

Food Establishment Public Inspection Report
From 6/1/17 thru 6/7/17

ESTABLISHMENT

ALLSUP'S #166
302 N 15TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC204	EHFN09	H 3 DAYS	FOOD SEPARATION AND PROTECTION	Uncovered items found in reach in freezer. All items in reach in must be protected during storage.	6/2/2017	10	HL1B
	EHFN11	COS	PROPER DISPOSITION OF RETURNED	Dented can found on shelf. Dented can must be pulled and not sold.	6/2/2017		
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT	Shelf in store room is chipping and pitted. Shelf need to be in working order.	6/2/2017		
	EHFN46	H90 DAY	SERVICE SINK PROVIDED	Restroom door need to be self closing so it close tightly.	6/2/2017		
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED	Ceiling tiles in cooking area need to be smooth, durable, non-absorbent and easily cleanable. Ceiling tiles that are broken or missing need to be replaced.	6/2/2017		

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ESTABLISHMENT

ALLSUP'S #166

Food Establishment Public Inspection Report**From 6/1/17 thru 6/7/17****ESTABLISHMENT****ALLSUPS 92
906 8TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC106	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED		6/2/2017	8	HL1B
			Thermometer needed in reach-in cooler				
	EHFN37	H90 DAY	ENVIRONMENTAL CONTAMINATION		6/2/2017		
			Ice cream freezer has ice build-up. Ice freezer need to be defrosted.				
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		6/2/2017		
			Floor under 3 comp sink has dirt build-up. Floor under 3 comp sink need to be clean				
	EHFN47	H90 DAY	OTHER VIOLATIONS		6/2/2017		
			Restroom door found open. Restroom door must remain close. Corrected on site				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		6/2/2017		
			Dead pest found in ice cream freezer. Correct on site.				

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ALLSUPS CONVENIENCE STORE #363**800 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC355					6/2/2017	0	HL1B

BIG LOTS #1436**3510 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF366	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		6/2/2017	1	HL1B
Bathroom ceiling tiles need to be, non-absorbent, easy cleanable, and smooth. Fix by next inspection.							

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**CAMP DON HARRINGTON
15401 FM 1541**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR84					6/5/2017	0	HL1B

Food Establishment Public Inspection Report**From 6/1/17 thru 6/7/17****ESTABLISHMENT****CANDLEWOOD SUITES
18 WESTERN PLAZA DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2408	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS	6/1/2017	8	HL1B	Any sink used for food prep or washing wares must be indirectly plumbed.
	EHFN30	H180 DAY	FOOD ESTABLISHMENT PERMIT	6/1/2017			Food permit must be posted.
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES	6/1/2017			a) Coffee maker area needs to be cleaned. b) Reach in cooler needs to be cleaned.
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER	6/1/2017			Food manager needed register with environmental health dept yearly.

Food Establishment Public Inspection Report**From 6/1/17 thru 6/7/17****ESTABLISHMENT****CONNER PLACE
2 COTTONWOOD LN**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC324	EHFN20	H 3 DAYS	APPROVED SEWAGE/WASTEWATER SYS		6/1/2017	4	HL1B
			Ice machine has a air break. Ice machine needs a air gap at least twice the diameter of the pvc pipe.				
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		6/1/2017		
			Air vent in kitchen covered with dust. Air vent in kitchen need to be clean.				

Food Establishment Public Inspection Report**From 6/1/17 thru 6/7/17****ESTABLISHMENT****COWBOY GELATO SMOKEHOUSE****6103 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM747	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN	Door needs to be self closing.	6/7/2017	9	HL1B
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES	Freezer needs to be cleaned.	6/7/2017		
	EHFN43	H180 DAY	ADEQUATE VENTILATION AND LIGHT	Light needs to be fixed.	6/7/2017		
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	Floor tiles need to be replaced.	6/7/2017		
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS	Indirect connection needed on 3 comp sink.	6/7/2017		

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From 6/1/17 thru 6/7/17

ESTABLISHMENT

COWBOY GELATO SMOKEHOUSE

HFRM747	EHFN29	H180 DAY	ACCURATE THERMOMETERS PROVIDED	6/7/2017	9	HL1B
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Test strips needed for sanitizer.

DOLLAR GENERAL STORE #11828

7040 MCCORMICK RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HFR70	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		6/2/2017	5	HL1B
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Reach in cooler under milk and eggs has build-up. Bottom of reach-in cooler under milk and eggs need to be clean and sanitized

	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		6/2/2017		
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Back door must be tight sealed. Back door need gasket at top and bottom to seal door completely to keep out pest.

Food Establishment Public Inspection Report

From 6/1/17 thru 6/7/17

ESTABLISHMENT

**DONG PHUONG
2218 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF171	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE		6/1/2017	5	HFOL
			A) All food contact surfaces have been cleaned B) Correct bleach is being used. In compliance				
	EHFN20	IN	APPROVED SEWAGE/WASTEWATER SYS		6/1/2017		
			A tight fitting cap has been placed on the sewer clean out. In compliance				
	EHFN29	H30 DAY	ACCURATE THERMOMETERS PROVIDED		6/1/2017		
			Thermometers are needed in all coolers containing TCS foods.				
	EHFN41	IN	ORIGINAL CONTAINER LABELING		6/1/2017		
			Items not in original containers have been labeled. In compliance				
	EHFN42	IN	NON-FOOD CONTACT SURFACES		6/1/2017		
			A) Shelves have been cleaned B) Wall has been cleaned C) Inside walk in coolers and reach in coolers have been cleaned. In compliance				

Food Establishment Public Inspection Report

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ESTABLISHMENT

DONG PHUONG

HF171	EHFN03	H30 DAY	PROPER HOT HOLDING TEMP.	6/1/2017	5	HFOL
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A) Sausage holding at 121F. Must be held at 135F or above. B) Establishment discards food after 4 hours. A HCAAP plan is needed for this process by 7/1/17.

GREAT AMERICAN COOKIES

7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF2996	EHFN22	H30 DAY	AUTHORIZED FOOD HANDLER	6/1/2017	0	H PREOPEN
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Food handlers cards needed for all employees who handle food. Needed within 60 days for new employees and 30 days for current employees.

Food Establishment Public Inspection Report**From 6/1/17 thru 6/7/17**

ESTABLISHMENT**HEALTH KYK! NUTRITION
2805 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2105	EHFN22	H180 DAY	AUTHORIZED FOOD HANDLER		6/1/2017	4	HL1B
			Any employees involved in food prep must obtain a food handler's certification.				
	EHFN21	H180 DAY	CERTIFIED FOOD MANAGER		6/1/2017		
			Food manager needed, register with Environmental Health department yearly.				

Food Establishment Public Inspection Report**From 6/1/17 thru 6/7/17****ESTABLISHMENT****JIMMY JOHNS
2807 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2919	EHFN21	H180 DAY	CERTIFIED FOOD MANAGER		6/1/2017	6	HL1B
			Food manager needed, register with the city yearly.				
	EHFN37	H180 DAY	ENVIRONMENTAL CONTAMINATION		6/1/2017		
			Condensate leak in freezer must be repaired. Do not store product under leak until repaired.				
	EHFN39	H180 DAY	PROPER USE OF UTENSILS		6/1/2017		
			Wares must be air dried completely before storage.				
	EHFN22	H180 DAY	AUTHORIZED FOOD HANDLER		6/1/2017		
			All employees must obtain a food handler's certificate.				

790 S BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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Food Establishment Public Inspection Report

From 6/1/17 thru 6/7/17

ESTABLISHMENT

JIMMY JOHNS

HF3002	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN	6/6/2017	0	H PREOPEN
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Evidence of flies found during pre-opening inspection. Flies must be removed before opening

	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	6/6/2017		
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Tile work must be finished by front counter and under the ice machine by 6/16/17.

	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER	6/6/2017		
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Food manager must be registered with the City of Amarillo within 45 days.

**LITTLE BROWN HOUSE
2600 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7468	EHFN04	IN	PROPER COOKING TIME AND TEMP.		6/3/2017	0	HL1B FOOD
			Pork chops cooked needed, temped at 157F.				

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From 6/1/17 thru 6/7/17

ESTABLISHMENT

MARIAS COCINA MEXICANA

1316 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2202	EHFN02	COS	PROPER COLD HOLDING TEMP.		6/2/2017	12	HL1B
			Eggs sitting out at 68F. Must be held at 41F or below. Corrected on site.				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		6/2/2017		
			Rice held at 145F. In compliance				
	EHFN28	H10DAY	PROPER DATE MARKING		6/2/2017		
			An approved date marking system is needed and must be used on all TCS foods.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		6/2/2017		
			A) Coving needs to be placed in kitchen and prep area B) Floor needs to be repainted to ensure it is easily cleanable C) Shelf under prep table needs to be repainted. Correct by 12/2/17				
	EHFN33	H180 DAY	WAREWASHING FACILITY INSTALLED		6/2/2017		
			A properly installed continuous 3 compartment sink must be installed by 12/2/17.				

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MARIAS COCINA MEXICANA

HF2202	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN	6/2/2017	12	HL1B
			A) A licensed pest control company is needed by 7/2/17 B) Exterior door must be self closing by 12/2/17			
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER	6/2/2017		
			A certified food manager is needed within 45 days. Once certificate is received, food manager must be registered with the COA. A \$40 yearly registration fee does apply.			
	EHFN47	H 365DAY	OTHER VIOLATIONS	6/2/2017		
			Household freezers are being used, when they go out, the freezers must be replaced with commercial freezers.			

Food Establishment Public Inspection Report**From 6/1/17 thru 6/7/17**

ESTABLISHMENT**MCDONALDS
400 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1190	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		6/1/2017	5	HL1B
			Split gaskets need to be replaced by 12/1/17.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		6/1/2017		
			Dirty dishes found on clean dish rack. Dishes were removed.				

Food Establishment Public Inspection Report**From 6/1/17 thru 6/7/17**

ESTABLISHMENT**PAK A SAK #9
6001 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF153	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		6/2/2017	2	HL1B
			Walk in fridge ceiling needs to be cleaned.				
	EHFN46	H180 DAY	SERVICE SINK PROVIDED		6/2/2017		
			Men's restroom door needs to be self closing.				

Food Establishment Public Inspection Report**From 6/1/17 thru 6/7/17****ESTABLISHMENT****PALO DURO TRADING POST****11450 P5**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR30	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		6/5/2017	6	HL1B
			Non-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris. Light cover in storage area needs cleaned.				
	EHFN22	H10DAY	AUTHORIZED FOOD HANDLER		6/5/2017		
			Except in a temporary food establishment and the certified food manager, all employee shall successfully complete an accredited food handler training course, within 60 days of employment.				
	EHFN19	H 3 DAYS	APPROVED WATER SOURCE		6/5/2017		
			Backflow prevention airgap.An airgap between the water supply inlet & flood level rim of plumbing fixture, equip. or nonfood equip. shall be at least twice the diameter of water supply inlet & may not be less than 25mm 1 inch.Prepare sink is direct plumbed.				

Food Establishment Public Inspection Report

From 6/1/17 thru 6/7/17

ESTABLISHMENT

**RIBS N MORE
1205 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC348	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		6/1/2017	5	HL1B
			Food manager cards are expired. Food manager needed by 7/1/2017				
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		6/1/2017		
			Vents in kitchen has dust build-up. Vent in kitchen need to be clean.				
	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT		6/1/2017		
			Vent hood has dust build-up. Vent hood in kitchen need to be clean.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		6/1/2017		
			Ceiling tiles missing in kitchen above walk-in freezer. Ceiling tiles need to be replaced.				

Food Establishment Public Inspection Report**From 6/1/17 thru 6/7/17**

ESTABLISHMENT

TAMMES TENDER TOUCH DAYCARE**1919 BRAZOS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD36	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		6/5/2017	2	HL1B
			A) Seal all raw wood, B) coving needed in bathroom, C) Replace vinyl floor tile in bathroom, D) Replace backsplash in kitchen.				
	EHFN46	H90 DAY	SERVICE SINK PROVIDED		6/5/2017		
			Bathroom door must be self-closing.				

Food Establishment Public Inspection Report**From 6/1/17 thru 6/7/17****ESTABLISHMENT****TAYLOR FOOD MART #2080****3400 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2192	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		6/1/2017	9	HL1B
			Soda nozzles had mold. Soda nozzles need to be cleaned every night. COS.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		6/1/2017		
			Glass cleaner stored next to coffee. COS.				
	EHFN29	H180 DAY	ACCURATE THERMOMETERS PROVIDED		6/1/2017		
			a. Test strips needed. b. Cheese/chili thermometer needs to be calibrated.				
	EHFN37	H180 DAY	ENVIRONMENTAL CONTAMINATION		6/1/2017		
			Cups need to be at least 6" off the floor.				

Food Establishment Public Inspection Report**From 6/1/17 thru 6/7/17****ESTABLISHMENT****TOOT N TOTUM #32
1701 S EASTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF598	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		6/2/2017	2	HL1B
			Ceiling tiles over prep counter, cokes, mop sink need to be smooth, non-absorbent, easy cleanable.				
	EHFN46	H180 DAY	SERVICE SINK PROVIDED		6/2/2017		
			Covered trash can needed in restroom				

Food Establishment Public Inspection Report

From 6/1/17 thru 6/7/17

ESTABLISHMENT

TOOT N TOTUM #43

3522 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF96	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN		6/2/2017	3	HL1B
			Rodent droppings found. Est. is treated monthly. Est. needs to be retreated.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		6/2/2017		
			a)Area around mop sink needs to be cleaned. b) Inside and outside of all cold hold units needs to be cleaned. c)Portable fan needs to be cleaned.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		6/2/2017		
			a)Ceiling tiles above all food prep areas must be smooth, durable, nonabsorbent and easily cleaned. b)Back room behind soda fountains needs missing ceiling tiles replaced, lines need to be cleaned and shelves where soda machines sits need to be cleaned.				

Food Establishment Public Inspection Report**From 6/1/17 thru 6/7/17****ESTABLISHMENT****TOOT N TOTUM #5
1500 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF352	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		6/2/2017	3	HL1B
			Microwave needs to be resurfaced or replaced to ensure inside is easily cleanable.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		6/2/2017		
			Ceiling tiles over soda machine area, restroom, and room with 3 compartment sink must be nonabsorbent.				

Food Establishment Public Inspection Report**From 6/1/17 thru 6/7/17****ESTABLISHMENT****TOOT N TOTUM #63****4420 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF927	EHFN29	H180 DAY	ACCURATE THERMOMETERS PROVIDED	6/5/2017	5	HL1B	
			Test strips needed.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES	6/5/2017			
			Inside of ice cream freezer needs to be cleaned.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	6/5/2017			
			Ceiling tiles above soda machine, macho station, coffee station, 3 comp sink, mop sink, and restroom need to be smooth, non-absorbent, and easily cleanable.				
	EHFN46	H180 DAY	SERVICE SINK PROVIDED	6/5/2017			
			Restroom door needs to be self-closing.				

Food Establishment Public Inspection Report**From 6/1/17 thru 6/7/17****ESTABLISHMENT****TOOT N TOTUM #7
1801 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF204	EHFN03	IN	PROPER HOT HOLDING TEMP. Hot Dogs were 137-147F.		6/1/2017	1	HL1B
	EHFN43	COS	ADEQUATE VENTILATION AND LIGHT Vents need to be cleaned in walk in. COS		6/1/2017		

Food Establishment Public Inspection Report

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ESTABLISHMENT

**TOOT N TOTUM #8
1627 N GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF57	Ehfn42	COS	NON-FOOD CONTACT SURFACES		6/2/2017	2	HL1B
			a)Floor under soda bibs needs to be cleaned. b)Blower covers in beer cooler needs to be dusted.				
	Ehfn43	H180 DAY	ADEQUATE VENTILATION AND LIGHT		6/2/2017		
			Light shields needed on lights over coffee bar area and by soda machine and hot dog roller.				

Food Establishment Public Inspection Report

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ESTABLISHMENT

**TOOT N TOTUM #92
2300 DUMAS DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF940	EHFN28	COS	PROPER DATE MARKING		6/2/2017	7	HL1B
			Ready to eat TCS foods found without date marks.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		6/2/2017		
			a)Hole on wall by oven needs patched. b)Replace missing ceiling tiles in back electrical area.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		6/2/2017		
			Knives were found stored dirty on magnetic strip.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		6/2/2017		
			a)Vent above oven needs to be dusted. b)Soda machine back room needs to be cleaned. c)Walking cooler ceiling needs to be cleaned.				

Food Establishment Public Inspection Report**From 6/1/17 thru 6/7/17****ESTABLISHMENT****WHATABURGER #902
3620 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1228	EHFN02	IN	PROPER COLD HOLDING TEMP. Tomatoes were holding at 41F.		6/1/2017	1	HL1B
	EHFN43	H180 DAY	ADEQUATE VENTILATION AND LIGHT Bun toaster needs to be under vent hood if producing grease laden vapors. Correct by Next inspection.		6/1/2017		

**YOUNGBLOODS CAFE & CATERING CO
620 SW 16TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK2					6/7/2017	0	HL1B