

**Food Establishment Public Inspection Report****From 8/3/17 thru 8/9/17****ESTABLISHMENT****ABC LEARNING CENTER I****5901 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>
HFD30	EHFN39	H30 DAY	PROPER USE OF UTENSILS		8/3/2017	5	HL1B
			Utensil (cup) found in container to serve food.				
	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN		8/3/2017		
			Insect found inside ware container.				
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED		8/3/2017		
			Tiles in the bathroom must be smooth, durable, non absorbent, and easy cleanable.				
	EHFN42	H30 DAY	NON-FOOD CONTACT SURFACES		8/3/2017		
			All food surfaces must remain clean. Sugar container found with debris inside.				
	EHFN37	H30 DAY	ENVIRONMENTAL CONTAMINATION		8/3/2017		
			Preventing Contamination from the Premises. Chemical found on the floor. Keep all chemicals 6" off of floor to prevent cross contamination. Plant food found in the dry storage. Used tissue found in dry storage.				

**Food Establishment Public Inspection Report**

**From 8/3/17 thru 8/9/17**

---

**ESTABLISHMENT**

**ABC LEARNING CENTER I**

**AC W CPS HAGY CENTER FOR YOUNG**

**1301 STREIT 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>
HF3033					8/4/2017	0	H PREOPEN

**Food Establishment Public Inspection Report****From 8/3/17 thru 8/9/17****ESTABLISHMENT****BEST WESTERN  
2801 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>
HF3030	EHFN09	H 3 DAYS	FOOD SEPARATION AND PROTECTION		8/8/2017	0	H PREOPEN
			All single serve utensils need to be inverted to prevent cross contamination.				
	EHFN22	H10DAY	AUTHORIZED FOOD HANDLER		8/8/2017		
			All employees working in the kitchen need to have a food manager card by 8/18/2017.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		8/8/2017		
			Refrigerator door handle is missing. Refrigerator door handle need to be fixed or replaced.				
	EHFN20	H 3 DAYS	APPROVED SEWAGE/WASTEWATER SYS		8/8/2017		
			3 compartment sink is directly connected to the sewer system. 3 compartment sink need a air gap.				

## Food Establishment Public Inspection Report

From 8/3/17 thru 8/9/17

---

**ESTABLISHMENT**

**BILLY'S BBQ  
1909 J AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF3032	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		8/4/2017	0	H PREOPEN
			All employees must obtain food handlers card within 45 days.				
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		8/4/2017		
			Food manager card must be obtained and certified with the City of Amarillo within 45 days.				

## Food Establishment Public Inspection Report

From 8/3/17 thru 8/9/17

---

**ESTABLISHMENT**

**BLUE FRONT CAFE  
801 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF3037	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		8/7/2017	0	H PREOPEN
			A certified food manager is needed. Food manager must be registered with the city within 45 days.				
	EHFN29	H30 DAY	ACCURATE THERMOMETERS PROVIDED		8/7/2017		
			A) Test strips are needed. B) All coolers holding TCS foods must have a properly working thermometer				
	EHFN47	H30 DAY	OTHER VIOLATIONS		8/7/2017		
			A) All equipment must be NSF of commercial by 2/7/18. B) A written procedure for vomit and diarrhea clean up is needed. C) All hand washing sinks must have a sign stating it is for hand washing only.				

## Food Establishment Public Inspection Report

From 8/3/17 thru 8/9/17

---

**ESTABLISHMENT**

**CHICKEN EXPRESS**

**2106 2ND AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC283	EHFN31	H10DAY	HANDWASHING FACILITY ADEQUATE		8/3/2017	10	HFOL
			Hand sink found with food debris in it. Hand sink is for hand washing only.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		8/3/2017		
			Chemicals stored with food.				
	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT		8/3/2017		
			Feathers coming inside establishment from outside through vent hood. Vent hood needs to be cleaned.				
	EHFN46	H90 DAY	SERVICE SINK PROVIDED		8/3/2017		
			Back door is not self closing. Back door need to be fixed.				
	EHFN07	H 3 DAYS	FOOD AND ICE FROM APPROVED SRC		8/3/2017		
			Storage area has pest flying around. Pest need to be eradicated.				

**Food Establishment Public Inspection Report****From 8/3/17 thru 8/9/17**

---

**ESTABLISHMENT**

---

**CHICKEN EXPRESS**

HFC283	EHFN09	IN	FOOD SEPARATION AND PROTECTION	8/3/2017	0	HM4
			Food discarded due to potential contamination			
	EHFN34	IN	NO EVIDENCE OF INSECT CONTAMIN	8/3/2017		
			No Evidence of animals/birds/rodents			
	EHFN42	IN	NON-FOOD CONTACT SURFACES	8/3/2017		
			Food contact surfaces clean and sanitized			
	EHFN45	IN	PHYSICAL FACILITIES INSTALLED	8/3/2017		
			Vent hood clean and sanitized			

## Food Establishment Public Inspection Report

From 8/3/17 thru 8/9/17

---

### ESTABLISHMENT

**DENNYS RESTAURANT  
2116 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF213	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		8/9/2017	11	HL1B
			Egg cartons are not a cleanable surface and may not be used to store clean wares or wares in use.				
	EHFN02	COS	PROPER COLD HOLDING TEMP.		8/9/2017		
			Cut tomatoes temped at 49F, ham at 45F. COS. Unit needs to be serviced, retain record for follow up visit.				
	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED		8/9/2017		
			A thermometer is needed in each cold holding unit on the cook line. Place thermometer in clearly visible area in the warmest part of the unit.				
	EHFN44	H10DAY	GARBAGE AND REFUSE DISPOSAL		8/9/2017		
			Condensate leak in walk in freezer needs to be repaired, waste water must be properly removed so that ice build up does not occur. Do not store product below until repaired.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		8/9/2017		
			a) Cracked tiles in various areas of the kitchen need to be repair. b) Galvanized steel on ceiling above walk in freezer needs to be repaired. c)Coving must be reattached to wall.				

**Food Establishment Public Inspection Report**

**From 8/3/17 thru 8/9/17**

---

**ESTABLISHMENT**

**DENNYS RESTAURANT**

HF213	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES	8/9/2017	11	HL1B
-------	--------	----------	---------------------------	----------	----	------

a)Shelving above plates on the line needs to be cleaned. b)Dry storage floor under racks needs to be cleaned. c)Walk in refrigerator and freezer floor needs to be cleaned.

**GOOD & HEALTHY CAFE**

**1901 MEDI PARK 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>
HF785	EHFN47	H180 DAY	OTHER VIOLATIONS		8/8/2017	0	H PREOPEN

Commercial freezer is needed with in 180 days.

**Food Establishment Public Inspection Report****From 8/3/17 thru 8/9/17**

---

**ESTABLISHMENT**

---

**GREEN CHILE WILLYS GRILL LLC****13651 INTERSTATE 27**

<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>	
HFR61	EHFN20	H 3 DAYS	APPROVED SEWAGE/WASTEWATER SYS	8/9/2017	3	HL1B		
			1)Grease bin outside is covered in grease. Grease bin need to be clean.2)Food prep sink has a air gap. This is a correction from last inspection.					

## Food Establishment Public Inspection Report

From 8/3/17 thru 8/9/17

---

**ESTABLISHMENT**

**IHOP  
2100 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF715	EHFN07	IN	FOOD AND ICE FROM APPROVED SRC	Corrected from previous inspection.	8/9/2017	4	HFOL
	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE	Two corrections from previous inspection.	8/9/2017		
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES	Four corrections from previous inspection. Floors and coving under cook line need to be cleaned.	8/9/2017		
	EHFN32	IN	FOOD CONTACT SURFACE CONSTRUCT	Two corrections from previous inspection.	8/9/2017		
	EHFN34	IN	NO EVIDENCE OF INSECT CONTAMIN	Three corrections from previous inspection.	8/9/2017		

**Food Establishment Public Inspection Report****From 8/3/17 thru 8/9/17****ESTABLISHMENT****IHOP**

HF715	EHFN35	H180 DAY	PERSONAL CLEANLINESS / EATING	8/9/2017	4	HFOL
-------	--------	----------	-------------------------------	----------	---	------

Employee food and drink area must be designated and kept separate from silver ware rolling area, please post signs to remind employees. One correction from previous inspection.

	EHFN37	IN	ENVIRONMENTAL CONTAMINATION	8/9/2017		
--	--------	----	-----------------------------	----------	--	--

One correction from previous inspection.

	EHFN44	IN	GARBAGE AND REFUSE DISPOSAL	8/9/2017		
--	--------	----	-----------------------------	----------	--	--

Corrected from previous inspection.

	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	8/9/2017		
--	--------	----------	-------------------------------	----------	--	--

Floors upstairs need to be repaired. One correction from previous inspection.

	EHFN40	IN	SINGLE-USE ARTICLES STORAGE	8/9/2017		
--	--------	----	-----------------------------	----------	--	--

Corrected from previous inspection.

	EHFN27	IN	PROPER COOLING METHODS	8/9/2017		
--	--------	----	------------------------	----------	--	--

Corrected from previous inspection.

**Food Establishment Public Inspection Report**

**From 8/3/17 thru 8/9/17**

---

**ESTABLISHMENT**

---

**IHOP**

HF715	EHFN02	IN	PROPER COLD HOLDING TEMP.	8/9/2017	4	HFOL
-------	--------	----	---------------------------	----------	---	------

Corrected from previous inspection.

	EHFN46	H180 DAY	SERVICE SINK PROVIDED	8/9/2017		
--	--------	----------	-----------------------	----------	--	--

English and Spanish hand washing signs needed in restrooms.

## Food Establishment Public Inspection Report

From 8/3/17 thru 8/9/17

---

### ESTABLISHMENT

**LA FIESTA GRANDE  
7415 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF8	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE Ice machine needs to be cleaned		8/8/2017	22	HL1B
	EHFN18	H10DAY	PROPER IDENTIFY TOXIC SUBSTANC All chemical bottles need to be properly labeled		8/8/2017		
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS Prep sink has an air break that needs to be cut so that it has an air gap		8/8/2017		
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER Food manager needed within 45 days. Register with City of Amarillo (\$40/yr).		8/8/2017		
	EHFN27	COS	PROPER COOLING METHODS a) Bar fridge was at 70F. TCS food in fridge was thrown out. COS. b) Freezer door needs to be repaired so that it is able to shut completely.		8/8/2017		

## Food Establishment Public Inspection Report

From 8/3/17 thru 8/9/17

---

### ESTABLISHMENT

#### LA FIESTA GRANDE

HF8	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED	8/8/2017	22	HL1B
			Thermometer in reach in cooler (right end of cook line)is broken. New thermometer is needed.			
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION	8/8/2017		
			Food in fridge and freezer needs to be covered			
	EHFN38	H10DAY	APPROVED THAWING METHODS	8/8/2017		
			Fish is being thawed improperly. Fish must be removed from package before thawed.			
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES	8/8/2017		
			Grease in air curtain needs to be cleaned			
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	8/8/2017		
			a) Ceiling in employee restroom needs to be smooth, non-absorbent, and easily cleanable. b) Ceiling, vents, and floor in kitchen need to be repaired. c) Floor in bar needs to be repaired. d)Wall in mop sink needs to be repaired. e) Wall by 3 comp sink			
	EHFN46	H180 DAY	SERVICE SINK PROVIDED	8/8/2017		
			Bathroom door needs to be self-closing.			

**Food Establishment Public Inspection Report**

**From 8/3/17 thru 8/9/17**

---

**ESTABLISHMENT**

**LA FIESTA GRANDE**

HF8	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT	8/8/2017	22	HL1B
-----	--------	----------	--------------------------------	----------	----	------

a) Shelves are rusty and need to be replaced b) Pots w/bottom edge folded over need to be replaced c) Ice scoops are chipped and need to be replaced

**LUPITAS EXPRESS 2**

**2300 WELLS 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>
HFP58					8/3/2017	0	H PREOPEN

**Food Establishment Public Inspection Report****From 8/3/17 thru 8/9/17****ESTABLISHMENT****OMNISOURCE UNITED INC****813 SW 3RD 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>
HF3038	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		8/8/2017	0	H PREOPEN
			Soda nozzles need to be washed, rinsed, and sanitized every night.COS				
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		8/8/2017		
			Food manager needed within 45 days. Register with City of Amarillo (\$40/yr)				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		8/8/2017		
			Test strips needed for sanitizer. COS.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		8/8/2017		
			Ceiling tiles above restrooms need to be smooth, non-absorbent, and easily cleanable.				
	EHFN46	H180 DAY	SERVICE SINK PROVIDED		8/8/2017		
			Restroom doors need to be self-closing				

**Food Establishment Public Inspection Report**

**From 8/3/17 thru 8/9/17**

---

**ESTABLISHMENT**

---

**Food Establishment Public Inspection Report****From 8/3/17 thru 8/9/17****ESTABLISHMENT****PALO DURO CREEK GOLF CLUB****50 COUNTRY CLUB 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>
HFC268	EHFN09	H 3 DAYS	FOOD SEPARATION AND PROTECTION	8/9/2017	13	HL1B	
			Broom and dust pan found leaning against clean dishes. Broom and dust pan need to be removed to prevent cross contamination.				
	EHFN18	H 3 DAYS	PROPER IDENTIFY TOXIC SUBSTANC	8/9/2017			
			Chemicals found without label. All chemicals must be labeled with contents in side of bottle.				
	EHFN37	H90 DAY	ENVIRONMENTAL CONTAMINATION	8/9/2017			
			Food found sitting on ground in dry storage room. All food must be 6 inches off the ground.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT	8/9/2017			
			Ice scoop found cracked. Ice scoop is no longer cleanable. Ice scoop need to be repaired or replaced so it is smooth, durable, and easily cleanable.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED	8/9/2017			
			1)All exposed wood in 3 compartment room need to be stained or painted. Ceiling need to be smooth, durable, easily cleanable, and non-absorbent.2)Wall behind mop sink needs to be finished.3)Ceiling above ice machine need to be smooth, durable, cleanable.				

**Food Establishment Public Inspection Report**

**From 8/3/17 thru 8/9/17**

---

**ESTABLISHMENT**

---

**PALO DURO CREEK GOLF CLUB**

HFC268	EHFN06	H 3 DAYS	TIME AS PUBLIC HEALTH CONTROL	8/9/2017	13	HL1B
--------	--------	----------	-------------------------------	----------	----	------

Food found being kept past seven days. All open/prep food cannot be kept longer than seven days.

**SALTGRASS STEAKHOUSE**

**8300 W INTERSTATE 40**

<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>
HF1910	EHFN10	H 2 HOUR	FOOD CONTACT SURFACES SANITIZE		8/5/2017	0	HM3
			Fire suppression went off. All surfaces must be cleaned and sanitized.				
	EHFN09	H 2 HOUR	FOOD SEPARATION AND PROTECTION		8/5/2017		
			All exposed foods must be discarded.				
	EHFN47	H 2 HOUR	OTHER VIOLATIONS		8/5/2017		
			All surfaces must be clean and sanitized. Call for inspection prior to opening.				

## Food Establishment Public Inspection Report

From 8/3/17 thru 8/9/17

---

**ESTABLISHMENT**

**SONIC DRIVE IN  
1007 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC215	EHFN21	IN	CERTIFIED FOOD MANAGER		8/9/2017	18	HL1B
			Establishment obtained a food manager. This was corrected from last inspection.				
	EHFN39	IN	PROPER USE OF UTENSILS		8/9/2017		
			Cutting board was replaced. This was corrected from last inspection.				
	EHFN41	IN	ORIGINAL CONTAINER LABELING		8/9/2017		
			All bulk items were labeled. This is a correction from last inspection.				
	EHFN47	IN	OTHER VIOLATIONS		8/9/2017		
			Last inspection was posted. This is a correction from last inspection.				
	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT		8/9/2017		
			All air vents in kitchen area has dust build up. All vents need to be clean.				

## Food Establishment Public Inspection Report

From 8/3/17 thru 8/9/17

---

### ESTABLISHMENT

#### SONIC DRIVE IN

HFC215	EHFN28	H10DAY	PROPER DATE MARKING	8/9/2017	18	HL1B
			Open items in walk in cooler found without date marking. All open/prep items in walk in must to date marked and not kept past seven days.			
	EHFN07	H 3 DAYS	FOOD AND ICE FROM APPROVED SRC	8/9/2017		
			Several pest found flying in kitchen. Establishment need to be treated for pest.			
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT	8/9/2017		
			Ice machine has rust build up. Rust need to be removed from ice machine.			
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES	8/9/2017		
			Heavy grease build behind fryers. All wall behind fryers need to be clean to remove heavy grease build up.			
	EHFN06	H 3 DAYS	TIME AS PUBLIC HEALTH CONTROL	8/9/2017		
			Out of date hot dog found in reach in cooler. All item that are out of date must be discarded.			
	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE	8/9/2017		
			The bottom of all reach in cooler found with food debris. The bottom of all reach in cooler need to be cleaned.			

**Food Establishment Public Inspection Report**

**From 8/3/17 thru 8/9/17**

---

**ESTABLISHMENT**

**SONIC DRIVE IN**

## Food Establishment Public Inspection Report

From 8/3/17 thru 8/9/17

---

### ESTABLISHMENT

#### STORYLAND PRESCHOOL

5001 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD28	EHFN20		APPROVED SEWAGE/WASTEWATER SYS		8/3/2017	9	HL1B
			Food prep sink is directly plumbed. Sink must have an air gap. Second notice. 30 days.				
	EHFN33	H30 DAY	WAREWASHING FACILITY INSTALLED		8/3/2017		
			Service or mop sink is required. Install within 30 days.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		8/3/2017		
			Chemical stored on service sink. b) Chemical not labeled.				
	EHFN45		PHYSICAL FACILITIES INSTALLED		8/3/2017		
	EHFN39	H10DAY	PROPER USE OF UTENSILS		8/3/2017		
			Spoons must be stored all facing same direction to enable not touching spoon mouthparts.				

**Food Establishment Public Inspection Report**

**From 8/3/17 thru 8/9/17**

---

**ESTABLISHMENT**

**STORYLAND PRESCHOOL**

HFD28

EHFN42

H30 DAY

NON-FOOD CONTACT SURFACES

8/3/2017

9

HL1B

Floors, walls and cabinets are not clean. Resurface shelves in dry storage. Cabinets, doors and drawers must be cleaned of all buildup. Second notice this violation. Please ensure kitchen is very clean.

**Food Establishment Public Inspection Report****From 8/3/17 thru 8/9/17****ESTABLISHMENT****TOOT N TOTUM #60  
1400 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>
HF2240	EHFN02	COS	PROPER COLD HOLDING TEMP.		8/7/2017	8	HL1B
			Cold hold unit holding at 60F. End cap is not working properly. All fruit that must be held cold were removed.				
	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		8/7/2017		
			Ice machine at drive thru must be cleaned.				
	EHFN35	COS	PERSONAL CLEANLINESS / EATING		8/7/2017		
			All employee drinks must have a lid and straw. No open drinks allowed in food area.				
	EHFN42	H 3 DAYS	NON-FOOD CONTACT SURFACES		8/7/2017		
			All vents and ceiling tiles around vents in food prep area need to be dusted.				

**Food Establishment Public Inspection Report****From 8/3/17 thru 8/9/17****ESTABLISHMENT****UNITED SUPERMARKET #530****3552 S SONCY 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>
HF2471	EHFN11	COS	PROPER DISPOSITION OF RETURNED		8/9/2017	6	HL1B
			Dented cans found on shelves. They were removed. COS.				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		8/9/2017		
			Freezer door gasket in seafood section needs to be repaired.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		8/9/2017		
			Ceiling over seafood display needs to be smooth, durable, and non-absorbent.				
HF2472	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		8/9/2017	5	HL1B
			Soda nozzles had mold. Soda nozzles need to be washed, rinsed, and sanitized every day. COS.				

**Food Establishment Public Inspection Report**

**From 8/3/17 thru 8/9/17**

---

**ESTABLISHMENT**

---

**UNITED SUPERMARKET #530**

HF2472	EHFN27	COS	PROPER COOLING METHODS	8/9/2017	5	HL1B
--------	--------	-----	------------------------	----------	---	------

Pizza reach in fridge was at 50F. Food was removed from fridge. COS.

HF2473				8/9/2017	0	HL1B
--------	--	--	--	----------	---	------