



Environmental Public Health

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Desktop Mobile

Food Establishment Inspection Viewer

Inspection Details

HIRO 88

001 R ST 100

Inspection Date: 9/15/2015

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Critical	Repeat	Corrected	Violation Description
✓	✓	✓	Knives found with food residues. Rice warmer still with residues. Make sure clean before putting away.
✓			6 out of 7 employees working in kitchen lack current food handler permits. Must update immediately!
✓			Numerous open beverage cups found throughout facility. Employees may only drink from a covered beverage preferably with a handle and a straw. Drinks must be kept in a DESIGNATED area away from areas of potential contamination.
✓		✓	Raw meat observed over ready to eat items in walk-in cooler. Raw beef over fish in walk-in. Store by cooking temperature. All fish could be eaten raw in facility! Noncommercially packaged raw meat over ice cream in freezer.
✓		✓	Bottles of cleaner lacking label. Provided.
	✓		Seal torn on reach-in coolers. Replace.
	✓		Employee items being stored in cabinets with single service items/ food items. Designate space for employee items so as not source for potential contamination. Be aware of where putting cell phones, cough drops, etc.
	✓		Rice scoops being stored in room temperature water. Use one of methods stated above.
	✓		Some working containers lacking label in kitchen. Improved at sushi bar.
	✓		Soy sauce by drain boards and under paper towel dispensers. Relocate so not under source of contamination from splash. Pickled ginger on floor behind front counter.
	✓		Roe and other containers used to ship items being reused for storage. Plastic not durable or cleanable.
	✓	✓	Sushi fridge draining into hand sink. Rework so drain to floor drain.

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Joyce Jensen, Supervisor, REHS, CP-FS



Environmental Public Health

Desktop

Mobile

Food Establishment Inspection Viewer

Inspection Details

LUCKIES LOUNGE & GRILL

1101 W BOND CIR

Inspection Date: 8/28/2015

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Critical	Repeat	Corrected	Violation Description
✓			Two employees without current food handler permits. 100% compliance is required.
✓	✓		Ledge inside main cook's cooler has a bunch of old food debris. Fryer exteriors and cabinet interiors are dirty/soiled with grease residues. Increase cleaning frequency.
✓		✓	Fruit fly in bottle of Crème de Menthe in bar rail. Product discarded.
✓		✓	Pasta salad in walk in cooler lacks date marking.
✓			Spray arm hangs below flood levelrim of sink. Remove sign and fix arm.
✓		✓	BBQ Pork and beans not to temperature (see chart). Product just put out. Thermostat turned up and product reheated to 165F degrees.
	✓		Single use items found on dry storage floor and behind bar. Store at least six inches off floor.
	✓		Bad plumbing job at the bar sinks. Piping does not extend over the floor drain (plastic cup used). Drain is slow. Floor wet underneath bar sink. Repair.
	✓		Light tubes lacking end caps and/or other protective covers. Replace.
			Bar floor is soiled underneath sinks. Kitchen floor and walk in cooler floor are soiled. Increase cleaning frequency.
			Fly tape located above prep areas. Relocate.
			Thermometer in rail cooler (cooks) measured 32F degrees. Inspector probe measured 47F degrees. Replace.

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LUCKIES LOUNGE & GRILL

1101 W 50TH CIR

Inspection Date: 9/9/2015

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Critical	Repeat	Corrected	Violation Description
✓	✓		Sprayer hose extends into the 3 compartment sink. Shorten hose to provide proper air gap. Sprayer hung up out of sink during the inspection. Maint. Has been contacted and are going to hang hose above filled level rim.

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Inspection Details

THAI GARDEN

245 N 13TH ST

Inspection Date: 10/26/2015

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Critical	Repeat	Corrected	Violation Description
✓	✓		Employee observed failing to wash hands after returning from smoke break. Other employee observed folding silverware failing to wash hands after lunch break.
✓	✓		Dirty knives found on magnet. Handles on cabinets sticky. Cutting board, knife, and scissors being stored by hand sink.
✓	✓	✓	No sanitizer measured at dish machine. Employee observed washing items at 3 comp sink and placing at dish machine after being sanitized at 3 comp sink. Not proper procedure. Must wash, rinse and sanitize. Use dish machine when working properly! Wash,
✓	✓		Sausage pulled from freezer lacking pull date. Please provide.
✓			Employee drinking from open cup in kitchen. Must have lid, straw, and preferably a handle.
✓			Manager/owner working with Serv safe. Needs to bring certificate down to LLCHD and get food manager permit.
	✓		Wet rags being kept on counter. Keep in sanitizer bucket between uses.
	✓		Fridge being stored under drain board of dish machine. Foam containers being kept on floor. Food items on floor upstairs and in downstairs kitchen and hallway.
	✓		Home-style coolers still present in facility and utilized for food storage after being informed that they must be removed and replaced with commercial freezers.
	✓		Boxes being reused for storage for food items. Must use durable containers. Shelves being lined with cardboard in coolers and kitchen.
	✓		Unacceptable floor material being installed over carpeted floor in upstairs storage. Some rack constructed of unsealed wood. Must be smooth and easy to clean.
	✓		Walls with food splatter. Under and behind equipment with food residues and grease. Area where upright cooler stored with excessive residues. Increase cleaning frequency.
	✓		Inside of freezers with accumulation of ice and residue. Increase cleaning frequency.
	✓		Rice scoops stored in room temperature water. Recommend keeping in steam well above 135.
			Cutting board stained and scored. Resurface or replace.

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DEMPSEY'S

223 N 12TH ST

Inspection Date: 1/20/2016

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Critical	Repeat	Corrected	Violation Description
✓	✓		Potatoes being prepped in sink with direct connection to sewage pipe. Prepare potatoes in sink with line that does have direct connection and also sanitizing is done.
✓	✓		One employee lacking current permit another employee working with Serve clean that needs prep cook in kitchen. Another employee cannot verify with information given.
✓	✓		Not all permit expiration dates provided on roster. Must provide for verification.
✓	✓		First aid on same rack of sugars etc. Make sure any burn medication, pain killer, kept with this kit.
✓			Sanitizer measured over 400 ppm in sanitizer bucket for servers. Using tabs. Recommend starting with quarter tab or using liquid that is easier to measure. Also recommend filling sani part of 3 comp with 1 gal and taking sani buckets from there.
✓		✓	Employees observed failing to wash hands before changing tasks (breaking down boxes) or touching clothing. Informed by inspector of when to wash hands. Remind staff must act of washing must be 20 seconds.
✓	✓		Items in reach-in cooler lacking date mark. Some prepped this Monday and last Saturday. Fish in freezer opened, lacking date mark. Since not being kept frozen must have date mark.
	✓		Sweet potatoes found in freezer thawed. Freezer maintaining just at freezing during inspection. Repair.
	✓		Could not locate thermometer in multiple coolers. Please provide.
	✓		Items like salt and oils not labeled or labels worn off. Make sure to regularly check and label any unrecognizable substance.
	✓		Freezer holding just at freezing. Items not being maintained frozen. Salad cooler doors not shutting properly. Repair.
			Silverware facing numerous directions in silverware container. Face so handling facing towards staff and first thing contacted.
	✓		Between equipment with grease and food residues. Under griddle with excessive oil. Outside of cooler handles, especially raw protein cooler with residues. Develop nightly cleaning list!
	✓		Sink basin broken. Wall damage in some areas of kitchen. Floor at bar seal damaged. Light shields broken in areas of kitchen. Repair.
	✓		Food splatter on walls. Dust residue around vent in ceiling. Hard to reach areas of floors with residues (especially dish). Racks in walk-in cooler with residues. Need monthly, weekly, nightly, shift, deep cleaning list! Increase cleaning frequency.

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EL MARIACHI TACO CANTINA

801 R ST STE 100

Inspection Date: 12/1/2015

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Critical	Repeat	Corrected	Violation Description
✓			Manager on duty with permit that just expired. Both manager and second owner were asked to update permits to Food Manager. Have yet to get done. Must have done by end of month. Will follow-up.
✓	✓	✓	Vinegar fly observed in bottle of alcohol. Removed to discard.
✓			Glass bottle of vodka being stored in drink ice. DO NOT store items in drink ice. Must be either used as cooling medium or for drink ice only!
✓		✓	Some items to make pupusas lacking date marks in reach-in cooler. Made on Sunday. After 24 hours of prep, items must be date marked, otherwise good date marking observed. Very good job with pull dates.
✓	✓	✓	No sanitizer measured in bucket at bar. Was stuffed with towels and soap had been added. Use for sanitizer solution only and have enough rags that can be reasonably submerged.
✓	✓	✓	Raw beef over beer bottles in walk-in cooler and next to limes. Manager on duty said that staff had been organizing cooler and had placed there but did not put back in proper spot. Should never be over or next to these items. Otherwise better storage.
	✓		Items wet nested on drying rack. Allow to air dry before stacking.
			Drink items stored under ice drain. Pitchers under hand sink drain. Relocate.
			Wash water reaching only 92 degrees. Adjust water heater.
			Some vinegar flies by soda machine and soda guns. Otherwise much improved.

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Inspection Details

WATERING HOLE THE

1324 Q ST

Inspection Date: 11/17/2015

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Critical	Repeat	Corrected	Violation Description
✓		✓	Containers observed with food residues on drying rack. Make sure items are clean before putting away.
✓	✓		No chlorine in bar dish machine. Should check daily before using machine!! Develop better method for verifying, has been repeat issue!! Wash at kitchen dish machine until working properly. Will follow-up and verify working after tech visits later this
✓	✓	✓	Toilet bowl cleaner being stored next to sugar boxes on rack. Sterno cans over dishes in basement.
✓	✓		Some items past 7 days in walk-in cooler. Items lacking pull date in freezer. Provide. Dressings, like ranch, that are made in house must have 7 day shelf life.
	✓		Ice bucket stored upright on floor. Dishes being stored wet nested on rack. Allow to air dry before stacking. Must be inverted and 6 inches off of floor.
			Hood with pizza oven with grease dripping. Vents dusty. Some areas behind equipment greasy. Otherwise kitchen clean.
	✓		No caulking along main hand sink. Caulking at 3 compartment sink moldy. Repair.
	✓		Water at grill handwashing sink not reaching 100 degrees. Repair.
			No paper towels at bar. Using napkins, not durable to dry hands. Provide.
	✓		Food items and single service items being stored under unshielded sewer pipes in basement.
	✓		Alcohol bottles under ice trough drain. Oil on floor in back storage. Some single service items less than 6 inches in basement. Relocate.
	✓		Mineral deposited and build-up inside warewashing machine. Increase cleaning frequency.
	✓		Cutting boards in dish area stained and scored. Resurface or replace.
	✓		Stairs worn leading basement not properly sealed. Walk-in cooler floor not properly sealed.

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Inspection Details

LEE'S CHICKEN RESTAURANT

1940 W. MAIN ST

Inspection Date: 12/1/2015

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Critical	Repeat	Corrected	Violation Description
✓		✓	Wipe cloth solution for dining room not labeled.
✓			Interior of some microwaves, underside of mixers, Some walk in cooler racks, Soda nozzle holster at bar with residue accumulation.
✓	✓		Water cooled ice machine does not have backflow protection. Install RPZ. See handout.
✓		✓	Fried chicken batter at unsafe temperature on counter.
✓		✓	Par cooked Onion rings held at Unsafe temperature w/out time markings. Less than 4 hours.
✓		✓	Mac and cheese, chicken broth missing date of prep.
		✓	kitchen handwash sink drain pipe leaking.
	✓		No thermometer observed in some freezers. Hot cabinet missing thermometer.
			Many cutting boards stained and scored.
			Several tubs cracked or melted.
	✓		No hot water at female restroom handwash sink.
	✓		One homestyle freezer being used to store foods. Door in poor condition. When replacing, replace with commercial grade equipment.
	✓		Many kitchen surfaces with grease and grime accumulation.
	✓		Floor damaged around fryer line and other various areas. Counters, cabinets, walls, ceiling, shelving heavily worn, deteriorated and not meeting current minimum standards.
			Current establishment permit issued by LLCHD not displayed.
		✓	Chicken flour in open barrel exposed to handwash splatter.

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BILLYS RESTAURANT

UNIT H-5T

Inspection Date: 9/25/2015

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Critical	Repeat	Corrected	Violation Description
✓	✓		Multiple knives found with food residues. Tongs with food residues hanging on rack. Knives being stored on unclean surfaces. Make sure items are clean before putting away and store in clean place.
✓	✓		Mouse feces observed on packages in dry storage. No chewing, gnawing observed on packaging. Dead, decomposed mouse observed in trap directly underneath packaging. Clean droppings and ensure that no other pests are in facility. Other traps observed.
✓	✓		Brown sauce found marked 09/11. Discarded. Tomato sauce lacking date mark prepped 2 days before. Provided.
✓		✓	Rice found at 48 in reach-in cooler. All other items found at 38, cooler at 38. Said items not taken out for prep.Hummus at 49 in salad reach in for unknown reason.Said not taken out and had been in cooler.Cooler at 41,Other items below 45. Discarded.
	✓		Open containers of flour and spice both upstairs and down. Keep in closed containers to avoid pests entering. No evidence of pest getting into containers.
	✓		Damaged containers and pans being used to store spices. Spatula with piece of plastic missing.
	✓		Outside and inside equipment with excessive food residues. Gaskets on coolers with an accumulation of food residues. Increase cleaning frequency.
	✓		No mop sink present.
	✓		Stairs, walls, floors, ceiling in basement prep areas not smooth and easily cleanable. Upstairs kitchen ceiling not approved. Some parts of walk-in cooler with exposed wood and floor not sealed.
	✓		No paper towels at downstairs prep area. Please provide for handwashing.
	✓		Many areas with wall and floor and ceiling damage. Areas in basement with moldy walls and ceilings. Damage to wall under prep sink in basement.
	✓		Walls throughout establishment with excessive food residues. Areas under equipment with food and trash accumulation.Hard to reach areas dusty. Some areas of basement with residues. General poor sanitation.
			Warewashing machine with residues. Must be cleaned atleast every 24 hours. Can be issue with dishes getting clean.
			Grill with burned food residues. Pans with burned food residues. Increase cleaning frequency.
			Soda gun holster has been removed. Replace to avoid dripping. Salad reach in starting to have liquid accumulate. Check drain. Listeria concern.

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Inspection Details

VINCENZO'S RISTORANTE

808 P ST 100

Inspection Date: 11/9/2015

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Critical	Repeat	Corrected	Violation Description
✓			Some employees working with permits that expired within last month. Employees hired in August lacking current food handler permits. Update immediately.
✓	✓		No chemical sanitizer measured at dish machine at bar. No sanitizer in bottle at dish machine. Do not use until replaced and verified that sanitizing properly. Use dish machine in kitchen.
✓			Some items found 7 days past due in walk-in cooler. Discarded. Other working containers of pasta taken from walk-in lacking date marks in reach-in coolers on line. Half and half found 11/03 at bar.
✓			Using raw eggs for Caesar salad dressing. Has been working with provider to locate pasteurized shell eggs.
	✓		Behind equipment dusty and with food residues. Some areas with excessive grease buildup Hard to reach areas of floor with excessive food residues. Walk-in cooler racks with food residues. Drain at bar with slime residues. Increase cleaning frequency.
		✓	Pans worn, dented and damaged. Spatula with large crack. Knife with deterioration. Discarded. Regularly go through and replace damaged items.
	✓		Equipment with burned food residues (oven, pizza oven). Gaskets with mold and accumulation of food residues. Increase cleaning frequency.
		✓	Pans wet nested on dish rack. Allow to air dry before stacking.
		✓	Light not working at beginning of inspection in walk-in cooler. Replaced.
			Wet wiping cloths observed on counter in prep area. Make sure stored in sanitizer solution between uses.
	✓		Working containers lacking labels. Please provide.
	✓		Some floor tile damage in kitchen. Molding seperating from wall in areas. Wall chipped and damaged in several locations. Wall behind rail heavily dented.

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Inspection Details

RODIZIO BRAZILIAN GRILL

151 N 3RD ST 102

Inspection Date: 2/5/2016

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Critical	Repeat	Corrected	Violation Description
✓	✓	✓	Skewers still with food residues on clean racks. Knives, scoops with residues. Not designed to be easily cleanable. Address! Should discuss with corporate about better product!
✓	✓	✓	Chemicals stored on counters in bar area. Chemical on clean dish shelf. Locate so as not a source of contamination.
✓	✓	✓	Spray nozzle still attached on hose at front serving area. Not designed to be under constant pressure. Either install proper backflow device or remove nozzle.
✓	✓		Some employees with Serv Clean. Need Prep cook because prepping and cooking items. Update immediately.
✓	✓		Sanitizer buckets lacking labels. Label.
✓	✓	✓	Employees observed touching face and clothing then proceeding to work with food without washing hands. Must wash hands after touching face or clothing.
✓	✓		No sanitizer measured at bar dishmachine. Use high temp dish machine in kitchen until fixed.
✓	✓	✓	Dented cans found in storage area. Set aside for credit. Designate area for damaged cans so they can be returned or discarded.
✓		✓	Employee pulled chicken from line and was preparing to serve. When checked, chicken only at 156-157 for larger pieces. No thermometer provided for temp checks. Cooked to 165. Overstocked on skewer, not getting adequate heat on end.
	✓		Items on self service bar like bread uncovered. Must be protected from contamination.
	✓		Drains in facility with an accumulation of residue and trash. Racks dusty in storage.
			Numerous spatulas damaged and stained. Replace.
	✓		Ovens with burned food residue (both back and front kitchen). Between equipment with grease and residue. Increase cleaning frequency.
	✓		Pans wet nested on drying racks. Glasses wet nested at bar. Allow to air dry before stacking.
	✓		Soda gun holsters with slime residues. Increase cleaning frequency.
	✓		No thermometer provided in front cooking area for checking temperatures of meat items being cooked at front line.

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