



Spokane Regional Health District

Food Inspection Violations

8/1/2017 to 9/1/2019

Spokane Regional Health District
 1101 W College Ave, Room 402
 Spokane, WA 99201
 Phone: (509) 324-1560 ext 1

<u>Facility</u>	<u>Address</u>
12 STRING BREWING CO. LLC	11616 E MONTGOMERY DR #26
Inspection Date: 01/09/2018 ROUTINE INSPECTION	
Violations	
42 Food-contact surfaces maintained, cleaned, sanitized	
Inspection Date: 06/27/2018 1ST RE-INSPECTION	
Violations	
Inspection Date: 03/25/2019 ROUTINE INSPECTION	
Violations	
02 Food worker cards current for all food workers; new food workers trained	
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1st Ave Coffee	1011 W 1st AVE
Inspection Date: 05/31/2018 PRE OPERATIONAL	
Violations	
Inspection Date: 06/05/2018 PRE OPERATIONAL	
Violations	
Inspection Date: 07/17/2018 ROUTINE INSPECTION	
Violations	
37 In-use utensils properly stored	
Inspection Date: 07/29/2019 ROUTINE INSPECTION	
Violations	
02 Food worker cards current for all food workers; new food workers trained	
14 Raw meats below or away from ready-to-eat food; species separated	
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2ND BASE ESPRESSO	3001 E SANSON AVE
Inspection Date: 02/08/2018 ROUTINE INSPECTION	
Violations	
02 Food worker cards current for all food workers; new food workers trained	
33 Potential food contamination prevented during delivery, preparation, storage, display	
37 In-use utensils properly stored	
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3 Ninjas Curbside and Catering	1198 W Summit PKY
Inspection Date: 11/29/2018 PRE OPERATIONAL	
Violations	
Inspection Date: 01/07/2019 ROUTINE INSPECTION	
Violations	
Inspection Date: 07/10/2019 ROUTINE INSPECTION	
Violations	
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3 NINJAS LLC	1198 W Summit Parkway 120
Inspection Date: 05/23/2018 ROUTINE INSPECTION	
Violations	
34 Wiping cloths properly used, stored; proper sanitizer	
Inspection Date: 05/31/2019 ROUTINE INSPECTION	
Violations	
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Facility **Address**
3RD AVE GROCERY MART **702 W 3RD AVE**

Inspection Date: 10/24/2017 ROUTINE INSPECTION
Violations

Inspection Date: 10/04/2018 ROUTINE INSPECTION
Violations

7TH RAIL **1911 N MAPLE ST**

Inspection Date: 07/13/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 34 Wiping cloths properly used, stored; proper sanitizer

A & A Mini Market **5112 N CRESTLINE ST**

Inspection Date: 10/26/2018 ROUTINE INSPECTION
Violations

- 14 Raw meats below or away from ready-to-eat food; species separated

A & W RESTAURANT (FAIRGROUNDS) **404 N HAVANA ST**

Inspection Date: 08/18/2017 ROUTINE INSPECTION
Violations

Inspection Date: 09/12/2018 ROUTINE INSPECTION
Violations

- 37 In-use utensils properly stored

A & W **4750 N DIVISION ST 283**

Inspection Date: 03/28/2018 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 30 Proper thawing methods used
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 05/01/2019 ROUTINE INSPECTION
Violations

- 37 In-use utensils properly stored
- 43 Non food-contact surfaces maintained and clean

A-1 GAS & GROCERY DAWAL ENTERPRISES L **9914 N WALL ST**

Inspection Date: 02/13/2018 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 03/12/2018 ROUTINE INSPECTION
Violations

Inspection Date: 06/19/2019 ROUTINE INSPECTION
Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 43 Non food-contact surfaces maintained and clean
- 49 Adequate ventilation, lighting; designated areas used

Facility **ACE Sushi** **Address** **210 N Foothills DR**

Inspection Date: 08/14/2017 1ST RE-INSPECTION
Violations

Inspection Date: 12/19/2017 ROUTINE INSPECTION
Violations

Inspection Date: 06/20/2018 ROUTINE INSPECTION
Violations
12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 12/07/2018 ROUTINE INSPECTION
Violations

Inspection Date: 06/18/2019 ROUTINE INSPECTION
Violations
04 Hands washed as required

ACE Sushi **1233 N Liberty Lake RD**

Inspection Date: 09/21/2017 ROUTINE INSPECTION
Violations

Inspection Date: 07/18/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 12/03/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
37 In-use utensils properly stored
39 Single-use and single-service articles properly stored, used

Inspection Date: 06/12/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
33 Potential food contamination prevented during delivery, preparation, storage, display

ACE Sushi **14202 N Market**

Inspection Date: 10/24/2017 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish

Inspection Date: 01/26/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish

Inspection Date: 02/27/2018 1ST RE-INSPECTION
Violations

Inspection Date: 08/02/2018 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities

Inspection Date: 04/24/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
04 Hands washed as required

Facility **ACE Sushi** **Address** **4235 Cheney Spokane RD**
Inspection Date: 06/11/2018 PRE OPERATIONAL
Violations

Inspection Date: 07/10/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
19 No room temperature storage; proper use of time as a control, procedures available
23 Proper Consumer Advisory posted for raw or undercooked foods
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 08/10/2018 1ST RE-INSPECTION
Violations

Inspection Date: 01/08/2019 ROUTINE INSPECTION
Violations

Inspection Date: 07/16/2019 ROUTINE INSPECTION
Violations

ADELO'S PIZZA, PASTA & PINTS **8801 N INDIAN TRAIL RD G**

Inspection Date: 08/07/2017 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
32 Insects, rodents, animals not present; entrance controlled
33 Potential food contamination prevented during delivery, preparation, storage, display
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 09/07/2017 1ST RE-INSPECTION
Violations
04 Hands washed as required

Inspection Date: 05/04/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities
42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 10/10/2018 ROUTINE INSPECTION
Violations

Inspection Date: 02/06/2019 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
33 Potential food contamination prevented during delivery, preparation, storage, display
43 Non food-contact surfaces maintained and clean
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/14/2019 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
25 Toxic substances properly identified, stored, used
34 Wiping cloths properly used, stored; proper sanitizer
43 Non food-contact surfaces maintained and clean

ADVENT LUTHERAN CHURCH **13009 E BROADWAY AVE**

Inspection Date: 11/28/2017 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
14 Raw meats below or away from ready-to-eat food; species separated
22 Accurate thermometer provided and used to evaluate temperature of PHF

ADVENTIST BOOK CENTER **3715 S GROVE RD**

Inspection Date: 05/14/2018 ROUTINE INSPECTION
Violations

Inspection Date: 03/26/2019 ROUTINE INSPECTION
Violations

Facility **AFC Sushi @ Albertsons #1268** **Address** **3010 E 57th AVE**

Inspection Date: 06/25/2019 PRE OPERATIONAL
Violations

Inspection Date: 07/25/2019 ROUTINE INSPECTION
Violations

02 Food worker cards current for all food workers; new food workers trained

AFC Sushi @ Albertsons #2248 **1304 N Liberty Lake RD**

Inspection Date: 12/28/2017 PRE OPERATIONAL
Violations

Inspection Date: 03/20/2018 ROUTINE INSPECTION
Violations

02 Food worker cards current for all food workers; new food workers trained
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 09/19/2018 ROUTINE INSPECTION
Violations

02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 03/26/2019 ROUTINE INSPECTION
Violations

33 Potential food contamination prevented during delivery, preparation, storage, display

AFC SUSHI @ Fred Meyer #214 **12120 N DIVISION ST**

Inspection Date: 09/12/2017 ROUTINE INSPECTION
Violations

Inspection Date: 01/26/2018 ROUTINE INSPECTION
Violations

Inspection Date: 08/02/2018 ROUTINE INSPECTION
Violations

Inspection Date: 02/20/2019 ROUTINE INSPECTION
Violations

02 Food worker cards current for all food workers; new food workers trained
14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 07/16/2019 ROUTINE INSPECTION
Violations

AFC SUSHI @ Fred Meyer #351 **15609 E SPRAGUE AVE**

Inspection Date: 08/07/2017 ROUTINE INSPECTION
Violations

Inspection Date: 05/21/2018 ROUTINE INSPECTION
Violations

33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 12/20/2018 ROUTINE INSPECTION
Violations

02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 05/31/2019 ROUTINE INSPECTION
Violations

02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities
33 Potential food contamination prevented during delivery, preparation, storage, display

<u>Facility</u>	<u>Address</u>
AFC SUSHI @ SAFEWAY #3255	933 E MISSION AVE
Inspection Date: 11/27/2017	ROUTINE INSPECTION
Violations	
Inspection Date: 03/22/2018	ROUTINE INSPECTION
Violations	
14	Raw meats below or away from ready-to-eat food; species separated
Inspection Date: 10/25/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 06/04/2019	ROUTINE INSPECTION
Violations	

AFC SUSHI AT FRED MEYER #657	400 S THOR ST
Inspection Date: 11/16/2017	ROUTINE INSPECTION
Violations	
Inspection Date: 03/08/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 10/30/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 03/14/2019	ROUTINE INSPECTION
Violations	
Inspection Date: 07/31/2019	ROUTINE INSPECTION
Violations	

Affinity at Mill Road	12710 N Mill RD
Inspection Date: 09/14/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 05/01/2019	ROUTINE INSPECTION
Violations	

Affinity at South Hill	3304 E 44TH AVE
Inspection Date: 10/27/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 08/29/2019	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities

Airway Heights Recreation Center	11405 W Deno RD
Inspection Date: 04/15/2019	PRE OPERATIONAL
Violations	
Inspection Date: 06/11/2019	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer

Facility **Aladdins Egyptian Food** **Address** **Tawanka 129**

Inspection Date: 10/19/2017 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 10/04/2018 ROUTINE INSPECTION

Violations

ALANO CLUB INC **1700 W 7TH AVE**

Inspection Date: 08/22/2018 ROUTINE INSPECTION

Violations

Inspection Date: 07/24/2019 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
34 Wiping cloths properly used, stored; proper sanitizer
37 In-use utensils properly stored

ALBERTSON'S #1268 **3010 E 57TH AVE**

Inspection Date: 01/11/2018 ROUTINE INSPECTION

Violations
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/14/2018 ROUTINE INSPECTION

Violations

Inspection Date: 01/25/2019 ROUTINE INSPECTION

Violations
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/25/2019 ROUTINE INSPECTION

Violations

ALBERTSON'S #206 **9001 N INDIAN TRAIL RD**

Inspection Date: 10/20/2017 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
19 No room temperature storage; proper use of time as a control, procedures available

Inspection Date: 11/13/2017 1ST RE-INSPECTION

Violations

Inspection Date: 06/19/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)

Inspection Date: 07/19/2018 1ST RE-INSPECTION

Violations

Inspection Date: 11/14/2018 ROUTINE INSPECTION

Violations

Inspection Date: 02/06/2019 ROUTINE INSPECTION

Violations

Inspection Date: 05/20/2019 ROUTINE INSPECTION

Violations

Inspection Date: 08/29/2019 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Facility **ALBERTSON'S #258** **Address** **13606 E 32ND AVE**

Inspection Date: 08/09/2017 ROUTINE INSPECTION

Violations
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 04/03/2018 ROUTINE INSPECTION

Violations

Inspection Date: 04/24/2018 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 09/06/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 01/30/2019 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 02/26/2019 ROUTINE INSPECTION

Violations

Inspection Date: 05/20/2019 ROUTINE INSPECTION

Violations
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 06/26/2019 ROUTINE INSPECTION

Violations
04 Hands washed as required
43 Non food-contact surfaces maintained and clean

Inspection Date: 07/24/2019 ROUTINE INSPECTION

Violations
26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
45 Sewage, wastewater properly disposed
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

ALBERTSON'S #265 **6520 N NEVADA ST**

Inspection Date: 08/14/2017 ROUTINE INSPECTION

Violations

Inspection Date: 09/12/2017 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 02/20/2018 ROUTINE INSPECTION

Violations

Inspection Date: 03/23/2018 ROUTINE INSPECTION

Violations

Inspection Date: 05/17/2018 ROUTINE INSPECTION

Violations

Inspection Date: 08/08/2018 ROUTINE INSPECTION

Violations

Inspection Date: 09/05/2018 1ST RE-INSPECTION

Violations

Inspection Date: 02/27/2019 ROUTINE INSPECTION

Violations

Facility **ALBERTSON'S FOOD CENTER #246** **Address** **8851 E TRENT AVE**

Inspection Date: 08/08/2017 ROUTINE INSPECTION
Violations

Inspection Date: 02/05/2018 ROUTINE INSPECTION
Violations

02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 05/23/2018 SITE VISIT
Violations

21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 06/28/2018 ROUTINE INSPECTION
Violations

49 Adequate ventilation, lighting; designated areas used

Inspection Date: 08/24/2018 ROUTINE INSPECTION
Violations

39 Single-use and single-service articles properly stored, used

Inspection Date: 10/17/2018 ROUTINE INSPECTION
Violations

48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 04/22/2019 ROUTINE INSPECTION
Violations

Inspection Date: 08/19/2019 ROUTINE INSPECTION
Violations

02 Food worker cards current for all food workers; new food workers trained

06 Adequate handwashing facilities

All Saints Lutheran Church **314 S Spruce ST**

Inspection Date: 08/22/2017 ROUTINE INSPECTION
Violations

14 Raw meats below or away from ready-to-eat food; species separated

25 Toxic substances properly identified, stored, used

Inspection Date: 08/21/2018 ROUTINE INSPECTION
Violations

Inspection Date: 07/16/2019 ROUTINE INSPECTION
Violations

Allie's Vegan Pizzeria and Cafe **1314 S Grand BLVD 6**

Inspection Date: 09/08/2017 ROUTINE INSPECTION
Violations

06 Adequate handwashing facilities

27 Variance obtained for specialized processing methods (e.g ROP)

30 Proper thawing methods used

33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 09/21/2017 SITE VISIT
Violations

Inspection Date: 03/28/2018 ROUTINE INSPECTION
Violations

02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 09/06/2018 ROUTINE INSPECTION
Violations

Inspection Date: 02/28/2019 ROUTINE INSPECTION
Violations

02 Food worker cards current for all food workers; new food workers trained

Facility **ALOHA ISLAND GRILL II** **Address** **1220 W FRANCIS AVE**

Inspection Date: 09/08/2017 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used
- 37 In-use utensils properly stored

Inspection Date: 06/19/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 07/19/2018 1ST RE-INSPECTION

Violations

- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 11/16/2018 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 03/11/2019 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 34 Wiping cloths properly used, stored; proper sanitizer
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 04/10/2019 1ST RE-INSPECTION

Violations

ALOHA ISLAND GRILL **1724 N MONROE ST**

Inspection Date: 02/28/2018 ROUTINE INSPECTION

Violations

- 04 Hands washed as required

Inspection Date: 10/29/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 16 Proper cooling procedures
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored

Inspection Date: 11/28/2018 1ST RE-INSPECTION

Violations

- 16 Proper cooling procedures
- 37 In-use utensils properly stored

Inspection Date: 12/12/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 12/13/2018 2ND RE-INSPECTION

Violations

Inspection Date: 01/10/2019 FOLLOW-UP INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; test strips available and used
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 06/13/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/10/2019 1ST RE-INSPECTION

Violations

Facility **Address**
ALPINE DELICATESSEN **417 E 3RD AVE**

Inspection Date: 10/02/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 22 Accurate thermometer provided and used to evaluate temperature of PHF

Inspection Date: 10/31/2017 1ST RE-INSPECTION

Violations

Inspection Date: 03/16/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 09/28/2018 ROUTINE INSPECTION

Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 10/26/2018 ROUTINE INSPECTION

Violations

Inspection Date: 06/18/2019 ROUTINE INSPECTION

Violations

Altitude Trampoline Park - Spokane **1441 N Argonne RD**

Inspection Date: 05/24/2018 PRE OPERATIONAL

Violations

Inspection Date: 06/18/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 06/22/2018 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

Inspection Date: 04/05/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 34 Wiping cloths properly used, stored; proper sanitizer

AMBROSIA BISTRO & WINE BAR **9211 E MONTGOMERY AVE**

Inspection Date: 07/13/2018 ROUTINE INSPECTION

Violations

- 37 In-use utensils properly stored

Inspection Date: 11/08/2018 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 05/20/2019 ROUTINE INSPECTION

Violations

AMC THEATRES RIVER PARK SQ **808 W MAIN AVE 334**

Inspection Date: 09/15/2017 ROUTINE INSPECTION

Violations

Inspection Date: 11/09/2018 ROUTINE INSPECTION

Violations

- 39 Single-use and single-service articles properly stored, used

Facility **Address**
AMERICAN LEGION POST #72 **116 COLLEGE ST**

Inspection Date: 08/09/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 08/12/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used

AMERIMART **3928 E 29TH AVE**

Inspection Date: 09/18/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display

AMSTERDAM COFFEE CLUB **10525 E TRENT AVE**

Inspection Date: 01/10/2018 ROUTINE INSPECTION

Violations

Inspection Date: 03/25/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

Amy's Donuts **11519 E Sprague AVE**

Inspection Date: 11/13/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 04/19/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 05/21/2019 1ST RE-INSPECTION

Violations

ANDY'S BAR **1401 W 1ST AVE**

Inspection Date: 12/14/2017 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 04/11/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 11/29/2018 ROUTINE INSPECTION

Violations

- 43 Non food-contact surfaces maintained and clean

Inspection Date: 05/24/2019 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

ANDY'S PHO **3004 N MONROE ST**

Inspection Date: 09/21/2018 ROUTINE INSPECTION

Violations

- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 10/04/2018 SITE VISIT

Violations

Facility **Angle Enterprises LLC dba Spokane Vitamin** **Address** **12220 E 9th AVE**

Inspection Date: 07/19/2019 PRE OPERATIONAL
Violations

Inspection Date: 08/14/2019 ROUTINE INSPECTION
Violations

ANNIE FANNIE'S **3827 E BOONE AVE**

Inspection Date: 08/04/2017 ROUTINE INSPECTION
Violations

Inspection Date: 12/26/2018 ROUTINE INSPECTION
Violations

ANTHONY'S AT SPOKANE FALLS **510 N LINCOLN ST**

Inspection Date: 10/16/2017 ROUTINE INSPECTION
Violations

21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 06/13/2018 ROUTINE INSPECTION
Violations

25 Toxic substances properly identified, stored, used
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 07/12/2018 ROUTINE INSPECTION
Violations

21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 12/03/2018 ROUTINE INSPECTION
Violations

12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
37 In-use utensils properly stored

Inspection Date: 04/24/2019 ROUTINE INSPECTION
Violations

36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 07/11/2019 ROUTINE INSPECTION
Violations

Inspection Date: 08/20/2019 ROUTINE INSPECTION
Violations

Aoxi Creek, LLC dba Daily Blend **105 W 8TH AVE 136c**

Inspection Date: 04/02/2018 ROUTINE INSPECTION
Violations

06 Adequate handwashing facilities
22 Accurate thermometer provided and used to evaluate temperature of PHF
31 Food Properly labeled

Inspection Date: 04/01/2019 ROUTINE INSPECTION
Violations

02 Food worker cards current for all food workers; new food workers trained
31 Food Properly labeled

Facility **Address**
APPLEBEE'S NEIGHBORHOOD GRILL & BAR **12217 E MISSION AVE**

Inspection Date: 08/04/2017 ROUTINE INSPECTION

Violations
40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 06/21/2018 ROUTINE INSPECTION

Violations

Inspection Date: 10/30/2018 ROUTINE INSPECTION

Violations

Inspection Date: 06/11/2019 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

APPLEBEE'S NEIGHBORHOOD GRILL & BAR **9634 N NEWPORT HWY**

Inspection Date: 10/27/2017 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 02/15/2018 ROUTINE INSPECTION

Violations

Inspection Date: 08/22/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities

Inspection Date: 03/15/2019 ROUTINE INSPECTION

Violations

APPLEBEE'S NEIGHBORHOOD GRILL & BAR **2107 E 29TH AVE**

Inspection Date: 01/19/2018 ROUTINE INSPECTION

Violations

Inspection Date: 08/17/2018 ROUTINE INSPECTION

Violations

Inspection Date: 01/23/2019 ROUTINE INSPECTION

Violations

Inspection Date: 07/30/2019 ROUTINE INSPECTION

Violations

Arabic Food **210 E Wellesley AVE**

Inspection Date: 10/17/2018 PRE OPERATIONAL

Violations

Inspection Date: 11/13/2018 ROUTINE INSPECTION

Violations
32 Insects, rodents, animals not present; entrance controlled

Inspection Date: 07/29/2019 ROUTINE INSPECTION

Violations

ARACELIA'S CATERING **18221 E APPLEWAY AVE**

Inspection Date: 04/29/2019 ROUTINE INSPECTION

Violations

Facility
ARBOR CREST WINE CELLARS

Address
4705 N FRUIT HILL RD

Inspection Date: 11/14/2017 ROUTINE INSPECTION
Violations

Inspection Date: 02/02/2018 ROUTINE INSPECTION
Violations
39 Single-use and single-service articles properly stored, used

ARBY'S ROAST BEEF/ CDE, Inc **6316 N DIVISION ST**

Inspection Date: 10/06/2017 ROUTINE INSPECTION
Violations

Inspection Date: 01/17/2018 ROUTINE INSPECTION
Violations
40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 09/25/2018 ROUTINE INSPECTION
Violations

Inspection Date: 05/23/2019 ROUTINE INSPECTION
Violations

Inspection Date: 07/30/2019 ROUTINE INSPECTION
Violations

ARBY'S ROAST BEEF/ Valley Roast Beef, Inc. **15327 E INDIANA AVE**

Inspection Date: 08/03/2017 ROUTINE INSPECTION
Violations

Inspection Date: 06/25/2018 ROUTINE INSPECTION
Violations
43 Non food-contact surfaces maintained and clean

Inspection Date: 10/16/2018 ROUTINE INSPECTION
Violations

Inspection Date: 04/22/2019 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
43 Non food-contact surfaces maintained and clean

ARBY'S ROAST BEEF **10407 E SPRAGUE AVE**

Inspection Date: 04/02/2018 ROUTINE INSPECTION
Violations

Inspection Date: 08/21/2018 ROUTINE INSPECTION
Violations
25 Toxic substances properly identified, stored, used
43 Non food-contact surfaces maintained and clean
49 Adequate ventilation, lighting; designated areas used

Inspection Date: 04/08/2019 ROUTINE INSPECTION
Violations

Facility **ARBY'S ROAST BEEF** **Address** **328 W 3RD AVE**

Inspection Date: 01/19/2018 ROUTINE INSPECTION
Violations
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 09/19/2018 ROUTINE INSPECTION
Violations

Inspection Date: 03/13/2019 ROUTINE INSPECTION
Violations

Inspection Date: 07/30/2019 ROUTINE INSPECTION
Violations

ARBY'S **14414 N NEWPORT HWY**

Inspection Date: 01/23/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 07/31/2018 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
43 Non food-contact surfaces maintained and clean

Inspection Date: 10/24/2018 PRE OPERATIONAL
Violations

Inspection Date: 02/06/2019 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer
43 Non food-contact surfaces maintained and clean

Inspection Date: 06/26/2019 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
33 Potential food contamination prevented during delivery, preparation, storage, display
43 Non food-contact surfaces maintained and clean
49 Adequate ventilation, lighting; designated areas used

Arctos Coffee & Roasting Co LLC **1923 N Hamilton ST**

Inspection Date: 03/08/2018 PRE OPERATIONAL
Violations

Inspection Date: 04/12/2018 ROUTINE INSPECTION
Violations
31 Food Properly labeled
37 In-use utensils properly stored
44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

ARGONNE FOODMART **1520 N ARGONNE RD**

Inspection Date: 05/18/2018 ROUTINE INSPECTION
Violations

Inspection Date: 03/12/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained

Arrotta's AutoMax & RV's **6623 N Division ST**

Inspection Date: 07/12/2019 PRE OPERATIONAL
Violations

Facility
ARTURO'S LLC

Address
1810 2ND ST

Inspection Date: 02/06/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used
- 30 Proper thawing methods used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 03/06/2018 ROUTINE INSPECTION

Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods

Inspection Date: 03/09/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 07/19/2018 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 08/14/2018 1ST RE-INSPECTION

Violations

Inspection Date: 01/31/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures
- 30 Proper thawing methods used
- 37 In-use utensils properly stored

Inspection Date: 02/27/2019 1ST RE-INSPECTION

Violations

Inspection Date: 07/30/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
 - 04 Hands washed as required
 - 06 Adequate handwashing facilities
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
-

Facility **Asian World Food Market** **Address** **3314 N Division ST**

Inspection Date: 10/30/2017 ROUTINE INSPECTION

Violations

- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 05/08/2018 ROUTINE INSPECTION

Violations

Inspection Date: 10/09/2018 SITE VISIT

Violations

Inspection Date: 10/30/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 12/11/2018 ROUTINE INSPECTION

Violations

- 31 Food Properly labeled
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 01/10/2019 SITE VISIT

Violations

Inspection Date: 02/05/2019 1ST RE-INSPECTION

Violations

Inspection Date: 06/11/2019 ROUTINE INSPECTION

Violations

ATILANO'S MEXICAN FOOD **725 W 3RD AVE**

Inspection Date: 11/21/2017 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 03/28/2018 ROUTINE INSPECTION

Violations

- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored
- 39 Single-use and single-service articles properly stored, used
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 04/26/2018 1ST RE-INSPECTION

Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)

Inspection Date: 05/23/2018 1ST RE-INSPECTION

Violations

Inspection Date: 10/24/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 16 Proper cooling procedures
- 32 Insects, rodents, animals not present; entrance controlled

Inspection Date: 11/19/2018 1ST RE-INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 04/10/2019 ROUTINE INSPECTION

Violations

- 09 Proper washing of fruits and vegetables
 - 43 Non food-contact surfaces maintained and clean
-

Facility **Address**
ATILANOS MEXICAN FOOD **3624 E SPRAGUE AVE**

Inspection Date: 09/22/2017 ROUTINE INSPECTION

Violations

- 32 Insects, rodents, animals not present; entrance controlled
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 06/13/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 45 Sewage, wastewater properly disposed
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/16/2018 SITE VISIT

Violations

Inspection Date: 11/08/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 04 Hands washed as required
- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 30 Proper thawing methods used
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 06/18/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

ATILANO'S MEXICAN FOOD **12210 N DIVISION ST**

Inspection Date: 10/25/2017 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 05/30/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 19 No room temperature storage; proper use of time as a control, procedures available
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 06/29/2018 1ST RE-INSPECTION

Violations

Inspection Date: 10/30/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 11/30/2018 1ST RE-INSPECTION

Violations

Inspection Date: 03/19/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
 - 14 Raw meats below or away from ready-to-eat food; species separated
-

Facility
ATILANO'S MEXICAN FOOD

Address
802 W FRANCIS AVE

Inspection Date: 11/09/2017 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)

Inspection Date: 12/06/2017 1ST RE-INSPECTION

Violations

- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 12/18/2017 EDUCATIONAL VISIT

Violations

Inspection Date: 12/20/2017 2ND RE-INSPECTION

Violations

Inspection Date: 01/16/2018 FOLLOW-UP INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 34 Wiping cloths properly used, stored; proper sanitizer
- 39 Single-use and single-service articles properly stored, used
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 02/16/2018 1ST RE-INSPECTION

Violations

Inspection Date: 05/21/2018 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 06/14/2018 1ST RE-INSPECTION

Violations

- 19 No room temperature storage; proper use of time as a control, procedures available
- 30 Proper thawing methods used

Inspection Date: 07/12/2018 1ST RE-INSPECTION

Violations

Inspection Date: 08/10/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 10/25/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 32 Insects, rodents, animals not present; entrance controlled
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 01/23/2019 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 43 Non food-contact surfaces maintained and clean
-

Facility **Address**
Atilano's Mexican Food **12526 W SUNSET HWY**

Inspection Date: 08/21/2017 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 30 Proper thawing methods used
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored
- 38 Utensils, equipment, linens properly stored, used, handled

Inspection Date: 09/20/2017 1ST RE-INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures
- 19 No room temperature storage; proper use of time as a control, procedures available
- 25 Toxic substances properly identified, stored, used
- 32 Insects, rodents, animals not present; entrance controlled
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 10/03/2017 EDUCATIONAL VISIT

Violations

Inspection Date: 10/04/2017 2ND RE-INSPECTION

Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 29 Adequate equipment for temperature control
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 11/01/2017 1ST RE-INSPECTION

Violations

- 16 Proper cooling procedures
- 19 No room temperature storage; proper use of time as a control, procedures available
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 11/29/2017 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 12/06/2017 SITE VISIT

Violations

Inspection Date: 12/28/2017 FOLLOW-UP INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 04 Hands washed as required
- 06 Adequate handwashing facilities
- 10 Food in good condition, safe and unadulterated; approved additives
- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures
- 25 Toxic substances properly identified, stored, used
- 29 Adequate equipment for temperature control
- 36 Proper eating, tasting, drinking, or tobacco use
- 39 Single-use and single-service articles properly stored, used
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 01/24/2018 1ST RE-INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 16 Proper cooling procedures
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 02/01/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 02/07/2018 2ND RE-INSPECTION

Violations

- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 03/07/2018 FOLLOW-UP INSPECTION

Violations

Facility	Address
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
17	Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
19	No room temperature storage; proper use of time as a control, procedures available
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
34	Wiping cloths properly used, stored; proper sanitizer
37	In-use utensils properly stored
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 04/05/2018 1ST RE-INSPECTION

Violations

Inspection Date: 06/20/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 32 Insects, rodents, animals not present; entrance controlled
- 34 Wiping cloths properly used, stored; proper sanitizer
- 36 Proper eating, tasting, drinking, or tobacco use
- 37 In-use utensils properly stored
- 39 Single-use and single-service articles properly stored, used
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 08/09/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 10/30/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 16 Proper cooling procedures
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 32 Insects, rodents, animals not present; entrance controlled
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 36 Proper eating, tasting, drinking, or tobacco use
- 37 In-use utensils properly stored

Inspection Date: 11/28/2018 1ST RE-INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 02/27/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 19 No room temperature storage; proper use of time as a control, procedures available
- 25 Toxic substances properly identified, stored, used
- 30 Proper thawing methods used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored

Inspection Date: 03/20/2019 1ST RE-INSPECTION

Violations

ATTICUS COFFEE AND GIFTS 222 N HOWARD ST

Inspection Date: 04/25/2018 ROUTINE INSPECTION

Violations

Inspection Date: 02/04/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

AUDIE'S 1201 N MONROE ST

Inspection Date: 04/02/2018 ROUTINE INSPECTION

Violations

Inspection Date: 06/13/2019 ROUTINE INSPECTION

Violations

- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Facility **Auntie Annes Inc/ Rollin N Dough #224** **Address** **808 W MAIN AVE 222**

Inspection Date: 02/28/2018 ROUTINE INSPECTION

Violations
37 In-use utensils properly stored

Inspection Date: 04/17/2019 ROUTINE INSPECTION

Violations
33 Potential food contamination prevented during delivery, preparation, storage, display
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

AURORA PUB **9000 W AIRPORT DR 401**

Inspection Date: 07/23/2018 ROUTINE INSPECTION

Violations

Inspection Date: 06/11/2019 ROUTINE INSPECTION

Violations
22 Accurate thermometer provided and used to evaluate temperature of PHF

Austin's Llive Fire Barbecue **421 W Main AVE**

Inspection Date: 09/05/2018 PRE OPERATIONAL

Violations

Inspection Date: 10/09/2018 ROUTINE INSPECTION

Violations
36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 03/04/2019 ROUTINE INSPECTION

Violations
05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 07/25/2019 ROUTINE INSPECTION

Violations
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer

AWAKENINGS **545 E WELLESLEY AVE**

Inspection Date: 03/13/2018 ROUTINE INSPECTION

Violations

Inspection Date: 02/22/2019 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
34 Wiping cloths properly used, stored; proper sanitizer
39 Single-use and single-service articles properly stored, used

AZAR'S **502 W Indiana**

Inspection Date: 09/22/2018 ROUTINE INSPECTION

Violations

AZAR'S **2501 N MONROE ST**

Inspection Date: 08/22/2017 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 02/12/2018 ROUTINE INSPECTION

Violations
14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 09/21/2018 ROUTINE INSPECTION

Violations

Inspection Date: 06/19/2019 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
14 Raw meats below or away from ready-to-eat food; species separated
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
39 Single-use and single-service articles properly stored, used

Facility **AZTECA RESTAURANT - LOS VIENTOS** **Address** **14700 E INDIANA AVE**

Inspection Date: 10/26/2017 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 03/05/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 04/02/2018 1ST RE-INSPECTION

Violations

Inspection Date: 08/28/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 32 Insects, rodents, animals not present; entrance controlled
- 36 Proper eating, tasting, drinking, or tobacco use
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 04/23/2019 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

AZTECA **9738 N NEWPORT HWY**

Inspection Date: 08/24/2017 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 02/07/2018 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

Inspection Date: 11/08/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 36 Proper eating, tasting, drinking, or tobacco use
- 45 Sewage, wastewater properly disposed

Inspection Date: 05/22/2019 ROUTINE INSPECTION

Violations

- 37 In-use utensils properly stored
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

B W PEPPERTREE INN **3711 S GEIGER BLVD 200**

Inspection Date: 05/15/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 34 Wiping cloths properly used, stored; proper sanitizer
- 38 Utensils, equipment, linens properly stored, used, handled

Inspection Date: 04/24/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Facility **Address**
BACKYARD PUBLIC HOUSE **1811 W BROADWAY AVE**

Inspection Date: 09/22/2017 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 14 Raw meats below or away from ready-to-eat food; species separated
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 04/04/2018 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 43 Non food-contact surfaces maintained and clean
 - 49 Adequate ventilation, lighting; designated areas used

Inspection Date: 07/26/2018 ROUTINE INSPECTION

Violations

Inspection Date: 08/27/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 06 Adequate handwashing facilities
 - 14 Raw meats below or away from ready-to-eat food; species separated
 - 25 Toxic substances properly identified, stored, used
 - 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 01/08/2019 ROUTINE INSPECTION

- Violations
- 04 Hands washed as required

Badass Backyard Brewing LLC **1415 N Argonne RD**

Inspection Date: 11/01/2017 ROUTINE INSPECTION

- Violations
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 10/11/2018 ROUTINE INSPECTION

Violations

BAEK CHUN RESTAURANT **13032 W 14TH AVE**

Inspection Date: 09/11/2017 ROUTINE INSPECTION

- Violations
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 37 In-use utensils properly stored
 - 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 01/08/2018 ROUTINE INSPECTION

- Violations
- 14 Raw meats below or away from ready-to-eat food; species separated
 - 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 07/31/2018 ROUTINE INSPECTION

- Violations
- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 37 In-use utensils properly stored
 - 40 Food and nonfood surfaces properly used and constructed; cleanable
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 01/16/2019 ROUTINE INSPECTION

- Violations
- 04 Hands washed as required
 - 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/21/2019 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 33 Potential food contamination prevented during delivery, preparation, storage, display

Facility**Address****BAHAMA JOE'S COFFEE CO.****115 W BETZ RD**

Inspection Date: 06/04/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 25 Toxic substances properly identified, stored, used
- 32 Insects, rodents, animals not present; entrance controlled
- 34 Wiping cloths properly used, stored; proper sanitizer
- 39 Single-use and single-service articles properly stored, used
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 07/03/2018 1ST RE-INSPECTION

Violations

Inspection Date: 04/04/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 34 Wiping cloths properly used, stored; proper sanitizer

Bains Bros**924 E FRANCIS AVE**

Inspection Date: 09/22/2017 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 04/09/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 05/10/2018 1ST RE-INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 02/11/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 03/13/2019 1ST RE-INSPECTION

Violations

BAJA BABES TACOS**7705 N LAURELHURST DR**

Inspection Date: 08/31/2018 ROUTINE INSPECTION

Violations

Inspection Date: 08/30/2019 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Facility
BANGKOK THAI

Address
101 N ARGONNE RD E

Inspection Date: 10/12/2017 ROUTINE INSPECTION

- Violations
- 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 45 Sewage, wastewater properly disposed

Inspection Date: 04/09/2018 ROUTINE INSPECTION

- Violations
- 04 Hands washed as required
 - 14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 09/04/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 04 Hands washed as required
 - 06 Adequate handwashing facilities
 - 14 Raw meats below or away from ready-to-eat food; species separated
 - 16 Proper cooling procedures
 - 19 No room temperature storage; proper use of time as a control, procedures available
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 22 Accurate thermometer provided and used to evaluate temperature of PHF
 - 25 Toxic substances properly identified, stored, used
 - 32 Insects, rodents, animals not present; entrance controlled
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 36 Proper eating, tasting, drinking, or tobacco use
 - 43 Non food-contact surfaces maintained and clean
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 09/21/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 10/01/2018 1ST RE-INSPECTION

Violations

Inspection Date: 05/16/2019 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 16 Proper cooling procedures
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 06/14/2019 1ST RE-INSPECTION

Violations

BANGKOK THAI **1325 S GRAND BLVD**

Inspection Date: 10/19/2017 ROUTINE INSPECTION

- Violations
- 16 Proper cooling procedures
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 39 Single-use and single-service articles properly stored, used

Inspection Date: 11/14/2017 1ST RE-INSPECTION

Violations

Inspection Date: 05/29/2018 ROUTINE INSPECTION

- Violations
- 30 Proper thawing methods used

Inspection Date: 12/17/2018 ROUTINE INSPECTION

Violations

Inspection Date: 06/11/2019 ROUTINE INSPECTION

Violations

Facility
BANGKOK THAI

Address
1003 E TRENT AVE 180

Inspection Date: 11/21/2017 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 38 Utensils, equipment, linens properly stored, used, handled
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
- 49 Adequate ventilation, lighting; designated areas used

Inspection Date: 12/11/2017 SITE VISIT

Violations

Inspection Date: 12/21/2017 1ST RE-INSPECTION

Violations

Inspection Date: 03/29/2018 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods

Inspection Date: 09/24/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 32 Insects, rodents, animals not present; entrance controlled
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 02/07/2019 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 30 Proper thawing methods used
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 03/08/2019 1ST RE-INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 03/26/2019 EDUCATIONAL VISIT

Violations

Inspection Date: 04/08/2019 1ST RE-INSPECTION

Violations

Inspection Date: 08/15/2019 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 08/16/2019 SITE VISIT

Violations

BARGAIN GIANT, INC.

2103 E EMPIRE AVE

Inspection Date: 06/04/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
-

Facility **BARILI CELLARS LLC** **Address** **608 W 2ND AVE**

Inspection Date: 11/03/2017 ROUTINE INSPECTION
Violations
42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 12/07/2018 ROUTINE INSPECTION
Violations

BARLOWS **1428 N LIBERTY LAKE RD**

Inspection Date: 03/05/2018 ROUTINE INSPECTION
Violations
16 Proper cooling procedures

Inspection Date: 03/27/2018 1ST RE-INSPECTION
Violations

Inspection Date: 09/04/2018 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
43 Non food-contact surfaces maintained and clean

Inspection Date: 02/05/2019 ROUTINE INSPECTION
Violations
23 Proper Consumer Advisory posted for raw or undercooked foods
33 Potential food contamination prevented during delivery, preparation, storage, display
37 In-use utensils properly stored

Inspection Date: 07/25/2019 ROUTINE INSPECTION
Violations
15 Proper handling of pooled eggs
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
34 Wiping cloths properly used, stored; proper sanitizer

BARNES & NOBLE BOOKSELLERS, INC #2951 **15310 E INDIANA AVE**

Inspection Date: 07/12/2018 ROUTINE INSPECTION
Violations

Inspection Date: 06/26/2019 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display
43 Non food-contact surfaces maintained and clean

BARNES & NOBLE BOOKSELLERS, INC #2997 **4750 N Division**

Inspection Date: 03/26/2018 ROUTINE INSPECTION
Violations
39 Single-use and single-service articles properly stored, used

Inspection Date: 02/15/2019 ROUTINE INSPECTION
Violations

Facility
BARNEY'S HARVEST FOODS

Address
11205 DISHMAN MICA RD

Inspection Date: 09/08/2017 ROUTINE INSPECTION
Violations

Inspection Date: 04/23/2018 ROUTINE INSPECTION
Violations

Inspection Date: 05/21/2018 ROUTINE INSPECTION
Violations
25 Toxic substances properly identified, stored, used

Inspection Date: 08/14/2018 ROUTINE INSPECTION
Violations
14 Raw meats below or away from ready-to-eat food; species separated
26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
39 Single-use and single-service articles properly stored, used

Inspection Date: 09/11/2018 1ST RE-INSPECTION
Violations
36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 12/03/2018 ROUTINE INSPECTION
Violations

Inspection Date: 03/21/2019 ROUTINE INSPECTION
Violations
43 Non food-contact surfaces maintained and clean

Inspection Date: 04/26/2019 ROUTINE INSPECTION
Violations

Barrelhouse Pub & Pizza **122 COLLEGE ST**

Inspection Date: 08/08/2017 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33 Potential food contamination prevented during delivery, preparation, storage, display
37 In-use utensils properly stored

Inspection Date: 04/09/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
43 Non food-contact surfaces maintained and clean

Inspection Date: 08/14/2018 ROUTINE INSPECTION
Violations
16 Proper cooling procedures
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 09/13/2018 1ST RE-INSPECTION
Violations

Inspection Date: 03/26/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 07/25/2019 ROUTINE INSPECTION
Violations
16 Proper cooling procedures
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 08/14/2019 1ST RE-INSPECTION
Violations

Facility **BARRISTER WINERY -GREG MICHAELS CELLARS LLC** **Address** **1213 W RAILROAD AVE**
Inspection Date: 09/15/2017 ROUTINE INSPECTION
Violations

Inspection Date: 12/07/2018 ROUTINE INSPECTION
Violations

BARRISTER WINERY TASTING ROOM **203 N WASHINGTON ST 100**
Inspection Date: 10/30/2017 ROUTINE INSPECTION
Violations

Inspection Date: 10/29/2018 ROUTINE INSPECTION
Violations

BASKIN ROBBINS **2727 S MOUNT VERNON ST**
Inspection Date: 02/22/2018 ROUTINE INSPECTION
Violations
25 Toxic substances properly identified, stored, used

Inspection Date: 05/23/2019 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
43 Non food-contact surfaces maintained and clean

BASKIN-ROBBINS #4338 **1925 N MONROE ST**
Inspection Date: 03/30/2018 ROUTINE INSPECTION
Violations

Inspection Date: 04/16/2019 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

BASKIN-ROBBINS TJW INC. **9111 N COUNTRY HOMES BLVD E**
Inspection Date: 01/18/2018 ROUTINE INSPECTION
Violations

Inspection Date: 01/07/2019 ROUTINE INSPECTION
Violations

BASKIN-ROBBINS **12510 E SPRAGUE AVE**
Inspection Date: 01/08/2018 ROUTINE INSPECTION
Violations

Inspection Date: 03/07/2019 ROUTINE INSPECTION
Violations

BASKIN-ROBBINS **4750 N DIVISION ST 180**
Inspection Date: 01/29/2018 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities

Inspection Date: 05/30/2019 ROUTINE INSPECTION
Violations

Facility **BATCH BAKESHOP** **Address** **2023 W DEAN AVE**

Inspection Date: 10/21/2017 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 11/19/2018 ROUTINE INSPECTION

Violations

Baymont Inn **2016 N ARGONNE RD**

Inspection Date: 11/19/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 12/18/2018 1ST RE-INSPECTION

Violations

BAYOU BAR & GRILL **18602 E TRENT AVE**

Inspection Date: 07/31/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 08/12/2019 ROUTINE INSPECTION

Violations
14 Raw meats below or away from ready-to-eat food; species separated
34 Wiping cloths properly used, stored; proper sanitizer

BEAN ME UP ESPRESSO **12021 N DIVISION ST**

Inspection Date: 04/13/2018 ROUTINE INSPECTION

Violations
34 Wiping cloths properly used, stored; proper sanitizer
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 04/08/2019 ROUTINE INSPECTION

Violations

BEANSTALK ESPRESSO LLC (THE) **1621 W MANSFIELD AVE**

Inspection Date: 06/01/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities

Inspection Date: 02/07/2019 ROUTINE INSPECTION

Violations
34 Wiping cloths properly used, stored; proper sanitizer
39 Single-use and single-service articles properly stored, used

BEAR CREEK LODGE **24817 N MT SPOKANE PARK DR**

Inspection Date: 12/18/2017 ROUTINE INSPECTION

Violations
33 Potential food contamination prevented during delivery, preparation, storage, display
40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 06/28/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
25 Toxic substances properly identified, stored, used
30 Proper thawing methods used
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 12/31/2018 ROUTINE INSPECTION

Violations
33 Potential food contamination prevented during delivery, preparation, storage, display
39 Single-use and single-service articles properly stored, used

Inspection Date: 05/30/2019 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
25 Toxic substances properly identified, stored, used

Facility **Address**
Beerocracy **911 W Garland AVE**
Inspection Date: 11/29/2018 ROUTINE INSPECTION
Violations
32 Insects, rodents, animals not present; entrance controlled

Begona Coffee **601 W Riverside AVE**
Inspection Date: 06/25/2018 PRE OPERATIONAL
Violations
Inspection Date: 07/17/2018 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
38 Utensils, equipment, linens properly stored, used, handled

Inspection Date: 01/10/2019 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer

BELLWETHER BREWING **2019 N MONROE ST**
Inspection Date: 09/13/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained

Be-Loved Coffee LLC **115 E Pacific AVE**
Inspection Date: 05/10/2019 PRE OPERATIONAL
Violations
Inspection Date: 06/04/2019 ROUTINE INSPECTION
Violations
25 Toxic substances properly identified, stored, used

BEN & JERRY'S CATERING **808 W MAIN AVE**
Inspection Date: 08/31/2018 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
Inspection Date: 06/28/2019 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer
37 In-use utensils properly stored

Bene's **24 W 1st ST**
Inspection Date: 08/29/2017 PRE OPERATIONAL
Violations
Inspection Date: 10/02/2017 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
14 Raw meats below or away from ready-to-eat food; species separated
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
25 Toxic substances properly identified, stored, used
Inspection Date: 09/13/2018 ROUTINE INSPECTION
Violations
25 Toxic substances properly identified, stored, used
37 In-use utensils properly stored
39 Single-use and single-service articles properly stored, used

Facility **BENNIDITO'S BREW PUB** **Address** **1909 E SPRAGUE AVE**

Inspection Date: 09/25/2017 ROUTINE INSPECTION

Violations

- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 10/23/2017 1ST RE-INSPECTION

Violations

Inspection Date: 04/11/2018 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 36 Proper eating, tasting, drinking, or tobacco use
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 11/27/2018 ROUTINE INSPECTION

Violations

- 27 Variance obtained for specialized processing methods (e.g ROP)

Inspection Date: 06/25/2019 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer

BENNIDITO'S PIZZA **1426 S LINCOLN ST**

Inspection Date: 08/28/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 09 Proper washing of fruits and vegetables
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 03/05/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 09/18/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 03/06/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 09 Proper washing of fruits and vegetables

Berean Bible Church **10910 E Boone AVE**

Inspection Date: 04/16/2019 PRE OPERATIONAL

Violations

Berserk Bar LLC **125 S Stevens ST**

Inspection Date: 05/10/2018 PRE OPERATIONAL

Violations

Inspection Date: 07/18/2018 ROUTINE INSPECTION

Violations

- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

BEST ASIAN MARKET **2022 E SPRAGUE AVE**

Inspection Date: 06/01/2018 ROUTINE INSPECTION

Violations

Inspection Date: 05/21/2019 ROUTINE INSPECTION

Violations

Facility **Best Western Liberty Lake** **Address** **1816 N Pepper LN**

Inspection Date: 10/26/2017 ROUTINE INSPECTION

Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 11/22/2017 1ST RE-INSPECTION

Violations

- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 11/29/2017 EDUCATIONAL VISIT

Violations

Inspection Date: 12/05/2017 2ND RE-INSPECTION

Violations

Inspection Date: 12/27/2017 FOLLOW-UP INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 10/24/2018 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 06 Adequate handwashing facilities
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 34 Wiping cloths properly used, stored; proper sanitizer
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 10/25/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 11/15/2018 1ST RE-INSPECTION

Violations

Best Western Plus City Center **33 W Spokane Falls BLVD**

Inspection Date: 10/17/2017 ROUTINE INSPECTION

Violations

Inspection Date: 11/06/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 22 Accurate thermometer provided and used to evaluate temperature of PHF

BIG BEAR CHOCOLATES **14700 E INDIANA AVE 2002**

Inspection Date: 01/18/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 01/08/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
-

Facility **Address**
Big Island BBQ **1235 N Liberty Lake RD 109**
Inspection Date: 02/22/2019 PRE OPERATIONAL
Violations

Inspection Date: 03/15/2019 ROUTINE INSPECTION
Violations
14 Raw meats below or away from ready-to-eat food; species separated
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

BIG LOTS #4573 **9612 E NEWPORT HWY**
Inspection Date: 01/10/2018 ROUTINE INSPECTION
Violations
Inspection Date: 01/02/2019 ROUTINE INSPECTION
Violations

BIG LOTS#4480 **14024 E SPRAGUE AVE**
Inspection Date: 02/22/2018 ROUTINE INSPECTION
Violations
Inspection Date: 03/19/2019 ROUTINE INSPECTION
Violations

Big Rod's Texas BBQ Catering **1014 N Pines RD 120**
Inspection Date: 07/10/2019 ROUTINE INSPECTION
Violations

Big Rods Texas BBQ **1014 N Pines RD**
Inspection Date: 05/25/2018 PRE OPERATIONAL
Violations

BIG SKY TAVERN /WOODY'S BIG SKY INC. **5510 N MARKET ST**
Inspection Date: 11/21/2017 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
09 Proper washing of fruits and vegetables
Inspection Date: 09/14/2018 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

BIGELOW GULP ESPRESSO **4215 E FRANCIS AVE**
Inspection Date: 02/06/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
22 Accurate thermometer provided and used to evaluate temperature of PHF
33 Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 01/31/2019 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer

Facility **Address**
BIGGIES RESTAURANT LLC **28118 N NEWPORT HWY**

Inspection Date: 10/31/2017 ROUTINE INSPECTION

- Violations
- 14 Raw meats below or away from ready-to-eat food; species separated
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 22 Accurate thermometer provided and used to evaluate temperature of PHF
 - 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 12/11/2017 SITE VISIT

Violations

Inspection Date: 04/17/2018 ROUTINE INSPECTION

- Violations
- 14 Raw meats below or away from ready-to-eat food; species separated
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 22 Accurate thermometer provided and used to evaluate temperature of PHF
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 05/17/2018 1ST RE-INSPECTION

Violations

Inspection Date: 11/30/2018 ROUTINE INSPECTION

- Violations
- 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 03/05/2019 ROUTINE INSPECTION

- Violations
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 07/26/2019 ROUTINE INSPECTION

- Violations
- 34 Wiping cloths properly used, stored; proper sanitizer

BIKKAR CO. PDQ #10 **14710 N NEWPORT HWY**

Inspection Date: 07/11/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 05/02/2019 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 34 Wiping cloths properly used, stored; proper sanitizer

BILL JOHNSON'S AUTO SERVICE, INC. **2515 W WELLESLEY AVE**

Inspection Date: 04/20/2018 ROUTINE INSPECTION

Violations

BI-MART #674 **2221 1ST ST**

Inspection Date: 01/08/2018 ROUTINE INSPECTION

Violations

Inspection Date: 01/16/2019 ROUTINE INSPECTION

- Violations
- 14 Raw meats below or away from ready-to-eat food; species separated

BI-MART #678 **412 S MAIN ST**

Inspection Date: 05/02/2018 ROUTINE INSPECTION

Violations

Inspection Date: 01/07/2019 ROUTINE INSPECTION

Violations

Facility **BIRDYS SPORTS BAR** **Address** **12908 N SR 395 5**

Inspection Date: 02/08/2018 ROUTINE INSPECTION
Violations

Inspection Date: 10/10/2018 ROUTINE INSPECTION
Violations

Inspection Date: 08/06/2019 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

BISTANGO MARTINI BAR **108 N POST ST**

Inspection Date: 10/12/2017 ROUTINE INSPECTION
Violations

Inspection Date: 11/29/2018 ROUTINE INSPECTION
Violations

- 14 Raw meats below or away from ready-to-eat food; species separated

BLACK ANGUS STEAKHOUSE **14724 E INDIANA AVE**

Inspection Date: 09/27/2017 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/03/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 16 Proper cooling procedures
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 08/02/2018 1ST RE-INSPECTION
Violations

Inspection Date: 11/27/2018 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 04/23/2019 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 05/22/2019 1ST RE-INSPECTION
Violations

Facility **Address**
BLACK DIAMOND BILLIARDS & EATERY **9614 E SPRAGUE AVE**

Inspection Date: 03/29/2018 ROUTINE INSPECTION

- Violations
- 04 Hands washed as required
 - 14 Raw meats below or away from ready-to-eat food; species separated
 - 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 11/01/2018 ROUTINE INSPECTION

- Violations
- 04 Hands washed as required
 - 06 Adequate handwashing facilities
 - 30 Proper thawing methods used
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 11/27/2018 1ST RE-INSPECTION

Violations

Inspection Date: 03/19/2019 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 23 Proper Consumer Advisory posted for raw or undercooked foods
 - 32 Insects, rodents, animals not present; entrance controlled
 - 37 In-use utensils properly stored

BLACK LABEL BREWING COMPANY **19 W MAIN AVE**

Inspection Date: 01/16/2018 ROUTINE INSPECTION

- Violations
- 34 Wiping cloths properly used, stored; proper sanitizer
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/24/2019 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities

BLACK PEARL RESTAURANT & CARD ROOM **2104 N PINES RD**

Inspection Date: 09/08/2017 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 22 Accurate thermometer provided and used to evaluate temperature of PHF
 - 32 Insects, rodents, animals not present; entrance controlled
 - 42 Food-contact surfaces maintained, cleaned, sanitized
 - 43 Non food-contact surfaces maintained and clean
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 10/06/2017 1ST RE-INSPECTION

Violations

Inspection Date: 04/17/2018 ROUTINE INSPECTION

- Violations
- 25 Toxic substances properly identified, stored, used
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 11/01/2018 ROUTINE INSPECTION

- Violations
- 36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 05/31/2019 ROUTINE INSPECTION

- Violations
- 36 Proper eating, tasting, drinking, or tobacco use
 - 37 In-use utensils properly stored
-

Facility **Address**
BLAZE PIZZA **926 N DIVISION**

Inspection Date: 12/04/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored
- 43 Non food-contact surfaces maintained and clean
- 45 Sewage, wastewater properly disposed

Inspection Date: 06/18/2018 ROUTINE INSPECTION

Violations

- 26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 02/25/2019 ROUTINE INSPECTION

Violations

- 26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f

Inspection Date: 03/25/2019 1ST RE-INSPECTION

Violations

BLEND CAFÉ **7007 N WISCOMB ST**

Inspection Date: 04/23/2018 ROUTINE INSPECTION

Violations

- 31 Food Properly labeled
- 42 Food-contact surfaces maintained, cleaned, sanitized

BLENDTEC **5601 E SPRAGUE AVE**

Inspection Date: 11/09/2018 ROUTINE INSPECTION

Violations

BLISSFUL BLENDS TRENT **9611 E TRENT AVE**

Inspection Date: 08/08/2017 1ST RE-INSPECTION

Violations

Inspection Date: 08/09/2018 ROUTINE INSPECTION

Violations

- 32 Insects, rodents, animals not present; entrance controlled
- 34 Wiping cloths properly used, stored; proper sanitizer
- 38 Utensils, equipment, linens properly stored, used, handled
- 39 Single-use and single-service articles properly stored, used
- 40 Food and nonfood surfaces properly used and constructed; cleanable

BLISSFUL BLENDS (2) **8625 N NEVADA ST**

Inspection Date: 08/27/2018 ROUTINE INSPECTION

Violations

- 32 Insects, rodents, animals not present; entrance controlled
- 39 Single-use and single-service articles properly stored, used

BLISSFUL BLENDS **4408 S REGAL ST**

Inspection Date: 03/16/2018 ROUTINE INSPECTION

Violations

- 45 Sewage, wastewater properly disposed
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

BLISSFUL BLENDS **1313 N ATLANTIC ST 3**

Inspection Date: 04/30/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 31 Food Properly labeled

Inspection Date: 05/29/2018 1ST RE-INSPECTION

Violations

- 31 Food Properly labeled

Facility **Blissful Whisk Bakery** **Address** **1612 N Barker RD**

Inspection Date: 05/20/2019 PRE OPERATIONAL
Violations

Inspection Date: 06/11/2019 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer
38 Utensils, equipment, linens properly stored, used, handled

BLOEM FLOWERS CHOCOLATES PAPERIE **808 W MAIN AVE**

Inspection Date: 07/19/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 08/21/2019 ROUTINE INSPECTION
Violations

BLU BERRY FROZEN YOGURT **4727 N DIVISION ST 100E**

Inspection Date: 01/23/2018 ROUTINE INSPECTION
Violations

Inspection Date: 04/02/2019 ROUTINE INSPECTION
Violations

BLU BERRY FROZEN YOGURT **3007 E 57TH AVE C**

Inspection Date: 03/06/2018 ROUTINE INSPECTION
Violations
Inspection Date: 08/16/2019 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Blue Dragon Foodmart **5821 E BROADWAY AVE**

Inspection Date: 11/28/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
31 Food Properly labeled
42 Food-contact surfaces maintained, cleaned, sanitized

BLUE WHALE FOODMART **2910 N DIVISION ST**

Inspection Date: 04/20/2018 ROUTINE INSPECTION
Violations
42 Food-contact surfaces maintained, cleaned, sanitized
Inspection Date: 04/03/2019 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities

BlueJay Coffee **701 W Riverside AVE C**

Inspection Date: 12/12/2018 PRE OPERATIONAL
Violations
Inspection Date: 01/07/2019 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
37 In-use utensils properly stored

Blvd Coffee Co. **1127 W NORTHWEST BLVD**

Inspection Date: 03/19/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained

Facility **Address**
BOB MART **1501 E CRAWFORD AVE**

Inspection Date: 03/12/2018 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 04/12/2018 1ST RE-INSPECTION

Violations

Inspection Date: 09/28/2018 ROUTINE INSPECTION

Violations

Inspection Date: 04/08/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 07/24/2019 ROUTINE INSPECTION

Violations

- 32 Insects, rodents, animals not present; entrance controlled
- 43 Non food-contact surfaces maintained and clean

BOBA BUBBLE **4750 N DIVISION ST 01180**

Inspection Date: 05/04/2018 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 39 Single-use and single-service articles properly stored, used
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 04/03/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 39 Single-use and single-service articles properly stored, used

BOBBY'S CAFÉ **1620 N SIGNAL DR M102B**

Inspection Date: 10/16/2017 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 38 Utensils, equipment, linens properly stored, used, handled

Inspection Date: 07/25/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 08/15/2018 1ST RE-INSPECTION

Violations

Inspection Date: 11/26/2018 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 04/23/2019 ROUTINE INSPECTION

Violations

- 13 Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross cont
- 34 Wiping cloths properly used, stored; proper sanitizer

BOB'S FOODMART **618 W FRANCIS**

Inspection Date: 04/16/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 01/11/2019 ROUTINE INSPECTION

Violations

Facility **Address**
BOLO'S BAR & GRILL **116 S BEST RD**

Inspection Date: 01/02/2018 SITE VISIT
Violations

Inspection Date: 01/03/2018 SITE VISIT
Violations

Inspection Date: 01/17/2018 SITE VISIT
Violations

Inspection Date: 02/07/2018 SITE VISIT
Violations

Inspection Date: 05/14/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
34 Wiping cloths properly used, stored; proper sanitizer
42 Food-contact surfaces maintained, cleaned, sanitized
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 09/18/2018 ROUTINE INSPECTION
Violations
05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
06 Adequate handwashing facilities
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 01/28/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
04 Hands washed as required
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
25 Toxic substances properly identified, stored, used
43 Non food-contact surfaces maintained and clean

Inspection Date: 07/18/2019 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer
43 Non food-contact surfaces maintained and clean
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Boombbox **221 N DIVISION ST**

Inspection Date: 10/13/2017 ROUTINE INSPECTION
Violations
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 05/31/2018 ROUTINE INSPECTION
Violations

Inspection Date: 02/27/2019 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

BOOMERS CLASSIC ROCK BAR & GRILL, LLC **18219 E APPLEWAY AVE**

Inspection Date: 08/28/2017 ROUTINE INSPECTION
Violations
05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 05/14/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 06/17/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
30 Proper thawing methods used
34 Wiping cloths properly used, stored; proper sanitizer
37 In-use utensils properly stored
39 Single-use and single-service articles properly stored, used

<u>Facility</u>	<u>Address</u>
BOONDOCKS	39411 N ELK CHATTAROY RD
Inspection Date: 04/13/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 02/19/2019	ROUTINE INSPECTION
Violations	

BOONE EXPRESS DBA JOLLY MART	2501 W BOONE AVE
Inspection Date: 09/22/2017	ROUTINE INSPECTION
Violations	
Inspection Date: 10/04/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 08/07/2019	ROUTINE INSPECTION
Violations	
14	Raw meats below or away from ready-to-eat food; species separated
33	Potential food contamination prevented during delivery, preparation, storage, display

Boone Express LLC DBA Bong's Grocery & Deli	2040 W BOONE AVE
Inspection Date: 10/04/2018	ROUTINE INSPECTION
Violations	
10	Food in good condition, safe and unadulterated; approved additives
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 01/17/2019	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained

BOOTS BAKERY	24 W MAIN AVE
Inspection Date: 08/25/2017	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
Inspection Date: 01/22/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 08/14/2018	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 01/07/2019	ROUTINE INSPECTION
Violations	
36	Proper eating, tasting, drinking, or tobacco use
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 07/24/2019	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained

Facility **BORRACHO TACOS & TEQUILERIA** **Address** **211 N DIVISION ST**

Inspection Date: 03/19/2018 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 34 Wiping cloths properly used, stored; proper sanitizer
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 11/01/2018 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 02/25/2019 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
- 36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 08/12/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

BOSTON'S THE GOURMET PIZZA **14004 E INDIANA AVE**

Inspection Date: 08/15/2017 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 03/29/2018 ROUTINE INSPECTION

Violations

- 36 Proper eating, tasting, drinking, or tobacco use
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 08/28/2018 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 04/01/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 43 Non food-contact surfaces maintained and clean

Bottles **3223 N Argonne #B RD**

Inspection Date: 09/17/2018 PRE OPERATIONAL

Violations

Inspection Date: 10/12/2018 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

Bowl of Sunshine **120 N Wall ST 200**

Inspection Date: 12/20/2018 PRE OPERATIONAL

Violations

Brain Freeze Creamery **1230 S GRAND BLVD**

Inspection Date: 01/24/2018 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 03/22/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f

Brain Freeze Ice Cream **9514 E Montgomery 23**

Inspection Date: 09/26/2018 ROUTINE INSPECTION

Violations

Facility **Address**
BRAIN FREEZE **1238 W SUMMIT PKY**

Inspection Date: 03/05/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 32 Insects, rodents, animals not present; entrance controlled
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/06/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 01/15/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 40 Food and nonfood surfaces properly used and constructed; cleanable

BRAMBLEBERRY COTTAGE **206 E PACIFIC AVE**

Inspection Date: 10/26/2017 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 09/28/2018 ROUTINE INSPECTION

Violations

Brandywine - Bar & Bottle Shop **2408 W Northwest BLVD**

Inspection Date: 02/11/2019 PRE OPERATIONAL

Violations

Inspection Date: 03/19/2019 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

BRASS FAUCET BAR & GRILL **12525 E SPRAGUE AVE**

Inspection Date: 09/06/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 10/25/2018 ROUTINE INSPECTION

Violations

- 36 Proper eating, tasting, drinking, or tobacco use
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 42 Food-contact surfaces maintained, cleaned, sanitized

BREEZE WAY CAFÉ **820 S MCCLELLAN ST 114**

Inspection Date: 04/02/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 16 Proper cooling procedures

Inspection Date: 05/01/2018 1ST RE-INSPECTION

Violations

Inspection Date: 04/01/2019 ROUTINE INSPECTION

Violations

BREWS BROS-THE LOUNGE LLC **734 W SPRAGUE AVE**

Inspection Date: 11/09/2018 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

Facility **BREWS BROTHERS INC. III** **Address** **28 E SINTO AVE**

Inspection Date: 07/03/2018 ROUTINE INSPECTION

Violations
38 Utensils, equipment, linens properly stored, used, handled

Inspection Date: 07/02/2019 ROUTINE INSPECTION

Violations

BREWS BROTHERS NORTH **10413 N NEWPORT HWY**

Inspection Date: 03/13/2018 ROUTINE INSPECTION

Violations
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 05/03/2019 ROUTINE INSPECTION

Violations

Brick N' Char **24 W 1st ST**

Inspection Date: 10/30/2018 PRE OPERATIONAL

Violations

Inspection Date: 05/25/2019 ROUTINE INSPECTION

Violations

BRICKHOUSE MASSAGE & COFFEE BAR **14222 E SPRAGUE AVE**

Inspection Date: 02/12/2018 ROUTINE INSPECTION

Violations
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 03/11/2019 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained

BROADWAY COURT ESTATES LLC **13505 E BROADWAY AVE**

Inspection Date: 09/08/2017 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 07/20/2018 ROUTINE INSPECTION

Violations
42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 11/02/2018 ROUTINE INSPECTION

Violations
41 Warewashing facilities properly installed, maintained, used; test strips available and used

Inspection Date: 06/10/2019 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
43 Non food-contact surfaces maintained and clean

Facility **BROADWAY FLYING J - SUBWAY** **Address** **3709 S GEIGER BLVD**

Inspection Date: 03/13/2018 ROUTINE INSPECTION

- Violations
- 04 Hands washed as required
 - 16 Proper cooling procedures
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 04/09/2018 1ST RE-INSPECTION

Violations

Inspection Date: 01/08/2019 ROUTINE INSPECTION

- Violations
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
 - 32 Insects, rodents, animals not present; entrance controlled
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 39 Single-use and single-service articles properly stored, used

Inspection Date: 02/07/2019 1ST RE-INSPECTION

Violations

BROADWAY FOODS **2229 W BROADWAY AVE**

Inspection Date: 11/28/2017 ROUTINE INSPECTION

- Violations
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 10/17/2018 ROUTINE INSPECTION

- Violations
- 10 Food in good condition, safe and unadulterated; approved additives
 - 14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 01/17/2019 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 31 Food Properly labeled
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

BROADWAY MERCHANTILE **6606 E BROADWAY AVE**

Inspection Date: 08/04/2017 ROUTINE INSPECTION

Violations

Inspection Date: 05/31/2018 ROUTINE INSPECTION

Violations

Inspection Date: 03/15/2019 ROUTINE INSPECTION

Violations

BROADWAY MINI MARKET **10304 E BROADWAY AVE**

Inspection Date: 05/11/2018 SITE VISIT

- Violations
- 26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f

Inspection Date: 07/23/2018 SITE VISIT

Violations

Inspection Date: 08/23/2018 ROUTINE INSPECTION

- Violations
- 14 Raw meats below or away from ready-to-eat food; species separated
 - 25 Toxic substances properly identified, stored, used
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 37 In-use utensils properly stored
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/22/2019 ROUTINE INSPECTION

- Violations
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Facility **Address**
BRONCO INN **8714 E SPRAGUE AVE**

Inspection Date: 01/22/2018 ROUTINE INSPECTION

Violations

- 32 Insects, rodents, animals not present; entrance controlled
 - 40 Food and nonfood surfaces properly used and constructed; cleanable
 - 43 Non food-contact surfaces maintained and clean
 - 47 Garbage, refuse properly disposed; facilities maintained
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
-

Brooklyn Deli LLC **1001 W 1st AVE**

Inspection Date: 10/13/2017 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 05/22/2018 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 11/19/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 04/09/2019 ROUTINE INSPECTION

Violations

BROTHER'S OFFICE PIZZERIA, LLC **13221 E 32ND AVE 5**

Inspection Date: 08/16/2018 ROUTINE INSPECTION

Violations

Inspection Date: 08/20/2019 ROUTINE INSPECTION

Violations

Brother's Office Pizzeria **21651 E Country Vista DR A**

Inspection Date: 08/28/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 07/18/2018 ROUTINE INSPECTION

Violations

- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 11/30/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 04/23/2019 ROUTINE INSPECTION

Violations

Facility **Address**
Brothers Office Pizzeria **12930 E Mansfield**

Inspection Date: 02/14/2018 PRE OPERATIONAL
Violations

Inspection Date: 02/22/2018 PRE OPERATIONAL
Violations

Inspection Date: 03/22/2018 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 37 In-use utensils properly stored

Inspection Date: 09/12/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 14 Raw meats below or away from ready-to-eat food; species separated
- 34 Wiping cloths properly used, stored; proper sanitizer
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 04/09/2019 ROUTINE INSPECTION
Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

BROWN DERBY TAVERN **808 W GARLAND AVE**

Inspection Date: 07/06/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained

Browne's Boomtown Bistro **1924 W Pacific B**

Inspection Date: 02/06/2019 PRE OPERATIONAL
Violations

Inspection Date: 03/14/2019 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 37 In-use utensils properly stored

Inspection Date: 08/15/2019 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 32 Insects, rodents, animals not present; entrance controlled
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored
- 40 Food and nonfood surfaces properly used and constructed; cleanable

BRUCHI'S CHEESESTEAKS & SUBS **829 E BOONE**

Inspection Date: 01/23/2018 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 08/30/2018 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 09/27/2018 1ST RE-INSPECTION
Violations

Inspection Date: 01/28/2019 ROUTINE INSPECTION
Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 08/06/2019 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Facility**Address****BRUCHI'S CHEESESTEAKS & SUBS****2630 1ST ST**

Inspection Date: 01/17/2018 ROUTINE INSPECTION

Violations

Inspection Date: 07/24/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 01/30/2019 ROUTINE INSPECTION

Violations

- 38 Utensils, equipment, linens properly stored, used, handled

Inspection Date: 06/18/2019 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used
- 34 Wiping cloths properly used, stored; proper sanitizer
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

BRUCHI'S CHEESESTEAKS & SUBS**6730 N DIVISION ST**

Inspection Date: 03/20/2018 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 36 Proper eating, tasting, drinking, or tobacco use
- 39 Single-use and single-service articles properly stored, used
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 10/18/2018 ROUTINE INSPECTION

Violations

Inspection Date: 02/22/2019 ROUTINE INSPECTION

Violations

Inspection Date: 08/13/2019 ROUTINE INSPECTION

Violations

- 40 Food and nonfood surfaces properly used and constructed; cleanable

BRUCHI'S CHEESESTEAKS & SUBS**707 W MAIN AVE 1A**

Inspection Date: 09/13/2017 ROUTINE INSPECTION

Violations

Inspection Date: 02/28/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 09/21/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 03/04/2019 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Facility **BRUCHI'S CHEESETEAKS & SUBS** **Address** **2804 E 29TH AVE**

Inspection Date: 09/20/2017 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 04/19/2018 ROUTINE INSPECTION

Violations

- 04 Hands washed as required

Inspection Date: 10/25/2018 ROUTINE INSPECTION

Violations

- 45 Sewage, wastewater properly disposed

Inspection Date: 03/13/2019 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

BRUCHI'S CHEESETEAKS **181 E SR 902**

Inspection Date: 03/06/2018 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 30 Proper thawing methods used
- 34 Wiping cloths properly used, stored; proper sanitizer
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 08/14/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 04/18/2019 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 08/15/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
 - 06 Adequate handwashing facilities
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 43 Non food-contact surfaces maintained and clean
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
-

Facility **Address**
Bruncheonette **1011 W Broadway AVE**

Inspection Date: 11/06/2017 ROUTINE INSPECTION
Violations

Inspection Date: 05/14/2018 ROUTINE INSPECTION
Violations
36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 10/22/2018 ROUTINE INSPECTION
Violations
04 Hands washed as required

Inspection Date: 04/04/2019 ROUTINE INSPECTION
Violations
04 Hands washed as required
15 Proper handling of pooled eggs
16 Proper cooling procedures
20 Proper reheating procedures for hot holding

Inspection Date: 04/24/2019 1ST RE-INSPECTION
Violations

Inspection Date: 08/26/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer

BUFFALO WILD WINGS #461 **14702 E INDIANA AVE**

Inspection Date: 04/02/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 08/28/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
25 Toxic substances properly identified, stored, used

Inspection Date: 04/01/2019 ROUTINE INSPECTION
Violations
37 In-use utensils properly stored

BUFFALO WILD WINGS **4750 N DIVISION ST 1320**

Inspection Date: 01/08/2018 ROUTINE INSPECTION
Violations
42 Food-contact surfaces maintained, cleaned, sanitized
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/12/2018 ROUTINE INSPECTION
Violations

Inspection Date: 02/08/2019 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 07/30/2019 ROUTINE INSPECTION
Violations
16 Proper cooling procedures
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 08/28/2019 1ST RE-INSPECTION
Violations

Facility **BULL HEAD** **Address** **10211 S ELECTRIC**

Inspection Date: 08/16/2017 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 25 Toxic substances properly identified, stored, used
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 08/01/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 06 Adequate handwashing facilities
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 22 Accurate thermometer provided and used to evaluate temperature of PHF
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 43 Non food-contact surfaces maintained and clean

Bulldog Liquor & Wine **1101 N DIVISION ST A**

Inspection Date: 01/25/2018 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/16/2019 ROUTINE INSPECTION

Violations

BUNKER'S RESORT, INC. **36402 S BUNKERS LANDING RD**

Inspection Date: 07/26/2018 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 06/12/2019 ROUTINE INSPECTION

- Violations
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
 - 42 Food-contact surfaces maintained, cleaned, sanitized

BURGER EXPRESS **6505 E SPRAGUE AVE**

Inspection Date: 04/12/2018 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 06/12/2019 ROUTINE INSPECTION

- Violations
- 34 Wiping cloths properly used, stored; proper sanitizer

BURGER KING #5816 **1806 W FRANCIS**

Inspection Date: 01/22/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 19 No room temperature storage; proper use of time as a control, procedures available
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 37 In-use utensils properly stored
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 02/21/2018 1ST RE-INSPECTION

Violations

Inspection Date: 07/11/2019 SITE VISIT

Violations

BURGER KING #21386 **4320 N DIVISION ST**

Inspection Date: 10/16/2017 ROUTINE INSPECTION

Violations

Inspection Date: 07/16/2018 ROUTINE INSPECTION

Violations

Facility **BURGER KING #2945** **Address** **2120 N ARGONNE RD**

Inspection Date: 04/02/2018 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/17/2018 ROUTINE INSPECTION

Violations

- 10 Food in good condition, safe and unadulterated; approved additives
- 14 Raw meats below or away from ready-to-eat food; species separated
- 19 No room temperature storage; proper use of time as a control, procedures available
- 32 Insects, rodents, animals not present; entrance controlled
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 36 Proper eating, tasting, drinking, or tobacco use
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/15/2018 1ST RE-INSPECTION

Violations

Inspection Date: 10/11/2018 SITE VISIT

Violations

Inspection Date: 04/09/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

BURGER KING #7190 **9252 N NEWPORT HWY**

Inspection Date: 04/23/2018 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

BURGER KING #8314 **12601 E SPRAGUE AVE**

Inspection Date: 08/15/2017 1ST RE-INSPECTION

Violations

Inspection Date: 10/11/2018 ROUTINE INSPECTION

Violations

- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

BURGER KING #8315 **1723 N DIVISION ST**

Inspection Date: 02/27/2018 ROUTINE INSPECTION

Violations

- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
- 49 Adequate ventilation, lighting; designated areas used

Inspection Date: 04/09/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Burger King **9000 W Airport DR**

Inspection Date: 11/30/2017 PRE OPERATIONAL

Violations

Inspection Date: 12/18/2017 ROUTINE INSPECTION

Violations

Inspection Date: 10/11/2018 ROUTINE INSPECTION

Violations

Facility **Burrito Loco LLC** **Address** **3115 E Mission AVE**

Inspection Date: 11/02/2018 PRE OPERATIONAL
Violations

Inspection Date: 12/11/2018 ROUTINE INSPECTION
Violations

Inspection Date: 06/12/2019 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
22 Accurate thermometer provided and used to evaluate temperature of PHF
33 Potential food contamination prevented during delivery, preparation, storage, display
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/21/2019 ROUTINE INSPECTION
Violations
32 Insects, rodents, animals not present; entrance controlled
34 Wiping cloths properly used, stored; proper sanitizer
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Cafe MAC **2316 W 1st AVE**

Inspection Date: 11/27/2017 PRE OPERATIONAL
Violations

Inspection Date: 12/19/2017 ROUTINE INSPECTION
Violations
38 Utensils, equipment, linens properly stored, used, handled

Inspection Date: 02/28/2018 ROUTINE INSPECTION
Violations
14 Raw meats below or away from ready-to-eat food; species separated
34 Wiping cloths properly used, stored; proper sanitizer
37 In-use utensils properly stored
44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 02/21/2019 ROUTINE INSPECTION
Violations
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
34 Wiping cloths properly used, stored; proper sanitizer
44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 03/20/2019 ROUTINE INSPECTION
Violations

Facility **Address**
CAFÉ RIO **13920 E INDIANA B**

Inspection Date: 04/04/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 34 Wiping cloths properly used, stored; proper sanitizer
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 05/02/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 05/14/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 05/16/2018 2ND RE-INSPECTION

Violations

Inspection Date: 06/11/2018 FOLLOW-UP INSPECTION

Violations

- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 45 Sewage, wastewater properly disposed

Inspection Date: 07/09/2018 1ST RE-INSPECTION

Violations

- 16 Proper cooling procedures
- 19 No room temperature storage; proper use of time as a control, procedures available

Inspection Date: 07/16/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 07/18/2018 2ND RE-INSPECTION

Violations

Inspection Date: 08/14/2018 FOLLOW-UP INSPECTION

Violations

- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 11/05/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 45 Sewage, wastewater properly disposed

Inspection Date: 06/03/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities

CAFFE PERFEZIONE **10510 E SPRAGUE AVE**

Inspection Date: 01/03/2018 ROUTINE INSPECTION

Violations

Inspection Date: 03/20/2019 ROUTINE INSPECTION

Violations

CAFFE AFFOGATO **19 W MAIN AVE**

Inspection Date: 01/29/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 02/20/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

Facility **Address**
CAFFE CAPRI **2001 W Pacific AVE**

Inspection Date: 01/30/2018 ROUTINE INSPECTION
Violations

Inspection Date: 03/04/2019 ROUTINE INSPECTION
Violations

22 Accurate thermometer provided and used to evaluate temperature of PHF

Camargo's Shaved Ice **14309 E Olympic AVE**

Inspection Date: 04/26/2019 PRE OPERATIONAL
Violations

Inspection Date: 05/14/2019 ROUTINE INSPECTION
Violations

Facility **Address**
Canaan Pan Asian Buffet **9606 N NEWPORT HWY**

Inspection Date: 08/01/2017 1ST RE-INSPECTION
Violations

Inspection Date: 10/11/2017 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 36 Proper eating, tasting, drinking, or tobacco use
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 11/14/2017 1ST RE-INSPECTION
Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures

Inspection Date: 11/21/2017 ROUTINE INSPECTION
Violations

Inspection Date: 11/28/2017 2ND RE-INSPECTION
Violations

Inspection Date: 12/28/2017 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 30 Proper thawing methods used

Inspection Date: 03/14/2018 ROUTINE INSPECTION
Violations

- 25 Toxic substances properly identified, stored, used
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 10/24/2018 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 03/19/2019 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 43 Non food-contact surfaces maintained and clean
- 49 Adequate ventilation, lighting; designated areas used

Inspection Date: 04/19/2019 1ST RE-INSPECTION
Violations

Capstone Coffee **2206 E FRANCIS AVE**

Inspection Date: 04/18/2018 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/17/2019 ROUTINE INSPECTION
Violations

- 25 Toxic substances properly identified, stored, used

Facility **Address**
CAPSTONE COFFEE **48 SIMPSON PKY**

Inspection Date: 10/04/2017 SITE VISIT
Violations

Inspection Date: 04/26/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 04/27/2018 SITE VISIT
Violations

Inspection Date: 04/22/2019 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 05/21/2019 1ST RE-INSPECTION
Violations

CARL'S JR #1100528 **13920 E SPRAGUE AVE**

Inspection Date: 11/21/2017 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 16 Proper cooling procedures

Inspection Date: 12/05/2017 1ST RE-INSPECTION
Violations

Inspection Date: 04/16/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 10/22/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 45 Sewage, wastewater properly disposed

Inspection Date: 11/15/2018 1ST RE-INSPECTION
Violations

- 19 No room temperature storage; proper use of time as a control, procedures available

Inspection Date: 11/28/2018 EDUCATIONAL VISIT
Violations

Inspection Date: 11/29/2018 2ND RE-INSPECTION
Violations

Inspection Date: 12/27/2018 FOLLOW-UP INSPECTION
Violations

- 45 Sewage, wastewater properly disposed

Inspection Date: 02/25/2019 ROUTINE INSPECTION
Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 07/31/2019 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
 - 06 Adequate handwashing facilities
-

Facility
CARL'S JR #146

Address
423 E HASTINGS RD

Inspection Date: 09/21/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 19 No room temperature storage; proper use of time as a control, procedures available
- 39 Single-use and single-service articles properly stored, used
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 10/20/2017 1ST RE-INSPECTION

Violations

Inspection Date: 04/20/2018 ROUTINE INSPECTION

Violations

- 32 Insects, rodents, animals not present; entrance controlled

Inspection Date: 11/06/2018 ROUTINE INSPECTION

Violations

- 43 Non food-contact surfaces maintained and clean

Inspection Date: 04/04/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 18 Proper cooking time and temperature; proper use of non-continuous cooking
- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 05/08/2019 1ST RE-INSPECTION

Violations

Inspection Date: 08/09/2019 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
 - 32 Insects, rodents, animals not present; entrance controlled
 - 37 In-use utensils properly stored
 - 45 Sewage, wastewater properly disposed
 - 47 Garbage, refuse properly disposed; facilities maintained
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
-

Facility **CARL'S JR #274** **Address** **6740 N DIVISION ST**

Inspection Date: 11/03/2017 ROUTINE INSPECTION

Violations

- 19 No room temperature storage; proper use of time as a control, procedures available
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 12/01/2017 1ST RE-INSPECTION

Violations

- 04 Hands washed as required
- 19 No room temperature storage; proper use of time as a control, procedures available
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 12/11/2017 EDUCATIONAL VISIT

Violations

Inspection Date: 12/14/2017 2ND RE-INSPECTION

Violations

Inspection Date: 01/12/2018 FOLLOW-UP INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 06/18/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 10/19/2018 ROUTINE INSPECTION

Violations

- 19 No room temperature storage; proper use of time as a control, procedures available

Inspection Date: 11/16/2018 1ST RE-INSPECTION

Violations

Inspection Date: 03/13/2019 SITE VISIT

Violations

Inspection Date: 03/15/2019 PRE OPERATIONAL

Violations

Inspection Date: 05/24/2019 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Carl's Jr 2606 **1617 W NORTHWEST BLVD**

Inspection Date: 11/17/2017 PRE OPERATIONAL

Violations

Inspection Date: 12/21/2017 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 06/01/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 11/07/2018 ROUTINE INSPECTION

Violations

Inspection Date: 05/28/2019 ROUTINE INSPECTION

Violations

Facility**Address****CARL'S JR RESTAURANT #091****2676 1ST ST**

Inspection Date: 02/05/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/10/2018 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 19 No room temperature storage; proper use of time as a control, procedures available
- 37 In-use utensils properly stored
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 08/10/2018 1ST RE-INSPECTION

Violations

Inspection Date: 02/13/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 19 No room temperature storage; proper use of time as a control, procedures available

Inspection Date: 03/13/2019 1ST RE-INSPECTION

Violations

Inspection Date: 07/23/2019 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used
- 37 In-use utensils properly stored
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

CARL'S JR. # 54**10620 W HIGHWAY 2**

Inspection Date: 08/07/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 19 No room temperature storage; proper use of time as a control, procedures available
- 37 In-use utensils properly stored
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 09/06/2017 1ST RE-INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 04/27/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 37 In-use utensils properly stored
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 08/20/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 34 Wiping cloths properly used, stored; proper sanitizer
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 05/23/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 37 In-use utensils properly stored

Facility **CARL'S JR. #180** **Address** **1317 N LIBERTY LAKE RD**

Inspection Date: 02/08/2018 ROUTINE INSPECTION

- Violations
- 19 No room temperature storage; proper use of time as a control, procedures available
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 02/27/2018 1ST RE-INSPECTION

- Violations
- 19 No room temperature storage; proper use of time as a control, procedures available

Inspection Date: 03/05/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 03/08/2018 2ND RE-INSPECTION

Violations

Inspection Date: 04/04/2018 ROUTINE INSPECTION

- Violations
- 34 Wiping cloths properly used, stored; proper sanitizer
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 11/07/2018 ROUTINE INSPECTION

- Violations
- 32 Insects, rodents, animals not present; entrance controlled

Inspection Date: 03/11/2019 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 06 Adequate handwashing facilities
 - 43 Non food-contact surfaces maintained and clean

CARL'S JR. #205 **707 W 3RD AVE**

Inspection Date: 03/01/2018 ROUTINE INSPECTION

- Violations
- 25 Toxic substances properly identified, stored, used
 - 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 09/21/2018 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 02/13/2019 ROUTINE INSPECTION

- Violations
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 07/31/2019 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 06 Adequate handwashing facilities
 - 16 Proper cooling procedures
 - 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
 - 19 No room temperature storage; proper use of time as a control, procedures available
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 41 Warewashing facilities properly installed, maintained, used; test strips available and used

Inspection Date: 08/26/2019 1ST RE-INSPECTION

- Violations
- 45 Sewage, wastewater properly disposed

Facility **Carl's Jr. #2578** **Address** **1230 N Division ST**

Inspection Date: 03/08/2018 ROUTINE INSPECTION
Violations

Inspection Date: 09/19/2018 ROUTINE INSPECTION
Violations
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 01/09/2019 ROUTINE INSPECTION
Violations
19 No room temperature storage; proper use of time as a control, procedures available

Inspection Date: 02/11/2019 1ST RE-INSPECTION
Violations

CARUSO'S SANDWICH COMPANY **2314 N ARGONNE RD**

Inspection Date: 08/16/2017 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 06/12/2018 ROUTINE INSPECTION
Violations
14 Raw meats below or away from ready-to-eat food; species separated
16 Proper cooling procedures
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
19 No room temperature storage; proper use of time as a control, procedures available
39 Single-use and single-service articles properly stored, used

Inspection Date: 07/10/2018 1ST RE-INSPECTION
Violations

Inspection Date: 11/06/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 06/19/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
25 Toxic substances properly identified, stored, used
37 In-use utensils properly stored

CARUSO'S **1120 N DIVISION ST**

Inspection Date: 08/08/2017 ROUTINE INSPECTION
Violations

Inspection Date: 03/14/2018 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/21/2018 ROUTINE INSPECTION
Violations

Inspection Date: 01/23/2019 ROUTINE INSPECTION
Violations
16 Proper cooling procedures
20 Proper reheating procedures for hot holding
25 Toxic substances properly identified, stored, used

Inspection Date: 02/19/2019 1ST RE-INSPECTION
Violations

Inspection Date: 08/16/2019 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

Facility **CASA DE ORO #4** **Address** **4111 N DIVISION ST**

Inspection Date: 09/29/2017 ROUTINE INSPECTION

- Violations
- 14 Raw meats below or away from ready-to-eat food; species separated
 - 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 11/16/2017 ROUTINE INSPECTION

- Violations
- 04 Hands washed as required
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 05/24/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 10/25/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 06 Adequate handwashing facilities
 - 14 Raw meats below or away from ready-to-eat food; species separated
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 43 Non food-contact surfaces maintained and clean

Inspection Date: 10/30/2018 ROUTINE INSPECTION

- Violations
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods

Inspection Date: 05/20/2019 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 14 Raw meats below or away from ready-to-eat food; species separated
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 06/17/2019 1ST RE-INSPECTION

Violations

CASA DE ORO **9115 E Mission RD**

Inspection Date: 03/06/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 45 Sewage, wastewater properly disposed

Inspection Date: 03/27/2018 1ST RE-INSPECTION

Violations

Inspection Date: 09/25/2018 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities

Inspection Date: 05/02/2019 ROUTINE INSPECTION

- Violations
- 14 Raw meats below or away from ready-to-eat food; species separated
-

Facility **Cascadia Public House** **Address** **6314 N Ash ST 1**

Inspection Date: 10/27/2017 ROUTINE INSPECTION
Violations

Inspection Date: 02/16/2018 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 30 Proper thawing methods used
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 08/06/2018 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 09/04/2018 1ST RE-INSPECTION
Violations

Inspection Date: 04/30/2019 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 43 Non food-contact surfaces maintained and clean

Casey's Place **13817 E SPRAGUE AVE**

Inspection Date: 01/26/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 30 Proper thawing methods used
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 08/16/2019 ROUTINE INSPECTION
Violations

- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 41 Warewashing facilities properly installed, maintained, used; test strips available and used

CASPER FRY **928 S PERRY ST**

Inspection Date: 12/19/2017 ROUTINE INSPECTION
Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored

Inspection Date: 06/28/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities

Inspection Date: 12/04/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored

Inspection Date: 05/14/2019 ROUTINE INSPECTION
Violations

- 37 In-use utensils properly stored

CASUAL FRIDAY DONUTS **3402 N DIVISION ST**

Inspection Date: 01/10/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities

Inspection Date: 03/25/2019 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained

Facility**Address****CATERED AFFAIR (A)****3917 W STRONG RD**

Inspection Date: 08/21/2017 ROUTINE INSPECTION

Violations

Inspection Date: 09/11/2018 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used**CATERED FOR YOU, INC.****723 N CRESTLINE ST**

Inspection Date: 08/10/2017 ROUTINE INSPECTION

Violations

Inspection Date: 11/30/2018 ROUTINE INSPECTION

Violations

CATHAY INN**3714 N DIVISION ST**

Inspection Date: 03/15/2018 ROUTINE INSPECTION

Violations

33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 08/23/2018 ROUTINE INSPECTION

Violations

14 Raw meats below or away from ready-to-eat food; species separated
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 04/09/2019 ROUTINE INSPECTION

Violations

04 Hands washed as required**CB QUENCHERS****18115 E Appleway AVE**

Inspection Date: 12/07/2017 SITE VISIT

Violations

Inspection Date: 06/17/2019 ROUTINE INSPECTION

Violations

02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta**Cedar Coffee****701 N Monroe ST**

Inspection Date: 12/04/2017 ROUTINE INSPECTION

Violations

02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities

Inspection Date: 06/20/2018 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used

Inspection Date: 02/12/2019 ROUTINE INSPECTION

Violations

02 Food worker cards current for all food workers; new food workers trained**CEDAR CREEK FOODMART****8624 N NEVADA ST**

Inspection Date: 05/23/2018 ROUTINE INSPECTION

Violations

17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
19 No room temperature storage; proper use of time as a control, procedures available
37 In-use utensils properly stored
38 Utensils, equipment, linens properly stored, used, handled

Inspection Date: 06/22/2018 1ST RE-INSPECTION

Violations

Inspection Date: 08/20/2019 ROUTINE INSPECTION

Violations

21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Facility **CELEBRATIONS BAKERY LLC** **Address** **317 S Sullivan RD B**

Inspection Date: 01/22/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities

Inspection Date: 03/06/2019 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
-

CENA **1204 W JOSEPH AVE**

Inspection Date: 12/06/2017 ROUTINE INSPECTION

Violations

Inspection Date: 12/20/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
-

CENEX ZIP TRIP #20 **4017 S CHENEY SPOKANE RD**

Inspection Date: 01/02/2018 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 02/21/2019 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
 - 37 In-use utensils properly stored
-

Facility **Centennial Restaurant and Bar** **Address** **303 W NORTH RIVER DR**

Inspection Date: 08/01/2017 SITE VISIT
Violations

Inspection Date: 08/02/2017 SITE VISIT
Violations

Inspection Date: 11/01/2017 ROUTINE INSPECTION
Violations
16 Proper cooling procedures
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 11/30/2017 1ST RE-INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
41 Warewashing facilities properly installed, maintained, used; test strips available and used

Inspection Date: 12/05/2017 EDUCATIONAL VISIT
Violations

Inspection Date: 12/12/2017 2ND RE-INSPECTION
Violations

Inspection Date: 12/19/2017 SITE VISIT
Violations

Inspection Date: 01/18/2018 FOLLOW-UP INSPECTION
Violations
06 Adequate handwashing facilities
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 12/28/2018 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 02/11/2019 PRE OPERATIONAL
Violations

Inspection Date: 03/11/2019 ROUTINE INSPECTION
Violations
10 Food in good condition, safe and unadulterated; approved additives

CENTRAL FOOD **1335 W SUMMIT PKY**

Inspection Date: 09/19/2017 ROUTINE INSPECTION
Violations

Inspection Date: 07/30/2018 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display
36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 11/14/2018 ROUTINE INSPECTION
Violations
15 Proper handling of pooled eggs

Inspection Date: 04/11/2019 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 08/16/2019 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

Facility**Address****CENTRAL VALLEY H.S.-IN****821 S SULLIVAN RD**

Inspection Date: 12/14/2017 ROUTINE INSPECTION

Violations

02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 12/18/2018 ROUTINE INSPECTION

Violations

CENTRAL VALLEY H.S.-OUT**821 S SULLIVAN RD**

Inspection Date: 10/25/2018 ROUTINE INSPECTION

Violations

CHALET RESTAURANT**2918 S GRAND BLVD**

Inspection Date: 09/18/2017 ROUTINE INSPECTION

Violations

23 Proper Consumer Advisory posted for raw or undercooked foods**42** Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 02/06/2018 ROUTINE INSPECTION

Violations

23 Proper Consumer Advisory posted for raw or undercooked foods**25** Toxic substances properly identified, stored, used**33** Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 08/23/2018 ROUTINE INSPECTION

Violations

02 Food worker cards current for all food workers; new food workers trained**15** Proper handling of pooled eggs**49** Adequate ventilation, lighting; designated areas used

Inspection Date: 02/07/2019 ROUTINE INSPECTION

Violations

02 Food worker cards current for all food workers; new food workers trained**38** Utensils, equipment, linens properly stored, used, handled

Inspection Date: 08/14/2019 ROUTINE INSPECTION

Violations

33 Potential food contamination prevented during delivery, preparation, storage, display**CHAN BISTRO****1409 N ARGONNE RD**

Inspection Date: 07/23/2018 ROUTINE INSPECTION

Violations

14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 11/20/2018 ROUTINE INSPECTION

Violations

39 Single-use and single-service articles properly stored, used

Inspection Date: 04/22/2019 ROUTINE INSPECTION

Violations

02 Food worker cards current for all food workers; new food workers trained**30** Proper thawing methods used**36** Proper eating, tasting, drinking, or tobacco use**CHANEYS BOTTOMS UP INN****18909 N MT SPOKANE PARK DR**

Inspection Date: 12/29/2017 ROUTINE INSPECTION

Violations

Inspection Date: 12/06/2018 ROUTINE INSPECTION

Violations

Facility
CHAPS COFFEE CO.

Address
4237 S CHENEY SPOKANE RD

Inspection Date: 09/30/2017 ROUTINE INSPECTION
Violations

Inspection Date: 11/28/2017 ROUTINE INSPECTION
Violations

- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 25 Toxic substances properly identified, stored, used
- 32 Insects, rodents, animals not present; entrance controlled
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 06/12/2018 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 39 Single-use and single-service articles properly stored, used
- 49 Adequate ventilation, lighting; designated areas used

Inspection Date: 09/29/2018 ROUTINE INSPECTION
Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 10/16/2018 ROUTINE INSPECTION
Violations

- 32 Insects, rodents, animals not present; entrance controlled
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 03/26/2019 ROUTINE INSPECTION
Violations

- 40 Food and nonfood surfaces properly used and constructed; cleanable

Chaps dba Paper and Cup **1227 W Summit PKY**

Inspection Date: 05/03/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 19 No room temperature storage; proper use of time as a control, procedures available

Inspection Date: 05/31/2018 ROUTINE INSPECTION
Violations

Inspection Date: 03/07/2019 ROUTINE INSPECTION
Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

CHARLEY'S GRILL & SPIRITS **801 N MONROE ST**

Inspection Date: 03/16/2018 ROUTINE INSPECTION
Violations

Inspection Date: 08/27/2018 ROUTINE INSPECTION
Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 01/31/2019 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 22 Accurate thermometer provided and used to evaluate temperature of PHF

Inspection Date: 02/12/2019 ROUTINE INSPECTION
Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 06 Adequate handwashing facilities
- 34 Wiping cloths properly used, stored; proper sanitizer

Facility
CHARLIE P'S

Address
8125 E SPRAGUE AVE

Inspection Date: 09/18/2017 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 11/20/2017 SITE VISIT

Violations

Inspection Date: 12/26/2017 SITE VISIT

Violations

Inspection Date: 07/23/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 06 Adequate handwashing facilities
- 36 Proper eating, tasting, drinking, or tobacco use
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 11/27/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 45 Sewage, wastewater properly disposed

Inspection Date: 06/10/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 45 Sewage, wastewater properly disposed

Inspection Date: 07/10/2019 1ST RE-INSPECTION

Violations

CHATTAROY HILLS RESTAURANT & SPIRITS **4015 E DENISON CHATTAROY RD**

Inspection Date: 09/14/2017 ROUTINE INSPECTION

Violations

Inspection Date: 05/14/2018 ROUTINE INSPECTION

Violations

- 30 Proper thawing methods used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 10/23/2018 ROUTINE INSPECTION

Violations

Inspection Date: 03/12/2019 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 08/13/2019 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
-

Facility **CHATTAROY QUICK STOP** **Address** **28312 N NEWPORT HWY**

Inspection Date: 01/23/2018 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 14 Raw meats below or away from ready-to-eat food; species separated
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 07/25/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

CHECKERBOARD TAVERN **1716 E SPRAGUE AVE**

Inspection Date: 07/09/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 07/22/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Chef Lu's Asian Bistro **2915 E 29th AVE D**

Inspection Date: 01/04/2018 PRE OPERATIONAL

Violations

Inspection Date: 02/13/2018 ROUTINE INSPECTION

Violations

Inspection Date: 11/27/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 15 Proper handling of pooled eggs
- 34 Wiping cloths properly used, stored; proper sanitizer
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 05/23/2019 ROUTINE INSPECTION

Violations

- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 29 Adequate equipment for temperature control
- 37 In-use utensils properly stored

CHENEY CONGREGATIONAL CHURCH **423 N 6TH ST**

Inspection Date: 11/06/2017 ROUTINE INSPECTION

Violations

Inspection Date: 11/03/2018 ROUTINE INSPECTION

Violations

Cheney Conoco **2654 1st ST**

Inspection Date: 07/11/2019 PRE OPERATIONAL

Violations

Inspection Date: 08/01/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display

<u>Facility</u>	<u>Address</u>
Cheney International Foods & More	1319 First ST
Inspection Date: 12/14/2017	PRE OPERATIONAL
Violations	
Inspection Date: 01/23/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 01/02/2019	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
31	Food Properly labeled
33	Potential food contamination prevented during delivery, preparation, storage, display

Cheney Weenie	24 W 1st ST
Inspection Date: 07/18/2018	PRE OPERATIONAL
Violations	
Inspection Date: 08/25/2018	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 07/12/2019	ROUTINE INSPECTION
Violations	

CHESTER STORE	11504 E DISHMAN-MICA RD
Inspection Date: 03/28/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 06/03/2019	ROUTINE INSPECTION
Violations	
14	Raw meats below or away from ready-to-eat food; species separated
17	Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
25	Toxic substances properly identified, stored, used
34	Wiping cloths properly used, stored; proper sanitizer
43	Non food-contact surfaces maintained and clean
Inspection Date: 06/26/2019	1ST RE-INSPECTION
Violations	

CHEVRON FOOD MART	404 S MAPLE ST
Inspection Date: 04/26/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 03/11/2019	ROUTINE INSPECTION
Violations	
43	Non food-contact surfaces maintained and clean

CHICKEN -N- MORE	414 1/2 W SPRAGUE AVE
Inspection Date: 08/03/2017	ROUTINE INSPECTION
Violations	
Inspection Date: 03/26/2018	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 08/13/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 01/02/2019	ROUTINE INSPECTION
Violations	
37	In-use utensils properly stored

Facility**Address****CHINA BUFFET****1883 1ST ST**

Inspection Date: 11/30/2017 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 19 No room temperature storage; proper use of time as a control, procedures available
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 12/20/2017 1ST RE-INSPECTION

Violations

Inspection Date: 03/28/2018 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 06 Adequate handwashing facilities
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 04/25/2018 1ST RE-INSPECTION

Violations

Inspection Date: 10/16/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 25 Toxic substances properly identified, stored, used
- 34 Wiping cloths properly used, stored; proper sanitizer
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 11/14/2018 1ST RE-INSPECTION

Violations

Inspection Date: 02/20/2019 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 07/31/2019 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
-

Facility **CHINA DRAGON INC** **Address** **27 E QUEEN AVE**

Inspection Date: 02/07/2018 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 03/08/2018 1ST RE-INSPECTION

Violations

Inspection Date: 08/07/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 02/14/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 08/28/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored
- 40 Food and nonfood surfaces properly used and constructed; cleanable

CHINA GARDEN **4410 S REGAL ST**

Inspection Date: 10/06/2017 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 03/16/2018 ROUTINE INSPECTION

Violations

Inspection Date: 10/27/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 06/28/2019 ROUTINE INSPECTION

Violations

Facility**Address****CHINESE GARDENS****1106 1ST ST**

Inspection Date: 09/13/2017 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 06 Adequate handwashing facilities
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 30 Proper thawing methods used

Inspection Date: 05/29/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 06/27/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 30 Proper thawing methods used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 10/16/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 11/14/2018 1ST RE-INSPECTION

Violations

- 16 Proper cooling procedures

Inspection Date: 12/12/2018 1ST RE-INSPECTION

Violations

Inspection Date: 02/20/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 34 Wiping cloths properly used, stored; proper sanitizer
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 07/31/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 40 Food and nonfood surfaces properly used and constructed; cleanable

CHINESE GARDENS**5207 E TRENT AVE**

Inspection Date: 10/20/2017 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 05/02/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 11/16/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 32 Insects, rodents, animals not present; entrance controlled

Inspection Date: 05/30/2019 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Facility **Chinook Tap House** **Address** **28114 N Newport**

Inspection Date: 01/24/2018 ROUTINE INSPECTION
Violations

Inspection Date: 06/25/2019 ROUTINE INSPECTION
Violations

CHIPOTLE MEXICAN GRILL **922 N DIVISION ST**

Inspection Date: 12/07/2017 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 06/18/2018 ROUTINE INSPECTION
Violations

Inspection Date: 10/22/2018 ROUTINE INSPECTION
Violations

Inspection Date: 03/25/2019 ROUTINE INSPECTION
Violations

Inspection Date: 08/21/2019 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
16 Proper cooling procedures
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

CHOCOLATE APOTHECARY **621 W MALLON AVE**

Inspection Date: 09/21/2017 SITE VISIT
Violations

Inspection Date: 03/28/2018 ROUTINE INSPECTION
Violations
31 Food Properly labeled

Inspection Date: 04/15/2019 ROUTINE INSPECTION
Violations

Choo Choo Tortas **10671 E Sprague AVE**

Inspection Date: 10/11/2017 ROUTINE INSPECTION
Violations
40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 06/29/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 10/19/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 05/20/2019 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer
43 Non food-contact surfaces maintained and clean

Facility **CHRIST KITCHEN** **Address** **2410 N MONROE ST**

Inspection Date: 11/28/2017 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 12/21/2017 ROUTINE INSPECTION

Violations

Inspection Date: 01/12/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 06/26/2018 ROUTINE INSPECTION

Violations

Inspection Date: 11/27/2018 ROUTINE INSPECTION

- Violations
- 15 Proper handling of pooled eggs
 - 43 Non food-contact surfaces maintained and clean

Inspection Date: 11/30/2018 ROUTINE INSPECTION

Violations

Inspection Date: 06/05/2019 ROUTINE INSPECTION

Violations

Chronic Tacos Mexican Grill **524 W Main AVE**

Inspection Date: 11/17/2017 PRE OPERATIONAL

Violations

Inspection Date: 12/18/2017 ROUTINE INSPECTION

Violations

Inspection Date: 09/12/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 25 Toxic substances properly identified, stored, used

Inspection Date: 10/31/2018 ROUTINE INSPECTION

- Violations
- 04 Hands washed as required

Inspection Date: 05/16/2019 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 25 Toxic substances properly identified, stored, used

CHUCK E CHEESE PIZZA **10007 N NEVADA ST**

Inspection Date: 06/22/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 08/21/2019 ROUTINE INSPECTION

- Violations
- 34 Wiping cloths properly used, stored; proper sanitizer

CHUCK E CHEESE **14919 E SPRAGUE AVE**

Inspection Date: 08/09/2018 ROUTINE INSPECTION

Violations

Facility **Address**
CHURCHILL'S STEAKHOUSE **165 S POST ST**

Inspection Date: 12/11/2017 ROUTINE INSPECTION

Violations
12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish

Inspection Date: 05/24/2018 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 12/10/2018 ROUTINE INSPECTION

Violations
36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 04/22/2019 ROUTINE INSPECTION

Violations

CINNABON FLYING J - GEIGER **3709 S GEIGER BLVD**

Inspection Date: 03/13/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities

Inspection Date: 01/08/2019 ROUTINE INSPECTION

Violations

CINNABON **14700 E INDIANA AVE**

Inspection Date: 01/24/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 01/28/2019 ROUTINE INSPECTION

Violations
37 In-use utensils properly stored

CINNABON **4750 N DIVISION ST 163**

Inspection Date: 04/05/2018 PRE OPERATIONAL

Violations

Inspection Date: 05/01/2018 ROUTINE INSPECTION

Violations
25 Toxic substances properly identified, stored, used

Inspection Date: 03/20/2019 ROUTINE INSPECTION

Violations

CINOLA RESTAURANT & LOUNGE **14712 N NEWPORT HWY**

Inspection Date: 09/13/2017 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 04/24/2018 ROUTINE INSPECTION

Violations
14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 11/28/2018 ROUTINE INSPECTION

Violations

Inspection Date: 05/17/2019 ROUTINE INSPECTION

Violations

Facility **CIRCLE N FOOD STORE #1** **Address** **3620 N SULLIVAN RD**

Inspection Date: 08/16/2018 ROUTINE INSPECTION

Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 09/13/2018 1ST RE-INSPECTION

Violations

Inspection Date: 08/23/2019 ROUTINE INSPECTION

Violations

CITY FOOD MART **1527 W 3RD AVE**

Inspection Date: 10/27/2017 ROUTINE INSPECTION

Violations

Inspection Date: 11/08/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated

CITY LIGHTS CAFÉ **8920 E VALLEYWAY AVE**

Inspection Date: 10/05/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 34 Wiping cloths properly used, stored; proper sanitizer

Clark Coffee Co. LLC dba Crazy Beagle Coffee Company **22026 E COUNTRY VISTA DR**

Inspection Date: 02/06/2018 ROUTINE INSPECTION

Violations

- 29 Adequate equipment for temperature control

Inspection Date: 07/27/2018 ROUTINE INSPECTION

Violations

- 39 Single-use and single-service articles properly stored, used

Inspection Date: 06/26/2019 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
-

Facility **Clark's Fork** **Address** **1028 N Hamilton ST 100**

Inspection Date: 10/24/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 31 Food Properly labeled
- 36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 02/20/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 04 Hands washed as required
- 13 Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross cont
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 25 Toxic substances properly identified, stored, used
- 36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 08/09/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 31 Food Properly labeled
- 36 Proper eating, tasting, drinking, or tobacco use
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; test strips available and used
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 09/05/2018 1ST RE-INSPECTION

Violations

- 04 Hands washed as required
- 09 Proper washing of fruits and vegetables
- 19 No room temperature storage; proper use of time as a control, procedures available
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; test strips available and used
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 09/07/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 09/17/2018 2ND RE-INSPECTION

Violations

Inspection Date: 10/16/2018 FOLLOW-UP INSPECTION

Violations

Inspection Date: 02/25/2019 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 08/05/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 16 Proper cooling procedures
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 43 Non food-contact surfaces maintained and clean

CLASSIC BURGER **808 W Main AVE**

Inspection Date: 03/26/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 22 Accurate thermometer provided and used to evaluate temperature of PHF

Inspection Date: 04/17/2019 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 05/17/2019 1ST RE-INSPECTION

Violations

Facility **Classic Burger** **Address** **14700 E Indiana AVE 2014**

Inspection Date: 11/19/2018 PRE OPERATIONAL
Violations

Inspection Date: 12/27/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
 - 34 Wiping cloths properly used, stored; proper sanitizer
-

CLASSIC CAFÉ & COFFEE HOUSE **502 S MAIN**

Inspection Date: 08/07/2017 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 25 Toxic substances properly identified, stored, used
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 08/23/2018 ROUTINE INSPECTION
Violations

- 39 Single-use and single-service articles properly stored, used

Inspection Date: 08/13/2019 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
-

CLINKERDAGGER **621 W MALLON AVE**

Inspection Date: 11/06/2017 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 07/17/2018 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities

Inspection Date: 10/22/2018 ROUTINE INSPECTION
Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 03/13/2019 ROUTINE INSPECTION
Violations

- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
 - 36 Proper eating, tasting, drinking, or tobacco use
-

Facility **CLOVER** **Address** **913 E SHARP AVE**

Inspection Date: 12/06/2017 ROUTINE INSPECTION

- Violations
- 19 No room temperature storage; proper use of time as a control, procedures available
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 23 Proper Consumer Advisory posted for raw or undercooked foods
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 01/11/2018 1ST RE-INSPECTION

Violations

Inspection Date: 01/26/2018 SITE VISIT

Violations

Inspection Date: 06/28/2018 ROUTINE INSPECTION

- Violations
- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
 - 14 Raw meats below or away from ready-to-eat food; species separated
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 12/20/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
 - 06 Adequate handwashing facilities
 - 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
 - 14 Raw meats below or away from ready-to-eat food; species separated
 - 16 Proper cooling procedures
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 25 Toxic substances properly identified, stored, used
 - 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 01/18/2019 1ST RE-INSPECTION

Violations

Inspection Date: 06/20/2019 ROUTINE INSPECTION

- Violations
- 04 Hands washed as required
 - 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
 - 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
 - 19 No room temperature storage; proper use of time as a control, procedures available
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/19/2019 1ST RE-INSPECTION

- Violations
- 32 Insects, rodents, animals not present; entrance controlled
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

CLUB DEMONSTRATION SERVICES #670 **9520 Towne Centre DR 120**

Inspection Date: 10/20/2017 ROUTINE INSPECTION

Violations

Inspection Date: 11/30/2018 ROUTINE INSPECTION

- Violations
- 22 Accurate thermometer provided and used to evaluate temperature of PHF

Club Demonstration Services **12020 N Newport HWY**

Inspection Date: 08/30/2018 ROUTINE INSPECTION

Violations

<u>Facility</u>	<u>Address</u>
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Cochinito Taqueria

10 N Post ST

Inspection Date: 02/09/2018 PRE OPERATIONAL
Violations

Inspection Date: 03/13/2018 EDUCATIONAL VISIT
Violations

Inspection Date: 04/03/2018 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 07/14/2018 ROUTINE INSPECTION
Violations

Inspection Date: 10/17/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 04/02/2019 ROUTINE INSPECTION
Violations

Inspection Date: 07/11/2019 ROUTINE INSPECTION
Violations

COEUR D'ALENE TRAIL	9000 W AIRPORT DR 401
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Inspection Date: 10/25/2017 ROUTINE INSPECTION
Violations

Inspection Date: 07/23/2018 ROUTINE INSPECTION
Violations

Inspection Date: 06/11/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained

COFFEE COMA	120 N MAIN
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Inspection Date: 04/13/2018 ROUTINE INSPECTION
Violations
45 Sewage, wastewater properly disposed

Inspection Date: 04/03/2019 ROUTINE INSPECTION
Violations

COFFEE CUP CAFÉ (THE)	422 W RIVERSIDE (US BANK) 102
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Inspection Date: 02/02/2018 ROUTINE INSPECTION
Violations
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/09/2018 ROUTINE INSPECTION
Violations

Inspection Date: 03/05/2019 ROUTINE INSPECTION
Violations

Facility **COLBERT TRADING CO.** **Address** **18711 N YALE RD**

Inspection Date: 11/03/2017 SITE VISIT
Violations

Inspection Date: 03/13/2018 ROUTINE INSPECTION
Violations
39 Single-use and single-service articles properly stored, used

Inspection Date: 05/02/2019 ROUTINE INSPECTION
Violations
32 Insects, rodents, animals not present; entrance controlled

COLD STONE CREAMERY **3011 E 29TH AVE**

Inspection Date: 03/06/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/16/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

COLD STONE CREAMERY **9502 N NEWPORT HWY**

Inspection Date: 02/09/2018 ROUTINE INSPECTION
Violations

Inspection Date: 01/22/2019 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer

Cole's Bakery & Cafe **521 E HOLLAND AVE 20**

Inspection Date: 03/13/2018 ROUTINE INSPECTION
Violations
14 Raw meats below or away from ready-to-eat food; species separated
26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 08/21/2018 ROUTINE INSPECTION
Violations

Inspection Date: 12/19/2018 PRE OPERATIONAL
Violations

Inspection Date: 03/29/2019 ROUTINE INSPECTION
Violations
32 Insects, rodents, animals not present; entrance controlled

Inspection Date: 07/25/2019 ROUTINE INSPECTION
Violations
14 Raw meats below or away from ready-to-eat food; species separated
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
34 Wiping cloths properly used, stored; proper sanitizer
43 Non food-contact surfaces maintained and clean

Coles Bakery & Cafe **521 E Holland #20**

Inspection Date: 03/29/2019 ROUTINE INSPECTION
Violations

Coles Coffee **3103 N Pines RD**

Inspection Date: 12/17/2018 PRE OPERATIONAL
Violations

Inspection Date: 01/16/2019 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer
38 Utensils, equipment, linens properly stored, used, handled

Facility **Address**
Comfort Hospitality **907 W 3RD AVE**

Inspection Date: 03/14/2018 PRE OPERATIONAL
Violations

Inspection Date: 01/17/2019 ROUTINE INSPECTION
Violations

COMFORT INN & SUITES **12415 E MISSION AVE**

Inspection Date: 09/29/2017 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 34 Wiping cloths properly used, stored; proper sanitizer
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 10/12/2018 ROUTINE INSPECTION
Violations

- 39 Single-use and single-service articles properly stored, used

Inspection Date: 08/27/2019 ROUTINE INSPECTION
Violations

Commellini Estate Inc **14715 N DARTFORD DR**

Inspection Date: 05/22/2018 ROUTINE INSPECTION
Violations

Inspection Date: 05/21/2019 ROUTINE INSPECTION
Violations

COMMELLINI ESTATE **14715 N DARTFORD DR**

Inspection Date: 12/01/2017 ROUTINE INSPECTION
Violations

Inspection Date: 06/01/2018 ROUTINE INSPECTION
Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; test strips available and used
- 45 Sewage, wastewater properly disposed

Inspection Date: 09/05/2018 ROUTINE INSPECTION
Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 04/23/2019 ROUTINE INSPECTION
Violations

Community Pint LLC **120 E Sprague AVE**

Inspection Date: 09/01/2017 ROUTINE INSPECTION
Violations

- 32 Insects, rodents, animals not present; entrance controlled
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 08/30/2018 ROUTINE INSPECTION
Violations

- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/23/2019 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained

Facility **Address**
CONLEY'S & PIONEER PIES **12622 E SPRAGUE AVE**

Inspection Date: 01/30/2018 ROUTINE INSPECTION

Violations

- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 09/26/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 01/18/2019 ROUTINE INSPECTION

Violations

- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 25 Toxic substances properly identified, stored, used
- 32 Insects, rodents, animals not present; entrance controlled
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/16/2019 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

CONOCO FOOD MART/ S&J PARTNERS **1602 W 3RD AVE**

Inspection Date: 05/30/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used
- 34 Wiping cloths properly used, stored; proper sanitizer
- 45 Sewage, wastewater properly disposed

Inspection Date: 08/21/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 25 Toxic substances properly identified, stored, used
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored

CORBIN SENIOR CENTER **827 W CLEVELAND AVE**

Inspection Date: 10/07/2017 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 10/06/2018 ROUTINE INSPECTION

Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 06 Adequate handwashing facilities

CORNER CLUB TAVERN **2208 N PARK RD**

Inspection Date: 12/07/2017 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 12/26/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 43 Non food-contact surfaces maintained and clean

Facility **CORNER DOOR (THE)** **Address** **3301 N ARGONNE RD**

Inspection Date: 07/24/2018 ROUTINE INSPECTION
Violations

Inspection Date: 11/26/2018 ROUTINE INSPECTION
Violations

Inspection Date: 05/14/2019 ROUTINE INSPECTION
Violations

Cosa Nostra **800 W 5th AVE**

Inspection Date: 10/11/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities

COSTA VIDA **10 N Sullivan RD D**

Inspection Date: 05/31/2019 ROUTINE INSPECTION
Violations

COSTA VIDA **4805 N DIVISION ST 102**

Inspection Date: 02/06/2018 ROUTINE INSPECTION
Violations

- 41 Warewashing facilities properly installed, maintained, used; test strips available and used

Inspection Date: 07/10/2018 ROUTINE INSPECTION
Violations

Inspection Date: 02/07/2019 ROUTINE INSPECTION
Violations

Inspection Date: 08/05/2019 ROUTINE INSPECTION
Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
- 45 Sewage, wastewater properly disposed

Costa Vida **9412 N Newport HWY**

Inspection Date: 08/23/2017 EDUCATIONAL VISIT
Violations

Inspection Date: 01/19/2018 ROUTINE INSPECTION
Violations

Inspection Date: 07/25/2018 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 01/29/2019 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 02/28/2019 1ST RE-INSPECTION
Violations

Inspection Date: 07/23/2019 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
-

Facility **Costa Vida** **Address** **10 N Sullivan RD**

Inspection Date: 05/30/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)

Inspection Date: 06/25/2018 1ST RE-INSPECTION

Violations

Inspection Date: 11/13/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 04/30/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 05/28/2019 1ST RE-INSPECTION

Violations

Costco Wholesale #1298 **12020 N Newport HWY**

Inspection Date: 07/09/2018 PRE OPERATIONAL

Violations

Inspection Date: 08/07/2018 ROUTINE INSPECTION

Violations

Inspection Date: 08/13/2018 ROUTINE INSPECTION

Violations

Inspection Date: 05/10/2019 ROUTINE INSPECTION

Violations

COSTCO WHOLESALE #670 **5601 E SPRAGUE AVE**

Inspection Date: 10/20/2017 ROUTINE INSPECTION

Violations

Inspection Date: 03/14/2018 ROUTINE INSPECTION

Violations

Inspection Date: 10/26/2018 ROUTINE INSPECTION

Violations

- 39 Single-use and single-service articles properly stored, used

Inspection Date: 04/05/2019 ROUTINE INSPECTION

Violations

Facility **Address**
COTTAGE CAFE **6902 E APPLEWAY BLVD**

Inspection Date: 08/02/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 02/22/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 08/23/2018 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 01/17/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/18/2019 ROUTINE INSPECTION

Violations

COUGAR CREST WINERY **8 N POST ST 6**

Inspection Date: 12/07/2018 ROUTINE INSPECTION

Violations

COUPLE OF CHEFS CATERING **1011 W Broadway AVE**

Inspection Date: 09/15/2017 ROUTINE INSPECTION

Violations

COURTLAND PLACE/ WILSON/COGLAN **1309 N EVERGREEN RD**

Inspection Date: 09/11/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/17/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 11/20/2018 ROUTINE INSPECTION

Violations

Inspection Date: 02/21/2019 ROUTINE INSPECTION

Violations

- 37 In-use utensils properly stored
- 39 Single-use and single-service articles properly stored, used
- 43 Non food-contact surfaces maintained and clean

COURTYARD BY MARRIOTT Downtown Spokane **401 N RIVERPOINT BLVD**

Inspection Date: 03/07/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 05/21/2019 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 22 Accurate thermometer provided and used to evaluate temperature of PHF
 - 41 Warewashing facilities properly installed, maintained, used; test strips available and used
-

Facility **Address**
COZY COFFEE **514 N BARKER RD**

Inspection Date: 02/07/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 02/26/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 03/25/2019 1ST RE-INSPECTION

Violations

Crack of Dawn **7311 E 4th AVE**

Inspection Date: 05/22/2018 ROUTINE INSPECTION

Violations

- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 34 Wiping cloths properly used, stored; proper sanitizer

Craft and Gather **4403 S Dishman Mica RD**

Inspection Date: 11/27/2017 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 04/25/2018 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 12/20/2018 ROUTINE INSPECTION

Violations

- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 38 Utensils, equipment, linens properly stored, used, handled

Inspection Date: 05/30/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 34 Wiping cloths properly used, stored; proper sanitizer

CRAFTSMAN CELLARS **1194 W SUMMIT PKY**

Inspection Date: 12/08/2017 ROUTINE INSPECTION

Violations

- 22 Accurate thermometer provided and used to evaluate temperature of PHF

Inspection Date: 11/16/2018 ROUTINE INSPECTION

Violations

Inspection Date: 04/25/2019 ROUTINE INSPECTION

Violations

Crate Food Truck **1014 N PINES RD 120**

Inspection Date: 04/03/2018 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

Inspection Date: 08/23/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Facility **Address**
CRAVE EATS. DRINKS. NIGHTLIFE. **401 W RIVERSIDE AVE 101**

Inspection Date: 08/14/2018 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 25 Toxic substances properly identified, stored, used

Inspection Date: 03/26/2019 ROUTINE INSPECTION

Violations

Crepe Cafe Sisters **1014 N Pines RD 120**

Inspection Date: 04/20/2019 ROUTINE INSPECTION

Violations

Inspection Date: 07/11/2019 SITE VISIT

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

CRICKETS DELI & SPOKANE EASTERN COFFE **601 W RIVERSIDE AVE 210**

Inspection Date: 10/23/2017 ROUTINE INSPECTION

Violations

Inspection Date: 04/25/2018 ROUTINE INSPECTION

- Violations
- 25 Toxic substances properly identified, stored, used
 - 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 10/17/2018 ROUTINE INSPECTION

- Violations
- 36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 05/16/2019 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 06 Adequate handwashing facilities
 - 34 Wiping cloths properly used, stored; proper sanitizer

CROWN FOODS, INC. **1402 W NORTHWEST BLVD**

Inspection Date: 06/01/2018 ROUTINE INSPECTION

Violations

CRUSH COFFEE BAR **13411 E 32ND AVE F**

Inspection Date: 01/19/2018 ROUTINE INSPECTION

Violations

Inspection Date: 02/28/2019 ROUTINE INSPECTION

- Violations
- 34 Wiping cloths properly used, stored; proper sanitizer

Crush Coffee Bar **16923 E Sprague AVE**

Inspection Date: 01/29/2018 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities

Inspection Date: 04/08/2019 ROUTINE INSPECTION

Violations

Curbside Carabiner Coffee **4126 S Best LN**

Inspection Date: 04/20/2019 ROUTINE INSPECTION

Violations

Facility **D' Bali Asian Bistro** **Address** **12924 W Sunset HWY**

Inspection Date: 10/11/2018 PRE OPERATIONAL
Violations

Inspection Date: 11/13/2018 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored

Inspection Date: 03/06/2019 ROUTINE INSPECTION
Violations

- 16 Proper cooling procedures
- 30 Proper thawing methods used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 03/25/2019 EDUCATIONAL VISIT
Violations

Inspection Date: 04/03/2019 1ST RE-INSPECTION
Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods

D. LISH'S HAMBURGERS **1625 N DIVISION ST**

Inspection Date: 09/07/2017 PRE OPERATIONAL
Violations

Inspection Date: 05/05/2018 ROUTINE INSPECTION
Violations

Inspection Date: 05/29/2018 ROUTINE INSPECTION
Violations

- 09 Proper washing of fruits and vegetables
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 06/26/2018 1ST RE-INSPECTION
Violations

Inspection Date: 05/10/2019 ROUTINE INSPECTION
Violations

Inspection Date: 08/30/2019 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 25 Toxic substances properly identified, stored, used
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
-

Facility **DAA LONGHORN BBQ** **Address** **2215 S HAYFORD RD**

Inspection Date: 09/14/2017 ROUTINE INSPECTION

- Violations
09 Proper washing of fruits and vegetables

Inspection Date: 05/03/2018 ROUTINE INSPECTION

- Violations
05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
34 Wiping cloths properly used, stored; proper sanitizer
39 Single-use and single-service articles properly stored, used
40 Food and nonfood surfaces properly used and constructed; cleanable
42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 09/13/2018 ROUTINE INSPECTION

- Violations
06 Adequate handwashing facilities

Inspection Date: 05/16/2019 ROUTINE INSPECTION

- Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
34 Wiping cloths properly used, stored; proper sanitizer

DAGNY'S COFFEE COMPANY **12925 E TRENT AVE**

Inspection Date: 08/08/2018 ROUTINE INSPECTION

- Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 09/07/2018 1ST RE-INSPECTION

- Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 09/14/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 09/17/2018 2ND RE-INSPECTION

Violations

Inspection Date: 10/15/2018 FOLLOW-UP INSPECTION

- Violations
06 Adequate handwashing facilities
37 In-use utensils properly stored
38 Utensils, equipment, linens properly stored, used, handled
39 Single-use and single-service articles properly stored, used

DAILY GRIND DOWNTOWN **421 W RIVERSIDE AVE 203**

Inspection Date: 07/30/2018 ROUTINE INSPECTION

- Violations
02 Food worker cards current for all food workers; new food workers trained
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
25 Toxic substances properly identified, stored, used
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 01/29/2019 ROUTINE INSPECTION

- Violations
14 Raw meats below or away from ready-to-eat food; species separated
15 Proper handling of pooled eggs
16 Proper cooling procedures
25 Toxic substances properly identified, stored, used
26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f

Inspection Date: 03/04/2019 1ST RE-INSPECTION

Violations

DAILY HABIT/ YOCKEY COFFEE ENTERPRISE **5629 E TRENT AVE**

Inspection Date: 12/27/2018 ROUTINE INSPECTION

- Violations
42 Food-contact surfaces maintained, cleaned, sanitized
43 Non food-contact surfaces maintained and clean
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Facility **DAILY HABIT** **Address** **6702 N COUNTRY HOMES BLVD**
Inspection Date: 06/12/2018 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer

DAIRY QUEEN **917 E WELLESLEY AVE**
Inspection Date: 03/12/2018 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
36 Proper eating, tasting, drinking, or tobacco use
37 In-use utensils properly stored

Inspection Date: 03/19/2019 ROUTINE INSPECTION
Violations

DAIRY QUEEN **1221 N PINES RD**
Inspection Date: 01/12/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
25 Toxic substances properly identified, stored, used

Inspection Date: 01/29/2019 ROUTINE INSPECTION
Violations

Dairy Queen **10198 W Highway 2**
Inspection Date: 01/16/2018 ROUTINE INSPECTION
Violations
37 In-use utensils properly stored

DALEY'S CHEAP SHOTS **6412 E TRENT AVE**
Inspection Date: 12/20/2018 ROUTINE INSPECTION
Violations
26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
33 Potential food contamination prevented during delivery, preparation, storage, display
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Damas Middle Eastern Store **21 S Thierman RD B**
Inspection Date: 05/16/2019 PRE OPERATIONAL
Violations

Inspection Date: 07/02/2019 ROUTINE INSPECTION
Violations

Facility **DARCY'S** **Address** **10502 E SPRAGUE 100**

Inspection Date: 08/01/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 04/30/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used

Inspection Date: 11/01/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 02/21/2019 ROUTINE INSPECTION

Violations

Inspection Date: 08/12/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

DAS STEIN HAUS **1812 W FRANCIS AVE**

Inspection Date: 11/13/2017 ROUTINE INSPECTION

Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 12/21/2017 1ST RE-INSPECTION

Violations

Inspection Date: 06/01/2018 ROUTINE INSPECTION

Violations

Inspection Date: 11/20/2018 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display

DAS STEIN HAUS **1812 W FRANCIS AVE**

Inspection Date: 04/15/2019 ROUTINE INSPECTION

Violations

- 09 Proper washing of fruits and vegetables
- 30 Proper thawing methods used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 43 Non food-contact surfaces maintained and clean

DAVENPORT DIST. HOSPIT. DBA RUBY 2 **123 S POST ST**

Inspection Date: 05/14/2018 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Facility **Address**
DAVENPORT HOTEL **10 S POST ST**

Inspection Date: 11/06/2017 ROUTINE INSPECTION

Violations
16 Proper cooling procedures

Inspection Date: 12/11/2017 1ST RE-INSPECTION

Violations

Inspection Date: 07/02/2018 ROUTINE INSPECTION

Violations

Inspection Date: 01/07/2019 ROUTINE INSPECTION

Violations
37 In-use utensils properly stored

DAVENPORT HOTEL-PALM COURT GRILL **10 S POST ST**

Inspection Date: 11/06/2017 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33 Potential food contamination prevented during delivery, preparation, storage, display
42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 07/02/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
34 Wiping cloths properly used, stored; proper sanitizer
37 In-use utensils properly stored

Inspection Date: 12/10/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 01/07/2019 1ST RE-INSPECTION

Violations

Inspection Date: 06/17/2019 ROUTINE INSPECTION

Violations
05 Proper barriers used to prevent bare hand contact with ready-to-eat foods

DAVE'S BAR & GRILL **12124 E SPRAGUE AVE**

Inspection Date: 09/20/2017 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 01/23/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities

Inspection Date: 09/26/2018 ROUTINE INSPECTION

Violations
14 Raw meats below or away from ready-to-eat food; species separated
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 02/27/2019 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
22 Accurate thermometer provided and used to evaluate temperature of PHF
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 08/14/2019 ROUTINE INSPECTION

Violations
14 Raw meats below or away from ready-to-eat food; species separated
30 Proper thawing methods used

Facility **DAVID'S PIZZA** **Address** **803 W MALLON ST**

Inspection Date: 11/01/2018 ROUTINE INSPECTION

- Violations
- 25 Toxic substances properly identified, stored, used
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 04/15/2019 ROUTINE INSPECTION

- Violations
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
-

DAYS INN & SUITES **1215 S GARFIELD RD**

Inspection Date: 07/24/2018 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 06/26/2019 ROUTINE INSPECTION

- Violations
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)

Inspection Date: 07/24/2019 1ST RE-INSPECTION

Violations

DAYS INN **120 W 3RD AVE**

Inspection Date: 12/19/2017 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 06 Adequate handwashing facilities
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 10/31/2018 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 22 Accurate thermometer provided and used to evaluate temperature of PHF
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 11/02/2018 EDUCATIONAL VISIT

Violations

DEER PARK CHEVRON **1100 S MAIN ST**

Inspection Date: 08/23/2018 ROUTINE INSPECTION

- Violations
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 05/06/2019 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
-

Delectable Catering and Events **1924 W Pacific AVE B**

Inspection Date: 11/10/2017 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 11/07/2018 ROUTINE INSPECTION

Violations

Facility
DELEON FOODS, INC

Address
15530 E SPRAGUE AVE

Inspection Date: 12/26/2017 ROUTINE INSPECTION
Violations

Inspection Date: 05/04/2018 ROUTINE INSPECTION
Violations

Inspection Date: 07/20/2018 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
14 Raw meats below or away from ready-to-eat food; species separated
25 Toxic substances properly identified, stored, used
31 Food Properly labeled

Inspection Date: 08/16/2018 1ST RE-INSPECTION
Violations

Inspection Date: 11/21/2018 ROUTINE INSPECTION
Violations

Inspection Date: 04/11/2019 ROUTINE INSPECTION
Violations
16 Proper cooling procedures
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 05/03/2019 1ST RE-INSPECTION
Violations
30 Proper thawing methods used

Inspection Date: 07/21/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
34 Wiping cloths properly used, stored; proper sanitizer

DELEON FOODS INC. **102 E FRANCIS AVE**

Inspection Date: 10/26/2017 ROUTINE INSPECTION
Violations

Inspection Date: 11/14/2018 ROUTINE INSPECTION
Violations
14 Raw meats below or away from ready-to-eat food; species separated

Facility
DELEON FOODS INC

Address
102 E FRANCIS AVE

Inspection Date: 08/16/2017 1ST RE-INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 08/28/2017 EDUCATIONAL VISIT

Violations

Inspection Date: 08/29/2017 2ND RE-INSPECTION

Violations

Inspection Date: 09/29/2017 FOLLOW-UP INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 04/25/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 10/23/2018 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)

Inspection Date: 11/14/2018 1ST RE-INSPECTION

Violations

Inspection Date: 06/12/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 07/03/2019 1ST RE-INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 07/16/2019 EDUCATIONAL VISIT

Violations

Inspection Date: 07/18/2019 2ND RE-INSPECTION

Violations

Inspection Date: 08/19/2019 FOLLOW-UP INSPECTION

Violations

- 16 Proper cooling procedures
- 20 Proper reheating procedures for hot holding

Inspection Date: 08/22/2019 EDUCATIONAL VISIT

Violations

Facility **DELEON Taco & Bar** **Address** **10208 N Division ST**

Inspection Date: 08/15/2017 ROUTINE INSPECTION

Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 03/28/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 04/24/2018 ROUTINE INSPECTION

Violations

Inspection Date: 11/06/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
19 No room temperature storage; proper use of time as a control, procedures available

Inspection Date: 12/04/2018 1ST RE-INSPECTION

Violations

Inspection Date: 06/19/2019 ROUTINE INSPECTION

Violations

DeLeon's Taco & Bar #3 **2718 E 57th AVE #105**

Inspection Date: 10/04/2018 PRE OPERATIONAL

Violations

Inspection Date: 11/05/2018 ROUTINE INSPECTION

Violations
37 In-use utensils properly stored

Inspection Date: 04/01/2019 ROUTINE INSPECTION

Violations

DeLeon's Taco & Bar#2 **1801 N Hamilton ST**

Inspection Date: 05/23/2019 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
34 Wiping cloths properly used, stored; proper sanitizer
37 In-use utensils properly stored
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

DENNY'S RESTAURANT #6581 **6 N PINES RD**

Inspection Date: 10/26/2018 ROUTINE INSPECTION

Violations
04 Hands washed as required
33 Potential food contamination prevented during delivery, preparation, storage, display

DENNY'S RESTAURANT #6870 **3711 S GEIGER BLVD**

Inspection Date: 03/21/2018 ROUTINE INSPECTION

Violations

Inspection Date: 07/03/2018 ROUTINE INSPECTION

Violations

Inspection Date: 02/26/2019 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

DENNY'S RESTAURANT #6954 **2022 N ARGONNE RD**

Inspection Date: 10/30/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained

Facility **DENNY'S** **Address** **3525 N DIVISION ST**

Inspection Date: 04/12/2018 ROUTINE INSPECTION
Violations

Inspection Date: 03/11/2019 ROUTINE INSPECTION
Violations

02 Food worker cards current for all food workers; new food workers trained

Devil's Brew **5226 N DIVISION ST**

Inspection Date: 10/27/2017 ROUTINE INSPECTION
Violations

06 Adequate handwashing facilities
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
39 Single-use and single-service articles properly stored, used

Inspection Date: 07/27/2018 ROUTINE INSPECTION
Violations

42 Food-contact surfaces maintained, cleaned, sanitized

Devil's Brew **1430 S ALBERT ST**

Inspection Date: 11/01/2017 ROUTINE INSPECTION
Violations

06 Adequate handwashing facilities
33 Potential food contamination prevented during delivery, preparation, storage, display
39 Single-use and single-service articles properly stored, used
44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 10/02/2018 ROUTINE INSPECTION
Violations

Inspection Date: 10/12/2018 1ST RE-INSPECTION
Violations

Inspection Date: 04/08/2019 ROUTINE INSPECTION
Violations

34 Wiping cloths properly used, stored; proper sanitizer

Devil's Brew **921 E HOUSTON AVE**

Inspection Date: 09/26/2018 ROUTINE INSPECTION
Violations

45 Sewage, wastewater properly disposed

DICKEY'S BARBECUE PIT **12628 N DIVISION ST**

Inspection Date: 08/29/2017 ROUTINE INSPECTION
Violations

Inspection Date: 04/03/2018 ROUTINE INSPECTION
Violations

33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 10/25/2018 ROUTINE INSPECTION
Violations

06 Adequate handwashing facilities

Inspection Date: 03/13/2019 ROUTINE INSPECTION
Violations

48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/01/2019 ROUTINE INSPECTION
Violations

02 Food worker cards current for all food workers; new food workers trained
43 Non food-contact surfaces maintained and clean

Facility **Dickey's Barbecue Pit** **Address** **14720 E Sprague AVE**

Inspection Date: 12/05/2017 SITE VISIT
Violations

Inspection Date: 12/13/2017 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 08/20/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities
25 Toxic substances properly identified, stored, used
43 Non food-contact surfaces maintained and clean

Inspection Date: 12/17/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
22 Accurate thermometer provided and used to evaluate temperature of PHF
25 Toxic substances properly identified, stored, used
26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f

Inspection Date: 01/15/2019 1ST RE-INSPECTION
Violations

Inspection Date: 05/21/2019 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

DICK'S HAMBURGERS, INC. **10 E 3RD AVE**

Inspection Date: 11/01/2017 ROUTINE INSPECTION
Violations

Inspection Date: 06/14/2018 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities

Inspection Date: 11/20/2018 ROUTINE INSPECTION
Violations

Inspection Date: 05/21/2019 ROUTINE INSPECTION
Violations

Facility **DIDIER YOGURT & MORE** **Address** **10410 N DIVISION ST**

Inspection Date: 09/13/2018 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 10/11/2018 1ST RE-INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 10/16/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 10/24/2018 2ND RE-INSPECTION

Violations

Inspection Date: 11/15/2018 FOLLOW-UP INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 05/15/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 25 Toxic substances properly identified, stored, used
- 34 Wiping cloths properly used, stored; proper sanitizer

DiNardi's Pizza & Pasta **829 E Boone AVE A**

Inspection Date: 05/31/2018 ROUTINE INSPECTION

Violations

Inspection Date: 06/14/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 06/26/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 10/29/2018 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 03/26/2019 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

Inspection Date: 08/19/2019 ROUTINE INSPECTION

Violations

Facility **DING HOW ASIAN GOURMET RESTAURANT** **Address** **1332 N LIBERTY LAKE RD**

Inspection Date: 10/13/2017 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 14 Raw meats below or away from ready-to-eat food; species separated
- 19 No room temperature storage; proper use of time as a control, procedures available
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 11/01/2017 1ST RE-INSPECTION

Violations

Inspection Date: 07/24/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 12/20/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 13 Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross cont
- 14 Raw meats below or away from ready-to-eat food; species separated
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 05/24/2019 ROUTINE INSPECTION

Violations

- 37 In-use utensils properly stored

DIVINE CONOCO **10222 N DIVISION ST**

Inspection Date: 04/11/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 06/21/2019 ROUTINE INSPECTION

Violations

Divine Corp #14 **518 E 29TH AVE**

Inspection Date: 08/07/2017 ROUTINE INSPECTION

Violations

Inspection Date: 11/06/2018 ROUTINE INSPECTION

Violations

DIVINE CORP. MISSION & GREENE **3125 E MISSION AVE**

Inspection Date: 08/30/2017 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 03/23/2018 ROUTINE INSPECTION

Violations

Inspection Date: 06/12/2019 ROUTINE INSPECTION

Violations

- 22 Accurate thermometer provided and used to evaluate temperature of PHF

DIVINE CORP. WALNUT **1428 W 2ND AVE**

Inspection Date: 11/14/2017 ROUTINE INSPECTION

Violations

Inspection Date: 11/01/2018 ROUTINE INSPECTION

Violations

Facility **Address**
DIVINE CORPORATION-LIBERTY LAKE **21804 E MISSION AVE**

Inspection Date: 03/01/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities

Inspection Date: 01/23/2019 ROUTINE INSPECTION

Violations
34 Wiping cloths properly used, stored; proper sanitizer
39 Single-use and single-service articles properly stored, used

DIVINE FASMART **8213 N MARKET ST**

Inspection Date: 09/11/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
34 Wiping cloths properly used, stored; proper sanitizer
43 Non food-contact surfaces maintained and clean
49 Adequate ventilation, lighting; designated areas used

Inspection Date: 07/18/2019 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
33 Potential food contamination prevented during delivery, preparation, storage, display
45 Sewage, wastewater properly disposed

DIVINE FREYA #09 **3602 E SPRAGUE AVE**

Inspection Date: 08/30/2017 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 04/26/2018 ROUTINE INSPECTION

Violations
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

DIVINE PINES CORP. **1520 N PINES RD**

Inspection Date: 08/27/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
33 Potential food contamination prevented during delivery, preparation, storage, display

DIVINE'S CONOCO FASMART #5 **925 E WELLESLEY AVE**

Inspection Date: 07/16/2018 ROUTINE INSPECTION

Violations

Inspection Date: 05/01/2019 ROUTINE INSPECTION

Violations

DIVINE'S FASMART #22 **701 E 2ND AVE**

Inspection Date: 08/24/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
34 Wiping cloths properly used, stored; proper sanitizer

DIVINES MID CITY FOOD MART **822 W 2ND AVE**

Inspection Date: 12/06/2017 ROUTINE INSPECTION

Violations

Inspection Date: 11/01/2018 ROUTINE INSPECTION

Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

<u>Facility</u>	<u>Address</u>
DIVOTS Grill & SPORTS BAR	1201 N COUNTRY CLUB DR
Inspection Date: 11/03/2017	ROUTINE INSPECTION
Violations	
Inspection Date: 05/24/2018	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 11/27/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 05/01/2019	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
43	Non food-contact surfaces maintained and clean
Inspection Date: 08/06/2019	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
34	Wiping cloths properly used, stored; proper sanitizer
Doc and Char's Old Time Orchard and Farm	8814 E Greenbluff RD
Inspection Date: 09/25/2018	ROUTINE INSPECTION
Violations	
Dollar Tree #6322	10833 W Sunset BLVD
Inspection Date: 08/10/2017	ROUTINE INSPECTION
Violations	
Inspection Date: 07/12/2018	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 04/24/2019	ROUTINE INSPECTION
Violations	
DOLLAR TREE #05860	12121 E SPRAGUE AVE
Inspection Date: 06/01/2018	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
DOLLAR TREE #2672	15520 E SPRAGUE AVE
Inspection Date: 03/26/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 01/16/2019	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
DOLLAR TREE #4220	5605 E SPRAGUE AVE 1
Inspection Date: 01/11/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 02/05/2019	ROUTINE INSPECTION
Violations	
DOLLAR TREE #5453	821 N MAIN ST N
Inspection Date: 05/02/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 01/07/2019	ROUTINE INSPECTION
Violations	

Facility **DOLLAR TREE STORE #2449** **Address** **6416 N DIVISION ST**

Inspection Date: 01/03/2018 ROUTINE INSPECTION

Violations
14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 01/09/2019 ROUTINE INSPECTION

Violations

DOLLAR TREE STORE #2677 **7414 N DIVISION ST**

Inspection Date: 01/02/2018 ROUTINE INSPECTION

Violations
14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 01/02/2019 ROUTINE INSPECTION

Violations

DOLLAR TREE STORE #2693 **2520 E 29TH AVE**

Inspection Date: 03/05/2018 ROUTINE INSPECTION

Violations

Inspection Date: 03/04/2019 ROUTINE INSPECTION

Violations

DOLLAR TREE STORE #2701 **9211 E MONTGOMERY AVE**

Inspection Date: 06/20/2018 ROUTINE INSPECTION

Violations
39 Single-use and single-service articles properly stored, used

Inspection Date: 04/05/2019 ROUTINE INSPECTION

Violations

DOLLAR TREE STORE #3077 **2424 1ST ST**

Inspection Date: 01/02/2018 ROUTINE INSPECTION

Violations
14 Raw meats below or away from ready-to-eat food; species separated
31 Food Properly labeled

Inspection Date: 01/02/2019 ROUTINE INSPECTION

Violations

DOMINI'S SANDWICHES, INC. **703 W SPRAGUE AVE**

Inspection Date: 11/08/2017 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 06/18/2018 ROUTINE INSPECTION

Violations

Inspection Date: 12/03/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities

Inspection Date: 05/30/2019 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained

DOMINO'S PIZZA **1879 1ST ST**

Inspection Date: 04/11/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 03/26/2019 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Facility **DOMINO'S PIZZA** **Address** **9329 N DIVISION ST**

Inspection Date: 01/10/2018 ROUTINE INSPECTION
Violations

Inspection Date: 05/24/2019 ROUTINE INSPECTION
Violations

- 04 Hands washed as required
- 34 Wiping cloths properly used, stored; proper sanitizer

DOMINO'S PIZZA **5525 N ALBERTA ST**

Inspection Date: 03/02/2018 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 30 Proper thawing methods used

Inspection Date: 01/08/2019 ROUTINE INSPECTION
Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

DOMINO'S PIZZA **5620 S REGAL ST 10**

Inspection Date: 05/30/2018 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities

Inspection Date: 07/25/2019 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained

DOMINO'S PIZZA **2901 N ARGONNE RD**

Inspection Date: 06/12/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 04 Hands washed as required
- 06 Adequate handwashing facilities
- 46 Toilet facilities properly constructed, supplied, cleaned

DOMINO'S PIZZA **1235 N LIBERTY LAKE RD 107**

Inspection Date: 01/29/2018 ROUTINE INSPECTION
Violations

Inspection Date: 03/21/2019 ROUTINE INSPECTION
Violations

DOMINO'S PIZZA **726 W 3RD AVE**

Inspection Date: 05/02/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 04/10/2019 ROUTINE INSPECTION
Violations

DOMINO'S PIZZA **12622 W Hwy 2**

Inspection Date: 02/08/2018 ROUTINE INSPECTION
Violations

Inspection Date: 01/03/2019 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 25 Toxic substances properly identified, stored, used
- 39 Single-use and single-service articles properly stored, used

Facility **DOMINO'S PIZZA** **Address** **2108 E WELLESLEY AVE**

Inspection Date: 01/05/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 01/16/2019 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained

DOMINO'S PIZZA **11510 E SPRAGUE AVE**

Inspection Date: 01/03/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
30 Proper thawing methods used

Inspection Date: 02/15/2019 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
32 Insects, rodents, animals not present; entrance controlled

Domino's Pizza **1320 N Hamilton ST**

Inspection Date: 11/16/2018 PRE OPERATIONAL

Violations

Inspection Date: 12/06/2018 ROUTINE INSPECTION

Violations

Inspection Date: 04/01/2019 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
34 Wiping cloths properly used, stored; proper sanitizer

Domino's Pizza **510 S Thor**

Inspection Date: 03/05/2019 PRE OPERATIONAL

Violations

Inspection Date: 04/04/2019 ROUTINE INSPECTION

Violations

Domino's **604 S Sullivan RD**

Inspection Date: 06/25/2019 PRE OPERATIONAL

Violations

Inspection Date: 07/16/2019 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained

Facility **Address**
DONNA'S DINER **15112 E SPRAGUE AVE**

Inspection Date: 08/02/2017 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 04/23/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 25 Toxic substances properly identified, stored, used
 - 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 10/19/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 06 Adequate handwashing facilities
 - 14 Raw meats below or away from ready-to-eat food; species separated
 - 16 Proper cooling procedures
 - 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 11/13/2018 1ST RE-INSPECTION

- Violations
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods

Inspection Date: 02/19/2019 ROUTINE INSPECTION

- Violations
- 25 Toxic substances properly identified, stored, used
 - 37 In-use utensils properly stored
 - 43 Non food-contact surfaces maintained and clean

Inspection Date: 08/20/2019 ROUTINE INSPECTION

- Violations
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
 - 16 Proper cooling procedures
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Donut Parade **2152 N Hamilton ST**

Inspection Date: 03/07/2019 PRE OPERATIONAL

Violations

Inspection Date: 03/11/2019 PRE OPERATIONAL

Violations

Inspection Date: 04/10/2019 ROUTINE INSPECTION

Violations

DONUTS TO GO **7009 N DIVISION ST**

Inspection Date: 05/22/2018 ROUTINE INSPECTION

Violations

Inspection Date: 04/25/2019 ROUTINE INSPECTION

- Violations
- 34 Wiping cloths properly used, stored; proper sanitizer
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Facility**Address****DOS AMIGOS****12119 E TRENT AVE**

Inspection Date: 08/03/2017 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used

Inspection Date: 06/25/2018 ROUTINE INSPECTION

Violations

17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
45 Sewage, wastewater properly disposed

Inspection Date: 07/17/2018 1ST RE-INSPECTION

Violations

Inspection Date: 10/29/2018 ROUTINE INSPECTION

Violations

Inspection Date: 05/14/2019 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used**DOUBLE TREE SPOKANE CITY CENTER****322 W SPOKANE FALLS CT**

Inspection Date: 11/09/2017 ROUTINE INSPECTION

Violations

Inspection Date: 05/23/2018 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities
31 Food Properly labeled
43 Non food-contact surfaces maintained and clean

Inspection Date: 12/17/2018 ROUTINE INSPECTION

Violations

02 Food worker cards current for all food workers; new food workers trained
05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
33 Potential food contamination prevented during delivery, preparation, storage, display
37 In-use utensils properly stored

Inspection Date: 06/17/2019 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities
12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 07/17/2019 1ST RE-INSPECTION

Violations

DOUBLE TREE SPOKANE CITY CENTER**322 N SPOKANE FALLS CT**

Inspection Date: 11/09/2017 ROUTINE INSPECTION

Violations

Inspection Date: 05/23/2018 ROUTINE INSPECTION

Violations

Facility **Address**
DOWN RIVER GRILL **3315 W NORTHWEST BLVD**

Inspection Date: 11/09/2017 ROUTINE INSPECTION

Violations
16 Proper cooling procedures

Inspection Date: 11/13/2017 1ST RE-INSPECTION

Violations

Inspection Date: 11/09/2018 ROUTINE INSPECTION

Violations

Inspection Date: 01/31/2019 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities

DOWN RIVER GRILL **3315 W NORTHWEST BLVD**

Inspection Date: 08/25/2017 ROUTINE INSPECTION

Violations
04 Hands washed as required
16 Proper cooling procedures
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 09/22/2017 1ST RE-INSPECTION

Violations

Inspection Date: 05/18/2018 ROUTINE INSPECTION

Violations

Inspection Date: 11/29/2018 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 03/28/2019 ROUTINE INSPECTION

Violations

Inspection Date: 08/20/2019 ROUTINE INSPECTION

Violations
14 Raw meats below or away from ready-to-eat food; species separated
16 Proper cooling procedures
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
25 Toxic substances properly identified, stored, used
37 In-use utensils properly stored
42 Food-contact surfaces maintained, cleaned, sanitized

DOWNTOWN GROCERIES **525 W SPRAGUE AVE**

Inspection Date: 03/13/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities
37 In-use utensils properly stored

Inspection Date: 03/06/2019 ROUTINE INSPECTION

Violations
14 Raw meats below or away from ready-to-eat food; species separated

DOYLES ICE CREAM PARLOR **2229 W BOONE AVE**

Inspection Date: 07/24/2018 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
32 Insects, rodents, animals not present; entrance controlled

DQ Francis **310 W FRANCIS**

Inspection Date: 03/13/2018 ROUTINE INSPECTION

Violations

Facility **DQ Sullivan** **Address** **15624 E SPRAGUE AVE**

Inspection Date: 01/22/2018 ROUTINE INSPECTION

Violations
40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 04/03/2019 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
40 Food and nonfood surfaces properly used and constructed; cleanable

DQ Trent **8843 E TRENT AVE**

Inspection Date: 08/08/2017 1ST RE-INSPECTION

Violations

Inspection Date: 10/10/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
33 Potential food contamination prevented during delivery, preparation, storage, display
37 In-use utensils properly stored
43 Non food-contact surfaces maintained and clean

DRAGON INN **12909 E SPRAGUE AVE**

Inspection Date: 10/23/2017 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
32 Insects, rodents, animals not present; entrance controlled
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/26/2018 ROUTINE INSPECTION

Violations
14 Raw meats below or away from ready-to-eat food; species separated
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
32 Insects, rodents, animals not present; entrance controlled
33 Potential food contamination prevented during delivery, preparation, storage, display
37 In-use utensils properly stored
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 10/01/2018 ROUTINE INSPECTION

Violations
33 Potential food contamination prevented during delivery, preparation, storage, display
40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 06/04/2019 ROUTINE INSPECTION

Violations
42 Food-contact surfaces maintained, cleaned, sanitized
43 Non food-contact surfaces maintained and clean

Drinkery LLC **828 W Garland AVE**

Inspection Date: 12/13/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
32 Insects, rodents, animals not present; entrance controlled
34 Wiping cloths properly used, stored; proper sanitizer
42 Food-contact surfaces maintained, cleaned, sanitized

DRISCOLL ONE STOP **4203 N DRISCOLL BLVD**

Inspection Date: 07/24/2018 ROUTINE INSPECTION

Violations

Inspection Date: 05/01/2019 ROUTINE INSPECTION

Violations
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Facility **Address**
DRY FLY BAR & GRILL **720 W MALLON AVE**

Inspection Date: 10/14/2017 ROUTINE INSPECTION
Violations

Inspection Date: 03/26/2018 ROUTINE INSPECTION
Violations

Inspection Date: 12/29/2018 ROUTINE INSPECTION
Violations

Dry Fly Distilling Inc **1003 E Trent AVE 200**

Inspection Date: 05/17/2018 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 23 Proper Consumer Advisory posted for raw or undercooked foods

Inspection Date: 08/27/2019 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 37 In-use utensils properly stored
- 42 Food-contact surfaces maintained, cleaned, sanitized

DUFF'S BISTRO - KENNEDY APARTMENTS **121 E BOONE**

Inspection Date: 10/17/2017 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities

Inspection Date: 04/24/2018 ROUTINE INSPECTION
Violations

- 23 Proper Consumer Advisory posted for raw or undercooked foods

Inspection Date: 11/20/2018 ROUTINE INSPECTION
Violations

DURKIN'S LIQUOR BAR **415 W MAIN AVE**

Inspection Date: 11/27/2017 ROUTINE INSPECTION
Violations

- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 14 Raw meats below or away from ready-to-eat food; species separated
- 15 Proper handling of pooled eggs
- 23 Proper Consumer Advisory posted for raw or undercooked foods

Inspection Date: 07/02/2018 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 10/22/2018 ROUTINE INSPECTION
Violations

- 04 Hands washed as required
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 36 Proper eating, tasting, drinking, or tobacco use
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 03/06/2019 ROUTINE INSPECTION
Violations

- 15 Proper handling of pooled eggs
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

DUTCH BROS. COFFEE **402 S FREYA ST**

Inspection Date: 02/09/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 37 In-use utensils properly stored

DUTCH BROS COFFEE **1304 N DIVISION**

Inspection Date: 11/27/2018 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 38 Utensils, equipment, linens properly stored, used, handled
- 39 Single-use and single-service articles properly stored, used

Facility **DUTCH BROS COFFEE** **Address** **402 W 2ND AVE**

Inspection Date: 06/19/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 34 Wiping cloths properly used, stored; proper sanitizer
- 36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 02/19/2019 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Dutch Bros Coffee **3421 N Market ST**

Inspection Date: 03/13/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 04/16/2019 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
- 45 Sewage, wastewater properly disposed

Dutch Bros Coffee **9205 E First AVE**

Inspection Date: 08/24/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 01/08/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 03/07/2019 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

DUTCH BROS. COFFEE **1010 W FRANCIS AVE**

Inspection Date: 04/20/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 01/11/2019 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

DUTCH BROS. COFFEE **8701 N DIVISION ST**

Inspection Date: 06/19/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

DUTCH BROS. COFFEE **20 N PINES RD**

Inspection Date: 10/25/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 32 Insects, rodents, animals not present; entrance controlled
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 01/11/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 01/22/2019 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used

Facility**Address****DUTCH BROS. COFFEE****913 E FRANCIS AVE**

Inspection Date: 10/18/2018 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 37 In-use utensils properly stored

DWIGHT MERKEL SPORTS COMPLX SOCCER**5701 N ASSEMBLY ST**

Inspection Date: 08/25/2018 ROUTINE INSPECTION

Violations

Inspection Date: 08/03/2019 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored

DWIGHT MERKEL SPORTS COMPLX SOFTBALL**5701 N ASSEMBLY ST**

Inspection Date: 08/25/2018 ROUTINE INSPECTION

Violations

Inspection Date: 08/03/2019 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored

D'ZAAR CATERING & FOOD SERVICE**1514 S FLINT RD**

Inspection Date: 03/01/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 07/26/2018 ROUTINE INSPECTION

Violations

Inspection Date: 03/06/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 07/15/2019 ROUTINE INSPECTION

Violations

EAGLES #3433**16801 E SPRAGUE AVE**

Inspection Date: 09/20/2017 ROUTINE INSPECTION

Violations

- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 12/18/2018 ROUTINE INSPECTION

Violations

Inspection Date: 05/16/2019 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 34 Wiping cloths properly used, stored; proper sanitizer

Facility **EAGLES AERIE #2** **Address** **6410 N LIDGERWOOD ST**

Inspection Date: 12/06/2017 ROUTINE INSPECTION

- Violations
- 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 43 Non food-contact surfaces maintained and clean

Inspection Date: 04/26/2018 ROUTINE INSPECTION

- Violations
- 22 Accurate thermometer provided and used to evaluate temperature of PHF

Inspection Date: 10/10/2018 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 03/20/2019 ROUTINE INSPECTION

- Violations
- 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 34 Wiping cloths properly used, stored; proper sanitizer

EAGLES ICE ARENA **6321 N ADDISON ST**

Inspection Date: 04/02/2018 ROUTINE INSPECTION

- Violations
- 31 Food Properly labeled
 - 39 Single-use and single-service articles properly stored, used

Inspection Date: 06/10/2019 ROUTINE INSPECTION

- Violations
- 14 Raw meats below or away from ready-to-eat food; species separated
 - 33 Potential food contamination prevented during delivery, preparation, storage, display

EAGLES LODGE #3564 **BOX 829**

Inspection Date: 08/28/2017 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 42 Food-contact surfaces maintained, cleaned, sanitized
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 11/01/2018 ROUTINE INSPECTION

Violations

Inspection Date: 05/06/2019 ROUTINE INSPECTION

Violations

EAGLES NEST ESPRESSO **12508 N Nine Mile Falls RD**

Inspection Date: 04/13/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 05/08/2019 ROUTINE INSPECTION

Violations

Facility**Address****EAGLE'S PUB****414 1ST ST**

Inspection Date: 12/06/2017 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f

Inspection Date: 11/07/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 12/04/2018 1ST RE-INSPECTION

Violations

Inspection Date: 04/04/2019 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

Eastern Washington Bible Camp**10919 S Lakehurst Dr**

Inspection Date: 06/20/2018 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 39 Single-use and single-service articles properly stored, used
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 06/18/2019 ROUTINE INSPECTION

Violations

- 43 Non food-contact surfaces maintained and clean

EAT GOOD**24001 E MISSION AVE 190**

Inspection Date: 10/16/2017 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 31 Food Properly labeled

Inspection Date: 02/01/2018 ROUTINE INSPECTION

Violations

Inspection Date: 06/29/2018 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 07/27/2018 1ST RE-INSPECTION

Violations

Inspection Date: 12/10/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 31 Food Properly labeled
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; test strips available and used

Inspection Date: 05/21/2019 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 42 Food-contact surfaces maintained, cleaned, sanitized

Facility **ECONO LODGE INN & SUITES** **Address** **1503 S RUSTLE ST**

Inspection Date: 08/16/2017 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 06 Adequate handwashing facilities
 - 09 Proper washing of fruits and vegetables
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 25 Toxic substances properly identified, stored, used
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 39 Single-use and single-service articles properly stored, used

Inspection Date: 07/30/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 06 Adequate handwashing facilities
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 25 Toxic substances properly identified, stored, used
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 38 Utensils, equipment, linens properly stored, used, handled

Inspection Date: 08/28/2018 1ST RE-INSPECTION

Violations

Inspection Date: 06/26/2019 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 22 Accurate thermometer provided and used to evaluate temperature of PHF
 - 34 Wiping cloths properly used, stored; proper sanitizer

EGG ROLL EXPRESS/TERIYAKI **1014 N PINES RD**

Inspection Date: 07/13/2018 ROUTINE INSPECTION

Violations

Inspection Date: 07/12/2019 ROUTINE INSPECTION

Violations

EGGER BETTER MEATS INC **5609 S PERRY ST**

Inspection Date: 10/31/2017 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 05/15/2018 ROUTINE INSPECTION

Violations

Inspection Date: 10/24/2018 ROUTINE INSPECTION

Violations

Inspection Date: 03/29/2019 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish

EGGER MEATS **101 W H ST**

Inspection Date: 02/01/2018 ROUTINE INSPECTION

Violations

Inspection Date: 08/21/2018 ROUTINE INSPECTION

Violations

Inspection Date: 03/13/2019 ROUTINE INSPECTION

Violations

Inspection Date: 07/11/2019 ROUTINE INSPECTION

Violations

Facility **Address**
EGGER'S MEATS NORTH **902 W ROSEWOOD AVE**

Inspection Date: 11/07/2017 ROUTINE INSPECTION
Violations

Inspection Date: 05/31/2018 ROUTINE INSPECTION
Violations

Inspection Date: 11/28/2018 ROUTINE INSPECTION
Violations
40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 06/11/2019 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
43 Non food-contact surfaces maintained and clean

EGGER'S QUALITY MEATS INC. **10629 E SPRAGUE AVE**

Inspection Date: 10/25/2017 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 06/08/2018 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
45 Sewage, wastewater properly disposed

Inspection Date: 11/15/2018 ROUTINE INSPECTION
Violations
43 Non food-contact surfaces maintained and clean

Inspection Date: 05/14/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained

Einstein Bros Bagel **526 8th ST**

Inspection Date: 01/29/2018 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 10/05/2018 ROUTINE INSPECTION
Violations

Inspection Date: 03/07/2019 ROUTINE INSPECTION
Violations

EI Charrito **4304 S Regal ST**

Inspection Date: 12/26/2017 PRE OPERATIONAL
Violations

Inspection Date: 01/30/2018 ROUTINE INSPECTION
Violations
14 Raw meats below or away from ready-to-eat food; species separated
33 Potential food contamination prevented during delivery, preparation, storage, display
37 In-use utensils properly stored

Inspection Date: 08/23/2018 ROUTINE INSPECTION
Violations

Inspection Date: 01/16/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
30 Proper thawing methods used

Inspection Date: 07/25/2019 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer

Facility
EL COMALON

Address
10414 W HIGHWAY 2 6

Inspection Date: 09/06/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 10/02/2017 1ST RE-INSPECTION

Violations

- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 01/31/2018 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored

Inspection Date: 03/01/2018 1ST RE-INSPECTION

Violations

Inspection Date: 09/19/2018 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 03/27/2019 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored
- 45 Sewage, wastewater properly disposed

Inspection Date: 07/24/2019 ROUTINE INSPECTION

Violations

- 10 Food in good condition, safe and unadulterated; approved additives
- 25 Toxic substances properly identified, stored, used
- 30 Proper thawing methods used
- 43 Non food-contact surfaces maintained and clean

EL IXTAPA **116 S LEFEVRE**

Inspection Date: 08/28/2017 1ST RE-INSPECTION

Violations

Inspection Date: 03/26/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 04 Hands washed as required
- 16 Proper cooling procedures
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 04/24/2018 1ST RE-INSPECTION

Violations

Inspection Date: 09/04/2018 ROUTINE INSPECTION

Violations

- 36 Proper eating, tasting, drinking, or tobacco use
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 03/25/2019 ROUTINE INSPECTION

Violations

- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 07/15/2019 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 34 Wiping cloths properly used, stored; proper sanitizer
- 36 Proper eating, tasting, drinking, or tobacco use

Facility

Address

EL KATIF SHRINERS

404 N HAVANA ST

Inspection Date: 09/12/2017 ROUTINE INSPECTION

Violations

34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 09/11/2018 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used

EL QUE

1931 W PACIFIC AVE

Inspection Date: 10/24/2017 ROUTINE INSPECTION

Violations

34 Wiping cloths properly used, stored; proper sanitizer
36 Proper eating, tasting, drinking, or tobacco use
40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 03/06/2018 ROUTINE INSPECTION

Violations

Inspection Date: 11/14/2018 ROUTINE INSPECTION

Violations

05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
34 Wiping cloths properly used, stored; proper sanitizer
37 In-use utensils properly stored

Inspection Date: 04/29/2019 ROUTINE INSPECTION

Violations

05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
16 Proper cooling procedures

Inspection Date: 05/22/2019 1ST RE-INSPECTION

Violations

Facility
EL RODEO MEXICAN RESTAURANT

Address
505 2ND ST

Inspection Date: 08/14/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 09/13/2017 1ST RE-INSPECTION

Violations

Inspection Date: 02/12/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 34 Wiping cloths properly used, stored; proper sanitizer
- 39 Single-use and single-service articles properly stored, used
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 09/11/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 10/09/2018 ROUTINE INSPECTION

Violations

Inspection Date: 04/05/2019 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 04/29/2019 1ST RE-INSPECTION

Violations

Inspection Date: 08/08/2019 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 16 Proper cooling procedures
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 43 Non food-contact surfaces maintained and clean

ELIXIR ESPRESSO

10427 W AERO RD

Inspection Date: 06/06/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 37 In-use utensils properly stored
-

Facility **Address**
ELK PUBLIC HOUSE (THE) **1931 W PACIFIC AVE**

Inspection Date: 12/13/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 04 Hands washed as required
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 43 Non food-contact surfaces maintained and clean
- 49 Adequate ventilation, lighting; designated areas used

Inspection Date: 06/21/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 36 Proper eating, tasting, drinking, or tobacco use
- 37 In-use utensils properly stored
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 10/23/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 03/04/2019 ROUTINE INSPECTION

Violations

- 37 In-use utensils properly stored
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Elliott's an Urban Kitchen **2209 N Monroe ST**

Inspection Date: 04/17/2018 PRE OPERATIONAL

Violations

Inspection Date: 05/17/2018 ROUTINE INSPECTION

Violations

Inspection Date: 11/01/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 05/31/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 08/14/2019 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 36 Proper eating, tasting, drinking, or tobacco use

Elliott's an Urban Kitchen **2209 N Monroe ST**

Inspection Date: 06/25/2019 PRE OPERATIONAL

Violations

EMERALD CITY SMOOTHIE / Smoothie Ventures LLC **2421 N DISCOVERY PL**

Inspection Date: 08/25/2017 ROUTINE INSPECTION

Violations

- 22 Accurate thermometer provided and used to evaluate temperature of PHF

Inspection Date: 08/08/2018 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 03/08/2019 ROUTINE INSPECTION

Violations

Facility**Address****EMMANUEL LUTHERAN CHURCH****639 ELM ST**

Inspection Date: 11/04/2017 ROUTINE INSPECTION

Violations

Inspection Date: 11/03/2018 ROUTINE INSPECTION

Violations

05 Proper barriers used to prevent bare hand contact with ready-to-eat foods**EMMAUS****18723 E Cataldo AVE B**

Inspection Date: 05/02/2018 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used**48** Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/23/2018 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities**21** Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)**31** Food Properly labeled**33** Potential food contamination prevented during delivery, preparation, storage, display**39** Single-use and single-service articles properly stored, used**43** Non food-contact surfaces maintained and clean

Inspection Date: 08/14/2019 ROUTINE INSPECTION

Violations

EMPIRE DIST. AND VENDING, INC.**11402 E MONTGOMERY DR**

Inspection Date: 10/09/2018 ROUTINE INSPECTION

Violations

39 Single-use and single-service articles properly stored, used**EMPIRE MARKET****5434 N NEVADA ST**

Inspection Date: 08/08/2017 ROUTINE INSPECTION

Violations

37 In-use utensils properly stored

Inspection Date: 07/18/2018 ROUTINE INSPECTION

Violations

21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 02/25/2019 ROUTINE INSPECTION

Violations

21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)**22** Accurate thermometer provided and used to evaluate temperature of PHF

Inspection Date: 04/05/2019 1ST RE-INSPECTION

Violations

ENGLISH SETTER BREWING**15310 E MARIETTA AVE 4**

Inspection Date: 10/09/2018 ROUTINE INSPECTION

Violations

22 Accurate thermometer provided and used to evaluate temperature of PHF**EPHATA CAFÉ JUICE & JAVA****1908 W Northwest BLVD**

Inspection Date: 04/16/2018 ROUTINE INSPECTION

Violations

Inspection Date: 01/17/2019 ROUTINE INSPECTION

Violations

02 Food worker cards current for all food workers; new food workers trained**19** No room temperature storage; proper use of time as a control, procedures available**26** Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f

Inspection Date: 02/15/2019 1ST RE-INSPECTION

Violations

Facility **Eurest** **Address** **3900 E SPRAGUE AVE**

Inspection Date: 06/06/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 31 Food Properly labeled

Inspection Date: 05/30/2019 ROUTINE INSPECTION

Violations

Eurest **3900 E SPRAGUE AVE**

Inspection Date: 12/05/2017 ROUTINE INSPECTION

Violations

Inspection Date: 08/23/2018 ROUTINE INSPECTION

Violations

Inspection Date: 08/05/2019 ROUTINE INSPECTION

Violations

Eurest **3900 E SPRAGUE AVE**

Inspection Date: 11/30/2017 ROUTINE INSPECTION

Violations

Inspection Date: 06/06/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 31 Food Properly labeled

Inspection Date: 12/11/2018 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 05/30/2019 ROUTINE INSPECTION

Violations

Inspection Date: 08/05/2019 ROUTINE INSPECTION

Violations

EUROPA RESTAURANT & BAKERY INC. **125 S WALL ST**

Inspection Date: 09/06/2017 ROUTINE INSPECTION

Violations

- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 04/05/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 08/13/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 30 Proper thawing methods used

Inspection Date: 03/04/2019 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Facility **EVERGREEN EXXON (TAJ BUSINESS CORP)** **Address** **13823 E BROADWAY AVE**

Inspection Date: 08/24/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored

Inspection Date: 08/26/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f

EVERGREEN FOUNTAINS SENIOR LIVING **1201 N EVERGREEN RD**

Inspection Date: 09/07/2017 ROUTINE INSPECTION

Violations

Inspection Date: 04/23/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 10/16/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 05/23/2019 ROUTINE INSPECTION

Violations

- 37 In-use utensils properly stored

EWU Bookstore Cafe **Elm ST**

Inspection Date: 12/13/2018 PRE OPERATIONAL

Violations

Inspection Date: 01/29/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 19 No room temperature storage; proper use of time as a control, procedures available

Inspection Date: 02/27/2019 ROUTINE INSPECTION

Violations

EWU CATERING **Tawanka Hall & Pence Unio**

Inspection Date: 01/25/2018 ROUTINE INSPECTION

Violations

EWU Eagle Express Market **826 8th ST 129**

Inspection Date: 04/09/2018 ROUTINE INSPECTION

Violations

Inspection Date: 04/11/2019 ROUTINE INSPECTION

Violations

EWU Freshens Food Studio & Elm Street Espresso **Elm ST**

Inspection Date: 12/13/2018 PRE OPERATIONAL

Violations

Inspection Date: 02/07/2019 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures

Inspection Date: 03/07/2019 1ST RE-INSPECTION

Violations

<u>Facility</u>	<u>Address</u>
EWU Global Cafe	Elm ST
Inspection Date: 10/19/2018	PRE OPERATIONAL
Violations	
Inspection Date: 01/29/2019	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
25	Toxic substances properly identified, stored, used
EWU JFK THIRSTY MINDS ESPRESSO	JFK Library
Inspection Date: 05/24/2018	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
EWU Panda Express	Elm ST
Inspection Date: 10/19/2018	PRE OPERATIONAL
Violations	
Inspection Date: 01/29/2019	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
EWU Pence Union Market	Elm ST
Inspection Date: 10/15/2018	PRE OPERATIONAL
Violations	
Inspection Date: 02/07/2019	ROUTINE INSPECTION
Violations	
14	Raw meats below or away from ready-to-eat food; species separated
34	Wiping cloths properly used, stored; proper sanitizer
37	In-use utensils properly stored
EWU REC CENTER - THE ROOST	Recreation Center
Inspection Date: 10/19/2017	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
Inspection Date: 04/06/2018	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 10/02/2018	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
Inspection Date: 04/08/2019	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
EWU REESE COURT NE	Washington St
Inspection Date: 01/25/2018	ROUTINE INSPECTION
Violations	
39	Single-use and single-service articles properly stored, used
Inspection Date: 02/07/2019	ROUTINE INSPECTION
Violations	
EWU REESE COURT NW	Washington
Inspection Date: 01/25/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 02/07/2019	ROUTINE INSPECTION
Violations	

Facility **Address**
EWU REESE COURT SW **Washington ST**

Inspection Date: 01/25/2018 ROUTINE INSPECTION
Violations

Inspection Date: 02/07/2019 ROUTINE INSPECTION
Violations
37 In-use utensils properly stored

EWU ROOS FIELD- UPPER **1136 WASHINGTON ST**

Inspection Date: 11/06/2017 ROUTINE INSPECTION
Violations
28 Food received at proper temperature

Inspection Date: 10/06/2018 ROUTINE INSPECTION
Violations

EWU ROOS FIELD **Washington**

Inspection Date: 11/06/2017 ROUTINE INSPECTION
Violations

Inspection Date: 10/06/2018 ROUTINE INSPECTION
Violations

EWU Tawanka Main Street Dining **Tawanka Hall**

Inspection Date: 11/13/2017 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities

Inspection Date: 03/12/2018 ROUTINE INSPECTION
Violations
04 Hands washed as required

Inspection Date: 10/30/2018 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
16 Proper cooling procedures
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 11/27/2018 1ST RE-INSPECTION
Violations

Inspection Date: 04/28/2019 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

EWU The Roost Espresso **1007 W Elm ST**

Inspection Date: 10/19/2017 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities

Inspection Date: 04/06/2018 ROUTINE INSPECTION
Violations

EXPRESS MART **115 E CRAWFORD**

Inspection Date: 08/23/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities
32 Insects, rodents, animals not present; entrance controlled
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 06/27/2019 ROUTINE INSPECTION
Violations
14 Raw meats below or away from ready-to-eat food; species separated

Facility **EZELL'S FAMOUS CHICKEN** **Address** **4919 S Regal B**

Inspection Date: 09/27/2017 ROUTINE INSPECTION
Violations

Inspection Date: 05/30/2018 ROUTINE INSPECTION
Violations

Inspection Date: 10/27/2018 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 04/04/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 07/18/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained

FAIRBRIDGE INN EXPRESS **211 S DIVISION ST**

Inspection Date: 08/08/2017 1ST RE-INSPECTION
Violations
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 08/11/2017 EDUCATIONAL VISIT
Violations

Inspection Date: 08/15/2017 2ND RE-INSPECTION
Violations

Inspection Date: 09/12/2017 FOLLOW-UP INSPECTION
Violations
06 Adequate handwashing facilities

Inspection Date: 10/11/2018 ROUTINE INSPECTION
Violations

FAIRFIELD COMMUNITY CENTER **304 E MAIN ST**

Inspection Date: 11/10/2018 ROUTINE INSPECTION
Violations
12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
34 Wiping cloths properly used, stored; proper sanitizer

Fairfield Inn & Suites Spokane Downtown **311 N Riverpoint BLVD**

Inspection Date: 08/03/2017 ROUTINE INSPECTION
Violations
40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 11/06/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

FAIRWAYS GOLF COURSE **9810 W MELVILLE RD**

Inspection Date: 07/18/2018 ROUTINE INSPECTION
Violations
25 Toxic substances properly identified, stored, used
34 Wiping cloths properly used, stored; proper sanitizer
37 In-use utensils properly stored

Inspection Date: 06/27/2019 ROUTINE INSPECTION
Violations
14 Raw meats below or away from ready-to-eat food; species separated

Facility **Address**
FAIRWOOD RETIREMENT VILLAGE **312 W HASTINGS RD**

Inspection Date: 08/09/2017 ROUTINE INSPECTION

Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 02/27/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 16 Proper cooling procedures

Inspection Date: 03/27/2018 1ST RE-INSPECTION

Violations

Inspection Date: 08/27/2018 ROUTINE INSPECTION

Violations

Inspection Date: 03/27/2019 ROUTINE INSPECTION

Violations

Inspection Date: 08/01/2019 ROUTINE INSPECTION

Violations

Family Pit Masters LLC **1014 N PINES RD 120**

Inspection Date: 06/28/2019 ROUTINE INSPECTION

Violations

FAST EDDIE'S ALL PURPOSE PUB **1 W SPOKANE FALLS BLVD**

Inspection Date: 10/11/2017 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 11/05/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 04/04/2019 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

FAST FOOD MART **1703 E FRANCIS AVE**

Inspection Date: 05/24/2018 ROUTINE INSPECTION

Violations

Inspection Date: 05/25/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 06/21/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 06/22/2018 1ST RE-INSPECTION

Violations

Inspection Date: 04/04/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Facility **FASTKART INDOOR SPEEDWAY** **Address** **1224 E FRONT AVE**

Inspection Date: 07/20/2018 ROUTINE INSPECTION
Violations

Inspection Date: 05/24/2019 ROUTINE INSPECTION
Violations

FATBURGER **1706 W FRANCIS AVE**

Inspection Date: 01/03/2018 ROUTINE INSPECTION
Violations

Inspection Date: 03/01/2019 ROUTINE INSPECTION
Violations

FERGUSON'S **804 W GARLAND AVE**

Inspection Date: 04/09/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 04 Hands washed as required
- 14 Raw meats below or away from ready-to-eat food; species separated
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 05/04/2018 1ST RE-INSPECTION
Violations

Inspection Date: 10/01/2018 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities

Inspection Date: 05/20/2019 ROUTINE INSPECTION
Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 06/17/2019 1ST RE-INSPECTION
Violations

FERRANTE'S CAFÉ **4516 S REGAL ST**

Inspection Date: 12/05/2017 ROUTINE INSPECTION
Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 04/25/2018 ROUTINE INSPECTION
Violations

Inspection Date: 10/19/2018 ROUTINE INSPECTION
Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 03/28/2019 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Facility **FERRARO'S FAMILY ITALIAN** **Address** **11204 E SPRAGUE AVE**

Inspection Date: 08/29/2017 ROUTINE INSPECTION

- Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 04/09/2018 ROUTINE INSPECTION

- Violations
02 Food worker cards current for all food workers; new food workers trained
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 12/11/2018 ROUTINE INSPECTION

- Violations
33 Potential food contamination prevented during delivery, preparation, storage, display
43 Non food-contact surfaces maintained and clean

Inspection Date: 04/11/2019 ROUTINE INSPECTION

- Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
34 Wiping cloths properly used, stored; proper sanitizer
-

FERRARO'S NORTH **3022 N DIVISION ST**

Inspection Date: 11/09/2017 ROUTINE INSPECTION

- Violations
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 05/23/2018 ROUTINE INSPECTION

- Violations
06 Adequate handwashing facilities
16 Proper cooling procedures
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33 Potential food contamination prevented during delivery, preparation, storage, display
38 Utensils, equipment, linens properly stored, used, handled

Inspection Date: 06/22/2018 1ST RE-INSPECTION

- Violations
16 Proper cooling procedures
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 07/03/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 07/05/2018 2ND RE-INSPECTION

Violations

Inspection Date: 08/03/2018 FOLLOW-UP INSPECTION

- Violations
14 Raw meats below or away from ready-to-eat food; species separated
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 12/04/2018 ROUTINE INSPECTION

- Violations
04 Hands washed as required
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 04/02/2019 ROUTINE INSPECTION

- Violations
14 Raw meats below or away from ready-to-eat food; species separated
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
-

FERRIS HIGH SCHOOL - Gym Concession Stand **3020 E 37TH AVE**

Inspection Date: 12/19/2017 ROUTINE INSPECTION

Violations

FERY'S CATERING **421 S COWLEY ST**

Inspection Date: 10/01/2018 ROUTINE INSPECTION

- Violations
02 Food worker cards current for all food workers; new food workers trained
34 Wiping cloths properly used, stored; proper sanitizer
-

Facility **Fieldhouse Pizza & Pub Liberty Lake** **Address** **1235 N Liberty Lake DR 110**

Inspection Date: 08/15/2017 ROUTINE INSPECTION

- Violations
06 Adequate handwashing facilities

Inspection Date: 05/02/2018 ROUTINE INSPECTION

- Violations
14 Raw meats below or away from ready-to-eat food; species separated
40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 10/05/2018 ROUTINE INSPECTION

- Violations
06 Adequate handwashing facilities
25 Toxic substances properly identified, stored, used
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 01/17/2019 ROUTINE INSPECTION

- Violations
04 Hands washed as required
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer
36 Proper eating, tasting, drinking, or tobacco use
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/01/2019 ROUTINE INSPECTION

- Violations
37 In-use utensils properly stored

FIELDHOUSE PIZZA & PUB **4423 W WELLESLEY AVE**

Inspection Date: 01/19/2018 ROUTINE INSPECTION

- Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
25 Toxic substances properly identified, stored, used

Inspection Date: 08/03/2018 ROUTINE INSPECTION

- Violations
16 Proper cooling procedures
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 08/31/2018 1ST RE-INSPECTION

Violations

Inspection Date: 10/02/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 03/01/2019 ROUTINE INSPECTION

- Violations
25 Toxic substances properly identified, stored, used
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 08/01/2019 ROUTINE INSPECTION

- Violations
43 Non food-contact surfaces maintained and clean

FIESTA CHARRA II **1520 S RUSTLE RD**

Inspection Date: 01/23/2018 ROUTINE INSPECTION

- Violations
25 Toxic substances properly identified, stored, used
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 07/13/2018 ROUTINE INSPECTION

- Violations
05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
30 Proper thawing methods used

Inspection Date: 01/08/2019 ROUTINE INSPECTION

- Violations
25 Toxic substances properly identified, stored, used
34 Wiping cloths properly used, stored; proper sanitizer
37 In-use utensils properly stored

Inspection Date: 06/20/2019 ROUTINE INSPECTION

Violations

Facility **FIESTA GRANDE** **Address** **13411 E 32nd AVE B**

Inspection Date: 04/23/2018 ROUTINE INSPECTION

- Violations
- 14 Raw meats below or away from ready-to-eat food; species separated
 - 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 10/02/2018 ROUTINE INSPECTION

- Violations
- 25 Toxic substances properly identified, stored, used
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 43 Non food-contact surfaces maintained and clean

Inspection Date: 02/28/2019 ROUTINE INSPECTION

- Violations
- 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 43 Non food-contact surfaces maintained and clean

FIESTA MEXICANA **1227 S GRAND BLVD**

Inspection Date: 10/30/2017 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 06/29/2018 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 37 In-use utensils properly stored
 - 45 Sewage, wastewater properly disposed

Inspection Date: 11/26/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 04/24/2019 ROUTINE INSPECTION

Violations

Filler Up Coffee Station **12615 E Mission AVE**

Inspection Date: 02/04/2019 PRE OPERATIONAL

Violations

Inspection Date: 03/04/2019 ROUTINE INSPECTION

- Violations
- 34 Wiping cloths properly used, stored; proper sanitizer

Fire Artisan Pizza **816 W Sprague AVE**

Inspection Date: 09/26/2017 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities

Inspection Date: 04/17/2018 ROUTINE INSPECTION

- Violations
- 09 Proper washing of fruits and vegetables
 - 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 10/16/2018 ROUTINE INSPECTION

- Violations
- 19 No room temperature storage; proper use of time as a control, procedures available
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 37 In-use utensils properly stored

Inspection Date: 11/14/2018 1ST RE-INSPECTION

Violations

Inspection Date: 04/23/2019 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 30 Proper thawing methods used
 - 34 Wiping cloths properly used, stored; proper sanitizer

Facility **Address**
Firehouse Subs **7808 N DIVISION ST**

Inspection Date: 08/11/2017 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 08/07/2018 ROUTINE INSPECTION

Violations
16 Proper cooling procedures
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 09/05/2018 1ST RE-INSPECTION

Violations

FIRST STREET BAR & GRILL **122 W 1ST ST**

Inspection Date: 10/25/2017 ROUTINE INSPECTION

Violations
14 Raw meats below or away from ready-to-eat food; species separated
42 Food-contact surfaces maintained, cleaned, sanitized
49 Adequate ventilation, lighting; designated areas used

Inspection Date: 04/18/2018 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 11/07/2018 ROUTINE INSPECTION

Violations
04 Hands washed as required
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 06/05/2019 ROUTINE INSPECTION

Violations

Fit Flavors **1402 W Northwest BLVD**

Inspection Date: 02/19/2019 PRE OPERATIONAL

Violations

Inspection Date: 03/19/2019 ROUTINE INSPECTION

Violations
14 Raw meats below or away from ready-to-eat food; species separated
25 Toxic substances properly identified, stored, used

Fit to Go LLC **1014 N Pines RD**

Inspection Date: 07/11/2019 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

FIVE GUYS BURGERS & FRIES **10 N SULLIVAN RD**

Inspection Date: 02/05/2018 ROUTINE INSPECTION

Violations

Inspection Date: 03/27/2019 ROUTINE INSPECTION

Violations

FIVE GUYS BURGERS & FRIES **9502 N NEWPORT HWY**

Inspection Date: 03/02/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 06/05/2019 ROUTINE INSPECTION

Violations

Facility **FIZZIE MULLIGANS** **Address** **331 W HASTINGS RD**

Inspection Date: 08/08/2017 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 03/29/2018 ROUTINE INSPECTION

- Violations
- 25 Toxic substances properly identified, stored, used

Inspection Date: 08/13/2018 ROUTINE INSPECTION

- Violations
- 14 Raw meats below or away from ready-to-eat food; species separated
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 03/20/2019 ROUTINE INSPECTION

- Violations
- 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 43 Non food-contact surfaces maintained and clean

Inspection Date: 08/08/2019 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 43 Non food-contact surfaces maintained and clean

FLAMIN' JOE'S **11618 E SPRAGUE AVE**

Inspection Date: 08/02/2017 1ST RE-INSPECTION

Violations

Inspection Date: 02/05/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 06 Adequate handwashing facilities
 - 14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 11/15/2018 ROUTINE INSPECTION

- Violations
- 07 Food obtained from approved source
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 37 In-use utensils properly stored
 - 40 Food and nonfood surfaces properly used and constructed; cleanable
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 03/13/2019 ROUTINE INSPECTION

- Violations
- 16 Proper cooling procedures
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 37 In-use utensils properly stored
 - 39 Single-use and single-service articles properly stored, used
 - 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 04/11/2019 1ST RE-INSPECTION

Violations

FLAMIN JOE'S **7015 N DIVISION ST**

Inspection Date: 11/20/2017 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 05/18/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 10/16/2018 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 04/02/2019 ROUTINE INSPECTION

- Violations
- 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 34 Wiping cloths properly used, stored; proper sanitizer

Facility **FLAMING WOK** **Address** **14700 E INDIANA AVE 2020**

Inspection Date: 10/17/2017 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 11/13/2017 1ST RE-INSPECTION

Violations

Inspection Date: 06/25/2018 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 10/05/2018 ROUTINE INSPECTION

Violations

Inspection Date: 02/26/2019 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 36 Proper eating, tasting, drinking, or tobacco use

Fleet Feet **1315 W Summit PKY**

Inspection Date: 01/12/2018 PRE OPERATIONAL

Violations

Inspection Date: 03/12/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 02/12/2019 ROUTINE INSPECTION

Violations

Fleur De Sel Creperie **909 S Grand BLVD**

Inspection Date: 09/18/2017 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 03/29/2018 ROUTINE INSPECTION

Violations

Inspection Date: 10/01/2018 ROUTINE INSPECTION

Violations

Inspection Date: 02/28/2019 ROUTINE INSPECTION

Violations

FLYING GOAT **3318 W NORTHWEST BLVD**

Inspection Date: 02/08/2018 ROUTINE INSPECTION

- Violations
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 07/19/2018 ROUTINE INSPECTION

Violations

Inspection Date: 02/27/2019 ROUTINE INSPECTION

Violations

Inspection Date: 08/14/2019 ROUTINE INSPECTION

- Violations
- 36 Proper eating, tasting, drinking, or tobacco use

Facility **Flying Squirrel** **Address** **15312 E Sprague AVE**

Inspection Date: 12/12/2018 PRE OPERATIONAL
Violations

Inspection Date: 01/04/2019 ROUTINE INSPECTION
Violations
25 Toxic substances properly identified, stored, used
34 Wiping cloths properly used, stored; proper sanitizer

FOOD MART #2 **2302 1ST ST**

Inspection Date: 03/27/2018 ROUTINE INSPECTION
Violations
25 Toxic substances properly identified, stored, used

Inspection Date: 01/09/2019 ROUTINE INSPECTION
Violations

FOOD MART **7018 E SPRAGUE AVE**

Inspection Date: 12/11/2018 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer
43 Non food-contact surfaces maintained and clean
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

For The Love of God Brewing **2617 W Northwest BLVD**

Inspection Date: 07/09/2019 PRE OPERATIONAL
Violations

Forza Coffee Co **1028 N HAMILTON #190 ST**

Inspection Date: 08/17/2017 PRE OPERATIONAL
Violations

Inspection Date: 09/19/2017 ROUTINE INSPECTION
Violations
14 Raw meats below or away from ready-to-eat food; species separated
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f

Inspection Date: 09/21/2017 SITE VISIT
Violations

Inspection Date: 05/14/2018 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
31 Food Properly labeled
33 Potential food contamination prevented during delivery, preparation, storage, display
42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 05/31/2019 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
31 Food Properly labeled

Inspection Date: 08/22/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities

Facility **FORZA COFFEE COMPANY** **Address** **2829 E 29th AVE B**

Inspection Date: 11/03/2017 SITE VISIT
Violations

Inspection Date: 03/30/2018 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
38 Utensils, equipment, linens properly stored, used, handled

Inspection Date: 03/29/2019 ROUTINE INSPECTION
Violations
25 Toxic substances properly identified, stored, used
30 Proper thawing methods used
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer

Forza Coffee Company **325 S Sullivan RD C**

Inspection Date: 09/21/2017 SITE VISIT
Violations

Inspection Date: 02/21/2018 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 04/05/2019 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
22 Accurate thermometer provided and used to evaluate temperature of PHF
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 04/22/2019 EDUCATIONAL VISIT
Violations

FOUR LAKES GROCERY **PO BOX 128**

Inspection Date: 02/06/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 03/12/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
25 Toxic substances properly identified, stored, used
26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
38 Utensils, equipment, linens properly stored, used, handled

Inspection Date: 04/09/2019 1ST RE-INSPECTION
Violations

FOWLER UNITED METHODIST CHURCH **3928 N HOWARD ST**

Inspection Date: 10/21/2017 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities

Inspection Date: 11/03/2018 ROUTINE INSPECTION
Violations

Facility **Francis TACO TIME LLC** **Address** **1414 W FRANCIS AVE**

Inspection Date: 01/29/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 09/04/2018 ROUTINE INSPECTION

Violations

Inspection Date: 02/22/2019 ROUTINE INSPECTION

Violations

Inspection Date: 08/01/2019 ROUTINE INSPECTION

Violations

FRANKIE DOODLE'S **30 E 3RD AVE**

Inspection Date: 10/13/2017 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 03/13/2018 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

Inspection Date: 09/04/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 02/25/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods

Frankie's LLC **1014 N Pines RD 120**

Inspection Date: 10/17/2018 PRE OPERATIONAL

Violations

Inspection Date: 03/16/2019 ROUTINE INSPECTION

Violations

FRANK'S DINER **1516 W 2ND AVE**

Inspection Date: 08/07/2017 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 02/26/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 09/06/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 03/27/2019 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

Facility **Address**
FRANK'S DINER **10929 N NEWPORT HWY**

Inspection Date: 10/19/2017 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 06 Adequate handwashing facilities
 - 19 No room temperature storage; proper use of time as a control, procedures available
 - 41 Warewashing facilities properly installed, maintained, used; test strips available and used

Inspection Date: 11/20/2017 1ST RE-INSPECTION

Violations

Inspection Date: 04/17/2018 ROUTINE INSPECTION

- Violations
- 19 No room temperature storage; proper use of time as a control, procedures available
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 05/17/2018 1ST RE-INSPECTION

Violations

Inspection Date: 10/31/2018 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities

Inspection Date: 04/10/2019 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 41 Warewashing facilities properly installed, maintained, used; test strips available and used

FRANK'S FRANKS **21 N SKIPWORTH RD**

Inspection Date: 11/02/2018 ROUTINE INSPECTION

Violations

Inspection Date: 06/14/2019 ROUTINE INSPECTION

Violations

FRANZ BAKERY **13324 E SPRAGUE AVE**

Inspection Date: 01/31/2018 ROUTINE INSPECTION

Violations

Inspection Date: 01/04/2019 ROUTINE INSPECTION

Violations

FRANZ BAKERY **5901 N MARKET ST**

Inspection Date: 02/02/2018 ROUTINE INSPECTION

Violations

Inspection Date: 01/23/2019 ROUTINE INSPECTION

Violations

FRANZ BAKERY **3024 N MONROE ST**

Inspection Date: 01/02/2018 ROUTINE INSPECTION

Violations

Inspection Date: 04/11/2019 ROUTINE INSPECTION

Violations

Facility **Address**
FRANZ BAKERY **110 N FANCHER RD**

Inspection Date: 03/08/2018 ROUTINE INSPECTION
Violations

Inspection Date: 05/24/2019 ROUTINE INSPECTION
Violations

Franz Bakery **5907 E 4th AVE**

Inspection Date: 05/24/2019 PRE OPERATIONAL
Violations

Inspection Date: 06/19/2019 ROUTINE INSPECTION
Violations

FRED MEYER #00657 **400 S THOR ST**

Inspection Date: 08/09/2017 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 03/08/2018 ROUTINE INSPECTION
Violations

- 45 Sewage, wastewater properly disposed
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/31/2018 ROUTINE INSPECTION
Violations

- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 45 Sewage, wastewater properly disposed
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 10/30/2018 ROUTINE INSPECTION
Violations

- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 02/01/2019 ROUTINE INSPECTION
Violations

- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 43 Non food-contact surfaces maintained and clean
- 45 Sewage, wastewater properly disposed
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 03/05/2019 1ST RE-INSPECTION
Violations

Inspection Date: 03/14/2019 SITE VISIT
Violations

Inspection Date: 05/30/2019 ROUTINE INSPECTION
Violations

- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/31/2019 ROUTINE INSPECTION
Violations

- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

FRED MEYER #214 **12120 N DIVISION ST**

Inspection Date: 01/17/2018 ROUTINE INSPECTION
Violations

Inspection Date: 06/07/2019 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Facility **FRED MEYER #214** **Address** **12120 N DIVISON**

Inspection Date: 06/26/2018 ROUTINE INSPECTION

Violations
43 Non food-contact surfaces maintained and clean

Inspection Date: 07/23/2019 ROUTINE INSPECTION

Violations
14 Raw meats below or away from ready-to-eat food; species separated

FRED MEYER #351 & STARBUCKS **15609 E SPRAGUE AVE**

Inspection Date: 10/24/2017 ROUTINE INSPECTION

Violations
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 11/27/2017 1ST RE-INSPECTION

Violations

Inspection Date: 04/24/2018 ROUTINE INSPECTION

Violations
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)

Inspection Date: 05/21/2018 1ST RE-INSPECTION

Violations

Inspection Date: 09/14/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
18 Proper cooking time and temperature; proper use of non-continuous cooking

Inspection Date: 10/12/2018 1ST RE-INSPECTION

Violations

Inspection Date: 01/29/2019 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
37 In-use utensils properly stored

Inspection Date: 02/27/2019 1ST RE-INSPECTION

Violations

Inspection Date: 07/10/2019 ROUTINE INSPECTION

Violations
44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

FRED MEYER #351 **15609 E SPRAGUE**

Inspection Date: 03/21/2018 ROUTINE INSPECTION

Violations

Inspection Date: 09/14/2018 ROUTINE INSPECTION

Violations
12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 05/31/2019 ROUTINE INSPECTION

Violations
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 07/10/2019 ROUTINE INSPECTION

Violations
12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 08/07/2019 1ST RE-INSPECTION

Violations

Facility **FRED MEYER 351** **Address** **15609 E SPRAGUE AVE**

Inspection Date: 11/01/2018 ROUTINE INSPECTION

Violations
14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 08/07/2019 ROUTINE INSPECTION

Violations

FRED MEYER **12120 N DIVISION ST**

Inspection Date: 09/21/2017 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 03/29/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities

Inspection Date: 08/21/2018 ROUTINE INSPECTION

Violations

Inspection Date: 05/08/2019 ROUTINE INSPECTION

Violations

FREDNECK'S SALOON & BEANERY **130 E Emma ST**

Inspection Date: 09/18/2017 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 08/15/2018 ROUTINE INSPECTION

Violations
25 Toxic substances properly identified, stored, used
32 Insects, rodents, animals not present; entrance controlled
33 Potential food contamination prevented during delivery, preparation, storage, display
42 Food-contact surfaces maintained, cleaned, sanitized
43 Non food-contact surfaces maintained and clean

Inspection Date: 12/06/2018 ROUTINE INSPECTION

Violations

Inspection Date: 05/17/2019 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
34 Wiping cloths properly used, stored; proper sanitizer
40 Food and nonfood surfaces properly used and constructed; cleanable

FREEMAN ARTS BOOSTERS **15001 S Jackson**

Inspection Date: 09/18/2017 PRE OPERATIONAL

Violations

Inspection Date: 09/22/2017 ROUTINE INSPECTION

Violations

Inspection Date: 09/21/2018 ROUTINE INSPECTION

Violations
34 Wiping cloths properly used, stored; proper sanitizer

FREEMAN BOOSTER CLUB - HS KITCHEN **14626 S JACKSON RD**

Inspection Date: 12/28/2017 ROUTINE INSPECTION

Violations
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 12/14/2018 ROUTINE INSPECTION

Violations

Facility **Address**
FREEMAN BOOSTER CLUB FOOTBALL FIELD **14626 S JACKSON RD**
Inspection Date: 10/26/2018 ROUTINE INSPECTION
Violations

FREEMAN STORE **14510 S HWY 27**
Inspection Date: 11/02/2018 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
22 Accurate thermometer provided and used to evaluate temperature of PHF
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer
37 In-use utensils properly stored
40 Food and nonfood surfaces properly used and constructed; cleanable

Fresh Soul **3029 E 5th AVE**
Inspection Date: 07/03/2018 PRE OPERATIONAL
Violations
Inspection Date: 08/31/2018 ROUTINE INSPECTION
Violations
14 Raw meats below or away from ready-to-eat food; species separated
Inspection Date: 01/15/2019 ROUTINE INSPECTION
Violations
Inspection Date: 08/15/2019 ROUTINE INSPECTION
Violations

FRILLS CATERING **8136 W Pilot DR**
Inspection Date: 10/31/2018 ROUTINE INSPECTION
Violations

Frosting Cupcakes LLC dba Sweet Frostings **14700 E Indiana AVE**
Inspection Date: 01/08/2019 ROUTINE INSPECTION
Violations

FROYO EARTH INC **12519 N Divison**
Inspection Date: 04/05/2018 ROUTINE INSPECTION
Violations
Inspection Date: 01/18/2019 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

FROYO EARTH, Inc. **325 S SULLIVAN RD A**
Inspection Date: 08/01/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
25 Toxic substances properly identified, stored, used
39 Single-use and single-service articles properly stored, used
Inspection Date: 06/13/2019 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

Facility **FROYO EARTH** **Address** **829 E BOONE AVE D**

Inspection Date: 07/23/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 01/28/2019 ROUTINE INSPECTION

Violations

FROYO EARTH **2722 1ST ST**

Inspection Date: 02/07/2018 ROUTINE INSPECTION

Violations

Inspection Date: 04/03/2019 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 34 Wiping cloths properly used, stored; proper sanitizer

FROYO EARTH **172 S Division ST B**

Inspection Date: 07/23/2018 ROUTINE INSPECTION

- Violations
- 34 Wiping cloths properly used, stored; proper sanitizer

Fuel Stop **10727 N NEWPORT HWY**

Inspection Date: 04/12/2018 ROUTINE INSPECTION

Violations

Inspection Date: 06/12/2019 ROUTINE INSPECTION

Violations

Fueled Coffee Company **12303 E Grace**

Inspection Date: 10/19/2018 PRE OPERATIONAL

Violations

Inspection Date: 11/16/2018 ROUTINE INSPECTION

- Violations
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 06/19/2019 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 33 Potential food contamination prevented during delivery, preparation, storage, display

Facility **Fujiyama Japanese Steak House & Bar** **Address** **21801 E Country Vista DR**

Inspection Date: 09/04/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 04 Hands washed as required
 - 14 Raw meats below or away from ready-to-eat food; species separated
 - 37 In-use utensils properly stored

Inspection Date: 09/18/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 01/17/2019 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 14 Raw meats below or away from ready-to-eat food; species separated
 - 16 Proper cooling procedures
 - 19 No room temperature storage; proper use of time as a control, procedures available
 - 25 Toxic substances properly identified, stored, used
 - 37 In-use utensils properly stored
 - 39 Single-use and single-service articles properly stored, used
 - 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 02/15/2019 1ST RE-INSPECTION

Violations

Inspection Date: 08/13/2019 ROUTINE INSPECTION

- Violations
- 09 Proper washing of fruits and vegetables
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
 - 36 Proper eating, tasting, drinking, or tobacco use
 - 40 Food and nonfood surfaces properly used and constructed; cleanable

Full Stop **4417 W Wellesley AVE**

Inspection Date: 04/15/2019 PRE OPERATIONAL

Violations

Inspection Date: 05/15/2019 ROUTINE INSPECTION

- Violations
- 14 Raw meats below or away from ready-to-eat food; species separated

Fusion Juice **103 S HOWARD ST 500**

Inspection Date: 11/03/2017 ROUTINE INSPECTION

- Violations
- 14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 11/19/2018 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 25 Toxic substances properly identified, stored, used

Inspection Date: 03/06/2019 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f

Inspection Date: 03/26/2019 1ST RE-INSPECTION

Violations

Facility **FUSION KOREAN RESTAURANT** **Address** **13112 W SUNSET HWY**

Inspection Date: 08/01/2017 ROUTINE INSPECTION

- Violations
- 25 Toxic substances properly identified, stored, used
 - 37 In-use utensils properly stored

Inspection Date: 01/31/2018 ROUTINE INSPECTION

- Violations
- 04 Hands washed as required
 - 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods

Inspection Date: 06/27/2018 ROUTINE INSPECTION

- Violations
- 19 No room temperature storage; proper use of time as a control, procedures available
 - 32 Insects, rodents, animals not present; entrance controlled
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 07/26/2018 1ST RE-INSPECTION

Violations

Inspection Date: 01/08/2019 ROUTINE INSPECTION

- Violations
- 32 Insects, rodents, animals not present; entrance controlled
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 07/01/2019 ROUTINE INSPECTION

Violations

G & B GROCERY **2104 E FRANCIS AVE**

Inspection Date: 05/24/2018 ROUTINE INSPECTION

Violations

Inspection Date: 06/26/2019 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 33 Potential food contamination prevented during delivery, preparation, storage, display

GALAXY GRIND **12402 E SALTESE RD**

Inspection Date: 01/16/2018 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 03/19/2019 ROUTINE INSPECTION

- Violations
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
 - 39 Single-use and single-service articles properly stored, used

Gamers Arcade Bar **321 W Sprague AVE**

Inspection Date: 08/30/2017 ROUTINE INSPECTION

- Violations
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 06/06/2018 ROUTINE INSPECTION

Violations

Inspection Date: 01/15/2019 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 34 Wiping cloths properly used, stored; proper sanitizer

Facility **Address**
GARAGELAND, LLC **230 W RIVERSIDE AVE**

Inspection Date: 11/01/2017 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 14 Raw meats below or away from ready-to-eat food; species separated
 - 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 05/30/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 32 Insects, rodents, animals not present; entrance controlled
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 37 In-use utensils properly stored
 - 40 Food and nonfood surfaces properly used and constructed; cleanable
 - 43 Non food-contact surfaces maintained and clean

Inspection Date: 11/28/2018 ROUTINE INSPECTION

- Violations
- 14 Raw meats below or away from ready-to-eat food; species separated
 - 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 06/20/2019 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
 - 06 Adequate handwashing facilities
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

GARLAND PUB & GRILL **3911 N MADISON ST**

Inspection Date: 07/06/2018 ROUTINE INSPECTION

- Violations
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 40 Food and nonfood surfaces properly used and constructed; cleanable

GARLAND SANDWICH SHOPPE **3903 N MADISON ST**

Inspection Date: 02/08/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 04/01/2019 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

GARLAND THEATER INC **924 W GARLAND AVE**

Inspection Date: 12/05/2017 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 14 Raw meats below or away from ready-to-eat food; species separated
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 41 Warewashing facilities properly installed, maintained, used; test strips available and used
 - 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 01/05/2018 1ST RE-INSPECTION

Violations

Inspection Date: 06/29/2018 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 11/29/2018 ROUTINE INSPECTION

Violations

Inspection Date: 06/27/2019 ROUTINE INSPECTION

- Violations
- 32 Insects, rodents, animals not present; entrance controlled
 - 34 Wiping cloths properly used, stored; proper sanitizer

Facility **Geeks N Glory** **Address** **6710 E SPRAGUE AVE**

Inspection Date: 11/15/2017 PRE OPERATIONAL
Violations

Inspection Date: 12/19/2017 ROUTINE INSPECTION
Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
- 45 Sewage, wastewater properly disposed
- 49 Adequate ventilation, lighting; designated areas used

Inspection Date: 12/11/2018 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 41 Warewashing facilities properly installed, maintained, used; test strips available and used
- 42 Food-contact surfaces maintained, cleaned, sanitized

Genesis Church **9315 N NEVADA ST**

Inspection Date: 06/14/2018 ROUTINE INSPECTION
Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 02/27/2019 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

GENO'S PUB **1414 N HAMILTON ST**

Inspection Date: 03/16/2018 ROUTINE INSPECTION
Violations

- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 07/20/2018 ROUTINE INSPECTION
Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 08/16/2018 1ST RE-INSPECTION
Violations

Inspection Date: 04/01/2019 ROUTINE INSPECTION
Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 08/28/2019 ROUTINE INSPECTION
Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored
- 38 Utensils, equipment, linens properly stored, used, handled
- 40 Food and nonfood surfaces properly used and constructed; cleanable

GENUS BREWING COMPANY LLC **17018 E SPRAGUE AVE 101**

Inspection Date: 08/16/2019 PRE OPERATIONAL
Violations

Facility

Address

GERARDO'S AUTHENTIC MEXICAN FOOD

2706 N MONROE ST

Inspection Date: 09/19/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 34 Wiping cloths properly used, stored; proper sanitizer
- 36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 10/19/2017 1ST RE-INSPECTION

Violations

Inspection Date: 01/11/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 08/13/2018 ROUTINE INSPECTION

Violations

Inspection Date: 03/26/2019 ROUTINE INSPECTION

Violations

Inspection Date: 08/20/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
 - 06 Adequate handwashing facilities
 - 25 Toxic substances properly identified, stored, used
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 42 Food-contact surfaces maintained, cleaned, sanitized
-

Facility**Address****GERARDO'S MEXICAN FOOD****723 1ST ST**

Inspection Date: 08/17/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 01/18/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 25 Toxic substances properly identified, stored, used
- 34 Wiping cloths properly used, stored; proper sanitizer
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 06/26/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 32 Insects, rodents, animals not present; entrance controlled
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 01/15/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 25 Toxic substances properly identified, stored, used
- 30 Proper thawing methods used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 36 Proper eating, tasting, drinking, or tobacco use
- 37 In-use utensils properly stored
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 02/11/2019 1ST RE-INSPECTION

Violations

Inspection Date: 07/01/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 04 Hands washed as required
- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used
- 30 Proper thawing methods used
- 34 Wiping cloths properly used, stored; proper sanitizer
- 36 Proper eating, tasting, drinking, or tobacco use
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 43 Non food-contact surfaces maintained and clean
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

GERMAN AMERICAN SOCIETY**25 W 3RD AVE**

Inspection Date: 09/30/2017 ROUTINE INSPECTION

Violations

Inspection Date: 09/22/2018 ROUTINE INSPECTION

Violations

GET THE SCOOP**111 F ST**

Inspection Date: 08/14/2018 ROUTINE INSPECTION

Violations

Inspection Date: 07/09/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 39 Single-use and single-service articles properly stored, used

Facility

Gilded Unicorn, LLC

Address

110 S Monroe ST

Inspection Date: 11/08/2017 ROUTINE INSPECTION

Violations

21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 12/07/2017 1ST RE-INSPECTION

Violations

Inspection Date: 07/05/2018 ROUTINE INSPECTION

Violations

21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 11/14/2018 ROUTINE INSPECTION

Violations

33 Potential food contamination prevented during delivery, preparation, storage, display

37 In-use utensils properly stored

45 Sewage, wastewater properly disposed

48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 05/24/2019 ROUTINE INSPECTION

Violations

Facility **Address**
GINGER ASIAN BISTRO AND SUSHI BAR **1228 S GRAND BLVD**

Inspection Date: 11/13/2017 ROUTINE INSPECTION

Violations

- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 29 Adequate equipment for temperature control
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 06/21/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish

Inspection Date: 12/11/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 04/22/2019 ROUTINE INSPECTION

Violations

- 01 PIC certified by accredited program, or compliance with Code, or correct answers
- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 05/22/2019 1ST RE-INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 05/24/2019 SITE VISIT

Violations

Inspection Date: 05/28/2019 EDUCATIONAL VISIT

Violations

Inspection Date: 06/06/2019 2ND RE-INSPECTION

Violations

- 01 PIC certified by accredited program, or compliance with Code, or correct answers
- 06 Adequate handwashing facilities
- 19 No room temperature storage; proper use of time as a control, procedures available
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 06/07/2019 SITE VISIT

Violations

Inspection Date: 07/09/2019 FOLLOW-UP INSPECTION

Violations

- 10 Food in good condition, safe and unadulterated; approved additives
- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 40 Food and nonfood surfaces properly used and constructed; cleanable

GLENN'S FOODS **11810 N MARKET ST**

Inspection Date: 03/01/2018 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 01/15/2019 ROUTINE INSPECTION

Violations

Facility **GLOBE BAR AND KITCHEN** **Address** **204 N DIVISION ST**

Inspection Date: 09/27/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 05/23/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 37 In-use utensils properly stored

Inspection Date: 02/27/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 32 Insects, rodents, animals not present; entrance controlled
- 34 Wiping cloths properly used, stored; proper sanitizer

Glorious Artisan Bakery **1516 W Riverside AVE**

Inspection Date: 03/21/2019 PRE OPERATIONAL

Violations

Inspection Date: 05/08/2019 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

GLOVER MANSION THE/RED ROCK CATERING **321 W 8TH AVE**

Inspection Date: 11/30/2017 ROUTINE INSPECTION

Violations

GOLDEN CORRAL **7117 N DIVISION ST**

Inspection Date: 11/27/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 19 No room temperature storage; proper use of time as a control, procedures available
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 12/21/2017 1ST RE-INSPECTION

Violations

Inspection Date: 05/01/2018 ROUTINE INSPECTION

Violations

- 04 Hands washed as required

Inspection Date: 10/11/2018 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 19 No room temperature storage; proper use of time as a control, procedures available
- 32 Insects, rodents, animals not present; entrance controlled

Inspection Date: 11/09/2018 1ST RE-INSPECTION

Violations

Inspection Date: 04/19/2019 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 40 Food and nonfood surfaces properly used and constructed; cleanable
-

Facility **Address**
GOLDEN GEM MERCANTILE **18805 S SR 27**
Inspection Date: 02/22/2018 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 01/15/2019 ROUTINE INSPECTION
Violations
32 Insects, rodents, animals not present; entrance controlled
33 Potential food contamination prevented during delivery, preparation, storage, display
37 In-use utensils properly stored
38 Utensils, equipment, linens properly stored, used, handled

GOLDEN RULE ROCKIT FUEL LLC **4715 N MARKET ST**
Inspection Date: 10/19/2017 ROUTINE INSPECTION
Violations
31 Food Properly labeled
Inspection Date: 11/29/2018 ROUTINE INSPECTION
Violations
31 Food Properly labeled
34 Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 07/30/2019 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

GONZAGA PREPARATORY SCHOOL **1224 E EUCLID AVE**
Inspection Date: 11/13/2017 PRE OPERATIONAL
Violations
Inspection Date: 12/13/2017 ROUTINE INSPECTION
Violations
Inspection Date: 10/19/2018 ROUTINE INSPECTION
Violations

GONZAGA UNIVERSITY-SUB CONNECTION **1027 N Hamilton ST**
Inspection Date: 04/24/2018 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
Inspection Date: 12/04/2018 ROUTINE INSPECTION
Violations

GOOD CHOICE **9512 E SPRAGUE AVE**
Inspection Date: 04/10/2018 ROUTINE INSPECTION
Violations
Inspection Date: 12/17/2018 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 04/23/2019 ROUTINE INSPECTION
Violations
14 Raw meats below or away from ready-to-eat food; species separated
15 Proper handling of pooled eggs

Good Dog Hot Dogs **1014 N Pines RD 120**
Inspection Date: 05/07/2019 PRE OPERATIONAL
Violations
Inspection Date: 08/02/2019 ROUTINE INSPECTION
Violations

Facility **Address**
Good to be the King LLC **15727 E Broadway AVE**
Inspection Date: 11/13/2017 PRE OPERATIONAL
Violations

Inspection Date: 11/21/2017 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities

Inspection Date: 03/26/2018 ROUTINE INSPECTION
Violations

Inspection Date: 05/16/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained

GOODWILL INDUSTRIES/INLAND NW **130 E 3RD AVE**

Inspection Date: 08/07/2017 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
14 Raw meats below or away from ready-to-eat food; species separated
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)

Inspection Date: 09/06/2017 1ST RE-INSPECTION
Violations

Inspection Date: 01/31/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 08/17/2018 ROUTINE INSPECTION
Violations

Inspection Date: 02/25/2019 ROUTINE INSPECTION
Violations

Inspection Date: 08/22/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

GORDY'S SICHUAN CAFE **501 E 30TH AVE**

Inspection Date: 10/27/2017 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 05/24/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 12/04/2018 ROUTINE INSPECTION
Violations

GRACE CATERING LLC DBA Beacon Hill Catering and Events **4848 E VALLEY SPRINGS RD**

Inspection Date: 05/18/2018 ROUTINE INSPECTION
Violations

Inspection Date: 07/30/2019 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display
43 Non food-contact surfaces maintained and clean

Facility **GREAT HARVEST BREAD COMPANY** **Address** **2530 E 29TH AVE**

Inspection Date: 01/08/2018 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 01/17/2019 ROUTINE INSPECTION

Violations

Greater Spokane County Meals on Wheels **218 N Crestline**

Inspection Date: 02/28/2019 PRE OPERATIONAL

Violations

Inspection Date: 03/27/2019 ROUTINE INSPECTION

Violations
14 Raw meats below or away from ready-to-eat food; species separated

Greater Spokane Valley Rotary Club **404 N HAVANA ST**

Inspection Date: 09/12/2017 ROUTINE INSPECTION

Violations
22 Accurate thermometer provided and used to evaluate temperature of PHF

Inspection Date: 09/12/2018 ROUTINE INSPECTION

Violations

Green City Saloon **18221 E APPLEWAY AVE**

Inspection Date: 03/21/2018 ROUTINE INSPECTION

Violations
25 Toxic substances properly identified, stored, used
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 04/29/2019 ROUTINE INSPECTION

Violations
37 In-use utensils properly stored

GREENBLUFF GRANGE #300 **9809 E GREENBLUFF RD**

Inspection Date: 09/24/2017 ROUTINE INSPECTION

Violations

Inspection Date: 09/27/2018 ROUTINE INSPECTION

Violations

GREENBLUFF UNITED METHODIST CHURCH **9908 E GREENBLUFF RD**

Inspection Date: 10/06/2017 ROUTINE INSPECTION

Violations

Inspection Date: 09/27/2018 ROUTINE INSPECTION

Violations

GREENBRIAR CATERING **315 E WALLACE AVE**

Inspection Date: 03/17/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities

Inspection Date: 07/21/2019 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

<u>Facility</u>	<u>Address</u>
Green's Fresh Market	4915 N Market
Inspection Date: 02/28/2018	ROUTINE INSPECTION
Violations	
14	Raw meats below or away from ready-to-eat food; species separated
Inspection Date: 06/08/2018	EDUCATIONAL VISIT
Violations	
Inspection Date: 07/19/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 07/24/2019	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

GRIND CENTRAL STATION	8015 E TRENT AVE
Inspection Date: 07/31/2018	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
37	In-use utensils properly stored
39	Single-use and single-service articles properly stored, used
Inspection Date: 07/15/2019	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
37	In-use utensils properly stored

GRINDERS COFFEE	14505 E TRENT AVE
Inspection Date: 08/07/2018	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 07/09/2019	ROUTINE INSPECTION
Violations	
07	Food obtained from approved source

Grocery and Snacks	208 W Francis AVE
Inspection Date: 10/12/2018	PRE OPERATIONAL
Violations	
Inspection Date: 11/07/2018	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 08/29/2019	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
17	Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)

GROCERY BOYS EMPIRE	3430 N CRESTLINE ST
Inspection Date: 08/29/2017	ROUTINE INSPECTION
Violations	
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 02/05/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 09/25/2018	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 03/06/2019	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
Inspection Date: 08/22/2019	ROUTINE INSPECTION
Violations	

Facility **GROCERY OUTLET** **Address** **1617 W 3RD AVE**

Inspection Date: 07/18/2018 ROUTINE INSPECTION
Violations

Inspection Date: 06/20/2019 ROUTINE INSPECTION
Violations

14 Raw meats below or away from ready-to-eat food; species separated

Grocery Outlet **10831 W SR-2**

Inspection Date: 08/24/2017 ROUTINE INSPECTION
Violations

Inspection Date: 07/24/2018 ROUTINE INSPECTION
Violations

14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 05/17/2019 ROUTINE INSPECTION
Violations

GUCKENHEIMER AT AVISTA **1411 E MISSION AVE**

Inspection Date: 11/30/2017 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
- 31 Food Properly labeled
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 12/28/2017 1ST RE-INSPECTION
Violations

Inspection Date: 06/26/2018 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 12/20/2018 ROUTINE INSPECTION
Violations

- 39 Single-use and single-service articles properly stored, used

Inspection Date: 06/20/2019 ROUTINE INSPECTION
Violations

- 04 Hands washed as required
 - 26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
 - 39 Single-use and single-service articles properly stored, used
-

GUYS N DOLLYS CAFÉ INC **1825 N WASHINGTON ST**

Inspection Date: 04/10/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 06/17/2019 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
 - 23 Proper Consumer Advisory posted for raw or undercooked foods
 - 25 Toxic substances properly identified, stored, used
-

Facility **Address**
HAHA'S TERIYAKI GRILL **9331 N DIVISION ST**

Inspection Date: 08/16/2017 ROUTINE INSPECTION
Violations

Inspection Date: 05/17/2018 ROUTINE INSPECTION
Violations

Inspection Date: 12/19/2018 ROUTINE INSPECTION
Violations
05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
49 Adequate ventilation, lighting; designated areas used

Inspection Date: 05/24/2019 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 08/13/2019 ROUTINE INSPECTION
Violations

HAI MINI MARKET **2201 E SPRAGUE AVE**

Inspection Date: 06/08/2018 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used
- 32 Insects, rodents, animals not present; entrance controlled
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 07/06/2018 1ST RE-INSPECTION
Violations

Inspection Date: 08/15/2019 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

HAI'S MINI MARKET #2 **3014 N MARKET ST**

Inspection Date: 02/28/2018 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 10 Food in good condition, safe and unadulterated; approved additives
- 31 Food Properly labeled

Inspection Date: 03/30/2018 1ST RE-INSPECTION
Violations

Inspection Date: 03/14/2019 ROUTINE INSPECTION
Violations

HAI'S MINI MARKET **1928 E MISSION AVE**

Inspection Date: 08/01/2018 ROUTINE INSPECTION
Violations

Inspection Date: 04/17/2019 ROUTINE INSPECTION
Violations

HALLETT FARMS, INC. **14109 E SPRAGUE AVE 2**

Inspection Date: 06/29/2018 ROUTINE INSPECTION
Violations

Inspection Date: 10/10/2018 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 05/14/2019 ROUTINE INSPECTION
Violations

Facility **Halletts Chocolates and Coffee** **Address** **1025 W 1st AVE**

Inspection Date: 12/19/2017 PRE OPERATIONAL
Violations

Inspection Date: 02/23/2018 ROUTINE INSPECTION
Violations
22 Accurate thermometer provided and used to evaluate temperature of PHF

Inspection Date: 02/15/2019 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer

HALLETT'S CHOCOLATES **6704 N NEVADA ST**

Inspection Date: 02/01/2018 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 01/08/2019 ROUTINE INSPECTION
Violations
26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f

HAMILTON FOOD MART DIVINE CORP **1918 N HAMILTON ST**

Inspection Date: 07/31/2018 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
22 Accurate thermometer provided and used to evaluate temperature of PHF
25 Toxic substances properly identified, stored, used

Inspection Date: 03/26/2019 ROUTINE INSPECTION
Violations
14 Raw meats below or away from ready-to-eat food; species separated

HAMPTON INN & SUITES SPOKANE VALLEY **16418 E INDIANA AVE**

Inspection Date: 10/10/2018 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
25 Toxic substances properly identified, stored, used
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer
38 Utensils, equipment, linens properly stored, used, handled

Inspection Date: 11/07/2018 1ST RE-INSPECTION
Violations

HAMPTON INN **2010 S ASSEMBLY ST**

Inspection Date: 03/15/2018 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 03/11/2019 ROUTINE INSPECTION
Violations
05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
14 Raw meats below or away from ready-to-eat food; species separated
23 Proper Consumer Advisory posted for raw or undercooked foods
34 Wiping cloths properly used, stored; proper sanitizer

HANGMAN VALLEY GOLF COURSE **2210 E HANGMAN VALLEY RD**

Inspection Date: 08/06/2018 ROUTINE INSPECTION
Violations
22 Accurate thermometer provided and used to evaluate temperature of PHF
41 Warewashing facilities properly installed, maintained, used; test strips available and used

Inspection Date: 07/02/2019 ROUTINE INSPECTION
Violations
31 Food Properly labeled
34 Wiping cloths properly used, stored; proper sanitizer

Facility **HAPPINESS CHINESE RESTAURANT** **Address** **3420 E SPRAGUE AVE**

Inspection Date: 11/30/2017 ROUTINE INSPECTION

- Violations
- 14 Raw meats below or away from ready-to-eat food; species separated
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 07/06/2018 ROUTINE INSPECTION

- Violations
- 34 Wiping cloths properly used, stored; proper sanitizer
 - 42 Food-contact surfaces maintained, cleaned, sanitized
 - 43 Non food-contact surfaces maintained and clean
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 11/27/2018 ROUTINE INSPECTION

- Violations
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
 - 40 Food and nonfood surfaces properly used and constructed; cleanable
 - 45 Sewage, wastewater properly disposed
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 06/27/2019 ROUTINE INSPECTION

Violations

HAPPY CAKE COMPANY **1312 N MULLAN RD**

Inspection Date: 07/05/2018 ROUTINE INSPECTION

Violations

Inspection Date: 06/26/2019 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained

Happy Days Espresso LLC **24081 E Mission AVE**

Inspection Date: 10/23/2017 PRE OPERATIONAL

Violations

Inspection Date: 11/29/2017 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 09/04/2018 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
 - 22 Accurate thermometer provided and used to evaluate temperature of PHF

Inspection Date: 10/01/2018 1ST RE-INSPECTION

Violations

HAPPY TIME TAVERN **3506 N DIVISION ST**

Inspection Date: 06/25/2018 ROUTINE INSPECTION

- Violations
- 34 Wiping cloths properly used, stored; proper sanitizer
 - 43 Non food-contact surfaces maintained and clean

Inspection Date: 06/11/2019 ROUTINE INSPECTION

Violations

Happy Trails to Brews **9025 N Indian Trail RD**

Inspection Date: 01/25/2019 ROUTINE INSPECTION

Violations

Inspection Date: 02/22/2019 ROUTINE INSPECTION

Violations

Facility **HARPER SHELL, INC. DBA HARPER CONOCO** **Address** **4110 S FOSSEEN RD**
Inspection Date: 02/01/2018 ROUTINE INSPECTION
Violations

Inspection Date: 01/29/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities
25 Toxic substances properly identified, stored, used

HARRY'S FOOD MART **3458 S DISHMAN MICA RD**

Inspection Date: 04/26/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
10 Food in good condition, safe and unadulterated; approved additives

Inspection Date: 05/30/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
34 Wiping cloths properly used, stored; proper sanitizer

HARVARD PARK **1616 E 30TH AVE**

Inspection Date: 09/19/2017 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 04/25/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
16 Proper cooling procedures
43 Non food-contact surfaces maintained and clean

Inspection Date: 05/29/2018 1ST RE-INSPECTION
Violations

Inspection Date: 10/17/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 03/27/2019 ROUTINE INSPECTION
Violations
19 No room temperature storage; proper use of time as a control, procedures available

Inspection Date: 04/24/2019 1ST RE-INSPECTION
Violations

HARVEST FOODS **14515 E TRENT AVE**

Inspection Date: 08/30/2018 ROUTINE INSPECTION
Violations
39 Single-use and single-service articles properly stored, used

Inspection Date: 07/08/2019 ROUTINE INSPECTION
Violations
42 Food-contact surfaces maintained, cleaned, sanitized

HARVEST FOODS **14515 E TRENT AVE**

Inspection Date: 08/30/2018 ROUTINE INSPECTION
Violations
39 Single-use and single-service articles properly stored, used

Inspection Date: 07/08/2019 ROUTINE INSPECTION
Violations

HARVEST HOUSE **9919 E GREENBLUFF RD**

Inspection Date: 09/14/2018 ROUTINE INSPECTION
Violations

Facility **Address**
HARVEST MOON RESTAURANT & LOUNGE **20 S FIRST ST**

Inspection Date: 08/15/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 09/17/2018 1ST RE-INSPECTION

Violations

Inspection Date: 12/06/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 03/22/2019 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 34 Wiping cloths properly used, stored; proper sanitizer

Harvester Restaurant **410 W 1ST ST**

Inspection Date: 04/30/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 36 Proper eating, tasting, drinking, or tobacco use
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 05/29/2018 1ST RE-INSPECTION

Violations

Inspection Date: 09/18/2018 ROUTINE INSPECTION

Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 32 Insects, rodents, animals not present; entrance controlled
- 34 Wiping cloths properly used, stored; proper sanitizer
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 04/04/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 36 Proper eating, tasting, drinking, or tobacco use
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 04/29/2019 1ST RE-INSPECTION

Violations

HAVE BEANS WILL TRAVEL **4815 W ALPINE DR**

Inspection Date: 05/12/2018 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 05/11/2019 ROUTINE INSPECTION

Violations

HAVE BEANS WILL TRAVEL **19619 E CATALDO AVE**

Inspection Date: 12/15/2018 ROUTINE INSPECTION

Violations

- 22 Accurate thermometer provided and used to evaluate temperature of PHF

Facility **HAY J'S BISTRO INC** **Address** **21706 E MISSION AVE**

Inspection Date: 07/12/2018 ROUTINE INSPECTION
Violations

Inspection Date: 07/11/2019 ROUTINE INSPECTION
Violations

HAY J'S BISTRO **21706 E MISSION AVE**

Inspection Date: 08/14/2017 1ST RE-INSPECTION
Violations

Inspection Date: 08/02/2018 ROUTINE INSPECTION
Violations
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 12/12/2018 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
25 Toxic substances properly identified, stored, used
34 Wiping cloths properly used, stored; proper sanitizer
43 Non food-contact surfaces maintained and clean

Inspection Date: 05/22/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
23 Proper Consumer Advisory posted for raw or undercooked foods
33 Potential food contamination prevented during delivery, preparation, storage, display
43 Non food-contact surfaces maintained and clean

HAY J'S BUTCHER BLOCK INC/PICCOLO **21724 E MISSION AVE**

Inspection Date: 12/07/2017 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities

Inspection Date: 08/02/2018 ROUTINE INSPECTION
Violations
14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 12/12/2018 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
30 Proper thawing methods used
36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 06/18/2019 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer
43 Non food-contact surfaces maintained and clean

HAYFORD FOOD MART **1305 S HAYFORD RD**

Inspection Date: 06/04/2018 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
33 Potential food contamination prevented during delivery, preparation, storage, display
37 In-use utensils properly stored
43 Non food-contact surfaces maintained and clean

Inspection Date: 03/21/2019 ROUTINE INSPECTION
Violations

Heavenly Special Teas **5012 N Market ST**

Inspection Date: 10/05/2018 ROUTINE INSPECTION
Violations

Heavenly's Dogs **102 N Hayford RD**

Inspection Date: 07/24/2019 PRE OPERATIONAL
Violations

Facility **Address**
Helix Tasting Room **824 W Sprague**

Inspection Date: 12/20/2018 ROUTINE INSPECTION
Violations

Hello Sugar **11205 E Dishman Mica RD**

Inspection Date: 06/28/2019 PRE OPERATIONAL
Violations

Inspection Date: 07/19/2019 ROUTINE INSPECTION
Violations

- 32 Insects, rodents, animals not present; entrance controlled
- 34 Wiping cloths properly used, stored; proper sanitizer
- 40 Food and nonfood surfaces properly used and constructed; cleanable

HENOK DEMOZ LLC (BARKER EXPRESS) **18616 E APPLEWAY AVE**

Inspection Date: 01/23/2018 ROUTINE INSPECTION
Violations

Inspection Date: 04/03/2019 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 22 Accurate thermometer provided and used to evaluate temperature of PHF

Heritage Bar & Kitchen **122 S Monroe ST**

Inspection Date: 05/30/2018 PRE OPERATIONAL
Violations

Inspection Date: 07/05/2018 ROUTINE INSPECTION
Violations

Inspection Date: 01/11/2019 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used

Inspection Date: 07/17/2019 ROUTINE INSPECTION
Violations

Hi 5 Orthodontics **9820 N Nevada**

Inspection Date: 08/02/2017 ROUTINE INSPECTION
Violations

Inspection Date: 01/02/2018 ROUTINE INSPECTION
Violations

Inspection Date: 02/27/2019 ROUTINE INSPECTION
Violations

HI NEIGHBOR **2201 N MONROE ST**

Inspection Date: 04/24/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 34 Wiping cloths properly used, stored; proper sanitizer
- 43 Non food-contact surfaces maintained and clean

Facility **HICKORY FARMS # 40437 Spokane Valley Mall #2** **Address** **14700 E INDIANA AVE**

Inspection Date: 11/01/2017 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities

Inspection Date: 10/31/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained

HICKORY FARMS (KIOSK)40421 **4750 N DIVISION ST**

Inspection Date: 11/22/2017 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
25 Toxic substances properly identified, stored, used

Inspection Date: 11/19/2018 ROUTINE INSPECTION

Violations

HICKORY FARMS 40432 Northtown Mall #1 **4750 N DIVISION ST**

Inspection Date: 11/22/2017 ROUTINE INSPECTION

Violations

Inspection Date: 11/30/2018 ROUTINE INSPECTION

Violations
36 Proper eating, tasting, drinking, or tobacco use
39 Single-use and single-service articles properly stored, used

HICKORY FARMS SPOKANE VALLEY MALL 40429 Spokane Valley **14700 E INDIANA AVE 1038**

Inspection Date: 10/30/2017 ROUTINE INSPECTION

Violations
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 11/09/2018 ROUTINE INSPECTION

Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

HICO MART/REGAL CONOCO **4501 S REGAL ST**

Inspection Date: 01/11/2018 ROUTINE INSPECTION

Violations

Inspection Date: 02/06/2019 ROUTINE INSPECTION

Violations

HICO VILLAGE **1201 N BARKER RD**

Inspection Date: 02/07/2018 ROUTINE INSPECTION

Violations

Inspection Date: 03/27/2019 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f

HICO **9219 E SPRAGUE AVE**

Inspection Date: 08/30/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities

HIGH COUNTRY ORCHARD, INC **8518 E GREENBLUFF RD**

Inspection Date: 09/18/2018 ROUTINE INSPECTION

Violations
14 Raw meats below or away from ready-to-eat food; species separated
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer

Facility
HIGH NOONER
Address
237 W RIVERSIDE AVE

Inspection Date: 08/07/2017 ROUTINE INSPECTION
Violations

Inspection Date: 01/29/2018 ROUTINE INSPECTION
Violations
49 Adequate ventilation, lighting; designated areas used

Inspection Date: 10/22/2018 ROUTINE INSPECTION
Violations
38 Utensils, equipment, linens properly stored, used, handled

Inspection Date: 02/25/2019 ROUTINE INSPECTION
Violations

HIGH NOONER **523 N PINES RD**

Inspection Date: 08/01/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
34 Wiping cloths properly used, stored; proper sanitizer

HIGH NOONER **410 E HOLLAND AVE G**

Inspection Date: 03/02/2018 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities

Inspection Date: 06/12/2019 ROUTINE INSPECTION
Violations

HIGH NOONER **1115 W MALLON**

Inspection Date: 11/01/2018 ROUTINE INSPECTION
Violations
05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
14 Raw meats below or away from ready-to-eat food; species separated
39 Single-use and single-service articles properly stored, used

Inspection Date: 08/26/2019 ROUTINE INSPECTION
Violations
04 Hands washed as required

High Tide Lobster Bar **502 W Riverside AVE 204**

Inspection Date: 02/20/2019 PRE OPERATIONAL
Violations

Inspection Date: 03/14/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
22 Accurate thermometer provided and used to evaluate temperature of PHF

HIGHER GROUND ESPRESSO **7415 E SPRAGUE AVE**

Inspection Date: 12/11/2018 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
49 Adequate ventilation, lighting; designated areas used

HIGHLAND PARK METHODIST CHURCH **611 S GARFIELD ST**

Inspection Date: 10/06/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
07 Food obtained from approved source
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
22 Accurate thermometer provided and used to evaluate temperature of PHF

Inspection Date: 04/27/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
37 In-use utensils properly stored

Facility **HILLSIDE INN** **Address** **3001 N NEVADA ST**

Inspection Date: 09/26/2017 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 01/25/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 02/22/2018 1ST RE-INSPECTION

Violations

Inspection Date: 10/24/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 05/21/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
 - 34 Wiping cloths properly used, stored; proper sanitizer
-

HILLYARD GROCERY **5803 N MARKET ST**

Inspection Date: 08/04/2017 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 04/27/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 22 Accurate thermometer provided and used to evaluate temperature of PHF

Inspection Date: 05/25/2018 1ST RE-INSPECTION

Violations

HILLYARD SENIOR CENTER **4001 N COOK ST**

Inspection Date: 11/10/2018 ROUTINE INSPECTION

Violations

Hillyard VFW Post 1474 **2826 E DIAMOND AVE**

Inspection Date: 12/20/2018 ROUTINE INSPECTION

Violations

Inspection Date: 08/29/2019 ROUTINE INSPECTION

Violations

Facility **HILTON GARDEN INN** **Address** **9015 Highway 2 HWY**

Inspection Date: 01/23/2018 ROUTINE INSPECTION

- Violations
- 14 Raw meats below or away from ready-to-eat food; species separated
 - 23 Proper Consumer Advisory posted for raw or undercooked foods

Inspection Date: 07/26/2018 ROUTINE INSPECTION

- Violations
- 19 No room temperature storage; proper use of time as a control, procedures available

Inspection Date: 08/22/2018 1ST RE-INSPECTION

Violations

Inspection Date: 01/17/2019 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 06/26/2019 ROUTINE INSPECTION

- Violations
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
 - 36 Proper eating, tasting, drinking, or tobacco use

Hoffman Sports LLC DBA 24 TAPS **825 W RIVERSIDE AVE**

Inspection Date: 12/08/2017 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 06 Adequate handwashing facilities

Inspection Date: 06/15/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 12/21/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 06/28/2019 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 06 Adequate handwashing facilities
-

Facility **HOGAN'S CAFÉ DELUXE** **Address** **2977 E 29TH AVE**

Inspection Date: 08/24/2017 ROUTINE INSPECTION

- Violations
30 Proper thawing methods used

Inspection Date: 02/28/2018 ROUTINE INSPECTION

- Violations
40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 10/19/2018 ROUTINE INSPECTION

- Violations
06 Adequate handwashing facilities
14 Raw meats below or away from ready-to-eat food; species separated
15 Proper handling of pooled eggs
40 Food and nonfood surfaces properly used and constructed; cleanable
42 Food-contact surfaces maintained, cleaned, sanitized
43 Non food-contact surfaces maintained and clean

Inspection Date: 03/20/2019 ROUTINE INSPECTION

- Violations
16 Proper cooling procedures
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
40 Food and nonfood surfaces properly used and constructed; cleanable
42 Food-contact surfaces maintained, cleaned, sanitized
43 Non food-contact surfaces maintained and clean

Inspection Date: 04/19/2019 1ST RE-INSPECTION

- Violations
16 Proper cooling procedures

Inspection Date: 04/24/2019 EDUCATIONAL VISIT

Violations

Inspection Date: 05/01/2019 2ND RE-INSPECTION

- Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 06/12/2019 FOLLOW-UP INSPECTION

- Violations
45 Sewage, wastewater properly disposed
-

HO-HO TERIYAKI CHICKEN **621 W MALLON AVE 305**

Inspection Date: 04/23/2018 ROUTINE INSPECTION

Violations

Inspection Date: 03/13/2019 ROUTINE INSPECTION

Violations

HOLD YOUR GROUNDS **1701 W BOONE AVE**

Inspection Date: 04/12/2018 ROUTINE INSPECTION

- Violations
02 Food worker cards current for all food workers; new food workers trained
37 In-use utensils properly stored

Inspection Date: 01/10/2019 ROUTINE INSPECTION

- Violations
34 Wiping cloths properly used, stored; proper sanitizer
-

HOLIDAY INN EXPRESS SPOKANE VALLEY **9220 E MISSION AVE**

Inspection Date: 09/15/2017 ROUTINE INSPECTION

- Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 10/15/2018 ROUTINE INSPECTION

- Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
-

Facility **HOLIDAY INN EXPRESS CHENEY** **Address** **111 W BETZ RD**

Inspection Date: 07/03/2018 ROUTINE INSPECTION

Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 08/02/2018 1ST RE-INSPECTION

Violations

Inspection Date: 05/28/2019 ROUTINE INSPECTION

Violations

HOLIDAY INN EXPRESS **801 N DIVISION ST**

Inspection Date: 08/01/2017 ROUTINE INSPECTION

Violations

Inspection Date: 10/25/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 22 Accurate thermometer provided and used to evaluate temperature of PHF

HOLIDAY STATIONSTORE #287 **411 N PINES RD**

Inspection Date: 08/27/2018 ROUTINE INSPECTION

Violations

- 19 No room temperature storage; proper use of time as a control, procedures available
- 25 Toxic substances properly identified, stored, used
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 09/24/2018 1ST RE-INSPECTION

Violations

HOLIDAY STATIONSTORE #288 **9620 N DIVISION ST**

Inspection Date: 07/11/2018 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 03/26/2019 ROUTINE INSPECTION

Violations

- 43 Non food-contact surfaces maintained and clean

HOLIDAY STATIONSTORE #289 **2303 N ARGONNE RD**

Inspection Date: 05/17/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 19 No room temperature storage; proper use of time as a control, procedures available
- 25 Toxic substances properly identified, stored, used
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 06/11/2018 1ST RE-INSPECTION

Violations

HOLMAN GARDENS RETIREMENT **12912 E 12TH AVE**

Inspection Date: 04/17/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 10/10/2018 ROUTINE INSPECTION

Violations

- 39 Single-use and single-service articles properly stored, used

Inspection Date: 02/20/2019 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 08/19/2019 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Facility
HONEYBAKED HAM CO. AND CAFÉ

Address
13910 E Indiana AVE B

Inspection Date: 08/08/2018 ROUTINE INSPECTION

Violations

33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 08/08/2019 ROUTINE INSPECTION

Violations

02 Food worker cards current for all food workers; new food workers trained

HONEYWON CAFÉ LLC **1330 N WASHINGTON ST 3600**

Inspection Date: 08/24/2017 ROUTINE INSPECTION

Violations

Inspection Date: 04/30/2018 ROUTINE INSPECTION

Violations

34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 09/20/2018 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities
34 Wiping cloths properly used, stored; proper sanitizer
37 In-use utensils properly stored

Inspection Date: 05/21/2019 ROUTINE INSPECTION

Violations

Facility
HONG KONG BUFFET

Address
14742 E INDIANA AVE

Inspection Date: 11/15/2017 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 32 Insects, rodents, animals not present; entrance controlled
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 45 Sewage, wastewater properly disposed
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 04/11/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 04 Hands washed as required
- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 19 No room temperature storage; proper use of time as a control, procedures available
- 30 Proper thawing methods used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 39 Single-use and single-service articles properly stored, used
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 04/18/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 04/25/2018 1ST RE-INSPECTION

Violations

Inspection Date: 10/24/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 32 Insects, rodents, animals not present; entrance controlled
- 37 In-use utensils properly stored

Inspection Date: 11/21/2018 1ST RE-INSPECTION

Violations

Inspection Date: 03/19/2019 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures
- 34 Wiping cloths properly used, stored; proper sanitizer
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 04/19/2019 1ST RE-INSPECTION

Violations

Facility
HONG KONG EXPRESS

Address
113 W Indiana AVE

Inspection Date: 08/16/2017 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 01/08/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 02/08/2018 1ST RE-INSPECTION

Violations

Inspection Date: 09/27/2018 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 06/27/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 14 Raw meats below or away from ready-to-eat food; species separated
- 25 Toxic substances properly identified, stored, used
- 37 In-use utensils properly stored

HONG KONG RESTAURANT & LOUNGE

13614 W HWY 2 AVE

Inspection Date: 10/31/2017 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 19 No room temperature storage; proper use of time as a control, procedures available
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 11/28/2017 ROUTINE INSPECTION

Violations

Inspection Date: 06/20/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 07/20/2018 1ST RE-INSPECTION

Violations

Inspection Date: 10/18/2018 ROUTINE INSPECTION

Violations

- 13 Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross cont
- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 05/20/2019 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 37 In-use utensils properly stored
-

Facility **Address**
Hop Mountain Taproom and Grill **14017 N Newport HWY**
Inspection Date: 10/31/2018 PRE OPERATIONAL
Violations

Inspection Date: 12/11/2018 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities

Inspection Date: 08/16/2019 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer

HOPPED UP BREWING CO. **10421 E SPRAGUE AVE**
Inspection Date: 10/12/2018 ROUTINE INSPECTION
Violations

HOPS 'N DROPS **9265 N NEVADA ST**
Inspection Date: 08/17/2017 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 02/28/2018 ROUTINE INSPECTION
Violations
04 Hands washed as required

Inspection Date: 10/17/2018 ROUTINE INSPECTION
Violations

Inspection Date: 05/21/2019 ROUTINE INSPECTION
Violations

HOPS 'N DROPS **14700 E INDIANA AVE 1182**
Inspection Date: 08/29/2017 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display
45 Sewage, wastewater properly disposed
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 06/19/2018 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33 Potential food contamination prevented during delivery, preparation, storage, display
36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 11/01/2018 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 05/28/2019 ROUTINE INSPECTION
Violations
16 Proper cooling procedures

Inspection Date: 06/25/2019 1ST RE-INSPECTION
Violations

HOT TODDY'S **101 W FRANCIS AVE**
Inspection Date: 08/06/2018 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 08/29/2019 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer
37 In-use utensils properly stored
39 Single-use and single-service articles properly stored, used

Facility **Address**
Hotdogs and Hope for the Hungry **2212 W Rosewood DR**
Inspection Date: 11/27/2018 PRE OPERATIONAL
Violations

Inspection Date: 02/22/2019 ROUTINE INSPECTION
Violations

HOTEL RUBY & SAPPHIRE LOUNGE (THE) **901 W 1ST AVE**

Inspection Date: 08/31/2017 ROUTINE INSPECTION
Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 08/29/2018 ROUTINE INSPECTION
Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored

Inspection Date: 08/29/2019 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 41 Warewashing facilities properly installed, maintained, used; test strips available and used

HOUSE OF SEOUL KOREAN RESTAURANT **12713 W 14TH AVE**

Inspection Date: 08/24/2017 ROUTINE INSPECTION
Violations

- 04 Hands washed as required
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 01/23/2018 ROUTINE INSPECTION
Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 19 No room temperature storage; proper use of time as a control, procedures available
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 02/22/2018 ROUTINE INSPECTION
Violations

Inspection Date: 08/21/2018 ROUTINE INSPECTION
Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored

Inspection Date: 05/22/2019 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 36 Proper eating, tasting, drinking, or tobacco use
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

House of Shogun **20 N Raymond Rd**

Inspection Date: 08/14/2019 PRE OPERATIONAL
Violations

House of Soul **25 E Lincoln RD**

Inspection Date: 08/28/2017 EDUCATIONAL VISIT
Violations

Facility **HUCKLEBERRY'S NATURAL MARKET** **Address** **926 S MONROE ST**

Inspection Date: 10/26/2017 ROUTINE INSPECTION

- Violations
- 14 Raw meats below or away from ready-to-eat food; species separated
 - 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 11/28/2017 1ST RE-INSPECTION

Violations

Inspection Date: 03/27/2018 ROUTINE INSPECTION

Violations

Inspection Date: 04/27/2018 1ST RE-INSPECTION

Violations

Inspection Date: 10/02/2018 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities

Inspection Date: 03/12/2019 ROUTINE INSPECTION

- Violations
- 31 Food Properly labeled

HUHOT MONGOLIAN GRILL **11703 E SPRAGUE AVE**

Inspection Date: 08/17/2017 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 06/29/2018 ROUTINE INSPECTION

- Violations
- 04 Hands washed as required

Inspection Date: 11/06/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 06/04/2019 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 06 Adequate handwashing facilities
 - 25 Toxic substances properly identified, stored, used

Humble Abode Brewing **1620 E Houston AVE #800**

Inspection Date: 07/26/2018 PRE OPERATIONAL

Violations

Inspection Date: 07/30/2018 PRE OPERATIONAL

Violations

Inspection Date: 10/19/2018 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 32 Insects, rodents, animals not present; entrance controlled

HUNGRY HOUND BBQ **1014 N Pines RD 120**

Inspection Date: 08/11/2018 ROUTINE INSPECTION

- Violations
- 14 Raw meats below or away from ready-to-eat food; species separated
 - 16 Proper cooling procedures
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f

Inspection Date: 08/18/2018 1ST RE-INSPECTION

Violations

Facility
HWY GRIND INC.

Address
14009 N NEWPORT HWY

Inspection Date: 03/30/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 06 Adequate handwashing facilities

Inspection Date: 04/24/2018 ROUTINE INSPECTION

Violations

Inspection Date: 04/16/2019 ROUTINE INSPECTION

Violations

I LOVE TOFU **5204 N DIVISION ST**

Inspection Date: 08/31/2017 SITE VISIT

Violations

Inspection Date: 11/28/2017 EDUCATIONAL VISIT

Violations

Inspection Date: 12/13/2017 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 05/22/2018 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 16 Proper cooling procedures
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 25 Toxic substances properly identified, stored, used
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 06/21/2018 1ST RE-INSPECTION

Violations

Inspection Date: 11/16/2018 ROUTINE INSPECTION

- Violations
- 04 Hands washed as required
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 03/28/2019 ROUTINE INSPECTION

- Violations
- 16 Proper cooling procedures
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 04/24/2019 1ST RE-INSPECTION

Violations

ICHABOD'S EAST **12116 E SPRAGUE AVE**

Inspection Date: 01/16/2018 ROUTINE INSPECTION

- Violations
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 01/08/2019 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 25 Toxic substances properly identified, stored, used
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 34 Wiping cloths properly used, stored; proper sanitizer

Facility **Address**
ILLINOIS AVENUE BAR & GRILL **1403 E ILLINOIS AVE**
Inspection Date: 09/05/2017 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer
41 Warewashing facilities properly installed, maintained, used; test strips available and used
42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 02/28/2018 ROUTINE INSPECTION
Violations
05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
06 Adequate handwashing facilities
14 Raw meats below or away from ready-to-eat food; species separated
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
34 Wiping cloths properly used, stored; proper sanitizer
42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 03/30/2018 1ST RE-INSPECTION
Violations

Inspection Date: 08/22/2018 ROUTINE INSPECTION
Violations
04 Hands washed as required
14 Raw meats below or away from ready-to-eat food; species separated
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 01/14/2019 ROUTINE INSPECTION
Violations
30 Proper thawing methods used

Inspection Date: 08/05/2019 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer

Immaculate Heart Retreat Center **6910 S Ben Burr RD**

Inspection Date: 11/08/2017 EDUCATIONAL VISIT
Violations

Inspection Date: 06/22/2018 ROUTINE INSPECTION
Violations
43 Non food-contact surfaces maintained and clean

Inspection Date: 12/04/2018 ROUTINE INSPECTION
Violations

Inspection Date: 04/05/2019 ROUTINE INSPECTION
Violations

Inspection Date: 07/18/2019 ROUTINE INSPECTION
Violations

INB Music Room Bar **334 W SPOKANE FALLS BLVD**

Inspection Date: 10/30/2018 PRE OPERATIONAL
Violations

INB Performing Arts Center **334 W SPOKANE FALLS BLVD**

Inspection Date: 04/25/2018 ROUTINE INSPECTION
Violations

INB PERFORMING ARTS CENTER **334 W SPOKANE FALLS BLVD**

Inspection Date: 04/25/2018 ROUTINE INSPECTION
Violations

Facility **Incrediburger** **Address** **909 W 1st AVE**

Inspection Date: 02/02/2018 PRE OPERATIONAL
Violations

Inspection Date: 03/02/2018 ROUTINE INSPECTION
Violations

- 04 Hands washed as required
- 06 Adequate handwashing facilities
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored
- 38 Utensils, equipment, linens properly stored, used, handled
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/27/2018 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 02/25/2019 ROUTINE INSPECTION
Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 03/22/2019 1ST RE-INSPECTION
Violations

INDABA COFFEE BAR **1425 W BROADWAY AVE**

Inspection Date: 09/21/2017 SITE VISIT
Violations

Inspection Date: 05/24/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 03/07/2019 ROUTINE INSPECTION
Violations

INDABA COFFEE **210 N HOWARD ST**

Inspection Date: 09/21/2017 SITE VISIT
Violations

Inspection Date: 07/17/2018 ROUTINE INSPECTION
Violations

Inspection Date: 01/07/2019 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer

Indaba Coffee **419 N Nettleton AVE**

Inspection Date: 05/24/2018 PRE OPERATIONAL
Violations

Inspection Date: 07/10/2018 ROUTINE INSPECTION
Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 01/09/2019 ROUTINE INSPECTION
Violations

Facility **Address**
Indaba Coffee **518 W Riverside AVE**

Inspection Date: 09/27/2018 ROUTINE INSPECTION
Violations

Inspection Date: 01/02/2019 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Indian Canyon Golf Course Restaurant **1001 S Assembly RD**

Inspection Date: 08/29/2017 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
37 In-use utensils properly stored

Inspection Date: 05/02/2018 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer
37 In-use utensils properly stored

Inspection Date: 09/04/2018 ROUTINE INSPECTION
Violations

Inspection Date: 05/23/2019 ROUTINE INSPECTION
Violations

INDIAN TRAIL SERVICE CENTER **3333 W INDIAN TRAIL RD**

Inspection Date: 02/16/2018 ROUTINE INSPECTION
Violations

Inspection Date: 01/18/2019 ROUTINE INSPECTION
Violations

Indy Food Mart **115 S PINES RD**

Inspection Date: 03/14/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
22 Accurate thermometer provided and used to evaluate temperature of PHF
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 04/16/2019 ROUTINE INSPECTION
Violations
25 Toxic substances properly identified, stored, used
26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
33 Potential food contamination prevented during delivery, preparation, storage, display
37 In-use utensils properly stored

Inland Curry LLC **1227 S Adams ST**

Inspection Date: 04/03/2018 PRE OPERATIONAL
Violations

Inspection Date: 05/03/2018 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 02/08/2019 ROUTINE INSPECTION
Violations

INLAND NW CULINARY ACADEMY **1810 N GREENE ST**

Inspection Date: 01/26/2018 ROUTINE INSPECTION
Violations

Inspection Date: 04/25/2019 ROUTINE INSPECTION
Violations

Facility **Address**
INLAND NW TRAVELMART/CRAVEN'S **9000 W AIRPORT DR**

Inspection Date: 03/26/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 02/07/2019 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained

Inland Pacific Kitchen **304 W Pacific AVE 160**

Inspection Date: 10/18/2017 ROUTINE INSPECTION

Violations
05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
14 Raw meats below or away from ready-to-eat food; species separated
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 01/24/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
42 Food-contact surfaces maintained, cleaned, sanitized
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 12/19/2018 ROUTINE INSPECTION

Violations
25 Toxic substances properly identified, stored, used
36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 06/20/2019 ROUTINE INSPECTION

Violations
05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
06 Adequate handwashing facilities
10 Food in good condition, safe and unadulterated; approved additives
12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
23 Proper Consumer Advisory posted for raw or undercooked foods
27 Variance obtained for specialized processing methods (e.g ROP)
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 08/05/2019 SITE VISIT

Violations

INTERNATIONAL COFFEE & BAKERY **18209 E APPLEWAY AVE**

Inspection Date: 08/07/2019 PRE OPERATIONAL

Violations

INTERNATIONAL FOOD STORE **3021 E MISSION AVE**

Inspection Date: 10/04/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
31 Food Properly labeled

Inspection Date: 08/23/2019 ROUTINE INSPECTION

Violations

Facility **INTERNATIONAL HOUSE OF PANCAKES #1754** **Address** **14706 E INDIANA AVE**

Inspection Date: 08/23/2017 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 06/21/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
19 No room temperature storage; proper use of time as a control, procedures available
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 07/16/2018 1ST RE-INSPECTION

Violations

Inspection Date: 10/23/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 06/03/2019 ROUTINE INSPECTION

Violations

INTERNATIONAL HOUSE OF PANCAKES #1756 **5403 E SPRAGUE AVE**

Inspection Date: 11/15/2017 ROUTINE INSPECTION

Violations
04 Hands washed as required
25 Toxic substances properly identified, stored, used
40 Food and nonfood surfaces properly used and constructed; cleanable
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 06/29/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
40 Food and nonfood surfaces properly used and constructed; cleanable
42 Food-contact surfaces maintained, cleaned, sanitized
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 11/02/2018 ROUTINE INSPECTION

Violations
40 Food and nonfood surfaces properly used and constructed; cleanable
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 04/25/2019 ROUTINE INSPECTION

Violations
42 Food-contact surfaces maintained, cleaned, sanitized
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

INTERNATIONAL HOUSE OF PANCAKES #646 **4209 N DIVISION ST**

Inspection Date: 09/19/2017 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 05/24/2018 ROUTINE INSPECTION

Violations
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 06/25/2018 1ST RE-INSPECTION

Violations

Inspection Date: 07/13/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 11/07/2018 ROUTINE INSPECTION

Violations

Inspection Date: 06/07/2019 ROUTINE INSPECTION

Violations

Facility **Ionic Coffee** **Address** **1014 N Pines RD 120**

Inspection Date: 06/07/2019 ROUTINE INSPECTION
Violations

Inspection Date: 08/27/2019 ROUTINE INSPECTION
Violations

Iron Goat Brewing **1302 W 2ND AVE**

Inspection Date: 08/08/2017 ROUTINE INSPECTION
Violations

Inspection Date: 01/29/2018 ROUTINE INSPECTION
Violations
37 In-use utensils properly stored

Inspection Date: 07/13/2018 ROUTINE INSPECTION
Violations
19 No room temperature storage; proper use of time as a control, procedures available

Inspection Date: 08/07/2018 1ST RE-INSPECTION
Violations

Inspection Date: 01/07/2019 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 07/17/2019 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer
41 Warewashing facilities properly installed, maintained, used; test strips available and used

Iron Goat Brewing **1302 W 2nd AVE**

Inspection Date: 07/11/2019 ROUTINE INSPECTION
Violations

IRON HORSE BAR & GRILL **11105 E SPRAGUE AVE**

Inspection Date: 09/11/2017 ROUTINE INSPECTION
Violations
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 02/13/2018 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
43 Non food-contact surfaces maintained and clean

Inspection Date: 10/02/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
33 Potential food contamination prevented during delivery, preparation, storage, display
39 Single-use and single-service articles properly stored, used

Inspection Date: 06/17/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities
37 In-use utensils properly stored
43 Non food-contact surfaces maintained and clean

Facility
IRON SKILLET

Address
10506 W AERO RD

Inspection Date: 08/02/2017 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 14 Raw meats below or away from ready-to-eat food; species separated
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 19 No room temperature storage; proper use of time as a control, procedures available
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 08/28/2017 1ST RE-INSPECTION

Violations

Inspection Date: 04/30/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 04 Hands washed as required

Inspection Date: 09/11/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 37 In-use utensils properly stored
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 10/11/2018 1ST RE-INSPECTION

Violations

Inspection Date: 04/16/2019 ROUTINE INSPECTION

Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 36 Proper eating, tasting, drinking, or tobacco use
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 05/16/2019 1ST RE-INSPECTION

Violations

ITALIA TRATTORIA **144 S CANNON ST**

Inspection Date: 11/15/2017 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 06/27/2018 ROUTINE INSPECTION

Violations

- 36 Proper eating, tasting, drinking, or tobacco use
- 37 In-use utensils properly stored
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 12/12/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 06/26/2019 ROUTINE INSPECTION

Violations

- 23 Proper Consumer Advisory posted for raw or undercooked foods
 - 25 Toxic substances properly identified, stored, used
-

Facility **Address**
ITALIAN KITCHEN **113 N BERNARD ST**

Inspection Date: 09/26/2017 ROUTINE INSPECTION
Violations

Inspection Date: 04/17/2018 ROUTINE INSPECTION
Violations
49 Adequate ventilation, lighting; designated areas used

Inspection Date: 08/07/2018 ROUTINE INSPECTION
Violations
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 02/22/2019 ROUTINE INSPECTION
Violations
25 Toxic substances properly identified, stored, used

ITRON **2111 N MOLTER RD**

Inspection Date: 10/16/2017 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 06/29/2018 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display
43 Non food-contact surfaces maintained and clean

Inspection Date: 11/30/2018 ROUTINE INSPECTION
Violations

Inspection Date: 04/08/2019 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 08/05/2019 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
29 Adequate equipment for temperature control
39 Single-use and single-service articles properly stored, used

IVAR'S SEAFOOD BAR **14700 E INDIANA AVE 2018**

Inspection Date: 08/08/2018 ROUTINE INSPECTION
Violations

Inspection Date: 06/13/2019 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities

Facility **Izumi Sushi and Asian Bistro** **Address** **4334 S Regal ST**

Inspection Date: 09/21/2017 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 15 Proper handling of pooled eggs
- 16 Proper cooling procedures

Inspection Date: 10/24/2017 1ST RE-INSPECTION

Violations

Inspection Date: 04/26/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 14 Raw meats below or away from ready-to-eat food; species separated
- 37 In-use utensils properly stored
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 12/04/2018 ROUTINE INSPECTION

Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 06 Adequate handwashing facilities
- 19 No room temperature storage; proper use of time as a control, procedures available
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 01/04/2019 1ST RE-INSPECTION

Violations

Inspection Date: 06/28/2019 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
- 43 Non food-contact surfaces maintained and clean
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

J & C Hot Dogs **1014 N Pines ST 120**

Inspection Date: 05/07/2018 PRE OPERATIONAL

Violations

J&S MART LLC DBA GARLAND MART **1006 W GARLAND AVE**

Inspection Date: 01/19/2018 PRE OPERATIONAL

Violations

Inspection Date: 02/20/2018 ROUTINE INSPECTION

Violations

Inspection Date: 04/12/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities

J.B'S FOODS **5503 N ALBERTA ST**

Inspection Date: 05/17/2018 ROUTINE INSPECTION

Violations

- 43 Non food-contact surfaces maintained and clean

Inspection Date: 08/06/2019 ROUTINE INSPECTION

Violations

Facility **JACK & DAN'S BAR AND GRILL** **Address** **1226 N HAMILTON ST**

Inspection Date: 11/07/2017 ROUTINE INSPECTION

- Violations
- 14 Raw meats below or away from ready-to-eat food; species separated
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 06/20/2018 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 09 Proper washing of fruits and vegetables
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 12/18/2018 ROUTINE INSPECTION

- Violations
- 34 Wiping cloths properly used, stored; proper sanitizer
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 06/25/2019 ROUTINE INSPECTION

- Violations
- 34 Wiping cloths properly used, stored; proper sanitizer

JACK AND THE BEAN SHOP **4707 N HARVARD RD 1**

Inspection Date: 03/01/2018 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 03/25/2019 ROUTINE INSPECTION

- Violations
- 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 34 Wiping cloths properly used, stored; proper sanitizer

JACK IN THE BOX #J8435 **1505 N PINES RD**

Inspection Date: 06/19/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 30 Proper thawing methods used

Inspection Date: 07/17/2018 1ST RE-INSPECTION

- Violations
- 19 No room temperature storage; proper use of time as a control, procedures available

Inspection Date: 07/19/2018 SITE VISIT

Violations

Inspection Date: 08/15/2018 1ST RE-INSPECTION

Violations

Inspection Date: 11/01/2018 ROUTINE INSPECTION

Violations

JACK IN THE BOX #J8461 **505 E 3RD AVE**

Inspection Date: 01/29/2018 ROUTINE INSPECTION

Violations

Inspection Date: 08/02/2018 ROUTINE INSPECTION

- Violations
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 08/27/2018 1ST RE-INSPECTION

Violations

Inspection Date: 01/31/2019 ROUTINE INSPECTION

Violations

Facility **JACK IN THE BOX # J8432** **Address** **5 W HAWTHORNE RD**

Inspection Date: 08/21/2017 ROUTINE INSPECTION

Violations

- 01 PIC certified by accredited program, or compliance with Code, or correct answers
- 02 Food worker cards current for all food workers; new food workers trained
- 19 No room temperature storage; proper use of time as a control, procedures available
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 09/21/2017 1ST RE-INSPECTION

Violations

Inspection Date: 03/30/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 11/20/2018 ROUTINE INSPECTION

Violations

Inspection Date: 04/09/2019 ROUTINE INSPECTION

Violations

JACK IN THE BOX # J8480 Feast Foods LLC **4220 E SPRAGUE AVE**

Inspection Date: 08/30/2017 ROUTINE INSPECTION

Violations

- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 06/15/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 12/11/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 37 In-use utensils properly stored
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 08/14/2019 ROUTINE INSPECTION

Violations

- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 42 Food-contact surfaces maintained, cleaned, sanitized

JACK IN THE BOX #J8326 **4001 N MARKET ST**

Inspection Date: 12/27/2017 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 03/22/2018 ROUTINE INSPECTION

Violations

Inspection Date: 11/28/2018 ROUTINE INSPECTION

Violations

Facility **JACK IN THE BOX #J8338** **Address** **2732 N DIVISION ST**

Inspection Date: 08/16/2017 1ST RE-INSPECTION

Violations

- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 08/28/2017 EDUCATIONAL VISIT

Violations

Inspection Date: 08/29/2017 2ND RE-INSPECTION

Violations

Inspection Date: 09/29/2017 FOLLOW-UP INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 03/14/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 04/12/2018 1ST RE-INSPECTION

Violations

Inspection Date: 11/16/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
-

JACK IN THE BOX #J8385 **10306 W SR 2 HWY**

Inspection Date: 02/20/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 47 Garbage, refuse properly disposed; facilities maintained

Inspection Date: 08/22/2018 ROUTINE INSPECTION

Violations

- 19 No room temperature storage; proper use of time as a control, procedures available

Inspection Date: 09/20/2018 1ST RE-INSPECTION

Violations

Inspection Date: 04/09/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
-

JACK IN THE BOX #J8439 **6318 N DIVISION ST**

Inspection Date: 10/31/2017 ROUTINE INSPECTION

Violations

Inspection Date: 06/05/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 19 No room temperature storage; proper use of time as a control, procedures available

Inspection Date: 07/05/2018 1ST RE-INSPECTION

Violations

Inspection Date: 11/06/2018 ROUTINE INSPECTION

Violations

- 40 Food and nonfood surfaces properly used and constructed; cleanable
-

Facility **JACK IN THE BOX #J8442** **Address** **2205 N ARGONNE RD**

Inspection Date: 08/02/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 05/24/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 16 Proper cooling procedures
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 06/22/2018 1ST RE-INSPECTION

Violations

- 16 Proper cooling procedures

Inspection Date: 06/28/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 07/09/2018 2ND RE-INSPECTION

Violations

Inspection Date: 10/31/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 45 Sewage, wastewater properly disposed

JACK IN THE BOX #J8491 **711 N SULLIVAN RD**

Inspection Date: 08/01/2017 1ST RE-INSPECTION

Violations

Inspection Date: 07/05/2018 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 08/06/2018 1ST RE-INSPECTION

Violations

Inspection Date: 11/05/2018 ROUTINE INSPECTION

Violations

- 19 No room temperature storage; proper use of time as a control, procedures available
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 11/30/2018 1ST RE-INSPECTION

Violations

JACK IN THE BOX **1527 W NORTHWEST BLVD**

Inspection Date: 04/16/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 05/15/2018 1ST RE-INSPECTION

Violations

Inspection Date: 10/24/2018 ROUTINE INSPECTION

Violations

Inspection Date: 05/21/2019 ROUTINE INSPECTION

Violations

Facility **JACKSON HOLE II BAR & GRILL** **Address** **122 S Bowdish RD**

Inspection Date: 01/23/2018 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 02/20/2019 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 06 Adequate handwashing facilities
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 02/21/2019 SITE VISIT

Violations

Inspection Date: 02/22/2019 SITE VISIT

Violations

Inspection Date: 03/18/2019 1ST RE-INSPECTION

Violations

JACKSON STREET BAR & GRILL **2436 N ASTOR ST**

Inspection Date: 04/11/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 06 Adequate handwashing facilities
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
 - 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 06/26/2019 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 06 Adequate handwashing facilities
 - 14 Raw meats below or away from ready-to-eat food; species separated
 - 26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 38 Utensils, equipment, linens properly stored, used, handled
 - 39 Single-use and single-service articles properly stored, used
 - 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 07/26/2019 1ST RE-INSPECTION

- Violations
- 32 Insects, rodents, animals not present; entrance controlled

JACOB'S JAVA - AIRWAY HEIGHTS **12618 W SUNSET HWY**

Inspection Date: 03/08/2018 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 38 Utensils, equipment, linens properly stored, used, handled

Inspection Date: 04/16/2019 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 14 Raw meats below or away from ready-to-eat food; species separated
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 38 Utensils, equipment, linens properly stored, used, handled
 - 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 05/16/2019 1ST RE-INSPECTION

Violations

Facility **JACOB'S JAVA** **Address** **624 N SULLIVAN RD**

Inspection Date: 01/05/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 01/04/2019 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 39 Single-use and single-service articles properly stored, used
- 40 Food and nonfood surfaces properly used and constructed; cleanable

JACOB'S JAVA **1621 S RAY ST**

Inspection Date: 04/26/2018 ROUTINE INSPECTION

Violations

JACOB'S JAVA **3023 E FAIRVIEW AVE**

Inspection Date: 04/03/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Jacob's Java **2301 N MONROE ST**

Inspection Date: 01/11/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 04/16/2019 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

JACOB'S JAVA **526 S WASHINGTON ST**

Inspection Date: 04/05/2018 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 04/09/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

Jake's **703 E Lake ST**

Inspection Date: 03/07/2019 PRE OPERATIONAL

Violations

Inspection Date: 04/10/2019 ROUTINE INSPECTION

Violations

- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
- 36 Proper eating, tasting, drinking, or tobacco use
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Facility **JALISCO'S MEXICAN RESTAURANT & TEQUILERIA** **Address** **3029 E 29TH AVE**

Inspection Date: 10/27/2017 ROUTINE INSPECTION

- Violations
- 30 Proper thawing methods used
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 05/25/2018 ROUTINE INSPECTION

Violations

Inspection Date: 12/18/2018 ROUTINE INSPECTION

Violations

Inspection Date: 06/25/2019 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities

Jamaican Jerk Pan **17512 N Greenbluff**

Inspection Date: 09/23/2017 ROUTINE INSPECTION

Violations

Inspection Date: 10/17/2018 ROUTINE INSPECTION

Violations

Jamba Juice **14700 E Indiana AVE**

Inspection Date: 10/27/2017 PRE OPERATIONAL

Violations

Inspection Date: 11/16/2017 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 02/26/2019 ROUTINE INSPECTION

Violations

JAVA HUT ESPRESSO CO. **540 E FRANCIS AVE**

Inspection Date: 08/08/2017 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 39 Single-use and single-service articles properly stored, used
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 10/22/2018 ROUTINE INSPECTION

- Violations
- 04 Hands washed as required
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

JAVA JUMP **601 N MULLAN RD**

Inspection Date: 07/13/2018 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 22 Accurate thermometer provided and used to evaluate temperature of PHF
 - 25 Toxic substances properly identified, stored, used

Inspection Date: 06/07/2019 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 34 Wiping cloths properly used, stored; proper sanitizer

Facility **Address**
JAVA JUMP **2301 N DIVISION ST**

Inspection Date: 05/17/2018 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 03/13/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

Java Rocks **11907 E Trent AVE**

Inspection Date: 06/28/2018 PRE OPERATIONAL

Violations

Inspection Date: 07/26/2018 ROUTINE INSPECTION

Violations

JAX FOODS **3019 E MISSION AVE**

Inspection Date: 11/09/2017 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 06/29/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 30 Proper thawing methods used

Inspection Date: 11/16/2018 ROUTINE INSPECTION

Violations

- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 06/27/2019 ROUTINE INSPECTION

Violations

Jenny Craig #473 **9331 E Montgomery AVE 104**

Inspection Date: 04/20/2018 PRE OPERATIONAL

Violations

Inspection Date: 05/17/2018 ROUTINE INSPECTION

Violations

Inspection Date: 08/19/2019 ROUTINE INSPECTION

Violations

JENNYS CAFÉ **9425 E SPRAGUE AVE**

Inspection Date: 06/27/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 11/06/2018 ROUTINE INSPECTION

Violations

- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 04/29/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

<u>Facility</u>	<u>Address</u>
Jersey Mikes Subs	4919 S Regal ST C
Inspection Date: 01/12/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 08/10/2018	ROUTINE INSPECTION
Violations	
16	Proper cooling procedures
Inspection Date: 09/12/2018	1ST RE-INSPECTION
Violations	
Inspection Date: 10/27/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 04/04/2019	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
17	Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
Inspection Date: 05/03/2019	1ST RE-INSPECTION
Violations	
Inspection Date: 07/18/2019	ROUTINE INSPECTION
Violations	

JERSEY MIKES SUBS	4805 N DIVISION ST 105
Inspection Date: 08/18/2017	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 01/05/2018	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
Inspection Date: 07/09/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 02/01/2019	ROUTINE INSPECTION
Violations	
Inspection Date: 08/09/2019	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Jimmy B's Pizza Parlor LLC	7115 N Division ST C
Inspection Date: 07/31/2019	PRE OPERATIONAL
Violations	
Inspection Date: 08/27/2019	ROUTINE INSPECTION
Violations	
22	Accurate thermometer provided and used to evaluate temperature of PHF
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; proper sanitizer
39	Single-use and single-service articles properly stored, used

JIMMY JOHN'S GOURMET SANDWICHES	615 N SULLIVAN RD
Inspection Date: 10/23/2017	ROUTINE INSPECTION
Violations	
Inspection Date: 07/17/2018	ROUTINE INSPECTION
Violations	
36	Proper eating, tasting, drinking, or tobacco use

Facility **JIMMY JOHN'S** **Address** **1429 N LIBERTY LAKE RD**

Inspection Date: 05/02/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities

Inspection Date: 06/06/2019 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer

JIMMY JOHN'S **1330 N ARGONNE RD D**

Inspection Date: 05/08/2018 ROUTINE INSPECTION

Violations
16 Proper cooling procedures
25 Toxic substances properly identified, stored, used
36 Proper eating, tasting, drinking, or tobacco use
39 Single-use and single-service articles properly stored, used

Inspection Date: 06/05/2018 1ST RE-INSPECTION

Violations

JIMMY JOHN'S **6515 N DIVISION ST**

Inspection Date: 01/05/2018 ROUTINE INSPECTION

Violations

Inspection Date: 03/01/2019 ROUTINE INSPECTION

Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

JIMMY JOHN'S **105 E MISSION AVE A**

Inspection Date: 10/02/2017 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 04/20/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 05/18/2018 1ST RE-INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 05/25/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 06/04/2018 2ND RE-INSPECTION

Violations

Inspection Date: 07/03/2018 FOLLOW-UP INSPECTION

Violations
16 Proper cooling procedures

Inspection Date: 08/02/2018 1ST RE-INSPECTION

Violations

JIMMY JOHN'S **426 E HASTINGS RD C**

Inspection Date: 06/12/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 04/09/2019 ROUTINE INSPECTION

Violations

Facility **JIMMY JOHN'S** **Address** **2931 E 29TH AVE**

Inspection Date: 05/30/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 08/22/2019 ROUTINE INSPECTION

Violations

JIMMY JOHN'S **601 W MAIN AVE 102**

Inspection Date: 10/23/2017 ROUTINE INSPECTION

Violations

Inspection Date: 10/17/2018 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 08/26/2019 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
16 Proper cooling procedures
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
22 Accurate thermometer provided and used to evaluate temperature of PHF
25 Toxic substances properly identified, stored, used

JIMMY JOHN'S **1521 N PINES RD 1047**

Inspection Date: 08/03/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained

Jimmy John's **10829 W SR-2 HWY A**

Inspection Date: 11/06/2017 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
37 In-use utensils properly stored

Inspection Date: 09/25/2018 ROUTINE INSPECTION

Violations
16 Proper cooling procedures
25 Toxic substances properly identified, stored, used
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 10/25/2018 1ST RE-INSPECTION

Violations

Jimmy John's **2416 1st ST A**

Inspection Date: 01/17/2019 PRE OPERATIONAL

Violations

Inspection Date: 02/11/2019 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
22 Accurate thermometer provided and used to evaluate temperature of PHF

JIMMY'Z **521 W SPRAGUE AVE**

Inspection Date: 08/14/2018 ROUTINE INSPECTION

Violations
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 03/05/2019 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained

Facility **Address**
JJ'S Tap and Smokehouse **8801 N INDIAN TRAIL RD**

Inspection Date: 09/11/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 19 No room temperature storage; proper use of time as a control, procedures available
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 38 Utensils, equipment, linens properly stored, used, handled

Inspection Date: 10/11/2017 1ST RE-INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 16 Proper cooling procedures
- 19 No room temperature storage; proper use of time as a control, procedures available
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 36 Proper eating, tasting, drinking, or tobacco use
- 38 Utensils, equipment, linens properly stored, used, handled

Inspection Date: 10/16/2017 EDUCATIONAL VISIT

Violations

Inspection Date: 10/24/2017 2ND RE-INSPECTION

Violations

- 16 Proper cooling procedures

Inspection Date: 10/31/2017 EDUCATIONAL VISIT

Violations

Inspection Date: 11/06/2017 2ND RE-INSPECTION

Violations

- 16 Proper cooling procedures

Inspection Date: 11/07/2017 SITE VISIT

Violations

Inspection Date: 11/27/2017 EDUCATIONAL VISIT

Violations

Inspection Date: 12/05/2017 FOLLOW-UP INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 05/15/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 10/16/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 04/04/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

JOE ALBI STADIUM-MAIN **4918 W EVERETT AVE**

Inspection Date: 09/28/2017 ROUTINE INSPECTION

Violations

Inspection Date: 09/27/2018 ROUTINE INSPECTION

Violations

Facility **Address**
Joe's Mini Market **701 W Riverside D**

Inspection Date: 11/14/2018 ROUTINE INSPECTION

Violations

- 07 Food obtained from approved source
- 19 No room temperature storage; proper use of time as a control, procedures available
- 31 Food Properly labeled

Inspection Date: 12/12/2018 1ST RE-INSPECTION

Violations

JR's Bar-N-Grill **2401 E SPRAGUE AVE**

Inspection Date: 07/12/2018 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 43 Non food-contact surfaces maintained and clean

Just a Couple of Moms dba Nectar Catering and Events **120 N Stevens ST**

Inspection Date: 11/09/2017 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/18/2018 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 11/09/2018 ROUTINE INSPECTION

Violations

Inspection Date: 11/15/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 07/21/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

JUST AMERICAN DESSERTS **213 S UNIVERSITY RD 2**

Inspection Date: 02/23/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 03/25/2019 ROUTINE INSPECTION

Violations

JUST CHILLIN@ BAKERY DOWN THE ROAD **1322 N LIBERTY LAKE DR**

Inspection Date: 08/13/2018 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 07/25/2019 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

K.O.A. OF SPOKANE **3025 N BARKER RD**

Inspection Date: 11/14/2018 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

Facility **K.P. VENDING ENTERPRISES, INC** **Address** **1428 W Marc DR**

Inspection Date: 09/12/2017 ROUTINE INSPECTION
Violations

Inspection Date: 10/24/2018 ROUTINE INSPECTION
Violations

Inspection Date: 08/22/2019 ROUTINE INSPECTION
Violations

Kabob House **2118 N Ruby ST**

Inspection Date: 02/21/2018 ROUTINE INSPECTION
Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 03/22/2018 1ST RE-INSPECTION
Violations

Inspection Date: 09/26/2018 ROUTINE INSPECTION
Violations

- 04 Hands washed as required
- 16 Proper cooling procedures

Inspection Date: 10/26/2018 1ST RE-INSPECTION
Violations

Inspection Date: 04/08/2019 ROUTINE INSPECTION
Violations

- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 05/03/2019 1ST RE-INSPECTION
Violations

- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 06/07/2019 1ST RE-INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
-

Facility **KALICO KITCHEN (THE)** **Address** **2931 N DIVISION ST**

Inspection Date: 10/27/2017 ROUTINE INSPECTION

- Violations
- 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 06/14/2018 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 43 Non food-contact surfaces maintained and clean

Inspection Date: 11/26/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 06 Adequate handwashing facilities
 - 15 Proper handling of pooled eggs
 - 43 Non food-contact surfaces maintained and clean

Inspection Date: 05/20/2019 ROUTINE INSPECTION

- Violations
- 15 Proper handling of pooled eggs
 - 16 Proper cooling procedures
 - 23 Proper Consumer Advisory posted for raw or undercooked foods
 - 42 Food-contact surfaces maintained, cleaned, sanitized
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 06/17/2019 1ST RE-INSPECTION

Violations

KALISPEL GOLF & COUNTRY CLUB **2010 W WAIKIKI RD**

Inspection Date: 11/10/2017 ROUTINE INSPECTION

Violations

Inspection Date: 12/12/2017 ROUTINE INSPECTION

- Violations
- 25 Toxic substances properly identified, stored, used

Inspection Date: 03/28/2018 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 05/22/2018 ROUTINE INSPECTION

- Violations
- 04 Hands washed as required
 - 06 Adequate handwashing facilities
 - 19 No room temperature storage; proper use of time as a control, procedures available

Inspection Date: 07/03/2018 1ST RE-INSPECTION

Violations

Inspection Date: 11/20/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 37 In-use utensils properly stored
 - 39 Single-use and single-service articles properly stored, used
 - 41 Warewashing facilities properly installed, maintained, used; test strips available and used

Inspection Date: 12/20/2018 1ST RE-INSPECTION

Violations

Inspection Date: 05/30/2019 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 43 Non food-contact surfaces maintained and clean

KANNADY'S LLC **6412 E TRENT AVE**

Inspection Date: 08/14/2019 PRE OPERATIONAL

Violations

Facility **KAYLA AVA MINI MART** **Address** **5023 N ADDISON ST**

Inspection Date: 03/05/2018 ROUTINE INSPECTION

Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 03/05/2019 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities

KAY'S TERIYAKI PLUS **601 E FRANCIS AVE**

Inspection Date: 10/19/2017 ROUTINE INSPECTION

Violations
25 Toxic substances properly identified, stored, used
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 05/29/2018 ROUTINE INSPECTION

Violations

Inspection Date: 10/25/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
14 Raw meats below or away from ready-to-eat food; species separated
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 11/19/2018 1ST RE-INSPECTION

Violations

Inspection Date: 04/30/2019 ROUTINE INSPECTION

Violations

KC'S TAKE N BAKE **9 E 1ST**

Inspection Date: 04/23/2018 ROUTINE INSPECTION

Violations

Inspection Date: 04/02/2019 ROUTINE INSPECTION

Violations

KELLY'S COUNTRY PLACE, INC **3618 E COLUMBIA AVE**

Inspection Date: 10/24/2017 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
30 Proper thawing methods used
43 Non food-contact surfaces maintained and clean

Inspection Date: 12/19/2018 ROUTINE INSPECTION

Violations

Facility **KENTUCKY FRIED CHICKEN / A&W** **Address** **11921 W SUNSET HWY**

Inspection Date: 02/20/2018 ROUTINE INSPECTION
Violations

Inspection Date: 07/18/2018 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 45 Sewage, wastewater properly disposed

Inspection Date: 01/07/2019 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 02/06/2019 1ST RE-INSPECTION
Violations

Inspection Date: 08/07/2019 ROUTINE INSPECTION
Violations

- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

KENTUCKY FRIED CHICKEN/A & W **2819 E 29TH AVE**

Inspection Date: 12/29/2017 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 05/18/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 45 Sewage, wastewater properly disposed
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 12/18/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 06/20/2019 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained

KENTUCKY FRIED CHICKEN **1812 W NORTHWEST BLVD**

Inspection Date: 01/16/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 07/24/2018 ROUTINE INSPECTION
Violations

Inspection Date: 01/07/2019 ROUTINE INSPECTION
Violations

Inspection Date: 08/14/2019 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 36 Proper eating, tasting, drinking, or tobacco use

Facility **KENTUCKY FRIED CHICKEN** **Address** **15330 E SPRAGUE AVE**

Inspection Date: 09/25/2017 ROUTINE INSPECTION

- Violations
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 02/26/2018 ROUTINE INSPECTION

- Violations
45 Sewage, wastewater properly disposed
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 09/24/2018 ROUTINE INSPECTION

- Violations
06 Adequate handwashing facilities
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer
43 Non food-contact surfaces maintained and clean

Inspection Date: 01/10/2019 ROUTINE INSPECTION

- Violations
02 Food worker cards current for all food workers; new food workers trained
45 Sewage, wastewater properly disposed

Inspection Date: 07/09/2019 ROUTINE INSPECTION

- Violations
34 Wiping cloths properly used, stored; proper sanitizer
-

KENTUCKY FRIED -LONG JOHN SILVER **4016 N DIVISION ST**

Inspection Date: 02/01/2018 ROUTINE INSPECTION

- Violations
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer
42 Food-contact surfaces maintained, cleaned, sanitized
43 Non food-contact surfaces maintained and clean

Inspection Date: 08/16/2018 ROUTINE INSPECTION

- Violations
06 Adequate handwashing facilities
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 01/29/2019 ROUTINE INSPECTION

- Violations
06 Adequate handwashing facilities

Inspection Date: 02/27/2019 1ST RE-INSPECTION

Violations

Inspection Date: 07/25/2019 ROUTINE INSPECTION

- Violations
06 Adequate handwashing facilities
-

KENTUCKY FRIED- LONG JOHN SILVER **9229 N DIVISION ST**

Inspection Date: 08/08/2017 ROUTINE INSPECTION

Violations

Inspection Date: 02/08/2018 ROUTINE INSPECTION

- Violations
01 PIC certified by accredited program, or compliance with Code, or correct answers
19 No room temperature storage; proper use of time as a control, procedures available

Inspection Date: 09/19/2018 ROUTINE INSPECTION

Violations

Inspection Date: 03/28/2019 ROUTINE INSPECTION

- Violations
40 Food and nonfood surfaces properly used and constructed; cleanable
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
-

Facility **Address**
Key West Street Corn **1014 N Pines RD**

Inspection Date: 07/26/2019 PRE OPERATIONAL
Violations

Inspection Date: 08/02/2019 ROUTINE INSPECTION
Violations

KH GROCERY MARKET **21121 E WELLESLEY AVE**

Inspection Date: 07/31/2018 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 31 Food Properly labeled

Inspection Date: 07/24/2019 ROUTINE INSPECTION
Violations

- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

KH Mexican & American Food **21121 E WELLESLY AVE**

Inspection Date: 08/29/2017 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 11/20/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 06/11/2019 EDUCATIONAL VISIT
Violations

Inspection Date: 07/24/2019 ROUTINE INSPECTION
Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored

KIEV MARKET **16004 E SPRAGUE AVE**

Inspection Date: 03/26/2018 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 31 Food Properly labeled

Inspection Date: 05/01/2019 ROUTINE INSPECTION
Violations

- 37 In-use utensils properly stored

KIEV MARKET **4823 E SPRAGUE AVE**

Inspection Date: 11/30/2018 ROUTINE INSPECTION
Violations

- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 05/30/2019 ROUTINE INSPECTION
Violations

KIEV MARKET **3716 N NEVADA ST**

Inspection Date: 10/24/2017 ROUTINE INSPECTION
Violations

Inspection Date: 10/05/2018 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 31 Food Properly labeled
- 37 In-use utensils properly stored

Facility

Address

KIM'S KOREAN RESTAURANT

1314 N DIVISION ST

Inspection Date: 10/30/2017 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 05/29/2018 ROUTINE INSPECTION

Violations

Inspection Date: 11/29/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 05/02/2019 ROUTINE INSPECTION

Violations

Facility
King of Ramen

Address
1601 N Division ST D

Inspection Date: 01/03/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 13 Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross cont
- 30 Proper thawing methods used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 09/10/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 04 Hands washed as required
- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used

Inspection Date: 03/28/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 19 No room temperature storage; proper use of time as a control, procedures available
- 34 Wiping cloths properly used, stored; proper sanitizer
- 39 Single-use and single-service articles properly stored, used
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 04/24/2019 1ST RE-INSPECTION

Violations

Inspection Date: 05/18/2019 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 30 Proper thawing methods used
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 05/24/2019 EDUCATIONAL VISIT

Violations

Inspection Date: 06/20/2019 1ST RE-INSPECTION

Violations

- 06 Adequate handwashing facilities
- 16 Proper cooling procedures

Inspection Date: 06/26/2019 EDUCATIONAL VISIT

Violations

Inspection Date: 07/03/2019 2ND RE-INSPECTION

Violations

Inspection Date: 08/02/2019 FOLLOW-UP INSPECTION

Violations

- 16 Proper cooling procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 43 Non food-contact surfaces maintained and clean

KINGS BAR AND GRILL **3015 E MISSION AVE**

Inspection Date: 11/01/2017 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 11/16/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
-

Facility **Kings Chicken** **Address** **1014 N Pines RD**

Inspection Date: 06/20/2019 PRE OPERATIONAL
Violations

Inspection Date: 06/28/2019 ROUTINE INSPECTION
Violations

14 Raw meats below or away from ready-to-eat food; species separated

KING'S RESTAURANT **17005 E SPRAGUE AVE**

Inspection Date: 08/03/2017 ROUTINE INSPECTION
Violations

02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities
22 Accurate thermometer provided and used to evaluate temperature of PHF
25 Toxic substances properly identified, stored, used

Inspection Date: 07/17/2018 ROUTINE INSPECTION
Violations

34 Wiping cloths properly used, stored; proper sanitizer
45 Sewage, wastewater properly disposed
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 11/19/2018 ROUTINE INSPECTION
Violations

06 Adequate handwashing facilities
14 Raw meats below or away from ready-to-eat food; species separated
16 Proper cooling procedures
19 No room temperature storage; proper use of time as a control, procedures available
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
22 Accurate thermometer provided and used to evaluate temperature of PHF
40 Food and nonfood surfaces properly used and constructed; cleanable
49 Adequate ventilation, lighting; designated areas used

Inspection Date: 12/12/2018 1ST RE-INSPECTION
Violations

Inspection Date: 04/10/2019 ROUTINE INSPECTION
Violations

06 Adequate handwashing facilities
39 Single-use and single-service articles properly stored, used
40 Food and nonfood surfaces properly used and constructed; cleanable
43 Non food-contact surfaces maintained and clean
45 Sewage, wastewater properly disposed

Klink's Resort DBA Klinks Williams Lake Resort LLC **18607 W WILLIAMS LAKE RD**

Inspection Date: 04/13/2018 PRE OPERATIONAL
Violations

Inspection Date: 05/15/2018 ROUTINE INSPECTION
Violations

05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
25 Toxic substances properly identified, stored, used
33 Potential food contamination prevented during delivery, preparation, storage, display
36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 06/12/2019 ROUTINE INSPECTION
Violations

05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
06 Adequate handwashing facilities
12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
14 Raw meats below or away from ready-to-eat food; species separated
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer
39 Single-use and single-service articles properly stored, used

Inspection Date: 07/11/2019 1ST RE-INSPECTION
Violations

Facility **Address**
KNIGHT'S DINER **2909 N MARKET ST**

Inspection Date: 11/30/2017 ROUTINE INSPECTION
Violations

Inspection Date: 04/26/2018 ROUTINE INSPECTION
Violations
25 Toxic substances properly identified, stored, used

Inspection Date: 11/15/2018 ROUTINE INSPECTION
Violations

Inspection Date: 04/17/2019 ROUTINE INSPECTION
Violations

Facility **Kobe Japanese Cousine** **Address** **2819 N Division ST**

Inspection Date: 09/19/2017 PRE OPERATIONAL
Violations

Inspection Date: 09/22/2017 PRE OPERATIONAL
Violations

Inspection Date: 10/20/2017 ROUTINE INSPECTION
Violations

- 11 Proper disposition of returned, previously served, unsafe, or contaminated food
- 14 Raw meats below or away from ready-to-eat food; species separated
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 05/31/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 04 Hands washed as required
- 06 Adequate handwashing facilities
- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 14 Raw meats below or away from ready-to-eat food; species separated
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 34 Wiping cloths properly used, stored; proper sanitizer
- 36 Proper eating, tasting, drinking, or tobacco use
- 37 In-use utensils properly stored
- 41 Warewashing facilities properly installed, maintained, used; test strips available and used
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 06/28/2018 1ST RE-INSPECTION
Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 36 Proper eating, tasting, drinking, or tobacco use
- 41 Warewashing facilities properly installed, maintained, used; test strips available and used

Inspection Date: 07/05/2018 EDUCATIONAL VISIT
Violations

Inspection Date: 07/09/2018 2ND RE-INSPECTION
Violations

Inspection Date: 08/10/2018 FOLLOW-UP INSPECTION
Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 11/05/2018 ROUTINE INSPECTION
Violations

- 04 Hands washed as required
- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures
- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 12/06/2018 1ST RE-INSPECTION
Violations

Inspection Date: 04/23/2019 ROUTINE INSPECTION
Violations

- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 39 Single-use and single-service articles properly stored, used
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Facility **Address**
Kona Ice of Central Spokane / Maximum Fun LLC **2917 S Schilling Loop**
Inspection Date: 06/26/2019 ROUTINE INSPECTION
Violations

Kona Ice of Central Spokane **2917 S Schilling Loop**
Inspection Date: 09/27/2017 PRE OPERATIONAL
Violations

KONA ICE OF SPOKANE **20810 E 1ST AVE**
Inspection Date: 06/21/2019 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer

Kona Ice of Spokane **20810 E 1st AVE**
Inspection Date: 05/18/2018 PRE OPERATIONAL
Violations

Inspection Date: 06/15/2019 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
33 Potential food contamination prevented during delivery, preparation, storage, display
37 In-use utensils properly stored

KRISPY KREME DOUGHNUTS **15401 E INDIANA AVE**
Inspection Date: 06/04/2018 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Kuni's Thai Cuisine **101 E Hastings RD A&B**
Inspection Date: 04/26/2019 ROUTINE INSPECTION
Violations

Inspection Date: 06/21/2019 ROUTINE INSPECTION
Violations
14 Raw meats below or away from ready-to-eat food; species separated
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
23 Proper Consumer Advisory posted for raw or undercooked foods
25 Toxic substances properly identified, stored, used

LA CABANA RESTAURANT **6915 E SPRAGUE AVE**
Inspection Date: 11/01/2017 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
23 Proper Consumer Advisory posted for raw or undercooked foods
33 Potential food contamination prevented during delivery, preparation, storage, display
40 Food and nonfood surfaces properly used and constructed; cleanable
42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 06/29/2018 ROUTINE INSPECTION
Violations
05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
14 Raw meats below or away from ready-to-eat food; species separated
23 Proper Consumer Advisory posted for raw or undercooked foods

Inspection Date: 12/11/2018 ROUTINE INSPECTION
Violations
23 Proper Consumer Advisory posted for raw or undercooked foods

Inspection Date: 06/12/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
34 Wiping cloths properly used, stored; proper sanitizer
45 Sewage, wastewater properly disposed

<u>Facility</u>	<u>Address</u>
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LA MICHOACANA MINI MARKET

9907 E SPRAGUE AVE

Inspection Date: 10/18/2017 ROUTINE INSPECTION

Violations

- 42 Food-contact surfaces maintained, cleaned, sanitized
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 11/21/2017 ROUTINE INSPECTION

Violations

Inspection Date: 07/11/2018 ROUTINE INSPECTION

Violations

Inspection Date: 11/13/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 05/13/2019 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 36 Proper eating, tasting, drinking, or tobacco use
- 42 Food-contact surfaces maintained, cleaned, sanitized

La Nueva Michoacana Paeteria Y Neveria Homemade Ice Cream	9827 E Sprague AVE B
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Inspection Date: 04/10/2019 PRE OPERATIONAL

Violations

Inspection Date: 05/13/2019 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored

LA PLAZA DE MEXICO	9420 E SPRAGUE AVE
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Inspection Date: 04/16/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 11/08/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures
- 30 Proper thawing methods used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 45 Sewage, wastewater properly disposed

Inspection Date: 12/10/2018 1ST RE-INSPECTION

Violations

Inspection Date: 04/02/2019 ROUTINE INSPECTION

Violations

- 37 In-use utensils properly stored
- 43 Non food-contact surfaces maintained and clean

LA QUINTA INN & SUITES	3808 N SULLIVAN RD 34
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Inspection Date: 10/22/2018 ROUTINE INSPECTION

Violations

- 09 Proper washing of fruits and vegetables
- 41 Warewashing facilities properly installed, maintained, used; test strips available and used

Ladder Coffee	1516 W Riverside AVE
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Inspection Date: 11/01/2018 PRE OPERATIONAL

Violations

Inspection Date: 12/12/2018 ROUTINE INSPECTION

Violations

Facility **Address**
Laguna Cafe **2013 E 29TH AVE**

Inspection Date: 08/09/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 37 In-use utensils properly stored

Inspection Date: 01/19/2018 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

Inspection Date: 09/04/2018 ROUTINE INSPECTION

Violations

Inspection Date: 02/28/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 25 Toxic substances properly identified, stored, used

LAI LAI GARDEN CHINESE RESTAURANT **13008 W SUNSET HWY**

Inspection Date: 11/16/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 12/11/2017 1ST RE-INSPECTION

Violations

Inspection Date: 03/12/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 19 No room temperature storage; proper use of time as a control, procedures available
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 03/20/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 04/11/2018 1ST RE-INSPECTION

Violations

Inspection Date: 10/05/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 04/22/2019 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 40 Food and nonfood surfaces properly used and constructed; cleanable
-

Facility
LAKES HARVEST FOODS

Address
215 E STATE RT 902

Inspection Date: 01/08/2018 ROUTINE INSPECTION

Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 25 Toxic substances properly identified, stored, used

Inspection Date: 02/07/2018 1ST RE-INSPECTION

Violations

Inspection Date: 03/14/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 06/12/2018 ROUTINE INSPECTION

Violations

Inspection Date: 08/02/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 09/18/2018 ROUTINE INSPECTION

Violations

- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 01/14/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 04 Hands washed as required
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)

Inspection Date: 02/11/2019 1ST RE-INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)

Inspection Date: 02/19/2019 EDUCATIONAL VISIT

Violations

Inspection Date: 02/25/2019 2ND RE-INSPECTION

Violations

Inspection Date: 03/25/2019 FOLLOW-UP INSPECTION

Violations

- 39 Single-use and single-service articles properly stored, used
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 05/17/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 14 Raw meats below or away from ready-to-eat food; species separated
- 34 Wiping cloths properly used, stored; proper sanitizer
- 39 Single-use and single-service articles properly stored, used
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 07/30/2019 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
 - 43 Non food-contact surfaces maintained and clean
-

Facility **LALOZY ESPRESSO** **Address** **13917 E TRENT AVE**

Inspection Date: 06/04/2018 ROUTINE INSPECTION
Violations

Inspection Date: 08/20/2018 ROUTINE INSPECTION
Violations

- 10 Food in good condition, safe and unadulterated; approved additives
- 25 Toxic substances properly identified, stored, used
- 37 In-use utensils properly stored

Inspection Date: 01/25/2019 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities

Inspection Date: 07/10/2019 ROUTINE INSPECTION
Violations

LANTERN TAP HOUSE **1004 S PERRY ST**

Inspection Date: 12/19/2017 ROUTINE INSPECTION
Violations

- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 07/10/2018 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 32 Insects, rodents, animals not present; entrance controlled
- 34 Wiping cloths properly used, stored; proper sanitizer
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 08/29/2018 1ST RE-INSPECTION
Violations

- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 09/07/2018 EDUCATIONAL VISIT
Violations

Inspection Date: 09/11/2018 2ND RE-INSPECTION
Violations

Inspection Date: 10/10/2018 FOLLOW-UP INSPECTION
Violations

Inspection Date: 12/06/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 04/30/2019 ROUTINE INSPECTION
Violations

- 32 Insects, rodents, animals not present; entrance controlled
 - 34 Wiping cloths properly used, stored; proper sanitizer
-

Facility **LAPRESA #2 MEXICAN RESTAURANT** **Address** **13308 W SUNSET HWY**

Inspection Date: 08/16/2017 ROUTINE INSPECTION

- Violations
- 30 Proper thawing methods used
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 36 Proper eating, tasting, drinking, or tobacco use
 - 43 Non food-contact surfaces maintained and clean

Inspection Date: 05/29/2018 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 25 Toxic substances properly identified, stored, used

Inspection Date: 09/18/2018 ROUTINE INSPECTION

- Violations
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 37 In-use utensils properly stored

Inspection Date: 04/08/2019 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 08/21/2019 ROUTINE INSPECTION

Violations

LAQUINTA INN & SUITES **9601 N NEWPORT HWY**

Inspection Date: 03/30/2018 ROUTINE INSPECTION

- Violations
- 19 No room temperature storage; proper use of time as a control, procedures available
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 04/26/2018 ROUTINE INSPECTION

Violations

Inspection Date: 01/04/2019 ROUTINE INSPECTION

Violations

LARIAT **11820 N MARKET**

Inspection Date: 02/27/2018 PRE OPERATIONAL

Violations

Inspection Date: 03/27/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 04/05/2018 SITE VISIT

Violations

Inspection Date: 08/20/2019 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 33 Potential food contamination prevented during delivery, preparation, storage, display

LARRY JR BIG FOOT PUB & EATERY, LLC **9115 N DIVISION ST**

Inspection Date: 02/07/2018 ROUTINE INSPECTION

- Violations
- 33 Potential food contamination prevented during delivery, preparation, storage, display

LATAH BISTRO & LATAH LATTE **4221 S CHENEY SPOKANE RD**

Inspection Date: 08/14/2018 ROUTINE INSPECTION

- Violations
- 34 Wiping cloths properly used, stored; proper sanitizer

<u>Facility</u>	<u>Address</u>
LATAH BISTRO & PUB	4241 S CHENEY-SPOKANE RD
Inspection Date: 09/06/2017	ROUTINE INSPECTION
Violations	
Inspection Date: 06/11/2018	ROUTINE INSPECTION
Violations	
06 Adequate handwashing facilities	
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)	
Inspection Date: 10/25/2018	ROUTINE INSPECTION
Violations	
36 Proper eating, tasting, drinking, or tobacco use	
Inspection Date: 05/20/2019	ROUTINE INSPECTION
Violations	
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)	
33 Potential food contamination prevented during delivery, preparation, storage, display	
43 Non food-contact surfaces maintained and clean	

LATAH CREEK WINE CELLARS, LTD.	13030 E INDIANA AVE
Inspection Date: 09/05/2017	ROUTINE INSPECTION
Violations	
Inspection Date: 07/31/2018	ROUTINE INSPECTION
Violations	
02 Food worker cards current for all food workers; new food workers trained	

Latte' Daa Coffee	603 W Hastings RD
Inspection Date: 01/25/2018	ROUTINE INSPECTION
Violations	
34 Wiping cloths properly used, stored; proper sanitizer	
Inspection Date: 05/01/2019	ROUTINE INSPECTION
Violations	

LE BROTHERS	12012 E SPRAGUE AVE 1
Inspection Date: 12/26/2017	ROUTINE INSPECTION
Violations	
04 Hands washed as required	
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta	
Inspection Date: 04/19/2018	ROUTINE INSPECTION
Violations	
06 Adequate handwashing facilities	
14 Raw meats below or away from ready-to-eat food; species separated	
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)	
29 Adequate equipment for temperature control	
30 Proper thawing methods used	
34 Wiping cloths properly used, stored; proper sanitizer	
Inspection Date: 05/21/2018	1ST RE-INSPECTION
Violations	
Inspection Date: 12/18/2018	ROUTINE INSPECTION
Violations	
06 Adequate handwashing facilities	
30 Proper thawing methods used	
33 Potential food contamination prevented during delivery, preparation, storage, display	
40 Food and nonfood surfaces properly used and constructed; cleanable	
Inspection Date: 05/15/2019	ROUTINE INSPECTION
Violations	
02 Food worker cards current for all food workers; new food workers trained	
04 Hands washed as required	
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)	
34 Wiping cloths properly used, stored; proper sanitizer	
43 Non food-contact surfaces maintained and clean	

Facility
Le Catering

Address
2426 N Discovery PL

Inspection Date: 07/17/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 15 Proper handling of pooled eggs
- 16 Proper cooling procedures

Inspection Date: 08/07/2018 1ST RE-INSPECTION

Violations

Inspection Date: 07/13/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 19 No room temperature storage; proper use of time as a control, procedures available
- 26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
- 37 In-use utensils properly stored

Inspection Date: 08/13/2019 1ST RE-INSPECTION

Violations

Lefevre St Bakery Cafe **123 S Lefevre ST**

Inspection Date: 09/05/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 06 Adequate handwashing facilities
- 18 Proper cooking time and temperature; proper use of non-continuous cooking
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored

Inspection Date: 10/02/2017 1ST RE-INSPECTION

Violations

Inspection Date: 05/23/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 14 Raw meats below or away from ready-to-eat food; species separated
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 06/20/2018 1ST RE-INSPECTION

Violations

Inspection Date: 10/09/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 05/21/2019 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 16 Proper cooling procedures

Inspection Date: 06/18/2019 1ST RE-INSPECTION

Violations

Facility **Address**
LEFT BANK WINE BAR **108 N WASHINGTON ST 105**

Inspection Date: 08/23/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 11/28/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored

Legacy Billiards **5303 N Market**

Inspection Date: 11/16/2018 PRE OPERATIONAL

Violations

Inspection Date: 01/02/2019 ROUTINE INSPECTION

Violations

- 23 Proper Consumer Advisory posted for raw or undercooked foods

Inspection Date: 08/16/2019 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

LEGAL ADDICTION **2652 E 29TH AVE**

Inspection Date: 10/31/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 10/23/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

LENNY'S **1204 1ST ST**

Inspection Date: 08/09/2017 ROUTINE INSPECTION

Violations

- 36 Proper eating, tasting, drinking, or tobacco use
- 37 In-use utensils properly stored

Inspection Date: 06/20/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 11/01/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 30 Proper thawing methods used
- 37 In-use utensils properly stored

Inspection Date: 04/04/2019 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 25 Toxic substances properly identified, stored, used
- 32 Insects, rodents, animals not present; entrance controlled
- 34 Wiping cloths properly used, stored; proper sanitizer
- 36 Proper eating, tasting, drinking, or tobacco use

Facility **Address**
LE'S TERIYAKI **2018 N HAMILTON ST**

Inspection Date: 01/08/2018 ROUTINE INSPECTION

- Violations
33 Potential food contamination prevented during delivery, preparation, storage, display
42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 07/27/2018 ROUTINE INSPECTION

- Violations
42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 01/14/2019 ROUTINE INSPECTION

- Violations
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 07/26/2019 ROUTINE INSPECTION

Violations

LEVI'S MINIT MARKET **109 W 4TH**

Inspection Date: 01/11/2018 ROUTINE INSPECTION

- Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 04/02/2019 ROUTINE INSPECTION

- Violations
22 Accurate thermometer provided and used to evaluate temperature of PHF
26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
33 Potential food contamination prevented during delivery, preparation, storage, display

LEWIS & CLARK HIGH SCHOOL **521 W 4TH**

Inspection Date: 10/23/2017 ROUTINE INSPECTION

Violations

Inspection Date: 10/23/2018 ROUTINE INSPECTION

Violations

LIBBY CENTER DISTRICT #81 **2900 E 1ST AVE**

Inspection Date: 11/21/2017 ROUTINE INSPECTION

Violations

Inspection Date: 01/31/2018 ROUTINE INSPECTION

Violations

Inspection Date: 02/20/2019 ROUTINE INSPECTION

Violations

LIBERTY CIDERWORKS **164 S WASHINGTON ST**

Inspection Date: 11/03/2017 ROUTINE INSPECTION

Violations

Inspection Date: 08/29/2019 ROUTINE INSPECTION

Violations

LIBERTY FFA - PIZZA **6404 E SPANGLE WAVERLY RD**

Inspection Date: 09/18/2017 PRE OPERATIONAL

Violations

Inspection Date: 09/22/2017 ROUTINE INSPECTION

Violations

Inspection Date: 09/21/2018 ROUTINE INSPECTION

- Violations
34 Wiping cloths properly used, stored; proper sanitizer

Facility **LIBERTY LAKE CHEVRON** **Address** **1109 N LIBERTY LAKE RD**
Inspection Date: 08/13/2018 ROUTINE INSPECTION
Violations

Inspection Date: 08/23/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
22 Accurate thermometer provided and used to evaluate temperature of PHF

Liberty Lake Juice Company LLC **1334 N Liberty Lake RD**
Inspection Date: 03/05/2018 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 01/07/2019 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display
37 In-use utensils properly stored
40 Food and nonfood surfaces properly used and constructed; cleanable

LIBERTY LAKE LUNCH ROOM **24403 E SPRAGUE AVE**
Inspection Date: 08/13/2018 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 07/09/2019 ROUTINE INSPECTION
Violations
37 In-use utensils properly stored
39 Single-use and single-service articles properly stored, used
40 Food and nonfood surfaces properly used and constructed; cleanable

Liberty Lake Wine Cellars **23110 E Knox AVE**
Inspection Date: 08/22/2019 SITE VISIT
Violations

LIENG AND PHANE ORIENTAL MARKET **13124 E SPRAGUE AVE**
Inspection Date: 02/26/2018 ROUTINE INSPECTION
Violations
31 Food Properly labeled
Inspection Date: 04/19/2019 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

Lilac City Bakery **1215 N Ruby ST**
Inspection Date: 09/29/2017 PRE OPERATIONAL
Violations
Inspection Date: 11/16/2017 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 07/30/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
25 Toxic substances properly identified, stored, used
26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
34 Wiping cloths properly used, stored; proper sanitizer
36 Proper eating, tasting, drinking, or tobacco use
Inspection Date: 01/09/2019 ROUTINE INSPECTION
Violations

Facility **LILAC LANES & CASINO** **Address** **1112 E MAGNESIUM RD**

Inspection Date: 08/07/2017 ROUTINE INSPECTION

- Violations
- 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 42 Food-contact surfaces maintained, cleaned, sanitized
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 01/26/2018 ROUTINE INSPECTION

- Violations
- 25 Toxic substances properly identified, stored, used
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 38 Utensils, equipment, linens properly stored, used, handled
 - 43 Non food-contact surfaces maintained and clean

Inspection Date: 07/31/2018 ROUTINE INSPECTION

- Violations
- 04 Hands washed as required
 - 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
 - 14 Raw meats below or away from ready-to-eat food; species separated
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 40 Food and nonfood surfaces properly used and constructed; cleanable
 - 43 Non food-contact surfaces maintained and clean
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 03/12/2019 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 40 Food and nonfood surfaces properly used and constructed; cleanable
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 04/12/2019 1ST RE-INSPECTION

Violations

Inspection Date: 08/01/2019 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

LILAC PLAZA **7007 N WISCOMB ST**

Inspection Date: 09/21/2017 ROUTINE INSPECTION

- Violations
- 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 02/27/2018 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 08/15/2018 ROUTINE INSPECTION

- Violations
- 14 Raw meats below or away from ready-to-eat food; species separated
 - 25 Toxic substances properly identified, stored, used
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 05/22/2019 ROUTINE INSPECTION

- Violations
- 39 Single-use and single-service articles properly stored, used

Lilac Tea House **1427 W 6TH AVE**

Inspection Date: 08/10/2017 ROUTINE INSPECTION

Violations

Inspection Date: 09/28/2018 ROUTINE INSPECTION

Violations

Facility
LINDAMAN'S GOURMET-TO-GO

Address
1235 S GRAND BLVD

Inspection Date: 10/17/2017 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 37 In-use utensils properly stored

Inspection Date: 11/14/2017 1ST RE-INSPECTION

Violations

Inspection Date: 04/11/2018 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 25 Toxic substances properly identified, stored, used

Inspection Date: 05/14/2018 1ST RE-INSPECTION

Violations

- 16 Proper cooling procedures
- 19 No room temperature storage; proper use of time as a control, procedures available

Inspection Date: 05/21/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 05/29/2018 2ND RE-INSPECTION

Violations

Inspection Date: 11/26/2018 ROUTINE INSPECTION

Violations

Inspection Date: 05/14/2019 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer

Linnie's Thai Cuisine **5306 W SUNSET HWY**

Inspection Date: 12/07/2017 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 06 Adequate handwashing facilities

Inspection Date: 06/12/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 19 No room temperature storage; proper use of time as a control, procedures available
- 25 Toxic substances properly identified, stored, used
- 34 Wiping cloths properly used, stored; proper sanitizer
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 07/10/2018 1ST RE-INSPECTION

Violations

Inspection Date: 10/18/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 06/13/2019 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Facility **Address**
LIONS LAIR (THE) **205 W RIVERSIDE AVE**

Inspection Date: 08/23/2017 ROUTINE INSPECTION

Violations
42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 06/07/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 09/27/2018 SITE VISIT

Violations

Inspection Date: 08/30/2019 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
34 Wiping cloths properly used, stored; proper sanitizer
37 In-use utensils properly stored

Liquid Brands Distillery LLC **714 N Lee**

Inspection Date: 10/16/2017 PRE OPERATIONAL

Violations

Inspection Date: 09/26/2018 ROUTINE INSPECTION

Violations

Inspection Date: 04/05/2019 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained

LIQUOR & MORE #S1 **5217 N MARKET ST**

Inspection Date: 04/27/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities
34 Wiping cloths properly used, stored; proper sanitizer
37 In-use utensils properly stored
43 Non food-contact surfaces maintained and clean

Inspection Date: 05/25/2018 1ST RE-INSPECTION

Violations

Inspection Date: 01/30/2019 ROUTINE INSPECTION

Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

LITTLE CAESARS #203 **6101 N DIVISION ST**

Inspection Date: 03/09/2018 ROUTINE INSPECTION

Violations

Inspection Date: 02/04/2019 ROUTINE INSPECTION

Violations
19 No room temperature storage; proper use of time as a control, procedures available

Inspection Date: 03/04/2019 1ST RE-INSPECTION

Violations

LITTLE CAESARS #207 **509 N SULLIVAN RD D**

Inspection Date: 08/20/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
39 Single-use and single-service articles properly stored, used
43 Non food-contact surfaces maintained and clean

Facility **LITTLE CAESARS #210** **Address** **12208 N DIVISION ST**

Inspection Date: 01/03/2018 ROUTINE INSPECTION
Violations

Inspection Date: 01/23/2019 ROUTINE INSPECTION
Violations

LITTLE CAESAR'S PIZZA **1521 N ARGONNE RD**

Inspection Date: 05/17/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 06 Adequate handwashing facilities
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 05/31/2018 EDUCATIONAL VISIT
Violations

Inspection Date: 06/11/2018 1ST RE-INSPECTION
Violations

Inspection Date: 01/24/2019 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 43 Non food-contact surfaces maintained and clean

LITTLE CAESARS **2905 S REGAL ST**

Inspection Date: 12/18/2018 ROUTINE INSPECTION
Violations

- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 06/13/2019 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

LITTLE CAESARS **4015 N MARKET ST**

Inspection Date: 03/07/2018 ROUTINE INSPECTION
Violations

- 01 PIC certified by accredited program, or compliance with Code, or correct answers
- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 01/30/2019 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 19 No room temperature storage; proper use of time as a control, procedures available
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 03/05/2019 1ST RE-INSPECTION
Violations

Facility
LITTLE EURO

Address
517 N PINES RD

Inspection Date: 08/11/2017 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities

Inspection Date: 06/13/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
25 Toxic substances properly identified, stored, used
34 Wiping cloths properly used, stored; proper sanitizer
36 Proper eating, tasting, drinking, or tobacco use
40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 07/11/2018 1ST RE-INSPECTION

Violations

Inspection Date: 07/27/2018 PRE OPERATIONAL

Violations

Inspection Date: 08/14/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 04/29/2019 ROUTINE INSPECTION

Violations
43 Non food-contact surfaces maintained and clean

LITTLE GARDEN CAFÉ **2901 W NORTHWEST BLVD**

Inspection Date: 03/08/2018 ROUTINE INSPECTION

Violations
16 Proper cooling procedures
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
25 Toxic substances properly identified, stored, used

Inspection Date: 04/09/2018 1ST RE-INSPECTION

Violations

Inspection Date: 08/17/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 03/19/2019 ROUTINE INSPECTION

Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 08/06/2019 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
04 Hands washed as required
06 Adequate handwashing facilities
25 Toxic substances properly identified, stored, used
39 Single-use and single-service articles properly stored, used
44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Facility **LITZ'S BAR & GRILL** **Address** **204 E ERMINA AVE**

Inspection Date: 10/24/2017 ROUTINE INSPECTION

- Violations
- 14 Raw meats below or away from ready-to-eat food; species separated
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 06/12/2018 ROUTINE INSPECTION

- Violations
- 14 Raw meats below or away from ready-to-eat food; species separated
 - 16 Proper cooling procedures
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 07/12/2018 1ST RE-INSPECTION

Violations

Inspection Date: 11/13/2018 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 25 Toxic substances properly identified, stored, used
 - 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 04/16/2019 ROUTINE INSPECTION

Violations

Lofty Skies **851 S Main ST**

Inspection Date: 07/10/2019 PRE OPERATIONAL

Violations

Inspection Date: 08/07/2019 ROUTINE INSPECTION

Violations

Logan Tavern **1305 N HAMILTON ST**

Inspection Date: 02/23/2018 PRE OPERATIONAL

Violations

Inspection Date: 03/23/2018 ROUTINE INSPECTION

- Violations
- 14 Raw meats below or away from ready-to-eat food; species separated
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 08/10/2018 ROUTINE INSPECTION

- Violations
- 37 In-use utensils properly stored

Inspection Date: 05/30/2019 ROUTINE INSPECTION

- Violations
- 14 Raw meats below or away from ready-to-eat food; species separated
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

LONDON'S ULTIMATE CATERING **1110 W RIVERSIDE AVE**

Inspection Date: 12/13/2017 ROUTINE INSPECTION

Violations

Inspection Date: 10/12/2018 ROUTINE INSPECTION

Violations

Facility
LONE WOLF HARLEY-DAVIDSON

Address
19011 E CATALDO AVE

Inspection Date: 11/02/2018 ROUTINE INSPECTION

Violations

Inspection Date: 08/17/2019 ROUTINE INSPECTION

Violations

34 Wiping cloths properly used, stored; proper sanitizer

LONGHORN BARBECUE WEST **7611 W SUNSET HWY**

Inspection Date: 11/27/2018 ROUTINE INSPECTION

Violations

LONGHORN BARBECUE **2315 N ARGONNE RD**

Inspection Date: 10/31/2017 ROUTINE INSPECTION

Violations

02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 11/28/2017 1ST RE-INSPECTION

Violations

Inspection Date: 07/25/2018 ROUTINE INSPECTION

Violations

14 Raw meats below or away from ready-to-eat food; species separated
25 Toxic substances properly identified, stored, used
34 Wiping cloths properly used, stored; proper sanitizer
40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 08/30/2018 ROUTINE INSPECTION

Violations

17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)

Inspection Date: 08/31/2018 ROUTINE INSPECTION

Violations

Inspection Date: 11/15/2018 ROUTINE INSPECTION

Violations

02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities

Inspection Date: 05/29/2019 ROUTINE INSPECTION

Violations

05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
14 Raw meats below or away from ready-to-eat food; species separated
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 06/26/2019 1ST RE-INSPECTION

Violations

Inspection Date: 06/29/2019 ROUTINE INSPECTION

Violations

Facility **LONGHORN BARBECUE** **Address** **7611 W SUNSET HWY**

Inspection Date: 12/06/2017 ROUTINE INSPECTION

- Violations
- 04 Hands washed as required
 - 06 Adequate handwashing facilities
 - 19 No room temperature storage; proper use of time as a control, procedures available
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 32 Insects, rodents, animals not present; entrance controlled
 - 36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 01/08/2018 1ST RE-INSPECTION

Violations

Inspection Date: 06/11/2018 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 43 Non food-contact surfaces maintained and clean

Inspection Date: 10/23/2018 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 32 Insects, rodents, animals not present; entrance controlled
 - 36 Proper eating, tasting, drinking, or tobacco use
 - 43 Non food-contact surfaces maintained and clean

Inspection Date: 11/20/2018 1ST RE-INSPECTION

Violations

Inspection Date: 06/11/2019 ROUTINE INSPECTION

- Violations
- 04 Hands washed as required
 - 06 Adequate handwashing facilities
 - 15 Proper handling of pooled eggs
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 43 Non food-contact surfaces maintained and clean

LONGHORN BARBEQUE - FAIRGROUNDS **404 N HAVANA ST**

Inspection Date: 08/18/2017 1ST RE-INSPECTION

Violations

Inspection Date: 03/02/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 06 Adequate handwashing facilities
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/09/2019 ROUTINE INSPECTION

Violations

LONGHORN BARBEQUE-FAIR BOOTH **404 N HAVANA ST**

Inspection Date: 09/12/2017 ROUTINE INSPECTION

Violations

Inspection Date: 09/10/2018 ROUTINE INSPECTION

Violations

Facility **LONGHORN BBQ PRODUCTION KITCHEN** **Address** **7611 W SUNSET HWY**

Inspection Date: 08/02/2017 ROUTINE INSPECTION
Violations

Inspection Date: 05/02/2018 ROUTINE INSPECTION
Violations

Inspection Date: 09/11/2018 ROUTINE INSPECTION
Violations

Inspection Date: 03/21/2019 ROUTINE INSPECTION
Violations

Inspection Date: 07/11/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
33 Potential food contamination prevented during delivery, preparation, storage, display

LONGHORN BBQ **602 N HAVANA ST**

Inspection Date: 08/23/2018 ROUTINE INSPECTION
Violations

Inspection Date: 06/25/2019 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

LORIEN HERBS NATURAL FOODS INC **1102 S PERRY ST**

Inspection Date: 04/11/2018 ROUTINE INSPECTION
Violations

Inspection Date: 04/10/2019 ROUTINE INSPECTION
Violations

LOST BOYS GARAGE **6325 N WALL ST**

Inspection Date: 05/24/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
23 Proper Consumer Advisory posted for raw or undercooked foods

Inspection Date: 01/23/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
19 No room temperature storage; proper use of time as a control, procedures available
22 Accurate thermometer provided and used to evaluate temperature of PHF
23 Proper Consumer Advisory posted for raw or undercooked foods
26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f

Inspection Date: 02/20/2019 1ST RE-INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Lucky Lady Bread Company **2023 W Dean**

Inspection Date: 04/18/2019 PRE OPERATIONAL
Violations

Inspection Date: 05/25/2019 ROUTINE INSPECTION
Violations

Facility **Lucky You Lounge** **Address** **1801 W Sunset BLVD**

Inspection Date: 05/02/2019 PRE OPERATIONAL
Violations

Inspection Date: 05/03/2019 PRE OPERATIONAL
Violations

Inspection Date: 06/12/2019 ROUTINE INSPECTION
Violations
23 Proper Consumer Advisory posted for raw or undercooked foods
25 Toxic substances properly identified, stored, used
36 Proper eating, tasting, drinking, or tobacco use

LUCKY'S IRISH PUB **408 W SPRAGUE AVE**

Inspection Date: 11/08/2017 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 10/02/2018 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 03/05/2019 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities

LUIGI'S ITALIAN RESTAURANT **245 W MAIN AVE**

Inspection Date: 11/27/2017 ROUTINE INSPECTION
Violations
12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
34 Wiping cloths properly used, stored; proper sanitizer
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/09/2018 ROUTINE INSPECTION
Violations
05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 07/30/2018 1ST RE-INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 08/06/2018 EDUCATIONAL VISIT
Violations

Inspection Date: 08/08/2018 2ND RE-INSPECTION
Violations
16 Proper cooling procedures

Inspection Date: 09/11/2018 1ST RE-INSPECTION
Violations

Inspection Date: 10/04/2018 FOLLOW-UP INSPECTION
Violations
06 Adequate handwashing facilities
33 Potential food contamination prevented during delivery, preparation, storage, display
36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 11/16/2018 ROUTINE INSPECTION
Violations
04 Hands washed as required
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 02/22/2019 ROUTINE INSPECTION
Violations
40 Food and nonfood surfaces properly used and constructed; cleanable
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 04/29/2019 PRE OPERATIONAL
Violations

Facility
LUNA

Address
5620 S PERRY ST

Inspection Date: 12/13/2017 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
- 49 Adequate ventilation, lighting; designated areas used

Inspection Date: 05/21/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 07/13/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 12/17/2018 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; test strips available and used

Inspection Date: 06/19/2019 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 07/11/2019 ROUTINE INSPECTION

Violations

LYLO'S TERIYAKI **4715 N CAMPBELL RD**

Inspection Date: 05/12/2018 ROUTINE INSPECTION

Violations

Inspection Date: 05/14/2019 ROUTINE INSPECTION

Violations

M & K GROCERY **4619 N MARKET ST**

Inspection Date: 08/04/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 12/19/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

Mac Daddys Pub & Grill **415 W Hastings RD**

Inspection Date: 11/21/2017 PRE OPERATIONAL

Violations

Inspection Date: 12/18/2017 ROUTINE INSPECTION

Violations

Inspection Date: 04/24/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 32 Insects, rodents, animals not present; entrance controlled
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 09/19/2018 ROUTINE INSPECTION

Violations

Inspection Date: 02/05/2019 ROUTINE INSPECTION

Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 03/05/2019 1ST RE-INSPECTION

Violations

Facility **MACKENZIE RIVER PIZZA CO.** **Address** **9225 N NEVADA ST**

Inspection Date: 12/05/2017 ROUTINE INSPECTION

- Violations
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 05/22/2018 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 37 In-use utensils properly stored
 - 39 Single-use and single-service articles properly stored, used

Inspection Date: 12/19/2018 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 03/07/2019 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 34 Wiping cloths properly used, stored; proper sanitizer

MACKENZIE RIVER PIZZA CO. **2910 E 57TH AVE 1**

Inspection Date: 09/20/2017 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 43 Non food-contact surfaces maintained and clean
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 03/14/2018 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 43 Non food-contact surfaces maintained and clean
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
 - 49 Adequate ventilation, lighting; designated areas used

Inspection Date: 04/19/2018 1ST RE-INSPECTION

Violations

Inspection Date: 10/30/2018 ROUTINE INSPECTION

- Violations
- 37 In-use utensils properly stored
 - 38 Utensils, equipment, linens properly stored, used, handled
 - 40 Food and nonfood surfaces properly used and constructed; cleanable
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 05/23/2019 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 43 Non food-contact surfaces maintained and clean
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
 - 49 Adequate ventilation, lighting; designated areas used

Made With Love Bakery **2023 W Dean AVE A**

Inspection Date: 06/07/2019 PRE OPERATIONAL

Violations

Inspection Date: 07/30/2019 ROUTINE INSPECTION

- Violations
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Facility **Address**
MADELEINES **415 W MAIN AVE**

Inspection Date: 10/02/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities

Inspection Date: 06/05/2018 ROUTINE INSPECTION

Violations

Inspection Date: 09/13/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 29 Adequate equipment for temperature control

Inspection Date: 02/20/2019 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 08/22/2019 ROUTINE INSPECTION

Violations

- 15 Proper handling of pooled eggs

Mad's Brew Coffee Company **7 W PACIFIC AVE**

Inspection Date: 10/12/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 11/07/2018 ROUTINE INSPECTION

Violations

- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 02/19/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 10 Food in good condition, safe and unadulterated; approved additives

Mad's Brew **1520 N Pines RD**

Inspection Date: 08/18/2017 PRE OPERATIONAL

Violations

Inspection Date: 09/13/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities

Inspection Date: 11/06/2017 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 06/04/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

MAGIC LANTERN THEATRE **25 W MAIN AVE 125**

Inspection Date: 10/13/2017 ROUTINE INSPECTION

Violations

Inspection Date: 11/02/2018 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

Facility**Address****MAIN MARKET****44 W MAIN AVE**

Inspection Date: 09/26/2017 ROUTINE INSPECTION

Violations

Inspection Date: 01/11/2018 ROUTINE INSPECTION

Violations

Inspection Date: 04/25/2018 ROUTINE INSPECTION

Violations

23 Proper Consumer Advisory posted for raw or undercooked foods

Inspection Date: 10/09/2018 ROUTINE INSPECTION

Violations

36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 05/17/2019 ROUTINE INSPECTION

Violations

16 Proper cooling procedures**25** Toxic substances properly identified, stored, used**43** Non food-contact surfaces maintained and clean

Inspection Date: 06/17/2019 1ST RE-INSPECTION

Violations

MAMMA MIA'S**420 W FRANCIS AVE**

Inspection Date: 09/27/2017 ROUTINE INSPECTION

Violations

02 Food worker cards current for all food workers; new food workers trained**21** Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)**40** Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 11/29/2017 ROUTINE INSPECTION

Violations

16 Proper cooling procedures**21** Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 12/27/2017 1ST RE-INSPECTION

Violations

Inspection Date: 06/25/2018 ROUTINE INSPECTION

Violations

05 Proper barriers used to prevent bare hand contact with ready-to-eat foods**06** Adequate handwashing facilities**14** Raw meats below or away from ready-to-eat food; species separated**21** Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)**33** Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 10/29/2018 ROUTINE INSPECTION

Violations

02 Food worker cards current for all food workers; new food workers trained**34** Wiping cloths properly used, stored; proper sanitizer**43** Non food-contact surfaces maintained and clean

Inspection Date: 10/30/2018 ROUTINE INSPECTION

Violations

22 Accurate thermometer provided and used to evaluate temperature of PHF

Inspection Date: 06/17/2019 ROUTINE INSPECTION

Violations

16 Proper cooling procedures**25** Toxic substances properly identified, stored, used**33** Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 07/16/2019 1ST RE-INSPECTION

Violations

Facility
MANGIA CATERING / CAFE 19

Address
22425 E Appleway AVE

Inspection Date: 12/11/2017 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 06/01/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 06/15/2018 1ST RE-INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 22 Accurate thermometer provided and used to evaluate temperature of PHF

Inspection Date: 06/25/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 06/26/2018 2ND RE-INSPECTION

Violations

Inspection Date: 07/14/2018 FOLLOW-UP INSPECTION

Violations

Inspection Date: 04/24/2019 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 05/11/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 08/15/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 42 Food-contact surfaces maintained, cleaned, sanitized

MANGROVE CAFÉ

18 N BOWDISH RD

Inspection Date: 08/16/2017 ROUTINE INSPECTION

Violations

- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 04/11/2018 ROUTINE INSPECTION

Violations

Inspection Date: 08/21/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 05/16/2019 ROUTINE INSPECTION

Violations

- 42 Food-contact surfaces maintained, cleaned, sanitized
-

Facility **MANITO GOLF & COUNTRY CLUB** **Address** **5303 S HATCH RD**

Inspection Date: 10/24/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 06/14/2018 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 12/03/2018 ROUTINE INSPECTION

Violations

- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 06/18/2019 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated

MANITO TAP HOUSE/Two Nine Grand LLC **3011 S GRAND BLVD**

Inspection Date: 11/15/2017 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 12/11/2017 1ST RE-INSPECTION

Violations

Inspection Date: 03/14/2018 ROUTINE INSPECTION

Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 37 In-use utensils properly stored
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 04/09/2018 1ST RE-INSPECTION

Violations

Inspection Date: 10/01/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 10/15/2018 SITE VISIT

Violations

Inspection Date: 03/14/2019 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
-

Facility **MAPLE STREET BISTRO** **Address** **5520 N MAPLE ST**

Inspection Date: 10/23/2017 ROUTINE INSPECTION

- Violations
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 02/05/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 19 No room temperature storage; proper use of time as a control, procedures available
 - 25 Toxic substances properly identified, stored, used

Inspection Date: 03/05/2018 1ST RE-INSPECTION

Violations

Inspection Date: 08/23/2018 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 22 Accurate thermometer provided and used to evaluate temperature of PHF
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 01/25/2019 ROUTINE INSPECTION

- Violations
- 14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 08/05/2019 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 32 Insects, rodents, animals not present; entrance controlled
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 38 Utensils, equipment, linens properly stored, used, handled
 - 40 Food and nonfood surfaces properly used and constructed; cleanable

MARACAS MEXICAN GRILL LLC **2910 E 57TH AVE 4**

Inspection Date: 10/27/2017 ROUTINE INSPECTION

- Violations
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
 - 06 Adequate handwashing facilities
 - 14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 06/27/2018 ROUTINE INSPECTION

- Violations
- 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 40 Food and nonfood surfaces properly used and constructed; cleanable
 - 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 12/14/2018 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 06/26/2019 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 43 Non food-contact surfaces maintained and clean
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
-

Facility**Address****Maracas** 245 W SPOKANE FALLS BLVD

Inspection Date: 10/12/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 14 Raw meats below or away from ready-to-eat food; species separated
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 05/22/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 25 Toxic substances properly identified, stored, used
- 34 Wiping cloths properly used, stored; proper sanitizer
- 39 Single-use and single-service articles properly stored, used
- 41 Warewashing facilities properly installed, maintained, used; test strips available and used

Inspection Date: 10/01/2018 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 34 Wiping cloths properly used, stored; proper sanitizer
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 04/23/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 08/09/2019 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
 - 20 Proper reheating procedures for hot holding
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 37 In-use utensils properly stored
 - 43 Non food-contact surfaces maintained and clean
-

Facility **Address**
Marando Bar & Restaurant **11420 E Sprague AVE**

Inspection Date: 12/26/2017 PRE OPERATIONAL
Violations

Inspection Date: 01/23/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 10/17/2018 ROUTINE INSPECTION
Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 20 Proper reheating procedures for hot holding
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 10/31/2018 EDUCATIONAL VISIT
Violations

Inspection Date: 11/07/2018 ROUTINE INSPECTION
Violations

Inspection Date: 02/11/2019 ROUTINE INSPECTION
Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 25 Toxic substances properly identified, stored, used
- 30 Proper thawing methods used

Inspection Date: 08/01/2019 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 34 Wiping cloths properly used, stored; proper sanitizer
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 43 Non food-contact surfaces maintained and clean

MARIAM INTERNATIONAL FOODS **116 E WELLESLEY AVE**

Inspection Date: 07/10/2018 ROUTINE INSPECTION
Violations

- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/01/2019 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities

MARIANNA STOLTZ HOUSE **427 E INDIANA AVE**

Inspection Date: 11/06/2017 ROUTINE INSPECTION
Violations

Inspection Date: 08/28/2018 ROUTINE INSPECTION
Violations

MARKET PLACE WINERIES, LLC **39 W PACIFIC AVE**

Inspection Date: 01/26/2018 ROUTINE INSPECTION
Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
- 49 Adequate ventilation, lighting; designated areas used

Facility **MARKETPLACE BAKERY & DELI** **Address** **1011 1ST ST**
Inspection Date: 09/05/2017 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
28 Food received at proper temperature
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 03/01/2018 ROUTINE INSPECTION
Violations

Inspection Date: 07/19/2018 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
25 Toxic substances properly identified, stored, used
37 In-use utensils properly stored

Inspection Date: 02/13/2019 ROUTINE INSPECTION
Violations

MARRAKESH RESTAURANT **1227.5 N DIVISION ST**

Inspection Date: 12/19/2017 ROUTINE INSPECTION
Violations
42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 06/29/2018 ROUTINE INSPECTION
Violations

Inspection Date: 12/11/2018 ROUTINE INSPECTION
Violations

Inspection Date: 06/25/2019 ROUTINE INSPECTION
Violations

MARTIN HALL REGIONAL JUVENILE CCCS **201 S Pine ST**

Inspection Date: 09/11/2017 ROUTINE INSPECTION
Violations
22 Accurate thermometer provided and used to evaluate temperature of PHF

Inspection Date: 03/19/2018 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer
39 Single-use and single-service articles properly stored, used

Inspection Date: 08/20/2018 ROUTINE INSPECTION
Violations

Inspection Date: 04/23/2019 ROUTINE INSPECTION
Violations

Inspection Date: 08/07/2019 ROUTINE INSPECTION
Violations
22 Accurate thermometer provided and used to evaluate temperature of PHF
43 Non food-contact surfaces maintained and clean

MARY LOU'S - FAIRGROUNDS **404 N HAVANA ST**

Inspection Date: 08/05/2017 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 09/12/2018 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities

Inspection Date: 08/03/2019 ROUTINE INSPECTION
Violations

Facility **MARY QUEEN CHURCH** **Address** **3423 E CARLISLE AVE**
Inspection Date: 09/30/2017 ROUTINE INSPECTION
Violations

Inspection Date: 10/06/2018 ROUTINE INSPECTION
Violations

Maryhill Winery Spokane Tasting Room **1303 W Summit 100**

Inspection Date: 10/27/2017 PRE OPERATIONAL
Violations

Inspection Date: 12/20/2017 ROUTINE INSPECTION
Violations

Inspection Date: 10/29/2018 ROUTINE INSPECTION
Violations
25 Toxic substances properly identified, stored, used

Inspection Date: 08/26/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained

MASSELOW'S STEAKHOUSE **100 N HAYFORD RD**

Inspection Date: 11/09/2018 ROUTINE INSPECTION
Violations

Inspection Date: 07/12/2019 ROUTINE INSPECTION
Violations

Masters Brewhouse **831 S Main ST**

Inspection Date: 12/13/2018 PRE OPERATIONAL
Violations

Inspection Date: 01/23/2019 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
14 Raw meats below or away from ready-to-eat food; species separated
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 08/07/2019 ROUTINE INSPECTION
Violations

MAVERIK #473 **717 N EVERGREEN RD**

Inspection Date: 10/26/2017 ROUTINE INSPECTION
Violations
37 In-use utensils properly stored
45 Sewage, wastewater properly disposed
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
49 Adequate ventilation, lighting; designated areas used

Inspection Date: 03/29/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Maverik Inc Store **10707 W SR 2 HWY**

Inspection Date: 01/16/2019 PRE OPERATIONAL
Violations

Inspection Date: 02/21/2019 ROUTINE INSPECTION
Violations
37 In-use utensils properly stored

Facility **MAVERIK, INC #447** **Address** **4602 E DAY MT SPOKANE RD**
Inspection Date: 08/24/2018 ROUTINE INSPECTION
Violations

Inspection Date: 04/16/2019 ROUTINE INSPECTION
Violations

Maverik, Inc Store **4337 S Regal ST**

Inspection Date: 11/08/2017 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 12/06/2018 ROUTINE INSPECTION
Violations
25 Toxic substances properly identified, stored, used
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/11/2019 ROUTINE INSPECTION
Violations

Maverik, Inc Store **1019 E Francis AVE**

Inspection Date: 08/15/2017 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
09 Proper washing of fruits and vegetables
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33 Potential food contamination prevented during delivery, preparation, storage, display
39 Single-use and single-service articles properly stored, used

Inspection Date: 09/04/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities
19 No room temperature storage; proper use of time as a control, procedures available

Inspection Date: 10/09/2018 1ST RE-INSPECTION
Violations
06 Adequate handwashing facilities
19 No room temperature storage; proper use of time as a control, procedures available

Inspection Date: 10/16/2018 ROUTINE INSPECTION
Violations

Inspection Date: 10/22/2018 2ND RE-INSPECTION
Violations

Inspection Date: 11/20/2018 FOLLOW-UP INSPECTION
Violations
06 Adequate handwashing facilities
42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 07/25/2019 ROUTINE INSPECTION
Violations
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)

Inspection Date: 08/20/2019 1ST RE-INSPECTION
Violations

Maverik, Inc. Store **9009 E Montgomery AVE**

Inspection Date: 12/07/2017 PRE OPERATIONAL
Violations

Inspection Date: 01/12/2018 ROUTINE INSPECTION
Violations
37 In-use utensils properly stored

Inspection Date: 02/12/2019 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

Facility
MAVERIK

Address
2827 1ST ST

Inspection Date: 02/27/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 30 Proper thawing methods used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 04/11/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 30 Proper thawing methods used
- 34 Wiping cloths properly used, stored; proper sanitizer
- 39 Single-use and single-service articles properly stored, used
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 04/29/2019 1ST RE-INSPECTION

Violations

Maverik **2702 N Sullivan RD**

Inspection Date: 01/03/2018 PRE OPERATIONAL

Violations

Inspection Date: 02/12/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 37 In-use utensils properly stored

Inspection Date: 03/08/2018 1ST RE-INSPECTION

Violations

Maverik **28 E Montgomery AVE**

Inspection Date: 07/08/2019 PRE OPERATIONAL

Violations

Inspection Date: 08/13/2019 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Facility
MAW PHIN

Address
14819 N NEWPORT HWY

Inspection Date: 11/15/2017 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used
- 30 Proper thawing methods used
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 12/05/2017 EDUCATIONAL VISIT

Violations

Inspection Date: 06/13/2018 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 06 Adequate handwashing facilities
- 13 Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross cont
- 14 Raw meats below or away from ready-to-eat food; species separated
- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 07/12/2018 1ST RE-INSPECTION

Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 14 Raw meats below or away from ready-to-eat food; species separated
- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 07/24/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 07/26/2018 2ND RE-INSPECTION

Violations

Inspection Date: 12/21/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 25 Toxic substances properly identified, stored, used

Inspection Date: 06/06/2019 ROUTINE INSPECTION

Violations

- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/09/2019 1ST RE-INSPECTION

Violations

Facility **MAXWELL HOUSE** **Address** **1425 N ASH ST**

Inspection Date: 10/30/2017 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 06 Adequate handwashing facilities
 - 37 In-use utensils properly stored
 - 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 06/18/2018 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 14 Raw meats below or away from ready-to-eat food; species separated
 - 25 Toxic substances properly identified, stored, used
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/17/2018 1ST RE-INSPECTION

Violations

Inspection Date: 11/26/2018 ROUTINE INSPECTION

- Violations
- 04 Hands washed as required
 - 30 Proper thawing methods used

Inspection Date: 06/19/2019 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 32 Insects, rodents, animals not present; entrance controlled
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 39 Single-use and single-service articles properly stored, used

McAndrews Holdings 1.Inc DBA Sullivan Scoreboard **205 N SULLIVAN RD**

Inspection Date: 10/02/2017 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 32 Insects, rodents, animals not present; entrance controlled
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
 - 49 Adequate ventilation, lighting; designated areas used

Inspection Date: 09/24/2018 ROUTINE INSPECTION

- Violations
- 25 Toxic substances properly identified, stored, used
 - 45 Sewage, wastewater properly disposed

MCCARTHEY ATHLETIC CENTER - NORTH **702 E CATALDO**

Inspection Date: 12/28/2018 ROUTINE INSPECTION

Violations

MCCARTHEY ATHLETIC CENTER - SOUTH 58290001 **702 E CATALDO**

Inspection Date: 12/28/2018 ROUTINE INSPECTION

Violations

MCCARTHEY ATHLETIC CENTER- CATERING **702 E CATALDO**

Inspection Date: 04/07/2018 ROUTINE INSPECTION

Violations

MCCARTHEY ATHLETIC CTR-MAIN KITCHEN **702 E CATALDO**

Inspection Date: 11/30/2017 ROUTINE INSPECTION

Violations

Inspection Date: 04/07/2018 ROUTINE INSPECTION

Violations

Inspection Date: 12/18/2018 ROUTINE INSPECTION

Violations

Facility **MCCARTHEY ATHLETIC CTR-NORTHEAST** **Address** **702 E CATALDO**
Inspection Date: 12/28/2018 ROUTINE INSPECTION
Violations

MCCARTHEY ATHLETIC CTR-NORTHWEST **702 E CATALDO**
Inspection Date: 12/28/2018 ROUTINE INSPECTION
Violations

MCCARTHEY ATHLETIC CTR-SOUTHEAST - 58290001 **702 E CATALDO**
Inspection Date: 12/28/2018 ROUTINE INSPECTION
Violations

MCCARTHEY ATHLETIC CTR-SOUTHWEST **702 E CATALDO**
Inspection Date: 12/28/2018 ROUTINE INSPECTION
Violations

MCCARTHEY ATHLETIC PATTERSON FIELD **702 E CATALDO**
Inspection Date: 04/07/2018 ROUTINE INSPECTION
Violations

MCCLAIN'S PIZZERIA **10208 N DIVISION ST 104**
Inspection Date: 02/16/2018 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
14 Raw meats below or away from ready-to-eat food; species separated
19 No room temperature storage; proper use of time as a control, procedures available
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 03/15/2018 1ST RE-INSPECTION
Violations

Inspection Date: 08/27/2018 ROUTINE INSPECTION
Violations

Inspection Date: 01/22/2019 ROUTINE INSPECTION
Violations

Inspection Date: 07/30/2019 ROUTINE INSPECTION
Violations

MCDONALD'S HAMBURGER- AIRWAY HEIGHTS **12002 W SUNSET HWY**
Inspection Date: 02/20/2018 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
25 Toxic substances properly identified, stored, used

Inspection Date: 12/12/2018 PRE OPERATIONAL
Violations

Inspection Date: 04/15/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities
14 Raw meats below or away from ready-to-eat food; species separated
34 Wiping cloths properly used, stored; proper sanitizer
43 Non food-contact surfaces maintained and clean

Facility **MCDONALD'S HAMBURGERS (CHEVRON)** **Address** **404 S MAPLE ST**

Inspection Date: 09/12/2017 ROUTINE INSPECTION

Violations
19 No room temperature storage; proper use of time as a control, procedures available

Inspection Date: 10/11/2017 1ST RE-INSPECTION

Violations

Inspection Date: 10/19/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
43 Non food-contact surfaces maintained and clean

MCDONALD'S HAMBURGERS **10516 E SPRAGUE AVE**

Inspection Date: 03/15/2018 ROUTINE INSPECTION

Violations
14 Raw meats below or away from ready-to-eat food; species separated
18 Proper cooking time and temperature; proper use of non-continuous cooking
19 No room temperature storage; proper use of time as a control, procedures available

Inspection Date: 04/09/2018 1ST RE-INSPECTION

Violations

Inspection Date: 07/31/2018 PRE OPERATIONAL

Violations

Inspection Date: 06/19/2019 ROUTINE INSPECTION

Violations

MCDONALD'S HAMBURGERS **4436 N DIVISION ST**

Inspection Date: 10/16/2018 PRE OPERATIONAL

Violations

Inspection Date: 11/07/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

MCDONALD'S HAMBURGERS **819 N SULLIVAN RD**

Inspection Date: 09/25/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained

MCDONALD'S HAMBURGERS **6321 N MONROE ST**

Inspection Date: 09/26/2017 PRE OPERATIONAL

Violations

Inspection Date: 09/27/2017 PRE OPERATIONAL

Violations

Inspection Date: 10/23/2017 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 08/24/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 08/15/2019 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities
16 Proper cooling procedures

Facility **MCDONALD'S HAMBURGERS** **Address** **517 W 3RD AVE**

Inspection Date: 03/14/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities

Inspection Date: 02/13/2019 ROUTINE INSPECTION

Violations
04 Hands washed as required

Inspection Date: 06/21/2019 PRE OPERATIONAL

Violations

MCDONALD'S HAMBURGERS **2903 E 29TH AVE**

Inspection Date: 12/18/2018 ROUTINE INSPECTION

Violations
19 No room temperature storage; proper use of time as a control, procedures available
33 Potential food contamination prevented during delivery, preparation, storage, display
42 Food-contact surfaces maintained, cleaned, sanitized
45 Sewage, wastewater properly disposed
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 01/17/2019 1ST RE-INSPECTION

Violations

Inspection Date: 08/21/2019 PRE OPERATIONAL

Violations

MCDONALD'S HAMBURGERS **9305 N NEWPORT HWY**

Inspection Date: 05/29/2018 ROUTINE INSPECTION

Violations
34 Wiping cloths properly used, stored; proper sanitizer
39 Single-use and single-service articles properly stored, used

Inspection Date: 06/25/2019 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
19 No room temperature storage; proper use of time as a control, procedures available
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
34 Wiping cloths properly used, stored; proper sanitizer
39 Single-use and single-service articles properly stored, used

Inspection Date: 07/24/2019 1ST RE-INSPECTION

Violations

MCDONALD'S HAMBURGERS **2222 N ARGONNE**

Inspection Date: 10/02/2018 ROUTINE INSPECTION

Violations
45 Sewage, wastewater properly disposed

Inspection Date: 11/21/2018 PRE OPERATIONAL

Violations

MCDONALD'S HAMBURGERS **2211 W WELLESLEY AVE**

Inspection Date: 01/04/2018 ROUTINE INSPECTION

Violations
19 No room temperature storage; proper use of time as a control, procedures available

Inspection Date: 02/01/2018 1ST RE-INSPECTION

Violations

Inspection Date: 03/14/2018 SITE VISIT

Violations

Facility **MCDONALD'S HAMBURGERS** **Address** **15 S HAVANA ST**

Inspection Date: 10/05/2017 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 03/28/2018 ROUTINE INSPECTION

Violations
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

MCDONALD'S HAMBURGERS **1818 N MONROE ST**

Inspection Date: 06/15/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities
19 No room temperature storage; proper use of time as a control, procedures available
33 Potential food contamination prevented during delivery, preparation, storage, display
43 Non food-contact surfaces maintained and clean

Inspection Date: 07/09/2018 1ST RE-INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 01/10/2019 ROUTINE INSPECTION

Violations

MCDONALD'S HAMBURGERS **2324 1ST ST**

Inspection Date: 10/18/2017 ROUTINE INSPECTION

Violations
19 No room temperature storage; proper use of time as a control, procedures available
25 Toxic substances properly identified, stored, used
33 Potential food contamination prevented during delivery, preparation, storage, display
37 In-use utensils properly stored

Inspection Date: 11/15/2017 1ST RE-INSPECTION

Violations

Inspection Date: 09/18/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer
40 Food and nonfood surfaces properly used and constructed; cleanable

MCDONALD'S HAMBURGERS **1306 N LIBERTY LAKE RD**

Inspection Date: 02/28/2018 SITE VISIT

Violations

Inspection Date: 12/28/2018 ROUTINE INSPECTION

Violations
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 07/29/2019 ROUTINE INSPECTION

Violations
34 Wiping cloths properly used, stored; proper sanitizer

MCDONALD'S HAMBURGERS **10511 W AERO RD**

Inspection Date: 02/05/2018 ROUTINE INSPECTION

Violations
43 Non food-contact surfaces maintained and clean

Inspection Date: 03/26/2019 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
45 Sewage, wastewater properly disposed

Facility **MCDONALD'S RESTAURANT** **Address** **14118 N NEWPORT HWY**

Inspection Date: 08/29/2018 ROUTINE INSPECTION

Violations

- 19 No room temperature storage; proper use of time as a control, procedures available
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 09/28/2018 1ST RE-INSPECTION

Violations

- 19 No room temperature storage; proper use of time as a control, procedures available

Inspection Date: 10/10/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 10/11/2018 2ND RE-INSPECTION

Violations

Inspection Date: 11/13/2018 FOLLOW-UP INSPECTION

Violations

Inspection Date: 08/15/2019 ROUTINE INSPECTION

Violations

MCDONALD'S RESTAURANT **8827 N INDIAN TRAIL RD**

Inspection Date: 05/04/2018 ROUTINE INSPECTION

Violations

Inspection Date: 04/04/2019 ROUTINE INSPECTION

Violations

MCDONALD'S RESTAURANT **1000 S MAIN AVE**

Inspection Date: 03/14/2018 ROUTINE INSPECTION

Violations

Inspection Date: 08/14/2019 ROUTINE INSPECTION

Violations

MCDONALD'S RESTUARANT #4525 **3416 N MARKET ST**

Inspection Date: 04/27/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 33 Potential food contamination prevented during delivery, preparation, storage, display

MCDONALD'S **12802 N SR 395 HWY**

Inspection Date: 10/17/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 08/09/2019 ROUTINE INSPECTION

Violations

Facility **Address**
MCDONALD'S **4647 S REGAL ST**

Inspection Date: 12/18/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 04 Hands washed as required
- 19 No room temperature storage; proper use of time as a control, procedures available
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 01/17/2019 1ST RE-INSPECTION

Violations

Inspection Date: 03/19/2019 ROUTINE INSPECTION

Violations

- 18 Proper cooking time and temperature; proper use of non-continuous cooking
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 04/19/2019 1ST RE-INSPECTION

Violations

MCDONALD'S **3530 N SULLIVAN RD**

Inspection Date: 06/07/2018 ROUTINE INSPECTION

Violations

Inspection Date: 08/13/2019 ROUTINE INSPECTION

Violations

- 19 No room temperature storage; proper use of time as a control, procedures available

MCDONALD'S **1617 N HAMILTON ST**

Inspection Date: 05/01/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

MCINTOSH GRANGE #1001 **102 S Willow RD**

Inspection Date: 09/18/2017 PRE OPERATIONAL

Violations

Inspection Date: 09/22/2017 ROUTINE INSPECTION

Violations

Inspection Date: 09/21/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Mead Chevron dba DDD Inc **3812 E HIGHLAND RD**

Inspection Date: 03/20/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 06/27/2019 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

MEADOW WOOD GOLF CLUBHOUSE **24501 E VALLEYWAY AVE**

Inspection Date: 08/09/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 07/01/2019 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 49 Adequate ventilation, lighting; designated areas used

Facility

Medical Lake Quick Stop

Address

710 E HWY 902

Inspection Date: 08/02/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
 - 31 Food Properly labeled
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 37 In-use utensils properly stored
 - 39 Single-use and single-service articles properly stored, used
-

Facility **Address**
Meippen's Teriyaki **927 W GARLAND AVE**

Inspection Date: 09/11/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 04 Hands washed as required
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 32 Insects, rodents, animals not present; entrance controlled
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 09/12/2017 EDUCATIONAL VISIT

Violations

Inspection Date: 09/22/2017 SITE VISIT

Violations

Inspection Date: 10/11/2017 1ST RE-INSPECTION

Violations

- 30 Proper thawing methods used

Inspection Date: 02/13/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 19 No room temperature storage; proper use of time as a control, procedures available
- 30 Proper thawing methods used
- 32 Insects, rodents, animals not present; entrance controlled
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 03/08/2018 1ST RE-INSPECTION

Violations

- 04 Hands washed as required
- 19 No room temperature storage; proper use of time as a control, procedures available
- 34 Wiping cloths properly used, stored; proper sanitizer
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 03/12/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 03/22/2018 2ND RE-INSPECTION

Violations

Inspection Date: 10/01/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 10/29/2018 1ST RE-INSPECTION

Violations

- 04 Hands washed as required

Inspection Date: 04/17/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 14 Raw meats below or away from ready-to-eat food; species separated
- 19 No room temperature storage; proper use of time as a control, procedures available
- 34 Wiping cloths properly used, stored; proper sanitizer
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 05/16/2019 1ST RE-INSPECTION

Violations

Facility	Address
02	Food worker cards current for all food workers; new food workers trained
14	Raw meats below or away from ready-to-eat food; species separated
16	Proper cooling procedures
19	No room temperature storage; proper use of time as a control, procedures available

Inspection Date: 05/29/2019 EDUCATIONAL VISIT

Violations

Inspection Date: 05/31/2019 2ND RE-INSPECTION

Violations

Inspection Date: 06/27/2019 FOLLOW-UP INSPECTION

Violations

- 06 Adequate handwashing facilities
- 30 Proper thawing methods used
- 34 Wiping cloths properly used, stored; proper sanitizer

MELTING POT 707 W MAIN AVE

Inspection Date: 12/04/2017 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 04/12/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 10/18/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 04/25/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 25 Toxic substances properly identified, stored, used
- 34 Wiping cloths properly used, stored; proper sanitizer

MELTZ EXTREME GRILLED CHEESE 1735 W KATHLEEN AVE

Inspection Date: 05/22/2018 ROUTINE INSPECTION

Violations

Inspection Date: 06/05/2019 ROUTINE INSPECTION

Violations

Menchie's Frozen Yogurt 10100 N Newport HWY

Inspection Date: 01/16/2018 PRE OPERATIONAL

Violations

Inspection Date: 04/12/2018 ROUTINE INSPECTION

Violations

Inspection Date: 01/07/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

METHOD JUICE CAFÉ 718 W RIVERSIDE AVE

Inspection Date: 05/31/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 04/25/2019 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored

Facility **Address**
Method Juice Cafe **7704 N DIVISION ST**

Inspection Date: 01/16/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 39 Single-use and single-service articles properly stored, used
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 02/15/2018 1ST RE-INSPECTION

Violations

Mi Perla Tapatia **4903 N DIVISION ST**

Inspection Date: 01/10/2018 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 08/13/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 06/18/2019 ROUTINE INSPECTION

Violations

- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 43 Non food-contact surfaces maintained and clean

Mighty Bean Espresso **14413 W White RD**

Inspection Date: 02/04/2019 PRE OPERATIONAL

Violations

Inspection Date: 05/16/2019 ROUTINE INSPECTION

Violations

- 37 In-use utensils properly stored

MIKE'S BAR & GRILL **21 S DISHMAN RD**

Inspection Date: 10/17/2017 EDUCATIONAL VISIT

Violations

Inspection Date: 11/30/2017 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 04/30/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 04 Hands washed as required
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 49 Adequate ventilation, lighting; designated areas used

Inspection Date: 11/21/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 34 Wiping cloths properly used, stored; proper sanitizer
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 02/27/2019 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
- 36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 08/07/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 09 Proper washing of fruits and vegetables
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 29 Adequate equipment for temperature control
- 34 Wiping cloths properly used, stored; proper sanitizer
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Facility **MIKES BURGER ROYAL** **Address** **6115 E TRENT AVE**

Inspection Date: 01/16/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; test strips available and used
- 45 Sewage, wastewater properly disposed

Inspection Date: 01/18/2018 SITE VISIT

Violations

Inspection Date: 10/05/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 04 Hands washed as required
- 06 Adequate handwashing facilities
- 19 No room temperature storage; proper use of time as a control, procedures available
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 41 Warewashing facilities properly installed, maintained, used; test strips available and used
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 11/01/2018 1ST RE-INSPECTION

Violations

Inspection Date: 03/15/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 42 Food-contact surfaces maintained, cleaned, sanitized

MIKE'S GAS & GROCERY **2025 N HAMILTON ST**

Inspection Date: 04/09/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 39 Single-use and single-service articles properly stored, used
- 41 Warewashing facilities properly installed, maintained, used; test strips available and used
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 07/22/2019 ROUTINE INSPECTION

Violations

- 39 Single-use and single-service articles properly stored, used

MIKE'S OLD FASHIONED DONUTS LLC **9219 E SPRAGUE AVE**

Inspection Date: 08/30/2018 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

MILLER'S ONE STOP **39824 N SR 2**

Inspection Date: 01/23/2018 ROUTINE INSPECTION

Violations

Inspection Date: 05/16/2019 ROUTINE INSPECTION

Violations

- 04 Hands washed as required

Millwood Brewing Company **9013 E Frederick**

Inspection Date: 01/10/2018 PRE OPERATIONAL

Violations

Inspection Date: 02/14/2018 ROUTINE INSPECTION

Violations

Millwood Grocery and Spirits **3409 N ARGONNE RD**

Inspection Date: 08/29/2018 ROUTINE INSPECTION

Violations

- 37 In-use utensils properly stored

Facility

Address

MING-WAH RESTAURANT

1618 W 3RD AVE

Inspection Date: 11/29/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 14 Raw meats below or away from ready-to-eat food; species separated
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 12/19/2017 1ST RE-INSPECTION

Violations

Inspection Date: 06/05/2018 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used
- 37 In-use utensils properly stored
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 10/23/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 36 Proper eating, tasting, drinking, or tobacco use
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 11/19/2018 1ST RE-INSPECTION

Violations

Inspection Date: 06/25/2019 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
 - 36 Proper eating, tasting, drinking, or tobacco use
-

Facility **MIRABEAU PARK HOTEL** **Address** **1100 N SULLIVAN RD**

Inspection Date: 09/06/2017 ROUTINE INSPECTION

- Violations
- 04 Hands washed as required
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 09/30/2017 ROUTINE INSPECTION

- Violations
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 02/01/2018 ROUTINE INSPECTION

Violations

Inspection Date: 05/31/2018 ROUTINE INSPECTION

- Violations
- 04 Hands washed as required
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 06/25/2018 ROUTINE INSPECTION

Violations

Inspection Date: 11/28/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 06 Adequate handwashing facilities
 - 14 Raw meats below or away from ready-to-eat food; species separated
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 25 Toxic substances properly identified, stored, used
 - 31 Food Properly labeled
 - 36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 01/31/2019 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 03/05/2019 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 14 Raw meats below or away from ready-to-eat food; species separated
 - 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 37 In-use utensils properly stored

Inspection Date: 04/04/2019 1ST RE-INSPECTION

Violations

MISO FRESH ASIAN **4750 N DIVISION ST 2136**

Inspection Date: 01/03/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 22 Accurate thermometer provided and used to evaluate temperature of PHF
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 07/16/2018 ROUTINE INSPECTION

Violations

Inspection Date: 01/23/2019 ROUTINE INSPECTION

Violations

Inspection Date: 07/25/2019 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
-

Facility **MISO FRESH ASIAN** **Address** **808 W MAIN AVE 6**

Inspection Date: 10/20/2017 ROUTINE INSPECTION

- Violations
38 Utensils, equipment, linens properly stored, used, handled

Inspection Date: 05/14/2018 ROUTINE INSPECTION

- Violations
33 Potential food contamination prevented during delivery, preparation, storage, display
45 Sewage, wastewater properly disposed

Inspection Date: 11/27/2018 ROUTINE INSPECTION

- Violations
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 05/17/2019 ROUTINE INSPECTION

- Violations
06 Adequate handwashing facilities
33 Potential food contamination prevented during delivery, preparation, storage, display
-

MISSION FOOD MART **1905 E MISSION AVE**

Inspection Date: 10/06/2017 ROUTINE INSPECTION

- Violations
02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities
25 Toxic substances properly identified, stored, used
37 In-use utensils properly stored
42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 07/09/2018 ROUTINE INSPECTION

- Violations
40 Food and nonfood surfaces properly used and constructed; cleanable
42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 05/29/2019 ROUTINE INSPECTION

- Violations
14 Raw meats below or away from ready-to-eat food; species separated
25 Toxic substances properly identified, stored, used
42 Food-contact surfaces maintained, cleaned, sanitized
-

MISSION FOOD MART **1007 N SULLIVAN RD**

Inspection Date: 08/24/2017 ROUTINE INSPECTION

- Violations
02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities
22 Accurate thermometer provided and used to evaluate temperature of PHF
33 Potential food contamination prevented during delivery, preparation, storage, display
43 Non food-contact surfaces maintained and clean
45 Sewage, wastewater properly disposed

Inspection Date: 09/14/2018 ROUTINE INSPECTION

- Violations
06 Adequate handwashing facilities
14 Raw meats below or away from ready-to-eat food; species separated
22 Accurate thermometer provided and used to evaluate temperature of PHF
33 Potential food contamination prevented during delivery, preparation, storage, display
39 Single-use and single-service articles properly stored, used

Inspection Date: 10/10/2018 1ST RE-INSPECTION

Violations

Inspection Date: 08/26/2019 ROUTINE INSPECTION

- Violations
06 Adequate handwashing facilities
34 Wiping cloths properly used, stored; proper sanitizer
43 Non food-contact surfaces maintained and clean
-

Facility**Address****MITCHELL'S****116 W 1ST ST**

Inspection Date: 08/07/2017 ROUTINE INSPECTION

Violations

38 Utensils, equipment, linens properly stored, used, handled

Inspection Date: 01/29/2018 ROUTINE INSPECTION

Violations

42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 03/19/2018 ROUTINE INSPECTION

Violations

Inspection Date: 07/03/2018 ROUTINE INSPECTION

Violations

04 Hands washed as required
 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
 19 No room temperature storage; proper use of time as a control, procedures available
 30 Proper thawing methods used
 34 Wiping cloths properly used, stored; proper sanitizer
 36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 08/02/2018 1ST RE-INSPECTION

Violations

Inspection Date: 09/18/2018 ROUTINE INSPECTION

Violations

Inspection Date: 01/23/2019 ROUTINE INSPECTION

Violations

37 In-use utensils properly stored
 39 Single-use and single-service articles properly stored, used

Inspection Date: 03/12/2019 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used
 43 Non food-contact surfaces maintained and clean

Inspection Date: 06/24/2019 ROUTINE INSPECTION

Violations

04 Hands washed as required
 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
 19 No room temperature storage; proper use of time as a control, procedures available
 22 Accurate thermometer provided and used to evaluate temperature of PHF
 25 Toxic substances properly identified, stored, used
 36 Proper eating, tasting, drinking, or tobacco use
 37 In-use utensils properly stored

Inspection Date: 07/09/2019 EDUCATIONAL VISIT

Violations

Inspection Date: 07/22/2019 1ST RE-INSPECTION

Violations

Mixed Plate Food Truck**118 S Weaver**

Inspection Date: 05/14/2018 ROUTINE INSPECTION

Violations

37 In-use utensils properly stored

Inspection Date: 05/10/2019 ROUTINE INSPECTION

Violations

Facility **MIZUNA** **Address** **214 N HOWARD ST**

Inspection Date: 11/14/2017 ROUTINE INSPECTION
Violations

Inspection Date: 07/09/2018 ROUTINE INSPECTION
Violations

Inspection Date: 10/16/2018 ROUTINE INSPECTION
Violations

Inspection Date: 03/07/2019 ROUTINE INSPECTION
Violations
36 Proper eating, tasting, drinking, or tobacco use

MOD PIZZA **707 W MAIN AVE A-12**

Inspection Date: 09/13/2017 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display
38 Utensils, equipment, linens properly stored, used, handled

Inspection Date: 03/26/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 09/21/2018 ROUTINE INSPECTION
Violations

Inspection Date: 03/04/2019 ROUTINE INSPECTION
Violations

MOD PIZZA **3104 E PALOUSE HWY A**

Inspection Date: 01/12/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 08/14/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
40 Food and nonfood surfaces properly used and constructed; cleanable
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 01/09/2019 ROUTINE INSPECTION
Violations

Inspection Date: 02/01/2019 SITE VISIT
Violations

Inspection Date: 07/26/2019 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer
43 Non food-contact surfaces maintained and clean

Facility **Address**
MOD Pizza **9405 N Newport HWY**

Inspection Date: 01/02/2018 ROUTINE INSPECTION
Violations
25 Toxic substances properly identified, stored, used

Inspection Date: 07/25/2018 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
39 Single-use and single-service articles properly stored, used

Inspection Date: 01/30/2019 ROUTINE INSPECTION
Violations

Inspection Date: 07/10/2019 ROUTINE INSPECTION
Violations

MOD Pizza **2503 W Wellesley AVE**

Inspection Date: 10/12/2017 ROUTINE INSPECTION
Violations

Inspection Date: 02/06/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 09/12/2018 ROUTINE INSPECTION
Violations

Inspection Date: 01/24/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 07/29/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained

MOEZY INN TAVERN **2723 N MONROE ST**

Inspection Date: 08/02/2018 ROUTINE INSPECTION
Violations
43 Non food-contact surfaces maintained and clean

MOLLY'S FAMILY RESTAURANT **224 S LINCOLN ST**

Inspection Date: 09/11/2017 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 03/12/2018 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 10/01/2018 ROUTINE INSPECTION
Violations
38 Utensils, equipment, linens properly stored, used, handled

Inspection Date: 03/06/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
14 Raw meats below or away from ready-to-eat food; species separated

Facility **MONGOLIAN BBQ** **Address** **15416 E SPRAGUE AVE**

Inspection Date: 01/05/2018 ROUTINE INSPECTION

Violations
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 09/24/2018 ROUTINE INSPECTION

Violations
09 Proper washing of fruits and vegetables
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 01/22/2019 ROUTINE INSPECTION

Violations
25 Toxic substances properly identified, stored, used
37 In-use utensils properly stored
40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 07/18/2019 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
40 Food and nonfood surfaces properly used and constructed; cleanable

MONKEY BAR (THE) **10605 E SPRAGUE AVE**

Inspection Date: 11/02/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
37 In-use utensils properly stored

MONKEY BUSINESS CAFÉ **1913 W MAXWELL AVE**

Inspection Date: 03/16/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities

Inspection Date: 08/02/2018 ROUTINE INSPECTION

Violations

Inspection Date: 05/22/2019 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Monroe Food Mart **2202 N MONROE ST**

Inspection Date: 09/17/2018 ROUTINE INSPECTION

Violations
14 Raw meats below or away from ready-to-eat food; species separated
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
43 Non food-contact surfaces maintained and clean

Inspection Date: 10/16/2018 1ST RE-INSPECTION

Violations
06 Adequate handwashing facilities

Facility **Address**
Monroe Street Grill **1829 N Monroe RD**

Inspection Date: 09/21/2017 PRE OPERATIONAL

Violations

Inspection Date: 10/26/2017 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 23 Proper Consumer Advisory posted for raw or undercooked foods

Inspection Date: 01/10/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 23 Proper Consumer Advisory posted for raw or undercooked foods

Inspection Date: 09/13/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 37 In-use utensils properly stored

Inspection Date: 02/28/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 15 Proper handling of pooled eggs
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 43 Non food-contact surfaces maintained and clean

Mont Lamm Events **7501 W Enoch**

Inspection Date: 10/28/2018 ROUTINE INSPECTION

Violations

Facility
MONTEREY PUB N GRUB

Address
321 1ST ST

Inspection Date: 10/24/2017 ROUTINE INSPECTION

Violations

- 09 Proper washing of fruits and vegetables
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 04/02/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used
- 30 Proper thawing methods used
- 32 Insects, rodents, animals not present; entrance controlled
- 34 Wiping cloths properly used, stored; proper sanitizer
- 41 Warewashing facilities properly installed, maintained, used; test strips available and used

Inspection Date: 05/02/2018 1ST RE-INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 08/21/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 45 Sewage, wastewater properly disposed

Inspection Date: 03/12/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 04 Hands washed as required
- 06 Adequate handwashing facilities
- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 14 Raw meats below or away from ready-to-eat food; species separated
- 19 No room temperature storage; proper use of time as a control, procedures available
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 25 Toxic substances properly identified, stored, used
- 30 Proper thawing methods used
- 32 Insects, rodents, animals not present; entrance controlled
- 34 Wiping cloths properly used, stored; proper sanitizer
- 36 Proper eating, tasting, drinking, or tobacco use
- 39 Single-use and single-service articles properly stored, used
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 03/20/2019 EDUCATIONAL VISIT

Violations

Inspection Date: 04/10/2019 1ST RE-INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 19 No room temperature storage; proper use of time as a control, procedures available
- 34 Wiping cloths properly used, stored; proper sanitizer
- 36 Proper eating, tasting, drinking, or tobacco use
- 39 Single-use and single-service articles properly stored, used
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 04/17/2019 EDUCATIONAL VISIT

Violations

Inspection Date: 04/24/2019 2ND RE-INSPECTION

Violations

Inspection Date: 05/23/2019 FOLLOW-UP INSPECTION

Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
 - 34 Wiping cloths properly used, stored; proper sanitizer
-

Facility **Address**
MOON'S MONGOLIAN GRILL INC. **6429 N DIVISION ST**

Inspection Date: 03/12/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 07/24/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
25 Toxic substances properly identified, stored, used
34 Wiping cloths properly used, stored; proper sanitizer
43 Non food-contact surfaces maintained and clean
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 02/21/2019 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities
25 Toxic substances properly identified, stored, used
43 Non food-contact surfaces maintained and clean
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 03/26/2019 1ST RE-INSPECTION

Violations

Inspection Date: 08/20/2019 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
33 Potential food contamination prevented during delivery, preparation, storage, display
36 Proper eating, tasting, drinking, or tobacco use
40 Food and nonfood surfaces properly used and constructed; cleanable
43 Non food-contact surfaces maintained and clean
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

MOOTSYS **406 W SPRAGUE AVE**

Inspection Date: 11/08/2017 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
45 Sewage, wastewater properly disposed

Inspection Date: 10/02/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
33 Potential food contamination prevented during delivery, preparation, storage, display
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/29/2019 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
33 Potential food contamination prevented during delivery, preparation, storage, display
41 Warewashing facilities properly installed, maintained, used; test strips available and used

MORAN PRAIRIE GRANGE **6006 S PALOUSE HWY**

Inspection Date: 05/17/2018 ROUTINE INSPECTION

Violations

Inspection Date: 05/16/2019 ROUTINE INSPECTION

Violations

MORAN UNITED METHODIST CHURCH **3601 E 65TH AVE**

Inspection Date: 10/28/2017 ROUTINE INSPECTION

Violations

MORNING BREW 2, LLC **715 E SR 902**

Inspection Date: 06/05/2018 ROUTINE INSPECTION

Violations
25 Toxic substances properly identified, stored, used

Inspection Date: 04/16/2019 ROUTINE INSPECTION

Violations

Facility **MORTY'S TAP & GRILLE** **Address** **5517 S REGAL ST**

Inspection Date: 08/23/2017 ROUTINE INSPECTION

Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 09/22/2017 1ST RE-INSPECTION

Violations

Inspection Date: 04/25/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 32 Insects, rodents, animals not present; entrance controlled
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 12/18/2018 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 04/24/2019 ROUTINE INSPECTION

Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 06 Adequate handwashing facilities
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Mountain Lakes Brewing Company **201 W Riverside AVE**

Inspection Date: 03/07/2018 PRE OPERATIONAL

Violations

Inspection Date: 05/24/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

MR. J'S TAKE AND BAKE PIZZA, INC. **3516 N MARKET ST**

Inspection Date: 02/01/2018 ROUTINE INSPECTION

Violations

- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 01/30/2019 ROUTINE INSPECTION

Violations

MR. WOK **9222 N Newport HWY**

Inspection Date: 10/26/2017 ROUTINE INSPECTION

Violations

- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 01/31/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 10/02/2018 ROUTINE INSPECTION

Violations

- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 04/09/2019 ROUTINE INSPECTION

Violations

- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/16/2019 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Facility **Address**
Mrs. Cavanaugh's Chocolates and Ice Cream **513 E Hastings RD B**

Inspection Date: 11/27/2018 ROUTINE INSPECTION
Violations

Inspection Date: 01/02/2019 ROUTINE INSPECTION
Violations

MT. SPOKANE SKI & SNOWBOARD PK LDG 2 **29500 N MT SPOKANE PARK DR**

Inspection Date: 12/21/2017 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 30 Proper thawing methods used
- 32 Insects, rodents, animals not present; entrance controlled
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 01/21/2018 1ST RE-INSPECTION
Violations

Inspection Date: 12/31/2018 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 30 Proper thawing methods used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 02/14/2019 ROUTINE INSPECTION
Violations

MT. SPOKANE SKI & SNOWBOARD PARK **29500 N MT SPOKANE PARK DR**

Inspection Date: 12/21/2017 ROUTINE INSPECTION
Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 01/21/2018 1ST RE-INSPECTION
Violations

Inspection Date: 12/06/2018 ROUTINE INSPECTION
Violations

- 42 Food-contact surfaces maintained, cleaned, sanitized

MT. SPOKANE WILDCATS CONCESSION **6015 E MT SPOKANE PARK DR**

Inspection Date: 11/28/2017 ROUTINE INSPECTION
Violations

Inspection Date: 11/28/2018 ROUTINE INSPECTION
Violations

Muchachos Tacos Catering **1014 N Pines RD 120**

Inspection Date: 08/13/2019 ROUTINE INSPECTION
Violations

MUDSLINGERS DRIVE-THRU COFFEE **23 N FREYA ST**

Inspection Date: 03/14/2018 ROUTINE INSPECTION
Violations

Inspection Date: 02/01/2019 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained

Facility **MUG SHOTS ESSPRESO** **Address** **1717 W GARLAND AVE**

Inspection Date: 05/24/2018 ROUTINE INSPECTION

- Violations
- 04 Hands washed as required
 - 06 Adequate handwashing facilities
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 41 Warewashing facilities properly installed, maintained, used; test strips available and used

Inspection Date: 04/09/2019 ROUTINE INSPECTION

Violations

MUKOGAWA FT. WRIGHT INSTITUTE **4000 W RANDOLPH RD**

Inspection Date: 11/01/2017 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 39 Single-use and single-service articles properly stored, used
 - 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 03/21/2018 ROUTINE INSPECTION

- Violations
- 16 Proper cooling procedures
 - 39 Single-use and single-service articles properly stored, used

Inspection Date: 04/11/2018 1ST RE-INSPECTION

Violations

Inspection Date: 09/24/2018 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 04/08/2019 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 04/30/2019 1ST RE-INSPECTION

Violations

Multicare Valley Hospital **12606 E Mission AVE**

Inspection Date: 05/03/2019 PRE OPERATIONAL

Violations

Inspection Date: 06/03/2019 ROUTINE INSPECTION

- Violations
- 34 Wiping cloths properly used, stored; proper sanitizer

Facility
MUSTARD SEED @ NT MALL

Address
4750 N DIVISION ST 1002

Inspection Date: 11/20/2017 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 02/21/2018 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 03/22/2018 1ST RE-INSPECTION

Violations

Inspection Date: 10/12/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 34 Wiping cloths properly used, stored; proper sanitizer
- 39 Single-use and single-service articles properly stored, used
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 06/12/2019 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

MVP'S HOME TURF BAR & GRILL

9000 W AIRPORT DR 401

Inspection Date: 04/02/2018 ROUTINE INSPECTION

Violations

- 04 Hands washed as required

Inspection Date: 03/13/2019 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f

Inspection Date: 04/11/2019 1ST RE-INSPECTION

Violations

Facility**Address****My Fresh Basket LLC****1030 W Summit PKY**

Inspection Date: 08/15/2017 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 13 Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross cont
- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 31 Food Properly labeled
- 37 In-use utensils properly stored
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 08/17/2017 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 08/22/2017 EDUCATIONAL VISIT

Violations

Inspection Date: 09/15/2017 1ST RE-INSPECTION

Violations

Inspection Date: 09/21/2017 SITE VISIT

Violations

Inspection Date: 03/13/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 04/16/2018 ROUTINE INSPECTION

Violations

- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 13 Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross cont
- 14 Raw meats below or away from ready-to-eat food; species separated
- 18 Proper cooking time and temperature; proper use of non-continuous cooking
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 04/18/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 05/16/2018 1ST RE-INSPECTION

Violations

Inspection Date: 10/24/2018 ROUTINE INSPECTION

Violations

Inspection Date: 12/31/2018 ROUTINE INSPECTION

Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 01/31/2019 1ST RE-INSPECTION

Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)

Inspection Date: 02/12/2019 EDUCATIONAL VISIT

Violations

Inspection Date: 02/13/2019 2ND RE-INSPECTION

Violations

- 20 Proper reheating procedures for hot holding

Inspection Date: 03/12/2019 1ST RE-INSPECTION

Violations

Facility**Address**

Inspection Date: 04/25/2019 FOLLOW-UP INSPECTION

Violations

33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 07/29/2019 ROUTINE INSPECTION

Violations

04 Hands washed as required
 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
 16 Proper cooling procedures
 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
 33 Potential food contamination prevented during delivery, preparation, storage, display
 34 Wiping cloths properly used, stored; proper sanitizer
 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/29/2019 1ST RE-INSPECTION

Violations

MY PLACE BAR AND GRILL**6520 E TRENT AVE**

Inspection Date: 12/20/2017 SITE VISIT

Violations

08 Water supply, ice from approved source

Inspection Date: 08/24/2018 SITE VISIT

Violations

Inspection Date: 12/20/2018 ROUTINE INSPECTION

Violations

MY PLACE HOTEL**16106 E INDIANA AVE**

Inspection Date: 09/21/2018 ROUTINE INSPECTION

Violations

39 Single-use and single-service articles properly stored, used

Inspection Date: 06/18/2019 ROUTINE INSPECTION

Violations

Natural Grocers by Vitamin Cottage**4603 N DIVISION SPOKANE WA99207**

Inspection Date: 04/17/2018 ROUTINE INSPECTION

Violations

Inspection Date: 08/30/2019 ROUTINE INSPECTION

Violations

21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

NATURAL HIGH COFFEE COMPANY**13325 E SPRAGUE AVE**

Inspection Date: 01/09/2018 ROUTINE INSPECTION

Violations

34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 01/18/2019 ROUTINE INSPECTION

Violations

22 Accurate thermometer provided and used to evaluate temperature of PHF
 37 In-use utensils properly stored

Inspection Date: 02/25/2019 ROUTINE INSPECTION

Violations

10 Food in good condition, safe and unadulterated; approved additives

Facility **Address**
NEATO BURRITO **827 W 1ST AVE**

Inspection Date: 08/28/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 03/05/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 11/06/2018 ROUTINE INSPECTION

Violations

Inspection Date: 04/04/2019 ROUTINE INSPECTION

Violations

NECTAR WINE AND BEER **1331 W SUMMIT PKY**

Inspection Date: 12/20/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities

Inspection Date: 11/01/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 05/31/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 34 Wiping cloths properly used, stored; proper sanitizer

NEIGHBORHOOD GROCERY'S **3404 E EUCLID AVE**

Inspection Date: 11/15/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 12/12/2018 ROUTINE INSPECTION

Violations

NET HISTORY MAKERS DBA MARIUPOL **3329 E SPRAGUE AVE**

Inspection Date: 11/09/2017 ROUTINE INSPECTION

Violations

Inspection Date: 06/13/2018 ROUTINE INSPECTION

Violations

- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 11/30/2018 ROUTINE INSPECTION

Violations

- 43 Non food-contact surfaces maintained and clean

Inspection Date: 05/24/2019 ROUTINE INSPECTION

Violations

- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

NEVADA STREET BREWS **4519 N NEVADA ST**

Inspection Date: 02/02/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities

Inspection Date: 04/17/2019 ROUTINE INSPECTION

Violations

Facility **NEW DRAGON GARDEN RESTAURANT** **Address** **4824 E SPRAGUE AVE**

Inspection Date: 10/05/2017 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 06/29/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 12/12/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 06/25/2019 ROUTINE INSPECTION

Violations

- 43 Non food-contact surfaces maintained and clean

NEW HARBOUR RESTAURANT **1830 N DIVISION ST**

Inspection Date: 02/09/2018 ROUTINE INSPECTION

Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 03/08/2018 1ST RE-INSPECTION

Violations

Inspection Date: 07/30/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 02/06/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 08/12/2019 ROUTINE INSPECTION

Violations

- 39 Single-use and single-service articles properly stored, used
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

NEW LEAF BAKERY CAFÉ **3104 W FORT GEORGE WRIGHT DR**

Inspection Date: 02/26/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 07/31/2018 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 01/17/2019 ROUTINE INSPECTION

Violations

Inspection Date: 07/01/2019 ROUTINE INSPECTION

Violations

Facility **NEW LEAF BAKERY CAFÉ** **Address** **12 E 5TH AVE**

Inspection Date: 05/15/2018 ROUTINE INSPECTION
Violations

Inspection Date: 04/24/2019 ROUTINE INSPECTION
Violations

NEW SPLASHDOWN CONCESSIONS INC. **11123 E MISSION AVE**

Inspection Date: 07/06/2018 ROUTINE INSPECTION
Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored
- 41 Warewashing facilities properly installed, maintained, used; test strips available and used

Inspection Date: 07/15/2019 EDUCATIONAL VISIT
Violations

NEWMAN LAKE FOOD STORE **25105 E TRENT**

Inspection Date: 11/27/2018 ROUTINE INSPECTION
Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 43 Non food-contact surfaces maintained and clean

NewTech Bistro **4141 N REGAL ST**

Inspection Date: 10/19/2017 ROUTINE INSPECTION
Violations

- 04 Hands washed as required

Inspection Date: 05/02/2018 ROUTINE INSPECTION
Violations

Inspection Date: 11/29/2018 ROUTINE INSPECTION
Violations

Inspection Date: 05/23/2019 ROUTINE INSPECTION
Violations

- 37 In-use utensils properly stored

Next Door Deli & Coffee Lounge **1307 N Hamilton ST**

Inspection Date: 05/22/2018 PRE OPERATIONAL
Violations

Inspection Date: 06/18/2018 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 39 Single-use and single-service articles properly stored, used

NEXT DOOR ESPRESSO AVE. LLC **903 W RIVERSIDE AVE**

Inspection Date: 03/28/2018 ROUTINE INSPECTION
Violations

- 39 Single-use and single-service articles properly stored, used

Inspection Date: 03/28/2019 ROUTINE INSPECTION
Violations

Night Owl Hospitality LLC **223 N Division**

Inspection Date: 05/01/2018 PRE OPERATIONAL
Violations

Inspection Date: 04/04/2019 ROUTINE INSPECTION
Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

Facility **NINE MILE STORE** **Address** **12602 N NINE MILE FALLS RD**
Inspection Date: 01/02/2018 ROUTINE INSPECTION
Violations

Inspection Date: 02/26/2019 ROUTINE INSPECTION
Violations

NO-LI BREWHOUSE, LLC **1003 E TRENT AVE 170**
Inspection Date: 12/05/2017 ROUTINE INSPECTION
Violations
05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
23 Proper Consumer Advisory posted for raw or undercooked foods

Inspection Date: 06/27/2018 ROUTINE INSPECTION
Violations
14 Raw meats below or away from ready-to-eat food; species separated
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 12/19/2018 ROUTINE INSPECTION
Violations

Inspection Date: 06/24/2019 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
39 Single-use and single-service articles properly stored, used

Noodle Express Airway Heights **10408 US-2 1**
Inspection Date: 06/06/2018 PRE OPERATIONAL
Violations

Inspection Date: 07/10/2018 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
25 Toxic substances properly identified, stored, used
36 Proper eating, tasting, drinking, or tobacco use
39 Single-use and single-service articles properly stored, used

Inspection Date: 02/04/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
34 Wiping cloths properly used, stored; proper sanitizer
39 Single-use and single-service articles properly stored, used

Inspection Date: 03/06/2019 1ST RE-INSPECTION
Violations

Inspection Date: 08/07/2019 ROUTINE INSPECTION
Violations
04 Hands washed as required
06 Adequate handwashing facilities
16 Proper cooling procedures
25 Toxic substances properly identified, stored, used
34 Wiping cloths properly used, stored; proper sanitizer

Facility **Address**
NOODLE EXPRESS SPOKANE LLC1 **707 N SULLIVAN RD**

Inspection Date: 09/13/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 04/16/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 09/24/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 34 Wiping cloths properly used, stored; proper sanitizer
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 06/13/2019 ROUTINE INSPECTION

Violations

- 22 Accurate thermometer provided and used to evaluate temperature of PHF

NOODLE EXPRESS SPOKANE LLC2 **7514 N DIVISION ST**

Inspection Date: 01/26/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 08/21/2018 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 22 Accurate thermometer provided and used to evaluate temperature of PHF

Inspection Date: 03/19/2019 ROUTINE INSPECTION

Violations

NORDIC SMOKE BBQ **130 E EMMA**

Inspection Date: 11/09/2018 ROUTINE INSPECTION

Violations

NORDIC SMOKE BBQ **14908 S KEENEY RD**

Inspection Date: 10/24/2018 ROUTINE INSPECTION

Violations

NORDSTROM CAFÉ **828 W MAIN AVE**

Inspection Date: 10/20/2017 ROUTINE INSPECTION

Violations

Inspection Date: 06/14/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 11/27/2018 ROUTINE INSPECTION

Violations

Inspection Date: 06/25/2019 ROUTINE INSPECTION

Violations

- 23 Proper Consumer Advisory posted for raw or undercooked foods

Facility **NORDSTROM ESPRESSO BAR** **Address** **828 W MAIN AVE**

Inspection Date: 02/01/2018 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 37 In-use utensils properly stored

Inspection Date: 02/11/2019 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 03/07/2019 1ST RE-INSPECTION

- Violations
- 19 No room temperature storage; proper use of time as a control, procedures available

Inspection Date: 04/02/2019 1ST RE-INSPECTION

Violations

NORTH BOWL **125 W SINTO AVE**

Inspection Date: 08/21/2017 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 23 Proper Consumer Advisory posted for raw or undercooked foods
 - 31 Food Properly labeled
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 40 Food and nonfood surfaces properly used and constructed; cleanable
 - 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 04/24/2018 ROUTINE INSPECTION

- Violations
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 10/01/2018 ROUTINE INSPECTION

- Violations
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
 - 23 Proper Consumer Advisory posted for raw or undercooked foods
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 40 Food and nonfood surfaces properly used and constructed; cleanable
 - 42 Food-contact surfaces maintained, cleaned, sanitized
 - 43 Non food-contact surfaces maintained and clean
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 11/01/2018 1ST RE-INSPECTION

Violations

Inspection Date: 06/17/2019 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f

North Hill **706 W Garland ST**

Inspection Date: 09/28/2018 PRE OPERATIONAL

Violations

Inspection Date: 11/08/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 06 Adequate handwashing facilities
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f

Inspection Date: 05/01/2019 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 34 Wiping cloths properly used, stored; proper sanitizer

Facility **Address**
NORTH SPOKANE GROCERY OUTLET **7810 N DIVISION ST**

Inspection Date: 03/05/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 22 Accurate thermometer provided and used to evaluate temperature of PHF

Inspection Date: 04/03/2018 1ST RE-INSPECTION

Violations

Inspection Date: 02/05/2019 ROUTINE INSPECTION

Violations

NORTHERN RAIL PUB & COFFEE STOP **5209 N MARKET ST**

Inspection Date: 06/06/2018 PRE OPERATIONAL

Violations

Inspection Date: 08/08/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

NORTHSIDE ESPRESSO **12706 N MARKET**

Inspection Date: 06/04/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 02/28/2019 ROUTINE INSPECTION

Violations

NorthStar Taps **1818 2nd ST**

Inspection Date: 04/17/2019 PRE OPERATIONAL

Violations

Inspection Date: 05/22/2019 ROUTINE INSPECTION

Violations

NORTHTOWN 12 **4750 N DIVISION ST**

Inspection Date: 01/18/2018 ROUTINE INSPECTION

Violations

Inspection Date: 03/14/2019 ROUTINE INSPECTION

Violations

NORTHTOWN GAS & DELI **4615 N DIVISION ST**

Inspection Date: 03/15/2018 ROUTINE INSPECTION

Violations

Inspection Date: 01/18/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 39 Single-use and single-service articles properly stored, used
- 43 Non food-contact surfaces maintained and clean

Facility **NORTHWEST FOOD MART** **Address** **5611 N DRISCOLL BLVD**
Inspection Date: 07/17/2018 ROUTINE INSPECTION
Violations
43 Non food-contact surfaces maintained and clean

Inspection Date: 08/13/2019 ROUTINE INSPECTION
Violations

NORTHWEST PIZZA COMPANY **10604 E 16TH ST**

Inspection Date: 02/23/2018 ROUTINE INSPECTION
Violations

Inspection Date: 01/07/2019 ROUTINE INSPECTION
Violations

NOTHING BUNDT CAKES **2525 E 29TH AVE 1B**

Inspection Date: 02/15/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 25 Toxic substances properly identified, stored, used
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 02/27/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained

Nudo Ramen House **9602 N Newport HWY B**

Inspection Date: 10/20/2017 ROUTINE INSPECTION
Violations

- 14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 02/20/2018 ROUTINE INSPECTION
Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 03/20/2018 1ST RE-INSPECTION
Violations

Inspection Date: 09/11/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 02/06/2019 ROUTINE INSPECTION
Violations

Inspection Date: 08/13/2019 ROUTINE INSPECTION
Violations

- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Facility **NUDO RESTAURANT LLC** **Address** **818 W SPRAGUE AVE**

Inspection Date: 11/08/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 06/18/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 11/29/2018 ROUTINE INSPECTION

Violations

Inspection Date: 05/30/2019 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored

NYNE BAR & BISTRO **232 W SPRAGUE AVE**

Inspection Date: 05/01/2018 ROUTINE INSPECTION

Violations

Inspection Date: 03/05/2019 ROUTINE INSPECTION

Violations

Odessa European Foods and Deli **11415 E TRENT AVE**

Inspection Date: 10/20/2017 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 09/26/2018 ROUTINE INSPECTION

Violations

- 39 Single-use and single-service articles properly stored, used

Inspection Date: 10/16/2018 SITE VISIT

Violations

Inspection Date: 11/19/2018 ROUTINE INSPECTION

Violations

Inspection Date: 02/28/2019 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 08/28/2019 ROUTINE INSPECTION

Violations

- 32 Insects, rodents, animals not present; entrance controlled

Facility **O'DOHERTY'S IRISH GRILLE** **Address** **525 W SPOKANE FALLS BLVD**

Inspection Date: 10/24/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 06/21/2018 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 34 Wiping cloths properly used, stored; proper sanitizer
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 10/10/2018 ROUTINE INSPECTION

Violations

- 32 Insects, rodents, animals not present; entrance controlled
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 06/05/2019 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

O'DOHERTY'S IRISH PUB **11723 E SPRAGUE AVE**

Inspection Date: 10/17/2017 ROUTINE INSPECTION

Violations

- 45 Sewage, wastewater properly disposed

Inspection Date: 02/21/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 10/09/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 11/08/2018 1ST RE-INSPECTION

Violations

Inspection Date: 05/28/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 37 In-use utensils properly stored

Inspection Date: 06/25/2019 1ST RE-INSPECTION

Violations

O'DOHERTY'S PUB AND BBQ **11723 E SPRAGUE AVE**

Inspection Date: 08/18/2018 ROUTINE INSPECTION

Violations

OFF REGAL LOUNGE LLC **3001 S MOUNT VERNON ST**

Inspection Date: 08/23/2018 ROUTINE INSPECTION

Violations

Facility **Address**
OLD EUROPEAN **7640 N DIVISION ST**

Inspection Date: 05/11/2018 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 12/03/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 06/05/2019 ROUTINE INSPECTION

Violations

OLD MILL TAVERN **3405 N ARGONNE RD**

Inspection Date: 04/04/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 14 Raw meats below or away from ready-to-eat food; species separated
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 43 Non food-contact surfaces maintained and clean

OLD SPAGHETTI FACTORY OF SPOKANE **152 S MONROE ST**

Inspection Date: 11/08/2017 ROUTINE INSPECTION

Violations

Inspection Date: 04/09/2018 ROUTINE INSPECTION

Violations

Inspection Date: 10/01/2018 ROUTINE INSPECTION

Violations

Inspection Date: 06/12/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

OLIVE GARDEN ITALIAN RESTAURANT #1851 **9780 N NEWPORT HWY**

Inspection Date: 11/30/2017 ROUTINE INSPECTION

Violations

Inspection Date: 06/11/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 12/14/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 04 Hands washed as required
- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored

Inspection Date: 01/15/2019 1ST RE-INSPECTION

Violations

Inspection Date: 06/18/2019 ROUTINE INSPECTION

Violations

Facility **Address**
On The Run Gas & Groceries **3021 E WELLESLEY AVE**

Inspection Date: 03/29/2018 ROUTINE INSPECTION

Violations
14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 07/03/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 08/21/2018 SITE VISIT

Violations

Inspection Date: 03/13/2019 ROUTINE INSPECTION

Violations

One Night Stand BBQ **9103 N Dusk CT**

Inspection Date: 05/22/2018 ROUTINE INSPECTION

Violations

Inspection Date: 05/10/2019 ROUTINE INSPECTION

Violations

One Tree Cider House **111 S Madison ST**

Inspection Date: 08/25/2017 PRE OPERATIONAL

Violations

Inspection Date: 09/26/2017 ROUTINE INSPECTION

Violations
25 Toxic substances properly identified, stored, used
37 In-use utensils properly stored

Inspection Date: 11/29/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities

ONION (THE) **302 W RIVERSIDE AVE**

Inspection Date: 09/30/2017 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities

Inspection Date: 11/07/2017 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
40 Food and nonfood surfaces properly used and constructed; cleanable
41 Warewashing facilities properly installed, maintained, used; test strips available and used

Inspection Date: 06/05/2018 ROUTINE INSPECTION

Violations
41 Warewashing facilities properly installed, maintained, used; test strips available and used
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 10/01/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 01/08/2019 ROUTINE INSPECTION

Violations
14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 08/02/2019 1ST RE-INSPECTION

Violations

Facility **Address**
ONION (THE) **7522 N DIVISION ST**

Inspection Date: 10/26/2017 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities

Inspection Date: 06/21/2018 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
25 Toxic substances properly identified, stored, used
26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
40 Food and nonfood surfaces properly used and constructed; cleanable
42 Food-contact surfaces maintained, cleaned, sanitized
43 Non food-contact surfaces maintained and clean

Inspection Date: 11/01/2018 ROUTINE INSPECTION

Violations
34 Wiping cloths properly used, stored; proper sanitizer
42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 05/31/2019 ROUTINE INSPECTION

Violations
37 In-use utensils properly stored

Open Range LLC **1068 Fiddlers Ridge Loop**

Inspection Date: 05/14/2019 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained

ORANGE JULIUS/DAIRY QUEEN **4750 N DIVISION ST 1038**

Inspection Date: 03/16/2018 ROUTINE INSPECTION

Violations
25 Toxic substances properly identified, stored, used
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 02/04/2019 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
37 In-use utensils properly stored
40 Food and nonfood surfaces properly used and constructed; cleanable
42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 03/05/2019 1ST RE-INSPECTION

Violations

ORANGE JULIUS **14700 E INDIANA AVE 2024**

Inspection Date: 01/28/2019 ROUTINE INSPECTION

Violations

ORCHARD CREST RETIREMENT COMMUNITY **222 S EVERGREEN RD**

Inspection Date: 09/05/2018 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

ORIENTAL MARKET **3919 E TRENT AVE**

Inspection Date: 12/20/2018 ROUTINE INSPECTION

Violations
40 Food and nonfood surfaces properly used and constructed; cleanable
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Facility **Address**
OTIS GRILL (THE) **21902 E WELLESLEY**

Inspection Date: 08/02/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 04 Hands washed as required
- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 03/20/2018 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 15 Proper handling of pooled eggs
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 04/19/2018 1ST RE-INSPECTION

Violations

Inspection Date: 12/04/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 25 Toxic substances properly identified, stored, used
- 34 Wiping cloths properly used, stored; proper sanitizer
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 05/22/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 34 Wiping cloths properly used, stored; proper sanitizer
- 39 Single-use and single-service articles properly stored, used

Otis Joe's Espresso **10013 W CHARLES RD**

Inspection Date: 08/01/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 03/21/2018 ROUTINE INSPECTION

Violations

- 39 Single-use and single-service articles properly stored, used

Inspection Date: 05/24/2019 PRE OPERATIONAL

Violations

Inspection Date: 06/20/2019 ROUTINE INSPECTION

Violations

Facility
OTORI SUSHI

Address
829 E Boone AVE B

Inspection Date: 09/28/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored

Inspection Date: 11/19/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 05/29/2019 ROUTINE INSPECTION

Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 06/27/2019 1ST RE-INSPECTION

Violations

Facility
OUR THAI HOUSE

Address
1415 N HAMILTON ST

Inspection Date: 10/03/2017 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 14 Raw meats below or away from ready-to-eat food; species separated
- 18 Proper cooking time and temperature; proper use of non-continuous cooking
- 19 No room temperature storage; proper use of time as a control, procedures available
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 32 Insects, rodents, animals not present; entrance controlled
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 10/13/2017 EDUCATIONAL VISIT

Violations

Inspection Date: 11/21/2017 1ST RE-INSPECTION

Violations

- 06 Adequate handwashing facilities
- 36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 03/21/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 04 Hands washed as required
- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 32 Insects, rodents, animals not present; entrance controlled
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 04/20/2018 1ST RE-INSPECTION

Violations

- 16 Proper cooling procedures
- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 32 Insects, rodents, animals not present; entrance controlled
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 04/26/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 05/02/2018 2ND RE-INSPECTION

Violations

- 16 Proper cooling procedures

Inspection Date: 05/03/2018 SITE VISIT

Violations

Inspection Date: 06/01/2018 FOLLOW-UP INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 06/09/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 09/27/2018 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 02/19/2019 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 16 Proper cooling procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 03/21/2019 1ST RE-INSPECTION

Violations

Facility **Address**
Outback Steakhouse Bonefish Grill **4750 N DIVISION ST**

Inspection Date: 11/29/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 16 Proper cooling procedures
- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 37 In-use utensils properly stored
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
- 49 Adequate ventilation, lighting; designated areas used

Inspection Date: 12/28/2017 1ST RE-INSPECTION

Violations

Inspection Date: 06/26/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/25/2018 1ST RE-INSPECTION

Violations

Inspection Date: 10/16/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 37 In-use utensils properly stored
- 41 Warewashing facilities properly installed, maintained, used; test strips available and used

Inspection Date: 04/19/2019 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

OUTBACK STEAKHOUSE **14746 E INDIANA AVE**

Inspection Date: 11/29/2017 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 06/21/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 07/16/2018 1ST RE-INSPECTION

Violations

Inspection Date: 10/29/2018 ROUTINE INSPECTION

Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored

Inspection Date: 11/26/2018 1ST RE-INSPECTION

Violations

Inspection Date: 04/18/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 34 Wiping cloths properly used, stored; proper sanitizer
- 43 Non food-contact surfaces maintained and clean

Facility
Outlaw BBQ & Cater Market

Address
4427 W Wellesley

Inspection Date: 09/25/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 10/23/2017 1ST RE-INSPECTION

Violations

Inspection Date: 04/16/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 09/07/2018 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 09/17/2018 SITE VISIT

Violations

Inspection Date: 10/09/2018 1ST RE-INSPECTION

Violations

Inspection Date: 06/17/2019 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 34 Wiping cloths properly used, stored; proper sanitizer

OVERBLUFF CELLARS

304 W PACIFIC AVE

Inspection Date: 11/17/2017 ROUTINE INSPECTION

Violations

Inspection Date: 11/02/2018 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; test strips available and used

Inspection Date: 05/15/2019 ROUTINE INSPECTION

Violations

Facility **Address**
OXFORD SUITES **15015 E INDIANA AVE**

Inspection Date: 10/03/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 11/03/2017 1ST RE-INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 07/20/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 08/17/2018 1ST RE-INSPECTION

Violations

Inspection Date: 11/21/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 04/18/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

OXFORD SUITES **115 W NORTH RIVER DR**

Inspection Date: 08/08/2017 ROUTINE INSPECTION

Violations

Inspection Date: 10/25/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

P & T MINI MART **4602 N NEVADA ST**

Inspection Date: 10/02/2018 ROUTINE INSPECTION

Violations

Inspection Date: 05/22/2019 ROUTINE INSPECTION

Violations

P.F. CHANG'S CHINA BISTRO **801 W MAIN AVE**

Inspection Date: 11/03/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities

Inspection Date: 06/15/2018 ROUTINE INSPECTION

Violations

Inspection Date: 12/06/2018 ROUTINE INSPECTION

Violations

Inspection Date: 04/29/2019 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

P.F. Chang's China Bistro **801 W Main AVE**

Inspection Date: 11/09/2018 ROUTINE INSPECTION

Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)

Facility **P.M. JACOY'S** **Address** **402 W SPRAGUE AVE**

Inspection Date: 11/29/2017 ROUTINE INSPECTION
Violations

Inspection Date: 07/24/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 16 Proper cooling procedures

Inspection Date: 08/09/2018 1ST RE-INSPECTION
Violations

Inspection Date: 08/27/2019 ROUTINE INSPECTION
Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 33 Potential food contamination prevented during delivery, preparation, storage, display

PACIFIC PIZZA **2001 W Pacific**

Inspection Date: 03/13/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 04 Hands washed as required
- 06 Adequate handwashing facilities
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 03/04/2019 ROUTINE INSPECTION
Violations

- 26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 08/19/2019 ROUTINE INSPECTION
Violations

- 04 Hands washed as required
- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures
- 30 Proper thawing methods used

Pacific Seafood Mobile Market **4520 SW 107TH ST**

Inspection Date: 10/26/2017 PRE OPERATIONAL
Violations

Inspection Date: 10/27/2017 ROUTINE INSPECTION
Violations

Inspection Date: 08/02/2018 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

PACKER'S ZIP'S **2917 S REGAL ST**

Inspection Date: 12/18/2018 ROUTINE INSPECTION
Violations

- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Painting with a Twist - Spokane Valley **11707 E Sprague AVE B-3**

Inspection Date: 09/28/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained

<u>Facility</u>	<u>Address</u>
PAINTS & PINTS	718 W RIVERSIDE AVE 1
Inspection Date: 12/13/2017	ROUTINE INSPECTION
Violations	
Inspection Date: 08/29/2018	ROUTINE INSPECTION
Violations	
32	Insects, rodents, animals not present; entrance controlled
Inspection Date: 08/28/2019	ROUTINE INSPECTION
Violations	

PALENQUE MEXICAN RESTAURANT	1102 N LIBERTY LAKE RD
Inspection Date: 08/28/2017	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
38	Utensils, equipment, linens properly stored, used, handled
Inspection Date: 09/18/2018	1ST RE-INSPECTION
Violations	
Inspection Date: 11/29/2018	ROUTINE INSPECTION
Violations	
14	Raw meats below or away from ready-to-eat food; species separated
25	Toxic substances properly identified, stored, used
Inspection Date: 03/21/2019	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
33	Potential food contamination prevented during delivery, preparation, storage, display
43	Non food-contact surfaces maintained and clean
Inspection Date: 08/15/2019	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display

Palouse Bar and Grill	2912 E Palouse HWY A
Inspection Date: 01/31/2018	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 08/23/2018	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 01/09/2019	ROUTINE INSPECTION
Violations	
15	Proper handling of pooled eggs
33	Potential food contamination prevented during delivery, preparation, storage, display
43	Non food-contact surfaces maintained and clean
Inspection Date: 07/26/2019	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Palouse Brew House	12212 E Palouse HWY
Inspection Date: 05/22/2018	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
22	Accurate thermometer provided and used to evaluate temperature of PHF
Inspection Date: 06/20/2019	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
25	Toxic substances properly identified, stored, used
34	Wiping cloths properly used, stored; proper sanitizer
40	Food and nonfood surfaces properly used and constructed; cleanable

Facility **PANDA EXPRESS # 1080** **Address** **15603 E BROADWAY AVE**
Inspection Date: 01/29/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)

Inspection Date: 02/21/2018 1ST RE-INSPECTION
Violations

Inspection Date: 09/14/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 01/25/2019 ROUTINE INSPECTION
Violations

Inspection Date: 07/08/2019 ROUTINE INSPECTION
Violations

PANDA EXPRESS #1182 **9520 N NEWPORT HWY**

Inspection Date: 01/12/2018 ROUTINE INSPECTION
Violations

Inspection Date: 07/18/2018 ROUTINE INSPECTION
Violations

Inspection Date: 01/17/2019 ROUTINE INSPECTION
Violations

Inspection Date: 07/09/2019 ROUTINE INSPECTION
Violations

PANDA EXPRESS #1423 **2502 E 29TH**

Inspection Date: 01/08/2018 ROUTINE INSPECTION
Violations

Inspection Date: 09/18/2018 ROUTINE INSPECTION
Violations

Inspection Date: 01/17/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 07/16/2019 ROUTINE INSPECTION
Violations

PANDA EXPRESS #1495 **9119 E MONTGOMERY AVE A**

Inspection Date: 05/23/2018 ROUTINE INSPECTION
Violations

Inspection Date: 09/28/2018 ROUTINE INSPECTION
Violations

Inspection Date: 01/31/2019 ROUTINE INSPECTION
Violations

Facility **PANDA EXPRESS #1708** **Address** **11930 W SUNSET HWY**

Inspection Date: 02/22/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)

Inspection Date: 03/22/2018 1ST RE-INSPECTION

Violations

Inspection Date: 07/13/2018 ROUTINE INSPECTION

Violations

Inspection Date: 01/10/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 06/20/2019 ROUTINE INSPECTION

Violations

PANDA EXPRESS #2047 **5020 E SPRAGUE AVE**

Inspection Date: 08/30/2017 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 03/08/2018 ROUTINE INSPECTION

Violations

Inspection Date: 11/01/2018 ROUTINE INSPECTION

Violations

Inspection Date: 05/30/2019 ROUTINE INSPECTION

Violations

PANDA EXPRESS #2128 **3907 N MARKET ST**

Inspection Date: 08/15/2017 1ST RE-INSPECTION

Violations

Inspection Date: 02/02/2018 ROUTINE INSPECTION

Violations

Inspection Date: 08/21/2018 ROUTINE INSPECTION

Violations

Inspection Date: 01/15/2019 ROUTINE INSPECTION

Violations

Inspection Date: 07/24/2019 ROUTINE INSPECTION

Violations

Facility **PANDA EXPRESS #2129** **Address** **4750 N DIVISION ST 2154**

Inspection Date: 01/31/2018 ROUTINE INSPECTION
Violations

Inspection Date: 07/24/2018 ROUTINE INSPECTION
Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 08/23/2018 1ST RE-INSPECTION
Violations

Inspection Date: 02/05/2019 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 08/20/2019 ROUTINE INSPECTION
Violations

PANDA EXPRESS #599 **808 W MAIN AVE**

Inspection Date: 09/13/2017 ROUTINE INSPECTION
Violations

Inspection Date: 02/28/2018 ROUTINE INSPECTION
Violations

Inspection Date: 07/19/2018 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 08/14/2018 1ST RE-INSPECTION
Violations

Inspection Date: 01/30/2019 ROUTINE INSPECTION
Violations

Inspection Date: 08/12/2019 ROUTINE INSPECTION
Violations

PANDA EXPRESS #815 **2223 W WELLESLEY AVE**

Inspection Date: 02/20/2018 ROUTINE INSPECTION
Violations

Inspection Date: 09/21/2018 ROUTINE INSPECTION
Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 01/09/2019 ROUTINE INSPECTION
Violations

Inspection Date: 07/29/2019 ROUTINE INSPECTION
Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

Facility **PANERA BREAD #1866** **Address** **15810 E INDIANA AVE**

Inspection Date: 08/11/2017 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 09/07/2017 1ST RE-INSPECTION

Violations

Inspection Date: 06/14/2018 ROUTINE INSPECTION

- Violations
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 10/23/2018 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 05/29/2019 ROUTINE INSPECTION

- Violations
- 19 No room temperature storage; proper use of time as a control, procedures available

Inspection Date: 06/26/2019 1ST RE-INSPECTION

Violations

Panera Bread **6550 N Division ST**

Inspection Date: 09/12/2017 ROUTINE INSPECTION

Violations

Inspection Date: 04/30/2018 ROUTINE INSPECTION

- Violations
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)

Inspection Date: 05/29/2018 1ST RE-INSPECTION

Violations

Inspection Date: 08/06/2018 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 04/17/2019 ROUTINE INSPECTION

Violations

Papa Johns Pizza **920 W Indiana AVE**

Inspection Date: 01/23/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 45 Sewage, wastewater properly disposed

Inspection Date: 01/02/2019 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 43 Non food-contact surfaces maintained and clean

Papa Johns/Thats Alot of Dough, LLC **101 N Argonne RD**

Inspection Date: 05/29/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 05/16/2019 ROUTINE INSPECTION

- Violations
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
 - 43 Non food-contact surfaces maintained and clean

Facility
Papa Johns **Address**
10200 N Newport HWY
Inspection Date: 02/28/2018 ROUTINE INSPECTION
Violations

Inspection Date: 01/18/2019 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer

PAPA MURPHY'S PIZZA TAKE & BAKE **13514 E Sprague**
Inspection Date: 02/26/2018 ROUTINE INSPECTION
Violations

Inspection Date: 06/04/2019 ROUTINE INSPECTION
Violations
40 Food and nonfood surfaces properly used and constructed; cleanable
43 Non food-contact surfaces maintained and clean

PAPA MURPHY'S PIZZA TAKE & BAKE **9122 E SPRAGUE AVE**
Inspection Date: 02/05/2018 ROUTINE INSPECTION
Violations

Inspection Date: 01/30/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
34 Wiping cloths properly used, stored; proper sanitizer

PAPA MURPHY'S PIZZA TAKE & BAKE **9502 N NEWPORT HWY**
Inspection Date: 03/09/2018 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 03/08/2019 ROUTINE INSPECTION
Violations

PAPA MURPHY'S PIZZA **1808 2ND ST**
Inspection Date: 03/19/2018 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 01/17/2019 ROUTINE INSPECTION
Violations

PAPA MURPHY'S PIZZA **2418 W NORTHWEST BLVD**
Inspection Date: 04/26/2018 ROUTINE INSPECTION
Violations

Inspection Date: 01/18/2019 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

PAPA MURPHY'S PIZZA **1308 S GRAND BLVD**
Inspection Date: 09/11/2018 ROUTINE INSPECTION
Violations

PAPA MURPHY'S TAKE & BAKE PIZZA **2522 E 29TH AVE**
Inspection Date: 05/24/2018 ROUTINE INSPECTION
Violations

Inspection Date: 08/01/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities

Facility **PAPA MURPHY'S TAKE & BAKE** **Address** **12126 N DIVISION ST**

Inspection Date: 03/12/2018 ROUTINE INSPECTION

Violations
04 Hands washed as required

Inspection Date: 03/08/2019 ROUTINE INSPECTION

Violations

PAPA MURPHY'S TAKE N BAKE PIZZA **1624 W ROWAN AVE**

Inspection Date: 02/02/2018 ROUTINE INSPECTION

Violations
25 Toxic substances properly identified, stored, used

Inspection Date: 08/06/2019 ROUTINE INSPECTION

Violations

PAPA MURPHY'S **2018 N RUBY ST**

Inspection Date: 01/29/2018 ROUTINE INSPECTION

Violations

Inspection Date: 01/10/2019 ROUTINE INSPECTION

Violations

PAPA MURPHYS **1316 N LIBERTY LAKE RD**

Inspection Date: 03/13/2018 ROUTINE INSPECTION

Violations

Inspection Date: 04/04/2019 ROUTINE INSPECTION

Violations

PAPA MURPHY'S **10258 W SR-2SUITER 1**

Inspection Date: 04/11/2018 ROUTINE INSPECTION

Violations

Inspection Date: 03/25/2019 ROUTINE INSPECTION

Violations

PAPA MURPHY'S **8901 E TRENT AVE 110**

Inspection Date: 05/29/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities

PAPA MURPHY'S **1528 E FRANCIS AVE**

Inspection Date: 02/01/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 01/07/2019 ROUTINE INSPECTION

Violations

PARADICE ESPRESSO **13112 E SPRAGUE AVE**

Inspection Date: 01/05/2018 ROUTINE INSPECTION

Violations
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 03/07/2019 ROUTINE INSPECTION

Violations

Facility **Paradigm Restaurants LC/ CHILI'S GRILL & Bar #935** **Address** **4750 N DIVISION ST 501**

Inspection Date: 09/21/2017 SITE VISIT

Violations

Inspection Date: 11/13/2017 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 11/20/2017 EDUCATIONAL VISIT

Violations

Inspection Date: 12/12/2017 1ST RE-INSPECTION

Violations

Inspection Date: 04/24/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 09/25/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures
- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 10/25/2018 1ST RE-INSPECTION

Violations

Inspection Date: 04/18/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 08/14/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Paradigm Restaurants LC/ CHILI'S GRILL & BAR #937 **207 W SPOKANE FALLS BLVD**

Inspection Date: 10/11/2017 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 09/11/2018 ROUTINE INSPECTION

Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods

Inspection Date: 02/11/2019 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 08/22/2019 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

Facility **PARK BENCH AT MANITO (THE)** **Address** **1928 S TEKOA ST**

Inspection Date: 03/06/2018 EDUCATIONAL VISIT
Violations

Inspection Date: 07/23/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 30 Proper thawing methods used
- 32 Insects, rodents, animals not present; entrance controlled
- 37 In-use utensils properly stored
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 01/25/2019 EDUCATIONAL VISIT
Violations

Inspection Date: 06/10/2019 ROUTINE INSPECTION
Violations

- 39 Single-use and single-service articles properly stored, used

PARK INN TAVERN **103 W 9TH AVE**

Inspection Date: 08/15/2017 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 02/22/2018 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 09/04/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 03/04/2019 ROUTINE INSPECTION
Violations

Park Lodge **411 N Nettleton ST**

Inspection Date: 03/30/2018 PRE OPERATIONAL
Violations

Inspection Date: 05/23/2018 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 15 Proper handling of pooled eggs
- 23 Proper Consumer Advisory posted for raw or undercooked foods

Inspection Date: 10/29/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 04/18/2019 ROUTINE INSPECTION
Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 08/20/2019 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Facility **PARK PLACE RETIREMENT COMMUNITY** **Address** **511 S PARK RD**

Inspection Date: 11/30/2017 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 06/15/2018 ROUTINE INSPECTION

Violations

- 42 Food-contact surfaces maintained, cleaned, sanitized
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 12/11/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 32 Insects, rodents, animals not present; entrance controlled
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 45 Sewage, wastewater properly disposed
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 06/12/2019 ROUTINE INSPECTION

Violations

PARK PLACE RETIREMENT **511 S PARK RD**

Inspection Date: 07/04/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

PARSLEY PRODUCTIONS **17805 N WEST SHORE RD**

Inspection Date: 09/13/2018 ROUTINE INSPECTION

Violations

Pathfinder Cafe **3020 S Grand BLVD**

Inspection Date: 11/09/2018 PRE OPERATIONAL

Violations

Inspection Date: 01/08/2019 ROUTINE INSPECTION

Violations

PATTISON'S NORTH **11309 N MAYFAIR ST**

Inspection Date: 08/10/2017 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 12/14/2018 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

PATTY'S TACOS #1 **11420 E Sprague AVE**

Inspection Date: 10/10/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 07/17/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used
- 30 Proper thawing methods used
- 34 Wiping cloths properly used, stored; proper sanitizer
- 39 Single-use and single-service articles properly stored, used
- 40 Food and nonfood surfaces properly used and constructed; cleanable

PATTY'S TACOS #3 **31 E WALTON AVE**

Inspection Date: 09/29/2017 PRE OPERATIONAL

Violations

Facility

Address

PAULINE'S PLACE

3 N MAIN

Inspection Date: 11/07/2017 ROUTINE INSPECTION

Violations

34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 02/01/2018 ROUTINE INSPECTION

Violations

48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 11/27/2018 ROUTINE INSPECTION

Violations

Pavilion Coffee

9921 E TRENT AVE

Inspection Date: 08/06/2018 ROUTINE INSPECTION

Violations

02 Food worker cards current for all food workers; new food workers trained

34 Wiping cloths properly used, stored; proper sanitizer

37 In-use utensils properly stored

Inspection Date: 07/09/2019 ROUTINE INSPECTION

Violations

22 Accurate thermometer provided and used to evaluate temperature of PHF

26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f

34 Wiping cloths properly used, stored; proper sanitizer

Facility
PEARL CHINA BUFFET

Address
21 E LINCOLN RD

Inspection Date: 08/17/2017 1ST RE-INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 32 Insects, rodents, animals not present; entrance controlled
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 08/31/2017 2ND RE-INSPECTION

Violations

Inspection Date: 09/21/2017 FOLLOW-UP INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 05/30/2018 ROUTINE INSPECTION

Violations

- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 06/28/2018 1ST RE-INSPECTION

Violations

Inspection Date: 10/11/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 16 Proper cooling procedures
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 30 Proper thawing methods used
- 32 Insects, rodents, animals not present; entrance controlled
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 11/09/2018 1ST RE-INSPECTION

Violations

Inspection Date: 03/11/2019 ROUTINE INSPECTION

Violations

- 13 Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross cont
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 19 No room temperature storage; proper use of time as a control, procedures available
- 34 Wiping cloths properly used, stored; proper sanitizer
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 04/10/2019 1ST RE-INSPECTION

Violations

Facility
PEKING NORTH, INC.

Address
4120 N DIVISION ST

Inspection Date: 08/07/2017 ROUTINE INSPECTION

Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 09/05/2017 1ST RE-INSPECTION

Violations

Inspection Date: 03/13/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 37 In-use utensils properly stored
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 10/30/2018 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 16 Proper cooling procedures
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 11/28/2018 1ST RE-INSPECTION

Violations

Inspection Date: 03/28/2019 ROUTINE INSPECTION

Violations

- 42 Food-contact surfaces maintained, cleaned, sanitized
-

Facility
PEKING PALACE

Address
11110 E SPRAGUE AVE

Inspection Date: 10/02/2017 ROUTINE INSPECTION

Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 30 Proper thawing methods used
- 32 Insects, rodents, animals not present; entrance controlled
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 10/26/2017 1ST RE-INSPECTION

Violations

Inspection Date: 08/01/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 36 Proper eating, tasting, drinking, or tobacco use
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 11/26/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 32 Insects, rodents, animals not present; entrance controlled
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 45 Sewage, wastewater properly disposed

Inspection Date: 12/18/2018 1ST RE-INSPECTION

Violations

Inspection Date: 06/13/2019 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 32 Insects, rodents, animals not present; entrance controlled
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 43 Non food-contact surfaces maintained and clean
-

Facility **Address**
PEPPER'S Restaurant **1616 S WINDSOR RD**

Inspection Date: 09/18/2017 ROUTINE INSPECTION

Violations

- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored
- 38 Utensils, equipment, linens properly stored, used, handled
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 04/04/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 09/04/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 10/04/2018 1ST RE-INSPECTION

Violations

Inspection Date: 03/27/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 25 Toxic substances properly identified, stored, used
- 34 Wiping cloths properly used, stored; proper sanitizer
- 39 Single-use and single-service articles properly stored, used

PERKIN'S RESTAURANT & BAKERY **12 E OLIVE AVE**

Inspection Date: 09/25/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 02/20/2018 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 32 Insects, rodents, animals not present; entrance controlled
- 34 Wiping cloths properly used, stored; proper sanitizer
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 08/24/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 02/28/2019 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
-

Facility **PERRY STREET BREWING COMPANY** **Address** **1025 S PERRY ST B**

Inspection Date: 11/16/2017 ROUTINE INSPECTION
Violations

Inspection Date: 06/08/2018 ROUTINE INSPECTION
Violations

21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 12/04/2018 ROUTINE INSPECTION
Violations

33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 06/18/2019 ROUTINE INSPECTION
Violations

02 Food worker cards current for all food workers; new food workers trained

PETE'S PIZZA **821 E SHARP AVE**

Inspection Date: 01/17/2018 ROUTINE INSPECTION
Violations

02 Food worker cards current for all food workers; new food workers trained

21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 07/16/2018 ROUTINE INSPECTION
Violations

Inspection Date: 02/07/2019 ROUTINE INSPECTION
Violations

Inspection Date: 07/25/2019 ROUTINE INSPECTION
Violations

PETE'S PIZZA **2328 W NORTHWEST BLVD**

Inspection Date: 03/02/2018 ROUTINE INSPECTION
Violations

21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 09/17/2018 ROUTINE INSPECTION
Violations

Inspection Date: 01/30/2019 ROUTINE INSPECTION
Violations

Inspection Date: 08/09/2019 ROUTINE INSPECTION
Violations

02 Food worker cards current for all food workers; new food workers trained

21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

33 Potential food contamination prevented during delivery, preparation, storage, display

Facility **PETIT CHAT CAFE** **Address** **9910 N WAIKIKI RD**

Inspection Date: 08/02/2017 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 32 Insects, rodents, animals not present; entrance controlled
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 39 Single-use and single-service articles properly stored, used
 - 45 Sewage, wastewater properly disposed

Inspection Date: 12/06/2017 SITE VISIT

Violations

Inspection Date: 03/07/2018 ROUTINE INSPECTION

- Violations
- 25 Toxic substances properly identified, stored, used
 - 37 In-use utensils properly stored
 - 45 Sewage, wastewater properly disposed
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 04/06/2018 1ST RE-INSPECTION

Violations

Inspection Date: 11/06/2018 ROUTINE INSPECTION

Violations

Inspection Date: 03/07/2019 ROUTINE INSPECTION

- Violations
- 25 Toxic substances properly identified, stored, used
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 08/08/2019 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 45 Sewage, wastewater properly disposed
-

PETUNIAS MARKETPLACE **2010 N MADISON ST**

Inspection Date: 03/29/2018 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 31 Food Properly labeled

Inspection Date: 04/16/2019 ROUTINE INSPECTION

Violations

PHILLYCIOUS **5422 N DIVISION ST**

Inspection Date: 01/05/2018 ROUTINE INSPECTION

- Violations
- 14 Raw meats below or away from ready-to-eat food; species separated
 - 31 Food Properly labeled
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 43 Non food-contact surfaces maintained and clean

Inspection Date: 08/03/2018 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 01/07/2019 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities

Inspection Date: 07/22/2019 ROUTINE INSPECTION

- Violations
- 40 Food and nonfood surfaces properly used and constructed; cleanable
-

Facility **Address**
PHO CITY **112 N HOWARD ST**

Inspection Date: 02/20/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 23 Proper Consumer Advisory posted for raw or undercooked foods

Inspection Date: 03/19/2018 1ST RE-INSPECTION

Violations

Inspection Date: 09/27/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 03/12/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 30 Proper thawing methods used

Inspection Date: 08/07/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer

Pho Liberty **23505 E Appleway AVE**

Inspection Date: 12/18/2017 PRE OPERATIONAL

Violations

Inspection Date: 02/08/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 10/15/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 16 Proper cooling procedures
- 19 No room temperature storage; proper use of time as a control, procedures available
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 11/06/2018 1ST RE-INSPECTION

Violations

Inspection Date: 03/18/2019 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 08/23/2019 ROUTINE INSPECTION

Violations

- 09 Proper washing of fruits and vegetables
 - 34 Wiping cloths properly used, stored; proper sanitizer
-

Facility
PHO SAIGON

Address
11808 E SPRAGUE AVE

Inspection Date: 10/17/2017 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/15/2018 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 09/19/2018 SITE VISIT

Violations

- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 11/28/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 36 Proper eating, tasting, drinking, or tobacco use
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 12/19/2018 1ST RE-INSPECTION

Violations

- 19 No room temperature storage; proper use of time as a control, procedures available
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 01/15/2019 1ST RE-INSPECTION

Violations

- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
-

Facility
PHO THINH RESTAURANT

Address
6022 N DIVISION ST

Inspection Date: 09/11/2017 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 02/13/2018 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 30 Proper thawing methods used
- 32 Insects, rodents, animals not present; entrance controlled
- 34 Wiping cloths properly used, stored; proper sanitizer
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 03/15/2018 1ST RE-INSPECTION

Violations

Inspection Date: 07/10/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 19 No room temperature storage; proper use of time as a control, procedures available
- 39 Single-use and single-service articles properly stored, used
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/09/2018 1ST RE-INSPECTION

Violations

Inspection Date: 02/13/2019 ROUTINE INSPECTION

Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 06 Adequate handwashing facilities
- 09 Proper washing of fruits and vegetables
- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 36 Proper eating, tasting, drinking, or tobacco use
- 37 In-use utensils properly stored
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 03/15/2019 1ST RE-INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 03/21/2019 EDUCATIONAL VISIT

Violations

Inspection Date: 03/26/2019 2ND RE-INSPECTION

Violations

Inspection Date: 04/24/2019 FOLLOW-UP INSPECTION

Violations

- 06 Adequate handwashing facilities
 - 34 Wiping cloths properly used, stored; proper sanitizer
-

Facility
PHO VAN INC.

Address
2909 N DIVISION ST

Inspection Date: 08/11/2017 ROUTINE INSPECTION
Violations

Inspection Date: 03/26/2018 ROUTINE INSPECTION
Violations

Inspection Date: 09/12/2018 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 06/13/2019 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer
37 In-use utensils properly stored
42 Food-contact surfaces maintained, cleaned, sanitized

PHONTHIP STYLE THAI RESTAURANT **1006 E FRANCIS AVE**

Inspection Date: 09/18/2017 ROUTINE INSPECTION
Violations
04 Hands washed as required
06 Adequate handwashing facilities
14 Raw meats below or away from ready-to-eat food; species separated
19 No room temperature storage; proper use of time as a control, procedures available
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
30 Proper thawing methods used
34 Wiping cloths properly used, stored; proper sanitizer
42 Food-contact surfaces maintained, cleaned, sanitized
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 10/27/2017 1ST RE-INSPECTION
Violations
16 Proper cooling procedures

Inspection Date: 05/24/2018 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 11/06/2018 ROUTINE INSPECTION
Violations
36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 03/27/2019 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
16 Proper cooling procedures
19 No room temperature storage; proper use of time as a control, procedures available
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 04/24/2019 EDUCATIONAL VISIT
Violations

Inspection Date: 04/29/2019 1ST RE-INSPECTION
Violations
06 Adequate handwashing facilities
16 Proper cooling procedures
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 05/03/2019 EDUCATIONAL VISIT
Violations

Inspection Date: 05/13/2019 2ND RE-INSPECTION
Violations

Inspection Date: 06/13/2019 FOLLOW-UP INSPECTION
Violations
06 Adequate handwashing facilities

<u>Facility</u>	<u>Address</u>
Phonthip Thai Cuisine	2526 E 29TH AVE
Inspection Date: 10/23/2017	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 06/28/2018	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 11/20/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 06/11/2019	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
14	Raw meats below or away from ready-to-eat food; species separated

PIGGY MART (THE)	932 W 3RD AVE
Inspection Date: 11/08/2017	ROUTINE INSPECTION
Violations	
Inspection Date: 11/08/2018	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained

Pilots Coffee House	7807 E SPRAGUE AVE
Inspection Date: 08/10/2018	ROUTINE INSPECTION
Violations	
22	Accurate thermometer provided and used to evaluate temperature of PHF
Inspection Date: 07/10/2019	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
37	In-use utensils properly stored

Pinot's Palette	319 W Sprague AVE
Inspection Date: 07/25/2018	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used

PINTS ALEHOUSE	10111 N NEWPORT HWY
Inspection Date: 04/10/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 03/07/2019	ROUTINE INSPECTION
Violations	

PITA PIT (THE)	818 E SHARP AVE
Inspection Date: 10/10/2018	ROUTINE INSPECTION
Violations	

PITA PIT	14700 E INDIANA AVE 2016
Inspection Date: 08/01/2017	2ND RE-INSPECTION
Violations	
Inspection Date: 08/28/2017	FOLLOW-UP INSPECTION
Violations	
04	Hands washed as required
34	Wiping cloths properly used, stored; proper sanitizer
40	Food and nonfood surfaces properly used and constructed; cleanable
43	Non food-contact surfaces maintained and clean
45	Sewage, wastewater properly disposed
Inspection Date: 02/07/2019	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
33	Potential food contamination prevented during delivery, preparation, storage, display

Facility **PITA PIT** **Address** **2916 S REGAL ST**

Inspection Date: 05/17/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 43 Non food-contact surfaces maintained and clean
-

PIZZA FACTORY **123 S BROAD ST**

Inspection Date: 08/07/2017 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 14 Raw meats below or away from ready-to-eat food; species separated
 - 32 Insects, rodents, animals not present; entrance controlled
 - 37 In-use utensils properly stored
 - 43 Non food-contact surfaces maintained and clean

Inspection Date: 03/13/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 25 Toxic substances properly identified, stored, used
 - 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 08/14/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 03/13/2019 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 07/23/2019 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 25 Toxic substances properly identified, stored, used
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 43 Non food-contact surfaces maintained and clean
-

PIZZA FACTORY **619 S FIR ST**

Inspection Date: 08/09/2017 1ST RE-INSPECTION

Violations

Inspection Date: 04/18/2018 ROUTINE INSPECTION

Violations

Inspection Date: 08/23/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 04/08/2019 ROUTINE INSPECTION

Violations

Inspection Date: 07/30/2019 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 25 Toxic substances properly identified, stored, used
 - 32 Insects, rodents, animals not present; entrance controlled
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
-

PIZZA HUT 027746 **12501 N STATE RT 395 1**

Inspection Date: 04/04/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 02/12/2019 ROUTINE INSPECTION

Violations

<u>Facility</u>	<u>Address</u>
PIZZA HUT 027747	9211 E MONTGOMERY AVE
Inspection Date: 08/02/2018	ROUTINE INSPECTION
Violations	
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 04/05/2019	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

PIZZA HUT 027748	1424 W 3RD AVE
Inspection Date: 03/12/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 02/13/2019	ROUTINE INSPECTION
Violations	

PIZZA HUT 027751	11 E H ST
Inspection Date: 08/23/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 01/23/2019	ROUTINE INSPECTION
Violations	

Pizza Hut 027736	323 N Sullivan RD
Inspection Date: 09/05/2017	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 07/17/2018	ROUTINE INSPECTION
Violations	
22	Accurate thermometer provided and used to evaluate temperature of PHF
43	Non food-contact surfaces maintained and clean
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

PIZZA HUT 027738	1207 S PINES RD
Inspection Date: 01/03/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 02/11/2019	ROUTINE INSPECTION
Violations	
43	Non food-contact surfaces maintained and clean

Pizza Hut 027741	3304 N Nevada ST
Inspection Date: 01/22/2018	ROUTINE INSPECTION
Violations	
43	Non food-contact surfaces maintained and clean
Inspection Date: 01/10/2019	ROUTINE INSPECTION
Violations	

Pizza Hut 027744	2660 1st ST
Inspection Date: 02/01/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 02/07/2019	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
25	Toxic substances properly identified, stored, used
37	In-use utensils properly stored
39	Single-use and single-service articles properly stored, used

Facility **Address**
PIZZA HUT 027745 **1330 N LIBERTY LAKE RD**

Inspection Date: 01/29/2018 ROUTINE INSPECTION
Violations

Inspection Date: 02/14/2019 ROUTINE INSPECTION
Violations

Pizza Hut 027750 **2630 E 29th AVE**

Inspection Date: 01/04/2018 ROUTINE INSPECTION
Violations

- 43 Non food-contact surfaces maintained and clean
- 49 Adequate ventilation, lighting; designated areas used

Inspection Date: 02/07/2019 ROUTINE INSPECTION
Violations

Pizza Hut 035015 **2225 W Wellesley AVE**

Inspection Date: 09/20/2018 PRE OPERATIONAL
Violations

Inspection Date: 10/23/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 04/30/2019 ROUTINE INSPECTION
Violations

- 39 Single-use and single-service articles properly stored, used

Pizza Hut 316205 **11820 W Sunset HWY**

Inspection Date: 06/04/2018 ROUTINE INSPECTION
Violations

- 43 Non food-contact surfaces maintained and clean

Inspection Date: 04/17/2019 ROUTINE INSPECTION
Violations

PIZZA PIPELINE (THE) **1724 W WELLESLEY AVE**

Inspection Date: 01/19/2018 ROUTINE INSPECTION
Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 03/01/2019 ROUTINE INSPECTION
Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

PIZZA PIPELINE **2718 E 57TH AVE**

Inspection Date: 03/06/2018 ROUTINE INSPECTION
Violations

Inspection Date: 03/13/2019 ROUTINE INSPECTION
Violations

PIZZA PIPELINE **415 N SULLIVAN RD C**

Inspection Date: 06/04/2018 ROUTINE INSPECTION
Violations

- 04 Hands washed as required
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used

Facility **Address**
PIZZA PIPELINE **9407 E TRENT AVE**

Inspection Date: 08/08/2017 1ST RE-INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 07/09/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 06/24/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 34 Wiping cloths properly used, stored; proper sanitizer

PIZZA PIPELINE **1403 N Division ST B**

Inspection Date: 05/17/2018 ROUTINE INSPECTION

Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used
- 34 Wiping cloths properly used, stored; proper sanitizer

Pizza Pipeline **10411 N Newport HWY**

Inspection Date: 08/01/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 06/12/2019 ROUTINE INSPECTION

Violations

PIZZA RITA INC **5511 N WALL ST**

Inspection Date: 03/09/2018 ROUTINE INSPECTION

Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 04/09/2018 1ST RE-INSPECTION

Violations

PIZZA RITA **201 N PINES RD**

Inspection Date: 08/02/2017 FOLLOW-UP INSPECTION

Violations

Inspection Date: 08/01/2018 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 43 Non food-contact surfaces maintained and clean

PIZZA RITA **502 W INDIANA AVE**

Inspection Date: 08/17/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 09/13/2018 1ST RE-INSPECTION

Violations

Pizza Rita **701 W Riverside Floor**

Inspection Date: 04/20/2018 ROUTINE INSPECTION

Violations

Inspection Date: 01/07/2019 ROUTINE INSPECTION

Violations

Facility **PJ'S PUB** **Address** **1717 N MONROE ST**

Inspection Date: 09/13/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 04/12/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

Players & Spectators II **12828 E SPRAGUE AVE**

Inspection Date: 03/21/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 25 Toxic substances properly identified, stored, used

Inspection Date: 09/10/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 29 Adequate equipment for temperature control

Inspection Date: 02/25/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 08/20/2019 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

Pocket Bar **1017 W First AVE**

Inspection Date: 06/04/2019 PRE OPERATIONAL

Violations

Inspection Date: 08/26/2019 ROUTINE INSPECTION

Violations

- 31 Food Properly labeled

Poke Express **905 S Grand BLVD**

Inspection Date: 05/10/2018 PRE OPERATIONAL

Violations

Inspection Date: 06/08/2018 ROUTINE INSPECTION

Violations

Inspection Date: 12/11/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 07/16/2019 ROUTINE INSPECTION

Violations

Facility
Poke Express

Address
1509 N Pines RD

Inspection Date: 08/21/2018 PRE OPERATIONAL
Violations

Inspection Date: 09/24/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 14 Raw meats below or away from ready-to-eat food; species separated
- 25 Toxic substances properly identified, stored, used
- 32 Insects, rodents, animals not present; entrance controlled
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 02/04/2019 ROUTINE INSPECTION
Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored

Ponderosa Falls **7520 S Thomas Mallen RD**

Inspection Date: 04/03/2019 PRE OPERATIONAL
Violations

Inspection Date: 04/27/2019 ROUTINE INSPECTION
Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 05/21/2019 EDUCATIONAL VISIT
Violations

Inspection Date: 05/25/2019 1ST RE-INSPECTION
Violations

Facility **Address**
Poole's Public House South **5620 S Regal ST**

Inspection Date: 09/26/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 05/22/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 25 Toxic substances properly identified, stored, used

Inspection Date: 10/29/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 14 Raw meats below or away from ready-to-eat food; species separated
- 34 Wiping cloths properly used, stored; proper sanitizer
- 36 Proper eating, tasting, drinking, or tobacco use
- 37 In-use utensils properly stored
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 05/21/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 25 Toxic substances properly identified, stored, used
- 32 Insects, rodents, animals not present; entrance controlled
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 36 Proper eating, tasting, drinking, or tobacco use
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 06/17/2019 1ST RE-INSPECTION

Violations

Poole's Public House **12310 N Ruby ST**

Inspection Date: 09/27/2018 PRE OPERATIONAL

Violations

Inspection Date: 10/26/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 05/15/2019 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

POST STREET ALE HOUSE **1 N POST ST**

Inspection Date: 09/19/2017 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 04/20/2018 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 10/16/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 03/27/2019 ROUTINE INSPECTION

Violations

Facility **PRESS PUBLIC HOUSE** **Address** **909 S GRAND BLVD**

Inspection Date: 03/29/2018 ROUTINE INSPECTION

- Violations
- 34 Wiping cloths properly used, stored; proper sanitizer
 - 37 In-use utensils properly stored

Inspection Date: 04/23/2019 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 06 Adequate handwashing facilities
-

PRIME TIME RESTAURANT & LOUNGE **4211 E WESTWOOD AVE**

Inspection Date: 11/08/2017 ROUTINE INSPECTION

- Violations
- 14 Raw meats below or away from ready-to-eat food; species separated
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 43 Non food-contact surfaces maintained and clean

Inspection Date: 07/11/2018 ROUTINE INSPECTION

- Violations
- 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 12/21/2018 ROUTINE INSPECTION

Violations

Inspection Date: 06/04/2019 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 34 Wiping cloths properly used, stored; proper sanitizer
-

PROHIBITION GASTROPUB **1914 N MONROE ST**

Inspection Date: 10/16/2017 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities

Inspection Date: 04/24/2018 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 11/01/2018 PRE OPERATIONAL

Violations

Inspection Date: 11/29/2018 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 02/28/2019 ROUTINE INSPECTION

Violations

PRONTO PLUS **520 S PINES RD**

Inspection Date: 03/01/2018 ROUTINE INSPECTION

- Violations
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 04/01/2019 ROUTINE INSPECTION

- Violations
- 37 In-use utensils properly stored
-

Facility

Address

PROSPECTORS BAR & GRILL

12611 N DIVISION ST

Inspection Date: 11/01/2017 ROUTINE INSPECTION

Violations

41 Warewashing facilities properly installed, maintained, used; test strips available and used

Inspection Date: 05/23/2018 ROUTINE INSPECTION

Violations

42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 10/18/2018 ROUTINE INSPECTION

Violations

Inspection Date: 04/03/2019 ROUTINE INSPECTION

Violations

14 Raw meats below or away from ready-to-eat food; species separated

33 Potential food contamination prevented during delivery, preparation, storage, display

PRYOR'S INC. DBA PRYOR'S RESTAURANT

24706 E WELLESLEY

Inspection Date: 08/23/2018 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Facility**Address****QDOBA MEXICAN Eats #2675****1527 N PINES RD**

Inspection Date: 08/01/2017 1ST RE-INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 45 Sewage, wastewater properly disposed

Inspection Date: 08/09/2017 1ST RE-INSPECTION

Violations

Inspection Date: 06/13/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 32 Insects, rodents, animals not present; entrance controlled
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 36 Proper eating, tasting, drinking, or tobacco use
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/11/2018 1ST RE-INSPECTION

Violations

- 06 Adequate handwashing facilities
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/16/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 07/24/2018 2ND RE-INSPECTION

Violations

- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/15/2018 FOLLOW-UP INSPECTION

Violations

- 06 Adequate handwashing facilities
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 38 Utensils, equipment, linens properly stored, used, handled
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 09/12/2018 1ST RE-INSPECTION

Violations

Inspection Date: 11/15/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 05/28/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

QDOBA MEXICAN EATS #2034**901 S GRAND BLVD**

Inspection Date: 08/08/2017 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 02/27/2018 ROUTINE INSPECTION

Violations

Inspection Date: 08/27/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 01/25/2019 ROUTINE INSPECTION

Violations

Inspection Date: 07/16/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 37 In-use utensils properly stored

<u>Facility</u>	<u>Address</u>
Qdoba Mexican Eats #2908	1120 N DIVISION ST
Inspection Date: 08/25/2017	1ST RE-INSPECTION
Violations	
Inspection Date: 03/15/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 07/30/2018	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 01/23/2019	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display

Facility **Address**
QQ SUSHI BAR AND ASIAN FUSION FOOD **1902 W FRANCIS AVE**

Inspection Date: 10/12/2017 ROUTINE INSPECTION

Violations

- 30 Proper thawing methods used
- 32 Insects, rodents, animals not present; entrance controlled
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 01/17/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 30 Proper thawing methods used
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 02/15/2018 1ST RE-INSPECTION

Violations

Inspection Date: 08/21/2018 ROUTINE INSPECTION

Violations

- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 09/18/2018 1ST RE-INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 01/16/2019 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 36 Proper eating, tasting, drinking, or tobacco use
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 02/14/2019 1ST RE-INSPECTION

Violations

- 01 PIC certified by accredited program, or compliance with Code, or correct answers
- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 19 No room temperature storage; proper use of time as a control, procedures available
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 02/21/2019 EDUCATIONAL VISIT

Violations

Inspection Date: 02/25/2019 2ND RE-INSPECTION

Violations

Inspection Date: 03/25/2019 FOLLOW-UP INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 34 Wiping cloths properly used, stored; proper sanitizer
-

Facility **Quad Shots Espresso** **Address** **4407 N DIVISION ST 107**
Inspection Date: 03/06/2018 EDUCATIONAL VISIT
Violations

Inspection Date: 07/30/2018 ROUTINE INSPECTION
Violations
04 Hands washed as required
14 Raw meats below or away from ready-to-eat food; species separated
31 Food Properly labeled

Inspection Date: 01/30/2019 ROUTINE INSPECTION
Violations

Inspection Date: 08/13/2019 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
22 Accurate thermometer provided and used to evaluate temperature of PHF
25 Toxic substances properly identified, stored, used
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer

QUALCHAN GOLF COURSE **301 E MEADOWLANE RD**

Inspection Date: 07/30/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 07/01/2019 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33 Potential food contamination prevented during delivery, preparation, storage, display
42 Food-contact surfaces maintained, cleaned, sanitized

Quality I dba Fairfield Inn & Suites **8923 E MISSION AVE 135**

Inspection Date: 09/12/2017 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 06/19/2018 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
37 In-use utensils properly stored

Inspection Date: 11/26/2018 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 08/27/2019 ROUTINE INSPECTION
Violations

QUALITY INN & SUITES **2327 N MADSON RD**

Inspection Date: 10/12/2017 ROUTINE INSPECTION
Violations

Inspection Date: 10/24/2018 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
34 Wiping cloths properly used, stored; proper sanitizer
36 Proper eating, tasting, drinking, or tobacco use

Facility **Address**
Quality Inn & Suites **4301 W Sunset BLVD**

Inspection Date: 03/07/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 04/04/2018 1ST RE-INSPECTION

Violations

Inspection Date: 02/19/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 25 Toxic substances properly identified, stored, used
- 34 Wiping cloths properly used, stored; proper sanitizer
- 39 Single-use and single-service articles properly stored, used

QUALITY INN OAKWOOD-Beth Anne King **7919 N DIVISION ST**

Inspection Date: 10/17/2017 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

Inspection Date: 07/17/2018 ROUTINE INSPECTION

Violations

Inspection Date: 04/25/2019 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

QUALITY PUB & GRILLE **110 E 4TH AVE**

Inspection Date: 08/07/2018 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 07/31/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer

QUEEN OF SHEBA ETHIOPIAN CUISINE LLC **621 W MALLON AVE 426**

Inspection Date: 08/08/2017 ROUTINE INSPECTION

Violations

Inspection Date: 03/15/2018 ROUTINE INSPECTION

Violations

- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 09/19/2018 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 04/24/2019 ROUTINE INSPECTION

Violations

QUICK E MART **4123 E SPRAGUE AVE**

Inspection Date: 10/31/2017 ROUTINE INSPECTION

Violations

Inspection Date: 06/28/2018 ROUTINE INSPECTION

Violations

- 10 Food in good condition, safe and unadulterated; approved additives
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Facility **Address**
QUICK STOP #2 **3219 N NEVADA ST**

Inspection Date: 06/12/2018 ROUTINE INSPECTION

Violations
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 03/18/2019 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
14 Raw meats below or away from ready-to-eat food; species separated
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
22 Accurate thermometer provided and used to evaluate temperature of PHF
29 Adequate equipment for temperature control

QUICK STOP **2508 W NORTHWEST BLVD**

Inspection Date: 05/01/2018 ROUTINE INSPECTION

Violations
43 Non food-contact surfaces maintained and clean

QUIZNO'S SUBS **9000 W AIRPORT DR 401**

Inspection Date: 10/25/2017 ROUTINE INSPECTION

Violations

Inspection Date: 07/23/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

RACEWAY INVESTMENTS LLC/ Spokane County Raceway **750 N HAYFORD RD**

Inspection Date: 09/22/2018 ROUTINE INSPECTION

Violations

Inspection Date: 08/16/2019 ROUTINE INSPECTION

Violations
14 Raw meats below or away from ready-to-eat food; species separated

RAJA MARKET **18709 E APPLEWAY AVE**

Inspection Date: 10/01/2018 ROUTINE INSPECTION

Violations
14 Raw meats below or away from ready-to-eat food; species separated
34 Wiping cloths properly used, stored; proper sanitizer
37 In-use utensils properly stored
43 Non food-contact surfaces maintained and clean
45 Sewage, wastewater properly disposed

RAM DRIVE INN **34608 N NEWPORT HWY**

Inspection Date: 08/28/2017 ROUTINE INSPECTION

Violations
03 Proper ill worker and conditional employee practices; no ill workers present; proper reporting of il
06 Adequate handwashing facilities
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
39 Single-use and single-service articles properly stored, used

Inspection Date: 09/29/2017 1ST RE-INSPECTION

Violations

Inspection Date: 11/13/2018 ROUTINE INSPECTION

Violations
25 Toxic substances properly identified, stored, used
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 08/21/2019 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer

Facility **RAMADA SPOKANE AIRPORT** **Address** **8909 W AIRPORT DR**

Inspection Date: 02/21/2018 ROUTINE INSPECTION

- Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 07/30/2018 ROUTINE INSPECTION

- Violations
05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 02/28/2019 ROUTINE INSPECTION

- Violations
25 Toxic substances properly identified, stored, used

Ramada Spokane Downtown **923 E 3RD AVE**

Inspection Date: 06/14/2018 ROUTINE INSPECTION

- Violations
14 Raw meats below or away from ready-to-eat food; species separated
25 Toxic substances properly identified, stored, used
26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
33 Potential food contamination prevented during delivery, preparation, storage, display
39 Single-use and single-service articles properly stored, used
40 Food and nonfood surfaces properly used and constructed; cleanable
42 Food-contact surfaces maintained, cleaned, sanitized
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

RANCHO ALLEGRE **115 N MAIN**

Inspection Date: 10/25/2017 ROUTINE INSPECTION

- Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 05/18/2018 ROUTINE INSPECTION

- Violations
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 11/07/2018 ROUTINE INSPECTION

- Violations
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 06/05/2019 ROUTINE INSPECTION

Violations

RANCHO CHICO **2023 W NORTHWEST BLVD**

Inspection Date: 10/26/2017 ROUTINE INSPECTION

- Violations
06 Adequate handwashing facilities
14 Raw meats below or away from ready-to-eat food; species separated
30 Proper thawing methods used
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 03/22/2018 ROUTINE INSPECTION

- Violations
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 08/13/2018 ROUTINE INSPECTION

- Violations
14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 01/31/2019 ROUTINE INSPECTION

- Violations
02 Food worker cards current for all food workers; new food workers trained
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 03/04/2019 1ST RE-INSPECTION

Violations

Facility **RANCHO CHICO** **Address** **9205 N DIVISION ST**

Inspection Date: 10/30/2017 ROUTINE INSPECTION
Violations

Inspection Date: 03/06/2018 ROUTINE INSPECTION
Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 34 Wiping cloths properly used, stored; proper sanitizer
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 11/08/2018 ROUTINE INSPECTION
Violations

- 32 Insects, rodents, animals not present; entrance controlled

Inspection Date: 06/11/2019 ROUTINE INSPECTION
Violations

RANCHO VIEJO **3205 E 57TH**

Inspection Date: 08/24/2017 ROUTINE INSPECTION
Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 02/09/2018 ROUTINE INSPECTION
Violations

Inspection Date: 12/06/2018 ROUTINE INSPECTION
Violations

- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 06/26/2019 ROUTINE INSPECTION
Violations

Facility **RANCHO VIEJO** **Address** **14201 E SPRAGUE AVE 2**

Inspection Date: 10/18/2017 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 11/15/2017 1ST RE-INSPECTION

Violations

Inspection Date: 11/30/2017 SITE VISIT

Violations

Inspection Date: 02/27/2018 ROUTINE INSPECTION

Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 14 Raw meats below or away from ready-to-eat food; species separated
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored
- 39 Single-use and single-service articles properly stored, used
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 09/25/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 10/25/2018 1ST RE-INSPECTION

Violations

Inspection Date: 06/04/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 14 Raw meats below or away from ready-to-eat food; species separated

RED DRAGON II LLC **3011 E DIAMOND AVE**

Inspection Date: 11/21/2017 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 04/27/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 09/21/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 06/18/2019 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 40 Food and nonfood surfaces properly used and constructed; cleanable
-

Facility
RED DRAGON LLC

Address
1406 W 3RD AVE

Inspection Date: 10/24/2017 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 04/09/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 10/09/2018 ROUTINE INSPECTION

Violations

Inspection Date: 03/13/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

RED LION BBQ & PUB **126 N Division**

Inspection Date: 10/02/2017 ROUTINE INSPECTION

Violations

- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 04/07/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 08/15/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)

Inspection Date: 08/30/2018 1ST RE-INSPECTION

Violations

Inspection Date: 03/11/2019 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 08/08/2019 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

RED LION BBQ **126 N DIVISION ST**

Inspection Date: 10/02/2017 ROUTINE INSPECTION

Violations

Inspection Date: 04/07/2018 ROUTINE INSPECTION

Violations

Inspection Date: 08/20/2019 ROUTINE INSPECTION

Violations

Facility **Red Lion Inn & Suites** **Address** **7111 N DIVISION ST**

Inspection Date: 08/07/2018 ROUTINE INSPECTION
Violations

Inspection Date: 04/23/2019 ROUTINE INSPECTION
Violations

- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 05/24/2019 SITE VISIT
Violations

RED LOBSTER #6352 **4703 N DIVISION ST**

Inspection Date: 08/08/2017 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 16 Proper cooling procedures
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 09/08/2017 1ST RE-INSPECTION
Violations

Inspection Date: 02/12/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 04 Hands washed as required
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 06 Adequate handwashing facilities
- 09 Proper washing of fruits and vegetables
- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 03/13/2018 EDUCATIONAL VISIT
Violations

Inspection Date: 08/07/2018 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities

Inspection Date: 03/27/2019 ROUTINE INSPECTION
Violations

RED ROBIN AMERICA'S GOURMET BURGERS #135 **14736 E INDIANA AVE**

Inspection Date: 08/28/2017 ROUTINE INSPECTION
Violations

Inspection Date: 06/19/2018 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 11/13/2018 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 06/13/2019 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

<u>Facility</u>	<u>Address</u>
RED ROBIN AMERICA'S GOURMET BURGERS #72	9904 N NEWPORT HWY
Inspection Date: 08/23/2017	ROUTINE INSPECTION
Violations	
Inspection Date: 02/21/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 10/02/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 06/13/2019	ROUTINE INSPECTION
Violations	

RED ROBIN AMERICA'S GOURMET BURGERS	725 W MAIN AVE
Inspection Date: 08/14/2017	ROUTINE INSPECTION
Violations	
Inspection Date: 02/07/2018	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
Inspection Date: 08/16/2018	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
Inspection Date: 01/24/2019	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 08/08/2019	ROUTINE INSPECTION
Violations	

Redemption Church/Redemption Community Dinners	400 E Grace ST
Inspection Date: 09/18/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 03/26/2019	ROUTINE INSPECTION
Violations	

Redemption Church	400 E Grace ST
Inspection Date: 06/04/2018	PRE OPERATIONAL
Violations	
Inspection Date: 07/19/2018	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 04/04/2019	ROUTINE INSPECTION
Violations	
43	Non food-contact surfaces maintained and clean
Inspection Date: 08/21/2019	ROUTINE INSPECTION
Violations	

Facility REFLECTIONS KAFFEE HAUS & EATERY **Address** 618 W RIVERSIDE AVE 200

Inspection Date: 02/05/2018 ROUTINE INSPECTION

Violations

- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/07/2018 ROUTINE INSPECTION

Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 25 Toxic substances properly identified, stored, used
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 01/10/2019 ROUTINE INSPECTION

Violations

- 31 Food Properly labeled

Remedy 3809 S Grand BLVD

Inspection Date: 08/07/2017 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 09/06/2017 1ST RE-INSPECTION

Violations

Inspection Date: 01/16/2018 ROUTINE INSPECTION

Violations

- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 19 No room temperature storage; proper use of time as a control, procedures available
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 02/14/2018 1ST RE-INSPECTION

Violations

Inspection Date: 08/08/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 01/22/2019 ROUTINE INSPECTION

Violations

Inspection Date: 08/01/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored

Renegade by Monte Scarlatto 822 W Sprague AVE

Inspection Date: 10/04/2018 PRE OPERATIONAL

Violations

Inspection Date: 12/07/2018 ROUTINE INSPECTION

Violations

Facility **Address**
REPUBLIC PI **611 E 30TH AVE**

Inspection Date: 11/13/2017 ROUTINE INSPECTION
Violations

Inspection Date: 05/22/2018 ROUTINE INSPECTION
Violations

Inspection Date: 11/05/2018 ROUTINE INSPECTION
Violations

Inspection Date: 03/18/2019 ROUTINE INSPECTION
Violations
03 Proper ill worker and conditional employee practices; no ill workers present; proper reporting of il
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
23 Proper Consumer Advisory posted for raw or undercooked foods
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 08/19/2019 ROUTINE INSPECTION
Violations
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer

RESIDENCE INN SPOKANE **15915 E INDIANA AVE**

Inspection Date: 09/06/2017 ROUTINE INSPECTION
Violations

06 Adequate handwashing facilities
33 Potential food contamination prevented during delivery, preparation, storage, display
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 10/10/2018 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer
39 Single-use and single-service articles properly stored, used

Respect The Garlic, dba Tomato Street at the Falls **808 W Main AVE**

Inspection Date: 09/11/2017 ROUTINE INSPECTION
Violations

21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 01/22/2018 ROUTINE INSPECTION
Violations
05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
41 Warewashing facilities properly installed, maintained, used; test strips available and used

Inspection Date: 08/27/2018 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 02/11/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained

Retro Donuts **10925 N Newport HWY 1**

Inspection Date: 05/16/2018 ROUTINE INSPECTION
Violations

Inspection Date: 02/20/2019 ROUTINE INSPECTION
Violations

REVEL 77 **3223 E 57TH AVE K**

Inspection Date: 03/16/2018 ROUTINE INSPECTION
Violations

06 Adequate handwashing facilities
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 01/25/2019 ROUTINE INSPECTION
Violations

Facility
REVOLVER NORTH

Address
663 W GARLAND

Inspection Date: 08/30/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 09/28/2017 1ST RE-INSPECTION

Violations

Inspection Date: 08/30/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored

RICH'S GAS & DELI **10620 E 16TH AVE**

Inspection Date: 01/08/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 03/14/2019 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

RICK'S RINGSIDE PUB **921 W GARLAND AVE**

Inspection Date: 09/12/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 10 Food in good condition, safe and unadulterated; approved additives
- 26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; test strips available and used
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 10/12/2018 1ST RE-INSPECTION

Violations

RINCON TAPATIO **1212 N HAMILTON ST**

Inspection Date: 03/12/2018 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 08/10/2018 ROUTINE INSPECTION

Violations

Inspection Date: 03/28/2019 ROUTINE INSPECTION

Violations

Inspection Date: 08/13/2019 ROUTINE INSPECTION

Violations

Facility **RINCON TAPATIO** **Address** **3207 N MARKET ST**

Inspection Date: 09/05/2017 ROUTINE INSPECTION
Violations

Inspection Date: 04/17/2018 ROUTINE INSPECTION
Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 09/21/2018 ROUTINE INSPECTION
Violations

- 04 Hands washed as required
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
- 49 Adequate ventilation, lighting; designated areas used

Inspection Date: 06/26/2019 ROUTINE INSPECTION
Violations

- 42 Food-contact surfaces maintained, cleaned, sanitized

RISE AND GRIND **6107 E TRENT AVE**

Inspection Date: 11/27/2018 ROUTINE INSPECTION
Violations

Inspection Date: 06/20/2019 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 34 Wiping cloths properly used, stored; proper sanitizer
- 39 Single-use and single-service articles properly stored, used

RITA MARIES CAFÉ **605 E HOLLAND AVE 116**

Inspection Date: 02/09/2018 ROUTINE INSPECTION
Violations

Inspection Date: 08/07/2018 ROUTINE INSPECTION
Violations

Inspection Date: 03/28/2019 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 08/09/2019 ROUTINE INSPECTION
Violations

RITE AID #5307 **5840 N DIVISION ST**

Inspection Date: 02/15/2018 ROUTINE INSPECTION
Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 02/07/2019 ROUTINE INSPECTION
Violations

RITE AID #6553 THRIFTY PAYLESS INC. **9007 N INDIAN TRAIL RD**

Inspection Date: 02/15/2018 ROUTINE INSPECTION
Violations

Inspection Date: 07/29/2019 ROUTINE INSPECTION
Violations

Facility **Address**
RITE AID # 5309 THRIFTY PAYLESS **1443 N ARGONNE RD**
Inspection Date: 05/18/2018 ROUTINE INSPECTION
Violations
14 Raw meats below or away from ready-to-eat food; species separated
39 Single-use and single-service articles properly stored, used

Inspection Date: 04/05/2019 ROUTINE INSPECTION
Violations

RITE AID #5303 **810 E 29TH AVE**

Inspection Date: 04/16/2018 ROUTINE INSPECTION
Violations

Inspection Date: 04/02/2019 ROUTINE INSPECTION
Violations

RITE AID #5304 THRIFTY PAYLESS **2215 W WELLESLEY AVE A**

Inspection Date: 02/02/2018 ROUTINE INSPECTION
Violations

Inspection Date: 04/23/2019 ROUTINE INSPECTION
Violations

RITE AID #5308 **9120 N DIVISION ST**

Inspection Date: 02/09/2018 ROUTINE INSPECTION
Violations

Inspection Date: 01/04/2019 ROUTINE INSPECTION
Violations

RITE AID #5311 THRIFTY PAYLESS **12420 N DIVISION ST**

Inspection Date: 02/09/2018 ROUTINE INSPECTION
Violations

Inspection Date: 01/04/2019 ROUTINE INSPECTION
Violations

RITE AID #5312 THRIFTY PAYLESS **2929 E 29TH AVE**

Inspection Date: 01/12/2018 ROUTINE INSPECTION
Violations

Inspection Date: 08/16/2019 ROUTINE INSPECTION
Violations

RITE AID #5313 THRIFTY PAYLESS **4514 S REGAL ST**

Inspection Date: 01/05/2018 ROUTINE INSPECTION
Violations

Inspection Date: 01/16/2019 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

Facility **Address**
RITE AID 5302 THRIFTY PAYLESS **112 N HOWARD ST 115**
Inspection Date: 01/10/2018 ROUTINE INSPECTION
Violations

Inspection Date: 06/26/2019 ROUTINE INSPECTION
Violations
14 Raw meats below or away from ready-to-eat food; species separated

RIVER CITY PIZZA **4707 N HARVARD RD 3**

Inspection Date: 03/01/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 05/28/2019 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
22 Accurate thermometer provided and used to evaluate temperature of PHF
29 Adequate equipment for temperature control
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

River City Pizza **17018 E Sprague AVE**

Inspection Date: 08/01/2019 PRE OPERATIONAL
Violations

River Rock Taphouse **926 W Sprague AVE**

Inspection Date: 06/26/2019 PRE OPERATIONAL
Violations

Inspection Date: 07/25/2019 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
25 Toxic substances properly identified, stored, used
30 Proper thawing methods used

Inspection Date: 08/23/2019 1ST RE-INSPECTION
Violations

RIVER SIDE DELI AT THE SPOKANE CLUB **1002 W RIVERSIDE AVE**

Inspection Date: 10/29/2018 ROUTINE INSPECTION
Violations

Riverfront Marketplace **9000 W AIRPORT DR**

Inspection Date: 07/23/2018 ROUTINE INSPECTION
Violations

Inspection Date: 06/11/2019 ROUTINE INSPECTION
Violations

Riverfront Park - Looff Carrousel Facility **610 W Spokane Falls BLVD**

Inspection Date: 05/01/2018 PRE OPERATIONAL
Violations

Inspection Date: 05/10/2019 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities

Facility **Riverfront Park - Skyribbon Cafe** **Address** **610 W Spokane Falls BLVD**
Inspection Date: 11/17/2017 PRE OPERATIONAL
Violations
Inspection Date: 01/17/2018 ROUTINE INSPECTION
Violations
31 Food Properly labeled
Inspection Date: 08/23/2019 ROUTINE INSPECTION
Violations
31 Food Properly labeled

RIVERFRONT TRAVELMART/CRAVEN'S/CNBC **9000 W AIRPORT DR C**
Inspection Date: 03/26/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
34 Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 02/07/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
25 Toxic substances properly identified, stored, used

RIVERHOUSE BED & BREAKFAST **14206 N TORMEY RD**
Inspection Date: 09/07/2017 ROUTINE INSPECTION
Violations
Inspection Date: 10/26/2018 ROUTINE INSPECTION
Violations
Inspection Date: 07/17/2019 ROUTINE INSPECTION
Violations

Riverhouse Senior Living **16801 E Mission PKY**
Inspection Date: 11/09/2018 PRE OPERATIONAL
Violations
Inspection Date: 02/25/2019 ROUTINE INSPECTION
Violations

RIVERLINKS GOLF, INC. /MULLIGAN'S **3225 N COLUMBIA CIR**
Inspection Date: 06/25/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
33 Potential food contamination prevented during delivery, preparation, storage, display
41 Warewashing facilities properly installed, maintained, used; test strips available and used
Inspection Date: 07/24/2018 1ST RE-INSPECTION
Violations

Facility **RIVERSIDE CENTER PLACE MARKET/SUBWAY** **Address** **34710 N NEWPORT HWY**

Inspection Date: 11/06/2017 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 31 Food Properly labeled

Inspection Date: 06/05/2018 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 11/02/2018 ROUTINE INSPECTION

- Violations
- 34 Wiping cloths properly used, stored; proper sanitizer
 - 49 Adequate ventilation, lighting; designated areas used

Inspection Date: 05/29/2019 ROUTINE INSPECTION

Violations

RIVERSIDE CENTER PLACE MARKET **34710 N NEWPORT HWY**

Inspection Date: 06/05/2018 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 49 Adequate ventilation, lighting; designated areas used

Inspection Date: 11/02/2018 ROUTINE INSPECTION

- Violations
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 05/29/2019 ROUTINE INSPECTION

- Violations
- 14 Raw meats below or away from ready-to-eat food; species separated

RIVERSIDE FOOD AND FUEL **34610 N NEWPORT HWY**

Inspection Date: 10/02/2018 ROUTINE INSPECTION

- Violations
- 26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f

Inspection Date: 06/13/2019 ROUTINE INSPECTION

Violations

RNR HOLIDAY RV INC **23203 E KNOX AVE**

Inspection Date: 08/13/2018 ROUTINE INSPECTION

- Violations
- 14 Raw meats below or away from ready-to-eat food; species separated
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 39 Single-use and single-service articles properly stored, used

Inspection Date: 08/21/2019 ROUTINE INSPECTION

- Violations
- 34 Wiping cloths properly used, stored; proper sanitizer

Roast House Coffee **423 E Cleveland C**

Inspection Date: 10/02/2017 PRE OPERATIONAL

Violations

Inspection Date: 10/31/2017 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 12/07/2018 ROUTINE INSPECTION

Violations

ROBERT KARL CELLARS **115 W PACIFIC AVE**

Inspection Date: 01/19/2018 ROUTINE INSPECTION

Violations

Facility **Address**
Rock City Grill **2911 E 57th AVE**

Inspection Date: 02/21/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 10/11/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 11/08/2018 1ST RE-INSPECTION

Violations

Inspection Date: 06/26/2019 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

ROCKET (THE) **3315 N ARGONNE RD**

Inspection Date: 09/19/2017 ROUTINE INSPECTION

Violations

- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/27/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

ROCKET BAKERY **1325 W 1ST AVE**

Inspection Date: 08/25/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 01/31/2018 ROUTINE INSPECTION

Violations

- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 08/06/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 31 Food Properly labeled

Inspection Date: 02/27/2019 ROUTINE INSPECTION

Violations

- 22 Accurate thermometer provided and used to evaluate temperature of PHF

ROCKET BAKERY **157 S HOWARD ST**

Inspection Date: 11/07/2017 ROUTINE INSPECTION

Violations

Inspection Date: 07/24/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 25 Toxic substances properly identified, stored, used
- 36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 01/09/2019 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

Facility **Address**
ROCKET BAKERY **211 N Wall ST**

Inspection Date: 02/28/2018 ROUTINE INSPECTION
Violations

Inspection Date: 02/05/2019 ROUTINE INSPECTION
Violations
31 Food Properly labeled
37 In-use utensils properly stored

ROCKET MARKET **726 E 43RD AVE**

Inspection Date: 09/21/2017 SITE VISIT
Violations

Inspection Date: 10/26/2017 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 04/24/2018 ROUTINE INSPECTION
Violations

Inspection Date: 10/23/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
41 Warewashing facilities properly installed, maintained, used; test strips available and used

Inspection Date: 04/04/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained

ROCKET ON GARLAND (THE) **903 W GARLAND AVE**

Inspection Date: 03/12/2018 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 05/01/2019 ROUTINE INSPECTION
Violations
31 Food Properly labeled

ROCKET SOUTH **1301 W 14TH AVE**

Inspection Date: 11/08/2017 ROUTINE INSPECTION
Violations
26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
31 Food Properly labeled
40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 07/24/2018 ROUTINE INSPECTION
Violations
15 Proper handling of pooled eggs

Inspection Date: 07/30/2019 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

ROCKFORD METHODIST CHURCH **BOX 37**

Inspection Date: 12/01/2018 ROUTINE INSPECTION
Violations

ROCKFORD MINI MART **217 S 1ST ST**

Inspection Date: 09/17/2018 ROUTINE INSPECTION
Violations
38 Utensils, equipment, linens properly stored, used, handled
43 Non food-contact surfaces maintained and clean

Facility **Address**
ROCKFORD UNITED METHODIST CHURCH **102 S WILLOW**

Inspection Date: 09/18/2017 PRE OPERATIONAL
Violations

Inspection Date: 09/22/2017 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 09/21/2018 ROUTINE INSPECTION
Violations
37 In-use utensils properly stored

ROCKFORD WOMEN'S CLUB **102 S WILLOW**

Inspection Date: 09/18/2017 PRE OPERATIONAL
Violations

Inspection Date: 09/22/2017 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 09/21/2018 ROUTINE INSPECTION
Violations
39 Single-use and single-service articles properly stored, used

ROCKIN' B RANCH CATERING **3912 N SPOKANE BRIDGE RD**

Inspection Date: 10/05/2018 ROUTINE INSPECTION
Violations

ROCKIN GOODTYMES **9214 E MISSION AVE**

Inspection Date: 08/22/2017 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
22 Accurate thermometer provided and used to evaluate temperature of PHF
40 Food and nonfood surfaces properly used and constructed; cleanable
42 Food-contact surfaces maintained, cleaned, sanitized
49 Adequate ventilation, lighting; designated areas used

Inspection Date: 09/19/2017 1ST RE-INSPECTION
Violations
06 Adequate handwashing facilities
22 Accurate thermometer provided and used to evaluate temperature of PHF
49 Adequate ventilation, lighting; designated areas used

Inspection Date: 10/04/2017 SITE VISIT
Violations

Inspection Date: 02/23/2018 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 10/26/2018 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 11/26/2018 1ST RE-INSPECTION
Violations

Inspection Date: 05/16/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
33 Potential food contamination prevented during delivery, preparation, storage, display

Facility **Address**
ROCKWOOD BAKERY **315 E 18TH AVE**

Inspection Date: 10/16/2017 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 04/24/2018 ROUTINE INSPECTION
Violations

Inspection Date: 10/23/2018 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer
43 Non food-contact surfaces maintained and clean

Inspection Date: 03/27/2019 ROUTINE INSPECTION
Violations

ROCKWOOD LANE **221 E ROCKWOOD BLVD**

Inspection Date: 11/13/2017 ROUTINE INSPECTION
Violations
14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 05/21/2018 ROUTINE INSPECTION
Violations

Inspection Date: 12/04/2018 ROUTINE INSPECTION
Violations

Inspection Date: 05/14/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
41 Warewashing facilities properly installed, maintained, used; test strips available and used

Rockwood Retirement Communities **2903 E 25TH AVE**

Inspection Date: 12/01/2017 ROUTINE INSPECTION
Violations
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 06/13/2018 ROUTINE INSPECTION
Violations

Inspection Date: 11/15/2018 ROUTINE INSPECTION
Violations
43 Non food-contact surfaces maintained and clean

Inspection Date: 04/19/2019 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer

ROCKY MOUNTAIN CHOCOLATE FACOTRY **808 W MAIN AVE 147**

Inspection Date: 05/14/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 08/21/2019 ROUTINE INSPECTION
Violations
37 In-use utensils properly stored

ROCKY MT. CHOCOLATE FACTORY **1330 N ARGONNE RD C**

Inspection Date: 05/24/2018 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 08/22/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities
14 Raw meats below or away from ready-to-eat food; species separated

Facility **Address**
ROCKY ROCOCO **520 W MAIN AVE**

Inspection Date: 02/06/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 49 Adequate ventilation, lighting; designated areas used

Inspection Date: 08/27/2018 ROUTINE INSPECTION

Violations

- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 03/12/2019 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 08/22/2019 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display

RODEWAY INN & SUITES **6309 E BROADWAY AVE**

Inspection Date: 09/27/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

ROGERS BOOSTER **1622 E WELLESLEY AVE**

Inspection Date: 11/04/2017 ROUTINE INSPECTION

Violations

Inspection Date: 11/17/2018 ROUTINE INSPECTION

Violations

ROLLER VALLEY SKATE **9415 E 4TH AVE**

Inspection Date: 11/09/2018 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored
- 39 Single-use and single-service articles properly stored, used

RON'S DRIVE-IN **12502 E SPRAGUE AVE**

Inspection Date: 03/14/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 25 Toxic substances properly identified, stored, used
- 30 Proper thawing methods used
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 04/15/2019 ROUTINE INSPECTION

Violations

- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Facility **Address**
ROSA'S PIZZA **13101 14TH AVE**

Inspection Date: 02/08/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 04 Hands washed as required
 - 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 07/24/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 22 Accurate thermometer provided and used to evaluate temperature of PHF
 - 25 Toxic substances properly identified, stored, used
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 01/02/2019 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 06 Adequate handwashing facilities
 - 14 Raw meats below or away from ready-to-eat food; species separated
 - 25 Toxic substances properly identified, stored, used
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 39 Single-use and single-service articles properly stored, used

Inspection Date: 01/28/2019 1ST RE-INSPECTION

Violations

Inspection Date: 06/19/2019 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 22 Accurate thermometer provided and used to evaluate temperature of PHF
 - 32 Insects, rodents, animals not present; entrance controlled
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 34 Wiping cloths properly used, stored; proper sanitizer

ROSA'S PIZZA **1706 2ND ST**

Inspection Date: 01/22/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 06 Adequate handwashing facilities
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 06/26/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 25 Toxic substances properly identified, stored, used
 - 43 Non food-contact surfaces maintained and clean

Inspection Date: 03/08/2019 ROUTINE INSPECTION

Violations

Inspection Date: 07/15/2019 ROUTINE INSPECTION

Violations

ROSAUERS FOOD & DRUG CENTER #10 **907 W 14TH AVE**

Inspection Date: 02/16/2018 ROUTINE INSPECTION

- Violations
- 37 In-use utensils properly stored

Inspection Date: 07/18/2018 ROUTINE INSPECTION

Violations

Inspection Date: 01/10/2019 ROUTINE INSPECTION

- Violations
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 08/07/2019 ROUTINE INSPECTION

- Violations
- 31 Food Properly labeled
 - 33 Potential food contamination prevented during delivery, preparation, storage, display

Facility

Address

ROSAUERS FOOD & DRUG CENTER #2

1808 W 3RD AVE

Inspection Date: 11/06/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 19 No room temperature storage; proper use of time as a control, procedures available
- 32 Insects, rodents, animals not present; entrance controlled
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 12/06/2017 1ST RE-INSPECTION

Violations

Inspection Date: 01/16/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 02/28/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 37 In-use utensils properly stored
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 05/30/2018 ROUTINE INSPECTION

Violations

- 30 Proper thawing methods used
- 39 Single-use and single-service articles properly stored, used
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 08/20/2018 ROUTINE INSPECTION

Violations

Inspection Date: 09/25/2018 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 01/15/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 25 Toxic substances properly identified, stored, used

Inspection Date: 03/04/2019 ROUTINE INSPECTION

Violations

- 39 Single-use and single-service articles properly stored, used
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 04/10/2019 ROUTINE INSPECTION

Violations

- 37 In-use utensils properly stored
 - 38 Utensils, equipment, linens properly stored, used, handled
 - 43 Non food-contact surfaces maintained and clean
-

Facility **Address**
ROSAUERS FOOD & DRUG CENTER #7 **1724 W FRANCIS AVE**

Inspection Date: 10/13/2017 ROUTINE INSPECTION

- Violations
39 Single-use and single-service articles properly stored, used

Inspection Date: 04/16/2018 ROUTINE INSPECTION

- Violations
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
43 Non food-contact surfaces maintained and clean

Inspection Date: 05/14/2018 ROUTINE INSPECTION

- Violations
12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
14 Raw meats below or away from ready-to-eat food; species separated
33 Potential food contamination prevented during delivery, preparation, storage, display
40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 09/11/2018 ROUTINE INSPECTION

- Violations
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 10/10/2018 1ST RE-INSPECTION

Violations

Inspection Date: 02/13/2019 ROUTINE INSPECTION

- Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 08/05/2019 ROUTINE INSPECTION

- Violations
02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities
14 Raw meats below or away from ready-to-eat food; species separated
40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 08/15/2019 ROUTINE INSPECTION

- Violations
02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities
14 Raw meats below or away from ready-to-eat food; species separated
40 Food and nonfood surfaces properly used and constructed; cleanable
42 Food-contact surfaces maintained, cleaned, sanitized
43 Non food-contact surfaces maintained and clean

ROUND TABLE PIZZA **15402 E SPRAGUE AVE**

Inspection Date: 02/05/2018 ROUTINE INSPECTION

- Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
25 Toxic substances properly identified, stored, used

Inspection Date: 01/16/2019 ROUTINE INSPECTION

- Violations
38 Utensils, equipment, linens properly stored, used, handled
43 Non food-contact surfaces maintained and clean

ROUND TABLE PIZZA **4510 S REGAL ST**

Inspection Date: 03/22/2018 ROUTINE INSPECTION

- Violations
02 Food worker cards current for all food workers; new food workers trained
33 Potential food contamination prevented during delivery, preparation, storage, display
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/11/2019 ROUTINE INSPECTION

- Violations
06 Adequate handwashing facilities
29 Adequate equipment for temperature control

ROUND TABLE PIZZA **1908 W FRANCIS**

Inspection Date: 03/06/2018 ROUTINE INSPECTION

Violations

Inspection Date: 01/02/2019 ROUTINE INSPECTION

Violations

Facility**Address****ROZYZ HOT SHOTZ****617 S FIR**

Inspection Date: 05/25/2018 ROUTINE INSPECTION

Violations

Inspection Date: 06/26/2019 ROUTINE INSPECTION

Violations

34 Wiping cloths properly used, stored; proper sanitizer**RUBY RIVER HOTEL****700 N DIVISION ST**

Inspection Date: 10/04/2017 ROUTINE INSPECTION

Violations

33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 05/30/2018 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities**41** Warewashing facilities properly installed, maintained, used; test strips available and used**48** Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/15/2018 ROUTINE INSPECTION

Violations

14 Raw meats below or away from ready-to-eat food; species separated**17** Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)

Inspection Date: 07/31/2019 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities**33** Potential food contamination prevented during delivery, preparation, storage, display**RUINS****825 N MONROE ST**

Inspection Date: 10/26/2017 ROUTINE INSPECTION

Violations

02 Food worker cards current for all food workers; new food workers trained**23** Proper Consumer Advisory posted for raw or undercooked foods**42** Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 04/12/2018 ROUTINE INSPECTION

Violations

02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 05/31/2018 ROUTINE INSPECTION

Violations

33 Potential food contamination prevented during delivery, preparation, storage, display**43** Non food-contact surfaces maintained and clean

Inspection Date: 10/11/2018 ROUTINE INSPECTION

Violations

02 Food worker cards current for all food workers; new food workers trained**21** Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)**34** Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 04/24/2019 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities**48** Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/11/2019 ROUTINE INSPECTION

Violations

21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)**34** Wiping cloths properly used, stored; proper sanitizer

Facility
RUSTY MOOSE BAR & GRILL

Address
9105 W HIGHWAY 2

Inspection Date: 11/27/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 34 Wiping cloths properly used, stored; proper sanitizer
- 36 Proper eating, tasting, drinking, or tobacco use
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 12/18/2017 1ST RE-INSPECTION

Violations

Inspection Date: 05/24/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 06/20/2018 1ST RE-INSPECTION

Violations

Inspection Date: 10/22/2018 ROUTINE INSPECTION

Violations

- 30 Proper thawing methods used
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 04/15/2019 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 06 Adequate handwashing facilities
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 05/15/2019 1ST RE-INSPECTION

Violations

Rut **901 W 14th AVE**

Inspection Date: 04/04/2019 PRE OPERATIONAL

Violations

Inspection Date: 05/08/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 36 Proper eating, tasting, drinking, or tobacco use
- 37 In-use utensils properly stored

S & B MART **5504 N MAPLE ST**

Inspection Date: 05/31/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 14 Raw meats below or away from ready-to-eat food; species separated
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 19 No room temperature storage; proper use of time as a control, procedures available
- 34 Wiping cloths properly used, stored; proper sanitizer
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 06/26/2018 1ST RE-INSPECTION

Violations

Facility**Address****S & L BLISSFUL BLENDS****3118 E MISSION AVE**

Inspection Date: 03/23/2018 ROUTINE INSPECTION

Violations

34 Wiping cloths properly used, stored; proper sanitizer

48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/21/2019 ROUTINE INSPECTION

Violations

S & S PETROLEUM, INC.**6021 E TRENT AVE**

Inspection Date: 10/20/2017 ROUTINE INSPECTION

Violations

02 Food worker cards current for all food workers; new food workers trained

06 Adequate handwashing facilities

S & S PETROLEUM, INC.**13819 E TRENT AVE**

Inspection Date: 08/13/2018 ROUTINE INSPECTION

Violations

33 Potential food contamination prevented during delivery, preparation, storage, display

S & S PETROLEUM, INC.**3158 E 17TH AVE**

Inspection Date: 02/08/2018 ROUTINE INSPECTION

Violations

Inspection Date: 02/06/2019 ROUTINE INSPECTION

Violations

S & S PETROLEUM, INC**228 S THOR ST**

Inspection Date: 12/11/2018 ROUTINE INSPECTION

Violations

S & S PETROLEUM, INC**14704 E SPRAGUE AVE**

Inspection Date: 02/26/2018 ROUTINE INSPECTION

Violations

34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 05/03/2019 ROUTINE INSPECTION

Violations

S & S PETROLEUM, INC**901 E SHARP AVE**

Inspection Date: 07/11/2018 ROUTINE INSPECTION

Violations

42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 06/10/2019 ROUTINE INSPECTION

Violations

14 Raw meats below or away from ready-to-eat food; species separated

S & S PETROLEUM, INC**8901 N INDIAN TRAIL RD**

Inspection Date: 04/13/2018 ROUTINE INSPECTION

Violations

Inspection Date: 05/01/2019 ROUTINE INSPECTION

Violations

02 Food worker cards current for all food workers; new food workers trained

S & S PETROLEUM, INC**6616 N NEVADA ST**

Inspection Date: 07/05/2018 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

Inspection Date: 01/15/2019 ROUTINE INSPECTION

Violations

Facility **S.E. ASIA INC DBA MONGOLIAN BBQ** **Address** **10414 W SR 2 1&2**

Inspection Date: 02/08/2018 ROUTINE INSPECTION
Violations

Inspection Date: 07/24/2018 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 01/22/2019 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 25 Toxic substances properly identified, stored, used
- 36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 06/25/2019 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
 - 14 Raw meats below or away from ready-to-eat food; species separated
-

Safari Room Fresh Grill & Bar **111 S POST ST**

Inspection Date: 12/11/2017 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 05/31/2018 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 32 Insects, rodents, animals not present; entrance controlled
- 37 In-use utensils properly stored

Inspection Date: 11/06/2018 ROUTINE INSPECTION
Violations

- 37 In-use utensils properly stored
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 04/02/2019 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
-

SAFeway #1494 **2507 W WELLESLEY AVE**

Inspection Date: 08/07/2017 ROUTINE INSPECTION
Violations

Inspection Date: 11/01/2017 ROUTINE INSPECTION
Violations

Inspection Date: 01/18/2018 ROUTINE INSPECTION
Violations

Inspection Date: 07/27/2018 ROUTINE INSPECTION
Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 08/28/2018 1ST RE-INSPECTION
Violations

Inspection Date: 03/15/2019 ROUTINE INSPECTION
Violations

Inspection Date: 08/13/2019 ROUTINE INSPECTION
Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
 - 39 Single-use and single-service articles properly stored, used
 - 40 Food and nonfood surfaces properly used and constructed; cleanable
-

Facility
SAFEWAY #1740

Address
2710 1ST ST

Inspection Date: 08/21/2017 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)

Inspection Date: 09/18/2017 1ST RE-INSPECTION

Violations

Inspection Date: 01/11/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 03/22/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 05/16/2018 ROUTINE INSPECTION

Violations

Inspection Date: 08/10/2018 ROUTINE INSPECTION

Violations

- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 09/04/2018 ROUTINE INSPECTION

Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 37 In-use utensils properly stored
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 10/04/2018 1ST RE-INSPECTION

Violations

Inspection Date: 03/08/2019 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 04/09/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 04/29/2019 1ST RE-INSPECTION

Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 05/07/2019 EDUCATIONAL VISIT

Violations

Inspection Date: 05/13/2019 2ND RE-INSPECTION

Violations

Inspection Date: 06/10/2019 FOLLOW-UP INSPECTION

Violations

Facility **SAFEWAY #1799** **Address** **3919 N MARKET ST**

Inspection Date: 08/24/2017 ROUTINE INSPECTION

Violations

- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 04/18/2018 ROUTINE INSPECTION

Violations

Inspection Date: 09/21/2018 ROUTINE INSPECTION

Violations

- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 01/18/2019 ROUTINE INSPECTION

Violations

Inspection Date: 08/15/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Safeway #2248 **1304 N LIBERTY LAKE RD**

Inspection Date: 08/07/2017 ROUTINE INSPECTION

Violations

Inspection Date: 12/07/2017 FOLLOW-UP INSPECTION

Violations

Inspection Date: 01/24/2018 PRE OPERATIONAL

Violations

Inspection Date: 03/13/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 09/19/2018 ROUTINE INSPECTION

Violations

Inspection Date: 01/31/2019 ROUTINE INSPECTION

Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 03/01/2019 1ST RE-INSPECTION

Violations

Inspection Date: 06/14/2019 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 07/22/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

SAFEWAY FUEL STATION # 1494 **2501 W WELLESLEY**

Inspection Date: 07/27/2018 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

Facility **SAFEWAY FUEL STATION #1299** **Address** **10200 N NEWPORT HWY**

Inspection Date: 03/27/2018 ROUTINE INSPECTION
Violations

Inspection Date: 01/04/2019 ROUTINE INSPECTION
Violations

SAFEWAY STORE #1242 **2501 E 29TH AVE**

Inspection Date: 08/09/2017 ROUTINE INSPECTION
Violations

Inspection Date: 01/08/2018 ROUTINE INSPECTION
Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 02/08/2018 1ST RE-INSPECTION
Violations

Inspection Date: 08/06/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 01/14/2019 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 07/10/2019 ROUTINE INSPECTION
Violations

SAFEWAY STORE #1299 **10100 N NEWPORT HWY**

Inspection Date: 01/12/2018 ROUTINE INSPECTION
Violations

- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 01/24/2018 SITE VISIT
Violations

Inspection Date: 04/03/2018 ROUTINE INSPECTION
Violations

- 43 Non food-contact surfaces maintained and clean

Inspection Date: 04/11/2018 PRE OPERATIONAL
Violations

Inspection Date: 05/10/2018 ROUTINE INSPECTION
Violations

Inspection Date: 07/26/2018 ROUTINE INSPECTION
Violations

Inspection Date: 10/10/2018 ROUTINE INSPECTION
Violations

- 39 Single-use and single-service articles properly stored, used

Inspection Date: 02/08/2019 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 07/19/2019 ROUTINE INSPECTION
Violations

Inspection Date: 08/23/2019 ROUTINE INSPECTION
Violations

Facility **SAFEWAY STORE #1473** **Address** **14020 E SPRAGUE AVE**

Inspection Date: 08/07/2017 1ST RE-INSPECTION
Violations

Inspection Date: 01/30/2018 ROUTINE INSPECTION
Violations

02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 03/28/2018 ROUTINE INSPECTION
Violations

17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)

Inspection Date: 04/16/2018 ROUTINE INSPECTION
Violations

Inspection Date: 09/05/2018 ROUTINE INSPECTION
Violations

34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 11/29/2018 ROUTINE INSPECTION
Violations

17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)

Inspection Date: 12/27/2018 1ST RE-INSPECTION
Violations

Inspection Date: 03/20/2019 ROUTINE INSPECTION
Violations

41 Warewashing facilities properly installed, maintained, used; test strips available and used

Inspection Date: 05/01/2019 ROUTINE INSPECTION
Violations

33 Potential food contamination prevented during delivery, preparation, storage, display

SAFEWAY STORE #3248 **902 W FRANCIS AVE**

Inspection Date: 09/15/2017 ROUTINE INSPECTION
Violations

06 Adequate handwashing facilities
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 04/27/2018 ROUTINE INSPECTION
Violations

02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 08/17/2018 ROUTINE INSPECTION
Violations

14 Raw meats below or away from ready-to-eat food; species separated
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 10/18/2018 ROUTINE INSPECTION
Violations

43 Non food-contact surfaces maintained and clean

Inspection Date: 11/16/2018 1ST RE-INSPECTION
Violations

Inspection Date: 01/10/2019 ROUTINE INSPECTION
Violations

Inspection Date: 08/12/2019 ROUTINE INSPECTION
Violations

02 Food worker cards current for all food workers; new food workers trained
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 08/29/2019 ROUTINE INSPECTION
Violations

21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33 Potential food contamination prevented during delivery, preparation, storage, display
41 Warewashing facilities properly installed, maintained, used; test strips available and used

Facility **SAFEWAY STORE #3255** **Address** **933 E MISSION AVE**

Inspection Date: 08/29/2017 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities

Inspection Date: 09/28/2017 ROUTINE INSPECTION

Violations
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 10/27/2017 ROUTINE INSPECTION

Violations

Inspection Date: 03/15/2018 ROUTINE INSPECTION

Violations
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
43 Non food-contact surfaces maintained and clean

Inspection Date: 04/12/2018 1ST RE-INSPECTION

Violations

Inspection Date: 05/31/2018 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 08/17/2018 ROUTINE INSPECTION

Violations
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 09/07/2018 1ST RE-INSPECTION

Violations

Inspection Date: 03/20/2019 ROUTINE INSPECTION

Violations
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)

Inspection Date: 04/19/2019 1ST RE-INSPECTION

Violations

SAFEWAY STORE #342 **1616 W NORTHWEST BLVD**

Inspection Date: 10/20/2017 ROUTINE INSPECTION

Violations

Inspection Date: 06/14/2018 ROUTINE INSPECTION

Violations

Inspection Date: 09/25/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
41 Warewashing facilities properly installed, maintained, used; test strips available and used

Inspection Date: 11/27/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 04/09/2019 ROUTINE INSPECTION

Violations

SAINT CHARLES PARISH **4515 N ALBERTA ST**

Inspection Date: 10/07/2017 ROUTINE INSPECTION

Violations

Inspection Date: 10/06/2018 ROUTINE INSPECTION

Violations

Facility **Address**
SAINT FRANCIS OF ASSISI CHURCH **1104 W HEROY AVE**

Inspection Date: 03/21/2018 ROUTINE INSPECTION
Violations

Inspection Date: 03/20/2019 ROUTINE INSPECTION
Violations

SAINT GEORGE'S SCHOOL ATHLETIC CENTER **2929 W WAIKIKI RD**

Inspection Date: 10/24/2017 ROUTINE INSPECTION
Violations

Inspection Date: 11/28/2018 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer

SAINT JOHN'S CATHEDRAL **127 E 12TH AVE**

Inspection Date: 11/10/2018 ROUTINE INSPECTION
Violations

Inspection Date: 05/17/2019 ROUTINE INSPECTION
Violations

SAINT JOSEPH'S CATHOLIC CHURCH **102 S WILLOW**

Inspection Date: 09/18/2017 PRE OPERATIONAL
Violations

Inspection Date: 09/22/2017 ROUTINE INSPECTION
Violations

Inspection Date: 09/21/2018 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

SAINT MARY'S CHURCH **304 S ADAMS RD**

Inspection Date: 12/03/2017 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 12/02/2018 ROUTINE INSPECTION
Violations

SAK'S SPOKANE - BROADWAY DINER **6606 E BROADWAY AVE**

Inspection Date: 12/05/2017 ROUTINE INSPECTION
Violations
42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 05/31/2018 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 09/27/2018 ROUTINE INSPECTION
Violations
14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 03/15/2019 ROUTINE INSPECTION
Violations
43 Non food-contact surfaces maintained and clean
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Facility **SALA THAI** **Address** **12914 W SUNSET HWY**

Inspection Date: 02/13/2018 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 09 Proper washing of fruits and vegetables
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 11/13/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 12/06/2018 1ST RE-INSPECTION

Violations

Inspection Date: 06/13/2019 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 36 Proper eating, tasting, drinking, or tobacco use
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

SALTY DOG EATERY **718 S MAIN**

Inspection Date: 08/22/2017 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 03/27/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 12/07/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 30 Proper thawing methods used

Inspection Date: 05/17/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

SAM & DOM'S BAR & GRILL **2429 E SPRAGUE AVE**

Inspection Date: 02/12/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 25 Toxic substances properly identified, stored, used
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 05/31/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
-

Facility **SAMS STOP & SHOP #7** **Address** **12309 E MANSFIELD AVE**

Inspection Date: 02/05/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored

Inspection Date: 03/02/2018 1ST RE-INSPECTION

Violations

Inspection Date: 08/26/2019 ROUTINE INSPECTION

Violations

SAM'S STOP AND SHOP **11505 E SPRAGUE AVE**

Inspection Date: 08/23/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 39 Single-use and single-service articles properly stored, used

Sam's **12709 B E Mirabeau PKY**

Inspection Date: 06/07/2018 PRE OPERATIONAL

Violations

Inspection Date: 07/11/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 06/19/2019 ROUTINE INSPECTION

Violations

SAN FRANCISCO SOURDOUGH EATERY **23801 E APPLEWAY AVE 100**

Inspection Date: 08/13/2018 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 06/18/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

SANDBAGGERS CLUB LLC **3933 E COURTLAND AVE**

Inspection Date: 09/21/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 46 Toilet facilities properly constructed, supplied, cleaned

Inspection Date: 06/19/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

Sandpoint Chocolate Bear LLC **11425 E Trent AVE**

Inspection Date: 06/03/2019 PRE OPERATIONAL

Violations

Inspection Date: 07/08/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Facility **SANDWICH GARDEN'S KITCHEN** **Address** **2628 W 8TH AVE**

Inspection Date: 07/30/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 08/28/2018 1ST RE-INSPECTION

Violations

Inspection Date: 06/26/2019 ROUTINE INSPECTION

Violations

SARANAC PUBLIC HOUSE **21 W MAIN AVE**

Inspection Date: 09/25/2017 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 03/21/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 04/20/2018 1ST RE-INSPECTION

Violations

Inspection Date: 11/15/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 14 Raw meats below or away from ready-to-eat food; species separated
- 36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 01/28/2019 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 07/24/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 43 Non food-contact surfaces maintained and clean

SATELLITE DINER AND LOUNGE **425 W SPRAGUE AVE**

Inspection Date: 09/06/2017 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 03/19/2018 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 08/10/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 02/22/2019 ROUTINE INSPECTION

Violations

- 36 Proper eating, tasting, drinking, or tobacco use

Facility **Address**
Save Mart **2407 N Monroe RD**

Inspection Date: 01/02/2018 ROUTINE INSPECTION
Violations

Inspection Date: 03/12/2019 ROUTINE INSPECTION
Violations

SCHLOTZSKY'S DELI **901 N SULLIVAN RD**

Inspection Date: 10/02/2017 ROUTINE INSPECTION
Violations

02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 02/27/2018 ROUTINE INSPECTION
Violations

02 Food worker cards current for all food workers; new food workers trained
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 03/11/2019 ROUTINE INSPECTION
Violations

02 Food worker cards current for all food workers; new food workers trained
25 Toxic substances properly identified, stored, used
43 Non food-contact surfaces maintained and clean

SCHWAN'S HOME SERVICE, INC. **9810 W FLIGHT DR**

Inspection Date: 08/09/2017 ROUTINE INSPECTION
Violations

Inspection Date: 03/21/2018 ROUTINE INSPECTION
Violations

Inspection Date: 05/31/2018 ROUTINE INSPECTION
Violations

Inspection Date: 09/17/2018 ROUTINE INSPECTION
Violations

Inspection Date: 11/19/2018 ROUTINE INSPECTION
Violations

SCRATCH RESTAURANT & LOUNGE **1007 W 1ST AVE**

Inspection Date: 12/12/2017 ROUTINE INSPECTION
Violations

41 Warewashing facilities properly installed, maintained, used; test strips available and used
42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 07/02/2018 ROUTINE INSPECTION
Violations

14 Raw meats below or away from ready-to-eat food; species separated
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 11/19/2018 ROUTINE INSPECTION
Violations

21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 04/18/2019 ROUTINE INSPECTION
Violations

02 Food worker cards current for all food workers; new food workers trained
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Facility **Address**
SCREAMING YAK **118 W FRANCIS AVE**

Inspection Date: 08/11/2017 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 03/12/2018 ROUTINE INSPECTION

Violations

- 32 Insects, rodents, animals not present; entrance controlled

Inspection Date: 08/23/2018 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 03/14/2019 ROUTINE INSPECTION

Violations

- 43 Non food-contact surfaces maintained and clean

Inspection Date: 08/20/2019 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

SCRUMDIDDILY UMPTIOUS DONUTS of Spokane, LLC **1201 N BARKER RD 3**

Inspection Date: 10/22/2018 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; test strips available and used

SECOND WIND ESPRESSO # II **726 W GARLAND AVE**

Inspection Date: 05/21/2018 ROUTINE INSPECTION

Violations

Sed's Delicious Doggs **1014 N Pines RD**

Inspection Date: 09/12/2018 PRE OPERATIONAL

Violations

Inspection Date: 10/18/2018 ROUTINE INSPECTION

Violations

- 22 Accurate thermometer provided and used to evaluate temperature of PHF

SELKIRK PIZZA & TAP HOUSE **12424 N DIVISION ST**

Inspection Date: 08/03/2017 ROUTINE INSPECTION

Violations

Inspection Date: 03/01/2018 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 04/02/2018 1ST RE-INSPECTION

Violations

Inspection Date: 08/16/2018 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

Inspection Date: 03/12/2019 ROUTINE INSPECTION

Violations

Facility **Address**
SENR FROGGY'S ITALIAN EXPRESS **3024 S REGAL ST**

Inspection Date: 02/09/2018 ROUTINE INSPECTION
Violations

Inspection Date: 09/18/2018 ROUTINE INSPECTION
Violations

Inspection Date: 03/28/2019 ROUTINE INSPECTION
Violations

Inspection Date: 07/02/2019 ROUTINE INSPECTION
Violations

SENR FROGGY'S ITALIAN EXPRESS **3024 S REGAL ST**

Inspection Date: 03/08/2018 ROUTINE INSPECTION
Violations

Inspection Date: 07/02/2019 ROUTINE INSPECTION
Violations

SENR FROGGY'S/BRUCHI'S **1918 N DIVISION ST**

Inspection Date: 02/09/2018 ROUTINE INSPECTION
Violations

Inspection Date: 08/27/2018 ROUTINE INSPECTION
Violations

Inspection Date: 03/19/2019 ROUTINE INSPECTION
Violations

Inspection Date: 07/23/2019 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 42 Food-contact surfaces maintained, cleaned, sanitized

SENR FROGGY'S/BRUCHI'S **10521 E SPRAGUE AVE**

Inspection Date: 09/06/2017 ROUTINE INSPECTION
Violations

- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 03/29/2018 ROUTINE INSPECTION
Violations

Inspection Date: 08/29/2018 ROUTINE INSPECTION
Violations

- 39 Single-use and single-service articles properly stored, used

Inspection Date: 04/26/2019 ROUTINE INSPECTION
Violations

Facility **Address**
SENR FROGGY'S **7326 N DIVISION ST**

Inspection Date: 10/31/2017 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used
- 36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 02/26/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 03/27/2018 1ST RE-INSPECTION

Violations

Inspection Date: 07/31/2018 ROUTINE INSPECTION

Violations

Inspection Date: 04/12/2019 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

SEVEN-ELEVEN # 2303-32703B **177 S DIVISION ST**

Inspection Date: 08/20/2018 ROUTINE INSPECTION

Violations

Inspection Date: 04/18/2019 ROUTINE INSPECTION

Violations

SEVEN-ELEVEN #-18043G-2362 **1317 S GRAND BLVD**

Inspection Date: 09/18/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 07/31/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display

SEVEN-ELEVEN #18071E/2362 **722 N PARK RD**

Inspection Date: 08/02/2018 ROUTINE INSPECTION

Violations

- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 01/24/2019 ROUTINE INSPECTION

Violations

Facility **SEVEN-ELEVEN #20522C** **Address** **2122 N Pines RD**

Inspection Date: 09/01/2017 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
- 49 Adequate ventilation, lighting; designated areas used

Inspection Date: 08/17/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 45 Sewage, wastewater properly disposed
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
- 49 Adequate ventilation, lighting; designated areas used

Inspection Date: 09/13/2018 1ST RE-INSPECTION

Violations

Inspection Date: 08/22/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 34 Wiping cloths properly used, stored; proper sanitizer

SEVEN-ELEVEN #2303-18256D-2362 **924 E EMPIRE AVE**

Inspection Date: 07/10/2018 ROUTINE INSPECTION

Violations

- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

SEVEN-ELEVEN #2303-18395E-2362 **323 W INDIANA AVE**

Inspection Date: 05/25/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 22 Accurate thermometer provided and used to evaluate temperature of PHF

Inspection Date: 03/15/2019 ROUTINE INSPECTION

Violations

Inspection Date: 07/08/2019 SITE VISIT

Violations

SEVEN-ELEVEN #23636E/2362 **1425 N MAPLE ST**

Inspection Date: 01/23/2018 ROUTINE INSPECTION

Violations

Inspection Date: 04/10/2019 ROUTINE INSPECTION

Violations

- 43 Non food-contact surfaces maintained and clean

SEVEN-ELEVEN #26255 E **2828 E 30TH AVE**

Inspection Date: 09/12/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 19 No room temperature storage; proper use of time as a control, procedures available
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 10/11/2018 1ST RE-INSPECTION

Violations

SHADLE PARK BOOSTER CLUB **4327 N ASH ST**

Inspection Date: 12/05/2017 ROUTINE INSPECTION

Violations

Facility**Address****Shaky Grounds****34911 N Newport HWY**

Inspection Date: 03/02/2018 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 01/04/2019 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

Shamus**13311 W SUNSET HWY**

Inspection Date: 08/22/2017 PRE OPERATIONAL

Violations

Inspection Date: 09/18/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 25 Toxic substances properly identified, stored, used
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 09/10/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 08/22/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 34 Wiping cloths properly used, stored; proper sanitizer
- 36 Proper eating, tasting, drinking, or tobacco use
- 39 Single-use and single-service articles properly stored, used

SHAMUS'S SANDWICH SHOP**1014 N PINES RD 106**

Inspection Date: 09/05/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 02/08/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 05/21/2019 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

SHAMUS'S SANWICH SHOP**4212 E SPRAGUE AVE**

Inspection Date: 09/26/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 08/14/2019 ROUTINE INSPECTION

Violations

- 39 Single-use and single-service articles properly stored, used

SHARI'S RESTAURANT**12502 N DIVISION ST**

Inspection Date: 10/27/2017 ROUTINE INSPECTION

Violations

Inspection Date: 04/25/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 11/16/2018 ROUTINE INSPECTION

Violations

Inspection Date: 05/15/2019 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

Facility **SHARI'S RESTAURANT** **Address** **320 N SULLIVAN RD**

Inspection Date: 02/12/2018 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 16 Proper cooling procedures

Inspection Date: 02/27/2018 1ST RE-INSPECTION

Violations

Inspection Date: 10/17/2018 ROUTINE INSPECTION

- Violations
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 03/06/2019 ROUTINE INSPECTION

- Violations
- 37 In-use utensils properly stored

SHARI'S RESTAURANT **5602 N DIVISION ST**

Inspection Date: 02/09/2018 1ST RE-INSPECTION

- Violations
- 16 Proper cooling procedures
 - 23 Proper Consumer Advisory posted for raw or undercooked foods
 - 26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f

Inspection Date: 03/09/2018 1ST RE-INSPECTION

- Violations
- 14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 08/22/2018 ROUTINE INSPECTION

- Violations
- 14 Raw meats below or away from ready-to-eat food; species separated
 - 16 Proper cooling procedures
 - 25 Toxic substances properly identified, stored, used

Inspection Date: 09/07/2018 1ST RE-INSPECTION

Violations

Inspection Date: 02/05/2019 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 32 Insects, rodents, animals not present; entrance controlled

Inspection Date: 03/07/2019 1ST RE-INSPECTION

- Violations
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
 - 20 Proper reheating procedures for hot holding

Inspection Date: 03/18/2019 EDUCATIONAL VISIT

Violations

Inspection Date: 03/20/2019 2ND RE-INSPECTION

Violations

Inspection Date: 04/17/2019 FOLLOW-UP INSPECTION

Violations

SHOP AROUND THE CORNER **10 N POST ST**

Inspection Date: 10/17/2018 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 11/14/2018 1ST RE-INSPECTION

Violations

Facility **Address**
Shop Around the Other Corner **721 W Riverside AVE 16**
Inspection Date: 10/17/2018 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities

Shopko #70 **13414 E Sprague AVE**
Inspection Date: 12/06/2017 SITE VISIT
Violations
Inspection Date: 03/26/2018 ROUTINE INSPECTION
Violations
Inspection Date: 01/04/2019 ROUTINE INSPECTION
Violations

SHOT GLASS BAR AND GRILL dba Stix **37011 N NEWPORT HWY**
Inspection Date: 11/08/2017 ROUTINE INSPECTION
Violations
Inspection Date: 05/01/2018 ROUTINE INSPECTION
Violations
32 Insects, rodents, animals not present; entrance controlled
34 Wiping cloths properly used, stored; proper sanitizer
45 Sewage, wastewater properly disposed
47 Garbage, refuse properly disposed; facilities maintained
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

SHOTZY'S COFFEE ON PINES **507 S PINES RD**
Inspection Date: 01/03/2018 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 01/22/2019 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33 Potential food contamination prevented during delivery, preparation, storage, display
39 Single-use and single-service articles properly stored, used

SHOTZY'S COFFEE **3413 N SULLIVAN RD**
Inspection Date: 01/10/2018 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
33 Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 01/17/2018 EDUCATIONAL VISIT
Violations
Inspection Date: 02/06/2018 ROUTINE INSPECTION
Violations
Inspection Date: 01/18/2019 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

SIEMERS FARMS LLC PIE KITCHEN **11125 E DAY MT SPOKANE RD**
Inspection Date: 09/23/2017 ROUTINE INSPECTION
Violations
Inspection Date: 09/22/2018 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer

Facility **Address**
SIMPLE CRAVINGS/RIVERSIDE SCHOOL DIST **34515 N NEWPORT HWY**
Inspection Date: 09/25/2018 ROUTINE INSPECTION
Violations

Inspection Date: 04/19/2019 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer

SINTO SENIOR ACTIVITY CENTER **1124 W SINTO AVE**
Inspection Date: 10/04/2018 ROUTINE INSPECTION
Violations

Skewers **733 W Garland AVE**
Inspection Date: 09/08/2017 SITE VISIT
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 06/01/2018 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 05/10/2019 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer

SKIPPER'S MONROE STREET LLC **3320 N MONROE ST**
Inspection Date: 06/26/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
22 Accurate thermometer provided and used to evaluate temperature of PHF
25 Toxic substances properly identified, stored, used
34 Wiping cloths properly used, stored; proper sanitizer

SKYWAY CAFE FELTS FIELD **6105 E RUTTER AVE**
Inspection Date: 10/20/2017 ROUTINE INSPECTION
Violations
42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 06/08/2018 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 10/26/2018 ROUTINE INSPECTION
Violations
45 Sewage, wastewater properly disposed

Inspection Date: 04/03/2019 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

SLICK ROCK BURRITO **2926 S GRAND BLVD**
Inspection Date: 01/24/2018 ROUTINE INSPECTION
Violations

Inspection Date: 08/17/2018 ROUTINE INSPECTION
Violations

Inspection Date: 01/23/2019 ROUTINE INSPECTION
Violations

Inspection Date: 07/30/2019 ROUTINE INSPECTION
Violations

Facility **SMACKY'S ON BROADWAY** **Address** **6415 E BROADWAY AVE**

Inspection Date: 09/22/2017 ROUTINE INSPECTION

Violations

- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 03/28/2018 ROUTINE INSPECTION

Violations

- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 09/27/2018 ROUTINE INSPECTION

Violations

- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 04/03/2019 ROUTINE INSPECTION

Violations

- 45 Sewage, wastewater properly disposed

Small Bites Sweet Treats **2023 W Dean**

Inspection Date: 01/30/2019 PRE OPERATIONAL

Violations

SMART FOOD SERVICE WAREHOUSE STORES #573 **7630 N DIVISION ST**

Inspection Date: 01/03/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 01/14/2019 ROUTINE INSPECTION

Violations

Smart Food Service Warehouse Stores #578 **211 S MCKINNON RD**

Inspection Date: 03/08/2018 ROUTINE INSPECTION

Violations

Inspection Date: 08/16/2019 ROUTINE INSPECTION

Violations

SMART GARDENS COFFEE/ FLORIST **7015 N ARGONNE RD**

Inspection Date: 07/31/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 06/24/2019 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

Smokeridge BBQ - Smoker Trailer **1014 N Pines RD 120**

Inspection Date: 08/09/2019 PRE OPERATIONAL

Violations

SMOKERS OUTLET SPOKANE INC **926 W INDIANA AVE B&C**

Inspection Date: 05/18/2018 ROUTINE INSPECTION

Violations

Inspection Date: 04/11/2019 ROUTINE INSPECTION

Violations

SN&P DBA CLOVER HOUSE CATERING **913 E Sharp AVE**

Inspection Date: 06/21/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Facility
SNOOPS SALOON

Address
805 E ROSEWOOD AVE

Inspection Date: 04/02/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 25 Toxic substances properly identified, stored, used
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 04/03/2018 SITE VISIT

Violations

Inspection Date: 07/16/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

Soba Teppenyaki **14700 E Indiana ST 2012**

Inspection Date: 06/15/2018 PRE OPERATIONAL

Violations

Inspection Date: 07/16/2018 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 01/08/2019 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 07/16/2019 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

SODEXO - SUB **3410 W Ft Wright DR**

Inspection Date: 11/07/2017 ROUTINE INSPECTION

Violations

- 09 Proper washing of fruits and vegetables

Inspection Date: 02/21/2018 ROUTINE INSPECTION

Violations

- 37 In-use utensils properly stored
- 39 Single-use and single-service articles properly stored, used
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 09/19/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 10/18/2018 ROUTINE INSPECTION

Violations

Inspection Date: 03/11/2019 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 06 Adequate handwashing facilities
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 39 Single-use and single-service articles properly stored, used
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 04/08/2019 1ST RE-INSPECTION

Violations

Facility **Address**
SODEXO - CATALDO HALL **429 E BOONE**

Inspection Date: 08/16/2017 PRE OPERATIONAL
Violations

Inspection Date: 09/29/2017 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 04/03/2018 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities

Inspection Date: 12/04/2018 ROUTINE INSPECTION
Violations

SODEXO AMERICA LLC LAIR **1810 N GREENE ST**

Inspection Date: 10/17/2017 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 19 No room temperature storage; proper use of time as a control, procedures available
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 11/16/2017 1ST RE-INSPECTION
Violations

Inspection Date: 05/31/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 11/30/2018 ROUTINE INSPECTION
Violations

- 29 Adequate equipment for temperature control
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 04/17/2019 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

SODEXO AT SCC - SIMPLY TO GO **1810 N GREENE ST**

Inspection Date: 05/31/2018 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 04/17/2019 ROUTINE INSPECTION
Violations

SODEXO COG TRAILER **1027 N Hamilton**

Inspection Date: 04/07/2018 ROUTINE INSPECTION
Violations

SODEXO Fuel Cell **801 N Cincinnati ST**

Inspection Date: 10/17/2017 ROUTINE INSPECTION
Violations

Inspection Date: 11/08/2018 ROUTINE INSPECTION
Violations

Facility **SODEXO GONZAGA U/LOWER/MARTIN CENTER** **Address** **502 E BOONE AVE**

Inspection Date: 11/09/2017 ROUTINE INSPECTION
Violations

Inspection Date: 11/10/2018 ROUTINE INSPECTION
Violations

SODEXO GU BULLDOG PUB **702 E DESMET AVE**

Inspection Date: 09/29/2017 ROUTINE INSPECTION
Violations

21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 03/06/2018 ROUTINE INSPECTION
Violations

06 Adequate handwashing facilities

Inspection Date: 12/04/2018 ROUTINE INSPECTION
Violations

Sodexo GU Dub Box #2 **1027 N Hamilton**

Inspection Date: 12/04/2017 ROUTINE INSPECTION
Violations

06 Adequate handwashing facilities
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)

SODEXO GU MARKET PLACE, STARBUCKS **702 E DESMET AVE**

Inspection Date: 10/20/2017 ROUTINE INSPECTION
Violations

Inspection Date: 03/20/2018 ROUTINE INSPECTION
Violations

Inspection Date: 12/04/2018 ROUTINE INSPECTION
Violations

33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 05/13/2019 ROUTINE INSPECTION
Violations

SODEXO GU SPIKES **702 E DESMET**

Inspection Date: 11/15/2017 ROUTINE INSPECTION
Violations

33 Potential food contamination prevented during delivery, preparation, storage, display
39 Single-use and single-service articles properly stored, used

Inspection Date: 11/08/2018 ROUTINE INSPECTION
Violations

SODEXO GU WORLD'S FARE, MEDITERRIAN **702 E DESMET AVE**

Inspection Date: 11/15/2017 ROUTINE INSPECTION
Violations

21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 03/20/2018 ROUTINE INSPECTION
Violations

Inspection Date: 12/04/2018 ROUTINE INSPECTION
Violations

SODEXO GU ZAGRICULTURE **702 E DESMET**

Inspection Date: 11/08/2018 ROUTINE INSPECTION
Violations

Facility **SODEXO LAW SCHOOL ESPRESSO** **Address** **710 E DESMET**

Inspection Date: 10/17/2017 ROUTINE INSPECTION
Violations

Inspection Date: 11/08/2018 ROUTINE INSPECTION
Violations
31 Food Properly labeled

SODEXO WHITWORTH CAMPUS CENTER **300 W HAWTHORNE**

Inspection Date: 11/17/2017 ROUTINE INSPECTION
Violations

Inspection Date: 04/23/2018 ROUTINE INSPECTION
Violations

Inspection Date: 12/13/2018 ROUTINE INSPECTION
Violations

Inspection Date: 04/17/2019 ROUTINE INSPECTION
Violations
14 Raw meats below or away from ready-to-eat food; species separated
33 Potential food contamination prevented during delivery, preparation, storage, display
43 Non food-contact surfaces maintained and clean

SODEXO WHITWORTH CATERING **300 W HAWTHORNE**

Inspection Date: 12/06/2017 ROUTINE INSPECTION
Violations

Inspection Date: 05/15/2018 ROUTINE INSPECTION
Violations

SODEXO WHITWORTH COFFEE HOUSE **300 W HAWTHORNE**

Inspection Date: 09/12/2018 ROUTINE INSPECTION
Violations

Inspection Date: 04/17/2019 ROUTINE INSPECTION
Violations

SODEXO WHITWORTH COFFEE SHOP SCIENCE **300 W HAWTHORNE RD**

Inspection Date: 09/12/2018 ROUTINE INSPECTION
Violations

Inspection Date: 04/17/2019 ROUTINE INSPECTION
Violations

SODEXO WHITWORTH COLLEGE-WHITWORTH DN **300 W Hawthorne**

Inspection Date: 11/17/2017 ROUTINE INSPECTION
Violations
43 Non food-contact surfaces maintained and clean

Inspection Date: 04/23/2018 ROUTINE INSPECTION
Violations

Inspection Date: 12/13/2018 ROUTINE INSPECTION
Violations
14 Raw meats below or away from ready-to-eat food; species separated
33 Potential food contamination prevented during delivery, preparation, storage, display
43 Non food-contact surfaces maintained and clean

Inspection Date: 04/17/2019 ROUTINE INSPECTION
Violations

Facility **Address**
SODEXO WHITWORTH DEN ADDITION **300 W HAWTHORNE**
Inspection Date: 11/17/2017 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 04/23/2018 ROUTINE INSPECTION
Violations
Inspection Date: 12/13/2018 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 04/17/2019 ROUTINE INSPECTION
Violations

SODEXO-GU-HEMMINGSON CENTER CATERING **1027 N Hamilton ST**
Inspection Date: 10/20/2017 ROUTINE INSPECTION
Violations
Inspection Date: 03/20/2018 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
Inspection Date: 05/13/2019 ROUTINE INSPECTION
Violations

SODEXO-GU-HEMMINGSON CENTER MAIN KITC **1027 N Hamilton ST**
Inspection Date: 11/15/2017 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
Inspection Date: 03/20/2018 ROUTINE INSPECTION
Violations
Inspection Date: 06/13/2018 SITE VISIT
Violations
Inspection Date: 12/04/2018 ROUTINE INSPECTION
Violations
Inspection Date: 05/13/2019 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display
43 Non food-contact surfaces maintained and clean

SOMETHING ELSE DELI & COFFEE HOUSE **429 E 2ND AVE**
Inspection Date: 03/29/2018 ROUTINE INSPECTION
Violations
16 Proper cooling procedures
43 Non food-contact surfaces maintained and clean
Inspection Date: 04/26/2018 1ST RE-INSPECTION
Violations
Inspection Date: 08/20/2018 ROUTINE INSPECTION
Violations
Inspection Date: 03/21/2019 ROUTINE INSPECTION
Violations

Facility **Address**
SONIC DRIVE IN **1313 N RUBY ST**

Inspection Date: 04/24/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used

Inspection Date: 05/24/2018 1ST RE-INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 08/14/2019 ROUTINE INSPECTION

Violations

Sonic Drive-In Restaurant **10421 N Newport HWY**

Inspection Date: 09/28/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 08/16/2018 ROUTINE INSPECTION

Violations

- 04 Hands washed as required

Inspection Date: 07/25/2019 ROUTINE INSPECTION

Violations

SONNENBERG'S MEATS LLC **1528 E SPRAGUE AVE**

Inspection Date: 11/03/2017 SITE VISIT

Violations

Inspection Date: 11/07/2018 ROUTINE INSPECTION

Violations

- 40 Food and nonfood surfaces properly used and constructed; cleanable
-

Facility **Address**
SONNENBERG'S MEATS, LLC **1528 E SPRAGUE AVE**

Inspection Date: 10/13/2017 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 03/30/2018 ROUTINE INSPECTION

Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 04/30/2018 1ST RE-INSPECTION

Violations

Inspection Date: 05/07/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 05/10/2018 2ND RE-INSPECTION

Violations

Inspection Date: 06/11/2018 ROUTINE INSPECTION

Violations

Inspection Date: 08/24/2018 ROUTINE INSPECTION

Violations

Inspection Date: 11/07/2018 ROUTINE INSPECTION

Violations

- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 06/19/2019 ROUTINE INSPECTION

Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)

Inspection Date: 07/19/2019 1ST RE-INSPECTION

Violations

SOULFUL SOUPS **117 N HOWARD ST**

Inspection Date: 10/30/2017 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 07/17/2018 ROUTINE INSPECTION

Violations

Inspection Date: 10/16/2018 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 01/02/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

SOUP'S ON **118 S WEAVER**

Inspection Date: 04/03/2018 ROUTINE INSPECTION

Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 14 Raw meats below or away from ready-to-eat food; species separated

Facility **South Hill Grill** **Address** **2808 E 29TH AVE**

Inspection Date: 02/01/2018 EDUCATIONAL VISIT
Violations

Inspection Date: 02/08/2018 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 43 Non food-contact surfaces maintained and clean
- 45 Sewage, wastewater properly disposed

Inspection Date: 08/15/2018 ROUTINE INSPECTION
Violations

- 01 PIC certified by accredited program, or compliance with Code, or correct answers
- 02 Food worker cards current for all food workers; new food workers trained
- 04 Hands washed as required
- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used
- 30 Proper thawing methods used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/17/2018 SITE VISIT
Violations

Inspection Date: 08/28/2018 EDUCATIONAL VISIT
Violations

Inspection Date: 09/18/2018 1ST RE-INSPECTION
Violations

Inspection Date: 01/16/2019 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

SOUTH PERRY PIZZA **1011 S PERRY ST**

Inspection Date: 10/27/2017 ROUTINE INSPECTION
Violations

Inspection Date: 06/08/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 12/18/2018 ROUTINE INSPECTION
Violations

Inspection Date: 06/18/2019 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 32 Insects, rodents, animals not present; entrance controlled
-

Facility **SOUTHHILL MARKET** **Address** **817 S PERRY ST**

Inspection Date: 08/17/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 43 Non food-contact surfaces maintained and clean
- 45 Sewage, wastewater properly disposed

Inspection Date: 09/17/2018 1ST RE-INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 10/01/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 10/31/2018 FOLLOW-UP INSPECTION

Violations

- 06 Adequate handwashing facilities

SOUTHSIDE FAMILY AQUATIC FACILITY **3724 E 61ST AVE**

Inspection Date: 08/02/2017 1ST RE-INSPECTION

Violations

Inspection Date: 06/27/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 07/26/2019 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

SOUTHSIDE SENIOR & COMMUNITY CENTER **3151 E 27TH AVE**

Inspection Date: 11/21/2017 ROUTINE INSPECTION

Violations

- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 11/20/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 04 Hands washed as required
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 03/29/2019 EDUCATIONAL VISIT

Violations

SPACE STATION/ROCKET BAKERY **3101 N ARGONNE RD**

Inspection Date: 08/21/2017 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 07/31/2018 ROUTINE INSPECTION

Violations

SPACEMAN COFFEE **228 W SPRAGUE AVE A**

Inspection Date: 04/02/2018 ROUTINE INSPECTION

Violations

Inspection Date: 07/31/2019 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

Facility **Address**
SPANGLE FOODS COUNTRY STORE, INC. **315 W JENNINGS RD**

Inspection Date: 07/20/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 37 In-use utensils properly stored
- 38 Utensils, equipment, linens properly stored, used, handled

Inspection Date: 04/23/2019 ROUTINE INSPECTION

Violations

- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 43 Non food-contact surfaces maintained and clean

SPANGLE SALOON & GRILL **145 N MAIN**

Inspection Date: 08/03/2017 1ST RE-INSPECTION

Violations

Inspection Date: 03/20/2018 ROUTINE INSPECTION

Violations

- 30 Proper thawing methods used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 07/20/2018 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 19 No room temperature storage; proper use of time as a control, procedures available
- 25 Toxic substances properly identified, stored, used

Inspection Date: 08/09/2018 1ST RE-INSPECTION

Violations

Inspection Date: 01/15/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

SPANGLE SERVICE CLUB **165 N MAIN**

Inspection Date: 03/09/2018 ROUTINE INSPECTION

Violations

Inspection Date: 03/08/2019 ROUTINE INSPECTION

Violations

SPARKY'S SUBS **3003 E MISSION AVE**

Inspection Date: 04/18/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/23/2019 ROUTINE INSPECTION

Violations

SPECIAL K **3817 N MARKET ST**

Inspection Date: 09/11/2017 ROUTINE INSPECTION

Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 06 Adequate handwashing facilities
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 12/19/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Facility **Address**
SPEEDI SHOPPE **13211 W SUNSET HWY**
Inspection Date: 03/28/2018 ROUTINE INSPECTION
Violations

Inspection Date: 01/15/2019 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
25 Toxic substances properly identified, stored, used
37 In-use utensils properly stored

SPIKES **718 E FRANCIS AVE**

Inspection Date: 12/20/2017 ROUTINE INSPECTION
Violations
31 Food Properly labeled
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer
42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 05/02/2018 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
43 Non food-contact surfaces maintained and clean
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 10/17/2018 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 02/21/2019 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
14 Raw meats below or away from ready-to-eat food; species separated
31 Food Properly labeled
42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 07/26/2019 ROUTINE INSPECTION
Violations

SPOCOFFEE **4302 E TRENT AVE**

Inspection Date: 05/02/2018 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display
43 Non food-contact surfaces maintained and clean
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/07/2019 ROUTINE INSPECTION
Violations
46 Toilet facilities properly constructed, supplied, cleaned

SPOKANE AG TRADE CENTER -GO GOURMET **334 W SPOKANE FALLS BLVD**

Inspection Date: 04/13/2018 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 06/19/2019 ROUTINE INSPECTION
Violations

SPOKANE AG TRADE CENTER **334 W SPOKANE FALLS BLVD**

Inspection Date: 10/20/2017 ROUTINE INSPECTION
Violations

Inspection Date: 04/13/2018 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities

Inspection Date: 06/19/2019 ROUTINE INSPECTION
Violations
09 Proper washing of fruits and vegetables

<u>Facility</u>	<u>Address</u>
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SPOKANE ARENA #203

720 W MALLON AVE

Inspection Date: 11/29/2017 PRE OPERATIONAL
Violations

Inspection Date: 01/16/2018 ROUTINE INSPECTION
Violations

48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 03/01/2018 ROUTINE INSPECTION
Violations

Inspection Date: 03/02/2018 EDUCATIONAL VISIT
Violations

SPOKANE ARENA #205

720 W MALLON AVE

Inspection Date: 11/29/2017 PRE OPERATIONAL
Violations

Inspection Date: 01/04/2018 SITE VISIT
Violations

Inspection Date: 01/16/2018 ROUTINE INSPECTION
Violations

48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

SPOKANE ARENA #213

720 W MALLON AVE

Inspection Date: 08/24/2017 PRE OPERATIONAL
Violations

Inspection Date: 10/14/2017 ROUTINE INSPECTION
Violations

Inspection Date: 03/26/2018 ROUTINE INSPECTION
Violations

Inspection Date: 06/22/2019 ROUTINE INSPECTION
Violations

SPOKANE ARENA #215

720 W MALLON AVE

Inspection Date: 10/14/2017 ROUTINE INSPECTION
Violations

Inspection Date: 03/26/2018 ROUTINE INSPECTION
Violations

Inspection Date: 06/22/2019 ROUTINE INSPECTION
Violations

SPOKANE ARENA #217

720 W MALLON AVE

Inspection Date: 03/26/2018 ROUTINE INSPECTION
Violations

Inspection Date: 06/22/2019 ROUTINE INSPECTION
Violations

Facility **SPOKANE ARENA #219** **Address** **720 W MALLON AVE**
Inspection Date: 03/26/2018 ROUTINE INSPECTION
Violations

SPOKANE ARENA **720 W MALLON AVE**
Inspection Date: 10/14/2017 ROUTINE INSPECTION
Violations

Inspection Date: 03/01/2018 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display
43 Non food-contact surfaces maintained and clean

Inspection Date: 03/26/2018 ROUTINE INSPECTION
Violations

Inspection Date: 12/29/2018 ROUTINE INSPECTION
Violations
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 06/22/2019 ROUTINE INSPECTION
Violations

SPOKANE ATHLETIC CLUB **1002 W RIVERSIDE AVE**

Inspection Date: 10/30/2017 ROUTINE INSPECTION
Violations
14 Raw meats below or away from ready-to-eat food; species separated
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 04/17/2018 ROUTINE INSPECTION
Violations

Inspection Date: 10/29/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 03/28/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained

SPOKANE BUDDHIST CHURCH **927 S PERRY ST**

Inspection Date: 04/21/2018 ROUTINE INSPECTION
Violations

Inspection Date: 04/07/2019 ROUTINE INSPECTION
Violations

SPOKANE CATERING **404 N HAVANA ST**

Inspection Date: 08/18/2017 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
22 Accurate thermometer provided and used to evaluate temperature of PHF

Inspection Date: 09/11/2018 ROUTINE INSPECTION
Violations

Inspection Date: 07/12/2019 ROUTINE INSPECTION
Violations

Facility **SPOKANE CHEESECAKES LLC** **Address** **1420 E SPRAGUE AVE 104B**
Inspection Date: 01/30/2018 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
22 Accurate thermometer provided and used to evaluate temperature of PHF

Inspection Date: 04/05/2019 ROUTINE INSPECTION
Violations

SPOKANE CLUB AT 4TH AVENUE **5900 E 4TH AVE**

Inspection Date: 11/29/2018 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
42 Food-contact surfaces maintained, cleaned, sanitized

SPOKANE CO NORTHSIDE AQUATIC FACILITY **18120 N HATCH RD**

Inspection Date: 08/03/2017 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 06/26/2018 ROUTINE INSPECTION
Violations

Inspection Date: 07/19/2019 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer

Spokane Coffee Co **3415 E Trent AVE**

Inspection Date: 05/03/2019 PRE OPERATIONAL
Violations

Inspection Date: 06/07/2019 ROUTINE INSPECTION
Violations
37 In-use utensils properly stored

Spokane Comedy Club **315 W Sprague AVE**

Inspection Date: 10/21/2017 ROUTINE INSPECTION
Violations

SPOKANE COMM COLLEGE/BIGFOOT BAKERY **1810 N GREENE ST**

Inspection Date: 05/25/2018 ROUTINE INSPECTION
Violations
05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 04/11/2019 ROUTINE INSPECTION
Violations

SPOKANE COMM. COLLEGE-ORLANDO'S **1810 N GREENE ST**

Inspection Date: 10/19/2017 ROUTINE INSPECTION
Violations
43 Non food-contact surfaces maintained and clean

Inspection Date: 05/25/2018 ROUTINE INSPECTION
Violations
42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 11/09/2018 ROUTINE INSPECTION
Violations
40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 04/11/2019 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Facility **SPOKANE CONVENTION CENTER** **Address** **334 W SPOKANE FALLS BLVD**

Inspection Date: 10/20/2017 ROUTINE INSPECTION
Violations

Inspection Date: 04/13/2018 ROUTINE INSPECTION
Violations

Inspection Date: 06/19/2019 ROUTINE INSPECTION
Violations

SPOKANE COUNTY JAIL **1100 W MALLON**

Inspection Date: 12/27/2017 ROUTINE INSPECTION
Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 05/16/2018 ROUTINE INSPECTION
Violations

Inspection Date: 12/31/2018 ROUTINE INSPECTION
Violations

Inspection Date: 06/19/2019 ROUTINE INSPECTION
Violations

SPOKANE COUNTY RACEWAY EAST **750 N HAYFORD RD**

Inspection Date: 08/16/2019 ROUTINE INSPECTION
Violations

- 30 Proper thawing methods used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

SPOKANE COUNTY/GEIGER CORRECTIONS **3507 S SPOTTED RD**

Inspection Date: 10/23/2017 ROUTINE INSPECTION
Violations

- 16 Proper cooling procedures

Inspection Date: 11/20/2017 1ST RE-INSPECTION
Violations

Inspection Date: 06/05/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 10/09/2018 ROUTINE INSPECTION
Violations

Inspection Date: 04/22/2019 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities

SPOKANE DERMATOLOGY **324 S SHERMAN ST A**

Inspection Date: 09/28/2018 ROUTINE INSPECTION
Violations

- 31 Food Properly labeled

Facility **SPOKANE GUN CLUB** **Address** **19615 E SPRAGUE AVE**

Inspection Date: 08/08/2018 ROUTINE INSPECTION

Violations
25 Toxic substances properly identified, stored, used

Inspection Date: 07/22/2019 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
14 Raw meats below or away from ready-to-eat food; species separated
22 Accurate thermometer provided and used to evaluate temperature of PHF
34 Wiping cloths properly used, stored; proper sanitizer

SPOKANE INDIANS CABOOSE **602 N HAVANA ST**

Inspection Date: 07/24/2018 ROUTINE INSPECTION

Violations

Inspection Date: 07/18/2019 ROUTINE INSPECTION

Violations
34 Wiping cloths properly used, stored; proper sanitizer

SPOKANE INDIANS CATERING **602 N HAVANA ST**

Inspection Date: 07/24/2018 ROUTINE INSPECTION

Violations

Inspection Date: 06/25/2019 ROUTINE INSPECTION

Violations

SPOKANE INDIANS MAIN STAND **602 N HAVANA ST**

Inspection Date: 06/27/2018 ROUTINE INSPECTION

Violations

Inspection Date: 06/25/2019 ROUTINE INSPECTION

Violations

SPOKANE INDIANS RIGHT FIELD **602 N HAVANA ST**

Inspection Date: 07/24/2018 ROUTINE INSPECTION

Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 07/18/2019 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
34 Wiping cloths properly used, stored; proper sanitizer

SPOKANE INDIANS/ OTTO'S SWEET TOOTH **602 N HAVANA ST**

Inspection Date: 06/27/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities

Inspection Date: 07/18/2019 ROUTINE INSPECTION

Violations
34 Wiping cloths properly used, stored; proper sanitizer
43 Non food-contact surfaces maintained and clean

SPOKANE INDIANS/BUD BULLPEN **602 N HAVANA ST**

Inspection Date: 06/27/2018 ROUTINE INSPECTION

Violations

Inspection Date: 06/25/2019 ROUTINE INSPECTION

Violations

Facility **SPOKANE INDIANS/DIAMOND CLUB** **Address** **602 N HAVANA ST**

Inspection Date: 06/27/2018 ROUTINE INSPECTION
Violations

Inspection Date: 06/25/2019 ROUTINE INSPECTION
Violations

SPOKANE INDIANS/INTERNATIONAL CORNER **602 N HAVANA ST**

Inspection Date: 07/24/2018 ROUTINE INSPECTION
Violations

Inspection Date: 06/25/2019 ROUTINE INSPECTION
Violations

SPOKANE INDIANS/Left Field **602 N HAVANA ST**

Inspection Date: 08/24/2018 ROUTINE INSPECTION
Violations

Inspection Date: 07/18/2019 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer

SPOKANE PRODUCE, INC **1996 S GEIGER BLVD**

Inspection Date: 03/07/2018 ROUTINE INSPECTION
Violations

Inspection Date: 07/31/2018 ROUTINE INSPECTION
Violations

Inspection Date: 02/20/2019 ROUTINE INSPECTION
Violations

Inspection Date: 07/22/2019 ROUTINE INSPECTION
Violations

SPOKANE TAP ROOM **9000 W AIRPORT DR 401**

Inspection Date: 04/02/2018 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
43 Non food-contact surfaces maintained and clean

Inspection Date: 03/13/2019 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
37 In-use utensils properly stored

SPOKANE VALLEY EVENT CENTER RED ROCK **10514 E SPRAGUE AVE**

Inspection Date: 12/29/2017 ROUTINE INSPECTION
Violations

Inspection Date: 09/22/2018 ROUTINE INSPECTION
Violations

Inspection Date: 01/12/2019 ROUTINE INSPECTION
Violations

Facility **SPOKANE VALLEY GROCERY OUTLET** **Address** **12115 E SPRAGUE AVE**
Inspection Date: 08/04/2017 ROUTINE INSPECTION
Violations

Inspection Date: 06/20/2018 ROUTINE INSPECTION
Violations

Inspection Date: 05/24/2019 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

SPOKANE VALLEY KIWANIS **404 N HAVANA ST**

Inspection Date: 08/05/2017 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 09/11/2018 ROUTINE INSPECTION
Violations

SPOKANE VALLEY STADIUM 12 **14760 E INDIANA**

Inspection Date: 09/01/2017 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities

Inspection Date: 06/19/2018 ROUTINE INSPECTION
Violations
22 Accurate thermometer provided and used to evaluate temperature of PHF
34 Wiping cloths properly used, stored; proper sanitizer

SPOKANE VALLEY UNITED METHODIST CH **115 N RAYMOND RD**

Inspection Date: 12/06/2017 ROUTINE INSPECTION
Violations
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

SPORTSMAN CAFE, INC. **6410 N MARKET ST**

Inspection Date: 11/30/2017 ROUTINE INSPECTION
Violations
43 Non food-contact surfaces maintained and clean
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 06/06/2018 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 11/02/2018 ROUTINE INSPECTION
Violations
04 Hands washed as required
19 No room temperature storage; proper use of time as a control, procedures available
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
38 Utensils, equipment, linens properly stored, used, handled
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 11/30/2018 1ST RE-INSPECTION
Violations

Inspection Date: 06/13/2019 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
34 Wiping cloths properly used, stored; proper sanitizer

ST. STEPHEN'S EPISCOPAL CHURCH **5720 S PERRY ST**

Inspection Date: 09/10/2017 ROUTINE INSPECTION
Violations

Inspection Date: 11/10/2018 ROUTINE INSPECTION
Violations
32 Insects, rodents, animals not present; entrance controlled

Facility **STAR RESTAURANT (THE)** **Address** **1329 N HAMILTON ST**

Inspection Date: 09/01/2017 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 37 In-use utensils properly stored
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 02/12/2018 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 07/13/2018 ROUTINE INSPECTION

Violations

Inspection Date: 01/24/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 43 Non food-contact surfaces maintained and clean
- 45 Sewage, wastewater properly disposed

Inspection Date: 08/20/2019 ROUTINE INSPECTION

Violations

STARBUCK COFFEE #2926 **3007 E 57TH AVE 2072**

Inspection Date: 01/10/2018 ROUTINE INSPECTION

Violations

Inspection Date: 02/14/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

STARBUCKS C CONCOURSE **9000 W AIRPORT DR 401**

Inspection Date: 11/13/2017 PRE OPERATIONAL

Violations

Inspection Date: 04/02/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 03/13/2019 ROUTINE INSPECTION

Violations

- 37 In-use utensils properly stored

STARBUCKS COFFEE CO. #10177 **10510 SR 2 8**

Inspection Date: 05/22/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities

Inspection Date: 04/30/2019 ROUTINE INSPECTION

Violations

- 39 Single-use and single-service articles properly stored, used

STARBUCKS #20173 **5020 E SPRAGUE AVE 100**

Inspection Date: 04/20/2018 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 05/30/2019 ROUTINE INSPECTION

Violations

Starbucks #29249 **1310 N Ruby ST**

Inspection Date: 09/27/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

<u>Facility</u>	<u>Address</u>
STARBUCKS #3378	1342 LIBERTY LAKE RD
Inspection Date: 02/06/2018	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
Inspection Date: 08/09/2018	SITE VISIT
Violations	
Inspection Date: 09/04/2018	PRE OPERATIONAL
Violations	
Inspection Date: 12/28/2018	ROUTINE INSPECTION
Violations	

STARBUCKS #360	1704 W FRANCIS AVE
Inspection Date: 02/15/2018	SITE VISIT
Violations	
Inspection Date: 03/22/2018	PRE OPERATIONAL
Violations	
Inspection Date: 04/13/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 08/02/2019	ROUTINE INSPECTION
Violations	

Starbucks #8138	10919 N Newport HWY
Inspection Date: 08/01/2018	PRE OPERATIONAL
Violations	
Inspection Date: 08/28/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 04/11/2019	ROUTINE INSPECTION
Violations	

STARBUCKS At FRED MEYER #214	12120 N DIVISION ST
Inspection Date: 01/03/2018	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
Inspection Date: 02/20/2019	ROUTINE INSPECTION
Violations	

STARBUCKS COFFEE #13932	3703 S GRAND
Inspection Date: 03/06/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 04/05/2019	ROUTINE INSPECTION
Violations	

Facility **STARBUCKS COFFEE #3377** **Address** **9031 N INDIAN TRAIL RD**
Inspection Date: 05/15/2018 ROUTINE INSPECTION
Violations

Inspection Date: 03/29/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained

Starbucks Coffee #3342 **9335 N Newport HWY**
Inspection Date: 05/03/2018 ROUTINE INSPECTION
Violations

Inspection Date: 01/22/2019 ROUTINE INSPECTION
Violations

STARBUCKS COFFEE #3450 **2703 N DIVISION ST**
Inspection Date: 07/26/2018 ROUTINE INSPECTION
Violations

Inspection Date: 01/24/2019 ROUTINE INSPECTION
Violations

STARBUCKS COFFEE #361 **12519 N SR 395**
Inspection Date: 04/03/2018 ROUTINE INSPECTION
Violations

Inspection Date: 02/13/2019 ROUTINE INSPECTION
Violations
38 Utensils, equipment, linens properly stored, used, handled

STARBUCKS COFFEE #8655 **107 S DIVISION ST A**
Inspection Date: 04/04/2018 ROUTINE INSPECTION
Violations

Inspection Date: 02/25/2019 ROUTINE INSPECTION
Violations

STARBUCKS COFFEE #8935 **12328 E SPRAGUE AVE**
Inspection Date: 02/12/2018 ROUTINE INSPECTION
Violations

Inspection Date: 03/28/2019 ROUTINE INSPECTION
Violations

STARBUCKS COFFEE #9854 **2861 FIRST ST**
Inspection Date: 04/27/2018 ROUTINE INSPECTION
Violations

Inspection Date: 03/26/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities

Facility **STARBUCKS COFFEE CO 14719** **Address** **4805 N DIVISION ST 107**

Inspection Date: 03/06/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 41 Warewashing facilities properly installed, maintained, used; test strips available and used

Inspection Date: 08/13/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities

STARBUCKS COFFEE CO. #3230 **8901 E TRENT AVE**

Inspection Date: 07/09/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

STARBUCKS COFFEE CO. #3269 **721 W MAIN AVE**

Inspection Date: 04/03/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 08/08/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

STARBUCKS COFFEE COMPANY #3284 **506 N SULLIVAN RD**

Inspection Date: 05/07/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 07/03/2018 ROUTINE INSPECTION

Violations

- 45 Sewage, wastewater properly disposed

Inspection Date: 06/28/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 37 In-use utensils properly stored

STARBUCKS COFFEE COMPANY #362 **2525 E 29TH AVE**

Inspection Date: 10/09/2018 ROUTINE INSPECTION

Violations

STARBUCKS COFFEE COMPANY #8681 **2401 W WELLESLEY AVE A**

Inspection Date: 07/06/2018 ROUTINE INSPECTION

Violations

Inspection Date: 05/01/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

STARBUCKS COFFEE COMPANY #8849 **9111 E BROADWAY**

Inspection Date: 07/06/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

STARBUCKS KIOSK A & B **9000 W AIRPORT DR 401**

Inspection Date: 10/25/2017 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 11/30/2017 PRE OPERATIONAL

Violations

Inspection Date: 10/11/2018 ROUTINE INSPECTION

Violations

Facility **Address**
STARBUCKS UPPER C **9000 W Airport DR 401**

Inspection Date: 04/02/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities

Inspection Date: 05/02/2018 1ST RE-INSPECTION

Violations

Inspection Date: 03/13/2019 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities

Starbucks **1507 W 3rd AVE**

Inspection Date: 06/06/2019 PRE OPERATIONAL

Violations

Inspection Date: 07/01/2019 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained

STEADY FLOW GROWLER HOUSE **328 N SULLIVAN RD 8**

Inspection Date: 04/02/2018 ROUTINE INSPECTION

Violations

Inspection Date: 04/09/2019 ROUTINE INSPECTION

Violations

Steady Flow Growler House **111 S Cedar ST**

Inspection Date: 08/22/2018 PRE OPERATIONAL

Violations

Inspection Date: 10/09/2018 ROUTINE INSPECTION

Violations
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

STEAM PLANT BREWPUB LLC **159 S LINCOLN ST**

Inspection Date: 01/02/2018 PRE OPERATIONAL

Violations

Inspection Date: 02/13/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 02/22/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 02/23/2018 ROUTINE INSPECTION

Violations

Inspection Date: 10/10/2018 ROUTINE INSPECTION

Violations

Inspection Date: 11/09/2018 ROUTINE INSPECTION

Violations

Inspection Date: 03/11/2019 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33 Potential food contamination prevented during delivery, preparation, storage, display

Facility **Address**
Steam Plant K & B **159 S Lincoln ST**

Inspection Date: 11/09/2018 ROUTINE INSPECTION
Violations

Inspection Date: 07/21/2019 ROUTINE INSPECTION
Violations

STEELHEAD BAR & GRILLE **218 N HOWARD ST**

Inspection Date: 10/24/2017 ROUTINE INSPECTION
Violations
43 Non food-contact surfaces maintained and clean

Inspection Date: 06/20/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
14 Raw meats below or away from ready-to-eat food; species separated
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 10/15/2018 ROUTINE INSPECTION
Violations
05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 04/10/2019 ROUTINE INSPECTION
Violations
14 Raw meats below or away from ready-to-eat food; species separated
33 Potential food contamination prevented during delivery, preparation, storage, display

STEELHEAD BAR & GRILLE **218 N HOWARD ST**

Inspection Date: 07/14/2018 ROUTINE INSPECTION
Violations

Inspection Date: 07/21/2019 ROUTINE INSPECTION
Violations

STEER INN **7920 N DIVISION ST**

Inspection Date: 03/26/2018 ROUTINE INSPECTION
Violations
04 Hands washed as required
34 Wiping cloths properly used, stored; proper sanitizer
42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 04/01/2019 ROUTINE INSPECTION
Violations
30 Proper thawing methods used

Stellas **19 W Main ST**

Inspection Date: 08/07/2019 PRE OPERATIONAL
Violations

STG ESPRESSO **1810 N GREENE ST**

Inspection Date: 05/31/2018 SITE VISIT
Violations

Inspection Date: 04/17/2019 SITE VISIT
Violations

STOP N SHOP **502 N FREYA ST**

Inspection Date: 12/18/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained

Facility **Stormin Norman's Shipfaced Saloon** **Address** **12303 E Trent AVE**

Inspection Date: 08/07/2018 PRE OPERATIONAL
Violations

Inspection Date: 09/04/2018 ROUTINE INSPECTION
Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures
- 20 Proper reheating procedures for hot holding
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 09/06/2018 EDUCATIONAL VISIT
Violations

Inspection Date: 10/02/2018 1ST RE-INSPECTION
Violations

Inspection Date: 05/09/2019 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained

Street Royalty Catering LLC **5401 N Keller ST**

Inspection Date: 04/11/2018 PRE OPERATIONAL
Violations

Inspection Date: 05/22/2018 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

STUDIO K ON REGAL **4508 S REGAL ST**

Inspection Date: 03/22/2018 ROUTINE INSPECTION
Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 07/11/2019 ROUTINE INSPECTION
Violations

SUB-DIVISION **404 N HAVANA ST**

Inspection Date: 09/11/2017 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 09/10/2018 ROUTINE INSPECTION
Violations

- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 25 Toxic substances properly identified, stored, used

SUB-DIVISION **1418 N DIVISION ST**

Inspection Date: 10/23/2018 ROUTINE INSPECTION
Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 40 Food and nonfood surfaces properly used and constructed; cleanable

SUBWAY #17777 **20 E J ST**

Inspection Date: 08/03/2018 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 05/17/2019 ROUTINE INSPECTION
Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

Facility **Address**
SUBWAY - HICO #22936 **9219 E SPRAGUE AVE**

Inspection Date: 06/01/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 34 Wiping cloths properly used, stored; proper sanitizer

SUBWAY - WALMART **2301 W WELLESLEY AVE**

Inspection Date: 08/07/2018 ROUTINE INSPECTION

Violations

SUBWAY # 36537 **6420 N NEVADA ST**

Inspection Date: 03/26/2018 ROUTINE INSPECTION

Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 04/25/2018 1ST RE-INSPECTION

Violations

Inspection Date: 07/16/2019 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

SUBWAY # 47773 **2114 N PINES RD 6S**

Inspection Date: 08/03/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 08/22/2019 ROUTINE INSPECTION

Violations

SUBWAY #10980 **3527 E SPRAGUE AVE**

Inspection Date: 08/01/2017 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/31/2017 1ST RE-INSPECTION

Violations

Inspection Date: 04/25/2018 ROUTINE INSPECTION

Violations

Inspection Date: 02/01/2019 ROUTINE INSPECTION

Violations

- 40 Food and nonfood surfaces properly used and constructed; cleanable

SUBWAY #15020 **14820 N NEWPORT HWY**

Inspection Date: 03/22/2018 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 02/19/2019 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

SUBWAY #17233 **1336 N LIBERTY LAKE RD**

Inspection Date: 03/05/2018 ROUTINE INSPECTION

Violations

- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 02/14/2019 ROUTINE INSPECTION

Violations

- 40 Food and nonfood surfaces properly used and constructed; cleanable

Facility **SUBWAY #24444** **Address** **13411 E 32ND AVE**

Inspection Date: 01/22/2018 ROUTINE INSPECTION

Violations

48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 02/11/2019 ROUTINE INSPECTION

Violations

SUBWAY #25143 **808 W MAIN AVE FC2**

Inspection Date: 03/07/2018 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 01/30/2019 ROUTINE INSPECTION

Violations

SUBWAY #2549 **9212 N COLTON ST**

Inspection Date: 03/20/2018 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

Inspection Date: 04/08/2019 ROUTINE INSPECTION

Violations

SUBWAY #36008 **5320 E SPRAGUE AVE 100**

Inspection Date: 04/25/2018 ROUTINE INSPECTION

Violations

Inspection Date: 01/29/2019 ROUTINE INSPECTION

Violations

SUBWAY #39115 **5616 E TRENT AVE**

Inspection Date: 02/08/2018 ROUTINE INSPECTION

Violations

Inspection Date: 06/20/2019 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

SUBWAY #42441 @ WALMART **1221 S HAYFORD RD**

Inspection Date: 05/15/2018 ROUTINE INSPECTION

Violations

02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities
25 Toxic substances properly identified, stored, used

Inspection Date: 04/15/2019 ROUTINE INSPECTION

Violations

39 Single-use and single-service articles properly stored, used

SUBWAY #55212 - WALMART #5993 **5025 E SPRAGUE AVE**

Inspection Date: 04/20/2018 ROUTINE INSPECTION

Violations

02 Food worker cards current for all food workers; new food workers trained
04 Hands washed as required

Inspection Date: 02/05/2019 ROUTINE INSPECTION

Violations

Facility **Address**
SUBWAY #56779 **701 W RIVERSIDE AVE A-1**
Inspection Date: 04/20/2018 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 07/25/2019 ROUTINE INSPECTION
Violations

SUBWAY #6551 **2732 1ST ST**

Inspection Date: 02/01/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
16 Proper cooling procedures
37 In-use utensils properly stored
43 Non food-contact surfaces maintained and clean

Inspection Date: 03/01/2018 1ST RE-INSPECTION
Violations
06 Adequate handwashing facilities
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 03/25/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer

SUBWAY #7368 **9119 E Montgomery B**

Inspection Date: 01/10/2018 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 01/31/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities
16 Proper cooling procedures

Inspection Date: 03/01/2019 1ST RE-INSPECTION
Violations

SUBWAY #7591 **1422 W 3RD AVE**

Inspection Date: 03/12/2018 ROUTINE INSPECTION
Violations

Inspection Date: 02/15/2019 ROUTINE INSPECTION
Violations

SUBWAY 23979 **3808 N SULLIVAN RD #101**

Inspection Date: 07/20/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
25 Toxic substances properly identified, stored, used
33 Potential food contamination prevented during delivery, preparation, storage, display
40 Food and nonfood surfaces properly used and constructed; cleanable

SUBWAY 45127 **4100 S CHENEY SPOKANE RD**

Inspection Date: 02/26/2018 ROUTINE INSPECTION
Violations

Inspection Date: 01/07/2019 ROUTINE INSPECTION
Violations

Facility **Address**
SUBWAY 50993 **611 E STATE ROUTE 902 3**
Inspection Date: 01/25/2018 ROUTINE INSPECTION
Violations

Inspection Date: 03/06/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained

SUBWAY SANDWICHES #14252 **12820 W SUNSET HWY**

Inspection Date: 03/12/2018 ROUTINE INSPECTION
Violations
37 In-use utensils properly stored
47 Garbage, refuse properly disposed; facilities maintained

Inspection Date: 02/12/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
22 Accurate thermometer provided and used to evaluate temperature of PHF
33 Potential food contamination prevented during delivery, preparation, storage, display

SUBWAY SANDWICHES AND SALADS **1710 N HAMILTON ST**

Inspection Date: 01/29/2018 ROUTINE INSPECTION
Violations
Inspection Date: 01/30/2019 ROUTINE INSPECTION
Violations
25 Toxic substances properly identified, stored, used

SUBWAY SANDWICHES **1902 W FRANCIS AVE 103**

Inspection Date: 03/26/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
33 Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 01/08/2019 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
39 Single-use and single-service articles properly stored, used

SUBWAY SANDWICHES **2928 S GRAND BLVD**

Inspection Date: 09/28/2017 SITE VISIT
Violations
Inspection Date: 01/24/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
Inspection Date: 01/29/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained

SUBWAY **10506 W AERO RD**

Inspection Date: 06/06/2018 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

SUBWAY **12310 N DIVISION ST 101**

Inspection Date: 05/03/2018 ROUTINE INSPECTION
Violations
Inspection Date: 03/29/2019 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

Facility **Address**
SUBWAY **315 S SULLIVAN RD**

Inspection Date: 01/29/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 03/12/2019 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

SUBWAY **9502 N NEWPORT HWY**

Inspection Date: 03/15/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 03/27/2019 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
25 Toxic substances properly identified, stored, used
34 Wiping cloths properly used, stored; proper sanitizer
40 Food and nonfood surfaces properly used and constructed; cleanable

SUBWAY **1103 W NORTHWEST BLVD**

Inspection Date: 01/05/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 08/02/2019 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
04 Hands washed as required
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer

SUBWAY **5005 N DIVISION ST**

Inspection Date: 05/18/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 03/14/2019 ROUTINE INSPECTION

Violations

SUBWAY **3007 E 57TH AVE 6**

Inspection Date: 01/10/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
04 Hands washed as required
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
37 In-use utensils properly stored

Inspection Date: 02/09/2018 1ST RE-INSPECTION

Violations

Inspection Date: 01/04/2019 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained

Facility **Address**
SUBWAY **2503 W WELLESLEY AVE**

Inspection Date: 06/28/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 07/29/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 04 Hands washed as required
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 39 Single-use and single-service articles properly stored, used
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 08/27/2019 1ST RE-INSPECTION

Violations

SUBWAY **15705 E BROADWAY AVE**

Inspection Date: 01/29/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 04/09/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 04/29/2019 1ST RE-INSPECTION

Violations

SUBWAY **4750 N DIVISION ST 2150**

Inspection Date: 02/22/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 01/29/2019 ROUTINE INSPECTION

Violations

SUBWAY **3925 N MARKET ST**

Inspection Date: 03/13/2018 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored

Inspection Date: 02/15/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display

SUBWAY **12801 E SPRAGUE AVE**

Inspection Date: 05/29/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 06/26/2018 1ST RE-INSPECTION

Violations

Facility **Address**
SUBWAY **14700 E INDIANA AVE 2008**

Inspection Date: 01/31/2018 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 03/22/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 34 Wiping cloths properly used, stored; proper sanitizer
-

SUBWAY **3014 E 29TH AVE**

Inspection Date: 05/03/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 06/01/2018 1ST RE-INSPECTION

Violations

- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/22/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 41 Warewashing facilities properly installed, maintained, used; test strips available and used
-

SUBWAY **1225 N RUBY ST**

Inspection Date: 03/19/2018 ROUTINE INSPECTION

Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)

Inspection Date: 04/17/2018 1ST RE-INSPECTION

Violations

Inspection Date: 01/09/2019 ROUTINE INSPECTION

Violations

Subway **9023 N Indian Trail RD**

Inspection Date: 06/19/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 01/25/2019 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
-

Facility
SUKI YAKI INN

Address
119 N BERNARD ST

Inspection Date: 11/07/2017 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities

Inspection Date: 07/02/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
16 Proper cooling procedures
33 Potential food contamination prevented during delivery, preparation, storage, display
43 Non food-contact surfaces maintained and clean
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/30/2018 1ST RE-INSPECTION

Violations

Inspection Date: 10/16/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
33 Potential food contamination prevented during delivery, preparation, storage, display
43 Non food-contact surfaces maintained and clean

Inspection Date: 02/25/2019 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
22 Accurate thermometer provided and used to evaluate temperature of PHF
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer

SULLIVAN FOOD MART (G.S. BAINS) **1010 N SULLIVAN RD**

Inspection Date: 03/21/2018 ROUTINE INSPECTION

Violations
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 04/11/2019 ROUTINE INSPECTION

Violations
25 Toxic substances properly identified, stored, used
37 In-use utensils properly stored

SUNSET FOOD MART **2627 W SUNSET BLVD**

Inspection Date: 07/19/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 05/23/2019 ROUTINE INSPECTION

Violations

SUNSET GROCERY **1908 W SUNSET BLVD**

Inspection Date: 05/15/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
25 Toxic substances properly identified, stored, used
47 Garbage, refuse properly disposed; facilities maintained

Inspection Date: 05/16/2018 SITE VISIT

Violations

Inspection Date: 04/09/2019 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
25 Toxic substances properly identified, stored, used
40 Food and nonfood surfaces properly used and constructed; cleanable
42 Food-contact surfaces maintained, cleaned, sanitized
47 Garbage, refuse properly disposed; facilities maintained

Inspection Date: 04/30/2019 1ST RE-INSPECTION

Violations

Facility **SUPER 1 FOODS #34** **Address** **830 E 29TH AVE**

Inspection Date: 08/20/2018 ROUTINE INSPECTION
Violations

Inspection Date: 07/22/2019 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities

SUPER 1 FOODS #34 **830 E 29TH AVE**

Inspection Date: 08/01/2017 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 02/27/2018 ROUTINE INSPECTION
Violations

Inspection Date: 08/20/2018 ROUTINE INSPECTION
Violations

Inspection Date: 02/07/2019 ROUTINE INSPECTION
Violations

Inspection Date: 07/22/2019 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
30 Proper thawing methods used
31 Food Properly labeled

SUPER 8 MOTEL **11102 W WESTBOW BLVD**

Inspection Date: 08/03/2017 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
25 Toxic substances properly identified, stored, used
34 Wiping cloths properly used, stored; proper sanitizer
41 Warewashing facilities properly installed, maintained, used; test strips available and used
45 Sewage, wastewater properly disposed

Inspection Date: 03/27/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities
25 Toxic substances properly identified, stored, used
34 Wiping cloths properly used, stored; proper sanitizer
40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 04/25/2018 1ST RE-INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 01/08/2019 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
25 Toxic substances properly identified, stored, used
34 Wiping cloths properly used, stored; proper sanitizer

SUPER 8 **2020 N ARGONNE RD**

Inspection Date: 09/28/2017 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
49 Adequate ventilation, lighting; designated areas used

Inspection Date: 11/20/2018 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer
39 Single-use and single-service articles properly stored, used

Inspection Date: 08/20/2019 ROUTINE INSPECTION
Violations
22 Accurate thermometer provided and used to evaluate temperature of PHF

Facility **Address**
SUPER C STORE/ CANNON PARK LLC **1809 N ASH ST**

Inspection Date: 04/26/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 31 Food Properly labeled
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 05/22/2018 1ST RE-INSPECTION

Violations

SUPER GAS & GROCERY LLC **630 W 1ST ST**

Inspection Date: 06/18/2018 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 32 Insects, rodents, animals not present; entrance controlled
- 37 In-use utensils properly stored
- 38 Utensils, equipment, linens properly stored, used, handled
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 04/25/2019 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

SUPER STORE (ACND CORP) **13415 E 32ND AVE**

Inspection Date: 09/11/2018 SITE VISIT

Violations

Inspection Date: 10/02/2018 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 39 Single-use and single-service articles properly stored, used
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 07/23/2019 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

SUPREME BEAN ESPRESSO INC. **2115 N HAMILTON ST**

Inspection Date: 04/23/2018 ROUTINE INSPECTION

Violations

Inspection Date: 06/26/2019 ROUTINE INSPECTION

Violations

Sure Save Grocery **3039 N MONROE ST**

Inspection Date: 07/30/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 03/26/2019 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 43 Non food-contact surfaces maintained and clean

Facility
SUSHI EUNICE INC.

Address
7458 N DIVISION ST

Inspection Date: 11/28/2017 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 36 Proper eating, tasting, drinking, or tobacco use
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 12/13/2017 1ST RE-INSPECTION

Violations

Inspection Date: 05/08/2018 ROUTINE INSPECTION

Violations

- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 14 Raw meats below or away from ready-to-eat food; species separated
- 34 Wiping cloths properly used, stored; proper sanitizer
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 10/29/2018 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored

Inspection Date: 11/29/2018 1ST RE-INSPECTION

Violations

Inspection Date: 04/16/2019 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Sushi House Asian Food and Bar **7905 E Trent AVE**

Inspection Date: 12/04/2018 PRE OPERATIONAL

Violations

Inspection Date: 01/07/2019 ROUTINE INSPECTION

Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used

Inspection Date: 07/15/2019 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 37 In-use utensils properly stored

Inspection Date: 08/15/2019 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 08/22/2019 EDUCATIONAL VISIT

Violations

Inspection Date: 08/28/2019 2ND RE-INSPECTION

Violations

Facility
SUSHI MARU

Address
808 W MAIN AVE 105

Inspection Date: 10/17/2017 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 06 Adequate handwashing facilities
- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 13 Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross cont
- 14 Raw meats below or away from ready-to-eat food; species separated
- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used
- 30 Proper thawing methods used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 39 Single-use and single-service articles properly stored, used
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 11/03/2017 EDUCATIONAL VISIT

Violations

Inspection Date: 11/15/2017 1ST RE-INSPECTION

Violations

- 09 Proper washing of fruits and vegetables
- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used
- 32 Insects, rodents, animals not present; entrance controlled
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 11/27/2017 EDUCATIONAL VISIT

Violations

Inspection Date: 11/30/2017 2ND RE-INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures
- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used
- 34 Wiping cloths properly used, stored; proper sanitizer
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 12/04/2017 SITE VISIT

Violations

Inspection Date: 12/12/2017 SITE VISIT

Violations

Inspection Date: 01/02/2018 FOLLOW-UP INSPECTION

Violations

- 19 No room temperature storage; proper use of time as a control, procedures available
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 39 Single-use and single-service articles properly stored, used
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 02/07/2018 1ST RE-INSPECTION

Violations

Inspection Date: 03/08/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 07/02/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 14 Raw meats below or away from ready-to-eat food; species separated
- 19 No room temperature storage; proper use of time as a control, procedures available
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Facility**Address**

Inspection Date: 08/01/2018 1ST RE-INSPECTION

Violations

Inspection Date: 11/27/2018 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 04/30/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 37 In-use utensils properly stored
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 05/29/2019 1ST RE-INSPECTION

Violations

Sushi Roll**1014 N Pines RD 120**

Inspection Date: 05/13/2019 PRE OPERATIONAL

Violations

Inspection Date: 06/20/2019 ROUTINE INSPECTION

Violations

- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 07/11/2019 SITE VISIT

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Sushi Sakai**818 W RIVERSIDE #A**

Inspection Date: 01/17/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 08/23/2018 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
- 41 Warewashing facilities properly installed, maintained, used; test strips available and used

Inspection Date: 02/21/2019 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 19 No room temperature storage; proper use of time as a control, procedures available
- 34 Wiping cloths properly used, stored; proper sanitizer
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 03/21/2019 1ST RE-INSPECTION

Violations

Facility
SUSHI.COM

Address
430 W MAIN AVE

Inspection Date: 11/28/2017 ROUTINE INSPECTION

Violations
12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish

Inspection Date: 07/16/2018 ROUTINE INSPECTION

Violations
14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 11/07/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer
36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 04/10/2019 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
14 Raw meats below or away from ready-to-eat food; species separated
33 Potential food contamination prevented during delivery, preparation, storage, display

SUSHIWA TERIYAKI **603 W HASTINGS RD**

Inspection Date: 08/16/2017 ROUTINE INSPECTION

Violations

Inspection Date: 06/07/2018 ROUTINE INSPECTION

Violations
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 12/18/2018 ROUTINE INSPECTION

Violations

Inspection Date: 06/20/2019 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

SWEET DREAMS BAKERY **3131 N DIVISION ST**

Inspection Date: 03/16/2018 ROUTINE INSPECTION

Violations

Inspection Date: 04/11/2019 ROUTINE INSPECTION

Violations

Sweet Frostings Blissful Bakeshop/Frosting Cupcakes LLC **4750 N Division ST**

Inspection Date: 11/27/2017 PRE OPERATIONAL

Violations

Inspection Date: 12/21/2017 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
19 No room temperature storage; proper use of time as a control, procedures available
22 Accurate thermometer provided and used to evaluate temperature of PHF
25 Toxic substances properly identified, stored, used
31 Food Properly labeled

Inspection Date: 01/19/2018 1ST RE-INSPECTION

Violations

Inspection Date: 08/02/2018 ROUTINE INSPECTION

Violations

Inspection Date: 03/29/2019 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Facility**Address****Sweet Frostings Blissful Bakeshop****15 S Washington ST**

Inspection Date: 03/07/2018 ROUTINE INSPECTION

Violations

- 39 Single-use and single-service articles properly stored, used
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
- 49 Adequate ventilation, lighting; designated areas used

Inspection Date: 04/11/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 01/16/2019 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated

Sweet Frostings**10406 N Division ST #B, C**

Inspection Date: 10/26/2018 PRE OPERATIONAL

Violations

Inspection Date: 11/19/2018 ROUTINE INSPECTION

Violations

Inspection Date: 03/15/2019 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 07/12/2019 ROUTINE INSPECTION

Violations

SWEET N SALTY INC. DBA AUNTIE ANNE'S PRETZELS**14700 E INDIANA AVE 5513**

Inspection Date: 01/24/2018 ROUTINE INSPECTION

Violations

Inspection Date: 02/26/2019 ROUTINE INSPECTION

Violations

SWEET N SALTY, INC. DBA AUNTIE ANNE'S PRETZELS**14700 E INDIANA VALLEY MALL 2124**

Inspection Date: 01/19/2018 ROUTINE INSPECTION

Violations

Inspection Date: 02/07/2019 ROUTINE INSPECTION

Violations

Sweet Peaks Ice Cream**415 W Main #101**

Inspection Date: 05/04/2018 PRE OPERATIONAL

Violations

Inspection Date: 06/07/2018 ROUTINE INSPECTION

Violations

Inspection Date: 02/20/2019 ROUTINE INSPECTION

Violations

Facility
SWEETO BURRITO - Spokane Valley

Address
15705 E BROADWAY AVE A

Inspection Date: 08/21/2017 ROUTINE INSPECTION

Violations

- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 09/08/2017 1ST RE-INSPECTION

Violations

Inspection Date: 10/18/2017 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 02/22/2018 ROUTINE INSPECTION

Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)

Inspection Date: 03/14/2018 1ST RE-INSPECTION

Violations

Inspection Date: 11/06/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 03/14/2019 ROUTINE INSPECTION

Violations

- 36 Proper eating, tasting, drinking, or tobacco use
 - 37 In-use utensils properly stored
-

Sweeto Burrito

9602 N Newport HWY

Inspection Date: 10/30/2017 ROUTINE INSPECTION

Violations

Inspection Date: 06/04/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 09/26/2018 ROUTINE INSPECTION

Violations

Inspection Date: 01/31/2019 ROUTINE INSPECTION

Violations

- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 07/19/2019 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
-

Facility **Sweeto Burrito** **Address** **1839 N Ruby ST**

Inspection Date: 11/07/2017 ROUTINE INSPECTION

Violations

- 13 Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross cont
- 19 No room temperature storage; proper use of time as a control, procedures available
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 34 Wiping cloths properly used, stored; proper sanitizer
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 12/07/2017 1ST RE-INSPECTION

Violations

- 19 No room temperature storage; proper use of time as a control, procedures available
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 12/14/2017 EDUCATIONAL VISIT

Violations

Inspection Date: 12/19/2017 2ND RE-INSPECTION

Violations

Inspection Date: 01/18/2018 FOLLOW-UP INSPECTION

Violations

- 16 Proper cooling procedures
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 37 In-use utensils properly stored

Inspection Date: 02/16/2018 1ST RE-INSPECTION

Violations

Inspection Date: 06/19/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 07/19/2018 1ST RE-INSPECTION

Violations

Inspection Date: 10/29/2018 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 04/09/2019 ROUTINE INSPECTION

Violations

Inspection Date: 08/14/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 19 No room temperature storage; proper use of time as a control, procedures available
- 41 Warewashing facilities properly installed, maintained, used; test strips available and used
- 43 Non food-contact surfaces maintained and clean

Swell Coffee LLC **1604 S Sullivan RD**

Inspection Date: 08/29/2018 PRE OPERATIONAL

Violations

Inspection Date: 09/24/2018 ROUTINE INSPECTION

Violations

- 38 Utensils, equipment, linens properly stored, used, handled

Inspection Date: 08/02/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
 - 07 Food obtained from approved source
 - 39 Single-use and single-service articles properly stored, used
-

Facility **Address**
SWINGING DOORS **1018 W FRANCIS AVE**

Inspection Date: 09/14/2017 ROUTINE INSPECTION

- Violations
- 14 Raw meats below or away from ready-to-eat food; species separated
 - 36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 05/25/2018 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 10/24/2018 ROUTINE INSPECTION

Violations

Inspection Date: 02/27/2019 ROUTINE INSPECTION

Violations

SYSA BINGO / EVENT CENTER **1221 N HOWARD ST**

Inspection Date: 11/28/2018 ROUTINE INSPECTION

- Violations
- 37 In-use utensils properly stored
 - 39 Single-use and single-service articles properly stored, used

T.M.T.L. ENTERPRISES **31 E DEER PARK MILAN RD**

Inspection Date: 08/02/2017 ROUTINE INSPECTION

Violations

TA Operating LLC DBA Starbucks **10506 W Aero RD**

Inspection Date: 01/08/2018 ROUTINE INSPECTION

Violations

Inspection Date: 01/03/2019 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities

TACO BELL CLC NORTHWEST INC. #17959 **1202 N MONROE ST**

Inspection Date: 10/10/2018 ROUTINE INSPECTION

Violations

Inspection Date: 02/27/2019 ROUTINE INSPECTION

Violations

TACO BELL - HILLYARD #21078 **4101 N MARKET ST**

Inspection Date: 03/28/2018 ROUTINE INSPECTION

Violations

TACO BELL LIBERTY LAKE #20065 **22312 E APPLEWAY AVE**

Inspection Date: 02/08/2018 ROUTINE INSPECTION

Violations

Inspection Date: 04/16/2019 ROUTINE INSPECTION

Violations

TACO BELL - SOUTH HILL #20527 **3010 E 29TH AVE**

Inspection Date: 05/25/2018 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities

Inspection Date: 08/22/2019 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained

Facility **TACO BELL #18407** **Address** **10620 E SPRAGUE AVE**
Inspection Date: 01/31/2018 ROUTINE INSPECTION
Violations

Inspection Date: 03/13/2019 ROUTINE INSPECTION
Violations

TACO BELL #18924 **133 N SULLIVAN RD**
Inspection Date: 06/04/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained

TACO BELL #19760 - CHENEY **2626 1ST ST**
Inspection Date: 02/26/2018 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
34 Wiping cloths properly used, stored; proper sanitizer
47 Garbage, refuse properly disposed; facilities maintained

Inspection Date: 02/19/2019 ROUTINE INSPECTION
Violations

Inspection Date: 07/18/2019 PRE OPERATIONAL
Violations

TACO BELL #22796 **10510 W SR 2 HWY 1**
Inspection Date: 06/11/2018 ROUTINE INSPECTION
Violations
04 Hands washed as required
06 Adequate handwashing facilities

TACO BELL #3729 **825 W 3RD AVE**
Inspection Date: 01/12/2018 ROUTINE INSPECTION
Violations
Inspection Date: 01/16/2019 ROUTINE INSPECTION
Violations
04 Hands washed as required

TACO BELL #4990 **9664 N NEWPORT HWY**
Inspection Date: 03/22/2018 ROUTINE INSPECTION
Violations
Inspection Date: 06/25/2019 ROUTINE INSPECTION
Violations

TACO BELL #9499 **6614 N DIVISION ST**
Inspection Date: 05/29/2018 ROUTINE INSPECTION
Violations
Inspection Date: 02/06/2019 ROUTINE INSPECTION
Violations

<u>Facility</u>	<u>Address</u>
TACO BELL	807 S MAIN ST
Inspection Date: 08/07/2017	ROUTINE INSPECTION
Violations	
Inspection Date: 08/03/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 06/27/2019	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display

Taco Bell	6404 N Ash ST
Inspection Date: 10/23/2018	PRE OPERATIONAL
Violations	
Inspection Date: 11/20/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 08/02/2019	ROUTINE INSPECTION
Violations	

TACO DEL MAR	808 W MAIN AVE 8
Inspection Date: 08/22/2017	1ST RE-INSPECTION
Violations	
Inspection Date: 01/26/2018	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
Inspection Date: 07/19/2018	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
25	Toxic substances properly identified, stored, used
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 02/14/2019	ROUTINE INSPECTION
Violations	
Inspection Date: 08/12/2019	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities

TACO DEL MAR	12501 N DIVISION ST 6
Inspection Date: 08/08/2017	ROUTINE INSPECTION
Violations	
04	Hands washed as required
25	Toxic substances properly identified, stored, used
Inspection Date: 12/08/2017	SITE VISIT
Violations	
Inspection Date: 10/30/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 03/12/2019	ROUTINE INSPECTION
Violations	

Facility **TACO DEL MAR** **Address** **12501 N DIVISION ST 6**

Inspection Date: 09/27/2017 ROUTINE INSPECTION
Violations

Inspection Date: 08/30/2018 ROUTINE INSPECTION
Violations

TACO JOHN'S **1002 E WELLESLEY AVE**

Inspection Date: 01/18/2018 ROUTINE INSPECTION
Violations

02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 07/24/2018 ROUTINE INSPECTION
Violations

Inspection Date: 01/14/2019 ROUTINE INSPECTION
Violations

19 No room temperature storage; proper use of time as a control, procedures available
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 02/13/2019 1ST RE-INSPECTION
Violations

Inspection Date: 07/24/2019 ROUTINE INSPECTION
Violations

45 Sewage, wastewater properly disposed

TACO TIME ARGONNE TT LLC **9009 E TRENT AVE**

Inspection Date: 06/13/2018 ROUTINE INSPECTION
Violations

02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities
16 Proper cooling procedures
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 07/11/2018 1ST RE-INSPECTION
Violations

Inspection Date: 10/05/2018 ROUTINE INSPECTION
Violations

06 Adequate handwashing facilities
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
34 Wiping cloths properly used, stored; proper sanitizer
39 Single-use and single-service articles properly stored, used

Inspection Date: 11/05/2018 1ST RE-INSPECTION
Violations

Inspection Date: 04/22/2019 ROUTINE INSPECTION
Violations

37 In-use utensils properly stored

Facility **TACO TIME DIVISION TT LLC** **Address** **5102 N DIVISION ST**

Inspection Date: 09/15/2017 ROUTINE INSPECTION

Violations
39 Single-use and single-service articles properly stored, used

Inspection Date: 01/24/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
32 Insects, rodents, animals not present; entrance controlled
34 Wiping cloths properly used, stored; proper sanitizer
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/24/2018 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 08/23/2018 1ST RE-INSPECTION

Violations

Inspection Date: 01/29/2019 ROUTINE INSPECTION

Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 07/19/2019 ROUTINE INSPECTION

Violations
32 Insects, rodents, animals not present; entrance controlled

TACO TIME DOWNTOWN TT LLC **303 W 3RD AVE**

Inspection Date: 01/11/2018 ROUTINE INSPECTION

Violations

Inspection Date: 08/07/2018 ROUTINE INSPECTION

Violations

Inspection Date: 01/11/2019 ROUTINE INSPECTION

Violations

Inspection Date: 07/19/2019 ROUTINE INSPECTION

Violations

Facility **TACO TIME LIBERTY LAKE TT LLC** **Address** **1421 N LIBERTY LAKE RD**

Inspection Date: 08/07/2017 ROUTINE INSPECTION

- Violations
- 04 Hands washed as required
 - 32 Insects, rodents, animals not present; entrance controlled

Inspection Date: 02/08/2018 ROUTINE INSPECTION

- Violations
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 09/19/2018 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 02/14/2019 ROUTINE INSPECTION

- Violations
- 16 Proper cooling procedures
 - 39 Single-use and single-service articles properly stored, used
 - 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 03/15/2019 1ST RE-INSPECTION

- Violations
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 08/05/2019 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 32 Insects, rodents, animals not present; entrance controlled
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 40 Food and nonfood surfaces properly used and constructed; cleanable
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

TACO TIME NORTHTOWN TT LLC **4750 N DIVISION ST**

Inspection Date: 01/16/2018 ROUTINE INSPECTION

- Violations
- 04 Hands washed as required
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 36 Proper eating, tasting, drinking, or tobacco use
 - 37 In-use utensils properly stored
 - 49 Adequate ventilation, lighting; designated areas used

Inspection Date: 07/10/2018 ROUTINE INSPECTION

- Violations
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 03/29/2019 ROUTINE INSPECTION

- Violations
- 40 Food and nonfood surfaces properly used and constructed; cleanable
 - 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 08/26/2019 ROUTINE INSPECTION

- Violations
- 42 Food-contact surfaces maintained, cleaned, sanitized
 - 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

TACO TIME SUNSHINE TT LLC **12404 E SPRAGUE AVE**

Inspection Date: 02/05/2018 ROUTINE INSPECTION

- Violations
- 16 Proper cooling procedures

Inspection Date: 02/26/2018 1ST RE-INSPECTION

Violations

Inspection Date: 10/19/2018 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 01/14/2019 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 39 Single-use and single-service articles properly stored, used

Inspection Date: 07/09/2019 ROUTINE INSPECTION

- Violations
- 25 Toxic substances properly identified, stored, used
 - 33 Potential food contamination prevented during delivery, preparation, storage, display

Facility **TACO TIME VALLEY TT LLC** **Address** **6704 E SPRAGUE AVE**

Inspection Date: 02/06/2018 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 03/08/2018 1ST RE-INSPECTION

Violations

Inspection Date: 12/11/2018 ROUTINE INSPECTION

Violations

Inspection Date: 06/14/2019 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

TACO TIME WANDERMERE TT LLC **12226 N DIVISION ST**

Inspection Date: 08/21/2017 ROUTINE INSPECTION

Violations

Inspection Date: 04/20/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 19 No room temperature storage; proper use of time as a control, procedures available
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 05/18/2018 1ST RE-INSPECTION

Violations

Inspection Date: 11/29/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 03/27/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 04/30/2019 ROUTINE INSPECTION

Violations

Inspection Date: 08/15/2019 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used
- 34 Wiping cloths properly used, stored; proper sanitizer

TACOS CAMARGO **14309 E OLYMPIC AVE**

Inspection Date: 05/14/2018 ROUTINE INSPECTION

Violations

Inspection Date: 05/14/2019 ROUTINE INSPECTION

Violations

Tacos El Cabron **1014 N Pines RD 120**

Inspection Date: 11/30/2018 PRE OPERATIONAL

Violations

Inspection Date: 01/03/2019 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

Facility **TACOS EL GUERO** **Address** **1416 N Pines**

Inspection Date: 10/11/2017 ROUTINE INSPECTION
Violations

Inspection Date: 10/10/2018 ROUTINE INSPECTION
Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 14 Raw meats below or away from ready-to-eat food; species separated
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored

TACOS EL SOL **3422 N Division ST**

Inspection Date: 09/29/2017 ROUTINE INSPECTION
Violations

Inspection Date: 09/11/2018 ROUTINE INSPECTION
Violations

Tacos El Sol **3422 N Division ST**

Inspection Date: 10/25/2018 PRE OPERATIONAL
Violations

Inspection Date: 12/04/2018 ROUTINE INSPECTION
Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 37 In-use utensils properly stored

Inspection Date: 03/12/2019 ROUTINE INSPECTION
Violations

- 16 Proper cooling procedures
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 04/11/2019 1ST RE-INSPECTION
Violations

TACOS TIJUANA **415 W HASTINGS RD**

Inspection Date: 10/28/2017 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 14 Raw meats below or away from ready-to-eat food; species separated
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 07/10/2018 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

TACOS TUMBRAS **204 N Division ST 4**

Inspection Date: 12/18/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 32 Insects, rodents, animals not present; entrance controlled
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 06/25/2019 1ST RE-INSPECTION
Violations

Facility **Tacos Tumbras** **Address** **204 N Division ST**

Inspection Date: 10/24/2018 PRE OPERATIONAL
Violations

Inspection Date: 04/23/2019 ROUTINE INSPECTION
Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 34 Wiping cloths properly used, stored; proper sanitizer

TAJ GROCERIES **1122 1ST ST**

Inspection Date: 03/26/2018 ROUTINE INSPECTION
Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 01/16/2019 ROUTINE INSPECTION
Violations

- 38 Utensils, equipment, linens properly stored, used, handled

TALL MEN INC **4617 N NEVADA ST**

Inspection Date: 05/16/2018 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 25 Toxic substances properly identified, stored, used
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 03/27/2019 ROUTINE INSPECTION
Violations

TAMARACK PUBLIC HOUSE **912 W SPRAGUE AVE**

Inspection Date: 11/16/2017 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 27 Variance obtained for specialized processing methods (e.g ROP)
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 02/15/2018 EDUCATIONAL VISIT
Violations

Inspection Date: 07/05/2018 ROUTINE INSPECTION
Violations

Inspection Date: 12/12/2018 ROUTINE INSPECTION
Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 05/30/2019 ROUTINE INSPECTION
Violations

TAPP'D Off **3020 E Queen AVE**

Inspection Date: 10/18/2018 PRE OPERATIONAL
Violations

Inspection Date: 01/31/2019 ROUTINE INSPECTION
Violations

Facility **TAQUERIA FIESTA BRAVA** **Address** **820 E FRANCIS AVE**

Inspection Date: 09/28/2017 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 15 Proper handling of pooled eggs
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 04/23/2018 ROUTINE INSPECTION

Violations

- 30 Proper thawing methods used

Inspection Date: 08/22/2018 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 19 No room temperature storage; proper use of time as a control, procedures available
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 09/18/2018 1ST RE-INSPECTION

Violations

Inspection Date: 06/10/2019 ROUTINE INSPECTION

Violations

Taqueria Guerrero **8121 E Alki**

Inspection Date: 04/12/2019 PRE OPERATIONAL

Violations

Inspection Date: 05/31/2019 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer

Taqueria Guerrero **8021 E Sprague AVE**

Inspection Date: 03/14/2018 PRE OPERATIONAL

Violations

Inspection Date: 04/05/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 04/11/2018 ROUTINE INSPECTION

Violations

Inspection Date: 09/19/2018 ROUTINE INSPECTION

Violations

- 30 Proper thawing methods used
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 03/04/2019 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Tarascon Empanadas **9222 N Newport HWY**

Inspection Date: 06/18/2019 PRE OPERATIONAL

Violations

Inspection Date: 07/16/2019 ROUTINE INSPECTION

Violations

TARGET - T-636 - STARBUCKS **9770 N NEWPORT HWY**

Inspection Date: 04/23/2019 ROUTINE INSPECTION

Violations

Facility **Address**
TARGET STORE T-2857 **4915 S REGAL ST**

Inspection Date: 01/18/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 03/27/2019 ROUTINE INSPECTION

Violations

TARGET T-636 **9770 N NEWPORT HWY**

Inspection Date: 05/23/2018 ROUTINE INSPECTION

Violations

Inspection Date: 04/23/2019 ROUTINE INSPECTION

Violations

TARGET T-915 **13724 E SPRAGUE AVE**

Inspection Date: 03/20/2018 ROUTINE INSPECTION

Violations

Inspection Date: 08/01/2018 ROUTINE INSPECTION

Violations

Inspection Date: 04/25/2019 ROUTINE INSPECTION

Violations

Inspection Date: 08/13/2019 ROUTINE INSPECTION

Violations

Taste of Country Catering **1014 N Pines RD 120**

Inspection Date: 07/21/2019 ROUTINE INSPECTION

Violations

TASTE OF INDIA (A) **3110 N DIVISION ST**

Inspection Date: 11/06/2017 ROUTINE INSPECTION

Violations
14 Raw meats below or away from ready-to-eat food; species separated
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer
37 In-use utensils properly stored

Inspection Date: 12/04/2017 1ST RE-INSPECTION

Violations
05 Proper barriers used to prevent bare hand contact with ready-to-eat foods

Inspection Date: 04/24/2018 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 10/25/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities

Inspection Date: 04/09/2019 ROUTINE INSPECTION

Violations

Facility **TASTE OF INDIA** **Address** **3110 N DIVISION ST**

Inspection Date: 08/11/2018 ROUTINE INSPECTION
Violations

Inspection Date: 08/29/2019 ROUTINE INSPECTION
Violations

TASTE OF THAI (A) **419 W HASTINGS RD**

Inspection Date: 12/04/2018 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 49 Adequate ventilation, lighting; designated areas used

Inspection Date: 08/20/2019 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Tasty Bun I **829 E Boone AVE C**

Inspection Date: 03/11/2019 PRE OPERATIONAL
Violations

Inspection Date: 04/10/2019 ROUTINE INSPECTION
Violations

- 38 Utensils, equipment, linens properly stored, used, handled

Inspection Date: 08/06/2019 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 14 Raw meats below or away from ready-to-eat food; species separated

Tasty Dogs Inc. **1014 N Pines RD 120**

Inspection Date: 12/11/2018 PRE OPERATIONAL
Violations

Inspection Date: 06/28/2019 ROUTINE INSPECTION
Violations

- 26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f

TAZZA ESPRESSO **1313 N ATLANTIC ST 2222**

Inspection Date: 09/22/2017 SITE VISIT
Violations

Inspection Date: 05/29/2018 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
-

Facility **Tecate Grill** **Address** **2610 W Northwest BLVD**

Inspection Date: 09/28/2017 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 04/13/2018 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 30 Proper thawing methods used

Inspection Date: 09/10/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 20 Proper reheating procedures for hot holding
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 10/10/2018 1ST RE-INSPECTION

Violations

Inspection Date: 03/12/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 08/12/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 32 Insects, rodents, animals not present; entrance controlled
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Terra Blanca Winery and Estate Vineyard **926 W SPRAGUE AVE**

Inspection Date: 11/16/2017 ROUTINE INSPECTION

Violations

Inspection Date: 12/07/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities

TERRY'S BREAKFAST & LUNCH **7815 E TRENT AVE**

Inspection Date: 10/06/2017 ROUTINE INSPECTION

Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 06 Adequate handwashing facilities
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 07/05/2018 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 08/06/2018 1ST RE-INSPECTION

Violations

Inspection Date: 11/06/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 05/20/2019 ROUTINE INSPECTION

Violations

- 37 In-use utensils properly stored
- 43 Non food-contact surfaces maintained and clean

Facility
TERRY'S BREAKFAST AND LUNCH

Address
7815 E TRENT AVE

Inspection Date: 06/29/2018 ROUTINE INSPECTION
Violations

Inspection Date: 06/29/2019 ROUTINE INSPECTION
Violations

THAI BAMBOO RESTAURANT **5406 N DIVISION ST**

Inspection Date: 11/08/2017 ROUTINE INSPECTION
Violations

- 16 Proper cooling procedures
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 41 Warewashing facilities properly installed, maintained, used; test strips available and used
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 12/08/2017 1ST RE-INSPECTION
Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures

Inspection Date: 12/12/2017 EDUCATIONAL VISIT
Violations

Inspection Date: 12/18/2017 2ND RE-INSPECTION
Violations

Inspection Date: 01/17/2018 FOLLOW-UP INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 04/17/2018 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 41 Warewashing facilities properly installed, maintained, used; test strips available and used

Inspection Date: 09/24/2018 ROUTINE INSPECTION
Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 05/30/2019 ROUTINE INSPECTION
Violations

THAI BAMBOO RESTAURANT **2926 E 29TH AVE**

Inspection Date: 01/23/2018 ROUTINE INSPECTION
Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 43 Non food-contact surfaces maintained and clean
- 45 Sewage, wastewater properly disposed
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 10/24/2018 ROUTINE INSPECTION
Violations

- 10 Food in good condition, safe and unadulterated; approved additives
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 45 Sewage, wastewater properly disposed
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 11/16/2018 1ST RE-INSPECTION
Violations

Inspection Date: 06/25/2019 ROUTINE INSPECTION
Violations

- 42 Food-contact surfaces maintained, cleaned, sanitized

Facility
THAI BAMBOO RESTAURANT

Address
12722 E SPRAGUE AVE

Inspection Date: 08/30/2017 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/23/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 08/21/2018 1ST RE-INSPECTION

Violations

Inspection Date: 12/18/2018 ROUTINE INSPECTION

Violations

- 09 Proper washing of fruits and vegetables
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 04/18/2019 ROUTINE INSPECTION

Violations

- 19 No room temperature storage; proper use of time as a control, procedures available
- 32 Insects, rodents, animals not present; entrance controlled
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 05/15/2019 1ST RE-INSPECTION

Violations

Thai Bamboo Restaurant **5406 N Division ST**

Inspection Date: 11/08/2018 ROUTINE INSPECTION

Violations

Inspection Date: 07/13/2019 ROUTINE INSPECTION

Violations

THAI GARDEN **7 S MAIN A**

Inspection Date: 11/29/2017 ROUTINE INSPECTION

Violations

Inspection Date: 05/18/2018 ROUTINE INSPECTION

Violations

Inspection Date: 11/06/2018 ROUTINE INSPECTION

Violations

Inspection Date: 04/23/2019 ROUTINE INSPECTION

Violations

- 43 Non food-contact surfaces maintained and clean

Facility **THAI KITCHEN** **Address** **621 S PINES RD**

Inspection Date: 08/30/2017 ROUTINE INSPECTION
Violations

Inspection Date: 08/16/2018 ROUTINE INSPECTION
Violations

14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 11/27/2018 ROUTINE INSPECTION
Violations

06 Adequate handwashing facilities
22 Accurate thermometer provided and used to evaluate temperature of PHF
25 Toxic substances properly identified, stored, used
34 Wiping cloths properly used, stored; proper sanitizer
37 In-use utensils properly stored

Inspection Date: 07/03/2019 ROUTINE INSPECTION
Violations

34 Wiping cloths properly used, stored; proper sanitizer

Thai Lunch Box **417 S BROWNE ST**

Inspection Date: 09/19/2017 ROUTINE INSPECTION
Violations

Inspection Date: 07/11/2019 ROUTINE INSPECTION
Violations

34 Wiping cloths properly used, stored; proper sanitizer

THAI ON 1ST **411 W 1ST AVE**

Inspection Date: 08/03/2017 ROUTINE INSPECTION
Violations

Inspection Date: 04/02/2018 ROUTINE INSPECTION
Violations

25 Toxic substances properly identified, stored, used

Inspection Date: 08/28/2018 ROUTINE INSPECTION
Violations

04 Hands washed as required

Inspection Date: 05/23/2019 ROUTINE INSPECTION
Violations

21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

THE AVENUE/WHISK **17 W MAIN AVE**

Inspection Date: 10/13/2017 ROUTINE INSPECTION
Violations

02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 05/31/2018 ROUTINE INSPECTION
Violations

02 Food worker cards current for all food workers; new food workers trained

THE BARN ON TREZZI FARM **17700 N DUNN RD**

Inspection Date: 12/14/2017 ROUTINE INSPECTION
Violations

Inspection Date: 08/03/2018 ROUTINE INSPECTION
Violations

Inspection Date: 09/14/2018 ROUTINE INSPECTION
Violations

Inspection Date: 06/21/2019 ROUTINE INSPECTION
Violations

Facility **Address**
THE BARREL STEAK AND SEAFOOD HOUSE **6404 N WALL ST**

Inspection Date: 08/17/2017 ROUTINE INSPECTION
Violations

Inspection Date: 02/05/2018 ROUTINE INSPECTION
Violations

- 15 Proper handling of pooled eggs
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 08/07/2018 ROUTINE INSPECTION
Violations

Inspection Date: 01/15/2019 ROUTINE INSPECTION
Violations

- 09 Proper washing of fruits and vegetables
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 08/20/2019 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display

THE BARTLETT **228 W SPRAGUE AVE**

Inspection Date: 08/30/2017 ROUTINE INSPECTION
Violations

- 41 Warewashing facilities properly installed, maintained, used; test strips available and used

Inspection Date: 05/22/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained

THE BASEMENT **315 1ST ST**

Inspection Date: 11/18/2017 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 37 In-use utensils properly stored
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 12/06/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 37 In-use utensils properly stored

THE BIG DIPPER **171 S WASHINGTON ST**

Inspection Date: 11/03/2017 ROUTINE INSPECTION
Violations

The Big Dog Bar and Grill **1817 N Division ST**

Inspection Date: 09/21/2017 ROUTINE INSPECTION
Violations

Inspection Date: 10/19/2017 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 30 Proper thawing methods used

Inspection Date: 06/12/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 34 Wiping cloths properly used, stored; proper sanitizer

THE BING CROSBY THEATER **901 W SPRAGUE AVE**

Inspection Date: 01/10/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 41 Warewashing facilities properly installed, maintained, used; test strips available and used

Inspection Date: 01/16/2019 ROUTINE INSPECTION
Violations

Facility **THE BISTRO BOX** **Address** **3818 N NEVADA ST**

Inspection Date: 06/01/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 05/11/2019 ROUTINE INSPECTION

Violations

The Board **1014 N Pines RD 120**

Inspection Date: 07/03/2019 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 34 Wiping cloths properly used, stored; proper sanitizer
-

Facility
THE BOILER ROOM

Address
6501 N CEDAR RD A

Inspection Date: 08/22/2017 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 15 Proper handling of pooled eggs
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 09/21/2017 1ST RE-INSPECTION

Violations

Inspection Date: 10/26/2017 SITE VISIT

Violations

Inspection Date: 12/08/2017 EDUCATIONAL VISIT

Violations

Inspection Date: 03/19/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 07/26/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 08/21/2018 1ST RE-INSPECTION

Violations

- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 08/25/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 09/05/2018 2ND RE-INSPECTION

Violations

- 04 Hands washed as required
- 09 Proper washing of fruits and vegetables
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored

Inspection Date: 10/09/2018 FOLLOW-UP INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 01/16/2019 ROUTINE INSPECTION

Violations

- 10 Food in good condition, safe and unadulterated; approved additives
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 39 Single-use and single-service articles properly stored, used
- 43 Non food-contact surfaces maintained and clean

The Buzz Coffeehouse, Bar & Lounge **501 S THOR ST**

Inspection Date: 12/06/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 43 Non food-contact surfaces maintained and clean

The Catered Table **1014 N Pines RD 120**

Inspection Date: 12/17/2018 ROUTINE INSPECTION

Violations

Facility
THE COFFEE CAFÉ

Address
2929 S WATERFORD DR

Inspection Date: 09/19/2017 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 03/26/2018 ROUTINE INSPECTION

Violations

The Compass Food Truck **1203 S Oak ST**

Inspection Date: 09/15/2017 PRE OPERATIONAL

Violations

Inspection Date: 10/19/2017 ROUTINE INSPECTION

Violations
23 Proper Consumer Advisory posted for raw or undercooked foods
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 09/21/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
34 Wiping cloths properly used, stored; proper sanitizer

THE CORKHOUSE **1400 N MEADOWWOOD LN**

Inspection Date: 10/16/2017 ROUTINE INSPECTION

Violations
05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
16 Proper cooling procedures
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 11/13/2017 1ST RE-INSPECTION

Violations

Inspection Date: 05/03/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 09/13/2018 ROUTINE INSPECTION

Violations
14 Raw meats below or away from ready-to-eat food; species separated
16 Proper cooling procedures
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 10/15/2018 1ST RE-INSPECTION

Violations
05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
39 Single-use and single-service articles properly stored, used

Inspection Date: 03/11/2019 EDUCATIONAL VISIT

Violations

Inspection Date: 04/04/2019 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
23 Proper Consumer Advisory posted for raw or undercooked foods
33 Potential food contamination prevented during delivery, preparation, storage, display
45 Sewage, wastewater properly disposed

Facility **Address**
THE DAVENPORT GRAND HOTEL (GRAND RESTAURANT) **333 W SPOKANE FALLS BLVD**

Inspection Date: 11/28/2017 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 37 In-use utensils properly stored
 - 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 07/19/2018 ROUTINE INSPECTION

- Violations
- 04 Hands washed as required
 - 06 Adequate handwashing facilities
 - 19 No room temperature storage; proper use of time as a control, procedures available
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 07/29/2018 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 43 Non food-contact surfaces maintained and clean

Inspection Date: 08/16/2018 1ST RE-INSPECTION

Violations

Inspection Date: 11/27/2018 ROUTINE INSPECTION

- Violations
- 37 In-use utensils properly stored
 - 38 Utensils, equipment, linens properly stored, used, handled

Inspection Date: 03/13/2019 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 08/19/2019 ROUTINE INSPECTION

- Violations
- 14 Raw meats below or away from ready-to-eat food; species separated
 - 16 Proper cooling procedures
 - 19 No room temperature storage; proper use of time as a control, procedures available
 - 25 Toxic substances properly identified, stored, used
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 37 In-use utensils properly stored

THE DISTRICT BAR **919 W SPRAGUE AVE**

Inspection Date: 12/21/2017 ROUTINE INSPECTION

- Violations
- 14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 07/05/2018 ROUTINE INSPECTION

- Violations
- 32 Insects, rodents, animals not present; entrance controlled

Inspection Date: 12/04/2018 ROUTINE INSPECTION

- Violations
- 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 43 Non food-contact surfaces maintained and clean

Inspection Date: 05/30/2019 ROUTINE INSPECTION

- Violations
- 25 Toxic substances properly identified, stored, used
 - 34 Wiping cloths properly used, stored; proper sanitizer

The Farmer's Daughter **1014 N Pines RD 120**

Inspection Date: 04/26/2019 PRE OPERATIONAL

Violations

Inspection Date: 05/28/2019 ROUTINE INSPECTION

Violations

Facility**Address****The Fischin' Hole Saloon****114 E Lake ST**

Inspection Date: 08/23/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 01/24/2018 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 07/31/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 01/09/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 14 Raw meats below or away from ready-to-eat food; species separated
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 01/16/2019 EDUCATIONAL VISIT

Violations

Inspection Date: 06/20/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 39 Single-use and single-service articles properly stored, used

THE FRESH PLATE CAFÉ 2**109 E SPOKANE FALLS BLVD**

Inspection Date: 10/11/2017 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; test strips available and used

Inspection Date: 11/05/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 37 In-use utensils properly stored
- 38 Utensils, equipment, linens properly stored, used, handled

Inspection Date: 12/06/2018 1ST RE-INSPECTION

Violations

Facility **THE FRESH PLATE MARKET** **Address** **3818 N NEVADA ST**

Inspection Date: 10/11/2017 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 09 Proper washing of fruits and vegetables
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 04/17/2018 ROUTINE INSPECTION

Violations

- 31 Food Properly labeled
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 05/14/2018 ROUTINE INSPECTION

Violations

Inspection Date: 11/01/2018 ROUTINE INSPECTION

Violations

Inspection Date: 05/21/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 08/02/2019 ROUTINE INSPECTION

Violations

The Fresh Plate **600 N RIVERPOINT**

Inspection Date: 11/01/2018 ROUTINE INSPECTION

Violations

Inspection Date: 03/18/2019 ROUTINE INSPECTION

Violations

The Garden Coffee and Local Eats **213 S University RD 1**

Inspection Date: 07/17/2018 PRE OPERATIONAL

Violations

Inspection Date: 08/30/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 07/15/2019 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 22 Accurate thermometer provided and used to evaluate temperature of PHF

The Grain Shed **1026 E Newark AVE**

Inspection Date: 06/04/2018 PRE OPERATIONAL

Violations

Inspection Date: 07/06/2018 ROUTINE INSPECTION

Violations

Inspection Date: 01/10/2019 ROUTINE INSPECTION

Violations

- 38 Utensils, equipment, linens properly stored, used, handled

Inspection Date: 07/29/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

Facility **Address**
THE GREAT TAAJ - INDIAN CUISINE **128 W 3RD AVE**

Inspection Date: 12/18/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 34 Wiping cloths properly used, stored; proper sanitizer
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/11/2018 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 30 Proper thawing methods used

Inspection Date: 10/16/2018 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 40 Food and nonfood surfaces properly used and constructed; cleanable

The Ground Up Shawn Brow **915 S Perry**

Inspection Date: 01/04/2018 ROUTINE INSPECTION

Violations

Inspection Date: 01/28/2019 ROUTINE INSPECTION

Violations

THE GROWLER GUYS **9329 N NEWPORT HWY**

Inspection Date: 07/25/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 03/14/2019 ROUTINE INSPECTION

Violations

The Hillyard Library LLC **2936 E Olympic ST**

Inspection Date: 12/20/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 25 Toxic substances properly identified, stored, used

The Honey Pig BBQ **713 W Garland AVE**

Inspection Date: 05/23/2019 PRE OPERATIONAL

Violations

Inspection Date: 08/23/2019 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 34 Wiping cloths properly used, stored; proper sanitizer

THE HUB TAVERN **2926 N MONROE ST**

Inspection Date: 09/21/2018 ROUTINE INSPECTION

Violations

- 43 Non food-contact surfaces maintained and clean

THE IVORY TABLE **1822 E SPRAGUE AVE**

Inspection Date: 07/13/2018 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

Facility **Address**
THE KITCHEN ENGINE **621 W MALLON AVE**

Inspection Date: 11/06/2017 ROUTINE INSPECTION
Violations

Inspection Date: 11/15/2018 ROUTINE INSPECTION
Violations

The Little Nevada **4803 N Nevada**

Inspection Date: 01/31/2019 PRE OPERATIONAL
Violations

Inspection Date: 02/28/2019 EDUCATIONAL VISIT
Violations

Inspection Date: 03/08/2019 ROUTINE INSPECTION
Violations
31 Food Properly labeled

THE MADISON INN BY RIVERSAGE **15 W ROCKWOOD BLVD**

Inspection Date: 02/27/2018 ROUTINE INSPECTION
Violations

Inspection Date: 03/27/2019 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer
39 Single-use and single-service articles properly stored, used

The Mango Tree **401 W Main AVE**

Inspection Date: 05/02/2019 PRE OPERATIONAL
Violations

Inspection Date: 05/09/2019 PRE OPERATIONAL
Violations

Inspection Date: 06/12/2019 ROUTINE INSPECTION
Violations
14 Raw meats below or away from ready-to-eat food; species separated
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer

The Mascot **730 N Columbus ST**

Inspection Date: 12/27/2017 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 05/30/2018 ROUTINE INSPECTION
Violations
25 Toxic substances properly identified, stored, used

Inspection Date: 06/14/2019 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33 Potential food contamination prevented during delivery, preparation, storage, display

Facility **THE MASON JAR** **Address** **101 F ST**

Inspection Date: 01/08/2018 SITE VISIT
Violations

Inspection Date: 02/05/2018 ROUTINE INSPECTION
Violations

Inspection Date: 07/03/2018 ROUTINE INSPECTION
Violations
22 Accurate thermometer provided and used to evaluate temperature of PHF
37 In-use utensils properly stored

Inspection Date: 01/15/2019 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 06/26/2019 ROUTINE INSPECTION
Violations
32 Insects, rodents, animals not present; entrance controlled

The McGinnity Room, LLC **116 W Pacific AVE**

Inspection Date: 08/28/2017 ROUTINE INSPECTION
Violations

THE MILK BOTTLE & MORE LLC **802 W GARLAND AVE**

Inspection Date: 01/08/2018 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
42 Food-contact surfaces maintained, cleaned, sanitized

Facility **THE MONTEREY CAFÉ** **Address** **9 N WASHINGTON ST**

Inspection Date: 10/30/2017 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 22 Accurate thermometer provided and used to evaluate temperature of PHF

Inspection Date: 07/10/2018 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 32 Insects, rodents, animals not present; entrance controlled
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 47 Garbage, refuse properly disposed; facilities maintained
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/06/2018 1ST RE-INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 08/13/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 08/15/2018 2ND RE-INSPECTION

Violations

Inspection Date: 09/11/2018 FOLLOW-UP INSPECTION

- Violations
- 25 Toxic substances properly identified, stored, used

Inspection Date: 11/15/2018 ROUTINE INSPECTION

- Violations
- 04 Hands washed as required
 - 14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 02/04/2019 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 08/27/2019 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 43 Non food-contact surfaces maintained and clean
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

THE PERFECT START **10505 N DIVISION B**

Inspection Date: 06/06/2018 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities

Inspection Date: 04/08/2019 ROUTINE INSPECTION

Violations

The Perk **15918 E Sprague AVE**

Inspection Date: 08/03/2017 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 01/11/2018 ROUTINE INSPECTION

Violations

Inspection Date: 04/22/2019 ROUTINE INSPECTION

- Violations
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Facility **The Pickett Fence** **Address** **24 E Crawford ST**

Inspection Date: 03/12/2018 ROUTINE INSPECTION
Violations

Inspection Date: 04/03/2019 ROUTINE INSPECTION
Violations

The PIN! **412 W Sprague AVE**

Inspection Date: 08/23/2017 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 08/14/2018 ROUTINE INSPECTION
Violations

- 32 Insects, rodents, animals not present; entrance controlled
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 08/29/2019 ROUTINE INSPECTION
Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored

The Red Zone **407 1ST ST**

Inspection Date: 03/29/2018 PRE OPERATIONAL
Violations

Inspection Date: 05/03/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 36 Proper eating, tasting, drinking, or tobacco use
- 39 Single-use and single-service articles properly stored, used
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 01/29/2019 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Facility **Address**
THE REF, INC **14208 E SPRAGUE AVE**

Inspection Date: 01/23/2018 ROUTINE INSPECTION

- Violations
06 Adequate handwashing facilities

Inspection Date: 10/17/2018 ROUTINE INSPECTION

- Violations
02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities
16 Proper cooling procedures
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer
36 Proper eating, tasting, drinking, or tobacco use
39 Single-use and single-service articles properly stored, used

Inspection Date: 11/07/2018 1ST RE-INSPECTION

- Violations
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 02/13/2019 ROUTINE INSPECTION

- Violations
02 Food worker cards current for all food workers; new food workers trained
14 Raw meats below or away from ready-to-eat food; species separated
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33 Potential food contamination prevented during delivery, preparation, storage, display
39 Single-use and single-service articles properly stored, used

Inspection Date: 08/06/2019 ROUTINE INSPECTION

- Violations
14 Raw meats below or away from ready-to-eat food; species separated
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
25 Toxic substances properly identified, stored, used
34 Wiping cloths properly used, stored; proper sanitizer

THE RESERVE **120 N WALL ST 100**

Inspection Date: 06/06/2018 ROUTINE INSPECTION

- Violations
26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 11/28/2018 ROUTINE INSPECTION

- Violations
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

The Ridler Coffee Corner **1119 N DIVISION ST**

Inspection Date: 10/23/2017 ROUTINE INSPECTION

- Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 01/09/2019 ROUTINE INSPECTION

Violations

THE RIDLER PIANO BAR **718 W RIVERSIDE AVE 104**

Inspection Date: 08/31/2017 ROUTINE INSPECTION

- Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 12/12/2018 ROUTINE INSPECTION

- Violations
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 08/30/2019 ROUTINE INSPECTION

- Violations
02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities
22 Accurate thermometer provided and used to evaluate temperature of PHF
33 Potential food contamination prevented during delivery, preparation, storage, display
37 In-use utensils properly stored

Facility
THE RIFF

Address
215 W MAIN AVE

Inspection Date: 06/05/2018 ROUTINE INSPECTION
Violations

Inspection Date: 01/28/2019 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 32 Insects, rodents, animals not present; entrance controlled
- 34 Wiping cloths properly used, stored; proper sanitizer

THE ROCK BAR AND LOUNGE **13921 E TRENT AVE**

Inspection Date: 08/03/2017 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 25 Toxic substances properly identified, stored, used

Inspection Date: 07/25/2018 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 08/15/2018 1ST RE-INSPECTION
Violations

Inspection Date: 11/19/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 06/11/2019 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 07/12/2019 1ST RE-INSPECTION
Violations

THE SCOOP MOBILE **1001 W 25TH AVE**

Inspection Date: 08/06/2019 ROUTINE INSPECTION
Violations

THE SCOOP **1001 W 25TH AVE**

Inspection Date: 07/24/2018 ROUTINE INSPECTION
Violations

- 31 Food Properly labeled
- 32 Insects, rodents, animals not present; entrance controlled

Facility
THE SHOP, LLC

Address
924 S PERRY ST

Inspection Date: 09/25/2017 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used
- 32 Insects, rodents, animals not present; entrance controlled
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored

Inspection Date: 04/11/2018 ROUTINE INSPECTION

Violations

- 32 Insects, rodents, animals not present; entrance controlled
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 10/31/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 04/03/2019 ROUTINE INSPECTION

Violations

THE STEEL BARREL **154 S MADISON ST 100**

Inspection Date: 08/02/2017 ROUTINE INSPECTION

Violations

- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 10/11/2018 ROUTINE INSPECTION

Violations

The Store on Thor **305 S THOR ST**

Inspection Date: 09/26/2017 PRE OPERATIONAL

Violations

Inspection Date: 10/31/2017 ROUTINE INSPECTION

Violations

Inspection Date: 04/06/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 03/14/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
-

Facility **The Stupid Cow** **Address** **17416 E Sprague AVE**

Inspection Date: 03/20/2018 PRE OPERATIONAL
Violations

Inspection Date: 04/26/2018 ROUTINE INSPECTION
Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 14 Raw meats below or away from ready-to-eat food; species separated
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 10/26/2018 ROUTINE INSPECTION
Violations

- 04 Hands washed as required
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 11/13/2018 1ST RE-INSPECTION
Violations

Inspection Date: 03/12/2019 ROUTINE INSPECTION
Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 08/22/2019 ROUTINE INSPECTION
Violations

- 37 In-use utensils properly stored
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
-

The Tiny Tiki **307 W 2nd AVE**

Inspection Date: 05/04/2018 PRE OPERATIONAL
Violations

Inspection Date: 05/30/2018 ROUTINE INSPECTION
Violations

Inspection Date: 08/28/2019 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
 - 06 Adequate handwashing facilities
-

The Viking **1221 N Stevens**

Inspection Date: 03/12/2018 ROUTINE INSPECTION
Violations

- 04 Hands washed as required
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/21/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 25 Toxic substances properly identified, stored, used
- 32 Insects, rodents, animals not present; entrance controlled
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 01/10/2019 ROUTINE INSPECTION
Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
-

Facility **Address**
THE VOLSTEAD ACT **12 N POST ST**

Inspection Date: 10/12/2017 ROUTINE INSPECTION
Violations

Inspection Date: 11/29/2018 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer

The Wake Up Call **6909 N DIVISION ST**

Inspection Date: 04/12/2018 ROUTINE INSPECTION
Violations
31 Food Properly labeled

Inspection Date: 03/28/2019 ROUTINE INSPECTION
Violations
43 Non food-contact surfaces maintained and clean

The Wake Up Call **1814 N Division ST**

Inspection Date: 11/20/2018 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

The Wake Up Call **1612 W Northwest BLVD**

Inspection Date: 12/21/2017 PRE OPERATIONAL
Violations

Inspection Date: 01/10/2018 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 01/31/2019 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer

The Wake Up Call **10102 E Knox AVE 350**

Inspection Date: 06/04/2019 PRE OPERATIONAL
Violations

Inspection Date: 06/25/2019 ROUTINE INSPECTION
Violations

THE WAREHOUSE ATHLETIC FACILITY **800 N HAMILTON ST**

Inspection Date: 11/08/2017 ROUTINE INSPECTION
Violations
04 Hands washed as required
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 12/15/2018 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

Facility **The Well Coffee House and Eatery** **Address** **21980 E Country Vista DR 100**

Inspection Date: 09/21/2017 SITE VISIT
Violations

Inspection Date: 05/23/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 06/21/2018 1ST RE-INSPECTION
Violations

Inspection Date: 11/07/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 04/16/2019 ROUTINE INSPECTION
Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

THOMAS HAMMER - SACRED HEART MEDICAL#550 **Sacred Heart Medical**

Inspection Date: 05/01/2018 ROUTINE INSPECTION
Violations

Inspection Date: 03/05/2019 ROUTINE INSPECTION
Violations

THOMAS HAMMER COFFEE #541 **16528 DESMET CT**

Inspection Date: 08/08/2018 ROUTINE INSPECTION
Violations

Inspection Date: 08/12/2019 ROUTINE INSPECTION
Violations

THOMAS HAMMER COFFEE #580 **101 W 8TH AVE 1015**

Inspection Date: 05/01/2018 ROUTINE INSPECTION
Violations

Inspection Date: 03/05/2019 ROUTINE INSPECTION
Violations

- 31 Food Properly labeled

THOMAS HAMMER COFFEE #610 **400 E 5TH AVE**

Inspection Date: 04/16/2018 ROUTINE INSPECTION
Violations

Inspection Date: 04/09/2019 ROUTINE INSPECTION
Violations

THOMAS HAMMER COFFEE #630 **330 E DESMET**

Inspection Date: 11/14/2018 ROUTINE INSPECTION
Violations

THOMAS HAMMER COFFEE ROASTERS #521 **717 W SPRAGUE AVE**

Inspection Date: 09/28/2018 ROUTINE INSPECTION
Violations

Facility**Address****Thomas Hammer Coffee Roasters #530****816 F ST**

Inspection Date: 01/08/2018 ROUTINE INSPECTION

Violations

Inspection Date: 01/30/2019 ROUTINE INSPECTION

Violations

34 Wiping cloths properly used, stored; proper sanitizer**Thomas Hammer Coffee Roasters #544****6630 E Sprague AVE A**

Inspection Date: 01/25/2018 ROUTINE INSPECTION

Violations

- 14** Raw meats below or away from ready-to-eat food; species separated
- 16** Proper cooling procedures
- 19** No room temperature storage; proper use of time as a control, procedures available
- 26** Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f

Inspection Date: 02/27/2018 1ST RE-INSPECTION

Violations

Inspection Date: 08/22/2019 ROUTINE INSPECTION

Violations

- 02** Food worker cards current for all food workers; new food workers trained
- 21** Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

THOMAS HAMMER COFFEE ROASTERS #570**101 W 8TH AVE 570**

Inspection Date: 05/01/2018 ROUTINE INSPECTION

Violations

Inspection Date: 04/01/2019 ROUTINE INSPECTION

Violations

THOMAS HAMMER COFFEE ROASTERS #620**319 W HASTINGS RD**

Inspection Date: 03/15/2018 ROUTINE INSPECTION

Violations

- 02** Food worker cards current for all food workers; new food workers trained

Inspection Date: 06/22/2018 PRE OPERATIONAL

Violations

Inspection Date: 02/06/2019 ROUTINE INSPECTION

Violations

THOMAS HAMMER COFFEE ROASTING CO.#510**4750 N DIVISION ST 263**

Inspection Date: 10/24/2017 PRE OPERATIONAL

Violations

Inspection Date: 03/28/2018 ROUTINE INSPECTION

Violations

Inspection Date: 05/31/2019 ROUTINE INSPECTION

Violations

THOMAS HAMMER COFFEE ROASTING CO.**14700 E INDIANA AVE**

Inspection Date: 01/19/2018 ROUTINE INSPECTION

Violations

Inspection Date: 01/08/2019 ROUTINE INSPECTION

Violations

- 21** Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Facility **THOMAS HAMMER COFFEE** **Address** **122 N WALL ST**

Inspection Date: 06/05/2018 ROUTINE INSPECTION
Violations

Inspection Date: 01/10/2019 ROUTINE INSPECTION
Violations

THREE SISTER RESTAURANT **10615 E SPRAGUE AVE**

Inspection Date: 04/04/2018 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 09/05/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 10/02/2018 1ST RE-INSPECTION
Violations

Inspection Date: 04/26/2019 ROUTINE INSPECTION
Violations

- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 42 Food-contact surfaces maintained, cleaned, sanitized

Three Sisters Vietnamese Food To Go **4003 E Sprague AVE**

Inspection Date: 10/31/2017 ROUTINE INSPECTION
Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 06/28/2018 ROUTINE INSPECTION
Violations

- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 12/12/2018 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 04/03/2019 ROUTINE INSPECTION
Violations

THRIFTY PAYLESS RITE AID #5305 **12222 E SPRAGUE AVE**

Inspection Date: 04/11/2018 ROUTINE INSPECTION
Violations

- 14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 01/08/2019 ROUTINE INSPECTION
Violations

THRIFTY SCOTSMAN INC. (THE) **12024 E SPRAGUE AVE**

Inspection Date: 09/05/2018 ROUTINE INSPECTION
Violations

- 25 Toxic substances properly identified, stored, used
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 08/19/2019 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 34 Wiping cloths properly used, stored; proper sanitizer

Facility **TILFORDS COFFEE SHOP-SODEXO** **Address** **111 E DESMET**

Inspection Date: 11/08/2018 ROUTINE INSPECTION
Violations

Timber Gastro Pub **1610 E Schneidmiller**

Inspection Date: 09/30/2017 ROUTINE INSPECTION
Violations

Inspection Date: 01/12/2019 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)

Inspection Date: 01/31/2019 1ST RE-INSPECTION
Violations

TIMBERCREEK GRILL BUFFET **9211 E MONTGOMERY AVE C**

Inspection Date: 08/17/2017 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 45 Sewage, wastewater properly disposed
- 49 Adequate ventilation, lighting; designated areas used

Inspection Date: 09/13/2017 1ST RE-INSPECTION
Violations

Inspection Date: 04/03/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 36 Proper eating, tasting, drinking, or tobacco use
- 45 Sewage, wastewater properly disposed

Inspection Date: 09/19/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 45 Sewage, wastewater properly disposed

Inspection Date: 10/22/2018 1ST RE-INSPECTION
Violations

Inspection Date: 03/05/2019 ROUTINE INSPECTION
Violations

- 16 Proper cooling procedures

Inspection Date: 04/04/2019 1ST RE-INSPECTION
Violations

Facility**Address****TINA MARIE BISHOP CATERING****5 S 1ST ST**

Inspection Date: 09/09/2017 ROUTINE INSPECTION
 Violations

Inspection Date: 11/28/2017 PRE OPERATIONAL
 Violations

Inspection Date: 01/02/2018 ROUTINE INSPECTION
 Violations

Inspection Date: 05/17/2019 ROUTINE INSPECTION
 Violations

TOBY'S BBQ, LLC**1014 N PINES RD 120**

Inspection Date: 05/14/2018 ROUTINE INSPECTION
 Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 05/15/2019 ROUTINE INSPECTION
 Violations

TOM SAWYER COUNTRY COFFEE**608 N MAPLE ST**

Inspection Date: 05/02/2018 ROUTINE INSPECTION
 Violations

- 39 Single-use and single-service articles properly stored, used

Inspection Date: 01/17/2019 ROUTINE INSPECTION
 Violations

Tomato Street River Park Square**808 W Main ST 106**

Inspection Date: 07/14/2018 ROUTINE INSPECTION
 Violations

Inspection Date: 07/10/2019 ROUTINE INSPECTION
 Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

Facility
TOMATO STREET

Address
6220 N DIVISION ST

Inspection Date: 11/20/2017 ROUTINE INSPECTION
Violations

Inspection Date: 06/05/2018 ROUTINE INSPECTION
Violations

- 16 Proper cooling procedures
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 39 Single-use and single-service articles properly stored, used
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 07/05/2018 1ST RE-INSPECTION
Violations

Inspection Date: 11/28/2018 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 06/17/2019 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 07/17/2019 1ST RE-INSPECTION
Violations

TOMMY G'S ESPRESSO **177 E ST ROUTE 902**

Inspection Date: 05/30/2018 ROUTINE INSPECTION
Violations

- 25 Toxic substances properly identified, stored, used
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 04/05/2019 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
-

Facility
TOP OF INDIA

Address
11114 E SPRAGUE AVE

Inspection Date: 08/08/2017 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 08/24/2017 1ST RE-INSPECTION

Violations

Inspection Date: 07/23/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 16 Proper cooling procedures
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 08/21/2018 1ST RE-INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities

Inspection Date: 12/13/2018 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 06 Adequate handwashing facilities
- 09 Proper washing of fruits and vegetables
- 13 Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross cont
- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures
- 19 No room temperature storage; proper use of time as a control, procedures available
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 25 Toxic substances properly identified, stored, used
- 30 Proper thawing methods used
- 32 Insects, rodents, animals not present; entrance controlled
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 36 Proper eating, tasting, drinking, or tobacco use
- 39 Single-use and single-service articles properly stored, used
- 43 Non food-contact surfaces maintained and clean
- 47 Garbage, refuse properly disposed; facilities maintained

Inspection Date: 12/17/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 01/11/2019 1ST RE-INSPECTION

Violations

- 27 Variance obtained for specialized processing methods (e.g ROP)

Inspection Date: 06/05/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 04 Hands washed as required
- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/02/2019 1ST RE-INSPECTION

Violations

- 45 Sewage, wastewater properly disposed
-

Facility **Address**
TORO SUSHI BAR AND GRILL **328 N SULLIVAN RD**

Inspection Date: 08/14/2017 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 14 Raw meats below or away from ready-to-eat food; species separated
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 22 Accurate thermometer provided and used to evaluate temperature of PHF
 - 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 12/17/2018 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 22 Accurate thermometer provided and used to evaluate temperature of PHF
 - 32 Insects, rodents, animals not present; entrance controlled
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 40 Food and nonfood surfaces properly used and constructed; cleanable
 - 43 Non food-contact surfaces maintained and clean
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 03/26/2019 ROUTINE INSPECTION

- Violations
- 14 Raw meats below or away from ready-to-eat food; species separated
 - 30 Proper thawing methods used
 - 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 04/09/2019 SITE VISIT

Violations

Inspection Date: 08/07/2019 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 38 Utensils, equipment, linens properly stored, used, handled
 - 43 Non food-contact surfaces maintained and clean

Tortilla Union Southwest Grill **808 W Main AVE**

Inspection Date: 02/01/2018 ROUTINE INSPECTION

Violations

Inspection Date: 08/16/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 01/30/2019 ROUTINE INSPECTION

Violations

TOTAL WINE & MORE **9980 N NEWPORT HWY**

Inspection Date: 03/22/2018 ROUTINE INSPECTION

Violations

Inspection Date: 02/21/2019 ROUTINE INSPECTION

Violations

TOTAL WINE & MORE **13802 E INDIANA AVE**

Inspection Date: 10/03/2017 ROUTINE INSPECTION

Violations

Inspection Date: 06/20/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 08/26/2019 ROUTINE INSPECTION

Violations

<u>Facility</u>	<u>Address</u>
TOUCHMARK ON SOUTH HILL	2929 S WATERFORD DR
Inspection Date: 09/19/2017	ROUTINE INSPECTION
Violations	
Inspection Date: 03/26/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 10/09/2018	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 03/11/2019	ROUTINE INSPECTION
Violations	

Towner's Conoco	1906 N Ash ST
Inspection Date: 05/21/2018	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 04/08/2019	ROUTINE INSPECTION
Violations	

TRADER JOE'S #159	2975 E 29TH AVE
Inspection Date: 01/17/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 03/20/2019	ROUTINE INSPECTION
Violations	

Trader Joe's #164	5520 N DIVISION ST
Inspection Date: 08/21/2018	ROUTINE INSPECTION
Violations	
14	Raw meats below or away from ready-to-eat food; species separated
Inspection Date: 09/05/2018	1ST RE-INSPECTION
Violations	
Inspection Date: 07/23/2019	ROUTINE INSPECTION
Violations	

TRADER JOE'S	2975 E 29TH AVE
Inspection Date: 01/17/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 03/20/2019	ROUTINE INSPECTION
Violations	

Trailbreaker Cider	2204 N Madson RD
Inspection Date: 06/25/2019	PRE OPERATIONAL
Violations	
Inspection Date: 07/31/2019	ROUTINE INSPECTION
Violations	

Facility **Address**
TRAVEL STORE **10506 W AERO RD**

Inspection Date: 05/29/2018 ROUTINE INSPECTION

Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 06/27/2018 1ST RE-INSPECTION

Violations

Inspection Date: 06/18/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 07/18/2019 1ST RE-INSPECTION

Violations

TRENT N DALE PUB **8721 E TRENT AVE**

Inspection Date: 08/25/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 09/17/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 34 Wiping cloths properly used, stored; proper sanitizer
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

TREZZI FARM **17700 N DUNN RD**

Inspection Date: 08/03/2018 ROUTINE INSPECTION

Violations

TRIPLE X ESPRESSO **11809 E SPRAGUE AVE**

Inspection Date: 11/13/2018 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

TRUE LEGENDS GRILL **1803 N HARVARD RD**

Inspection Date: 07/17/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 10/26/2018 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 03/01/2019 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 25 Toxic substances properly identified, stored, used

T's Lounge **703 N Monroe ST A**

Inspection Date: 09/22/2017 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 08/02/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 02/12/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

Facility **Address**
TT's Old Iron Brewery **4110 S Bowdish RD**

Inspection Date: 06/12/2019 PRE OPERATIONAL
Violations

Inspection Date: 07/23/2019 ROUTINE INSPECTION
Violations

- 39 Single-use and single-service articles properly stored, used
- 41 Warewashing facilities properly installed, maintained, used; test strips available and used
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Twenty-Seventh Heaven LLC **1220 S Grand BLVD A**

Inspection Date: 02/01/2018 ROUTINE INSPECTION
Violations

Inspection Date: 03/22/2019 ROUTINE INSPECTION
Violations

TWIGS BISTRO & MARTINI BAR **4320 S REGAL ST**

Inspection Date: 09/27/2017 ROUTINE INSPECTION
Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 38 Utensils, equipment, linens properly stored, used, handled
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 05/18/2018 ROUTINE INSPECTION
Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 10/25/2018 ROUTINE INSPECTION
Violations

Inspection Date: 06/13/2019 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

TWIGS BISTRO & MARTINI BAR **808 W MAIN AVE**

Inspection Date: 01/26/2018 ROUTINE INSPECTION
Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 05/29/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities

Inspection Date: 09/17/2018 ROUTINE INSPECTION
Violations

- 43 Non food-contact surfaces maintained and clean

Inspection Date: 02/05/2019 ROUTINE INSPECTION
Violations

Inspection Date: 08/21/2019 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Facility **Address**
TWIGS BISTRO & MARTINI BAR **401 E FARWELL RD**

Inspection Date: 11/01/2017 ROUTINE INSPECTION

Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 12/14/2018 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33 Potential food contamination prevented during delivery, preparation, storage, display
42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 06/18/2019 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 07/18/2019 1ST RE-INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 07/24/2019 EDUCATIONAL VISIT

Violations

TWIGS BISTRO AND MARTINI BAR **401 E FARWELL RD**

Inspection Date: 09/30/2017 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities

Inspection Date: 07/17/2018 ROUTINE INSPECTION

Violations

Inspection Date: 06/21/2019 ROUTINE INSPECTION

Violations

Inspection Date: 08/01/2019 2ND RE-INSPECTION

Violations

TWIGS BISTRO AND MARTINI BAR **14728 E INDIANA AVE**

Inspection Date: 09/18/2017 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
49 Adequate ventilation, lighting; designated areas used

Inspection Date: 10/16/2017 1ST RE-INSPECTION

Violations

Inspection Date: 02/21/2018 ROUTINE INSPECTION

Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 10/25/2018 ROUTINE INSPECTION

Violations
36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 04/19/2019 ROUTINE INSPECTION

Violations
05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
25 Toxic substances properly identified, stored, used
34 Wiping cloths properly used, stored; proper sanitizer

Facility **Address**
TWO COLUMNS **11511 E SPRAGUE AVE**

Inspection Date: 09/20/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
- 49 Adequate ventilation, lighting; designated areas used

Inspection Date: 10/20/2017 SITE VISIT

Violations

Inspection Date: 07/23/2018 ROUTINE INSPECTION

Violations

Inspection Date: 11/13/2018 ROUTINE INSPECTION

Violations

Inspection Date: 05/20/2019 ROUTINE INSPECTION

Violations

TWO COOKS WITH LOVE **11712 E BOONE AVE**

Inspection Date: 11/08/2017 ROUTINE INSPECTION

Violations

Inspection Date: 10/12/2018 ROUTINE INSPECTION

Violations

Inspection Date: 07/21/2019 ROUTINE INSPECTION

Violations

Two Seven Public House **2727 S Mt Vernon ST 5**

Inspection Date: 08/02/2017 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 03/16/2018 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 12/06/2018 ROUTINE INSPECTION

Violations

Inspection Date: 06/25/2019 ROUTINE INSPECTION

Violations

- 42 Food-contact surfaces maintained, cleaned, sanitized

Two Women Vintage Goods **2012 E Sprague AVE**

Inspection Date: 09/07/2018 PRE OPERATIONAL

Violations

Inspection Date: 10/12/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 04 Hands washed as required
- 34 Wiping cloths properly used, stored; proper sanitizer
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 02/08/2019 ROUTINE INSPECTION

Violations

Facility **Address**
UDDER DELIGHT, LLC DBA BEN & JERRY'S **808 W MAIN AVE 10**

Inspection Date: 08/16/2018 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

ULTIMATE BAGEL, INC. (THE) **1217-B N Hamilton**

Inspection Date: 03/12/2018 ROUTINE INSPECTION

Violations

Inspection Date: 01/24/2019 ROUTINE INSPECTION

Violations

Umi Kitchen and Sushi Bar **1309 W Summit PKY**

Inspection Date: 03/22/2018 ROUTINE INSPECTION

Violations

Inspection Date: 05/31/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 06/11/2018 ROUTINE INSPECTION

Violations
04 Hands washed as required
05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
06 Adequate handwashing facilities
10 Food in good condition, safe and unadulterated; approved additives
13 Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross cont
14 Raw meats below or away from ready-to-eat food; species separated
16 Proper cooling procedures
19 No room temperature storage; proper use of time as a control, procedures available
25 Toxic substances properly identified, stored, used
34 Wiping cloths properly used, stored; proper sanitizer
36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 06/19/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 07/12/2018 1ST RE-INSPECTION

Violations

Inspection Date: 12/07/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
14 Raw meats below or away from ready-to-eat food; species separated
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer
36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 04/29/2019 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
14 Raw meats below or away from ready-to-eat food; species separated
15 Proper handling of pooled eggs

Inspection Date: 05/21/2019 1ST RE-INSPECTION

Violations

Facility **Uncle Rusty's Diner** **Address** **1412 W 2ND AVE**

Inspection Date: 12/08/2017 ROUTINE INSPECTION
Violations
42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 05/23/2018 ROUTINE INSPECTION
Violations

Inspection Date: 05/30/2018 SITE VISIT
Violations

Inspection Date: 06/01/2018 SITE VISIT
Violations

Inspection Date: 10/23/2018 SITE VISIT
Violations

Inspection Date: 02/05/2019 SITE VISIT
Violations

Inspection Date: 03/27/2019 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

UNDERDOGS **14913 E TRENT AVE**

Inspection Date: 10/16/2017 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
32 Insects, rodents, animals not present; entrance controlled
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer
43 Non food-contact surfaces maintained and clean
49 Adequate ventilation, lighting; designated areas used

Inspection Date: 09/17/2018 ROUTINE INSPECTION
Violations

Union Tavern **1914 E Sprague AVE**

Inspection Date: 11/09/2018 PRE OPERATIONAL
Violations

Inspection Date: 12/10/2018 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer
36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 02/28/2019 ROUTINE INSPECTION
Violations
14 Raw meats below or away from ready-to-eat food; species separated
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
22 Accurate thermometer provided and used to evaluate temperature of PHF
33 Potential food contamination prevented during delivery, preparation, storage, display

UNITARIAN UNIVERSALIST CHURCH **4340 W FORT GEORGE WRIGHT DR**

Inspection Date: 03/03/2018 ROUTINE INSPECTION
Violations

Inspection Date: 03/02/2019 ROUTINE INSPECTION
Violations

Facility **Address**
UNITY FOOD MART **11115 W State Rte 902**

Inspection Date: 04/27/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 25 Toxic substances properly identified, stored, used
- 37 In-use utensils properly stored
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 05/25/2018 1ST RE-INSPECTION

Violations

Inspection Date: 04/11/2019 ROUTINE INSPECTION

Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored

Inspection Date: 04/30/2019 1ST RE-INSPECTION

Violations

URBAN BLENDS **4750 N DIVISION ST 160**

Inspection Date: 03/20/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 34 Wiping cloths properly used, stored; proper sanitizer
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 05/01/2019 ROUTINE INSPECTION

Violations

URM CASH & CARRY #1 **902 E SPRINGFIELD AVE**

Inspection Date: 02/20/2018 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 01/30/2019 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

URM CASH & CARRY #6 **16808 E SPRAGUE AVE**

Inspection Date: 04/02/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 03/12/2019 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

V DU V WINES **12 S SCOTT**

Inspection Date: 10/19/2018 ROUTINE INSPECTION

Violations

Inspection Date: 08/23/2019 ROUTINE INSPECTION

Violations

V Twin Brewing Company LLC **2302 N Argonne RD H**

Inspection Date: 10/19/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

Facility
V.F.W. #1435

Address
212 S DAVID ST

Inspection Date: 10/31/2017 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 04/20/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 32 Insects, rodents, animals not present; entrance controlled
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 12/26/2018 ROUTINE INSPECTION

Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 32 Insects, rodents, animals not present; entrance controlled
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 06/27/2019 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 39 Single-use and single-service articles properly stored, used

V.F.W. #5924 **39716 N CAMDEN Extension RD**

Inspection Date: 12/13/2017 ROUTINE INSPECTION

Violations

Inspection Date: 11/08/2018 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
- 43 Non food-contact surfaces maintained and clean
- 49 Adequate ventilation, lighting; designated areas used

Inspection Date: 07/18/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 14 Raw meats below or away from ready-to-eat food; species separated

V.F.W. HILLYARD POST 1474 **2902 E DIAMOND AVE**

Inspection Date: 12/20/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f

Inspection Date: 08/29/2019 ROUTINE INSPECTION

Violations

- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

V.F.W. POST #3067 **29 E 1ST**

Inspection Date: 08/28/2017 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 32 Insects, rodents, animals not present; entrance controlled
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 11/01/2018 ROUTINE INSPECTION

Violations

Inspection Date: 07/11/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 34 Wiping cloths properly used, stored; proper sanitizer
- 49 Adequate ventilation, lighting; designated areas used

Facility **V.F.W. POST #3386 - HORTON STRENGTH** **Address** **1307 S LOFFLER**

Inspection Date: 08/01/2017 ROUTINE INSPECTION

Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 08/22/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
14 Raw meats below or away from ready-to-eat food; species separated
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 08/13/2019 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities
42 Food-contact surfaces maintained, cleaned, sanitized

V.F.W. POST #51 **404 N HAVANA ST**

Inspection Date: 09/12/2017 ROUTINE INSPECTION

Violations
44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 09/11/2018 ROUTINE INSPECTION

Violations
15 Proper handling of pooled eggs
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
22 Accurate thermometer provided and used to evaluate temperature of PHF

Inspection Date: 07/12/2019 ROUTINE INSPECTION

Violations

V.F.W. POST #51 **300 W MISSION AVE**

Inspection Date: 10/13/2017 ROUTINE INSPECTION

Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 06/18/2018 ROUTINE INSPECTION

Violations
14 Raw meats below or away from ready-to-eat food; species separated
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 11/28/2018 ROUTINE INSPECTION

Violations

Inspection Date: 06/10/2019 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
14 Raw meats below or away from ready-to-eat food; species separated
22 Accurate thermometer provided and used to evaluate temperature of PHF
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 08/06/2019 ROUTINE INSPECTION

Violations
04 Hands washed as required
05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
06 Adequate handwashing facilities
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
34 Wiping cloths properly used, stored; proper sanitizer

Facility **VALLEY BOWL CAFE, INC.** **Address** **8005 E SPRAGUE AVE**

Inspection Date: 06/27/2018 ROUTINE INSPECTION

Violations
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 09/12/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
22 Accurate thermometer provided and used to evaluate temperature of PHF
25 Toxic substances properly identified, stored, used
37 In-use utensils properly stored

Inspection Date: 05/28/2019 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
33 Potential food contamination prevented during delivery, preparation, storage, display

VALLEY GROCERY & GAS, INC **17128 E SPRAGUE AVE**

Inspection Date: 04/02/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
34 Wiping cloths properly used, stored; proper sanitizer
40 Food and nonfood surfaces properly used and constructed; cleanable
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 04/19/2019 ROUTINE INSPECTION

Violations
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
34 Wiping cloths properly used, stored; proper sanitizer
39 Single-use and single-service articles properly stored, used

Inspection Date: 05/16/2019 1ST RE-INSPECTION

Violations

VALLEY VIEW CONOCO **12221 E 32ND AVE**

Inspection Date: 03/28/2018 ROUTINE INSPECTION

Violations
14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 04/15/2019 ROUTINE INSPECTION

Violations
41 Warewashing facilities properly installed, maintained, used; test strips available and used

VERACI PIZZA **1333 W SUMMIT PKY**

Inspection Date: 08/18/2017 ROUTINE INSPECTION

Violations
09 Proper washing of fruits and vegetables

Inspection Date: 09/20/2017 ROUTINE INSPECTION

Violations

Inspection Date: 03/05/2018 ROUTINE INSPECTION

Violations
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer
39 Single-use and single-service articles properly stored, used

Inspection Date: 10/11/2018 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
38 Utensils, equipment, linens properly stored, used, handled

Inspection Date: 04/11/2019 ROUTINE INSPECTION

Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 06/20/2019 ROUTINE INSPECTION

Violations

Inspection Date: 07/25/2019 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
43 Non food-contact surfaces maintained and clean

Facility **Verdale United Church of Christ** **Address** **611 N Progress RD**

Inspection Date: 10/07/2017 ROUTINE INSPECTION

Violations

- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 10/13/2018 ROUTINE INSPECTION

Violations

Vessel Coffee Roasters **2823 N Monroe ST**

Inspection Date: 09/21/2017 SITE VISIT

Violations

Inspection Date: 03/05/2018 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 03/29/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used
- 39 Single-use and single-service articles properly stored, used

Vien Dong **3435 E Trent AVE**

Inspection Date: 07/20/2018 PRE OPERATIONAL

Violations

Inspection Date: 08/30/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 30 Proper thawing methods used
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 06/21/2019 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

VIKING PLASS **6711 N CEDAR RD**

Inspection Date: 01/25/2018 SITE VISIT

Violations

VILLA FRESH ITALIAN KITCHEN **14700 E INDIANA AVE 2010**

Inspection Date: 09/15/2017 ROUTINE INSPECTION

Violations

Inspection Date: 03/29/2018 ROUTINE INSPECTION

Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 22 Accurate thermometer provided and used to evaluate temperature of PHF

Inspection Date: 09/12/2018 ROUTINE INSPECTION

Violations

Inspection Date: 01/31/2019 ROUTINE INSPECTION

Violations

- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 08/14/2019 ROUTINE INSPECTION

Violations

- 43 Non food-contact surfaces maintained and clean

<u>Facility</u>	<u>Address</u>
VILLA PIZZA	4750 N DIVISION ST 2162
Inspection Date: 01/26/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 07/12/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 01/15/2019	ROUTINE INSPECTION
Violations	
42	Food-contact surfaces maintained, cleaned, sanitized
Inspection Date: 07/23/2019	ROUTINE INSPECTION
Violations	
19	No room temperature storage; proper use of time as a control, procedures available
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 08/20/2019	1ST RE-INSPECTION
Violations	

VILLAGE CENTRE CINEMAS AIRWAY HEIGHTS	10117 W SR 2
Inspection Date: 04/02/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 04/03/2019	ROUTINE INSPECTION
Violations	

VILLAGE CENTRE CINEMAS	12622 N DIVISION ST
Inspection Date: 06/05/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 03/14/2019	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used

VILLAGE TAVERN	13119 W SUNSET HWY
Inspection Date: 05/24/2018	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
25	Toxic substances properly identified, stored, used
34	Wiping cloths properly used, stored; proper sanitizer
39	Single-use and single-service articles properly stored, used
Inspection Date: 05/28/2019	ROUTINE INSPECTION
Violations	
14	Raw meats below or away from ready-to-eat food; species separated
33	Potential food contamination prevented during delivery, preparation, storage, display
43	Non food-contact surfaces maintained and clean

VINA ASIAN MARKET	1715 E FRANCIS AVE
Inspection Date: 03/19/2018	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
26	Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
Inspection Date: 04/02/2019	ROUTINE INSPECTION
Violations	

Facility **VINA ASIAN RESTAURANT** **Address** **2303 N ASH ST**

Inspection Date: 03/26/2018 ROUTINE INSPECTION

Violations

- 39 Single-use and single-service articles properly stored, used
- 47 Garbage, refuse properly disposed; facilities maintained

Inspection Date: 09/25/2018 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures

Inspection Date: 10/24/2018 1ST RE-INSPECTION

Violations

Inspection Date: 04/10/2019 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

VINO! WINESHOP **222 S WASHINGTON ST**

Inspection Date: 01/11/2018 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/21/2019 ROUTINE INSPECTION

Violations

VINTAGE BLOSSOM (THE)/HURD MERCANTILE **30 S FIRST**

Inspection Date: 09/17/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

VINTAGE VINES **106 N EVERGREEN RD**

Inspection Date: 10/11/2017 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 11/07/2017 1ST RE-INSPECTION

Violations

Inspection Date: 07/13/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 10/17/2018 ROUTINE INSPECTION

Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)

Inspection Date: 11/15/2018 1ST RE-INSPECTION

Violations

Inspection Date: 04/16/2019 ROUTINE INSPECTION

Violations

VINTAGE WA WINE BAR/COMMISSARY **9000 W AIRPORT DR 401**

Inspection Date: 10/25/2017 ROUTINE INSPECTION

Violations

Inspection Date: 10/11/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 06/11/2019 ROUTINE INSPECTION

Violations

Facility**Address****VIPS DOGS N MORE****1307 E BISMARK AVE**

Inspection Date: 08/17/2018 ROUTINE INSPECTION

Violations

Vitamix c/o Costco Warehouse #1298**12020 N Newport HWY**

Inspection Date: 05/31/2019 PRE OPERATIONAL

Violations

Inspection Date: 06/04/2019 ROUTINE INSPECTION

Violations

VITA-MIX CORP. ROADSHOW/COSTCO #670**5601 E SPRAGUE AVE**

Inspection Date: 11/09/2017 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

WADDELLS BREW PUB & GRILLE**6501 N CEDAR RD 1**

Inspection Date: 08/17/2017 1ST RE-INSPECTION

Violations

Inspection Date: 03/29/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 14 Raw meats below or away from ready-to-eat food; species separated
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 04/23/2018 1ST RE-INSPECTION

Violations

Inspection Date: 04/30/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 07/30/2018 ROUTINE INSPECTION

Violations

Inspection Date: 03/08/2019 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; test strips available and used
- 43 Non food-contact surfaces maintained and clean

WADDELL'S NEIGHBORHOOD PUB & GRILL**4318 S REGAL ST**

Inspection Date: 09/05/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 06/27/2018 ROUTINE INSPECTION

Violations

- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 12/06/2018 ROUTINE INSPECTION

Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 06/13/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Facility **Address**
WAFFLES PLUS **2625 N MONROE ST**

Inspection Date: 09/29/2017 ROUTINE INSPECTION

- Violations
- 15 Proper handling of pooled eggs
 - 25 Toxic substances properly identified, stored, used
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 01/30/2018 ROUTINE INSPECTION

- Violations
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 09/04/2018 SITE VISIT

Violations

Inspection Date: 10/16/2018 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 04/08/2019 ROUTINE INSPECTION

- Violations
- 04 Hands washed as required
 - 43 Non food-contact surfaces maintained and clean

Inspection Date: 08/20/2019 ROUTINE INSPECTION

- Violations
- 14 Raw meats below or away from ready-to-eat food; species separated
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 25 Toxic substances properly identified, stored, used
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 37 In-use utensils properly stored

WAKE UP CALL (THE) **210 N SULLIVAN RD**

Inspection Date: 01/18/2018 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 04/30/2019 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 34 Wiping cloths properly used, stored; proper sanitizer

WAKE UP CALL ESPRESSO **112 N EVERGREEN RD**

Inspection Date: 02/12/2018 ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
 - 47 Garbage, refuse properly disposed; facilities maintained

Inspection Date: 02/05/2019 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 22 Accurate thermometer provided and used to evaluate temperature of PHF
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 38 Utensils, equipment, linens properly stored, used, handled

WAKE UP CALL **1703 DISHMAN- MICA RD**

Inspection Date: 01/02/2018 ROUTINE INSPECTION

- Violations
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 03/05/2019 ROUTINE INSPECTION

Violations

WAKE UP CALL **3526 E 5TH AVE**

Inspection Date: 02/09/2018 ROUTINE INSPECTION

- Violations
- 04 Hands washed as required
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

<u>Facility</u>	<u>Address</u>
Wake Up Call	22011 E Country Vista DR
Inspection Date: 06/06/2019	PRE OPERATIONAL
Violations	
Inspection Date: 06/26/2019	ROUTINE INSPECTION
Violations	

WAKE UP INC. DBA THE WAKE UP CALL	1106 N PINES RD
Inspection Date: 02/14/2018	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display

WALGREENS #01993	12312 E SPRAGUE AVE
Inspection Date: 04/11/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 01/07/2019	ROUTINE INSPECTION
Violations	
43	Non food-contact surfaces maintained and clean

WALGREENS #02205	12315 N DIVISION ST
Inspection Date: 02/15/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 01/04/2019	ROUTINE INSPECTION
Violations	

WALGREENS #05817	1708 W NORTHWEST BLVD
Inspection Date: 05/22/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 01/07/2019	ROUTINE INSPECTION
Violations	

WALGREENS #05913	7905 N DIVISION ST
Inspection Date: 03/23/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 02/15/2019	ROUTINE INSPECTION
Violations	

WALGREENS #05914	15510 E SPRAGUE AVE
Inspection Date: 03/12/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 01/10/2019	ROUTINE INSPECTION
Violations	

WALGREENS #07034	12 E EMPIRE AVE
Inspection Date: 06/08/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 01/04/2019	ROUTINE INSPECTION
Violations	

Facility **WALGREENS #10788** **Address** **1502 N LIBERTY LAKE RD**
Inspection Date: 08/10/2018 ROUTINE INSPECTION
Violations

Inspection Date: 06/27/2019 ROUTINE INSPECTION
Violations

WALGREENS #10946 **2830 S GRAND BLVD**
Inspection Date: 01/18/2018 ROUTINE INSPECTION
Violations

Inspection Date: 01/23/2019 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities

WALGREENS #5818 **2105 E WELLESLEY AVE**
Inspection Date: 03/12/2018 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 01/28/2019 ROUTINE INSPECTION
Violations

WALGREENS #7846 **2702 N ARGONNE RD**
Inspection Date: 05/18/2018 ROUTINE INSPECTION
Violations

Inspection Date: 03/22/2019 ROUTINE INSPECTION
Violations

WALL STREET DINER **4428 N WALL ST**
Inspection Date: 09/22/2017 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
16 Proper cooling procedures
19 No room temperature storage; proper use of time as a control, procedures available
23 Proper Consumer Advisory posted for raw or undercooked foods
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 10/19/2017 1ST RE-INSPECTION
Violations
23 Proper Consumer Advisory posted for raw or undercooked foods

Inspection Date: 04/10/2018 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 09/28/2018 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 04/03/2019 ROUTINE INSPECTION
Violations
04 Hands washed as required
05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
25 Toxic substances properly identified, stored, used
33 Potential food contamination prevented during delivery, preparation, storage, display
34 Wiping cloths properly used, stored; proper sanitizer
37 In-use utensils properly stored
43 Non food-contact surfaces maintained and clean

Facility **WALMART #2539** **Address** **15727 E BROADWAY AVE**

Inspection Date: 10/18/2017 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 07/17/2018 ROUTINE INSPECTION

Violations

Inspection Date: 11/16/2018 ROUTINE INSPECTION

Violations

Inspection Date: 12/03/2018 ROUTINE INSPECTION

Violations

Inspection Date: 04/24/2019 ROUTINE INSPECTION

Violations

Inspection Date: 07/02/2019 ROUTINE INSPECTION

Violations

WALMART #2549 **9212 N COLTON ST**

Inspection Date: 10/17/2017 ROUTINE INSPECTION

Violations
43 Non food-contact surfaces maintained and clean

Inspection Date: 02/12/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 05/25/2018 ROUTINE INSPECTION

Violations

Inspection Date: 08/28/2018 ROUTINE INSPECTION

Violations
43 Non food-contact surfaces maintained and clean

Inspection Date: 01/31/2019 ROUTINE INSPECTION

Violations
43 Non food-contact surfaces maintained and clean

Inspection Date: 07/11/2019 ROUTINE INSPECTION

Violations

Facility **WALMART #4394** **Address** **1221 S HAYFORD RD**

Inspection Date: 01/16/2018 ROUTINE INSPECTION
Violations

Inspection Date: 03/20/2018 ROUTINE INSPECTION
Violations

06 Adequate handwashing facilities
42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 07/18/2018 ROUTINE INSPECTION
Violations

02 Food worker cards current for all food workers; new food workers trained
43 Non food-contact surfaces maintained and clean

Inspection Date: 08/20/2018 ROUTINE INSPECTION
Violations

Inspection Date: 01/22/2019 ROUTINE INSPECTION
Violations

Inspection Date: 03/08/2019 ROUTINE INSPECTION
Violations

34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 06/24/2019 ROUTINE INSPECTION
Violations

WALMART #5883 **5025 E SPRAGUE AVE**

Inspection Date: 08/30/2017 ROUTINE INSPECTION
Violations

Inspection Date: 04/12/2018 ROUTINE INSPECTION
Violations

Inspection Date: 10/10/2018 ROUTINE INSPECTION
Violations

02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 02/05/2019 ROUTINE INSPECTION
Violations

Inspection Date: 03/07/2019 1ST RE-INSPECTION
Violations

Inspection Date: 08/15/2019 ROUTINE INSPECTION
Violations

WALMART STORE # 2865 **2301 W WELLESLEY AVE**

Inspection Date: 08/08/2017 ROUTINE INSPECTION
Violations

Inspection Date: 04/13/2018 ROUTINE INSPECTION
Violations

Facility **WALTER'S FRUIT RANCH** **Address** **9807 E DAY RD**

Inspection Date: 08/02/2017 ROUTINE INSPECTION
Violations

Inspection Date: 09/05/2018 ROUTINE INSPECTION
Violations

Inspection Date: 08/22/2019 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer

WANDERING TABLE **1242 W SUMMIT PKY**

Inspection Date: 09/19/2017 ROUTINE INSPECTION
Violations

21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 11/20/2018 ROUTINE INSPECTION
Violations

14 Raw meats below or away from ready-to-eat food; species separated
15 Proper handling of pooled eggs
33 Potential food contamination prevented during delivery, preparation, storage, display
40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 04/11/2019 ROUTINE INSPECTION
Violations

21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Wanderlust Delicato **421 W Main AVE 103**

Inspection Date: 06/26/2019 ROUTINE INSPECTION
Violations

Inspection Date: 07/25/2019 ROUTINE INSPECTION
Violations

06 Adequate handwashing facilities

WANDERMERE (THE) **13700 N WANDERMERE RD**

Inspection Date: 10/03/2017 ROUTINE INSPECTION
Violations

33 Potential food contamination prevented during delivery, preparation, storage, display
42 Food-contact surfaces maintained, cleaned, sanitized
49 Adequate ventilation, lighting; designated areas used

Inspection Date: 04/26/2018 ROUTINE INSPECTION
Violations

Inspection Date: 08/22/2018 ROUTINE INSPECTION
Violations

21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 04/30/2019 ROUTINE INSPECTION
Violations

WANDERMERE FOODMART **12310 N SR 395**

Inspection Date: 06/26/2018 ROUTINE INSPECTION
Violations

43 Non food-contact surfaces maintained and clean

Inspection Date: 06/06/2019 ROUTINE INSPECTION
Violations

06 Adequate handwashing facilities
34 Wiping cloths properly used, stored; proper sanitizer
49 Adequate ventilation, lighting; designated areas used

Facility
WASABI BISTRO

Address
10208 N DIVISION ST 105

Inspection Date: 10/24/2017 ROUTINE INSPECTION

Violations

- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 11/20/2017 1ST RE-INSPECTION

Violations

Inspection Date: 12/14/2017 EDUCATIONAL VISIT

Violations

Inspection Date: 06/06/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 12/12/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 01/15/2019 1ST RE-INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 01/17/2019 EDUCATIONAL VISIT

Violations

Inspection Date: 01/29/2019 2ND RE-INSPECTION

Violations

Inspection Date: 01/30/2019 SITE VISIT

Violations

Inspection Date: 02/28/2019 FOLLOW-UP INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 06/11/2019 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 25 Toxic substances properly identified, stored, used
 - 45 Sewage, wastewater properly disposed
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
-

Facility **Address**
WAVE ISLAND SPRTS GRILL & SUSHI BAR **523 W 1ST AVE**

Inspection Date: 11/29/2017 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 07/11/2018 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 10/15/2018 ROUTINE INSPECTION

Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 32 Insects, rodents, animals not present; entrance controlled
- 37 In-use utensils properly stored

Inspection Date: 01/24/2019 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 25 Toxic substances properly identified, stored, used
- 36 Proper eating, tasting, drinking, or tobacco use

Wellesley Market **1001 E WELLESLEY AVE**

Inspection Date: 07/27/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 08/20/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 07/22/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated

WELLNESS TREE **1025 S PERRY ST**

Inspection Date: 08/17/2018 ROUTINE INSPECTION

Violations

- 42 Food-contact surfaces maintained, cleaned, sanitized

WENDI'S HOT ROD CAFE **11923 E TRENT AVE**

Inspection Date: 08/31/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities

Inspection Date: 03/29/2018 ROUTINE INSPECTION

Violations

Inspection Date: 07/09/2019 ROUTINE INSPECTION

Violations

WENDY'S **4401 S REGAL ST**

Inspection Date: 02/15/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 45 Sewage, wastewater properly disposed
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 10/27/2018 ROUTINE INSPECTION

Violations

- 27 Variance obtained for specialized processing methods (e.g ROP)
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 04/24/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Facility **WENDY'S** **Address** **2119 N ARGONNE RD**

Inspection Date: 08/02/2017 ROUTINE INSPECTION

Violations
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 02/12/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities

Inspection Date: 09/27/2018 ROUTINE INSPECTION

Violations

Inspection Date: 04/08/2019 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

WENDY'S **1201 N BARKER RD**

Inspection Date: 02/27/2018 ROUTINE INSPECTION

Violations
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 09/14/2018 ROUTINE INSPECTION

Violations
19 No room temperature storage; proper use of time as a control, procedures available
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 10/12/2018 1ST RE-INSPECTION

Violations

Inspection Date: 01/10/2019 ROUTINE INSPECTION

Violations

Inspection Date: 07/16/2019 ROUTINE INSPECTION

Violations
16 Proper cooling procedures
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 08/14/2019 1ST RE-INSPECTION

Violations

WENDY'S **9114 N NEWPORT HWY**

Inspection Date: 01/10/2018 ROUTINE INSPECTION

Violations

Inspection Date: 07/26/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 02/06/2019 ROUTINE INSPECTION

Violations

Inspection Date: 08/16/2019 ROUTINE INSPECTION

Violations
19 No room temperature storage; proper use of time as a control, procedures available
33 Potential food contamination prevented during delivery, preparation, storage, display
47 Garbage, refuse properly disposed; facilities maintained

Facility **Address**
WENDY'S **830 N DIVISION ST**

Inspection Date: 03/12/2018 ROUTINE INSPECTION

Violations
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/27/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities

Inspection Date: 02/28/2019 ROUTINE INSPECTION

Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

WENDY'S **5615 E SPRAGUE AVE**

Inspection Date: 12/13/2017 ROUTINE INSPECTION

Violations
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 05/31/2018 ROUTINE INSPECTION

Violations
04 Hands washed as required
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 11/27/2018 ROUTINE INSPECTION

Violations

Inspection Date: 03/06/2019 ROUTINE INSPECTION

Violations
04 Hands washed as required
43 Non food-contact surfaces maintained and clean
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/07/2019 ROUTINE INSPECTION

Violations

WENDY'S **225 N SULLIVAN RD**

Inspection Date: 06/13/2018 ROUTINE INSPECTION

Violations
02 Food worker cards current for all food workers; new food workers trained
39 Single-use and single-service articles properly stored, used

Inspection Date: 09/27/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities

Inspection Date: 04/15/2019 ROUTINE INSPECTION

Violations
43 Non food-contact surfaces maintained and clean

WEST VALLEY HIGH SCHOOL - CONCESSION **8301 E BUCKEYE AVE**

Inspection Date: 10/27/2017 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 12/28/2017 ROUTINE INSPECTION

Violations

Inspection Date: 10/18/2018 ROUTINE INSPECTION

Violations

Facility **Address**
WETZELS PRETZELS **4750 N DIVISION ST 2164**

Inspection Date: 09/15/2017 1ST RE-INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 06/19/2018 ROUTINE INSPECTION

Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 07/19/2018 1ST RE-INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 06/27/2019 ROUTINE INSPECTION

Violations

WETZEL'S PRETZELS **4750 N DIVISION ST 5535/**

Inspection Date: 08/17/2017 ROUTINE INSPECTION

Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 25 Toxic substances properly identified, stored, used
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 10/05/2017 ROUTINE INSPECTION

Violations

- 37 In-use utensils properly stored

Inspection Date: 09/26/2018 ROUTINE INSPECTION

Violations

WHEELERS FARM MARKET **21005 E TRENT AVE**

Inspection Date: 11/14/2018 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 43 Non food-contact surfaces maintained and clean

Whim Wine Bar **808 W Main ST 108**

Inspection Date: 07/25/2019 PRE OPERATIONAL

Violations

Whip it A-Latte **1602 N Ash**

Inspection Date: 04/23/2018 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 34 Wiping cloths properly used, stored; proper sanitizer

Whistle Punk Brewing **122 S Monroe A**

Inspection Date: 05/17/2019 PRE OPERATIONAL

Violations

WHISTLE STOP COFFEE SHOP **16409 E SPRAGUE AVE**

Inspection Date: 01/08/2018 ROUTINE INSPECTION

Violations

Inspection Date: 02/15/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
-

Facility **WHITE DOG COFFEE DBA SIPZ COFFEE** **Address** **1014 N PINES RD**

Inspection Date: 03/29/2018 ROUTINE INSPECTION
Violations

Inspection Date: 01/29/2019 ROUTINE INSPECTION
Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

White Dog Coffee **2135 W Northwest BLVD**

Inspection Date: 10/23/2018 PRE OPERATIONAL
Violations

Inspection Date: 11/21/2018 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 39 Single-use and single-service articles properly stored, used

WHITEDOG COFFEE **2909 E 57TH AVE**

Inspection Date: 05/17/2018 ROUTINE INSPECTION
Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 07/25/2019 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities

WHITLEY OIL #5 **23312 N HIGHWAY 395**

Inspection Date: 06/13/2018 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 07/13/2018 1ST RE-INSPECTION
Violations

Inspection Date: 03/26/2019 ROUTINE INSPECTION
Violations

WILD BILL'S LONGBAR **405 1ST ST**

Inspection Date: 08/22/2018 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 32 Insects, rodents, animals not present; entrance controlled

Inspection Date: 08/07/2019 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 34 Wiping cloths properly used, stored; proper sanitizer

WILD DAWGS **102 N HOWARD ST**

Inspection Date: 11/14/2018 ROUTINE INSPECTION
Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 37 In-use utensils properly stored

Inspection Date: 08/07/2019 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 34 Wiping cloths properly used, stored; proper sanitizer
- 41 Warewashing facilities properly installed, maintained, used; test strips available and used

Facility **Address**
WILD SAGE AMERICAN BISTRO **916 W 2ND AVE**

Inspection Date: 12/18/2017 ROUTINE INSPECTION

- Violations
05 Proper barriers used to prevent bare hand contact with ready-to-eat foods

Inspection Date: 06/18/2018 ROUTINE INSPECTION

- Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 12/07/2018 ROUTINE INSPECTION

Violations

Inspection Date: 05/14/2019 ROUTINE INSPECTION

- Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
-

WILEY'S DOWNTOWN BISTRO **115 N WASHINGTON AVE**

Inspection Date: 10/03/2017 ROUTINE INSPECTION

- Violations
14 Raw meats below or away from ready-to-eat food; species separated
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33 Potential food contamination prevented during delivery, preparation, storage, display
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 11/09/2017 1ST RE-INSPECTION

Violations

Inspection Date: 06/30/2018 ROUTINE INSPECTION

- Violations
06 Adequate handwashing facilities
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 07/23/2018 ROUTINE INSPECTION

- Violations
02 Food worker cards current for all food workers; new food workers trained
04 Hands washed as required
25 Toxic substances properly identified, stored, used

Inspection Date: 12/03/2018 ROUTINE INSPECTION

- Violations
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 01/31/2019 ROUTINE INSPECTION

Violations

Inspection Date: 06/07/2019 ROUTINE INSPECTION

Violations

WILLIAMS SONOMA #397 **818 W MAIN AVE 110**

Inspection Date: 04/03/2018 ROUTINE INSPECTION

- Violations
14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 04/29/2019 ROUTINE INSPECTION

- Violations
06 Adequate handwashing facilities
-

Facility **WINCO FOODS #68** **Address** **9257 N NEVADA ST**

Inspection Date: 08/10/2017 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 03/08/2018 ROUTINE INSPECTION

- Violations
- 04 Hands washed as required
 - 16 Proper cooling procedures
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 04/06/2018 1ST RE-INSPECTION

Violations

Inspection Date: 04/12/2018 PRE OPERATIONAL

Violations

Inspection Date: 05/31/2018 ROUTINE INSPECTION

Violations

Inspection Date: 11/14/2018 ROUTINE INSPECTION

Violations

Inspection Date: 05/15/2019 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

WINCO FOODS #68 **9257 N NEVADA ST**

Inspection Date: 08/01/2018 ROUTINE INSPECTION

Violations

WINCO FOODS #70 **9718 E SPRAGUE AVE**

Inspection Date: 02/05/2018 ROUTINE INSPECTION

Violations

Inspection Date: 03/27/2018 ROUTINE INSPECTION

Violations

Inspection Date: 10/10/2018 ROUTINE INSPECTION

- Violations
- 14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 12/11/2018 ROUTINE INSPECTION

Violations

Inspection Date: 03/06/2019 ROUTINE INSPECTION

Violations

Inspection Date: 05/14/2019 ROUTINE INSPECTION

- Violations
- 25 Toxic substances properly identified, stored, used

Inspection Date: 06/19/2019 ROUTINE INSPECTION

Violations

WINGATE BY WYNDHAM, JIM PATTEN **2726 N FLINT RD**

Inspection Date: 01/02/2018 ROUTINE INSPECTION

Violations

Inspection Date: 02/27/2019 ROUTINE INSPECTION

- Violations
- 34 Wiping cloths properly used, stored; proper sanitizer

Facility **WINGSTOP** **Address** **9333 N NEWPORT HWY**

Inspection Date: 01/04/2018 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 25 Toxic substances properly identified, stored, used
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 02/06/2018 1ST RE-INSPECTION

- Violations
- 16 Proper cooling procedures
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 02/15/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 02/20/2018 2ND RE-INSPECTION

Violations

Inspection Date: 03/13/2018 FOLLOW-UP INSPECTION

Violations

Inspection Date: 07/24/2018 ROUTINE INSPECTION

- Violations
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 01/29/2019 ROUTINE INSPECTION

Violations

Inspection Date: 06/26/2019 ROUTINE INSPECTION

- Violations
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
-

WISCONSINBURGER **916 S HATCH ST**

Inspection Date: 03/01/2018 ROUTINE INSPECTION

Violations

Inspection Date: 09/24/2018 ROUTINE INSPECTION

Violations

Inspection Date: 01/23/2019 ROUTINE INSPECTION

- Violations
- 43 Non food-contact surfaces maintained and clean
-

WOLFFY'S HAMBURGERS **1229 N HAMILTON ST**

Inspection Date: 10/10/2018 ROUTINE INSPECTION

- Violations
- 25 Toxic substances properly identified, stored, used
 - 34 Wiping cloths properly used, stored; proper sanitizer
 - 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 08/06/2019 ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
 - 06 Adequate handwashing facilities
-

Facility **Address**
Wolffy's **12807 W 14th AVE**

Inspection Date: 05/23/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 25 Toxic substances properly identified, stored, used
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 01/29/2019 ROUTINE INSPECTION

Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 19 No room temperature storage; proper use of time as a control, procedures available
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 02/27/2019 1ST RE-INSPECTION

Violations

WOLFGANG PUCK PIZZA **702 E DESMET AVE**

Inspection Date: 11/15/2017 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 03/20/2018 ROUTINE INSPECTION

Violations

- 19 No room temperature storage; proper use of time as a control, procedures available

Inspection Date: 04/24/2018 1ST RE-INSPECTION

Violations

Inspection Date: 01/24/2019 PRE OPERATIONAL

Violations

Woman's Club of Spokane **1428 W 9th AVE**

Inspection Date: 05/31/2018 EDUCATIONAL VISIT

Violations

WOMEN & CHILDREN'S FREE RESTAURANT & Community Kitche **1408 N WASHINGTON ST**

Inspection Date: 09/27/2017 ROUTINE INSPECTION

Violations

Inspection Date: 06/01/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 07/26/2019 ROUTINE INSPECTION

Violations

Facility **Address**
WOMEN & CHILDREN'S FREE RESTAURANT & Community Kitche **1408 N WASHINGTON ST**

Inspection Date: 10/31/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 06/08/2018 ROUTINE INSPECTION

Violations

Inspection Date: 11/08/2018 ROUTINE INSPECTION

Violations

- 37 In-use utensils properly stored

Inspection Date: 03/29/2019 ROUTINE INSPECTION

Violations

Inspection Date: 07/26/2019 ROUTINE INSPECTION

Violations

WONDERLAND FAMILY FUN CENTER **10515 N DIVISION ST**

Inspection Date: 08/07/2017 EDUCATIONAL VISIT

Violations

Inspection Date: 08/18/2017 1ST RE-INSPECTION

Violations

Inspection Date: 09/13/2018 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 08/22/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 37 In-use utensils properly stored
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

WOODSHED BAR & GRILL **3207 E SPRAGUE AVE**

Inspection Date: 12/15/2017 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 43 Non food-contact surfaces maintained and clean
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 12/26/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 10 Food in good condition, safe and unadulterated; approved additives
- 34 Wiping cloths properly used, stored; proper sanitizer
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 43 Non food-contact surfaces maintained and clean
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Facility

Address

XTREME ESPRESSO

1228 W NORTHWEST BLVD

Inspection Date: 08/23/2018 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

Inspection Date: 03/13/2019 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

07 Food obtained from approved source

Inspection Date: 03/27/2019 SITE VISIT

Violations

Inspection Date: 04/11/2019 1ST RE-INSPECTION

Violations

Ya Ya Brewing Company

11712 E Montgomery DR F1-3

Inspection Date: 05/09/2019 PRE OPERATIONAL

Violations

Facility **Address**
YARDS BRUNCHEON **1248 W SUMMIT PKY**

Inspection Date: 10/26/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 37 In-use utensils properly stored

Inspection Date: 04/04/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 38 Utensils, equipment, linens properly stored, used, handled
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 10/30/2018 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 06 Adequate handwashing facilities
- 19 No room temperature storage; proper use of time as a control, procedures available
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 11/14/2018 1ST RE-INSPECTION

Violations

- 04 Hands washed as required
- 19 No room temperature storage; proper use of time as a control, procedures available
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 11/28/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 11/29/2018 2ND RE-INSPECTION

Violations

Inspection Date: 12/28/2018 FOLLOW-UP INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 39 Single-use and single-service articles properly stored, used
- 41 Warewashing facilities properly installed, maintained, used; test strips available and used

Inspection Date: 04/02/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored

Inspection Date: 08/05/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used

YOKE'S #8 **12825 W Sunset HWY**

Inspection Date: 03/07/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 06/21/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 01/10/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 04/25/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
 - 39 Single-use and single-service articles properly stored, used
 - 45 Sewage, wastewater properly disposed
-

Facility

YOKE'S #003

Address

210 E NORTH FOOTHILLS DR

Inspection Date: 11/15/2017 ROUTINE INSPECTION

Violations

Inspection Date: 05/24/2018 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
- 41 Warewashing facilities properly installed, maintained, used; test strips available and used
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 08/10/2018 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 31 Food Properly labeled
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 06/28/2019 ROUTINE INSPECTION

Violations

Inspection Date: 08/27/2019 ROUTINE INSPECTION

Violations

Facility
YOKE'S #003

Address
210 E NORTH FOOTHILLS DR

Inspection Date: 09/15/2017 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 10/12/2017 1ST RE-INSPECTION

Violations

- 16 Proper cooling procedures
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 10/23/2017 EDUCATIONAL VISIT

Violations

Inspection Date: 10/26/2017 2ND RE-INSPECTION

Violations

Inspection Date: 11/15/2017 FOLLOW-UP INSPECTION

Violations

- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 02/06/2018 ROUTINE INSPECTION

Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 03/08/2018 1ST RE-INSPECTION

Violations

Inspection Date: 05/24/2018 ROUTINE INSPECTION

Violations

- 37 In-use utensils properly stored
- 39 Single-use and single-service articles properly stored, used
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 08/10/2018 ROUTINE INSPECTION

Violations

Inspection Date: 04/12/2019 ROUTINE INSPECTION

Violations

Inspection Date: 06/28/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 08/27/2019 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
-

Facility
YOKE'S #7

Address
810 S MAIN ST

Inspection Date: 02/01/2018 ROUTINE INSPECTION
Violations

Inspection Date: 05/24/2018 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 09/26/2018 ROUTINE INSPECTION
Violations
49 Adequate ventilation, lighting; designated areas used

Inspection Date: 12/04/2018 ROUTINE INSPECTION
Violations

Inspection Date: 04/10/2019 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
41 Warewashing facilities properly installed, maintained, used; test strips available and used
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 06/20/2019 ROUTINE INSPECTION
Violations

YOKE'S #8 **12825 W SUNSET HWY**

Inspection Date: 08/23/2017 1ST RE-INSPECTION
Violations

Inspection Date: 11/14/2017 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
33 Potential food contamination prevented during delivery, preparation, storage, display
42 Food-contact surfaces maintained, cleaned, sanitized
43 Non food-contact surfaces maintained and clean

Inspection Date: 12/12/2017 1ST RE-INSPECTION
Violations
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)

Inspection Date: 12/18/2017 EDUCATIONAL VISIT
Violations

Inspection Date: 12/20/2017 2ND RE-INSPECTION
Violations

Inspection Date: 01/17/2018 FOLLOW-UP INSPECTION
Violations

Inspection Date: 05/24/2018 ROUTINE INSPECTION
Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
25 Toxic substances properly identified, stored, used

Inspection Date: 07/30/2018 ROUTINE INSPECTION
Violations
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 08/28/2018 1ST RE-INSPECTION
Violations

Inspection Date: 10/04/2018 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 03/12/2019 ROUTINE INSPECTION
Violations
38 Utensils, equipment, linens properly stored, used, handled

<u>Facility</u>	<u>Address</u>
YOKE'S #9	3321 W INDIAN TRAIL RD
Inspection Date: 08/15/2017	ROUTINE INSPECTION
Violations	
Inspection Date: 03/23/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 08/20/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 11/02/2018	ROUTINE INSPECTION
Violations	
16	Proper cooling procedures
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 11/29/2018	1ST RE-INSPECTION
Violations	
Inspection Date: 04/01/2019	ROUTINE INSPECTION
Violations	

YOKE'S FRESH MARKET #10	14202 N MARKET ST
Inspection Date: 01/05/2018	ROUTINE INSPECTION
Violations	
Inspection Date: 04/26/2018	ROUTINE INSPECTION
Violations	
43	Non food-contact surfaces maintained and clean
Inspection Date: 09/04/2018	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 04/24/2019	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities

YOKE'S FRESH MARKET #11	9329 E MONTGOMERY AVE
Inspection Date: 05/07/2018	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
31	Food Properly labeled
33	Potential food contamination prevented during delivery, preparation, storage, display
40	Food and nonfood surfaces properly used and constructed; cleanable
43	Non food-contact surfaces maintained and clean
Inspection Date: 06/05/2018	1ST RE-INSPECTION
Violations	
Inspection Date: 08/06/2018	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
Inspection Date: 07/17/2019	ROUTINE INSPECTION
Violations	

Facility
YOKE'S FRESH MARKET #11

Address
9329 E MONTGOMERY AVE

Inspection Date: 06/05/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 06/12/2018 EDUCATIONAL VISIT

Violations

Inspection Date: 07/03/2018 1ST RE-INSPECTION

Violations

Inspection Date: 10/22/2018 ROUTINE INSPECTION

Violations

- 43 Non food-contact surfaces maintained and clean

Inspection Date: 05/02/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 42 Food-contact surfaces maintained, cleaned, sanitized

Yoke's Fresh Market #16

1233 N LIBERTY LAKE RD

Inspection Date: 08/28/2017 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 20 Proper reheating procedures for hot holding

Inspection Date: 09/12/2017 1ST RE-INSPECTION

Violations

Inspection Date: 02/27/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 04/03/2018 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; test strips available and used
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 10/05/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 11/30/2018 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 30 Proper thawing methods used
- 31 Food Properly labeled

Inspection Date: 12/28/2018 1ST RE-INSPECTION

Violations

Inspection Date: 04/01/2019 ROUTINE INSPECTION

Violations

- 31 Food Properly labeled

Inspection Date: 04/12/2019 ROUTINE INSPECTION

Violations

- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
 - 14 Raw meats below or away from ready-to-eat food; species separated
-

Facility
YOKE'S FRESH MARKET #18

Address
13014 E SPRAGUE AVE

Inspection Date: 09/25/2017 ROUTINE INSPECTION
Violations

Inspection Date: 11/27/2017 ROUTINE INSPECTION
Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 22 Accurate thermometer provided and used to evaluate temperature of PHF

Inspection Date: 12/13/2017 1ST RE-INSPECTION
Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)

Inspection Date: 12/19/2017 EDUCATIONAL VISIT
Violations

Inspection Date: 12/20/2017 2ND RE-INSPECTION
Violations

Inspection Date: 01/10/2018 SITE VISIT
Violations

Inspection Date: 01/17/2018 FOLLOW-UP INSPECTION
Violations

- 06 Adequate handwashing facilities

Inspection Date: 05/07/2018 ROUTINE INSPECTION
Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 07/25/2018 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
- 27 Variance obtained for specialized processing methods (e.g ROP)
- 31 Food Properly labeled
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 39 Single-use and single-service articles properly stored, used
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 08/22/2018 1ST RE-INSPECTION
Violations

- 31 Food Properly labeled

Inspection Date: 10/23/2018 ROUTINE INSPECTION
Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 11/29/2018 ROUTINE INSPECTION
Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 31 Food Properly labeled
- 45 Sewage, wastewater properly disposed

Inspection Date: 12/27/2018 1ST RE-INSPECTION
Violations

Inspection Date: 06/10/2019 ROUTINE INSPECTION
Violations

- 29 Adequate equipment for temperature control
 - 37 In-use utensils properly stored
-

Facility
YOKE'S FRESH MARKET #18

Address
13014 E SPRAGUE AVE

Inspection Date: 09/25/2017 ROUTINE INSPECTION

Violations

- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 10/23/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 34 Wiping cloths properly used, stored; proper sanitizer
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 06/10/2019 ROUTINE INSPECTION

Violations

YOKE'S FRESH MARKET #19

4235 S CHENEY- SPOKANE RD

Inspection Date: 08/17/2017 ROUTINE INSPECTION

Violations

- 43 Non food-contact surfaces maintained and clean

Inspection Date: 01/22/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 03/08/2018 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 05/25/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 06/21/2018 1ST RE-INSPECTION

Violations

Inspection Date: 08/22/2018 ROUTINE INSPECTION

Violations

- 37 In-use utensils properly stored

Inspection Date: 09/19/2018 ROUTINE INSPECTION

Violations

Inspection Date: 03/13/2019 ROUTINE INSPECTION

Violations

- 43 Non food-contact surfaces maintained and clean

Inspection Date: 04/03/2019 ROUTINE INSPECTION

Violations

Inspection Date: 07/16/2019 ROUTINE INSPECTION

Violations

- 43 Non food-contact surfaces maintained and clean
-

Facility
YOKE'S FRESH MARKET #20

Address
4 CHENEY-SPOKANE RD

Inspection Date: 08/28/2017 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 01/22/2018 ROUTINE INSPECTION

Violations

- 43 Non food-contact surfaces maintained and clean

Inspection Date: 03/14/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored

Inspection Date: 04/09/2018 1ST RE-INSPECTION

Violations

Inspection Date: 07/20/2018 ROUTINE INSPECTION

Violations

Inspection Date: 09/11/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 10/11/2018 1ST RE-INSPECTION

Violations

Inspection Date: 10/22/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 27 Variance obtained for specialized processing methods (e.g ROP)

Inspection Date: 01/07/2019 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 03/13/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 06/18/2019 ROUTINE INSPECTION

Violations

Inspection Date: 08/19/2019 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 43 Non food-contact surfaces maintained and clean

Yummy Ice Cream Rolls

1601 N Division ST B

Inspection Date: 03/19/2018 PRE OPERATIONAL

Violations

Inspection Date: 04/09/2018 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 02/07/2019 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 38 Utensils, equipment, linens properly stored, used, handled
-

Facility **ZELIA'S** **Address** **415 N SULLIVAN RD**

Inspection Date: 06/19/2018 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 10/12/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 04/15/2019 ROUTINE INSPECTION

Violations

ZIP TRIP #24 **4807 W NINE MILE RD**

Inspection Date: 08/24/2018 ROUTINE INSPECTION

Violations

Inspection Date: 07/29/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used

ZIP TRIP #25 **15019 E TRENT AVE**

Inspection Date: 08/17/2018 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 39 Single-use and single-service articles properly stored, used
- 43 Non food-contact surfaces maintained and clean

ZIP TRIP #26 **3030 E EUCLID AVE**

Inspection Date: 08/30/2017 ROUTINE INSPECTION

Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)

Inspection Date: 09/29/2017 1ST RE-INSPECTION

Violations

Inspection Date: 12/19/2018 ROUTINE INSPECTION

Violations

ZIP TRIP #27 **2103 W NORTHWEST BLVD**

Inspection Date: 05/25/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used

ZIP TRIP #28 **711 W HASTINGS**

Inspection Date: 02/22/2018 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 03/20/2019 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer

Facility **Address**
ZIP TRIP #29 **15504 E 4TH AVE**

Inspection Date: 08/29/2017 ROUTINE INSPECTION
Violations

Inspection Date: 08/21/2018 ROUTINE INSPECTION
Violations

- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 07/18/2019 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities

ZIP TRIP #34 **1418 S GARFIELD RD**

Inspection Date: 02/20/2018 ROUTINE INSPECTION
Violations

Inspection Date: 03/11/2019 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 37 In-use utensils properly stored
- 43 Non food-contact surfaces maintained and clean

ZIP TRIP #35 **909 N DIVISION ST**

Inspection Date: 01/08/2018 ROUTINE INSPECTION
Violations

- 34 Wiping cloths properly used, stored; proper sanitizer
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 02/28/2019 ROUTINE INSPECTION
Violations

ZIP TRIP #36 **2005 N HAMILTON ST**

Inspection Date: 05/22/2018 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)

Inspection Date: 06/18/2018 1ST RE-INSPECTION
Violations

Inspection Date: 02/01/2019 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used
- 39 Single-use and single-service articles properly stored, used

ZIP TRIP #37 **2020 W FRANCIS**

Inspection Date: 02/16/2018 ROUTINE INSPECTION
Violations

Inspection Date: 04/18/2019 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained

Facility **Address**
ZIP TRIP GROCERY # 8 **1421 N PINES RD**

Inspection Date: 09/25/2017 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 08/13/2018 ROUTINE INSPECTION

Violations
39 Single-use and single-service articles properly stored, used

Inspection Date: 08/23/2019 ROUTINE INSPECTION

Violations

ZIP TRIP GROCERY #10 CENEX **1503 E ILLINOIS AVE**

Inspection Date: 03/28/2018 ROUTINE INSPECTION

Violations
14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 06/21/2019 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities

ZIP TRIP GROCERY #12 **3921 E Mt Spokane Park MT**

Inspection Date: 10/23/2018 ROUTINE INSPECTION

Violations
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33 Potential food contamination prevented during delivery, preparation, storage, display
43 Non food-contact surfaces maintained and clean

Inspection Date: 11/19/2018 1ST RE-INSPECTION

Violations

Inspection Date: 08/21/2019 ROUTINE INSPECTION

Violations
33 Potential food contamination prevented during delivery, preparation, storage, display
43 Non food-contact surfaces maintained and clean

ZIP TRIP GROCERY #13 **2820 E 57TH AVE**

Inspection Date: 10/31/2017 ROUTINE INSPECTION

Violations
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 05/30/2018 ROUTINE INSPECTION

Violations

Inspection Date: 07/25/2019 ROUTINE INSPECTION

Violations
37 In-use utensils properly stored

ZIP TRIP GROCERY #14 **1403 N MULLAN RD**

Inspection Date: 08/16/2018 ROUTINE INSPECTION

Violations
06 Adequate handwashing facilities
22 Accurate thermometer provided and used to evaluate temperature of PHF
33 Potential food contamination prevented during delivery, preparation, storage, display
43 Non food-contact surfaces maintained and clean
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 09/13/2018 1ST RE-INSPECTION

Violations

ZIP TRIP GROCERY #15 **8215 E TRENT AVE**

Inspection Date: 04/02/2018 ROUTINE INSPECTION

Violations
43 Non food-contact surfaces maintained and clean

Inspection Date: 08/26/2019 ROUTINE INSPECTION

Violations

Facility **Address**
ZIP TRIP GROCERY #2 **1523 W 10TH AVE**
Inspection Date: 10/09/2018 ROUTINE INSPECTION
Violations

ZIP TRIP GROCERY #4 **1023 W WELLESLEY AVE**
Inspection Date: 01/08/2018 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display
37 In-use utensils properly stored

Inspection Date: 03/08/2019 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
25 Toxic substances properly identified, stored, used
33 Potential food contamination prevented during delivery, preparation, storage, display
43 Non food-contact surfaces maintained and clean

Inspection Date: 04/08/2019 1ST RE-INSPECTION
Violations

ZIP TRIP GROCERY #5 **7902 N DIVISION ST**
Inspection Date: 06/08/2018 ROUTINE INSPECTION
Violations
14 Raw meats below or away from ready-to-eat food; species separated
25 Toxic substances properly identified, stored, used
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 07/29/2019 ROUTINE INSPECTION
Violations

ZIP TRIP GROCERY #6 **1712 N DIVISION ST**
Inspection Date: 03/29/2018 ROUTINE INSPECTION
Violations
14 Raw meats below or away from ready-to-eat food; species separated
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)

Inspection Date: 04/25/2018 1ST RE-INSPECTION
Violations

Inspection Date: 02/20/2019 ROUTINE INSPECTION
Violations
39 Single-use and single-service articles properly stored, used

ZIP TRIP GROCERY #7 **10708 E SPRAGUE AVE**
Inspection Date: 01/31/2018 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 04/04/2019 ROUTINE INSPECTION
Violations
41 Warewashing facilities properly installed, maintained, used; test strips available and used

ZIP TRIP STORE #11 **22304 E APPLEWAY AVE**
Inspection Date: 08/10/2018 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 08/13/2019 ROUTINE INSPECTION
Violations

Facility **Address**
ZIP'S - TL **2125 E SPRAGUE AVE**

Inspection Date: 02/02/2018 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 06/06/2019 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
-

ZIP'S DRIVE IN- ALC FOODS LLC. **725 E FRANCIS AVE**

Inspection Date: 06/11/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 03/25/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
-

ZIP'S DRIVE- IN INC. **911 1ST ST**

Inspection Date: 06/12/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 36 Proper eating, tasting, drinking, or tobacco use
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 04/22/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
 - 14 Raw meats below or away from ready-to-eat food; species separated
 - 25 Toxic substances properly identified, stored, used
-

ZIP'S DRIVE IN **11222 E SPRAGUE AVE**

Inspection Date: 01/23/2018 ROUTINE INSPECTION

Violations

Inspection Date: 03/01/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 36 Proper eating, tasting, drinking, or tobacco use
-

Facility **Address**
ZIP'S DRIVE IN **13621 E TRENT AVE**

Inspection Date: 10/16/2017 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 01/26/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; proper sanitizer
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 03/05/2018 1ST RE-INSPECTION

Violations

Inspection Date: 12/11/2018 SITE VISIT

Violations

Inspection Date: 02/11/2019 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

ZIP'S DRIVE IN **10125 N DIVISION ST**

Inspection Date: 11/14/2018 ROUTINE INSPECTION

Violations

Inspection Date: 08/21/2019 ROUTINE INSPECTION

Violations

ZIP'S DRIVE IN **12421 W SUNSET HWY**

Inspection Date: 05/30/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 06/27/2018 1ST RE-INSPECTION

Violations

Inspection Date: 04/16/2019 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures
- 37 In-use utensils properly stored

Inspection Date: 05/16/2019 1ST RE-INSPECTION

Violations

Facility **Address**
ZIP'S DRIVE IN **12218 N MARKET**

Inspection Date: 08/17/2017 ROUTINE INSPECTION
Violations

Inspection Date: 08/14/2018 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 08/22/2019 ROUTINE INSPECTION
Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

ZIP'S DRIVE INN **1320 N DIVISION ST**

Inspection Date: 12/01/2017 SITE VISIT
Violations

Inspection Date: 05/29/2018 ROUTINE INSPECTION
Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 02/20/2019 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 43 Non food-contact surfaces maintained and clean

ZIP'S DRIVE-IN **6525 E BROADWAY AVE**

Inspection Date: 12/07/2017 ROUTINE INSPECTION
Violations

- 43 Non food-contact surfaces maintained and clean

Inspection Date: 01/25/2019 ROUTINE INSPECTION
Violations

ZIP'S DRIVE-IN **1604 W FRANCIS AVE**

Inspection Date: 01/03/2018 ROUTINE INSPECTION
Violations

Inspection Date: 02/04/2019 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)

Inspection Date: 03/04/2019 1ST RE-INSPECTION
Violations

ZIP'S DRIVE-IN **1018 W NORTHWEST BLVD**

Inspection Date: 04/26/2018 ROUTINE INSPECTION
Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 22 Accurate thermometer provided and used to evaluate temperature of PHF
- 30 Proper thawing methods used

Inspection Date: 05/25/2018 1ST RE-INSPECTION
Violations

ZIP'S DRIVE-IN **223 S LINCOLN ST**

Inspection Date: 01/11/2018 ROUTINE INSPECTION
Violations

- 39 Single-use and single-service articles properly stored, used

Inspection Date: 01/16/2019 ROUTINE INSPECTION
Violations

- 49 Adequate ventilation, lighting; designated areas used

Facility **Address**
ZIP'S DRIVE-IN **5901 E TRENT AVE**

Inspection Date: 10/20/2017 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 11/28/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 33 Potential food contamination prevented during delivery, preparation, storage, display

ZIP'S FAMILY DRIVE IN **1005 S MAIN**

Inspection Date: 10/06/2017 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 11/02/2018 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 05/21/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

ZIP'S RESTAURANT **15808 E SPRAGUE AVE**

Inspection Date: 01/18/2018 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 04/18/2019 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

ZIP'S RESTAURANT **3212 N MARKET ST**

Inspection Date: 11/14/2017 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 08/03/2018 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

ZIP'S **3204 N MONROE ST**

Inspection Date: 03/30/2018 ROUTINE INSPECTION

Violations

- 04 Hands washed as required

Inspection Date: 04/16/2019 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained

Facility
ZOLA

Address
22 W MAIN AVE

Inspection Date: 09/20/2017 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 15 Proper handling of pooled eggs
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; proper sanitizer
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 03/28/2018 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 38 Utensils, equipment, linens properly stored, used, handled
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 10/04/2018 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 03/13/2019 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

Zona Blanca **154 S Madison ST**

Inspection Date: 08/02/2017 ROUTINE INSPECTION

Violations

Inspection Date: 07/12/2018 ROUTINE INSPECTION

Violations

Inspection Date: 10/11/2018 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
-