

**WING STOP #312 - 4918 AYERS ST. #102**

**Date:** February, 17 2020



**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:**

**No Signature on File.**

**No Signature on File.**

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**BILL MILLER BAR-B-QUE #30 - 4946 AYERS ST.**

Date: February, 17 2020

Score: 98



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

<b>Points Deducted</b>	<b>Food Safety Requirements</b>	<b>Corrective Action</b>	<b>Corrected during Inspection</b>
1	36. Wiping Cloths; properly used and stored	Wet rags need to be stored in sanitizing solution when not in use	No
1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Need to clean soda machine, cutting boards need to be bleached	No

**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**

**KFC #29179 - 5633 SARATOGA**

Date: February, 21 2020

Score: 97



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

<b>Points Deducted</b>	<b>Food Safety Requirements</b>	<b>Corrective Action</b>	<b>Corrected during Inspection</b>
1	35. Personal Cleanliness/eating, drinking or tobacco use	Employees with facial hair must wear beard guards.	No
1	44. Garbage and Refuse properly disposed; facilities maintained	Dispose of trash in trash bin, do not let it stack up in storage room.	No
1	45. Physical facilities installed, maintained, and clean	Replace missing ceiling tile.	No

**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**

**SUBWAY #67664 (INSIDE WALMART STORE) - 1250 FLOUR BLUFF DR**

**Date:** February, 21 2020

**Score:** 96



**Public Health**  
Preveni. 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)	Provide valid food managers card	No
2	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	Clean heavy residue from ceiling vents	No

**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

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**TAQUERIA LA CABANA - 10669 LEOPARD ST.**

**Date:** February, 19 2020

**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>
2	28. Proper Date Marking and disposition	Need to label and date products	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	Need to separate personal items in cooler and label personal use only	No
1	38. Approved thawing method	Need to thaw meats properly	No
1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Need to store knives away properly after use	No
1	46. Toilet Facilities; properly constructed, supplied, and clean	Need covered trash can in women end restroom	No

**Inspector Signature:**

**Location Representative Signature:**

**CICI'S PIZZA #88 - 4918 AYERS, STE. 120**

Date: February, 17 2020

Score: 94



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

**Corrected  
during  
Inspection**

<b>Points Deducted</b>	<b>Food Safety Requirements</b>	<b>Corrective Action</b>	
3	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Metal pan on top of cooked mac.	No
2	30. Food Establishment Permit (Current & Valid)	Need 2020 permit	No
1	36. Wiping Cloths; properly used and stored	Need to store wet unused rags in sanitizing solution when not in use	No

**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**

**ENRIQUES RESTAURANT - 5230 KOSTORYZ STE#1**

Date: February, 17 2020

Score: 94

**Public Health**  
Present. 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	Label spray bottles as to chemical content	No
1	34. No Evidence of Insect contamination, rodent/other animals	Mouse droppings in kitchen.	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	No watch allowed when preparing food	No
1	45. Physical facilities installed, maintained, and clean	Repair broken ceiling tile.	No

**Inspector Signature:****Location Representative Signature:****No Signature on File.****No Signature on File.**

**LEI KITCHEN SOUTHEAST ASIAN CUISINE - 4037 SARATOGA BLVD SUITE D**

Date: February, 19 2020

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	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	Clean canopener and inside microwave.	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	Employees must wear effective hair restraints.	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
1	42. Non-Food Contact surfaces clean	Clean containers, behind equipment and inside refrigerators.	No
1	47. Other Violations	No children allowed in kitchen.	No



**PAPA JOHN'S PIZZA - 4037 SARATOGA, STE. B**

Date: February, 19 2020

Score: 91



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

<b>Points Deducted</b>	<b>Food Safety Requirements</b>	<b>Corrective Action</b>	<b>Corrected during Inspection</b>
3	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	Clean canopener.	No
3	18. Toxic substances properly identified, stored and used	Store chemical spray bottles away from pizza trays.	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
1	46. Toilet Facilities; properly constructed, supplied, and clean	Employee restroom needs attention. Place paper towels in conainer.	No

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47. Other Violations

Store personal items

No

away from pizza boxes.

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**MUDBUGS CAJUN ICEHOUSE - 2743 AIRLINE RD SUITE 103**

Date: February, 20 2020

Score: 89



**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	Do not store raw chicken above noodles or sauces.	No
3	18. Toxic substances properly identified, stored and used	Do not store chemicals next to food containers.	No
2	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	Provide a thermometer inside all refrigeration.	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	Employees must wear effective hair and beard restraints.	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

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39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used

Store all silverware handle out. Use scoops with handles to dispense dry goods not glasses.

No

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**HAWAII POKE - 5521 SARATOGA BLVD STE 110**

Date: February, 21 2020

Score: 87



**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	Do not store bags of food next to hot water heater.	No
3	14. Hands cleaned and properly washed/ Gloves used properly	Employees must wash hands prior to putting on disposable gloves.	No
3	18. Toxic substances properly identified, stored and used	Store chemical spray bottles away from bowls.	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	No jewelry allowed. Employees with facial hair must wear beard guards.	No
1	36. Wiping Cloths; properly used and stored	Store wiping towels in proper place in a sanitizing solution or	No

in the dirty towel  
container.

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1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Store all plasticware with handles pointing upward.	No
1	41.Original container labeling (Bulk Food)	Label all food containers as to contents .	No

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**No Signature on File.**