

Inspections Between (inclusive): 6/12/2017 and 6/16/2017

Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp. Closed
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BELTON

ARUSHA COFFEE COMPANY

126 NORTH EAST ST 76513

6/16/2017	Routine	100	10:30 AM 10:55 AM	<input type="checkbox"/>	6/16/2017
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CEFCO #19

5537 FM 439 76513

6/15/2017	Permit	97	2:40 PM 3:45 PM	<input checked="" type="checkbox"/>	6/29/2017
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#34 FLIES IN FACILITY; CONTACT PEST CONTROL. FOLLOW UP TO BE DONE 6/29/17 BY SUPERVISOR. CLEAN SURFACES OF EQUIPMENT.
#42 CLEAN INSIDE DELI COOLER; FLIES. CLEAN FLOORS UNDER SODA SYRUP BOXES.
#45 NEW ROLLER GRILL ADDED TO SELF SERVICE AREA. PROTECTIVE SNEEZE GUARD REQUIRED FOR SIDE OF MACHINE.

- No Evidence of Insect contamination, rodent / other animals - 1
- Physical facilities installed, maintained, clean - 1
- Non-Food Contact surfaces clean - 1

CORNER STORE #1325

1009 LOOP 121 76513

6/13/2017	Permit	97	10:45 AM 11:30 AM	<input type="checkbox"/>	6/14/2017
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#31 BOTH HANDSINKS NO PAPER TOWELS; COS.
#42 SUBWAY AREA. CLEAN SALT/PEPPER SHAKERS AND HOLDER OF FOOD DEBRIS.

- Non-Food Contact surfaces clean - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2

FRYS

802 SOUTH MAIN 76513

6/13/2017	Permit	90	9:50 AM 10:35 AM	<input type="checkbox"/>	6/15/2017
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#21 NEW CFM NEEDED.
#22 10 OUT OF 16 NEED HEALTH CARDS.
#27 TABLE TOP 42, W/I 40, DRAWER UNIT 40. GLASS DOOR COOLER @ WAIT STATION READING 62; USED FOR CONDIMENT STORAGE. A 1/2 GALLON OF MILK DISCARDED. JUICES AND DRESSINGS MOVED TO ANOTHER COOLER; MUST REPAIR.
#29 CHEMICAL TEST STRIPS NEEDED.
#42 FLAT GRILL REQUIRES DETAILED CLEANING. CLEAN DRAWER UNIT THAT FLAT GRILL SITS ON. CLEAN OF FOOD, DEBRIS AND GREASE. CLEAN EXTERNAL SURFACES.
#45 REPAIR SCREEN DOOR TO PREVENT INSECT ENTRY. REPLACE MISSING AND BROKEN CEILING TILES IN STOREROOM.

- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Food handler / no unathorized persons / personnel - 2
- Non-Food Contact surfaces clean - 1
- Proper cooling method used; Equipment adequate to maintain proper temp - 2
- Person in charge present, demonstration of knowledge, and CFM - 2
- Physical facilities installed, maintained, clean - 1

LONGHORN GROCERY

2218 HOLLAND RD 76513

Inspections Between (inclusive): 6/12/2017 and 6/16/2017

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BELTON

LONGHORN GROCERY

2218 HOLLAND RD 76513

6/12/2017	Permit	89	10:55 AM	<input checked="" type="checkbox"/>	6/14/2017
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FACILITY NOW SERVING BREAKFAST TACOS. RESTAURANT BRINGS IN; WILL CALL OR EMAIL WITH NAME OF RESTAURANT.
 #10 CLEAN SODA SPIGOTS OF BUILD UP. REQUIRED TO BE CLEANED 2/3 X WEEK.
 #22 2 OUT OF 2 NEED HEALTH CARDS; REPEATS FROM DEC 2016.
 #23 FRONT HANDSINK REQUIRES HOT WATER.
 #24 TACOS REQUIRED TO BE HANDED TO CUSTOMERS; NOT LABELED FOR INDIVIDUAL SALE. REQUIRED TO CALL OR EMAIL WITH NAME OF PERMITTED FACILITY THAT SUPPLIES TACOS.
 #40 ENSURE SINGLE SERVIE ITEMS (CUPS, LIDS, ETC) ARE STORED OFF FLOOR.
 #45 REPAIR LEAKING FAUCET AT 3 COMP SINK.
 #23 FRONT HANDSINK REQUIRES HOT WATER.
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- Hot and Cold Water available; adequate pressure, safe - 2
- Food handler / no unathorized persons / personnel - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Required records available (shellstock tags; parasite destruction) - 2
- Single service & single use articles; properly stored and used - 1
- Physical facilities installed, maintained, clean - 1

LUVIDA MEMORY CARE

2400 PIAZZA DR 76513

6/15/2017	Routine	94	9:25 AM	<input type="checkbox"/>	6/15/2017
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#9 6 LBS OF MARINARA ARE REQUIRED TO BE DISCARDED; DAMAGE TO CAN; BREAK IN THE SEAL AND POSSIBLE CONTAMINATION.
 #32 POTS AND PANS SHOW CHARRING BUILD UP; MAY CAUSE CONTAMINATION IN FOOD. CAN OPENER SHOWS BUILD UP AND WEAR OF BLADE WHICH COULD CAUSE INJURY OR CONTAMINATION.
 #42 FLOORS AND BASEBOARDS OF KITCHEN SHOW BUILD UP OF FOOD RESIDUE AND LACK OF ATTENTION.

- Non-Food Contact surfaces clean - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Food separated and & protected, prevented during food preparation - 3

SCHOEPFS OLD TIME PIT BBQ

702 EAST CENTRAL 76513

6/15/2017	Routine	100	2:15 PM	<input type="checkbox"/>	6/16/2017
			3:15 PM		

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STARBUCKS - BELTON

201 NORTH IH 35 76513

6/13/2017	Routine	98	11:20 AM	<input type="checkbox"/>	6/13/2017
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#22 NON ANSI CARDS MUST BE TURNED IN FOR BC REGISTRY CARDS.
 Food handler / no unathorized persons / personnel - 2

SUBWAY - FOREST DR

600 FOREST DRIVE 76513

Inspections Between (inclusive): 6/12/2017 and 6/16/2017

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BELTON

SUBWAY - FOREST DR

600 FOREST DRIVE 76513

6/13/2017	Routine	93	3:15 PM 3:50 PM	<input type="checkbox"/>	6/14/2017
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#32 ALL CONTAINERS THAT ARE BROKEN/CRACKED/CHIPPED ETC TO INCLUDE LIDS ARE REQUIRED TO BE DISPOSED OF IMMEDIATELY AND ARE NOT TO BE USED ANY FURTHER.

#42 THE W/I COOLER AND W/I FREEZER ARE REQUIRED TO BE CLEAN TO INCLUDE THE FLOORS AND UNDER THE RACKS. OBSERVED DEBRIS IN AND AROUND COOLERS AS WELL AS UNDER THE RACKS IN BOTH.

#43 ADEQUATE LIGHTING NOT AVAILABLE IN W/I COOLER.

#45 SEALS ON COOLER FOR COLD HOLD LINE ARE BROKEN AND TORN OFF. THIS IS CAUSING ???? TO BUILD UP ON THE COOLER. THE SEALS ARE REQUIRED TO BE REPAIRED/REPLACED. TEMP IS HOLDING AND NO TEMP VIOLATION BUT THE PHYSICAL COOLER IS NOT PROPERLY WORKING WHICH IS A VIOLATION.

#46 MENS TOILET SEAL IS BROKEN @ BASE; REPAIR.

#47 THE CEILING TILES AND MISSING VENT ARE REQUIRED TO BE REPLACED OR REPAIRED. OBSERVED 2 MISSING TILES AND A CRACKED TILE PANEL AND AN OPEN VENT AREA WITH A FILTER. THESE AREAS ARE REQUIRED TO BE REPLACED/REPAIRED. OBSERVED DEAD ROACH IN THE LIGHT FIXTURE ABOVE THE 3 COMP SINK. THIS IS REQUIRED TO BE CLEANED.

Other Violations - 1

Physical facilities installed, maintained, clean - 1

Non-Food Contact surfaces clean - 1

Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1

Adequate ventilation and lighting; designated areas used - 1

TAQUERIA EL MEXICANO GRILL

812 EAST CENTRAL 76513

6/15/2017	Routine	99	1:45 PM 2:10 PM	<input type="checkbox"/>	6/16/2017
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#45 REPAIR FLOOR BELOW MARGARITA MACHINE (DEPRESSION DUE TO EROSION); REPEAT X 3.

Physical facilities installed, maintained, clean - 1

Inspections Between (inclusive): 6/12/2017 and 6/16/2017

Establishment	Type	Score	In / Out	Follow up Req.	Date Insp. Closed
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HARKER HEIGHTS

CRACKER BARREL - HH			201 EAST CTE #300	76548	
6/14/2017	Routine	100	1:55 PM 3:05 PM	<input type="checkbox"/>	6/15/2017

FIVE GUYS BURGERS & FRIES - HH			201 EAST CTE STE 1440	76548	
6/12/2017	Routine	100	2:30 PM 3:00 PM	<input type="checkbox"/>	6/13/2017

TAQUERIA MEXICO #3			526 EAST FM 2410	76548	
6/12/2017	Routine	94	9:45 AM 10:45 AM	<input type="checkbox"/>	6/13/2017

#22: 13 OUT OF 34 EMPLOYEES NEED THEIR BCPHD FOOD WORKER CARD.
 #28: **REPEAT** PHF FOOD NOT LABELED PROPERLY. MUST HAVE DATE LABELS TO INDICATE WHEN ITEMS ARE MADE. **COS**
 #29: NEED CHEMICAL TEST STRIPS. MAY BE PURCHASED AT BCPHD FOR \$10 EACH.

- Food handler / no unauthorized persons / personnel - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Proper Date Marking and disposition - 2

Inspections Between (inclusive): 6/12/2017 and 6/16/2017

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KILLEEN

ALOHA & TALOFA MARKET

410 W. VMB 76541

6/15/2017	Routine	100	1:45 PM 1:50 PM	<input type="checkbox"/>	6/16/2017
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BOBBY B'S SOUL FOOD KITCHEN

3601 ZEPHYR 76543

6/15/2017	Routine	100	2:15 PM 2:35 PM	<input type="checkbox"/>	6/16/2017
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BONES CRACKED RIB BBQ

3401 WEST SS LOOP, STE 12 76549

6/15/2017	Routine	100	2:25 PM 3:00 PM	<input type="checkbox"/>	6/16/2017
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BRIGHTER STEPS DAYCARE

1200 MLK BLVD 76543

6/15/2017	Permit	100	10:15 AM 10:20 AM	<input type="checkbox"/>	6/15/2017
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BUTLER BBQ #2

205 W. RANCIER STE J 76543

6/15/2017	Routine	100	10:05 AM 10:15 AM	<input type="checkbox"/>	6/15/2017
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FREEBIRDS WORLD BURRITO

2511 TRIMMIER STE 130 76542

6/12/2017	Permit	98	2:35 PM 2:50 PM	<input type="checkbox"/>	6/13/2017
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#41: ALL BULK CONTAINERS REQUIRES LABELS (COS)
#42: ICE MACHINE REQUIRES CLEANING BECAUSE OF MOLD.

Non-Food Contact surfaces clean - 1
Original container labeling (Bulk Food) - 1

GATEWAY FOOD MART #1

4201 EAST RANCIER #111 76543

6/15/2017	Routine	98	10:50 AM 11:00 AM	<input type="checkbox"/>	6/15/2017
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#22 1 OUT OF 2 NEED HEALTH CARDS.
Food handler / no unauthorized persons / personnel - 2

GATEWAY FOOD MART #3

100 EAST HALLMARK 76541

6/15/2017	Routine	96	8:55 AM 9:25 AM	<input type="checkbox"/>	6/15/2017
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#30 PERMIT MARKED OUT OF COMPLIANCE; WAS MISREAD BY SUPERVISOR; HAS VALID PERMIT; COS.
#42 WALK IN COOLER REQUIRES CLEANING UNDER THE METAL RACKS. A LOT OT TRASH NEEDS TO BE PICKED UP. BESIDE THE W/I COOLER, CLOSE TO 3 COMP SINK REQUIRES CLEANING BECAUSE THERES A LOT OF BOXES THAT NEED TO BE DISCARDED. THE CAPPUCCINO MACHINE REQUIRES CLEANING.
#45 THE CEILING REQUIRES REPAIR; UNSAFE WORKPLACE BY 3 COMP SINK.

Physical facilities installed, maintained, clean - 1
Non-Food Contact surfaces clean - 1

Inspections Between (inclusive): 6/12/2017 and 6/16/2017

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KILLEEN**GATEWAY FOOD MART #3**

100 EAST HALLMARK 76541

6/15/2017	Routine	96	8:55 AM 9:25 AM	<input type="checkbox"/>	6/15/2017
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#30 PERMIT MARKED OUT OF COMPLIANCE; WAS MISREAD BY SUPERVISOR; HAS VALID PERMIT; COS.
#42 WALK IN COOLER REQUIRES CLEANING UNDER THE METAL RACKS. A LOT OT TRASH NEEDS TO BE PICKED UP. BESIDE THE W/I COOLER, CLOSE TO 3 COMP SINK REQUIRES CLEANING BECAUSE THERES A LOT OF BOXES THAT NEED TO BE DISCARDED. THE CAPPUCCINO MACHINE REQUIRES CLEANING.
#45 THE CEILING REQUIRES REPAIR; UNSAFE WORKPLACE BY 3 COMP SINK.

Food Establishment Permit (Current, Valid, and Posted) - 2

6/15/2017	Other Followup	98	3:00 PM 3:10 PM	<input type="checkbox"/>	6/16/2017
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#30: CORRECTION TO PREVIOUS INSPECTION REGARDING NON CURRENT PERMIT: UPON REVIEW, THE PERMIT STATUS IS CURRENT AND THE APPLICATION WAS MISREAD. THE FACILITY IS IN COMPLIANCE.

Food Establishment Permit (Current, Valid, and Posted) - 2

HOLIDAY INN EXPRESS - KILLEEN

2603 GATEWAY DR 76542

6/15/2017	Routine	100	9:45 AM 9:55 AM	<input type="checkbox"/>	6/15/2017
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IT'S SNO GOOD MFU

2406 FELIX ROAD 76543

6/14/2017	Permit	100	8:40 AM 9:25 AM	<input type="checkbox"/>	6/15/2017
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JACK & JILL DONUTS - KILLEEN

5504 BUNNY TRAIL 76549

6/15/2017	Routine	100	9:10 AM 9:45 AM	<input type="checkbox"/>	6/16/2017
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JUST 4 TOTS #2

2901 W ELMS BLDG B 76549

6/12/2017	Permit	100	8:40 AM 8:50 AM	<input type="checkbox"/>	6/12/2017
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THIS INSPECTION DUE MARCH 2017.

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JUST 4 TOTS #4

3903 W. SS LOOP 76549

6/12/2017	Permit	100	8:55 AM 9:10 AM	<input type="checkbox"/>	6/12/2017
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THIS INSPECTION DUE MAY 2017.

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LOS BURRITOS

2006 N. WS YOUNG #34 76543

6/12/2017	Routine	98	8:45 AM 9:00 AM	<input type="checkbox"/>	6/13/2017
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#42: REPEAT VENTHOOD FILTERS REQUIRE CLEANING (2-15-17)
ICE MACHINE (INSIDE) REQUIRES CLEANING DUE TO MOLD.
REACH IN COOLER BESIDE THE PREP AREA REQUIRES CLEANING BECAUSE IT IS DIRTY.
#45: LEAKAGE BEHIND THE FAUCET LOCATED AT THE 3 COMPARTMENT SINK. REQUIRES TO BE REPAIRED OR REPLACED.

Non-Food Contact surfaces clean - 1

Inspections Between (inclusive): 6/12/2017 and 6/16/2017

Establishment	Type	Score	In / Out	Follow up Req.	Date Insp. Closed
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KILLEEN**LOS BURRITOS**

2006 N. WS YOUNG #34 76543

6/12/2017	Routine	98	8:45 AM	<input type="checkbox"/>	6/13/2017
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#42: **REPEAT** VENTHOOD FILTERS REQUIRE CLEANING (2-15-17)
ICE MACHINE (INSIDE) REQUIRES CLEANING DUE TO MOLD.
REACH IN COOLER BESIDE THE PREP AREA REQUIRES CLEANING
BECAUSE IT IS DIRTY.

#45: LEAKAGE BEHIND THE FAUCET LOCATED AT THE 3 COMPARTMENT
SINK. REQUIRES TO BE REPAIRED OR REPLACED.

Physical facilities installed, maintained, clean - 1

LOS CABOS SEAFOOD BAR

1215 S FORT HOOD STREET 76542

6/14/2017	Routine	100	1:50 PM	<input type="checkbox"/>	6/15/2017
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2:05 PM

McDERMOTT'S CLUB

2000 EAST ELMS 76542

6/14/2017	Routine	100	3:20 PM	<input type="checkbox"/>	6/15/2017
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3:25 PM

MCDONALDS - CTE

4300 E. CTE 76543

6/12/2017	Routine	96	10:00 AM	<input type="checkbox"/>	6/13/2017
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10:40 AM

#22: **REPEAT** 58 OUT OF 91 EMPLOYEES NEED THEIR BCPHD FOOD
WORKER CARD. 5 REPEATS.

#42: MICROWAVE REQUIRES TO BE CLEANED BECAUSE ITS DIRTY.
UNDER ICE CREAM MACHINE REQUIRES CLEANING BECAUSE OF
SYRUP SPILLS.

#45: LEFT SIDE FAUCET LEAKING AT THE 3 COMPARTMENT SINK.
REQUIRES TO BE REPAIRED OR REPLACED.

Non-Food Contact surfaces clean - 1

Physical facilities installed, maintained, clean - 1

Food handler / no unauthorized persons / personnel - 2

PICANTE

510 W. RANCIER 76541

6/15/2017	Routine	100	10:25 AM	<input type="checkbox"/>	6/15/2017
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10:35 AM

ROSEWOOD RETIREMENT CENTER

5700 E. CTE 76543

6/12/2017	Routine	100	9:25 AM	<input type="checkbox"/>	6/13/2017
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9:40 AM

SHILO INN

3701 S WS YOUNG 76542

6/14/2017	Routine	94	2:35 PM	<input checked="" type="checkbox"/>	6/16/2017
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3:10 PM

6/16/2017

#2 #27: **REPEAT** PIZZA PREPPING LOWBOY - FOOD TEMPING 48 - 49. ALL
ITEMS TO BE PLACED ON ICE. AMBIENT COOLER TEMP 58. REPAIR BY
3-16-17.

#42: PREP COOLER/LOWBOY REQUIRES CLEANING BECAUSE ITS DIRTY,
LOCATED BY THE STOVE.

Non-Food Contact surfaces clean - 1

Inspections Between (inclusive): 6/12/2017 and 6/16/2017

Establishment	Type	Score	In / Out	Follow up Req.	Date Insp. Closed
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KILLEEN

SHILO INN

3701 S WS YOUNG 76542

6/14/2017	Routine	94	2:35 PM	<input checked="" type="checkbox"/>	6/16/2017
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#2 #27: **REPEAT** PIZZA PREPPING LOWBOY - FOOD TEMPING 48 - 49. ALL ITEMS TO BE PLACED ON ICE. AMBIENT COOLER TEMP 58. REPAIR BY 3-16-17.

#42: PREP COOLER/LOWBOY REQUIRES CLEANING BECAUSE ITS DIRTY, LOCATED BY THE STOVE.

Proper Cold Holding temperature (41F/45F) - 3

Proper cooling method used; Equipment adequate to maintain proper temp - 2

SMOOTHIES YOGURT

2100 SOUTH WS YOUNG #1360 76543

6/12/2017	Permit	100	10:40 AM	<input type="checkbox"/>	6/12/2017
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10:50 AM

SONIC - CLEAR CREEK

5303 JOHN DAVID 76549

6/15/2017	Routine	100	3:10 PM	<input type="checkbox"/>	6/16/2017
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3:30 PM

SUPER KILLEEN MART

711 W HALLMARK STE 100 76541

6/15/2017	Permit	95	9:30 AM	<input type="checkbox"/>	6/16/2017
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10:00 AM

#31 RESTROOM H/W SINK NEEDS A DISPENSER.
 #32 PAINT/SEAL ALL WOODEN (BARE/EXPOSED) STORAGE SHELVES IN STORAGE ROOM. SHELVING IS NEW MUST BE CLEANABLE/SEALED.
 #46 MINOR CLEANING IN RESTROOM.

Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

Adequate handwashing facilities; Accessible and properly supplied, used - 2

Service sink or curb cleaning facility provided/ Toilet Facilities clean - 1

TACO BELL - S WS YOUNG

1807 S WS YOUNG 76543

6/14/2017	Routine	100	9:30 AM	<input type="checkbox"/>	6/15/2017
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9:45 AM

TAQUERIA MEXICO LINDO #1

1414 S FORT HOOD 76542

6/14/2017	Routine	94	10:15 AM	<input checked="" type="checkbox"/>	6/16/2017
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10:50 AM 6/16/2017

#2: GROUND BEEF 48, LIME 47, TOMATO 49, PORK 48
 #2 #27: WALK IN COOLER, REACH IN COOLER/PREP COOLER REQUIRES TO BE REPAIRED OR REPLACED. INSPECTOR OBSERVED AND TOOK THE TEMP OF SEVERAL ITEMS SUCH AS GROUND BEEF 48, LIME 47, TOMATO 49 AND PORT 48. TEMPERATURE TO BE VERY HIGH. TEMPS WERE TAKEN AT THE W/I COOLER. R/I COOLER /PREP COOLER IS ALSO OBSERVED TO HAVE A HIGH TEMP. INSPECTOR TOOK TEMPS OF BEEF 48, CHICKEN 49, AND HAM 48. W/I COOLER, REACH IN COOLER/PREP COOLER ARE OBSERVED TO HAVE A THERMOMETER TEMPING OF 50'S. ALL COOLERS SHOULD BE BE TEMPING OF 41 OR LOWER.
 #41: ALL BULK ITEMS ARE REQUIRED TO BE LABELED.

Original container labeling (Bulk Food) - 1

Proper cooling method used; Equipment adequate to maintain proper temp - 2

Proper Cold Holding temperature (41F/45F) - 3

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KILLEEN

WINGSTOP - KILLEEN

902 WEST CTE STE E 76542

6/12/2017	Permit	99	3:25 PM	<input type="checkbox"/>	6/13/2017
#41: ALL BULK CONTAINERS REQUIRE LABELING.			3:35 PM		
Original container labeling (Bulk Food) - 1					

YUMMYS

2006 NORTH WS YOUNG STE 54 76543

6/12/2017	Routine	99	10:05 AM	<input type="checkbox"/>	6/13/2017
#45 REPAIR/REPLACE DAMAGED FLOOR TILES IN BACK ROOM; DAMAGE PROVIDING AREA WHERE SOIL AND DEBRIS BUILD UP IS OCCURRING.			10:20 AM		
Physical facilities installed, maintained, clean - 1					

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SALADO

POTATO WAGON MFU	9664 HODGE CANYON DR 76571				
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6/12/2017	Permit	98	9:35 AM	<input type="checkbox"/>	6/14/2017
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SAME NAME; NEW OWNERS.
#29 THERMOMETERS NEEDED.

10:05 AM

Thermometers provided, accurated, and calculated; chemical/thermal test - 2

SUGAR SHACK	1 ROYAL STREET 76571				
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6/12/2017	Permit	98	10:20 AM	<input type="checkbox"/>	6/12/2017
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#22 ALL CARDS EXPIRED 5/31/17; MUST RENEW.

10:35 AM

Food handler / no unathorized persons / personnel - 2

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TEMPLE**7 - ELEVEN #35790**

4110 SOUTH 31ST 76504

6/14/2017	Permit	96	3:25 PM	<input type="checkbox"/>	6/15/2017
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#10 CLEAN SODA SPIGOTS

#42 CLEAN WALL BEHIND SODA SYRUP BOXES; REPEAT.

Food contact surfaces and returnables; cleaned and sanitized - 3

Non-Food Contact surfaces clean - 1

CHURCHS FRIED CHICKEN - S 31ST

1710 SOUTH 31ST 76504

6/13/2017	Other Followup	100	9:10 AM	<input type="checkbox"/>	6/13/2017
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WENT BY TO DISCUSS DELINQUENT FOOD DEALER PERMIT. PERMIT APPLICATION ISSUED 5/2/17. DEADLINE IS 6/16/17.

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CICIS PIZZA - TEMPLE

1617 AZALEA 76502

6/13/2017	Routine	91	2:10 PM	<input type="checkbox"/>	6/14/2017
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#29 CHEMICAL TEST STRIPS NEEDED.

#31 H/W SINK IN KITCHEN IS LEAKING FROM THE JOINT UNDER THE SINK. MUST BE REPAIRED/REPLACED.

#32 PERSONAL ITEMS BELONG IN DESIGNATED AREA. THERE MUST NOT BE ANY PERSONAL ITEM (JACKET, PURSES, BAGS) IN AREAS WHERE FOOD ITEMS PREPPED. PANS ARE REQUIRED TO BE FREE OF BUILD UP; MUST CLEAN.

#41 NO LABELS PRESENT ON CONTAINERS.

#42 OVER COUNTER LIGHTING AREA TO INCLUDE SIDE RAILS AND HOOD NEED TO BE CLEANED OF BUILD UP.

#45 THE KITCHEN FLOOR IS REQUIRED TO BE FREE FROM BUILD UP.

THERE IS AN OBVIOUS SIGN OF LACK OF CLEANING ON THE FLOOR SURFACE TO INCLUDE UNDER RACKS AND SINKS.

Non-Food Contact surfaces clean - 1

Original container labeling (Bulk Food) - 1

Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

Thermometers provided, accurated, and calculated; chemical/thermal test - 2

Physical facilities installed, maintained, clean - 1

Adequate handwashing facilities; Accessible and properly supplied, used - 2

CLEM MIKESKAS BBQ - TEMPLE

1217 SOUTH 57TH 76504

6/14/2017	Routine	100	10:20 AM	<input type="checkbox"/>	6/15/2017
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10:45 AM

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CROWS HAMBURGERS - TEMPLE

2302 SOUTH 57TH 76504

6/13/2017	Routine	98	9:50 AM	<input type="checkbox"/>	6/13/2017
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#29 CHEMICAL TEST STRIPS NEEDED.

EXCELLENT JOB. KEEP UP THE GREAT WORK.

Thermometers provided, accurated, and calculated; chemical/thermal test - 2

HOLIDAY INN EXPRESS - TEMPLE

2609 SOUTH 39TH 76504

6/15/2017	Permit	100	11:00 AM	<input type="checkbox"/>	6/15/2017
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#21 HAS PRINCIPLES ONLY; MUST TEST TO COMPLETE CFM.

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Inspections Between (inclusive): 6/12/2017 and 6/16/2017

Establishment	Type	Score	In / Out	Follow up Req.	Date Insp. Closed
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TEMPLE**MONTERREYS LITTLE MEXICO**

1712 SOUTHWEST KH DOGEN 76502

6/12/2017	Routine	100	1:55 PM 2:50 PM	<input type="checkbox"/>	6/13/2017
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PEGGYS COFFEE HOUSE

3111 SOUTH 31ST STE 3127 76502

6/15/2017	Permit	100	11:30 AM 11:45 AM	<input type="checkbox"/>	6/15/2017
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SCOTT & WHITE - CHILDRENS

1901 SW HK DODGEN LOOP 76502

6/13/2017	Routine	100	10:10 AM 11:05 AM	<input type="checkbox"/>	6/13/2017
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SIDETRACK LOUNGE

1010 WEST AVENUE G 76504

6/12/2017	Routine	99	11:00 AM 11:25 AM	<input type="checkbox"/>	6/12/2017
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#42 BEER COOLERS NEED TO CLEANED OF MOLD AND MILDEW; REPEAT.
Non-Food Contact surfaces clean - 1

SPECS - TEMPLE

3550 S. GEN. BRUCE DR. #A182 76504

6/15/2017	Permit	99	10:20 AM 10:35 AM	<input type="checkbox"/>	6/15/2017
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#42 CLEAN FLOORS UNDER SHELIVING IN W/I COOLER.
Non-Food Contact surfaces clean - 1

TARGET - TEMPLE

3550 S. GEN. BRUCE DR., #A100 76504

6/15/2017	Permit	100	9:35 AM 10:15 AM	<input type="checkbox"/>	6/15/2017
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NOTE: MAJORITY OF HEALTH CARDS EXPIRE 6/30/17.

TRES MAGUEYES - DRIVE THRU

2801 S, GENERAL BRUCE 76502

6/13/2017	Routine	97	9:25 AM 9:45 AM	<input checked="" type="checkbox"/>	6/14/2017
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#27 FREEZER UNIT IS NO LONGER HOLDING TEMPS; MUST BE REPLACED IMMEDIATELY.
#45 3 COMP SINK IS LEAKING; MUST REPAIR OR REPLACE.
Proper cooling method used; Equipment adequate to maintain proper temp - 2
Physical facilities installed, maintained, clean - 1

WINGS PIZZA & THINGS

2112 SW HK DODGEN LOOP 76502

6/13/2017	Routine	94	10:30 AM 10:50 AM	<input type="checkbox"/>	6/13/2017
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#18 OBSERVED VARIOUS CHEMICALS STORED ON SHELF ABOVE BAGGED FLOUR; COS.
#32/#42 CLEAN/REPAIR HINGE FRAMES FOR FLIP TOP PREP TABLE COOLER LIDS; DAMAGE PRECLUDES CLEANING; REPEAT.
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
Non-Food Contact surfaces clean - 1
Toxic substances properly identified, stored and used - 3

YANK SING - TEMPLE

1902 SW HK DODGEN LOOP 76504

Inspections Between (inclusive): 6/12/2017 and 6/16/2017

Establishment	Type	Score	In / Out	Follow up Req.	Date Insp. Closed
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TEMPLE

YANK SING - TEMPLE

1902 SW HK DODGEN LOOP 76504

6/13/2017	Routine	91	9:50 AM 10:25 AM	<input type="checkbox"/>	6/14/2017
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OVERALL GENERAL SANITATION IS GOOD, A FEW "PROBLEM AREAS".
 #10 CAN OPENER IN USHI PREP AREA REQUIRES CLEANING; BLADE ALSO REQUIRES REPLACEMENT; REPEAT; COS. OBSERVED SAME COVERS AS DIRTY WITH FOOD RESIDUE PRIOR TO FOOD DISPLAY. IT IS APPARENT THAT NOT ONLY ARE THEY NOT REPLACING THESE ITEMS BUT THEY ARE NOT PROPERLY WASHING, RINSING, SANITIZING AS REQUIRED; COS. OBSERVED COLANDER IS SAME CONDITION REGARDING STATE OF CLEANLINESS; COLANDERS ARE SOUND BUT NOT CLEAN; COS.
 #32 PLASTIC COVERS/BUFFET SHIELDS SHOW DAMAGE. CRACKS THAT PRHIBIT PROPER CLEANING; REPLACEMENT REQUIRED.
 #33 SEE #10 ABOVE.
 #42 CLEAN ICE MACHINE OF MILDEW/MOLD BUILD UP; REPEAT. ICE CHEST DOOR BROKEN AND BEING HELD ON BY RUSTED NAILS; DOOR REQUIRES REPAIR/REPLACEMENT; REPEAT.
 #45 W/I FREEZER DOOR DOES NOT SEAL, GAP IS PRESENT WHEN DOOR SHUTS; THIS IS ALLOWING WARMER AIR TO COME IN, CONDENSE AND CREATE AN ICE BUILD UP. DOOR'S DAMAGE IS A BIG FACTOR IN THE PRESENCE OF THE GAP. REPLACEMENT RERQUIRED AS DOOR IS BEYOND REPAIR; REPEAT.

- Warewashing Facilities; installed, maintained, used - 2
- Non-Food Contact surfaces clean - 1
- Physical facilities installed, maintained, clean - 1
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Food contact surfaces and returnables; cleaned and sanitized - 3