

Food Establishment Public Inspection Report
From 4/27/17 thru 5/3/17

ESTABLISHMENT

AMARILLO HIGH SCHOOL
4225 DANBURY DR

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HF647 | EHFN28 | H180 DAY | PROPER DATE MARKING | | 4/27/2017 | 7 | HFOL |
| | | | Chicken salad and fruit needs to be date marked. | | | | |
| | EHFN29 | H180 DAY | ACCURATE THERMOMETERS PROVIDED | | 4/27/2017 | | |
| | | | Pizza cooler needs a thermometer | | | | |
| | EHFN37 | H180 DAY | ENVIRONMENTAL CONTAMINATION | | 4/27/2017 | | |
| | | | Pizza dough in freezer not covered | | | | |
| | EHFN39 | H180 DAY | PROPER USE OF UTENSILS | | 4/27/2017 | | |
| | | | Paper towels cannot be used to dry utensils because paper towels hold bacteria. | | | | |
| | EHFN45 | H180 DAY | PHYSICAL FACILITIES INSTALLED | | 4/27/2017 | | |
| | | | Several ceiling tiles in kitchen are missing. | | | | |

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT**AMARILLO HIGH SCHOOL****AMARILLO NATIONAL BANK
1200 STREIT DR**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFT7340 | EHFN03 | IN | PROPER HOT HOLDING TEMP. Chicken holding at 139F | | 4/28/2017 | 0 | HL1B FOOD |

**AMY WILLIAMSON
1200 STREIT DR**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFT7345 | EHFN03 | IN | PROPER HOT HOLDING TEMP. Brats holding at 158F | | 4/28/2017 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

**AUSTIN MIDDLE SCHOOL
1808 WIMBERLY RD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|-----------|-----------------|----------|-----------------|
| HF667 | EHFN20 | H90 DAY | APPROVED SEWAGE/WASTEWATER SYS | 4/27/2017 | | 11 | HL1B |
| | | | Three comp sink does not have an air gap; all prep sinks need to have an indirect drain. | | | | |
| | EHFN29 | COS | ACCURATE THERMOMETERS PROVIDED | 4/27/2017 | | | |
| | | | Thermometer in walk in fridge are not working properly. Need an accurate temp in walk in cooler. | | | | |
| | EHFN45 | H90 DAY | PHYSICAL FACILITIES INSTALLED | 4/27/2017 | | | |
| | | | General to major cleaning is needed throughout the kitchen. | | | | |
| | EHFN32 | H90 DAY | FOOD CONTACT SURFACE CONSTRUCT | 4/27/2017 | | | |
| | | | All surfaces in kitchen need to be cleanable and free of debris. | | | | |
| | EHFN34 | H90 DAY | NO EVIDENCE OF INSECT CONTAMIN | 4/27/2017 | | | |
| | | | Insect contamination needs to be mitigated. | | | | |

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

**B & B FOOD STORE
2701 SE 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF793 | EHFN33 | H 365DAY | WAREWASHING FACILITY INSTALLED | | 4/28/2017 | 3 | HL1B |
| | | | A properly installed 3 compartment sink is needed by 4/30/18. | | | | |
| | EHFN45 | COS | PHYSICAL FACILITIES INSTALLED | | 4/28/2017 | | |
| | | | Employee area/items need to be labeled "Employee Items Only". Corrected on Site. | | | | |

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

**BEEF BURGER BARREL
3102 PLAINS BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1521 | EHFN45 | H180 DAY | PHYSICAL FACILITIES INSTALLED | | 5/3/2017 | 19 | HL1B |
| | | | a) All holes and openings to the outside must be properly sealed. (No cardboard) b)Hood vent ducting needs repair, fix hole. c)All unsealed wood needs paint or lacquer (must be cleanable). | | | | |
| | EHFN26 | H180 DAY | CONSUMER ADVISORY POSTED | | 5/3/2017 | | |
| | | | Consumer advisory must be posted and be made conspicuous to the public. | | | | |
| | EHFN36 | H180 DAY | WIPING CLOTHS PROPERLY USED | | 5/3/2017 | | |
| | | | Sanitizer must be available at all times during food prep. Bleach at 50-100PPM | | | | |
| | EHFN42 | H180 DAY | NON-FOOD CONTACT SURFACES | | 5/3/2017 | | |
| | | | All non food contact surfaces must be cleaned and kept free of grease and build-up: Fryer; Ceiling; Walls behind equipment. | | | | |
| | EHFN28 | H180 DAY | PROPER DATE MARKING | | 5/3/2017 | | |
| | | | Any food stored longer than 24 hours must bear a date mark. | | | | |

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

BEEF BURGER BARREL

| | | | | | | |
|--------|--------|-----|-------------------------------|----------|----|------|
| HF1521 | EHFN31 | COS | HANDWASHING FACILITY ADEQUATE | 5/3/2017 | 19 | HL1B |
|--------|--------|-----|-------------------------------|----------|----|------|

Hand washing sink blocked, hand sink is for hand washing only.

| | | | | | | |
|--|--------|----------|--------------------------------|----------|--|--|
| | EHFN20 | H180 DAY | APPROVED SEWAGE/WASTEWATER SYS | 5/3/2017 | | |
|--|--------|----------|--------------------------------|----------|--|--|

3 comp sink used for ware washing and food prep must be indirectly plumbed per IPC.

| | | | | | | |
|--|--------|----------|--------------------------------|----------|--|--|
| | EHFN10 | H180 DAY | FOOD CONTACT SURFACES SANITIZE | 5/3/2017 | | |
|--|--------|----------|--------------------------------|----------|--|--|

a)Ice machine must be drained and cleaned on a routine basis. b)Soda nozzles must be washed, rinsed, sanitized, and air dried daily. c) Fryer baskets must be replaced if no longer cleanable.

| | | | | | | |
|--|--------|----------|------------------------------|----------|--|--|
| | EHFN14 | H180 DAY | PROPER HAND WASHING / GLOVES | 5/3/2017 | | |
|--|--------|----------|------------------------------|----------|--|--|

Employees must wash hands between each task, and before donning gloves.

| | | | | | | |
|--|--------|----------|-----------------------|----------|--|--|
| | EHFN46 | H180 DAY | SERVICE SINK PROVIDED | 5/3/2017 | | |
|--|--------|----------|-----------------------|----------|--|--|

Restroom door must be self-closing.

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

CAPROCK HIGH SCHOOL**3001 SE 34TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF768 | EHFN03 | IN | PROPER HOT HOLDING TEMP. Ck Patties were 157F. | | 5/1/2017 | 4 | HL1B |
| | EHFN02 | COS | PROPER COLD HOLDING TEMP. Tomatoes were 44F and 49F. Melon as 50F. Must be 41F or below. After prep put back in walk-in to cool back down to 41F. | | 5/1/2017 | | |
| | EHFN45 | H180 DAY | PHYSICAL FACILITIES INSTALLED Ceiling tiles over prep sink and ice machine must be smooth, non absorbent tiles. | | 5/1/2017 | | |

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

CAVINESS BEEF PACKERS

1200 STREIT DR

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFT7318 | EHFN03 | IN | PROPER HOT HOLDING TEMP. Sliders cooked to 160F | | 4/28/2017 | 0 | HL1B FOOD |

DICKKEYS BARBECUE PIT

6015 HILLSIDE RD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2985 | EHFN20 | H30 DAY | APPROVED SEWAGE/WASTEWATER SYS Air gap needed for prep sink. | | 4/28/2017 | 0 | H PREOPEN |
| | EHFN45 | H30 DAY | PHYSICAL FACILITIES INSTALLED Exposed wood in bathroom needs to be sealed or painted. | | 4/28/2017 | | |

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

**DIRT POOR
4101 S LOOP 335 EAST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFR95 | EHFN43 | H30 DAY | ADEQUATE VENTILATION AND LIGHT Light Shields needed. | | 4/28/2017 | 0 | H PREOPEN |
| | EHFN21 | H30 DAY | CERTIFIED FOOD MANAGER Food Managers needed. | | 4/28/2017 | | |
| | EHFN22 | H30 DAY | AUTHORIZED FOOD HANDLER Food Handlers needed. | | 4/28/2017 | | |
| | EHFN47 | H30 DAY | OTHER VIOLATIONS Fire Extinguisher are expired. Need Inspectors. | | 4/28/2017 | | |

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

DOLLAR GENERAL STORE #14181

1430 W AMARILLO BLVD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF2352 | EHFN46 | H90 DAY | SERVICE SINK PROVIDED | | 5/1/2017 | 4 | HL1B |
| | | | Bathrooms need Spanish hand washing signs, paper towels and need to be cleaned. | | | | |
| | EHFN45 | H90 DAY | PHYSICAL FACILITIES INSTALLED | | 5/1/2017 | | |
| | | | Ceiling tiles over any area subject to moisture, such as above the water fountains, must be smooth, non-absorbent and easily cleanable. Exposed wood above the mop sink must be sealed. | | | | |
| | EHFN42 | H90 DAY | NON-FOOD CONTACT SURFACES | | 5/1/2017 | | |
| | | | Shelves with food product and reach-in coolers need to be cleaned. | | | | |
| | EHFN34 | H90 DAY | NO EVIDENCE OF INSECT CONTAMIN | | 5/1/2017 | | |
| | | | Weather stripping needed for back door to seal properly. | | | | |

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

DUNKIN DONUTS/BASKIN ROBBINS

2813 S WESTERN ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2768 | EHFN42 | H45 DAY | NON-FOOD CONTACT SURFACES | | 4/27/2017 | 12 | HL1B |
| | | | a) All reach-in coolers and gaskets need to be cleaned inside and out. b) Single serve utensil holders need to be cleaned. | | | | |
| | EHFN37 | H45 DAY | ENVIRONMENTAL CONTAMINATION | | 4/27/2017 | | |
| | | | a) Food must be protected during storage. b) All ice bins need to be kept closed when not in use. c) Dishes must be air dried completely before storage. | | | | |
| | EHFN43 | H45 DAY | ADEQUATE VENTILATION AND LIGHT | | 4/27/2017 | | |
| | | | Ventilation screens need to be cleaned and kept clean with routine cleaning. | | | | |
| | EHFN21 | H45 DAY | CERTIFIED FOOD MANAGER | | 4/27/2017 | | |
| | | | Food manager must be registered with Environmental Health Department yearly. | | | | |
| | EHFN14 | H45 DAY | PROPER HAND WASHING / GLOVES | | 4/27/2017 | | |
| | | | Hands must be washed between each task and before donning gloves. | | | | |

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT**DUNKIN DONUTS/BASKIN ROBBINS**

| | | | | | | |
|--------|--------|-----|--------------------------------|-----------|----|------|
| HF2768 | EHFN10 | COS | FOOD CONTACT SURFACES SANITIZE | 4/27/2017 | 12 | HL1B |
|--------|--------|-----|--------------------------------|-----------|----|------|

a)Food contact surfaces must be kept clean and free of buildup and debris. b)Tongs and utensils in use must be cleaned every four hours and may not be stored in product. c)Mixer had excessive build up and needed to be cleaned.

| | | | | | | |
|--|--------|---------|-------------------------------|-----------|--|--|
| | EHFN35 | H45 DAY | PERSONAL CLEANLINESS / EATING | 4/27/2017 | | |
|--|--------|---------|-------------------------------|-----------|--|--|

Aprons must be kept free of buildup and cleaned on a routine basis.

**EMERALD SPOON LLC
2300 N WESTERN ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF2953 | | | | | 4/27/2017 | 0 | H PREOPEN |

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

**FOX FAST STOP
1901 SE 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|------------------------|----------|-----------------|----------|-----------------|
| HF2197 | EHFN47 | IN | OTHER VIOLATIONS | | 4/28/2017 | 0 | HL1B |
| | | | Very clean. Great job! | | | | |

HICKORY PIT 501 S MCMASTERS ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1744 | EHFN47 | H90 DAY | OTHER VIOLATIONS | | 4/27/2017 | 3 | HL1B |
| | | | All coolers and freezers need to be NSF certified and Commercial Grade. Section 8-5-22 COA Ordinance | | | | |
| | EHFN21 | H10DAY | CERTIFIED FOOD MANAGER | | 4/27/2017 | | |
| | | | Food Manager needed for the establishment as soon as possible. 228.33(a) | | | | |

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

HIGH PLAINS FOOD BANK 815 ROSS ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|------------------------------------|----------|-----------------|----------|-----------------|--|
| HF291 | EHFN47 | IN | OTHER VIOLATIONS | | 5/1/2017 | 0 | HL1B | |
| | | | Facility is very clean. Great Job! | | | | | |

HIGHLAND PARK SCHOOL 3801 N FM 1912

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|--|
| HF760 | EHFN03 | COS | PROPER HOT HOLDING TEMP. | | 4/28/2017 | 3 | HINVEST | |
| | | | a)Chicken nuggets holding at 123F, nuggets were rapidly reheated to 165F in oven, hot hold cabinet was adjusted to higher temp. b)Green beans-156F, Philly cheesesteak-160F, mashpotatoes-150F, in compliance. | | | | | |

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

HUMPHREYS HIGHLAND ELEMENTARY

3810 SE 13TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF665 | | | | | 4/27/2017 | 0 | HL1B |

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

**K & T DISCOUNT
201 S WESTERN ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF971 | EHFN10 | H 3 DAYS | FOOD CONTACT SURFACES SANITIZE | | 5/2/2017 | 12 | HL1B |
| | | | Soda nozzles found with excessive residue and mold. These must be cleaned and sanitized daily. No bleach or quat available to make sanitizing water to properly clean utensils & equipment. Ice machine needs to be cleaned and rid of mold & calcium build up | | | | |
| | EHFN20 | H30 DAY | APPROVED SEWAGE/WASTEWATER SYS | | 5/2/2017 | | |
| | | | Soda machine wastewater must drain into an approved public sewage system and cannot drain into the ware washing sink nor the hand washing sink. 228.151(a)(1) | | | | |
| | EHFN45 | H30 DAY | PHYSICAL FACILITIES INSTALLED | | 5/2/2017 | | |
| | | | All walls & ceilings in walk-in cooler must be smooth durable non-absorbent & easily cleanable with no exposed sheet rock. 228.171(3) All unused items & items not necessary for maintaining the establishment must be removed from the premises. 228.186(n)(1) | | | | |
| | EHFN42 | H30 DAY | NON-FOOD CONTACT SURFACES | | 5/2/2017 | | |
| | | | All non-food contact surfaces should be kept free of accumulation of dirt, dust, food residue and other debris. Floor and wall by soda bibs need to be cleaned thoroughly. 228.113(3) | | | | |
| | EHFN33 | H30 DAY | WAREWASHING FACILITY INSTALLED | | 5/2/2017 | | |
| | | | 3 compartment sink needed to wash, rinse and sanitize equipment and utensils, such as soda nozzles.228.223(e)(1) | | | | |

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

K & T DISCOUNT

HF971

EHFN32

H30 DAY

FOOD CONTACT SURFACE CONSTRUCT

5/2/2017

12

HL1B

32) All equipment and utensils shall be constructed of safe materials and maintained in good repair. Soda machine must be repaired to drain completely in a timely manner and stand on its own. 228.223(h)

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

MESA VERDE ELEMENTARY

4011 BEAVER DR

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|--|
| HF746 | EHFN32 | H180 DAY | FOOD CONTACT SURFACE CONSTRUCT | | 5/1/2017 | 13 | HL1B | |
| | | | a)Can opener blade is dull & needs to be replaced. b)Hot hold cabinet gasket needs to be replaced. | | | | | |
| | EHFN36 | COS | WIPING CLOTHS PROPERLY USED | | 5/1/2017 | | | |
| | | | Sanitizer buckets may not be stored on floor, must be stored at least 6" off ground. | | | | | |
| | EHFN45 | H180 DAY | PHYSICAL FACILITIES INSTALLED | | 5/1/2017 | | | |
| | | | Ceiling tiles in kitchen and in restroom must be smooth, durable, nonabsorbent and easily cleaned. | | | | | |
| | EHFN20 | H180 DAY | APPROVED SEWAGE/WASTEWATER SYS | | 5/1/2017 | | | |
| | | | Prep sink must be indirectly plumbed with an air gap. | | | | | |
| | EHFN09 | H180 DAY | FOOD SEPARATION AND PROTECTION | | 5/1/2017 | | | |
| | | | Sneeze shield needed to protect the self-service area on food bar. | | | | | |

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

MESA VERDE ELEMENTARY

| | | | | | | |
|-------|--------|---------|------------------------|----------|----|------|
| HF746 | EHFN21 | H45 DAY | CERTIFIED FOOD MANAGER | 5/1/2017 | 13 | HL1B |
|-------|--------|---------|------------------------|----------|----|------|

Certified food manager is needed.

| | | | | | | |
|--|--------|----------|-----------------------|----------|--|--|
| | EHFN46 | H180 DAY | SERVICE SINK PROVIDED | 5/1/2017 | | |
|--|--------|----------|-----------------------|----------|--|--|

a)Restroom door must be self-closing. b)A utility/mop sink must be provided.

MIXT SMOOTHIES

401 S BUCHANAN ST

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

| | | | | | | | |
|---------|--------|----------|-------------------------------|--|-----------|---|-----------|
| HFT7344 | EHFN31 | H180 DAY | HANDWASHING FACILITY ADEQUATE | | 4/29/2017 | 4 | HL1B FOOD |
|---------|--------|----------|-------------------------------|--|-----------|---|-----------|

Hand soap needed to wash hands.

| | | | | | | | |
|--|--------|----------|--------------------------------|--|-----------|--|--|
| | EHFN29 | H180 DAY | ACCURATE THERMOMETERS PROVIDED | | 4/29/2017 | | |
|--|--------|----------|--------------------------------|--|-----------|--|--|

Thermometer needed for fridge. Test strips needed for testing PPM of sanitized water.

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

OLD BUSTERS LOUNGE

2204 SE 27TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2044 | EHFN21 | H45 DAY | CERTIFIED FOOD MANAGER | | 4/28/2017 | 5 | HL1B |
| | | | Food manager card expired. Need in 45 days. | | | | |
| | EHFN22 | H45 DAY | AUTHORIZED FOOD HANDLER | | 4/28/2017 | | |
| | | | Food handler needed for all employees. | | | | |
| | EHFN19 | H180 DAY | APPROVED WATER SOURCE | | 4/28/2017 | | |
| | | | Indirect drain is needed on 3 comp sink with an air gap. | | | | |

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

ORANGE LEAF FROZEN YOGURT

2207 S WESTERN ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2454 | EHFN02 | IN | PROPER COLD HOLDING TEMP. | | 4/28/2017 | 2 | HFOL |
| | | | Strawberries holding at 36F, kiwi holding at 35F, Pineapple holding at 34F, in compliance. | | | | |
| | EHFN21 | H180 DAY | CERTIFIED FOOD MANAGER | | 4/28/2017 | | |
| | | | Food manager needed, register with Environmental Health Dept. yearly. | | | | |
| | EHFN28 | IN | PROPER DATE MARKING | | 4/28/2017 | | |
| | | | Corrected from previous inspection. | | | | |

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

**PLAINS PRODUCE LTD
1813 SW 3RD AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF713 | | | | | 5/1/2017 | 0 | HL1B |

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

**PLAYERS BIKINI CLUB
2121 E INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF2722 | EHFN20 | H180 DAY | APPROVED SEWAGE/WASTEWATER SYS | | 5/3/2017 | 7 | HL1B |
| | | | A) Ice condensation line is draining in the hand washing sink, line needs to drain to an independent line. B) 3 compartment sink has an air break, sink needs to have an air gap. | | | | |
| | EHFN45 | H180 DAY | PHYSICAL FACILITIES INSTALLED | | 5/3/2017 | | |
| | | | Floor in bar area needs to be smooth and easily cleanable. | | | | |
| | EHFN32 | H180 DAY | FOOD CONTACT SURFACE CONSTRUCT | | 5/3/2017 | | |
| | | | Gaskets on reach in and walk in cooler needs to be repaired or replaced by 11/3/17. | | | | |
| | EHFN34 | H180 DAY | NO EVIDENCE OF INSECT CONTAMIN | | 5/3/2017 | | |
| | | | A new door sweep needs to be placed on the back door. | | | | |

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

RAIN PREMIER SUSHI BAR & LOUNG

817 S POLK ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2681 | EHFN34 | H180 DAY | NO EVIDENCE OF INSECT CONTAMIN | | 5/3/2017 | 20 | HL1B |
| | | | Back exterior door needs a new door sweep to ensure rodents do not enter the establishment. | | | | |
| | EHFN32 | H180 DAY | FOOD CONTACT SURFACE CONSTRUCT | | 5/3/2017 | | |
| | | | A) Gaskets need to be repaired or replaced on several reach in coolers. B) Cutting boards need to be replaced or resurfaced by 11/3/17. | | | | |
| | EHFN42 | H10DAY | NON-FOOD CONTACT SURFACES | | 5/3/2017 | | |
| | | | Floors and walls behind equipment need to be cleaned Bottom shelf in reach in freezer needs to be cleaned Ceiling tiles & ceiling vents need to be dusted Blower covers in reach in freezer needs to be dusted Walk in cooler floor needs to be cleaned. | | | | |
| | EHFN45 | H180 DAY | PHYSICAL FACILITIES INSTALLED | | 5/3/2017 | | |
| | | | A) Ceiling tiles in the men and women's restroom need to be smooth, easily cleanable & non absorbent B) Ceiling tiles in front of the walk in cooler and over the ice machine need to be smooth, easily cleanable, and non absorbent. | | | | |
| | EHFN39 | H 3 DAYS | PROPER USE OF UTENSILS | | 5/3/2017 | | |
| | | | Dishes found stacked wet. Clean dishes must be completely air dried before stacking. | | | | |

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

RAIN PREMIER SUSHI BAR & LOUNG

| | | | | | | |
|--------|--------|----------|--------------------------------|----------|----|------|
| HF2681 | EHFN20 | H180 DAY | APPROVED SEWAGE/WASTEWATER SYS | 5/3/2017 | 20 | HL1B |
|--------|--------|----------|--------------------------------|----------|----|------|

Prep sink is directly connected to the sewer. Prep sink needs to have an indirect waste connection by 11/3/17.

| | | | | | | |
|--|--------|-----|---------------------------|----------|--|--|
| | EHFN02 | COS | PROPER COLD HOLDING TEMP. | 5/3/2017 | | |
|--|--------|-----|---------------------------|----------|--|--|

Crab meat holding at 50F. Tofu holding at 49F. Must be held at 41F or below.

| | | | | | | |
|--|--------|----------|--------------------------------|----------|--|--|
| | EHFN09 | H 3 DAYS | FOOD SEPARATION AND PROTECTION | 5/3/2017 | | |
|--|--------|----------|--------------------------------|----------|--|--|

Ready to eat items in the walk in cooler needs to be covered.

| | | | | | | |
|--|--------|-----|--------------------------------|----------|--|--|
| | EHFN18 | COS | PROPER IDENTIFY TOXIC SUBSTANC | 5/3/2017 | | |
|--|--------|-----|--------------------------------|----------|--|--|

A) Toxic items being stored above glasses. Corrected on site. B) Glass cleaner stored by cutting board in bar area.

| | | | | | | |
|--|--------|--------|-------------------------------|----------|--|--|
| | EHFN31 | H10DAY | HANDWASHING FACILITY ADEQUATE | 5/3/2017 | | |
|--|--------|--------|-------------------------------|----------|--|--|

A) Food items found in hand washing sinks. Hand washing sinks should be used for hand washing only. B) No hot water available in men and women's restroom. Corrected on site. C) No paper towels by hand sink in bar area.

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

**ROCK CAFE THE
3001 SE 34TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--------------------------------|--|-----------------|----------|-----------------|
| HF2622 | EHFN21 | H45 DAY | CERTIFIED FOOD MANAGER | Food manager is expired. | 5/1/2017 | 6 | HL1B |
| | EHFN19 | H180 DAY | APPROVED WATER SOURCE | 3 comp sink has direct connection. Must have indirect connection. (Repeat) | 5/1/2017 | | |
| | EHFN43 | H180 DAY | ADEQUATE VENTILATION AND LIGHT | Vents need to be cleaned. | 5/1/2017 | | |

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

**SERRANOS MEXICAN FOOD
3701 W AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFM671 | EHFN21 | H10DAY | CERTIFIED FOOD MANAGER | | 4/27/2017 | 5 | HL1B |
| | | | Food Manager needed for food truck as soon as possible. | | | | |
| | EHFN31 | H10DAY | HANDWASHING FACILITY ADEQUATE | | 4/27/2017 | | |
| | | | Handle for hot water on hand washing sink must be replaced before operating. | | | | |
| | EHFN47 | H10DAY | OTHER VIOLATIONS | | 4/27/2017 | | |
| | | | All coolers and freezers must be NSF certified and commercial grade. | | | | |
| HFM720 | EHFN47 | H90 DAY | OTHER VIOLATIONS | | 4/27/2017 | 1 | HL1B |
| | | | All equipment must be NSF certified and Commercial Grade. | | | | |

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

**SNACKS TO GO
213 SW 7TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1842 | EHFN47 | H90 DAY | OTHER VIOLATIONS | | 4/27/2017 | 10 | HL1B |
| | | | All coolers and freezers need to be NSF certified and commercial Grade. Section 8-5-22 COA Ordinance. | | | | |
| | EHFN22 | H10DAY | AUTHORIZED FOOD HANDLER | | 4/27/2017 | | |
| | | | Food Handler cards needed for all employees within 45 days of today's date. 228.33(d) | | | | |
| | EHFN10 | H 3 DAYS | FOOD CONTACT SURFACES SANITIZE | | 4/27/2017 | | |
| | | | Ice machine needs to be cleaned. Sanitizing water must be made to wash, rinse then sanitize utensils and equipment. 228.118 | | | | |
| | EHFN20 | H10DAY | APPROVED SEWAGE/WASTEWATER SYS | | 4/27/2017 | | |
| | | | A direct connection cannot exist between food prep sink and sewer line. There must be an indirect connection at 3 comp sink with an air gap. 228.150(c) | | | | |
| | EHFN06 | H 3 DAYS | TIME AS PUBLIC HEALTH CONTROL | | 4/27/2017 | | |
| | | | TCS food found being held past 7 days and past manufacturers expiration date. All food must be discarded by manufacturer's date or 7 days from being prepped/ cooked. 228.75(h)(1) | | | | |

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

SNACKS TO GO

| | | | | | | |
|--------|--------|---------|--------------------------------|-----------|----|------|
| HF1842 | EHFN43 | H90 DAY | ADEQUATE VENTILATION AND LIGHT | 4/27/2017 | 10 | HL1B |
|--------|--------|---------|--------------------------------|-----------|----|------|

Light shields needed in bathroom and in front food prep area. 228.174(a)(1)

| | | | | | | |
|--|--------|---------|-------------------------------|-----------|--|--|
| | EHFN45 | H90 DAY | PHYSICAL FACILITIES INSTALLED | 4/27/2017 | | |
|--|--------|---------|-------------------------------|-----------|--|--|

All walls,floors,ceilings in establishment must be smooth durable, non-absorbent & easily cleanable. Any holes in walls ceilings/floors must be repaired. 228.171 All unused items & items not necessary for maintaining the establishment must be removed.

| | | | | | | |
|--|--------|---------|---------------------------|-----------|--|--|
| | EHFN42 | H90 DAY | NON-FOOD CONTACT SURFACES | 4/27/2017 | | |
|--|--------|---------|---------------------------|-----------|--|--|

All non-food contact surfaces should be kept free of accumulation of dirt, dust, food residue and other debris. 228.113(3)

**SPROUSE SHRADER SMITH PLLC
1200 STREIT DR**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFT7319 | EHFN03 | IN | PROPER HOT HOLDING TEMP. | | 4/28/2017 | 0 | HL1B FOOD |
| | | | Bratwurst cooked on site, holding at 159F. | | | | |

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

**STOMPIN GROUNDS
2817 SE 34TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF2657 | | | | | 5/1/2017 | 0 | HL1B |

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT**STOP N GO DISCOUNT STORE
2903 W AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2075 | EHFN10 | H 3 DAYS | FOOD CONTACT SURFACES SANITIZE | | 5/1/2017 | 14 | HL1B |
| | | | Soda Nozzles have excessive build-up & mold. Ice machine needs to be cleaned & clear of calcium/ mold build-up. 228.113(1) Sanitizing water not being made or used, no sanitizing solution available to sanitize equipment or food contact surfaces. 228.118 | | | | |
| | EHFN06 | COS | TIME AS PUBLIC HEALTH CONTROL | | 5/1/2017 | | |
| | | | TCS food being held past 7 days and past manufacturer's expiration date. All food must be discarded by manufacturer's expiration date. 228.75(h)(1) | | | | |
| | EHFN23 | H10DAY | HOT & COLD WATER AVAILABLE | | 5/1/2017 | | |
| | | | Hot water not available at establishment. Only authorized to sell pre-packaged food until hot water is available.228.143(c) | | | | |
| | EHFN31 | H24 HOUR | HANDWASHING FACILITY ADEQUATE | | 5/1/2017 | | |
| | | | No hot water available at hand washing sink. 228.146(b)(1) | | | | |
| | EHFN33 | H30 DAY | WAREWASHING FACILITY INSTALLED | | 5/1/2017 | | |
| | | | 3 compartment sink needed to wash, rinse and sanitize equipment and utensils, such as soda nozzles.228.223(e)(1) | | | | |

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

STOP N GO DISCOUNT STORE

| | | | | | | | |
|--------|--------|---------|--|----------|----|------|--|
| HF2075 | EHFN45 | H30 DAY | PHYSICAL FACILITIES INSTALLED | 5/1/2017 | 14 | HL1B | |
| | | | All walls, floors & ceiling in establishment must be smooth, durable, non-absorbent & easily cleanable. All exposed wood & sheet rock must be painted. Broken floor tiles must be repaired. Ceiling tiles above any area subject to moisture must be replaced. | | | | |
| | EHFN42 | H30 DAY | NON-FOOD CONTACT SURFACES | 5/1/2017 | | | |
| | | | Non-food contact surfaces should be free of dirt, dust and food residue. Walk-in cooler walls, floors, ceiling and shelves need to be cleaned. Shelves throughout establishment need to be cleaned. 228.113(3) | | | | |
| HF2075 | EHFN41 | H30 DAY | ORIGINAL CONTAINER LABELING | 5/2/2017 | 15 | HFOL | |
| | | | Food not packaged for resale with required labeling information cannot be sold individually. 228.78(a) | | | | |
| | EHFN42 | H30 DAY | NON-FOOD CONTACT SURFACES | 5/2/2017 | | | |
| | | | Non-food contact surfaces should be free of dirt, dust and food residue. Walk-in cooler walls, floors, ceiling and shelves need to be cleaned. Shelves throughout establishment need to be cleaned. 228.113(3) | | | | |
| | EHFN45 | H30 DAY | PHYSICAL FACILITIES INSTALLED | 5/2/2017 | | | |
| | | | All walls, floors and ceiling in establishment must be smooth, durable, non-absorbent and easily cleanable. All exposed wood and sheet rock must be painted. Broken floor tiles must be repaired. Ceiling tiles above any area subject to moisture must be | | | | |
| | EHFN33 | H30 DAY | WAREWASHING FACILITY INSTALLED | 5/2/2017 | | | |
| | | | 3 compartment sink needed to wash, rinse and sanitize equipment and utensils, such as soda nozzles. 228.223(e)(1) | | | | |

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

STOP N GO DISCOUNT STORE

| Inspection Number | Establishment ID | Frequency | Code | Date | Score | Notes |
|-------------------|------------------|-----------|--------------------------------|----------|-------|---|
| HF2075 | EHFN31 | H 3 DAYS | HANDWASHING FACILITY ADEQUATE | 5/2/2017 | 15 | HFOL No hot water available at handwashing sink. 228.146(b)(1) |
| | EHFN23 | H 3 DAYS | HOT & COLD WATER AVAILABLE | 5/2/2017 | | Hot water not available at establishment. Only authorized to sell pre-packaged food until hot water is available. A sign must be posted stating soda machines are temp out of order and soda nozzles must be removed. If found in violation of this of this, a |
| | EHFN06 | H 3 DAYS | TIME AS PUBLIC HEALTH CONTROL | 5/2/2017 | | TCS food found being held past 7 days and past manufacturer's expiration date. All food must be discarded by manufacturer's exp. date. 228.75(h)(1) |
| | EHFN10 | H 3 DAYS | FOOD CONTACT SURFACES SANITIZE | 5/2/2017 | | Soda Nozzles have excessive build-up and mold. Ice machine needs to be cleaned and clear of calcium/ mold build-up.. 228.113(1) Sanitizing water not being made or used, no sanitizing solution available to sanitize equip or food contact surfaces. 228.118 |
| HF2075 | EHFN10 | H 3 DAYS | FOOD CONTACT SURFACES SANITIZE | 5/3/2017 | 10 | HFOL Soda nozzles have excessive build-up and mold. Ice machine needs to be cleaned and clear of calcium/ mold build-up. 228.113(1) No sanitizing water being made or used, no sanitizing solution available to sanitize equip or food contact surfaces. 228.118 |
| | EHFN31 | H10DAY | HANDWASHING FACILITY ADEQUATE | 5/3/2017 | | Hand sink currently has a leak that must be repaired. Hot water should be available at all times at handsink. |

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

STOP N GO DISCOUNT STORE

| | | | | | | |
|--------|--------|---------|--|----------|----|------|
| HF2075 | EHFN33 | H10DAY | WAREWASHING FACILITY INSTALLED | 5/3/2017 | 10 | HFOL |
| | | | <p>3 compartment sink needed to wash, rinse and sanitize equipment and utensils, such as soda nozzles. 228.223(e)(1)</p> | | | |
| | EHFN45 | H90 DAY | PHYSICAL FACILITIES INSTALLED | 5/3/2017 | | |
| | | | <p>All walls, floors & ceilings in establishment must be smooth, durable, non-absorbent & easily cleanable. All exposed wood & sheet rock must be painted. Broken floor tiles must be repaired. Ceiling tiles above any area subject to moisture must be replaced.</p> | | | |
| | EHFN42 | H90 DAY | NON-FOOD CONTACT SURFACES | 5/3/2017 | | |
| | | | <p>Non-food contact surfaces should be free of dirt, dust, and food residue. Walk-in cooler walls, floors, ceiling and shelves need to be cleaned. Shelves throughout establishment need to be cleaned. 228.113(3)</p> | | | |
| | EHFN41 | H90 DAY | ORIGINAL CONTAINER LABELING | 5/3/2017 | | |
| | | | <p>Food not packaged for resale with required labeling information cannot be sold individually. If found in violation of this, a \$75 reinspection fee will be applied. 228.78(a)</p> | | | |

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

THAI KITCHEN RESTAURANT

713 23RD ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFC220 | EHFN42 | H60 DAY | NON-FOOD CONTACT SURFACES | | 4/28/2017 | 11 | HL1B |
| | | | All vent in kitchen are missing grates. All grates need to be replaced and vent area cleaned. | | | | |
| | EHFN43 | H90 DAY | ADEQUATE VENTILATION AND LIGHT | | 4/28/2017 | | |
| | | | All light bulbs that are out need to be replaced. More light is needed in the walk-in cooler. To be completed by 7-28-2017. | | | | |
| | EHFN45 | H60 DAY | PHYSICAL FACILITIES INSTALLED | | 4/28/2017 | | |
| | | | Ceiling tiles in kitchen area need to smooth, durable, easily cleanable, and non-absorbent. Need to be complete by 6/28/2017 | | | | |
| | EHFN28 | H10DAY | PROPER DATE MARKING | | 4/28/2017 | | |
| | | | All open/prep items in walk-in cooler kept longer than 24 hours need to be date marked. Food cannot be held past 7 days. | | | | |
| | EHFN20 | H30 DAY | APPROVED SEWAGE/WASTEWATER SYS | | 4/28/2017 | | |
| | | | Prep sink is directly connected to sewer. Prep sink cannot be directly connected to sewer. Air gap is needed by 5/28/2017 | | | | |

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

THAI KITCHEN RESTAURANT

| | | | | | | |
|--------|--------|--------|---------------------------|-----------|----|------|
| HFC220 | EHFNO2 | H10DAY | PROPER COLD HOLDING TEMP. | 4/28/2017 | 11 | HL1B |
|--------|--------|--------|---------------------------|-----------|----|------|

Cut up vegetable can found sitting on table above 45 degrees. Vegetable need to be kept cool prior to serving.

THE HANDLE BAR & GRILL

3514 SW 6TH AVE

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

| | | | | | | |
|--------|--------|----------|-------------------------------|----------|---|-----------|
| HF2971 | EHFN31 | H24 HOUR | HANDWASHING FACILITY ADEQUATE | 5/2/2017 | 0 | H PREOPEN |
|--------|--------|----------|-------------------------------|----------|---|-----------|

Hot water not available for hand washing sink located in bar area. This must be corrected immediately.

| | | | |
|--------|-----|-------------------------------|----------|
| EHFN45 | COS | PHYSICAL FACILITIES INSTALLED | 5/2/2017 |
|--------|-----|-------------------------------|----------|

All personal items must be kept separate from food items and kitchen equipment/ utensils.

| | | | |
|--------|---------|-----------------------------|----------|
| EHFN44 | H30 DAY | GARBAGE AND REFUSE DISPOSAL | 5/2/2017 |
|--------|---------|-----------------------------|----------|

Grease bin must be placed on gravel or asphalt. It cannot be on grass or dirt.

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

**TOOT N TOTUM #40
2700 W INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2269 | EHFN42 | H180 DAY | NON-FOOD CONTACT SURFACES | | 4/28/2017 | 3 | HL1B |
| | | | Non food contact surfaces must be kept clean: a) Floors behind soda machines. b) Handles to all coolers and equipment handles. c) Fridges in storage area. | | | | |
| | EHFN34 | H180 DAY | NO EVIDENCE OF INSECT CONTAMIN | | 4/28/2017 | | |
| | | | Front door gasket need to be repaired/replaced. | | | | |
| | EHFN37 | H180 DAY | ENVIRONMENTAL CONTAMINATION | | 4/28/2017 | | |
| | | | Food product must be protected during storage. | | | | |

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

**TOOT N TOTUM #45
2601 SW 3RD AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF637 | EHFN34 | H10DAY | NO EVIDENCE OF INSECT CONTAMIN | | 4/27/2017 | 8 | HL1B |
| | | | All outer doors must be tight fitting. Door sweep needs to be replaced on both back doors. 228.174(1)(C) | | | | |
| | EHFN42 | H90 DAY | NON-FOOD CONTACT SURFACES | | 4/27/2017 | | |
| | | | All non-food contact surfaces, such as soda bib wall, should be kept free of accumulation of dirt, dust, food residue and other debris. 228.113(3) | | | | |
| | EHFN45 | H90 DAY | PHYSICAL FACILITIES INSTALLED | | 4/27/2017 | | |
| | | | All personal items should be kept separate from food items & kitchen equipment. All ceilings in estab. that are subject to moisture, above soda machines, mop sinks, ice machines & food prep areas, must be smooth, durable, non-absorbent & easily cleanable. | | | | |
| | EHFN31 | H10DAY | HANDWASHING FACILITY ADEQUATE | | 4/27/2017 | | |
| | | | Hand washing facility currently blocked and not convenient for use. 228.148(a)(1) | | | | |
| | EHFN03 | H 3 DAYS | PROPER HOT HOLDING TEMP. | | 4/27/2017 | | |
| | | | TCS food not being held at 135F or above. 228.75(f)(1)(A) | | | | |

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

TOOT N TOTUM #57

301 ROSS ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF455 | EHFN03 | IN | PROPER HOT HOLDING TEMP. Hot dog holding at 182F. Must be at 135F or below. In compliance. | | 5/1/2017 | 1 | HL1B |
| | EHFN45 | H180 DAY | PHYSICAL FACILITIES INSTALLED Ceiling over soda machine, coffee bar, food prep area and in restroom needs to be smooth, easily cleanable and non absorbent by 11/1/17. | | 5/1/2017 | | |

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

**TOOT N TOTUM #6
211 S WESTERN ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF635 | EHFN45 | H90 DAY | PHYSICAL FACILITIES INSTALLED | | 5/1/2017 | 6 | HL1B |
| | | | All ceiling tiles above any area subject to moisture, such as soda machines, coffee machines, reach in coolers, mop sink, hand sink, soda bibs, must be smooth, non-porous and non-absorbent. | | | | |
| | EHFN34 | H90 DAY | NO EVIDENCE OF INSECT CONTAMIN | | 5/1/2017 | | |
| | | | Back door needs door sweep replaced. | | | | |
| | EHFN32 | H10DAY | FOOD CONTACT SURFACE CONSTRUCT | | 5/1/2017 | | |
| | | | Soda machine needs to drain completely in a timely manner. | | | | |
| | EHFN21 | H45 DAY | CERTIFIED FOOD MANAGER | | 5/1/2017 | | |
| | | | Food manager needed within 45 days from today's date. | | | | |

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT**TOOT N TOTUM #65
2500 S GEORGIA ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|--|
| HF733 | EHFN45 | H180 DAY | PHYSICAL FACILITIES INSTALLED | | 4/28/2017 | 1 | HL1B | |
| | | | Ceilings in bathroom, in mop sink/3 comp sink area, and above beverage station need to be smooth, durable, non-absorbent and easily cleanable. | | | | | |

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

**TORCHYS TACOS
3562 S SONCY RD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF2511 | EHFN39 | H90 DAY | PROPER USE OF UTENSILS | | 5/2/2017 | 12 | HL1B |
| | | | Containers were stacked wet. Air dry dishes before stacking. | | | | |
| | EHFN34 | H90 DAY | NO EVIDENCE OF INSECT CONTAMIN | | 5/2/2017 | | |
| | | | Door sweep needed for back door. | | | | |
| | EHFN42 | H90 DAY | NON-FOOD CONTACT SURFACES | | 5/2/2017 | | |
| | | | Wire racks and air curtain were dusty and need to be cleaned. | | | | |
| | EHFN18 | H90 DAY | PROPER IDENTIFY TOXIC SUBSTANC | | 5/2/2017 | | |
| | | | Bottle of chemical needs a label. | | | | |
| | EHFN03 | COS | PROPER HOT HOLDING TEMP. | | 5/2/2017 | | |
| | | | Chicken tender held at 120F. Chicken tenders were thrown away. COS. | | | | |

Food Establishment Public Inspection Report**From 4/27/17 thru 5/3/17**

ESTABLISHMENT**TORCHYS TACOS**

| | | | | | | |
|--------|--------|-----|---------------------------|----------|----|------|
| HF2511 | EHFN02 | COS | PROPER COLD HOLDING TEMP. | 5/2/2017 | 12 | HL1B |
|--------|--------|-----|---------------------------|----------|----|------|

Brisket was held at 44F. Sausage held at 46F. Brisket and sausage got down to 41F after keeping lid closed. COS. Make sure lid is closed when not in use.

| | | | | | | |
|--|--------|---------|--------------------------------|----------|--|--|
| | EHFN20 | H90 DAY | APPROVED SEWAGE/WASTEWATER SYS | 5/2/2017 | | |
|--|--------|---------|--------------------------------|----------|--|--|

Air gap is needed on prep sink.

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

TOWN SQUARE NUTRITION LLC**5461 MCKENNA SQ**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF2977 | EHFN34 | H30 DAY | NO EVIDENCE OF INSECT CONTAMIN | | 4/28/2017 | 0 | H PREOPEN |
| | | | Front door needs door sweep to completely seal. | | | | |
| | EHFN45 | H30 DAY | PHYSICAL FACILITIES INSTALLED | | 4/28/2017 | | |
| | | | All exposed wood must be sealed. | | | | |
| | EHFN46 | H30 DAY | SERVICE SINK PROVIDED | | 4/28/2017 | | |
| | | | Door in bathroom needs to shut completely by itself. | | | | |

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

UNITED SUPERMARKET #533

3400 RIVER RD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF250 | EHFN45 | H180 DAY | PHYSICAL FACILITIES INSTALLED | | 4/28/2017 | 7 | HL1B |
| | | | a)Blower cover and lights in produce room need to be dusted. b)Produce cooler floor needs to be cleaned. c)Produce room table leg needs to be repaired. d)Metal shelf under table in meat market needs repaired. | | | | |
| | EHFN34 | H180 DAY | NO EVIDENCE OF INSECT CONTAMIN | | 4/28/2017 | | |
| | | | Garage door needs floor gasket replaced. | | | | |
| | EHFN42 | COS | NON-FOOD CONTACT SURFACES | | 4/28/2017 | | |
| | | | Reaching cooler in deli needed to be cleaned. | | | | |
| | EHFN37 | COS | ENVIRONMENTAL CONTAMINATION | | 4/28/2017 | | |
| | | | Clean pans were found stacked wet. Air dry all pans prior to stacking to prevent bacterial growth. | | | | |
| | EHFN10 | COS | FOOD CONTACT SURFACES SANITIZE | | 4/28/2017 | | |
| | | | a)Clean all display cooler shelves. b)Plastic storage containers in deli needed to be cleaned. c)Canopener in deli needed cleaned. | | | | |

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

**WATERMILL EXPRESS
2507 SW 3RD AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF1243 | | | | | 5/3/2017 | 0 | HL1B |

307 E HASTINGS AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF1175 | | | | | 5/3/2017 | 0 | HL1B |

3409 S GEORGIA ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF527 | | | | | 5/3/2017 | 0 | HL1B |

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

WATERMILL EXPRESS

4239 SW 45TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF454 | | | | | 5/3/2017 | 0 | HL1B |

5800 BELL ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF55 | | | | | 5/3/2017 | 0 | HL1B |

907 23RD ST

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

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

WATERMILL EXPRESS

HFC107 5/3/2017 0 HL1B

WATERMILL EXPRESS #276

2315 E AMARILLO BLVD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF227 | | | | | 5/3/2017 | 0 | HL1B |

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT**WATERMILL EXPRESS #277****4400 S WASHINGTON ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF225 | | | | | 5/3/2017 | 0 | HL1B |

WATERMILL EXPRESS LLC**4163 SW 34TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF2272 | | | | | 5/3/2017 | 0 | HL1B |

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT**WATERMILL EXPRESS UNIT 264****2704 S GRAND ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF457 | | | | | 5/3/2017 | 0 | HL1B |

WATERMILL EXPRESS UNIT 266**3601 SW 15TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF656 | | | | | 5/3/2017 | 0 | HL1B |

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

WATERMILL EXPRESS UNIT 268**3510 NE 24TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF641 | | | | | 5/3/2017 | 0 | HL1B |

WILD BILLS**3811 SW 6TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------------------------|----------|-----------------|----------|-----------------|
| HF2949 | EHFN45 | H90 DAY | PHYSICAL FACILITIES INSTALLED | | 5/3/2017 | 1 | HL1B |

Holes in wall must be repaired with no exposed insulation. All exposed wood and sheetrock must be sealed/painted. Ceiling above any area subject to moisture must be non-absorbent.

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT

**ZOMBIEZ GRILL
711 SW 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF2867 | EHFN34 | H180 DAY | NO EVIDENCE OF INSECT CONTAMIN | | 5/3/2017 | 11 | HL1B |
| | | | Back door and front door need door sweep replaced to seal completely. | | | | |
| | EHFN32 | H180 DAY | FOOD CONTACT SURFACE CONSTRUCT | | 5/3/2017 | | |
| | | | Torn Gaskets on walk-in cooler and deep freeze must be replaced. | | | | |
| | EHFN31 | H 3 DAYS | HANDWASHING FACILITY ADEQUATE | | 5/3/2017 | | |
| | | | No water available at handwashing sink in kitchen. This must be corrected within 3 days of today's date. | | | | |
| | EHFN20 | H180 DAY | APPROVED SEWAGE/WASTEWATER SYS | | 5/3/2017 | | |
| | | | Indirect connection needed for food prep sink. This cannot drain into the mop sink. | | | | |
| | EHFN02 | COS | PROPER COLD HOLDING TEMP. | | 5/3/2017 | | |
| | | | Cut tomatoes and onions being kept at room temp. All TCS food must be time (4 hours) or temp (41F or below) controlled. | | | | |

Food Establishment Public Inspection Report

From 4/27/17 thru 5/3/17

ESTABLISHMENT
