

Food Establishment Public Inspection Report**From 2/2/17 thru 2/8/17**

ESTABLISHMENT**CALICO COUNTY****2410 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF334	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		2/7/2017	1	HINVEST
Insects in establishment facility must be pro-fessionally treated for insects. Facility must be kept free of food splatters, spills & debris follow up inspection will be scheduled.							

Food Establishment Public Inspection Report

From 2/2/17 thru 2/8/17

ESTABLISHMENT

GLOBAL DISCOUNT STORE

3408 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2509	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		2/6/2017	6	HL1B
			Ceiling tiles above meat prep area must be smooth, durable, nonabsorbent, and easily cleaned.				
	EHFN11	COS	PROPER DISPOSITION OF RETURNED		2/6/2017		
			a)Dented cans found stored on shelf for sale. b) Foods found for sale on shelf past expiration dates. All were removed.				
	EHFN24	COS	REQUIRED RECORDS AVAILABLE		2/6/2017		
			All packaged foods must be labeled with the common name, ingredients, manufacturer, weight, and common allergens.				

Food Establishment Public Inspection Report

From 2/2/17 thru 2/8/17

ESTABLISHMENT**GOLDEN LIGHT CAFE & CANTINA****2908 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM760	EHFN30	H10DAY	FOOD ESTABLISHMENT PERMIT		2/7/2017	0	H PREOPEN

Mobile permit numbers must be on either side of the unit in 3" letters + establishment name with description.

Food Establishment Public Inspection Report**From 2/2/17 thru 2/8/17****ESTABLISHMENT****HORACE MANN MIDDLE SCHOOL****610 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF680	EHFN03	IN	PROPER HOT HOLDING TEMP.		2/8/2017	7	HL1B
			Alfredo holding at 137F. Must be held at 135F or higher. In compliance.				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		2/8/2017		
			Gaskets on walk-in cooler need to be replaced to ensure proper temperature is being maintained.				
	EHFN39	H180 DAY	PROPER USE OF UTENSILS		2/8/2017		
			Wood cutting board needs to be resurfaced to ensure it is easily cleanable.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/8/2017		
			3-compartment prep sink has a direct connection. This does not meet current code, prep sink needs to be indirectly plumbed to the sewer.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		2/8/2017		
			Lock on reachin milk cooler needs replaced w/easily cleanable material. Lock has been temporarily fixed. Missing tile on wall needs fixed to ensure all surfaces are easily cleanable. Ceiling tiles in restroom need to be smooth, cleanable & nonabsorbant.				

Food Establishment Public Inspection Report

From 2/2/17 thru 2/8/17

ESTABLISHMENT

JOHNNY N ALLEN MIDDLE SCHOOL**700 N LINCOLN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF691	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		2/8/2017	1	HL1B	
			A) Ceiling tiles in kitchen and restroom need to be smooth, easily cleanable and non absorbent. B) Vents and light shields in kitchen area need to be cleaned and dusted.					

Food Establishment Public Inspection Report

From 2/2/17 thru 2/8/17

ESTABLISHMENT

**KALABAYDH
6007 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2660	EHFN20	H30 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/6/2017	11	HFOL
			Three compartment sink is leaking and needs to be repaired. Sink must be indirectly plumbed.				
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		2/6/2017		
			Food manager certificate is needed within 45 days.				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		2/6/2017		
			All employees must have a food handlers card within 45 days.				
	EHFN23	H30 DAY	HOT & COLD WATER AVAILABLE		2/6/2017		
			Handsink in kitchen needs to be repaired. Hot water needed at sink.				
	EHFN46	H30 DAY	SERVICE SINK PROVIDED		2/6/2017		
			Restroom door must be self closing.				

Food Establishment Public Inspection Report

From 2/2/17 thru 2/8/17

ESTABLISHMENT

KALABAYDH

HF2660	EHFN47	H30 DAY	OTHER VIOLATIONS	2/6/2017	11	HFOL
			Vent hood must be inspected within 30 days.			
	EHFN45	IN	PHYSICAL FACILITIES INSTALLED	2/6/2017		
			All holes were repaired, in compliance.			
	EHFN31	IN	HANDWASHING FACILITY ADEQUATE	2/6/2017		
			Soap and papertowels provided at handsink. In compliance.			
	EHFN29	IN	ACCURATE THERMOMETERS PROVIDED	2/6/2017		
			Thermometer was added to cooler. In compliance.			

Food Establishment Public Inspection Report

From 2/2/17 thru 2/8/17

ESTABLISHMENT

LONG JOHN SILVERS

1600 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1681	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS		2/3/2017	6	HFOL
			A clean out cap must be placed on the sewage clean out. Must be corrected by 2/10/2017 or a \$75 reinspection fee will be charged.				
	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER		2/3/2017		
			Current food manager needs to be registered with the city. \$40 registration fee needs to be paid yearly. 30 days to complete.				
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		2/3/2017		
			Exposed wires were addressed on last inspection, 1/18/2017, needed to be corrected by 1/27/2017. Issue has not been addressed and a \$75 reinspection fee is being charged. Reinspection fee must be paid by Monday, 2/6/2017. Wires must be covered by 2/10				

Food Establishment Public Inspection Report

From 2/2/17 thru 2/8/17

ESTABLISHMENT

**ROUTE 66 DISCOUNT
3816 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1897	EHFN03	H24 HOUR	PROPER HOT HOLDING TEMP.		2/2/2017	34	HL1B
			Not properly hot holding. Sausages temped at 122F.				
	EHFN09	H24 HOUR	FOOD SEPARATION AND PROTECTION		2/2/2017		
			Equipment is not being properly cleaned and sanitized. No bleach water was made and soda nozzles were being cleaned with a wet rag. 228.68(a)(1)				
	EHFN10	H24 HOUR	FOOD CONTACT SURFACES SANITIZE		2/2/2017		
			a)Soda nozzles have excessive build-up and are not being properly cleaned. b)No sanitizing solution available to sanitize surfaces. c) Ice scoop is being stored on a surface that is not cleanable.				
	EHFN18	H24 HOUR	PROPER IDENTIFY TOXIC SUBSTANC		2/2/2017		
			Chemicals stored with food product.				
	EHFN21	H24 HOUR	CERTIFIED FOOD MANAGER		2/2/2017		
			Food Manager card needed.				

Food Establishment Public Inspection Report**From 2/2/17 thru 2/8/17****ESTABLISHMENT****ROUTE 66 DISCOUNT**

HF1897	EHFN23	H24 HOUR	HOT & COLD WATER AVAILABLE	2/2/2017	34	HL1B
--------	--------	----------	----------------------------	----------	----	------

Hot water not available at handwashing sink, in restroom, at 3 compartment sink.

	EHFN29	H24 HOUR	ACCURATE THERMOMETERS PROVIDED	2/2/2017		
--	--------	----------	--------------------------------	----------	--	--

a) Thermometer needed in walk-in cooler. b) Probe thermometer needed for internal temps. c) Sanitizing test strips needed.

	EHFN30	H24 HOUR	FOOD ESTABLISHMENT PERMIT	2/2/2017		
--	--------	----------	---------------------------	----------	--	--

Food Permit is currently expired.

	EHFN31	H24 HOUR	HANDWASHING FACILITY ADEQUATE	2/2/2017		
--	--------	----------	-------------------------------	----------	--	--

a) Handwashing sink is currently being used for other purposes. b) Handwashing sink currently has boxes blocking access to it.

	EHFN35	H24 HOUR	PERSONAL CLEANLINESS / EATING	2/2/2017		
--	--------	----------	-------------------------------	----------	--	--

a) Personal items must be separated from store/ food items. b) All reach-in coolers need to be cleaned. c) Floors need to be cleaned and rid of all food particle and build-up.

	EHFN39	H24 HOUR	PROPER USE OF UTENSILS	2/2/2017		
--	--------	----------	------------------------	----------	--	--

Soda bibs and reach-in cooler are currently blocked, preventing access for cleaning and maintenance.
228.110 (a)(1)(A)

Food Establishment Public Inspection Report

From 2/2/17 thru 2/8/17

ESTABLISHMENT

ROUTE 66 DISCOUNT

HF1897	EHFN43	H24 HOUR	ADEQUATE VENTILATION AND LIGHT	2/2/2017	34	HL1B	
			a) Vents need to be cleaned and free of build-up. b) 2 light shields need to be replaced on the lights that do not currently have them.				
	EHFN46	H24 HOUR	SERVICE SINK PROVIDED	2/2/2017			
			a) Lid on back of toilet needs to be replaced. b) Restroom needs covered trash can.				
	EHFN20	H24 HOUR	APPROVED SEWAGE/WASTEWATER SYS	2/2/2017			
			3 comp sink/ food prep sink is currently directly plumbed to sewer line. There must be an indirect waste connection and air gap. See handout.				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER	2/2/2017			
			All employees need food handler card within 45 days.				
	EHFN45	H24 HOUR	PHYSICAL FACILITIES INSTALLED	2/2/2017			
			Floor in bathroom & in front of walk-in cooler needs to be repaired. Walls in bathroom need to be sealed and free of holes. Wall behind reach-in freezer needs to be repaired. Insulation can not be exposed. Cover for hole in ceiling must be replaced.				
HF1897	EHFN03	IN	PROPER HOT HOLDING TEMP.	2/7/2017	14	HFOL	
			Sausages were holding at 138F.				

Food Establishment Public Inspection Report

From 2/2/17 thru 2/8/17

ESTABLISHMENT

ROUTE 66 DISCOUNT

HF1897	EHFN09	IN	FOOD SEPARATION AND PROTECTION	2/7/2017	14	HFOL
			Two corrections from previous inspection.			
	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE	2/7/2017		
			Three corrections from previous inspection.			
	EHFN23	IN	HOT & COLD WATER AVAILABLE	2/7/2017		
			Corrected.			
	EHFN29	IN	ACCURATE THERMOMETERS PROVIDED	2/7/2017		
			Three corrections from previous inspection.			
	EHFN30	IN	FOOD ESTABLISHMENT PERMIT	2/7/2017		
			Corrected.			
	EHFN31	IN	HANDWASHING FACILITY ADEQUATE	2/7/2017		
			2 Corrections.			

Food Establishment Public Inspection Report

From 2/2/17 thru 2/8/17

ESTABLISHMENT

ROUTE 66 DISCOUNT

HF1897	EHFN35	IN	PERSONAL CLEANLINESS / EATING	2/7/2017	14	HFOL
3 Corrections from previous inspection.						
	EHFN39	IN	PROPER USE OF UTENSILS	2/7/2017		
Corrected.						
	EHFN18	H90 DAY	PROPER IDENTIFY TOXIC SUBSTANC	2/7/2017		
Sanitizer needs to be diluted to 100PPM. 1 Correction from previous inspection.						
	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS	2/7/2017		
Three compartment sink must have indirect connection to the public sewer system.						
	EHFN21	H90 DAY	CERTIFIED FOOD MANAGER	2/7/2017		
Food Manager card needs to be registered yearly with the Environmental Health Department.						
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED	2/7/2017		
Floor tiles in bathroom needs to be repaired/replaced. Hole in bathroom wall needs to be repaired & painted. Drywall behind freezer must be painted such that surface can be cleaned & not absorb moisture.						

Food Establishment Public Inspection Report

From 2/2/17 thru 2/8/17

ESTABLISHMENT

ROUTE 66 DISCOUNT

HF1897	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT	2/7/2017	14	HFOL
			Light shields needs to be replace/used in areas with food prep or storage. 1 Correction from previous inspection.			
	EHFN46	H90 DAY	SERVICE SINK PROVIDED	2/7/2017		
			Restroom door must be self-closing. Restroom must have covered trash can. 1 Correction from previous inspection.			
	EHFN22	H90 DAY	AUTHORIZED FOOD HANDLER	2/7/2017		
			All employees handling & preparing food must obtain a food handlers card. Management must keep cards on file.			
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES	2/7/2017		
			Non food contact surfaces must be cleaned & well maintained. Reach in freezers containing ice cream needs to be defrosted & seems cleaned.			

Food Establishment Public Inspection Report**From 2/2/17 thru 2/8/17****ESTABLISHMENT****SANBORN ELEMENTARY
700 S ROBERTS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF683	EHFN02	IN	PROPER COLD HOLDING TEMP. Tomatoes holding at 40F. Must be at 41F or below. In compliance.		2/6/2017	2	HL1B
	EHFN03	IN	PROPER HOT HOLDING TEMP. Meat holding at 196F. Must be held at 135F or higher. In compliance.		2/6/2017		
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT Reach-in warmer gaskets need to be replaced to ensure proper temperature is being maintained.		2/6/2017		

Food Establishment Public Inspection Report

From 2/2/17 thru 2/8/17

ESTABLISHMENT

**SHAHINAR
810 COLUMBINE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2611	EHFN29	H30 DAY	ACCURATE THERMOMETERS PROVIDED		2/3/2017	6	HM4
			Thermometer needed in egg cooler.				
	EHFN34	H30 DAY	NO EVIDENCE OF INSECT CONTAMIN		2/3/2017		
			Establishment must be treated for mice by a licensed pest control operator.				
	EHFN42	IN	NON-FOOD CONTACT SURFACES		2/3/2017		
			a)Inside all freezers was cleaned. b)Floors were cleaned.				
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED		2/3/2017		
			a)All storage rooms need to be cleaned and organized. b)All unused or broken equipment need to be removed.				
	EHFN23	IN	HOT & COLD WATER AVAILABLE		2/3/2017		
			Hot water restored to establishment. Can re-open.				

Food Establishment Public Inspection Report

From 2/2/17 thru 2/8/17

ESTABLISHMENT

SHAHINAR

HF2611

EHFN24

H30 DAY

REQUIRED RECORDS AVAILABLE

2/3/2017

6

HM4

Remove all products for sale that don't have English labels.

Food Establishment Public Inspection Report

From 2/2/17 thru 2/8/17

ESTABLISHMENT

**STOCKYARDS CAFE
100 N MANHATTAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2450	EHFN06	H10DAY	TIME AS PUBLIC HEALTH CONTROL		2/3/2017	17	HFOL
			Out of date foods held in the walk-in cooler. All TCS foods must be discarded after 7 days.				
	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION		2/3/2017		
			A) Corrected. B) Corrected. C) Corrected D) All foods being stored in the cooler or freezer need to be covered to prevent cross contamination. E) Lids on containers in walk-in need to be secured tightly.				
	EHFN32	IN	FOOD CONTACT SURFACE CONSTRUCT		2/3/2017		
			A) Corrected. B) Corrected. C) Corrected.				
	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE		2/3/2017		
			Corrected.				
	EHFN33	IN	WAREWASHING FACILITY INSTALLED		2/3/2017		
			Corrected.				

Food Establishment Public Inspection Report

From 2/2/17 thru 2/8/17

ESTABLISHMENT

STOCKYARDS CAFE

HF2450	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN	2/3/2017	17	HFOL
			Back exterior door needs to be self-closing to ensure insects and pests do not enter.			
	EHFN36	IN	WIPING CLOTHS PROPERLY USED	2/3/2017		
			Corrected.			
	EHFN41	IN	ORIGINAL CONTAINER LABELING	2/3/2017		
			Corrected.			
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES	2/3/2017		
			A) Ceiling in kitchen needs to be dusted and cleaned. B) Corrected. C) Corrected. D) Corrected.			
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	2/3/2017		
			A) Ceiling tiles in men and womens restroom and over coffee area need to be smooth, durable and non-absorbant tiles. Replace by 3/24/2017. B) Insulation in storage room needs to be replaced to ensure walls and ceiling are easily cleanable.			
	EHFN31	H10DAY	HANDWASHING FACILITY ADEQUATE	2/3/2017		
			A) No soap available at handwashing sink in back prep area. B) Coffee container was sitting in handwashing sink. Handwashing sink should only be used to wash hands.			

Food Establishment Public Inspection Report**From 2/2/17 thru 2/8/17****ESTABLISHMENT****STOCKYARDS CAFE**

HF2450	EHFN02	COS	PROPER COLD HOLDING TEMP.	2/3/2017	17	HFOL
--------	--------	-----	---------------------------	----------	----	------

Corrected. Reach in cooler has been fixed & maintaining proper temperature. A temp. log has been properly used. TCS foods in make table must be held at 41F or below. Tomatoes held at 50F, Ham held at 46F, and mayo held at 48F. Food was moved to reachin.

HF2450	EHFN02	IN	PROPER COLD HOLDING TEMP.	2/8/2017	1	HFOL
--------	--------	----	---------------------------	----------	---	------

Make table holding TCS foods has been fixed and is maintaining proper temperature. In compliance.

	EHFN34	IN	NO EVIDENCE OF INSECT CONTAMIN	2/8/2017		
--	--------	----	--------------------------------	----------	--	--

Back exterior door is now self closing. In compliance.

	EHFN42	IN	NON-FOOD CONTACT SURFACES	2/8/2017		
--	--------	----	---------------------------	----------	--	--

Ceiling in kitchen has been cleaned and dusted.

	EHFN45	H45 DAY	PHYSICAL FACILITIES INSTALLED	2/8/2017		
--	--------	---------	-------------------------------	----------	--	--

Ceiling tiles in men and womens restroom and over coffee area need to be smooth, durable and non-absorbant tiles. Replace by 3/24/2017.

Food Establishment Public Inspection Report

From 2/2/17 thru 2/8/17

ESTABLISHMENT**SUBWAY #11143-326****105 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC358	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		2/7/2017	0	H PREOPEN
			Establishment must be clean to the touch before opening. Will reinspect prior to opening.				
	EHFN47	H 3 DAYS	OTHER VIOLATIONS		2/7/2017		
			a)Certificate of Occupancy needed. b)Fire Marshal inspection needed.				

Food Establishment Public Inspection Report

From 2/2/17 thru 2/8/17

ESTABLISHMENT

**TACOS GARCIA
1100 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF185	EHFN02	IN	PROPER COLD HOLDING TEMP.		2/3/2017	13	HFOL
			All coolers were maintainng temperature during follow up inspection. A temperature log is being used. In compliance.				
	EHFN10	H30 DAY	FOOD CONTACT SURFACES SANITIZE		2/3/2017		
			A) Ice machine needs to be cleaned. B) Approved sanitizer is needed.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/3/2017		
			3 compartment sink is directly plumbed to the sewer. Sink must be indirectly connected. Correct by next routine inspection.				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		2/3/2017		
			A) Shelves in bar are rusted. Need to be resurfaced or repaired by next routine inspection. B) Cutting boards need to be replaced.				
	EHFN38	COS	APPROVED THAWING METHODS		2/3/2017		
			Fish found thawing incorrectly. An approved thawing method must be used. Corrected on site.				

Food Establishment Public Inspection Report

From 2/2/17 thru 2/8/17

ESTABLISHMENT

TACOS GARCIA

HF185	EHFN39	COS	PROPER USE OF UTENSILS	2/3/2017	13	HFOL
			Dishes found stacked on the clean dish rack were wet. Dishes must be air dried completely before stacking.			
	EHFN43	H180 DAY	ADEQUATE VENTILATION AND LIGHT	2/3/2017		
			Air ducts not clean. Have ducts professionally cleaned. Must obtain receipt.			
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	2/3/2017		
			Ceiling panels out of place and not clean. B) Ceiling over the bar is peeling paint. C) Floor is pitted and needs to be repaired to ensure it is easily cleanable.			
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES	2/3/2017		
			A)Top of walk-in coolers are being used for storage. Develop a cleaning schedule to ensure proper cleaning is being maintained. B)Floors, walls, and ceilings need to be cleaned reguarly. C)Inside of coolers in bar area need to be cleaned.			

Food Establishment Public Inspection Report

From 2/2/17 thru 2/8/17

ESTABLISHMENT**TRINITY LUTHERAN CHURCH SCHOOL**

5005 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF112	EHFN20	H45 DAY	APPROVED SEWAGE/WASTEWATER SYS		2/6/2017	5	HL1B
			Food prep sink must be indirectly plumbed.				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		2/6/2017		
			All employees handling/preparing food must obtain a food handlers card.				

TTU DIETETIC MICHELE VELOZ

1701 N 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7233					2/3/2017	0	HL1B FOOD

Food Establishment Public Inspection Report**From 2/2/17 thru 2/8/17****ESTABLISHMENT****WESLEY COMMUNITY DAY CARE****1615 S ROBERTS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD27	EHFN20	IN	APPROVED SEWAGE/WASTEWATER SYS	3-compartment now has an air gap- in compliance.	2/6/2017	6	HL1B
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER	Food manager's card is expired. A certified food manager is needed within 45 days. Food manager certificate must be registered with the Health Department.	2/6/2017		
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT	A) Shelf by dishwasher needs to be replaced or resurfaced. B) Cutting boards need to be resurfaced. C) All duct tap needs to be removed. Please have corrected by next routine inspection: 8/6/2017.	2/6/2017		
	EHFN37	H180 DAY	ENVIRONMENTAL CONTAMINATION	Ice build up in walk-in freezer needs to be removed. Condensate leak needs to be properly fixed by next routine inspection: 8/6/2017.	2/6/2017		
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	Rusted and broken floor tiles need to be repaired or replaced to ensure floor is easily cleanable. Correct by next routine inspection: 8/6/2017.	2/6/2017		

Food Establishment Public Inspection Report

From 2/2/17 thru 2/8/17

ESTABLISHMENT

WILL ROGERS LEARNING CENTER**702 N JOHNSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD29	EHFN03	IN	PROPER HOT HOLDING TEMP. Meatballs holding at 155F. Must be held at 135F or higher. In compliance.		2/8/2017	0	HFOL
	EHFN45	IN	PHYSICAL FACILITIES INSTALLED Broken floor tiles have been repaired or replaced. In compliance.		2/8/2017		
	EHFN47	IN	OTHER VIOLATIONS Household freezer has been replaced with a commercial grade freezer. In compliance.		2/8/2017		