

Food Establishment Public Inspection Report**From 8/24/17 thru 8/30/17****ESTABLISHMENT****APPLEBEES NEIGHBORHOOD GRILL****2810 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2335	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		8/30/2017	7	HL1B
			Ice scoop holders had mold.COS.				
	EHFN22	H30 DAY	AUTHORIZED FOOD HANDLER		8/30/2017		
			Food handlers cards needed within 30 days.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		8/30/2017		
			a) Fridge handles need to be cleaned b) Grease behind fryers c) Bar floor needs to be cleaned				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		8/30/2017		
			a) Ceiling above bar needs to be smooth, durable, and non-absorbent b) Coving in walk in needs to be repaired c) broken tile by walk in fridge needs to be repaired d) kitchen floor needs to be re-grouted				

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ESTABLISHMENT

ARAMARK-JACK B KELLY CENTER

2402 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC206	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN Backdoor need a self closer		8/28/2017	0	HL1B

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ESTABLISHMENT

**CARNICERIA LA POPULAR
1505 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF87	EHFN03	IN	PROPER HOT HOLDING TEMP.		8/28/2017	17	HL1B
			Different types of meat holding at 149F. In compliance.				
	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		8/28/2017		
			A) All food contact surfaces must be clean to the sight and touch B) Ice machine needs to be cleaned.				
	EHFN18	H 3 DAYS	PROPER IDENTIFY TOXIC SUBSTANC		8/28/2017		
			Chemical bottles cannot be reused as storage for other chemicals.				
	EHFN22	H60 DAY	AUTHORIZED FOOD HANDLER		8/28/2017		
			All employees that handle food or wash dishes must have a food handlers card within 60 days.				
	EHFN36	COS	WIPING CLOTHS PROPERLY USED		8/28/2017		
			Wiping cloths must be stored in the sanitizer bucket when not in use.				

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CARNICERIA LA POPULAR

HF87	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES	8/28/2017	17	HL1B
			A) Shelves need to be cleaned B) Vents above prep area need to be dusted.			
	EHFN47	H180 DAY	OTHER VIOLATIONS	8/28/2017		
			Condensate line in walk-in needs to be properly plumbed. Draining water into a bucket is not allowed.			
	EHFN31	H 3 DAYS	HANDWASHING FACILITY ADEQUATE	8/28/2017		
			Hand washing sink in food prep area is not easily accessible. Hand wash sink must be easy to access at all times.			
	EHFN41	COS	ORIGINAL CONTAINER LABELING	8/28/2017		
			Items not stored in their original container must be labeled with the common name.			
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	8/28/2017		
			Floors and walls need to be kept clean at all times.			
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT	8/28/2017		
			Shelves in walk in cooler are rusted. Shelves need to be resurfaced or replaced. Gaskets on reach in cooler & walk in coolers need to be repaired or replaced Shelves under prep-tables need to be resurfaced or replaced. Cutting boards need to be replaced			

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CARNICERIA LA POPULAR

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ESTABLISHMENT

**CICIS PIZZA
6605 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2183	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN		8/30/2017	7	HL1B
			All ext. doors must be self closing. The back door was not self closing.				
	EHFN33	H180 DAY	WAREWASHING FACILITY INSTALLED		8/30/2017		
			Cold hold equipment must either be repaired or removed. equipment must be used for the intended purpose of the manufacture. Cold holds used as storage.				
	EHFN41	H180 DAY	ORIGINAL CONTAINER LABELING		8/30/2017		
			Bulk item found without label.				
	EHFN28	H180 DAY	PROPER DATE MARKING		8/30/2017		
			Proper date marking was not followed. Several items were found out of date.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		8/30/2017		
			All surfaces must be smooth durable, easily cleanable and non absorbent. Cove is missing on the walls. Ceiling tiles in bathrooms must be non absorbent and smooth and easily cleanable.				

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ESTABLISHMENT

**DONUT STOP
1602 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2617	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		8/24/2017	6	HL1B
			A) Shelf under the stainless steel prep table needs to be resurfaced or replaced B) Cutting board needs to be resurfaced or replaced by next routine inspection.				
	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN		8/24/2017		
			A) Several flies in the establishment during inspection and the drive thru window is being left open. Drive thru window needs to be kept closed as much as possible to help keep flies out of the establishment B) Back exterior door needs to be self closing				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		8/24/2017		
			A) Fan needs to be cleaned B) Vent above prep table needs to be cleaned.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		8/24/2017		
			Broken and missing floor tiles need to be repaired or replaced by next routine inspection. Repeat violation.				
	EHFN41	H10DAY	ORIGINAL CONTAINER LABELING		8/24/2017		
			All items not in their original containers must be labeled with the common name. Repeat violation.				

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ESTABLISHMENT**DONUT STOP**

HF2617	EHFN47	H180 DAY	OTHER VIOLATIONS	8/24/2017	6	HL1B
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- A) Food manager must be registered with the Health Department within 60 days. A \$40 yearly fee does apply
 B) All repeat violations must be corrected by the given date or a \$75 re inspection fee will be charged.

FRUTILANDIA
1010 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2862	EHFN02	IN	PROPER COLD HOLDING TEMP.		8/24/2017	0	HL1B
			Strawberries and Mango holding at 35F. In compliance.				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		8/24/2017		
			Nacho cheese holding at 181F. In compliance.				

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ESTABLISHMENT

JOHNNY N ALLEN MIDDLE SCHOOL

700 N LINCOLN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF691	EHFN46	H180 DAY	SERVICE SINK PROVIDED		8/28/2017	5	HL1B
			A service sink or a curbed sink is needed in the mop room.				
	EHFN02	COS	PROPER COLD HOLDING TEMP.		8/28/2017		
			Reach in freezer was not working properly. Food that must be kept frozen was moved to another freezer. Maintenance was working on freezer at time of inspection.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		8/28/2017		
			A) Ceiling tiles in kitchen and restroom need to be smooth, easily cleanable and non absorbent by 2/28/18 B) Vents and light shields in kitchen area need to be cleaned and dusted by 11/28/17. Repeat violation.				

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ESTABLISHMENT

**LA FRONTERA
1401 S ARTHUR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF411	EHFN02	IN	PROPER COLD HOLDING TEMP. Lettuce holding at 39F. In compliance		8/24/2017	12	HL1B
	EHFN03	IN	PROPER HOT HOLDING TEMP. Meat holding at 136F. In compliance.		8/24/2017		
	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE All food contact surfaces must be clean to the sight and touch.		8/24/2017		
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS Prep sink is currently directly plumbed to the sewer. Prep sink must be indirectly connected by 2/24/18.		8/24/2017		
	EHFN32	H90 DAY	FOOD CONTACT SURFACE CONSTRUCT Shelves in walk in cooler need to be resurfaced or replaced. Shelves in storage area need to be repainted or replaced by 11/24/17.		8/24/2017		

Food Establishment Public Inspection Report**From 8/24/17 thru 8/30/17****ESTABLISHMENT****LA FRONTERA**

HF411	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	8/24/2017	12	HL1B
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A) Floors and walls behind equipment needs to be cleaned B) Grease build up on stove and behind equipment needs to be cleaned.

	EHFN43	H180 DAY	ADEQUATE VENTILATION AND LIGHT	8/24/2017		
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A properly installed vent hood system is needed over the stove in the back storage room or stove needs to be removed by 11/24/17.

	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	8/24/2017		
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A) All holes need to be patched B) Missing floor tiles in front area need to be placed.

	EHFN46	H180 DAY	SERVICE SINK PROVIDED	8/24/2017		
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A properly installed mop sink is needed. Mop sink must be plumbed with running water by 11/24/17.

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ESTABLISHMENT

LAKE TANGLEWOOD HARBOR POINT

1000 TANGLEWOOD DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR42	EHFN09	H 3 DAYS	FOOD SEPARATION AND PROTECTION		8/24/2017	12	HL1B
			Ice scoop stored on top of boxes. Ice scoop must be stored properly. This demerit was on your last inspection.				
	EHFN15	H 3 DAYS	PROPER FOOD CONTACT METHODS		8/24/2017		
			Employee not using utensils with handle to scoop salad dressing into containers causing bare hand contact. Employee must use utensil with a handle or use gloves to prevent bare hand contact.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		8/24/2017		
			Make table handle is broken. Handle on make table needs to be fixed or replaced to prevent bacteria growth.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		8/24/2017		
			Wall behind mop sink is missing. All wall must be smooth, durable, non-absorbent, and easily cleanable. Wall needs to be repaired.				
	EHFN18	H 3 DAYS	PROPER IDENTIFY TOXIC SUBSTANC		8/24/2017		
			1)Sanitizer on 3 compartment sink and dish washing machine is not working. Sanitizer needs to be fixed.2) Chemicals stored on shelve with clean dishes. Chemical cannot be stored with dishes.				

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**POBLANOS
400 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2989	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		8/28/2017	21	HL1B
			a)Sanitizer water at 3-comp sink was more than 100ppm, must be 50ppm for bleach water. b)Sanitizer water used for rags was more than 200ppm, must be 100ppm. c)Ice scoop was found stored on soda machine drain board. d) Meat grinder & dicer were dirty				
	EHFN34	H30 DAY	NO EVIDENCE OF INSECT CONTAMIN		8/28/2017		
			Excessive amount of flies were found in back storage room. Flies need to be controlled.				
	EHFN41	H30 DAY	ORIGINAL CONTAINER LABELING		8/28/2017		
			All bulk food items must be labeled with a common name.				
	EHFN42	H30 DAY	NON-FOOD CONTACT SURFACES		8/28/2017		
			a)All cooler, freezer and microwave doors needed cleaned. b)Repair handle on backroom cooler door.				
	EHFN27	H30 DAY	PROPER COOLING METHODS		8/28/2017		
			Reach in prep table cooler is not functioning on right side and is holding at 50F. Do not store any food on right side until repaired.				

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POBLANOS

HF2989	EHFN28	COS	PROPER DATE MARKING	8/28/2017	21	HL1B
			Ready to eat foods found stored without date marking stickers and foods found bring held past the 7 day holding time limit. All expired foods were discarded.			
	EHFN36	COS	WIPING CLOTHS PROPERLY USED	8/28/2017		
			Wiping cloth water must be changed every 4 hours or when water becomes excessively contaminated. Wipe down sanitizer was from previous night.			
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED	8/28/2017		
			a)Kitchen floor has exposed raw concrete. Floor must be sealed. Correct within 6 months. b)Vent hood is leaking water and must be repaired immediately.			
	EHFN08	COS	FOOD RECEIVED AT PROPER TEMP.	8/28/2017		
			a)All food stored in freezers, coolers and dry storage must be covered. b)Raw meat found stored above ready to eat foods.			
	EHFN33	COS	WAREWASHING FACILITY INSTALLED	8/28/2017		
			Improper ware washing procedure were being used. Wash dishes by- wash with soap, rinse with water, sanitize with bleach water and air dry.			
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER	8/28/2017		
			Food manager card must be obtained and registered within 45 days of opening date.			

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ESTABLISHMENT

POBLANOS

HF2989

EHFN22

H45 DAY

AUTHORIZED FOOD HANDLER

8/28/2017

21

HL1B

Food handler cards must be obtained for all employees within 45 days of opening date.

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**POBLANOS GRILL
900 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2666	EHFN46	H10DAY	SERVICE SINK PROVIDED		8/30/2017	0	HL1B
			Cover is needed for trash can in female restroom.				
	EHFN47	H10DAY	OTHER VIOLATIONS		8/30/2017		
			Establishment is clear to open. All noted violations must be corrected in 10 days. Everything must be completed.				
	EHFN39	H10DAY	PROPER USE OF UTENSILS		8/30/2017		
			Knives, forks, and spoons that are not pre wrapped shall be presented so that only the handles are touched by employees and by consumers if consumer self-service is provided.				
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		8/30/2017		
			All holes in the building must be sealed to prevent pest from entering the building the building. B) All surfaces of the kitchen must remain clean. C)All surfaces must remain smooth durable and easily cleanable and non absorbent. (Cutting board)				
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		8/30/2017		
			All exterior doors and restroom doors must be self closing. All ext. doors must be sealed to prevent pest from entering. B) Multiple insect found during the inspection.				

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ESTABLISHMENT

**POPEYES
7200 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF943	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		8/29/2017	5	HL1B
			Fridge handle needs to be cleaned				
	EHFN43	H180 DAY	ADEQUATE VENTILATION AND LIGHT		8/29/2017		
			a)Light shield needed in storage room b)Fryer vent hood needs to be cleaned				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		8/29/2017		
			a) Ceiling over tea machine needs to be smooth, non-absorbent, and easily cleanable b) Coving on wall near batter station needs to be replaced. c) Fridge door needs to be replaced				
	EHFN22	H30 DAY	AUTHORIZED FOOD HANDLER		8/29/2017		
			Food handler cards needed within 30 days.				

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ESTABLISHMENT**SHARKYS BURRITO COMPANY****2402 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC352	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN Back door need to be self closing.		8/28/2017	0	HL1B

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ESTABLISHMENT

**SHIPS LOUNGE
1113 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF3055	EHFN21	H60 DAY	CERTIFIED FOOD MANAGER		8/30/2017	0	H PREOPEN
			A certified food manager is needed. Food manager must be registered with the Health Department. A \$40 yearly fee does apply.				
	EHFN43	H30 DAY	ADEQUATE VENTILATION AND LIGHT		8/30/2017		
			Light bulbs over bar need to be shatter proof or have some type of shatter protection.				
	EHFN47	H30 DAY	OTHER VIOLATIONS		8/30/2017		
			A first aid kit is needed.				
	EHFN34	H30 DAY	NO EVIDENCE OF INSECT CONTAMIN		8/30/2017		
			A) A commercial pest control company is needed. Household chemicals cannot be used B) All exterior doors need to be self-closing and tight fitting to prevent the entrance of pests or rodents.				
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED		8/30/2017		
			A) Carpet needs to be removed from floor in bar B) Any exposed wood needs to be sealed. All surfaces need to be smooth, easily cleanable and non absorbent.				

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Food Establishment Public Inspection Report

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ESTABLISHMENT

**SONIC DRIVE IN #9
101 TASCOSA RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF261	EHFN34	H30 DAY	NO EVIDENCE OF INSECT CONTAMIN		8/29/2017	7	HL1B
			All exterior doors must be tight fitting to prevent pest from entering the building. Back door was not tightly sealed.				
	EHFN44	COS	GARBAGE AND REFUSE DISPOSAL		8/29/2017		
			Garbage found in the mop sink. Garbage needs to be stored in a proper refuse container.				
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED		8/29/2017		
			Cove tile was broken or missing.				
	EHFN35	COS	PERSONAL CLEANLINESS / EATING		8/29/2017		
			Drink found on prep area without lid and straw. Having a lid and straw prevents hand to mouth contact.				
	EHFN02	COS	PROPER COLD HOLDING TEMP.		8/29/2017		
			Sliced Tomatoes in cold hold temped at 52 F. Proper cold hold temp is 41F.				

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ESTABLISHMENT

STARBUCKS COFFEE CO #6757**3240 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1034	EHFN14	H180 DAY	PROPER HAND WASHING / GLOVES		8/30/2017	8	HL1B
			Employee did not wash hands after touching hair				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		8/30/2017		
			Spilled milk and sticky liquid in fridges				
	EHFN46	H180 DAY	SERVICE SINK PROVIDED		8/30/2017		
			Bathroom door needs to be self closing				
	EHFN19	H180 DAY	APPROVED WATER SOURCE		8/30/2017		
			Backflow preventer needed for hose in sink				

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ESTABLISHMENT

**TASCOSA COUNTRY CLUB
16 COUNTRY CLUB DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF91	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		8/28/2017	10	HL1B
			There is not a posted certified food manager card.				
	EHFN28	H10DAY	PROPER DATE MARKING		8/28/2017		
			Date marking lacking on TCS food.				
	EHFN31	H10DAY	HANDWASHING FACILITY ADEQUATE		8/28/2017		
			Soap was not available at handwashing station.				
	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		8/28/2017		
			Insects noticed in the building during inspection.				
	EHFN19	H30 DAY	APPROVED WATER SOURCE		8/28/2017		
			Air gap needed in food prep sink. Bar ice, holding tank is directly plumbed.				

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**TASCOSA GOLF CLUB
4502 FAIRWAY DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF435	EHFN02	COS	PROPER COLD HOLDING TEMP.		8/25/2017	14	HL1B
			Freezer temped at 50F. All food must remain frozen.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		8/25/2017		
			Bleach water solution found on the prep line. All chemicals must be stored away from potential food contact.				
	EHFN22	H30 DAY	AUTHORIZED FOOD HANDLER		8/25/2017		
			Food handle is needed for all personnel that handle food.				
	EHFN32	H30 DAY	FOOD CONTACT SURFACE CONSTRUCT		8/25/2017		
			Ice is not covered in bar areas. Ready to eat items must be covered to prevent contamination.				
	EHFN43	H30 DAY	ADEQUATE VENTILATION AND LIGHT		8/25/2017		
			Light bulb not covered in walk in.				

Food Establishment Public Inspection Report**From 8/24/17 thru 8/30/17****ESTABLISHMENT****TASCOSA GOLF CLUB**

Inspection Number	Establishment ID	Inspection Type	Code	Date	Score	Comments
HF435	EHFN39	H30 DAY	PROPER USE OF UTENSILS	8/25/2017	14	HL1B Dish storage racks and utensil holders need to be cleaned.
	EHFN42	H30 DAY	NON-FOOD CONTACT SURFACES	8/25/2017		Floors in kitchen and walk ins need to be cleaned. Move all equipment and clean. Clean all splatter on wall and ceilings. Clean all air vents in kitchen.
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED	8/25/2017		All holes in wall and ceilings must be re paired. Cove is cracked and broken or missing. Drywall is broken or missing at floor to wall transition in dry storage.
	EHFN36	H30 DAY	WIPING CLOTHS PROPERLY USED	8/25/2017		Ice is not covered in bar areas. Ready to eat items must be covered to prevent contamination. Chipped plates are found. Rags in the kitchen shall be free of food. Wet cleaning rags /in chemical solution.Rags found in dirty thourhout kitchen.

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ESTABLISHMENT

TASCOSA GOLF CLUB (HACIENDA)

16 COUNTRY CLUB DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF3011					8/28/2017	0	H PREOPEN

Food Establishment Public Inspection Report**From 8/24/17 thru 8/30/17**

ESTABLISHMENT

**TEDDY JACKS ARMADILLO GRILL
5080 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF3049	EHFN32	H30 DAY	FOOD CONTACT SURFACE CONSTRUCT Liquor bottle shelves need to be sealed		8/29/2017	0	H PREOPEN
	EHFN39	H30 DAY	PROPER USE OF UTENSILS Containers need to be air dried before stacking		8/29/2017		
	EHFN18	H30 DAY	PROPER IDENTIFY TOXIC SUBSTANC Sanitizer is too strong		8/29/2017		

Food Establishment Public Inspection Report**From 8/24/17 thru 8/30/17****ESTABLISHMENT****TEXAS PLUM LINE
5060 HELIUM RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR23	EHFN46	H180 DAY	SERVICE SINK PROVIDED		8/28/2017	2	HL1B
			Bathroom door needs to be self-closing				
	EHFN47	H180 DAY	OTHER VIOLATIONS		8/28/2017		
			Fire extinguisher needs to be inspected once a year				

Food Establishment Public Inspection Report**From 8/24/17 thru 8/30/17**

ESTABLISHMENT

WESLEY COMMUNITY DAY CARE**1615 S ROBERTS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD27	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE		8/24/2017	0	HFOL	
			A) Dishwasher is sanitizing at the proper ppm B) Ice machine has been cleaned. In compliance					
	EHFN47	H180 DAY	OTHER VIOLATIONS		8/24/2017			
			All items not corrected from last inspection need to be corrected by the given date.					