

**Food Establishment Public Inspection Report**  
**From 8/31/17 thru 9/6/17**

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**ESTABLISHMENT**

**7 BAR AND GRILL**  
**3130 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> |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HF2023          | EHFN01                | H10DAY             | PROPER COOLING TIME AND TEMP.   |                 | 9/3/2017               | 31              | HL1B                   |
|                 |                       |                    | 1. Cold hold was temped at 51F. All cold hold must remain at 41F or below. Tomatoes were temped at 47F. |                 |                        |                 |                        |
|                 | EHFN42                | H10DAY             | NON-FOOD CONTACT SURFACES   |                 | 9/3/2017               |                 |                        |
|                 |                       |                    | Major cleaning needed in walk in cooler, kitchen bar and outside of the premise.                        |                 |                        |                 |                        |
|                 | EHFN40                | H10DAY             | SINGLE-USE ARTICLES STORAGE   |                 | 9/3/2017               |                 |                        |
|                 |                       |                    | Single service must be stored in a way that prevents contamination.                                     |                 |                        |                 |                        |
|                 | EHFN37                | H10DAY             | ENVIRONMENTAL CONTAMINATION   |                 | 9/3/2017               |                 |                        |
|                 |                       |                    | Condensation from freezer leaking on food products.   |                 |                        |                 |                        |
|                 | EHFN36                | H10DAY             | WIPING CLOTHS PROPERLY USED   |                 | 9/3/2017               |                 |                        |
|                 |                       |                    | Wet rags must remain in sanitizing solution.  |                 |                        |                 |                        |

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From 8/31/17 thru 9/6/17

---

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|        |        |        |  |          |    |      |
|--------|--------|--------|--|----------|----|------|
| HF2023 | EHFN35 | H10DAY | PERSONAL CLEANLINESS / EATING  | 9/3/2017 | 31 | HL1B |
|        |        |        | Staff observed drinking in the kitchen.  |          |    |      |
|        | EHFN34 | H10DAY | NO EVIDENCE OF INSECT CONTAMIN   | 9/3/2017 |    |      |
|        |        |        | Body parts of mouse found in salad.  |          |    |      |
|        | EHFN32 | H10DAY | FOOD CONTACT SURFACE CONSTRUCT   | 9/3/2017 |    |      |
|        |        |        | Floor needs to be resurfaced in kitchen, bar, and walk in.   |          |    |      |
|        | EHFN28 | H10DAY | PROPER DATE MARKING  | 9/3/2017 |    |      |
|        |        |        | Bulk items were found in walk in with no date mark. Best practice: Once hermetic seal is broken date product, all TCS food must be dated and used within seven days. |          |    |      |
|        | EHFN27 | H10DAY | PROPER COOLING METHODS   | 9/3/2017 |    |      |
|        |        |        | All cold & hot hold equipment must be able to hold food at proper temp. 41F for cold hold and 135 for hot hold.  |          |    |      |
|        | EHFN18 | H10DAY | PROPER IDENTIFY TOXIC SUBSTANC   | 9/3/2017 |    |      |
|        |        |        | All toxic chem. Must be stored below prep line. Many toxic substances were observed on the prep line.  |          |    |      |

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---

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#### 7 BAR AND GRILL

|        |        |         |   |          |    |      |
|--------|--------|---------|---|----------|----|------|
| HF2023 | EHFN14 | H10DAY  | PROPER HAND WASHING / GLOVES  | 9/3/2017 | 31 | HL1B |
|        |        |         | Staff must properly wash hand to prevent cross contamination. Aprons must remain clean when hung up. Dirty aprons were found with clean aprons.   |          |    |      |
|        | EHFN02 | H10DAY  | PROPER COLD HOLDING TEMP.   | 9/3/2017 |    |      |
|        |        |         | 2. Hot hold was temped at 114F. All hot hold item must remain at 135F or higher. Hot item . temped 78F.   |          |    |      |
|        | EHFN44 | H10DAY  | GARBAGE AND REFUSE DISPOSAL   | 9/3/2017 |    |      |
|        |        |         | Trash was observed throughout the kitchen and dishwasher.   |          |    |      |
|        | EHFN45 | H10DAY  | PHYSICAL FACILITIES INSTALLED   | 9/3/2017 |    |      |
|        |        |         | No unsealed wood in kitchen all holes in walls and ceilings must be fixed.  |          |    |      |
|        | EHFN47 | H10DAY  | OTHER VIOLATIONS  | 9/3/2017 |    |      |
|        |        |         | Due to a score below 30, \$75.00 re inspection fee is due 9-5-17. Inspection score was 31. Establishment has volunteered to close. Establishment will contact EH for re open. Due to a score below 30, \$75.00 re inspection fee is due 9-5-17. |          |    |      |
| HF2023 | EHFN21 | H45 DAY | CERTIFIED FOOD MANAGER  | 9/4/2017 | 4  | HFOL |
|        |        |         | Certified food manager needed within 45 days  |          |    |      |

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### ESTABLISHMENT

#### 7 BAR AND GRILL

|        |        |          |                                |          |   |      |
|--------|--------|----------|--------------------------------|----------|---|------|
| HF2023 | EHFN43 | H180 DAY | ADEQUATE VENTILATION AND LIGHT | 9/4/2017 | 4 | HFOL |
|--------|--------|----------|--------------------------------|----------|---|------|

All lights must have a cover or be shatterproof

|  |        |          |                               |          |  |  |
|--|--------|----------|-------------------------------|----------|--|--|
|  | EHFN45 | H180 DAY | PHYSICAL FACILITIES INSTALLED | 9/4/2017 |  |  |
|--|--------|----------|-------------------------------|----------|--|--|

a) No unsealed wood in kitchen, all holes must be fixed b) Floor needs to be resurfaced in walk in, kitchen, and bar

|  |        |     |                  |          |  |  |
|--|--------|-----|------------------|----------|--|--|
|  | EHFN47 | COS | OTHER VIOLATIONS | 9/4/2017 |  |  |
|--|--------|-----|------------------|----------|--|--|

1,2,14,18,27,28,24,5,26,27,10,42,44 from last inspection report were all corrected

## Food Establishment Public Inspection Report

From 8/31/17 thru 9/6/17

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**ESTABLISHMENT**

**BUFFALOS CAFE  
2811 4TH AVE**

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFC330   | EHFN09         | COS         | FOOD SEPARATION AND PROTECTION   |          | 8/31/2017       | 6        | HL1B            |
|          |                |             | Seal package of corn found sitting is liquid in reach -in cooler. Food must be protected during storage. |          |                 |          |                 |
|          | EHFN47         | COS         | OTHER VIOLATIONS   |          | 8/31/2017       |          |                 |
|          |                |             | Hand sink found with cleaning items in it. Hand sink is for hand washing only.                           |          |                 |          |                 |
|          | EHFN39         | H90 DAY     | PROPER USE OF UTENSILS   |          | 8/31/2017       |          |                 |
|          |                |             | Cutting board is badly scored and chipped. Cutting board needs to be fixed or replaced.                  |          |                 |          |                 |
|          | EHFN42         | H90 DAY     | NON-FOOD CONTACT SURFACES  |          | 8/31/2017       |          |                 |
|          |                |             | Ceiling found covered with dust. Ceiling needs to be clean.  |          |                 |          |                 |

## Food Establishment Public Inspection Report

From 8/31/17 thru 9/6/17

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**ESTABLISHMENT**

**DENNYS RESTAURANT  
2116 S GEORGIA ST**

| Permit # | Violation Code | Status Code | Description   | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF213    | EHFN02         | IN          | PROPER COLD HOLDING TEMP.<br>Corrected from previous inspection.  |          | 8/31/2017       | 6        | HFOL            |
|          | EHFN29         | IN          | ACCURATE THERMOMETERS PROVIDED<br>Corrected from previous inspection.   |          | 8/31/2017       |          |                 |
|          | EHFN21         | H45 DAY     | CERTIFIED FOOD MANAGER<br>Certified Food Manager needed, register with Environmental Health yearly. Post in an area conspicuous to consumers. |          | 8/31/2017       |          |                 |
|          | EHFN44         | IN          | GARBAGE AND REFUSE DISPOSAL<br>Corrected from previous inspection.  |          | 8/31/2017       |          |                 |
|          | EHFN30         | H45 DAY     | FOOD ESTABLISHMENT PERMIT<br>Food Establishment Permit, and most recent inspection must be posted in an area conspicuous to consumers.        |          | 8/31/2017       |          |                 |

**Food Establishment Public Inspection Report****From 8/31/17 thru 9/6/17**

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**ESTABLISHMENT**

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**DENNYS RESTAURANT**

|       |        |          |                               |           |   |      |
|-------|--------|----------|-------------------------------|-----------|---|------|
| HF213 | EHFN45 | H180 DAY | PHYSICAL FACILITIES INSTALLED | 8/31/2017 | 6 | HFOL |
|-------|--------|----------|-------------------------------|-----------|---|------|

Cracked floor tiles and coving in several areas in kitchen need to be repaired or replaced.

|  |        |     |                       |           |  |  |
|--|--------|-----|-----------------------|-----------|--|--|
|  | EHFN46 | COS | SERVICE SINK PROVIDED | 8/31/2017 |  |  |
|--|--------|-----|-----------------------|-----------|--|--|

English and Spanish hand washing signs needed in both restrooms.

## Food Establishment Public Inspection Report

From 8/31/17 thru 9/6/17

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**ESTABLISHMENT**

**EMBASSY SUITES  
550 S BUCHANAN ST**

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF3051   | EHFN21         | H60 DAY     | CERTIFIED FOOD MANAGER   |          | 9/1/2017        | 0        | H PREOPEN       |
|          |                |             | A certified food manager must be registered with the Health Department within 60 days.   |          |                 |          |                 |
|          | EHFN34         | H10DAY      | NO EVIDENCE OF INSECT CONTAMIN   |          | 9/1/2017        |          |                 |
|          |                |             | Air curtain is being installed. Must be finished within 10 days or permit will be revoked.                                     |          |                 |          |                 |
|          | EHFN46         | H60 DAY     | SERVICE SINK PROVIDED  |          | 9/1/2017        |          |                 |
|          |                |             | A) English and Spanish hand washing signs are needed in the restrooms B) A covered trashcan is needed in the women's restroom. |          |                 |          |                 |
| HFK181   | EHFN21         | H60 DAY     | CERTIFIED FOOD MANAGER   |          | 9/1/2017        | 0        | H PREOPEN       |
|          |                |             | A certified food manager must be registered with the Health Department within 60 days.   |          |                 |          |                 |



## Food Establishment Public Inspection Report

From 8/31/17 thru 9/6/17

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### ESTABLISHMENT

#### EXECUTIVE INN & SUITES 2100 S COULTER ST

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1770   | EHFN18         | COS         | PROPER IDENTIFY TOXIC SUBSTANC   |          | 8/31/2017       | 11       | HL1B            |
|          |                |             | Toxic chemicals found above the prep food line. Nail polish remover found on top of fridge. Other cleaning chemicals found next to the drying area of wares.                 |          |                 |          |                 |
|          | EHFN32         | COS         | FOOD CONTACT SURFACE CONSTRUCT   |          | 8/31/2017       |          |                 |
|          |                |             | Ash tray and cigarette found on the prep line. All hand to mouth contact should be limited while preparing food.   |          |                 |          |                 |
|          | EHFN19         | H30 DAY     | APPROVED WATER SOURCE  |          | 8/31/2017       |          |                 |
|          |                |             | Indirect connection or "air gap" is needed for food prep sink.   |          |                 |          |                 |
|          | EHFN21         | H30 DAY     | CERTIFIED FOOD MANAGER   |          | 8/31/2017       |          |                 |
|          |                |             | Certified food protection manager from an accredited program is needed.  |          |                 |          |                 |
|          | EHFN36         | H30 DAY     | WIPING CLOTHS PROPERLY USED  |          | 8/31/2017       |          |                 |
|          |                |             | Held between uses in a chemical sanitizer solution at a concentration specified under §228.111(n). Meaning wet rags should be stored in the solution at designated strength. |          |                 |          |                 |

## Food Establishment Public Inspection Report

From 8/31/17 thru 9/6/17

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**ESTABLISHMENT**

**GOT DONUTS ?**

**601 23RD ST**

| Permit # | Violation Code | Status Code | Description   | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFC360   | EHFN34         | H90 DAY     | NO EVIDENCE OF INSECT CONTAMIN                                    |          | 9/1/2017        | 0        | H PREOPEN       |
|          |                |             | Back door needs to be sealed tightly. Back door needs door sweep. |          |                 |          |                 |
|          | EHFN29         | H10DAY      | ACCURATE THERMOMETERS PROVIDED                                    |          | 9/1/2017        |          |                 |
|          |                |             | Thermometers needed in all reach in coolers.                      |          |                 |          |                 |

## Food Establishment Public Inspection Report

From 8/31/17 thru 9/6/17

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**ESTABLISHMENT**

**IMPERIAL TAPROOM**

**410 15TH ST**

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFC353   | EHFN09         | H 3 DAYS    | FOOD SEPARATION AND PROTECTION   |          | 8/31/2017       | 8        | HL1B            |
|          |                |             | 1)Mop rag was stored above open rice ben. Corrected on site. 2)Covered items in freezer must be covered to prevent cross contamination.    |          |                 |          |                 |
|          | EHFN31         | COS         | HANDWASHING FACILITY ADEQUATE  |          | 8/31/2017       |          |                 |
|          |                |             | Both hand sink were found without paper towels. Hand sinks need paper towels at all time to ensure employees wash hands.                   |          |                 |          |                 |
|          | EHFN14         | COS         | PROPER HAND WASHING / GLOVES   |          | 8/31/2017       |          |                 |
|          |                |             | Employee observed coming into kitchen, putting on gloves without washing hands. Employees must wash their hands before they put on gloves. |          |                 |          |                 |

## Food Establishment Public Inspection Report

From 8/31/17 thru 9/6/17

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**ESTABLISHMENT**

**LITTLE CAESARS  
1900 SE 34TH AVE**

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2556   | EHFN21         | H30 DAY     | CERTIFIED FOOD MANAGER   |          | 9/5/2017        | 8        | HL1B            |
|          |                |             | Food manager needed.   |          |                 |          |                 |
|          | EHFN22         | H30 DAY     | AUTHORIZED FOOD HANDLER  |          | 9/5/2017        |          |                 |
|          |                |             | Food handlers needed.  |          |                 |          |                 |
|          | EHFN34         | H30 DAY     | NO EVIDENCE OF INSECT CONTAMIN   |          | 9/5/2017        |          |                 |
|          |                |             | Excessive flies need attention. Seal needed on back door and self closing. |          |                 |          |                 |
|          | EHFN42         | H30 DAY     | NON-FOOD CONTACT SURFACES  |          | 9/5/2017        |          |                 |
|          |                |             | Shelves and walls need to be cleaned more often to prevent buildup.        |          |                 |          |                 |
|          | EHFN47         | H30 DAY     | OTHER VIOLATIONS   |          | 9/5/2017        |          |                 |
|          |                |             | Health inspection must be posted or signage available.                     |          |                 |          |                 |

**Food Establishment Public Inspection Report**

**From 8/31/17 thru 9/6/17**

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**ESTABLISHMENT**

**LITTLE CAESARS**

|   |        |     |                             |          |   |      |
|---|--------|-----|-----------------------------|----------|---|------|
| HF2556  | EHFN37 | COS | ENVIRONMENTAL CONTAMINATION | 9/5/2017 | 8 | HL1B |
| Food in walk-in cooler needs to be covered. COS |        |     |                             |          |   |      |

**MCDONALDS**

**2910 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> |
|-----------------------------|-----------------------|--------------------|--------------------------------|-----------------|------------------------|-----------------|------------------------|
| HF2020                      | EHFN34                | H180 DAY           | NO EVIDENCE OF INSECT CONTAMIN |                 | 8/31/2017              | 1               | HL1B                   |
| Several flies in restaurant |                       |                    |                                |                 |                        |                 |                        |

## Food Establishment Public Inspection Report

From 8/31/17 thru 9/6/17

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### ESTABLISHMENT

**OHMS CAFE  
619 S TYLER ST**

| Permit # | Violation Code | Status Code | Description   | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFK5     | EHFN09         | H 3 DAYS    | FOOD SEPARATION AND PROTECTION  |          | 9/5/2017        | 11       | HL1B            |
|          |                |             | Cooking grease found close to hand sink. Cooking grease need to be move to prevent cross contamination.             |          |                 |          |                 |
|          | EHFN42         | H90 DAY     | NON-FOOD CONTACT SURFACES   |          | 9/5/2017        |          |                 |
|          |                |             | Blinds and vents found covered in dust. Blinds and vents need to be clean.  |          |                 |          |                 |
|          | EHFN03         | H 3 DAYS    | PROPER HOT HOLDING TEMP.  |          | 9/5/2017        |          |                 |
|          |                |             | Dented can found in dry storage area. Dented cans must be removed and not used.                                     |          |                 |          |                 |
|          | EHFN45         | H90 DAY     | PHYSICAL FACILITIES INSTALLED   |          | 9/5/2017        |          |                 |
|          |                |             | Ceiling tiles in women's restroom and dry storage area must be smooth, durable, easily cleanable and non-absorbent. |          |                 |          |                 |
|          | EHFN18         | COS         | PROPER IDENTIFY TOXIC SUBSTANC  |          | 9/5/2017        |          |                 |
|          |                |             | Bleach sanitizer bucket found above 200ppm. Sanitizer solution was corrected on site.                               |          |                 |          |                 |

**Food Establishment Public Inspection Report**

From 8/31/17 thru 9/6/17

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**ESTABLISHMENT**

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**OSCAR'S  
4602 SW 45TH 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> |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF3050          | EHFN10                | H 3 DAYS           | FOOD CONTACT SURFACES SANITIZE   |                 | 9/5/2017               | 0               | H PREOPEN              |
|                 |                       |                    | Clean top of dust off top of ice machine.  |                 |                        |                 |                        |
|                 | EHFN46                | H90 DAY            | SERVICE SINK PROVIDED  |                 | 9/5/2017               |                 |                        |
|                 |                       |                    | Covered trash can need in employee restroom.   |                 |                        |                 |                        |
|                 | EHFN43                | H90 DAY            | ADEQUATE VENTILATION AND LIGHT   |                 | 9/5/2017               |                 |                        |
|                 |                       |                    | Light shield needed in employee restroom.  |                 |                        |                 |                        |
|                 | EHFN09                | H 3 DAYS           | FOOD SEPARATION AND PROTECTION   |                 | 9/5/2017               |                 |                        |
|                 |                       |                    | Top of ice machine covered in dust. Dump all ice out of ice machine to ensure no cross contamination has occurred. |                 |                        |                 |                        |

**Food Establishment Public Inspection Report****From 8/31/17 thru 9/6/17**

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**ESTABLISHMENT****PALACE COFFEE COMPANY****420 15TH 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> |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|

|        |        |        |                                |  |           |   |      |
|--------|--------|--------|--------------------------------|--|-----------|---|------|
| HFC299 | EHFN32 | H10DAY | FOOD CONTACT SURFACE CONSTRUCT |  | 8/31/2017 | 2 | HL1B |
|--------|--------|--------|--------------------------------|--|-----------|---|------|

Shelf under espresso machine not in good repair. Surface must be smooth, durable, easily cleanable, and non-absorbent. This was on your last inspection. A 75.00 reinspection has been added. A fee will be added to every inspection until shelf is repaired.



## Food Establishment Public Inspection Report

From 8/31/17 thru 9/6/17

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### ESTABLISHMENT

#### ROOSTERS COFFEE & TEA

3440 BELL ST

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2138   | EHFN21         | H45 DAY     | CERTIFIED FOOD MANAGER   |          | 9/1/2017        | 8        | HL1B            |
|          |                |             | Certified food manager needed within 45 days.  |          |                 |          |                 |
|          | EHFN22         | H30 DAY     | AUTHORIZED FOOD HANDLER  |          | 9/1/2017        |          |                 |
|          |                |             | Food handler cards needed within 30 days   |          |                 |          |                 |
|          | EHFN34         | H180 DAY    | NO EVIDENCE OF INSECT CONTAMIN   |          | 9/1/2017        |          |                 |
|          |                |             | Back door needs to be self-closing   |          |                 |          |                 |
|          | EHFN45         | H180 DAY    | PHYSICAL FACILITIES INSTALLED  |          | 9/1/2017        |          |                 |
|          |                |             | a) Ceiling tile in bathroom and above food prep areas needs to be smooth, non-absorbent, and easily cleanable b) Coving needs to be repaired by hand sink in kitchen |          |                 |          |                 |
|          | EHFN47         | H180 DAY    | OTHER VIOLATIONS   |          | 9/1/2017        |          |                 |
|          |                |             | a) Fire extinguisher needs to be inspected once a year. ANSUL system needs to be inspected every 6 months b) Fridges need to be changed to commercial                |          |                 |          |                 |

**Food Establishment Public Inspection Report**

**From 8/31/17 thru 9/6/17**

---

**ESTABLISHMENT**

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**ROOSTERS COFFEE & TEA**

|   |        |          |                                |          |   |      |
|---|--------|----------|--------------------------------|----------|---|------|
| HF2138  | EHFN43 | H180 DAY | ADEQUATE VENTILATION AND LIGHT | 9/1/2017 | 8 | HL1B |
| a) Fridges need light bulbs b) Light shield needs to be fixed |        |          |                                |          |   |      |

**SINALOA HOT DOGS & MEXICAN FD  
2618 E AMARILLO BLVD**

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

|        |        |          |                  |  |          |   |     |
|--------|--------|----------|------------------|--|----------|---|-----|
| HF3028 | EHFN47 | H 3 DAYS | OTHER VIOLATIONS |  | 9/4/2017 | 1 | HM3 |
|--------|--------|----------|------------------|--|----------|---|-----|

Due to a fire located in your smoker area, your establishment is closed and may not re-open without approval from Environmental Health. Please call when all damage has been repaired and areas has been cleaned and sanitized.

|        |        |    |                  |  |          |   |     |
|--------|--------|----|------------------|--|----------|---|-----|
| HF3028 | EHFN47 | IN | OTHER VIOLATIONS |  | 9/5/2017 | 0 | HM4 |
|--------|--------|----|------------------|--|----------|---|-----|

Area where fire was has been repaired, cleaned, and sanitized. Establishment is clear to open.

## Food Establishment Public Inspection Report

From 8/31/17 thru 9/6/17

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### ESTABLISHMENT

**STARBUCKS COFFEE CO #6634**

**2335 S GEORGIA ST**

| Permit # | Violation Code | Status Code | Description   | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF1020   | EHFN30         | H180 DAY    | FOOD ESTABLISHMENT PERMIT   |          | 8/31/2017       | 15       | HL1B            |
|          |                |             | Food establishment permit, and most recent inspection must be posted at all times in an area conspicuous to the public.   |          |                 |          |                 |
|          | EHFN21         | H45 DAY     | CERTIFIED FOOD MANAGER  |          | 8/31/2017       |          |                 |
|          |                |             | Certified Food Manager needed, register with Environmental Health yearly. Post certificate in an area conspicuous to consumers.   |          |                 |          |                 |
|          | EHFN32         | H45 DAY     | FOOD CONTACT SURFACE CONSTRUCT  |          | 8/31/2017       |          |                 |
|          |                |             | Food contact surfaces must be smooth, durable, non-absorbent, and easily cleanable. Resurface or replace cutting boards.  |          |                 |          |                 |
|          | EHFN36         | H180 DAY    | WIPING CLOTHS PROPERLY USED   |          | 8/31/2017       |          |                 |
|          |                |             | Wiping cloths must be stored in chemical sanitizing solution when not in use, must be submerged or mostly submerged to preclude bacterial growth.   |          |                 |          |                 |
|          | EHFN34         | H180 DAY    | NO EVIDENCE OF INSECT CONTAMIN  |          | 8/31/2017       |          |                 |
|          |                |             | a) Back door gasket must be repaired so that it is tight fitting to prevent pest entry. b) Pest control frequency needs to be increased. c) Trapped pests need to be removed more frequently to prevent accumulation and attraction of other pests. |          |                 |          |                 |

## Food Establishment Public Inspection Report

From 8/31/17 thru 9/6/17

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### ESTABLISHMENT

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#### STARBUCKS COFFEE CO #6634

|        |        |          |                           |           |    |      |
|--------|--------|----------|---------------------------|-----------|----|------|
| HF1020 | EHFN42 | H180 DAY | NON-FOOD CONTACT SURFACES | 8/31/2017 | 15 | HL1B |
|--------|--------|----------|---------------------------|-----------|----|------|

Countertops need to be kept free of accumulation of sticky residue, powder, and food debris.

|  |        |          |                               |           |  |  |
|--|--------|----------|-------------------------------|-----------|--|--|
|  | EHFN45 | H180 DAY | PHYSICAL FACILITIES INSTALLED | 8/31/2017 |  |  |
|--|--------|----------|-------------------------------|-----------|--|--|

a)Cracked floor tiles must be replaced, repaired, or resealed so that they are cleanable. b)Missing coving in kitchen must be replaced.

|  |        |          |                              |           |  |  |
|--|--------|----------|------------------------------|-----------|--|--|
|  | EHFN14 | H180 DAY | PROPER HAND WASHING / GLOVES | 8/31/2017 |  |  |
|--|--------|----------|------------------------------|-----------|--|--|

Employees must wash hands and exposed portions of the arms before engaging in food preparation, after handling money or dirty utensils or equipment, and any time hands may have become contaminated.

|  |        |     |                               |           |  |  |
|--|--------|-----|-------------------------------|-----------|--|--|
|  | EHFN31 | COS | HANDWASHING FACILITY ADEQUATE | 8/31/2017 |  |  |
|--|--------|-----|-------------------------------|-----------|--|--|

Hand washing sinks must be maintained so that it is accessible at all times for employee use.

## Food Establishment Public Inspection Report

From 8/31/17 thru 9/6/17

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**ESTABLISHMENT**

**SUBWAY #6176-208**

**2004 S COULTER ST**

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1198   | EHFN43         | H180 DAY    | ADEQUATE VENTILATION AND LIGHT   |          | 8/31/2017       | 2        | HL1B            |
|          |                |             | Return air vents were extremely dirty during inspection. (intake vents)  |          |                 |          |                 |
|          | EHFN45         | H180 DAY    | PHYSICAL FACILITIES INSTALLED  |          | 8/31/2017       |          |                 |
|          |                |             | Wall, ceilings, and floors should be maintained, smooth, durable, cleanable, and non absorbant. The ceiling above the walk in freezer has several holes. |          |                 |          |                 |

**Food Establishment Public Inspection Report****From 8/31/17 thru 9/6/17****ESTABLISHMENT****TACO BELL #032694  
4116 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> |
|-----------------|-----------------------|--------------------|--------------------------------|---|------------------------|-----------------|------------------------|
| HF2888          | EHFN10                | H30 DAY            | FOOD CONTACT SURFACES SANITIZE | Tea machine was dirty and needs cleaning. Nozzle was dirty. | 9/1/2017               | 0               | H PREOPEN              |
|                 | EHFN45                | H30 DAY            | PHYSICAL FACILITIES INSTALLED  | Ceiling tiles were missing in the front area.               | 9/1/2017               |                 |                        |
|                 | EHFN42                | H30 DAY            | NON-FOOD CONTACT SURFACES      | General cleaning of clutter is needed in kitchen area.      | 9/1/2017               |                 |                        |
|                 | EHFN32                | H30 DAY            | FOOD CONTACT SURFACE CONSTRUCT | Gasket in cold hold is damaged and needs to be replaced.    | 9/1/2017               |                 |                        |

## Food Establishment Public Inspection Report

From 8/31/17 thru 9/6/17

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### ESTABLISHMENT

**TACO BELL #032695  
2000 S COULTER ST**

| Permit # | Violation Code | Status Code | Description   | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF2890   | EHFN36         | COS         | WIPING CLOTHS PROPERLY USED   |          | 9/1/2017        | 0        | H PREOPEN       |
|          |                |             | Wet wiping clothes were found on counter. Wet clothes need to be stored in sanitizer.   |          |                 |          |                 |
|          | EHFN39         | COS         | PROPER USE OF UTENSILS  |          | 9/1/2017        |          |                 |
|          |                |             | Wet stacking was observed.  |          |                 |          |                 |
|          | EHFN42         | H30 DAY     | NON-FOOD CONTACT SURFACES   |          | 9/1/2017        |          |                 |
|          |                |             | Non food contact surfaces need to remain clean. Build up of food on the prep line.  |          |                 |          |                 |
|          | EHFN10         | H30 DAY     | FOOD CONTACT SURFACES SANITIZE  |          | 9/1/2017        |          |                 |
|          |                |             | All food contact surfaces need to remain clean during food prep. Prep line needs to be cleaned every four hours. Taco prep line needs to be cleaned every four hours. |          |                 |          |                 |
|          | EHFN37         | H30 DAY     | ENVIRONMENTAL CONTAMINATION   |          | 9/1/2017        |          |                 |
|          |                |             | Leaks observed in the walk in freezer and soda machine by drive up window.  |          |                 |          |                 |

**Food Establishment Public Inspection Report**

From 8/31/17 thru 9/6/17

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**ESTABLISHMENT**

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**TACO BUENO  
6001 W INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1150   | EHFN46         | H30 DAY     | SERVICE SINK PROVIDED  |          | 8/31/2017       | 3        | HL1B            |
|          |                |             | Toilet room receptacle, covered. A toilet room used by females shall be provided with a covered receptacle for sanitary napkin |          |                 |          |                 |
|          | EHFN35         | H30 DAY     | PERSONAL CLEANLINESS / EATING  |          | 8/31/2017       |          |                 |
|          |                |             | Drinking cups found without lid and straw in the kitchen area. Hand to mouth contact must be mitigated in the kitchen area.    |          |                 |          |                 |
|          | EHFN45         | H30 DAY     | PHYSICAL FACILITIES INSTALLED  |          | 8/31/2017       |          |                 |
|          |                |             | General cleaning needed throughout the kitchen.  |          |                 |          |                 |



**Food Establishment Public Inspection Report****From 8/31/17 thru 9/6/17****ESTABLISHMENT****TEXAS FIREHOUSE SPORTS BAR&GR****3333 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> |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HF1687          | EHFN37                | COS                | ENVIRONMENTAL CONTAMINATION   |                 | 9/5/2017               | 4               | HL1B                   |
|                 |                       |                    | Pizza boxes and boxes of chicken found on floor. COS.                   |                 |                        |                 |                        |
|                 | EHFN38                | COS                | APPROVED THAWING METHODS  |                 | 9/5/2017               |                 |                        |
|                 |                       |                    | Fish found being thawed inside ROP. COS.                                |                 |                        |                 |                        |
|                 | EHFN45                | H180 DAY           | PHYSICAL FACILITIES INSTALLED   |                 | 9/5/2017               |                 |                        |
|                 |                       |                    | Ceiling tiles in bathroom need to be non-absorbent and easily cleanable |                 |                        |                 |                        |
|                 | EHFN46                | H180 DAY           | SERVICE SINK PROVIDED   |                 | 9/5/2017               |                 |                        |
|                 |                       |                    | Bathroom door needs to be self-closing                                  |                 |                        |                 |                        |

## Food Establishment Public Inspection Report

From 8/31/17 thru 9/6/17

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### ESTABLISHMENT

**THAI TASTE  
7710 HILLSIDE RD**

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1986   | EHFN09         | COS         | FOOD SEPARATION AND PROTECTION   |          | 9/5/2017        | 15       | HL1B            |
|          |                |             | Raw chicken found above ready to eat food. COS.  |          |                 |          |                 |
|          | EHFN19         | H180 DAY    | APPROVED WATER SOURCE  |          | 9/5/2017        |          |                 |
|          |                |             | Prep sink is directly connected to the sewer. An indirect connection is needed   |          |                 |          |                 |
|          | EHFN28         | H180 DAY    | PROPER DATE MARKING  |          | 9/5/2017        |          |                 |
|          |                |             | No TCS foods were date marked. All TCS food must be date marked if held longer than 24 hours.  |          |                 |          |                 |
|          | EHFN34         | H180 DAY    | NO EVIDENCE OF INSECT CONTAMIN   |          | 9/5/2017        |          |                 |
|          |                |             | a) Baby roach was found on shelf b) Backdoor needs to be self-closing c) Sticky fly trap found above dishes/utensils. Sticky fly traps cannot be located above food prep areas or utensils |          |                 |          |                 |
|          | EHFN42         | H180 DAY    | NON-FOOD CONTACT SURFACES  |          | 9/5/2017        |          |                 |
|          |                |             | a) Fridge and freezer handles need to be cleaned b) Bottom of freezer needs to be cleaned c) Racks need to be cleaned  |          |                 |          |                 |

**Food Establishment Public Inspection Report**

**From 8/31/17 thru 9/6/17**

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**ESTABLISHMENT**

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**THAI TASTE**

|        |        |          |                                |          |    |      |
|--------|--------|----------|--------------------------------|----------|----|------|
| HF1986 | EHFN43 | H180 DAY | ADEQUATE VENTILATION AND LIGHT | 9/5/2017 | 15 | HL1B |
|--------|--------|----------|--------------------------------|----------|----|------|

Vent hood needs to be cleaned

|  |        |          |                               |          |  |  |
|--|--------|----------|-------------------------------|----------|--|--|
|  | EHFN45 | H180 DAY | PHYSICAL FACILITIES INSTALLED | 9/5/2017 |  |  |
|--|--------|----------|-------------------------------|----------|--|--|

a) Ceiling above bathroom and food prep areas need to be smooth, non-absorbent, and easily cleanable b)  
Floor around 3-comp sink needs to be resurfaced

**TOOT N TOTUM #1  
1500 S WASHINGTON ST**

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

|       |        |          |                                |  |          |   |      |
|-------|--------|----------|--------------------------------|--|----------|---|------|
| HF556 | EHFN10 | H 3 DAYS | FOOD CONTACT SURFACES SANITIZE |  | 9/5/2017 | 4 | HL1B |
|-------|--------|----------|--------------------------------|--|----------|---|------|

Cappuccino machine inside needs to be cleaned.

|  |        |         |                               |  |          |  |  |
|--|--------|---------|-------------------------------|--|----------|--|--|
|  | EHFN45 | H90 DAY | PHYSICAL FACILITIES INSTALLED |  | 9/5/2017 |  |  |
|--|--------|---------|-------------------------------|--|----------|--|--|

Ceiling tiles above soda machine, mop sink and 3 compartment sink need to be smooth, durable, easily cleanable and non-absorbent.  
3 compartment room ceiling needs to be patched and free of holes.

**Food Establishment Public Inspection Report**

From 8/31/17 thru 9/6/17

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**ESTABLISHMENT****TOOT N TOTUM #10****7006 S WESTERN 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> |
|-----------------|-----------------------|--------------------|-----------------------------|---|------------------------|-----------------|------------------------|
| HF2932          | EHFN37                | H90 DAY            | ENVIRONMENTAL CONTAMINATION | Freezer found leaking and heavy ice build-up. Freezer need to be fixed. | 8/31/2017              | 1               | HL1B                   |

## Food Establishment Public Inspection Report

From 8/31/17 thru 9/6/17

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### ESTABLISHMENT

**TOOT N TOTUM #71  
1012 W AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description   | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF627    | EHFN18         | H 3 DAYS    | PROPER IDENTIFY TOXIC SUBSTANC  |          | 9/5/2017        | 5        | HL1B            |
|          |                |             | Chemicals need to be stored off the ground and away from food. House hold bug spray found. All pest control must be commercial grade. |          |                 |          |                 |
|          | EHFN45         | H90 DAY     | PHYSICAL FACILITIES INSTALLED   |          | 9/5/2017        |          |                 |
|          |                |             | Ceiling tiles above 3 compartment sink, mop sink, and soda machines must be smooth, durable, easily cleanable, and non- absorbent.    |          |                 |          |                 |
|          | EHFN46         | H90 DAY     | SERVICE SINK PROVIDED   |          | 9/5/2017        |          |                 |
|          |                |             | Covered trash can needed in women's restroom.   |          |                 |          |                 |

## Food Establishment Public Inspection Report

From 8/31/17 thru 9/6/17

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**ESTABLISHMENT**

**TORTILLERIA LUPITA  
4013 SE 10TH AVE**

| Permit # | Violation Code | Status Code | Description   | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF462    | EHFN01         | COS         | PROPER COOLING TIME AND TEMP.   |          | 9/6/2017        | 33       | HL1B            |
|          |                |             | Improper cooling of meat found. Discussed corrections with manager.   |          |                 |          |                 |
|          | EHFN02         | COS         | PROPER COLD HOLDING TEMP.   |          | 9/6/2017        |          |                 |
|          |                |             | Food found in walk-in at 48-57F. Food must be held at 41F or below at all times. Repeat Food was discarded. |          |                 |          |                 |
|          | EHFN03         | IN          | PROPER HOT HOLDING TEMP.  |          | 9/6/2017        |          |                 |
|          |                |             | Chorizo was holding at 135F.  |          |                 |          |                 |
|          | EHFN09         | COS         | FOOD SEPARATION AND PROTECTION  |          | 9/6/2017        |          |                 |
|          |                |             | Eggs found stored over RTE foods. Cooling food with no cover. Food must be covered at all times.            |          |                 |          |                 |
|          | EHFN10         | COS         | FOOD CONTACT SURFACES SANITIZE  |          | 9/6/2017        |          |                 |
|          |                |             | Unclean knives found stored with clean knives. Unclean slicer found stored on shelf.                        |          |                 |          |                 |

**Food Establishment Public Inspection Report****From 8/31/17 thru 9/6/17****ESTABLISHMENT****TORTILLERIA LUPITA**

| HF462 | EHFN21 | H30 DAY | CERTIFIED FOOD MANAGER  | 9/6/2017 | 33 | HL1B |
|-------|--------|---------|---|----------|----|------|
|       |        |         | Food manager certificate expired.   |          |    |      |
|       | EHFN22 | H30 DAY | AUTHORIZED FOOD HANDLER   | 9/6/2017 |    |      |
|       |        |         | Food handlers cards needed. Repeat  |          |    |      |
|       | EHFN27 | H30 DAY | PROPER COOLING METHODS  | 9/6/2017 |    |      |
|       |        |         | Walk in cooler was turned off. Temp was found at 60F.   |          |    |      |
|       | EHFN29 | H30 DAY | ACCURATE THERMOMETERS PROVIDED  | 9/6/2017 |    |      |
|       |        |         | Thermometer needed in walk-in.  |          |    |      |
|       | EHFN36 | H30 DAY | WIPING CLOTHS PROPERLY USED   | 9/6/2017 |    |      |
|       |        |         | Sanitizer wipe down rags were found outside bleach water solution. Must be stored inside solution when not in use.      |          |    |      |
|       | EHFN42 | H30 DAY | NON-FOOD CONTACT SURFACES   | 9/6/2017 |    |      |
|       |        |         | Shelves in walk in need to be cleaned. Walls in establishment need to be cleaned. Floor in walk in needs to be cleaned. |          |    |      |

**Food Establishment Public Inspection Report****From 8/31/17 thru 9/6/17****ESTABLISHMENT****TORTILLERIA LUPITA**

| HF462 | EHFN45 | H30 DAY | PHYSICAL FACILITIES INSTALLED  | 9/6/2017 | 33 | HL1B |
|-------|--------|---------|--|----------|----|------|
|       |        |         | Holes in walls need to be patched. Floors need to be sealed. Broken tiles need to be fixed. Dust vents and ceiling to remove build up. Hand sink holder is rusted and needs to be fixed. All equip. that is broken must be fixed or removed. |          |    |      |
|       | EHFN46 | H30 DAY | SERVICE SINK PROVIDED  | 9/6/2017 |    |      |
|       |        |         | Restroom door needs to be self closing. Covered trashcan needed in Women's restroom.   |          |    |      |
|       | EHFN39 | H30 DAY | PROPER USE OF UTENSILS   | 9/6/2017 |    |      |
|       |        |         | Wet stacking was found. Air dry completely before stacking. Repeat. Utensil containers need to be inverted.  |          |    |      |
|       | EHFN34 | H30 DAY | NO EVIDENCE OF INSECT CONTAMIN   | 9/6/2017 |    |      |
|       |        |         | Flies were excessive and on uncovered food, fly control needed. Back door needs to be sealed.  |          |    |      |
|       | EHFN28 | H30 DAY | PROPER DATE MARKING  | 9/6/2017 |    |      |
|       |        |         | Few items found with no date marking. Food held over 24hrs must have a date labeled. Discarded.  |          |    |      |
|       | EHFN35 | H30 DAY | PERSONAL CLEANLINESS / EATING  | 9/6/2017 |    |      |
|       |        |         | Personal items found on prep table and tortilla conveyor belt. Personal items must be stored separate.   |          |    |      |



## Food Establishment Public Inspection Report

From 8/31/17 thru 9/6/17

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### ESTABLISHMENT

#### TORTILLERIA LUPITA

|       |        |         |                  |          |    |      |
|-------|--------|---------|------------------|----------|----|------|
| HF462 | EHFN47 | H30 DAY | OTHER VIOLATIONS | 9/6/2017 | 33 | HL1B |
|-------|--------|---------|------------------|----------|----|------|

Inspection report needs to be posted or signage posted. Last inspection was not located.

#### URBANA COFFEE WORKS

5215 S COULTER ST

| Permit # | Violation Code | Status Code | Description                                  | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF3053   | EHFN47         | H30 DAY     | OTHER VIOLATIONS                             |          | 8/31/2017       | 0        | H PREOPEN       |
|          |                |             | Fire extinguisher needs to be inspected      |          |                 |          |                 |
|          | EHFN29         | H30 DAY     | ACCURATE THERMOMETERS PROVIDED               |          | 8/31/2017       |          |                 |
|          |                |             | Test strips needed                           |          |                 |          |                 |
|          | EHFN21         | H45 DAY     | CERTIFIED FOOD MANAGER                       |          | 8/31/2017       |          |                 |
|          |                |             | Certified food manager needed within 45 days |          |                 |          |                 |

## Food Establishment Public Inspection Report

From 8/31/17 thru 9/6/17

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**ESTABLISHMENT**

**WALMART #4464  
2711 SW 58TH AVE**

| Permit # | Violation Code | Status Code | Description   | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF2738   | EHFN31         | COS         | HANDWASHING FACILITY ADEQUATE   |          | 9/6/2017        | 11       | HL1B            |
|          |                |             | All hand sink found with paper towels. All hand sinks need paper towels at all time to ensure employee wash their hands.  |          |                 |          |                 |
|          | EHFN18         | H 3 DAYS    | PROPER IDENTIFY TOXIC SUBSTANC  |          | 9/6/2017        |          |                 |
|          |                |             | No sanitizer buckets found during inspection. Sanitizer buckets need to be made and all food contact surfaces need to be sanitized before the start of food prep. |          |                 |          |                 |
|          | EHFN10         | H 3 DAYS    | FOOD CONTACT SURFACES SANITIZE  |          | 9/6/2017        |          |                 |
|          |                |             | Bottom of reach in cooler and bottom of pizza oven is covered with food debris. Both surfaces need to be clean and sanitized                                      |          |                 |          |                 |
|          | EHFN42         | H90 DAY     | NON-FOOD CONTACT SURFACES   |          | 9/6/2017        |          |                 |
|          |                |             | Condensation from blowers in walk in cooler is leaking on floor in walk in. Leak need to be fixed.  |          |                 |          |                 |
|          | EHFN11         | H 3 DAYS    | PROPER DISPOSITION OF RETURNED  |          | 9/6/2017        |          |                 |
|          |                |             | Several dented can found on sales floor. All dented cans must be removed and not sold to prevent food borne illness.  |          |                 |          |                 |

## Food Establishment Public Inspection Report

From 8/31/17 thru 9/6/17

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### ESTABLISHMENT

#### YUMMY CAKES BY KAY

2300 BELL ST

| Permit # | Violation Code | Status Code | Description  | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2642   | EHFN21         | H45 DAY     | CERTIFIED FOOD MANAGER   |          | 8/31/2017       | 4        | HL1B            |
|          |                |             | Certified food manager is out of date. Food manager was not listed on the 3/13/15 inspection report.   |          |                 |          |                 |
|          | EHFN35         | COS         | PERSONAL CLEANLINESS / EATING  |          | 8/31/2017       |          |                 |
|          |                |             | Cell phone and watch was observed on the prep line.  |          |                 |          |                 |
|          | EHFN36         | COS         | WIPING CLOTHS PROPERLY USED  |          | 8/31/2017       |          |                 |
|          |                |             | Wet rags held between uses in a chemical sanitizer solution at a concentration specified under the manufacture direction. Wet rags found out of solution on the prep line. |          |                 |          |                 |
|          | EHFN45         | COS         | PHYSICAL FACILITIES INSTALLED  |          | 8/31/2017       |          |                 |
|          |                |             | Intake vent was dirty and needed cleaning B. Ceiling tiles in bathroom are not non absorbent and easily cleanable. Cove in bathroom is peeling off of wall.                |          |                 |          |                 |

## Food Establishment Public Inspection Report

From 8/31/17 thru 9/6/17

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**ESTABLISHMENT**

**ZONE THE  
6010 SW 34TH AVE**

| Permit # | Violation Code | Status Code | Description   | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF2645   | EHFN21         | H45 DAY     | CERTIFIED FOOD MANAGER  |          | 9/5/2017        | 8        | HL1B            |
|          |                |             | Certified food manager needed within 45 days. Register card w/ City of Amarillo (\$40/yr) |          |                 |          |                 |
|          | EHFN22         | H30 DAY     | AUTHORIZED FOOD HANDLER   |          | 9/5/2017        |          |                 |
|          |                |             | Food handler cards needed within 30 days  |          |                 |          |                 |
|          | EHFN32         | H180 DAY    | FOOD CONTACT SURFACE CONSTRUCT  |          | 9/5/2017        |          |                 |
|          |                |             | All exposed wood in prep area needs to be sealed  |          |                 |          |                 |
|          | EHFN45         | H180 DAY    | PHYSICAL FACILITIES INSTALLED   |          | 9/5/2017        |          |                 |
|          |                |             | Bathroom ceiling tiles need to be non-absorbent and easily cleanable                      |          |                 |          |                 |
|          | EHFN47         | H180 DAY    | OTHER VIOLATIONS  |          | 9/5/2017        |          |                 |
|          |                |             | Fire extinguisher needs to be inspected once a year                                       |          |                 |          |                 |

**Food Establishment Public Inspection Report**

**From 8/31/17 thru 9/6/17**

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**ESTABLISHMENT**

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