

**Food Establishment Public Inspection Report****From 9/7/17 thru 9/13/17****ESTABLISHMENT****7 BAR AND GRILL  
3130 S SONCY RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2023	EHFN09	COS	FOOD SEPARATION AND PROTECTION		9/8/2017	10	HL1B
			Serving wares found in bulk product. handle of serving wares must not touch product if stored in bulk items.				
	EHFN36	COS	WIPING CLOTHS PROPERLY USED		9/8/2017		
			Dirty wiping cloths were found throughout the kitchen.				
	EHFN43	H30 DAY	ADEQUATE VENTILATION AND LIGHT		9/8/2017		
			All lighting must be covered or shatter resistant over the prep area. Light in vent hood did not have a cover.				
	EHFN45	H60 DAY	PHYSICAL FACILITIES INSTALLED		9/8/2017		
			Bare wood, needs to be sealed. Cracked tiles must be fixed. All holes in walls must be repaired. All coving for floor to wall transition must be in tact.				
	EHFN32	H60 DAY	FOOD CONTACT SURFACE CONSTRUCT		9/8/2017		
			Gaskets in cold hold and walk must be repaired or replaced.				

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**ESTABLISHMENT**

**7 BAR AND GRILL**

HF2023	EHFN35	COS	PERSONAL CLEANLINESS / EATING	9/8/2017	10	HL1B
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Staff observed taking medication and drinking from a cup without lid and straw.

	EHFN41	COS	ORIGINAL CONTAINER LABELING	9/8/2017		
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Bulk items must be labeled and stored to prevent contamination. Bulk items found open and not properly marked.

**ABC CATERING  
607 N HUGHES ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HFK85	EHFN02	H 3 DAYS	PROPER COLD HOLDING TEMP.		9/11/2017	5	HL1B
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Soy Sauce needs to be placed in cold hold after opening.

	EHFN32	H 3 DAYS	FOOD CONTACT SURFACE CONSTRUCT		9/11/2017		
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Wares need to be stored so no debris may contact food surface areas. Wares were not inverted in dry rack and contained debris.

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### ESTABLISHMENT

#### ACADEMY SPORTS AND OUTDOORS

4400 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1065					9/12/2017	0	HL1B

#### AMERICAN MADE COFFEE HOUSE

6402 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF3056	Ehfn32	H30 DAY	FOOD CONTACT SURFACE CONSTRUCT		9/8/2017	0	H PREOPEN
			Door must be self closing and tight fitting.				
	Ehfn31	H30 DAY	HANDWASHING FACILITY ADEQUATE		9/8/2017		
			hand sink must have hand paper towels present.				

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### ESTABLISHMENT

**BED BATH AND BEYOND #352**

**3000 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1142	EHFN47	H180 DAY	OTHER VIOLATIONS		9/11/2017	1	HL1B	
			a) Food establishment permit needs to be posted in location where the public can see it b) Health inspection report must be posted in location visible to the public or must have sign stating health report available on request					

**BEVANDA LLC**  
**4800 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT8091					9/9/2017	0	HL1B FOOD

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### ESTABLISHMENT

**BRADYS DAIRY QUEEN #19**

**2601 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF289	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		9/12/2017	3	HL1B
			General cleaning needed throughout facility.				
	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN		9/12/2017		
			Outer openings, protected. (A) filling or closing holes and other gaps along floor, walls, and ceilings. B)Tight fitting windows; C) Solid tight fitting ext. doors. Back door has visible sunlight through opening, drive through window was left open.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		9/12/2017		
			Non food contact surfaces need cleaning. Intake and return HVAC covers need cleaning.				

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**ESTABLISHMENT**

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**BURLINGTON COAT FACTORY OF TX****2201 S WESTERN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2169	EHFN43	H180 DAY	ADEQUATE VENTILATION AND LIGHT		9/13/2017	1	HL1B
			Ventilation systems in restrooms need to be cleaned.				

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### ESTABLISHMENT

#### COFFEE BEANS & MACHINES

2431 WOLFLIN VILLAGE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF520	EHFN02	COS	PROPER COLD HOLDING TEMP.		9/12/2017	5	HL1B
			Half & half temped at 49F. Must be below 41 at all times. Keep smaller amounts, check ice more frequently. COS-Discarded product.				
	EHFN47	H180 DAY	OTHER VIOLATIONS		9/12/2017		
			Household refrigerators not allowed for use in a commercial setting. Obtain variance for use.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		9/12/2017		
			Ceilings in areas exposed to moisture must be smooth, durable, and easily cleanable. Above prep area, and in employee bathroom.				

**Food Establishment Public Inspection Report****From 9/7/17 thru 9/13/17****ESTABLISHMENT****COWBOY GELATO SMOKEHOUSE****6103 S COULTER ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2847	EHFN02	COS	PROPER COLD HOLDING TEMP.		9/8/2017	16	HL1B
			Hamburger patties temped at 53F. They were thrown away.COS.				
	EHFN06	COS	TIME AS PUBLIC HEALTH CONTROL		9/8/2017		
			Salmon in walk in past use by date. It was thrown away. COS				
	EHFN15	COS	PROPER FOOD CONTACT METHODS		9/8/2017		
			Cook seen touching RTE food w/o gloves. COS				
	EHFN28	COS	PROPER DATE MARKING		9/8/2017		
			Several meats had no date marks. COS.				
	EHFN32	COS	FOOD CONTACT SURFACE CONSTRUCT		9/8/2017		
			Ice scoop missing handle. COS.				



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**ESTABLISHMENT**

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**COWBOY GELATO SMOKEHOUSE**

HF2847	EHFN42	COS	NON-FOOD CONTACT SURFACES	9/8/2017	16	HL1B
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a) Utensil containers need to be cleaned b) Bar fridge needs cleaning. COS.

	EHFN46	H180 DAY	SERVICE SINK PROVIDED	9/8/2017		
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Covered trash can needed in women's bathroom

	EHFN38	COS	APPROVED THAWING METHODS	9/8/2017		
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Fish thawed inside ROP package. COS.

**CRAIG NURSING  
5500 SW 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF2689	EHFN45	H60 DAY	PHYSICAL FACILITIES INSTALLED		9/12/2017	1	HL1B
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Ceilings must be smooth durable and easily cleanable. debris noticed stuck to ceiling. B) Intake vent dirty.

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### ESTABLISHMENT

**CRAIG THE  
5500 SW 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2662	EHFN43	H60 DAY	ADEQUATE VENTILATION AND LIGHT		9/12/2017	5	HL1B
			Lights were non functional in cold hold storage in kitchen. B) Vent hood needs cleaning in kitchen area.				
	EHFN42	H60 DAY	NON-FOOD CONTACT SURFACES		9/12/2017		
			Dirty gaskets found in the cold holds under the prep area.				
	EHFN35	H60 DAY	PERSONAL CLEANLINESS / EATING		9/12/2017		
			Cell phone found in the kitchen prep area.				
	EHFN37	H60 DAY	ENVIRONMENTAL CONTAMINATION		9/12/2017		
			All food products must be kept 6 inches off of the ground. Several food items were found on the floor in dry storage area.				
	EHFN36	H60 DAY	WIPING CLOTHS PROPERLY USED		9/12/2017		
			Wiping clothes. If wiping clothes are wet they must be stored in sanitizer solution bucket off of the floor.				

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**ESTABLISHMENT**

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**CROCKETT MIDDLE SCHOOL****4720 FLOYD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF214	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		9/11/2017	3	HL1B
			No direct connection may exist between the sewage system and a drain originating from equipment in which food, or utensils are placed.				

**CVS PHARMACY #1543****7301 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1388	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		9/12/2017	1	HL1B
			Milk cooler in back storage needs to be cleaned				

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**ESTABLISHMENT****DEE-LICIOUS  
4636 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF3048	EHFN22	H30 DAY	AUTHORIZED FOOD HANDLER		9/8/2017	0	H PREOPEN
			Food handlers needed.				
	EHFN46	H30 DAY	SERVICE SINK PROVIDED		9/8/2017		
			Mop room ceiling tiles need to be changed to clean non-absorbent tiles.				

**DOLLAR TREE STORE #2920  
2704 S SONCY RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1102	EHFN37	COS	ENVIRONMENTAL CONTAMINATION		9/12/2017	1	HL1B
			All single service items and food items must be stored at least 6 inches off the floor. COS.				

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**ESTABLISHMENT****DOMINOS  
2604 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF3012	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE	a)Counter sweeps need to be replaced, wash, rinse, sanitize, and air dry at least every 24 hrs. b)All sticker residue must be removed completely before wares are washed. Corrected on site.	9/12/2017	3	HL1B

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### ESTABLISHMENT

**DUKE TRACYS  
3101 SW 26TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1129	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN		9/11/2017	7	HL1B
			Door gaskets need to be replaced.				
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		9/11/2017		
			No direct connection may exist between the sewer system and equipment in which food and wares are placed or washed.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		9/11/2017		
			a) Finish or paint any exposed sheet rock or wood in storage areas. b)Dust fan and cords hanging above bar.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		9/11/2017		
			a)Ceilings in areas exposed to moisture such as above the floor and in the bathroom, must be smooth, durable, non-absorbent, and easily cleanable. b)Storage area in back need to be cleaned and organized.				
	EHFN47	H180 DAY	OTHER VIOLATIONS		9/11/2017		
			Any equipment used to refrigerate perishable items or TCS food such as juice and cut fruit must be commercial and designed for such frequent and rigorous use as required by the establishment.				

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**ESTABLISHMENT**

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**FAMILY CARE FOUNDATION****4800 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT7952					9/9/2017	0	HL1B FOOD

**FUZZYS TACO SHOP****7408 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2685	EHFN35	COS	PERSONAL CLEANLINESS / EATING		9/11/2017	4	HL1B
			All employee drinks must have a lid. COS.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		9/11/2017		
			a) Utensils were being sanitized at 0ppm. COS b) Bar soda guns need to be cleaned c) Liquor bottle nozzles were sticky. Wipe down/clean nozzles every night				

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**ESTABLISHMENT**

**GOOD & HEALTHY CAFE  
4800 BELL ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFT8097					9/9/2017	0	HL1B FOOD



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**ESTABLISHMENT**

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**HILTON GARDEN INN @ AMARILLO**

**9000 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1698	EHFN39	COS	PROPER USE OF UTENSILS		9/11/2017	3	HL1B
			Bulk item had a scoop with handle touching the product. Handle must not touch the product in bulk container if stored in bulk product.				
	EHFN35	COS	PERSONAL CLEANLINESS / EATING		9/11/2017		
			Employee items found on the prep line: Cell phone, Keys, water bottles, and clothing.				
	EHFN36	COS	WIPING CLOTHS PROPERLY USED		9/11/2017		
			Wiping cloths not properly stored. Wet rags were found laying on prep line. Wet rags must be stored in sanitizing solution. Second violation 7/19/17.				

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### ESTABLISHMENT

**HOBBY LOBBY STORES INC. #33**

**3318 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2799					9/12/2017	0	HL1B

**HOME DEPOT #6552 THE**

**2500 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2805	EHFN47	H180 DAY	OTHER VIOLATIONS		9/12/2017	1	HL1B

a) English and Spanish hand washing signs needed in restrooms b) Inspection report needs to be posted in location visible to the public or have a sign that says inspection report available upon request

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

**ITS A PUNJABI AFFAIR  
4201 BUSHLAND BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2793	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN		9/13/2017	5	HL1B
			Outer opening must be protected from pest. All exterior doors must be self closing and provide a tight seal. Drive through window must remain closed when not serving customers.				
	EHFN28	H180 DAY	PROPER DATE MARKING		9/13/2017		
			Date marking system needs to be used for foods stored after 24 hours.				
	EHFN37	H180 DAY	ENVIRONMENTAL CONTAMINATION		9/13/2017		
			Food storage, all food products and containers must be stored six inches off of the floor.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		9/13/2017		
			Prep area must be smooth durable nonabsorbent and easily cleanable. Cardboard is not an optimal material for kitchen use.				
	EHFN39	H180 DAY	PROPER USE OF UTENSILS		9/13/2017		
			handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon. Utensils were found with handle touching various spices and rice.				

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### ESTABLISHMENT

**KABUKI ROMANZA  
8130 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1365	EHFN47	H24 HOUR	OTHER VIOLATIONS		9/11/2017	4	HL1B
			The bar is closed until EH does final inspection. Must be fixed 9/12/17				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		9/11/2017		
			Floor is becoming worn and needs to be fixed. Butcher block counter needs to be resurfaced.				
	EHFN37	COS	ENVIRONMENTAL CONTAMINATION		9/11/2017		
			TCS or cut food was left uncovered in the walk in cooler.				
	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER		9/11/2017		
			Food manager cert. needed.				

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**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		9/11/2017	5	HL1B
			Sanitizer at 100 ppm. Manufacture suggest 200ppm strength.				
	EHFN46	H60 DAY	SERVICE SINK PROVIDED		9/11/2017		
			Toilet rooms, enclosed. a toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door.§228.174 (a)(2)(A)				
	EHFN45	H60 DAY	PHYSICAL FACILITIES INSTALLED		9/11/2017		
			Ceiling tiles in restroom, mop sink area must be nonabsorbent. Second violation. 5/11/17. 228.171. Indoor Areas, Surface Characteristics. smooth, durable, and easily cleanable for areas where food establishment operations are conducted.				

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**ESTABLISHMENT****LOWES HOME CENTERS #270****5000 S COULTER ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF2803	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		9/12/2017	1	HL1B	
			Ceiling tiles in men and women's restroom need to be smooth, durable & easily cleanable (vinyl-coated non-absorbent)					

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**ESTABLISHMENT****MALCOLMS ICE CREAM  
2100 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF283	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER		9/13/2017	8	HFOL
			All food employees must complete an accredited food handler training course. Retain records of completion.				
	EHFN26	H180 DAY	CONSUMER ADVISORY POSTED		9/13/2017		
			Consumer advisory needed for undercooked menu items.				
	EHFN39	IN	PROPER USE OF UTENSILS		9/13/2017		
			One correction from previous inspection.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		9/13/2017		
			Clean: Any area that has accumulated soil or grease; wall and bus station carts; reach in cooler gaskets and sidewalls; equipment handles and doors; Reach in shelves.				
	EHFN43	H180 DAY	ADEQUATE VENTILATION AND LIGHT		9/13/2017		
			a)Fresh air ventilation system needs to be cleaned. b)Ice machine ventilation needs to be cleaned.				

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### ESTABLISHMENT

#### MALCOLMS ICE CREAM

HF283	EHFN44	H180 DAY	GARBAGE AND REFUSE DISPOSAL	9/13/2017	8	HFOL
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Condensate leak in front reach in must be repaired.

	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	9/13/2017		
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a)Ceilings above food prep and beverage stations must be smooth, durable, non-absorbent, and easily cleanable. b)Coving and areas where soil has accumulated near the floor need to be cleaned and maintained in good repair.

	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE	9/13/2017		
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Three corrections from previous inspection.



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### ESTABLISHMENT

#### MARBLE SLAB CREAMERY 201 WESTGATE PKWY WEST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF855	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		9/12/2017	5	HL1B
			Return and intake covers need to be cleaned. Cold holds need the gaskets cleaned.				
	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN		9/12/2017		
			several flies were noticed in the facility.				
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION		9/12/2017		
			Food display and condiment protection. Food shall be kept in a way that prevents contamination. Cones up front are not covered. Several flies were noticed in the facility. Milk containers were left uncovered on the prep line.				
	EHFN43	H180 DAY	ADEQUATE VENTILATION AND LIGHT		9/12/2017		
			Lights and or light shields missing in the cold hold units.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		9/12/2017		
			Holes in ceiling and roof must be repaired. Vent cover missing in prep room area. Front of store ceiling is sagging and has water stains.				

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**ESTABLISHMENT**

**MARTINEZ MICHELLE & REUBEN**

**4800 BELL ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFT8105					9/9/2017	0	HL1B FOOD

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**ESTABLISHMENT**

**MICHAEL'S BARBEQUE SHACK  
7028 S WESTERN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF3057	EHFN47	H30 DAY	OTHER VIOLATIONS First aid kit is needed.		9/13/2017	0	H PREOPEN
HFK183					9/13/2017	0	H PREOPEN

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**ESTABLISHMENT**

**OLSEN PARK ELEMENTARY**

**2409 ANNA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF661	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		9/11/2017	5	HL1B
			No direct connection may exist between sewage system and equipment in which food and/or wares are washed.				
	EHFN39	H180 DAY	PROPER USE OF UTENSILS		9/11/2017		
			Cutting surfaces with scratching and scoring must be resurfaced so that they can be effectively cleaned and sanitized.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		9/11/2017		
			a) Bathroom ceilings must be smooth, durable, non absorbent and easily cleanable. b) Milk drawer handle needs to be repaired.				

**Food Establishment Public Inspection Report**

**From 9/7/17 thru 9/13/17**

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**ESTABLISHMENT**

**OMAR RAMOS  
4800 BELL ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFT8096					9/9/2017	0	HL1B FOOD

## Food Establishment Public Inspection Report

From 9/7/17 thru 9/13/17

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### ESTABLISHMENT

**PHO SOFIA  
5641 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2785	EHFN20	COS	APPROVED SEWAGE/WASTEWATER SYS		9/11/2017	18	HL1B
			Mop water cannot be disposed of in parking lot. Must dispose mop water in utility sink.				
	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER		9/11/2017		
			Food manager card has expired and must be renewed in 30 days.				
	EHFN22	H30 DAY	AUTHORIZED FOOD HANDLER		9/11/2017		
			All employees must obtain food handler cards within 30 days.				
	EHFN36	H30 DAY	WIPING CLOTHS PROPERLY USED		9/11/2017		
			Wiping rags must be stored in sanitizer water when not in use.				
	EHFN37	COS	ENVIRONMENTAL CONTAMINATION		9/11/2017		
			Cup lids were found stored on floor. Must be stored at least 6 inches off ground.				

## Food Establishment Public Inspection Report

From 9/7/17 thru 9/13/17

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### ESTABLISHMENT

#### PHO SOFIA

HF2785	EHFN01	COS	<p style="text-align: center;">PROPER COOLING TIME AND TEMP.</p> <p style="text-align: center;">9/11/2017</p> <p style="text-align: right;">18</p> <p style="text-align: right;">HL1B</p> <p>a)Eggs and bean sprouts were sitting at room temperature. Food had not been stored out of temperature longer than 4 hours and was returned to refrigeration. b)Meat was being held at 60F. If using ice to maintain temperature, food must be fully submerged.</p>
	EHFN10	COS	<p style="text-align: center;">FOOD CONTACT SURFACES SANITIZE</p> <p style="text-align: center;">9/11/2017</p> <p>a)Ice scoop was stored in replenishing ice machine. Store scoop outside of ice. b)All scoops used for bulk items must have a handle, cannot use a bowl.</p>
	EHFN31	H30 DAY	<p style="text-align: center;">HANDWASHING FACILITY ADEQUATE</p> <p style="text-align: center;">9/11/2017</p> <p>a)Ice scoop was found stored in hand sink. Hand sink is for hand washing only. b)Paper towels are needed at hand sink.</p>
	EHFN46	COS	<p style="text-align: center;">SERVICE SINK PROVIDED</p> <p style="text-align: center;">9/11/2017</p> <p>a)Women's restroom needs a trashcan with a lid. b)Ceiling tiles in restroom must be smooth, durable, non-absorbent and easily cleaned.</p>

## Food Establishment Public Inspection Report

From 9/7/17 thru 9/13/17

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### ESTABLISHMENT

**PIZZA PLANET  
2400 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF726	EHFN32	H180 DAY	FOOD CONTACT SURFACE CONSTRUCT		9/13/2017	13	HL1B
			a)Wood under make table up front must be sealed or painted. b)Shelves with heavy rust must be scraped and repainted or replaced. c)Areas where paint has peeled must be repaired.				
	EHFN26	H 3 DAYS	CONSUMER ADVISORY POSTED		9/13/2017		
			A display is necessary at self service salad bar notifying customers that clean tableware must be used when returning to the buffet.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		9/13/2017		
			Clean: Freezer; Shelves by walk in cooler; Walls on prep line, behind mechanical dishwasher; Bus carts and surrounding walls; Any areas that have accumulated soil.				
	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		9/13/2017		
			a)Ice machine needs to be cleaned b)Mixer needs to be cleaned.				
	EHFN02	COS	PROPER COLD HOLDING TEMP.		9/13/2017		
			Product in make table not holding temperature 46-49F. Product was discarded or iced to rapidly cool. Log needs to be kept indicating when product was taken out of cooler and corresponding temperature. HACCP plan will need to be followed.				



## Food Establishment Public Inspection Report

From 9/7/17 thru 9/13/17

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### ESTABLISHMENT

#### PIZZA PLANET

HF726	EHFN43	H180 DAY	ADEQUATE VENTILATION AND LIGHT	9/13/2017	13	HL1B
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Ventilation system needs to be cleaned.

	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS	9/13/2017		
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No direct connection may exist between the sewer system and equipment in which food or wares are placed.

	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	9/13/2017		
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a)Storage area needs to be cleaned and organized, under and behind racks. b) TV above salad bar needs to be dusted. c)Floor tiles must be repaired or re-sealed. d)Missing coving needs to be replaced.

## Food Establishment Public Inspection Report

From 9/7/17 thru 9/13/17

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**ESTABLISHMENT**

**POTATO FACTORY  
2808 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2026	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		9/11/2017	4	HL1B
			a) Ceilings exposed to moisture such as the bathroom must be smooth, durable, non-absorbent and easily cleanable. b) Re-paint areas that have exposed rust.				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		9/11/2017		
			Sanitizer dilution test strips must be used each time sanitizer is mixed. COS				
	EHFN47	H180 DAY	OTHER VIOLATIONS		9/11/2017		
			Fire extinguisher needs to be serviced.				

**Food Establishment Public Inspection Report**

From 9/7/17 thru 9/13/17

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**ESTABLISHMENT****RIB CRIB RESTAURANT  
5050 S COULTER ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2555	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		9/13/2017	3	HL1B
			Ice scoop holder container needs to be cleaned. COS				

## Food Establishment Public Inspection Report

From 9/7/17 thru 9/13/17

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### ESTABLISHMENT

#### ROSAS CAFE & TORTILLA FACTORY44

6007 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2734	EHFN03	COS	PROPER HOT HOLDING TEMP. Grilled onions/bell pepper mix holding at 115F. COS		9/12/2017	10	HL1B
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE Containers and shelves holding plates need to be cleaned. COS.		9/12/2017		
	EHFN36	COS	WIPING CLOTHS PROPERLY USED Sanitizer buckets need to be at least 6" off the floor. COS.		9/12/2017		
	EHFN37	COS	ENVIRONMENTAL CONTAMINATION Take out boxes on floor. COS		9/12/2017		
	EHFN42	COS	NON-FOOD CONTACT SURFACES Fan needs to be cleaned. COS		9/12/2017		

**Food Establishment Public Inspection Report**

**From 9/7/17 thru 9/13/17**

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**ESTABLISHMENT**

**ROSAS CAFE & TORTILLA FACTORY44**

HF2734	EHFN47	H180 DAY	OTHER VIOLATIONS	9/12/2017	10	HL1B
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Food establishment permit needs to be posted where the public can see it

**ROSS DRESS FOR LESS #545**

**3030 S SONCY RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF357					9/11/2017	0	HL1B

**Food Establishment Public Inspection Report**

**From 9/7/17 thru 9/13/17**

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**ESTABLISHMENT**

**SAN JACINTO CHRISTIAN ACADEMY**

**4800 BELL ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFT8090					9/9/2017	0	HL1B FOOD

## Food Establishment Public Inspection Report

From 9/7/17 thru 9/13/17

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**ESTABLISHMENT**

**SCHLOTZSKYS/CINNABON**

**3440 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2795	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		9/11/2017	10	HL1B
			Prep sink must have an indirect connection within 6 months				
	EHFN43	H180 DAY	ADEQUATE VENTILATION AND LIGHT		9/11/2017		
			10 foot candles of lighting needed in the walk in cooler				
	EHFN28	COS	PROPER DATE MARKING		9/11/2017		
			Several TCS foods had no date marks. COS.				
	EHFN29	H180 DAY	ACCURATE THERMOMETERS PROVIDED		9/11/2017		
			Bleach test strips needed to test dish machine				
	EHFN36	COS	WIPING CLOTHS PROPERLY USED		9/11/2017		
			Wiping clothes found in bucket that had no sanitizer water in it. COS				

**Food Establishment Public Inspection Report**

**From 9/7/17 thru 9/13/17**

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**ESTABLISHMENT**

**SCHLOTZSKYS/CINNABON**

HF2795

EHFN42

COS

NON-FOOD CONTACT SURFACES

9/11/2017

10

HL1B

A) Icing on floor b) Inside of cooler needs cleaning. COS.



## Food Establishment Public Inspection Report

From 9/7/17 thru 9/13/17

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### ESTABLISHMENT

**SHWE MYINE THU**  
**5625 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2792	EHFN02	COS	PROPER COLD HOLDING TEMP.		9/12/2017	23	HL1B
			Cut cabbage being held at 60F, meat being held at 50F. All were discarded.				
	EHFN28	COS	PROPER DATE MARKING		9/12/2017		
			All ready to eat foods must be date marked and discarded after 7 days. Cooked meat was found without date mark.				
	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED		9/12/2017		
			Thermometer needed in meat case.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		9/12/2017		
			Raw meat found stored above raw vegetables. Store meat below.				
	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER		9/12/2017		
			Food manager card has expired and must be renewed within 30 days.				

**Food Establishment Public Inspection Report****From 9/7/17 thru 9/13/17****ESTABLISHMENT****SHWE MYINE THU**

Inspection Number	Establishment ID	Category	Description	Date	Score	Notes
HF2792	EHFN22	H45 DAY	AUTHORIZED FOOD HANDLER	9/12/2017	23	HL1B All employees who handle food must have food handler cards. Obtain within 45 days.
	EHFN33	COS	WAREWASHING FACILITY INSTALLED	9/12/2017		Improper procedures being followed when washing dishes. Dishes must be washed with soap, rinsed, sanitized with bleach water, air dried.
	EHFN27	H10DAY	PROPER COOLING METHODS	9/12/2017		Reach in cooler/prep table is holding at 50F. All food was discarded. Cooler must be serviced, will re inspect in 10 days.
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE	9/12/2017		Hand sink had pans stored in it at time of inspection. Hand sink must remain clear at all times.
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN	9/12/2017		Insect contamination was found. Establishment must be treated by a licensed pest control operator, will re inspect in 10 days.
	EHFN38	COS	APPROVED THAWING METHODS	9/12/2017		Hamburger meat being thawed at room temp. Thaw meat either in cooler, under cold running water, in microwave, or as part of cooking process. Fish being thawed at room temp in ROP package. Fish must be removed from package when thawing. Fish discarded.

**Food Establishment Public Inspection Report**

**From 9/7/17 thru 9/13/17**

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**ESTABLISHMENT**

**SHWE MYINE THU**

HF2792	EHFN35	COS	PERSONAL CLEANLINESS / EATING	9/12/2017	23	HL1B
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Cell phone found on prep table, store all employee items in a separate location.

**ST MATTHEW UNITED METHODIST CH**

**3301 SE 10TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFT11029					9/7/2017	0	HL1B FOOD

**Food Establishment Public Inspection Report**

From 9/7/17 thru 9/13/17

**ESTABLISHMENT****SUBWAY 25610  
2001 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF496	EHFN34	H30 DAY	NO EVIDENCE OF INSECT CONTAMIN		9/13/2017	5	HL1B
			Repeat violation 12/29/16. Outer opening must be protected from pest. All exterior doors must be self closing and provide a tight seal. All holes in walls must be filled to prevent pest infestation.				
	EHFN32	H30 DAY	FOOD CONTACT SURFACE CONSTRUCT		9/13/2017		
			Equipment and utensil design and construction. All equipment and utensils shall be constructed of safe materials and maintained in good repair. Soda/ice machine is leaking and needs repair.				
	EHFN37	H30 DAY	ENVIRONMENTAL CONTAMINATION		9/13/2017		
			Food storage. All food products must be kept 15cm or 6 inches off of the floor. Bulk item chip boxes stored on floor. B) Tea machine did not have a cover on the top.				
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED		9/13/2017		
			Floors, walls, and ceiling must be nonabsorbent, smooth, easily cleanable, and durable. Dry wall tape is peeling on wall, PVA tile is cracked and or broken, tiles above prep table are made of absorbent material.				

**Food Establishment Public Inspection Report**

**From 9/7/17 thru 9/13/17**

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**ESTABLISHMENT**

**SUGARS CONCESSIONS**

**3301 SE 10TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFT11048					9/12/2017	0	HL1B FOOD

## Food Establishment Public Inspection Report

From 9/7/17 thru 9/13/17

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### ESTABLISHMENT

**TACO VILLA #3  
1826 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF750	EHFN11	H10DAY	PROPER DISPOSITION OF RETURNED		9/12/2017	13	HL1B
			Heavily dented and damaged cans may not be served and must be moved to a location for return or discarded.				
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION		9/12/2017		
			a)All product and single service items must be stored at least 6" off the floor at all times. b) Walk in freezer needs to be repaired, product stored under condensate leak.				
	EHFN39	H180 DAY	PROPER USE OF UTENSILS		9/12/2017		
			a)Scoops may be stored in dry non TCS product only if handle is not touching product. b)Cutting boards must be resurfaced or replaced if deep scars prevent effective cleaning and sanitizing. c)Dishes must air dry completely before storage.				
	EHFN36	H10DAY	WIPING CLOTHS PROPERLY USED		9/12/2017		
			Sanitizer rags must be stored within the solution when not in use.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		9/12/2017		
			a)Cardboard is not cleanable, remove from racks in dry storage. b)Clean reach in hot sauce fridge. c)Clean dry storage floors. d)Baffles of walk in freezer. e)Clean all handles and equipment surfaces which have accumulated soil.				

**Food Establishment Public Inspection Report**

**From 9/7/17 thru 9/13/17**

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**ESTABLISHMENT**

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**TACO VILLA #3**

HF750	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	9/12/2017	13	HL1B
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a) Replace or repair any broken floor tiles. b) Seal holes in ceiling and replace missing ceiling tiles. c) Hole in floor behind soda machine must be cleaned. d) Hand washing sink up front needs to be effectively cleaned or replaced.

	EHFN46	H180 DAY	SERVICE SINK PROVIDED	9/12/2017		
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Ceilings in bathrooms exposed to moisture must be smooth, durable, non absorbent, and easily cleanable.

	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE	9/12/2017		
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a) Sanitizer dilution strength less than 100 ppm, quaternary solution needs to be diluted at higher strength, staff must test sanitizer strength each time it is mixed.

	EHFN43	H180 DAY	ADEQUATE VENTILATION AND LIGHT	9/12/2017		
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a) Fan used in ware washing area must remain clean at all times. b) Vents and surrounding ceiling in ware washing area must be thoroughly cleaned.

## Food Establishment Public Inspection Report

From 9/7/17 thru 9/13/17

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**ESTABLISHMENT**

**TAQUERIA EL TAPATIO #3**

**2301 12TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2951	EHFN02	H 3 DAYS	PROPER COLD HOLDING TEMP.		9/8/2017	5	HL1B
			Chicken in cold hold was at 70F. Food in cold hold must be at 41F or below.				
	EHFN38	H90 DAY	APPROVED THAWING METHODS		9/8/2017		
			Food found defrosting improperly. Frozen food must be defrosted correctly.				
	EHFN47	H90 DAY	OTHER VIOLATIONS		9/8/2017		
			Hand sink found with debris. Hand sink can only be used for hand washing.				



## Food Establishment Public Inspection Report

From 9/7/17 thru 9/13/17

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**ESTABLISHMENT**

**TORTILLERIA LUPITA  
4013 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF462	EHFN02	IN	PROPER COLD HOLDING TEMP. Walk in was found at 35F. Food in walk in was 41F or below.		9/8/2017	5	HL1B
	EHFN09	IN	FOOD SEPARATION AND PROTECTION 2 corretions.		9/8/2017		
	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE Corrected.		9/8/2017		
	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER Food manager needed.		9/8/2017		
	EHFN22	H30 DAY	AUTHORIZED FOOD HANDLER Food handler needed.		9/8/2017		

**Food Establishment Public Inspection Report****From 9/7/17 thru 9/13/17**

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**ESTABLISHMENT**

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**TORTILLERIA LUPITA**

HF462	EHFN27	IN	PROPER COOLING METHODS Walk in was 35F.	9/8/2017	5	HL1B
	EHFN28	IN	PROPER DATE MARKING Corrected.	9/8/2017		
	EHFN29	IN	ACCURATE THERMOMETERS PROVIDED Corrected.	9/8/2017		
	EHFN34	IN	NO EVIDENCE OF INSECT CONTAMIN 2 Corrected.	9/8/2017		
	EHFN35	IN	PERSONAL CLEANLINESS / EATING Corrected.	9/8/2017		
	EHFN36	IN	WIPING CLOTHS PROPERLY USED Corrected.	9/8/2017		

## Food Establishment Public Inspection Report

From 9/7/17 thru 9/13/17

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### ESTABLISHMENT

#### TORTILLERIA LUPITA

HF462	EHFN39	IN	<p style="text-align: center;">PROPER USE OF UTENSILS</p> <p style="text-align: center;">9/8/2017</p> <p style="text-align: center;">5</p> <p style="text-align: center;">HL1B</p> <p>No dishes found wet stacked.</p>	
	EHFN46	IN	<p style="text-align: center;">SERVICE SINK PROVIDED</p> <p style="text-align: center;">9/8/2017</p> <p>2 corrections.</p>	
	EHFN47	IN	<p style="text-align: center;">OTHER VIOLATIONS</p> <p style="text-align: center;">9/8/2017</p> <p>Corrected.</p>	
	EHFN42	IN	<p style="text-align: center;">NON-FOOD CONTACT SURFACES</p> <p style="text-align: center;">9/8/2017</p> <p>Shelves and floor in walk in cleaned. 2 corrections</p>	
	EHFN45	H30 DAY	<p style="text-align: center;">PHYSICAL FACILITIES INSTALLED</p> <p style="text-align: center;">9/8/2017</p> <p>Hand sink corrected Cardboard boxes removed. Holes in walls need to be patched. Floors need to be sealed. Freezer lid needs to be fixed. Broken tiles need to be sealed. Equip.not working needs to be removed or fixed. Vents &amp; ceiling need to be cleaned</p>	

**Food Establishment Public Inspection Report**

From 9/7/17 thru 9/13/17

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**ESTABLISHMENT**

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**TRAVIS 6TH GRADE CAMPUS****2801 NE 24TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2703	EHFN02	IN	PROPER COLD HOLDING TEMP. Potato salad holding at 41F. In compliance.		9/11/2017	0	HL1B
	EHFN03	IN	PROPER HOT HOLDING TEMP. Ground hamburger meat holding at 145F. In compliance.		9/11/2017		

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT**

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**TRAVIS MIDDLE SCHOOL  
2815 MARTIN RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF669	EHFN02	IN	PROPER COLD HOLDING TEMP. Potato salad holding at 40F. In compliance.		9/11/2017	0	HL1B
	EHFN03	IN	PROPER HOT HOLDING TEMP. Hamburger patties holding at 146F. In compliance.		9/11/2017		

## Food Establishment Public Inspection Report

From 9/7/17 thru 9/13/17

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### ESTABLISHMENT

**TYLERS BARBEQUE  
2014 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1931	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN		9/13/2017	5	HL1B	
			a)Gasket on back door must seal tightly. b)Front door must self close and seal tightly.					
	EHFN20	H180 DAY	APPROVED SEWAGE/WASTEWATER SYS		9/13/2017			
			No direct connection may exist between the sewer system and equipment in which food and wares are placed.					
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		9/13/2017			
			Clean: Dry storage floors and racks; Reach in shelves; Ceilings					

**Food Establishment Public Inspection Report**

From 9/7/17 thru 9/13/17

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**ESTABLISHMENT**

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**WOODLANDS ELEMENTARY  
2501 N COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF830	EHFN21	H 3 DAYS	CERTIFIED FOOD MANAGER		9/11/2017	6	HL1B
			Food manager needed. Food manager certification is scheduled for completion 9/20/17.				
	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		9/11/2017		
			Sanitizing solution was not at correct dilution. Multiple test were done all registered at 0ppm. Manufacture indicated strength must be at 200ppm.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		9/11/2017		
			Ceiling tiles in bathroom and mop room must be non absorbent. Kitchen staff put in work order 5/11/17.				

## Food Establishment Public Inspection Report

From 9/7/17 thru 9/13/17

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**ESTABLISHMENT**

**XR DOWNTOWN  
715 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF3045	EHFN20	H60 DAY	APPROVED SEWAGE/WASTEWATER SYS		9/13/2017	0	H PREOPEN
			A certified food manager is needed. Food manager must be registered with the Health Department within 60 days.				
	EHFN34	H60 DAY	NO EVIDENCE OF INSECT CONTAMIN		9/13/2017		
			Exterior door needs a new door sweep.				
	EHFN45	H60 DAY	PHYSICAL FACILITIES INSTALLED		9/13/2017		
			All floors, walls and ceilings must be smooth and easily cleanable.				
	EHFN47	H60 DAY	OTHER VIOLATIONS		9/13/2017		
			All items on list must be completed by 10/31/2017.				