

Food Establishment Public Inspection Report**From 7/27/17 thru 8/2/17****ESTABLISHMENT****575 PIZZERIA
7710 HILLSIDE RD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF2433 | EHFN07 | H 3 DAYS | FOOD AND ICE FROM APPROVED SRC | | 8/1/2017 | 8 | HL1B |
| | | | Several pests seen flying around kitchen. Pests need to be treated by certified pest control | | | | |
| | EHFN24 | COS | REQUIRED RECORDS AVAILABLE | | 8/1/2017 | | |
| | | | Ranch, salsa, candied jalapenos, need to be labeled with ingredients, weight, manufacturer, and allergens.COS. | | | | |
| | EHFN32 | H180 DAY | FOOD CONTACT SURFACE CONSTRUCT | | 8/1/2017 | | |
| | | | Pizza cutting table needs to be repaired or replaced | | | | |
| | EHFN47 | H180 DAY | OTHER VIOLATIONS | | 8/1/2017 | | |
| | | | ANSUL system needs to be inspected every 6 months | | | | |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT

**ACAPULCOS
1001 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFT7731 | EHFN31 | COS | HANDWASHING FACILITY ADEQUATE | | 7/29/2017 | 0 | HL1B FOOD |
| | | | Hand wash stations not in booth at the time of inpection. Event was to provide. | | | | |
| | EHFN35 | IN | PERSONAL CLEANLINESS / EATING | | 7/29/2017 | | |
| | | | Hair restraints provided | | | | |

AMARILLO COUNTRY CLUB 4800 BUSHLAND BLVD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF404 | EHFN47 | H30 DAY | OTHER VIOLATIONS | | 7/28/2017 | 1 | HM3 |
| | | | All walls and floors need to be cleaned and sanatized. Ceiling tiles need to be replaced, smooth durable easily cleanable and non absorbent. Fix or replace ice machine; Discard all ice in machine; Discard all sugar and cracker packets in Acacia Hallway | | | | |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT

**BIG SPENCER
4101 S LOOP 335 EAST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFR34 | EHFN21 | H30 DAY | CERTIFIED FOOD MANAGER | | 7/27/2017 | 5 | HL1B |
| | | | Food manager needed. | | | | |
| | EHFN34 | H30 DAY | NO EVIDENCE OF INSECT CONTAMIN | | 7/27/2017 | | |
| | | | Bathroom door needs to be self closing. | | | | |
| | EHFN45 | H30 DAY | PHYSICAL FACILITIES INSTALLED | | 7/27/2017 | | |
| | | | Coving needs to be fixed. | | | | |
| | EHFN22 | IN | AUTHORIZED FOOD HANDLER | | 7/27/2017 | | |
| | | | Food handlers present. | | | | |
| | EHFN47 | H30 DAY | OTHER VIOLATIONS | | 7/27/2017 | | |
| | | | Fire Extinguisher needs to be inspected. | | | | |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT

**BUDWEISER
1001 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HFT7713 | | | | | 7/29/2017 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT

**CHILIS
1001 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFT7735 | EHFN03 | IN | PROPER HOT HOLDING TEMP. Wings at 173 degrees | | 7/29/2017 | 0 | HL1B FOOD |
| | EHFN31 | COS | HANDWASHING FACILITY ADEQUATE Hand wash station not in booth at time of inspection event was to provide. | | 7/29/2017 | | |
| | EHFN35 | IN | PERSONAL CLEANLINESS / EATING Hair restraints provided. | | 7/29/2017 | | |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT**COCA COLA SOUTHWEST BEV
1001 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HFT7712 | | | | | 7/29/2017 | 0 | HL1B FOOD |

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

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HFK156 | | | | | 7/29/2017 | 0 | HL1B |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT**DIRT POOR
4101 S LOOP 335 EAST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HFR95 | | | | | 7/27/2017 | 0 | HL1B |

**DON HARRINGTON DISCOVERY CTR
1200 STREIT DR**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF1755 | | | | | 8/1/2017 | 0 | HL1B |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT

**ESKIMO HUT
7200 MCCORMICK RD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFR32 | EHFN47 | H90 DAY | OTHER VIOLATIONS | | 7/27/2017 | 5 | HL1B |
| | | | Bucket found in hand sink. Hand sink can only be used for hand washing. | | | | |
| | EHFN32 | H10DAY | FOOD CONTACT SURFACE CONSTRUCT | | 7/27/2017 | | |
| | | | 1)Side of ice cream machine missing and need to be replaced. | | | | |
| | EHFN35 | COS | PERSONAL CLEANLINESS / EATING | | 7/27/2017 | | |
| | | | Drink found with no lid in food area. All drink need to have lid and straw. | | | | |
| | EHFN45 | H90 DAY | PHYSICAL FACILITIES INSTALLED | | 7/27/2017 | | |
| | | | 1)Ceiling tiles above soda machine, ice cream machine, and 3 comp sink must be smooth, durable, non-absorbent, and easily cleanable. 2)Floor in back room need to be sealed or painted. | | | | |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT

FREDDYS FROZEN CUSTARD & STEAK

5225 S COULTER ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2736 | EHFN20 | H180 DAY | APPROVED SEWAGE/WASTEWATER SYS | | 8/1/2017 | 4 | HL1B |
| | | | Soda machine has an air break but needs to be changed to an air gap. | | | | |
| | EHFN47 | H180 DAY | OTHER VIOLATIONS | | 8/1/2017 | | |
| | | | ANSUL system needs to be inspected every 6 months | | | | |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT

**FUZZY'S TACO SHOP
1001 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFT7726 | EHFN03 | IN | PROPER HOT HOLDING TEMP. Food at 148 degrees electrical hot hold units. | | 7/29/2017 | 0 | HL1B FOOD |
| | EHFN31 | COS | HANDWASHING FACILITY ADEQUATE Hand wash station not in booth at time of inspection event was to provide. | | 7/29/2017 | | |
| | EHFN35 | IN | PERSONAL CLEANLINESS / EATING Hair restraints provided | | 7/29/2017 | | |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT**GATTIS PIZZA
1001 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HFT7722 | EHFN03 | IN | PROPER HOT HOLDING TEMP. Pizza was 135F. | | 7/29/2017 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT

**GOLDEN CORRAL #533
7220 W INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF1378 | EHFN10 | H10DAY | FOOD CONTACT SURFACES SANITIZE | | 7/31/2017 | 12 | HL1B |
| | | | Second Violation. Dirty wares found throughout the kitchen on clean racks. | | | | |
| | EHFN42 | H30 DAY | NON-FOOD CONTACT SURFACES | | 7/31/2017 | | |
| | | | Nonfood-contact surfaces. Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. | | | | |
| | EHFN33 | H10DAY | WAREWASHING FACILITY INSTALLED | | 7/31/2017 | | |
| | | | At least one service sink or one curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar...228.147. Plumbing, Numbers and Capacities. | | | | |
| | EHFN45 | H30 DAY | PHYSICAL FACILITIES INSTALLED | | 7/31/2017 | | |
| | | | Second Violation. All floor tiles must be in good condition. All Broken, cracked, and worn out tiles must be replaced. All ceiling tiles and paint on grid must be fixed or replaced. | | | | |
| | EHFN15 | H10DAY | PROPER FOOD CONTACT METHODS | | 7/31/2017 | | |
| | | | TCS food (ready to eat) Brownies being prepared by staff not using gloves properly. Bare hand contact with ready to eat food. | | | | |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT

GOLDEN CORRAL #533

HF1378

EHFN31

H30 DAY

HANDWASHING FACILITY ADEQUATE

7/31/2017

12

HL1B

228.149 hand washing facility (sink) used only for hand washing. Debris found in sinks and dirty water observed being poured in sink.

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT

**GRANDMAS BURRITOS
7012 S WESTERN ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--------------------------------|---|-----------------|----------|-----------------|
| HF1361 | EHFN10 | IN | FOOD CONTACT SURFACES SANITIZE | Ice Machine was clean. Correction from last inspection. | 7/27/2017 | 5 | HL1B |
| | EHFN29 | IN | ACCURATE THERMOMETERS PROVIDED | All cooler had thermometers. Corrected from last inspection | 7/27/2017 | | |
| | EHFN34 | IN | NO EVIDENCE OF INSECT CONTAMIN | Crack around ac unit was corrected. Corrected from last inspection. | 7/27/2017 | | |
| | EHFN35 | IN | PERSONAL CLEANLINESS / EATING | All employees had hair restraints. Correction from last inspection. | 7/27/2017 | | |
| | EHFN27 | H90 DAY | PROPER COOLING METHODS | 1)Hand washing sink had utensils in it. Hand sink is only for hand washing.2)No soap found at hand sink. Hand sink needs soap at all time to ensure employee are washing their hands. | 7/27/2017 | | |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT

GRANDMAS BURRITOS

| | | | | | | |
|--------|--------|----------|--------------------------------|-----------|---|------|
| HF1361 | EHFN09 | H 3 DAYS | FOOD SEPARATION AND PROTECTION | 7/27/2017 | 5 | HL1B |
|--------|--------|----------|--------------------------------|-----------|---|------|

Chips stored uncovered under prep table. All food in storage need to be covered to prevent contamination.

| | | | | | | |
|--|--------|---------|--------------------------------|-----------|--|--|
| | EHFN43 | H90 DAY | ADEQUATE VENTILATION AND LIGHT | 7/27/2017 | | |
|--|--------|---------|--------------------------------|-----------|--|--|

Light in restroom need a light shield.

GREEN CHILE WILLYS

1001 S POLK ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------------|-----------------|------------------------|-----------------|------------------------|
| HFT7732 | EHFN03 | IN | PROPER HOT HOLDING TEMP. | | 7/29/2017 | 0 | HL1B FOOD |
| | | | Steak kabob 145F. | | | | |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT

**GRILLS GON WILD
1001 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFT7749 | EHFN45 | COS | PHYSICAL FACILITIES INSTALLED | | 7/29/2017 | 4 | HL1B FOOD |
| | | | Booth did not have an adequate floor. Grass is not acceptable. | | | | |
| | EHFN09 | COS | FOOD SEPARATION AND PROTECTION | | 7/29/2017 | | |
| | | | Opened packaged food stored in direct contact with ice water. | | | | |

HAPPY STATE BANK 1001 S POLK ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--------------------------|----------|-----------------|----------|-----------------|
| HFT7733 | EHFN03 | IN | PROPER HOT HOLDING TEMP. | | 7/29/2017 | 0 | HL1B FOOD |
| | | | Pork was 200F. | | | | |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT

HERITAGE CONVALESCENT CENTER

1009 CLYDE ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF597 | EHFN19 | H90 DAY | APPROVED WATER SOURCE | | 7/31/2017 | 5 | HL1B |
| | | | 228.273b Plumbing code must meet American Society of Sanitary Engineering standards. Direct drain must be indirectly plumbed for washing of food products. | | | | |
| | EHFN35 | COS | PERSONAL CLEANLINESS / EATING | | 7/31/2017 | | |
| | | | Keys found on prep line. | | | | |
| | EHFN36 | COS | WIPING CLOTHS PROPERLY USED | | 7/31/2017 | | |
| | | | cloths in-use for wiping counters and other equipment surfaces shall be:(A) held between uses in a chemical sanitizer solution at a concentration specified under §228.111(n) of this title. | | | | |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT**HOFFBRAU STEAKS
7203 W INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF21 | | | | | 7/29/2017 | 0 | HL1B |

**JIMMY JOHNS
790 S BUCHANAN ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF3002 | EHFNO2 | IN | PROPER COLD HOLDING TEMP. Tomatoes and guacamole holding at 38F. In compliance. | | 8/1/2017 | 0 | HL1B |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT**JOE DADDYS****2108 PARAMOUNT BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HFK56 | EHFN03 | IN | PROPER HOT HOLDING TEMP. Sausage at 180 degrees | | 7/29/2017 | 0 | HL1B |
| | EHFN35 | IN | PERSONAL CLEANLINESS / EATING Hair Restraints provided | | 7/29/2017 | | |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT

**JOE TACO TAQUERIA
7312 WALLACE BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFK174 | EHFN03 | IN | PROPER HOT HOLDING TEMP. Food at 151 Degrees | | 7/29/2017 | 0 | HL1B |
| | EHFN31 | IN | HANDWASHING FACILITY ADEQUATE Hand wash station provided | | 7/29/2017 | | |
| | EHFN35 | IN | PERSONAL CLEANLINESS / EATING Discuss hair restraints | | 7/29/2017 | | |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT**JOETTE CAMPBELL
1001 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HFT7716 | | | | | 7/29/2017 | 0 | HL1B FOOD |
| HFT7717 | | | | | 7/29/2017 | 0 | HL1B FOOD |
| HFT7718 | | | | | 7/29/2017 | 0 | HL1B FOOD |
| | | | | | 7/29/2017 | | |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT

JOETTE CAMPBELL

| | | | | | | |
|---------|--------|----|---|-----------|---|-----------|
| HFT7719 | EHFN03 | IN | PROPER HOT HOLDING TEMP. Hot dogs were 136F. | 7/29/2017 | 0 | HL1B FOOD |
|---------|--------|----|---|-----------|---|-----------|

**LA BELLA PIZZA
1001 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HFT7734 | | | | | 7/29/2017 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT

**LA BELLA PIZZA ON OLSEN
3801 OLSEN BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---------------------------|----------------------------|-----------------|----------|-----------------|
| HF2912 | EHFN42 | H30 DAY | NON-FOOD CONTACT SURFACES | Clean vent above bar area. | 8/1/2017 | 0 | H PREOPEN |

**LA FIESTA GRANDE
2200 ROSS ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------------------------|--|-----------------|----------|-----------------|
| HFK38 | EHFN03 | IN | PROPER HOT HOLDING TEMP. | Cambro chicken 135 degrees use first Cambro chicken 145 degrees | 7/29/2017 | 0 | HL1B |
| | EHFN35 | IN | PERSONAL CLEANLINESS / EATING | Hand wash station provided | 7/29/2017 | | |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT**LONGHORN STEAK HOUSE****1001 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HFT7727 | EHFN03 | COS | PROPER HOT HOLDING TEMP. | | 7/29/2017 | 4 | HL1B FOOD |
| | | | Mac n cheese holding at 115F. Reheated to 165F. B) Chicken holding at 121F. Reheated to 165F | | | | |
| | EHFN35 | COS | PERSONAL CLEANLINESS / EATING | | 7/29/2017 | | |
| | | | Employees cannot eat or drink in booth. | | | | |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT

**MITCH E'S LLC
2300 N WESTERN ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF3024 | | | | | 7/27/2017 | 0 | H PREOPEN |
| HF787 | EHFN30 | H180 DAY | FOOD ESTABLISHMENT PERMIT | | 7/27/2017 | 0 | H PREOPEN |
| | | | Name of business and general description of items being sold and permit numbers are needed on both sides of the truck in a minimum of 3" letters. | | | | |
| | EHFN34 | H180 DAY | NO EVIDENCE OF INSECT CONTAMIN | | 7/27/2017 | | |
| | | | Door must be self-closing. | | | | |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT

ON THE BORDER MEXICAN CAFE

2401 S SONCY RD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFK97 | EHFN02 | COS | PROPER COLD HOLDING TEMP. | | 7/29/2017 | 8 | HL1B |
| | | | A) Salsa being held at room temp. - Stop sale notice was issued. | | | | |
| | EHFN03 | COS | PROPER HOT HOLDING TEMP. | | 7/29/2017 | | |
| | | | A) Barbacoa holding at 90F. - Stop sale notice issued. | | | | |
| | EHFN35 | COS | PERSONAL CLEANLINESS / EATING | | 7/29/2017 | | |
| | | | A) Hair restraints needed, B) No eating or drinking in booth allowed. | | | | |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT

PETRO DUNKIN DONUTS 307

8500 E INTERSTATE 40

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF2320 | EHFN30 | H30 DAY | FOOD ESTABLISHMENT PERMIT | | 8/1/2017 | 6 | HL1B |
| | | | Food establishment permit expired in 2014. Current permit is needed. | | | | |
| | EHFN34 | H30 DAY | NO EVIDENCE OF INSECT CONTAMIN | | 8/1/2017 | | |
| | | | A) Door sweep still needed for back door. Repeat. Back door found propped open. COS. | | | | |
| | EHFN47 | H30 DAY | OTHER VIOLATIONS | | 8/1/2017 | | |
| | | | Last inspection and current food manager must be posted for view by public. | | | | |
| | EHFN21 | IN | CERTIFIED FOOD MANAGER | | 8/1/2017 | | |
| | | | Corrected. | | | | |
| | EHFN35 | H30 DAY | PERSONAL CLEANLINESS / EATING | | 8/1/2017 | | |
| | | | Repeat. Hat or hair nets are needed around food prep or while working in kitchen. \$75.00 reinspection fee is required for repeat violations. | | | | |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT**PETRO DUNKIN DONUTS 307**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|------------------------|----------|-----------------|----------|-----------------|
| HF2320 | EHFN39 | COS | PROPER USE OF UTENSILS | | 8/1/2017 | 6 | HL1B |

Ice scoop cannot be stored in ice machine that is self replenishing. COS Ice bucket must be stored inverted.
COS

PETRO STOPPING CENTERS C S

8500 E INTERSTATE 40

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF1561 | EHFN03 | COS | PROPER HOT HOLDING TEMP. | | 8/1/2017 | 5 | HL1B |
| | | | Hot dogs were at 109F. Turned up unit, now holding at 145F. | | | | |
| | EHFN27 | COS | PROPER COOLING METHODS | | 8/1/2017 | | |
| | | | Sandwich unit was holding at 60-65. Called repair man to look at unit, pulled sandwiches. | | | | |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT

PETRO STOPPING CENTERS I S R

8500 E INTERSTATE 40

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1559 | EHFN47 | H180 DAY | OTHER VIOLATIONS | | 8/1/2017 | 1 | HL1B |
| | | | Ceiling tiles in mop room need to be smooth non-absorbent easy cleanable | | | | |
| | EHFN03 | IN | PROPER HOT HOLDING TEMP. | | 8/1/2017 | | |
| | | | Beans were 148F. Pork fritters 158F. | | | | |
| | EHFN02 | IN | PROPER COLD HOLDING TEMP. | | 8/1/2017 | | |
| | | | Ham was 41F. | | | | |
| | EHFN20 | IN | APPROVED SEWAGE/WASTEWATER SYS | | 8/1/2017 | | |
| | | | Corrected. | | | | |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT

PETRO STOPPING CENTERS T S**8500 E INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1560 | EHFN10 | COS | FOOD CONTACT SURFACES SANITIZE Soda nozzles need to be cleaned. COS | | 8/1/2017 | 3 | HL1B |
| | EHFN21 | H180 DAY | CERTIFIED FOOD MANAGER Food manager needs to be registered. | | 8/1/2017 | | |

PLAZA RESTAURANT THE**2101 S SONCY RD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFK58 | | | | | 7/29/2017 | 0 | HL1B |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT

**POBLANOS GRILL
900 S TYLER ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF2666 | EHFN27 | H10DAY | PROPER COOLING METHODS | | 8/1/2017 | 44 | HL1B |
| | | | Cold hold temped at 50F. Cooling, heating, and holding capacities. Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures as specified under Subchapter | | | | |
| | EHFN42 | H10DAY | NON-FOOD CONTACT SURFACES | | 8/1/2017 | | |
| | | | Dirty wares (plates)Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. [| | | | |
| | EHFN43 | H10DAY | ADEQUATE VENTILATION AND LIGHT | | 8/1/2017 | | |
| | | | Improper lighting found throughout kitchen and walk in. | | | | |
| | EHFN22 | H10DAY | AUTHORIZED FOOD HANDLER | | 8/1/2017 | | |
| | | | All employees need food handler cards. | | | | |
| | EHFN21 | H10DAY | CERTIFIED FOOD MANAGER | | 8/1/2017 | | |
| | | | Food manager card needed in establishment and posted. | | | | |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT**POBLANOS GRILL**

| HF2666 | EHFN46 | H30 DAY | SERVICE SINK PROVIDED | 8/1/2017 | 44 | HL1B |
|--------|--------|----------|---|----------|----|------|
| | | | All ext. doors and bathrooms must be self closing and tight fitting. Lid on female refuse container needed. | | | |
| | EHFN35 | H10DAY | PERSONAL CLEANLINESS / EATING | 8/1/2017 | | |
| | | | Keys found on prep area. | | | |
| | EHFN03 | H24 HOUR | PROPER HOT HOLDING TEMP. | 8/1/2017 | | |
| | | | Hot hold chicken temp 120F; must be 135F or above. | | | |
| | EHFN28 | H24 HOUR | PROPER DATE MARKING | 8/1/2017 | | |
| | | | Proper Date Marking and disposition. No date marking was found in use on food items. | | | |
| | EHFN10 | H24 HOUR | FOOD CONTACT SURFACES SANITIZE | 8/1/2017 | | |
| | | | Sanitizer solution at 0ppm must be at least 50ppm for chlorine and 150ppm for QAC. | | | |
| | EHFN18 | H24 HOUR | PROPER IDENTIFY TOXIC SUBSTANC | 8/1/2017 | | |
| | | | Toxic substance found on prep line. Pesticide. | | | |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT

POBLANOS GRILL

| | | | | | | |
|--------|--------|----------|---|----------|----|------|
| HF2666 | EHFN19 | H24 HOUR | APPROVED WATER SOURCE | 8/1/2017 | 44 | HL1B |
| | | | Air gap needed on food prep sink. | | | |
| | EHFN02 | H24 HOUR | PROPER COLD HOLDING TEMP. | 8/1/2017 | | |
| | | | Shrimp must be 41F or less, temp was marked at 61F | | | |
| | EHFN34 | | NO EVIDENCE OF INSECT CONTAMIN | 8/1/2017 | | |
| | | | Outer openings, protected. Filling or closing holes and other gaps along floors, walls, and ceilings; Holes found throughout the facility on the outside walls. | | | |
| | EHFN25 | H10DAY | SPECIALIZED PROCESS COMPLIANCE | 8/1/2017 | | |
| | | | Facility and Operating Plans. approval before: (1) the construction of a food establishment; Pf [25] (2) the conversion of an existing structure for use as a food establishment. Blueprints needed of additions. | | | |
| | EHFN36 | H10DAY | WIPING CLOTHS PROPERLY USED | 8/1/2017 | | |
| | | | Wet rags not stored properly. Wet rags found on grill, and on prep lines. Sanitizing solution be stored off of the floor. | | | |
| | EHFN39 | H10DAY | PROPER USE OF UTENSILS | 8/1/2017 | | |
| | | | Knives, forks, and spoons that are not pre wrapped shall be presented so that only the handles are touched by employees and by consumers if consumer self-service is provided. | | | |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT

POBLANOS GRILL

| | | | | | | |
|--------|--------|----------|---|----------|----|------|
| HF2666 | EHFN45 | H10DAY | PHYSICAL FACILITIES INSTALLED | 8/1/2017 | 44 | HL1B |
| | | | Major cleaning needed throughout the facility. Smooth, durable, and easily cleanable for areas where food establishment operations are conducted; cups sitting on towel. | | | |
| | EHFN09 | H24 HOUR | FOOD SEPARATION AND PROTECTION | 8/1/2017 | | |
| | | | Food containers found sitting on top of raw food. Pork found mixed in with beef products, raw food found above cooked food, eggs found above food products. all items were uncovered. | | | |
| | EHFN14 | H24 HOUR | PROPER HAND WASHING / GLOVES | 8/1/2017 | | |
| | | | Adulterated food found in flour. Signs of rodent activity. | | | |
| | EHFN20 | H24 HOUR | APPROVED SEWAGE/WASTEWATER SYS | 8/1/2017 | | |
| | | | Drain line capped with a rag. | | | |
| | EHFN26 | H10DAY | CONSUMER ADVISORY POSTED | 8/1/2017 | | |
| | | | 228.80. Consumer Advisory. (a) Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens. Except as specified in section §228.71(a)(3) & (a)(4)(D) & under §228.82(3) of this title, if an animal food such as | | | |
| | EHFN24 | H10DAY | REQUIRED RECORDS AVAILABLE | 8/1/2017 | | |
| | | | Shell Stock tags; This tag is required to be attached until container is empty or retagged & thereafter kept on file for 90 days. | | | |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT

POBLANOS GRILL

PURE WATER ICE & TEA

504 23RD ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFC305 | EHFN45 | IN | PHYSICAL FACILITIES INSTALLED | | 7/27/2017 | 0 | HL1B |
| | | | All ceiling tiles have been corrected | | | | |
| | EHFN32 | IN | FOOD CONTACT SURFACE CONSTRUCT | | 7/27/2017 | | |
| | | | All cabinet doors have been corrected. | | | | |
| | EHFN20 | IN | APPROVED SEWAGE/WASTEWATER SYS | | 7/27/2017 | | |
| | | | Plumbing on 3 compartment sink has been corrected. | | | | |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT

RED ROBIN
1001 S POLK ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------------------------|----------------------------|-----------------|----------|-----------------|
| HFT7736 | EHFN35 | COS | PERSONAL CLEANLINESS / EATING | Discussed hair restraints. | 7/29/2017 | 0 | HL1B FOOD |

RIB CRIB
1001 S POLK ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------------------------|--|-----------------|----------|-----------------|
| HFT7723 | EHFN45 | H 2 HOUR | PHYSICAL FACILITIES INSTALLED | Food preparation area must be fully screened in. | 7/29/2017 | 1 | HL1B FOOD |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT

ROUTE 66 MOTOR SPEEDWAY**4101 S LOOP 335 EAST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HFR25 | EHFN20 | IN | APPROVED SEWAGE/WASTEWATER SYS Corrected | | 7/27/2017 | 0 | HL1B |
| | EHFN45 | IN | PHYSICAL FACILITIES INSTALLED Ceiling tiles were replaced. | | 7/27/2017 | | |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT

**SCHLOTZSKYS
1001 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFT7739 | EHFN06 | IN | TIME AS PUBLIC HEALTH CONTROL Time used instead of temp control | | 7/29/2017 | 0 | HL1B FOOD |
| | EHFN35 | IN | PERSONAL CLEANLINESS / EATING Hair restraints provided | | 7/29/2017 | | |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT

SINALOA HOT DOGS & MEXICAN FD

2618 E AMARILLO BLVD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF3028 | EHFN20 | H30 DAY | APPROVED SEWAGE/WASTEWATER SYS | | 8/2/2017 | 0 | H PREOPEN |
| | | | 3 compartment sink needs to be indirectly connected by 9/2/17. | | | | |
| | EHFN22 | H45 DAY | AUTHORIZED FOOD HANDLER | | 8/2/2017 | | |
| | | | All employees handling food or washing dishes need to have a food handlers card | | | | |
| | EHFN43 | H30 DAY | ADEQUATE VENTILATION AND LIGHT | | 8/2/2017 | | |
| | | | Light bulb in reach-in cooler needs to be replaced. | | | | |
| | EHFN47 | H30 DAY | OTHER VIOLATIONS | | 8/2/2017 | | |
| | | | A First Aid kit is needed. | | | | |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT**SOUTHWEST POOL CONCESSION**

4800 BELL ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF2529 | EHFN32 | H 365DAY | FOOD CONTACT SURFACE CONSTRUCT | | 7/27/2017 | 3 | HL1B |
| | | | Commercial fridge needed by next season | | | | |
| | EHFN34 | H 365DAY | NO EVIDENCE OF INSECT CONTAMIN | | 7/27/2017 | | |
| | | | Screen in door needs to be replaced | | | | |

THAI ARAWAN

1001 S POLK ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFT7728 | EHFN03 | IN | PROPER HOT HOLDING TEMP. | | 7/29/2017 | 0 | HL1B FOOD |
| | | | Rice holding at 165F, Beef holding at 155F. | | | | |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT

**THE CRAVE FACTORY
1001 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HFT7754 | | | | | 7/29/2017 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT

**THE HOBO HOUSE
7200 MCCORMICK RD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF3036 | EHFN45 | H90 DAY | PHYSICAL FACILITIES INSTALLED Floor need to be sealed or painted. | | 7/27/2017 | 0 | H PREOPEN |
| | EHFN21 | H10DAY | CERTIFIED FOOD MANAGER Food manager card need by 8/6/2017. | | 7/27/2017 | | |
| | EHFN27 | H10DAY | PROPER COOLING METHODS All Freezer and refrigerator need to be commercial grade. | | 7/27/2017 | | |
| | EHFN20 | H 3 DAYS | APPROVED SEWAGE/WASTEWATER SYS A) Septic tank bolts missing. Bolts need to be replaced. B) Clean out on septic tank is falling over. Cleanout need to be fixed. C) BOD test need before approval of septic tank can be issued. | | 7/27/2017 | | |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT

**THE RUFFLED CUP
1001 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT7721 | | | | | 7/29/2017 | 0 | HL1B FOOD |

**THE SNOBALL STOP
1001 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT7737 | | | | | 7/29/2017 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT

**TOOT N TOTUM #25
7201 S WESTERN ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF2043 | | | | | 7/27/2017 | 0 | HL1B |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT**TOOT N TOTUM #78****3401 S SONCY RD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HF751 | EHFN02 | COS | PROPER COLD HOLDING TEMP. Cooler holding at 50F. Must be 41F or below. | | 7/31/2017 | 6 | HL1B |
| | EHFN32 | H180 DAY | FOOD CONTACT SURFACE CONSTRUCT Fridge door does not shut completely and needs to be repaired. | | 7/31/2017 | | |
| | EHFN45 | H180 DAY | PHYSICAL FACILITIES INSTALLED Ceiling tiles above coffee station need to be smooth, non-absorbent, and easily cleanable. | | 7/31/2017 | | |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT**TOOT N TOTUM #82
5900 S COULTER ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF888 | EHFN10 | H 3 DAYS | FOOD CONTACT SURFACES SANITIZE Soda nozzles need to be cleaned daily | | 7/31/2017 | 4 | HL1B |
| | EHFN45 | H180 DAY | PHYSICAL FACILITIES INSTALLED Ceiling tiles above coffee station need to be smooth, easily cleanable, and non-absorbent | | 7/31/2017 | | |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT**TOOT N TOTUM #97
950 S BUCHANAN ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|--|
| HF2406 | EHFN42 | H30 DAY | NON-FOOD CONTACT SURFACES | | 8/1/2017 | 2 | HL1B | |
| | | | A) Dust on ceiling vents and cold hold vents need to be cleaned B) Hot dog drawer needs to be cleaned. | | | | | |
| | EHFN46 | H180 DAY | SERVICE SINK PROVIDED | | 8/1/2017 | | | |
| | | | Men's restroom needs a self-closing door by next routine inspection. | | | | | |

**TRAIL BOSS RANCH COOKING
4925 S WESTERN ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|------------------------------|----------|-----------------|----------|-----------------|--|
| HFK129 | EHFN03 | IN | PROPER HOT HOLDING TEMP. | | 7/29/2017 | 0 | HL1B | |
| | | | Chopped beef holding at 135F | | | | | |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT

**UNIFIRST
1001 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HFT7724 | EHFN35 | IN | PERSONAL CLEANLINESS / EATING Discussed hair restraints | | 7/29/2017 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT

WALMART #7349 FUEL CENTER**7255 ARDEN RD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2696 | EHFN29 | H180 DAY | ACCURATE THERMOMETERS PROVIDED | | 7/31/2017 | 5 | HL1B |
| | | | Thermometer needed for dairy cooler | | | | |
| | EHFN46 | H180 DAY | SERVICE SINK PROVIDED | | 7/31/2017 | | |
| | | | Bathroom door needs to be self-closing | | | | |
| | EHFN21 | H30 DAY | CERTIFIED FOOD MANAGER | | 7/31/2017 | | |
| | | | Certified food manager needed within 30 days. Bring card to envi health office to register (\$40/year) | | | | |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT

**XCEL ENERGY
1001 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFT7738 | EHFN10 | H 2 HOUR | FOOD CONTACT SURFACES SANITIZE | | 7/29/2017 | 11 | HL1B FOOD |
| | | | Food contact surfaces left exposed outside of trailer. | | | | |
| | EHFN30 | H 2 HOUR | FOOD ESTABLISHMENT PERMIT | | 7/29/2017 | | |
| | | | A temp permit must be obtained per booth per day. | | | | |
| | EHFN45 | H 2 HOUR | PHYSICAL FACILITIES INSTALLED | | 7/29/2017 | | |
| | | | All grills must have a covered lid, B) No cooking or preparing is allowed without overhead protection and screening (for food preparation from June 1-Oct 31st) | | | | |
| | EHFN47 | H 2 HOUR | OTHER VIOLATIONS | | 7/29/2017 | | |
| | | | ***Booth will not be allowed to operate***Applicant refused to sign inspection*** | | | | |
| | EHFN03 | H 2 HOUR | PROPER HOT HOLDING TEMP. | | 7/29/2017 | | |
| | | | Cooked brats holding at 100-110F. | | | | |

Food Establishment Public Inspection Report

From 7/27/17 thru 8/2/17

ESTABLISHMENT

XCEL ENERGY

| | | | | | | |
|---|--------|----------|------------------------|-----------|----|-----------|
| HFT7738 | EHFN27 | H 2 HOUR | PROPER COOLING METHODS | 7/29/2017 | 11 | HL1B FOOD |
| Cooked brats in cambro holding at 108F. | | | | | | |

YE OLDE PANCAKE STATION

1001 S POLK ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---------------------------|----------------|-------------|-------------------------------|----------|-----------------|----------|-----------------|
| HFT7720 | EHFN03 | IN | PROPER HOT HOLDING TEMP. | | 7/29/2017 | 0 | HL1B FOOD |
| Food at 153 Degrees | | | | | | | |
| | EHFN35 | IN | PERSONAL CLEANLINESS / EATING | | 7/29/2017 | | |
| Discussed hair restraints | | | | | | | |