

**Food Establishment Public Inspection Report**

From 7/20/17 thru 7/26/17

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**ESTABLISHMENT****A1 SNOWCONES  
2201 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7674					7/22/2017	0	HL1B FOOD

**AMARILLO COUNTRY CLUB  
4800 BUSHLAND BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF404	EHFN47	H 3 DAYS	OTHER VIOLATIONS		7/21/2017	1	HM3

Clean & sanitized all floors & tea machine. All ceilings tiles need to be replaced smooth, durable easy cleanable & non-absorbent. Discard ice in machine. Discard sugar & cracker packets.

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**ESTABLISHMENT**

**AMARILLO KOA  
1100 FOLSOM RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF143	EHFN21	H180 DAY	CERTIFIED FOOD MANAGER		7/25/2017	4	HL1B
			Certified food manager needed, register with COA yearly.				
	EHFN31	H180 DAY	HANDWASHING FACILITY ADEQUATE		7/25/2017		
			A sink designated for the sole purpose of hand washing must be available in a convenient location at any food establishment.				

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### ESTABLISHMENT

#### ARBYS 2020 ROSS-OSAGE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF3027	EHFN35	COS	PERSONAL CLEANLINESS / EATING		7/26/2017	0	H PREOPEN
			Personal items found on the prep line, cell phone.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		7/26/2017		
			No chemicals may be stored on prep table.				
	EHFN20	H30 DAY	APPROVED SEWAGE/WASTEWATER SYS		7/26/2017		
			Condensation lines in freezer are dripping on food product.				
	EHFN19	H30 DAY	APPROVED WATER SOURCE		7/26/2017		
			Sinks used for washing food items must have an indirect drain.				
	EHFN22	IN	AUTHORIZED FOOD HANDLER		7/26/2017		
			All employees must have food handler cards within in 60 days of employment.				

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**ESTABLISHMENT**

**ARBYS**

HF3027	EHFN34	H30 DAY	NO EVIDENCE OF INSECT CONTAMIN	7/26/2017	0	H PREOPEN
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All exterior doors must be self closing. All windows and doors must be tight fitting.

	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	7/26/2017		
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Holes in the wall and broken tiles must be fixed. Gaps in the ceiling of walk in freezer and fridge must be sealed to prevent contamination. Hole in floor of walk in freezer must be fixed.

	EHFN47	H180 DAY	OTHER VIOLATIONS	7/26/2017		
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Food manager must be current and posted. Inspection report or signage must be posted up front.

**BIZZY BEES CHILDCARE & PRESCHL  
3855 BUSINESS PARK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD55					7/26/2017	0	HL1B

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**ESTABLISHMENT****COMFORT SUITES SOUTH  
6318 VENTURA DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1127	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT		7/20/2017	1	HL1B
			Light shield missing in kitchen. Light shield need to be replaced				

**COOL CAT  
2200 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM55	EHFN22	H180 DAY	AUTHORIZED FOOD HANDLER		7/26/2017	3	HL1B
			Food handler cert needed by all who handle food.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		7/26/2017		
			Floors must be smooth durable and non absorbent. Floor is worn out in places. Fix by next inspection.				

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**ESTABLISHMENT****COOL CAT TOO  
2601 S GRAND ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2207	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN Bathroom door needs to be self closing.		7/26/2017	2	HL1B
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED Ceiling tiles need to be smooth-non absorbent easy cleanable. Fix by next inspection.		7/26/2017		

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**ESTABLISHMENT****CRUSH WINE BAR & DELI****1000 S POLK ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFT7705	EHFN03	IN	PROPER HOT HOLDING TEMP. Pulled pork holding at 158F.		7/26/2017	0	HL1B FOOD
	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE Sanitizer present.		7/26/2017		
	EHFN19	IN	APPROVED WATER SOURCE Hot and cold running water, hand washing station adequate.		7/26/2017		

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### ESTABLISHMENT

**D JIZZLES  
2201 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7688	EHFN03	COS	PROPER HOT HOLDING TEMP.		7/22/2017	6	HL1B FOOD
			Brisket holding at 110F, rapidly reheated to 165F. Must be held at 135 or above at all times.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		7/22/2017		
			Sanitizer must be present at all times during food prep and when cooking.				

**DOBLER WINES LTD  
19290 FM 1541**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR72					7/26/2017	0	HL1B



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### ESTABLISHMENT

**DOLLAR GENERAL STORE #14435**

**2950 E FM 1151**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR81	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		7/26/2017	1	HM3
Door in storage room has a gap. Back door need to fit tight to prevent pest from entering the building.							

### DONUT STOP

**100 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC336	EHFN33	H10DAY	WAREWASHING FACILITY INSTALLED		7/24/2017	2	HL1B
sink found that has a leak. Leak need to be fixed or repaired by 8-03-2017.							

**Food Establishment Public Inspection Report****From 7/20/17 thru 7/26/17****ESTABLISHMENT****EL PATIO MEXICAN RESTAURANT****1410 W US HIGHWAY 60**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFC127	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		7/26/2017	5	HL1B
			Ceiling in kitchen is pilling. Ceiling need to be fixed.				
	EHFN28	H10DAY	PROPER DATE MARKING		7/26/2017		
			No date marking system found. Item in walk-in need to be date and not keep past seven days.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		7/26/2017		
			The floor in walk-in cooler is coming up. The floor need to be fixed or replaced.				

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**ESTABLISHMENT****ELOTES CON RITMO  
2201 ROSS-OSAGE DR**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFT7690	EHFN03	IN	PROPER HOT HOLDING TEMP. Corn holding at 168F.		7/22/2017	1	HL1B FOOD
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE Sanitizer present, not diluted correctly, bleach added to correct.		7/22/2017		

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**ESTABLISHMENT**

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**FAT CAT FISH & GRILL  
2201 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7670	EHFN02	IN	PROPER COLD HOLDING TEMP. Fish holding at 38F. Fries at 20F.		7/22/2017	0	HL1B FOOD
	EHFN04	IN	PROPER COOKING TIME AND TEMP. Chicken and fish cooked to order. Fish cooked to 178F.		7/22/2017		
	EHFN34	H 3 DAYS	NO EVIDENCE OF INSECT CONTAMIN Screens needed on service window if they are to be kept open.		7/22/2017		

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**ESTABLISHMENT**

**FIRE & ICE  
2610 S ROBERTS ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFM703	EHFN22	H30 DAY	AUTHORIZED FOOD HANDLER Food handlers needed in 30 days.		7/26/2017	2	HL1B

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**ESTABLISHMENT****GOOD & HEALTHY CAFE  
2201 ROSS-OSAGE DR**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFT7691	EHFN03	IN	PROPER HOT HOLDING TEMP. Corn holding at 170F.		7/22/2017	0	HL1B FOOD
	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE Sanitizer present, diluted correctly.		7/22/2017		
	EHFN31	IN	HANDWASHING FACILITY ADEQUATE Hot and cold water present, adequate hand washing facilities.		7/22/2017		

**Food Establishment Public Inspection Report****From 7/20/17 thru 7/26/17****ESTABLISHMENT****HOLIDAY INN EXPRESS****2901 4TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFC132	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		7/26/2017	3	HL1B
			1) Kitchen cabinets surfaces are chipped and pitted. All surfaces must be smooth, durable, and easily cleanable. This item was on your last inspection. Tea machine has a leak. Tea machine need to be fixed or replaced.				
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		7/26/2017		
			Box fan in kitchen has dust build-up. Box fan in kitchen need to be clean and sanitized.				

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### ESTABLISHMENT

**HOLIDAY INN EXPRESS AMA WEST**

**8330 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2179	EHFN02	COS	PROPER COLD HOLDING TEMP.		7/21/2017	14	HL1B
			228.75 Improper cooling temp. Milk found at 54F, Yogurt found at 60F. All cold hold items should be 41F or below.				
	EHFN03	COS	PROPER HOT HOLDING TEMP.		7/21/2017		
			228.75F1a. Eggs found at 119F. All hot hold items need to be held at 135F or above.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		7/21/2017		
			Toxic substance found by designated hand washing sink. All toxic substances need to be stored below prep line.				
	EHFN32	H30 DAY	FOOD CONTACT SURFACE CONSTRUCT		7/21/2017		
			228.104g nonfood contact surfaces were found dirty, below coffee prep area.				
	EHFN47	H30 DAY	OTHER VIOLATIONS		7/21/2017		
			228.175 Rags found in the designated hand washing sink. Sink is for hand washing only.				



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**ESTABLISHMENT**

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**HOLIDAY INN EXPRESS AMA WEST**

HF2179	EHFN35	H30 DAY	PERSONAL CLEANLINESS / EATING	7/21/2017	14	HL1B
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22842a1. Drinking glass found on prep line without lid and straw. All employee items need their own space not on prep line. Personal items found throughout kitchen.

	EHFN43	H30 DAY	ADEQUATE VENTILATION AND LIGHT	7/21/2017		
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228.177. Lighting Intensity. Light in fridge is missing.

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### ESTABLISHMENT

#### I-40 GROCERY & MORE

900 SPUR 228

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP57	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE		7/26/2017	6	HL1B
			Corrected.				
	EHFN19	IN	APPROVED WATER SOURCE		7/26/2017		
			Corrected.				
	EHFN34	IN	NO EVIDENCE OF INSECT CONTAMIN		7/26/2017		
			Corrected.				
	EHFN45	IN	PHYSICAL FACILITIES INSTALLED		7/26/2017		
			3 Corrections.				
	EHFN42	IN	NON-FOOD CONTACT SURFACES		7/26/2017		
			Corrected				

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### ESTABLISHMENT

#### I-40 GROCERY & MORE

HFP57	EHFN46	IN	SERVICE SINK PROVIDED	7/26/2017	6	HL1B
			Corrected			
	EHFN29	H180 DAY	ACCURATE THERMOMETERS PROVIDED	7/26/2017		
			Thermometer needed in walk in. Probe thermometer present. Sanitizer strips needed.			
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS	7/26/2017		
			3 comp sink still needs an indirect connection. Correct by next inspection.			
	EHFN47	IN	OTHER VIOLATIONS	7/26/2017		
			2 Corrections BOD testing still needed, waiting to hear back from TCEQ.			

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### ESTABLISHMENT

**IHOP  
2100 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF715	EHFN02	COS	PROPER COLD HOLDING TEMP.		7/26/2017	21	HL1B
			Tomatoes in walk in and reach in out of temperature. (51F&54F). Corrected on site.				
	EHFN07	COS	FOOD AND ICE FROM APPROVED SRC		7/26/2017		
			Food (strawberries) not in safe condition for consumption. Product was discarded.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		7/26/2017		
			Coffee filters must be stored in a clean location. Coffee cups found stored dirty. Pans stored dirty. Corrected on site.				
	EHFN27	H10DAY	PROPER COOLING METHODS		7/26/2017		
			Cooling equipment (reach in) on cook line not adequate to maintain product temperatures.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		7/26/2017		
			a)Reach in needs to be cleaned. b)Walk in needs to be cleaned. c)Defrost reach in coolers. d)Floors and coving in kitchen and cook line must be cleaned. e)Floors in dish area, wait station must be cleaned.				

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### ESTABLISHMENT

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#### IHOP

HF715	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT	7/26/2017	21	HL1B
			a)Resurface or replace cutting boards that are no longer cleanable. b)Replace worn gaskets on reach in cooler.			
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN	7/26/2017		
			a)Back door gasket needs to be replaced. b)Back door must remain closed to prevent pest entry. c)Traps have not been maintained, need to be serviced.			
	EHFN35	H10DAY	PERSONAL CLEANLINESS / EATING	7/26/2017		
			a)Employee beverages must be designated to a specific area to prevent contamination. b)No uncovered employee drinks in the kitchen or dish area.			
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION	7/26/2017		
			Portion cups and lids must be protected during storage, dishes must be stored inverted.			
	EHFN44	H10DAY	GARBAGE AND REFUSE DISPOSAL	7/26/2017		
			Garbage stored outside must be kept off the ground and in a covered container.			
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	7/26/2017		
			a)Floors in upstairs silverware area need repair. b)All storage areas upstairs need to be cleaned and organized.			

**Food Establishment Public Inspection Report****From 7/20/17 thru 7/26/17**

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**ESTABLISHMENT**

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**IHOP**

HF715	EHFN46	H10DAY	SERVICE SINK PROVIDED	7/26/2017	21	HL1B
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English and Spanish hand washing signs needed in men's and women's restrooms.

	EHFN40	H10DAY	SINGLE-USE ARTICLES STORAGE	7/26/2017		
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Single service items must be properly stored and used to prevent contamination. Bulk milk nozzle must be cut at an angle no longer than 1 inch.

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****JOE TACO TAQUERIA  
7312 WALLACE BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFK174	EHFN03	IN	PROPER HOT HOLDING TEMP. Food at 151 Degrees		7/24/2017	0	HL1B
	EHFN31	IN	HANDWASHING FACILITY ADEQUATE Hand wash station provided		7/24/2017		
	EHFN35	IN	PERSONAL CLEANLINESS / EATING Discuss hair restraints		7/24/2017		

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****KREPE ASYLUM  
502 15TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7679					7/24/2017	0	HL1B FOOD

**LA FRONTERA  
2201 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7682					7/22/2017	0	HL1B FOOD



## Food Establishment Public Inspection Report

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### ESTABLISHMENT

**LA KIVA INN & SUITES  
2501 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2970	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		7/21/2017	0	HL1B
			A certified food manager is needed.				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		7/21/2017		
			All employees need to have a food handlers card by 8/21/17.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		7/21/2017		
			All broken floor tiles must be repaired by 1/7/18				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		7/21/2017		
			An indirect waste connection at 3 comp sink is needed by 1/7/18.				

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

**LONG JOHN SILVERS**

**1600 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1681	EHFN02	COS	PROPER COLD HOLDING TEMP.		7/25/2017	13	HL1B
			Cole slaw holding at 55F. Must be held at 41F or below. Food was discarded.				
	EHFN06	COS	TIME AS PUBLIC HEALTH CONTROL		7/25/2017		
			Food being held past date. Food was discarded.				
	EHFN27	H 3 DAYS	PROPER COOLING METHODS		7/25/2017		
			A) Reach in cooler is not maintaining temp. Items stored in cooler were discarded B) Freezer is not maintaining temp. All items have been removed. Freezer must be working properly before storing any food items.				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		7/25/2017		
			No tape may be used in food establishment.				
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		7/25/2017		
			Evidence of flies in establishment. All flies need to be removed.				

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**ESTABLISHMENT****LONG JOHN SILVERS**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1681	EHFN37	H 3 DAYS	ENVIRONMENTAL CONTAMINATION	7/25/2017	13	HL1B	

Condensate line leak must be fixed by 7/28/17.

	EHFN42	H 3 DAYS	NON-FOOD CONTACT SURFACES	7/25/2017		
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All non-food contact surfaces must be clean.

**MARBLE SLAB CREAMERY  
201 WESTGATE PKWY WEST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK8					7/22/2017	0	HL1B

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

**MCDONALDS  
200 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC287	EHFN09	COS	FOOD SEPARATION AND PROTECTION		7/24/2017	3	HL1B
Wrap cheese found on floor in walk in cooler. All food must be 6 inch off the ground to prevent contamination.							

### MCLELLAN LEARNING CENTER 401 S VAN BUREN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD20					7/26/2017	0	HL1B

## Food Establishment Public Inspection Report

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**ESTABLISHMENT**

**MISSION NUTRITION  
28 MEDICAL DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF3019	EHFN34	H30 DAY	NO EVIDENCE OF INSECT CONTAMIN		7/24/2017	0	H PREOPEN
			Back door needs new gasket, adjust to close and latch completely.				
	EHFN46	H30 DAY	SERVICE SINK PROVIDED		7/24/2017		
			Adjust bathroom door to close completely on its own, or add spring to kitchen door.				

**Food Establishment Public Inspection Report****From 7/20/17 thru 7/26/17****ESTABLISHMENT****MS PIGGGYS CUSTOM BAKE SHOPPE****6030 SW 33RD AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2587	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		7/26/2017	4	HL1B
			Chest freezer needs to be repaired or replaced				
	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN		7/26/2017		
			Door frame on back door needs to be repaired or replaced				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		7/26/2017		
			Bathroom door needs to be self-closing				

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**ESTABLISHMENT****PAPAS CONCESSIONS**

502 15TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7695					7/24/2017	1	HL1B FOOD

**PEPITOS MEXICAN RESTAURANT**

408 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC211	EHFN20	H 3 DAYS	APPROVED SEWAGE/WASTEWATER SYS		7/26/2017	4	HL1B
			Prep sink is directly connected to the sewer. Prep sink need a air gap.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		7/26/2017		
			1)Missing and cracked floor tiles in eating area need to be replaced or fixed. 2)Ceiling tiles in restroom need to be smooth, durable, easily cleanable, and non-absorbent. This was on your last inspection.				

**Food Establishment Public Inspection Report**

From 7/20/17 thru 7/26/17

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**ESTABLISHMENT**

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**PURPLE FLAMINGO (CRUSH)**

502 15TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7672					7/24/2017	0	HL1B FOOD

**REGION 16 CLEVELAND HEADSTART**

1601 S CLEVELAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD6	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES	Air vents in kitchen need to be dusted.	7/25/2017	1	HL1B



## Food Establishment Public Inspection Report

From 7/20/17 thru 7/26/17

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**ESTABLISHMENT**

**SNOOPY SNACK  
2201 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7687	EHFN34	IN	NO EVIDENCE OF INSECT CONTAMIN Screens present.		7/22/2017	0	HL1B FOOD
	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE Sanitizer available and diluted correctly.		7/22/2017		
	EHFN07	IN	FOOD AND ICE FROM APPROVED SRC No corn in a cup, decided not to serve this.		7/22/2017		
	EHFN31	IN	HANDWASHING FACILITY ADEQUATE Hot and cold running water available, hand washing facilities adequate.		7/22/2017		

## Food Establishment Public Inspection Report

From 7/20/17 thru 7/26/17

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**ESTABLISHMENT**

**SONIC #12  
4151 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1004	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		7/20/2017	9	HL1B
			Heavy grease buildup on all cooking equipment in kitchen. Kitchen need general cleaning to include walls and ceilings.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		7/20/2017		
			1)Ice cream machine door being held close with rubber band. Door need to be fixed.2)Several warmer doors have missing or broken handles. handles need to fixed or replaced.				
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		7/20/2017		
			Vents above walk in cooler are rusting and covered in grease/dust. Vents need to be clean.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		7/20/2017		
			Meat found thawing above vegetables in walk in cooler. Meat must be on bottom to prevent cross contamination.				

## Food Establishment Public Inspection Report

From 7/20/17 thru 7/26/17

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### ESTABLISHMENT

#### SPORTS WORLD 9400 INTERSTATE 27

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR21	EHFN03	H180 DAY	PROPER HOT HOLDING TEMP. Chili/cheese machine held at 120F. Needs to be 135F or higher		7/26/2017	7	HL1B
	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN Bathroom door needs to be self closing		7/26/2017		
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES Soda fridge needs to be cleaned		7/26/2017		
	EHFN47	H180 DAY	OTHER VIOLATIONS Fire extinguisher needs to be inspected (once every year)		7/26/2017		
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED a) Ceiling tiles in restroom need to be smooth, non-absorbent, and easily cleanable b) Smooth, easily, cleanable surface needed over ice machine c) Ceiling tiles over food prep area need to be smooth, non-absorbent, and easily cleanable d) Broken ice		7/26/2017		

**Food Establishment Public Inspection Report**

From 7/20/17 thru 7/26/17

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**ESTABLISHMENT**

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**SUBWAY  
6000 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1616	EHFN31	H10DAY	HANDWASHING FACILITY ADEQUATE		7/24/2017	5	HL1B	
			Hand sink was found with debris. Hand sink is only for hand washing.					
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		7/24/2017			
			Ceiling tiles above soda machine need to be smooth, durable, easily cleanable, and non-absorbent.					
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		7/24/2017			
			Bread door magnetic is being held on wit tape. Door magnetic need to be smooth, durable, easily cleanable, and non-absorbent.					

**Food Establishment Public Inspection Report**

From 7/20/17 thru 7/26/17

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**ESTABLISHMENT****TAQUERIA RIVERA  
2201 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7693	EHFNO3	COS	PROPER HOT HOLDING TEMP. Chopped tomatoes holding at 55F.Placed in chilled ice bath. COS.		7/22/2017	3	HL1B FOOD

**TLCW CDC  
2400 N COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF3034					7/25/2017	0	H PREOPEN

## Food Establishment Public Inspection Report

From 7/20/17 thru 7/26/17

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### ESTABLISHMENT

**TOOT N TOTUM #79  
6802 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF967	EHFN46	H30 DAY	SERVICE SINK PROVIDED		7/21/2017	4	HL1B
			Toilet room receptacle, covered. A toilet room used by females shall be provided with a covered receptacle for sanitary napkins				
	EHFN36	H30 DAY	WIPING CLOTHS PROPERLY USED		7/21/2017		
			Wiping cloths properly used and stored. Wiping cloth used to catch tea.				
	EHFN43	H30 DAY	ADEQUATE VENTILATION AND LIGHT		7/21/2017		
			Lights over prep area need correct covers. Ends needed on shatter guard.				
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED		7/21/2017		
			2nd violation, ceiling tiles over food prep areas must be smooth easily cleanable and nonporous B) Tiles in bathroom must be smooth durable and easily cleanable and nonporous. C) Floor Tiles must smooth and easily cleanable not cracked D) Paint is chipping				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****TOOT N TOTUM #93  
8772 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2011	EHFN02	COS	PROPER COLD HOLDING TEMP.		7/24/2017	9	HL1B
			Sliced tomatoes holding at 48F. Tomatoes were thrown away. COS. No TCS food shall be stored in cold holding unit until it is repaired and able to maintain product temp below 41 at all times.				
	EHFN03	COS	PROPER HOT HOLDING TEMP.		7/24/2017		
			Chili/cheese machine holding at 91F. Chili and cheese were tossed and out of order sign placed on machine. COS. Chili/cheese machine must be able to maintain product at 135F or above.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		7/24/2017		
			A direct connection from 3 compartment sink to sewer line cannot exist. Install an indirect connection to sewer line with air gap within 1 year. This is a previous violation and a re inspection fee will be charged if not fixed.				

## Food Establishment Public Inspection Report

From 7/20/17 thru 7/26/17

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### ESTABLISHMENT

**TOOT N TOTUM FOOD STORE #86**

**8800 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR94	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		7/26/2017	4	HL1B
			3 compartment sink is directly connected to the sewer. An indirect connection is needed within 6 months.				
	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN		7/26/2017		
			a) Women's bathroom door and back door need to be self-closing b) Weather stripping on back door needs to be replaced				



## Food Establishment Public Inspection Report

From 7/20/17 thru 7/26/17

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**ESTABLISHMENT**

**TRAVEL CENTERS OF AMERICA  
7000 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF893	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		7/20/2017	5	HL1B
			Food manager needed.				
	EHFN22	IN	AUTHORIZED FOOD HANDLER		7/20/2017		
			Corrected from last inspection.				
	EHFN28	COS	PROPER DATE MARKING		7/20/2017		
			Vendor products were expired. Removed. Food products in the cooler need to be covered and dated.				
	EHFN43	IN	ADEQUATE VENTILATION AND LIGHT		7/20/2017		
			Corrected from last inspection				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		7/20/2017		
			Bathroom ceiling tiles and mop sink tiles must be smooth, easy cleanable, non-absorbent tiles. Correct by next inspection.				

## Food Establishment Public Inspection Report

From 7/20/17 thru 7/26/17

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**ESTABLISHMENT**

**TSUNAMI RESTAURANT**

**1108 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2009	EHFN35	COS	PERSONAL CLEANLINESS / EATING		7/20/2017	6	HL1B
			Personal items found on the prep line. Cell phone.				
	EHFN39	H30 DAY	PROPER USE OF UTENSILS		7/20/2017		
			228.122. Drying, Equipment and Utensils. Wet Stacking found on wares.				
	EHFN32	H30 DAY	FOOD CONTACT SURFACE CONSTRUCT		7/20/2017		
			228.104. Clean ability. Wall behind grill has broken seems on wall.				
	EHFN10	H30 DAY	FOOD CONTACT SURFACES SANITIZE		7/20/2017		
			228.113. Cleaning of Equipment and Utensils. Tape used on vent hood is not easily cleanable, fly swatter found on prep line, grease coating found throughout establishment, return air filter full of grease.				

**Food Establishment Public Inspection Report**

From 7/20/17 thru 7/26/17

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**ESTABLISHMENT****UNITED EXPRESS #530****3572 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2474	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		7/26/2017	1	HL1B	
			Ceiling tiles in restrooms and mop room need to be smooth, non-absorbent, and easily cleanable (vinyl-coated)					

**WALMART #4464 FUEL STATION****2805 SW 58TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2737					7/20/2017	0	HL1B

**Food Establishment Public Inspection Report**

From 7/20/17 thru 7/26/17

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**ESTABLISHMENT****WHATABURGER #758  
6120 HOLLYWOOD RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF1038	EHFN35	COS	PERSONAL CLEANLINESS / EATING		7/20/2017	1	HL1B	
			Coffee cup found without lid and straw in kitchen. All employee drinks in kitchen must have lid and straws when being consumed in kitchen					