



August 2016

SANITATION & FOOD ESTABLISHMENT INSPECTION REPORT

Fontenot's Po Boys 8/3/16

Routine Inspection

Seven Priority Violations & One Non-Priority Violation

Employees eating in the kitchen while prepping and cooking food, Employees not washing hands: after employees have touched hair, face, personal food, mouth, and Potentially hazardous foods they continue to cook and prep other food products without washing hands. Bare hand contact with ready to eat foods, Food not in hermetically sealed container open to cross contamination. Dirty food contact surfaces, spoons, spatulas, tongs, knives, cutting boards, French fry cutter, counter tops, all items have food debris and build up and should be clean and smooth to sight and touch. Utensil and equipment not sanitized before use: the French fry cutter, built up with layers of potato skins and residue. This is a breeding ground for bacteria. Scoops stored in the flour, and breading.

Follow up Inspection Required

Fontenot's Po Boys 8/10/16

Follow up Inspection

No Violations Cited

All Violations Corrected

<p><u>Dragon Kitchen 8/4/16</u> <u>Routine Inspection</u></p> <p><u>12 Priority Violations & 6 Non-Priority Violations</u></p> <p>Employees not washing hands, bare hand contact with ready to eat foods, Potentially hazardous foods received, Potentially hazardous foods not held at 41 degrees or below, equipment not sanitized before used, food not in sealed containers, employees drinking in the kitchen, dented cans, dirty food contact surfaces, ready to eat foods not labeled and dated, raw meats above ready to eat foods, failure to follow HACCP Plan, No soap at hand sink, refrigeration equipment not maintaining temperature, pest control devices in food prep areas, employees clothing contaminated causing cross contamination with food and equipment, back screen door torn allowing fly's and other pest to enter kitchen.</p> <p><u>Follow up Inspection Required</u></p>	<p><u>Dragon Kitchen 8/8/16</u></p> <p><u>Follow up Inspection</u></p> <p><u>All Violations Corrected</u></p>
<p><u>Dollar General Store 8/8/16</u></p> <p><u>Routine Inspection</u></p> <p><u>Two Non- Priority Violations</u></p> <p>Hand sink dirty in restroom and dirty nonfood contact surfaces: walls, floors, damaged tiles</p>	<p><u>Jalisco's 8/10/16</u> <u>Complaint Inspection</u></p> <p><u>Eight Priority Violations & 4 Non-Priority Violations</u></p>
<p><u>Jalisco's 8/17 /16</u> <u>Follow up Inspection</u></p> <p>Priority Violation and Two Non-Priority Violation Dirty food contact surfaces: dirty knives hanging on the walls, prep tables, meat slicers and grinders, storage containers for chips, taco shells, utensils. Roaches seen in many areas .Employees not washing hands. Dirty non-food contact surfaces: food build up splatter and residue on walls, floors base boards and ceiling throughout the kitchen and storage areas. Back door not shutting and closing tightly causing means of egress for pest.</p> <p><u>Follow up Inspection Required</u></p>	<p>Employees eating and drinking in food prep areas, employees not washing hands, dirty food contact surfaces, bare hand contact with ready to eat foods, improper storage of toxins, Roaches seen, dirty non-food contact surfaces, clean linens (aprons, towels) stored on the floor, doors not sealing and shutting tightly.</p> <p><u>Follow up Inspection Required</u></p>

<p><u>Jalisco's 8/22/16</u> <u>Follow up Inspection</u> One Non-Priority Violation door not shutting and closing tightly</p>	<p><u>Killabrews Pub 8/5/16</u> <u>Follow Up Inspection</u></p> <p><u>Two Priority Violations</u> Dirty food contact surfaces: mold and build up present contaminating the ice, inside the ice machine, cooler shelving chipping peeling with rust and mold. Potentially Hazardous foods not held at 41 degrees and below.</p> <p><u>Follow up Inspection Required</u></p>
<p><u>Fulton Medical Center 8/15/16</u> <u>Routine Inspection</u></p> <p><u>No Violations Cited</u></p>	<p><u>Killabrews Pub 8/12/16</u> <u>Follow up Inspection</u></p> <p><u>No Violations Cited</u> <u>All Violations Have been Corrected</u></p>
<p><u>Sonic Drive In 8/19/16</u> <u>Routine Inspection</u></p> <p><u>Seven Priority Violations & Ten Non-Priority Violations</u></p> <p>Dirty food contact surfaces: knives hanging on wall, containers and bowls on shelves, cutting boards, shelving, tongs, scoops have mold and food debris, mold built up in the ice machine. Utensils and equipment not sanitized before use, Vent hoods dripping with grease, Backflow prevention system not operating properly, Cross contamination with food item, food items not in hermetically sealed containers, no towels at hand sink, no waste basket at hand sink, No hot water at hand sink: hot water handle completely missing from sink. Dirty Non- food contact surfaces, toilet in restroom dirty, odor present in restroom, Dumpster lids open creating pest harborage, Unnecessary litter, trash and items in back storage area blocking exit, Holes in the wall, seals around the doors gone, door missing from the breaker box.</p> <p><u>Follow up Inspection Required</u></p>	<p><u>Sonic Drive In 8/23/16</u> <u>Follow up Inspection</u></p> <p><u>No Violations Cited on Follow up Inspection</u></p> <p><u>All Violations Have Been Corrected</u></p>

Fulton Education Center 8/24/16

Routine Inspection

One Priority Violation & One Non- Priority Violation

Improper storage of Toxins and personal items kept and stored on / with food service and prep items.

Both Violations Corrected On Site

Breaktime on W. 4th 8/24/16

Routine Inspection

One non-Priority Violation

Mops not properly stored after use- Corrected on site

Fulton High School 8/25/16

Routine Inspection

One non-Priority Violation- Dumpster lids left open creating pest harborage.

C & R Market Grocery 8/29/16

Routine Inspection

One Priority Violation & One Non-Priority Violation

Potentially hazardous foods past discard dates and dumpster lids open creating a pest and rodent harborage.

Follow up Inspection Required

C & R Market Deli/Bakery 8/29/16

Routine Inspection

Five Priority Violations & One Non- Priority Violation

Potentially hazardous foods past discard dates, Dirty food contact surfaces, improper storage of toxins in and on food prep areas and near food items, Improper sanitizer/ equipment not being sanitized, Roaches seen, Dirty non-food contact surfaces: food debris, grease, and build up on walls, floors throughout deli and bakery.

Follow up Inspection Required

Walgreens 8/31/16

Routine Inspection

One Non-Priority Violation

Mechanical ventilation system in restroom not working

--	--

--	--