

**Food Establishment Public Inspection Report****From 12/3/15 thru 12/9/15**

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**ESTABLISHMENT**

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**AFRICAN BROTHERS STORE****1111 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>
HF2349	EHFN24	COS	REQUIRED RECORDS AVAILABLE		12/9/2015	3	HL1B
			All food products for sale must be labeled with a common name, ingredients, quantity of contents, and origin of food product.				
	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		12/9/2015		
			Back door sweep needs to be repaired or replaced.				

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**ESTABLISHMENT**

**ARDEN ROAD ELEMENTARY  
6801 LEARNING TREE AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF412	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		12/7/2015	3	HFOL
			a)Walk-in cooler shelving must be replaced by next inspection. Shelving is no longer smooth, easily cleanable. b)Wooden pallets used for food storage must either be sealed or replaced by next inspection (Repeat 3X).				
	EHFN43	IN	ADEQUATE VENTILATION AND LIGHT		12/7/2015		
			Corrected.				
	EHFN45	H60 DAY	PHYSICAL FACILITIES INSTALLED		12/7/2015		
			a)Ceiling in food preparation area and bathroom must be smooth, easily cleanable and non-absorbent by the start of next school year.				

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**ESTABLISHMENT**

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**CAPROCK HIGH SCHOOL****3001 SE 34TH 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>
HF768	EHFN39	COS	PROPER USE OF UTENSILS		12/9/2015	1	HL1B
			Clean pans found stacked wet. Dry pans completely prior to stacking.				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		12/9/2015		
			Meatballs holding at 138F, Steamed vegetables holding at 156F. In compliance.				

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### ESTABLISHMENT

**EL TROPICO**  
**1111 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF539	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		12/9/2015	9	HL1B
			a)Spoon handle stored in food product. Store handles outside of food. b)Clean inside of all reach in coolers. c)Clean inside of ice machine. d)Can opener needed to be cleaned. e)Remove cardboard from shelves in reach in cooler.				
	EHFN24	COS	REQUIRED RECORDS AVAILABLE		12/9/2015		
			All food products available for self service must be labeled with product name, ingredients, quantity/weight, and store name and address.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		12/9/2015		
			Handsink in back room needed soap and paper towels.				
	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		12/9/2015		
			Back door needs door sweep repaired or replaced.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		12/9/2015		
			a)Acoustic ceiling tiles located above food prep areas. Tiles should be smooth and easily cleanable. b)All walls should be maintained in good repair. Repair all damage to walls. c)Remove all rust from all storage shelves.				

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**ESTABLISHMENT**

**EL TROPICO**

HF539	EHFN39	COS	PROPER USE OF UTENSILS	12/9/2015	9	HL1B
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a)Store all utensil handles up to prevent contamination. b)Clean pans found stacked wet. Air dry prior to stacking.

**GRANDMAS BURRITOS  
7012 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF1361	EHFN47	H180 DAY	OTHER VIOLATIONS		12/7/2015	2	HFOL
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A)Corrected. B)All home refrigeration units must be replaced with NSF certified or equivalent commercial units within 180 days.

	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		12/7/2015		
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A)Corrected. B)Ceiling in the kitchen, over service area, drink area and back cooler area must be smooth, non-absorbent and easily cleanable.(Vinyl coated within 90 days).

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**ESTABLISHMENT**

**HAMLET ELEMENTARY  
705 SYCAMORE AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF681	EHFN22	IN	AUTHORIZED FOOD HANDLER		12/3/2015	4	HL1B
			All kitchen staff are required to obtain a Food Handler certification no later than September 1, 2016.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		12/3/2015		
			A)Bottom shelf of reach in cooler needed to be cleaned. B)Can opener by fruit station needed to be cleaned.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		12/3/2015		
			A)Handles and doors on warming cabinets needed to be cleaned. B)Blower covers in walk in cooler needed to be cleaned.				

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**ESTABLISHMENT**

**HUMPHREYS HIGHLAND ELEMENTARY**

**3810 SE 13TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF665	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS		12/9/2015	6	HL1B
			Walk in freezer has a condensate leak that needs to be repaired.				
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT		12/9/2015		
			Walk in freezer has a light that is not working and needs to be repaired.				
	EHFN47	H10DAY	OTHER VIOLATIONS		12/9/2015		
			Fire suppression system and fire extinguisher tags are out of date and need to be inspected.				
	EHFN39	H10DAY	PROPER USE OF UTENSILS		12/9/2015		
			Can opener blade is dull and needs to be replaced.				

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**ESTABLISHMENT**

**KING & I THE  
104 15TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC291	Ehfn31	COS	HANDWASHING FACILITY ADEQUATE		12/7/2015	2	HFOL
			A)Hand sinks in the bathrooms must have disposable towels or a heated hand dryer, or a continous towel system. Cloth towels cannot be used. 228.175(c)				
	Ehfn47	IN	OTHER VIOLATIONS		12/7/2015		
			Corrected.				

**LONG JOHN SILVERS  
4615 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1683	Ehfn45	H10DAY	PHYSICAL FACILITIES INSTALLED		12/3/2015	1	HFOL
			Parking lot has area that is not smooth.Seal area to the south and west of the building. Side walk has broken spots. Repair as needed to ensure a smooth walking surface.				

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**ESTABLISHMENT****OAKDALE ELEMENTARY****2711 S HILL 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>
HF757	EHFN03	IN	PROPER HOT HOLDING TEMP. Taco meat holding at 156F, cooked carrots holding at 148F. In compliance.		12/7/2015	0	HL1B

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### ESTABLISHMENT

#### PALACE COFFEE COMPANY

420 15TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC299	EHFN18	IN	PROPER IDENTIFY TOXIC SUBSTANC		12/7/2015	0	HFOL
			Corrected.				
	EHFN32	IN	FOOD CONTACT SURFACE CONSTRUCT		12/7/2015		
			A-E)Corrected.				
	EHFN34	IN	NO EVIDENCE OF INSECT CONTAMIN		12/7/2015		
			A-B)Corrected.				
	EHFN37	IN	ENVIRONMENTAL CONTAMINATION		12/7/2015		
			A)Corrected.				
	EHFN47	IN	OTHER VIOLATIONS		12/7/2015		
			A)Corrected.				

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**ESTABLISHMENT**

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### ESTABLISHMENT

**PARK PLACE TOWERS  
1300 S HARRISON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF387	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		12/3/2015	10	HL1B
			a)Ware washing machine was not sanitizing at 50 ppm. cl at time of inspection. b). Ice scoop in Ware 2 needed to be replaced.				
	EHFN27	COS	PROPER COOLING METHODS		12/3/2015		
			Hot hold unit an cook line at Park Place was not working properly.				
	EHFN28	COS	PROPER DATE MARKING		12/3/2015		
			Food that was prepared and frozen was not date marked when removed from freezer.				
	EHFN38	COS	APPROVED THAWING METHODS		12/3/2015		
			Precooked hamburger removed freezer was being thawed at room temperature.				
	EHFN39	COS	PROPER USE OF UTENSILS		12/3/2015		
			Dipper well in Park Place was not at adequate volume to float off debris.				

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**ESTABLISHMENT**

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**PARK PLACE TOWERS**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF387	EHFN42	COS	NON-FOOD CONTACT SURFACES		12/3/2015	10	HL1B

Gasket needed on hot hold unit for Moore. Gaskets needed to be cleaned on walk ins. Torn gasket Village reach in.

**PUCKETT ELEMENTARY  
6700 OAKHURST DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF743	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		12/3/2015	1	HL1B

Ceiling tiles in kitchen are acoustic tiles. Must be replaced with vinyl coated tiles that are non-absorbent, easy cleanable tiles.

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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	EHFN27	IN	PROPER COOLING METHODS Corrected.		12/7/2015	0	HFOL
	EHFN35	IN	PERSONAL CLEANLINESS / EATING Corrected.		12/7/2015		
	EHFN42	IN	NON-FOOD CONTACT SURFACES Corrected.		12/7/2015		
	EHFN45	IN	PHYSICAL FACILITIES INSTALLED Corrected.		12/7/2015		

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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	EHFN31	H30 DAY	HANDWASHING FACILITY ADEQUATE		12/3/2015	8	HFOL
			Handsink is still being used for a dump sink. If repeated vilations \$50 reinspection fee will be charged. Splash guard is to be installed in 30 days as stated in earlier plan review.				
	EHFN10	H30 DAY	FOOD CONTACT SURFACES SANITIZE		12/3/2015		
			A) Ice buckets must be stored inverted to keep from outside contamination.(Repeat)B) Silverware cart must be stored in different location or protection is needed from flour.(Repeat)All repeat violations will result in \$50 reinspection fee in the future.				
	EHFN35	H30 DAY	PERSONAL CLEANLINESS / EATING		12/3/2015		
			Every employee working with food must wear a hat or hairnet while in the kitchen. (Repeat) Future violation will result in \$50 re-inspection fee.				
	EHFN21	H30 DAY	CERTIFIED FOOD MANAGER		12/3/2015		
			Food manager certificate was switched from another store. Copy of card is needed at new location.				

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**ESTABLISHMENT****SANBORN ELEMENTARY  
700 S ROBERTS 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>
HF683	EHFN02	IN	PROPER COLD HOLDING TEMP.		12/4/2015	0	HL1B

Cold holding temperatures in walk-in cooler and reach-in coolers were at 41F or below. In compliance.

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### ESTABLISHMENT

**SONIC DRIVE IN  
3600 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF838	EHFN07	H10DAY	FOOD AND ICE FROM APPROVED SRC		12/3/2015	8	HFOL
			Inside ice machine has loose gasket material and rust and mineral deposits. Unit must be emptied, cleaned, sanitized and air dried. Repeat violation.				
	EHFN44	H10DAY	GARBAGE AND REFUSE DISPOSAL		12/3/2015		
			Waste dumpster lid open when not in use. Unit is covered in waste grease. Waste grease on ground. Clean area of all waste grease and foods.Repeat violation.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		12/3/2015		
			Bun warmer unit has old food buildup. Unit must be disassembled and cleaned.See owners manual.Repeat violation. b)Ice buckets not clean. Buckets must be clean in side and out. Do not set buckets on floor. Repeat violation.				
	EHFN47	H10DAY	OTHER VIOLATIONS		12/3/2015		
			Holes in ceiling. Seal all holes to ceiling including holes for soda and ice lines.Repeat violation ***** Future violations for any repeat violation may be charged a \$50 reinspection fee.				

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### ESTABLISHMENT

**STAYBRIDGE SUITES  
36 WESTERN PLAZA DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2224	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE		12/8/2015	0	HM4
			Food contact surfaces cleaned and sanitized.				
	EHFN32	IN	FOOD CONTACT SURFACE CONSTRUCT		12/8/2015		
			Food contact surfaces construct is smooth, non-absorbent, and easily cleanable.				
	EHFN42	IN	NON-FOOD CONTACT SURFACES		12/8/2015		
			Non-food contact surfaces have been cleaned to sight and touch.				
	EHFN45	IN	PHYSICAL FACILITIES INSTALLED		12/8/2015		
			Ceiling and walls were repaired and cleaned.				

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**ESTABLISHMENT****STOMPIN GROUNDS  
2817 SE 34TH 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>
HF2657	EHFN37	COS	ENVIRONMENTAL CONTAMINATION		12/9/2015	1	HL1B
			Cups found stored on floor of storage room. Must be stored at least 6" off ground.				
	EHFN47	IN	OTHER VIOLATIONS		12/9/2015		
			Household cooler in kitchen has been replaced with a commercial unit. Remaining household coolers are in the process of being replaced.				

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**ESTABLISHMENT****SUNRISE ELEMENTARY  
5123 SE 14TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF666	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		12/4/2015	5	HL1B
			Inside of ice machine needed to be cleaned.				
	EHFN41	COS	ORIGINAL CONTAINER LABELING		12/4/2015		
			Bulk container was not labeled.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		12/4/2015		
			A)Ceiling is not smooth, non-absorbent and easily cleanable. Ceiling must be smooth, non-absorbent and easily cleanable. B)Gaskets in reach-in cooler need to be repaired.				

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**ESTABLISHMENT****SUSHI HOUSE  
2630 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2766	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		12/8/2015	0	H PREOPEN	
			a)Wall around plumbing under handwashing sink needs to be finished. b)Splash shield needed between handwashing sink and mop sink.					

**TEXAS BAR & GRILL  
2801 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2714	EHFN09	COS	FOOD SEPARATION AND PROTECTION		12/9/2015	3	HL1B	
			Raw meat in refrigerator needs to be stored below other food.					

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**ESTABLISHMENT**

**THAI STAR  
3800 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF495	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		12/9/2015	6	HL1B
			a)Clean gaskets on reachin coolers. b)Clean grill and surrounding area.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		12/9/2015		
			Clean ceiling in walkin cooler around blower.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		12/9/2015		
			Handwashing sink in the kitchen needs to be cleaned to prevent contamination of hands.				

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**ESTABLISHMENT**

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**WESTOVER PARK INTERMEDIATE****7200 PINNACLE 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>
HF877	EHFN27	IN	PROPER COOLING METHODS		12/7/2015	2	HFOL
			Corrected. Reach-in cooler unit was placed out of service.				
	EHFN42	H60 DAY	NON-FOOD CONTACT SURFACES		12/7/2015		
			Wooden shelving in walk-in freezer must be properly sealed or removed by 02/01/2016. (Repeat 4X)				

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**ESTABLISHMENT**

**WINDSOR ELEMENTARY  
6700 HYDE PKWY**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF81	EHFN21	IN	CERTIFIED FOOD MANAGER		12/7/2015	3	HFOL
			Corrected.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		12/7/2015		
			Gaskets on reach in cooler are torn and no longer easily cleanable. (Repeat 4X). Extension granted until next inspection. 228.104(g).				
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		12/7/2015		
			Ceiling in food preparation area and bathroom must be smooth, durable, easily cleanable and non-absorbant by August 2016. 228.171(1)(3).				

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### ESTABLISHMENT

**WYNDHAM GARDENS  
3100 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2658	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION		12/3/2015	29	HL1B
			Waste water dripping from ceiling in walkin cooler onto food containers.b)Food products not covered overnight. c)Condensation drip in small reach in dripping on food containers.d)Raw chicken stored over beef. e)Toothpick pan not covered overnight.				
	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		12/3/2015		
			Splatter over hot hold and cold hold.				
	EHFN12	H10DAY	MANAGEMENT, EMPLOYEE KNOWLEDGE		12/3/2015		
			Food manager is not a full time kitchen employee.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		12/3/2015		
			Chemical bottles not labeled. b)Chemical stored with foods.				
	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS		12/3/2015		
			Floor drains clogged. Repairs ongoing. b)Floor drains need grates. c)Floor drains must be painted white.				

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### ESTABLISHMENT

#### WYNDHAM GARDENS

HF2658	EHFN28	H10DAY	<p style="text-align: center;">PROPER DATE MARKING</p> <p style="text-align: center;">12/3/2015</p> <p style="text-align: right;">29</p> <p style="text-align: right;">HL1B</p>
			<p>No date marks on foods requiring temperature control for safety held over 24 hours.</p>
	EHFN29	COS	<p style="text-align: center;">ACCURATE THERMOMETERS PROVIDED</p> <p style="text-align: center;">12/3/2015</p>
			<p>No thermometer in cold hold unit.</p>
	EHFN32	H10DAY	<p style="text-align: center;">FOOD CONTACT SURFACE CONSTRUCT</p> <p style="text-align: center;">12/3/2015</p>
			<p>Small reach in cooler at cooks line has broken handle and wires not properly secured. b)No lids on cup dispensers. b)Air vent and ceiling panels near vent are dust covered over clean dish rack.. Check and clean duct work.</p>
	EHFN33	H10DAY	<p style="text-align: center;">WAREWASHING FACILITY INSTALLED</p> <p style="text-align: center;">12/3/2015</p>
			<p>Dishwasher in bar is not sanitizing. b)Dishwasher in kitchen does not work. Remove or repair. c)Dishwash room in banquet hall missing or wrong ceiling panels.</p>
	EHFN37	H10DAY	<p style="text-align: center;">ENVIRONMENTAL CONTAMINATION</p> <p style="text-align: center;">12/3/2015</p>
			<p>Leaks in dry storage room and walk in cooler.This is dangerous waste water from the ceiling.Repairs must take place immediately. b)Doors to outside have gaps. c)Ceiling panels out of place. d)No lid to ice bin.</p>
	EHFN40	H10DAY	<p style="text-align: center;">SINGLE-USE ARTICLES STORAGE</p> <p style="text-align: center;">12/3/2015</p>
			<p>Single service cups and stir stix not stored covered.</p>

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### ESTABLISHMENT

#### WYNDHAM GARDENS

HF2658	EHFN41	H10DAY	ORIGINAL CONTAINER LABELING	12/3/2015	29	HL1B
			Bulk containers not labeled.			
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT	12/3/2015		
			Lighting in dry storage is inadequate. b)Air intakes have dust buildup inside. c)Light covers missing on several light fixtures.			
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	12/3/2015		
			Equipment not used may not be stored in the kitchen. Remove unused equipment. b)Floor below 3 bay sink is rough and not easily cleanable. c)Grout throughout kitchen is too deep and floor is not easily cleanable. RegROUT. c)Electrical cables exposed.			
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	12/3/2015		
			Sides and backs of cooking equipment have spilled foods. b)Walk in cooler doors and gaskets not clean. c)Cabinets not finished in breakfast area. Seal all bare wood. Repaint peeling cabinets.			

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**ESTABLISHMENT**

**ZOMBIE BURGER  
711 SW 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>
HF2684					12/9/2015	0	HL1B

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**ESTABLISHMENT**

**ZOMBIES BAR & GRILL**

**711 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2727	EHFN20	H10DAY	APPROVED SEWAGE/WASTEWATER SYS		12/9/2015	6	HL1B
			Ice must be drained to a sanitary drain.				
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		12/9/2015		
			You will need to obtain a Food Manager Card, next class will be 1-13-16 and test 1-15-16. Cost is \$40, register 8-8:30 class will be over about 11:30.				
	EHFN45	H45 DAY	PHYSICAL FACILITIES INSTALLED		12/9/2015		
			Texture needs to be removed from ceiling behind bar.				