

**Food Establishment Public Inspection Report**  
**From 10/13/16 thru 10/19/16**

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**ESTABLISHMENT**

**APPLEBEES NEIGHBORHOOD GRILL**  
**5630 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2336	EHFN39	H10DAY	PROPER USE OF UTENSILS		10/14/2016	18	HL1B
			Cutting boards found with deep cuts and mold. Must be replaced within 10 days. If not corrected by 10/24/16, a reinspection fee of \$75 will be charged.				
	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED		10/14/2016		
			No thermometers found in coolers on prep-line. All coolers need interal thermometers to ensure correct temperatures.				
	EHFN02	H 3 DAYS	PROPER COLD HOLDING TEMP.		10/14/2016		
			Food items in cooler on prep-line found out of temperature. Holding at 59 degrees. All items cold holding must be maintained at 41 degrees or below.				
	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		10/14/2016		
			Employees did not demonstrate knowledge when asked proper holding temperature for cold holding.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		10/14/2016		
			Moldy water found in ice cream freezer in bar area. B) Can opener found dirty. Needs to be cleaned and sanitized.				

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### ESTABLISHMENT

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#### APPLEBEES NEIGHBORHOOD GRILL

HF2336	EHFN47	H10DAY	OTHER VIOLATIONS	10/14/2016	18	HL1B
			47A) No handwashing signs in mens restroom. COS B) No paper towels by handsink in kitchen. C) No soap or paper towels by handsink in bar. D) Lid on freezer in bar area found broken. Needs to be fixed to ensure proper closure.			
	EHFN37	H 120DAY	ENVIRONMENTAL CONTAMINATION	10/14/2016		
			Food in coolers found not covered. All food in cooler need to be covered to prevent cross contamination.			
	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE	10/14/2016		
			10A) Mold found on ice machines in kitchen. B) Dirty dishes found on serve line in kitchen.C) Dirty cooling racks found in cooler on prep-line.D) All microwaves found dirty.E) Spatula and laddle dirty. Everything listed needs to be cleaned and sanitized.			
	EHFN34	H 120DAY	NO EVIDENCE OF INSECT CONTAMIN	10/14/2016		
			Door sweep on kitchen exit door needs to be replaced to ensure no insects or rodents can enter the kitchen.			
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES	10/14/2016		
			Cooler gaskets found dirty or broken. All cooler gaskets in kitchen and bar area need to be replaced and/or cleaned.			
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED	10/14/2016		
			Missing ceiling tile over dish machine. Ceiling needs to be smooth, durable, non absorbent and easily cleanable. B) Grill cleaning tools found stored on clean dish rack. These tools need to be stored away from clean food contact surfaces.			

**Food Establishment Public Inspection Report****From 10/13/16 thru 10/19/16**

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**ESTABLISHMENT****APPLEBEES NEIGHBORHOOD GRILL****BIVINS ELEMENTARY****1500 S FANNIN 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>
HF650	EhFN20	H60 DAY	APPROVED SEWAGE/WASTEWATER SYS		10/17/2016	4	HL1B
			Prep sink needs to have an indirect drain, second violation				
	EhFN45	H60 DAY	PHYSICAL FACILITIES INSTALLED		10/17/2016		
			Acoustic ceiling tiles found in food preparation area. Ceiling tiles must be non-absorbent, durable, and easily cleanable. Second violation				

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**ESTABLISHMENT**

**BIZZY BEES CHILDCARE & PRESCHL**

**3855 BUSINESS PARK 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>
HFD55					10/18/2016	0	HL1B

**Food Establishment Public Inspection Report****From 10/13/16 thru 10/19/16****ESTABLISHMENT****BONHAM MIDDLE SCHOOL****5600 SW 49TH 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>
HF220	EHFN42	H30 DAY	NON-FOOD CONTACT SURFACES		10/18/2016	7	HL1B
			Inside walk in cooler walls are not smooth, not easily cleanable, Paint is peeling, cracks in walls and ceiling. Repeat violation from last year.				
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED		10/18/2016		
			Ceiling panels (2) are wrong type over prep table area. b)Air intakes and ductwork have heavy dust buildup. Ductwork must be cleaned throughout kitchen and cafeteria.				
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION		10/18/2016		
			Condensation dripping onto food cases in walk in freezer. Wiring is not installed properly at blower.				
	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS		10/18/2016		
			No backflow preventer on mop sink.				
	EHFN47	H10DAY	OTHER VIOLATIONS		10/18/2016		
			Employee restroom sink is damaged and not cleanable.. Replace sink. Commercial only.				

**Food Establishment Public Inspection Report****From 10/13/16 thru 10/19/16**

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**ESTABLISHMENT**

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**BOWIE 6TH GRADE CAMPUS****2901 TEE ANCHOR 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>
HF2702	EHFN06	COS	TIME AS PUBLIC HEALTH CONTROL		10/18/2016	4	HL1B
			Tomato paste and tomato sauce found in cooler being held past 7 days. All TCS foods must be discarded 7 days from opening. COS				
	EHFN45	H 120DAY	PHYSICAL FACILITIES INSTALLED		10/18/2016		
			Ceiling tiles in restroom need to be easily cleanable, durable and non-absorbent. Please correct by 4/18/17.				

**Food Establishment Public Inspection Report****From 10/13/16 thru 10/19/16****ESTABLISHMENT****BOWIE MIDDLE SCHOOL  
2901 TEE ANCHOR 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>
HF677	EHFN06	COS	TIME AS PUBLIC HEALTH CONTROL		10/18/2016	6	HL1B
			Meat found in reach-in being held past 7 days. All TCS foods must be discarded 7 days from opening. COS				
	EHFN27	H10DAY	PROPER COOLING METHODS		10/18/2016		
			Reach-in cooler not maintaining proper temperature. Lock on cooler lid needs to be fixed in order to maintain proper temperature. Milk holding at 47 degrees.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		10/18/2016		
			Can opener and can opener holder found dirty. COS				

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

**BUFFALO WILD WINGS  
5416 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1527	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		10/14/2016	13	HL1B
			A)Pan needs to be replaced to prevent chips from getting into food upon cooking.B)Microwave needs to be cleaned out daily to prevent food build up.C)Racks in bar area are rusty, needs to be replaced or recovered.D)No sanitizer in bucket in bar area. COS				
	EHFN28	H10DAY	PROPER DATE MARKING		10/14/2016		
			All items open in cooler and prep line need to be date marked with a start and stop day (discard day)				
	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED		10/14/2016		
			Thermometer needed in cooler in bar area to ensure internal temp of food.				
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION		10/14/2016		
			A) Box on ground in freezer and in front of dry storage door. All food items must remain 6 inches off the ground.B) Celery in freezer area was not covered, items must remain covered to prevent cross contamination.				
	EHFN46	H 120DAY	SERVICE SINK PROVIDED		10/14/2016		
			A) Trash can needed in mens restroom and covered trash can needed in womens restroom in employee area. COS				

**Food Establishment Public Inspection Report****From 10/13/16 thru 10/19/16****ESTABLISHMENT****BUFFALO WILD WINGS**

HF1527	EHFN47	H 120DAY	OTHER VIOLATIONS	10/14/2016	13	HL1B
			A) No hand washing sign in bar area or employee hand washing area in kitchen. B) Hand wash sink in kitchen is draining slowly.			
	EHFN45	H 120DAY	PHYSICAL FACILITIES INSTALLED	10/14/2016		
			Ceiling tiles in both restrooms must be smooth, durable, non absorbent and easily cleanable. Kitchen tiles and coving on kitchen floor needs to be replaced. These issues were stated on your last inspection (5/13/15). If issue is not in compliance by			
	EHFN35	H10DAY	PERSONAL CLEANLINESS / EATING	10/14/2016		
			Hair restraints need to be worn by everyone in kitchen prep area or tied in a tight bun.			
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN	10/14/2016		
			Door sweep needed on back door to prevent pest & rodents from entering the bldg. This is a repeat violation from last inspection. You have 90 days to bring door sweep into compliance on next inspection or a \$75 reinspection fee will be assessed.			

**Food Establishment Public Inspection Report****From 10/13/16 thru 10/19/16**

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**ESTABLISHMENT****CANYON HIGH SCHOOL****1701 23RD 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>
HFC134	EHFN32	H90 DAY	FOOD CONTACT SURFACE CONSTRUCT	32) Gasket on reach-in cooler need to be replaced in order to maintain temp.	10/19/2016	2	HL1B

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### ESTABLISHMENT

#### CANYON INTERMEDIATE SCHOOL

506 8TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC201	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		10/19/2016	7	HL1B
			10) Microwave found dirty. Food contact surfaces must be clean and sanitize on a daily basis.				
	EHFN06	H 3 DAYS	TIME AS PUBLIC HEALTH CONTROL		10/19/2016		
			06) Out of date cut onion found it walk in cooler. All open items in walk in cooler must be dated when open/cut and discard after seven days.				
	EHFN37	H90 DAY	ENVIRONMENTAL CONTAMINATION		10/19/2016		
			37A) Cereal found 1 inch off the ground. All food must be stored at least 6 inch off the ground. 37B) Food found uncovered in reach-in cooler. All food item in walk-in and reach-in coolers must be covered to prevent contamination.				

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**ESTABLISHMENT****CANYON JUNIOR HIGH****910 9TH 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>
HFC200	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		10/19/2016	1	HL1B
			34) Back door seal need to be replaced. All door must be tight fitting to prevent rodents and insects from entering kitchen.				

**Food Establishment Public Inspection Report****From 10/13/16 thru 10/19/16****ESTABLISHMENT****CHILIS GRILL & BAR  
5016 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>
HF1456	EHFN03	H 3 DAYS	PROPER HOT HOLDING TEMP.		10/17/2016	11	HL1B
			Bacon holding at 84 degrees. Bacon not being held in a hot hold container. Must be held at 135 degrees or higher.				
	EHFN09	H 3 DAYS	FOOD SEPARATION AND PROTECTION		10/17/2016		
			Food in walk-in must be covered to prevent contamination.				
	EHFN32	COS	FOOD CONTACT SURFACE CONSTRUCT		10/17/2016		
			Can opener found with food debis.				
	EHFN28	COS	PROPER DATE MARKING		10/17/2016		
			Out of date fruit mix found in reach in cooler in bar area.				
	EHFN47	H10DAY	OTHER VIOLATIONS		10/17/2016		
			Food establishment permit, current inspection, and food manager card must be posted where the public can view it.				

**Food Establishment Public Inspection Report****From 10/13/16 thru 10/19/16****ESTABLISHMENT****CROCKETT MIDDLE SCHOOL****4720 FLOYD 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>
HF214	EHFN37	H30 DAY	ENVIRONMENTAL CONTAMINATION		10/19/2016	7	HL1B
			Air ducts throughout kitchen have heavy dust buildup. Clean all ductwork.				
	EHFN20	H30 DAY	APPROVED SEWAGE/WASTEWATER SYS		10/19/2016		
			The food sink requires an air gap. No air gap present. Repeat violation.				
	EHFN32	H30 DAY	FOOD CONTACT SURFACE CONSTRUCT		10/19/2016		
			Gasket to ice machine is deteriorated and not cleanable replace gasket between ice machine and ice box.				
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED		10/19/2016		
			Floor has a 4" deep hole in snack bar. Cover hole to enable proper cleaning.				

**Food Establishment Public Inspection Report****From 10/13/16 thru 10/19/16****ESTABLISHMENT****CURTIS FLEMMING LEARNING CTR****3001 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD62					10/19/2016	0	HL1B

**DENNYS RESTAURANT****2116 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF213	EHFN06	COS	TIME AS PUBLIC HEALTH CONTROL		10/19/2016	6	HL1B
			Times expired on foods marked with HACCP times.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		10/19/2016		
			Knives stored in slot between equipment. This slot is not easily cleanable.b)Handle to scoop touch food in cook line.c)Tooth pick holder not clean.				

**Food Establishment Public Inspection Report****From 10/13/16 thru 10/19/16****ESTABLISHMENT****EDDIES NAPOLIS ITALIAN RESTAUR****700 S TAYLOR 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>
HF2258	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS		10/19/2016	11	HL1B
			Prep sink in kitchen needs to have an indirect drain.				
	EHFN27	H10DAY	PROPER COOLING METHODS		10/19/2016		
			Reachin in kitchen not maintaining temperature.				
	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED		10/19/2016		
			Several units did not have a thermometer.				
	EHFN33	H10DAY	WAREWASHING FACILITY INSTALLED		10/19/2016		
			a)Sink at three compartment sink needs to have faucet to fill. b)Spray wand must be above flood rim of sink.				
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		10/19/2016		
			Roaches in several areas.				

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**ESTABLISHMENT**

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**EDDIES NAPOLIS ITALIAN RESTAUR**

HF2258	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	10/19/2016	11	HL1B
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a)Several lights need to have light shields. b)Ceiling tiles over salad bar need. c)Gaskets on reachin coolers need to be replaced.

**FOOTPRINTS DAYSCHOOL**

**4333 SW 51ST AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HFD9	EHFN14	COS	PROPER HAND WASHING / GLOVES		10/18/2016	4	HL1B
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Employees did not wash hands before putting on gloves to serve food.

	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED		10/18/2016		
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Floor below new sink must be smooth to enable easy cleaning. 30 days

## Food Establishment Public Inspection Report

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**ESTABLISHMENT**

**GRACE LEARNING CENTER  
4214 RIDGECREST CIR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD69	EHFN47	H10DAY	OTHER VIOLATIONS		10/18/2016	1	HL1B
			Household refrigeration used in kitchen. Foods in this cooler are for children and not only staff. Refrigerator for child foods must be commercial per city ordinance.				

**Food Establishment Public Inspection Report****From 10/13/16 thru 10/19/16****ESTABLISHMENT****HAMLET ELEMENTARY  
705 SYCAMORE 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>
HF681	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS	Prep sink must be indirectly plumbed.	10/18/2016	5	HL1B
	EHFN39	H90 DAY	PROPER USE OF UTENSILS	Walk in cooler gasket does not reach the floor and needs to be replaced.	10/18/2016		
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED	Ceiling tiles need to be replaced with smooth, durable, nonabsorbent ceiling tiles.	10/18/2016		

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

#### HUMMERS

2600 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF721	EHFN09	H30 DAY	FOOD SEPARATION AND PROTECTION		10/18/2016	14	HL1B
			Top of Walk in cooler is open directly over food prep and dish wash area. Seal top of cooler to ceiling. b)Walk in cooler has gap at bottom of walls. Seal.c)Invert ice buckets on clean surface or hang.d)Ice bins not covered.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		10/18/2016		
			Bottle degreaser not labeled.				
	EHFN41	COS	ORIGINAL CONTAINER LABELING		10/18/2016		
			Containers food product with no label.All foods not easily identified must have a label.				
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		10/18/2016		
			Kitchen floor has deep pitting in various areas. Floor in kitchen must be smooth and easy to clean. Repair floor to remove pits.b)Ceiling panels with holes., Dish racks not clean,kitchen wall peeling paint, lights over handsink dirty, Bulk food holders.				
	EHFN47	H30 DAY	OTHER VIOLATIONS		10/18/2016		
			Coving needed throughout kitchen and walk in cooler.				

**Food Establishment Public Inspection Report****From 10/13/16 thru 10/19/16****ESTABLISHMENT****HUMMERS**

HF721	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE	10/18/2016	14	HL1B
			Surfaces needed cleaning and sanitizing include gaskets, all shelves used for foods, inside ice machine, Blower covers and inside walk in cooler, Dishes stacked wet, pans, kitchen books, slicers, peg board utensil holder, cut boards no deep cuts or stains.			
	EHFN14	H 3 DAYS	PROPER HAND WASHING / GLOVES	10/18/2016		
			Paper towel dispenser broken. Paper towels must be accessible without contamination roll. b) hand wash sink needs a splash guard at salad make table.			
	EHFN20	H 3 DAYS	APPROVED SEWAGE/WASTEWATER SYS	10/18/2016		
			Food sink used to thaw foods has direct wastewater connection. Food sinks require an air gap. See handout. Contact Building safety for permit and exact installation information.			
	EHFN34	H30 DAY	NO EVIDENCE OF INSECT CONTAMIN	10/18/2016		
			Back door gaps. b) excessive flies.			
	EHFN37	H30 DAY	ENVIRONMENTAL CONTAMINATION	10/18/2016		
			Ice machine room is not clean. Ceiling walls and floor must be smooth non porous and easy to clean. The ice machine room needs additional lighting.			

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### ESTABLISHMENT

**IHOP  
2100 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF715	EHFN02	COS	PROPER COLD HOLDING TEMP.		10/13/2016	17	HL1B
			Raw bacon and sausage held out of refrigeration and found at 50-60 degrees F. Must hold at 41 or less.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		10/13/2016		
			Grease drips falling onto stored plates,b)Tooth pick pan not clean,c)single service not inverted,d)Microwave oven not clean, not easily cleanable.e)grease rag touch plates,f)food film stored not covered,g)ice scoop setting on ice in machine.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		10/13/2016		
			Inside reach in coolers not clean				
	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS		10/13/2016		
			Sink must be plumbed with an air gap. See handout.Ck with Amarillo Building Safety for permit requirements.				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		10/13/2016		
			No thermometer in cold hold unit. All cold hold units must have a thermometer in the warmest part of the unit. The door area is warmest.				

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### ESTABLISHMENT

#### IHOP

HF715	EHFN36	COS	WIPING CLOTHS PROPERLY USED	10/13/2016	17	HL1B
			Wipe down cloth not stored in sanitizer. Do not leave rags on food contact surfaces if dirty.			
	EHFN42	COS	NON-FOOD CONTACT SURFACES	10/13/2016		
			Mold on wall at dishwasher,water heater area dirty, tops of equipment greasy,top of dishwasher,Floor in kitchen,dishwash area not easily cleanable due to deep grout. RegROUT floor-90 days to complete.			
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED	10/13/2016		
			Walk in cooler wall floor joint is damaged. Repair as needed to ensure a smooth cleanable sealed surface.b)Sink at dishwash area wont shut off completely.c)Repair damaged ceiling panels,d)Cover electric box in walkin cooler..			
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER	10/13/2016		
	EHFN40	COS	SINGLE-USE ARTICLES STORAGE	10/13/2016		
			Single service items not inverted.			

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**ESTABLISHMENT**

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**JOHNNY N ALLEN MIDDLE SCHOOL****700 N LINCOLN 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>	
HF691	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		10/18/2016	1	HL1B	
			45A) Ceiling tiles in kitchen and restroom need to be smooth, easily cleanable and non absorbent. B) Vents and light shields in kitchen area need to be cleaned and dusted.					

## Food Establishment Public Inspection Report

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**ESTABLISHMENT**

**KN ROOT BEER DRIVE IN  
3900 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF504	EHFN02	COS	PROPER COLD HOLDING TEMP.		10/19/2016	12	HL1B
			Two cold hold units not at proper temperature. No household refrigerators allowed. Remove all household refrigeration units.				
	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION		10/19/2016		
			Open drink on top refrigerator. Do not store any employee foods on top of refrigerator. All employee drinks must have a lid.b)Household refrigeration units.c)Cabinets and drawers dirty and peeling paint.d)tops of equipment not clean.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		10/19/2016		
			Inside reach in coolers not clean, Duct tape in coolers, b)gaskets on coolers not clean.				
	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS		10/19/2016		
			Improper plumbing for food equipment. See handout.				
	EHFN22	H30 DAY	AUTHORIZED FOOD HANDLER		10/19/2016		
			All food employees must have a food handler card. Food manager is exempt with manager card.				

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**ESTABLISHMENT**

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**KN ROOT BEER DRIVE IN**

HF504	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED	10/19/2016	12	HL1B
			One thermometer not reading accurately.			
	EHFN42	H30 DAY	NON-FOOD CONTACT SURFACES	10/19/2016		
			Walls ceilings and floors must be smooth and easy to clean. Holes in cabinets, broken counters, back splash at hand sink not attached, Shelves peeling paint, drawers not clean, Fans not clean., Exteriors of coolers not clean.			
	EHFN33	H30 DAY	WAREWASHING FACILITY INSTALLED	10/19/2016		
			Ware wash sink must be a 3 bay commercial sink. plumbed per code.			

## Food Establishment Public Inspection Report

From 10/13/16 thru 10/19/16

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**ESTABLISHMENT**

**LITTLE CAESARS PIZZA**

**3400 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2405	EHFN09	COS	FOOD SEPARATION AND PROTECTION		10/13/2016	15	HL1B
			Employee foods on prep counters.b)back door open when not in use,excessive flies.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		10/13/2016		
			No sanitizer buckets used to store wipe down rags.b)counter wipe down rag stored in pocket.c)slicer not clean d)small cup container dirty				
	EHFN14	COS	PROPER HAND WASHING / GLOVES		10/13/2016		
			Employee not washing hands between glove change.b)chemicals stored on hand sink.c)back hand sink blocked.				
	EHFN22	H30 DAY	AUTHORIZED FOOD HANDLER		10/13/2016		
			Each food handler must have a food handler card. 30 days				
	EHFN35	COS	PERSONAL CLEANLINESS / EATING		10/13/2016		
			Employee eating while doing food prep.				

**Food Establishment Public Inspection Report****From 10/13/16 thru 10/19/16****ESTABLISHMENT****LITTLE CAESARS PIZZA**

HF2405	EHFN40	COS	SINGLE-USE ARTICLES STORAGE	10/13/2016	15	HL1B
			Single service items stored on floor.			
	EHFN42	COS	NON-FOOD CONTACT SURFACES	10/13/2016		
			Shelves in kitchen not clean.b)Mold on wall at dish wash sink.c)Reach in gaskets dirty or broken.			
	EHFN34	H30 DAY	NO EVIDENCE OF INSECT CONTAMIN	10/13/2016		
			Gap at back door.			
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED	10/13/2016		
			Floor tiles broken at dishwash area.Floors not smooth in back storage area. All floors must be smooth with no lips to catch foods. Resurface back room floor where uneven.			
	EHFN36	COS	WIPING CLOTHS PROPERLY USED	10/13/2016		
			Wipe down cloths not properly used.			

## Food Establishment Public Inspection Report

From 10/13/16 thru 10/19/16

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### ESTABLISHMENT

**LONGHORN STEAKHOUSE  
8200 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2574	EHFN09	H 3 DAYS	FOOD SEPARATION AND PROTECTION		10/17/2016	14	HL1B
			09) All food in freezer storage area must be covered to prevent cross contamination.				
	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		10/17/2016		
			10) Dirty dishes found on clean dish rack. Food contact surfaces must be clean and sanitized.				
	EHFN47	H90 DAY	OTHER VIOLATIONS		10/17/2016		
			47) Food est permit, current inspection, and food manager card must be posted where the public can see it.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		10/17/2016		
			A) Clean all gaskets on reach-in coolers. B) Vent hood needs to be cleaned. Dripping grease found over clean dishes. C) Clean dish rack by fryer found with food debris and dust.				
	EHFN35	COS	PERSONAL CLEANLINESS / EATING		10/17/2016		
			Employee drinks found in reach-in cooler with clean dishes.				

**Food Establishment Public Inspection Report****From 10/13/16 thru 10/19/16**

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**ESTABLISHMENT**

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**LONGHORN STEAKHOUSE**

HF2574	EHFN39	H10DAY	PROPER USE OF UTENSILS	10/17/2016	14	HL1B
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All cutting boards need to be smooth, easily cleanable and non-absorbent.

	EHFN28	H10DAY	PROPER DATE MARKING	10/17/2016		
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28) All items in cooler and refrigerator must have proper date marking in order to identify item to be disgarded.

	EHFN41	H10DAY	ORIGINAL CONTAINER LABELING	10/17/2016		
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Flour container needs to be labelled. Sugar container in bar needs to be labeled for easy identification.

**Food Establishment Public Inspection Report****From 10/13/16 thru 10/19/16****ESTABLISHMENT****MESA VERDE ELEMENTARY****4011 BEAVER 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>
HF746	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS		10/18/2016	5	HL1B
			Three-compartment sink needs to be indirectly plumbed.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		10/18/2016		
			Ceiling tiles must be smooth, durable, nonabsorbent and easily cleaned.				
	EHFN46	H90 DAY	SERVICE SINK PROVIDED		10/18/2016		
			Curbed floor drain or service sink needed.				

**Food Establishment Public Inspection Report**

From 10/13/16 thru 10/19/16

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**ESTABLISHMENT****MILANO PIZZA  
2522 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>
HF2836					10/18/2016	0	HL1B

**NEW BEGINNINGS  
3606 ATKINSEN 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>
HFD38					10/19/2016	0	HL1B

**Food Establishment Public Inspection Report****From 10/13/16 thru 10/19/16****ESTABLISHMENT****OLIVE GARDEN #1130  
4121 W INTERSTATE 40**

<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>
HF2765	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED		10/19/2016	5	HL1B
			Floor tiles loose, missing or broken in bar area.Ensure grout is not deep.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		10/19/2016		
			Food tubs have stickers after wash. Must remove all stickers. b)Dishes stacked wet. Must air dry before stacking.				
	EHFN47	COS	OTHER VIOLATIONS		10/19/2016		
			Fans not clean.				

**Food Establishment Public Inspection Report****From 10/13/16 thru 10/19/16**

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**ESTABLISHMENT****OLSEN PARK ELEMENTARY****2409 ANNA 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>
HF661	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		10/13/2016	1	HL1B
			Air ducts are heavily contaminated with dust. Duct work must be cleaned throughout kitchen lines.b)Hole above prep table. Seal. c)Paint peeling at air intake at prep area.				

## Food Establishment Public Inspection Report

From 10/13/16 thru 10/19/16

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### ESTABLISHMENT

#### ON THE BORDER MEXICAN CAFE

2401 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1944	EHFN39	H90 DAY	PROPER USE OF UTENSILS		10/13/2016	15	HL1B
			39) All cutting board that are not smooth and easily cleanable must be replaced or recovered to ensure all bacteria can be removed during sanitation and cleaning process. You have 6 months to replace or refinish cutting board.				
	EHFN47	H90 DAY	OTHER VIOLATIONS		10/13/2016		
			47) Last inspection was not posted in plain site of consumer. All inspection must be posted where consumers can easily read it.				
	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS		10/13/2016		
			20) Hand sink is not draining properly in kitchen. 10 days to bring into compliance.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		10/13/2016		
			32) Gasket in kitchen by beer cooler and beside ice cream freezer need to be replaced to ensure proper cooling of unit.				
	EHFN35	H10DAY	PERSONAL CLEANLINESS / EATING		10/13/2016		
			35) Hair restraints must be worn by everyone who handles food on the prep line.				

## Food Establishment Public Inspection Report

From 10/13/16 thru 10/19/16

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### ESTABLISHMENT

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#### ON THE BORDER MEXICAN CAFE

HF1944	EHFN36	H10DAY	WIPING CLOTHS PROPERLY USED	10/13/2016	15	HL1B
			36) Sanitizer buckets can not be stored on the floor.			
	EHFN28	H10DAY	PROPER DATE MARKING	10/13/2016		
			28) All date marking in cooler must be easily readable with proper dates and proper disposable dates.			
	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE	10/13/2016		
			10) Food stuck to area above steam table need to be clean and sanitized.			
	EHFN41	H90 DAY	ORIGINAL CONTAINER LABELING	10/13/2016		
			41) Ice cream lid must be fixed to ensure no objects fall into freezer.			

**Food Establishment Public Inspection Report****From 10/13/16 thru 10/19/16**

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**ESTABLISHMENT**

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**PARAMOUNT TERRACE ELEMENTARY****3906 SW 40TH 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>
HF688	EHFN09	COS	FOOD SEPARATION AND PROTECTION		10/18/2016	3	HL1B
			Dented cans on prep table for use. Never use seam dented cans.				

**PAVILLARD LEARNING CENTER****2404 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>
HFD11	EHFN09	COS	FOOD SEPARATION AND PROTECTION		10/19/2016	3	HL1B
			Dented can on shelf for use.				

## Food Establishment Public Inspection Report

From 10/13/16 thru 10/19/16

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**ESTABLISHMENT**

**PEI WEI ASIAN DINER**

**3350 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1498	EHFN47	H 120DAY	OTHER VIOLATIONS		10/13/2016	5	HL1B
			Last health inspection needs to be posted where customers can view it.				
	EHFN39	H 120DAY	PROPER USE OF UTENSILS		10/13/2016		
			Cutting boards need to be easily cleanable. All cutting boards need to be replaced. B) Plates and to-go boxes up front need to be inverted to prevent contamination.				
	EHFN02	H10DAY	PROPER COLD HOLDING TEMP.		10/13/2016		
			Steak and chicken found at 54 degrees. Food must be 41 degrees or below when cold holding.				

**Food Establishment Public Inspection Report**

**From 10/13/16 thru 10/19/16**

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**ESTABLISHMENT**

**PLEASANT VALLEY BAPTIST CHURCH**

**555 E HASTINGS 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>
HFD41					10/19/2016	0	HL1B

**Food Establishment Public Inspection Report****From 10/13/16 thru 10/19/16****ESTABLISHMENT****POPEYES  
5409 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>
HF2885	EHFN47	H30 DAY	OTHER VIOLATIONS Spanish handwashing signs in restroom		10/13/2016	1	H PREOPEN

**7000 E INTERSTATE 40**

<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>
HF890	EHFN45	H 120DAY	PHYSICAL FACILITIES INSTALLED Floors and walls need to be easily cleanable, tile found cracked on wall.		10/14/2016	1	HL1B
	EHFN47	COS	OTHER VIOLATIONS No soap available at hand wash sink. COS		10/14/2016		

**7200 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>
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## Food Establishment Public Inspection Report

From 10/13/16 thru 10/19/16

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### ESTABLISHMENT

#### POPEYES

HF943	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE	10/13/2016	10	HL1B
			10) Clean ice machine to prevent contamination of ice.			
	EHFN39	H10DAY	PROPER USE OF UTENSILS	10/13/2016		
			39) Clean knife holder, all food contact surfaces must be clean and sanitized.			
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT	10/13/2016		
			32A) Clean or replace wall behind 3-comp sink. Surface must be easily cleanable. 32B) Replace gasket on cooler below chicken. 32C) Freezer behind chicken prep area need to be clean and sanitized on inside. Corrected on sit.			
	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN	10/13/2016		
			34) Door seal over door must be tight fitting to prevent pest from entering the kitchen			

## Food Establishment Public Inspection Report

From 10/13/16 thru 10/19/16

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### ESTABLISHMENT

#### POPEYES FRIED CHICKEN 2201 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2464	EHFN09	COS	FOOD SEPARATION AND PROTECTION		10/13/2016	14	HL1B
			Foil wrap not in holder not protected.b)Personal jacket touch clean dish rack.c)Utensil tub holding water. d)Ceiling and equipment dusty at food prep/office area. e)Broken gaskets on two cold hold units.f)Condensation dripping on cases of food in walk in				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		10/13/2016		
			Rust on racks in cooler and above steamer.b)Peg board not sealed not cleanable.c)Knife holder not clean.d)Inside ice machine and scoop holder not clean.e)Pans encrusted with food deposits.Do not use.				
	EHFN15	COS	PROPER FOOD CONTACT METHODS		10/13/2016		
			Employee did not wash hands at glove change.				
	EHFN22	H30 DAY	AUTHORIZED FOOD HANDLER		10/13/2016		
			Each food employee is required to obtain a food handler card.				
	EHFN31	H30 DAY	HANDWASHING FACILITY ADEQUATE		10/13/2016		
			Hand sinks are tilted and holding water. Repair as needed. b)Paper towels not available for drying hands.				

## Food Establishment Public Inspection Report

From 10/13/16 thru 10/19/16

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### ESTABLISHMENT

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#### POPEYES FRIED CHICKEN

HF2464	EHFN40	COS	SINGLE-USE ARTICLES STORAGE	10/13/2016	14	HL1B
			Single service items exposed. Keep single service items protected. b)Foods stored against walls. Leave a space between wall and racks.			
	EHFN42	H30 DAY	NON-FOOD CONTACT SURFACES	10/13/2016		
			Fronts to 2 fryer units missing.b)Floor grout too deep. Regrout floor to enable proper cleaning. 30 days.b)Walls and doors to walk in cooler are damaged and not cleanable. Repair.			
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED	10/13/2016		
			Equipment stored outside. No equipment may be stored outside. Unused equipment may not be stored on property.			
	EHFN47	H30 DAY	OTHER VIOLATIONS	10/13/2016		
			Fire extinguisher inspection expired.			

## Food Establishment Public Inspection Report

From 10/13/16 thru 10/19/16

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**ESTABLISHMENT**

**RED LOBSTER #0168  
3311 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2561	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		10/13/2016	6	HL1B
			Chemical stored improperly. Store all chemicals in a designated area.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		10/13/2016		
			Dishes stacked wet. All pans and dishes must be air dried before stacking.b)food pans encrusted. Must be clean to sight and touch.				
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED		10/13/2016		
			Air intakes not clean.Check ducts for dust.b)Dishwasher vent needs sealed at ceiling.c)Ceiling panels at bar and waitstaff area where food is prepared must be smooth, non porous and easy to clean. 30 days				

**Food Establishment Public Inspection Report**

**From 10/13/16 thru 10/19/16**

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**ESTABLISHMENT**

**RIBS & ROUX  
12908 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>
HFT6947					10/15/2016	0	HL1B FOOD

## Food Establishment Public Inspection Report

From 10/13/16 thru 10/19/16

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**ESTABLISHMENT**

**RIDGECREST ELEMENTARY**

**5306 SW 37TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF769	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		10/19/2016	9	HL1B
			Can opener holder not clean where attached to table.b)Cardboard food wrap boxes not clean and not cleanable.				
	EHFN37	H30 DAY	ENVIRONMENTAL CONTAMINATION		10/19/2016		
			Air intakes and ductwork have heavy dust buildup. Clean all ducts throughout kitchen.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		10/19/2016		
			Lid removed from food wrap. Stored not covered.				
	EHFN34	H30 DAY	NO EVIDENCE OF INSECT CONTAMIN		10/19/2016		
			Gap at bottom of screen door.				
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED		10/19/2016		
			Front cover missing from cold hold unit. Replace cover.				

**Food Establishment Public Inspection Report****From 10/13/16 thru 10/19/16****ESTABLISHMENT****ST ANDREWS EPISCOPAL SCHOOL****1515 S GEORGIA 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>
HF2709	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE Ice machine needed to be cleaned		10/17/2016	3	HL1B

**SYBIL B HARRINGTON LEARNING CT****2500 DALE 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>
HFD23	EHFN20	IN	APPROVED SEWAGE/WASTEWATER SYS Three-compartment sink cannot be used for food prep, must be warewashing only.		10/19/2016	0	HL1B

**Food Establishment Public Inspection Report**

**From 10/13/16 thru 10/19/16**

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**ESTABLISHMENT**

**T ERIC JONES  
1900 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>
HFT6975					10/19/2016	0	HL1B FOOD

**Food Establishment Public Inspection Report****From 10/13/16 thru 10/19/16****ESTABLISHMENT****TOM & JERRYS SPORTS BAR & GRILL****715 S POLK 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>
HF2883	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		10/18/2016	0	H PREOPEN
			Food handler card required of all food service.				
	EHFN31	H10DAY	HANDWASHING FACILITY ADEQUATE		10/18/2016		
			Handwashing sink needed in main bar.				
	EHFN47	H10DAY	OTHER VIOLATIONS		10/18/2016		
			a)Light shields needed in walkin and over ice machine upstiaars. b)Self closers on bathroom. c)Signs needed at handwashing station.				

**Food Establishment Public Inspection Report****From 10/13/16 thru 10/19/16**

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**ESTABLISHMENT**

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**TRADEWIND ELEMENTARY****4300 S WILLIAMS 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>
HF1533	EHFN03	IN	PROPER HOT HOLDING TEMP. Mac n cheese was 177F.		10/18/2016	0	HL1B
	EHFN45	IN	PHYSICAL FACILITIES INSTALLED Ceiling tile was replaced.		10/18/2016		
	EHFN46	IN	SERVICE SINK PROVIDED Bathroom door is now self closing.		10/18/2016		

**Food Establishment Public Inspection Report**

**From 10/13/16 thru 10/19/16**

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**ESTABLISHMENT**

**TRINITY LUTHERAN CHURCH SCHOOL**

**5005 W INTERSTATE 40**

<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>
HF112	EHFN43	COS	ADEQUATE VENTILATION AND LIGHT Air intake dusty.		10/19/2016	1	HL1B

**Food Establishment Public Inspection Report****From 10/13/16 thru 10/19/16****ESTABLISHMENT****WESTERN PLATEAU ELEMENTARY****4927 SHAWNEE TRL**

<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>
HF465	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		10/18/2016	6	HL1B
			Ice cream freezer is not operating properly. Ice buildup excessive. Discontinue use until repaired.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		10/18/2016		
			Wood prep table is stained and appears dirty. Gasket material installed is not holding in seams. Repair or replace.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		10/18/2016		
			Tops of equipment dusty.,				
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED		10/18/2016		
			Air intakes and ductwork have heavy dust buildup. Clean all ductwork throughout kitchen.				

**Food Establishment Public Inspection Report****From 10/13/16 thru 10/19/16**

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**ESTABLISHMENT****WHITTIER ELEMENTARY  
2004 N MARRS 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>
HF670	EHFN02	IN	PROPER COLD HOLDING TEMP. All cold hold units holding at 41F or below. In compliance.		10/18/2016	0	HL1B