

Food Establishment Public Inspection Report
From 3/30/17 thru 4/5/17

ESTABLISHMENT

APPLEBEES NEIGHBORHOOD GRILL
5630 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2336	EHFN02	COS	PROPER COLD HOLDING TEMP.		3/30/2017	20	HL1B
			Food on grill cook line holding at 51 degrees, must be held at 41 degrees. Repeat violation.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		3/30/2017		
			Food in walk in cooler is not protected from environment. Ceiling is leaking throughout the walk in cooler.				
	EHFN21	COS	CERTIFIED FOOD MANAGER		3/30/2017		
			Wet stacking, contamination of hand towels due to not being in dispenser, rotten onions found in dry storage.				
	EHFN28	COS	PROPER DATE MARKING		3/30/2017		
			Date marking not present on all items on the walk in cooler.				
	EHFN32	COS	FOOD CONTACT SURFACE CONSTRUCT		3/30/2017		
			Water or liquid found in cooler in bar area. Repeat violation.				

Food Establishment Public Inspection Report**From 3/30/17 thru 4/5/17****ESTABLISHMENT****APPLEBEES NEIGHBORHOOD GRILL**

HF2336	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN	3/30/2017	20	HL1B
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Door sweep on kitchen door exit needs replaced. Repeat violation.

	EHFN47	COS	OTHER VIOLATIONS	3/30/2017		
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Hand washing sink in bar area being used to hold chemicals. No soap in bar area; Repeat Violation. Major cleaning needed in freezer area facing the kitchen and in bar area. Cooler is holding water in the bar area.

	EHFN42	COS	NON-FOOD CONTACT SURFACES	3/30/2017		
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General cleaning needed throughout the kitchen. Underneath surfaces and floor area. Grout appear to be to deep in areas of the kitchen and collecting food matter.

Food Establishment Public Inspection Report**From 3/30/17 thru 4/5/17****ESTABLISHMENT****ARBYS #5726****7222 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1564	EHFN09	H180 DAY	FOOD SEPARATION AND PROTECTION		3/31/2017	6	HL1B
			Broom handle touching three comp sink. Sour Cream in pull out not in individual container. Card Board being used for grease spills.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		3/31/2017		
			Gaskets are not clean on fridge.				
	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		3/31/2017		
			Back door does not close.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		3/31/2017		
			Ceiling tiles in bathroom need to be smooth durable and easily cleanable. All holes in wall need to be repaired. Holes are not smooth durable or easily cleanable.				

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From 3/30/17 thru 4/5/17

ESTABLISHMENT

**BONHAM MIDDLE SCHOOL
5600 SW 49TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF220	EHFN37		ENVIRONMENTAL CONTAMINATION		4/5/2017	4	HL1B
			Air duct is not clean. Repeat				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		4/5/2017		
			Walk in cooler walls and ceiling are not smooth, not easily cleanable. Paint is peeling and cracking. Repeat				
	EHFN47	H10DAY	OTHER VIOLATIONS		4/5/2017		
			Employee restroom sink is damaged and not cleanable.				
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		4/5/2017		
			Wrong type ceiling panels over food prep. b) Air ducts not clean. Repeat				

Food Establishment Public Inspection Report

From 3/30/17 thru 4/5/17

ESTABLISHMENT

**BURRITO STOP
114 SE 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2210	EHFN02	COS	PROPER COLD HOLDING TEMP.		3/31/2017	21	HL1B
			A) Walk in cooler holding at 50F. Meat holding at 47F. Beans holding at 47. Rice holding at 48F. Needs to be 41F or below. B) Eggs holding at 47F. Must be 45F or below. Food was moved to another cooler or discarded.				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		3/31/2017		
			Beans holding at 160F on prep line. In compliance.				
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		3/31/2017		
			Evidence of rodents found in several areas. Areas must be cleaned and sanitized.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		3/31/2017		
			A) ALL food contact surfaces must be cleaned and sanitized. B) Sanitizer must be utilized by cook and prep cooks. Corrected on site.				
	EHFN37	H 3 DAYS	ENVIRONMENTAL CONTAMINATION		3/31/2017		
			Containers of beans holding in the walk in without lids.				

Food Establishment Public Inspection Report**From 3/30/17 thru 4/5/17****ESTABLISHMENT****BURRITO STOP**

HF2210	EHFN32	H90 DAY	FOOD CONTACT SURFACE CONSTRUCT	3/31/2017	21	HL1B
			A) Gaskets on walk in and reach ins need to be repaired or replaced. B) Cutting boards need to be resurfaced or replaced by 6/30/17.			
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS	3/31/2017		
			Sink used for fruit and vegetables washing needs to be indirectly connected to the sewer by next routine inspection.			
	EHFN27	H 3 DAYS	PROPER COOLING METHODS	3/31/2017		
			Walk in cooler is not maintaining proper temperature. Walk in must maintain proper temp before storing food.			
	EHFN43	H180 DAY	ADEQUATE VENTILATION AND LIGHT	3/31/2017		
			A) Light cover is needed on the light bulb in walk in. B) Vent cover is needed above the tortilla area.			
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE	3/31/2017		
			Ice found in both hand washing sinks during inspection. Sink must be used for hand washing only. Corrected on site.			
	EHFN39	H10DAY	PROPER USE OF UTENSILS	3/31/2017		
			Dishes found stacked wet on clean dish rack. Dished must be completely air dried before stacking.			

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ESTABLISHMENT

BURRITO STOP

HF2210	EHFN46	H180 DAY	SERVICE SINK PROVIDED	3/31/2017	21	HL1B
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Ceiling tiles in restroom need to be smooth, easily cleanable, and non absorbent by next routine inspection.

	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	3/31/2017		
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Wood in window needs to be sealed to ensure it is easily cleanable, smooth, and non absorbent by next routine inspection. B) Ceiling fans and air ducts in dining room need to be dusted.

BUSHLAND HIGH SCHOOL

1201 S FM 2381

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HFP20	EHFN09		FOOD SEPARATION AND PROTECTION		4/3/2017	6	HL1B
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Cardboard on prep area is a cross contamination. All surfaces must be smooth, durable, cleanable and non-absorbent.

	EHFN18		PROPER IDENTIFY TOXIC SUBSTANC		4/3/2017		
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Chemicals stored above the prep area and the comp sink. Toxic substances must be stored below food prep and dish areas.

Food Establishment Public Inspection Report

From 3/30/17 thru 4/5/17

ESTABLISHMENT

BUSHS CHICKEN

4406 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2943	EHFN03	IN	PROPER HOT HOLDING TEMP.		4/3/2017	5	HL1B
			Mac and cheese held at 150F.Chicken wing held at 145F.				
	EHFN36	COS	WIPING CLOTHS PROPERLY USED		4/3/2017		
			Dirty rags found on countertop. Rags must be stored inside sanibucket when not in use.COS.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		4/3/2017		
			Wood underneath front counter needs to be painted or sealed. This is a repeat violation must be corrected or a \$75 reinspection fee will be charged.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		4/3/2017		
			Dirty rags found in hand washing sink. Corrected on site.				
	EHFN39	COS	PROPER USE OF UTENSILS		4/3/2017		
			Wet stacking was found. Dishes must be completely air dried before stacking. COS.				

Food Establishment Public Inspection Report

From 3/30/17 thru 4/5/17

ESTABLISHMENT**BUSHS CHICKEN**

HF2943	EHFN35	H90 DAY	PERSONAL CLEANLINESS / EATING	4/3/2017	5	HL1B
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Hat or hairnet must be worn at all times in the kitchen. Visors are unacceptable without a hairnet.

BUTTONS & BOWS PRESCHOOL

3815 S LIPSCOMB ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD21	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER		3/31/2017	7	HL1B
			Food Manager card is expired. Must be approved course.				
	EHFN32	H90 DAY	FOOD CONTACT SURFACE CONSTRUCT		3/31/2017		
			Window ledge (inside) at food counter is not smooth surface. (Repair).				
	EHFN47	H90 DAY	OTHER VIOLATIONS		3/31/2017		
			Kitchen ceiling is not correct type. Must be smooth, non-porous and easy to clean. 90 days to replace.				

Food Establishment Public Inspection Report

From 3/30/17 thru 4/5/17

ESTABLISHMENT

CEFCO FOOD STORE #2091

1600 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2193	EHFN43	H180 DAY	ADEQUATE VENTILATION AND LIGHT	Light shields are needed.	4/3/2017	9	HL1B
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES	Behind coffee and soda machine needs to be cleaned or replaced.	4/3/2017		
	EHFN33	H180 DAY	WAREWASHING FACILITY INSTALLED	A properly installed mop sink is needed.	4/3/2017		
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER	A certified food manager is needed within 45 days. Food manager needs to be registered with the city. A \$40 yearly registration fee does apply.	4/3/2017		
	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED	A working thermometer is needed in the in walk in cooler.	4/3/2017		

Food Establishment Public Inspection Report

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ESTABLISHMENT

CEFCO FOOD STORE #2091

HF2193

EHFN45

H180 DAY

PHYSICAL FACILITIES INSTALLED

4/3/2017

9

HL1B

A) Ceiling tiles need to be smooth, non absorbent and easily cleanable over areas subject to moisture. B) Missing/cracked tiles need to be repaired or replaced to ensure that the floor does not hold water after mopping.

Food Establishment Public Inspection Report**From 3/30/17 thru 4/5/17****ESTABLISHMENT****DOLLAR GENERAL #3488****307 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF810	EHFN11	COS	PROPER DISPOSITION OF RETURNED		4/5/2017	8	HL1B
			Dented and expired cans found on shelves for sale. Cans were removed.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		4/5/2017		
			Egg cooler shelves needed to be cleaned and sanitized.				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		4/5/2017		
			Thermometer needed in milk cooler.				
	EHFN45	COS	PHYSICAL FACILITIES INSTALLED		4/5/2017		
			All floors in back storage room and employee break room need to be cleaned.				
	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN		4/5/2017		
			Rodent droppings found in back room. Area needs to be cleaned and sanitized. Establishment is being treated by a licensed pest control operator.				

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From 3/30/17 thru 4/5/17

ESTABLISHMENT**FIESTA FOODS
1012 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF561	EHFN02	IN	PROPER COLD HOLDING TEMP. Produce cooler is holding proper temp- In compliance		4/5/2017	0	HFOL

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ESTABLISHMENT

IHOP #3003
1711 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2592	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		3/30/2017	12	HL1B
			Gaskets on reach in coolers need to be repaired or replaced by next routine inspection.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		3/30/2017		
			Dirty dishes found on clean dish rack.				
	EHFN02	IN	PROPER COLD HOLDING TEMP.		3/30/2017		
			Sliced tomatoes holding at 38F in walkin cooler. In compliance.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		3/30/2017		
			Warmer on serving line found with dust and food debris.				
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION		3/30/2017		
			A) Mixed pancake batter stored without lids. Corrected on site. B) Condensation water pooling in the bottom of several reach in coolers. Must be fixed by 4/10/17.				

Food Establishment Public Inspection Report**From 3/30/17 thru 4/5/17**

ESTABLISHMENT

IHOP #3003

HF2592	EHFN39	H180 DAY	PROPER USE OF UTENSILS	3/30/2017	12	HL1B
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Cutting boards need to be resurfaced or replaced to ensure they are easily cleanable by next routine inspection.

	EHFN29	H180 DAY	ACCURATE THERMOMETERS PROVIDED	3/30/2017		
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Thermometers need in front reach in cooler and reach cooler holding meat.

	EHFN31	COS	HANDWASHING FACILITY ADEQUATE	3/30/2017		
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Ice found in handsink. Hand sink is only for hand washing. Ice was removed on site.

Food Establishment Public Inspection Report

From 3/30/17 thru 4/5/17

ESTABLISHMENT

**KICKED BACK BAR
521 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2713	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN		4/4/2017	4	HL1B
			A new door sweep is needed to ensure insects and rodents do not enter by 10/04/2017.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		4/4/2017		
			Broken floor tiles in front area need to be fixed by 10/4/17.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		4/4/2017		
			Ceiling fans, ceiling and HVAC system vents over bar needs to be dusted.				
	EHFN43	H180 DAY	ADEQUATE VENTILATION AND LIGHT		4/4/2017		
			Hole in ceiling, to the left of the bar needs to be covered.				
	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE		4/4/2017		
			All food contact surfaces were very clean. Great job!				

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ESTABLISHMENT

Food Establishment Public Inspection Report**From 3/30/17 thru 4/5/17****ESTABLISHMENT****LA HERRADURA NIGHT CLUB
5600 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2957	EHFN19	IN	APPROVED WATER SOURCE		4/3/2017	0	H PREOPEN
			Corrected.				
	EHFN20	IN	APPROVED SEWAGE/WASTEWATER SYS		4/3/2017		
			Corrected.				
	EHFN29	IN	ACCURATE THERMOMETERS PROVIDED		4/3/2017		
			Corrected.				
	EHFN47	IN	OTHER VIOLATIONS		4/3/2017		
			2 items corrected.				
	EHFN34	IN	NO EVIDENCE OF INSECT CONTAMIN		4/3/2017		
			3 items corrected.				

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ESTABLISHMENT

LA HERRADURA NIGHT CLUB

HF2957	EHFN39	IN	<p style="text-align: center;">PROPER USE OF UTENSILS</p> <p style="text-align: center;">Corrected.</p>	4/3/2017	0	H PREOPEN
	EHFN43	IN	<p style="text-align: center;">ADEQUATE VENTILATION AND LIGHT</p> <p style="text-align: center;">Corrected.</p>	4/3/2017		
	EHFN45	H180 DAY	<p style="text-align: center;">PHYSICAL FACILITIES INSTALLED</p> <p style="text-align: center;">Ice machine needs to be removed/repaired.</p>	4/3/2017		
	EHFN21	H180 DAY	<p style="text-align: center;">CERTIFIED FOOD MANAGER</p> <p style="text-align: center;">Food handlers cards needed.</p>	4/3/2017		
	EHFN22	H45 DAY	<p style="text-align: center;">AUTHORIZED FOOD HANDLER</p> <p style="text-align: center;">Food manager needed in 45 days.</p>	4/3/2017		

Food Establishment Public Inspection Report

From 3/30/17 thru 4/5/17

ESTABLISHMENT**LONG JOHN SILVERS****1600 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1681	EHFN21	IN	CERTIFIED FOOD MANAGER		3/30/2017	0	HFOL
			Food manager has been registered with COA. In compliance				
	EHFN20	IN	APPROVED SEWAGE/WASTEWATER SYS		3/30/2017		
			Sewer cap has been placed.				

Food Establishment Public Inspection Report

From 3/30/17 thru 4/5/17

ESTABLISHMENT

**LOS BRACEROS
3303 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2826	EHFN17	H10DAY	PROPER STORAGE OF FEED ADDITVS Food additives not labeled.		4/5/2017	36	HL1B
	EHFN19	H10DAY	APPROVED WATER SOURCE No backflow device on mop sink.		4/5/2017		
	EHFN21	H10DAY	CERTIFIED FOOD MANAGER Food manager card is expired. Food manager must be a full time kitchen worker.		4/5/2017		
	EHFN28	H10DAY	PROPER DATE MARKING No date marks on TCS foods stored over 24 hrs.		4/5/2017		
	EHFN30	H10DAY	FOOD ESTABLISHMENT PERMIT Food establishment card expired.		4/5/2017		

Food Establishment Public Inspection Report**From 3/30/17 thru 4/5/17****ESTABLISHMENT****LOS BRACEROS**

HF2826	EHFN31	COS	HANDWASHING FACILITY ADEQUATE	4/5/2017	36	HL1B
			No paper towels at back hand sink.			
	EHFN33	H10DAY	WAREWASHING FACILITY INSTALLED	4/5/2017		
			Dish wash machine is not sanitizing.			
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN	4/5/2017		
			Gap at back door.			
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION	4/5/2017		
			Air ducts are not clean. b)Back of restaurant has standing water and unused equipment. Area must be clean.			
	EHFN39	H10DAY	PROPER USE OF UTENSILS	4/5/2017		
			Utensils not cleaned or stored properly. Utensils not clean after wash, wet stacked on dish shelves, utensils stored mouthpart up.			
	EHFN40	H10DAY	SINGLE-USE ARTICLES STORAGE	4/5/2017		
			Single service items not inverted.			

Food Establishment Public Inspection Report

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ESTABLISHMENT

LOS BRACEROS

HF2826	EHFN41	H10DAY	ORIGINAL CONTAINER LABELING	4/5/2017	36	HL1B
			Bulk foods not labeled. b)Working containers not labeled.			
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	4/5/2017		
			Doors, shelves, ceiling, grease barrel not clean. Tea urn counter is cracked and not easily cleanable.			
	EHFN44	H10DAY	GARBAGE AND REFUSE DISPOSAL	4/5/2017		
			Dumpster open when not in use. b)Grease bin not clean.			
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	4/5/2017		
			Ceiling panels peeling coating. b)Floor tiles broken or missing at wait station.			
	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION	4/5/2017		
			Personal items stored with foods. b)Cup with no handle used as scoop. c)foods stored not covered. d)Lids missing from food wraps. e)Lid to prep table stored on floor e)Dishwasher not sanitizing. f)Ice scoop handle touching ice.g) Food not refrigerated.			
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE	4/5/2017		
			Dish wash machine not sanitizing. b)Pans with food particles after wash. c)Pans stacked wet. d)Cut board stained. e)Rust on pans. f)Stickers on cleaned pans.			

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LOS BRACEROS

HF2826	EHFN18	COS	<p style="text-align: center;">PROPER IDENTIFY TOXIC SUBSTANC 4/5/2017</p> <p style="text-align: right;">36</p> <p style="text-align: right;">HL1B</p> <p>Medications stored with foods. b)Chemical spray bottle not labeled.</p>	
	EHFN32	H10DAY	<p style="text-align: center;">FOOD CONTACT SURFACE CONSTRUCT 4/5/2017</p> <p>Food shelves in walk in cooler are broken. Shelves must be commercial grade.</p>	
	EHFN47	H10DAY	<p style="text-align: center;">OTHER VIOLATIONS 4/5/2017</p> <p>Parking lot has large hole. Repair as needed to ensure a smooth walking surface. Due to a score over 31 demerits, a \$75 reinspection fee must be paid at Environmental Health office by noon 4-6-17.</p>	

Food Establishment Public Inspection Report

From 3/30/17 thru 4/5/17

ESTABLISHMENT

**MINI MART
1319 N MIRROR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF610	EHFN42	COS	NON-FOOD CONTACT SURFACES		4/3/2017	6	HL1B
			Outside of ice machine needed to be cleaned and remove calcium buildup.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		4/3/2017		
			a)Soda nozzles needed to be cleaned. Clean soda must be cleaned daily following the procedure: Wash with soap, rinse with water, sanitize, air dry. b)Calcium buildup must be removed from ice scoop.				
	EHFN46	H180 DAY	SERVICE SINK PROVIDED		4/3/2017		
			A mop sink must be provided for disposal of mop water, and must have running water and an indirect drain. Install within 6 months.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		4/3/2017		
			a)Walk in blower units needed to be dusted. b)Seal all raw wood. c)All floors in back room and in walk in needed to be cleaned.				

Food Establishment Public Inspection Report

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ESTABLISHMENT

**MR FISH RESTAURANT
2806 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2958	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED		3/31/2017	0	H PREOPEN
			A thermometer is needed.				
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		3/31/2017		
			Means for pest control is needed.				
	EHFN25	H10DAY	SPECIALIZED PROCESS COMPLIANCE		3/31/2017		
			HACCP plan is needed for the sushi rice.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		3/31/2017		
			A) Vents and ceiling fans need to be dusted. B) Grease on ceiling by vent hood needs to be cleaned in 10 days.				
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		3/31/2017		
			A food manager is needed within 45 days. Food manager must be register with COA.				

Food Establishment Public Inspection Report**From 3/30/17 thru 4/5/17**

ESTABLISHMENT

MR FISH RESTAURANT

HF2958	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER	3/31/2017	0	H PREOPEN
			All employees must have a food handlers card within 45 days.			
	EHFN26	H10DAY	CONSUMER ADVISORY POSTED	3/31/2017		
			Consumer Advisory must be posted for Raw products.			
	EHFN37	H30 DAY	ENVIRONMENTAL CONTAMINATION	3/31/2017		
			Leak on ice machine needs to be fixed.			
	EHFN47	H10DAY	OTHER VIOLATIONS	3/31/2017		
			A)Paper towels, covered trash can and self closer are needed in the restroom. B) A first aid kit is needed.			

Food Establishment Public Inspection Report

From 3/30/17 thru 4/5/17

ESTABLISHMENT

MY THAI RESTAURANT 2029 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF154	EHFN02	COS	PROPER COLD HOLDING TEMP. Shrimp was found at 51 degrees.		3/30/2017	8	HL1B
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE Dishwasher was not calibrated and did not have the proper PPM to disinfect dishes.		3/30/2017		
	EHFN17	COS	PROPER STORAGE OF FEED ADDITVS TCS vegetables were found at 85 degrees. All TCS food needs to be held at 41 degrees. Manager threw out the TCS vegetables on site.		3/30/2017		
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED No thermometers were found on site. Kitchen needs to have thermometers to temp cold and hot hold foods.		3/30/2017		
	EHFN42	COS	NON-FOOD CONTACT SURFACES Many of the containers in the kitchen were old, cracked, extremely worn, and filthy. Containers may not contain old stickers. All containers should be smooth, cleanable, non porous and durable.		3/30/2017		

Food Establishment Public Inspection Report

From 3/30/17 thru 4/5/17

ESTABLISHMENT

**NEW BEGINNINGS
3606 ATKINSEN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD38					4/5/2017	0	HL1B

Food Establishment Public Inspection Report

From 3/30/17 thru 4/5/17

ESTABLISHMENT

OLSEN PARK ELEMENTARY

2409 ANNA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF661	EHFN10	H90 DAY	FOOD CONTACT SURFACES SANITIZE		4/4/2017	8	HL1B
			a) Ice machine needs to be drained, cleaned and sanitized. All hardware must be properly attached and sealed or protected from rust. b) Wood table with deep cracks cannot be cleaned, must be resurfaced or replaced. c) Cutting boards must be resurfaced.				
	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS		4/4/2017		
			Any and all prep sinks and ice machine must have an air gap per IPC.				
	EHFN37	H90 DAY	ENVIRONMENTAL CONTAMINATION		4/4/2017		
			a) Air ducting needs to be cleaned. a) Any clean wares and racks used for storage need to be kept clean. c) Trays and single service items need to be stored in clean drawers or stored inverted.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		4/4/2017		
			a) Bathroom ceilings need to be smooth, durable, and easily cleaned. b) Peeling paint, cracks and holes in kitchen ceiling need to be repaired and resealed.				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		4/4/2017		
			a) Tater tots holding at 166F. b) Pasta holding at 144F				

Food Establishment Public Inspection Report

From 3/30/17 thru 4/5/17

ESTABLISHMENT

Food Establishment Public Inspection Report**From 3/30/17 thru 4/5/17****ESTABLISHMENT****ORANGE LEAF FROZEN YOGURT****2207 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2454	EHFN02	COS	PROPER COLD HOLDING TEMP.		3/30/2017	13	HL1B	
			Cut fruit out of temperature, strawberries at 47F, kiwi at 53F. Fruit was discarded, all cut fruit must be kept below 41F.					
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		3/30/2017			
			a)Scoop may not be stored inside cut fruit container. b)Utensils must be stored inverted. c)Ice cream dispensing nozzles must be cleaned every 24 hours. d)Bucket where mixer is stored must be cleaned after each use or every 24 hours.					
	EHFN28	H10DAY	PROPER DATE MARKING		3/30/2017			
			Any Ready To Eat or Time/Temperature Control for safety food stored for more than 24 hours must bear a date mark & must be discarded within 7 days, the day opened being day 1.					
	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED		3/30/2017			
			a) Test strips are needed to correctly dilute sanitizers. b) Probe thermometer needed. c)Thermometer needed in "cold hold" up front.					
	EHFN39	H10DAY	PROPER USE OF UTENSILS		3/30/2017			
			Dishes need to air dry completely before they are stacked for storage.					

Food Establishment Public Inspection Report

From 3/30/17 thru 4/5/17

ESTABLISHMENT

ORANGE LEAF FROZEN YOGURT

HF2454

EHFN21

H45 DAY

CERTIFIED FOOD MANAGER

3/30/2017

13

HL1B

Food manager needed, register with Environmental Health Department yearly.

Food Establishment Public Inspection Report

From 3/30/17 thru 4/5/17

ESTABLISHMENT

**PANCHO VILLA
4601 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF739	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		4/5/2017	14	HL1B
			Soap needed at handsink.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		4/5/2017		
			Gaskets on 3-door reach in cooler need to be replaced.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		4/5/2017		
			Outside of all coolers needed to be cleaned.				
	EHFN46	H180 DAY	SERVICE SINK PROVIDED		4/5/2017		
			Bathroom doors must be self closing.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		4/5/2017		
			Three-compartment sink must be indirectly plumbed with an airgap. Correct within 6 months.				

Food Establishment Public Inspection Report

From 3/30/17 thru 4/5/17

ESTABLISHMENT**PANCHO VILLA**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF739	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		4/5/2017	14	HL1B
			All employees must obtain food handlers cards.				
	EHFN14	H45 DAY	PROPER HAND WASHING / GLOVES		4/5/2017		
			Employee did not wash hands before putting on gloves. Always wash hands before putting on gloves and when changing tasks.				
	EHFN47	H180 DAY	OTHER VIOLATIONS		4/5/2017		
			Fire extinguisher and Ansul system to vent hood need to be inspected.				

PAVILLARD LEARNING CENTER

2404 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD11					4/5/2017	0	HL1B

Food Establishment Public Inspection Report

From 3/30/17 thru 4/5/17

ESTABLISHMENT

PENGUIN HUT 903 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2673	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		4/3/2017	9	HFOL
			All employees must obtain food handlers cards within 45 days.				
	EHFN42	IN	NON-FOOD CONTACT SURFACES		4/3/2017		
			Blower covers were dusted. In compliance.				
	EHFN33	H180 DAY	WAREWASHING FACILITY INSTALLED		4/3/2017		
			Establishment must obtain a 3-comp sink within 6 months.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		4/3/2017		
			Ice scoop cannot be stored on cardboard. Must be stored on a smooth , suitable, non-absorbent surface.				
	EHFN35	IN	PERSONAL CLEANLINESS / EATING		4/3/2017		
			Back room was cleaned and organized. In compliance				

Food Establishment Public Inspection Report**From 3/30/17 thru 4/5/17****ESTABLISHMENT****PENGUIN HUT**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2673	EHFN34	IN	NO EVIDENCE OF INSECT CONTAMIN		4/3/2017	9	HFOL
			Backdoor seals were replaced. In compliance.				
	EHFN46	H90 DAY	SERVICE SINK PROVIDED		4/3/2017		
			a)Restroom door is self-closing. In compliance. b)Trashcan with a lid needed in restroom.				
	EHFN45	H 365DAY	PHYSICAL FACILITIES INSTALLED		4/3/2017		
			Ice machine has exposed ducting above it and a ceiling must be place over it within 12 months.				

PLEASANT VALLEY ELEMENTARY**4413 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF654	EHFN02	IN	PROPER COLD HOLDING TEMP.		4/5/2017	0	HL1B
			All cold hold units holding at 41F or below. In compliance.				

Food Establishment Public Inspection Report

From 3/30/17 thru 4/5/17

ESTABLISHMENT

RIDGECREST ELEMENTARY**5306 SW 37TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF769	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION		4/5/2017	3	HL1B
			Air ducts not clean.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		4/5/2017		
			Window ledge behind dish rack has dust buildup. b)Partially disassembled oven has parts setting on top for months. Remove parts and clean unit.				
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		4/5/2017		
			Air ducts not clean.				

Food Establishment Public Inspection Report

From 3/30/17 thru 4/5/17

ESTABLISHMENT**RIVER ROAD HIGH SCHOOL****101 W MOBLEY AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP29	EHFN02	IN	PROPER COLD HOLDING TEMP. All cold hold units holding at 41F or below. In compliance.		4/5/2017	0	HL1B

Food Establishment Public Inspection Report

From 3/30/17 thru 4/5/17

ESTABLISHMENT

SAIGON RESTAURANT 2909 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2381	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		4/4/2017	18	HL1B
			a) Cutting boards are no longer cleanable, need to be resurfaced or replaced. b) Plates need to be stored to prevent contamination.				
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		4/4/2017		
			a) Food manager is needed. b) Food manager must demonstrate knowledge of food safety and best practices.				
	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		4/4/2017		
			Back door gasket must be replaced.				
	EHFN18	H10DAY	PROPER IDENTIFY TOXIC SUBSTANC		4/4/2017		
			a) Sanitizer needs to be available and used throughout the day. B) Chemicals must be separated. c) Rags must be stored in sanitizer when not in use. d) Sanitizer must be diluted to the proper ratio using test strips.				
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		4/4/2017		
			Non food contact surfaces must be kept clean and sanitized, free of contaminants, build up and debris.				

Food Establishment Public Inspection Report

From 3/30/17 thru 4/5/17

ESTABLISHMENT

SAIGON RESTAURANT

HF2381	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED	4/4/2017	18	HL1B
			<p>a) Holes in ceiling in kitchen area need to be repaired. b) Coving tile in walk-in needs to be repaired/replaced. c) Storage areas need to be organized and anything not being used needs to be removed. d) Walk-in coolers need to be cleaned.</p>			
	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION	4/4/2017		
			<p>a) Raw beef stored above RTE foods and raw fish. b) Cardboard may not be used to cover food; cardboard used in the kitchen must be replaced daily. c) Light shields are needed in food prep areas.</p>			
	EHFN02	COS	PROPER COLD HOLDING TEMP.	4/4/2017		
			<p>a) All ready to eat food must be held below 41F; Tomatoes holding at 52F; Sprouts holding at 53F.</p>			
	EHFN37	H90 DAY	ENVIRONMENTAL CONTAMINATION	4/4/2017		
			<p>Food must be separated and protected from environmental contamination during storage.</p>			

Food Establishment Public Inspection Report

From 3/30/17 thru 4/5/17

ESTABLISHMENT

**SANCHEZ BAKERY
1010 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF88	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		4/3/2017	5	HL1B
			3 compartment sink is directly connected to the sewer. An indirect waste connection is needed by 10/3/2017.				
	EHFN45	H45 DAY	PHYSICAL FACILITIES INSTALLED		4/3/2017		
			Hole in ceiling over prep table needs to be repaired by 5/30/17.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		4/3/2017		
			A) Shelves in front service area need to be wiped down. B) Can opener needs to be cleaned. C) Can rack needs to be wiped down.				
	EHFN47	IN	OTHER VIOLATIONS		4/3/2017		
			Keep up the great work!				

Food Establishment Public Inspection Report

From 3/30/17 thru 4/5/17

ESTABLISHMENT**SONIC DRIVE IN
7100 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF717	EHFNO2	IN	PROPER COLD HOLDING TEMP. Tomatoes were held at 40F.		4/3/2017	0	HL1B
	EHFNO3	IN	PROPER HOT HOLDING TEMP. Chicken tenders were held at 180F.		4/3/2017		

Food Establishment Public Inspection Report**From 3/30/17 thru 4/5/17****ESTABLISHMENT****STOP N SAVE
908 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1925	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		4/3/2017	7	HFOL
			A certified food manager is needed. Food manager must be registered with city. A \$40 yearly fee does apply.				
	EHFN47	IN	OTHER VIOLATIONS		4/3/2017		
			All items from previous inspection not listed have been corrected. Great job!				
	EHFN37	H 365DAY	ENVIRONMENTAL CONTAMINATION		4/3/2017		
			A splash guard needs to be placed to prevent contamination from mop sink to hand washing sink. Correct by 2/28/2018.				
	EHFN45	H 365DAY	PHYSICAL FACILITIES INSTALLED		4/3/2017		
			Popcorn on ceiling in kitchen, bathroom, and over soda fountain needs to be removed to ensure ceiling is easily cleanable and non absorbent. Correct by 2/28/2018.				
	EHFN20	H 120DAY	APPROVED SEWAGE/WASTEWATER SYS		4/3/2017		
			3 compartment sink is directly plumbed to the sewer. An indirect waste connection is needed by 8/28/2017.				

Food Establishment Public Inspection Report

From 3/30/17 thru 4/5/17

ESTABLISHMENT

Food Establishment Public Inspection Report

From 3/30/17 thru 4/5/17

ESTABLISHMENT

TAQUERIA EL TAPATIO #3

2301 12TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2951	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		3/30/2017	0	H PREOPEN
			Food handlers cards needed.				
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		3/30/2017		
			Food manager needed.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		3/30/2017		
			Ceiling tiles in restroom need to be smooth, durable, easily cleanable, non absorbent.				
	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		3/30/2017		
			Both back doors need to be self closing.				
	EHFN41	H90 DAY	ORIGINAL CONTAINER LABELING		3/30/2017		
			Label all bulk items.				

Food Establishment Public Inspection Report

From 3/30/17 thru 4/5/17

ESTABLISHMENT

TAQUERIA EL TAPATIO #3

HF2951

EHFN32

H10DAY

FOOD CONTACT SURFACE CONSTRUCT

3/30/2017

0

H PREOPEN

Cutting board need to be fixed or replaced.

Food Establishment Public Inspection Report

From 3/30/17 thru 4/5/17

ESTABLISHMENT

TODAY DISCOUNT II

1021 MARTIN RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1754	EHFN29	H180 DAY	ACCURATE THERMOMETERS PROVIDED		4/4/2017	11	HL1B
			Test strips needed to test bleach sanitizer water. Water should be mixed at 50ppm.				
	EHFN33	H180 DAY	WAREWASHING FACILITY INSTALLED		4/4/2017		
			Establishment currently has a 2-compartment sink. Must install a 3-comp. sink within 6 months.				
	EHFN43	H180 DAY	ADEQUATE VENTILATION AND LIGHT		4/4/2017		
			Lights above soda fountains need to be protected with a light shield.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		4/4/2017		
			a)Wall in backroom has deteriorated and needs to be repaired. b)All walls and floors in backroom need to be cleaned.				
	EHFN46	H180 DAY	SERVICE SINK PROVIDED		4/4/2017		
			Establishment does not currently have a mopsink/utility sink. Mopsink must be installed within 6 months.				

Food Establishment Public Inspection Report

From 3/30/17 thru 4/5/17

ESTABLISHMENT

TODAY DISCOUNT II

HF1754	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE	4/4/2017	11	HL1B
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a) Soda nozzles were molded. Wash soda nozzles and all utensils by: Wash with soap, rinse with water, sanitize with bleach, air dry. b) Single service lids were being stored in cardboard boxes. Store in plastic container instead.

	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES	4/4/2017		
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a) Blower covers in walk in cooler needed to be dusted. b) All shelves in coolers and in retail area need to be cleaned.

Food Establishment Public Inspection Report

From 3/30/17 thru 4/5/17

ESTABLISHMENT

WATLEY LEARNING CENTER

1208 NW 13TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD26	EHFN09	COS	FOOD SEPARATION AND PROTECTION		4/4/2017	12	HL1B
			Eggs must not be stored above any RTE foods.				
	EHFN10	H90 DAY	FOOD CONTACT SURFACES SANITIZE		4/4/2017		
			Pots that are no longer cleanable must be replaced.				
	EHFN18	H90 DAY	PROPER IDENTIFY TOXIC SUBSTANC		4/4/2017		
			Cleaners/chemicals must not be stored above clean wares, or on the floor.				
	EHFN29	H90 DAY	ACCURATE THERMOMETERS PROVIDED		4/4/2017		
			a)Chemical testing strips are needed. b) Probe thermometer is needed.				
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		4/4/2017		
			All non food contact surfaces need to be cleaned and sanitized: Oven; Walls; Ceilings				

Food Establishment Public Inspection Report**From 3/30/17 thru 4/5/17****ESTABLISHMENT****WATLEY LEARNING CENTER**

HFD26	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS	4/4/2017	12	HL1B
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All sinks used for prep or ware washing must be indirectly plumbed per IPC.

**WENDYS #4102
2000 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF494	EHFN02	IN	PROPER COLD HOLDING TEMP.		3/30/2017	3	HL1B
			Hamburger patties were 41F. Tomatoes were holding at 40F.				
	EHFN21	H180 DAY	CERTIFIED FOOD MANAGER		3/30/2017		
			Food manager card expired. Need to re-register with City.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		3/30/2017		
			Ceiling tiles in back half establishment needs to be cleaned and or replaced.				

Food Establishment Public Inspection Report

From 3/30/17 thru 4/5/17

ESTABLISHMENT

**WENDYS #4105
7236 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF95	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		3/30/2017	7	HL1B
			Prep sink is directly connected to the sewer. Indirect connection is needed. Fix by next inspection on 9/30/17.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		3/30/2017		
			a) Floor tiles by fryer are cracked. Tiles need to be fixed or replaced by next inspection 9/30/17. b) Ceiling tiles need to be cleaned.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		3/30/2017		
			Screws for ice machine door are rusted. Replace within 10 days.				
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		3/30/2017		
			a) Top of coffee machine is sticky and needs to be cleaned. b) Floor in walk in cooler needs to be cleaned. c) Ice buildup found on freezer gasket. Freezer gasket needs to be fixed or replaced. d) Bottom of tea machine needs to be cleaned.				

Food Establishment Public Inspection Report

From 3/30/17 thru 4/5/17

ESTABLISHMENT**WESTERN PLATEAU ELEMENTARY**

4927 SHAWNEE TRL

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF465	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION 37)Air ducts not clean		4/5/2017	2	HL1B

Food Establishment Public Inspection Report

From 3/30/17 thru 4/5/17

ESTABLISHMENT

WHATABURGER #371

3401 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF954	EHFN02	IN	PROPER COLD HOLDING TEMP. Corrected		4/4/2017	3	HFOL
	EHFN03	IN	PROPER HOT HOLDING TEMP. Corrected		4/4/2017		
	EHFN09	IN	FOOD SEPARATION AND PROTECTION 5 corrections made.		4/4/2017		
	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE Corrected		4/4/2017		
	EHFN29	IN	ACCURATE THERMOMETERS PROVIDED Corrected		4/4/2017		

Food Establishment Public Inspection Report

From 3/30/17 thru 4/5/17

ESTABLISHMENT

WHATABURGER #371

HF954	EHFN40	IN	SINGLE-USE ARTICLES STORAGE	4/4/2017	3	HFOL
			Corrected			
	EHFN42	IN	NON-FOOD CONTACT SURFACES	4/4/2017		
			Corrected			
	EHFN45	IN	PHYSICAL FACILITIES INSTALLED	4/4/2017		
			Corrected			
	EHFN47	IN	OTHER VIOLATIONS	4/4/2017		
			Corrected			
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS	4/4/2017		
			Indirect connection needed on 3 compartment sink. Fix by next inspection 10/4/17.			
	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT	4/4/2017		
			Bread toaster needs to be under vent hood if butter or oil is used.			

Food Establishment Public Inspection Report

From 3/30/17 thru 4/5/17

ESTABLISHMENT

WHATABURGER #371

Food Establishment Public Inspection Report

From 3/30/17 thru 4/5/17

ESTABLISHMENT

**WILD BILLS
3811 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2949	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		3/31/2017	0	H PREOPEN
			Food manager needed.				
	EHFN42	H30 DAY	NON-FOOD CONTACT SURFACES		3/31/2017		
			Reach-in coolers for beverages need to be cleaned and sanitized.				
	EHFN32	H30 DAY	FOOD CONTACT SURFACE CONSTRUCT		3/31/2017		
			Gaskets on walk-in cooler need to be replaced.				
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED		3/31/2017		
			a) Paint or seal wood in ice machine area. b) Paint or seal wood on racks in dry storage area.				
	EHFN43	H30 DAY	ADEQUATE VENTILATION AND LIGHT		3/31/2017		
			a) Air return vents in front of house need vent covers or louvers. b) Exhaust hood panel must be replaced.				

Food Establishment Public Inspection Report

From 3/30/17 thru 4/5/17

ESTABLISHMENT**WILLOW VISTA INTERMEDIATE****7600 PAVILLARD DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF218	EHFN21	H 120DAY	CERTIFIED FOOD MANAGER		4/5/2017	3	HL1B
			Food manager card has expired and needs to be renewed.				
	EHFN45	H 120DAY	PHYSICAL FACILITIES INSTALLED		4/5/2017		
			Ceiling tiles in restroom must be smooth, durable, non-absorbent and easily cleaned.				

ZOMBIE CHILLER**711 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM765	EHFN27	IN	PROPER COOLING METHODS		4/5/2017	0	H PREOPEN
			Commercial cooler not required as it is only being used to hold shelf-stable creamer. If that changes, commercial equipment will be required.				