

Inspections Between (inclusive): 2/21/2017 and 2/24/2017

Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp. Closed
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BELTON**BUSHES CHICKEN - LOOP 121**

818 SOUTH LOOP 121 76513

2/24/2017	Routine	91	10:15 AM 10:45 AM	<input type="checkbox"/>	2/24/2017
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- #10 CLEAN CAN OPENER BLADE.
 #20 REPAIR LEAKING PIPES BELOW 3 COMP SINK.
 #29 QUAT TEST STRIPS NEEDED.
 #47 CLEAN FLOORS UNDER ICE MACHINE.

Approved Sewage/Wastewater Disposal System, proper disposal - 3

Food contact surfaces and returnables; cleaned and sanitized - 3

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

Other Violations - 1

CHURCH OF GOD OF THE FIRST BORN - FRANCIS

126 FRANCIS LN. 76513

2/24/2017	Routine	98	9:50 AM 10:05 AM	<input type="checkbox"/>	2/24/2017
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- #29 CHLORINE TEST STRIPS NEEDED.

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

CLEM MIKESKAS BBQ - BELTON

2170 B NORTH MAIN 76513

2/21/2017	Routine	94	10:40 AM 11:05 AM	<input type="checkbox"/>	2/21/2017
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- #2 BUTTER @ 73.8 AND PICKLES @ 75.6; MOVED TO ANOTHER COOLER;
 COS.
 #27 WAIT STATION COOLER, THERMOMETER READING 80. PUTTER,
 PICKLES, JALAPENOS AND LEMONS STORED IN. ALL ITEMS MOVED TO
 ANOTHER COOLER. REPAIR REQUIRED.
 #42 CLEAN SURFACES OF DISHWASHER. CLEAN FLOORS UNDER
 EQUIPMENT. GENERAL CLEANING OF EQUIPMENT. CLEAN SEALS ON
 DRAWER COOLER UNIT.

Non-Food Contact surfaces clean - 1

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

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

FRYS

802 SOUTH MAIN 76513

2/24/2017	Routine	98	9:15 AM 9:40 AM	<input type="checkbox"/>	2/24/2017
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- GENERAL SANITATION VERY GOOD.
 #45 CLEAN VENT HOOD. REPAIR CHEMICAL DISPENSER ON WALL ABOVE
 3 COMP SINK. SANITIZER LEAKS WHEN TURNED ON.
 #47 ICE MACHINE INSIDE WALK IN COOLER; LID REQUIRED TO BE CLOSED
 WHEN NOT BEING USED TO PREVENT CONTAMINATION.

Physical facilities installed, maintained, clean - 1

Other Violations - 1

LAKEVIEW BAPTIST CHURCH

7717 N HWY 317 76513

2/21/2017	Routine	99	11:15 AM 11:25 AM	<input type="checkbox"/>	2/21/2017
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- #42 REPLACE MISSING CEILING TILES; STILL REMODELING.

Non-Food Contact surfaces clean - 1

NARUNYA'S MODERN THAI CUISINE

316 E CENTRAL 76513

2/22/2017	Routine	100	10:55 AM 11:15 AM	<input type="checkbox"/>	2/24/2017
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SHIPLEY DONUTS - LOOP 121

2805 EAST LOOP 121 76513

Bell County Public Health District

2/28/2017

Inspections Between (inclusive): 2/21/2017 and 2/24/2017

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BELTON**SHIPLEY DONUTS - LOOP 121**

2805 EAST LOOP 121 76513

2/21/2017	Routine	98	10:15 AM 10:35 AM	<input type="checkbox"/>	2/21/2017
#22 CANNOT EXCEPT PAPER COPIES; ORIGINAL CARDS REQUIRED. Food handler / no unauthorized persons / personnel - 2					

VFW POST #4008

2311 SOUTH PEARL 76513

2/24/2017	Routine	99	10:55 AM 11:15 AM	<input type="checkbox"/>	2/24/2017
#47 PAINT OR SEAL UNFINISHED SHELVEING ABOVE 3 COMP SINK. Other Violations - 1					

HARKER HEIGHTS**CHEDDARS CASUAL CAFÉ**

201 E CENTRAL TX EXPY 76548

2/23/2017	Routine	100	2:45 PM 4:00 PM	<input type="checkbox"/>	2/27/2017
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KNIGHTS WAY STATION

700A FM 2410 STE A 76548

2/23/2017	Other Followup	100	8:35 AM 8:45 AM	<input type="checkbox"/>	2/27/2017
FOOD PERMIT INSPECTION CONDUCTED 1/20/17 FOR CHANGE OF OWNERSHIP. PERMIT APPLICATION REQUIRED TO BE PROCESSED WITHIN 10 BUSINESS DAYS. LETTER OF DELINQUENCY SENT 2/13/17, NO RESPONSE PER CITY OF HARKER HEIGHTS. PHONE CALL WAS ATTEMPTED 2/21/17 AND 2/23/17, NOT A WORKING NUMBER. PERSONAL VISIT SHOWS THE FOLLOWING; PERMIT HAS BEEN OBTAINED FROM CITY.					
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PIZZA HUT - HH

520 PAN AMERICAN DR. 76548

2/22/2017	Routine	100	3:10 PM 3:25 PM	<input type="checkbox"/>	2/23/2017
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REDS CORNER GRILL

201 EAST CTE STE 1480 76548

2/23/2017	Routine	100	10:50 AM 11:15 AM	<input type="checkbox"/>	2/27/2017
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SPORTS CITY GRILL

300 WEST CTE STE 105 76548

2/24/2017	Routine	97	1:45 PM 2:30 PM	<input type="checkbox"/>	2/27/2017
#29: REPEAT QUAT SANITIZER TEST KIT REQUIRED, SOLD AT BCPHD FOR \$10.00 EACH.					
#42: REPEAT FLOOR AREA SURROUNDING AND UNDERNEATH FRYERS REQUIRES CLEANING.					
Thermometers provided, accurated, and calculated; chemical/thermal test - 2					
Non-Food Contact surfaces clean - 1					

KILLEEN**APPLEBEES - KILLEEN**

2700 EAST CTE 76543

2/22/2017	Routine	100	2:10 PM 3:00 PM	<input type="checkbox"/>	2/23/2017
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KILLEEN**APPLEBEES - KILLEEN**

2700 EAST CTE 76543

2/22/2017

Routine

100

2:10 PM



2/23/2017

3:00 PM

BJ LUCKY MART

1511 S. FT HOOD 76542

2/23/2017

Routine

100

9:05 AM



2/24/2017

9:20 AM

CHINESE GOURMET EXPRESS

2100 S WS YOUNG STE 1340 76543

2/23/2017

Routine

87

10:20 AM



11:05 AM

2/27/2017

HOT WATER TURNED OFF AT ESTABLISHMENT. PLUMBERS ON SITE TRYING TO FIND HOT WATER LEAK.

#9 EGGS BEING STORED ABOVE READY TO EAT FOODS IN W/I COOLER.
#10 CLEAN AROUND EDGE/SEAL OF RICE COOKER. CLEAN CONTAINERS THAT SPICE IS LOCATED ON ROLLING CART.

#31 HANDSINK NEXT TO STAND MIXER; DISHES SITTING ON TOP; COS. SOAP AND PAPER TOWELS REQUIRED FOR HANDSINK. THOROUGHLY CLEAN MEAT SLICER.

#34 OBSERVED DEAD ROACH INSIDE SOAP DISPENSER; COS.

#37 ICE MACHINE DOOR REMOVED BROKEN. MUST REPLACE/REPAIR.

#38 IMPROPER THAWING OBSERVED; COS.

#42 CLEAN ALONG LID AND AROUND CONTAINERS OF LOWBOY COOLER. CLEAN EXTERIOR OF SAUCE CONTAINERS LOCATED NEXT TO LOWBOY.

DEFROST ICE BUILD UP IN WALK IN FREEZER. CLEAN FLOOR. CLEAN TABLE BENEATH "SNAPPLE" REACH IN COOLER.

#43 LIGHT SHIELD REQUIRED FOR LIGHT IN W/I COOLER. REPLACE FILTERS ABOVE GRILL IN FRONT SERVING AREA
ECOLAB SERVICED ON 2/13/17.

Environmental contamination - 1

Food contact surfaces and returnables; cleaned and sanitized - 3

Non-Food Contact surfaces clean - 1

No Evidence of Insect contamination, rodent / other animals - 1

Adequate ventilation and lighting; designated areas used - 1

Approved thawing method - 1

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

Food separated and & protected, prevented during food preparation - 3

FERRARIS PIZZA PASTA & SUBS

716 WEST VMB 76541

2/23/2017

Permit

100

10:55 AM



2/24/2017

11:15 AM

FREEBIRDS WORLD BURRITO

2511 TRIMMIER STE 130 76542

2/22/2017

Routine

99

9:50 AM



2/23/2017

10:20 AM

#42: FAN COVER WITHIN WALKIN COOLER MUST BE CLEANED AND FREE OF ALL DUST AND DEBRIS.

Non-Food Contact surfaces clean - 1

GRACE LUTHERAN SCHOOL CONCESSION

1007 BACON RANCH RD 76542

Bell County Public Health District

2/28/2017

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KILLEEN**GRACE LUTHERAN SCHOOL CONCESSION**

1007 BACON RANCH RD 76542

2/23/2017	Routine	100	10:10 AM 10:30 AM	<input type="checkbox"/>	2/27/2017
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GREATER NEEDS CDC

1520 FLORENCE RD 76541

2/23/2017	Permit	100	9:05 AM 9:15 AM	<input type="checkbox"/>	2/24/2017
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HUNANS

913 S FORT HOOD 76541

2/23/2017	Routine	91	2:10 PM 2:45 PM	<input type="checkbox"/>	2/24/2017
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- #9 EGGS BEING STORED ABOVE READY TO EAT FOODS IN W/I COOLER.
 #10 CLEAN UNDERSIDE OF LID AND WHITE PLASTIC FLAP INSIDE ICE MACHINE.
 #35 OBSERVED PERSONAL FOOD BEING STORED IN COOLER USED FOR RESTAURANT US.
 #37 ENSURE ALL ICE SCOOPS ARE STORED IN A MANNER WHERE THE HANDLE DOES NOT COME INTO CONTACT WITH ICE.
 #41 LABEL ALL BULK STORAGE CONTAINERS.

Environmental contamination - 1

Original container labeling (Bulk Food) - 1

Food separated and & protected, prevented during food preparation - 3

Food contact surfaces and returnables; cleaned and sanitized - 3

Personal Cleanliness / eating, drinking, or tobacco use - 1

KILLEEN NUTRITION CENTER

107 SANTA FE 76541

2/23/2017	Routine	99	9:10 AM 9:55 AM	<input type="checkbox"/>	2/27/2017
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- #42: BEVERAGE COOLER IN STORE - FANS MUST BE CLEANED.

Non-Food Contact surfaces clean - 1

MJS BAR & GRILL

1310 SOUTH FORT HOOD 76541

2/23/2017	Routine	95	3:05 PM 3:45 PM	<input type="checkbox"/>	2/24/2017
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- #21 UPDATED CERTIFIED MANAGER REQUIRED.
 #22 5 OUT OF 5 NEED HEALTH CARDS; REPEAT. HEALTH CARDS NOT ACCESSIBLE 2/18/16, 8/25/15, 11/20/14.
 #35 OBSERVED ASH TRAY WITH CIGARETTES LOCATED INSIDE AND SPILLED/PLACED ON OUTSIDE SITTING ON CHEST DEEP FREEZE. REMOVE FROM KITCHEN AND CLEAN AND SANITIZE SURFACE; COS.
 USING ONE COMPARTMENT OF 3 COMP SINK FOR HANDWASHING;
 HANDWASHING ONLY SIGN REQUIRED.
 ENSURE WASH/RINSE/SANITIZE STEPS ARE BEING FOLLOWED FOR DISHWASHING.

Food handler / no unauthorized persons / personnel - 2

Person in charge present, demonstration of knowledge, and CFM - 2

Personal Cleanliness / eating, drinking, or tobacco use - 1

OUTBACK STEAKHOUSE

2701 EAST CTE 76542

2/24/2017	Routine	100	9:45 AM 10:30 AM	<input type="checkbox"/>	2/27/2017
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2/28/2017

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KILLEEN**SONIC - S FORT HOOD**

1514 SOUTH FORT HOOD 76542

2/23/2017

Routine

97

9:35 AM



2/24/2017

10:10 AM

#22 11 OUT OF 22 NEED HEALTH CARDS.

#35 UPON ARRIVAL OBSERVED EMPLOYEES STANDING @ PREP TABLE.

ALL 3 EMPLOYEES HAD PHONES OUT, WITH ONE SITTING ON PREP TABLE.

ONE EMPLOYEE WAS OBSERVED SMOKING IN KITCHEN, OVER PREPPING TABLE. NO FOOD ON TABLE @ TIME. CLEAN AND SANITIZE TABLE.

Personal Cleanliness / eating, drinking, or tobacco use - 1

Food handler / no unauthorized persons / personnel - 2

STARBUCKS - CLEAR CREEK

2110 CLEAR CREEK RD 76549

2/21/2017

Routine

100

10:10 AM



2/21/2017

10:20 AM

-

TEXAN ROLL SUSHI

2511 EAST TRIMMIER 76542

2/22/2017

Permit

100

9:20 AM



2/23/2017

9:45 AM

-

THAI KITCHEN

3103 SOUTH FORT HOOD STE A 76542

2/23/2017

Routine

100

1:55 PM



2/27/2017

2:25 PM

-

WINGS & DELI

2100 SOUTH WS YOUNG 76543

2/23/2017

Routine

97

11:10 AM



2/24/2017

11:30 AM

#22 9 OUT OF 11 NEED HEALTH CARDS.

#42 CLEAN INTERIOR BASE OF R/I COOLER ACROSS FROM GRILL.

Non-Food Contact surfaces clean - 1

Food handler / no unauthorized persons / personnel - 2

YANK SING - KILLEEN

1705 EAST CTE 76541

2/21/2017

Routine

95

10:30 AM



2/21/2017

10:55 AM

#9 FOODS IN VARIOUS COOLERS HAVE NO LIDS OR ADEQUATE COVERINGS AS REQUIRED DURING STORAGE; REPEAT.

#42 CLEAN SHELVING AND WALLS IN W/I FISH COOLER.

#44 GARBAGE DUMPSTER HAS NO LIDS; MUST BE REPLACED.

Non-Food Contact surfaces clean - 1

Garbage and Refuse properly disposed; facilities maintained - 1

Food separated and & protected, prevented during food preparation - 3

SALADO**SALADO HIGH SCHOOL**

1880 WILLIAMS RD 76571

2/23/2017

Routine

100

10:25 AM



2/27/2017

10:40 AM

VERY CLEAN.

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SALADO INTERMEDIATE SCHOOL

THOMAS ARNOLD RD 76571

Bell County Public Health District

2/28/2017

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SALADO**SALADO INTERMEDIATE SCHOOL**

THOMAS ARNOLD RD 76571

2/23/2017

Routine

100

9:45 AM



2/27/2017

VERY CLEAN.

10:15 AM

SILVIA TACOS MFU

841 NORTH MAIN 76571

2/23/2017

Routine

97

11:10 AM



2/24/2017

#29 THERMOMETERS NEEDED FOOD FRIDGE.

#45 REATTACH SCREEN FOR SLIDING WINDOW.

11:30 AM

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

Physical facilities installed, maintained, clean - 1

TEMPLE**APPLEBEES - TEMPLE**

1808 SW HK DODGEN LOOP 76502

2/21/2017

Routine

99

10:35 AM



2/21/2017

#45 REPAIR FLOOR TILE ON LINE; REPEAT.

11:00 AM

Physical facilities installed, maintained, clean - 1

BILLS GRILL

1906 SOUTH 1ST 76504

2/22/2017

Routine

97

3:10 PM



2/27/2017

#32 & #45 CLEAN /REPAIR SEALS ON LOWBOY COOLER; REPEAT. USING TAPE AND TAPE CANNOT BE EASILY CLEANED.

3:30 PM

Physical facilities installed, maintained, clean - 1

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

HEB - S 31ST

3002 SOUTH 31ST 76502

2/21/2017

Routine

98

9:20 AM



2/21/2017

#31 PAPER TOWELS NEEDED @ BAKERY HANDSINK.

9:55 AM

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

KWIK CHEK FOODS #50

3002 THORNTON LANE 76502

2/21/2017

Routine

100

11:10 AM



2/21/2017

11:25 AM

OLIVE GARDEN - TEMPLE

3625 SOUTH GENERAL BRUCE 76504

2/24/2017

Routine

98

10:30 AM



2/24/2017

#22 49 EMPLOYEES NEED HEALTH CARDS; 9 REPEATS 11/28/16.

11:25 AM

Food handler / no unauthorized persons / personnel - 2

YANK SING - TEMPLE

1902 SW HK DODGEN LOOP 76504

Inspections Between (inclusive): 2/21/2017 and 2/24/2017

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TEMPLE**YANK SING - TEMPLE**

1902 SW HK DODGEN LOOP 76504

2/21/2017

Routine

78

2:05 PM



3:25 PM

2/22/2017

#1 & #2 TUB OF RIBS OBSERVED SITTING BELOW PREPPING TABLE ACROSS FROM GRILLS; TEMP OF MEAT 66. COOK STATED RIBS WERE COOKED THE PREVIOUS NIGHT AND HAVE BEEN THERE SINCE. MEAT VOLUNTARILY DISCARDED. REFER TO BACK OF INSPECTION FORM FOR PROPER COOLING PROCEDURES. OBSERVED MEAT SITTING IN A BOWL WITH MARINADE; MEAT TEMPING AT 60. COOK CLAIMS MEAT CAME FROM W/I COOLER AND HAS BEEN OUT 5 MINUTES. W/I COOLER IS WORKING PROPERLY AT 40. ACCORDING TO KITCHEN STAFF, MEAT PLACED IN W/I COOLER 2 HOURS PRIOR TO PULLING OUT AND WAS IN A FROZEN STATE. 60 IS IN THE DANGER ZONE AND DOES NOT INDICATE A PREVIOUSLY FROZEN MEAT THAT HAS BEEN SITTING OUT FOR 5 MINUTES. MEAT VOLUNTARILY DISCARDED. COS.

#10 CLEAN CONTAINERS AND COLLANDERS LOCATED ON LINE ACROSS FROM WOK THAT CONTAIN VEGTABLES TO BE COOKED. HEAVY BUILD UP. CLEAN MOLD FROM TOP INTERIOR PORTION AND UNDER LID OF BOTH ICE MACHINES. MECHANICAL DISH MACHINE HAS 0 SANITIZER. REPAIR REQUIRED. MUST MANUALLY SANITIZE UNTIL REPAIRS ARE MADE.

#18 WINDEZ BEING STORED NEXT TO SAUCES USED FOR COOKING. ALL CHEMICALS MUST BE STORED IN DESIGNATED AREAS AWAY FROM FOOD AND FOOD CONTACT SURFACES; COS.

#29 CHLORINE SANITIZER TEST STRIPS REQUIRED.

#31 NO SOAP AT BACK HANDSINK; COS.

#34 RODENT DROPPINGS OBSERVED ON BOXES AND LIDS OF ITEMS ON DRY STORAGE ROOM. PEST CONTROL TO SERVICE. CLEAN AND SANITIZE ALL SURFACES AND SHELVING. KEEP ALL FOODS SEALED.

#35 OBSERVED PERSONAL DRINK SITTING ON PREPPING LINE ACROSS FROM WOK. NO LID. ALL PERSONAL DRINKS MUST CONTAIN A LID AND STRAW & BE STORED AWAY FROM FOOD AND FOOD PREPPING AREAS; COS.

#37 W/I COOLER; KEEP ALL FOODS COVERED AND SEALED. OBSERVED SHOE INSERTS SITTING ON SHELVING WITH ITEMS IN DRY STORAGE ROOM; CLEAN AND SANITIZE SHELVING; ITEM REMOVED; COS.

#38 IMPROPER THAWING OBSERVED. 2 TUBS OF FROZEN MEAT OBSERVED SITTING ON FLOOR THAWING UNDER PREPPING TABLE; COS.

#42 CLEAN SHELVING. CLEAN GREASE BUILD UP FROM SIDES OF FRYERS, FLOORS BENEATH AND VENT HOOD FILTERS ABOVE (VISIBLY OBSERVED GREASE HANGING FROM FILTERS WITH POTENTIAL TO DRIP INTO/ONTO FOOD. CLEAN SPICE CONTAINERS IN DRY STORAGE ROOM. CLEAN MOLD FROM WALLS THROUGHOUT DRY STORAGE ROOM.

#45 REPAIR/REPLACE MISSING FLOOR TILES; REPEAT.

Physical facilities installed, maintained, clean - 1

Non-Food Contact surfaces clean - 1

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

Environmental contamination - 1

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

Personal Cleanliness / eating, drinking, or tobacco use - 1

Food contact surfaces and returnables; cleaned and sanitized - 3

Toxic substances properly identified, stored and used - 3

No Evidence of Insect contamination, rodent / other animals - 1

Approved thawing method - 1

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

Proper cooling time and temperature - 3