

**Food Establishment Public Inspection Report**  
**From 4/6/17 thru 4/12/17**

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**ESTABLISHMENT**

**A & D DISCOUNT**  
**801 N TAYLOR ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF178	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		4/10/2017	15	HL1B
			Pickles, lids and cups found stored with pesticide and other chemicals. COS				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		4/10/2017		
			Floor in walk in cooler needs to be cleaned.				
	EHFN46	H10DAY	SERVICE SINK PROVIDED		4/10/2017		
			Bathroom needs hand soap and paper towels.				
	EHFN47	H10DAY	OTHER VIOLATIONS		4/10/2017		
			Condensation leak from ice machine needs to be cleaned. This must be fixed within 10 days.				
	EHFN33	H10DAY	WAREWASHING FACILITY INSTALLED		4/10/2017		
			No ware washing facilities installed. Must have 3 compartment sink to wash, rinse and sanitize equipment, such as pickle tongs, soda nozzles and ice scoop. This must be corrected within 10 days.				

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### ESTABLISHMENT

#### A & D DISCOUNT

HF178	EHFN35	H10DAY	PERSONAL CLEANLINESS / EATING	4/10/2017	15	HL1B
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a) Personal items must be separated from store items and food products in a labeled area.

	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED	4/10/2017		
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a) Thermometer needed in walk-in cooler. b) Test strips needed to test PPM of sanitizing water.

	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	4/10/2017		
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Establishment can't be used for living quarters. This must be corrected within 10 days.

	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE	4/10/2017		
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Soda nozzles found w/mold. These need cleaned & sanitized. Ice machine has calcium build-up & pink mold. Soda bottle found stored in ice machine. Nothing, including ice scoop, can be stored in a self replenishing ice machine. Pickle tongs have buildup.

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****A1 SNOW CONES  
1820 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM766	EHFN20	H30 DAY	APPROVED SEWAGE/WASTEWATER SYS		4/12/2017	0	H PREOPEN
			An indirect waste connection needed within 30 days.				
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		4/12/2017		
			Food Manager needed within 45 days.				

**AFFILIATED FOODS  
1401 W FARMERS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR26					4/10/2017	0	HL1B

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**ESTABLISHMENT**

**ARDEN ROAD ELEMENTARY  
6801 LEARNING TREE AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF412					4/6/2017	0	HL1B

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**ESTABLISHMENT**

**BURRITO STOP  
114 SE 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2210	EHFN02	IN	PROPER COLD HOLDING TEMP.		4/11/2017	13	HFOL
			A) Walk in cooler has been fixed, temp was holding at 29F. B) Eggs holding at 41F. C) Hamburger meat holding at 41F.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		4/11/2017		
			Sink used for fruit and vegetable washing needs to be indirectly connected to the sewer by 11/11/17.				
	EHFN27	IN	PROPER COOLING METHODS		4/11/2017		
			Walk in cooler was holding proper temp during inspection. In compliance.				
	EHFN32	H60 DAY	FOOD CONTACT SURFACE CONSTRUCT		4/11/2017		
			A) Gaskets on walk in and reach ins need to be repaired or replaced. B) Cutting boards need to be resurfaced or replaced. Please correct by 6/30/2017.				
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION		4/11/2017		
			Containers of beans holding in the walk in without lids. Repeat violation.				

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### ESTABLISHMENT

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#### BURRITO STOP

HF2210	EHFN43	H30 DAY	ADEQUATE VENTILATION AND LIGHT	4/11/2017	13	HFOL
<p>A) Light shield was put on the light bulb in the walk in cooler. B) Vent cover is needed above the tortilla area and in kitchen. C) Vent hood needs to be cleaned.</p>						
	EHFN34	IN	NO EVIDENCE OF INSECT CONTAMIN	4/11/2017		
<p>Rodent evidence has been cleaned and removed from establishment. In compliance.</p>						
	EHFN39	H10DAY	PROPER USE OF UTENSILS	4/11/2017		
<p>Dishes found stacked wet on clean dish rack. Dishes must be completely air dried before stacking. Repeat violation.</p>						
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED	4/11/2017		
<p>A) Cardboard in window needs to be sealed to ensure it is easily cleanable, smooth, and non absorbent B) Ceiling fans and air ducts in dining room need to be dusted.</p>						
	EHFN46	H180 DAY	SERVICE SINK PROVIDED	4/11/2017		
<p>Ceiling tiles in restroom need to be smooth, easily cleanable, and non absorbent by next routine inspection.</p>						
	EHFN10	H30 DAY	FOOD CONTACT SURFACES SANITIZE	4/11/2017		
<p>A) All food contact surfaces must be cleaned and sanitized. B) Sanitizer must be utilized by cook and prep cooks.</p>						

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**ESTABLISHMENT**

**BURRITO STOP**

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

**CATTLEMANS CLUB  
3803 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF277	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		4/6/2017	10	HL1B
			Soda gun holster needed to be cleaned.				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		4/6/2017		
			All employees must have a food handlers card within 45 days.				
	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN		4/6/2017		
			Backdoor needs a new door seal and hole in door needs to be patched.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		4/6/2017		
			All cabinets and floors by cabinets needs to be cleaned.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		4/6/2017		
			Cabinets need to be repaired and resealed.				

**Food Establishment Public Inspection Report**

**From 4/6/17 thru 4/12/17**

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**ESTABLISHMENT**

**CATTLEMANS CLUB**

HF277

EHFN31

COS

HANDWASHING FACILITY ADEQUATE

4/6/2017

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HL1B

Hand sink blocked at time of inspection. Hand sink is for hand washing only and should be accessible at all times.

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

**DJS BURGERS  
2309 SW 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1525	EHFN03	H30 DAY	PROPER HOT HOLDING TEMP.		4/7/2017	25	HL1B
			Cooked sausage being stored on counter top at 66F				
	EHFN10	H30 DAY	FOOD CONTACT SURFACES SANITIZE		4/7/2017		
			a) Reach in cooler needs to be cleaned and sanitized. b) Shelves in reach in need rust removed and to be resealed. c) Cardboard in reach in needs to be removed, as it is not a cleanable surface. d) Toaster needs to be clean and rid of all build up.				
	EHFN20	H30 DAY	APPROVED SEWAGE/WASTEWATER SYS		4/7/2017		
			Food prep sink is directly plumbed to the sewage system. This must be indirectly plumbed with an air gap. Please see handout provided by inspector.				
	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER		4/7/2017		
			Food manager card is currently expired. This needs to be renewed immediately.				
	EHFN22	H30 DAY	AUTHORIZED FOOD HANDLER		4/7/2017		
			Employees need food handler cards within 45 days.				

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### ESTABLISHMENT

#### DJS BURGERS

HF1525	EHFN29	H30 DAY	ACCURATE THERMOMETERS PROVIDED	4/7/2017	25	HL1B
			Probe thermometer needed to check internal temperatures of TCS food.			
	EHFN30	H30 DAY	FOOD ESTABLISHMENT PERMIT	4/7/2017		
			Current food establishment permit needs to be posted where it can be viewed by the public.			
	EHFN32	H30 DAY	FOOD CONTACT SURFACE CONSTRUCT	4/7/2017		
			Duct tape is currently being used on the handle of the reach-in freezer and on shelf in the reach-in freezer. This must be removed to maintain an easily cleanable surface.			
	EHFN34	H30 DAY	NO EVIDENCE OF INSECT CONTAMIN	4/7/2017		
			Back door is not properly sealed. Weather stripping must be replaced.			
	EHFN38	H30 DAY	APPROVED THAWING METHODS	4/7/2017		
			Hamburger patties and bacon were sitting on the countertop thawing,. This is not an approved thawing method.			
	EHFN42	H30 DAY	NON-FOOD CONTACT SURFACES	4/7/2017		
			Floors, cabinets and walls need to be cleaned and sanitized.			

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### ESTABLISHMENT

#### DJS BURGERS

HF1525	EHFN37	H30 DAY	ENVIRONMENTAL CONTAMINATION	4/7/2017	25	HL1B
			Eggs, pickles and oil found stored on the floor. All food must be stored at least 6 inches off the ground.			
	EHFN43	H30 DAY	ADEQUATE VENTILATION AND LIGHT	4/7/2017		
			a) Vent hood needs to be inspected as soon as possible. b) Fire extinguisher needs to be inspected. c) Vent cover above reach-in cooler needs to be cleaned and properly covering vent. d) Vent cover needs to be replaced on vent in bathroom.			
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED	4/7/2017		
			Broken tiles to be replaced throughout establishment. Ceiling tiles need replaced w/non-absorbent, non-porous, easily cleanable ceiling tiles. Both repeat violations & a plan for fixing these deficiencies needs established. Chipped paint on walls.			

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### ESTABLISHMENT

**DONG PHUONG  
2218 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF171	EHFN32	H60 DAY	FOOD CONTACT SURFACE CONSTRUCT		4/6/2017	15	HL1B
			A) Cutting boards need to be resurfaced or replaced. B) All exposed wood needs to be sealed to ensure it is easily cleanable.				
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		4/6/2017		
			A certified food manager is needed. Once certificate is received, food manager must be registered with the COA.				
	EHFN29	H30 DAY	ACCURATE THERMOMETERS PROVIDED		4/6/2017		
			Chlorine test strips are needed.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		4/6/2017		
			A) 3 compartment sink is directly plumbed to the sewer. Sink must be indirectly plumbed by 10/6/17.B) Sewer clean out outside of establishment needs a tight fitting cap by 4/30/17.				
	EHFN42	H30 DAY	NON-FOOD CONTACT SURFACES		4/6/2017		
			A) Shelves need to be cleaned. B) Wall behind meat cutter needs to be cleaned. C) Shelves storing packaged product needs to be cleaned. D) Inside of walk in cooler and freezer needs to be cleaned. E) Inside of all reach in coolers need to be cleaned.				

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### ESTABLISHMENT

#### DONG PHUONG

HF171	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	4/6/2017	15	HL1B
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Ceiling tiles in prep area, and ware washing area need to be smooth, easily cleanable and nonabsorbent.

	EHFN41	H30 DAY	ORIGINAL CONTAINER LABELING	4/6/2017		
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All items not in their original container must be labeled.

	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE	4/6/2017		
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A) Food found on clean dishes. B) Dried food found on clean utensils and knives. C) Microwave and toaster oven needs to be cleaned. D) Regular bleach needs to be used in place of scented bleach for dish sanitization.

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### ESTABLISHMENT

#### EDDIES NAPOLIS ITALIAN RESTAUR

700 S TAYLOR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2258	EHFN02	COS	PROPER COLD HOLDING TEMP.		4/6/2017	12	HL1B
			Products holding in reach in cooler at 50F. Must be 41F or below. Food was moved to the walk in until coolers are fixed.				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		4/6/2017		
			A) Gaskets on coolers need to be repaired or replaced to ensure proper temperature is being maintained. B) Fryer basket needs to be replaced. C) Cutting boards need to be repaired or replaced. D) Rusted shelves in walk in need to be repaired or replaced.				
	EHFN43	H24 HOUR	ADEQUATE VENTILATION AND LIGHT		4/6/2017		
			Ansul system is red tagged. Correction must be made within 24 hours. Please contact the Fire Marshals office.				
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		4/6/2017		
			A certified food manager is needed within 45 days. Food manager must be registered with the COA. A \$40 yearly fee does apply.				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		4/6/2017		
			A) Meat sauce holding at 181F. B) Marinara sauce holding at 165F. In compliance				

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

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#### EDDIES NAPOLIS ITALIAN RESTAUR

HF2258	EHFN46	H180 DAY	SERVICE SINK PROVIDED	4/6/2017	12	HL1B
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Men and women's restroom doors need to be self closing.

	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED	4/6/2017		
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A) Cooking thermometer is needed in the kitchen. B) Working thermometer needed in walk in cooler and reach in coolers on prep line.

	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN	4/6/2017		
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A) Exterior doors need to be self closing B) Exterior door cannot be left open. If establishment wants door open, a screen door needs to be placed to ensure outside debris does not enter the establishment.

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**ESTABLISHMENT**

**EMERSON ELEMENTARY  
600 N CLEVELAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1193	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED		4/6/2017	6	HL1B
			Repeat Violation must be corrected in 30 days. Ceiling tiles in dish washing area need to be smooth, durable, non absorbent, and easily cleanable. Ensure that the tops of kitchen equipment needs to stay clean.				
	EHFN43	H30 DAY	ADEQUATE VENTILATION AND LIGHT		4/6/2017		
			Lighting is not maintained in the walk in cooler or freezer.				
	EHFN36	H30 DAY	WIPING CLOTHS PROPERLY USED		4/6/2017		
			Hot pads not properly stored in kitchen area.				
	EHFN10	H30 DAY	FOOD CONTACT SURFACES SANITIZE		4/6/2017		
			Repeat Violation must be fixed in 30 days. Ice machine has build up on the outside and mold found in the inside of machine.				

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**ESTABLISHMENT**

**FAT CAT FISH MARKET  
1309 DUMAS DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1063	EHFN02	IN	PROPER COLD HOLDING TEMP.		4/12/2017	9	HFOL
			Demerit corrected from previous inspection.				
	EHFN05	IN	PROPER REHEATING PROCEDURE		4/12/2017		
			Demerit corrected from previous inspection.				
	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE		4/12/2017		
			Demerit corrected from previous inspection.				
	EHFN18	IN	PROPER IDENTIFY TOXIC SUBSTANC		4/12/2017		
			Demerit corrected from previous inspection.				
	EHFN22	IN	AUTHORIZED FOOD HANDLER		4/12/2017		
			Demerit corrected from previous inspection.				

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### ESTABLISHMENT

#### FAT CAT FISH MARKET

HF1063	EHFN27	IN	<p style="text-align: center;">PROPER COOLING METHODS</p> <p style="text-align: center;">4/12/2017</p> <p style="text-align: center;">Demerit corrected from previous inspection.</p>	9	HFOL
	EHFN31	IN	<p style="text-align: center;">HANDWASHING FACILITY ADEQUATE</p> <p style="text-align: center;">4/12/2017</p> <p style="text-align: center;">Demerit corrected from previous inspection.</p>		
	EHFN34	IN	<p style="text-align: center;">NO EVIDENCE OF INSECT CONTAMIN</p> <p style="text-align: center;">4/12/2017</p> <p style="text-align: center;">Demerit corrected from previous inspection.</p>		
	EHFN37	IN	<p style="text-align: center;">ENVIRONMENTAL CONTAMINATION</p> <p style="text-align: center;">4/12/2017</p> <p style="text-align: center;">Demerit corrected from previous inspection.</p>		
	EHFN42	IN	<p style="text-align: center;">NON-FOOD CONTACT SURFACES</p> <p style="text-align: center;">4/12/2017</p> <p style="text-align: center;">Demerit corrected from previous inspection.</p>		
	EHFN43	IN	<p style="text-align: center;">ADEQUATE VENTILATION AND LIGHT</p> <p style="text-align: center;">4/12/2017</p> <p style="text-align: center;">Demerit corrected from previous inspection.</p>		

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### ESTABLISHMENT

#### FAT CAT FISH MARKET

HF1063	EHFN19	H180 DAY	APPROVED WATER SOURCE	4/12/2017	9	HFOL
			Food prep sink is directly plumbed to sewer line. This must be corrected by installing an indirect waste connection with air gap.			
	EHFN21	H180 DAY	CERTIFIED FOOD MANAGER	4/12/2017		
			Food manager card needed as soon as possible.			
	EHFN46	H180 DAY	SERVICE SINK PROVIDED	4/12/2017		
			Mop sink needs to be properly plumbed, working with cold running water.			
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT	4/12/2017		
			Exposed wood in restaurant must be sealed to maintain an easily cleanable, non-absorbent surface.			
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	4/12/2017		
			All broken or missing tiles in establishment needs replaced or repaired. Walk-in ceiling needs repaired. Cleanable, non-absorbent ceiling needs installed between walk-in and kitchen. All coving needs securely attached to the wall & needs replaced.			

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****GOLDEN LIGHT  
4101 HILLSIDE RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFT7308	EHFN02	IN	PROPER COLD HOLDING TEMP. Tomatoes holding at 36.9F. In compliance.		4/8/2017	0	HL1B FOOD
	EHFN14	IN	PROPER HAND WASHING / GLOVES Proper hand washing observed. Great Job!		4/8/2017		

**Food Establishment Public Inspection Report**

From 4/6/17 thru 4/12/17

**ESTABLISHMENT****ICHIBAN RESTAURANT  
3309 WIMBERLY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2153	EHFN22	H180 DAY	AUTHORIZED FOOD HANDLER		4/7/2017	4	HL1B
			All employees handling food need food handler cards in 45 days.				
	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN		4/7/2017		
			Back door needs new door sweep.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		4/7/2017		
			a) Underneath mat in kitchen needs to be clean. b) Shelves need to be cleaned. c) Wall by 1 comp sink needs to be cleaned.				

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### ESTABLISHMENT

**K & L DISCOUNT FOOD MART**

**803 N POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2239	EHFN11	H180 DAY	PROPER DISPOSITION OF RETURNED Dented cans for sale to the public.		4/10/2017	9	HL1B
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES a) Outside of ice machine needs to be cleaned. b) Floor under soda bibs needs to be cleaned. c) Shelves in coolers need to be cleaned. d) Shelves for dry storage need to be cleaned.		4/10/2017		
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED Holes in wall in bathroom need to be repaired.		4/10/2017		
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT a) Shelves need to be cleaned, free of rust and resealed to maintain and easily cleanable surface. b) All exposed wood must be sealed to maintain a cleanable surface.		4/10/2017		
	EHFN29	H180 DAY	ACCURATE THERMOMETERS PROVIDED a) Thermometer needed in reach in cooler with food products. b) Test strips needed to test PPM of sanitizing water.		4/10/2017		

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### ESTABLISHMENT

**KHIVA SHRINE  
305 SE 5TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF939	EHFN10	H30 DAY	FOOD CONTACT SURFACES SANITIZE		4/11/2017	7	HL1B
			A) Can opener holster needs cleaned B) Microwave needs to be cleaned C) Beer fridge needs cleaned.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		4/11/2017		
			A) Ceiling fan needs dusted B) Prep table shelves need cleaned C) Table holding grill needs to be cleaned.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		4/11/2017		
			Coving behind oven needs to be placed by next routine inspection.				
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		4/11/2017		
			A certified food manager is needed. Food manager must be registered with the COA, a \$40 yearly fee does apply.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****LAS ALAZANAS  
2800 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2960	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		4/11/2017	0	H PREOPEN
			A Food manager is needed in 45 days.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		4/11/2017		
			Indirect waste connection is needed at 3 compartment sink.				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		4/11/2017		
			All employees need a food handlers card.				

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**ESTABLISHMENT**

**MACDADDYS  
1221 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2539	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		4/7/2017	13	HL1B
			Drain for the 3 comp sink needs to be indirectly plumbed with an air gap. Please see handout.				
	EHFN21	H180 DAY	CERTIFIED FOOD MANAGER		4/7/2017		
			Food Manager card needed ASAP.				
	EHFN22	H180 DAY	AUTHORIZED FOOD HANDLER		4/7/2017		
			All employees who handle food/ drinks need Food Handler card within 45 days.				
	EHFN29	H180 DAY	ACCURATE THERMOMETERS PROVIDED		4/7/2017		
			Test strips needed to test strength of sanitizer water.				
	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN		4/7/2017		
			All exterior doors need to seal properly so that no light can be seen from the outside. This can be done by replacing weather stripping and door sweeps.				

## Food Establishment Public Inspection Report

From 4/6/17 thru 4/12/17

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### ESTABLISHMENT

#### MACDADDYS

HF2539	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES	4/7/2017	13	HL1B
a) Well at right end of bar needs to be cleaned. b) Floor under carpet in bar area needs to be cleaned.						
	EHFN46	H180 DAY	SERVICE SINK PROVIDED	4/7/2017		
a) Doors to bathrooms must be self-closing.						
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	4/7/2017		
Ceiling tiles in bar area need to be smooth, non-porous, non-absorbent, and easily cleanable. Repeat violation. If still not replaced within 6 months, a \$75 reinspection fee will be applied.						

**Food Establishment Public Inspection Report**

From 4/6/17 thru 4/12/17

**ESTABLISHMENT****MI TIERRA BAR  
900 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2294	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		4/12/2017	4	HL1B	
			Prep sink is indirectly plumbed to the sewer. An indirect waste connection is needed by 10/12/2017.					
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		4/12/2017			
			A) Ceiling over bar, and in men and women's restroom needs to be smooth and easily cleanable. B) Missing floor tiles in restroom and walk way to the restroom need to be repaired or replaced. Please correct by 10/12/2017.					

**MISSION 2540  
4101 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7310					4/8/2017	0	HL1B FOOD

**Food Establishment Public Inspection Report**

**From 4/6/17 thru 4/12/17**

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**ESTABLISHMENT**

**OPPORTUNITY SCHOOL SVC KITCHEN**

**1100 S HARRISON ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD72					4/7/2017	0	HL1B

## Food Establishment Public Inspection Report

From 4/6/17 thru 4/12/17

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### ESTABLISHMENT

**ORANGE LEAF  
7401 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2492	EHFN06	COS	TIME AS PUBLIC HEALTH CONTROL		4/6/2017	10	HL1B
			Yogurt cannot be held longer than 7 days.COS.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		4/6/2017		
			Container holding utensils was dirty. COS.				
	EHFN29	H90 DAY	ACCURATE THERMOMETERS PROVIDED		4/6/2017		
			Thermometer inside toppings bar cooler needed. Probe thermometer also needed. Test strips for sanitizer needed.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		4/6/2017		
			Ceiling tiles in bathrooms need to be smooth, non-absorbent, and easily cleanable. Replace by 10/6/17.				
	EHFN47	COS	OTHER VIOLATIONS		4/6/2017		
			a) Fire extinguisher needs a tag. b)English/Spanish hand washing signs needed in bathroom.COS.c) Hand washing sign needed for hand washing sink.COS				

**Food Establishment Public Inspection Report**

**From 4/6/17 thru 4/12/17**

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**ESTABLISHMENT**

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## Food Establishment Public Inspection Report

From 4/6/17 thru 4/12/17

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### ESTABLISHMENT

**ORANGE LEAF FROZEN YOGURT**

**2207 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2454	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		4/10/2017	14	HFOL
			Scoop may not be stored in fresh cut fruit. Bucket where mixer is stored must be kept clean. Repeat violation				
	EHFN12	H 3 DAYS	MANAGEMENT, EMPLOYEE KNOWLEDGE		4/10/2017		
			Staff knowledge, responsibilities lacking, must know safe food practices and temperatures.				
	EHFN21	H 3 DAYS	CERTIFIED FOOD MANAGER		4/10/2017		
			Food manager needed, register with the city.				
	EHFN29	H 3 DAYS	ACCURATE THERMOMETERS PROVIDED		4/10/2017		
			a) Test strips for sanitizer needed. b) Probe thermometer needed.				
	EHFN28	IN	PROPER DATE MARKING		4/10/2017		
			In compliance				

**Food Establishment Public Inspection Report**

**From 4/6/17 thru 4/12/17**

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**ESTABLISHMENT**

**ORANGE LEAF FROZEN YOGURT**

HF2454

EHFN03

COS

PROPER HOT HOLDING TEMP.

4/10/2017

14

HFOL

Strawberries holding at 57F, kiwi at 47F. Repeat violation, a \$75 Reinspection Fee will be assessed.

## Food Establishment Public Inspection Report

From 4/6/17 thru 4/12/17

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### ESTABLISHMENT

**POPEYES #350  
2201 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2905	EHFN03	COS	PROPER HOT HOLDING TEMP.		4/7/2017	15	HL1B
			Improper hot holding temperature.				
	EHFN18	H10DAY	PROPER IDENTIFY TOXIC SUBSTANC		4/7/2017		
			a)Chemicals need to be stored in a separate area. b)Chemical cleaner needs to be identified. c)Product information for chemicals used for filtration in fryer needs to be readily available. d)Rags must be stored dry or inside sanitizer.				
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		4/7/2017		
			Food manager needed, register with the Environmental Health Department yearly.				
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		4/7/2017		
			Drive through window needs to be kept closed to prevent pest entry.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		4/7/2017		
			a) Walls in kitchen need to be cleaned and sanitized. b) All handles into coolers and on equipment need to be cleaned and sanitized. c) Floors need to be kept clean and free of food debris and water.				

## Food Establishment Public Inspection Report

From 4/6/17 thru 4/12/17

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### ESTABLISHMENT

#### POPEYES #350

HF2905	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	4/7/2017	15	HL1B
			a)Coving in back area by ice machine needs to be repaired. b) Holes in the wall need to be repaired and painted. c)Door frame needs to be repainted. d) Ceilings in the restrooms need to be smooth, non-absorbent, & cleanable. e)Grout needs to be replaced			
	EHFN47	H180 DAY	OTHER VIOLATIONS	4/7/2017		
			Hand washing only sign needed at hand washing sinks. Employees must wash hands sign needed in Spanish. Water valve leak under hot holding area needs to be repaired.			
	EHFN41	H10DAY	ORIGINAL CONTAINER LABELING	4/7/2017		
			Bulk container labeling-All food products must be clearly identified.			
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT	4/7/2017		
			a) Light shields needed in food prep areas. b) Replace spent bulbs in hot hold area. c) Ventilation and ducting needs to be cleaned.			
	EHFN05	IN	PROPER REHEATING PROCEDURE	4/7/2017		
			Proper reheating technique: Beans cooked to 169F. In compliance.			

## Food Establishment Public Inspection Report

From 4/6/17 thru 4/12/17

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**ESTABLISHMENT**

**RAFTER G BARBECUE  
25390 STOREY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR63	EHFN37	COS	ENVIRONMENTAL CONTAMINATION		4/6/2017	6	HL1B
			1) Ice machine need to be covered. 2) Item found in walk cooler on floor. Item in walk-in must be six inches off ground.				
	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		4/6/2017		
			Backdoor needs to be self closing. Backdoor needs a door sweep.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		4/6/2017		
			Ceiling tile in both men and women's restroom and the ceiling behind the bar need to be smooth, durable, easily cleanable, and non-absorbent				
	EHFN20	H30 DAY	APPROVED SEWAGE/WASTEWATER SYS		4/6/2017		
			3 comp sink can not be directly connected to sewer system. Air gap needed on 3 comp sink.				

**Food Establishment Public Inspection Report**

From 4/6/17 thru 4/12/17

**ESTABLISHMENT****RAISING CANES  
4700 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2975	EHFN47	IN	OTHER VIOLATIONS		4/12/2017	0	H PREOPEN
			Establishment can only open after receiving a passing Fire Marshal inspection and a C of O or T.C.O from Building Safety.				

**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.		4/10/2017	0	HL1B
			All cold hold units holding at 41F or below. In compliance.				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		4/10/2017		
			Pizza holding at 180F. In compliance.				

**Food Establishment Public Inspection Report**

From 4/6/17 thru 4/12/17

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**ESTABLISHMENT****ROBERT E LEE ELEMENTARY****119 NE 15TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
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HF660	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		4/10/2017	1	HL1B
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Gaskets on reach in cooler need to be cleaned and sanitized. Must replace gaskets once they tear or can no longer seal.

## Food Establishment Public Inspection Report

From 4/6/17 thru 4/12/17

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### ESTABLISHMENT

#### SLEEPY HOLLOW ELEMENTARY

3435 REEDER DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF716	EHFN02	COS	PROPER COLD HOLDING TEMP.		4/6/2017	11	HL1B
			TCS Celery marked at 61 F, Potato salad marked at 66 F, Cut up fruit marked at 60 F.				
	EHFN20	H60 DAY	APPROVED SEWAGE/WASTEWATER SYS		4/6/2017		
			Drain lines to food sink is directly connected.				
	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		4/6/2017		
			Repeat violation. Ice machine is dirty and not cleaned from last inspection.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		4/6/2017		
			Ceiling panels and walls in kitchen are not correct type. Replace all panels with non porous, smooth , cleanable panels.				
	EHFN47	H30 DAY	OTHER VIOLATIONS		4/6/2017		
			General cleaning needed though out the kitchen.				

**Food Establishment Public Inspection Report**

From 4/6/17 thru 4/12/17

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**ESTABLISHMENT**

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**ST ANDREWS EPISCOPAL SCHOOL****1515 S GEORGIA ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2709	EHFN35	H180 DAY	PERSONAL CLEANLINESS / EATING		4/12/2017	2	HL1B
			Hair restraints must be worn by all employees and volunteers working in the kitchen.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		4/12/2017		
			Ceiling tiles in mop sink closet must be smooth, non-porous, non-absorbent.				

**STEWARTS BEEF JERKY****324 W WILLOW CREEK DR**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFP32	EHFN19	IN	APPROVED WATER SOURCE		4/11/2017	0	HL1B
			Water tested 3-31-17.				

**Food Establishment Public Inspection Report**

From 4/6/17 thru 4/12/17

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**ESTABLISHMENT****SUBWAY****1915 S WASHINGTON ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2635	EHFN02	COS	PROPER COLD HOLDING TEMP.		4/7/2017	5	HL1B
			Chicken was 38F. Tomatoes were 41F. Tuna was 39F. Steak was found at 50F. Discarded.				
	EHFN29	H180 DAY	ACCURATE THERMOMETERS PROVIDED		4/7/2017		
			Several thermometers needed in Reach-in Units and front make tables.				

## Food Establishment Public Inspection Report

From 4/6/17 thru 4/12/17

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**ESTABLISHMENT**

**TOOT N TOTUM #20  
3310 WIMBERLY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF932	EHFN19	H180 DAY	APPROVED WATER SOURCE		4/12/2017	6	HL1B
			Food prep sink must have an indirect waste connection with air gap.				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		4/12/2017		
			Gaskets on walk-in cooler are torn and must be replaced.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		4/12/2017		
			Ceiling tiles in bathroom and above food prep areas must be non-porous, non-absorbent, and easily cleanable.				

**Food Establishment Public Inspection Report**

From 4/6/17 thru 4/12/17

**ESTABLISHMENT****TRAVIS MIDDLE SCHOOL****2815 MARTIN RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF669	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		4/6/2017	7	HL1B
			Ice machine needed to be cleaned on the inside and outside of machine.				
	EHFN28	COS	PROPER DATE MARKING		4/6/2017		
			Ready to eat foods found in walk in past the 7 day limit. All foods were discarded.				
	EHFN45	H 120DAY	PHYSICAL FACILITIES INSTALLED		4/6/2017		
			Air current above back door needs to be dusted.				
	EHFN34	H 120DAY	NO EVIDENCE OF INSECT CONTAMIN		4/6/2017		
			Back door sweep does not seal against the ground. Sweep needs to be replaced.				

## Food Establishment Public Inspection Report

From 4/6/17 thru 4/12/17

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### ESTABLISHMENT

**VFW GOLDING MEADOWS POST 1475**

**1401 SW 8TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF477	EHFN19	H180 DAY	APPROVED WATER SOURCE		4/11/2017	9	HL1B
			Food prep sink needs an air gap between drainage pipe and floor drain.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		4/11/2017		
			a) Missing tiles in kitchen need to be replaced. b) Water damage under food prep sink needs to be repaired. c) Damage to wall by ice machine needs to be repaired.				
	EHFN46	H180 DAY	SERVICE SINK PROVIDED		4/11/2017		
			Ceiling tiles in bathrooms must be non-absorbent, non-porous, smooth and easily cleanable.				
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		4/11/2017		
			Food Manager card needed as soon as possible.				
	EHFN28	H10DAY	PROPER DATE MARKING		4/11/2017		
			Food must be date marked once prepped/ cooked or thawed and discarded after 7 days				

## Food Establishment Public Inspection Report

From 4/6/17 thru 4/12/17

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### ESTABLISHMENT

#### WHITTIER ELEMENTARY

2004 N MARRS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF670	EHFN46	H 120DAY	SERVICE SINK PROVIDED		4/6/2017	5	HL1B
			Ceiling tiles in restroom need to be replaced with tiles that are smooth, durable, nonabsorbent and easily cleaned.				
	EHFN45	H 120DAY	PHYSICAL FACILITIES INSTALLED		4/6/2017		
			a)Walk in cooler floor is buckled and needs to be repaired. b)Sneeze shield on self service line is not adequate protection for food and needs to be lowered.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		4/6/2017		
			a)Can opener needed to be cleaned and blade is dull and needs to be changed. b)Ice scoop holder needed to be dusted.				

## Food Establishment Public Inspection Report

From 4/6/17 thru 4/12/17

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### ESTABLISHMENT

**WILL ROGERS ELEMENTARY  
920 N MIRROR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF653	EHFN09	H180 DAY	FOOD SEPARATION AND PROTECTION		4/10/2017	12	HL1B
			Sneeze shield does not provide adequate protection for age group and needs to be adjusted.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		4/10/2017		
			Quat. sanitizer is dispensing at below 100ppm and needs to be repaired.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		4/10/2017		
			All ceiling tiles in food prep areas and in restrooms must be replaced with smooth, durable, nonabsorbent and easily cleaned. All water stained tiles need to be replaced.				
	EHFN20	COS	APPROVED SEWAGE/WASTEWATER SYS		4/10/2017		
			Prep sink currently has an air break and needs to be repaired with an air gap.				
	EHFN37	H180 DAY	ENVIRONMENTAL CONTAMINATION		4/10/2017		
			Walk in freezer has a condensate leak that must be repaired.				

**Food Establishment Public Inspection Report**

**From 4/6/17 thru 4/12/17**

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**ESTABLISHMENT**

**WILL ROGERS ELEMENTARY**

HF653

EHFN46

H180 DAY

SERVICE SINK PROVIDED

4/10/2017

12

HL1B

a) Mop sink/utility sink must be provided. b)Trash can with a lid needed in restroom.

## Food Establishment Public Inspection Report

From 4/6/17 thru 4/12/17

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### ESTABLISHMENT

#### YOUNGBLOODS CAFE & CATERING CO

620 SW 16TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2419	EHFN19	H30 DAY	APPROVED WATER SOURCE		4/11/2017	22	HL1B
			Plumbing at a food prep sink is directly plumbed to sewer line. A direct connection may not exist between the sewage system and a drain originating from equip in which foods, portable equipment or utensils are placed. 228.150(c)(1) See handout provided				
	EHFN34	H30 DAY	NO EVIDENCE OF INSECT CONTAMIN		4/11/2017		
			a) Back door does not properly seal. Door sweep must be replaced to correct this.				
	EHFN42	H30 DAY	NON-FOOD CONTACT SURFACES		4/11/2017		
			All floors, walls and shelves need to be cleaned and rid of grease build-up. b) Sprinkler system pipes need to be dusted and kept clean. c) Shelves with rust need to be cleaned and resurfaced.				
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED		4/11/2017		
			a) All exposed wood must be sealed to maintain a non-absorbent, smooth, easily cleanable surface. b) Hole in wall in bathroom needs to be repaired.				
	EHFN46	H30 DAY	SERVICE SINK PROVIDED		4/11/2017		
			Bathroom ceiling tiles must be smooth, non-absorbent, non-porous, easily cleanable tiles.				

## Food Establishment Public Inspection Report

From 4/6/17 thru 4/12/17

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### ESTABLISHMENT

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#### YOUNGBLOODS CAFE & CATERING CO

HF2419	EHFN35	H30 DAY	PERSONAL CLEANLINESS / EATING	4/11/2017	22	HL1B
			a) All personal items must be kept separate from kitchen and food items in a labeled area. b) Hair restraints must be worn by all employees working in the kitchen.			
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER	4/11/2017		
			All employees who work in kitchen or with food must have food handler card within 45 days. See handout provided.			
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE	4/11/2017		
			a) Sanitizing buckets used for sanitizing food contact surfaces not testing at PPM. b) Potato cutter has excessive build-up and must be cleaned. c) Shelves and buckets where clean dishes are stored must be cleaned.			
	EHFN28	H10DAY	PROPER DATE MARKING	4/11/2017		
			TCS food is currently being date marked for 13 days from prep/ cook date. All TCS food must be dated for 7 days from the day it is prepped, cooked or thawed.			
	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED	4/11/2017		
			Test strips needed to test sanitizing water is at PPM.			
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT	4/11/2017		
			Gaskets that are torn or are no longer able to seal must be discarded and replaced.			

**Food Establishment Public Inspection Report**

**From 4/6/17 thru 4/12/17**

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**ESTABLISHMENT**

**YOUNGBLOODS CAFE & CATERING CO**