

Food Establishment Public Inspection Report
From 10/20/16 thru 10/26/16

ESTABLISHMENT

**575 PIZZERIA CIVIC
 2916 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6967	EHFN03	COS	PROPER HOT HOLDING TEMP.		10/22/2016	13	HL1B FOOD
			Meatballs & jalapeno peppers holding at 115 F. Must be held above 135 F at all times.				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		10/22/2016		
			No thermometer available for checking holding temperatures.				
	EHFN14	COS	PROPER HAND WASHING / GLOVES		10/22/2016		
			Employees seen not washing hands prior to placing on gloves.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		10/22/2016		
			No soap or paper towels available for handwashing.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		10/22/2016		
			No sanitizing solution available for cleaning tables.				

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ESTABLISHMENT**575 PIZZERIA CIVIC****ACCDC ST JOSEPH CAMPUS****4108 S BONHAM ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD35					10/26/2016	0	HL1B

AFFILIATED FOODS**1901 CEMENT PLANT RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6950					10/22/2016	0	HL1B FOOD

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ESTABLISHMENT

**AMARILLO ELITE SPORTS
4100 REPUBLIC AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6985					10/22/2016	0	HL1B FOOD

Food Establishment Public Inspection Report**From 10/20/16 thru 10/26/16****ESTABLISHMENT****AS-SAFAA AMARILLO INTERNATIONA****2518 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2575	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION		10/21/2016	19	HL1B
			Foods stored on floor.,b)Chemicals stored with foods.,c)Dented cans not separated from good.d)Cooking, cooling equipment not commercial.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		10/21/2016		
			Counters,refrigerator and gaskets dirty. b)No sanitizer for storing wipe down rags.c)Ovens not clean.				
	EHFN11	COS	PROPER DISPOSITION OF RETURNED		10/21/2016		
			Numerous dented cans not marked or held correctly.				
	EHFN18	H10DAY	PROPER IDENTIFY TOXIC SUBSTANC		10/21/2016		
			Chemicals not stored properly.				
	EHFN12	H30 DAY	MANAGEMENT, EMPLOYEE KNOWLEDGE		10/21/2016		
			Food manager not knowledgable of food holding times. Must take new class to renew card. New class is offered second Wednesday of each month.				

Food Establishment Public Inspection Report**From 10/20/16 thru 10/26/16****ESTABLISHMENT****AS-SAFAA AMARILLO INTERNATIONA**

HF2575	EHFN20	H30 DAY	APPROVED SEWAGE/WASTEWATER SYS	10/21/2016	19	HL1B
			No air gap at dish wash food prep sink. Contact plumber to correct plumbing.			
	EHFN22	H30 DAY	AUTHORIZED FOOD HANDLER	10/21/2016		
			Food Handler cards required for all staff handling foods.			
	EHFN40	COS	SINGLE-USE ARTICLES STORAGE	10/21/2016		
			Single service items stored on floor.			
	EHFN33	H30 DAY	WAREWASHING FACILITY INSTALLED	10/21/2016		
			No air gap at food sink.			
	EHFN43	COS	ADEQUATE VENTILATION AND LIGHT	10/21/2016		
			Two cooking units not for indoor use. No vent hood used. Do not use units not approved for indoor use and not commercial equipment.			
	EHFN41	H10DAY	ORIGINAL CONTAINER LABELING	10/21/2016		
			Foods not easy to identify not labeled. Foods not labeled when removed from bulk containers.			

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AS-SAFAA AMARILLO INTERNATIONA

HF2575	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN	10/21/2016	19	HL1B
No door closer on back door. b)Gap at back door.						

	EHFN46	H10DAY	SERVICE SINK PROVIDED	10/21/2016		
No mop sink. toilets are no longer allowed to be used as a mop sink.						

**BANGKOK TOKYO
2413 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2281	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN		10/26/2016	3	HL1B
Gap at back door.b)Back door not closing properly.							
	EHFN45	COS	PHYSICAL FACILITIES INSTALLED		10/26/2016		
Grease buildup outside back door. Flies at back door due to area not being clean. Clean area.							

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ESTABLISHMENT

BAPTIST ST ANTHONYS HOSPITAL

1600 WALLACE BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2337	EHFN11	COS	PROPER DISPOSITION OF RETURNED		10/24/2016	11	HL1B
			Dented cans found on shelves.				
	EHFN41	COS	ORIGINAL CONTAINER LABELING		10/24/2016		
			Bulk containers labels needed.				
	EHFN27	H90 DAY	PROPER COOLING METHODS		10/24/2016		
			Cooler in salad bar holding at 44F. Must be 41F or below.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		10/24/2016		
			A)Dirty dishes found with clean dishes. B)Shelves in coke coolers needed to be cleaned. C)Doors, gaskets, and shelves in reachin coolers/freezers needed to be cleaned.				
	EHFN32	H90 DAY	FOOD CONTACT SURFACE CONSTRUCT		10/24/2016		
			A)Gaskets on reachin coolers need to be replaced. B)Chipped plates found on clean dish rack. C)Cutting boards need to be replaced or resurfaced.				

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ESTABLISHMENT

**BAVANDA LLC
2501 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6976					10/22/2016	0	HL1B FOOD

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From 10/20/16 thru 10/26/16

ESTABLISHMENT

BRADYS DAIRY QUEEN #17

3333 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF280	EHFN07	COS	FOOD AND ICE FROM APPROVED SRC		10/26/2016	15	HL1B
			Candy on counter not from approved source.				
	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION		10/26/2016		
			Hole in reach in cooler exposing insulation.b)Ice scoop handle touching ice. Scoop stored in self replenishing machine.,b)Ice bins open not in use.c)Dirty rack over prep area.d)walk in shelves not clean.e)Inside reach in not clean.f)Food wraps not coverd				
	EHFN20	H30 DAY	APPROVED SEWAGE/WASTEWATER SYS		10/26/2016		
			Food/dish sink has direct drain plumbing. Must have an air gap.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		10/26/2016		
			Inside and outside reach in chest freezer not clean.Outside is not smooth and has paint peeling.b)Inside reach in cooler not clean and has missing parts exposing insulation.				
	EHFN31	H10DAY	HANDWASHING FACILITY ADEQUATE		10/26/2016		
			Hand sink holds water.Must drain to dry completely.b)No paper towels at handsink at dishwash.				

Food Establishment Public Inspection Report**From 10/20/16 thru 10/26/16****ESTABLISHMENT****BRADYS DAIRY QUEEN #17**

HF280	EHFN36	COS	WIPING CLOTHS PROPERLY USED	10/26/2016	15	HL1B
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No wipe down sanitizer registered on test strip.

	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	10/26/2016		
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Floors below equipment not clean.b)Air intakes not clean.c)Shelf below and above grill not clean.d)Ceiling fans not clean.e)Grease bin outside not clean.f)tops of equipment not clean.g)heat lamp cord dirty.

	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE	10/26/2016		
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Dish racks not clean.,b)Food on cleaned dish,c)mixing cup found left overnight with wet mix. d)chest freezer peeling paint outside, not clean inside.e)Pans stacked wet.f)inside ice mach.not clean

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ESTABLISHMENT

BRAUMS ICE CREAM #69

7401 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF589	EHFN02	COS	PROPER COLD HOLDING TEMP.		10/25/2016	19	HL1B
			Display cooler found at 60 degrees F. Foods discarded.				
	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION		10/25/2016		
			Grease from hot hold unit drips onto condiments below.b)rust in ice mach.c)ice bins not closed, not in use.d)coffee filters uncovered,e)Household refrig.used.f)stickers on pans after wash g)waste grease needs lid.h)comp.monitor dirty.i)hole in ceiling.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		10/25/2016		
			Splatter on bottom of shelf over prep.b)Sanitizer bucket with no sanitizer used.				
	EHFN18	H10DAY	PROPER IDENTIFY TOXIC SUBSTANC		10/25/2016		
			Chemical area not clean. b)Chemical not labeled. c)Food container used for ice melt and label not changed.				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		10/25/2016		
			No thermometer in cold hold unit.				

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ESTABLISHMENT

BRAUMS ICE CREAM #69

HF589	EHFN32	COS	FOOD CONTACT SURFACE CONSTRUCT	10/25/2016	19	HL1B
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Rubber spatulas deteriorated and not cleanable. Discard

	EHFN42	H30 DAY	NON-FOOD CONTACT SURFACES	10/25/2016		
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Coolers peeling paint. b) front covers missing. c) Blower covers, d) air curtain, e) back door needs repaint. f) Soda shelves peeling. g) walk in gasket dirty. h) ladders dirty i) Mops not hung to dry.

	EHFN40	COS	SINGLE-USE ARTICLES STORAGE	10/25/2016		
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Single service items not protected. Do not remove more than 1 day use from packages.

**CARPET TECH
1901 CEMENT PLANT RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6949					10/21/2016	0	HL1B FOOD

Food Establishment Public Inspection Report**From 10/20/16 thru 10/26/16****ESTABLISHMENT****CODY CROSS NY LIFE COOK TEAM****1901 CEMENT PLANT RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6969	EHFNO3	COS	PROPER HOT HOLDING TEMP. Hamburger patties holding at 111F. Must be 135F or higher.		10/22/2016	3	HL1B FOOD

CRESTVIEW ELEMENTARY**80 HUNSLEY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC207	EHFNO3	IN	PROPER HOT HOLDING TEMP. 03) All food in the hot hold where 135 or above.		10/26/2016	0	HL1B
	EHFNO20	IN	APPROVED SEWAGE/WASTEWATER SYS 20) 3 comp sink had a air gap installed which brought it in to compliance.		10/26/2016		

Food Establishment Public Inspection Report**From 10/20/16 thru 10/26/16****ESTABLISHMENT****CVS/PHARMACY 7765
317 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF787	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		10/20/2016	4	HL1B	
			a)Milk cooler needs to be thoroughly cleaned. b)Freezer in back room needs to be cleaned.					
	EHFN45	COS	PHYSICAL FACILITIES INSTALLED		10/20/2016			
			Floors in back room need to be mopped.					

**FRESH START OF MONROE INC
2501 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6936					10/22/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

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ESTABLISHMENT

FUDDRUCKERS 1901 CEMENT PLANT RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6945					10/21/2016	0	HL1B FOOD

GENE HOWE ELEMENTARY 5108 PICO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF338	EHFN06	COS	TIME AS PUBLIC HEALTH CONTROL		10/24/2016	6	HL1B
				06) Out-of-Date whip cream, Cut tomatos, and cheese. All open packages of food must be discarded after seven days. Corrected on site. All item were discarded.			
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		10/24/2016		
				09) Bulk food storage containers of sugar and flour was located under towel dispenser beside hand sink. Water from hands dripped on top of container when reaching for hand towel. Corrected on site. Bulk storage container were moved to storage room area.			

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ESTABLISHMENT**GRANDMAS COCINA LLC
3609 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2581					10/21/2016	0	HL1B

**GRILLS GON' WILD
1901 CEMENT PLANT RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6954					10/21/2016	0	HL1B FOOD

Food Establishment Public Inspection Report**From 10/20/16 thru 10/26/16**

ESTABLISHMENT**HARRAHS BAR & GRILLE
1901 CEMENT PLANT RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6948	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED No thermometer.		10/22/2016	2	HL1B FOOD

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**HENKS BAR B Q
1508 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF619	EHFN27	H30 DAY	PROPER COOLING METHODS		10/26/2016	11	HFOL
			All equipment must be NSF certified or commercial grade or removed from kitchen area				
	EHFN30	H30 DAY	FOOD ESTABLISHMENT PERMIT		10/26/2016		
			Food establishment permit has been revoked until an opening inspection is performed.				
	EHFN46	H30 DAY	SERVICE SINK PROVIDED		10/26/2016		
			The bathroom door must be self-closing				
	EHFN47	IN	OTHER VIOLATIONS		10/26/2016		
			Call Environmental Health to schedule your pre-opening inspection.				
	EHFN33	H30 DAY	WAREWASHING FACILITY INSTALLED		10/26/2016		
			A curbed mop sink must be available.				

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HENKS BAR B Q

HF619	EHFN34	H30 DAY	NO EVIDENCE OF INSECT CONTAMIN	10/26/2016	11	HFOL
			<p>A screen needs to be placed over the fan in the smokeroom to ensure that no insects or rodents can enter. B) Exhaust fan above grill needs to be cleaned C) Grease on the fan in smokeroom needs to be cleaned</p>			
	EHFN43	H30 DAY	ADEQUATE VENTILATION AND LIGHT	10/26/2016		
			<p>Adequate lighting in walk-in cooler is needed B) if required by the fire marshal, a vent hood is needed above the grill in the kitchen area.</p>			
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED	10/26/2016		
			<p>All walls, floors, & ceiling in food prep. warewashing & soda machine areas must be smooth, durable, non absorbant & easily cleanable. Cove molding is needed in food prep area under 3 comp sink. Ceiling tiles in restroom need smooth, durable, nonabsorb</p>			

Food Establishment Public Inspection Report**From 10/20/16 thru 10/26/16****ESTABLISHMENT****HORACE MANN MIDDLE SCHOOL****610 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF680	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE	10/20/2016	8	HL1B	Wood cutting board needs to be refinished. Current surface is not easily cleanable.
	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS	10/20/2016			Prep sink has a direct connection. This does not meet the current code, prep sink needs to have an indirect connection.
	EHFN32	H90 DAY	FOOD CONTACT SURFACE CONSTRUCT	10/20/2016			Gaskets on walk-in cooler need to be replaced to ensure proper temperature is being maintained
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED	10/20/2016			A)Missing lock on reach-in freezer needs to be replaces.B)Ceiling tiles in restroom and employee area need to be placed.C)Missing tile on wall needs to be fixed. All surfaces must be easily cleanable.

Food Establishment Public Inspection Report**From 10/20/16 thru 10/26/16****ESTABLISHMENT****HUDS
4411 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF15					10/26/2016	0	HL1B

**HUMPHREYS HIGHLAND ELEMENTARY
3810 SE 13TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF665	EHFN32	H90 DAY	FOOD CONTACT SURFACE CONSTRUCT		10/21/2016	0	HL1B

Gaskets need to be replaced in reach-in warmer. Work order already placed to be repaired.

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From 10/20/16 thru 10/26/16

ESTABLISHMENT

KATHYS KITCHEN
4517 STATE HIGHWAY 136

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP50	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		10/20/2016	9	HL1B
			a)Coolers needed to be wiped out. b)Can opener needed to be cleaned.				
	EHFN46	H180 DAY	SERVICE SINK PROVIDED		10/20/2016		
			Restroom doors must be self closing.				
	EHFN22	H30 DAY	AUTHORIZED FOOD HANDLER		10/20/2016		
			All employess who handle food must have a food handlers card.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		10/20/2016		
			Three-compartment sink must be indirectly plumbed. Correct by next inspection.				

Food Establishment Public Inspection Report**From 10/20/16 thru 10/26/16****ESTABLISHMENT****KIDS CAFE KITCHEN
2199 SE 8TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2590					10/21/2016	0	HL1B

**KIMBLE LEARNING CENTER
2200 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD16	EHFN10	H90 DAY	FOOD CONTACT SURFACES SANITIZE		10/21/2016	3	HL1B

Bottom of reach-in cooler needs to be cleaned and sanitized. Hold on bottom needs to be repaired as well.
Needs to be easily-cleanable material.

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ESTABLISHMENT

**LA FUENTE
511 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2455	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		10/24/2016	7	HL1B
			A. Gaskets on reach in cooler need to be replaced. B. Ceiling vent by restrooms need to be refinished to ensure it is easily cleanable.				
	EHFN38	H180 DAY	APPROVED THAWING METHODS		10/24/2016		
			Hamburger meat found thawing at room temperature. Proper thawing methods need to be used such as thawing in cooler or under cold, running water.				
	EHFN41	H180 DAY	ORIGINAL CONTAINER LABELING		10/24/2016		
			Bulk items such as flour, sugar and spices found with no lables.				
	EHFN43	H180 DAY	ADEQUATE VENTILATION AND LIGHT		10/24/2016		
			A.Ceiling vents in kitchen need to have a vent cover B.Fan cover in reach in cooler needs to be cleaned.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		10/24/2016		
			A. Gaskets on the reach in coolers need to be cleaned. B. Food debris needs to be cleaned off the walls and underneath the shelf, sitting over the stove.				

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ESTABLISHMENT

LA FUENTE

HF2455	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN	10/24/2016	7	HL1B
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- A. Lower section of walls in both bathrooms need to be repaired to prevent insects and rodents from entering.
- B. Back door needs to be self closing.

LAWNDALE ELEMENTARY

2215 S BIVINS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF651	EHFN03	IN	PROPER HOT HOLDING TEMP.		10/26/2016	4	HL1B
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Fish stixs 155F.

	EHFN19	H60 DAY	APPROVED WATER SOURCE		10/26/2016		
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Prep sink must have indirect connection. (Repeat) Must be fixed by next inspection or timeline of completion date, or \$75 re-inspection fee will be charged.

	EHFN45	H60 DAY	PHYSICAL FACILITIES INSTALLED		10/26/2016		
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Ceiling tiles need to be replaced. (Repeat) Self closers needed on bathroom door and mop closet door.

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ESTABLISHMENT

LEGACY REHABILITATION & LIVING

4033 SW 51ST AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2368	EHFN09	COS	FOOD SEPARATION AND PROTECTION		10/21/2016	9	HL1B
			Ice scoop holder holding water. Drill holes in bottom to allow draining.b)Tea nozzles must be air dried before reassembly.c)Food wrap boxes are cardboard and not cleanable.d)Refrigeration lines need to be cleaned in walk in e)Condensation drip in freezer				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		10/21/2016		
			Drawer liner not clean.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		10/21/2016		
			Waste can and lid not clean.				
	EHFN43	COS	ADEQUATE VENTILATION AND LIGHT		10/21/2016		
			Lighting in walk in cooler is inadequate. Increase wattage or install second light.				
	EHFN47	COS	OTHER VIOLATIONS		10/21/2016		
			Fire nozzle in walk in must be sealed to ceiling of walk in.				

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ESTABLISHMENT

**LONG JOHN SILVERS
4615 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1683	EHFN43	COS	ADEQUATE VENTILATION AND LIGHT		10/26/2016	1	HM3	
			Vent hood is not functioning. Store full of smoke. Employees had to open door to breathe. Inspector closed store until unit is repaired.					

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ESTABLISHMENT

MCDONALDS
6312 HOLLYWOOD RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF482	EHFN28	H10DAY	PROPER DATE MARKING		10/24/2016	8	HL1B
			28) Open item found in prep line cooler not date marked. All open items must be date marked with a opening date and a discard date.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		10/24/2016		
			32) A broken spatula found. All utensils must be properly designed/constructed so that they are easily cleanable.				
	EHFN37	H90 DAY	ENVIRONMENTAL CONTAMINATION		10/24/2016		
			37) Container holding tea found in the cooler sitting on the ground. All food products must be at least 6 inches off the ground.				
	EHFN39	H90 DAY	PROPER USE OF UTENSILS		10/24/2016		
			39) Pan on shelf found wet stack. Allow pans to dry before you stack them to prevent bacteria from growing on them				
	EHFN47	H90 DAY	OTHER VIOLATIONS		10/24/2016		
			47) Food inspection was not post. Your current food inspection manager card, and your permit to operate must be posted where public can see it.				

Food Establishment Public Inspection Report

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ESTABLISHMENT

MCDONALDS

HF482	EHFN35	H90 DAY	PERSONAL CLEANLINESS / EATING	10/24/2016	8	HL1B
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35) All employees working in the kitchen area must have on hair restraints or their hair in a tight bun to prevent hair from contamination food.

MIDTOWN KITCHEN 2916 WOLFLIN AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6963	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		10/22/2016	6	HL1B FOOD
			No thermometer available for checking temperatures.				
	EHFN15	COS	PROPER FOOD CONTACT METHODS		10/22/2016		
			Employee seen touching RTE with bare hands. Gloves or utensils must be used.				
	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN		10/22/2016		
			All food must be fully prepared or screening is needed.				

Food Establishment Public Inspection Report

From 10/20/16 thru 10/26/16

ESTABLISHMENT

**PAPAS CONCESSIONS
2501 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6979					10/22/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 10/20/16 thru 10/26/16

ESTABLISHMENT

**RANDALL HIGH EAST
9000 VALLEYVIEW DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF472	EHFN06	COS	TIME AS PUBLIC HEALTH CONTROL		10/21/2016	6	HL1B
			06) Out of date food found in cooler. All out-of-date items must be removed daily.				
	EHFN32	H90 DAY	FOOD CONTACT SURFACE CONSTRUCT		10/21/2016		
			32A) Ice machine found with tape on it. All surfaces need to be smooth and easily cleanable to avoid bacteria build up. 32B) Exposed wood pallet found in freezer. All wood surfaces must be sealed so that they are smooth and easily cleanable.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		10/21/2016		
			45) Ceiling in mop sink area need to be fixed to prevent objects from enter the building.				

Food Establishment Public Inspection Report**From 10/20/16 thru 10/26/16****ESTABLISHMENT****RANDALL HIGH EAST CAMPUS****9000 VALLEYVIEW DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK155					10/24/2016	0	HL1B

RANDALL HIGH SCHOOL**5800 ATTEBURY DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF568	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		10/21/2016	5	HL1B
			Spatula found with cracks. Corrected on site				
	EHFN32	H 120DAY	FOOD CONTACT SURFACE CONSTRUCT		10/21/2016		
			32A) Gaskets on reach-in cooler need to be cleaned and sanitized. Gaskets on reach-in warmer need to be replaced. B) Shelves in storage room need to be refinished.				

Food Establishment Public Inspection Report

From 10/20/16 thru 10/26/16

ESTABLISHMENT

REEVES - HINGER ELEMENTARY

1005 21ST ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC124	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		10/26/2016	7	HL1B
			32A)Ice scoop holder tray need to be clean to prevent contamination of ice.32B) Ice tea pitcher found stained need to be discarded if stain can not be removed.32C)Ice machine found with pink mold. Ice machine need to be clean to prevent ice contam.				
	EHFN47	H90 DAY	OTHER VIOLATIONS		10/26/2016		
			47) indirect connection need on both 3 compartment sinks to prevent contamination of food if sewer system backs up.				
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION		10/26/2016		
			37) All food in hot/cold hold need to be covered to prevent food contamination.				
	EHFN38	H10DAY	APPROVED THAWING METHODS		10/26/2016		
			38) Frozen strawberries found defrosting in warmer. Frozen food must be defrosted under running cold water or in a cooler.				

Food Establishment Public Inspection Report**From 10/20/16 thru 10/26/16****ESTABLISHMENT****REGION 16 NELSON ST HEADSTART****1023 N NELSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD40	EHFN02	IN	PROPER COLD HOLDING TEMP. All coolers holding at 41F or below.		10/20/2016	0	HL1B
	EHFN20	IN	APPROVED SEWAGE/WASTEWATER SYS 3 compartment sink indirectly plumbed. Correction from previous inspection.		10/20/2016		

SANBORN ELEMENTARY**700 S ROBERTS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF683	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT Reach in warker gaskets need to be replaced to ensure proper temperatures are being maintained. Everything looked great.		10/26/2016	2	HL1B

Food Establishment Public Inspection Report**From 10/20/16 thru 10/26/16****ESTABLISHMENT****SOUTH GEORGIA ELEMENTARY****5018 SUSAN DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF31	EHFN09	H 3 DAYS	FOOD SEPARATION AND PROTECTION		10/24/2016	5	HL1B
			09) Sneeze shield needed on food line to prevent contamination.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		10/24/2016		
			45) Ceiling tile in restroom need to be smooth, durable, non-absorbent, and easily cleanable.				
	EHFN47	H90 DAY	OTHER VIOLATIONS		10/24/2016		
			47) Air gap needed on food prep sink to prevent contamination if sewage backs up.				

Food Establishment Public Inspection Report**From 10/20/16 thru 10/26/16****ESTABLISHMENT****SOUTHLAWN ELEMENTARY****4719 BOWIE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF664	EHFN47	H90 DAY	OTHER VIOLATIONS		10/24/2016	1	HL1B	
			47) Food prep sink need a air gap to prevent contamination if sewer system backs up.					

**ST JOSEPH SCHOOL
4122 S BONHAM ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF662	EHFN19	H60 DAY	APPROVED WATER SOURCE		10/26/2016	2	HL1B	
			Indirect plumbig is set to fixed Dec. 27th, 2016.					
	EHFN33	H60 DAY	WAREWASHING FACILITY INSTALLED		10/26/2016			
			Dish machine was measuring below 50pp. 2 compartment sink is not allowed must be 3 compartment sink. Fix b y 8-30-17, or timeline completion date.					

Food Establishment Public Inspection Report

From 10/20/16 thru 10/26/16

ESTABLISHMENT

**STREET AUTO GROUP
1901 CEMENT PLANT RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6953					10/21/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 10/20/16 thru 10/26/16

ESTABLISHMENT

SUNDOWN LANE ELEMENTARY

4715 SUNDOWN LN

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR246	EHFN32	H 3 DAYS	FOOD CONTACT SURFACE CONSTRUCT		10/21/2016	4	HL1B
			32) Can opener need to be clean daily.				
	EHFN34	H 3 DAYS	NO EVIDENCE OF INSECT CONTAMIN		10/21/2016		
			34) Fan above back door need to be screened or fixed to prevent insect from entering building.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		10/21/2016		
			45A) Ceiling tiles in mop room need to be fixed where hole is. 45B) Ceiling tiles above mop sink need to be smooth, durable, non-absorbent, and easily cleanable. 45C) Floor tiles in kitchen area need to be replaced				

Food Establishment Public Inspection Report

From 10/20/16 thru 10/26/16

ESTABLISHMENT

**SUNRISE ELEMENTARY
5123 SE 14TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF666	EHFN09	H30 DAY	FOOD SEPARATION AND PROTECTION		10/25/2016	8	HL1B
			Cell phone on perp table. b)lid removed from plastic wrap.Wrap not protected.c)Air vent and ductwork are not clean.				
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED		10/25/2016		
			Ceiling panels wrong type. Not smooth,easily cleanable.REPEAT VIOLATION B)Paint peeling from service line equipment.REPEAT VIOLATION				
	EHFN37	H30 DAY	ENVIRONMENTAL CONTAMINATION		10/25/2016		
			Air vents and ducts have dust buildup.Air vents and ductwork must be cleaned.				
	EHFN20	H30 DAY	APPROVED SEWAGE/WASTEWATER SYS		10/25/2016		
			Food sink not plumbed correctly. REPEAT VIOLATION				

Food Establishment Public Inspection Report

From 10/20/16 thru 10/26/16

ESTABLISHMENT**T ERIC JONES
1900 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6975					10/20/2016	0	HL1B FOOD

**T. ERIC JONES
2201 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6974					10/21/2016	0	HL1B FOOD

Food Establishment Public Inspection Report

From 10/20/16 thru 10/26/16

ESTABLISHMENT**TASTE DESSERT BAR
2916 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6980					10/22/2016	0	HL1B FOOD

**THUMPERS
2501 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6982					10/22/2016	0	HL1B FOOD

Food Establishment Public Inspection Report**From 10/20/16 thru 10/26/16**

ESTABLISHMENT

TOM & JERRYS SPORTS BAR &GRILL**715 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2883	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		10/24/2016	0	HL1B
			All employees need food handlers card.				
	EHFN31	IN	HANDWASHING FACILITY ADEQUATE		10/24/2016		
			Handsink added to main bar.				
	EHFN47	IN	OTHER VIOLATIONS		10/24/2016		
			a)Light shields added. b)Self-closures added to bathroom doors. c)Sign added to handwashing sinks.				

Food Establishment Public Inspection Report**From 10/20/16 thru 10/26/16****ESTABLISHMENT****UNITED MARKET STREET #526****2530 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1309	EHFN09	COS	FOOD SEPARATION AND PROTECTION		10/20/2016	18	HL1B
			Chemical degreaser on food sink drain board while thawing meats in sink. b)Sanitizer bucket stored over foods.c)Ceiling panels out of place over in kitchen.d)Plastic wrap box lid removed and food particles in box.e)Ceiling and floor not clean.				
	EHFN02	H10DAY	PROPER COLD HOLDING TEMP.		10/20/2016		
			Walk in deli cooler not at proper temperature in door area. Repeat violation. Plastic curtains may help keep cold in cooler.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		10/20/2016		
			Pans stacked wet. Repeat violation.Pans must air dry before stacking.b)Stickers on pans after wash. All sticker must be removed during wash and before sanitize.c)Microwave has excessive splatter.d)Can openers and holders not clean.Blade is dull.				
	EHFN11	COS	PROPER DISPOSITION OF RETURNED		10/20/2016		
			Several dented cans on shelf for use. Repeat violation.				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		10/20/2016		
			Thermometers in reach in coolers not located in warmest part of coolers and not easy to locate.b)No thermometer found in display cooler.				

Food Establishment Public Inspection Report

From 10/20/16 thru 10/26/16

ESTABLISHMENT

UNITED MARKET STREET #526

HF1309	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION	10/20/2016	18	HL1B
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Waste grease bin outside is not clean. Ground has buildup of waste grease. Clean area of all grease.

	EHFN39	COS	PROPER USE OF UTENSILS	10/20/2016		
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Grill brushes stored on floor.

	EHFN40	COS	SINGLE-USE ARTICLES STORAGE	10/20/2016		
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Single service items not inverted.

	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	10/20/2016		
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Ceilings throughout kitchen areas are not clean., Floors not clean., Air intakes and exhaust vents and ductwork not clean. Ceiling fan missing wiring cover. Ceiling fans not clean. Bulk containers not clean.

HF1310	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION	10/20/2016	6	HL1B
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Unused equipment stored in bakery. Unused equipment may not be stored in kitchen.b)Monitors and wiring over food prep tables not clean.c)Hole in ceiling at attic access.d)Ceiling not clean.

Food Establishment Public Inspection Report

From 10/20/16 thru 10/26/16

ESTABLISHMENT

UNITED MARKET STREET #526

HF1310	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE	10/20/2016	6	HL1B
Cookie dies stored in dirty container.b)Pads to dough slicer not clean.Replace pads before using unit. c)Gaskets to reach in coolers not clean.						

**UNITED MARKETSTREET #526
2530 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF643	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		10/20/2016	6	HL1B
Market heat sealer pad is torn and not cleanable.b)Meat tray racks not clean.c)Ice machine not clean at market.d)Wet wipe down rags on produce table with no sanitizer on rags.							
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		10/20/2016		
Thermometer in walk in cooler at 55degreesF. Cooler and foods at proper temperature. Cos							
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		10/20/2016		
Handle to walk in cooler is corroded with peeling coating.b)Vent hood to steamer is not sealed to ceiling. This allows attic dust to enter market.c)Rolling rack at ice bin is rusted and not clean.d)Blower covers are not clean.							

Food Establishment Public Inspection Report

From 10/20/16 thru 10/26/16

ESTABLISHMENT

UNITED SUPERMARKET #529

5807 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1653	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION		10/20/2016	23	HL1B
			Holes in ceiling in kitchen.b)Air vents and duct work not clean.c)Cups stored touching cords.d)Fry basket wires broken.e)No thermometer in meat drawers.f)Plastic wrap not covered.Lid removed.g)Attic access open not in use. Repeat violation.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		10/20/2016		
			Dishwasher not sanitizing. Repeat.b)Used knife stored on magnetic holder.c)Food wrap holders not clean and not cleanable.				
	EHFN11	COS	PROPER DISPOSITION OF RETURNED		10/20/2016		
			Dented can on shelf for use in deli.Dented cans do not have to be punctured to be considered unusable.				
	EHFN14	COS	PROPER HAND WASHING / GLOVES		10/20/2016		
			One hand sink blocked by waste can. One hand sink holding price sticker gun. One hand sink had not soap.				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		10/20/2016		
			No thermometer in drawer cooler with meats.				

Food Establishment Public Inspection Report

From 10/20/16 thru 10/26/16

ESTABLISHMENT

UNITED SUPERMARKET #529

HF1653	EHFN36	COS	WIPING CLOTHS PROPERLY USED	10/20/2016	23	HL1B
			Wipe down cloths not stored in sanitizer after use in back kitchen. Sanitizer not on cloth rags.			
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION	10/20/2016		
			Attic access door open exposing deli to dust. Repeat violation.			
	EHFN38	COS	APPROVED THAWING METHODS	10/20/2016		
			Precooked chicken thawing at room temperature. Must thaw in refrigerator or under cold running water or in microwave as part of cooking process.			
	EHFN40	COS	SINGLE-USE ARTICLES STORAGE	10/20/2016		
			Single service items not inverted., single service items removed from protective sleeves and not protected.			
	EHFN33	COS	WAREWASHING FACILITY INSTALLED	10/20/2016		
			Dishwasher soap line not attached. b)Dishwasher not dispensing sanitizer.			
	EHFN41	COS	ORIGINAL CONTAINER LABELING	10/20/2016		
			Bulk container with two different labels.b)Working container food additive not labeled.			

Food Establishment Public Inspection Report

From 10/20/16 thru 10/26/16

ESTABLISHMENT

UNITED SUPERMARKET #529

HF1653	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	10/20/2016	23	HL1B
			Covers removed from mechanical parts of equipment. The uncovered equipment is not clean and not easily cleanable. Replace covers. Repeat. b)Floors not clean below equipment.c)Air vents have dust buildup.d)Floor drain not cleaned.e)Blower covers not clean			
	EHFN47	COS	OTHER VIOLATIONS	10/20/2016		
			Sanitizer buckets stored on floor. b)Walk in freezer gasket not clean.c)Ladder stored in kitchen not clean.			
HF460	EHFN40	COS	SINGLE-USE ARTICLES STORAGE	10/20/2016	12	HL1B
			Single service items not stored inverted.			
	EHFN09	COS	FOOD SEPARATION AND PROTECTION	10/20/2016		
			Attic access panel open at bakery when not in use. Repeat violation.b)Broken plastic pans and lids in market.c)Blower covers not clean in market walk in.d)Pans in bakery not cleaned of all foods during wash.e)Condensation buildup in bakery walk in cooler			
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE	10/20/2016		
			Slime in ice maker in market.b)Bottom of ice maker above ice bins not clean.c)Foods remaining on pans in bakery after cleaning.d)Bread slicer not cleaned,sanitized daily when used.e)Rust on racks in walk in cooler at bakery.			

Food Establishment Public Inspection Report

From 10/20/16 thru 10/26/16

ESTABLISHMENT

UNITED SUPERMARKET #529

HF460	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED	10/20/2016	12	HL1B
			No thermometer in sliced fruit coolers.			
	EHFN37	COS	ENVIRONMENTAL CONTAMINATION	10/20/2016		
			Attic exposed in bakery.			
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	10/20/2016		
			Broken wall tiles in bakery. b)Walk in cooler floors not clean.c)Wiring junction box open wires exposed in walk in at bakery.d)Duct tape used on floor in bakery. Remove tape.e)Ceiling fan at cut fruit not clean.			
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	10/20/2016		
			Ceiling panels out of place in bakery.			

Food Establishment Public Inspection Report

From 10/20/16 thru 10/26/16

ESTABLISHMENT

UNITED SUPERMARKETS #527

1501 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF346	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		10/20/2016	8	HL1B
			a)Thermometer needed in tea cooler in dairy dept. b)Thermometer in deli meat and cheese cooler is broken and needs to be replaced.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		10/20/2016		
			Blower covers&ceilings in all walkins needed to be dusted.b)Floors in all walkins needed to be cleaned.c)All floors under storage shelves in back room need to be cleaned.d)Ceilings in backroom needs to be dusted.e)Lights above hot hold table in deli				
	EHFN41	COS	ORIGINAL CONTAINER LABELING		10/20/2016		
			All bulk food items need to be relabeled.				
	EHFN45	COS	PHYSICAL FACILITIES INSTALLED		10/20/2016		
			a)Broken and missing tiles beside 3-comp sink in deli need to be replaced by next inspection. b)Walkin freezer has a leak creating ice build up on floors and ceilings in walk in. Must be repaired by next inspection.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		10/20/2016		
			a)Slicer in deli needed to be cleaned. b)Bulk containers in deli needed to be cleaned. c)Tea nozzles needed to cleaned.				

Food Establishment Public Inspection Report

From 10/20/16 thru 10/26/16

ESTABLISHMENT

Food Establishment Public Inspection Report

From 10/20/16 thru 10/26/16

ESTABLISHMENT

**WINGSTOP
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1052	EHFN09	COS	FOOD SEPARATION AND PROTECTION		10/26/2016	11	HL1B
			Plastic wrap not protected. do not remove lid unless stored in container with lid.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		10/26/2016		
			Clean dish shelves not clean.b) slicer had food attached after cleaning.				
	EHFN17	COS	PROPER STORAGE OF FEED ADDITVS		10/26/2016		
			Garlic not labeled.				
	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN		10/26/2016		
			Back door is not closing on its own.b) Door gap when door is shut.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		10/26/2016		
			Walk in door and gasket not clean.				

Food Establishment Public Inspection Report

From 10/20/16 thru 10/26/16

ESTABLISHMENT

**YCSF CRAFT
2916 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6965					10/22/2016	0	HL1B FOOD

**YE OLDE PANCAKE STATION
2800 S VIRGINIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2651	EHFN42	COS	NON-FOOD CONTACT SURFACES		10/21/2016	1	HL1B
			Back door frame and wall need resurfaced.,b)Ceiling panels out of place at dry storage.c)Air intakes not clean.				