

Food Establishment Public Inspection Report
From 1/26/17 thru 2/1/17

ESTABLISHMENT

**575 PIZZERIA
 401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7227					1/27/2017	0	HL1B FOOD

**AMA LODGE1361 LOYALORDER MOOSE
 4200 N WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP21	EHFN23	H24 HOUR	HOT & COLD WATER AVAILABLE		1/30/2017	2	HM3

Establishment does not have hot water due to gas leak. Est. cannot operate until hot water is restored. Must call for reinspection before reopening.

Food Establishment Public Inspection Report

From 1/26/17 thru 2/1/17

ESTABLISHMENT

AYE SAN BU MARKET LLC #2

3401 PLAINS BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2520	EHFN11	COS	PROPER DISPOSITION OF RETURNED		1/27/2017	14	HL1B
			a)Cans found stored on shelf for sale that were dented, rusted,& past expiration date.*Repeat violation, If found on next inspection a \$75.00 reinspection fee will be charged. b)Product found open on shelves. c)Potatoes found distressed for sale. Removed				
	EHFN24	COS	REQUIRED RECORDS AVAILABLE		1/27/2017		
			Individually wrapped food found for sale without labels, all products must be labeled with product name, weight, ingredients, manufacturer name, and commom allergens.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		1/27/2017		
			Handsink being used for other purposes than handwashing, handsink is for handwashing only.				
	EHFN35	H180 DAY	PERSONAL CLEANLINESS / EATING		1/27/2017		
			Employee items need to be stored separately from food establishment items.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		1/27/2017		
			a)Mopsink needs to be cleaned. b)Reachin freezer needs to be defrosted and cleaned.				

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AYE SAN BU MARKET LLC #2

HF2520	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	1/27/2017	14	HL1B
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Back storage area needs to be cleaned and organized.

	EHFN47	H180 DAY	OTHER VIOLATIONS	1/27/2017		
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Fire extinguisher needs to be inspected.

	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE	1/27/2017		
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a)Ice machine was molded and needed to be cleaned. b)Single service item area by soda machine needed to be cleaned.

**BELMAR BAKERY & CAFE
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2520	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		1/27/2017	14	HL1B
	EHFN47	H180 DAY	OTHER VIOLATIONS		1/27/2017		
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		1/27/2017		
HFT7217					1/27/2017	0	HL1B FOOD

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From 1/26/17 thru 2/1/17

ESTABLISHMENT**BL BRISTO
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7211	EHFN03	IN	PROPER HOT HOLDING TEMP. Hot hold TCS needs to be at 135F		1/27/2017	0	HL1B FOOD

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ESTABLISHMENT

**BUFFALO WILD WINGS
5416 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1527	EHFN28	H180 DAY	PROPER DATE MARKING		1/31/2017	15	HINVEST
			Food must be discarded after use-by date or 7 days after thawed/ prepped.				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		1/31/2017		
			Ice scoop holder is cracked and no longer cleanable. Needs to be replaced.				
	EHFN35	H180 DAY	PERSONAL CLEANLINESS / EATING		1/31/2017		
			All personal items must be kept in a seperate location from food and kitchen equipment.				
	EHFN39	H180 DAY	PROPER USE OF UTENSILS		1/31/2017		
			a) Cutting boards are no longer cleanable and need to be replaced or resealed. b) Ice scoops are chipped and no longer cleanable. c) Currently wet stacking clean dishes. Must air dry before stacking.				
	EHFN41	H180 DAY	ORIGINAL CONTAINER LABELING		1/31/2017		
			All bulk items not stored in original container must be labeled.				

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BUFFALO WILD WINGS

Inspection Number	Establishment ID	Inspection Type	Code	Date	Score	Inspector	Notes
HF1527	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES	1/31/2017	15	HINVEST	Floors behind ice machine and soda bibs need to be kept clean.
	EHFN43	H180 DAY	ADEQUATE VENTILATION AND LIGHT	1/31/2017			a) Light shield is missing over light in employee bathroom. This needs to be replaced. b) Missing ventilation filters need to be replaced.
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	1/31/2017			a) Missing tiles and missing coving needs to be replaced. Repeat violation. b) Exposed insulation behind bar needs to be covered.
	EHFN25	H180 DAY	SPECIALIZED PROCESS COMPLIANCE	1/31/2017			Not following manufacturers instruction on refrigerating or keeping products frozen. Chilli label stated "Keep Frozen" and was found in walk-in cooler. Opened Honey Mustard found stored on countertop with label stating "Must refrigerate after opening".
	EHFN10	H180 DAY	FOOD CONTACT SURFACES SANITIZE	1/31/2017			Microwave needs kept clean & free of excessive build-up.Repeat Violation.Rusted shelves are touching the lip of drinking glass in bar area. These need to be replaced or resealed. Repeat Violation. Stickers can not be placed inside food storage container.

Food Establishment Public Inspection Report

From 1/26/17 thru 2/1/17

ESTABLISHMENT**CHICKEN EXPRESS
404 TASCOSA RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2491	EHFN02	IN	PROPER COLD HOLDING TEMP.		2/1/2017	10	HL1B
			Cole slaw holding at 41F. Must be 41F or below. In compliance.				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		2/1/2017		
			Chicken tenders holding at 171F. Fried okra at 141F. Must be 135F or higher. In compliance.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		2/1/2017		
			A) Ice machine needs to be cleaned regularly. B) Sanitizer in sanitizer buckets need to be changed every 4 hours to ensure proper ppm is maintained. Sanitizer was corrected on site.				
	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER		2/1/2017		
			Food manager's card has expired. Food manager must take an approved food manager course and register the license with the city by 2/28/17.				
	EHFN29	H180 DAY	ACCURATE THERMOMETERS PROVIDED		2/1/2017		
			A) Thermometer in walk-in is not working. B) A thermometer is needed in the reach-in cooler holding the cole slaw.				

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ESTABLISHMENT**CHICKEN EXPRESS**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2491	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		2/1/2017	10	HL1B
			Utensil drying racks are rusted. Racks need to be replaced or resurfaced by next routine inspection.				
	EHFN39	H10DAY	PROPER USE OF UTENSILS		2/1/2017		
			Dishes must be air dried before stacked on clean dish rack.				

CHICKEN EXPRESS/CANYON

401 S BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7156	EHFN03	IN	PROPER HOT HOLDING TEMP.		1/27/2017	0	HL1B FOOD
			Mac was 152F.				

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ESTABLISHMENT**COPPER FIRE GRILL
1601 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7149					1/27/2017	0	HL1B FOOD

401 S BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7148					1/27/2017	0	HL1B FOOD

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ESTABLISHMENT

COWBOY GELATO SMOKEHOUSE**401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7210	EHFN03	COS	PROPER HOT HOLDING TEMP. TCS hot hold food must be held at 135F		1/27/2017	3	HL1B FOOD

6103 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRK166	EHFN03	H180 DAY	PROPER HOT HOLDING TEMP. Not properly hot holding. TCS food must be held at 135F or hotter.		1/27/2017	3	H PREOPEN

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ESTABLISHMENT

**COYOTE BLUFF CAFE
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7208	EHFNO3	IN	PROPER HOT HOLDING TEMP. Mac was 165F.		1/27/2017	0	HL1B FOOD

**DELVIN RESTAURANT & CATERING
1300 N HUGHES ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK156					1/27/2017	0	HL1B

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ESTABLISHMENT

**EASTRIDGE LANES INC
5405 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF186	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		2/1/2017	16	HL1B
			a)Tea nozzle needed to be cleaned. b)Keg cooler needed cleaned.				
	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS		2/1/2017		
			Plumbing at handsink and 3 compartment sink has a leak and needs to be repaired within 10 days.				
	EHFN28	H10DAY	PROPER DATE MARKING		2/1/2017		
			All ready to eat foods must be date marked and discarded after 7 days.				
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		2/1/2017		
			Ceiling above front counter must be smooth, durable, nonabsorbent and easily cleaned. (6 months)				
	EHFN47	H10DAY	OTHER VIOLATIONS		2/1/2017		
			All residential coolers and freezers must be replaced with commercial units.				

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ESTABLISHMENT

EASTRIDGE LANES INC

HF186	EHFN21	H10DAY	CERTIFIED FOOD MANAGER	2/1/2017	16	HL1B
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Food manager is needed within 30 days.

	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER	2/1/2017		
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All employees who handle food must obtain a food managers card within 45 days.

	EHFN32	H30 DAY	FOOD CONTACT SURFACE CONSTRUCT	2/1/2017		
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The 4 door cooler needs a new door gaskets and the bottom shelf must be constructed of a durable, nonabsorbent and easily cleaned material. (6 months)

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ESTABLISHMENT**FAT CAT FISH MARKET****1309 DUMAS DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1063	EHFN02	H24 HOUR	PROPER COLD HOLDING TEMP.		1/26/2017	35	HL1B
			Not properly cold holding. Fish temped at 56F.				
	EHFN14	H24 HOUR	PROPER HAND WASHING / GLOVES		1/26/2017		
			No hot water found at handwashing sink. Hands not properly washed and gloves not being worn.				
	EHFN19	H24 HOUR	APPROVED WATER SOURCE		1/26/2017		
			Mop sink not adequately plumbed and is not working. Currently using toilet to dump mop water.				
	EHFN20	H24 HOUR	APPROVED SEWAGE/WASTEWATER SYS		1/26/2017		
			Food prep sink/ 3 comp sink needs an indirect air waste connection and can not be directly plumbed to sewer line.				
	EHFN21	H24 HOUR	CERTIFIED FOOD MANAGER		1/26/2017		
			Employees were unable to answer questions about TCS food safety.				

Food Establishment Public Inspection Report**From 1/26/17 thru 2/1/17****ESTABLISHMENT****FAT CAT FISH MARKET**

Inspection Number	Establishment ID	Inspection Type	Violation Description	Date	Priority	Notes
HF1063	EHFN23	H24 HOUR	HOT & COLD WATER AVAILABLE	1/26/2017	35	HL1B No hot water currently available at handwashing sink. If not fixed within 24 hours, food permit will be temporarily suspended.
	EHFN28	H24 HOUR	PROPER DATE MARKING	1/26/2017		Cut vegetables and prepped food found in kitchen without proper date marking.
	EHFN29	H24 HOUR	ACCURATE THERMOMETERS PROVIDED	1/26/2017		a)No probe thermometer available to take internal temps of TCS food. b)No test strips available to test sanitizing water.
	EHFN31	H24 HOUR	HANDWASHING FACILITY ADEQUATE	1/26/2017		a)No paper towels available. b)Knob is broken on handwashing sink for hot water. c)Handwashing sink used for dumping food.
	EHFN27	H24 HOUR	PROPER COOLING METHODS	1/26/2017		Make table not currently working and ice not being used to keep food stored in make table cold.
	EHFN32	H24 HOUR	FOOD CONTACT SURFACE CONSTRUCT	1/26/2017		Shelves in walk-in cooler and on reach-in cooler are cracked, pitted and rusted. These need to be replaced.

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FAT CAT FISH MARKET

HF1063	EHFN34	H24 HOUR	NO EVIDENCE OF INSECT CONTAMIN	1/26/2017	35	HL1B	
			Back door is currently busted and does not seal properly. This needs to be replaced to prevent insect/ rodent contamination.				
	EHFN39	H24 HOUR	PROPER USE OF UTENSILS	1/26/2017			
			a) Cutting board needs to be resealed or replaced. It is no longer a cleanable surface. b)Cup being used as a scoop for ice. Ice scoop must have a handle and be stored on a clean surface, outside of self-replenishing ice machine.				
	EHFN42	H24 HOUR	NON-FOOD CONTACT SURFACES	1/26/2017			
			a) All reach-in cooler and walk-in coolers need to be cleaned for the walls, ceilings and floors. b)Fans on condenser in walk-in need to be cleaned. c) Excessive build-up of grease and food particle on walls, floors and equipment. This must be cleaned.				
	EHFN43	H24 HOUR	ADEQUATE VENTILATION AND LIGHT	1/26/2017			
			a) Excessive build-up of grease and food particle on venthood found. b)Venthood needs to be reinspected by Fire Marshal to insure proper working order.				
	EHFN45	H24 HOUR	PHYSICAL FACILITIES INSTALLED	1/26/2017			
			a) Exposed wood on frame of walk-in door needs to be sealed. b) Walls in walk-in cooler need to be resealed/ repaired. c) Coving needs to be replaced.				
	EHFN47	H24 HOUR	OTHER VIOLATIONS	1/26/2017			
			All kitchen equipment must be NSF certified and commercial grade.				

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FAT CAT FISH MARKET

HF1063	EHFN10	H24 HOUR	FOOD CONTACT SURFACES SANITIZE	1/26/2017	35	HL1B
			Potatoe slicer found w/excessive build-up & needs cleaned. Make table where food is stored needs cleaned. Food found stored in dirty containers. Dirty dishes found stored with clean dishes. No sanitizing water was made to clean any surfaces or dishes.			
HF1063	EHFN02	IN	PROPER COLD HOLDING TEMP.	1/27/2017	24	HL1B
			Corrected			
	EHFN14	IN	PROPER HAND WASHING / GLOVES	1/27/2017		
			Corrected			
	EHFN23	IN	HOT & COLD WATER AVAILABLE	1/27/2017		
			Corrected			
	EHFN28	IN	PROPER DATE MARKING	1/27/2017		
			Corrected			
	EHFN31	IN	HANDWASHING FACILITY ADEQUATE	1/27/2017		
			Corrected			

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FAT CAT FISH MARKET

HF1063	EHFN27	IN	<p style="text-align: center;">PROPER COOLING METHODS</p> <p style="text-align: center;">Corrected</p>	1/27/2017	24	HL1B
	EHFN10	H 3 DAYS	<p style="text-align: center;">FOOD CONTACT SURFACES SANITIZE</p> <p>a) Corrected b) Make table where food is stored needs to be cleaned. c) Corrected</p>	1/27/2017		
	EHFN19	H 3 DAYS	<p style="text-align: center;">APPROVED WATER SOURCE</p> <p>Mop sink is not adequately plumbed and is not working. Currently using toilet to dump mop water.</p>	1/27/2017		
	EHFN20	H 3 DAYS	<p style="text-align: center;">APPROVED SEWAGE/WASTEWATER SYS</p> <p>Food prep sink/ 3 comp sink needs an indirect waste connection and can not be directly plumbed to sewer line.</p>	1/27/2017		
	EHFN21	H 3 DAYS	<p style="text-align: center;">CERTIFIED FOOD MANAGER</p> <p>Employees were unable to answer question about TCS food safety.</p>	1/27/2017		
	EHFN22	H 3 DAYS	<p style="text-align: center;">AUTHORIZED FOOD HANDLER</p> <p>All employees who handle food or work in the kitchen need food handler cards within 45 days.</p>	1/27/2017		

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FAT CAT FISH MARKET

HF1063	EHFN29	H 3 DAYS	ACCURATE THERMOMETERS PROVIDED	1/27/2017	24	HL1B
			a)No probe thermometer available to take internal temps of TCS food. b)No test strips available for sanitizing solution.			
	EHFN32	H 3 DAYS	FOOD CONTACT SURFACE CONSTRUCT	1/27/2017		
			Shelves in walk-in cooler and on reach-in cooler are cracked, pitted and rusted. These need to be replaced.			
	EHFN34	H 3 DAYS	NO EVIDENCE OF INSECT CONTAMIN	1/27/2017		
			Back door is currently busted and does not seal properly. This needs to be replaced to prevent insect/ rodent conatmination.			
	EHFN39	H 3 DAYS	PROPER USE OF UTENSILS	1/27/2017		
			a) Cutting board needs to be resealed or replaced. It is no longer a cleanable surface. b)Corrected			
	EHFN42	H 3 DAYS	NON-FOOD CONTACT SURFACES	1/27/2017		
			a) All reach-in cooler and walk-in coolers need to be cleaned for the walls, ceiling and floors. b)Fans on condenser in walk-in needs to be cleaned. c) Excessive build-up of grease and food particle on walls, floors and equipment. This must be cleaned.			
	EHFN43	H 3 DAYS	ADEQUATE VENTILATION AND LIGHT	1/27/2017		
			a) Excessive build-up of grease and food particle on venthood found. b) Venthooed needs to be reinspected by Fire Marshal to insure proper working order.			

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FAT CAT FISH MARKET

HF1063	EHFN45	H 3 DAYS	PHYSICAL FACILITIES INSTALLED	1/27/2017	24	HL1B	
			a)Exposed wood on frame of walk-in door needs to be sealed. b)Walls in walk-in cooler need to be resealed/ repaired. c)Coving needs to be replaced.				
	EHFN47	H 3 DAYS	OTHER VIOLATIONS	1/27/2017			
			a)All kitchen equipment must be NSF certified and commercial grade. b) All equipment must work, be used for its intended purpose or removed from establishment.				
	EHFN44	H 3 DAYS	GARBAGE AND REFUSE DISPOSAL	1/27/2017			
			Grease trap is currently overflowing, leaving waste water on the ground surrounding the area.				
HF1063	EHFN02	H30 DAY	PROPER COLD HOLDING TEMP.	1/31/2017	30	HFOL	
			Not properly cold holding. Fish at 43F, Cole slaw at 45F, Frog legs at 53F, Tomatoes at 43F, Onions at 47F. Must cold hold 41F or colder.				
	EHFN05	H30 DAY	PROPER REHEATING PROCEDURE	1/31/2017			
			Not properly reheating beans to 165F before hot holding.				
	EHFN20	H30 DAY	APPROVED SEWAGE/WASTEWATER SYS	1/31/2017			
			Food prep sink is directly plumbed to sewer line. This is not allowed and needs an indirect waste connection with air gap.				

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FAT CAT FISH MARKET

Inspection Number	Establishment ID	Category	Description	Due Date	Score	Notes
HF1063	EHFN22	H30 DAY	AUTHORIZED FOOD HANDLER	1/31/2017	30	HFOL Food handler cards needed for all employees who work with food.
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT	1/31/2017		a)Tape can not be used due to it not being a cleanable surface. b)Palets being used to hold up ice machine need to be removed. c)Exposed wood in restaraunt needs to be resealed to be a cleanable surface.
	EHFN34	H30 DAY	NO EVIDENCE OF INSECT CONTAMIN	1/31/2017		Back door does not seal properly. This needs to be sealed to prevent insect/ rodent contamination.
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED	1/31/2017		a) Walk-in must be smooth, cleanable and durable.Need to replace floors, celings, and walls. b) Floor around ice machine needs to be replaced. c) Cleanable ceiling needs to be installed between walk-in and kitchen.
	EHFN37	H30 DAY	ENVIRONMENTAL CONTAMINATION	1/31/2017		Walk-in must be repaired to prevent weather intrusion.
	EHFN46	H30 DAY	SERVICE SINK PROVIDED	1/31/2017		Mop sink needs to be properly plumbed, working with cold running water.

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FAT CAT FISH MARKET

Inspection Number	Establishment ID	Inspection Type	Code	Due Date	Score	Comments
HF1063	EHFN27	H180 DAY	PROPER COOLING METHODS	1/31/2017	30	HFOL a) Condenser fan in walk-in cooler is not currently working. b) Door on walk in must have new gaskets and door needs to properly seal.
	EHFN43	H30 DAY	ADEQUATE VENTILATION AND LIGHT	1/31/2017		a) Venthoo filters need to be replaced. b) Venthoo needs to be reinspected. c) Vent in front area needs a vent cover.
	EHFN18	H30 DAY	PROPER IDENTIFY TOXIC SUBSTANC	1/31/2017		All chemical bottles need to be labeled.
	EHFN31	H30 DAY	HANDWASHING FACILITY ADEQUATE	1/31/2017		a)Hand sink has no handsoap, paper towels and has a leak that must be fixed. b) Handsink can only be used for handwashing.
	EHFN10	H30 DAY	FOOD CONTACT SURFACES SANITIZE	1/31/2017		a) Inside of microwave needs to be cleaned.b) Carboard lining walls in freezer are not cleanable and must be removed.
	EHFN42	H30 DAY	NON-FOOD CONTACT SURFACES	1/31/2017		a) All reach-in cooler and walk-in coolers need to be cleaned for the walls, floors and ceilings. b) Fans on condenser in walk-in need to be cleaned.c)Freezer needs cleaning/ defrosting.

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FAT CAT FISH MARKET

HF1063	EHFN47	H30 DAY	OTHER VIOLATIONS	1/31/2017	30	HFOL
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Exposed wiring next to shelves in front area needs to be sealed. ** An action plan will be developed to adress time frames to correct all issues.**

**FIRE SLICE PIZZERIA
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7220	EHFN03	IN	PROPER HOT HOLDING TEMP. Mac was 140F.		1/27/2017	0	HL1B FOOD

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ESTABLISHMENT**FUDDRUCKERS CAFE VENTURE****401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7219	EHFNO3	IN	PROPER HOT HOLDING TEMP. Mac was 152F.		1/27/2017	0	HL1B FOOD

GIRASOL CAFE & BAKERY**401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7213					1/27/2017	0	HL1B FOOD

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ESTABLISHMENT**GOLDENLIGHT CAFE
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7223	EHFNO3	IN	PROPER HOT HOLDING TEMP. Mac & Cheese holding at 188F. In compliance		1/27/2017	0	HL1B FOOD

**GRILLS GON WILD
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7222					1/27/2017	0	HL1B FOOD

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ESTABLISHMENT

**HENKS BAR B Q
1508 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF619	EHFN02	COS	PROPER COLD HOLDING TEMP.		2/1/2017	10	HL1B
			Meat sitting out at 67F. Meat must be either 41F or below or 135F or higher at all times.				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		2/1/2017		
			Beans holding at 171F. Must be 135F or higher. In compliance.				
	EHFN10	H90 DAY	FOOD CONTACT SURFACES SANITIZE		2/1/2017		
			A) Ice machine needs to be cleaned. B) Sanitizer buckets are needed to ensure proper sanitizing is occurring.				
	EHFN47	COS	OTHER VIOLATIONS		2/1/2017		
			A) No paper towels available at handwash sink in kitchen. B) Rags and food debris found in handsink. Corrected on site.				
	EHFN28	H180 DAY	PROPER DATE MARKING		2/1/2017		
			A proper date marking system is needed for all TCS foods.				

Food Establishment Public Inspection Report

From 1/26/17 thru 2/1/17

ESTABLISHMENT

HENKS BAR B Q

HF619	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	2/1/2017	10	HL1B
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A) Bottom of counter needs to be sealed. B) Ceiling tile needs to be replaced.

**HOFFBRAU STEAKS
7203 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK21	EHFN03	IN	PROPER HOT HOLDING TEMP.		1/27/2017	0	HL1B

Mac & Cheese holding at 172F. In compliance

Food Establishment Public Inspection Report

From 1/26/17 thru 2/1/17

ESTABLISHMENT**IMPERIAL TAPROOM
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7216	EHFN03	COS	PROPER HOT HOLDING TEMP. Mac was 117F. Reheat to 165F, hot hold at 135F.		1/27/2017	3	HL1B FOOD

Food Establishment Public Inspection Report

From 1/26/17 thru 2/1/17

ESTABLISHMENT

**JIGGLE BERRY
3801 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2155	EHFN35	COS	PERSONAL CLEANLINESS / EATING		1/26/2017	13	HL1B
			Employee items found stored on prep areas. Store all employee items in a separate location away from kitchen items.				
	EHFN39	COS	PROPER USE OF UTENSILS		1/26/2017		
			a)All scoops must have a handle, cups can not be used as a scoop. b)Cutting boards with staining or excessive wear need to be resurfaces or replaced.				
	EHFN20	H 120DAY	APPROVED SEWAGE/WASTEWATER SYS		1/26/2017		
			Three compartment sink must be indirectly plumbed with an airgap.				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		1/26/2017		
			a)Thermometer needed in front cooler/prep table. b)Test strips needed to test sanitizer water strength.				
	EHFN28	COS	PROPER DATE MARKING		1/26/2017		
			All ready to eat foods including peeled and cut fruits and vegetables, must have a date mark. Do not keep ready to eat foods past 7 days.				

Food Establishment Public Inspection Report

From 1/26/17 thru 2/1/17

ESTABLISHMENT

JIGGLE BERRY

HF2155	EHFN46	H 120DAY	SERVICE SINK PROVIDED	1/26/2017	13	HL1B
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Restroom doors must be self-closing.

	EHFN37	COS	ENVIRONMENTAL CONTAMINATION	1/26/2017		
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a)Food found stored under storage shelf on floor. All food must be stored at least 6" off the ground. b)Front chest freezer needs to be defrosted.

	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER	1/26/2017		
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All employees must have a food handlers card within 45 days.

JOE DADDYS

2108 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2155	EHFN46	H 120DAY	SERVICE SINK PROVIDED		1/26/2017	13	HL1B
			Restroom doors must be self-closing.				
	EHFN37	COS	ENVIRONMENTAL CONTAMINATION		1/26/2017		
			a)Food found stored under storage shelf on floor. All food must be stored at least 6" off the ground. b)Front chest freezer needs to be defrosted.				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		1/26/2017		
			All employees must have a food handlers card within 45 days.				
HF2155	EHFN03	IN	PROPER HOT HOLDING TEMP.		1/27/2017	0	HL1B
			Mac and cheese was 145F.				

Food Establishment Public Inspection Report

From 1/26/17 thru 2/1/17

ESTABLISHMENT

**JOE TACO TAQUERIA
7312 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK174					1/27/2017	0	H PREOPEN

Food Establishment Public Inspection Report

From 1/26/17 thru 2/1/17

ESTABLISHMENT

LA PASADITA BURRITOS

2730 NE 16TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1688	EHFN37	H 120DAY	ENVIRONMENTAL CONTAMINATION		1/31/2017	10	HL1B
			Reach-in freezer has a condensate leak and needs to be repaired. Do not store any food under leak until repairs can be made.				
	EHFN47	H 120DAY	OTHER VIOLATIONS		1/31/2017		
			Vent hood and fire extinguisher need to be inspected by next routine inspection.				
	EHFN46	H 120DAY	SERVICE SINK PROVIDED		1/31/2017		
			Restroom door must be self-closing.				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		1/31/2017		
			All employees must have a food handlers card.				
	EHFN34	H 120DAY	NO EVIDENCE OF INSECT CONTAMIN		1/31/2017		
			a)Back door needs to be self-closing. b)Service window must remain closed when not in use.COS.				

Food Establishment Public Inspection Report

From 1/26/17 thru 2/1/17

ESTABLISHMENT**LA PASADITA BURRITOS**

HF1688	EHFN39	COS	PROPER USE OF UTENSILS	1/31/2017	10	HL1B
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a)Store all dishes inverted in order to prevent contamination. b)Ice scoop found stored in ice on self-replenishing ice machine. Store scoop outside of ice.

	EHFN20	H 120DAY	APPROVED SEWAGE/WASTEWATER SYS	1/31/2017		
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Plumbing at 3 compartment sink must be indirectly plumbed with an airgap.

**LONGHORN STEAKHOUSE
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7145					1/27/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 1/26/17 thru 2/1/17

ESTABLISHMENT

**MACARONI JOES
1619 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK173					1/27/2017	0	H PREOPEN

**METROPOLITAN A SPEAKEASY
9181 TOWN SQUARE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2927	EHFN45	IN	PHYSICAL FACILITIES INSTALLED		1/27/2017	0	HFOL
			A) Corrected				

Food Establishment Public Inspection Report

From 1/26/17 thru 2/1/17

ESTABLISHMENT

NINETEEN 49 CATERING**401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7207	EHFNO3	IN	PROPER HOT HOLDING TEMP. Keep TCS hot hold food at 135F.		1/27/2017	0	HL1B FOOD

OUTBACK STEAKHOUSE**7101 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK149	EHFNO3	IN	PROPER HOT HOLDING TEMP. Mac and cheese holding at 145F.		1/27/2017	0	HL1B

Food Establishment Public Inspection Report

From 1/26/17 thru 2/1/17

ESTABLISHMENT**PAN HANDLERS CAFE & CATERING****401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7206	EHFNO3	IN	PROPER HOT HOLDING TEMP. Mac & Cheese holding at 168F. In compliance		1/27/2017	2	HL1B FOOD
	EHFN29	H180 DAY	ACCURATE THERMOMETERS PROVIDED Thermometers are needed. Test strips are needed.		1/27/2017		

PAN-HANDLERS CATERING**400 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK100	EHFN29	H180 DAY	ACCURATE THERMOMETERS PROVIDED Thermometer and tests strips are needed.		1/27/2017	2	HL1B

Food Establishment Public Inspection Report

From 1/26/17 thru 2/1/17

ESTABLISHMENT**PESCARAZ****401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7229					1/27/2017	0	HL1B FOOD

PORK N THINGS BBQ**401 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7209	EHFN31	COS	HANDWASHING FACILITY ADEQUATE	Need hand soap. Dish soap not acceptable.	1/27/2017	2	HL1B FOOD

Food Establishment Public Inspection Report

From 1/26/17 thru 2/1/17

ESTABLISHMENT

**PUBLIC HOUSE AMARILLO
3333 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK160					1/27/2017	0	HL1B

Food Establishment Public Inspection Report

From 1/26/17 thru 2/1/17

ESTABLISHMENT**SHAHINAR
810 COLUMBINE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2611	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		1/31/2017	12	HM3
			a)Inside of all freezers needs to be cleaned. b)Floor under shelf needs to be cleaned.				
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		1/31/2017		
			a)All storage rooms need to be cleaned and organized. b)All unused equipment needs to be removed from store.				
	EHFN11	COS	PROPER DISPOSITION OF RETURNED		1/31/2017		
			Distressed Naan bread found in cooler, bread was discarded.				
	EHFN23	H24 HOUR	HOT & COLD WATER AVAILABLE		1/31/2017		
			Establishment does not have hot water due to no gas. Establishment must close and remain closed until hot water can be returned. Establishment must call for a reinspection prior to reopening.				
	EHFN24	H10DAY	REQUIRED RECORDS AVAILABLE		1/31/2017		
			All prepackaged food products for sale in store must be labeled in English with the product name, ingredients, manufacturer name and address, weight, & common allergens.				

Food Establishment Public Inspection Report

From 1/26/17 thru 2/1/17

ESTABLISHMENT

SHAHINAR

HF2611	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED	1/31/2017	12	HM3
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Thermometer needed in egg cooler.

	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN	1/31/2017		
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Mice dropping and bedding were found. Establsihment must be treated for mice by a licensed pest control operator.

**SMOKEY JOES TEXAS CAFE
2903 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF2925	EHFN47	H180 DAY	OTHER VIOLATIONS		2/1/2017	0	H PREOPEN
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A) Condensate drain line from ice machine must be properly plumbed to a floor drain. B) Back area must be secured by a locked gate all times when not in actual use.

Food Establishment Public Inspection Report

From 1/26/17 thru 2/1/17

ESTABLISHMENT

SPICY MIKES BAR B Q HAVEN

401 S BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7215	EHFN03	IN	PROPER HOT HOLDING TEMP. Mac was 152F		1/27/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 1/26/17 thru 2/1/17

ESTABLISHMENT

**STORYLAND PRESCHOOL
5001 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD28	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		1/27/2017	4	HL1B
			All walls, floors, and cabinets need to be cleaned thoroughly.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		1/27/2017		
			Ceiling tiles in bathroom need to be smooth, non-porous and non-absorbent.				
	EHFN46	H180 DAY	SERVICE SINK PROVIDED		1/27/2017		
			Must have mop sink that is plumbed to sewer line and have cold running water. Can not dump mop water outside.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		1/27/2017		
			Food prep sink cannot be directly plumbed to sewer line. Must have indirect connection with air gap.				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		1/27/2017		
			Food handler cards needed for employees who work with food within 45 days.				

Food Establishment Public Inspection Report

From 1/26/17 thru 2/1/17

ESTABLISHMENT

STORYLAND PRESCHOOL

HFD28	EHFN35	H10DAY	PERSONAL CLEANLINESS / EATING	1/27/2017	4	HL1B
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Personal items need to be stored separate from kitchen equipment and food.

SYBIL B HARRINGTON LEARNING CT**2500 DALE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD23	EHFN02	IN	PROPER COLD HOLDING TEMP.		1/26/2017	0	HL1B

Cooler holding at 40F. In compliance.

Food Establishment Public Inspection Report

From 1/26/17 thru 2/1/17

ESTABLISHMENT

**TACO VILLA #10
701 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF631	EHFN35	COS	PERSONAL CLEANLINESS / EATING		1/26/2017	12	HL1B
			All employee items need to be stored in a separate location away from kitchen items, including cell phones and coats.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		1/26/2017		
			a)Wire rack needs to be cleaned. b) Blower covers in walk-in cooler need to be dusted. c)Clean storage cabinet under prep table.				
	EHFN39	COS	PROPER USE OF UTENSILS		1/26/2017		
			Clean pans found stacked wet, air dry pans prior to stacking to prevent bacterial growth.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		1/26/2017		
			a)Ice machine needs to be cleaned inside and out. b)Shelves above food prep area need to be cleaned. c)All single service utensil holders need to be cleaned.				
	EHFN37	H 120DAY	ENVIRONMENTAL CONTAMINATION		1/26/2017		
			Condensate leak in freezer needs to be repaired. Do not store any food directly underneath leak until repairs can be made.				

Food Establishment Public Inspection Report**From 1/26/17 thru 2/1/17**

ESTABLISHMENT**TACO VILLA #10**

HF631	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER	1/26/2017	12	HL1B
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Food manager card needed (City issued food manager card).

	EHFN18	H 3 DAYS	PROPER IDENTIFY TOXIC SUBSTANC	1/26/2017		
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Quarternary sanitizer dispensing at 400 ppm, dispenser needs to be re-calibrated. Dilute sanitizer to 200 ppm until repairs can be made.

Food Establishment Public Inspection Report

From 1/26/17 thru 2/1/17

ESTABLISHMENT

**TAQUERIA LOS GALLITOS
401 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2744	EHFN41	COS	ORIGINAL CONTAINER LABELING		1/30/2017	27	HFOL
			All bulk food items must be labeled with the common name.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		1/30/2017		
			a)Soap needed at back handsink. b)Papertowels needed at front handsink.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		1/30/2017		
			a)All chemical spray bottles need to be labeled with the common name. b)Chemical bottle found stored next to single service items. Store chemicals away from kitchen items. c)Bleach water wipe down sanitizer found mixed above 400ppm, must be 100ppm.				
	EHFN43	H 120DAY	ADEQUATE VENTILATION AND LIGHT		1/30/2017		
			a)Light in walkin freezer is not sufficient, more lighting is needed. b)All light bulbs in freezer must be shatter resistant or have a shatter resistant cover.				
	EHFN28	COS	PROPER DATE MARKING		1/30/2017		
			All ready to eat foods must be date marked and no food can be kept past 7 days.				

Food Establishment Public Inspection Report**From 1/26/17 thru 2/1/17****ESTABLISHMENT****TAQUERIA LOS GALLITOS**

HF	EHFN	COS	VIOLATION	DATE	PTS	HFOL
HF2744	EHFN42	COS	NON-FOOD CONTACT SURFACES	1/30/2017	27	HFOL
			All reach in cooler gaskets need to be cleaned.			
	EHFN37	H30 DAY	ENVIRONMENTAL CONTAMINATION	1/30/2017		
			Reachin cooler has a condensate leak and needs to be repaired.			
	EHFN02	COS	PROPER COLD HOLDING TEMP.	1/30/2017		
			Frozen chicken nuggets found stored in reach in cooler. Packages labeled "Keep Frozen" must be kept frozen at all times until being cooked.			
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE	1/30/2017		
			Ice scoop found being stored in ice machine. Ice scoops must be stored outside of the ice in a clean location.			
	EHFN15	COS	PROPER FOOD CONTACT METHODS	1/30/2017		
			Cook touched ready to eat food products with bare hands. Must wash hands and wear gloves when touching ready to eat foods.			
	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER	1/30/2017		
			Certified Food manager needed, must obtain within 30 days. *Repeat violation \$75.00 reinspection fee must be paid by Wednesday, Feb.1, 2017.*			

Food Establishment Public Inspection Report

From 1/26/17 thru 2/1/17

ESTABLISHMENT

TAQUERIA LOS GALLITOS

HF2744	EHFN09	COS	FOOD SEPARATION AND PROTECTION	1/30/2017	27	HFOL
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a)All food must be covered in walkin. b)All shelf stable bulk food items must be covered. c)Raw meat found stored above ready to eat items, store food according to cooking temperatures.(See Handout)

	EHFN22	H30 DAY	AUTHORIZED FOOD HANDLER	1/30/2017		
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All employees must have a food handlers card within 30 days. *Repeat violation, if not completed in 30 days a \$75.00 reinspection fee will be charged.

**TEA TIME @ AQUA ONE
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2744	EHFN09	COS	FOOD SEPARATION AND PROTECTION		1/30/2017	27	HFOL
	EHFN22	H30 DAY	AUTHORIZED FOOD HANDLER		1/30/2017		
HF212	HFT7212				1/27/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 1/26/17 thru 2/1/17

ESTABLISHMENT

**THE 806
2812 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1557	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		1/26/2017	4	HL1B
			Food handler cards needed for all employees who work with food/ drink within 45 days.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		1/26/2017		
			Handwashing sink is currently blocked by cart and needs a handwashing sign. COS				
	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN		1/26/2017		
			Back door needs proper seal/ weather stripping to avoid insect/ rodent contamination.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		1/26/2017		
			Ceiling tiles in mop sink area need to be replaced with non-porous, non-absorbent tiles.				

Food Establishment Public Inspection Report

From 1/26/17 thru 2/1/17

ESTABLISHMENT

**TORTILLERIA LUPITA
4013 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF462	EHFN02	IN	PROPER COLD HOLDING TEMP. All cold holding was 41 of below.		1/26/2017	4	HFOL
	EHFN09	IN	FOOD SEPARATION AND PROTECTION All food in cooler was covered. All food was in proper stacking order.		1/26/2017		
	EHFN28	COS	PROPER DATE MARKING Food items still found with out a date. All items held over 24hours must have a date label.		1/26/2017		
	EHFN29	IN	ACCURATE THERMOMETERS PROVIDED A)Thermometers were in reach in cooler and in walk in cooler. B) Test strips were purchased. C) Probe thermometer was purchased as well.		1/26/2017		
	EHFN39	IN	PROPER USE OF UTENSILS 2 corrections from last inspection.		1/26/2017		

Food Establishment Public Inspection Report

From 1/26/17 thru 2/1/17

ESTABLISHMENT

TORTILLERIA LUPITA

HF462	EHFN42	IN	NON-FOOD CONTACT SURFACES	1/26/2017	4	HFOL
1 corrections from last inspection. Gaskets still need to be replaced by next inspection.						
	EHFN43	IN	ADEQUATE VENTILATION AND LIGHT	1/26/2017		
1 corrections from last inspection. Vent hood still needs to be inspected by next inspection.						
	EHFN45	IN	PHYSICAL FACILITIES INSTALLED	1/26/2017		
Corrected from last inspection.						
	EHFN18	IN	PROPER IDENTIFY TOXIC SUBSTANC	1/26/2017		
Chemical bottle was still not labeled. COS Sanitizer was registering at proper PPM.						
	EHFN22	H90 DAY	AUTHORIZED FOOD HANDLER	1/26/2017		
Food handlers cards needed by next inspection.						

Food Establishment Public Inspection Report

From 1/26/17 thru 2/1/17

ESTABLISHMENT

**UNITED SUPERMARKETS
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7214	EHFN03	IN	PROPER HOT HOLDING TEMP. Mac & Cheese holding at 148F. In compliance		1/27/2017	0	HL1B FOOD