

**Food Establishment Public Inspection Report****From 12/10/15 thru 12/16/15**

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**ESTABLISHMENT**

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**AMARILLO HIGH SCHOOL****4225 DANBURY DR**

<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>	
HF647	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		12/10/2015	4	HL1B	
			A)Plastic bins that hold clean utensils need to be cleaned. B)Top of knife holder needs to be cleaned.					
	EHFN39	H60 DAY	PROPER USE OF UTENSILS		12/10/2015			
			Wet stacking was found. Dishes must be completely air dried before stacking.					

## Food Establishment Public Inspection Report

From 12/10/15 thru 12/16/15

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### ESTABLISHMENT

**AUSTIN MIDDLE SCHOOL  
1808 WIMBERLY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF667	EHFN39	COS	PROPER USE OF UTENSILS		12/16/2015	4	HL1B
			Handles to serving spoons in storage drawer all need to face one direction in order to prevent bare hand contact with serving portion of spoon.				
	EHFN02	IN	PROPER COLD HOLDING TEMP.		12/16/2015		
			Pizza toppings in table top cold hold holding at 38F. In compliance.				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		12/16/2015		
			Cooked hamburger patties in hot hold holding at 146F. In compliance.				
	EHFN34	H30 DAY	NO EVIDENCE OF INSECT CONTAMIN		12/16/2015		
			Accumulation of insects found in sticky traps by serving line. Sticky traps in kitchen and serving line need to be changed out at a frequency to prevent accumulation of insects so their presence is eliminated.				
	EHFN32	H30 DAY	FOOD CONTACT SURFACE CONSTRUCT		12/16/2015		
			Paint from black metal shelves is chipping; shelves need to be re-painted so they are considered smooth and easily cleanable. Correct by 01-25-2016.				

**Food Establishment Public Inspection Report**

From 12/10/15 thru 12/16/15

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**ESTABLISHMENT**

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**BIZZY BEES CHILDCARE & PRESCHL****3855 BUSINESS PARK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF55	EHN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		12/10/2015	1	HL1B
			Refrigerator is not commercial. Replace w/NSF.				

**BLUE FRONT CAFE****801 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2721					12/15/2015	0	HFOL

## Food Establishment Public Inspection Report

From 12/10/15 thru 12/16/15

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### ESTABLISHMENT

**CARINOS ITALIAN  
8400 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1041	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE	3 corrections from previous inspection.	12/14/2015	3	HFOL
	EHFN21	IN	CERTIFIED FOOD MANAGER	Food manager certificate obtained.	12/14/2015		
	EHFN30	IN	FOOD ESTABLISHMENT PERMIT	Food establishment permit was obtained.	12/14/2015		
	EHFN34	H 3 DAYS	NO EVIDENCE OF INSECT CONTAMIN	Weatherstripping still needed for back door. Replace in the next 3 days or a \$50 re-inspection fee will be charged.	12/14/2015		
	EHFN41	H 3 DAYS	ORIGINAL CONTAINER LABELING	Bulk containers still need to be labeled with common names. Complete within 3 days or a \$50 re-inspection fee will be charged.	12/14/2015		

**Food Establishment Public Inspection Report**

**From 12/10/15 thru 12/16/15**

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**ESTABLISHMENT**

**CARINOS ITALIAN**

HF1041	EHFN39	H 3 DAYS	PROPER USE OF UTENSILS	12/14/2015	3	HFOL
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All scoops must have a handle and stored up out of product.

**CORONADO ELEMENTARY**

**3210 WIMBERLY 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>
HF686					12/16/2015	0	HL1B

**Food Establishment Public Inspection Report****From 12/10/15 thru 12/16/15**

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**ESTABLISHMENT**

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**EVOCATION COFFEE ROASTERS CO****4132 BUSINESS PARK DR**

<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>
HF2222	EHFN27	H90 DAY	PROPER COOLING METHODS		12/14/2015	3	HL1B
			A) NSF certified commercial cooler is needed within 90 days. Cooler can be removed if not going to be used.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		12/14/2015		
			A) Non absorbent ceiling tiles needed over 3 compartment sink, hand sink and in the bathroom and over any areas subject to moisture.				

**Food Establishment Public Inspection Report****From 12/10/15 thru 12/16/15****ESTABLISHMENT****FOREST HILL ELEMENTARY****3515 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>	
HF668	EHFN22	IN	AUTHORIZED FOOD HANDLER		12/16/2015	3	HL1B	
			All kitchen staff must obtain Food Handler certifications by September 1, 2016.					
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		12/16/2015			
			A)Shelf in ice maker needs to be cleaned out. B)Handles on scoops in bulk containers must be stored out of product.					

**FURRS FAMILY DINING #123****2221 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>	
HF2570	EHFN45	IN	PHYSICAL FACILITIES INSTALLED		12/16/2015	0	HFOL	
			Floor tiles in the ware washing area were replaced.					

**Food Establishment Public Inspection Report****From 12/10/15 thru 12/16/15****ESTABLISHMENT****GREENWAYS INTERMEDIATE SCHOOL****8100 PINERIDGE DR**

<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>
HF302	EHFN34	H60 DAY	NO EVIDENCE OF INSECT CONTAMIN		12/16/2015	3	HL1B
			Back door needs new weather stripping.				
	EHFN39	H60 DAY	PROPER USE OF UTENSILS		12/16/2015		
			Wet stacking was found. Pans need to be fully dried before stacking, or need to be staggered to let air flow.				
	EHFN45	H60 DAY	PHYSICAL FACILITIES INSTALLED		12/16/2015		
			Ceiling needs to be cleaned or replaced.				

## Food Establishment Public Inspection Report

From 12/10/15 thru 12/16/15

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**ESTABLISHMENT**

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2733	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN		12/14/2015	10	HL1B
			A) Back door must not be left propped open.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		12/14/2015		
			A)Quat sanitizer found dispensing less than label requirements. Dispensor must be repaired within 10 days.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		12/14/2015		
			A)All chemical bottles must have the common name of the chemical on the bottle. B)Chemical bottles must be stored away from food and food contact surfaces.				
	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER		12/14/2015		
			Food manager must be obtained by 1-15-16 or a \$50 reinspection fee can be charged. Class is offered at Environmental Health on 1-13-16 with test on 1-15-16. Cost is \$40.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		12/14/2015		
			A) Ceiling in bathroom must be non absorbent.				

**Food Establishment Public Inspection Report****From 12/10/15 thru 12/16/15****ESTABLISHMENT****HIGHLAND PARK SCHOOL****3801 N FM 1912**

<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>
HF760	EHFN35	COS	PERSONAL CLEANLINESS / EATING		12/14/2015	2	HL1B
			Employee items stored on prep table. Store all employee items in seperate location away from kitchen prep areas.				
	EHFN47	H60 DAY	OTHER VIOLATIONS		12/14/2015		
			a)Vent hood has been red tagged and needs to be repaired. Bids have been placed for repair. b)Walk in freezer has condensate leak that needs to be repaired.				

**Food Establishment Public Inspection Report****From 12/10/15 thru 12/16/15****ESTABLISHMENT****IOWA STEAK CO  
6329 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>
HF2554	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN A) Delivery bay must remain closed at all times when not in actual use.		12/14/2015	1	HL1B
HFRM456					12/14/2015	0	HL1B
HFRM457	EHFN27	H30 DAY	PROPER COOLING METHODS A) NSF certified commercial or equivalent freezer must be obtained within 30 days.		12/14/2015	2	HL1B

## Food Establishment Public Inspection Report

From 12/10/15 thru 12/16/15

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**ESTABLISHMENT**

**IOWA STEAK CO**

HFRM460				12/14/2015	0	HL1B
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HFRM461	EHFN27	H30 DAY	PROPER COOLING METHODS	12/14/2015	2	HL1B
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A) NSF certified or equivalent commercial freezer must be obtained within 30 days.

HFRM688				12/14/2015	0	HL1B
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HFRM690				12/14/2015	0	HL1B
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**Food Establishment Public Inspection Report**

**From 12/10/15 thru 12/16/15**

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**ESTABLISHMENT**

**IOWA STEAK CO**

HFRM691      EHFN27      H30 DAY      PROPER COOLING METHODS      12/14/2015      4      HL1B

A) NSF certified or equivalent commercial freezer must be obtained within 30 days.

EHFN29      COS      ACCURATE THERMOMETERS PROVIDED      12/14/2015

A) Thermometer must be available inside freezer at all times.

**Food Establishment Public Inspection Report****From 12/10/15 thru 12/16/15****ESTABLISHMENT****JERRYS CAFE  
1601 S GRAND 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>
HF2341	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		12/11/2015	8	HL1B
			Back screen door needs new door sweep. Repair within 90 days.				
	EHFN37	COS	ENVIRONMENTAL CONTAMINATION		12/11/2015		
			Medication found stored with kitchen items. Store all employee items in separate location.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		12/11/2015		
			Portable fan needs to be cleaned.				
	EHFN02	H 3 DAYS	PROPER COLD HOLDING TEMP.		12/11/2015		
			Tomatoes was held at 57F. Must be 41F or lower.				
	EHFN39	H90 DAY	PROPER USE OF UTENSILS		12/11/2015		
			Cooler holding at 57F. Must be holding at 41F or below. Do not store food in cooler until repairs are made.				

**Food Establishment Public Inspection Report****From 12/10/15 thru 12/16/15****ESTABLISHMENT****JERRYS CAFE**

HF2341	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT	12/11/2015	8	HL1B
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ANSUL system tag is expired and needs to be inspected.

**KFC****316 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF993	EHFN03	IN	PROPER HOT HOLDING TEMP.		12/15/2015	0	HINVEST
			All chicken was holding at 140-188F.				
	EHFN39	IN	PROPER USE OF UTENSILS		12/15/2015		
			All employees used tongs to serve the food, they did not touch the food with bare hands.				

**Food Establishment Public Inspection Report****From 12/10/15 thru 12/16/15****ESTABLISHMENT****MCDONALDS  
1815 S GRAND 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>
HF2321	EHFN06	COS	TIME AS PUBLIC HEALTH CONTROL		12/15/2015	12	HL1B
			A) TCS foods in walk-in cooler found expired. B) TCS foods in walk-in cooler were missing labels. TCS foods must be held according to established HACCP plan.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		12/15/2015		
			A) Ice machine needs to be cleaned. B) Ice scoop holster was dirty and unstable. C) Tomatoes slicer was dirty. Slicer must be cleaned after each use. D) Ice scoop of ice machine adjacent to drive-in cash register needs to be replaced.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		12/15/2015		
			Door Gaskets of walk-in cooler and freezer and reach-in freezer need to be replaced.				
	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		12/15/2015		
			Back door needs to be self-closing.				
	EHFN37	H90 DAY	ENVIRONMENTAL CONTAMINATION		12/15/2015		
			A) Coffee filter container needs to be replaced. B) Tea bags container needs to be protected from environmental contamination.				

**Food Establishment Public Inspection Report**

**From 12/10/15 thru 12/16/15**

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**ESTABLISHMENT**

**MCDONALDS**

HF2321	EHFN39	H90 DAY	PROPER USE OF UTENSILS	12/15/2015	12	HL1B
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Wiping cloths were not stored in sanitizing solution. Wiping cloths must be adequately stored.

	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES	12/15/2015		
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A) Ice build up found inside the walk-in freezer. B) Top of french fries compartment was dirty.

**715 S LAKESIDE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF1901	EHFN43	IN	ADEQUATE VENTILATION AND LIGHT		12/16/2015	1	HFOL
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Corrected.

	EHFN45	IN	PHYSICAL FACILITIES INSTALLED		12/16/2015		
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A) Corrected.

	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		12/16/2015		
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Back door inside walk-in freezer needs a new door sweep. Back door must be sealed to prevent insect and environmental contamination.

**Food Establishment Public Inspection Report**

From 12/10/15 thru 12/16/15

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**ESTABLISHMENT****MCDONALDS****OUTBACK STEAKHOUSE  
7101 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2647					12/11/2015	0	HM4

**PALO DURO HIGH SCHOOL  
1400 N GRANT ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF682	EHFN22	IN	AUTHORIZED FOOD HANDLER		12/16/2015	0	HL1B

All kitchen employees must obtain a Food Handler certification by September 1, 2016.

## Food Establishment Public Inspection Report

From 12/10/15 thru 12/16/15

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### ESTABLISHMENT

#### SLEEPY HOLLOW ELEMENTARY

3435 REEDER DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF716	EHFN03	IN	PROPER HOT HOLDING TEMP. Chicken nuggets were 200F.		12/14/2015	2	HL1B
	EHFN02	H60 DAY	PROPER COLD HOLDING TEMP. Side salads must be 41F or below at all time, need to find different ways to keep at proper temp.		12/14/2015		
	EHFN47	H60 DAY	OTHER VIOLATIONS Inspection report or signage must be posted where viewable to customer, along with food establishment permit and food manager card.		12/14/2015		
	EHFN45	H60 DAY	PHYSICAL FACILITIES INSTALLED A)Kitchen ceiling tiles must be smooth, non absorbent, easy cleanable tiles.B)Light sheilds needed in dry storage room.		12/14/2015		

**Food Establishment Public Inspection Report****From 12/10/15 thru 12/16/15****ESTABLISHMENT****SOUTHLAWN ELEMENTARY****4719 BOWIE 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>
HF664	EHFN32	COS	FOOD CONTACT SURFACE CONSTRUCT		12/16/2015	5	HL1B
			Can opener and can opener blade found dirty. Can opener needs to be cleaned.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		12/16/2015		
			Ceiling tiles found dirty. Ceiling tiles need to be cleaned or replaced.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		12/16/2015		
			Ceiling tiles adjacent to stove were absorbent and not easily cleanable. Ceiling tiles in food preparation area must be durable, non-absorbent, and easily cleanable.				
	EHFN37	COS	ENVIRONMENTAL CONTAMINATION		12/16/2015		
			A)Ready to eat food containers were not protected from environmental contamination. All to-go containers must be inverted or adequately stored. B)Cut oranges were held in an absorbent, non-easily cleanable container.				

## Food Establishment Public Inspection Report

From 12/10/15 thru 12/16/15

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**ESTABLISHMENT**

**TEA 2 GO  
6200 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2631	Ehfn10	COS	FOOD CONTACT SURFACES SANITIZE		12/16/2015	14	HL1B
			A) Tea nozzles found dirty. Nozzles must be cleaned daily by wash, rinse, sanitize procedure.				
	Ehfn20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS		12/16/2015		
			A)A direct connection from the ice machine to a sump pump cannot exist. Sump pump is not operating properly and waste water is backing up into ice machine drain line. An air gap is needed on ice machine drain line.				
	Ehfn21	H10DAY	CERTIFIED FOOD MANAGER		12/16/2015		
			A)A certified food manager must be obtained with in 10 days. An accredited "Food Manager" class must be taken online and once completed a copy of the certificate must be brought to Environmental Health with a \$40 payment to obtain the city's card. REPEAT				
	Ehfn29	H10DAY	ACCURATE THERMOMETERS PROVIDED		12/16/2015		
			A)Thermometer inside cooler is broken and needs to be replaced.				
	Ehfn34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		12/16/2015		
			A)Water is leaking from ceiling on food preparation area. Water leaked on exposed single service items which were discarded. Leak must be fully repaired within 10 days.				

## Food Establishment Public Inspection Report

From 12/10/15 thru 12/16/15

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### ESTABLISHMENT

#### TEA 2 GO

HF2631	EHFN39	H10DAY	PROPER USE OF UTENSILS	12/16/2015	14	HL1B
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A)All food and single service items must be stored at least 6 inches off the floor.

	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	12/16/2015		
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A)Air return duct must be cleaned.

	EHFN47	H10DAY	OTHER VIOLATIONS	12/16/2015		
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A)A valid food establishment permit must be posted in plain view of the consumer. If current copy of the food establishment permit cannot be found an additional copy must be purchased for \$25. B)All fire extinguishers must be properly inspected.

## Food Establishment Public Inspection Report

From 12/10/15 thru 12/16/15

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**ESTABLISHMENT**

**TOOT N TOTUM #1  
1500 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF556	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		12/11/2015	4	HL1B
			Wipe down sanitizer mixed above 400ppm. Should be mixed at 200ppm.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		12/11/2015		
			Under shelf in walk-in cooler needed to be cleaned. The floor must be clean to sight and touch.				

**Food Establishment Public Inspection Report****From 12/10/15 thru 12/16/15****ESTABLISHMENT****UNIQUE INDIVIDUALS LLC****7701 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>
HFD61	EHFN35	COS	PERSONAL CLEANLINESS / EATING		12/16/2015	5	HL1B
			A) All employees working with food must effectively restrain their hair when handling food products.				
	EHFN02	IN	PROPER COLD HOLDING TEMP.		12/16/2015		
			Reach in cooler holding at 40 degrees.				
	EHFN39	COS	PROPER USE OF UTENSILS		12/16/2015		
			A)TOGO containers must be kept at least 6 inches off the ground. B)Wipe down linen must be cleaned when visibly soiled.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		12/16/2015		
			A)Wipe down solution found at 0ppm. Chlorine solution must be 100ppm at all times.				

**Food Establishment Public Inspection Report**

**From 12/10/15 thru 12/16/15**

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**ESTABLISHMENT**

**UNITED SUPERMARKET #529**

**5807 SW 45TH 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>
HF1653					12/10/2015	0	HFOL
HF460					12/10/2015	0	HFOL

**Food Establishment Public Inspection Report****From 12/10/15 thru 12/16/15****ESTABLISHMENT****WIENERSCHNITZEL #303****600 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2524	EHFN06	COS	TIME AS PUBLIC HEALTH CONTROL		12/16/2015	9	HFOL
			Portioned TCS foods needed a label. All TCS foods in walk-in cooler need to be labeled.				
	EHFN32	COS	FOOD CONTACT SURFACE CONSTRUCT		12/16/2015		
			Shelf inside reach-in cooler needs to be repaired or replaced.				
	EHFN37	COS	ENVIRONMENTAL CONTAMINATION		12/16/2015		
			Metal scraper stored with clean knives. Clean knives must be adequately stored to prevent contamination.				
	EHFN39	COS	PROPER USE OF UTENSILS		12/16/2015		
			A) Clean pans stacked wet. Clean pans and dishes must completely air dry before stacking. B) Wiping cloths found in tri-compartment sink and pretable. Wiping cloths must be kept in sanitizing solution or in soiled linen bin.				
	EHFN40	COS	SINGLE-USE ARTICLES STORAGE		12/16/2015		
			Plastic spoons and forks were exposed to environmental contaminants. Single use items must be protected from contamination.				

**Food Establishment Public Inspection Report**

**From 12/10/15 thru 12/16/15**

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**ESTABLISHMENT**

**WIENERSCHNITZEL #303**

HF2524	EHFN41	COS	ORIGINAL CONTAINER LABELING	12/16/2015	9	HFOL
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Non-TCS food containers were not labeled. Bulk containers in dry storage need to be labeled.

**WILL ROGERS ELEMENTARY**

**920 N MIRROR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF653	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		12/14/2015	6	HL1B
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Bottom of milk cooler needs to be cleaned out.

	EHFN32	COS	FOOD CONTACT SURFACE CONSTRUCT		12/14/2015		
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Ice scoop needs to be replaced with one that is not chipped or cracked. Must be easily cleanable.

	EHFN37	H180 DAY	ENVIRONMENTAL CONTAMINATION		12/14/2015		
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Sneeze shields need to be adjusted to meet current standards for elementary aged children.