

SAM'S BBQ - 15801 NORTHWEST BLVD.

Date: December, 04 2019



Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
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This inspection does not have any violations.

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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NOLAN'S ORIGINAL POORBOY - 14101 NORTHWEST BLVD. #117

Date: December, 04 2019



Public Health
Prevent. Promote. Protect.

Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
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This inspection does not have any violations.

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

Data supported/hosted by Inspecthub.com

TAQUERIA LA POTOSINA ... LP#356*964K ... (GRN #162) - 1602 16th STREET

Date: December, 06 2019

Score: 99



Public Health
Prevent. Promote. Protect.

Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
1	No	Label and date products in cooler	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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PETER PIPER PIZZA - 4121 S. PORT AVE.

Date: December, 02 2019

Score: 97



Public Health
Prevent. Promote. Protect.

Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	Ice machine needs cleaning	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

Data supported/hosted by Inspecthub.com

LANDRY'S - T-HEAD #4**Date:** December, 03 2019**Score:** 95**Public Health**
Prevent. Promote. Protect.

Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Repair replace corroded grill shelves in reachin coolers	No
2	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	Clean remove excess corrosion from ceiling areas in kitchen	No
Inspector Signature:		Location Representative Signature:	
No Signature on File.		No Signature on File.	

Data supported/hosted by inspecthub.com

FRUIT MIX ETC. - 3903 AYERS ST

Date: December, 03 2019

Score: 95



Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Ice scoop must be stored properly	No
1	36. Wiping Cloths; properly used and stored	Wet towels must be stored inside sanitized solution when not in use	No
1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Knives not being used must be stored properly	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

AGAVE JALISCO AYERS - 2001 AYERS ST. STE C

Date: December, 04 2019

Score: 80

**Public Health**
Prevent. Promote. Protect.

Points			Corrected
Deducted	Food Safety Requirements	Corrective Action	during
			Inspection
3	2. Proper Cold Holding temperature (41 F/ 45 F)	Do not store eggs outside if cooler not meeting temp	No
3	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	Do not store beer inside the ice machine	No
2	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	No CFM onsite also need to get manager permit	No
2	22. Food Handler/ no unauthorized persons/ personnel	Missing food handler cards -2 weeks due	No
2	28. Proper Date Marking and disposition	La bel and date product inside cooler and freezer	No

2	31. Adequate handwashing facilities: Accessible and properly supplied, used	Need hand wash towels in hand wash station	No
1	34. No Evidence of Insect contamination, rodent/other animals	Gnats present call pest control	No
1	36. Wiping Cloths; properly used and stored	Wet towels must be stored properly when not in use	No
1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Dirty utensils must be put in sink for washing not stored improperly	No
1	41. Original container labeling (Bulk Food)	Bulk items must be labelled	No
1	43. Adequate ventilation and lighting; designated areas used	Need to replace , missing light lens	No
1	45. Physical facilities installed, maintained, and clean	Need to clean grill vents	No

Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.