

Food Establishment Public Inspection Report

From 6/29/17 thru 7/5/17

ESTABLISHMENT

**ABC CATERING
701 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7570	EHFN02	IN	PROPER COLD HOLDING TEMP. Onions holding at 35F. In compliance		7/1/2017	0	HL1B FOOD

ALL CHICKEN CONCESSIONS

701 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7564					7/1/2017	4	HL1B FOOD

Food Establishment Public Inspection Report

From 6/29/17 thru 7/5/17

ESTABLISHMENT

AMARILLO COMMUNITY MARKET

1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2848					7/1/2017	0	HL1B

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From 6/29/17 thru 7/5/17

ESTABLISHMENT

AMARILLO TOWN CLUB SOUTHWEST**7700 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1646	EHFN03	H180 DAY	PROPER HOT HOLDING TEMP. Cheese machine was 130F. Needs to be at least 135F.		7/3/2017	5	HL1B
	EHFN35	H180 DAY	PERSONAL CLEANLINESS / EATING All employees doing food prep need to have hair restraints.		7/3/2017		
	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN Door needs to be self-closing.		7/3/2017		

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From 6/29/17 thru 7/5/17

ESTABLISHMENT**APAC BOOSTER
701 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7584					7/1/2017	0	HL1B FOOD

**APRIL KONGDARA
1000 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7604	EHFNO2	IN	PROPER COLD HOLDING TEMP. Burritos holding at 140F.		7/1/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 6/29/17 thru 7/5/17

ESTABLISHMENT

ARROW CHILD&FAMILY MINISTRIES

4655 S FM 1258

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFR96	EHFN47	H30 DAY	OTHER VIOLATIONS		6/30/2017	1	H PREOPEN	
			Trash cans required for restrooms. hand wash signage required in restrooms. all cold hold units require thermometers. probe thermometer req. written procedures required for vomit and diarrhea events					

B & G CONCESSIONS

701 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7590					7/1/2017	0	HL1B FOOD

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ESTABLISHMENT

**BLUE SKY
5060 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2286	EHFN29	H180 DAY	ACCURATE THERMOMETERS PROVIDED		7/3/2017	6	HL1B
			Quat test strips needed to test sanitizer.				
	EHFN37	H180 DAY	ENVIRONMENTAL CONTAMINATION		7/3/2017		
			Shelf needs to be fixed so food is at least 6" off the floor.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		7/3/2017		
			a) Can opener needs to be cleaned b) Cooler shelf needs cleaning c) Ice cream cooler needs cleaning				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		7/3/2017		
			Ceiling tiles in restroom and above tea urns/soda machine need to be smooth, non-absorbent, and easily cleanable.				
	EHFN47	H180 DAY	OTHER VIOLATIONS		7/3/2017		
			ANSUL system and fire extinguisher need to be inspected				

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ESTABLISHMENT

BOYDSTON FAIR FOODS

1518 5TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7606	EHFN02	COS	PROPER COLD HOLDING TEMP. Hot dog temp at 53F		7/4/2017	3	HL1B FOOD

BOYDSTONS FAIR FOODS

701 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7571					7/1/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 6/29/17 thru 7/5/17

ESTABLISHMENT

BURGER KING #10952

1800 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2778	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		7/3/2017	9	HL1B
			Sink used for washing vegetables must be indirectly plumbed per IPC.				
	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN		7/3/2017		
			a) Back door gasket must be repaired to seal tightly. b) Drive thru window must be repaired to close easily. Window must remain closed when not in use to prevent pest entry.				
	EHFN40	COS	SINGLE-USE ARTICLES STORAGE		7/3/2017		
			Single use trays and lids must be stored inverted.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		7/3/2017		
			a) Reach in cooler where frozen foods are slacked before cooking need to be cleaned. b) Condiment containers need to be cleaned on underside.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		7/3/2017		
			a) Old drive thru area needs to be cleaned and all unused equipment must be removed. b) Fix missing ceiling tile. c) Floor tiles must be replaced. d) Ceiling tiles @ drink station must be smooth, easily cleanable. e) Repair walk in condensate line.				

Food Establishment Public Inspection Report

From 6/29/17 thru 7/5/17

ESTABLISHMENT

BURGER KING #10952

HF2778	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT	7/3/2017	9	HL1B
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a) Cardboard is not a cleanable surface and may not be used on shelves or as guard on soda fountain. b) Remove small containers that are no longer cleanable due to chipping or wear.

**BURRITO STOP
1000 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HFT7586	EHFN03	COS	PROPER HOT HOLDING TEMP.		7/1/2017	3	HL1B FOOD
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Food was found at 122 F. Taken back to restaurant & reheated to 165 F when food was returned it was 155 F. cambros are not approved for hot holding food you must have a mech. Means of keeping food hot. sterno fuel warmers brought back from restaurant

Food Establishment Public Inspection Report

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ESTABLISHMENT

**CANYON HS COLOR GUARD
1518 5TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7537					7/4/2017	0	HL1B FOOD
HFT7538					7/4/2017	0	HL1B FOOD

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From 6/29/17 thru 7/5/17

ESTABLISHMENT**CANYON KETTLE CORN**

1518 5TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7593					7/4/2017	0	HL1B FOOD

CARA RAMIREZ & KEITHA JONES

1518 5TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7532	EHFN47	IN	OTHER VIOLATIONS	Looks great!	7/4/2017	0	HL1B FOOD

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ESTABLISHMENT

**CHICK FIL A
701 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7602	EHFNO3	IN	PROPER HOT HOLDING TEMP. Chicken sandwiches 135F.		7/1/2017	0	HL1B FOOD

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ESTABLISHMENT

**DAVID PRESCOTT
701 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7579	EHFN35	COS	PERSONAL CLEANLINESS / EATING	Must wear hair nets.	7/1/2017	0	HL1B FOOD
	EHFN14		PROPER HAND WASHING / GLOVES	Need to wear gloves when grabbing sticks.	7/1/2017		
	EHFN32	NA	FOOD CONTACT SURFACE CONSTRUCT	Fix wood panel by next event.	7/1/2017		

Food Establishment Public Inspection Report

From 6/29/17 thru 7/5/17

ESTABLISHMENT**DC QUEENS BASKETBALL****1518 5TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT7583	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN		7/4/2017	1	HL1B FOOD	
			Screened in area needs to be completely screened in during food prep.					

DIANNA BROCK**1518 5TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7533					7/4/2017	0	HL1B FOOD

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ESTABLISHMENT**DOLLAR GENERAL STORE #10043****400 HARRELL LN**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC237	EHFN11	H 3 DAYS	PROPER DISPOSITION OF RETURNED		7/5/2017	8	HL1B
			Several dented can found on shelves. Dent can must be pull and not sold.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		7/5/2017		
			Ceiling tiles in both women and men restroom need to be smooth, durable, non-absorbent & easily cleanable. This demerit was on your last inspection. Ceiling tiles need to be replaced by 8-5-17 or a 75.00 reinspection fee will be applied.				
	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		7/5/2017		
			Both door in stock room are not tight fitting. Doors need to be tight fitting to keep pest out. This demerit was on your last inspection. Door needs to be fixed by 8-5-17 or a 75.00 reinspection fee will be applied.				
	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		7/5/2017		
			Reach in cooler under milk and eggs cover with dried food particles. Bottom of both reach in cooler need to be clean and sanitized.				

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ESTABLISHMENT**DOMINOS
2604 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF3012					6/29/2017	0	H PREOPEN

**DOMINOS PIZZA
1518 5TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7526					7/4/2017	0	HL1B FOOD

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ESTABLISHMENT

FAMILY DOLLAR STORE #3478**900 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2769	EHFN11	COS	PROPER DISPOSITION OF RETURNED Dented cans found on shelf for sale. Cans were removed.		6/30/2017	5	HL1B
	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN Back doors need new floor sweeps. *Repeat violation*		6/30/2017		
	EHFN42	COS	NON-FOOD CONTACT SURFACES Inside of milk cooler needs to be cleaned.		6/30/2017		

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ESTABLISHMENT

FAT CAT FISH & GRILL

701 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7554	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		7/1/2017	7	HL1B FOOD
			Entire unit must be cleaned.				
	EHFN35	COS	PERSONAL CLEANLINESS / EATING		7/1/2017		
			All employees must properly restrain their hair.				
	EHFN47	IN	OTHER VIOLATIONS		7/1/2017		
			May not open until all items are fixed and opened by the Environmental Health Department. All food must be discarded at end of event.				
	EHFN02	COS	PROPER COLD HOLDING TEMP.		7/1/2017		
			Raw chicken holding in a cooler at 55F, Ranch 75F, Tarter sauce 75F, Batter room temp. All corrected on site. Adequate mechanical refrigeration must be obtained before allowed to open. Cooler holding at 50F, Batter holding at 50F.				

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ESTABLISHMENT

**FROSTY TREATS
1518 5TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7576					7/4/2017	0	HL1B FOOD
					7/4/2017		

701 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7657					7/1/2017	0	HL1B FOOD

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ESTABLISHMENT**G & C HYDROFARMS
1518 5TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7608					7/4/2017	0	HL1B FOOD

**G & G CONCESSIONS
1518 5TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT7581	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN		7/4/2017	1	HL1B FOOD	
			Food prep areas need to be completely screened in.					

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ESTABLISHMENT

**GOOD & HEALTHY CAFE
1901 MEDI PARK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2440	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		6/29/2017	12	HL1B
			a)Sanitizer bleach water in sink was below 10ppm, must be 50ppm. b)Sanitizer bleach water in bottle was below 10ppm, must be 100ppm. Bleach sanitizer test strips are needed.				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		6/29/2017		
			Food handler cards are required for all employees who handle food. Must be obtained within 45 days.				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		6/29/2017		
			a)Gaskets on commercial cooler need to be replaced. b)Commercial cooler has condensate leak that needs to be repaired.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		6/29/2017		
			Three compartment sink must be indirectly plumbed with an air gap.				
	EHFN47	H180 DAY	OTHER VIOLATIONS		6/29/2017		
			a)Fire extinguisher and vent need to be inspected. b)Remove all unnecessary equipment that is broken or not being used.				

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ESTABLISHMENT

**H2O AND JAVA TO GO
6010 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2733	EHFN22	H10DAY	AUTHORIZED FOOD HANDLER		7/5/2017	2	HL1B
			All employees need food handlers cards by 9-16-2017				

**J & L GOOD GRUBS
701 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7522	EHFN03	IN	PROPER HOT HOLDING TEMP.		7/1/2017	0	HL1B FOOD
			Beef was 203F.				

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ESTABLISHMENT**J DAWGS
701 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7580					7/1/2017	0	HL1B FOOD

**JAM THATS GOOD
1000 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7582					7/1/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 6/29/17 thru 7/5/17

ESTABLISHMENT**JASON MASHBURN
1518 5TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7613					7/4/2017	0	HL1B FOOD

**JASONS DELI
7406 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF69	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		7/3/2017	1	HL1B
Ceiling tiles in restrooms must be smooth, durable, and non-absorbent.							

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ESTABLISHMENT

**JERSEY MIKES SUBS
2311 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2578	EHFN21	H180 DAY	CERTIFIED FOOD MANAGER		7/3/2017	10	HL1B
			Food manager certification must be registered with Environmental Health yearly.				
	EHFN39	H180 DAY	PROPER USE OF UTENSILS		7/3/2017		
			Any cutting boards that are melted or excessively worn must be resurfaced or replaced.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		7/3/2017		
			a) Clean floor behind soda dispenser. b) Clean walk in freezer floor. c) All equipment handles need to be cleaned.				
	EHFN37	COS	ENVIRONMENTAL CONTAMINATION		7/3/2017		
			Single use items must be stored at least 6" off the ground to prevent contamination.				
	EHFN47	H180 DAY	OTHER VIOLATIONS		7/3/2017		
			Fire extinguisher and fire supression system must be serviced.				

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ESTABLISHMENT

JERSEY MIKES SUBS

HF2578	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE	7/3/2017	10	HL1B
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a) Tea nozzles must be washed, rinsed, sanitized, and air dried every night. b) Cutting boards must be clean before storage. c) Bread covers must be kept clean.

	EHFN46	H180 DAY	SERVICE SINK PROVIDED	7/3/2017		
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a) Spanish & English employee hand washing signs needed in restrooms. b) Covered trash can needed in women's restroom.

**JOE DADDYS
2108 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HFK56	EHFN47	COS	OTHER VIOLATIONS		7/1/2017	1	HL1B
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Sanitizing strips/solution needed.

	EHFN03	IN	PROPER HOT HOLDING TEMP.		7/1/2017		
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Burritos were 144F. Brisket sandwiches were 124-135. COS Rapidly reheated.

Food Establishment Public Inspection Report

From 6/29/17 thru 7/5/17

ESTABLISHMENT**JOE TACO TAQUERIA
7312 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK174					7/4/2017	0	HL1B

**JOHN BARNHART
1518 5TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7569	EHFNO3	IN	PROPER HOT HOLDING TEMP. Sausage holding at 137F. In compliance.		7/4/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

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ESTABLISHMENT

**JUST DUNN POPPIN
1000 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7610					7/1/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

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ESTABLISHMENT**KREPE ASYLUM
1518 5TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7587					7/4/2017	0	HL1B FOOD

701 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7588					7/1/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 6/29/17 thru 7/5/17

ESTABLISHMENT**M & M SNOW CONES
2201 SE 114TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM719					7/4/2017	0	HL1B FOOD

**MARIAS COCINA MEXICANA
1316 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2202	EHFN28	IN	PROPER DATE MARKING		6/30/2017	0	HFOL
			An approved date marking system is being used. In compliance.				
	EHFN34	IN	NO EVIDENCE OF INSECT CONTAMIN		6/30/2017		
			Establishment has a pest control company. In compliance				

Food Establishment Public Inspection Report

From 6/29/17 thru 7/5/17

ESTABLISHMENT

MCDONALDS
6312 HOLLYWOOD RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF482	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		7/3/2017	8	HL1B
			Food manager did not know HACCP plan of pickles and hold or discard time.				
	EHFN35	H90 DAY	PERSONAL CLEANLINESS / EATING		7/3/2017		
			Personal drink found in reach in cooler. No person item may be placed in reach in cooler to prevent food contamination.				
	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		7/3/2017		
			A) Ice machine has dirt build-up. Ice machine need to be clean B) Container hold clean dishes is dirty. Container need to be clean or replaced C) shelves hold microwaves has food build-up. Shelves need to be cleaned.				
	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		7/3/2017		
			Back door does not have a tight seal. Back door need a gasket. Back door need to seal tightly to prevent pest from entering the building.				
	EHFN47	H90 DAY	OTHER VIOLATIONS		7/3/2017		
			A) Food manager card is expired. Food manager card needed by 8/3/17.B) Current inspection found not posted. Current inspection must be posted where public can see it or a card that says available upon request. This demerit was on last inspection.				

Food Establishment Public Inspection Report

From 6/29/17 thru 7/5/17

ESTABLISHMENT

**PAK A SAK #1
2800 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC115	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		7/5/2017	3	HL1B	
			A) Ice machine has dirt build up on inside. Ice machine need to be clean. Corrected on site. B) Soda nozzles found dirty. Soda nozzle need to be clean. Corrected on site.					

**PAK A SAK #10
4200 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF824	EHFN39	H180 DAY	PROPER USE OF UTENSILS		6/29/2017	2	HL1B	
			Cutting board needs to be replaced					
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		6/29/2017			
			a) Shelf under soda machine sticky. COS. b) Lid holders need to be cleaned. c) Coffee machine needs to be cleaned. d) Freezer needs to be cleaned. e) Dirty walls in prep room. COS					

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ESTABLISHMENT

**PAK A SAK #17
7404 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1912	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES	a) Ice cream freezer needs to be cleaned b) Fridge fans are dusty c) Cup holders by cash register need to be cleaned	6/29/2017	1	HL1B

PAPAS CONCESSIONS 701 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7547	EHFN27	COS	PROPER COOLING METHODS	Electrical circuit blown and refrigerator. not working. went home and brought new refrigerator to site	7/1/2017	0	HL1B FOOD

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From 6/29/17 thru 7/5/17

ESTABLISHMENT

PETRO STOPPING CENTERS F I 8500 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1558	EHFN03	COS	PROPER HOT HOLDING TEMP.		7/3/2017	19	HL1B
			Breakfast sandwiches and burritos holding @ 122F, 111F. Product was put in hot hold at 4:30 AM, product was discarded, must be held at 135F or above at all times.				
	EHFN18	H180 DAY	PROPER IDENTIFY TOXIC SUBSTANC		7/3/2017		
			Chemicals must be labeled.				
	EHFN29	H180 DAY	ACCURATE THERMOMETERS PROVIDED		7/3/2017		
			a) Reach in cooler with drinks needs a thermometer. b) Replace broken thermometer in reach in cooler in cooking area.				
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		7/3/2017		
			a) Cooler handles need to be replaced. b) Seal wood shelves in dry storage area so that they are cleanable.				
	EHFN36	H180 DAY	WIPING CLOTHS PROPERLY USED		7/3/2017		
			a) Sanitizer must be available at all times food prep or cooking occurs. b) Rags must be stored in sanitizer when not in use.				

Food Establishment Public Inspection Report

From 6/29/17 thru 7/5/17

ESTABLISHMENT

PETRO STOPPING CENTERS F I

HF1558	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES	7/3/2017	19	HL1B
			Clean: Under shelves in dry storage; Under soda syrup dispenser; Microwaves; Can opener holster; Reach in coolers; Gaskets.			
	EHFN47	H180 DAY	OTHER VIOLATIONS	7/3/2017		
			a) Non commercial equipment must be removed, or cannot be used for anything other than employee items. b) Vent hood insufficient to remove grease laden vapors, equipment not covered by hood.			
	EHFN28	COS	PROPER DATE MARKING	7/3/2017		
			All products must bear a date and be discarded after 7 days. All out of date product was discarded. Please include date opened or made and discard date.			
	EHFN10	H180 DAY	FOOD CONTACT SURFACES SANITIZE	7/3/2017		
			a) Coffee filters must be stored when not in use. b) Soda nozzles must be washed, rinsed, sanitized and air dried every night. c) Utensil tubs need to be cleaned.			
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	7/3/2017		
			a) Bathroom ceiling tiles must be smooth, durable, non-absorbent, and easily cleanable. b) Seal holes in wall in mop sink area, paint or seal to be easily cleanable.			

Food Establishment Public Inspection Report

From 6/29/17 thru 7/5/17

ESTABLISHMENT**PURPLE FLAMINGO (CRUSH)****1000 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7599	EHFN47	H 2 HOUR	OTHER VIOLATIONS No labels found on product.		7/1/2017	1	HL1B FOOD

701 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7600					7/1/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 6/29/17 thru 7/5/17

ESTABLISHMENT

**SARA MCLAIN
1000 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7603					7/1/2017	0	HL1B FOOD

**SERRANOS RESTAURANT
701 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7492	EHFN03	COS	PROPER HOT HOLDING TEMP.		7/1/2017	3	HL1B FOOD
Cooked meat holding at 115F. Meat was rapidly reheated to 165F.							

Food Establishment Public Inspection Report

From 6/29/17 thru 7/5/17

ESTABLISHMENT**SWEET REVENGE MUSTARD**

1000 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7609					7/1/2017	0	HL1B FOOD

T & M COKE BOOTH

701 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7491					7/1/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 6/29/17 thru 7/5/17

ESTABLISHMENT

**T & M FOOD MART
1011 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2234	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		6/30/2017	4	HL1B
			a)Tea nozzles needed to be cleaned. b)Tong for pickles container needed to be cleaned.				
	EHFN46	H180 DAY	SERVICE SINK PROVIDED		6/30/2017		
			Restroom door must be self-closing.				

Food Establishment Public Inspection Report

From 6/29/17 thru 7/5/17

ESTABLISHMENT**TAQUERIA RIVERA
701 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7536	EHFN02	IN	PROPER COLD HOLDING TEMP. Cold hold holding at 38F. In compliance		7/1/2017	0	HL1B FOOD
	EHFN03	IN	PROPER HOT HOLDING TEMP. Hamburgers holding at 166F. In compliance		7/1/2017		

Food Establishment Public Inspection Report

From 6/29/17 thru 7/5/17

ESTABLISHMENT**THE ACAI BAR
1000 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7585	EHFN02	COS	PROPER COLD HOLDING TEMP. Cut strawberries holding at 45F. Must be kept at 41F or below.		7/1/2017	5	HL1B FOOD
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED No thermometer available.		7/1/2017		

**THE SNOBALL STOP
1518 5TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7572	EHFN47	IN	OTHER VIOLATIONS Looks great!		7/4/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 6/29/17 thru 7/5/17

ESTABLISHMENT

THROWBACKS SPORTS BAR

7150 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2081	EHFN19	H180 DAY	APPROVED WATER SOURCE		6/29/2017	9	HL1B
			3 comp sink is directly connected to the sewer. An indirect connection is needed.				
	EHFN33	H180 DAY	WAREWASHING FACILITY INSTALLED		6/29/2017		
			Mop sink needs to have a faucet with running water				
	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN		6/29/2017		
			Side door needs to be self closing.				
	EHFN37	H180 DAY	ENVIRONMENTAL CONTAMINATION		6/29/2017		
			Lemon and limes found on floor. All food must be at least 6" off the floor.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		6/29/2017		
			Mold in fridge.				

Food Establishment Public Inspection Report

From 6/29/17 thru 7/5/17

ESTABLISHMENT

THROWBACKS SPORTS BAR

HF2081

EHFN46

H180 DAY

SERVICE SINK PROVIDED

6/29/2017

9

HL1B

Bathroom doors (men and women's) need to be self closing.

Food Establishment Public Inspection Report

From 6/29/17 thru 7/5/17

ESTABLISHMENT

**THUMPERS
1000 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7596	EHFN03	COS	PROPER HOT HOLDING TEMP. hot food found at 130 degrees f reheated to 165 degrees f must hot hold at 135 degrees or above		7/1/2017	8	HL1B FOOD
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE hand wash station required		7/1/2017		
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED Thermometers required		7/1/2017		
	EHFN47	COS	OTHER VIOLATIONS ice used as coolant cannot be served for drinks. discard ice. light bulb protection required must be corrected by next event		7/1/2017		

Food Establishment Public Inspection Report

From 6/29/17 thru 7/5/17

ESTABLISHMENT

WHEELER CONCESSIONS

701 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7495					7/1/2017	0	HL1B FOOD

ZJCGP INC DBA THE URB EXPRESS

701 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7595	EHFN29	H 2 HOUR	ACCURATE THERMOMETERS PROVIDED	Test strips needed for sanitizer.	7/1/2017	2	HL1B FOOD