

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT

**806 SPORTS
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7181	EHFN35	COS	PERSONAL CLEANLINESS / EATING Hair restraint needed for all employees working with food.		1/14/2017	1	HL1B FOOD

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT

ABUELOS MEXICAN EMBASSY**3501 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF476	EHFN09	COS	FOOD SEPARATION AND PROTECTION		1/17/2017	5	HL1B
			Splatter over hot and cold hold. b)Dust on chip rack.c)Coffee filters not covered.				
	EHFN40	COS	SINGLE-USE ARTICLES STORAGE		1/17/2017		
			Single service not inverted.				
	EHFN45	COS	PHYSICAL FACILITIES INSTALLED		1/17/2017		
			Gap at back door.b)Broken floor tile.				

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From 1/12/17 thru 1/18/17

ESTABLISHMENT

AMARILLO DOWNTOWN LIONS CLUB

3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7200					1/14/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT

ARBYS #7490

5214 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1566	EHFN42	COS	NON-FOOD CONTACT SURFACES		1/17/2017	6	HL1B
			Ice buckets not clean outside.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		1/17/2017		
			Soap dispenser not working correctly in mens restroom.				
	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN		1/17/2017		
			Back door closer broken. Repair as needed.				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		1/17/2017		
			Broken thermometer in reach in cooler.				

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From 1/12/17 thru 1/18/17

ESTABLISHMENT

BEKINS/PAM MATHESON

3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT7151	EHFN35	COS	PERSONAL CLEANLINESS / EATING		1/14/2017	1	HL1B FOOD	
			Hair restraint must be worn when working with food.					

C 21 BOSTON & CO

3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT7184	EHFN35	COS	PERSONAL CLEANLINESS / EATING		1/14/2017	1	HL1B FOOD	
			Hair restraints needed.					

Food Establishment Public Inspection Report**From 1/12/17 thru 1/18/17****ESTABLISHMENT****CHICK FIL A AT GEORGIA STREET****2525 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2122	EHFN35	H10DAY	PERSONAL CLEANLINESS / EATING		1/13/2017	12	HL1B
			All personal items need to be stored seperate from kitchen/ food prep area.				
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION		1/13/2017		
			Lids on bulk pickle buckets have excessive build-up of oil and food particle. These need to be cleaned and stored in an area that is clean and dry.				
	EHFN28	H10DAY	PROPER DATE MARKING		1/13/2017		
			Food was found past "use by date." All food must be date marked from time removed from freezer or prepped and discarded after 7 days.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		1/13/2017		
			Gaskets on coolers and freezers with tears need to be replaced to maintain a smooth, cleanable surface.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		1/13/2017		
			a)Prep table has excessive build-up and needs to be cleaned.b)Make table coolers have excessive build-up and need to be kept clean. c)Soda Nozzles by drive through need to be properly cleaned and rid of build-up.				

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ESTABLISHMENT

CHICK FIL A AT GEORGIA STREET

HF2122	EHFN21	IN	CERTIFIED FOOD MANAGER	1/13/2017	12	HL1B
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Staff was able to demonstrate adequate knowledge of TFER; Food/Safety standards.

	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	1/13/2017		
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a) All shelves and counter tops need to be cleaned. b) Coolers and freezers found with excessive build-up and need to be cleaned. c) Walk-in freezer floor need to be cleaned. d) Build-up of dirty water under tea dispensers need to be clean.

	EHFN39	H10DAY	PROPER USE OF UTENSILS	1/13/2017		
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Dishes found being wet stacked. All dishes must air dry before being stacked for storage.

	EHFN47	H10DAY	OTHER VIOLATIONS	1/13/2017		
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Mop sink drain was found holding standing water. Mop sink must be used for mop water only and should drain adequately.

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From 1/12/17 thru 1/18/17

ESTABLISHMENT

**CHICK-FIL-A SOUTH COULTER ST
4510 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2863	EHFN39	COS	PROPER USE OF UTENSILS		1/12/2017	7	HL1B
			Food in walk-in freezer found on the floor. All food must remain 6 inches off the ground. Corrected on site.				
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		1/12/2017		
			A)Dust found on wire rack above prep table. Wire rack need to be clean. B)Top of chicken warmer has heavy grease build up. Top of warmer need to be clean. C)Floor of walk-in freezer has ice build. Floor of freezer need to be clean.				
	EHFN14	COS	PROPER HAND WASHING / GLOVES		1/12/2017		
			Employee found handling food using bare hand contact. All employees must wash their hands and wear gloves before preping food. Corrected on site.				
	EHFN28	COS	PROPER DATE MARKING		1/12/2017		
			Food found in walk-in with out date marking. Corrected on site.				

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From 1/12/17 thru 1/18/17

ESTABLISHMENT

**CHICK-FIL-A WESTGATE MALL
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2875	EHFN28	H10DAY	PROPER DATE MARKING		1/12/2017	17	HL1B
			Severals item in reach-in cooler not date marked. All open/prep food in reach-in cooler must be date marked to ensure food is not kept past seven days.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		1/12/2017		
			A) Handle of knife hanging on knife rack is melted. Handle is no longer cleanable. Knife need to be fixed or replaced. B) Soda machine rack on all soda machines are rusting. Rack need to be smooth, durable, non absorbent and easily cleanable.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		1/12/2017		
			A) Cleaner found stored on top of food product. Corrected on site. Glove used for cleaning dishes found sitting on soda boxes. Corrected on site.				
	EHFN02	H90 DAY	PROPER COLD HOLDING TEMP.		1/12/2017		
			Cut apples in cold hold at improper temp. Apple holding at 47 degrees. All food in cold hold must maintain a temp of 41F or below.				
	EHFN41	H90 DAY	ORIGINAL CONTAINER LABELING		1/12/2017		
			All bulk item not in orginal container need to be labeled.				

Food Establishment Public Inspection Report**From 1/12/17 thru 1/18/17****ESTABLISHMENT****CHICK-FIL-A WESTGATE MALL**

HF2875	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED	1/12/2017	17	HL1B
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Ceiling tile above serving area need to be smooth, durable, non absorbent, and easily cleanable.

	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES	1/12/2017		
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Prep/cold hold table door broken beening held together with tape. Tape need to be removed and door need to be fixed.

	EHFN39	H90 DAY	PROPER USE OF UTENSILS	1/12/2017		
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Boxes found in walk-in freezer and in kitchen area sitting on the ground. All food must be 6 inches off the ground.

	EHF09	H 3 DAYS	APPROVED SOURCE/LABELING	1/12/2017		
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A) Food in reach in cooler was not covered. All food in reach in must be covered to prevent cross contamination.

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT**COLE MEMORIAL COMMUNITY CTR**

300 16TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC219					1/18/2017	0	HL1B

COTTER JIMMY
3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7178					1/14/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT**ELKS & HOMERS
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT7191	EHFN02	COS	PROPER COLD HOLDING TEMP.		1/14/2017	4	HL1B FOOD	
			Cut onions and peppers being held at 57 degrees F. TCS cold hold food must be stored at 41 degrees F or below.					
	EHFN35	COS	PERSONAL CLEANLINESS / EATING		1/14/2017			
			Hair restraints needed for everyone in food prep area.					

**FETHUS RUD
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7171					1/14/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

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ESTABLISHMENT

GIOVANNIS PIZZA & CALZONE

4715 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2082	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		1/17/2017	1	HL1B	
			Ceiling panels are not correct type for food safety. Replace panels with plastic non porous type.					

GLENN SHANNON
3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7173					1/14/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT

GOLDEN LIGHT CAFE & CANTINA

2908 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1419	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		1/12/2017	9	HFOL
			Walk in cooler door is not clean and rusted.				
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT		1/12/2017		
			Walk in cooler lighting must be adequate to clean and read labels. Ensure lighting is 10 candlepower or more.				
	EHFN35	IN	PERSONAL CLEANLINESS / EATING		1/12/2017		
			Cook wearing hair restraint. In compliance.				
	EHFN37	H90 DAY	ENVIRONMENTAL CONTAMINATION		1/12/2017		
			Ceiling is not sealed to allow ease of cleaning. Gaps must not allow dust accumulation.				
	EHFN26	IN	CONSUMER ADVISORY POSTED		1/12/2017		
			Manager and owner stated that no undercooked foods are served. All burgers well done. In compliance. A consumer advisory is not required if undercooked foods are not served.				

Food Establishment Public Inspection Report**From 1/12/17 thru 1/18/17****ESTABLISHMENT****GOLDEN LIGHT CAFE & CANTINA**

HF1419	EHFN29	IN	ACCURATE THERMOMETERS PROVIDED	1/12/2017	9	HFOL
			Thermometer in cold hold unit. Thermometer must be in an easy to locate location in the warmest part (door area) of the cooler. In compliance			
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE	1/12/2017		
			Inside ice machine not clean.			
	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS	1/12/2017		
			No air gap at food sink. Air gap is required. Ensure compliance with plumbing code.b)Waste water draining into handsink. Hand sink is only for handwash.c)Dish sink must be sealed to wall.			
	EHFN27	H180 DAY	PROPER COOLING METHODS	1/12/2017		
			Refrigerator is not commercial. 180 days to replace.			

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT**GREENWAYS INTERMEDIATE SCHOOL**

8100 PINERIDGE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF302	EHFN10	H180 DAY	FOOD CONTACT SURFACES SANITIZE		1/18/2017	15	HL1B
			A) Dish washer sanitizing over 150ppm. Dish washer needs to sanitize properly.				
	EHFN02	COS	PROPER COLD HOLDING TEMP.		1/18/2017		
			A) Chicken nuggets found on a rolling cart at 48 degrees. Chicken nuggets must be held at 41 degrees or below at all times during preparation.				
	EHFN03	COS	PROPER HOT HOLDING TEMP.		1/18/2017		
			A) Rib sandwiches found being held at 103 degrees. They must be kept above 135 degrees at all times.				
	EHFN28	COS	PROPER DATE MARKING		1/18/2017		
			A) Hard boiled eggs found being held for 12 days. B) Ham bits were dated for 8 days. C) Nacho cheese being held for 15 days. All products must be held according to HACCP plan or a maximum of 7 days.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		1/18/2017		
			A) Sanitizer bucket found stored in the hand washing sink. Hand washing sinks cannot be used for any other purpose than hand washing. B) Hand washing sink found blocked by a dish cart.				

Food Establishment Public Inspection Report**From 1/12/17 thru 1/18/17**

ESTABLISHMENT

GREENWAYS INTERMEDIATE SCHOOL

HF302	EHFN37	COS	ENVIRONMENTAL CONTAMINATION	1/18/2017	15	HL1B
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A) All food products must be stored at least 6" off the floor. Bags of chips found stored on the ground.

	EHFN38	COS	APPROVED THAWING METHODS	1/18/2017		
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A) Frozen ham found thawing on counter at room temp. Ham must be thawed either under refrigeration, under cold running water or part of the cooking process.

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT

GREYHOUND LINES-FOOD SERVICE

702 S TYLER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF926	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		1/17/2017	18	HL1B
			a) Clean area where sewer line was replaced near grease trap. b) Reach-in cooler holding drinks needs to be cleaned. c)Reach-in freezer in front area needs to be cleaned. d) All air vents need to be cleaned.				
	EHFN43	H180 DAY	ADEQUATE VENTILATION AND LIGHT		1/17/2017		
			a)Bathroom currently does not have light and needs adequate lighting. b)Light shield in deep freezer needs to be replaced. c)Kitchen needs adequate lighting in all parts.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		1/17/2017		
			a) Dry storage ceiling is peeling and needs to be resealed. b)All holes in walls in dry storage area need to be patched. c)Ceiling tiles in kitchen & bathroom must be non-porous, non-absorbent, smooth & easily clean. d)Water damage to wall under 3 sink				
	EHFN47	H90 DAY	OTHER VIOLATIONS		1/17/2017		
			Meat found thawed in fridge, dated 1/11/2017, specifies on package that meat must remain frozen.				
	EHFN46	H90 DAY	SERVICE SINK PROVIDED		1/17/2017		
			Bathroom needs self-closing door and paper towels.				

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ESTABLISHMENT

GREYHOUND LINES-FOOD SERVICE

HF926	EHFN31	H10DAY	HANDWASHING FACILITY ADEQUATE	1/17/2017	18	HL1B
			Handwashing sink was used to dump out soda. Handwashing sink can only be used for handwashing.			
	EHFN37	H90 DAY	ENVIRONMENTAL CONTAMINATION	1/17/2017		
			Food was found stored on the ground. All food must be stored 6 inches or higher off the ground.			
	EHFN35	H90 DAY	PERSONAL CLEANLINESS / EATING	1/17/2017		
			a) All personal items must be stored separate from kitchen equipment and food prep area. b) All employees were not wearing a hair restraint. Hair restraints must be worn if working with food that is not prepackaged.			
	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE	1/17/2017		
			a) All mold on gaskets for reach-in coolers and freezers must be cleaned off and sanitized. b) Mold, rust and build-up in reach-in cooler must be cleaned and sanitized. c) All coolers and freezer need to be cleaned. d) Nacho chz dispenser needs to be cleaned			
	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER	1/17/2017		
			Food manager card is currently expired. Must be obtained within 30 days.			
	EHFN27	H180 DAY	PROPER COOLING METHODS	1/17/2017		
			All kitchen equipment, such as coolers and freezers, must be NSF certified and commercial grade.			

Food Establishment Public Inspection Report

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ESTABLISHMENT

GREYHOUND LINES-FOOD SERVICE

HF926	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER	1/17/2017	18	HL1B
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All employees who work with food or work in kitchen must have Food Handler card within 45 days.

**H & R FOODS LP
609 S GRANT ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF265					1/17/2017	0	HL1B

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT

**HAPPY BURRITO
908 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1226	EHFN47	H10DAY	OTHER VIOLATIONS		1/13/2017	6	HFOL
			Vent hood has not passed the inspection marked with a red tag. Needs to be reinspected within 10 days.				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		1/13/2017		
			All employees who work in the kitchen need to have a food handlers card.				
	EHFN02	COS	PROPER COLD HOLDING TEMP.		1/13/2017		
			Reach in cooler still holding at 43F. All cold hold food must be at 41F or below.				

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From 1/12/17 thru 1/18/17

ESTABLISHMENT**HILLSIDE ELEMENTARY
9600 PERRY AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1832					1/18/2017	0	HL1B

**I DON'T KNOW SPORTS BAR & GRIL
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7165					1/14/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT

IMAGINATION STATION

7910 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD34	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		1/13/2017	9	HL1B
			Vent hood found with grease and dust build up. Vent hood need to be clean.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		1/13/2017		
			3 comp sink found without air gap. A direct connection is not allowed.				
	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		1/13/2017		
			Pest dropping found under cabinet. Area with dropping must be cleaned.				
	EHFN28	H10DAY	PROPER DATE MARKING		1/13/2017		
			Item in reach-in cooler found without date marking. All open item must be date marked to ensure they are not kept past seven days.				
	EHFN27	H 365DAY	PROPER COOLING METHODS		1/13/2017		
			Three house hold freezer found in kitchen. All equipment in kitchen must be NSF certified. One freezer is to be replaced by January 1 2018. Then one every year after that.				

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT**IMPERIAL TAPROOM****410 15TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC353					1/17/2017	0	HL1B

JAMIE KARR KGNC RADIO**3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7203	EHFN03	IN	PROPER HOT HOLDING TEMP. Chili was 170F.		1/14/2017	0	HL1B FOOD

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From 1/12/17 thru 1/18/17

ESTABLISHMENT**JENNIFER MCCOY
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7199	EHFNO3	IN	PROPER HOT HOLDING TEMP. Chili was 200F.		1/14/2017	0	HL1B FOOD

**JOE TACO TAQUERIA
7312 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1260					1/17/2017	0	HFOL

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT

**KENNETH COTTER
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7179	EHFN35	COS	PERSONAL CLEANLINESS / EATING	All workers must wear a hair restraint.	1/14/2017	1	HL1B FOOD

KING & I THE 104 15TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC291	EHFN28	H10DAY	PROPER DATE MARKING	Date marking system needed. All cut up vegetables kept longer than 24 hours must be dated.	1/18/2017	3	HL1B
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES	Bottom of reachin cooler need to be cleaned, Shelves above prep area need to be clean, Wall behind grill need to be cleaned.	1/18/2017		

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ESTABLISHMENT

**LABELLA PIZZA
700 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC341					1/18/2017	0	HL1B

**LEDFORD BRYAN
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7197	EHFNO3	IN	PROPER HOT HOLDING TEMP. Chili was 140F.		1/14/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT

LONE STAR BAR & GRILL

935 E FM 1151

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR82	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS		1/12/2017	5	HL1B
			Air gap needed. Found direct drain on 3 comp sink. Air gap to be completed by May 1, 2017				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		1/12/2017		
			Kitchen floor to be replaced with approved surface by May 1. 2017				
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		1/12/2017		
			Bottom of Prep table rusting. Prep table need to be fixed by May 1. 2017				

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ESTABLISHMENT

LONG JOHN SILVERS

1600 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1681	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		1/18/2017	8	HL1B
			Exposed wires in back kitchen need to be covered.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		1/18/2017		
			A) Shelves in walk-in cooler and freezer need to be cleaned. B) Shelf above hot hold needs to be cleaned.				
	EHFN39	H10DAY	PROPER USE OF UTENSILS		1/18/2017		
			Reach-in cooler is no longer working. Equipment must be working or needs to be removed.				
	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		1/18/2017		
			Current food manager needs to be registered with the city. \$40 registration fee needs to be paid yearly.				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		1/18/2017		
			A) Sticker residue found on clean dishes. Stickers need to be removed completely before dishes are washed. B) Handle on fryer basket is beginning to melt. Basket needs to be repaired or replaced to ensure plastic doesnt get into the grease.				

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ESTABLISHMENT

LONG JOHN SILVERS

HF1681	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION	1/18/2017	8	HL1B
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A) Grease build up around fryers need to be cleaned. B) Grease in fryer needs to be changed out.

LOPEZ MARGARETT

3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7153					1/14/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT

**LOVATO ALFRED
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7170					1/14/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT

**MALCOLMS ICE CREAM
2100 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF283	EHFN47	H90 DAY	OTHER VIOLATIONS		1/18/2017	15	HL1B
			Post food manager card, last inspection and permit from health dept in public view.				
	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		1/18/2017		
			Back door not clean. b)Waste cans not clean. c)Outside ice maker not clean.				
	EHFN26	H10DAY	CONSUMER ADVISORY POSTED		1/18/2017		
			Consumer advisory for consuming undercooked foods required on menu or posted at front order area.				
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		1/18/2017		
			Food manager card holder is not a full time kitchen employee. Food managers must work full time in the kitchen.				
	EHFN20	H 3 DAYS	APPROVED SEWAGE/WASTEWATER SYS		1/18/2017		
			Food sink is directly plumbed to sewer. Food sinks must have an air gap. See handout for proper installation.				

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT

MALCOLMS ICE CREAM

HF283	EHFN11	H 3 DAYS	PROPER DISPOSITION OF RETURNED	1/18/2017	15	HL1B
			Dented cans on shelf in dry storage. Dented cans cannot be used and must be separated from good cans and labeled as Dented Do Not Use.			
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER	1/18/2017		
			All food handlers must obtain a Food Handlers Card.			
	EHFN02	H 3 DAYS	PROPER COLD HOLDING TEMP.	1/18/2017		
			Cold hold unit above 41°F. All units must be able to hold 41 or less at all times. Foods over 4 hours discarded. Do not use unit for cold hold foods until unit holds at 41 or less.			
	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE	1/18/2017		
			Can open holder not clean. b)Mop water put in food sink. Mop sink must be used. c)Inside ice machine not clean.			
	EHFN09	H 3 DAYS	FOOD SEPARATION AND PROTECTION	1/18/2017		
			Rust on shelves in reach in cooler. b)Shelves peeling coating. c)Inside reach in cooler not clean at blower cover. Remove cover and clean blower.			

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT

**MARYBEL RESTAURANT
1015 S ARTHUR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF998	EHFN06	COS	TIME AS PUBLIC HEALTH CONTROL		1/17/2017	12	HL1B
			A) Multiple pans of food held out of date. Food was discarded. B) Date labels needed on food product.				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		1/17/2017		
			All employees who handle food, or wash dishes need to have a food handlers card.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		1/17/2017		
			Plumbing at prep sink is directly plumbed to sewer line. An indirect waste connection is needed.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		1/17/2017		
			A) Shelves in walk-in cooler need to be cleaned. B) Mold found on condiment bottles. Bottles were discarded. C) Ice machine needs to be cleaned.				
	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		1/17/2017		
			A new door sweep is needed on the back door.				

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT

MARYBEL RESTAURANT

HF998	EHFN43	H180 DAY	ADEQUATE VENTILATION AND LIGHT	1/17/2017	12	HL1B
A) Ceiling in food prep area needs to be cleaned. B) Vent covers in food prep area need to be cleaned or replaced.						
HFM14	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER	1/17/2017	6	HL1B
All employees who handle food, or wash dishes need to have a food handlers card.						
	EHFN33	H180 DAY	WAREWASHING FACILITY INSTALLED	1/17/2017		
A 3-compartment sink is needed in mobile unit.						
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	1/17/2017		
Broken floor tile needs to be replaced to ensure the floor is smooth and easily cleanable.						
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES	1/17/2017		
Crack on counter top needs to be sealed. All food contact surfaces need to be smooth and easily cleanable.						

Food Establishment Public Inspection Report**From 1/12/17 thru 1/18/17**

ESTABLISHMENT

MARYBEL RESTAURANT

HFM386	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER	1/17/2017	4	HL1B
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All employees who handle food, or wash dishes need to have a food handlers card.

	EHFN33	H180 DAY	WAREWASHING FACILITY INSTALLED	1/17/2017		
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A 3-compartment sink is needed in mobile unit.

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT

**MCDONALDS
4215 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1239	EHFN23	H 3 DAYS	HOT & COLD WATER AVAILABLE		1/18/2017	5	HL1B
			No hot water plumbed to hand sinks. Hand wash station must have hot water. Install hot water lines to both handsinks.				
	EHFN24	H10DAY	REQUIRED RECORDS AVAILABLE		1/18/2017		
			Establishment permit, last inspection and food manager card must be posted in public view.				
	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION		1/18/2017		
			Splash guard is broken and not easily cleanable. Replace splash guard.b)No thermometer in reach in cooler.c)Hole in ceiling over ice machine.d)ice bucket not inverted.				

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT**MCLEAN JR BILL
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7190	EHFN35	COS	PERSONAL CLEANLINESS / EATING		1/14/2017	1	HL1B FOOD
All drinks must be seperated from food prep/ kitchen area or have a lid and straw.							

**MCMILLEN KAREN
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7192	EHFN35	COS	PERSONAL CLEANLINESS / EATING		1/14/2017	1	HL1B FOOD
Hair restraints needed.							

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT

**MCMURTRY CLINT
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7185					1/14/2017	0	HL1B FOOD

**MELVIN SEYMOUR
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7187	EHFN35	COS	PERSONAL CLEANLINESS / EATING	Hair restraints needed.	1/14/2017	1	HL1B FOOD

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT**MESSER TIFFANY
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7154	EHFN35	COS	PERSONAL CLEANLINESS / EATING Hair restraints needed.		1/14/2017	1	HL1B FOOD
	EHFN03	IN	PROPER HOT HOLDING TEMP. Chili was 162F.		1/14/2017		

**MICHAEL ARELLANO
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7183					1/14/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT**MICHAEL CORONA
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7193	EHFN04	IN	PROPER COOKING TIME AND TEMP. Chili temped at 135. Needs to be cooked to 155.		1/14/2017	0	HL1B FOOD

**MIKE GATLIN
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7172	EHFN35	COS	PERSONAL CLEANLINESS / EATING All workers must wear a hair restraint.		1/14/2017	1	HL1B FOOD

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT

NORTHWEST TEXAS HEALTHCARE SYS

1501 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF310	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION		1/17/2017	7	HL1B
			Air intakes and duct work very dusty. All ducts in kitchen ,service and dining areas must be cleaned. b)Vent hood in patient kitchen not clean.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		1/17/2017		
			No label on chemical spray bottle. ensure all bottles are labeled.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		1/17/2017		
			Coffee dispenser nozzle areas not clean. b)Catering coffee dispenser stored not cleaned properly. c)stained cutting board.				

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT**PALACE COFFEE COMPANY**

420 15TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC299	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		1/17/2017	2	HL1B
			Shelf underneath espresso machine is not in good repair. Surface must be smooth, durable, easily cleanable, and non-absorbent. This was on your last inspection 04/26/16 if not fixed by 7/17/17 a 75.00 reinspection fee will be added on your next inspection				

PATRICK MCBROOM

3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7186	EHFN35	COS	PERSONAL CLEANLINESS / EATING		1/14/2017	1	HL1B FOOD
			Hair restraints needed.				

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT**PERRYMAN JUSTIN
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7205	EHFNO3	IN	PROPER HOT HOLDING TEMP. Chili was 190F.		1/14/2017	0	HL1B FOOD

**RANETA PATTON
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7176					1/14/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT**REED BEVERAGE
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT7195	EHFN35	COS	PERSONAL CLEANLINESS / EATING		1/14/2017	2	HL1B FOOD	
			a)Hair restraint must be worn. A hair net or ball cap is sufficient. b)All eating or drinking must occur outside of the booth with the exception of a drink with a lid and straw.					

**RICHARDS MARTHA
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7175					1/14/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT**ROBBY STUGGS
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7188					1/14/2017	0	HL1B FOOD

**ROLLING HILLS RC
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7198					1/14/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT

**SAUCEDO FELIX
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7204					1/14/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT

SAYAKOMARNS

421 16TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC339	EHFN47	H90 DAY	OTHER VIOLATIONS		1/17/2017	7	HL1B
			Last inspection not posted. Your last inspection or a sign saying last inspection available upon request.				
	EHFN31	H10DAY	HANDWASHING FACILITY ADEQUATE		1/17/2017		
			Hand washing sink found with food particles in it. Hand washing sink is only for washing hands.				
	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER		1/17/2017		
			Food manager card expired. A food manager need in 30 day 2-17-2017. Food handers cards need for employees by 3-4-2017				
	EHFN28	H10DAY	PROPER DATE MARKING		1/17/2017		
			No date marking system being used for product in walk-in cooler. All prep food kept past 24 hours must have a date mark on them and not be kept pass seven days.				

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT**STREET AUTO GROUP**

3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7189	EHFN35	COS	PERSONAL CLEANLINESS / EATING Hair restrains needed.		1/14/2017	1	HL1B FOOD

SUNSHINE CHILD CARE

2108 13TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC114					1/13/2017	0	HL1B

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT

**TASCOSA LIONS CLUB
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7202	EHFNO3	IN	PROPER HOT HOLDING TEMP. Chili was 180F.		1/14/2017	0	HL1B FOOD

**TERRY & LAUREN BRAZILE
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7196	EHFNO3	IN	PROPER HOT HOLDING TEMP. Chili was 175F.		1/14/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT

**THE ACAI BAR
7306 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2928	EHFN43	COS	ADEQUATE VENTILATION AND LIGHT Air vents need to be cleaned.		1/18/2017	0	H PREOPEN

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT

TOOT N TOTUM FOOD STORE #86

8800 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR94	EHFN31	H180 DAY	HANDWASHING FACILITY ADEQUATE		1/17/2017	10	HFOL
			Drainage issue in front handwashing sink needs to be addressed.				
	EHFN18	IN	PROPER IDENTIFY TOXIC SUBSTANC		1/17/2017		
			Demerit corrected from previous inspection.				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		1/17/2017		
			Gaskets on all freezers and coolers need to be cleaned.				
	EHFN28	IN	PROPER DATE MARKING		1/17/2017		
			Demerit corrected from previous inspection.				
	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN		1/17/2017		
			Front door not properly sealed. Weather stripping is needed to prevent insect/ rodent contamination.				

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT

TOOT N TOTUM FOOD STORE #86

HFR94	EHFN35	IN	PERSONAL CLEANLINESS / EATING	1/17/2017	10	HFOL
			Demerit corrected from previous inspection.			
	EHFN27	H180 DAY	PROPER COOLING METHODS	1/17/2017		
			a) Commercial freezer has broken shelves. b)All coolers and freezers need to be commercial and not residential.			
	EHFN21	IN	CERTIFIED FOOD MANAGER	1/17/2017		
			Demerit corrected from previous inspection.			
	EHFN11	IN	PROPER DISPOSITION OF RETURNED	1/17/2017		
			Demerit corrected from previous inspection.			
	EHFN08	IN	FOOD RECEIVED AT PROPER TEMP.	1/17/2017		
			Demerit corrected from previous inspection.			
	EHFN02	IN	PROPER COLD HOLDING TEMP.	1/17/2017		
			Demerit corrected from previous inspection.			

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT

TOOT N TOTUM FOOD STORE #86

Inspection ID	Establishment ID	Category	Description	Date	Score	Notes
HFR94	EHFN46	H180 DAY	SERVICE SINK PROVIDED	1/17/2017	10	HFOL
			Bathrooms need self -closing door that is tight fitting and closes all the way.			
	EHFN44	H180 DAY	GARBAGE AND REFUSE DISPOSAL	1/17/2017		
			OSSF system must be brought into compliance with state law regarding a food service establishment. Please contact OSSF prpgram coordinator with Environmental Health for specific details.			
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	1/17/2017		
			a) Ceiling tiles in kitchen/ food prep/ toilet rooms and any area subject to moisture need to be smooth, durable and non-absorbent. b)Condenser in dry storage needs to be removed. c)Back storage area needs cleanable walls and ceilings.			
	EHFN42	IN	NON-FOOD CONTACT SURFACES	1/17/2017		
			Demerit corrected from previous inspection.			
HFR94	EHFN45	H 3 DAYS	PHYSICAL FACILITIES INSTALLED	1/13/2017	0	H PREOPEN
			Ceiling tiles in kitchen/food prep/ toilet rooms & any area subject to moisture need to be smooth, durable & non-absorbent. Condenser in dry storage needs to be removed. Back storage area needs cleanable walls & ceilings.			
	EHFN42	H 3 DAYS	NON-FOOD CONTACT SURFACES	1/13/2017		
			Dry storage walls, floors & shelves need to be cleaned. Blower covers in walk-in in beer cooler needs to be cleaned. Walk in cooler with food/milk products floor & blower covers need to be cleaned. Hot dog bun warmer needs to be cleaned.			

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT

TOOT N TOTUM FOOD STORE #86

HFR94	EHFN44	H 3 DAYS	GARBAGE AND REFUSE DISPOSAL	1/13/2017	0	H PREOPEN
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OSSF system must be brought into compliance with state law regarding a food service establishment. Please contact OSSF program coordinator with Environmental Health for septic details.

	EHFN46	H 3 DAYS	SERVICE SINK PROVIDED	1/13/2017		
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Bathrooms need self-closing doors.

	EHFN02	H 3 DAYS	PROPER COLD HOLDING TEMP.	1/13/2017		
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Milk, meat and other food products not being held at 41 degrees or below in back cooler.

	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE	1/13/2017		
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Hot dog tongs & holder need to be cleaned every 4 hrs. Every 8 hrs is not sufficient. Nacho cheese dispenser needs clean & rid of build up soda nozzels need cleaned & rid of build up. These should be clean daily.

	EHFN08	H 3 DAYS	FOOD RECEIVED AT PROPER TEMP.	1/13/2017		
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Not receiving burritos at proper holding temp.

	EHFN11	H 3 DAYS	PROPER DISPOSITION OF RETURNED	1/13/2017		
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Molded onion found in reach in cooler.

Food Establishment Public Inspection Report**From 1/12/17 thru 1/18/17****ESTABLISHMENT****TOOT N TOTUM FOOD STORE #86**

Inspector	Establishment	Duration	Category	Date	Score	Status
HFR94	EHFN21	H 3 DAYS	CERTIFIED FOOD MANAGER	1/13/2017	0	H PREOPEN
Employees could not demonstrate knowledge of proper hot holding or cold holding temps.						
	EHFN27	H 3 DAYS	PROPER COOLING METHODS	1/13/2017		
Commercial freezer has broken shelves. All cooler and freezers need to be commercial & not residential. Cooler in back area is not working to hold proper cold holding temp.						
	EHFN35	H 3 DAYS	PERSONAL CLEANLINESS / EATING	1/13/2017		
All personal items must be kept separate from food products and prep area.						
	EHFN34	H 3 DAYS	NO EVIDENCE OF INSECT CONTAMIN	1/13/2017		
Front door not properly sealed. Weather stripping is needed to prevent insect rodent contamination. Evidence of insects found under shelving & in back storage. Mice droppings found in back storage area.						
	EHFN28	H 3 DAYS	PROPER DATE MARKING	1/13/2017		
TCS food is not being date marked.						
	EHFN32	H 3 DAYS	FOOD CONTACT SURFACE CONSTRUCT	1/13/2017		
Gaskets on all freezers and coolers need to be cleaned.						

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT

TOOT N TOTUM FOOD STORE #86

HFR94	EHFN31	H 3 DAYS	HANDWASHING FACILITY ADEQUATE	1/13/2017	0	H PREOPEN
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Handwashing sink in front area needs hot water. Handwashing sink in back area needs to be used for handwashing only. Drainage issue in front handwashing sink needs to be addressed.

**TRAHERN DUANE
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7182					1/14/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT

**TRAVIS HALE
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7166					1/14/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT

**TRIS MARKET PLACE
3505 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1303	EHFN47	H 3 DAYS	OTHER VIOLATIONS		1/12/2017	38	HL1B
			Vent hood in deli has been red tagged and must be inspected.				
	EHFN46	H 3 DAYS	SERVICE SINK PROVIDED		1/12/2017		
			Three compartment sink has a leak at the faucet that must be repaired.				
	EHFN45	H 3 DAYS	PHYSICAL FACILITIES INSTALLED		1/12/2017		
			a)Ceiling needed above coffee bar that is smooth, durable, nonabsorbent and easily cleaned. b)All equipment that is not being used must be removed.				
	EHFN42	H 3 DAYS	NON-FOOD CONTACT SURFACES		1/12/2017		
			a)Drying rack in deli has excessive build up and needs to be cleaned. b)Meat cooler shelves have excessive rust and need to be resurfaced or replaced.				
	EHFN39	H 3 DAYS	PROPER USE OF UTENSILS		1/12/2017		
			Pans found stacked wet. Pans must be air dried prior to stacking to prevent bacterial growth.b)Cutting boards in produce room have deep grooves & staining & need to be resurfaced. c)Rice scoop being held in room temperature water, must be 135F or above.				

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT

TRIS MARKET PLACE

HF1303	EHFN40	H 3 DAYS	SINGLE-USE ARTICLES STORAGE	1/12/2017	38	HL1B
Straws available for self service must be individually wrapped to prevent contamination.						
	EHFN36	H 3 DAYS	WIPING CLOTHS PROPERLY USED	1/12/2017		
Wiping clothes not being stored in sanitizer. Store all wipe down rags in sanitizer when not being used.						
	EHFN37	H 3 DAYS	ENVIRONMENTAL CONTAMINATION	1/12/2017		
a)Frozen fish touched floor and then was packaged for sale. b)Condensate leak in walk in freezer and condensate leak on reach in display freezers need to be repaired.						
	EHFN03	H 3 DAYS	PROPER HOT HOLDING TEMP.	1/12/2017		
Chicken being held at room temperature. Must either be held at 41F or below or at 135F or above. *Repeat violation, If violation is noted on next inspection a \$75.00 reinspection fee will be charged.*						
	EHFN02	H 3 DAYS	PROPER COLD HOLDING TEMP.	1/12/2017		
Bean sprouts and vegetables being held at 52F, must be 41F or below.						
	EHFN09	H 3 DAYS	FOOD SEPARATION AND PROTECTION	1/12/2017		
Condensate leak dripping on fish in display cooler.						

Food Establishment Public Inspection Report**From 1/12/17 thru 1/18/17****ESTABLISHMENT****TRIS MARKET PLACE**

Inspection Number	Establishment ID	Frequency	Item	Date	Score	Comments
HF1303	EHFN11	H 3 DAYS	PROPER DISPOSITION OF RETURNED	1/12/2017	38	HL1B Dented and swollen cans found on shelves for sale. Cans were removed.
	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE	1/12/2017		All chlorine sanitizer dispensers are not dispensing properly and are dispensing at below 10 pm, must dispense at 50ppm. b)Utensil container in deli needed to be cleaned.
	EHFN22	H 3 DAYS	AUTHORIZED FOOD HANDLER	1/12/2017		All employees who handle food must obtain a food handlers card within 45 days.
	EHFN32	H 3 DAYS	FOOD CONTACT SURFACE CONSTRUCT	1/12/2017		Fryer baskets in deli are breaking and need to be replaced. b)Broken plexi glass on produce display needs to be repaired.
	EHFN31	H 3 DAYS	HANDWASHING FACILITY ADEQUATE	1/12/2017		a)Coffee bar needed at handsink. b)Handsink in fishroom and deli needed paper towels.
	EHFN28	H 3 DAYS	PROPER DATE MARKING	1/12/2017		All ready to eat food products must have a date mark if being held past 24 hours.

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT

TRIS MARKET PLACE

HF1303	EHFN27	H 3 DAYS	PROPER COOLING METHODS	1/12/2017	38	HL1B	
			Produce cooler being held at 50F, must be 41F or below *Repeat Violation*				
	EHFN29	H 3 DAYS	ACCURATE THERMOMETERS PROVIDED	1/12/2017			
			a)Probe thermometer needed in deli to verify cooking temps. b)Produce cooler needs thermometer.				
	EHFN18	H 3 DAYS	PROPER IDENTIFY TOXIC SUBSTANC	1/12/2017			
			Degreaser being stored in a bottle labeled for sanitizer.				
HF1303	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT	1/17/2017	16	HL1B	
			a)Fryer baskets were replaced. In compliance. b)Broken plexi glass on produce stand needs to be replaced.				
	EHFN18	IN	PROPER IDENTIFY TOXIC SUBSTANC	1/17/2017			
			All chemicals were properly labeled. In compliance. Do not refill chemical bottles.				
	EHFN31	H180 DAY	HANDWASHING FACILITY ADEQUATE	1/17/2017			
			a)Handsink needed in coffee bar within 6 months. b)Paper towels added to handsink. In compliance.				

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ESTABLISHMENT

TRIS MARKET PLACE

HF1303	EHFN29	IN	ACCURATE THERMOMETERS PROVIDED	1/17/2017	16	HL1B
			a)Probe thermometer was aquired. In compliance. b)Thermometer added to produce cooler. In compliance.			
	EHFN28	COS	PROPER DATE MARKING	1/17/2017		
			All ready to eat foods, including sliced vegetables and cooked meat, must have a date mark. COS			
	EHFN37	IN	ENVIRONMENTAL CONTAMINATION	1/17/2017		
			Condensate leaks were repaired. In compliance.			
	EHFN36	IN	WIPING CLOTHS PROPERLY USED	1/17/2017		
			Sanitizer rags were stored in bleach water. In compliance.			
	EHFN22	H30 DAY	AUTHORIZED FOOD HANDLER	1/17/2017		
			All employees who handle food must have a food handlers card.			
	EHFN27	COS	PROPER COOLING METHODS	1/17/2017		
			Produce cooler holding at 50F, must be 41F or below. Cooler temperature was adjusted. COS			

Food Establishment Public Inspection Report

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ESTABLISHMENT

TRIS MARKET PLACE

HF1303	EHFN11	IN	<p style="text-align: center;">PROPER DISPOSITION OF RETURNED</p> <p style="text-align: center;">Dented cans were removed. In compliance.</p>	1/17/2017	16	HL1B
	EHFN09	IN	<p style="text-align: center;">FOOD SEPARATION AND PROTECTION</p> <p style="text-align: center;">Condensate leak repaired in fish cooler. In compliance.</p>	1/17/2017		
	EHFN10	COS	<p style="text-align: center;">FOOD CONTACT SURFACES SANITIZE</p> <p style="text-align: center;">a)Sanitizer dispensers were repaired. In compliance. b)Utensil containers were cleaned. In compliance.</p>	1/17/2017		
	EHFN03	COS	<p style="text-align: center;">PROPER HOT HOLDING TEMP.</p> <p style="text-align: center;">Steamed rice being held at room temperature, must be 135F or above.</p>	1/17/2017		
	EHFN39	H10DAY	<p style="text-align: center;">PROPER USE OF UTENSILS</p> <p style="text-align: center;">a)Pans were dry before stacking. In complaine. b)Cutting boards need to be resurfaced. c)Rice scoops not being held in water. In compliance.</p>	1/17/2017		
	EHFN40	H10DAY	<p style="text-align: center;">SINGLE-USE ARTICLES STORAGE</p> <p style="text-align: center;">Coffee bar straws must be individually wrapped if available for self service.</p>	1/17/2017		

Food Establishment Public Inspection Report

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ESTABLISHMENT

TRIS MARKET PLACE

HF1303	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	1/17/2017	16	HL1B
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a)Drying rack cleaned. In compliance. b)Meat cooler rack needs to be resurfaced or replaced.

	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	1/17/2017		
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a)Ceiling tiles need to be replaced in coffee bar with smooth tiles within 6 months. b)All equipment not being used must be removed within 6 months.

	EHFN47	IN	OTHER VIOLATIONS	1/17/2017		
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Red tag was removed on vent hood. In compliance.

	EHFN46	IN	SERVICE SINK PROVIDED	1/17/2017		
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Three compartment sink leak was repaired. In compliance.

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT

USSERY-ROAN TX STATE VETERAN H**1020 TASCOSA RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1507					1/17/2017	0	HFOL

VFW RICH HERMAN**3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7201	EHFNO3	IN	PROPER HOT HOLDING TEMP. Chili was 148F.		1/14/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT**VICKI CABRERA
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7177					1/14/2017	0	HL1B FOOD

**WALKER RONNIE
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7194					1/14/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 1/12/17 thru 1/18/17

ESTABLISHMENT

WALMART SUPERCENTER #3383

4215 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1232	EHFN45	COS	PHYSICAL FACILITIES INSTALLED		1/18/2017	12	HL1B
			Hole around vent at ceiling in bakery at wash machine. b)Floor is pitted in deli. Floor must be smooth and easy to clean. Repair floor as needed.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		1/18/2017		
			Hot hold warmer unit at store front needs to be cleaned. b)Walk in blower covers in deli need to be cleaned. c)Shelves in deli walk in need to be cleaned. d)Floor drains not cleaned daily. e)Bakery racks and pans have build up of food residue.				
	EHFN39	COS	PROPER USE OF UTENSILS		1/18/2017		
			Knives stored in container that is not currently cleanable. Holder must be able to be removed and cleaned.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		1/18/2017		
			Bakery pans have encrusted buildup. Remove all encrusted food from pans.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		1/18/2017		
			Chemical spray stored with food items. b)Rusts on roller racks at produce room.				

Food Establishment Public Inspection Report**From 1/12/17 thru 1/18/17****ESTABLISHMENT****WALMART SUPERCENTER #3383**

HF1232	EHFN35	COS	PERSONAL CLEANLINESS / EATING	1/18/2017	12	HL1B
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Jackets not stored properly. Clothing and personal items should be stored away from food operations.

	EHFN31	COS	HANDWASHING FACILITY ADEQUATE	1/18/2017		
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No paper towels available at two hand sinks in deli.

**WILBURN JOSH
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7174	EHFN35	COS	PERSONAL CLEANLINESS / EATING		1/14/2017	2	HL1B FOOD

Everyone cooking needs a hair restraint. B) All eating & drinking must be out of booth.