

Food Establishment Public Inspection Report

From 6/22/17 thru 6/28/17

ESTABLISHMENT

577 COMMERCIAL LLC DBA D & T F**1712 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2999	EHFN47	H180 DAY	OTHER VIOLATIONS First aid kit is needed.		6/28/2017	0	H PREOPEN
	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED Chlorine test strips needed.		6/28/2017		

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From 6/22/17 thru 6/28/17

ESTABLISHMENT

**APD CITY CAFE
200 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2618	EHFN10	H30 DAY	FOOD CONTACT SURFACES SANITIZE		6/26/2017	12	HL1B
			All food contact surfaces need to be cleaned to slight and touch.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		6/26/2017		
			Indirect waste connection is needed at 3 comp sink by 12/26/17. If waste connection is not done by then, a \$75 reinspection fee will be charged.				
	EHFN28	H30 DAY	PROPER DATE MARKING		6/26/2017		
			An approved date marking system is needed for foods kept longer than 24 hours.				
	EHFN41	H30 DAY	ORIGINAL CONTAINER LABELING		6/26/2017		
			Bulk items not in their original container needs to be labled.				
	EHFN42	H30 DAY	NON-FOOD CONTACT SURFACES		6/26/2017		
			All non-food contact surfaces need to be clean to sight and touch.				

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Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2618	EHFN43	H60 DAY	ADEQUATE VENTILATION AND LIGHT		6/26/2017	12	HL1B
			Vent hood is not working properly. Vent hood needs to be repaired to ensure it is not leaking grease and providing adequate ventilation for the establishment.				
	EHFN45	H 365DAY	PHYSICAL FACILITIES INSTALLED		6/26/2017		
			Ceiling tiles in storage room/mop room need to be smooth, easily cleanable and non- absorbant by 6/26/18.				

ASPEN CREEK GRILL**814 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7543	EHFN03	IN	PROPER HOT HOLDING TEMP.		6/22/2017	0	HL1B FOOD
			Chicken holding at 135F. In compliance.				

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ESTABLISHMENT

**BENS BEANS
1000 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7530	EHFN45	H 3 DAYS	PHYSICAL FACILITIES INSTALLED		6/24/2017	2	HL1B FOOD
			Enclosed prep area required for food prep.				
	EHFN47	H 3 DAYS	OTHER VIOLATIONS		6/24/2017		
			Open flame stove used inside van to heat water. Must remove open flame from near van. Move all equipment out of van & heat water on shelf for this permit.				

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ESTABLISHMENT

**CALICO COUNTY RESTAURANT
2410 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2988	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		6/22/2017	11	HL1B
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER	Food manager needed, register with Environmental Health Dept yearly.	6/22/2017		
	EHFN34	H45 DAY	NO EVIDENCE OF INSECT CONTAMIN	Back door screen needs to be repaired, or back door must be kept closed.	6/22/2017		
	EHFN37	H45 DAY	ENVIRONMENTAL CONTAMINATION	a) Food must be protected at all times by means of covers or lids.	6/22/2017		
	EHFN42	H45 DAY	NON-FOOD CONTACT SURFACES	a) Walls need to be cleaned. b) Equipment sides need to be cleaned. c) Clean equipment gaskets d) Maintain cleaned areas.	6/22/2017		

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CALICO COUNTY RESTAURANT

HF2988	EHFN39	H45 DAY	PROPER USE OF UTENSILS	6/22/2017	11	HL1B
			a) Dish washing area must be used such that clean wares are not contaminated. b) Dishes need to be air dried before stacking. c) Cutting boards need to be resurfaced.			
	EHFN44	IN	GARBAGE AND REFUSE DISPOSAL	6/22/2017		
			Corrected from previous inspection.			
	EHFN45	H45 DAY	PHYSICAL FACILITIES INSTALLED	6/22/2017		
			a) Storage building containing excess wares and equipment needs to be cleaned and organized, any unused equipment needs to be removed.			
	EHFN43	H45 DAY	ADEQUATE VENTILATION AND LIGHT	6/22/2017		
			Gas run hot holding equipment must be located under adequate ventilation.			
	EHFN47	H45 DAY	OTHER VIOLATIONS	6/22/2017		
			Extension cords may not be used to run kitchen equipment per fire code.			
	EHFN02	IN	PROPER COLD HOLDING TEMP.	6/22/2017		
			Unit maintaining temperature at 36F. 1 correction from previous inspection			

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ESTABLISHMENT

CALICO COUNTY RESTAURANT

Inspection ID	Code	Category	Description	Date	Score	Notes
HF2988	EHFN06	IN	TIME AS PUBLIC HEALTH CONTROL	6/22/2017	11	HL1B
			Corrected from previous inspection.			
	EHFN09	IN	FOOD SEPARATION AND PROTECTION	6/22/2017		
			Corrected from previous inspection.			
	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE	6/22/2017		
			Corrected from previous inspection.			
	EHFN27	IN	PROPER COOLING METHODS	6/22/2017		
			Corrected from previous inspection.			
	EHFN28	IN	PROPER DATE MARKING	6/22/2017		
			Corrected from previous inspection.			
	EHFN31	IN	HANDWASHING FACILITY ADEQUATE	6/22/2017		
			Corrected from previous inspection.			

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ESTABLISHMENT

CALICO COUNTY RESTAURANT

HF2988	EHFN35	IN	PERSONAL CLEANLINESS / EATING	6/22/2017	11	HL1B
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Corrected from previous inspection.

	EHFN38	IN	APPROVED THAWING METHODS	6/22/2017		
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Corrected from previous inspection.

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From 6/22/17 thru 6/28/17

ESTABLISHMENT

**CASSIDYS POLO CLUB
6019 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF49	EHFN10	H180 DAY	FOOD CONTACT SURFACES SANITIZE		6/23/2017	9	HL1B
			a) Breast implant found inside bar utensil holder b) Liquor bottle nozzles need to be cleaned.				
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		6/23/2017		
			Certified food manager needed within 45 days. Register with city (\$40)				
	EHFN29	H180 DAY	ACCURATE THERMOMETERS PROVIDED		6/23/2017		
			Test strips needed				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		6/23/2017		
			Floor tiles need to be replaced				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		6/23/2017		
			Beer cooler racks need to be cleaned				

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ESTABLISHMENT

CHILL WELLNESS BARCHILL**6200 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF3010	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		6/27/2017	0	H PREOPEN
			Food Manager card needed within 45 days.				

COLORADO PEACHES**4200 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFX77					6/28/2017	0	HL1B

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ESTABLISHMENT**CRAVE FACTORY
814 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7542					6/22/2017	0	HL1B FOOD

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7562					6/24/2017	0	HL1B FOOD

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ESTABLISHMENT**DONUT STOP
515 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2613	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		6/26/2017	8	HL1B
			Dishwasher sanitizer was below 10ppm, must be 50ppm. Sanitize all dishes in 3 comp. sink until repairs can be made.				
	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER		6/26/2017		
			Food manager certificate must be obtained and registered with the City of Amarillo within 30 days.				
	EHFN35	COS	PERSONAL CLEANLINESS / EATING		6/26/2017		
			a)All personal items must be stored in a seperate location away from prep surfaces. b)All employees hair must be restrained.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		6/26/2017		
			All concrete surfaces, including floors and walls in kitchen, need to be resealed within 6 months.				
	EHFN46	H180 DAY	SERVICE SINK PROVIDED		6/26/2017		
			Restroom doors must be self-closing, repair within 6 months.				

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ESTABLISHMENT

DOUBLE JS MEXICAN CAFE

1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7558					6/24/2017	0	HL1B FOOD

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ESTABLISHMENT

EDDIES NAPOLIS ITALIAN RESTAUR**700 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2258	EHFN43	IN	ADEQUATE VENTILATION AND LIGHT		6/26/2017	3	HFOL
			Ansul system was inspected and yellow tagged. In compliance				
	EHFN47	IN	OTHER VIOLATIONS		6/26/2017		
			All items on previous inspection need to be corrected by 12/26/17.				
	EHFN02	H 3 DAYS	PROPER COLD HOLDING TEMP.		6/26/2017		
			Products in rack in holding at 46F-55F. A temp log is needed to ensure equipment is working properly.				

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ESTABLISHMENT

**FAB FOODS
814 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7541					6/22/2017	0	HL1B FOOD

GOOFY GOOBER ICE CREAM TRUCK 309 N HARRISON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM748	EHFN47	H180 DAY	OTHER VIOLATIONS		6/23/2017	1	HL1B

Permit number needs to be on both sides in at least 3" letters.

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ESTABLISHMENT

**GRILLS GON WILD
5120 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF3007	EHFN02	IN	PROPER COLD HOLDING TEMP. In compliance		6/23/2017	0	H PREOPEN
	EHFN06	IN	TIME AS PUBLIC HEALTH CONTROL In compliance		6/23/2017		
	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE In compliance		6/23/2017		
	EHFN20	IN	APPROVED SEWAGE/WASTEWATER SYS In compliance		6/23/2017		
	EHFN29	IN	ACCURATE THERMOMETERS PROVIDED In compliance		6/23/2017		

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ESTABLISHMENT

GRILLS GON WILD

HF3007	EHFN31	IN	HANDWASHING FACILITY ADEQUATE	6/23/2017	0	H PREOPEN
			In compliance			
	EHFN34	IN	NO EVIDENCE OF INSECT CONTAMIN	6/23/2017		
			In compliance			
	EHFN37	IN	ENVIRONMENTAL CONTAMINATION	6/23/2017		
			In compliance			
	EHFN42	IN	NON-FOOD CONTACT SURFACES	6/23/2017		
			In compliance			
	EHFN45	IN	PHYSICAL FACILITIES INSTALLED	6/23/2017		
			In compliance			
	EHFN47	IN	OTHER VIOLATIONS	6/23/2017		
			In compliance			

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ESTABLISHMENT**GRILLS GON WILD****814 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7540	EHFN02	COS	PROPER COLD HOLDING TEMP.		6/22/2017	3	HL1B FOOD
Fruit holding at 66F, fruit was moved to the cooler to return to proper temp. Corrected on site.							

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ESTABLISHMENT

HERBALIFE NUTRITION

3703 WOLFLIN AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2980	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER		6/22/2017	10	HFOL
			Food manager needed, register with the Environmental health dept. yearly.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		6/22/2017		
			a) Bathroom floors and mirror need to be cleaned daily. b) Cabinets in storage area need to be cleaned. c) Dry storage are needs to be cleaned and unnecessary equipment, paint must be removed.				
	EHFN46	H180 DAY	SERVICE SINK PROVIDED		6/22/2017		
			1 Correction from previous inspection. Spanish hand washing needed in both bathrooms.				
	EHFN47	H180 DAY	OTHER VIOLATIONS		6/22/2017		
			Fire extinguisher needs to be tagged with service date.				
	EHFN19	H180 DAY	APPROVED WATER SOURCE		6/22/2017		
			Back flow prevention needed on mop sink.				

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ESTABLISHMENT

HERBALIFE NUTRITION

HF2980	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN	6/22/2017	10	HFOL
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Back door gasket needs to be replaced. Obtain copies of any treatment to be available for inspection.

	EHFN37	IN	ENVIRONMENTAL CONTAMINATION	6/22/2017		
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	EHFN43	IN	ADEQUATE VENTILATION AND LIGHT	6/22/2017		
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Corrected from previous inspection.

	EHFN45	IN	PHYSICAL FACILITIES INSTALLED	6/22/2017		
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Corrected from previous inspection.

Food Establishment Public Inspection Report

From 6/22/17 thru 6/28/17

ESTABLISHMENT

HOLIDAY SERVICE 1901 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2899	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		6/26/2017	1	HL1B	
			Ceiling tiles must be nonabsorbant over the 3 comp sink/mop sink and hand sink. Establishment looks great! Great job!					

JAM THATS GOOD 1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7550					6/24/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 6/22/17 thru 6/28/17

ESTABLISHMENT

**JUST DUNN POPPIN
1000 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7544	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	Screening needed from June 1st-October 31st.	6/24/2017	1	HL1B FOOD

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ESTABLISHMENT

**KICKIN NUTRITION
3318 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF3008	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		6/23/2017	0	H PREOPEN
			Certified food manager needed within 45 days.				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		6/23/2017		
			Employees must obtain food handler's certificates within 45 days.				
	EHFN34	H45 DAY	NO EVIDENCE OF INSECT CONTAMIN		6/23/2017		
			New door sweep needed.				
	EHFN29	H45 DAY	ACCURATE THERMOMETERS PROVIDED		6/23/2017		
			Test strips needed for sanitizer.				
	EHFN45	H45 DAY	PHYSICAL FACILITIES INSTALLED		6/23/2017		
			Seal wood in kitchen w/ enamel paint, must be smooth, durable, non absorbent, and easily cleanable.				

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ESTABLISHMENT

KICKIN NUTRITION

HF3008	EHFN47	H45 DAY	OTHER VIOLATIONS	6/23/2017	0	H PREOPEN
			First aid kit needed.			

**MARTHAS HOME
814 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7534	EHFN03	IN	PROPER HOT HOLDING TEMP. Chicken holding at 165F-IN		6/22/2017	3	HL1B FOOD
	EHFN02	COS	PROPER COLD HOLDING TEMP. Melon holding at 59F. Fruit was discarded. COS		6/22/2017		

Food Establishment Public Inspection Report

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ESTABLISHMENT

**MCLAIN SARA
1000 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7560	EHFN02	COS	PROPER COLD HOLDING TEMP. Mint leaves must be held cold, below 41F.		6/24/2017	3	HL1B FOOD

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ESTABLISHMENT

**MJS SALOON
3705 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF3006	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		6/26/2017	0	H PREOPEN
			All exposed wood needs to be sealed.				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		6/26/2017		
			All employees need to have a food handlers card within 45 days.				
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		6/26/2017		
			Food manager needs to be registered with the COA.				

Food Establishment Public Inspection Report

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ESTABLISHMENT

MOMMA LUS CONCESSION TRAILER

6803 ACHIEVE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM786	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		6/28/2017	0	H PREOPEN
			Food manager certificate must be obtained and registered with COA within 45 days.				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		6/28/2017		
			All employees who handle food must obtain food handler cards within 45 days.				
	EHFN30	H45 DAY	FOOD ESTABLISHMENT PERMIT		6/28/2017		
			Permit number must be posted on truck.				
	EHFN47	H45 DAY	OTHER VIOLATIONS		6/28/2017		
			Overhead protection variance must be submitted.				

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ESTABLISHMENT

**PESCARAZ
814 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7539					6/22/2017	0	HL1B FOOD

PRIDE HOME CENTER 3503 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1998	EHFN33	H180 DAY	WAREWASHING FACILITY INSTALLED	Three compartment sink is required for proper warewashing.	6/26/2017	2	HL1B

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ESTABLISHMENT

SCRATCH MADE BAKERY

1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7480					6/24/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

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ESTABLISHMENT

**SIENTETE BIEN
2110 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2998	EHFN20	H 3 DAYS	APPROVED SEWAGE/WASTEWATER SYS		6/28/2017	0	HOTHER
			Sink used for warewashing must be indirectly plumbed per IPC.				
	EHFN01	NO	PROPER COOLING TIME AND TEMP.		6/28/2017		
	EHFN02	NO	PROPER COLD HOLDING TEMP.		6/28/2017		
	EHFN03	NO	PROPER HOT HOLDING TEMP.		6/28/2017		
	EHFN04	IN	PROPER COOKING TIME AND TEMP.		6/28/2017		

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SIENTETE BIEN

HF2998	EHFN05	NO	PROPER REHEATING PROCEDURE	6/28/2017	0	HOTHER
	EHFN06	NO	TIME AS PUBLIC HEALTH CONTROL	6/28/2017		
	EHFN08	NA	FOOD RECEIVED AT PROPER TEMP.	6/28/2017		
	EHFN16	NA	PASTEURIZED FOOD REQUIREMENTS	6/28/2017		
	EHFN17	NA	PROPER STORAGE OF FEED ADDITVS	6/28/2017		
	EHFN21	H 3 DAYS	CERTIFIED FOOD MANAGER	6/28/2017		

Food manager needed within 45 days of opening.

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SIENTETE BIEN

HF2998	EHFN22	H 3 DAYS	AUTHORIZED FOOD HANDLER	6/28/2017	0	HOTHER
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Food handler's certification needed for all employees within 45 days.

	EHFN24	NA	REQUIRED RECORDS AVAILABLE	6/28/2017		
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	EHFN25	NA	SPECIALIZED PROCESS COMPLIANCE	6/28/2017		
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	EHFN26	NA	CONSUMER ADVISORY POSTED	6/28/2017		
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	EHFN27	NA	PROPER COOLING METHODS	6/28/2017		
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	EHFN29	H 3 DAYS	ACCURATE THERMOMETERS PROVIDED	6/28/2017		
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Probe thermometer and test strips needed for sanitizer.

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ESTABLISHMENT

SIENTETE BIEN

HF2998	EHFN30	H 3 DAYS	FOOD ESTABLISHMENT PERMIT	6/28/2017	0	HOTHER
<p>Establishment operating without a permit, must close immediately & may not reopen until approved by Enviro. Health Dept.</p>						
	EHFN31	H 3 DAYS	HANDWASHING FACILITY ADEQUATE	6/28/2017		
<p>Hand washing sink is for hand washing only, must be stoked with soap, paper towels at all times.</p>						
	EHFN32	H 3 DAYS	FOOD CONTACT SURFACE CONSTRUCT	6/28/2017		
<p>No tape on countertops, wood must be sealed so that it is cleanable.</p>						
	EHFN36	H 3 DAYS	WIPING CLOTHS PROPERLY USED	6/28/2017		
<p>Wiping cloths must be stored in sanitizer when not in use, buckets needed.</p>						
	EHFN45	H 3 DAYS	PHYSICAL FACILITIES INSTALLED	6/28/2017		
<p>Repair holes in ceiling, holes in floor, must be smooth, durable, non absorbent, and easily cleanable.</p>						
	EHFN47	H 3 DAYS	OTHER VIOLATIONS	6/28/2017		
<p>Establishment operating without a certificate of occupancy; Operating without building final inspection.</p>						

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SIENTETE BIEN

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ESTABLISHMENT

SPRINGHILL SUITES

2301 CINEMA DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2983	EHFN18	H 3 DAYS	PROPER IDENTIFY TOXIC SUBSTANC		6/22/2017	12	HL1B
			§228.213(2) locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. P [18]				
	EHFN21	H 3 DAYS	CERTIFIED FOOD MANAGER		6/22/2017		
			§228.33. Certified Food Protection Manager and Food Handler Requirements.(a) At least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified				
	EHFN38	H 3 DAYS	APPROVED THAWING METHODS		6/22/2017		
			§228.75 (c)(2)(D)(i) Food must be thawed in cool running water, in a cold hold storage, microwave for immediate use, or part of the cooking process.				
	EHFN35	H 3 DAYS	PERSONAL CLEANLINESS / EATING		6/22/2017		
			228.43a A. Hair restraints not in use. B. remote control found on drying rack in bar area.				
	EHFN36	H 3 DAYS	WIPING CLOTHS PROPERLY USED		6/22/2017		
			228.68 Wet wiping cloths must be stored in a sanitizing solution. wet rag was found on the food prep area.				

Food Establishment Public Inspection Report**From 6/22/17 thru 6/28/17**

ESTABLISHMENT

SPRINGHILL SUITES

HF2983	EHFN41	H 3 DAYS	ORIGINAL CONTAINER LABELING	6/22/2017	12	HL1B
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228.78 Bulk food found in unsealed container. Food storage containers, need to be indentified with common name of food and covered.

	EHFN22	H 3 DAYS	AUTHORIZED FOOD HANDLER	6/22/2017		
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228.33 Food handler cert. needed.

	EHFN31	H 3 DAYS	HANDWASHING FACILITY ADEQUATE	6/22/2017		
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§228.38b3. Paper towels for hand drying, or equivlent must be at every hand washing station.

Food Establishment Public Inspection Report

From 6/22/17 thru 6/28/17

ESTABLISHMENT

**SUPER A DISCOUNT
1401 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2377	EHFN07	COS	FOOD AND ICE FROM APPROVED SRC		6/27/2017	26	HL1B
			Eggrolls being cooked at an unapproved location and being sold at store. All food must be prepared on site.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		6/27/2017		
			Soda nozzles needed to be cleaned. Wash nozzles as followed: Wash with soap, rinse with water, sanitize with bleach and air dry.				
	EHFN11	H10DAY	PROPER DISPOSITION OF RETURNED		6/27/2017		
			Foods found on shelf past expiration date. All expired foods must be removed.				
	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS		6/27/2017		
			Three compartment sink must be indirectly plumbed with an airgap.				
	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED		6/27/2017		
			Chlorine/bleach test strips are needed.				

Food Establishment Public Inspection Report

From 6/22/17 thru 6/28/17

ESTABLISHMENT

SUPER A DISCOUNT

HF2377	EHFN31	H10DAY	<p style="text-align: center;">HANDWASHING FACILITY ADEQUATE</p> <p style="text-align: right;">6/27/2017</p> <p>Handsink needed handsoap.</p>	26	HL1B
	EHFN24	H10DAY	<p style="text-align: center;">REQUIRED RECORDS AVAILABLE</p> <p style="text-align: right;">6/27/2017</p> <p>Foods being sold that are not labeled for individual sale. All products must be labeled individually with product name, ingredients, weight, point of origin and common allergens.</p>		
	EHFN09	H10DAY	<p style="text-align: center;">FOOD SEPARATION AND PROTECTION</p> <p style="text-align: right;">6/27/2017</p> <p>a)Food was being stored below chemicals, store food above chemicals to prevent cross contamination. b)Eggs found stored above ready to eat foods. Store eggs below all foods.</p>		
	EHFN22	H45 DAY	<p style="text-align: center;">AUTHORIZED FOOD HANDLER</p> <p style="text-align: right;">6/27/2017</p> <p>All employees who handle food must obtain a food handlers card.</p>		

Food Establishment Public Inspection Report

From 6/22/17 thru 6/28/17

ESTABLISHMENT

SWEET REVENGE MUSTARD

1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7565					6/24/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 6/22/17 thru 6/28/17

ESTABLISHMENT

**TEXAS TEA
2642 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2522	EHFN02	COS	PROPER COLD HOLDING TEMP.		6/28/2017	6	HFOL
			Cut fruit is discarded after four hours, log will be kept, HACCP plan to follow.				
	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE		6/28/2017		
			4 Corrections from previous inspection.				
	EHFN18	IN	PROPER IDENTIFY TOXIC SUBSTANC		6/28/2017		
			Corrected from previous inspection.				
	EHFN29	IN	ACCURATE THERMOMETERS PROVIDED		6/28/2017		
			2 Corrections from previous inspection.				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		6/28/2017		
			All employees need to obtain food handlers certifications.				

Food Establishment Public Inspection Report

From 6/22/17 thru 6/28/17

ESTABLISHMENT

TEXAS TEA

HF2522	EHFN31	IN	HANDWASHING FACILITY ADEQUATE 1 Correction from previous inspection.	6/28/2017	6	HFOL
	EHFN36	IN	WIPING CLOTHS PROPERLY USED One correction from previous inspection.	6/28/2017		
	EHFN46	IN	SERVICE SINK PROVIDED One correction from previous inspection.	6/28/2017		
	EHFN47	IN	OTHER VIOLATIONS One correction from previous inspection.	6/28/2017		
	EHFN42	H45 DAY	NON-FOOD CONTACT SURFACES a) Walk in floors need to be clean. b) Racks in walk in need to be cleaned. c) Outside of ice machine needs to be cleaned. d) Walk in doors need to be cleaned.	6/28/2017		

Food Establishment Public Inspection Report

From 6/22/17 thru 6/28/17

ESTABLISHMENT

**THE ACAI BAR
1000 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7566					6/24/2017	0	HL1B FOOD

**THUMPERS
1000 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7559	EHFN29	H 3 DAYS	ACCURATE THERMOMETERS PROVIDED		6/24/2017	3	HL1B FOOD
			Thermometers required in all cold hold units.				
	EHFN47	H 3 DAYS	OTHER VIOLATIONS		6/24/2017		
			Light bulbs must be protected above food prep area.				

Food Establishment Public Inspection Report

From 6/22/17 thru 6/28/17

ESTABLISHMENT**TOOT N TOTUM #44****5424 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2151	EHFNO3	COS	PROPER HOT HOLDING TEMP.		6/26/2017	3	HL1B	
			Taquitos were holding at 107F. Ensure that hot line sign is always in place while heating taquitos to proper temperature. Ensure temps. are being verified with a probe thermometer.					

Food Establishment Public Inspection Report

From 6/22/17 thru 6/28/17

ESTABLISHMENT

**TOOT N TOTUM #54
3601 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF82	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		6/26/2017	6	HL1B
			Wiping clothes and a dish brush were stored on handsink. Handsink is for handwashing only.				
	EHFN36	COS	WIPING CLOTHS PROPERLY USED		6/26/2017		
			Wiping clothes were found stored outside of sanitizer. Store in sanitizer when not in use.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		6/26/2017		
			a)Clean floors in backroom. b)Clean freezer door. c)Clean all storage container lids and inside cabinets.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		6/26/2017		
			a)Scrape all ceilings that are above food prep areas. b)Patch all holes in walls in back room. (6 months)				
	EHFN46	H180 DAY	SERVICE SINK PROVIDED		6/26/2017		
			Ceiling tiles in restroom must be smooth, durable, nonabsorbent and easily cleaned. (6 months)				

Food Establishment Public Inspection Report

From 6/22/17 thru 6/28/17

ESTABLISHMENT

TWISTED CHEESE (FAB FOODS)**5901 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM781	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		6/28/2017	0	H PREOPEN
			Food Manager needed within 45 days.				
	EHFN32	H30 DAY	FOOD CONTACT SURFACE CONSTRUCT		6/28/2017		
			Seal reach in cooler to promote easy cleanability.				
	EHFN44	H30 DAY	GARBAGE AND REFUSE DISPOSAL		6/28/2017		
			Waste water retention tank must be slopped to a drain 1" or greater and equipped with a shut off valve.				

Food Establishment Public Inspection Report

From 6/22/17 thru 6/28/17

ESTABLISHMENT

TWO KNIVES CATERING

5500 BLUEBIRD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK161	EHFN07	IN	FOOD AND ICE FROM APPROVED SRC	Discussed open bags of bread, prevent contamination. Need to seal when cooled.	6/24/2017	0	HL1B