

Food Establishment Public Inspection Report**From 1/5/17 thru 1/11/17****ESTABLISHMENT****ACAPULCO MEXICAN RESTAURANT****727 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1377	EHFN02	H10DAY	PROPER COLD HOLDING TEMP.		1/9/2017	38	HL1B
			Tomatos and vegetables stored in make table are out of temp. All TCS food must be kept at 41 degree farenheight or less.				
	EHFN14	H10DAY	PROPER HAND WASHING / GLOVES		1/9/2017		
			Employee did not wash his hands or change his gloves between touching dirty and then clean dishes.				
	EHFN17	H10DAY	PROPER STORAGE OF FEED ADDITVS		1/9/2017		
			Avocados and tomatos were not washed before employee started cutting them.				
	EHFN18	H10DAY	PROPER IDENTIFY TOXIC SUBSTANC		1/9/2017		
			Chemicals being stored above food products.				
	EHFN19	H10DAY	APPROVED WATER SOURCE		1/9/2017		
			Mop sink needs proper backflow device installed.				

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HF1377	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS	1/9/2017	38	HL1B
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Food prep sink needs indirect waste connection with air gap. See handout provided by inspector.

	EHFN21	H10DAY	CERTIFIED FOOD MANAGER	1/9/2017		
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Food manager card expired 07/2016. Food manager card is needed within 10 days.

	EHFN22	H10DAY	AUTHORIZED FOOD HANDLER	1/9/2017		
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All food employees (kitchen staff, bar staff, waiters/ waitresses etc.) need food handler card within 45 days.

	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED	1/9/2017		
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Sanitizer test strips needed.

	EHFN30	H10DAY	FOOD ESTABLISHMENT PERMIT	1/9/2017		
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Food establishment Permit must be posted.

	EHFN35	H10DAY	PERSONAL CLEANLINESS / EATING	1/9/2017		
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Jacket found stored above clean dishes. All personal items must be stored in a seperate location.

Food Establishment Public Inspection Report

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ESTABLISHMENT

ACAPULCO MEXICAN RESTAURANT

HF1377	EHFN46	H10DAY	SERVICE SINK PROVIDED	1/9/2017	38	HL1B
			Female restroom needs covered trash can.			
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE	1/9/2017		
			Chips not being stored in fd-grade container & current containers not cleaned. Buckets where clean dishes & utensils are stored are dirty. Both ice machines are needing to be cleaned on inside & outside.			
	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION	1/9/2017		
			Ice in bar area needs to be protected/ covered. Rim on drinking glasses in bar area are touching rusted/ dirty shelf. Underneath bottom of shelf on hot hold needs to be cleaned. Food not seperated & protected.			
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT	1/9/2017		
			a)Gaskets on reach-in and walk-in coolers need to be cleaned and repaired. b)Dishwasher racks are no longer cleanable and need to be replaced.			
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	1/9/2017		
			Vents and area surrounding vents need to be cleaned. Walk-in cooler in bar area has rust on the inside of door that must be cleaned. Floor in walk-in cooler in bar area needs to be cleaned.			
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	1/9/2017		
			Ceiling in cooler needs repaired & free of holes/ damages. Floors in front of both walk-in coolers need repaired. Exposed wood in bar area needs to be sealed. Bar in back to be removed or redone within 12 months.			

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ACAPULCO MEXICAN RESTAURANT

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ESTABLISHMENT

ASHMORE INN & SUITES II INC

2301 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF223	EHFN27	H180 DAY	PROPER COOLING METHODS		1/9/2017	10	HL1B
			All refrigerators need to be commercial equipment. Please have replaced by 7/9/17.				
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		1/9/2017		
			A certified food manager is needed within 45 days.				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		1/9/2017		
			All employees that work in the kitchen need to have a food handlers card within 45 days.				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		1/9/2017		
			Eggs holding at 161F and potatoes holding at 163F. In compliance.				
	EHFN47	H 3 DAYS	OTHER VIOLATIONS		1/9/2017		
			No handsoap available at handsink.				

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ESTABLISHMENT

ASHMORE INN & SUITES II INC

HF223	EHFN06	COS	TIME AS PUBLIC HEALTH CONTROL	1/9/2017	10	HL1B
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Hotdogs and chili found out of date. All TCS food must be discarded after 7 days.

	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS	1/9/2017		
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Plumbing at 3 compartment sink is directly plumbed to the sewer. Sink must be indirectly plumbed. Please have corrected by 7/9/17.

Food Establishment Public Inspection Report

From 1/5/17 thru 1/11/17

ESTABLISHMENT**BATTER BOYS
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2884	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		1/9/2017	8	H PREOPEN
			A) Hand washing sink found without any soap or paper towels.				
	EHFN02	COS	PROPER COLD HOLDING TEMP.		1/9/2017		
			A) Hot dogs and cheese found being held at 50 degrees.				
	EHFN27	H180 DAY	PROPER COOLING METHODS		1/9/2017		
			A) Hand sink found without soap or paper towels, B) Hand sink needed in kitchen, must be installed by next inspection.				
	EHFN47	H180 DAY	OTHER VIOLATIONS		1/9/2017		
			A) Hot holding unit must be labeled "Display only" if the food inside will not be held at temperature and is for display only. B) Continue repairs from walk-thru inspection, replacing 3-comp sink, installation of grease trap, deep cleaning.				

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ESTABLISHMENT

DELIAS CAKE CREATIONS

1103 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1991	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		1/10/2017	8	HL1B
			3 compartment sink has a direct connection. Must have indirect connection.				
	EHFN22	H180 DAY	AUTHORIZED FOOD HANDLER		1/10/2017		
			Food Handler cards needed.				
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		1/10/2017		
			Food manager card needed.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		1/10/2017		
			A) Ceiling tiles in kitchen and prep area that are acoustic need to be repainted/replaced.B) Wall behind oven needs to be cleaned.				

Food Establishment Public Inspection Report

From 1/5/17 thru 1/11/17

ESTABLISHMENT**DOMINOS**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC356					1/11/2017	0	H PREOPEN

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ESTABLISHMENT

**DONUT STOP
1602 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2617	EHFN09	COS	FOOD SEPARATION AND PROTECTION		1/9/2017	11	HL1B
			Containers storing icing needs to be separated and protected during storage. Corrected on site.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		1/9/2017		
			Ice scoop found with calcium build up.				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		1/9/2017		
			A) Vent hood needs to be re-painted. B) Tape and paper found on shelves, shelves need to be made of an easily cleanable surface. C) Shelves under cutting board need to be resurfaced or repainted. D) Shelves under prep tables need to be resurfaced.				
	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN		1/9/2017		
			A new door sweep is needed on the back door.				
	EHFN41	H180 DAY	ORIGINAL CONTAINER LABELING		1/9/2017		
			All containers need labels.				

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ESTABLISHMENT

DONUT STOP

HF2617

EHFN45

H180 DAY

PHYSICAL FACILITIES INSTALLED

1/9/2017

11

HL1B

Missing floor tiles. Floor needs to be easily cleanable and non-absorbant. Complete by 7/9/17.

Food Establishment Public Inspection Report

From 1/5/17 thru 1/11/17

ESTABLISHMENT

**DOUGS BARBQUE
3313 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF40	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION		1/10/2017	24	HL1B
			Ceiling peeling paint over prep table.b)Walls have food splatter.c)Ceiling fan not clean.d)Rust and grease on shelves. e)Dust on menu board, lights and walls. f)Walk in cooler walls not smooth or easily cleanable.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		1/10/2017		
			Reach in cooler gasket, bottom of reach in coolers, ice scoop on non food grade bag.				
	EHFN03	COS	PROPER HOT HOLDING TEMP.		1/10/2017		
			Chicken in hot hold at 128 degrees F. Chicken must be held at 135 or hotter.				
	EHFN17	H10DAY	PROPER STORAGE OF FEED ADDITVS		1/10/2017		
			Sugar not labeled as sugar.				
	EHFN15	H10DAY	PROPER FOOD CONTACT METHODS		1/10/2017		
			Cup with no handle used as scoop. Scoops must have a handle.				

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ESTABLISHMENT

DOUGS BARBQUE

HF40	EHFN31	H10DAY	HANDWASHING FACILITY ADEQUATE	1/10/2017	24	HL1B
			Paper towel holder is over dry dish rack. Move holder to avoid dripping on dishes.			
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN	1/10/2017		
			Exhaust fan is open. Screen mesh must be used to keep out insects. Use One Sixteenth inch mesh.b) Gaps at doors need to be sealed.			
	EHFN35	COS	PERSONAL CLEANLINESS / EATING	1/10/2017		
			Open employee drink behind counter.			
	EHFN39	COS	PROPER USE OF UTENSILS	1/10/2017		
			Utensils stored in non easily cleanable area.			
	EHFN41	COS	ORIGINAL CONTAINER LABELING	1/10/2017		
			Bulk food container with wrong label.			
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	1/10/2017		
			Walls, ceiling and floors are not clean. Remove all grease from walls,ceiling and floor. All surfaces in kitchen need to be cleaned and sanitized.b)Rusted shelves in walk in cooler.Remove.c)Peeling paint and heavy grease buildup at pit wall and doors.			

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ESTABLISHMENT**DOUGS BARBQUE**

HF40

EHFN45

H10DAY

PHYSICAL FACILITIES INSTALLED

1/10/2017

24

HL1B

Holes in ceiling. Seal all holes in ceiling. Clean back area of all grease.

EHFN43

H10DAY

ADEQUATE VENTILATION AND LIGHT

1/10/2017

Air vents are not clean. Duct work is not clean. Have ducts cleaned and retain receipt.b)Lights in food areas must be protected from breakage.

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ESTABLISHMENT

**EL BURRITO RICO
4404 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1766	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		1/11/2017	12	HL1B
			Air gap is needed at 3 compartment sink. See handout provided by inspector.				
	EHFN28	COS	PROPER DATE MARKING		1/11/2017		
			Food that has been prepped and is being kept for over 24 hours must be date marked and discarded after 7 days.				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		1/11/2017		
			Probe thermometer is needed.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		1/11/2017		
			a)All shelves need to be cleaned. b)Ceilings and vent hood needs to be cleaned. c)Bottom shelf of stove needs to be cleaned.				
	EHFN43	H 120DAY	ADEQUATE VENTILATION AND LIGHT		1/11/2017		
			a)Light shield over grill needs to be replaced. b)Light shield needed on lights above to go window.				

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ESTABLISHMENT

EL BURRITO RICO

HF1766	EHFN45	H 120DAY	PHYSICAL FACILITIES INSTALLED	1/11/2017	12	HL1B
			Ceiling next to vent hood needs to be repaired and sealed.			
	EHFN35	COS	PERSONAL CLEANLINESS / EATING	1/11/2017		
			Store all employee items in a seperate location away from kitchen/ food items.			
	EHFN39	COS	PROPER USE OF UTENSILS	1/11/2017		
			Dishes are currently being wet stacked. All dishes must air dry before storing.			

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ESTABLISHMENT

**EL MANANTIAL
3823 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1441	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		1/10/2017	9	HL1B
			Cloth towels being used to cover food. Cloth towels are not considered a clean surface. Use paper towels instead.				
	EHFN36	COS	WIPING CLOTHS PROPERLY USED		1/10/2017		
			Store all wiping clothes in sanitizer bucket when not in use.				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		1/10/2017		
			All employees must have a food handlers card within 45 days.				
	EHFN28	COS	PROPER DATE MARKING		1/10/2017		
			Food found in cooler without date marks. All foods being held longer than 24 hours must have a date mark.				
	EHFN47	H90 DAY	OTHER VIOLATIONS		1/10/2017		
			Vent hood ansil system needs to be inspected.				

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ESTABLISHMENT

**EL TROPICO
1105 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1856	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		1/9/2017	4	HL1B
			Paper towels needed at handsink. COS				
	EHFN39	COS	PROPER USE OF UTENSILS		1/9/2017		
			A) Handle needed for sugar scoop. COS B) Pans need to air dry fully before stacking.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		1/9/2017		
			Ceiling tiles over front serving counter must be smooth, easily cleanable Non-absorbent.				

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From 1/5/17 thru 1/11/17

ESTABLISHMENT

FAMILY DOLLAR STORE #4622

420 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF16	EHFN34	H 3 DAYS	NO EVIDENCE OF INSECT CONTAMIN		1/9/2017	7	HL1B
			Rodent droppings, evidence of rodentia, chewed food packages. Rodent problem must be addressed immediately. Future violations will require a reinspection fee.				
	EHFN45	H 3 DAYS	PHYSICAL FACILITIES INSTALLED		1/9/2017		
			Door seal is damaged. Repair as needed to eliminate insects and rodents.				
	EHFN07	COS	FOOD AND ICE FROM APPROVED SRC		1/9/2017		
			Food packages chewed. Foods not in sound condition.				
	EHFN31	H 3 DAYS	HANDWASHING FACILITY ADEQUATE		1/9/2017		
			Hand soap must be provided in restrooms. Dish soap is not allowed. b)Inadequate lighting in restroom. c)Toilet paper must be on roll.				

Food Establishment Public Inspection Report

From 1/5/17 thru 1/11/17

ESTABLISHMENT

**FIESTA FOODS
1012 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF561	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION		1/9/2017	10	HL1B
			Tortillas were cooling unprotected from possible contamination. Cool tortillas in a location where they cannot come in contact with contamination or cover tortillas while cooling. This is a repeat violation, if not fixed by 1/19/17 a \$75 reinspection fee				
	EHFN11	COS	PROPER DISPOSITION OF RETURNED		1/9/2017		
			Multiple dented cans found on shelves. Cans were removed.				
	EHFN27	H10DAY	PROPER COOLING METHODS		1/9/2017		
			Cooler holding produce was sitting at 45F. Equipment must be adequate to maintain proper temperature, 41F or below. Must be fixed by 1/19/17.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		1/9/2017		
			A) Fan blowing on tortillas covered in dust. B) The floor of the walk-in freezer needs to be cleaned.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		1/9/2017		
			A) Hole in wall in meat cutting room needs to be repaired. B) Hole in ceiling in storage area needs to be repaired to ensure pests do not enter.				

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From 1/5/17 thru 1/11/17

ESTABLISHMENT

FRESCO INVESTMENTS/GNC #3409**7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2911	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		1/9/2017	6	H PREOPEN
			A) Replace missing floor tiles in bathroom.				
	EHFN46	H180 DAY	SERVICE SINK PROVIDED		1/9/2017		
			A covered trash can is needed in the bathroom.				
	EHFN33	H180 DAY	WAREWASHING FACILITY INSTALLED		1/9/2017		
			No samples or food preparation is allowed without an adequate warewashing facility.				
	EHFN31	H180 DAY	HANDWASHING FACILITY ADEQUATE		1/9/2017		
			No samples or food preparation is allowed without a adequate hand washing sink in the food preparation area.				

Food Establishment Public Inspection Report

From 1/5/17 thru 1/11/17

ESTABLISHMENT

HILLTOP SENIOR CITIZENS

1311 N TAYLOR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF978	EHFN18	IN	PROPER IDENTIFY TOXIC SUBSTANC		1/5/2017	1	HL1B
			Demerit corrected from last inspection.				
	EHFN22	IN	AUTHORIZED FOOD HANDLER		1/5/2017		
			Demerit corrected from last inspection.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		1/5/2017		
			a) Ceiling tiles in restrooms and kitchen need to be smooth, durable and easily cleanable. b) Wall in bathroom must be repaired and free of mold. c) Shelf under 3 comp sink needs to be resealed to maintain a smooth, durable and easily cleanable surface.				

Food Establishment Public Inspection Report

From 1/5/17 thru 1/11/17

ESTABLISHMENT

HUNGRY HOWIES 3300 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2602	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		1/9/2017	24	HL1B
			Clean canopener & rid of metal shavings. Knives can't be stored between wall & 3 comp sink. Clean pizza pans & kept separate from dirty pans. Utensil used for making pizza need to be smooth, durable & easy cleanable & cleaned daily.				
	EHFN12	H 3 DAYS	MANAGEMENT, EMPLOYEE KNOWLEDGE		1/9/2017		
			Employees present had no knowledge of hot/colding or cooking temperatures. They also had no knowledge of dented cans and procedure.				
	EHFN17	H 3 DAYS	PROPER STORAGE OF FEED ADDITVS		1/9/2017		
			Food additives need to be labeled and need a cleanable scoop with handle. (Paper cups are not adequate)				
	EHFN19	H 3 DAYS	APPROVED WATER SOURCE		1/9/2017		
			Proper backflow preventer needed for mop sink.				
	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		1/9/2017		
			Current food manager card is expired. Food manager card is needed within 10 days.				

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ESTABLISHMENT**HUNGRY HOWIES**

HF2602	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER	1/9/2017	24	HL1B
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Food handler cards needed for all employees whos store, prep, cook or deliver food within 45 days.

	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED	1/9/2017		
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Thermometer needed in make table cooler.

	EHFN36	H90 DAY	WIPING CLOTHS PROPERLY USED	1/9/2017		
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Wash towels do not appear clean.

	EHFN35	H90 DAY	PERSONAL CLEANLINESS / EATING	1/9/2017		
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Dirty aprons were hanging on shelf used to store food. All aprons must be cleaned daily and kept separate from food products.

	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN	1/9/2017		
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Back door needs door seal to prevent insects and dust.

	EHFN40	H90 DAY	SINGLE-USE ARTICLES STORAGE	1/9/2017		
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Single service utensils need to be kept covered while storing.

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ESTABLISHMENT

HUNGRY HOWIES

HF2602	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES	1/9/2017	24	HL1B
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Damaged ceiling tile in kitchen needs replaced. Air ducts, vents and surrounding area needs to be cleaned. All fans used for cooling kitchen & venting the oven need to be cleaned. All shelves gasket & door-walkin need to be cleaned and free of rust.

**OHMS CAFE
619 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF969	EHFN22	H30 DAY	AUTHORIZED FOOD HANDLER		1/10/2017	4	HFOL
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Food handler cards needed for all employees who work with food within 30 days. (Kitchen staff, waitresses, etc.)

	EHFN39	H90 DAY	PROPER USE OF UTENSILS		1/10/2017		
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Clean dishes need to be air dried. No wet stacking.

	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		1/10/2017		
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Pipe in pantry needs a seal around the part that extends from ceiling.

Food Establishment Public Inspection Report

From 1/5/17 thru 1/11/17

ESTABLISHMENT

**SALVATION ARMY
400 S HARRISON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF416	EHFN07	H 3 DAYS	FOOD AND ICE FROM APPROVED SRC		1/10/2017	11	HFOL
			Blackened/ old bananas found in walk-in cooler. Distressed produce can not be served to the public.				
	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		1/10/2017		
			Hot holding pans must be cleaned, sanitized and free of bacteria. This demerit was marked on previous inspection. If not corrected a \$75 reinspection fee will be applied at next inspection.				
	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		1/10/2017		
			Food manager card needed by 02/01/2017. This demerit was marked on previous inspection. If not corrected a \$75 reinspection fee will be applied at next inspection.				
	EHFN22	H30 DAY	AUTHORIZED FOOD HANDLER		1/10/2017		
			Food handler cards needed for all employees working in kitchen/ cafeteria within 30 days.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		1/10/2017		
			Water damage to wall under dishwasher needs to be repaired and kept as a smooth, easily-cleanable surface.				

Food Establishment Public Inspection Report

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ESTABLISHMENT

SUNSHINE VALLEY CHILD CARE**4618 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD22	EHFN02	IN	PROPER COLD HOLDING TEMP. All coolers holding at 41F or below, in compliance.		1/11/2017	0	HL1B
	EHFN22	IN	AUTHORIZED FOOD HANDLER All employees obtained food handlerr cards, in compliance.		1/11/2017		

Food Establishment Public Inspection Report

From 1/5/17 thru 1/11/17

ESTABLISHMENT

**SWEET CREATIONS
2618 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF562	EHFN35	H30 DAY	PERSONAL CLEANLINESS / EATING		1/11/2017	14	HL1B
			All employee items must be stored seperate from all kitchen/ food items.				
	EHFN37	H30 DAY	ENVIRONMENTAL CONTAMINATION		1/11/2017		
			Oil found being stored on the floor. All food product must be stored at least 6 inches off the ground.				
	EHFN43	H30 DAY	ADEQUATE VENTILATION AND LIGHT		1/11/2017		
			Venthood needs to be cleaned and rid of excessive grease build-up and dust.				
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED		1/11/2017		
			Sealed door must be placed to seperate expansive storage section from kitchen/ food prep area.				
	EHFN46	H30 DAY	SERVICE SINK PROVIDED		1/11/2017		
			Restroom needs to be cleaned and sanitized.				

Food Establishment Public Inspection Report

From 1/5/17 thru 1/11/17

ESTABLISHMENT

SWEET CREATIONS

HF562	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE	1/11/2017	14	HL1B
<p>All coolers/freezers need cleaned inside, outside & rid of all stuck-on food & spilled liquid. Food prep table needs to be cleared of all clutter, cleaned & sanitized. All mixers found w/excessive buildup needs cleaned&sanitized. Must be cleaned daily.</p>						
	EHFN11	H 3 DAYS	PROPER DISPOSITION OF RETURNED	1/11/2017		
<p>Spoiled cream and milk past its expiration date was found in cooler. All food must be discarded past expiration date.</p>						
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER	1/11/2017		
<p>All employees need food handler card within 45 days.</p>						
	EHFN42	H30 DAY	NON-FOOD CONTACT SURFACES	1/11/2017		
<p>a)All shelves need to be dusted, cleaned and sanitized. b)Floors need to be swept/ mopped daily and be free of grease build-up and food particles.</p>						

Food Establishment Public Inspection Report

From 1/5/17 thru 1/11/17

ESTABLISHMENT

**TASTE DESSERT BAR
1909 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2487	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		1/10/2017	5	HFOL
			Food Handler cards are needed within 45 days of previous inspection 12/30/2016.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		1/10/2017		
			Gaskets on reach-in cooler and reach-in freezer have multiple tears and need to be replaced.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		1/10/2017		
			Ceiling tiles located in male and female bathrooms need to be replaced with non-porous, smooth, easily-cleanable surface.				

Food Establishment Public Inspection Report

From 1/5/17 thru 1/11/17

ESTABLISHMENT

THAI HOUSE RESTAURANT 5601 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF136	EHFN02	COS	PROPER COLD HOLDING TEMP.		1/9/2017	23	HL1B
			Half & Half holding at 47F. Fish sauce being held at room temperature. Must be held at 41F or below.				
	EHFN28	COS	PROPER DATE MARKING		1/9/2017		
			All ready to eat foods must be date marked and discarded after 7 days.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		1/9/2017		
			Handsink found with ice in it. Handsink is for handwashing only.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		1/9/2017		
			Prep sink or 3 compartment sink must be indirectly plumbed with an air gap.				
	EHFN27	H 120DAY	PROPER COOLING METHODS		1/9/2017		
			Drink cooler holding at 48F, must be 41F or below. Do not store any TCS (potentially hazardous) foods in cooler until it is repaired.				

Food Establishment Public Inspection Report

From 1/5/17 thru 1/11/17

ESTABLISHMENT

THAI HOUSE RESTAURANT

HF136	EHFN03	COS	PROPER HOT HOLDING TEMP.	1/9/2017	23	HL1B
			Rice spoons being held in water at 107F, water must be 135F or higher.			
	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED	1/9/2017		
			A probe thermometer is needed.			
	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN	1/9/2017		
			Exit door behind front counter needs a new door seal.			
	EHFN39	H90 DAY	PROPER USE OF UTENSILS	1/9/2017		
			All cutting boards needs to be resurfaced or replaced.			
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES	1/9/2017		
			a)All cooler gaskets needed to be cleaned. b)Freezer needed to be cleaned.			
	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT	1/9/2017		
			Vent hood must extend over all cooking appliances.			

Food Establishment Public Inspection Report

From 1/5/17 thru 1/11/17

ESTABLISHMENT

THAI HOUSE RESTAURANT

HF136	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED	1/9/2017	23	HL1B
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a)All duct tape must be removed from all surfaces. b)Walkin cooler walls need to be cleaned and repainted.
c)Remove all unnecessary items from kitchen.

	EHFN46	H90 DAY	SERVICE SINK PROVIDED	1/9/2017		
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a)Restroom door must be self-closing. b)Mopsink needed for mopwater disposal.

TORTILLAS LA RANCHERA

2730 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF2859	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT		1/10/2017	1	HL1B
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Vent hood inspection still needed. Bigger fan installed and windows are no longer fogging up.

	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		1/10/2017		
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Food handler card needed.

Food Establishment Public Inspection Report

From 1/5/17 thru 1/11/17

ESTABLISHMENT

**UNIQUE INDIVIDUALS LLC
7701 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD61	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS	A) An indirect waste connection is needed on the single food prep sink within 90 days.	1/9/2017	0	HL1B

Food Establishment Public Inspection Report

From 1/5/17 thru 1/11/17

ESTABLISHMENT

V & M DISCOUNT FOOD MART

1000 SW 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1466	Ehfn10	IN	FOOD CONTACT SURFACES SANITIZE		1/5/2017	10	HFOL
			Corrected demerit from last inspection.				
	Ehfn18	IN	PROPER IDENTIFY TOXIC SUBSTANC		1/5/2017		
			Corrected demerit from last inspection.				
	Ehfn20	IN	APPROVED SEWAGE/WASTEWATER SYS		1/5/2017		
			Corrected demerit from last inspection.				
	Ehfn21	H30 DAY	CERTIFIED FOOD MANAGER		1/5/2017		
			Must obtain food manager card within 30 days.				
	Ehfn29	H10DAY	ACCURATE THERMOMETERS PROVIDED		1/5/2017		
			Thermometer must be provided in cooler with food products. This demerit was marked on last inspection 12/23/2016. If not fixed by next inspection a \$75 fee will be applied for reinspection.				

Food Establishment Public Inspection Report

From 1/5/17 thru 1/11/17

ESTABLISHMENT

V & M DISCOUNT FOOD MART

HF1466	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT	1/5/2017	10	HFOL
			<p>a)Demerit fixed from previous inspection. b) Drain on second soda machine must be fixed. This demerit was marked on last inspection 12/23/2016. If not fixed by next inspection a \$75 fee will be applied for reinspection.</p>			
	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN	1/5/2017		
			<p>Back door must be properly sealed to prevent insect/ rodent infestation. Establishment must be treated by licensed pesticide operator.</p>			
	EHFN35	H90 DAY	PERSONAL CLEANLINESS / EATING	1/5/2017		
			<p>a) Demerit corrected from previous inspection. b) All equipment not being used for its intended purposes or not being used at all must be removed from establishment.</p>			
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES	1/5/2017		
			<p>All shelves, coolers & freezers need to be cleaned. Ice cream coolers need defrosted. Tape & cardboard covering cup holder slots under soda machine must be removed. This demerit was marked on last inspection 12/23/16.</p>			
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED	1/5/2017		
			<p>a) Ceiling and wall near 3 comp sink must be smooth, durable and easily cleanable. b)Holes in wall near ice machine must be patched.</p>			