**COMMUNITY LIFELINE ROUTINE FOOD INSPECTION** 08/03/2021

Blue

No Deficiences

No Deficiences

**EL SARAPE 3** ROUTINE FOOD INSPECTION 08/05/2021

**Blue** 

Points: 5 - Potential food/food contact surface contamination via storage

Points: 5 - Ware wash machine not working to manufactures recommendations

**Total Blue Points: 10** 

Red

Points: 10 - Improper cold holding temperatures

Points: 10 - Toxic substances not properly labeled

**Total Red Points: 20** 

**WESTSIDE PIZZA ROUTINE FOOD INSPECTION** 08/05/2021

**Blue** 

Points: 5 - Potential contamination to food/food contact surfaces via storage

Points: 5 - Ware wash machine not working to manufactures recommendations. No test strips on site

**Total Blue Points: 10** 

Red

Points: 5 - Food worker cards expired

**Total Red Points: 5** 

**BROTHER CARRILLOS ROUTINE FOOD INSPECTION** 08/06/2021

Blue

No Deficiences

No Deficiences

**DOMINO'S PIZZA-BELFAIR ROUTINE FOOD INSPECTION** 08/06/2021

Blue

No Deficiences

Red

No Deficiences

**Westside Pizza** ROUTINE FOOD INSPECTION 08/06/2021

Points: 5 - Test strips not readily available. Sanitizer not used to manufactures recommendations

**Total Blue Points: 5** 

Red

Points: 5 - Improper cold holding temperatures

**Total Red Points: 5** 

**BENT BINE BREW CO LLC ROUTINE FOOD INSPECTION** 08/10/2021

No Deficiences

Red

No Deficiences

**ROUTINE FOOD INSPECTION Deer Creek Produce** 08/10/2021

Blue

No Deficiences

Red

No Deficiences

**Fat Cat Shop ROUTINE FOOD INSPECTION** 08/10/2021

**Blue** 

No Deficiences

No Deficiences

**GURMAN INC / OLYMPIC TEXACO** ROUTINE FOOD INSPECTION 08/10/2021

Blue

No Deficiences

Red

No Deficiences

**Snacksidents** ROUTINE FOOD INSPECTION 08/10/2021

**Blue** 

No Deficiences

Red

No Deficiences

**Family Wok ROUTINE FOOD INSPECTION** 08/11/2021

Points: 5 - Potential food contamination not prevented during storage

Points: 5 - Test strips for warewashing not available

**Total Blue Points: 10** 

Red

Points: 25 - Improper hot holding temperatures

Points: 5 - Raw meats not stored below or away from ready-to-eat foods

**Total Red Points: 30** 

**AIRPORT GROCERY ROUTINE FOOD INSPECTION** 08/12/2021

2

Blue

No Deficiences

Red

No Deficiences

**ELENA'S TIENDA LLC ROUTINE FOOD INSPECTION** 08/12/2021

**Blue** 

No Deficiences

Red

No Deficiences

**FAITH LUTHERAN CHURCH** ROUTINE FOOD INSPECTION 08/12/2021

**Blue** 

No Deficiences

Red

No Deficiences

**Hillcrest Shell** ROUTINE FOOD INSPECTION 08/12/2021

Blue

No Deficiences

Red

No Deficiences

**MATLOCK GENERAL STORE ROUTINE FOOD INSPECTION** 08/13/2021

**Blue** 

No Deficiences

Points: 5 - Food worker card expired.

**Total Red Points: 5** 

**MIAKO TERIYAKI #5 ROUTINE FOOD INSPECTION** 08/13/2021

**Blue** 

Points: 3 - In use utensils not properly stored

**Total Blue Points: 3** 

Red

Points: 5 - Raw meat stored above ready to eat foods.

**Total Red Points: 5** 

**ALDERBROOK RESORT & SPA ROUTINE FOOD INSPECTION** 08/16/2021

Blue

No Deficiences

Red

Points: 10 - Improper cold holding temperatures

Points: 5 - Improper shellstock ID

**Total Red Points: 15** 

Points: 25 - Improper hand washing

**ENRIQUES BAKERY ROUTINE FOOD INSPECTION** 08/16/2021 **Blue** No Deficiences Points: 10 - Improper cold holding temperatures Points: 25 - Bare hand contact with ready-to-eat foods Points: 5 - Missing food handlers card **Total Red Points: 40 JALAPENO MEXICAN GRILL ROUTINE FOOD INSPECTION** 08/16/2021 Blue No Deficiences Red Points: 25 - Improper cooling of food Points: 5 - Improper hot holding temperatures **Total Red Points: 30 AGATE STORE ROUTINE FOOD INSPECTION** 08/17/2021 Blue No Deficiences Red Points: 5 - Expired food worker card **Total Red Points: 5 EL GUADALAJARA ROUTINE FOOD INSPECTION** 08/17/2021 Blue No Deficiences Red Points: 25 - Improper hot holding temperatures Points: 10 - Improper cold holding temperatures **Total Red Points: 35 EL PUERTO DE ANGELES ROUTINE FOOD INSPECTION** 08/17/2021 Blue No Deficiences

Points: 5 - Food worker card expired

**Total Red Points: 30** 

**BRAD'S QUICK STOP ROUTINE FOOD INSPECTION** 08/18/2021

Blue

Points: 5 - Insects not properly controlled

**Total Blue Points: 5** 

Red

Points: 25 - Improper cooling procedures

**Total Red Points: 25** 

**MODEL "T" PUB AND EATERY ROUTINE FOOD INSPECTION** 08/18/2021

Blue

No Deficiences

Red

No Deficiences

**CASEY'S BAR AND GRILLE ROUTINE FOOD INSPECTION** 08/23/2021

Blue

No Deficiences

Red

Points: 10 - Improper cold holding temperatures

**Total Red Points: 10** 

YUMMI SUSHI ROUTINE FOOD INSPECTION 08/23/2021

Blue

No Deficiences

Red

No Deficiences

**KOBE RESTAURANT ROUTINE FOOD INSPECTION** 08/24/2021

**Blue** 

Points: 3 - Nonfood-contact surfaces not cleaned

**Total Blue Points: 3** 

Red

Points: 10 - Inadequate hand washing facilities observed

Points: 25 - Hands not washed properly

Points: 5 - Food worker card expired

Points: 10 - Toxic substances not properly stored

**Total Red Points: 50**