

Hi Ho Restaurant - 3703 Morgan Ave.

Date: September, 27 2019



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

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

**Inspector Signature:**

**Location Representative Signature:**

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**No Signature on File.**

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**No Signature on File.**

Data supported/hosted by [Inspecthub.com](http://Inspecthub.com)

**HONEY BAKED HAM & CAFÉ - 1502 AIRLINE RD.**

Date: September, 26 2019



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This inspection does not have any violations.

**Inspector Signature:**

**Location Representative Signature:**

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**No Signature on File.**

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**No Signature on File.**

Data supported/hosted by [inspecthub.com](http://inspecthub.com)

**POPEYE'S #3442 - HZ SOUTHEAST FOODS INC. - 13613 NORTHWEST BLVD.**

Date: September, 25 2019

Score: 97



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<b>Points Deducted</b>	<b>Food Safety Requirements</b>	<b>Corrective Action</b>	<b>Corrected during Inspection</b>
1	34. No Evidence of Insect contamination, rodent/other animals	Call pest control to help remove gnats in storage area	No
1	43. Adequate ventilation and lighting; designated areas used	Replace lights in back prep area	No
1	46. Toilet Facilities; properly constructed, supplied, and clean	Bad odor coming from restroom call plumber out again	No

**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**

**EL PALENQUE RESTAURANT #3 - 3429 LEOPARD**

Date: September, 27 2019

Score: 96



**Public Health**  
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<b>Points Deducted</b>	<b>Food Safety Requirements</b>	<b>Corrective Action</b>	<b>Corrected during Inspection</b>
3	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	Ice maker needs to be cleaned	No
1	42. Non-Food Contact surfaces clean	Floors and baseboards need a deep cleaning	No

**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**

**CHILI'S GRILL & BAR - 4120 HWY 77**

**Date:** September, 23 2019

**Score:** 95



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

<b>Points Deducted</b>	<b>Food Safety Requirements</b>	<b>Corrective Action</b>	<b>Corrected during Inspection</b>
3	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	All bottles in bar area must have a cover or cap when not in use in bar area.	No
2	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	Thermometer needed in all coolers	No
<b>Inspector Signature:</b>		<b>Location Representative Signature:</b>	
<b>No Signature on File.</b>		<b>No Signature on File.</b>	

**MONICA'S - 10137 LEOPARD ST**

Date: September, 26 2019

Score: 95



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

<b>Points Deducted</b>	<b>Food Safety Requirements</b>	<b>Corrective Action</b>	<b>Corrected during Inspection</b>
2	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	Manager in charge needs manager certification 2 weeks	No
2	28. Proper Date Marking and disposition	Need to label and date product in freezer use by	No
1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Utensils not being used need to be stored properly	No

**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**

**JP BOMERS #2 - 5201 EVERHART**

Date: September, 24 2019

Score: 94



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

<b>Points Deducted</b>	<b>Food Safety Requirements</b>	<b>Corrective Action</b>	<b>Corrected during Inspection</b>
3	18. Toxic substances properly identified, stored and used	Store chemical spray bottles in proper place away from premix boxes.	No
2	28. Proper Date Marking and disposition	Provide a use by date on all left over food inside refrigerators.	No
1	36. Wiping Cloths; properly used and stored	Store wiping towels in proper place in a sanitizing solution or in the dirty towel container.	No

**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**

**JACK IN THE BOX / A3H FOODS - 1502 AIRLINE RD. STE 302**

Date: September, 25 2019

Score: 93



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

<b>Points Deducted</b>	<b>Food Safety Requirements</b>	<b>Corrective Action</b>	<b>Corrected during Inspection</b>
3	2. Proper Cold Holding temperature (41 F/ 45 F)	Tomatoes are at 70	No
1	34. No Evidence of Insect contamination, rodent/other animals	Gnats	No
1	40. Single-service & single-use articles; properly stored and used	Keep paper goods away from trash can in front	No
1	42. Non-Food Contact surfaces clean	Floors and baseboards need a deep cleaning	No
1	45. Physical facilities installed, maintained, and clean	Hand washing sink near drive thru window is not draining properly	No
<b>Inspector Signature:</b>		<b>Location Representative Signature:</b>	

**No Signature on File.**

**No Signature on File.**



**TAQUERIA EL CENTENARIO #2 - 10301 LEOPARD ST.**

Date: September, 27 2019

Score: 90



**Public Health**  
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<b>Points Deducted</b>	<b>Food Safety Requirements</b>	<b>Corrective Action</b>	<b>Corrected during Inspection</b>
3	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	Clean ice machine inside and outside and remove dust window blinds by ice machine	No
2	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	No CFM on site	No
2	22. Food Handler/ no unauthorized persons/ personnel	All good handlers expired 5-2019 follow up   1 week	No
2	28. Proper Date Marking and disposition	Make sure all products in cooler and freezer have use by dates	No
1	41.Original container labeling (Bulk Food)	Label bulk items not in original container	No