

**Food Establishment Public Inspection Report****From 8/10/17 thru 8/16/17**

---

**ESTABLISHMENT****AMARILLO GRAPE AND OLIVE****7402 SW 34TH 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>
HF2719	EHFN46	H180 DAY	SERVICE SINK PROVIDED		8/10/2017	2	HL1B
			Bathroom door needs to be self-closing				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		8/10/2017		
			Ceiling tiles above restroom need to be smooth, non-absorbent, and easily cleanable				

## Food Establishment Public Inspection Report

From 8/10/17 thru 8/16/17

---

**ESTABLISHMENT**

**COPPER FIRE GRILL**

**2800 CIVIC CIR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF3039	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		8/14/2017	0	H PREOPEN
			Certified Food Manager needed, register with Environmental Health Dept.				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		8/14/2017		
			All employees need Food handler's cards within 45 days.				
	EHFN37	H45 DAY	ENVIRONMENTAL CONTAMINATION		8/14/2017		
			a)All food and single service items must be stored at least 6" off the ground. b) Bar glasses may not be stacked, must be protected from contamination.				

## Food Establishment Public Inspection Report

From 8/10/17 thru 8/16/17

---

**ESTABLISHMENT**

**CVS PHARMACY #7757**

**3340 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1739	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		8/14/2017	4	HL1B
			a)Gasket on reach in cooler containing milk needs to be repaired. b) Gasket on cooler containing juice needs to be repaired.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		8/14/2017		
			Clean: Floors in large cooler under shelving; Floors in dry storage area; Floor, coving, and wall in women's restroom beneath hand air dryer; Shelves where chocolate candy is stored.				
	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN		8/14/2017		
			a)Back door gasket needs to be repaired or replaced. b) Evidence of pests found, treatment frequency needs to be increased, increase cleaning after treatment occurs. Retain control records for next routine inspection.				

## Food Establishment Public Inspection Report

From 8/10/17 thru 8/16/17

---

### ESTABLISHMENT

**DONUT STOP  
1905 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2615	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		8/14/2017	8	HL1B
			a)Stir sticks must be dispensed individually to prevent customer contamination, COS b)Sanitizer empty, COS. c)Coffee filters must be stored, COS.				
	EHFN28	COS	PROPER DATE MARKING		8/14/2017		
			TCS food products must bear a date mark when opened and may be kept for no longer than 7 days when opened.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		8/14/2017		
			Clean: Under large storage cabinet near coke machine; Under dish washing machine where chemicals are, COS; Catch basin under soda dispensing nozzles.				
	EHFN39	H180 DAY	PROPER USE OF UTENSILS		8/14/2017		
			When not in use, utensils must be stored on a cleanable surface or with handles above the top of the food within the container.				
	EHFN41	H180 DAY	ORIGINAL CONTAINER LABELING		8/14/2017		
			All bulk product must be labeled when removed from original container.				

**Food Establishment Public Inspection Report**

From 8/10/17 thru 8/16/17

---

**ESTABLISHMENT**

---

**GIRASOL CAFE AND BAKERY****3201 S COULTER ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF2790	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN		8/10/2017	1	HL1B	
			a) Back door needs to be self-closing b) Weather stripping in back door needs to be replaced					

## Food Establishment Public Inspection Report

From 8/10/17 thru 8/16/17

---

**ESTABLISHMENT**

**H & L DISCOUNT FOOD MART**

**2701 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2868	EHFN29	H180 DAY	ACCURATE THERMOMETERS PROVIDED		8/14/2017	11	HL1B
			Test strips are needed.				
	EHFN33	H180 DAY	WAREWASHING FACILITY INSTALLED		8/14/2017		
			The faucet on the 3 compartment sink must be able to reach all 3 sink basins.				
	EHFN37	H180 DAY	ENVIRONMENTAL CONTAMINATION		8/14/2017		
			Ice bins must be stored off of the floor and inverted.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		8/14/2017		
			A) shelves in storage room need to be cleaned. B) Edges of ice cream cooler need to be cleaned.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		8/14/2017		
			All holes in walls and ceiling must be repaired.				

**Food Establishment Public Inspection Report**

**From 8/10/17 thru 8/16/17**

---

**ESTABLISHMENT**

---

**H & L DISCOUNT FOOD MART**

HF2868	EHFN46	H180 DAY	SERVICE SINK PROVIDED	8/14/2017	11	HL1B
--------	--------	----------	-----------------------	-----------	----	------

Restroom door needs to be self-closing.

	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER	8/14/2017		
--	--------	---------	------------------------	-----------	--	--

A certified food manager is needed within 45 days. Food manager must be registered with the COA. A \$40 yearly fee does apply.

**HOLLYWOOD 16  
9100 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF21					8/10/2017	0	HL1B

## Food Establishment Public Inspection Report

From 8/10/17 thru 8/16/17

---

### ESTABLISHMENT

#### IMAGINATION STATION

7910 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD34	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		8/11/2017	13	HL1B
			Establishment food manager card has expired. Food manager need by 8-21-2017. Food manager card has to be registered with Health Department.				
	EHFN07	H 3 DAYS	FOOD AND ICE FROM APPROVED SRC		8/11/2017		
			Mice dropping found under cabinets. Establishment need to be treated by license pest control company.				
	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT		8/11/2017		
			Lights found not working in kitchen. All lights in kitchen need to be in working order.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		8/11/2017		
			Ceiling tiles in kitchen need to be smooth, durable, easily cleanable, and non-absorbent. Ceiling tiles need to be corrected by 11-11-2017				
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		8/11/2017		
			All vents in kitchen have dust build-up. All vents in kitchen need to be clean.				



**Food Establishment Public Inspection Report****From 8/10/17 thru 8/16/17**

---

**ESTABLISHMENT**

---

**IMAGINATION STATION**

HFD34	EHFN13	H 3 DAYS	PROPER RESTRICTION & EXCLUSION	8/11/2017	13	HL1B
-------	--------	----------	--------------------------------	-----------	----	------

A sick employee found working in kitchen. No sick employees can work around food while sick.

	EHFN27	H90 DAY	PROPER COOLING METHODS	8/11/2017		
--	--------	---------	------------------------	-----------	--	--

Refrigerator and freezer in kitchen is not commercial. All kitchen equipment need to be commercial grade. The refrigerator or the Freezer need to be replaced by 1-1-2018.

## Food Establishment Public Inspection Report

From 8/10/17 thru 8/16/17

---

### ESTABLISHMENT

**LONG JOHN SILVERS**

**1600 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1681	EHFN02	IN	PROPER COLD HOLDING TEMP. Cole slaw holding at 38F. In compliance.		8/14/2017	3	HFOL
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE Microwave needs to be cleaned. Corrected on site.		8/14/2017		
	EHFN27	IN	PROPER COOLING METHODS A) A deep freezer has been brought into the establishment due to the walk in freezer being worked on. This is only a temporary fix. In compliance. b) Reach in cooler is currently down, no food is being stored inside.		8/14/2017		
	EHFN37	IN	ENVIRONMENTAL CONTAMINATION Condensate leak has been fixed. In compliance.		8/14/2017		

## Food Establishment Public Inspection Report

From 8/10/17 thru 8/16/17

---

### ESTABLISHMENT

**MULLIGANS SPORTS PUB  
2511 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1382	EHFN19	H180 DAY	APPROVED WATER SOURCE		8/10/2017	7	HL1B
			A direct connection may not exist between any sewage system and a drain originating from equipment in which food, or utensils are placed/washed.				
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		8/10/2017		
			Certified food manager must be registered with the Environmental Health Dept yearly.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		8/10/2017		
			a)Ceilings in kitchen, above bar, and in restrooms must be smooth, durable, non absorbent, and easily cleanable. b)Replace broken tiles in kitchen. c)Replace corroded galvanized steel behind cook line with cleanable material.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		8/10/2017		
			a)Clean: Microwave; Floors in chemical storage area; Floors in walk in; Ceiling in walk in; Above ice machine. b)Cardboard may not be used as a storage surface in the kitchen.				

**Food Establishment Public Inspection Report****From 8/10/17 thru 8/16/17****ESTABLISHMENT****PACOS TACOS MEXICAN RESTAURANT****2028 PARAMOUNT BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2981	EHFN02	COS	PROPER COLD HOLDING TEMP.		8/11/2017	20	HL1B
			Cooked rice temped at 53F, pico de gallo at 50F, COS. Walk in needs to be serviced, food must be kept on ice or in different location until repaired or corrected.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		8/11/2017		
			Food must be protected from cross contamination during storage. Shelves in walk in must be used so that RTE food is stored above raw food.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		8/11/2017		
			a)Sanitizer dilution strength weak. b)Utensil bucket found dirty. c)Glasses must not be stacked to prevent contamination.				
	EHFN21	H 3 DAYS	CERTIFIED FOOD MANAGER		8/11/2017		
			Certified food manager needed, register with Environmental Health dept. yearly.				
	EHFN29	H 3 DAYS	ACCURATE THERMOMETERS PROVIDED		8/11/2017		
			A thermometer is needed in each unit where TCS food is stored.				

## Food Establishment Public Inspection Report

From 8/10/17 thru 8/16/17

---

### ESTABLISHMENT

---

#### PACOS TACOS MEXICAN RESTAURANT

HF2981	EHFN32	H 3 DAYS	FOOD CONTACT SURFACE CONSTRUCT	8/11/2017	20	HL1B	
			a)New gaskets needed on walk in cooler doors. b)New gaskets needed on reach in refrigerator located in kitchen.				
	EHFN37	H 3 DAYS	ENVIRONMENTAL CONTAMINATION	8/11/2017			
			Food and single service items must be stored at least 6" off the floor.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC	8/11/2017			
			Aluminum foil must be used in such a manner to prevent deleterious material from entering product.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	8/11/2017			
			a)Hand sink must be repaired. b)Cracked tiles must be repaired. c)Dry storage must be organized, remove any unused equipment.				
HF2981	EHFN02	IN	PROPER COLD HOLDING TEMP.	8/14/2017	7	HFOL	
			Corrected from previous inspection. In compliance.				
	EHFN09	IN	FOOD SEPARATION AND PROTECTION	8/14/2017			
			Corrected from previous inspection. In compliance.				

## Food Establishment Public Inspection Report

From 8/10/17 thru 8/16/17

---

### ESTABLISHMENT

---

#### PACOS TACOS MEXICAN RESTAURANT

HF2981	EHFN18	IN	PROPER IDENTIFY TOXIC SUBSTANC Corrected from previous inspection. In compliance.	8/14/2017	7	HFOL
	EHFN21	H180 DAY	CERTIFIED FOOD MANAGER Certified Food Manager needed. Register with Environmental Health yearly.	8/14/2017		
	EHFN26	H180 DAY	CONSUMER ADVISORY POSTED Consumer advisory needed.	8/14/2017		
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT Gaskets in walk in cooler and reach in need repair.	8/14/2017		
	EHFN37	IN	ENVIRONMENTAL CONTAMINATION Corrected from previous inspection. In compliance.	8/14/2017		
	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE 3 Corrections from previous inspection. In compliance.	8/14/2017		

**Food Establishment Public Inspection Report****From 8/10/17 thru 8/16/17****ESTABLISHMENT****PACOS TACOS MEXICAN RESTAURANT**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2981	EHFN29	IN	ACCURATE THERMOMETERS PROVIDED		8/14/2017	7	HFOL
			Corrected from previous inspection. In compliance.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		8/14/2017		
			a)Hand sink must be repaired. b)Cracked floor tiles must be repaired, sealed or replaced so that they are cleanable. 2 corrections from previous inspection.				

**PAK A SAK #19  
11762 S OSAGE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR78	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		8/11/2017	4	HL1B
			Ceiling above hand sink is missing ceiling tile. Ceiling tile need to be replaced. The ceiling tile above hand sink need to be smooth, durable, easily cleanable, and non absorbent.				
	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS		8/11/2017		
			3 Compartment sink is directly connected to sewer. 3 compartment sink need a air gap.This demerit was on your last inspection. Air gap need to be completed by 8-21-2017.				

**Food Establishment Public Inspection Report****From 8/10/17 thru 8/16/17**

---

**ESTABLISHMENT****PAK A SAK #5  
1104 4TH 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>
HFC202	EHFN20	H 3 DAYS	APPROVED SEWAGE/WASTEWATER SYS	3 compartment sink is directly connected to sewer. 3 compartment sink need a air gap.	8/10/2017	3	HL1B



## Food Establishment Public Inspection Report

From 8/10/17 thru 8/16/17

---

### ESTABLISHMENT

**POBLANOS  
400 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2989	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		8/11/2017	0	H PREOPEN
			Certified food manager card must be obtained within 45 days.				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		8/11/2017		
			All employees must obtain food handler cards within 45 days.				
	EHFN33	H45 DAY	WAREWASHING FACILITY INSTALLED		8/11/2017		
			Faucet at three-comp sink must be repaired so it doesn't leak.				
	EHFN45	H45 DAY	PHYSICAL FACILITIES INSTALLED		8/11/2017		
			If smoker is used, must have a fence around it, cover stacks to prevent rain water from entering, and clean smoker.				
	EHFN30	H24 HOUR	FOOD ESTABLISHMENT PERMIT		8/11/2017		
			Plumbing permit must be finalized before restaurant may open.				

**Food Establishment Public Inspection Report**

**From 8/10/17 thru 8/16/17**

---

**ESTABLISHMENT**

**POBLANOS**

HF2989

EHFN47

H45 DAY

OTHER VIOLATIONS

8/11/2017

0

H PREOPEN

a)Remove trailer from behind restaurant. b)Remove household freezer from back room.

## Food Establishment Public Inspection Report

From 8/10/17 thru 8/16/17

---

**ESTABLISHMENT**

**RISE N SHINE DONUTS  
3605 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2789	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		8/16/2017	11	HL1B
			No test strips for chlorine sanitizer.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		8/16/2017		
			Doors not clean.				
	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER		8/16/2017		
			Food manager expired.				
	EHFN43	H30 DAY	ADEQUATE VENTILATION AND LIGHT		8/16/2017		
			Inadequate lighting in storage room.				
	EHFN22	H30 DAY	AUTHORIZED FOOD HANDLER		8/16/2017		
			Food handler cards needed for all employees handling foods except food manager.				

**Food Establishment Public Inspection Report****From 8/10/17 thru 8/16/17**

---

**ESTABLISHMENT**

---

**RISE N SHINE DONUTS**

HF2789	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED	8/16/2017	11	HL1B
			Door closer needed on back door. b)Ceiling panels wrong type in dishwash room. Must be non porous, smooth and easy to clean.			
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE	8/16/2017		
			Rag stored in hand sink.			

## Food Establishment Public Inspection Report

From 8/10/17 thru 8/16/17

---

**ESTABLISHMENT**

**SAYAKOMARNS**

**421 16TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC339	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		8/10/2017	6	HL1B
			Vents in kitchen has dust buildup. Vents need to be cleaned.				
	EHFN28	H10DAY	PROPER DATE MARKING		8/10/2017		
			TCS food in reach-in cooler found without date marking. All prep food must have date marking and not kept past seven days.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		8/10/2017		
			Chicken found defrosting over shrimp. Chicken cannot be stored over shrimp.				

**Food Establishment Public Inspection Report**

**From 8/10/17 thru 8/16/17**

---

**ESTABLISHMENT**

**SCHWANS HOME SERVICE #519404**

**10300 W US HIGHWAY 60**

<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>
HFRM734					8/10/2017	0	HL1B

**Food Establishment Public Inspection Report****From 8/10/17 thru 8/16/17****ESTABLISHMENT****SUSHI EXPRESS  
7402 SW 34TH 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>
HF2896	EHFN28	H180 DAY	PROPER DATE MARKING		8/10/2017	4	HL1B
			All TCS food held longer than 24 hours needs to be date-marked				
	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN		8/10/2017		
			Back door needs to be self closing				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		8/10/2017		
			Ceiling tile above mop sink needs to be smooth, easily cleanable, and non-absorbent				

## Food Establishment Public Inspection Report

From 8/10/17 thru 8/16/17

---

### ESTABLISHMENT

**TOOT N TOTUM #81  
2601 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF866	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		8/10/2017	5	HL1B
			Sanitizer testing strips must be used to dilute chemical sanitizer.				
	EHFN33	H180 DAY	WAREWASHING FACILITY INSTALLED		8/10/2017		
			a) A three compartment sink is needed for warewashing. b) A service sink or curbed cleaning facility is needed for the cleaning of mops or similar items and disposal of waste water.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		8/10/2017		
			A) Ceilings in ware washing area and bathrooms must be smooth, durable, non absorbent, and easily cleanable. B) Leak in ceiling above sink must be repaired. C) Hole in wall by soda syrups must be repaired and repainted.				



## Food Establishment Public Inspection Report

From 8/10/17 thru 8/16/17

---

### ESTABLISHMENT

**WAFFLE HOUSE #1169  
6310 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1296	EHFN43	IN	ADEQUATE VENTILATION AND LIGHT		8/11/2017	4	HL1B
			Vent in storage room was clean of dust. This is a correction from last inspection.				
	EHFN19	IN	APPROVED WATER SOURCE		8/11/2017		
			Faucet in back room has a back flow preventer. This was a correction from last inspection.				
	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS		8/11/2017		
			1)3 compartment sink has a air gap. This was a correction from last inspection. 2) Old line to sewer need to be caped.				
	EHFN47	IN	OTHER VIOLATIONS		8/11/2017		
			Cut wire cord giving power to waffle maker was replaced. This is a correction from last inspection. Grease bucket behind building was empty. This is a correction from last inspection.				
	EHFN32	IN	FOOD CONTACT SURFACE CONSTRUCT		8/11/2017		
			Door gasket to walk in cooler was repaired. Wire racks in store was free of dust. Spill in walk in cooler was moped up. These were correction made from last inspection.				

**Food Establishment Public Inspection Report**

**From 8/10/17 thru 8/16/17**

---

**ESTABLISHMENT**

**WAFFLE HOUSE #1169**

HF1296

EHFN34

H90 DAY

NO EVIDENCE OF INSECT CONTAMIN

8/11/2017

4

HL1B

Back door not closing tightly. Back door self closer need to be fixed or replaced

## Food Establishment Public Inspection Report

From 8/10/17 thru 8/16/17

---

### ESTABLISHMENT

**WENDYS #3186**  
**5638 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2963	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER		8/16/2017	0	H PREOPEN
			Food manager must be registered with Environmental Health. All staff must have as food handler card- available on line. Manager card must be posted in customer view with last inspection and Permit to operate.				
	EHFN31	H10DAY	HANDWASHING FACILITY ADEQUATE		8/16/2017		
			Hand sink not sealed to base. b)Coffee maker drains to hand sink. Nothing can go in a hand sink other than hand washing soap and water.				
	EHFN47	H10DAY	OTHER VIOLATIONS		8/16/2017		
			A remodel is planned for this location. Plans must be submitted to building safety and environmental health before a remodel is begun.				
	EHFN22	H10DAY	AUTHORIZED FOOD HANDLER		8/16/2017		
			Food handler cards required for all food handling employees. Available on line.				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		8/16/2017		
			Inaccurate thermometer in walk in cooler. Ensure thermometers are checked every shift for proper operation.				

## Food Establishment Public Inspection Report

From 8/10/17 thru 8/16/17

---

### ESTABLISHMENT

#### WENDYS #3186

HF2963	EHFN35	COS	PERSONAL CLEANLINESS / EATING	8/16/2017	0	H PREOPEN
			<p>Personal keys, cell and clothing not stored properly. All personal items must be stored away from food &amp; food equipment. b)Open cup of water stored on food shelf. Ensure all employee drinks are covered &amp; stored so a spill will not contaminate foods.</p>			
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED	8/16/2017		
			<p>Floor grout is worn and too deep to easily and effectively clean the floors. Re-grout to enable proper cleaning. b)Ceiling tiles must be clean, non porous and fit tightly. c)Walls must be free of holes, smooth and cleanable. d)Back wall failing &amp; no cov</p>			
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE	8/16/2017		
			<p>Reach in cooler gaskets not tight fitting and not easily cleanable. b) Splatter on shelf bottoms over food.c)Hot hold not sealed, vents not sealed, food grade sealant only. d)Juice nozzle area not clean.</p>			
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT	8/16/2017		
			<p>Food counters have gaps that are not easy to clean. All food contact surfaces must be free of cracks or crevices that are hard to clean. b)Utensils must be air dried before stacking. c)Door to oven is bent and not closing. Racks in oven have buildup.</p>			
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	8/16/2017		
			<p>Peeling coatings on rack in walk in. b)Floors below equipment are not clean. c)Mold in walk in. d)Condensation drip in walk in. e)Gaskets to walk in dirty. f)Corners of walls at reach in door to walk in cooler are corroded.</p>			
	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS	8/16/2017		
			<p>Food sink must have an air gap twice the diameter of the drain pipe. b) No backflow on hose at back of bldg. c)Ice machine must have an air gap. d)Apparent leak at ice machine.</p>			

**Food Establishment Public Inspection Report**

**From 8/10/17 thru 8/16/17**

---

**ESTABLISHMENT**

**WENDYS #3186**

HF2963

EHFN09

COS

FOOD SEPARATION AND PROTECTION

8/16/2017

0

H PREOPEN

Foods being held not covered when not in use. All foods must be protected from contamination from the environment. b) Broken and cracked pans c) Dishes stacked wet. d) Food residue on pans.

## Food Establishment Public Inspection Report

From 8/10/17 thru 8/16/17

---

**ESTABLISHMENT**

**WENDYS #3269  
2000 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2964	EHFN02	IN	PROPER COLD HOLDING TEMP. Tomatoes holding at 40F.		8/14/2017	0	H PREOPEN
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER Food manager needs to be registered.		8/14/2017		
	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN New door sweep needed.		8/14/2017		
	EHFN43	H180 DAY	ADEQUATE VENTILATION AND LIGHT Vents need to be cleaned.		8/14/2017		
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED Ceiling tiles in back room need to be replaced. Small holes in ceiling tiles need to be patched. Broken tiles and missing grout needs to be fixed/replaced. Fix by next inspection.		8/14/2017		

## Food Establishment Public Inspection Report

From 8/10/17 thru 8/16/17

---

### ESTABLISHMENT

#### WENDYS #3269

HF2964	EHFN46	H180 DAY	SERVICE SINK PROVIDED	8/14/2017	0	H PREOPEN
--------	--------	----------	-----------------------	-----------	---	-----------

Paper towels needed in restroom in restroom for barrier to open door.

#### WENDYS #3391

407 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2965	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		8/11/2017	0	H PREOPEN
			Vent in kitchen has dust build-up. Vent need to be clean.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		8/11/2017		
			Ice machine top lid is loose. Ice machine need to be fixed or replaced.				
	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT		8/11/2017		
			Light cover in walk in cooler is broken. Light cover need to be repaired or replaced.				

**Food Establishment Public Inspection Report****From 8/10/17 thru 8/16/17****ESTABLISHMENT****WENDYS #5393  
7236 SW 34TH 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>
HF2966	EHFN37	H180 DAY	ENVIRONMENTAL CONTAMINATION Buns need to be at least 6" off the floor		8/10/2017	0	H PREOPEN
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED Floor tiles by grill need to be replaced		8/10/2017		
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT Fridge gasket needs to be replaced		8/10/2017		