

Food Establishment Public Inspection Report**From 5/11/17 thru 5/17/17****ESTABLISHMENT****BIG TEXAN STARLIGHT RANCH****1415 SUNRISE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2972	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		5/16/2017	0	H PREOPEN
			Food Manager required within 45 days of opening.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		5/16/2017		
			Coving must be installed in walk-in. B) Walk-in door must be non-absorbent.				
	EHFN47	IN	OTHER VIOLATIONS		5/16/2017		
			Establishment can open when a C of O is issued by Building Safety.				
	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		5/16/2017		
			Exterior door must be self-closing.				

Food Establishment Public Inspection Report**From 5/11/17 thru 5/17/17****ESTABLISHMENT****BIG TEXAN STARLIGHT RANCH**

HF#	EH#	DAY	VIOLATION	DATE	SCORE	STATUS
HF2973	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER	5/16/2017	0	H PREOPEN
			Food manager needed within 45 days of opening.			
	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN	5/16/2017		
			Seal hold in exterior wall.			
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED	5/16/2017		
			Re-paint air vent.			
	EHFN47	IN	OTHER VIOLATIONS	5/16/2017		
			Establishment is clear to open when a C of O is issued by Building Safety.			

Food Establishment Public Inspection Report

From 5/11/17 thru 5/17/17

ESTABLISHMENT

**BOSCOS LOUNGE
2307 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2724	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		5/11/2017	12	HL1B
			Ice machine needs to be cleaned.				
	EHFN39	H90 DAY	PROPER USE OF UTENSILS		5/11/2017		
			Gaskets on reach-in cooler must be repaired/ replaced.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		5/11/2017		
			Ceiling tiles above bar area & in restrooms must be smooth, non-porous and non-absorbent. A smooth, non-porous, non-absorbent ceiling must be installed over mop sink and ice machine. All exposed wood must be sealed.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		5/11/2017		
			3 comp sink must be indirectly plumbed with an air gap.				
	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		5/11/2017		
			Employees need food handler cards within 45 days of todays date.				

Food Establishment Public Inspection Report

From 5/11/17 thru 5/17/17

ESTABLISHMENT

BOSCOS LOUNGE

HF2724	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER	5/11/2017	12	HL1B
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Food manager needed as soon as possible.

BOYDS EQUIPMENT

7154 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7428					5/13/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 5/11/17 thru 5/17/17

ESTABLISHMENT

BRACEROS BAR AND GRILL

2822 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2152	EHFN39	H180 DAY	PROPER USE OF UTENSILS		5/11/2017	12	HL1B
			Door to walk in cooler must be repaired and maintained.				
	EHFN37	H180 DAY	ENVIRONMENTAL CONTAMINATION		5/11/2017		
			All food must be stored 6 inches off of ground. Food stored in reach-in coolers must not be subjected to water. All prepped/ cooked food must be covered at all times to prevent contamination.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		5/11/2017		
			Walls must be repaired of all damages & be smooth & easily cleanable. Ceiling over bar area & above mop sink must be smooth, non-absorbent and easily cleanable. Ceiling in kitchen must cover any exposed duct work/ vents and be smooth, easily cleanable.				
	EHFN38	COS	APPROVED THAWING METHODS		5/11/2017		
			Meat being thawed in standing water. Food must be thawed using an approved thawing method. Fish being thawed in ROP packaging. All fish must be removed from ROP packaging prior to thawing or immediately following.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		5/11/2017		
			Reach in coolers need to be free of food residue and standing water. Shelves, floors and walls need to be free of food residue, dirt, dust and other build-up.				

Food Establishment Public Inspection Report**From 5/11/17 thru 5/17/17**

ESTABLISHMENT

BRACEROS BAR AND GRILL

HF2152	EHFN44	H90 DAY	GARBAGE AND REFUSE DISPOSAL	5/11/2017	12	HL1B
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Leak from beer tap must be repaired and waste must be drained to an approved sewage system.

	EHFN02	COS	PROPER COLD HOLDING TEMP.	5/11/2017		
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TCS food must be kept at a temperature of 41F or below. Raw shrimp temped at 54F and 48F, Tomatoes at 51F.

	EHFN31	H 3 DAYS	HANDWASHING FACILITY ADEQUATE	5/11/2017		
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Hand washing sink is currently blocked and does not have paper towels for hand washing.

	EHFN46	COS	SERVICE SINK PROVIDED	5/11/2017		
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Mop sink being used to prep food. Mop sink can only be used for mop sink purposes or to dispose of similar waste.

Food Establishment Public Inspection Report

From 5/11/17 thru 5/17/17

ESTABLISHMENT

**CAFE VENTURE CATERING
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7411					5/11/2017	0	HL1B FOOD

**CHICK FIL A
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7406	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED	Did not have a way to check temp.	5/11/2017	3	HL1B FOOD

Food Establishment Public Inspection Report

From 5/11/17 thru 5/17/17

ESTABLISHMENT**CITY VIEW ELEMENTARY
3404 KNOLL DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1833					5/17/2017	0	HL1B

**CLIFF DAVIS - SABER
7154 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7433					5/16/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 5/11/17 thru 5/17/17

ESTABLISHMENT

**DAVID AGNEW - TRAEGER
7154 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7432					5/13/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 5/11/17 thru 5/17/17

ESTABLISHMENT

**DAYS INN MED CTR
2102 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF86	EHFN45	H60 DAY	PHYSICAL FACILITIES INSTALLED		5/17/2017	13	HL1B
			228.171 Ceiling; Smooth durable and easily cleanable for areas where food prep is conducted.				
	EHFN19	H60 DAY	APPROVED WATER SOURCE		5/17/2017		
			228.146(b)(4); Air gap or Indirect Drain. c) Backflow prevention, air gap. An air gap between the water supply and inlet...				
	EHFN18	H60 DAY	PROPER IDENTIFY TOXIC SUBSTANC		5/17/2017		
			228.186(o)(2)(E) Storage Separation; Poisonous or toxic materials shall be stored so they can not contaminate food...				
	EHFN27	H60 DAY	PROPER COOLING METHODS		5/17/2017		
			228.106(v); Equipment; Cooling heating and holding capacities; food equipment certification. Food equipment that is certified or classified for sanitation by American National Standards Institute. Accredited certification program 2nd violation 12-16				
	EHFN33	H60 DAY	WAREWASHING FACILITY INSTALLED		5/17/2017		
			A sink with at least three compartments shall be provided for manually washing rinsing and sanitizing equipment.....				

Food Establishment Public Inspection Report**From 5/11/17 thru 5/17/17****ESTABLISHMENT****DAYS INN MED CTR**

HF86	EHFN43	H60 DAY	ADEQUATE VENTILATION AND LIGHT	5/17/2017	13	HL1B
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228.177 Light intensity Light intensity 20 foot candles in reach in, 50 foot candles in working areas.

DOMINOS PIZZA**401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7404	EHFN03	IN	PROPER HOT HOLDING TEMP. Pizza-153F		5/11/2017	0	HL1B FOOD

Food Establishment Public Inspection Report**From 5/11/17 thru 5/17/17**

ESTABLISHMENT

FAMILY DOLLAR STORE #4337**1000 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF381	EHFN11	H 3 DAYS	PROPER DISPOSITION OF RETURNED		5/17/2017	3	HL1B	
			Dented cans found on shelf for sale. Dented cans need to be removed.					

FOOTPRINTS DAYSCHOOL**4333 SW 51ST AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD9	EHFN42	COS	NON-FOOD CONTACT SURFACES		5/12/2017	1	HL1B	
			Kitchen ceiling fan was dusty, corrected on site.					

Food Establishment Public Inspection Report

From 5/11/17 thru 5/17/17

ESTABLISHMENT

**FUDDRUCKERS
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7409					5/11/2017	0	HL1B FOOD

**GATTIS PIZZA
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7407	EHFN35	COS	PERSONAL CLEANLINESS / EATING	Remember hair restraints in the future.	5/11/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 5/11/17 thru 5/17/17

ESTABLISHMENT

**GREEN CHILI WILLYS
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7408	EHFNO2	IN	PROPER COLD HOLDING TEMP. Frozen pie holding at 38F. Cooking food to 165F.		5/11/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 5/11/17 thru 5/17/17

ESTABLISHMENT

HERRERAS COOK SHACK

1415 SUNRISE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2978	EHFN20	H90 DAY	APPROVED SEWAGE/WASTEWATER SYS		5/16/2017	0	H PREOPEN
			An indirect waste connection on the 3-compartment sink or a preparation sink with an indirect waste connection is required.				
	EHFN21	H90 DAY	CERTIFIED FOOD MANAGER		5/16/2017		
			A certified Food Manager is required within 45 days of opening.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		5/16/2017		
			Finish sheetrock wall by back door.				
	EHFN46	H90 DAY	SERVICE SINK PROVIDED		5/16/2017		
			Bathroom doors must be self-closing.				
	EHFN47	IN	OTHER VIOLATIONS		5/16/2017		
			Establishment can open as soon as a C of O has been issued by Building Safety.				

Food Establishment Public Inspection Report

From 5/11/17 thru 5/17/17

ESTABLISHMENT**HILLSIDE ELEMENTARY
9600 PERRY AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1832	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT		5/17/2017	1	HL1B	
			228.174(a)(2)(A); b. Heating ventilating and air conditions system vents systems shall be designed & installed so that make-up air intake & exhaust vents do not cause contamination of food contact surface equipment or utensils.					

**HOFFBRAU STEAKS
7203 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFK21	EHFN03	IN	PROPER HOT HOLDING TEMP.		5/11/2017	0	HL1B	
			Sausage-143F					

Food Establishment Public Inspection Report

From 5/11/17 thru 5/17/17

ESTABLISHMENT

**HONEY CRUST HAMS INC
2626 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1686	EHFN29	H90 DAY	ACCURATE THERMOMETERS PROVIDED		5/11/2017	8	HL1B
			Test strips are needed to properly dilute sanitizer.				
	EHFN32	H90 DAY	FOOD CONTACT SURFACE CONSTRUCT		5/11/2017		
			a) Wood/tape on spiral cutter must be removed and made cleanable. b) Gasket on walk-in doors need to be repaired or replaced. c) Any exposed wood in kitchen or mop sink area needs to be sealed or painted.				
	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		5/11/2017		
			Back door sweep needs to be replaced.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		5/11/2017		
			a)Floors in back storage area need to be cleaned. b)Storage areas need to be organized and any unused equipment needs to be removed. c)Kitchen walls need to be cleaned. d)Kitchen floors need to be cleaned. e)Kitchen vent hood needs to be cleaned.				
	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT		5/11/2017		
			Lighting in back loading area must be repaired, must have adequate visibility in all areas.				

Food Establishment Public Inspection Report

From 5/11/17 thru 5/17/17

ESTABLISHMENT

HONEY CRUST HAMS INC

HF1686	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	5/11/2017	8	HL1B
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a)Replace missing coving. b) Floors in walk in need to be sealed or repainted. c) Ceiling tiles in areas exposed to moisture or food prep must be smooth, durable, non-absorbent, and easily cleanable (Including restrooms). d)Replace broken/missing tiles.

IHOP #3003

1711 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF2592	EHFN32	IN	FOOD CONTACT SURFACE CONSTRUCT		5/17/2017	1	HFOL
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Reach in gaskets and cutting boards have been replaced- in compliance.

	EHFN37	H30 DAY	ENVIRONMENTAL CONTAMINATION		5/17/2017		
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A) Condensation leak has been fixed- in compliance. B) Condensation water standing in bottom of prep line reach in cooler. Cooler must be placed on a routine/daily cleaning schedule until remodel takes place.

Food Establishment Public Inspection Report

From 5/11/17 thru 5/17/17

ESTABLISHMENT**JASON'S DELI
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7403	EHFNO2	IN	PROPER COLD HOLDING TEMP. Ranch holding at 39F. In compliance.		5/11/2017	0	HL1B FOOD

**JOE DADDYS
2108 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK56					5/11/2017	0	HL1B

Food Establishment Public Inspection Report

From 5/11/17 thru 5/17/17

ESTABLISHMENT**LA BELLA PIZZA
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7410	EHFN31	COS	HANDWASHING FACILITY ADEQUATE Handwashing station needed.		5/11/2017	2	HL1B FOOD

**LA FIESTA GRANDE
7415 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK13	EHFN03	IN	PROPER HOT HOLDING TEMP. Beef-145F, Chicken-156F.		5/11/2017	0	HL1B

Food Establishment Public Inspection Report

From 5/11/17 thru 5/17/17

ESTABLISHMENT

LAKEVIEW ELEMENTARY SCHOOL**6407 LAIR RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR48	EHFN35	COS	PERSONAL CLEANLINESS / EATING	Employee personal drink found in reach-in cooler. No personal items are allowed in reach-in cooler to prevent cross contamination.	5/17/2017	1	HL1B

LONGHORN STEAKHOUSE**401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7412					5/11/2017	0	HL1B FOOD

Food Establishment Public Inspection Report**From 5/11/17 thru 5/17/17****ESTABLISHMENT****LORENZO DE ZAVALA MS****2801 N COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1194	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		5/11/2017	7	HL1B
			Ice machine needs to be cleaned. Buckets holding clean dishes must be cleaned.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		5/11/2017		
			Ceiling tiles in bathroom and mop sink closet must be smooth and non-absorbent.				
	EHFN05	COS	PROPER REHEATING PROCEDURE		5/11/2017		
			TCS food must be re cooked to 165F before hot holding at 135F.				

Food Establishment Public Inspection Report

From 5/11/17 thru 5/17/17

ESTABLISHMENT**MCDONALDS
1720 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1602	EHFN33	COS	WAREWASHING FACILITY INSTALLED		5/17/2017	2	HFOL	
			Dishmachine is not sanitizing properly, must reach between 50-99 ppm. Corrected on site.					

Food Establishment Public Inspection Report**From 5/11/17 thru 5/17/17****ESTABLISHMENT****NORTH HEIGHTS CATERING****607 N HUGHES ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK85	EHFN02	COS	PROPER COLD HOLDING TEMP.		5/11/2017	6	HL1B
			Must follow manufacturer's label when it requires product to be refrigerated after opening. TCS food must be held at 41F or below.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		5/11/2017		
			Utensils that are cracked, chipped or distorted may not be used.				
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		5/11/2017		
			Kitchen equipment and utensils cannot be stored in a locker room.				

Food Establishment Public Inspection Report

From 5/11/17 thru 5/17/17

ESTABLISHMENT

**OLD WINDMILL DAIRY
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7413					5/11/2017	0	HL1B FOOD

**PUCKETT ELEMENTARY
6700 OAKHURST DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF743	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS	Prep sink is directly connected to the sewer. An indirect connection is needed.	5/11/2017	4	HL1B
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	Ceiling tiles in bathroom and kitchen need to be smooth, durable, and non-absorbent.	5/11/2017		

Food Establishment Public Inspection Report

From 5/11/17 thru 5/17/17

ESTABLISHMENT**RECREO****3500 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2968	EHFN47	H10DAY	OTHER VIOLATIONS		5/16/2017	0	HL1B
Inspection, permit and food manager needs to be posted where the public can view it.							

ROTOR CITY FUN CENTER**6435 S OSAGE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR92					5/12/2017	0	HL1B

Food Establishment Public Inspection Report

From 5/11/17 thru 5/17/17

ESTABLISHMENT**SCOTT SEARS - PRIMO
7154 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7434					5/13/2017	0	HL1B FOOD

**SONIC DRIVE IN
401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7415					5/11/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 5/11/17 thru 5/17/17

ESTABLISHMENT

SOUTHWEST BAPTIST CHURCH

8201 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2347	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		5/12/2017	5	HL1B
			Food Manager card expired. Food Manager needed				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		5/12/2017		
			Air gap needed on three comp sink.				

SUNDOWN LANE ELEMENTARY

4715 SUNDOWN LN

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR246					5/17/2017	0	HL1B

Food Establishment Public Inspection Report

From 5/11/17 thru 5/17/17

ESTABLISHMENT**TEA TIME****401 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7416	EHFN37	COS	ENVIRONMENTAL CONTAMINATION	Must use ice scoop to put ice in cups. Cannot use cups as the scoop.	5/11/2017	1	HL1B FOOD

TEC - STILES HARPER**7154 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7429					5/13/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 5/11/17 thru 5/17/17

ESTABLISHMENT

**THAI SIAM
717 S FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1836	EHFN10	H24 HOUR	FOOD CONTACT SURFACES SANITIZE		5/17/2017	25	HL1B
			A) All food contact surfaces need to be cleaned to the sight and touch B) Dirty dishes found on clean dish rack C) Grease dripping from shelf above clean dishes				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		5/17/2017		
			3 compartment sink is directly plumbed to the sewer. Sink must have an indirect waste connection by next routine inspection if still operating.				
	EHFN28	H 3 DAYS	PROPER DATE MARKING		5/17/2017		
			An approved date marking system is needed and must be followed.				
	EHFN29	H24 HOUR	ACCURATE THERMOMETERS PROVIDED		5/17/2017		
			A thermometer is needed in reach in cooler.				
	EHFN34	H 3 DAYS	NO EVIDENCE OF INSECT CONTAMIN		5/17/2017		
			Evidence of insects found. Insects must be removed by a commercial insect company by 5/21/17.				

Food Establishment Public Inspection Report

From 5/11/17 thru 5/17/17

ESTABLISHMENT

THAI SIAM

HF1836	EHFN37	H 3 DAYS	ENVIRONMENTAL CONTAMINATION	5/17/2017	25	HL1B
			All food items need to be covered during storage to prevent any type of contamination.			
	EHFN39	H10DAY	PROPER USE OF UTENSILS	5/17/2017		
			A) Cutting boards need to be replaced by 5/28/17 B) Fryer baskets need to be replaced			
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	5/17/2017		
			A) Shelves need to be cleaned B) Inside of reach in coolers and freezers need to be cleaned C) Grease buildup on equipment, walls and floor needs to be cleaned D) Floors and walls behind equipment need to be cleaned E) Microwave needs to be cleaned.			
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT	5/17/2017		
			A) Vent hood needs to be inspected to ensure it is properly working B) Light is not working properly in food prep area. Must have at least 50ft candles worth of lighting in this area.			
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	5/17/2017		
			Missing floor tiles need to be replaced by next routine inspection if still operating.			
	EHFN02	COS	PROPER COLD HOLDING TEMP.	5/17/2017		
			A) Tomatoes holding at 66F in prep table. Prep table no longer working properly. Food was discarded on site. Prep table cannot be used until it is properly maintaining temperature. B) Fish sauce needs to be refrigerated after opening. Corrected on site.			

Food Establishment Public Inspection Report**From 5/11/17 thru 5/17/17****ESTABLISHMENT****THAI SIAM**

Inspection Number	Establishment ID	Category	Code	Date	Points	Comments
HF1836	EHFN18	H24 HOUR	PROPER IDENTIFY TOXIC SUBSTANC	5/17/2017	25	HL1B Household Raid cannot be used as bug spray. Insect control chemicals must be approved for restaurant use.
	EHFN36	H 3 DAYS	WIPING CLOTHS PROPERLY USED	5/17/2017		Wiping cloths not stored in sanitizer bucket. A separate bucket is needed in the food prep area for easy access to sanitizer.
	EHFN41	H 3 DAYS	ORIGINAL CONTAINER LABELING	5/17/2017		Containers storing items that cannot be easily identified need to be labeled with the common name; salt, sugar, mustard powder, etc.
	EHFN46	H 3 DAYS	SERVICE SINK PROVIDED	5/17/2017		A) Men's restroom needs a self closing door B) English & Spanish hand washing signs are needed in both restrooms

Food Establishment Public Inspection Report

From 5/11/17 thru 5/17/17

ESTABLISHMENT

TRAVELODGE

2035 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2824	EHFN10	H60 DAY	FOOD CONTACT SURFACES SANITIZE		5/17/2017	0	H PREOPEN
			Sanitizer dilution strength unknown, establishment must have testing strips.				
	EHFN21	H60 DAY	CERTIFIED FOOD MANAGER		5/17/2017		
			Food manager needed, register with the city yearly.				
	EHFN29	H60 DAY	ACCURATE THERMOMETERS PROVIDED		5/17/2017		
			Test strips needed to check sanitizer dilution ratio. Probe thermometer needed for ensure safe food temperatures. Test strips needed to check sanitizer dilution ratio.				
	EHFN30	H60 DAY	FOOD ESTABLISHMENT PERMIT		5/17/2017		
			Food establishment permit must be posted and conspicuous to the public.				
	EHFN34	H60 DAY	NO EVIDENCE OF INSECT CONTAMIN		5/17/2017		
			Front door gasket needs to be replaced.				

Food Establishment Public Inspection Report

From 5/11/17 thru 5/17/17

ESTABLISHMENT

TRAVELODGE

HF2824	EHFN45	H60 DAY	PHYSICAL FACILITIES INSTALLED	5/17/2017	0	H PREOPEN
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a) Any wood located in areas exposed to moisture need to be painted or sealed. b) Ceiling tiles in areas exposed to moisture or food prep need to be smooth, durable and easily cleanable. Dish room; Ceiling above continental breakfast area.

	EHFN31	H60 DAY	HANDWASHING FACILITY ADEQUATE	5/17/2017		
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Any sink designated for hand washing will have soap and sanitary paper towels available at all times.

TWIN EAGLES - TYLER JONES

7154 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF7431					5/13/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 5/11/17 thru 5/17/17

ESTABLISHMENT

WEBER - TOM HEERMANS

7154 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7430					5/13/2017	0	HL1B FOOD

Food Establishment Public Inspection Report

From 5/11/17 thru 5/17/17

ESTABLISHMENT

WESTOVER PARK INTERMEDIATE

7200 PINNACLE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF877	EHFN21	H90 DAY	CERTIFIED FOOD MANAGER		5/17/2017	7	HL1B
			228.34(8)10; Employees are properly sanitizing cleaned, multi use equipment and utensils before they are used through routine monitoring of solution temp and exposure time for a hot water sanitizing.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		5/17/2017		
			Ceiling drop in and exposed wood 228.171. Smooth durable and easily cleanable for areas where food establishment operations are conducted.				
	EHFN19	H90 DAY	APPROVED WATER SOURCE		5/17/2017		
			228.147(c)1 Indirect Drain Back flow prevention, air gap between water supply inlet and the flood level rim... shall be twice the diameter of of the water supply inlet and not less than one inch.				
	EHFN37	H90 DAY	ENVIRONMENTAL CONTAMINATION		5/17/2017		
			Freezer Condensation drip 228.105c; 228.68(g)(3)(a); The prepping should be designed to deflect condensation, drips and dust from openings in food.				

Food Establishment Public Inspection Report

From 5/11/17 thru 5/17/17

ESTABLISHMENT

**WINDSOR ELEMENTARY
6700 HYDE PKWY**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF81	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		5/11/2017	5	HL1B
			a) Mold in ice machine b) Container holding utensils is dirty				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		5/11/2017		
			Ceiling tiles above bathroom and kitchen need to be smooth and easily cleanable.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		5/11/2017		
			a. Grease on ceiling above oven b. Vent hoods need to be cleaned.				

Food Establishment Public Inspection Report

From 5/11/17 thru 5/17/17

ESTABLISHMENT

**WOODLANDS ELEMENTARY
2501 N COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF830	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER		5/11/2017	3	HL1B
			Food manager needed as soon as possible.				
	EHFN42	H30 DAY	NON-FOOD CONTACT SURFACES		5/11/2017		
			Milk cooler needs to be cleaned.				
	EHFN44	H60 DAY	GARBAGE AND REFUSE DISPOSAL		5/11/2017		
			Condensate leak in walk-in freezer must be repaired.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		5/11/2017		
			Ceiling tiles in bathroom and mop sink closet must be smooth and non-absorbent.				

Food Establishment Public Inspection Report

From 5/11/17 thru 5/17/17

ESTABLISHMENT

YE OLDE PANCAKE STATION

401 S BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7414					5/11/2017	0	HL1B FOOD