/16 thru 11/23/16

---

### ESTABLISHMENT

**LITTLE CAESARS  
1401 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF263	EHPS10	COS	WADE POOL PH		11/18/2016	12	HL1B
			Can opener and can opener holster needs to be cleaned.				
	EHPS20	H180 DAY	SPA CYANURIC ACID < 100PPM		11/18/2016		
			Plumbing at the three compartment sink must be indirectly plumbed, providing an airgap on the line.				
	EHPS35	COS	PUMP FUNCTIONING		11/18/2016		
			Cell phone found stored on cutting board. Store all employee items in a seperate location away from kitchen items.				
	EHPS39	COS	EXPOSED PIPING LABELED		11/18/2016		
			a)Pans found stacked wet. Air dry pans prior to stacking to prevent bacterial growth. b)Cutting board on prep line needs to be resurfaced.				
	EHPS42	COS	DPD TEST KIT		11/18/2016		
			a)All shelves and wire racks need to be cleaned. b)All coolers and cooler gaskets need to be cleaned.				

## Food Establishment Public Inspection Report

From 11/17/16 thru 11/23/16

---

### ESTABLISHMENT

#### LITTLE CAESARS

HF263	EHPS18	COS	SPA CHLORINE - BROMINE	11/18/2016	12	HL1B
-------	--------	-----	------------------------	------------	----	------

a)Chemical bottle found without a label. b)Chemical found stored above food products. Store chemicals in seperate location to prevent cross contamination.

#### MCALISTERS DELI #1342

8605 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
----------	----------------	-------------	-------------	----------	-----------------	----------	-----------------

HF2900	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		11/21/2016	3	HL1B
--------	--------	----------	--------------------------------	--	------------	---	------

A) All cutting boards need to be replaced or resurfaced.

	EHFN42	IN	NON-FOOD CONTACT SURFACES		11/21/2016		
--	--------	----	---------------------------	--	------------	--	--

IN

	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		11/21/2016		
--	--------	----------	-------------------------------	--	------------	--	--

A) All tiles by back door must be re-grouted by next inspection.

## Food Establishment Public Inspection Report

From 11/17/16 thru 11/23/16

---

### ESTABLISHMENT

**MCDONALDS**  
**5620 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1954	EHFN09	COS	FOOD SEPARATION AND PROTECTION		11/17/2016	24	HL1B
			Broken base to microwave,b)Broken plastic tubs,c)Heavy frost buildup in walk in freezer. REPEAT future violations will result in a reinspection fee.d)Ceiling panels with holes or missing over food prep and equipment.e)Broken wire basket,				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		11/17/2016		
			Dishwasher not draining dirty water before next wash.b)Sm.reach in gasket bad.c)Ice cream cone holder and nozzle area not clean.d)Dirty rags holding bun warmer on shelf,e)Coffee basket rinsed in hand sink.f)Food wrap exposed.g)Micro splatter				
	EHFN14	COS	PROPER HAND WASHING / GLOVES		11/17/2016		
			Employees could not wash hands at any handsink due to no soap or no paper towels. These items must always be replaced immediately.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		11/17/2016		
			No soap or no paper towels at handsinks.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		11/17/2016		
			Chemical stored on waste can. Waste cans may not be used to store anything but waste.				

## Food Establishment Public Inspection Report

From 11/17/16 thru 11/23/16

---

### ESTABLISHMENT

#### MCDONALDS

HF1954	EHFN33	H 2 HOUR	WAREWASHING FACILITY INSTALLED	11/17/2016	24	HL1B
			Dishwash machine is not operating correctly.			
	EHFN39	COS	PROPER USE OF UTENSILS	11/17/2016		
			Stickers not removed during wash.b)Broken plastic containers.c)Fry basket with broken wires.			
	EHFN40	COS	SINGLE-USE ARTICLES STORAGE	11/17/2016		
			Single service items not inverted.			
	EHFN42	COS	NON-FOOD CONTACT SURFACES	11/17/2016		
			Shelf bottom above fish steamer not clean. b)Oven mitts not clean.c)Tea urn stored on floor in walk in.			
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	11/17/2016		
			Ceiling holes, wall hole, frosted conditions in walk in freezer.			
	EHFN24	H10DAY	REQUIRED RECORDS AVAILABLE	11/17/2016		
			Food manager card, last inspection and current permit must be posted in public view.			

## Food Establishment Public Inspection Report

From 11/17/16 thru 11/23/16

---

### ESTABLISHMENT

#### MCDONALDS

HF1954	EHFN30	H10DAY	FOOD ESTABLISHMENT PERMIT	11/17/2016	24	HL1B
Current establishment permit is not posted.						

#### 715 S LAKESIDE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1901	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		11/18/2016	7	HL1B
			Food manager needed in 10 days.				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		11/18/2016		
			Milk cooler racks need to be cleaned.				
	EHFN35	H180 DAY	PERSONAL CLEANLINESS / EATING		11/18/2016		
			Visors are not allowed with out hair net in kitchen with food prep.				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		11/18/2016		
			Food handlers needed by Jan.1,2017.				

**Food Establishment Public Inspection Report**

**From 11/17/16 thru 11/23/16**

---

**ESTABLISHMENT**

**MCDONALDS**

**MICHELLE GLORIA**

<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>
HFT7111					11/17/2016	0	HL1B FOOD

**Food Establishment Public Inspection Report**

From 11/17/16 thru 11/23/16

**ESTABLISHMENT****PAPA MURPHYS  
1740 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2048	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE Utensil tub not clean.		11/21/2016	4	HL1B
	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN Back door closer needed.		11/21/2016		

**PESCARAZ  
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7105					11/17/2016	0	HL1B FOOD

**Food Establishment Public Inspection Report**

From 11/17/16 thru 11/23/16

**ESTABLISHMENT****POPEYES  
5409 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2885	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		11/21/2016	9	HL1B
			A) Ice scoop holding found with food debris in it, B) Several clean dishes found with food debris on them, C) Several dishes with dried raw chicken touching clean dishes. D) Several food contact areas found with dried raw chicken on them.				
	EHFN47	COS	OTHER VIOLATIONS		11/21/2016		
			A) Extra ceiling panels being stored on top of the ice machine. Ceiling panels must be stored in another area where exposure to food and food contact surfaces cannot exist.				
	EHFN37	COS	ENVIRONMENTAL CONTAMINATION		11/21/2016		
			A) All excess single service items cannot be stored on the ground. All excess product must be stored at least 6" off the ground or moved to another permitted establishment.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		11/21/2016		
			A) Chemicals found stored above single service items.				
	EHFN39	COS	PROPER USE OF UTENSILS		11/21/2016		
			A) All clean equipment and utensils must be stored in a self-draining position that allows for air drying and in an area that prevents recontamination.				

**Food Establishment Public Inspection Report**

**From 11/17/16 thru 11/23/16**

---

**ESTABLISHMENT**

**REPUBLIC NATIONAL  
3301 SE 10TH 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>
HFT7106					11/17/2016	0	HL1B FOOD
HFT7107					11/17/2016	0	HL1B FOOD

**Food Establishment Public Inspection Report**

**From 11/17/16 thru 11/23/16**

---

**ESTABLISHMENT**

**SCRATCH MADE BAKERY**

**3301 SE 10TH 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>
HFT7101					11/17/2016	0	HL1B FOOD

## Food Establishment Public Inspection Report

From 11/17/16 thru 11/23/16

---

### ESTABLISHMENT

#### SONIC DRIVE IN 3600 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF838	EHFN09	IN	FOOD SEPARATION AND PROTECTION		11/18/2016	3	HFOL
			4 Corrections				
	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE		11/18/2016		
			7 Corrections				
	EHFN18	IN	PROPER IDENTIFY TOXIC SUBSTANC		11/18/2016		
			Corrected				
	EHFN32	IN	FOOD CONTACT SURFACE CONSTRUCT		11/18/2016		
			Reach in repaired.				
	EHFN40	IN	SINGLE-USE ARTICLES STORAGE		11/18/2016		
			Corrected				

**Food Establishment Public Inspection Report****From 11/17/16 thru 11/23/16**

---

**ESTABLISHMENT****SONIC DRIVE IN**

HF838	EHFN42	IN	NON-FOOD CONTACT SURFACES	11/18/2016	3	HFOL
			4 Corrections			
	EHFN45	IN	PHYSICAL FACILITIES INSTALLED	11/18/2016		
			Corrected.			
	EHFN20	H60 DAY	APPROVED SEWAGE/WASTEWATER SYS	11/18/2016		
			Indirect connection needed. Fix by Dec. 31st or \$75 re-inspection fee will be charged.			

## Food Establishment Public Inspection Report

From 11/17/16 thru 11/23/16

---

**ESTABLISHMENT**

**SUBWAY/TRAVEL CENTER #436**

**715 S LAKESIDE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF709	EHFN02	IN	PROPER COLD HOLDING TEMP. Tomatoes holding at 40F.		11/18/2016	3	HL1B
	EHFN27	H10DAY	PROPER COOLING METHODS Cooler holding at 40F, food products holding at 44F. Discarded food. Work order placed.		11/18/2016		
	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT Vents in cooler need to be cleaned.		11/18/2016		

## Food Establishment Public Inspection Report

From 11/17/16 thru 11/23/16

---

### ESTABLISHMENT

#### SUPER BOWL NOODLES 810 COLUMBINE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2325	EHFN03	COS	PROPER HOT HOLDING TEMP.		11/17/2016	13	HL1B
			Rice spoons being stored in room temperature water. Must be stored in water 135F or above.				
	EHFN46	H 120DAY	SERVICE SINK PROVIDED		11/17/2016		
			a)Employee restroom door propped open, must remain closed at all times. COS. b)Customer restroom doors must be self closing.				
	EHFN28	COS	PROPER DATE MARKING		11/17/2016		
			Ready to eat foods found without date marks. All ready to eat foods being held over 24 hours must have a date mark.				
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		11/17/2016		
			Food manager card has expired and must be renewed within 45 days.				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		11/17/2016		
			All employees are required to have food handlers card. Must obtain within 45 days.				

**Food Establishment Public Inspection Report****From 11/17/16 thru 11/23/16****ESTABLISHMENT****SUPER BOWL NOODLES**

HF2325	EHFN30	H24 HOUR	FOOD ESTABLISHMENT PERMIT	11/17/2016	13	HL1B
--------	--------	----------	---------------------------	------------	----	------

Food establishment permit has expired and must be renewed within 24 hours.

	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	11/17/2016		
--	--------	----------	-------------------------------	------------	--	--

Ceiling tiles in kitchen and in dish room must be smooth, durable, nonabsorbent and easily cleanable.  
Replace ceiling tiles within 6 months.

**TASTE DESSERT BAR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7104					11/17/2016	0	HL1B FOOD

## Food Establishment Public Inspection Report

From 11/17/16 thru 11/23/16

---

### ESTABLISHMENT

**THE RUFFLED CUP  
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7110					11/17/2016	0	HL1B FOOD

**TOOT N TOTUM #3  
5409 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF353	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		11/17/2016	1	HL1B

Ceiling tiles above 3 compartment sink must be smooth durable, nonabsorbent, and easily cleaned.

## Food Establishment Public Inspection Report

From 11/17/16 thru 11/23/16

---

**ESTABLISHMENT**

**TWISTED T  
5120 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2707	EHFN09	COS	FOOD SEPARATION AND PROTECTION		11/17/2016	16	HL1B
			Ice buckets not inverted.b)Grill and oven not cleaned properly.c)Open drink in kitchen.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		11/17/2016		
			Stickers on pans after wash,b)Dishwasher not sanitizing,c)dishwasher racks not clean.d)Cook top not clean.e)Gasket to reach in cooler broken.f)hot pad not clean.				
	EHFN22	H90 DAY	AUTHORIZED FOOD HANDLER		11/17/2016		
			All food employees except food manager are now required to have a food handler card.				
	EHFN24	COS	REQUIRED RECORDS AVAILABLE		11/17/2016		
			Post food manager card, establishment permit and last inspection in public view.				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		11/17/2016		
			Cold hold unit with no thermometer.				

## Food Establishment Public Inspection Report

From 11/17/16 thru 11/23/16

---

### ESTABLISHMENT

#### TWISTED T

HF2707	EHFN30	COS	FOOD ESTABLISHMENT PERMIT	11/17/2016	16	HL1B
--------	--------	-----	---------------------------	------------	----	------

Current permit not posted.

	EHFN42	COS	NON-FOOD CONTACT SURFACES	11/17/2016		
--	--------	-----	---------------------------	------------	--	--

Air vents not clean.b)Make table handle missing.

	EHFN35	COS	PERSONAL CLEANLINESS / EATING	11/17/2016		
--	--------	-----	-------------------------------	------------	--	--

Cell phone, purse and clothing not stored properly.

#### WALMART #4464 2711 SW 58TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
----------	----------------	-------------	-------------	----------	-----------------	----------	-----------------

HF2738	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE	11/17/2016	3	HL1B
--------	--------	-----	--------------------------------	------------	---	------

Vegetable covering machine has melted plastic stuck on the board which food is placed on to cover them.  
Melted plastic need to be cleaned off machine.

**Food Establishment Public Inspection Report****From 11/17/16 thru 11/23/16****ESTABLISHMENT****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	EHFN12	COS	MANAGEMENT, EMPLOYEE KNOWLEDGE		11/21/2016	21	HL1B
			Management not knowledgeable of closing requirements.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		11/21/2016		
			Chemical container not labeled with correct product.				
	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS		11/21/2016		
			Food sink plumbed with no air gap.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		11/21/2016		
			Door to cooler peeling paint and not easily cleanable. b)Top of fry hot hold not clean.				
	EHFN30	H10DAY	FOOD ESTABLISHMENT PERMIT		11/21/2016		
			Food establishment permit, last inspection and food manager card not posted in public view.				

## Food Establishment Public Inspection Report

From 11/17/16 thru 11/23/16

---

### ESTABLISHMENT

#### WENDY'S #4101

HF65	EHFN09	COS	FOOD SEPARATION AND PROTECTION	11/21/2016	21	HL1B
			<p>Operating with sewage on floor. You are required to cease operations if sewage backs up. b) Soda nozzles not clean. c) Rust in ice machine. d) Food sink has no air gap. e) Dishes stacked wet. f) Chemical on food counter. g) Ceiling panels out of place.</p>			
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE	11/21/2016		
			<p>Food particles on slicer. b) Microwave not clean. c) Inside reach in coolers not clean.</p>			
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	11/21/2016		
			<p>Floor, walls and ceiling have grease and dust buildup. b) Vent hoods not clean. c) Grease droplets on fire suppression.</p>			
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	11/21/2016		
			<p>Coving tiles at meat cooler are not attached to wall. b) Ceiling panels out of place.</p>			

## Food Establishment Public Inspection Report

From 11/17/16 thru 11/23/16

---

### ESTABLISHMENT

#### WESLEYS BEAN POT & BBQ

6406 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1341	EHFN28	COS	PROPER DATE MARKING		11/18/2016	7	HL1B
			All ready to eat foods being held longer than 24 hours must have a date mark.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		11/18/2016		
			Ceiling tiles above all food prep areas must be smooth, durable, non-absorbent and easily cleaned.				
	EHFN46	H180 DAY	SERVICE SINK PROVIDED		11/18/2016		
			Restroom door must be self closing.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		11/18/2016		
			Three compartment sink must discharge to an airgap before entering the sewer line.				