



Spokane Regional Health District

Food Inspection Violations

10/31/2022 to 11/1/2024

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

Inspection reports are listed in alphabetical order.

For frequently asked questions about inspections, please return to the previous page.

<u>Facility</u>	<u>Address</u>
1902 Coffee Co	11515 W Sunset HWY
Inspection Date: 11/01/2024 ROUTINE INSPECTION	
Violations	
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2ND BASE ESPRESSO	3001 E SANSON AVE
Inspection Date: 08/18/2023 ROUTINE INSPECTION	
Violations	
02 Food worker cards current for all food workers; new food workers trained	
26 Compliance with valid permit; operating and risk control plans, and required written procedures	
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3 Ninjas	21802 E Indiana AVE
Inspection Date: 05/01/2023 ROUTINE INSPECTION	
Violations	
Inspection Date: 09/26/2023 ROUTINE INSPECTION	
Violations	
26 Compliance with valid permit; operating and risk control plans, and required written procedures	
30 Proper thawing methods used	
Inspection Date: 03/27/2024 ROUTINE INSPECTION	
Violations	
Inspection Date: 09/09/2024 ROUTINE INSPECTION	
Violations	
<hr/>	
4 SEASONS COFFEE ROASTERS	12410 E Indiana AVE A
Inspection Date: 03/10/2023 ROUTINE INSPECTION	
Violations	
Inspection Date: 02/02/2024 ROUTINE INSPECTION	
Violations	
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45 Degree Brewhouse	10421 E Sprague AVE
Inspection Date: 11/16/2022 ROUTINE INSPECTION	
Violations	
Inspection Date: 10/19/2023 ROUTINE INSPECTION	
Violations	
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av	
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509 DINE	221 W 1st AVE #D
Inspection Date: 06/06/2023 ROUTINE INSPECTION	
Violations	
Inspection Date: 10/04/2024 ROUTINE INSPECTION	
Violations	
01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta	
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Facility**Address****509 Dine****221 W 1st AVE**

Inspection Date: 07/15/2023 ROUTINE INSPECTION
Violations

Inspection Date: 07/11/2024 ROUTINE INSPECTION
Violations

509Snax**4750 N Division ST 2150**

Inspection Date: 01/18/2024 PRE OPERATIONAL
Violations

Inspection Date: 02/21/2024 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

7 J's BBQ**14700 E Indiana AVE 120**

Inspection Date: 06/15/2023 ROUTINE INSPECTION
Violations

Inspection Date: 08/29/2024 ROUTINE INSPECTION
Violations

7TH RAIL**1911 N MAPLE ST**

Inspection Date: 09/12/2023 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 10 Food in good condition, safe and unadulterated; approved additives
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

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

Inspection Date: 09/13/2023 ROUTINE INSPECTION
Violations

Inspection Date: 09/11/2024 ROUTINE INSPECTION
Violations

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

Inspection Date: 05/01/2023 ROUTINE INSPECTION
Violations

Inspection Date: 06/10/2024 ROUTINE INSPECTION
Violations

Facility**Address****Ace Sushi @ Rosauer's #26****2610 E 29th AVE**

Inspection Date: 09/19/2023 PRE OPERATIONAL
Violations

Inspection Date: 10/19/2023 ROUTINE INSPECTION
Violations

Inspection Date: 04/08/2024 ROUTINE INSPECTION
Violations

Inspection Date: 09/17/2024 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 27 Compliance with variance; specialized processes; HACCP plan
- 37 In-use utensils properly stored

Ace Sushi @ Rosauers #34**830 E 29th AVE**

Inspection Date: 11/21/2023 ROUTINE INSPECTION
Violations

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

Ace Sushi @ Rosauers**926 S Monroe ST**

Inspection Date: 04/17/2023 ROUTINE INSPECTION
Violations

- 31 Food properly labeled; proper date marking

Inspection Date: 11/16/2023 ROUTINE INSPECTION
Violations

Inspection Date: 05/16/2024 ROUTINE INSPECTION
Violations

Inspection Date: 10/15/2024 ROUTINE INSPECTION
Violations

ACE Sushi**210 N Foothills DR**

Inspection Date: 03/07/2023 ROUTINE INSPECTION
Violations

Inspection Date: 08/23/2023 ROUTINE INSPECTION
Violations

Inspection Date: 02/28/2024 ROUTINE INSPECTION
Violations

- 04 Hands washed as required

Inspection Date: 09/24/2024 ROUTINE INSPECTION
Violations

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

Facility**Address****ACE Sushi****1233 N Liberty Lake RD**

Inspection Date: 11/16/2022 ROUTINE INSPECTION

Violations

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

Inspection Date: 05/01/2023 ROUTINE INSPECTION

Violations

27 Compliance with variance; specialized processes; HACCP plan

Inspection Date: 09/26/2023 ROUTINE INSPECTION

Violations

Inspection Date: 03/26/2024 ROUTINE INSPECTION

Violations

14 Raw meats below or away from ready-to-eat food; species separated**27** Compliance with variance; specialized processes; HACCP plan

Inspection Date: 09/12/2024 ROUTINE INSPECTION

Violations

ACE Sushi**14202 N Market**

Inspection Date: 11/16/2022 ROUTINE INSPECTION

Violations

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

Inspection Date: 05/25/2023 ROUTINE INSPECTION

Violations

02 Food worker cards current for all food workers; new food workers trained**44** Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 10/17/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 05/21/2024 ROUTINE INSPECTION

Violations

Inspection Date: 10/08/2024 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities**27** Compliance with variance; specialized processes; HACCP plan**34** Wiping cloths properly used, stored; sanitizer concentration**ACE Sushi****4235 Cheney Spokane RD**

Inspection Date: 01/18/2023 ROUTINE INSPECTION

Violations

Inspection Date: 07/20/2023 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

Inspection Date: 02/14/2024 ROUTINE INSPECTION

Violations

Inspection Date: 09/12/2024 ROUTINE INSPECTION

Violations

Facility**Address****ACE Sushi****10618 E Sprague AVE**Inspection Date: 12/09/2022 ROUTINE INSPECTION
ViolationsInspection Date: 05/09/2023 ROUTINE INSPECTION
Violations

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

Inspection Date: 12/18/2023 ROUTINE INSPECTION
Violations

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

Inspection Date: 06/17/2024 ROUTINE INSPECTION
Violations

ACE Sushi**1724 W Francis AVE**Inspection Date: 11/02/2022 ROUTINE INSPECTION
ViolationsInspection Date: 03/10/2023 ROUTINE INSPECTION
ViolationsInspection Date: 09/14/2023 ROUTINE INSPECTION
ViolationsInspection Date: 04/09/2024 ROUTINE INSPECTION
ViolationsInspection Date: 09/19/2024 ROUTINE INSPECTION
Violations

ADELO'S PIZZA, PASTA & PINTS**8801 N INDIAN TRAIL RD G**Inspection Date: 03/07/2023 ROUTINE INSPECTION
Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 08/08/2023 ROUTINE INSPECTION
ViolationsInspection Date: 03/14/2024 ROUTINE INSPECTION
ViolationsInspection Date: 10/31/2024 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 43 Non food-contact surfaces maintained and clean

ADVENT LUTHERAN CHURCH**13009 E BROADWAY AVE**Inspection Date: 10/06/2023 ROUTINE INSPECTION
Violations

ADVENTIST BOOK CENTER**3715 S GROVE RD**Inspection Date: 07/25/2023 ROUTINE INSPECTION
ViolationsInspection Date: 03/26/2024 ROUTINE INSPECTION
Violations

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

Inspection Date: 01/26/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 07/17/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 03/08/2024 ROUTINE INSPECTION
 Violations

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

Inspection Date: 09/17/2024 ROUTINE INSPECTION
 Violations

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

Inspection Date: 02/09/2023 ROUTINE INSPECTION
 Violations

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

Inspection Date: 09/26/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 05/08/2024 ROUTINE INSPECTION
 Violations

Inspection Date: 08/23/2024 ROUTINE INSPECTION
 Violations

AFC Sushi @ Albertson's #265**6520 N Nevada ST**

Inspection Date: 02/21/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 07/31/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 02/08/2024 ROUTINE INSPECTION
 Violations

Inspection Date: 08/27/2024 ROUTINE INSPECTION
 Violations

02 Food worker cards current for all food workers; new food workers trained
 26 Compliance with valid permit; operating and risk control plans, and required written procedures

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

Inspection Date: 02/28/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 07/28/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 02/02/2024 ROUTINE INSPECTION
 Violations

Inspection Date: 10/17/2024 ROUTINE INSPECTION
 Violations

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

Inspection Date: 11/01/2022 ROUTINE INSPECTION
 Violations

Inspection Date: 03/08/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 08/16/2023 ROUTINE INSPECTION
 Violations

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

Inspection Date: 02/29/2024 ROUTINE INSPECTION
 Violations

- 30 Proper thawing methods used

Inspection Date: 08/20/2024 ROUTINE INSPECTION
 Violations

AFC Sushi @ Safeway # 246**8851 E Trent AVE**

Inspection Date: 01/30/2023 ROUTINE INSPECTION
 Violations

- 27 Compliance with variance; specialized processes; HACCP plan

Inspection Date: 07/31/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 03/29/2024 ROUTINE INSPECTION
 Violations

- 30 Proper thawing methods used

Inspection Date: 07/31/2024 ROUTINE INSPECTION
 Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

AFC Sushi @ Safeway #1242**2509 E 29th AVE**

Inspection Date: 01/30/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 10/30/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 01/26/2024 ROUTINE INSPECTION
 Violations

Inspection Date: 07/29/2024 ROUTINE INSPECTION
 Violations

AFC Sushi @ Safeway #1299**10100 N Newport HWY**

Inspection Date: 03/28/2023 PRE OPERATIONAL
 Violations

Inspection Date: 04/28/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 09/28/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 03/20/2024 ROUTINE INSPECTION
 Violations

Facility**Address****AFC Sushi @ Safeway #1473****14020 E Sprague AVE**

Inspection Date: 03/06/2023 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 30 Proper thawing methods used

Inspection Date: 07/31/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 08/24/2023 1ST RE-INSPECTION

Violations

- 30 Proper thawing methods used

Inspection Date: 01/22/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 07/24/2024 ROUTINE INSPECTION

Violations

AFC Sushi @ Safeway #1494**2507 W Wellesley AVE**

Inspection Date: 06/15/2023 ROUTINE INSPECTION

Violations

- 30 Proper thawing methods used

Inspection Date: 10/25/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/05/2024 ROUTINE INSPECTION

Violations

Inspection Date: 10/30/2024 ROUTINE INSPECTION

Violations

AFC Sushi @ Safeway #1799**3919 N Market ST**

Inspection Date: 03/22/2023 PRE OPERATIONAL

Violations

Inspection Date: 05/10/2023 ROUTINE INSPECTION

Violations

Inspection Date: 09/21/2023 ROUTINE INSPECTION

Violations

Inspection Date: 04/02/2024 ROUTINE INSPECTION

Violations

- 30 Proper thawing methods used

Inspection Date: 10/17/2024 ROUTINE INSPECTION

Violations

Facility**Address****AFC Sushi @ Safeway #206****9001 N Indian Trail RD**

Inspection Date: 11/18/2022 ROUTINE INSPECTION

Violations

37 In-use utensils properly stored

Inspection Date: 06/07/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/12/2023 ROUTINE INSPECTION

Violations

37 In-use utensils properly stored

Inspection Date: 01/12/2024 ROUTINE INSPECTION

Violations

AFC Sushi @ Safeway #258**13606 E 32nd AVE**

Inspection Date: 02/07/2023 ROUTINE INSPECTION

Violations

Inspection Date: 07/26/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 03/05/2024 ROUTINE INSPECTION

Violations

Inspection Date: 09/30/2024 ROUTINE INSPECTION

Violations

30 Proper thawing methods used

AFC Sushi @ Safeway #3248**902 W Francis AVE**

Inspection Date: 03/22/2023 PRE OPERATIONAL

Violations

Inspection Date: 04/20/2023 ROUTINE INSPECTION

Violations

27 Compliance with variance; specialized processes; HACCP plan
44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 07/28/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/22/2024 ROUTINE INSPECTION

Violations

Inspection Date: 09/24/2024 ROUTINE INSPECTION

Violations

AFC SUSHI @ SAFEWAY #3255**933 E MISSION AVE**

Inspection Date: 03/07/2023 ROUTINE INSPECTION

Violations

23 Proper Consumer Advisory posted for raw or undercooked foods

Inspection Date: 08/23/2023 ROUTINE INSPECTION

Violations

43 Non food-contact surfaces maintained and clean

Inspection Date: 02/20/2024 ROUTINE INSPECTION

Violations

Inspection Date: 10/04/2024 ROUTINE INSPECTION

Violations

Facility**Address****AFC SUSHI AT FRED MEYER #657****400 S THOR ST**

Inspection Date: 12/08/2022 ROUTINE INSPECTION
Violations

Inspection Date: 03/09/2023 ROUTINE INSPECTION
Violations

34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 08/09/2023 ROUTINE INSPECTION
Violations

Inspection Date: 02/02/2024 ROUTINE INSPECTION
Violations

06 Adequate handwashing facilities

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 07/25/2024 ROUTINE INSPECTION
Violations

Affinity at Mill Road**12710 N Mill RD**

Inspection Date: 12/01/2022 ROUTINE INSPECTION
Violations

Inspection Date: 11/08/2023 ROUTINE INSPECTION
Violations

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

Affinity at South Hill**3304 E 44TH AVE**

Inspection Date: 11/15/2022 ROUTINE INSPECTION
Violations

25 Toxic substances properly identified, stored, used

Inspection Date: 09/18/2023 ROUTINE INSPECTION
Violations

Afghani Grocery Store**3004 N MONROE ST**

Inspection Date: 01/10/2023 PRE OPERATIONAL
Violations

Inspection Date: 01/24/2023 PRE OPERATIONAL
Violations

Inspection Date: 02/22/2023 ROUTINE INSPECTION
Violations

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

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

40 Food and nonfood surfaces properly used and constructed; cleanable

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

43 Non food-contact surfaces maintained and clean

Inspection Date: 02/14/2024 ROUTINE INSPECTION
Violations

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

Aguila Y Sol**9420 E Sprague AVE**

Inspection Date: 07/15/2024 PRE OPERATIONAL
Violations

Inspection Date: 08/24/2024 ROUTINE INSPECTION
Violations

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

Facility**Address****Airway Heights Food Mart****11980 W Sunset HWY**

Inspection Date: 01/06/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 01/02/2024 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)
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 37 In-use utensils properly stored
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 01/23/2024 1ST RE-INSPECTION

Violations

Airway Heights Grocery Outlet**10831 W SR-2**

Inspection Date: 05/23/2023 ROUTINE INSPECTION

Violations

Inspection Date: 03/29/2024 ROUTINE INSPECTION

Violations

Airway Heights Recreation Center**11405 W Deno RD**

Inspection Date: 11/01/2022 ROUTINE INSPECTION

Violations

Inspection Date: 07/18/2023 ROUTINE INSPECTION

Violations

AK Asian Restaurant**4824 E SPRAGUE AVE**

Inspection Date: 12/15/2022 ROUTINE INSPECTION

Violations

Inspection Date: 05/16/2023 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 38 Utensils, equipment, linens properly stored, used, handled

Inspection Date: 11/07/2023 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 06/24/2024 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
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

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

Inspection Date: 10/31/2022 ROUTINE INSPECTION

Violations

Inspection Date: 09/07/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/25/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 12/05/2022 ROUTINE INSPECTION
Violations

Inspection Date: 01/26/2023 ROUTINE INSPECTION
Violations

Inspection Date: 07/17/2023 ROUTINE INSPECTION
Violations

Inspection Date: 03/08/2024 ROUTINE INSPECTION
Violations

Inspection Date: 09/17/2024 ROUTINE INSPECTION
Violations

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

Inspection Date: 11/28/2022 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 30 Proper thawing methods used

Inspection Date: 02/07/2023 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: 07/26/2023 ROUTINE INSPECTION
Violations

Inspection Date: 09/13/2023 ROUTINE INSPECTION
Violations

Inspection Date: 12/11/2023 ROUTINE INSPECTION
Violations

- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish

Inspection Date: 03/05/2024 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 30 Proper thawing methods used

Inspection Date: 09/30/2024 ROUTINE INSPECTION
Violations

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

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

Inspection Date: 01/30/2023 ROUTINE INSPECTION
Violations

Inspection Date: 07/31/2023 ROUTINE INSPECTION
Violations

Inspection Date: 02/13/2024 ROUTINE INSPECTION
Violations

Inspection Date: 07/31/2024 ROUTINE INSPECTION
Violations

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

Facility**Address****Albertsons LLC DBA Safeway #0206****9001 N INDIAN TRAIL RD**

Inspection Date: 01/26/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 10/12/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 01/12/2024 ROUTINE INSPECTION

Violations

Inspection Date: 08/26/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 02/21/2023 ROUTINE INSPECTION

Violations

Inspection Date: 03/27/2023 ROUTINE INSPECTION

Violations

12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish

Inspection Date: 07/31/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/08/2024 ROUTINE INSPECTION

Violations

Inspection Date: 03/08/2024 ROUTINE INSPECTION

Violations

Inspection Date: 08/27/2024 ROUTINE INSPECTION

Violations

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

Allied Vending Inc**111 N Vista RD**

Inspection Date: 05/01/2024 PRE OPERATIONAL

Violations

Allied Vending Inc**111 N Vista RD**

Inspection Date: 09/27/2024 PRE OPERATIONAL

Violations

Inspection Date: 10/23/2024 ROUTINE INSPECTION

Violations

Allied Vending**111 N Vista RD 2D**

Inspection Date: 05/07/2024 PRE OPERATIONAL

Violations

Inspection Date: 05/22/2024 ROUTINE INSPECTION

Violations

Inspection Date: 07/12/2024 ROUTINE INSPECTION

Violations

Facility

Allie's Vegan Pizzeria and Cafe

Address

1314 S Grand BLVD 6

Inspection Date: 12/09/2022 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 valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking

Inspection Date: 01/12/2023 1ST RE-INSPECTION

Violations

Inspection Date: 06/02/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 10/27/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/05/2024 ROUTINE INSPECTION

Violations

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

ALOHA ISLAND GRILL II

1220 W FRANCIS AVE

Inspection Date: 02/08/2023 ROUTINE INSPECTION

Violations

Inspection Date: 07/26/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/05/2024 ROUTINE INSPECTION

Violations

Inspection Date: 07/31/2024 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
-

Facility
ALOHA ISLAND GRILL

Address
1724 N MONROE ST

Inspection Date: 03/01/2023 ROUTINE INSPECTION

Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 25 Toxic substances properly identified, stored, used
- 32 Insects, rodents, animals not present; entrance controlled
- 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: 03/29/2023 1ST RE-INSPECTION

Violations

Inspection Date: 09/13/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 37 In-use utensils properly stored
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 43 Non food-contact surfaces maintained and clean
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 04/08/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 09/20/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 10/18/2024 1ST RE-INSPECTION

Violations

ALPINE DELICATESSEN

417 E 3RD AVE

Inspection Date: 04/25/2023 ROUTINE INSPECTION

Violations

Inspection Date: 08/25/2023 ROUTINE INSPECTION

Violations

Inspection Date: 01/26/2024 ROUTINE INSPECTION

Violations

Inspection Date: 08/27/2024 ROUTINE INSPECTION

Violations

Altitude Trampoline Park - Spokane

1441 N Argonne RD

Inspection Date: 01/09/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 02/22/2023 ROUTINE INSPECTION

Violations

- 43 Non food-contact surfaces maintained and clean
- 45 Sewage, wastewater properly disposed

Inspection Date: 02/29/2024 ROUTINE INSPECTION

Violations

- 22 Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe
 - 25 Toxic substances properly identified, stored, used
 - 43 Non food-contact surfaces maintained and clean
-

Facility**Amayra Anaya LLC dba HAMILTON MARKET****Address****1918 N HAMILTON ST**

Inspection Date: 09/12/2023 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)
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 10/12/2023 1ST RE-INSPECTION

Violations

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

Inspection Date: 11/16/2022 1ST RE-INSPECTION

Violations

Inspection Date: 05/16/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 10/23/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used
- 30 Proper thawing methods used

Inspection Date: 05/09/2024 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: 10/23/2024 ROUTINE INSPECTION

Violations

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

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

Inspection Date: 11/18/2022 ROUTINE INSPECTION

Violations

Inspection Date: 11/02/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 05/30/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 04/17/2024 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

Amen Ethiopian Cafe**14700 E Indiana AVE**

Inspection Date: 07/14/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/05/2024 ROUTINE INSPECTION

Violations

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

Amen Ethiopian Cafe**14700 E Indiana AVE**

Inspection Date: 05/07/2024 PRE OPERATIONAL

Violations

Inspection Date: 06/06/2024 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; sanitizer concentration
- 39 Single-use and single-service articles properly stored, used

Facility**Address****American Coffee & Subs****12615 E Mission AVE**

Inspection Date: 07/23/2024 PRE OPERATIONAL

Violations

Inspection Date: 08/22/2024 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 37 In-use utensils properly stored

Amerimart #4**806 N Park RD**

Inspection Date: 11/28/2023 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

AMERIMART**3928 E 29TH AVE**

Inspection Date: 09/28/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 32 Insects, rodents, animals not present; entrance controlled
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 09/03/2024 ROUTINE INSPECTION

Violations

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

Ameripride South Hill**3158 E 17th AVE**

Inspection Date: 09/19/2023 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 01/22/2024 ROUTINE INSPECTION

Violations

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

AMSTERDAM COFFEE CLUB, LLC**10525 E TRENT AVE**

Inspection Date: 05/30/2023 ROUTINE INSPECTION

Violations

Inspection Date: 04/22/2024 ROUTINE INSPECTION

Violations

Facility
ANDY'S BAR

Address
1401 W 1ST AVE

Inspection Date: 11/15/2022 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 10 Food in good condition, safe and unadulterated; approved additives
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 06/29/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 12/20/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 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: 05/09/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 07/02/2024 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Angie Tacos

221 W 1st AVE D

Inspection Date: 10/11/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 14 Raw meats below or away from ready-to-eat food; species separated
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 08/24/2024 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: 09/25/2024 1ST RE-INSPECTION

Violations

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

Inspection Date: 11/18/2022 1ST RE-INSPECTION
Violations

Inspection Date: 06/29/2023 ROUTINE INSPECTION
Violations

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

Inspection Date: 12/21/2023 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 05/21/2024 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)
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 06/20/2024 1ST RE-INSPECTION
Violations

Inspection Date: 07/12/2024 ROUTINE INSPECTION
Violations

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

Inspection Date: 12/02/2022 ROUTINE INSPECTION
Violations

- 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
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 03/06/2023 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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 valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking

Inspection Date: 05/07/2024 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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 time/temperature control for safe
- 31 Food properly labeled; proper date marking
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

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

Inspection Date: 01/09/2023 ROUTINE INSPECTION
Violations

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

Inspection Date: 07/06/2023 ROUTINE INSPECTION
Violations

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

Inspection Date: 02/13/2024 ROUTINE INSPECTION
Violations

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

Inspection Date: 08/08/2024 ROUTINE INSPECTION
Violations

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

Inspection Date: 02/08/2023 ROUTINE INSPECTION
Violations

Inspection Date: 08/17/2023 ROUTINE INSPECTION
Violations

Inspection Date: 02/20/2024 ROUTINE INSPECTION
Violations

Inspection Date: 07/08/2024 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

Aramark Refreshments**111 N Vista RD 5-A**

Inspection Date: 05/15/2024 PRE OPERATIONAL
Violations

Inspection Date: 06/21/2024 PRE OPERATIONAL
Violations

Inspection Date: 07/12/2024 ROUTINE INSPECTION
Violations

Inspection Date: 09/30/2024 PRE OPERATIONAL
Violations

ARBOR CREST WINE CELLARS**4705 N FRUIT HILL RD**

Inspection Date: 04/19/2023 ROUTINE INSPECTION
Violations
44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 10/17/2023 ROUTINE INSPECTION
Violations

Inspection Date: 04/17/2024 ROUTINE INSPECTION
Violations
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/26/2024 ROUTINE INSPECTION
Violations

Arbor Crest Wine Cellars**4705 N Fruit Hill RD**

Inspection Date: 09/07/2023 ROUTINE INSPECTION
Violations

Inspection Date: 09/26/2024 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; sanitizer concentration

Arbor Crest Wine Cellars**4705 N Fruit Hill RD**

Inspection Date: 07/14/2023 ROUTINE INSPECTION
Violations

Inspection Date: 09/26/2024 ROUTINE INSPECTION
Violations

Facility

ARBY'S ROAST BEEF/ CDE, Inc

Address

6316 N DIVISION ST

Inspection Date: 03/14/2023 ROUTINE INSPECTION
Violations

Inspection Date: 07/31/2023 ROUTINE INSPECTION
Violations

Inspection Date: 02/26/2024 ROUTINE INSPECTION
Violations

Inspection Date: 08/07/2024 ROUTINE INSPECTION
Violations

ARBY'S ROAST BEEF/ Valley Roast Beef, Inc.

15327 E INDIANA AVE

Inspection Date: 03/09/2023 ROUTINE INSPECTION
Violations

Inspection Date: 08/15/2023 ROUTINE INSPECTION
Violations

Inspection Date: 04/16/2024 ROUTINE INSPECTION
Violations

Inspection Date: 10/22/2024 ROUTINE INSPECTION
Violations

ARBY'S ROAST BEEF

10407 E SPRAGUE AVE

Inspection Date: 11/04/2022 ROUTINE INSPECTION
Violations

Inspection Date: 05/01/2023 ROUTINE INSPECTION
Violations

Inspection Date: 10/16/2023 ROUTINE INSPECTION
Violations

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

Inspection Date: 05/23/2024 ROUTINE INSPECTION
Violations

Inspection Date: 10/09/2024 ROUTINE INSPECTION
Violations

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

Inspection Date: 03/24/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 09/29/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/14/2024 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: 03/13/2024 1ST RE-INSPECTION

Violations

Inspection Date: 07/23/2024 ROUTINE INSPECTION

Violations

ARBY'S**14414 N NEWPORT HWY**

Inspection Date: 03/03/2023 ROUTINE INSPECTION

Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 09/26/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 03/14/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 07/18/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta**41** Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/04/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 08/02/2024 SITE VISIT

Violations

Facility
ARTURO'S LLC

Address
1810 2ND ST

Inspection Date: 02/01/2023 ROUTINE INSPECTION

Violations

40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 08/22/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
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)
25 Toxic substances properly identified, stored, used
30 Proper thawing methods used

Inspection Date: 09/13/2023 1ST RE-INSPECTION

Violations

Inspection Date: 01/31/2024 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)

Inspection Date: 02/20/2024 1ST RE-INSPECTION

Violations

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

Inspection Date: 02/28/2024 EDUCATIONAL VISIT

Violations

Inspection Date: 02/29/2024 2ND RE-INSPECTION

Violations

06 Adequate handwashing facilities

Inspection Date: 03/18/2024 FOLLOW-UP INSPECTION

Violations

Asian World Food Market

3314 N Division ST

Inspection Date: 12/02/2022 EDUCATIONAL VISIT

Violations

Inspection Date: 03/06/2023 ROUTINE INSPECTION

Violations

31 Food properly labeled; proper date marking
32 Insects, rodents, animals not present; entrance controlled

Inspection Date: 08/31/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
32 Insects, rodents, animals not present; entrance controlled
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 02/06/2024 ROUTINE INSPECTION

Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 08/20/2024 ROUTINE INSPECTION

Violations

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

Facility
ATILANO'S MEXICAN FOOD

Address
725 W 3RD AVE

Inspection Date: 01/30/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 08/22/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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)
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 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

Inspection Date: 09/20/2023 1ST RE-INSPECTION

Violations

- 16 Proper cooling procedures
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 09/25/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 10/02/2023 2ND RE-INSPECTION

Violations

Inspection Date: 10/25/2023 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
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 03/27/2024 ROUTINE INSPECTION

Violations

- 29 Adequate equipment for temperature control

Inspection Date: 10/02/2024 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 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
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 10/30/2024 1ST RE-INSPECTION

Violations

- 16 Proper cooling procedures
-

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

Inspection Date: 11/02/2022 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
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 04/27/2023 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 10/18/2023 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 05/15/2024 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: 10/15/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 03/28/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 08/24/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 02/23/2024 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 31 Food properly labeled; proper date marking
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 08/07/2024 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

Facility
ATILANO'S MEXICAN FOOD

Address
802 W FRANCIS AVE

Inspection Date: 11/16/2022 ROUTINE INSPECTION

Violations

- 09 Proper washing of fruits and vegetables
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking
- 37 In-use utensils properly stored

Inspection Date: 03/22/2023 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
- 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: 10/03/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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 valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 05/21/2024 ROUTINE INSPECTION

Violations

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

Atilano's Mexican Food

12526 W SUNSET HWY

Inspection Date: 11/17/2022 ROUTINE INSPECTION

Violations

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

Inspection Date: 05/03/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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)
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 06/01/2023 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 11/30/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 06/27/2024 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/31/2024 1ST RE-INSPECTION

Violations

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

Inspection Date: 10/23/2024 ROUTINE INSPECTION

Violations

Facility**Address****Atilano's Mexican Food****901 N Sullivan RD**

Inspection Date: 03/15/2023 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration
- 45 Sewage, wastewater properly disposed
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 09/18/2023 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/26/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Atilano's Mexican Food**2026 N Argonne RD**

Inspection Date: 05/12/2023 PRE OPERATIONAL

Violations

Inspection Date: 06/14/2023 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)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 28 Food received at proper temperature
- 31 Food properly labeled; proper date marking
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 07/11/2023 1ST RE-INSPECTION

Violations

Inspection Date: 11/13/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/17/2024 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

Atilano's Mexican Food**11511 E Sprague AVE**

Inspection Date: 01/25/2024 PRE OPERATIONAL

Violations

Inspection Date: 02/28/2024 ROUTINE 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
- 30 Proper thawing methods used
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 09/30/2024 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

ATTICUS COFFEE AND GIFTS**222 N HOWARD ST**

Inspection Date: 03/31/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/23/2024 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
- 45 Sewage, wastewater properly disposed

Facility**Address****AUDIE'S****1201 N MONROE ST**

Inspection Date: 03/28/2023 ROUTINE INSPECTION

Violations

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

Avista Cafe**1411 E Mission AVE**

Inspection Date: 03/22/2023 ROUTINE INSPECTION

Violations

Inspection Date: 08/15/2023 ROUTINE INSPECTION

Violations

- 31 Food properly labeled; proper date marking

Inspection Date: 02/16/2024 ROUTINE INSPECTION

Violations

Inspection Date: 09/19/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Avocado Roll**9423 N Division ST**

Inspection Date: 07/20/2023 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
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 08/17/2023 1ST RE-INSPECTION

Violations

AZAR'S**707 W 5th AVE**

Inspection Date: 09/21/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 02/01/2023 ROUTINE INSPECTION

Violations

- 43 Non food-contact surfaces maintained and clean
- 49 Adequate ventilation, lighting; designated areas used

Inspection Date: 08/03/2023 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: 02/08/2024 ROUTINE INSPECTION

Violations

- 43 Non food-contact surfaces maintained and clean

Inspection Date: 10/17/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility
AZTECA

Address
9738 N NEWPORT HWY

Inspection Date: 03/21/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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: 09/14/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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)
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/12/2023 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 03/14/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 09/26/2024 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
- 37 In-use utensils properly stored
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 43 Non food-contact surfaces maintained and clean

B W PEPPERTREE INN

3711 S GEIGER BLVD

Inspection Date: 12/27/2022 ROUTINE INSPECTION

Violations

Inspection Date: 10/30/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 10/22/2024 ROUTINE INSPECTION

Violations

BACKROADS BAR AND GRILL

28118 N NEWPORT HWY

Inspection Date: 07/18/2023 ROUTINE INSPECTION

Violations

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

BACKYARD PUBLIC HOUSE

1811 W BROADWAY AVE

Inspection Date: 02/06/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/21/2023 ROUTINE INSPECTION

Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 15 Proper preparation of raw shell eggs
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 05/28/2024 ROUTINE INSPECTION

Violations

- 37 In-use utensils properly stored
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Badass Backyard Brewing LLC

1415 N Argonne RD

Inspection Date: 08/01/2023 ROUTINE INSPECTION

Violations

Facility**Address****Bains Bros****924 E FRANCIS AVE**

Inspection Date: 07/31/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 08/04/2023 SITE VISIT

Violations

- 06 Adequate handwashing facilities
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 08/07/2023 SITE VISIT

Violations

Inspection Date: 08/21/2023 1ST RE-INSPECTION

Violations

Inspection Date: 03/18/2024 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
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Bains Liqour Mart Maple**404 S MAPLE ST**

Inspection Date: 11/02/2022 PRE OPERATIONAL

Violations

Inspection Date: 11/14/2022 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 05/25/2023 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: 05/16/2024 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Bains Mart**1428 W 2nd AVE**

Inspection Date: 08/29/2023 PRE OPERATIONAL

Violations

Inspection Date: 09/26/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 06/04/2024 ROUTINE INSPECTION

Violations

Bake My Day**18123 E Appleway AVE**

Inspection Date: 05/17/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 37 In-use utensils properly stored

Inspection Date: 06/16/2023 1ST RE-INSPECTION

Violations

Inspection Date: 08/23/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Facility
BANGKOK THAI

Address
101 N ARGONNE RD E

Inspection Date: 11/07/2022 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
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 12/06/2022 1ST RE-INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 04/04/2023 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)
- 29 Adequate equipment for temperature control

Inspection Date: 04/05/2023 SITE VISIT

Violations

Inspection Date: 04/20/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 05/03/2023 1ST RE-INSPECTION

Violations

Inspection Date: 10/02/2023 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)
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 10/31/2023 1ST RE-INSPECTION

Violations

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

Inspection Date: 05/23/2024 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
- 25 Toxic substances properly identified, stored, used
- 29 Adequate equipment for temperature control
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 37 In-use utensils properly stored
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 06/18/2024 1ST RE-INSPECTION

Violations

- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 25 Toxic substances properly identified, stored, used
- 29 Adequate equipment for temperature control
- 32 Insects, rodents, animals not present; entrance controlled
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 06/26/2024 EDUCATIONAL VISIT

Violations

Inspection Date: 06/27/2024 2ND 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)
- 30 Proper thawing methods used

Inspection Date: 07/30/2024 FOLLOW-UP INSPECTION

Violations

Facility	Address
16	Proper cooling procedures
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
34	Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 08/20/2024 1ST RE-INSPECTION

Violations

- 50 Posting of permit; mobile establishments name easily visible

Inspection Date: 10/10/2024 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)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

BANGKOK THAI

1325 S GRAND BLVD

Inspection Date: 02/06/2023 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 30 Proper thawing methods used
- 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: 07/19/2023 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
- 47 Garbage, refuse properly disposed; facilities maintained

Inspection Date: 01/30/2024 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 09/18/2024 ROUTINE INSPECTION

Violations

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

BANGKOK THAI

1003 E TRENT AVE 180

Inspection Date: 11/22/2022 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 03/07/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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: 09/06/2023 ROUTINE INSPECTION

Violations

- 30 Proper thawing methods used
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 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: 02/07/2024 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: 03/07/2024 1ST RE-INSPECTION

Violations

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

Inspection Date: 04/03/2024 1ST RE-INSPECTION

Violations

Inspection Date: 08/01/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility**Address****Bangkok Thai****1312 N Whitman LN**

Inspection Date: 03/20/2024 PRE OPERATIONAL

Violations

Inspection Date: 04/25/2024 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
- 32 Insects, rodents, animals not present; entrance controlled
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/11/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 09 Proper washing of fruits and vegetables
- 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

Inspection Date: 10/15/2024 1ST RE-INSPECTION

Violations

BARDIC BREWING**15412 E SPRAGUE AVE 14**

Inspection Date: 12/13/2022 ROUTINE INSPECTION

Violations

- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 05/23/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 10/17/2023 ROUTINE INSPECTION

Violations

Inspection Date: 05/23/2024 ROUTINE INSPECTION

Violations

BARGAIN GIANT, INC.**2103 E EMPIRE AVE**

Inspection Date: 11/22/2022 ROUTINE INSPECTION

Violations

Inspection Date: 03/20/2023 ROUTINE INSPECTION

Violations

Inspection Date: 09/15/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 12/19/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/04/2024 ROUTINE INSPECTION

Violations

Facility**Address****Bark Rescue Pub****905 N Washington ST**

Inspection Date: 03/28/2023 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 16 Proper cooling procedures
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 04/26/2023 1ST RE-INSPECTION

Violations

Inspection Date: 11/01/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 30 Proper thawing methods used
- 37 In-use utensils properly stored
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 06/26/2024 ROUTINE INSPECTION

Violations

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

BARLOWS**1428 N LIBERTY LAKE RD**

Inspection Date: 04/20/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 30 Proper thawing methods used

Inspection Date: 12/20/2023 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 25 Toxic substances properly identified, stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/12/2024 ROUTINE INSPECTION

Violations

Inspection Date: 10/24/2024 ROUTINE INSPECTION

Violations

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

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

Inspection Date: 01/18/2023 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 01/05/2024 ROUTINE INSPECTION

Violations

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

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

Inspection Date: 02/23/2023 ROUTINE INSPECTION

Violations

Inspection Date: 01/30/2024 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility**Address****BARNEY'S HARVEST FOODS****11205 DISHMAN MICA RD**

Inspection Date: 02/24/2023 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: 07/25/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 03/21/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 07/25/2024 ROUTINE INSPECTION

Violations

Barrelhouse Pub & Pizza**122 COLLEGE AVE**

Inspection Date: 01/18/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 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: 08/24/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 02/13/2024 ROUTINE INSPECTION

Violations

- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 08/06/2024 ROUTINE INSPECTION

Violations

BARRISTER WINERY -GREG MICHAELS CELLARS LLC**1213 W RAILROAD AVE**

Inspection Date: 11/18/2022 ROUTINE INSPECTION

Violations

Inspection Date: 10/22/2024 ROUTINE INSPECTION

Violations

BARRISTER WINERY TASTING ROOM**203 N WASHINGTON ST 100**

Inspection Date: 10/31/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 07/30/2024 ROUTINE INSPECTION

Violations

BASKIN ROBBINS**2727 S MOUNT VERNON ST**

Inspection Date: 04/24/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/04/2024 ROUTINE INSPECTION

Violations

Facility**Address****BASKIN-ROBBINS #4338****1925 N MONROE ST**

Inspection Date: 03/24/2023 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 03/14/2024 ROUTINE INSPECTION

Violations

BASKIN-ROBBINS**9111 N COUNTRY HOMES BLVD E**

Inspection Date: 05/10/2023 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used

Inspection Date: 03/21/2024 ROUTINE INSPECTION

Violations

BASKIN-ROBBINS**12510 E SPRAGUE AVE**

Inspection Date: 04/24/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/30/2024 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

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

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

Inspection Date: 05/17/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 03/23/2023 ROUTINE INSPECTION

Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

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

Inspection Date: 02/16/2024 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used

Bear Creek Mercantile**31422 N Newport HWY**

Inspection Date: 05/17/2023 PRE OPERATIONAL

Violations

Inspection Date: 06/16/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/31/2024 ROUTINE INSPECTION

Violations

Beard Papa's Fresh and Natural Cream Puffs**4808 E Sprague AVE 204**

Inspection Date: 01/18/2023 PRE OPERATIONAL

Violations

Inspection Date: 02/27/2023 ROUTINE INSPECTION

Violations

Inspection Date: 07/18/2023 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: 07/11/2024 ROUTINE INSPECTION

Violations

Facility**Address****BELLWETHER BREWING****2019 N MONROE ST**

Inspection Date: 05/23/2023 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

BEN & JERRY'S CATERING**808 W MAIN AVE**

Inspection Date: 08/30/2024 ROUTINE INSPECTION

Violations

BEN & JERRY'S**808 W MAIN AVE 12**

Inspection Date: 09/05/2023 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 05/16/2024 ROUTINE INSPECTION

Violations

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

BEN & JERRY'S**808 W Main AVE 12**

Inspection Date: 06/23/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/28/2024 ROUTINE INSPECTION

Violations

Bene's**24 W 1st ST**

Inspection Date: 02/03/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 08/01/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 01/30/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 02/28/2024 1ST RE-INSPECTION

Violations

Inspection Date: 07/31/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 11/16/2022 ROUTINE INSPECTION

Violations

Inspection Date: 05/22/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 25 Toxic substances properly identified, stored, used
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 10/26/2023 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 06/27/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used

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

Inspection Date: 04/19/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 31 Food properly labeled; proper date marking
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 10/18/2023 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
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 05/16/2024 ROUTINE INSPECTION

Violations

- 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: 06/12/2024 1ST RE-INSPECTION

Violations

Inspection Date: 10/30/2024 ROUTINE INSPECTION

Violations

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

Berserk Bar LLC**125 S Stevens ST**

Inspection Date: 04/05/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 09/04/2024 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

BEST ASIAN MARKET**2022 E SPRAGUE AVE**

Inspection Date: 12/06/2022 ROUTINE INSPECTION

Violations

Inspection Date: 03/23/2023 ROUTINE INSPECTION

Violations

Inspection Date: 09/08/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 10/27/2023 ROUTINE INSPECTION

Violations

Inspection Date: 07/19/2024 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)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 08/15/2024 1ST RE-INSPECTION

Violations

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

Inspection Date: 12/01/2022 1ST RE-INSPECTION

Violations

Inspection Date: 06/21/2023 ROUTINE INSPECTION

Violations

- 22 Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 06/10/2024 ROUTINE INSPECTION

Violations

BEST WESTERN PLUS**9601 N NEWPORT HWY**

Inspection Date: 06/29/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 07/24/2024 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 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: 08/19/2024 1ST RE-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

Inspection Date: 08/20/2024 EDUCATIONAL VISIT

Violations

Inspection Date: 08/29/2024 2ND RE-INSPECTION

Violations

Inspection Date: 09/24/2024 FOLLOW-UP INSPECTION

Violations

Betty Jeans BBQ**2926 E 29th AVE**

Inspection Date: 03/21/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 37 In-use utensils properly stored

Inspection Date: 09/28/2023 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 04/02/2024 PRE OPERATIONAL

Violations

Inspection Date: 04/30/2024 ROUTINE INSPECTION

Violations

Big Barn Brewing**16206 N Applewood LN**

Inspection Date: 06/08/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

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

Inspection Date: 01/10/2023 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking

Inspection Date: 01/18/2024 ROUTINE INSPECTION

Violations

Big Foot Fetish LLC dba Big Foot Pub**9115 N DIVISION ST**

Inspection Date: 11/21/2022 ROUTINE INSPECTION

Violations

- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 05/31/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 25 Toxic substances properly identified, stored, used

Inspection Date: 10/25/2023 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/24/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 07/08/2024 1ST RE-INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/19/2024 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Big Red's Colbert Trading Company**18711 N YALE RD**

Inspection Date: 07/07/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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)
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 08/03/2023 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Big Rods Texas BBQ**1014 N Pines RD**

Inspection Date: 06/06/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

BIG SKY DRINKERY**5510 N MARKET ST**

Inspection Date: 12/21/2022 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 12/05/2023 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility**Address****BIGELOW GULP ESPRESSO****4215 E FRANCIS AVE**

Inspection Date: 05/08/2023 ROUTINE INSPECTION

Violations

34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 08/22/2024 ROUTINE INSPECTION

Violations

37 In-use utensils properly stored**Bigfoot Cafe****1810 N Greene ST 6**

Inspection Date: 03/13/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 09/26/2023 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

Inspection Date: 04/18/2024 ROUTINE INSPECTION

Violations

34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 10/08/2024 ROUTINE INSPECTION

Violations

33 Potential food contamination prevented during delivery, preparation, storage, display**Bijou Too****2910 E 29th AVE**

Inspection Date: 09/28/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 01/04/2024 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
25 Toxic substances properly identified, stored, used**BIJOU****1925 W 4th AVE**

Inspection Date: 11/21/2022 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

Inspection Date: 09/19/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 08/20/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 09/26/2023 ROUTINE INSPECTION

Violations

02 Food worker cards current for all food workers; new food workers trained**BILL JOHNSON'S AUTO SERVICE, INC.****2515 W WELLESLEY AVE**

Inspection Date: 03/28/2023 ROUTINE INSPECTION

Violations

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

Facility**Address****Billie's Diner****13008 W Sunset HWY**

Inspection Date: 02/10/2023 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used

Inspection Date: 07/26/2023 ROUTINE INSPECTION

Violations

Inspection Date: 01/09/2024 ROUTINE INSPECTION

Violations

Inspection Date: 07/23/2024 ROUTINE INSPECTION

Violations

BILLS MEATS**101 W H ST**

Inspection Date: 03/23/2023 ROUTINE INSPECTION

Violations

Inspection Date: 08/29/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 02/27/2024 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 10/29/2024 ROUTINE INSPECTION

Violations

11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo

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

Inspection Date: 05/22/2023 ROUTINE INSPECTION

Violations

Inspection Date: 03/25/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 05/04/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/27/2024 ROUTINE INSPECTION

Violations

Birdies Pie Shop**712 N Monroe ST**

Inspection Date: 09/08/2023 PRE OPERATIONAL

Violations

Inspection Date: 10/06/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/04/2024 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

30 Proper thawing methods used

Inspection Date: 10/22/2024 ROUTINE INSPECTION

Violations

Facility**Address****BIRDY'S SPORTS BAR****12908 N SR 395 5**

Inspection Date: 01/18/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking

Inspection Date: 07/27/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/22/2024 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

Inspection Date: 08/27/2024 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

BISTANGO MARTINI BAR**108 N POST ST**

Inspection Date: 08/23/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Bitchachos Tacos**10623 N Hauser Lake RD**

Inspection Date: 06/18/2024 PRE OPERATIONAL

Violations

Bites and Treats Catering**221 W 1st AVE**

Inspection Date: 12/22/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 25 Toxic substances properly identified, stored, used

Bizcochos**1014 N Pines RD 120**

Inspection Date: 09/19/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

BLACK ANGUS STEAKHOUSE**14724 E INDIANA AVE**

Inspection Date: 04/10/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 09/21/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 06/11/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Black Bear Coldbrew**40415 N Spotted RD**

Inspection Date: 12/28/2022 PRE OPERATIONAL

Violations

Inspection Date: 03/10/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 12/30/2022 ROUTINE INSPECTION

Violations

Inspection Date: 06/01/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 10/19/2023 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; sanitizer concentration; test strips av

Inspection Date: 05/28/2024 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 30 Proper thawing methods used

Inspection Date: 10/30/2024 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; sanitizer concentration

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

Inspection Date: 08/08/2023 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 valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 05/07/2024 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

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

Inspection Date: 04/12/2023 ROUTINE INSPECTION

Violations

- 10 Food in good condition, safe and unadulterated; approved additives

Inspection Date: 09/18/2023 ROUTINE INSPECTION

Violations

- 31 Food properly labeled; proper date marking
- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 03/19/2024 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo

Inspection Date: 09/23/2024 ROUTINE INSPECTION

Violations

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

Facility**Address****Black Straw Milk Tea and Kitchen****11808 E Sprague AVE**

Inspection Date: 12/19/2022 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 04/17/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 08/10/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 16 Proper cooling procedures
- 19 No room temperature storage; proper use of time as a control, procedures available
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/11/2023 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 02/20/2024 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: 08/13/2024 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 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
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 09/10/2024 1ST RE-INSPECTION

Violations

BLEND CAFÉ**7007 N WISCOMB ST**

Inspection Date: 08/04/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo

Inspection Date: 08/12/2024 ROUTINE INSPECTION

Violations

Blessings and Beyond**12928 E Mansfield AVE**

Inspection Date: 03/28/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 14 Raw meats below or away from ready-to-eat food; species separated
- 30 Proper thawing methods used

Inspection Date: 06/20/2023 SITE VISIT

Violations

Blessings and Beyond**12928 E Mansfield AVE 1**

Inspection Date: 12/22/2023 PRE OPERATIONAL

Violations

Inspection Date: 01/22/2024 ROUTINE INSPECTION

Violations

Inspection Date: 08/16/2024 ROUTINE INSPECTION

Violations

Facility**Address****Bliss Coffee Co.****540 E FRANCIS AVE**

Inspection Date: 01/19/2023 ROUTINE INSPECTION

Violations

34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 08/15/2024 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

30 Proper thawing methods used

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

43 Non food-contact surfaces maintained and clean

Blissful Blends - Galaxy**12402 E SALTESE RD**

Inspection Date: 10/26/2023 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

BLISSFUL BLENDS TRENT**9611 E TRENT AVE**

Inspection Date: 05/15/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

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

06 Adequate handwashing facilities

16 Proper cooling procedures

22 Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe

29 Adequate equipment for temperature control

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

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/02/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 06/14/2023 1ST RE-INSPECTION

Violations

Inspection Date: 05/30/2024 ROUTINE INSPECTION

Violations

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

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

Inspection Date: 05/03/2023 ROUTINE INSPECTION

Violations

29 Adequate equipment for temperature control

46 Toilet facilities properly constructed, supplied, cleaned

BLISSFUL BLENDS**4408 S REGAL ST**

Inspection Date: 03/07/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

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

06 Adequate handwashing facilities

25 Toxic substances properly identified, stored, used

26 Compliance with valid permit; operating and risk control plans, and required written procedures

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

Inspection Date: 10/16/2024 ROUTINE INSPECTION

Violations

Blissful Whisk Bakery**1612 N Barker RD**

Inspection Date: 02/07/2023 ROUTINE INSPECTION

Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

34 Wiping cloths properly used, stored; sanitizer concentration

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

Inspection Date: 01/26/2024 ROUTINE INSPECTION

Violations

Facility**Address****Bloom Coffee Company****4020 E 57th AVE**

Inspection Date: 09/11/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 38 Utensils, equipment, linens properly stored, used, handled

Inspection Date: 07/01/2024 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 07/31/2024 1ST RE-INSPECTION

Violations

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

Inspection Date: 04/25/2023 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/02/2024 ROUTINE INSPECTION

Violations

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

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

Inspection Date: 07/31/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 09/16/2024 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration
- 43 Non food-contact surfaces maintained and clean

BLUE WHALE FOOD MART**2910 N DIVISION ST**

Inspection Date: 08/04/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 09/08/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 37 In-use utensils properly stored
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

bnpgroceries LLC**10304 E BROADWAY AVE**

Inspection Date: 04/28/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 10/22/2024 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

Boards By Brit**18203 E Appleway AVE**

Inspection Date: 12/20/2022 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 10/27/2023 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

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

Inspection Date: 04/14/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 25 Toxic substances properly identified, stored, used

Inspection Date: 10/12/2023 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo

Inspection Date: 03/27/2024 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking

BOBA BUBBLE**4750 N DIVISION ST 01180**

Inspection Date: 04/10/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 09/04/2024 ROUTINE INSPECTION

Violations

- 19 No room temperature storage; proper use of time as a control, procedures available
- 39 Single-use and single-service articles properly stored, used
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
- 45 Sewage, wastewater properly disposed

Inspection Date: 10/03/2024 1ST RE-INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

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

Inspection Date: 01/11/2023 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
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 08/14/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/27/2024 ROUTINE INSPECTION

Violations

Inspection Date: 10/21/2024 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

BocoPOP Inc**21980 E Country Vista DR**

Inspection Date: 12/19/2022 ROUTINE INSPECTION

Violations

- 37 In-use utensils properly stored

Inspection Date: 11/28/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 10/21/2024 ROUTINE INSPECTION

Violations

Facility**Address****Boiada Brazilian Grill****245 W Spokane Falls BLVD**

Inspection Date: 04/07/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 09 Proper washing of fruits and vegetables
- 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)
- 38 Utensils, equipment, linens properly stored, used, handled
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 04/26/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 05/03/2023 1ST RE-INSPECTION

Violations

Inspection Date: 12/21/2023 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)
- 25 Toxic substances properly identified, stored, used
- 37 In-use utensils properly stored

Inspection Date: 01/19/2024 1ST RE-INSPECTION

Violations

Inspection Date: 06/28/2024 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

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

Inspection Date: 11/23/2022 1ST RE-INSPECTION

Violations

Inspection Date: 04/05/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 05/08/2023 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 09/12/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 37 In-use utensils properly stored

Inspection Date: 04/17/2024 ROUTINE INSPECTION

Violations

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

Bon Vivant Designs**400 N Stimson LN**

Inspection Date: 12/01/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 11/14/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 30 Proper thawing methods used

BOONDOCKS**39411 N ELK CHATTAROY RD**

Inspection Date: 10/06/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/18/2024 ROUTINE INSPECTION

Violations

BOONE EXPRESS DBA JOLLY MART**2501 W BOONE AVE**

Inspection Date: 02/28/2023 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 02/01/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Boone Express LLC DBA Bong's Grocery & Deli**2040 W BOONE AVE**

Inspection Date: 02/28/2023 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 03/22/2023 1ST RE-INSPECTION

Violations

Inspection Date: 10/08/2024 ROUTINE INSPECTION

Violations

BOOST ESPRESSO**10427 W AERO RD**

Inspection Date: 04/18/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 03/21/2024 ROUTINE INSPECTION

Violations

Boosted Coffee Co**4305 E TRENT AVE**

Inspection Date: 06/06/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 07/08/2024 ROUTINE INSPECTION

Violations

- 31 Food properly labeled; proper date marking

Facility

Address

Boots Bakery

110 E 4th AVE

Inspection Date: 04/03/2023 PRE OPERATIONAL
Violations

Inspection Date: 05/01/2023 ROUTINE INSPECTION
Violations

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

Inspection Date: 11/02/2023 ROUTINE INSPECTION
Violations

25 Toxic substances properly identified, stored, used

Inspection Date: 06/10/2024 ROUTINE INSPECTION
Violations

37 In-use utensils properly stored

Boots Bakery

110 E 4th AVE

Inspection Date: 07/10/2023 PRE OPERATIONAL
Violations

Inspection Date: 08/08/2023 ROUTINE INSPECTION
Violations

06 Adequate handwashing facilities

Inspection Date: 07/15/2024 ROUTINE INSPECTION
Violations

Facility

BORRACHO TACOS & TEQUILERIA

Address

211 N DIVISION ST

Inspection Date: 11/07/2022 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)
- 32 Insects, rodents, animals not present; entrance controlled
- 37 In-use utensils properly stored

Inspection Date: 12/05/2022 1ST RE-INSPECTION

Violations

- 16 Proper cooling procedures

Inspection Date: 12/15/2022 EDUCATIONAL VISIT

Violations

Inspection Date: 12/19/2022 2ND RE-INSPECTION

Violations

Inspection Date: 01/19/2023 FOLLOW-UP INSPECTION

Violations

- 06 Adequate handwashing facilities
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 01/28/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/27/2023 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
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 11/20/2023 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 05/16/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 10/17/2024 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
 - 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
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Facility**Address****BOSTON'S RESTAURANT & SPORTS BAR****14004 E INDIANA AVE**

Inspection Date: 02/23/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 30 Proper thawing methods used
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 07/27/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 30 Proper thawing methods used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/22/2023 1ST RE-INSPECTION

Violations

- 16 Proper cooling procedures
- 30 Proper thawing methods used
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/29/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 09/06/2023 2ND RE-INSPECTION

Violations

Inspection Date: 10/04/2023 FOLLOW-UP INSPECTION

Violations

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

Inspection Date: 06/26/2024 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration
- 37 In-use utensils properly stored
- 43 Non food-contact surfaces maintained and clean

Bottle Bay Brewing Co**503 1/2 E 30th AVE**

Inspection Date: 04/25/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/16/2024 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Bottles Wine & Beer (Dapoko)**3223 N Argonne #B RD**

Inspection Date: 12/08/2022 ROUTINE INSPECTION

Violations

- 07 Food obtained from approved source
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/26/2023 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Boulevard Coffee Company**601 W Riverside AVE**

Inspection Date: 03/02/2023 PRE OPERATIONAL

Violations

Inspection Date: 03/30/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/20/2024 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility**Address****Bowdish Market****11505 E SPRAGUE AVE**

Inspection Date: 05/19/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/08/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated

BRAMBLEBERRY COTTAGE**206 E PACIFIC AVE**

Inspection Date: 11/09/2022 ROUTINE INSPECTION

Violations

Inspection Date: 09/14/2023 ROUTINE INSPECTION

Violations

Inspection Date: 08/22/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

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

Inspection Date: 09/12/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities

Breakfast Sandos on Ash LLC**221 W 1st AVE #D**

Inspection Date: 08/16/2024 ROUTINE INSPECTION

Violations

Breauxdoo Bakery/High Voltage Ice Creamery**9021 N Indian Trail RD**

Inspection Date: 05/08/2024 PRE OPERATIONAL

Violations

Inspection Date: 06/06/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Breauxdoo Bakery**14109 E Sprague AVE**

Inspection Date: 06/12/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 38 Utensils, equipment, linens properly stored, used, handled

Inspection Date: 07/09/2024 PRE OPERATIONAL

Violations

Inspection Date: 07/15/2024 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

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

Inspection Date: 04/24/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 25 Toxic substances properly identified, stored, used

Inspection Date: 05/07/2024 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**Address****Brew It Coffee Company****2 W 3rd AVE 100**

Inspection Date: 02/21/2023 PRE OPERATIONAL

Violations

Inspection Date: 03/22/2023 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: 02/01/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 29 Adequate equipment for temperature control
- 37 In-use utensils properly stored

Inspection Date: 02/28/2024 1ST RE-INSPECTION

Violations

Brew Peddler**2934 E 27TH AVE**

Inspection Date: 10/18/2023 ROUTINE INSPECTION

Violations

Brew Peddler**802 E 29th AVE E**

Inspection Date: 09/03/2024 PRE OPERATIONAL

Violations

Inspection Date: 10/04/2024 ROUTINE INSPECTION

Violations

BREWS BROS ESPRESSO III**28 E SINTO AVE**

Inspection Date: 08/15/2023 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

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

Inspection Date: 11/07/2022 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 25 Toxic substances properly identified, stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 04/20/2023 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 08/01/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 02/14/2024 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 46 Toilet facilities properly constructed, supplied, cleaned

Brews Brothers Coffee Bar and Bistro**601 W First ST**

Inspection Date: 09/20/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 31 Food properly labeled; proper date marking

Inspection Date: 09/06/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility**Address****BREWS BROTHERS NORTH****10413 N NEWPORT HWY**

Inspection Date: 01/25/2023 ROUTINE INSPECTION

Violations

Inspection Date: 01/09/2024 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

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

Inspection Date: 04/12/2023 ROUTINE INSPECTION

Violations

- 39 Single-use and single-service articles properly stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 05/13/2024 ROUTINE INSPECTION

Violations

Brickwest Brewing Company**1318 W 1st AVE**

Inspection Date: 01/19/2023 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 valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 02/16/2023 1ST RE-INSPECTION

Violations

Inspection Date: 08/31/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 03/13/2024 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/12/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 05/31/2023 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: 10/20/2023 ROUTINE INSPECTION

Violations

- 30 Proper thawing methods used
- 31 Food properly labeled; proper date marking
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 05/14/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 07/31/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 25 Toxic substances properly identified, stored, used

Inspection Date: 06/06/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 12/14/2022 ROUTINE INSPECTION

Violations

34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 04/05/2023 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

Inspection Date: 08/15/2023 ROUTINE INSPECTION

Violations

40 Food and nonfood surfaces properly used and constructed; cleanable

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 03/05/2024 ROUTINE INSPECTION

Violations

34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 08/29/2024 ROUTINE INSPECTION

Violations

31 Food properly labeled; proper date marking

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

BROWN DERBY TAVERN**808 W GARLAND AVE**

Inspection Date: 10/19/2023 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 time/temperature control for safe

26 Compliance with valid permit; operating and risk control plans, and required written procedures

43 Non food-contact surfaces maintained and clean

Browne's Catering**1924 W Pacific AVE A**

Inspection Date: 12/30/2022 ROUTINE INSPECTION

Violations

Bru Coffee House**9803 N Division ST**

Inspection Date: 07/31/2024 PRE OPERATIONAL

Violations

Inspection Date: 08/27/2024 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Bruchi's Cheesesteaks & Burgers**14017 N Newport HWY**

Inspection Date: 09/06/2023 PRE OPERATIONAL

Violations

Inspection Date: 10/05/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 10/17/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 01/09/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 07/19/2023 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 25 Toxic substances properly identified, stored, used
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 01/02/2024 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

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

Inspection Date: 02/06/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 07/18/2023 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
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 02/20/2024 ROUTINE INSPECTION

Violations

- 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
- 47 Garbage, refuse properly disposed; facilities maintained
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 03/22/2024 1ST RE-INSPECTION

Violations

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

Inspection Date: 12/09/2022 ROUTINE INSPECTION

Violations

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

Inspection Date: 02/28/2023 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
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 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
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 08/09/2023 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 01/25/2024 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 45 Sewage, wastewater properly disposed

Facility**Address****Bruchi's Cheesesteaks & Subs****9013 W US 2 HWY**

Inspection Date: 01/23/2023 ROUTINE INSPECTION

Violations

Inspection Date: 07/07/2023 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 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: 01/16/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

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

Inspection Date: 11/23/2022 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 04/20/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 10/19/2023 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 25 Toxic substances properly identified, stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 03/14/2024 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 43 Non food-contact surfaces maintained and clean

Bruncheonette**1011 W Broadway AVE**

Inspection Date: 02/27/2023 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 08/16/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 04/03/2024 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/18/2024 ROUTINE INSPECTION

Violations

Bubba's Brew Crew**40117 N Newport Hwy HWY**

Inspection Date: 10/06/2023 ROUTINE INSPECTION

Violations

Bubble Tea**14700 E Indiana AVE 2024**

Inspection Date: 04/20/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/23/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 01/17/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 07/18/2023 ROUTINE INSPECTION

Violations

- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 02/14/2024 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/15/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

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

Inspection Date: 04/11/2023 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/11/2023 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: 05/14/2024 ROUTINE INSPECTION

Violations

Inspection Date: 10/02/2024 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

BULL HEAD**10211 S ELECTRIC**

Inspection Date: 11/08/2022 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 03/14/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 25 Toxic substances properly identified, stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/14/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 04/16/2024 ROUTINE INSPECTION

Violations

- 22 Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe

Inspection Date: 09/28/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 01/19/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 01/08/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Facility**Address****Bulldog's Famous BBQ & Brews****5002 N Ferrall ST**

Inspection Date: 02/09/2023 PRE OPERATIONAL

Violations

Inspection Date: 03/20/2023 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: 10/05/2023 ROUTINE INSPECTION

Violations

Inspection Date: 04/10/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 09/26/2024 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 34 Wiping cloths properly used, stored; sanitizer concentration

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

Inspection Date: 06/28/2023 ROUTINE INSPECTION

Violations

- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 08/06/2024 ROUTINE INSPECTION

Violations

- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 25 Toxic substances properly identified, stored, used
- 40 Food and nonfood surfaces properly used and constructed; cleanable

BURGER KING #5816**1806 W FRANCIS**

Inspection Date: 06/09/2023 ROUTINE INSPECTION

Violations

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

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

Inspection Date: 04/19/2023 ROUTINE INSPECTION

Violations

Burger King**10818 E Sprague AVE**

Inspection Date: 12/19/2023 PRE OPERATIONAL

Violations

Inspection Date: 01/23/2024 ROUTINE INSPECTION

Violations

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

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

Inspection Date: 11/02/2022 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 04/27/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 10/18/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 05/20/2024 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
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 06/13/2024 1ST RE-INSPECTION

Violations

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

Inspection Date: 06/25/2024 EDUCATIONAL VISIT

Violations

Inspection Date: 06/26/2024 2ND RE-INSPECTION

Violations

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

Inspection Date: 06/28/2024 SITE VISIT

Violations

Inspection Date: 07/08/2024 SITE VISIT

Violations

Inspection Date: 07/24/2024 FOLLOW-UP INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

Buruk Mini Mart**1928 E MISSION AVE**

Inspection Date: 03/22/2023 ROUTINE INSPECTION

Violations

- 29 Adequate equipment for temperature control

Inspection Date: 02/05/2024 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

C & W Coffee**335 W Sprague AVE**

Inspection Date: 08/06/2024 PRE OPERATIONAL

Violations

Cafe Boku Coffee & Crepes**915 E Hawthorne RD**

Inspection Date: 01/13/2023 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 02/09/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Facility**Address****Cafe Buenos Aires****1924 W Pacific AVE B**

Inspection Date: 08/02/2024 PRE OPERATIONAL
Violations

Inspection Date: 10/24/2024 ROUTINE INSPECTION
Violations

Cafe Coco**24 W Main ST**

Inspection Date: 07/18/2023 PRE OPERATIONAL
Violations

Inspection Date: 08/17/2023 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

Inspection Date: 01/24/2024 ROUTINE INSPECTION
Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 15 Proper preparation of raw shell eggs
- 39 Single-use and single-service articles properly stored, used

CAFE RIO**13920 E INDIANA B**

Inspection Date: 11/21/2022 1ST RE-INSPECTION
Violations

Inspection Date: 03/27/2023 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: 04/24/2023 1ST RE-INSPECTION
Violations

Inspection Date: 09/05/2023 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: 04/22/2024 ROUTINE INSPECTION
Violations

CAFFE PERFEZIONE**10510 E SPRAGUE AVE**

Inspection Date: 07/06/2023 ROUTINE INSPECTION
Violations

CAFFE CAPRI**2001 W Pacific AVE**

Inspection Date: 03/28/2023 ROUTINE INSPECTION
Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration
- 37 In-use utensils properly stored
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 03/22/2024 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 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

Facility
Califast Burrito

Address
6704 E Sprague AVE

Inspection Date: 11/07/2023 PRE OPERATIONAL
Violations

Inspection Date: 12/06/2023 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 31 Food properly labeled; proper date marking
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 06/21/2024 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)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 37 In-use utensils properly stored

Inspection Date: 07/17/2024 1ST RE-INSPECTION
Violations

California Mexican Food **7326 N Division ST**

Inspection Date: 06/16/2023 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 29 Adequate equipment for temperature control
- 31 Food properly labeled; proper date marking
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 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

Inspection Date: 07/17/2023 1ST RE-INSPECTION
Violations

Inspection Date: 10/19/2023 ROUTINE INSPECTION
Violations

- 10 Food in good condition, safe and unadulterated; approved additives
- 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
- 30 Proper thawing methods used
- 31 Food properly labeled; proper date marking
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 11/20/2023 1ST RE-INSPECTION
Violations

Inspection Date: 04/10/2024 ROUTINE INSPECTION
Violations

- 04 Hands washed as required
 - 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
 - 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
 - 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
 - 49 Adequate ventilation, lighting; designated areas used
-

Facility**Camargo's Shaved Ice****Address****9907 E Sprague AVE**

Inspection Date: 05/13/2023 ROUTINE INSPECTION
 Violations

Cambria Hotel Spokane Airport**4611 S Dowdy RD**

Inspection Date: 08/09/2024 PRE OPERATIONAL
 Violations

Inspection Date: 10/24/2024 ROUTINE INSPECTION
 Violations

06 Adequate handwashing facilities

CAMP DART-LO**14000 N DARTFORD DR**

Inspection Date: 07/19/2023 ROUTINE INSPECTION
 Violations

06 Adequate handwashing facilities
 25 Toxic substances properly identified, stored, used

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

Inspection Date: 02/01/2023 ROUTINE INSPECTION
 Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures
 31 Food properly labeled; proper date marking
 32 Insects, rodents, animals not present; entrance controlled
 33 Potential food contamination prevented during delivery, preparation, storage, display
 49 Adequate ventilation, lighting; designated areas used

Inspection Date: 08/23/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
 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
 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 01/24/2024 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
 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)
 31 Food properly labeled; proper date marking
 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 02/22/2024 1ST RE-INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 07/29/2024 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
 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
 31 Food properly labeled; proper date marking
 33 Potential food contamination prevented during delivery, preparation, storage, display
 34 Wiping cloths properly used, stored; sanitizer concentration
 37 In-use utensils properly stored
 42 Food-contact surfaces maintained, cleaned, sanitized

Facility**Address****Cantarito Restaurante Mexicano****8801 N Indian Trail RD C**

Inspection Date: 12/13/2022 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
- 31 Food properly labeled; proper date marking
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 01/11/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 01/12/2023 1ST RE-INSPECTION

Violations

Inspection Date: 06/07/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 14 Raw meats below or away from ready-to-eat food; species separated
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 11/01/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 20 Proper reheating procedures for hot holding
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 11/29/2023 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 01/03/2024 PRE OPERATIONAL

Violations

Inspection Date: 09/25/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Capstone Coffee**2206 E FRANCIS AVE**

Inspection Date: 05/15/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 02/16/2023 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)
- 25 Toxic substances properly identified, stored, used

Inspection Date: 03/09/2023 1ST RE-INSPECTION

Violations

Inspection Date: 07/18/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used

Inspection Date: 01/09/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 07/23/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 07/30/2024 EDUCATIONAL VISIT

Violations

CARL'S JR #146**423 E HASTINGS RD**

Inspection Date: 01/12/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 07/05/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 01/08/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 02/06/2024 1ST RE-INSPECTION

Violations

Inspection Date: 08/27/2024 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: 09/25/2024 1ST RE-INSPECTION

Violations

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

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

Inspection Date: 01/24/2023 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 45 Sewage, wastewater properly disposed

Inspection Date: 07/18/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 01/11/2024 ROUTINE INSPECTION

Violations

Inspection Date: 07/15/2024 ROUTINE INSPECTION

Violations

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

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

Inspection Date: 02/14/2023 ROUTINE INSPECTION

Violations

- 19 No room temperature storage; proper use of time as a control, procedures available
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 03/01/2023 1ST RE-INSPECTION

Violations

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

Inspection Date: 03/09/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 03/14/2023 2ND RE-INSPECTION

Violations

Inspection Date: 03/28/2023 FOLLOW-UP INSPECTION

Violations

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

Inspection Date: 08/15/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/22/2024 ROUTINE INSPECTION

Violations

Inspection Date: 07/23/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 10/31/2022 2ND RE-INSPECTION

Violations

Inspection Date: 11/14/2022 FOLLOW-UP INSPECTION

Violations

- 16 Proper cooling procedures

Inspection Date: 11/29/2022 1ST RE-INSPECTION

Violations

Inspection Date: 04/04/2023 ROUTINE INSPECTION

Violations

- 37 In-use utensils properly stored

Inspection Date: 09/11/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 02/14/2024 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

Inspection Date: 07/11/2024 ROUTINE INSPECTION

Violations

Facility

CARL'S JR. #180

Address

1317 N LIBERTY LAKE RD

Inspection Date: 11/15/2022 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 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: 03/30/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 08/10/2023 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; sanitizer concentration
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 09/05/2023 1ST RE-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: 09/14/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 09/18/2023 2ND RE-INSPECTION

Violations

Inspection Date: 10/17/2023 FOLLOW-UP INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

Inspection Date: 03/05/2024 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

Inspection Date: 10/15/2024 ROUTINE INSPECTION

Violations

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

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

Inspection Date: 11/22/2022 1ST RE-INSPECTION

Violations

- 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: 12/02/2022 EDUCATIONAL VISIT

Violations

Inspection Date: 12/07/2022 2ND RE-INSPECTION

Violations

Inspection Date: 01/12/2023 FOLLOW-UP INSPECTION

Violations

Inspection Date: 03/23/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/11/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 02/14/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 07/30/2024 ROUTINE INSPECTION

Violations

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

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

Inspection Date: 02/10/2023 ROUTINE INSPECTION

Violations

- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 08/29/2023 ROUTINE INSPECTION

Violations

Inspection Date: 03/26/2024 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 08/27/2024 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 valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 09/25/2024 1ST RE-INSPECTION

Violations

Carlyle Catering & Food Services**206 S Post**

Inspection Date: 04/03/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Facility**Address****CARUSO'S SANDWICHES AND ARTISAN PIZZA****2314 N ARGONNE RD**

Inspection Date: 03/09/2023 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: 09/06/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used

Inspection Date: 02/06/2024 ROUTINE INSPECTION

Violations

Inspection Date: 09/23/2024 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

Inspection Date: 10/23/2024 1ST RE-INSPECTION

Violations

CARUSO'S**1120 N DIVISION ST**

Inspection Date: 05/17/2023 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
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 06/15/2023 1ST RE-INSPECTION

Violations

Inspection Date: 10/31/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/26/2024 ROUTINE INSPECTION

Violations

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

Caruso's**1120 N Division ST**

Inspection Date: 05/27/2023 ROUTINE INSPECTION

Violations

Inspection Date: 08/29/2024 ROUTINE INSPECTION

Violations

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

Facility
CASA DE ORO #4

Address
4111 N DIVISION ST

Inspection Date: 03/02/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 08/22/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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)
- 31 Food properly labeled; proper date marking

Inspection Date: 09/21/2023 1ST RE-INSPECTION

Violations

Inspection Date: 06/24/2024 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
 - 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
-

CASA DE ORO

1611 N Mullan RD

Inspection Date: 02/22/2023 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking

Inspection Date: 08/16/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 13 Food contact surfaces cleaned and sanitized; no cross contamination
- 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: 08/17/2023 SITE VISIT

Violations

Inspection Date: 09/12/2023 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 06/26/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
 - 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
-

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

Inspection Date: 11/08/2022 EDUCATIONAL VISIT
Violations

Inspection Date: 11/22/2022 1ST RE-INSPECTION
Violations

Inspection Date: 06/20/2023 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 29 Adequate equipment for temperature control
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 12/11/2023 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
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 30 Proper thawing methods used
- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 01/09/2024 1ST RE-INSPECTION
Violations

Inspection Date: 06/27/2024 ROUTINE INSPECTION
Violations

- 43 Non food-contact surfaces maintained and clean

Casey's Place**13817 E SPRAGUE AVE 2**

Inspection Date: 08/21/2023 ROUTINE INSPECTION
Violations

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

CASUAL FRIDAY DONUTS**3402 N DIVISION ST**

Inspection Date: 07/10/2023 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 time/temperature control for safe
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 08/02/2023 1ST RE-INSPECTION
Violations

- 04 Hands washed as required

Casual Friday Donuts**325 S Sullivan RD C**

Inspection Date: 06/20/2023 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 10 Food in good condition, safe and unadulterated; approved additives
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 38 Utensils, equipment, linens properly stored, used, handled

Inspection Date: 04/15/2024 ROUTINE INSPECTION
Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

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

Inspection Date: 11/13/2023 ROUTINE INSPECTION
Violations

Facility**Address****CATHAY INN****3714 N DIVISION ST**

Inspection Date: 02/16/2023 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 08/23/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 25 Toxic substances properly identified, stored, used

Inspection Date: 04/18/2024 ROUTINE INSPECTION

Violations

CB QUENCHERS**18115 E Appleway AVE**

Inspection Date: 12/09/2022 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 11/14/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Cedar Coffee**701 N Monroe ST**

Inspection Date: 02/27/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 02/16/2024 ROUTINE INSPECTION

Violations

CELEBRATIONS BAKERY LLC**315 S Sullivan RD B**

Inspection Date: 07/31/2023 ROUTINE INSPECTION

Violations

Inspection Date: 04/04/2024 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Centennial Hotel**303 W NORTH RIVER DR**

Inspection Date: 12/01/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 10/09/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 03/08/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 11/01/2023 ROUTINE INSPECTION

Violations

Inspection Date: 04/09/2024 ROUTINE INSPECTION

Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 06 Adequate handwashing facilities
- 31 Food properly labeled; proper date marking
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/09/2024 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)
- 31 Food properly labeled; proper date marking
- 33 Potential food contamination prevented during delivery, preparation, storage, display

CHAN BISTRO**1409 N ARGONNE RD**

Inspection Date: 03/29/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 11/08/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

CHANEYS BOTTOMS UP INN**18909 N MT SPOKANE PARK DR**

Inspection Date: 12/08/2022 ROUTINE INSPECTION

Violations

Inspection Date: 03/08/2023 ROUTINE INSPECTION

Violations

Chans Noodle House and Dumplings**621 W Mallon 305**

Inspection Date: 01/12/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 08/09/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 31 Food properly labeled; proper date marking
- 37 In-use utensils properly stored

Inspection Date: 02/01/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 08/29/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Facility**Chaos Arcade****Address****1020 W Francis AVE H**

Inspection Date: 08/29/2023 PRE OPERATIONAL
Violations

Inspection Date: 10/18/2023 ROUTINE INSPECTION
Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

CHAPS COFFEE CO.**4237 S CHENEY SPOKANE RD**

Inspection Date: 11/10/2022 1ST RE-INSPECTION
Violations

Inspection Date: 03/16/2023 ROUTINE INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
06 Adequate handwashing facilities
15 Proper preparation of raw shell eggs
26 Compliance with valid permit; operating and risk control plans, and required written procedures
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/21/2023 ROUTINE INSPECTION
Violations

25 Toxic substances properly identified, stored, used

Inspection Date: 05/17/2024 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
15 Proper preparation of raw shell eggs
19 No room temperature storage; proper use of time as a control, procedures available
25 Toxic substances properly identified, stored, used
26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 06/12/2024 1ST RE-INSPECTION
Violations

CHATTAROY QUICK STOP**28312 N NEWPORT HWY**

Inspection Date: 05/17/2023 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: 07/22/2024 ROUTINE INSPECTION
Violations

06 Adequate handwashing facilities
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
26 Compliance with valid permit; operating and risk control plans, and required written procedures
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 08/05/2024 1ST RE-INSPECTION
Violations

06 Adequate handwashing facilities
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 08/14/2024 EDUCATIONAL VISIT
Violations

Inspection Date: 08/15/2024 2ND RE-INSPECTION
Violations

Inspection Date: 09/12/2024 FOLLOW-UP 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
37 In-use utensils properly stored

Inspection Date: 10/08/2024 ROUTINE INSPECTION
Violations

Facility**Address****Checkerboard****1716 E Sprague AVE**

Inspection Date: 07/31/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 49 Adequate ventilation, lighting; designated areas used

Inspection Date: 10/17/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Chef Hakan**1014 N Pines RD 120**

Inspection Date: 06/03/2023 ROUTINE INSPECTION

Violations

Chef Lu's Asian Bistro**2915 E 29th AVE D**

Inspection Date: 11/16/2022 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 time/temperature control for safe
- 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: 05/04/2023 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)
- 25 Toxic substances properly identified, stored, used
- 37 In-use utensils properly stored

Inspection Date: 06/01/2023 1ST RE-INSPECTION

Violations

Inspection Date: 10/25/2023 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
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/04/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 10/22/2024 ROUTINE INSPECTION

Violations

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

Cheney Conoco**2654 1st ST**

Inspection Date: 03/31/2023 ROUTINE INSPECTION

Violations

Inspection Date: 03/15/2024 ROUTINE INSPECTION

Violations

Cheney Food Mart (Chevron)**2302 1ST ST**

Inspection Date: 06/02/2023 ROUTINE INSPECTION

Violations

Inspection Date: 03/26/2024 ROUTINE INSPECTION

Violations

Facility
CHENEY MARKET

Address
1902 1ST ST

Inspection Date: 07/23/2024 PRE OPERATIONAL
Violations

Inspection Date: 08/21/2024 ROUTINE INSPECTION
Violations

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

CHESTER STORE

11504 E DISHMAN-MICA RD

Inspection Date: 11/01/2022 ROUTINE INSPECTION
Violations

25 Toxic substances properly identified, stored, used
26 Compliance with valid permit; operating and risk control plans, and required written procedures
33 Potential food contamination prevented during delivery, preparation, storage, display
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/27/2023 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
39 Single-use and single-service articles properly stored, used

Inspection Date: 08/19/2024 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

CHICKEN -N- MORE

414 1/2 W SPRAGUE AVE

Inspection Date: 01/10/2023 ROUTINE INSPECTION
Violations

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

Inspection Date: 08/08/2023 ROUTINE INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
25 Toxic substances properly identified, stored, used
26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 01/30/2024 ROUTINE INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
07 Food obtained from approved source
37 In-use utensils properly stored

Inspection Date: 07/23/2024 ROUTINE INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Chick-fil-A

9304 N NEWPORT HWY

Inspection Date: 04/03/2023 ROUTINE INSPECTION
Violations

Inspection Date: 10/05/2023 ROUTINE INSPECTION
Violations

06 Adequate handwashing facilities

Inspection Date: 05/29/2024 ROUTINE INSPECTION
Violations

Inspection Date: 10/17/2024 ROUTINE INSPECTION
Violations

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

Facility**CHILI'S GRILL & BAR****Address****207 W SPOKANE FALLS BLVD**

Inspection Date: 01/23/2023 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: 08/16/2023 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for food
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections

Inspection Date: 01/31/2024 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 07/11/2024 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)
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 08/06/2024 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
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 08/07/2024 SITE VISIT

Violations

Inspection Date: 08/14/2024 SITE VISIT

Violations

Inspection Date: 08/16/2024 EDUCATIONAL VISIT

Violations

Inspection Date: 08/20/2024 2ND RE-INSPECTION

Violations

Inspection Date: 09/18/2024 FOLLOW-UP INSPECTION

Violations

- 04 Hands washed as required
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 37 In-use utensils properly stored

CHINA BUFFET**1883 1ST ST**

Inspection Date: 11/29/2022 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available

Inspection Date: 04/27/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on staff
- 25 Toxic substances properly identified, stored, used
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment

Inspection Date: 12/06/2023 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available

Facility**CHINA DRAGON LLC****Address****27 E QUEEN AVE**

Inspection Date: 11/02/2022 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
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 37 In-use utensils properly stored
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 06/15/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 13 Food contact surfaces cleaned and sanitized; no cross contamination
- 16 Proper cooling procedures
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 07/18/2023 1ST RE-INSPECTION

Violations

Inspection Date: 11/08/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities

Inspection Date: 08/06/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 43 Non food-contact surfaces maintained and clean
- 49 Adequate ventilation, lighting; designated areas used

CHINESE GARDENS RESTAURANT**1106 1st ST**

Inspection Date: 02/07/2023 ROUTINE INSPECTION

Violations

Inspection Date: 08/09/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 25 Toxic substances properly identified, stored, used
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 02/14/2024 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 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
- 37 In-use utensils properly stored
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 02/21/2024 EDUCATIONAL VISIT

Violations

Inspection Date: 03/13/2024 1ST RE-INSPECTION

Violations

Facility**Address****CHINESE GARDENS****5207 E TRENT AVE**

Inspection Date: 12/07/2022 ROUTINE INSPECTION

Violations

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

Inspection Date: 06/21/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
 33 Potential food contamination prevented during delivery, preparation, storage, display
 34 Wiping cloths properly used, stored; sanitizer concentration
 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 11/15/2023 ROUTINE INSPECTION

Violations

Inspection Date: 05/30/2024 ROUTINE INSPECTION

Violations

14 Raw meats below or away from ready-to-eat food; species separated
 25 Toxic substances properly identified, stored, used
 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/10/2024 ROUTINE INSPECTION

Violations

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
 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)
 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 10/29/2024 EDUCATIONAL VISIT

Violations

CHIPOTLE MEXICAN GRILL**922 N DIVISION ST**

Inspection Date: 03/28/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/06/2023 ROUTINE INSPECTION

Violations

Inspection Date: 04/29/2024 ROUTINE INSPECTION

Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/31/2024 ROUTINE INSPECTION

Violations

Chipotle Mexican Grill**9602 N Newport HWY**

Inspection Date: 01/06/2023 ROUTINE INSPECTION

Violations

Inspection Date: 07/14/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 01/04/2024 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used

Inspection Date: 07/08/2024 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities
 39 Single-use and single-service articles properly stored, used

Facility**Address****Chipotle Mexican Grill****209 N Sullivan RD**

Inspection Date: 03/22/2023 ROUTINE INSPECTION

Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 38 Utensils, equipment, linens properly stored, used, handled

Inspection Date: 04/17/2023 1ST RE-INSPECTION

Violations

Inspection Date: 08/17/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 03/12/2024 ROUTINE INSPECTION

Violations

Inspection Date: 10/28/2024 ROUTINE INSPECTION

Violations

Chipotle Mexican Grill**9926 W Sunset HWY**

Inspection Date: 11/13/2023 ROUTINE INSPECTION

Violations

Inspection Date: 12/07/2023 ROUTINE INSPECTION

Violations

Inspection Date: 05/06/2024 ROUTINE INSPECTION

Violations

Inspection Date: 09/28/2024 ROUTINE INSPECTION

Violations

Chipotle Mexican Grill**1706 W Francis AVE**

Inspection Date: 04/10/2023 PRE OPERATIONAL

Violations

Inspection Date: 05/18/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/18/2023 ROUTINE INSPECTION

Violations

Inspection Date: 05/21/2024 ROUTINE INSPECTION

Violations

Inspection Date: 10/10/2024 ROUTINE INSPECTION

Violations

Chipotle Mexican Grill**8909 E Trent AVE**

Inspection Date: 12/18/2023 PRE OPERATIONAL

Violations

Inspection Date: 01/18/2024 ROUTINE INSPECTION

Violations

Inspection Date: 08/13/2024 ROUTINE INSPECTION

Violations

Facility
Choo Choo Tortas

Address
10621 E Sprague AVE

Inspection Date: 12/15/2022 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/07/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 07/06/2023 1ST RE-INSPECTION

Violations

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

Inspection Date: 11/14/2023 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

Inspection Date: 06/27/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Chowderhead

825 N Monroe ST

Inspection Date: 01/18/2023 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 valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 09/19/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 45 Sewage, wastewater properly disposed

Inspection Date: 05/10/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
- 45 Sewage, wastewater properly disposed

Inspection Date: 10/02/2024 ROUTINE INSPECTION

Violations

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

Facility**Address****CHRIST KITCHEN****2410 N MONROE ST**

Inspection Date: 12/09/2022 ROUTINE INSPECTION
Violations

Inspection Date: 02/23/2023 ROUTINE INSPECTION
Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 37 In-use utensils properly stored
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 08/16/2023 ROUTINE INSPECTION
Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/15/2023 ROUTINE INSPECTION
Violations

Inspection Date: 05/14/2024 ROUTINE INSPECTION
Violations

Inspection Date: 09/17/2024 ROUTINE INSPECTION
Violations

CHUCK E CHEESE 343**10007 N NEVADA ST**

Inspection Date: 01/18/2023 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 01/10/2024 ROUTINE INSPECTION
Violations

CHUCK E CHEESE 344**14919 E SPRAGUE AVE**

Inspection Date: 11/22/2022 ROUTINE INSPECTION
Violations

Inspection Date: 10/10/2023 ROUTINE INSPECTION
Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 34 Wiping cloths properly used, stored; sanitizer concentration

CHURCHILL'S STEAKHOUSE**165 S POST ST**

Inspection Date: 12/06/2022 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: 06/07/2023 ROUTINE INSPECTION
Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 11/07/2023 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/13/2024 ROUTINE INSPECTION
Violations

- 09 Proper washing of fruits and vegetables
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Facility**Address****CINNABON****14700 E INDIANA AVE**

Inspection Date: 02/01/2023 ROUTINE INSPECTION
Violations

Inspection Date: 02/28/2024 ROUTINE INSPECTION
Violations

CINNABON**4750 N DIVISION ST 163**

Inspection Date: 02/23/2023 ROUTINE INSPECTION
Violations

Inspection Date: 01/31/2024 ROUTINE INSPECTION
Violations

CINOLA RESTAURANT & LOUNGE**14712 N NEWPORT HWY**

Inspection Date: 11/23/2022 ROUTINE INSPECTION
Violations

31 Food properly labeled; proper date marking

Inspection Date: 06/08/2023 ROUTINE INSPECTION
Violations

Inspection Date: 12/19/2023 ROUTINE INSPECTION
Violations

Inspection Date: 05/21/2024 ROUTINE INSPECTION
Violations

Inspection Date: 10/08/2024 ROUTINE INSPECTION
Violations

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

25 Toxic substances properly identified, stored, used

Circle K #2746287**411 N PINES RD**

Inspection Date: 05/02/2023 ROUTINE INSPECTION
Violations

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

37 In-use utensils properly stored

Inspection Date: 08/19/2024 ROUTINE INSPECTION
Violations

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

37 In-use utensils properly stored

Inspection Date: 09/19/2024 1ST RE-INSPECTION
Violations

Circle K #2746288**9620 N DIVISION ST**

Inspection Date: 06/14/2023 ROUTINE INSPECTION
Violations

Inspection Date: 06/20/2024 ROUTINE INSPECTION
Violations

Facility**Address****Circle K #2746520****9208 W US HWY 2**

Inspection Date: 01/12/2023 PRE OPERATIONAL
Violations

Inspection Date: 03/02/2023 ROUTINE INSPECTION
Violations

Inspection Date: 01/25/2024 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: 02/13/2024 1ST RE-INSPECTION
Violations

Circle K**18723 E Cataldo AVE**

Inspection Date: 09/03/2024 PRE OPERATIONAL
Violations

CITY FOOD MART**1527 W 3RD AVE**

Inspection Date: 12/02/2022 ROUTINE INSPECTION
Violations

Inspection Date: 06/01/2023 ROUTINE INSPECTION
Violations

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

Inspection Date: 05/14/2024 ROUTINE INSPECTION
Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 06/03/2024 1ST RE-INSPECTION
Violations

City Fuel**2508 W NORTHWEST BLVD**

Inspection Date: 03/23/2023 ROUTINE INSPECTION
Violations

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

Inspection Date: 10/08/2024 ROUTINE INSPECTION
Violations

Clark Coffee Co. LLC dba Crazy Beagle Coffee Company**22026 E COUNTRY VISTA DR**

Inspection Date: 04/05/2023 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 37 In-use utensils properly stored
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 04/19/2024 ROUTINE INSPECTION
Violations

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

Facility**Address****Clark's Fork****1028 N Hamilton ST 100**

Inspection Date: 01/31/2023 ROUTINE INSPECTION
Violations

Inspection Date: 08/14/2023 ROUTINE INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 02/02/2024 ROUTINE INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
37 In-use utensils properly stored

Inspection Date: 07/11/2024 ROUTINE INSPECTION
Violations

30 Proper thawing methods used

CLINKERDAGGER**621 W MALLON AVE**

Inspection Date: 12/19/2022 EDUCATIONAL VISIT
Violations

Inspection Date: 03/10/2023 ROUTINE INSPECTION
Violations

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

Inspection Date: 09/13/2023 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
33 Potential food contamination prevented during delivery, preparation, storage, display
37 In-use utensils properly stored
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/27/2023 EDUCATIONAL VISIT
Violations

Inspection Date: 09/28/2023 ROUTINE INSPECTION
Violations

25 Toxic substances properly identified, stored, used

Inspection Date: 10/12/2023 1ST RE-INSPECTION
Violations

Inspection Date: 06/27/2024 ROUTINE INSPECTION
Violations

34 Wiping cloths properly used, stored; sanitizer concentration

Club Demonstration Services**12020 N Newport HWY**

Inspection Date: 11/15/2022 ROUTINE INSPECTION
Violations

Inspection Date: 11/08/2023 ROUTINE INSPECTION
Violations

Club Demonstration Services**5601 E Sprague AVE**

Inspection Date: 11/07/2022 ROUTINE INSPECTION
Violations

Inspection Date: 12/21/2023 ROUTINE INSPECTION
Violations

06 Adequate handwashing facilities

Inspection Date: 09/17/2024 ROUTINE INSPECTION
Violations

Facility**Address****Cochinito Taqueria****10 N Post ST**

Inspection Date: 01/27/2023 ROUTINE INSPECTION
Violations

Inspection Date: 04/20/2023 ROUTINE INSPECTION
Violations

Inspection Date: 12/15/2023 ROUTINE INSPECTION
Violations

- 31 Food properly labeled; proper date marking
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 01/20/2024 ROUTINE INSPECTION
Violations

Inspection Date: 05/22/2024 ROUTINE INSPECTION
Violations

- 09 Proper washing of fruits and vegetables
- 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; sanitizer concentration; test strips av

Inspection Date: 06/18/2024 1ST RE-INSPECTION
Violations

Coffee Can Spokane**4216 E Maverik LN**

Inspection Date: 12/08/2022 ROUTINE INSPECTION
Violations

- 25 Toxic substances properly identified, stored, used

Inspection Date: 11/22/2023 ROUTINE INSPECTION
Violations

Inspection Date: 10/31/2024 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 39 Single-use and single-service articles properly stored, used

COFFEE COMA**120 N MAIN**

Inspection Date: 05/09/2023 ROUTINE INSPECTION
Violations

Inspection Date: 10/18/2024 ROUTINE INSPECTION
Violations

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

COLD STONE CREAMERY**3011 E 29TH AVE**

Inspection Date: 05/30/2023 ROUTINE INSPECTION
Violations

- 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; sanitizer concentration

Inspection Date: 07/17/2024 ROUTINE INSPECTION
Violations

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

COLD STONE CREAMERY**9502 N NEWPORT HWY**

Inspection Date: 04/18/2023 ROUTINE INSPECTION
Violations

Inspection Date: 03/18/2024 ROUTINE INSPECTION
Violations

Facility**Address****Cole's Bakery & Cafe****521 E HOLLAND AVE 20**

Inspection Date: 01/13/2023 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 07/26/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 01/08/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 23 Proper Consumer Advisory posted for raw or undercooked foods

Inspection Date: 07/16/2024 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Coles Bakery & Cafe**521 E Holland #20**

Inspection Date: 07/26/2023 ROUTINE INSPECTION

Violations

Cole's Cafe**601 E Riverside AVE**

Inspection Date: 12/22/2022 PRE OPERATIONAL

Violations

Inspection Date: 01/30/2023 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 03/28/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Colima Entertainment**1014 N Pines RD 120**

Inspection Date: 07/28/2024 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Comfort Hospitality**907 W 3RD AVE**

Inspection Date: 11/09/2022 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/13/2023 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 08/23/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

COMFORT INN & SUITES**12415 E MISSION AVE**

Inspection Date: 04/07/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 04/11/2024 ROUTINE INSPECTION

Violations

Facility

Commellini Estate Inc

Inspection Date: 05/16/2023 ROUTINE INSPECTION
Violations

Address

14715 N DARTFORD DR

COMMELLINI ESTATE

14715 N DARTFORD DR

Inspection Date: 12/01/2022 ROUTINE INSPECTION
Violations

Inspection Date: 06/27/2023 ROUTINE INSPECTION
Violations

Inspection Date: 11/07/2023 ROUTINE INSPECTION
Violations

Inspection Date: 07/01/2024 ROUTINE INSPECTION
Violations

Community Pint

120 E Sprague AVE

Inspection Date: 11/23/2022 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities

Inspection Date: 09/22/2023 ROUTINE INSPECTION
Violations

Inspection Date: 08/21/2024 ROUTINE INSPECTION
Violations

Compassion Catering

1014 N Pines RD 120

Inspection Date: 08/17/2023 ROUTINE INSPECTION
Violations

Facility
CONLEY'S & PIONEER PIES

Address
12622 E SPRAGUE AVE

Inspection Date: 03/01/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 36 Proper eating, tasting, drinking, or tobacco use
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 07/31/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 01/23/2024 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
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 08/08/2024 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
- 29 Adequate equipment for temperature control
- 32 Insects, rodents, animals not present; entrance controlled

Inspection Date: 09/05/2024 1ST RE-INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 29 Adequate equipment for temperature control

Inspection Date: 09/10/2024 EDUCATIONAL VISIT

Violations

Inspection Date: 09/19/2024 2ND RE-INSPECTION

Violations

Inspection Date: 10/16/2024 FOLLOW-UP 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; sanitizer concentration

CONOCO FOOD MART/ S&J PARTNERS

1602 W 3RD AVE

Inspection Date: 11/07/2022 EDUCATIONAL VISIT

Violations

Inspection Date: 11/08/2022 2ND RE-INSPECTION

Violations

Inspection Date: 11/22/2022 FOLLOW-UP INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

Inspection Date: 07/24/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 05/09/2024 ROUTINE INSPECTION

Violations

Facility**Address****Coppa****21724 E Mission AVE**

Inspection Date: 01/12/2024 ROUTINE INSPECTION
 Violations

Inspection Date: 02/07/2024 ROUTINE INSPECTION
 Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish

Inspection Date: 07/18/2024 ROUTINE INSPECTION
 Violations

CORBIN SENIOR CENTER**827 W CLEVELAND AVE**

Inspection Date: 11/01/2022 EDUCATIONAL VISIT
 Violations

CORNER CLUB TAVERN**2208 N PARK RD**

Inspection Date: 12/21/2022 ROUTINE INSPECTION
 Violations

Inspection Date: 10/04/2023 ROUTINE INSPECTION
 Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

CORNER DOOR (THE)**3301 N ARGONNE RD**

Inspection Date: 12/14/2022 ROUTINE INSPECTION
 Violations

Inspection Date: 06/21/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 12/04/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 05/16/2024 ROUTINE INSPECTION
 Violations

Inspection Date: 10/23/2024 ROUTINE INSPECTION
 Violations

Corwin Ford**8300 E Sprague AVE**

Inspection Date: 05/15/2024 PRE OPERATIONAL
 Violations

Inspection Date: 06/14/2024 ROUTINE INSPECTION
 Violations

Facility**Costco Wholesale #1298**Inspection Date: 11/15/2022 ROUTINE INSPECTION
ViolationsInspection Date: 06/07/2023 ROUTINE INSPECTION
ViolationsInspection Date: 11/08/2023 ROUTINE INSPECTION
ViolationsInspection Date: 01/30/2024 PRE OPERATIONAL
ViolationsInspection Date: 07/10/2024 ROUTINE INSPECTION
Violations**Address****12020 N Newport HWY**

COSTCO WHOLESALE #670**5601 E SPRAGUE AVE**Inspection Date: 11/07/2022 ROUTINE INSPECTION
ViolationsInspection Date: 05/18/2023 ROUTINE INSPECTION
ViolationsInspection Date: 10/02/2023 ROUTINE INSPECTION
ViolationsInspection Date: 10/23/2023 PRE OPERATIONAL
ViolationsInspection Date: 10/26/2023 PRE OPERATIONAL
ViolationsInspection Date: 03/13/2024 ROUTINE INSPECTION
ViolationsInspection Date: 09/17/2024 ROUTINE INSPECTION
Violations

Facility
COTTAGE CAFE

Address
6902 E APPLEWAY BLVD

Inspection Date: 11/10/2022 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 45 Sewage, wastewater properly disposed

Inspection Date: 03/29/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 04 Hands washed as required
- 06 Adequate handwashing facilities

Inspection Date: 09/22/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 06/17/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 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
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 35 Employee cleanliness and hygiene

Inspection Date: 07/17/2024 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

COUGAR CREST WINERY

8 N POST ST 6

Inspection Date: 12/16/2022 ROUTINE INSPECTION

Violations

Inspection Date: 06/22/2023 ROUTINE INSPECTION

Violations

Inspection Date: 09/06/2024 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

COURTLAND PLACE RETIREMENT

1309 N EVERGREEN RD

Inspection Date: 02/23/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 08/28/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 04/22/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
-

Facility**Address****COURTYARD BY MARRIOTT Downtown Spokane****401 N RIVERPOINT BLVD**

Inspection Date: 11/01/2022 ROUTINE INSPECTION

Violations

- 31 Food properly labeled; proper date marking
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 05/23/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 10 Food in good condition, safe and unadulterated; approved additives
- 39 Single-use and single-service articles properly stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 11/08/2023 ROUTINE INSPECTION

Violations

Inspection Date: 04/25/2024 ROUTINE INSPECTION

Violations

COZY COFFEE**514 N BARKER RD**

Inspection Date: 03/13/2023 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 valid permit; operating and risk control plans, and required written procedures
- 37 In-use utensils properly stored

Inspection Date: 04/11/2023 1ST RE-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)

Inspection Date: 04/18/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 04/26/2023 2ND RE-INSPECTION

Violations

Inspection Date: 05/26/2023 FOLLOW-UP INSPECTION

Violations

Inspection Date: 09/27/2024 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Craft and Gather**4403 S Dishman Mica RD**

Inspection Date: 11/17/2022 ROUTINE INSPECTION

Violations

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

Inspection Date: 04/21/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/27/2023 ROUTINE INSPECTION

Violations

Inspection Date: 07/10/2024 ROUTINE INSPECTION

Violations

Facility

Crave Cookies - Spokane

Address

513 E Hastings RD A

Inspection Date: 08/02/2023 PRE OPERATIONAL
Violations

Inspection Date: 09/06/2023 ROUTINE INSPECTION
Violations

Inspection Date: 09/24/2024 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; sanitizer concentration
37 In-use utensils properly stored

Crepe Cafe Sisters

441 N Nettleton ST

Inspection Date: 05/31/2023 ROUTINE INSPECTION
Violations

Inspection Date: 09/18/2024 ROUTINE INSPECTION
Violations

Crepe Cafe Sisters

441 N Nettleton

Inspection Date: 01/24/2023 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 01/30/2024 ROUTINE INSPECTION
Violations

Facility
Crimson Hearth

Address
11003 E Sprague AVE

Inspection Date: 03/30/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 16 Proper cooling procedures
- 25 Toxic substances properly identified, stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 04/27/2023 1ST RE-INSPECTION

Violations

Inspection Date: 09/14/2023 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/12/2023 1ST RE-INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 06/10/2024 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 15 Proper preparation of raw shell eggs
- 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
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored

Inspection Date: 07/02/2024 1ST RE-INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 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)
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 07/11/2024 EDUCATIONAL VISIT

Violations

Inspection Date: 07/16/2024 2ND RE-INSPECTION

Violations

- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 45 Sewage, wastewater properly disposed

Inspection Date: 08/08/2024 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)

CROWN FOODS, INC.

1402 W NORTHWEST BLVD

Inspection Date: 10/31/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Crumbli Cookies

7808 N Division ST 4

Inspection Date: 01/03/2023 PRE OPERATIONAL

Violations

Inspection Date: 02/15/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/27/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility**Address****CRUSH COFFEE****507 S PINES RD**

Inspection Date: 02/01/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 02/08/2024 ROUTINE INSPECTION
 Violations

- 06 Adequate handwashing facilities
- 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

CRUSH COFFEE**13321 E 32ND AVE F**

Inspection Date: 07/06/2023 ROUTINE INSPECTION
 Violations

- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used

CRUSH**16923 E SPRAGUE AVE**

Inspection Date: 07/31/2023 ROUTINE INSPECTION
 Violations

- 25 Toxic substances properly identified, stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 08/21/2024 ROUTINE INSPECTION
 Violations

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

Curated Cup**819 1st ST**

Inspection Date: 03/20/2024 PRE OPERATIONAL
 Violations

Inspection Date: 04/15/2024 ROUTINE INSPECTION
 Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 04/30/2024 SITE VISIT
 Violations

D' Bali Asian Bistro**12924 W Sunset HWY**

Inspection Date: 03/07/2023 ROUTINE INSPECTION
 Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 09/07/2023 ROUTINE INSPECTION
 Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 25 Toxic substances properly identified, stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 03/12/2024 ROUTINE INSPECTION
 Violations

- 04 Hands washed as required
- 09 Proper washing of fruits and vegetables
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 08/27/2024 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****D. LISH'S HAMBURGERS****1625 N DIVISION ST**

Inspection Date: 04/06/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 05/04/2023 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 09/27/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 10/23/2023 1ST RE-INSPECTION

Violations

Inspection Date: 06/06/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

DAA LONGHORN BBQ**2215 S HAYFORD RD**

Inspection Date: 11/17/2022 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 06/08/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 11/30/2023 ROUTINE INSPECTION

Violations

Inspection Date: 05/02/2024 ROUTINE INSPECTION

Violations

Inspection Date: 10/24/2024 ROUTINE INSPECTION

Violations

DAGNY'S COFFEE COMPANY**12925 E TRENT AVE**

Inspection Date: 07/20/2023 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 07 Food obtained from approved source
- 10 Food in good condition, safe and unadulterated; approved additives
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 05/21/2024 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

DAILY GRIND DOWNTOWN**421 W RIVERSIDE AVE 203**

Inspection Date: 01/26/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 02/20/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility**Address****Daily Habit Curbside****6702 N Country Homes BLVD**

Inspection Date: 09/18/2024 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration
- 45 Sewage, wastewater properly disposed

Daily Habit Espresso**4627 N Assembly ST**

Inspection Date: 07/14/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 10/09/2024 ROUTINE INSPECTION

Violations

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

DAILY HABIT/ YOCKEY COFFEE ENTERPRISE**5629 E TRENT AVE**

Inspection Date: 03/14/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/14/2024 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration

DAILY HABIT**6702 N COUNTRY HOMES BLVD**

Inspection Date: 09/25/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 29 Adequate equipment for temperature control
- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 10/24/2024 PRE OPERATIONAL

Violations

Daily Habit**2124 N Division ST**

Inspection Date: 11/23/2022 ROUTINE INSPECTION

Violations

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

Inspection Date: 08/24/2023 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking
- 32 Insects, rodents, animals not present; entrance controlled

DAIRY QUEEN**917 E WELLESLEY AVE**

Inspection Date: 06/13/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

DAIRY QUEEN**1221 N PINES RD**

Inspection Date: 05/24/2023 ROUTINE INSPECTION

Violations

Inspection Date: 08/06/2024 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; sanitizer concentration

Inspection Date: 09/05/2024 1ST RE-INSPECTION

Violations

Facility**Address****Dairy Queen****10198 W Highway 2**

Inspection Date: 03/30/2023 ROUTINE INSPECTION
Violations

Inspection Date: 08/15/2023 EDUCATIONAL VISIT
Violations

Inspection Date: 07/11/2024 ROUTINE INSPECTION
Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Dairy Queen**3926 E 57th AVE**

Inspection Date: 07/05/2023 ROUTINE INSPECTION
Violations

34 Wiping cloths properly used, stored; sanitizer concentration
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: 07/01/2024 ROUTINE INSPECTION
Violations

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

Damas Middle Eastern Store**21 S Thierman RD B**

Inspection Date: 10/26/2023 ROUTINE INSPECTION
Violations

Dane Joe Espresso**2819 E 27th AVE**

Inspection Date: 11/16/2022 ROUTINE INSPECTION
Violations

25 Toxic substances properly identified, stored, used

Inspection Date: 12/05/2023 ROUTINE INSPECTION
Violations

DARCY'S**10502 E SPRAGUE 100**

Inspection Date: 12/21/2022 ROUTINE INSPECTION
Violations

30 Proper thawing methods used

Inspection Date: 05/02/2023 ROUTINE INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities
26 Compliance with valid permit; operating and risk control plans, and required written procedures
33 Potential food contamination prevented during delivery, preparation, storage, display
36 Proper eating, tasting, drinking, or tobacco use
37 In-use utensils properly stored

Inspection Date: 09/27/2023 ROUTINE INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
16 Proper cooling procedures
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
30 Proper thawing methods used
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/24/2023 1ST RE-INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 05/28/2024 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
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 10/30/2024 ROUTINE INSPECTION
Violations

11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo

Facility
DAS STEIN HAUS

Address
1812 W FRANCIS AVE

Inspection Date: 02/22/2023 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
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 08/03/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 02/28/2024 ROUTINE INSPECTION

Violations

Inspection Date: 09/18/2024 ROUTINE INSPECTION

Violations

DAVENPORT DIST. HOSPIT. DBA RUBY 2 **123 S POST ST**

Inspection Date: 12/20/2022 ROUTINE INSPECTION

Violations

Inspection Date: 07/24/2023 1ST RE-INSPECTION

Violations

- 22 Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 06/11/2024 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

DAVENPORT HOTEL **10 S POST ST**

Inspection Date: 11/10/2022 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 31 Food properly labeled; proper date marking

Inspection Date: 03/17/2023 ROUTINE INSPECTION

Violations

- 38 Utensils, equipment, linens properly stored, used, handled
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 07/12/2024 ROUTINE INSPECTION

Violations

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

Facility**Address****DAVENPORT HOTEL-PALM COURT GRILL****10 S POST ST**

Inspection Date: 11/10/2022 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 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
- 31 Food properly labeled; proper date marking
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 03/17/2023 ROUTINE INSPECTION

Violations

- 10 Food in good condition, safe and unadulterated; approved additives

Inspection Date: 07/25/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used
- 31 Food properly labeled; proper date marking
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 01/29/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 07/24/2024 ROUTINE INSPECTION

Violations

- 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
- 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
- 37 In-use utensils properly stored

Inspection Date: 08/21/2024 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: 08/22/2024 PRE OPERATIONAL

Violations

Inspection Date: 08/27/2024 EDUCATIONAL VISIT

Violations

Inspection Date: 09/05/2024 2ND RE-INSPECTION

Violations

Inspection Date: 10/03/2024 FOLLOW-UP INSPECTION

Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 19 No room temperature storage; proper use of time as a control, procedures available
- 31 Food properly labeled; proper date marking
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 37 In-use utensils properly stored
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/31/2024 1ST RE-INSPECTION

Violations

Facility**Address****DAVE'S BAR & GRILL****12124 E SPRAGUE AVE**

Inspection Date: 12/19/2022 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used

Inspection Date: 04/17/2023 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: 09/27/2023 ROUTINE INSPECTION

Violations

40 Food and nonfood surfaces properly used and constructed; cleanable
 45 Sewage, wastewater properly disposed

Inspection Date: 06/17/2024 ROUTINE INSPECTION

Violations

DAVID'S PIZZA, INC.**803 W Mallon AVE**

Inspection Date: 06/22/2024 ROUTINE INSPECTION

Violations

DAVID'S PIZZA**803 W MALLON AVE**

Inspection Date: 01/18/2023 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities
 25 Toxic substances properly identified, stored, used
 33 Potential food contamination prevented during delivery, preparation, storage, display
 34 Wiping cloths properly used, stored; sanitizer concentration
 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 02/01/2024 ROUTINE INSPECTION

Violations

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

DAYS INN & SUITES**1215 S GARFIELD RD**

Inspection Date: 11/10/2022 ROUTINE INSPECTION

Violations

Inspection Date: 08/16/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/20/2024 ROUTINE INSPECTION

Violations

Delectable Events LLC**165 S Howard ST B**

Inspection Date: 10/31/2022 PRE OPERATIONAL

Violations

Inspection Date: 06/09/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
 25 Toxic substances properly identified, stored, used

Inspection Date: 03/07/2024 ROUTINE INSPECTION

Violations

Facility**DELEON FOODS, INC****Address****15530 E SPRAGUE AVE**

Inspection Date: 12/27/2022 ROUTINE INSPECTION
Violations

Inspection Date: 01/26/2023 ROUTINE INSPECTION
Violations

Inspection Date: 02/23/2023 1ST RE-INSPECTION
Violations
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)

Inspection Date: 03/08/2023 EDUCATIONAL VISIT
Violations

Inspection Date: 03/09/2023 2ND RE-INSPECTION
Violations

Inspection Date: 04/05/2023 FOLLOW-UP 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: 08/03/2023 ROUTINE INSPECTION
Violations
11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
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)
26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 08/28/2023 1ST RE-INSPECTION
Violations
30 Proper thawing methods used

Inspection Date: 01/24/2024 ROUTINE INSPECTION
Violations

Inspection Date: 07/12/2024 ROUTINE INSPECTION
Violations
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/15/2024 ROUTINE INSPECTION
Violations

DELEON FOODS INC.**102 E FRANCIS AVE**

Inspection Date: 03/09/2023 ROUTINE INSPECTION
Violations
01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 03/05/2024 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

Facility
DELEON FOODS INC

Address
102 E FRANCIS AVE

Inspection Date: 11/16/2022 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
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 03/09/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 08/15/2023 ROUTINE INSPECTION

Violations

- 23 Proper Consumer Advisory posted for raw or undercooked foods

Inspection Date: 03/05/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 09/18/2024 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 42 Food-contact surfaces maintained, cleaned, sanitized

DELEON FOODS

102 E FRANCIS AVE

Inspection Date: 09/27/2023 ROUTINE INSPECTION

Violations

DELEON Taco & Bar

10208 N Division ST

Inspection Date: 01/10/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 07/11/2023 ROUTINE INSPECTION

Violations

- 20 Proper reheating procedures for hot holding
- 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: 08/09/2023 1ST RE-INSPECTION

Violations

Inspection Date: 02/12/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/16/2024 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
 - 36 Proper eating, tasting, drinking, or tobacco use
 - 37 In-use utensils properly stored
 - 40 Food and nonfood surfaces properly used and constructed; cleanable
 - 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
-

Facility**Address****DeLeon's Taco & Bar #3****2718 E 57th AVE #105**

Inspection Date: 12/13/2022 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 30 Proper thawing methods used

Inspection Date: 04/25/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 04 Hands washed as required
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 31 Food properly labeled; proper date marking

Inspection Date: 10/12/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 07/01/2024 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
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 07/31/2024 1ST RE-INSPECTION

Violations

DeLeon's Taco & Bar#2**1801 N Hamilton ST**

Inspection Date: 04/11/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 09/11/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 07/10/2024 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; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 43 Non food-contact surfaces maintained and clean

DENNY'S RESTAURANT #6581**6 N PINES RD**

Inspection Date: 09/18/2023 ROUTINE INSPECTION

Violations

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

DENNY'S RESTAURANT #6870**3711 S GEIGER BLVD**

Inspection Date: 01/12/2023 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: 02/07/2023 1ST RE-INSPECTION

Violations

Inspection Date: 01/12/2024 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

DENNY'S RESTAURANT #6954**2022 N ARGONNE RD**

Inspection Date: 04/06/2023 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: 04/10/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Facility
DENNY'S

Address
3525 N DIVISION ST

Inspection Date: 05/24/2023 ROUTINE INSPECTION
Violations

Inspection Date: 03/07/2024 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Devil's Brew

5226 N DIVISION ST

Inspection Date: 10/31/2022 ROUTINE INSPECTION
Violations

Inspection Date: 08/23/2023 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Devil's Brew

921 E HOUSTON AVE

Inspection Date: 10/31/2022 ROUTINE INSPECTION
Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 08/23/2023 ROUTINE INSPECTION
Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Dickey's Barbecue Pit

14720 E Sprague AVE

Inspection Date: 03/29/2024 ROUTINE INSPECTION
Violations

Inspection Date: 04/25/2024 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
- 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
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 32 Insects, rodents, animals not present; entrance controlled
- 39 Single-use and single-service articles properly stored, used
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 05/23/2024 1ST RE-INSPECTION
Violations

Inspection Date: 09/11/2024 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 18 Proper cooking time and temperature; proper use of non-continuous cooking

Inspection Date: 10/15/2024 1ST RE-INSPECTION
Violations

Facility
DICK'S HAMBURGERS, INC.

Address
10 E 3RD AVE

Inspection Date: 11/22/2022 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 05/16/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 12/01/2023 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 04/29/2024 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: 10/31/2024 ROUTINE INSPECTION

Violations

DIDIER YOGURT & MORE

10410 N DIVISION ST

Inspection Date: 07/19/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/28/2024 ROUTINE INSPECTION

Violations

DiNardi's Pizza & Pasta

829 E Boone AVE A

Inspection Date: 02/23/2023 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
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 03/22/2023 1ST RE-INSPECTION

Violations

Inspection Date: 08/15/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 02/21/2024 ROUTINE INSPECTION

Violations

Inspection Date: 07/02/2024 ROUTINE INSPECTION

Violations

Dippin Dots

1014 N Pines RD 120

Inspection Date: 05/13/2024 PRE OPERATIONAL

Violations

DIVINE CONOCO

10222 N DIVISION ST

Inspection Date: 05/18/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/06/2024 ROUTINE INSPECTION

Violations

Facility**Address****Divine Corp #14****518 E 29TH AVE**

Inspection Date: 01/17/2023 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 02/06/2024 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

DIVINE CORP. MISSION & GREENE**3125 E MISSION AVE**

Inspection Date: 04/19/2023 ROUTINE INSPECTION

Violations

Inspection Date: 04/12/2024 ROUTINE INSPECTION

Violations

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

Divine Corporation Maxwell Store 15**1421 N Pines RD**

Inspection Date: 03/31/2023 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: 01/18/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 43 Non food-contact surfaces maintained and clean

Divine Corporation Store 21**3920 E 57th AVE**

Inspection Date: 01/31/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 03/02/2023 1ST RE-INSPECTION

Violations

Divine Corporation Store 7**1712 N Division ST**

Inspection Date: 11/22/2022 ROUTINE INSPECTION

Violations

Inspection Date: 03/29/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

DIVINE CORPORATION-LIBERTY LAKE**21804 E MISSION AVE**

Inspection Date: 04/04/2023 ROUTINE INSPECTION

Violations

Inspection Date: 01/26/2024 ROUTINE INSPECTION

Violations

DIVINE FASMART**8213 N MARKET ST**

Inspection Date: 11/23/2022 ROUTINE INSPECTION

Violations

Inspection Date: 09/13/2023 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

Facility**Address****DIVINE FREYA #09****3602 E SPRAGUE AVE**

Inspection Date: 12/06/2022 ROUTINE INSPECTION

Violations

34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 10/23/2023 ROUTINE INSPECTION

Violations

37 In-use utensils properly stored

43 Non food-contact surfaces maintained and clean

DIVINE PINES CORP.**1520 N PINES RD**

Inspection Date: 06/22/2023 ROUTINE INSPECTION

Violations

Inspection Date: 08/19/2024 ROUTINE INSPECTION

Violations

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

DIVINE'S CONOCO FASMART #5**925 E WELLESLEY AVE**

Inspection Date: 11/21/2022 ROUTINE INSPECTION

Violations

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

Inspection Date: 05/24/2023 ROUTINE INSPECTION

Violations

40 Food and nonfood surfaces properly used and constructed; cleanable

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

DIVINE'S FASMART #22**701 E 2ND AVE**

Inspection Date: 11/22/2022 ROUTINE INSPECTION

Violations

Inspection Date: 05/16/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/20/2024 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

DIVINES MID CITY FOOD MART**822 W 2ND AVE**

Inspection Date: 10/31/2022 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

Inspection Date: 02/21/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/05/2024 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; sanitizer concentration

Division Express**217 S Division ST**

Inspection Date: 05/03/2024 PRE OPERATIONAL

Violations

Inspection Date: 05/29/2024 ROUTINE INSPECTION

Violations

Facility**Address****DIVOTS Grill & SPORTS BAR****1201 N COUNTRY CLUB DR**

Inspection Date: 05/04/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 10/18/2023 ROUTINE INSPECTION

Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/20/2024 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
 16 Proper cooling procedures
 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
 37 In-use utensils properly stored
 39 Single-use and single-service articles properly stored, used
 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 07/18/2024 1ST RE-INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
 16 Proper cooling procedures
 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; sanitizer concentration

Inspection Date: 07/23/2024 EDUCATIONAL VISIT

Violations

Inspection Date: 07/29/2024 2ND RE-INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 08/22/2024 EDUCATIONAL VISIT

Violations

Inspection Date: 08/27/2024 FOLLOW-UP INSPECTION

Violations

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

Inspection Date: 10/29/2024 ROUTINE INSPECTION

Violations

37 In-use utensils properly stored

Dollar General Store 23919**34428 N Newport HWY**

Inspection Date: 01/11/2023 PRE OPERATIONAL

Violations

Inspection Date: 02/07/2023 ROUTINE INSPECTION

Violations

Inspection Date: 01/04/2024 ROUTINE INSPECTION

Violations

Dollar General**40203 N Newport HWY**

Inspection Date: 12/13/2022 PRE OPERATIONAL

Violations

Inspection Date: 01/11/2023 ROUTINE INSPECTION

Violations

Inspection Date: 01/16/2024 ROUTINE INSPECTION

Violations

Facility**Address****Dollar Tree #6322****10833 W US RTE 2 HWY**

Inspection Date: 05/23/2023 ROUTINE INSPECTION
Violations

Inspection Date: 03/18/2024 ROUTINE INSPECTION
Violations

DOLLAR TREE #05860**12121 E SPRAGUE AVE**

Inspection Date: 03/15/2023 ROUTINE INSPECTION
Violations

Inspection Date: 06/05/2024 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

Dollar Tree #08275**9316 N Division ST**

Inspection Date: 10/17/2023 ROUTINE INSPECTION
Violations

Inspection Date: 07/08/2024 ROUTINE INSPECTION
Violations

Dollar Tree #08742**2001 N Ruby ST**

Inspection Date: 11/10/2022 ROUTINE INSPECTION
Violations

Inspection Date: 03/13/2023 ROUTINE INSPECTION
Violations

Inspection Date: 01/30/2024 ROUTINE INSPECTION
Violations

Dollar Tree #10188**4107 N Market ST**

Inspection Date: 08/20/2024 PRE OPERATIONAL
Violations

Inspection Date: 10/01/2024 ROUTINE INSPECTION
Violations
26 Compliance with valid permit; operating and risk control plans, and required written procedures

DOLLAR TREE #2672**15520 E SPRAGUE AVE**

Inspection Date: 03/24/2023 ROUTINE INSPECTION
Violations

Inspection Date: 02/01/2024 ROUTINE INSPECTION
Violations

DOLLAR TREE #4220**5605 E SPRAGUE AVE 1**

Inspection Date: 01/10/2023 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 01/08/2024 ROUTINE INSPECTION
Violations
43 Non food-contact surfaces maintained and clean

Facility**DOLLAR TREE #5453**Inspection Date: 08/29/2023 ROUTINE INSPECTION
ViolationsInspection Date: 10/22/2024 ROUTINE INSPECTION
Violations

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

Address**821 N MAIN ST N**

DOLLAR TREE STORE #2449**6416 N DIVISION ST**Inspection Date: 03/13/2023 ROUTINE INSPECTION
ViolationsInspection Date: 01/25/2024 ROUTINE INSPECTION
Violations

DOLLAR TREE STORE #2677**7414 N DIVISION ST**Inspection Date: 03/13/2023 ROUTINE INSPECTION
ViolationsInspection Date: 01/22/2024 ROUTINE INSPECTION
Violations

DOLLAR TREE STORE #2693**2520 E 29TH AVE**Inspection Date: 11/23/2022 ROUTINE INSPECTION
ViolationsInspection Date: 05/15/2023 ROUTINE INSPECTION
ViolationsInspection Date: 05/10/2024 ROUTINE INSPECTION
Violations

DOLLAR TREE STORE #2701**9211 E MONTGOMERY AVE**Inspection Date: 01/11/2023 ROUTINE INSPECTION
Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

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

Inspection Date: 01/09/2024 ROUTINE INSPECTION
Violations

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

DOLLAR TREE STORE #3077**2424 1ST ST**Inspection Date: 05/18/2023 ROUTINE INSPECTION
ViolationsInspection Date: 03/21/2024 ROUTINE INSPECTION
Violations

Facility**Address****Dolly's Cafe****1825 N Washington ST**

Inspection Date: 04/21/2023 PRE OPERATIONAL

Violations

Inspection Date: 05/23/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 09 Proper washing of fruits and vegetables
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/26/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 16 Proper cooling procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 36 Proper eating, tasting, drinking, or tobacco use
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 11/21/2023 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Domestikated Biscuits**723 N Crestline**

Inspection Date: 09/19/2024 ROUTINE INSPECTION

Violations

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

DOMINI'S SANDWICHES, INC.**703 W SPRAGUE AVE**

Inspection Date: 04/27/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 12/04/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

Inspection Date: 06/20/2024 ROUTINE INSPECTION

Violations

DOMINO'S PIZZA**1879 1ST ST**

Inspection Date: 01/04/2023 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)
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 46 Toilet facilities properly constructed, supplied, cleaned

Inspection Date: 01/03/2024 ROUTINE INSPECTION

Violations

DOMINO'S PIZZA**9329 N DIVISION ST**

Inspection Date: 09/07/2023 ROUTINE INSPECTION

Violations

- 46 Toilet facilities properly constructed, supplied, cleaned

Inspection Date: 06/05/2024 ROUTINE INSPECTION

Violations

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

DOMINO'S PIZZA**5525 N ALBERTA ST**

Inspection Date: 05/12/2023 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 46 Toilet facilities properly constructed, supplied, cleaned

Inspection Date: 09/13/2024 ROUTINE INSPECTION

Violations

Facility**Address****DOMINO'S PIZZA****5620 S REGAL ST 10**

Inspection Date: 06/07/2023 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used

Inspection Date: 10/24/2024 ROUTINE INSPECTION

Violations

DOMINO'S PIZZA**2901 N ARGONNE RD**

Inspection Date: 02/22/2023 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 valid permit; operating and risk control plans, and required written procedures
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 02/06/2024 ROUTINE INSPECTION

Violations

34 Wiping cloths properly used, stored; sanitizer concentration**DOMINO'S PIZZA****1235 N LIBERTY LAKE RD 107**

Inspection Date: 06/02/2023 ROUTINE INSPECTION

Violations

Inspection Date: 05/30/2024 ROUTINE INSPECTION

Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures**DOMINO'S PIZZA****12622 W Hwy 2**

Inspection Date: 04/12/2023 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used
26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 04/09/2024 ROUTINE INSPECTION

Violations

DOMINO'S PIZZA**2108 E WELLESLEY AVE**

Inspection Date: 03/09/2023 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: 03/21/2024 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

DOMINO'S PIZZA**11510 E SPRAGUE AVE**

Inspection Date: 01/25/2023 ROUTINE INSPECTION

Violations

34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 01/10/2024 ROUTINE INSPECTION

Violations

02 Food worker cards current for all food workers; new food workers trained
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Domino's Pizza**1320 N Hamilton ST**

Inspection Date: 02/06/2023 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

Inspection Date: 02/20/2024 ROUTINE INSPECTION

Violations

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

Facility**Address****Domino's Pizza****510 S Thor**

Inspection Date: 03/09/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 06/20/2024 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

DOMINO'S PIZZA**830 S MAIN ST**

Inspection Date: 10/18/2023 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/22/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Domino's Pizza**603 W 3rd AVE**

Inspection Date: 04/27/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/22/2024 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Domino's Pizza**10507 W Aero RD 2**

Inspection Date: 03/08/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 03/07/2024 ROUTINE INSPECTION

Violations

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

Domino's Pizza**16017 E Trent**

Inspection Date: 01/30/2023 PRE OPERATIONAL

Violations

Inspection Date: 02/28/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 03/12/2024 ROUTINE INSPECTION

Violations

Domino's**604 S Sullivan RD**

Inspection Date: 08/07/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 05/22/2024 ROUTINE INSPECTION

Violations

Facility**Dona Magnolia Modern Cuisine****Address****110 S Madison ST**

Inspection Date: 02/22/2024 PRE OPERATIONAL

Violations

Inspection Date: 04/16/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 14 Raw meats below or away from ready-to-eat food; species separated
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 30 Proper thawing methods used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/08/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 31 Food properly labeled; proper date marking

Donut Parade**2152 N Hamilton ST**

Inspection Date: 06/28/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 07/08/2024 ROUTINE INSPECTION

Violations

Dorothy's Doublewide LLC DBA Drunky's Junkyard BBQ**6412 E Trent AVE**

Inspection Date: 12/15/2022 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 18 Proper cooking time and temperature; proper use of non-continuous cooking
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 27 Compliance with variance; specialized processes; HACCP plan

Inspection Date: 01/12/2023 1ST RE-INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 06/27/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 31 Food properly labeled; proper date marking
- 45 Sewage, wastewater properly disposed

Inspection Date: 12/14/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 07/03/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Facility**DOS AMIGOS****Address****12119 E TRENT AVE**

Inspection Date: 02/03/2023 ROUTINE INSPECTION

Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 07/17/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 01/30/2024 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 08/12/2024 ROUTINE INSPECTION

Violations

Dos Gordo's Tacos & Tequila**12501 N Division ST 6**

Inspection Date: 04/17/2023 PRE OPERATIONAL

Violations

Inspection Date: 05/18/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/25/2024 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
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)
26 Compliance with valid permit; operating and risk control plans, and required written procedures
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 07/23/2024 1ST RE-INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 10/17/2024 ROUTINE INSPECTION

Violations

Facility**Address****DOUBLE TREE SPOKANE CITY CENTER****322 W SPOKANE FALLS CT**

Inspection Date: 11/18/2022 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 27 Compliance with variance; specialized processes; HACCP plan

Inspection Date: 11/22/2022 SITE VISIT

Violations

Inspection Date: 06/21/2023 ROUTINE INSPECTION

Violations

- 31 Food properly labeled; proper date marking

Inspection Date: 11/02/2023 ROUTINE INSPECTION

Violations

Inspection Date: 05/07/2024 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)
- 29 Adequate equipment for temperature control
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/05/2024 1ST RE-INSPECTION

Violations

Inspection Date: 10/10/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 10 Food in good condition, safe and unadulterated; approved additives
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 29 Adequate equipment for temperature control
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

DOUBLE TREE SPOKANE CITY CENTER**322 N SPOKANE FALLS CT**

Inspection Date: 11/18/2022 ROUTINE INSPECTION

Violations

Inspection Date: 11/02/2023 ROUTINE INSPECTION

Violations

DOWN RIVER GRILL**3315 W NORTHWEST BLVD**

Inspection Date: 01/31/2023 ROUTINE INSPECTION

Violations

- 09 Proper washing of fruits and vegetables
- 14 Raw meats below or away from ready-to-eat food; species separated
- 31 Food properly labeled; proper date marking
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/13/2023 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used
- 29 Adequate equipment for temperature control
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 01/30/2024 ROUTINE INSPECTION

Violations

- 49 Adequate ventilation, lighting; designated areas used

Inspection Date: 08/06/2024 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility**Address****Downtown Quick Stop****10 N POST ST**

Inspection Date: 04/20/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 02/29/2024 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

DOYLES ICE CREAM PARLOR**2229 W BOONE AVE**

Inspection Date: 10/26/2023 ROUTINE INSPECTION
 Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

DQ Francis**310 W FRANCIS**

Inspection Date: 03/28/2023 ROUTINE INSPECTION
 Violations

- 06 Adequate handwashing facilities
- 16 Proper cooling procedures

Inspection Date: 04/26/2023 1ST RE-INSPECTION
 Violations

Inspection Date: 08/20/2024 ROUTINE INSPECTION
 Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

DQ Sullivan**15624 E SPRAGUE AVE**

Inspection Date: 07/11/2023 ROUTINE INSPECTION
 Violations

- 25 Toxic substances properly identified, stored, used

Inspection Date: 08/21/2024 ROUTINE INSPECTION
 Violations

DQ Trent**8843 E TRENT AVE**

Inspection Date: 11/21/2022 1ST RE-INSPECTION
 Violations

Inspection Date: 08/17/2023 ROUTINE INSPECTION
 Violations

- 16 Proper cooling procedures

Inspection Date: 09/12/2023 1ST RE-INSPECTION
 Violations

- 16 Proper cooling procedures

Inspection Date: 09/19/2023 EDUCATIONAL VISIT
 Violations

Inspection Date: 09/26/2023 2ND RE-INSPECTION
 Violations

Inspection Date: 10/26/2023 FOLLOW-UP INSPECTION
 Violations

Inspection Date: 09/16/2024 ROUTINE INSPECTION
 Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration

Facility**Address****Dr. C Family Dentistry****13514 E 32nd AVE**

Inspection Date: 12/16/2022 ROUTINE INSPECTION

Violations

- 22 Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe
- 29 Adequate equipment for temperature control

Inspection Date: 08/07/2023 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
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

DREAM CREAM LLC DBA THE SCOOP**1238 W SUMMIT PKY**

Inspection Date: 03/07/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 25 Toxic substances properly identified, stored, used

Inspection Date: 10/29/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

DRISCOLL ONE STOP**4203 N DRISCOLL BLVD**

Inspection Date: 09/26/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 09/23/2024 ROUTINE INSPECTION

Violations

DRY FLY BAR & GRILL**720 W MALLON AVE**

Inspection Date: 12/06/2022 ROUTINE INSPECTION

Violations

Inspection Date: 05/18/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 02/29/2024 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

Facility**Dry Fly Distilling****Address****1021 W Riverside AVE**

Inspection Date: 12/02/2022 ROUTINE INSPECTION

Violations

Inspection Date: 05/15/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 30 Proper thawing methods used
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/17/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 11/16/2023 1ST RE-INSPECTION

Violations

Inspection Date: 03/28/2024 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
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 10/22/2024 ROUTINE INSPECTION

Violations

- 39 Single-use and single-service articles properly stored, used
- 45 Sewage, wastewater properly disposed

DUFF'S BISTRO - KENNEDY APARTMENTS**121 E BOONE**

Inspection Date: 11/14/2022 ROUTINE INSPECTION

Violations

Inspection Date: 04/25/2023 ROUTINE INSPECTION

Violations

- 31 Food properly labeled; proper date marking

Inspection Date: 04/24/2024 ROUTINE INSPECTION

Violations

Facility**Address****DURKIN'S LIQUOR BAR****415 W MAIN AVE**

Inspection Date: 11/29/2022 ROUTINE INSPECTION

Violations

- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 04/26/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 15 Proper preparation of raw shell eggs
- 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
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/18/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 04/23/2024 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

DUTCH BROS COFFEE**1304 N DIVISION**

Inspection Date: 11/22/2022 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 08/11/2023 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 07/31/2024 ROUTINE INSPECTION

Violations

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

DUTCH BROS COFFEE**410 W 2ND AVE**

Inspection Date: 05/24/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 37 In-use utensils properly stored
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 07/03/2024 ROUTINE INSPECTION

Violations

Inspection Date: 10/24/2024 ROUTINE INSPECTION

Violations

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

Dutch Bros Coffee**3421 N Market ST**

Inspection Date: 04/20/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 04/08/2024 ROUTINE INSPECTION

Violations

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

Dutch Bros Coffee**9205 E First AVE**

Inspection Date: 08/14/2023 ROUTINE INSPECTION

Violations

Facility**Address****Dutch Bros Coffee****10109 W Sunset HWY**

Inspection Date: 06/21/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 08/14/2024 ROUTINE INSPECTION

Violations

Dutch Bros Coffee**11921 N Division ST D**

Inspection Date: 01/04/2023 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 01/03/2024 ROUTINE INSPECTION

Violations

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

Dutch Bros Coffee**402 S Freya AVE**

Inspection Date: 10/24/2023 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 38 Utensils, equipment, linens properly stored, used, handled
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/19/2024 ROUTINE INSPECTION

Violations

DUTCH BROS. COFFEE**1010 W FRANCIS AVE**

Inspection Date: 06/15/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/10/2024 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

DUTCH BROS. COFFEE**8701 N DIVISION ST**

Inspection Date: 01/19/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 37 In-use utensils properly stored

Inspection Date: 08/01/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 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

DUTCH BROS. COFFEE**20 N PINES RD**

Inspection Date: 03/08/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

DUTCH BROS. COFFEE**913 E FRANCIS AVE**

Inspection Date: 07/18/2023 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Facility**Address****Dutch Bros****18707 E Boone AVE**

Inspection Date: 02/05/2024 PRE OPERATIONAL
Violations

Inspection Date: 04/25/2024 ROUTINE INSPECTION
Violations

Dutch Bros**807 N Sullivan RD**

Inspection Date: 11/22/2023 PRE OPERATIONAL
Violations

Inspection Date: 12/21/2023 ROUTINE INSPECTION
Violations

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

Inspection Date: 10/02/2024 ROUTINE INSPECTION
Violations

EAGLES AERIE #2**6410 N LIDGERWOOD ST**

Inspection Date: 02/14/2023 ROUTINE INSPECTION
Violations

- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 08/29/2023 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 06/27/2024 ROUTINE INSPECTION
Violations

EAGLES LODGE #3564**12 W South AVE**

Inspection Date: 12/06/2022 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: 10/19/2023 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

EAGLES NEST ESPRESSO**12508 N Nine Mile Falls RD**

Inspection Date: 07/13/2023 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities

Inspection Date: 10/25/2024 ROUTINE INSPECTION
Violations

EAGLES OPERATIONS, LLC DBA EAGLES ICE ARENA**6321 N ADDISON ST**

Inspection Date: 12/11/2022 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 time/temperature control for safe
- 25 Toxic substances properly identified, stored, used
- 31 Food properly labeled; proper date marking

Inspection Date: 06/13/2023 ROUTINE INSPECTION
Violations

Facility**Address****EAGLE'S PUB****414 1ST ST**

Inspection Date: 11/08/2022 ROUTINE INSPECTION

Violations

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

Inspection Date: 04/19/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/24/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 05/09/2024 ROUTINE INSPECTION

Violations

Eastern Washington Bible Camp**10919 S Lakehurst Dr**

Inspection Date: 06/22/2023 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

EAT GOOD**24001 E MISSION AVE 190**

Inspection Date: 11/29/2022 ROUTINE INSPECTION

Violations

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

Inspection Date: 12/29/2022 1ST RE-INSPECTION

Violations

Inspection Date: 05/22/2023 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
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 06/21/2023 1ST RE-INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 11/14/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/27/2024 ROUTINE INSPECTION

Violations

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

Eddie's Kitchen & Tavern**10115 N Newport HWY E**

Inspection Date: 10/30/2024 PRE OPERATIONAL

Violations

EGG ROLL EXPRESS/TERIYAKI**21651 E COUNTRY VISTA DR**

Inspection Date: 06/30/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 07/12/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Facility**Address****EGGER BETTER MEATS INC****5609 S PERRY ST**

Inspection Date: 12/16/2022 ROUTINE INSPECTION
Violations

Inspection Date: 05/24/2023 ROUTINE INSPECTION
Violations

Inspection Date: 11/28/2023 ROUTINE INSPECTION
Violations
40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 06/26/2024 ROUTINE INSPECTION
Violations

Inspection Date: 10/11/2024 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities

EGGER'S MEATS NORTH**902 W ROSEWOOD AVE**

Inspection Date: 05/11/2023 ROUTINE INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 09/27/2023 ROUTINE INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 06/18/2024 ROUTINE INSPECTION
Violations

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

EGGER'S QUALITY MEATS INC.**10629 E SPRAGUE AVE**

Inspection Date: 04/25/2023 ROUTINE INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
25 Toxic substances properly identified, stored, used
31 Food properly labeled; proper date marking
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 10/18/2023 ROUTINE INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 06/18/2024 ROUTINE INSPECTION
Violations

43 Non food-contact surfaces maintained and clean

Einstein Bros Bagel**526 8th ST**

Inspection Date: 11/07/2022 ROUTINE INSPECTION
Violations

Inspection Date: 05/30/2023 ROUTINE INSPECTION
Violations

Inspection Date: 10/30/2023 ROUTINE INSPECTION
Violations

Inspection Date: 03/19/2024 ROUTINE INSPECTION
Violations

Inspection Date: 09/25/2024 ROUTINE INSPECTION
Violations

Facility**Address****El Charrito****4304 S Regal ST**

Inspection Date: 02/23/2023 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 39 Single-use and single-service articles properly stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 03/23/2023 1ST RE-INSPECTION

Violations

Inspection Date: 09/05/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 03/13/2024 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

Inspection Date: 10/24/2024 ROUTINE INSPECTION

Violations

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

EL COMALON**10414 W HIGHWAY 2 6**

Inspection Date: 12/09/2022 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/21/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 12/14/2023 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 06/20/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

EL IXTAPA**116 S LEFEVRE**

Inspection Date: 03/29/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 45 Sewage, wastewater properly disposed

Inspection Date: 09/13/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 03/27/2024 ROUTINE INSPECTION

Violations

Inspection Date: 09/26/2024 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 38 Utensils, equipment, linens properly stored, used, handled

EL KATIF SHRINERS**404 N HAVANA ST**

Inspection Date: 09/12/2023 ROUTINE INSPECTION

Violations

- 37 In-use utensils properly stored

Inspection Date: 09/11/2024 ROUTINE INSPECTION

Violations

Facility**Address****EL QUE****141 S CANNON**

Inspection Date: 11/02/2022 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used

Inspection Date: 06/08/2023 ROUTINE INSPECTION

Violations

Inspection Date: 12/06/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/17/2024 ROUTINE INSPECTION

Violations

Inspection Date: 10/24/2024 ROUTINE INSPECTION

Violations

El Rey del Taco y Mas**221 W 1st AVE D**

Inspection Date: 09/26/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 09/28/2024 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
39 Single-use and single-service articles properly stored, used**EL RODEO MEXICAN RESTAURANT****505 2ND ST**

Inspection Date: 11/08/2022 1ST RE-INSPECTION

Violations

Inspection Date: 03/09/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
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: 09/07/2023 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
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 10/03/2023 1ST RE-INSPECTION

Violations

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

Inspection Date: 03/26/2024 ROUTINE INSPECTION

Violations

09 Proper washing of fruits and vegetables
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: 08/21/2024 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****El Sazon de Mexico, Inc****11519 E Sprague AVE**

Inspection Date: 12/21/2023 PRE OPERATIONAL

Violations

Inspection Date: 02/09/2024 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)
- 19 No room temperature storage; proper use of time as a control, procedures available
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 02/23/2024 EDUCATIONAL VISIT

Violations

Inspection Date: 03/07/2024 1ST RE-INSPECTION

Violations

- 16 Proper cooling procedures
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 22 Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 03/13/2024 EDUCATIONAL VISIT

Violations

Inspection Date: 03/18/2024 2ND RE-INSPECTION

Violations

Inspection Date: 04/15/2024 FOLLOW-UP INSPECTION

Violations

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

Inspection Date: 05/14/2024 1ST RE-INSPECTION

Violations

Elk Burgers and More**718 W Garland AVE**

Inspection Date: 06/29/2024 ROUTINE INSPECTION

Violations

ELK PUBLIC HOUSE (THE)**1931 W PACIFIC AVE**

Inspection Date: 11/02/2022 ROUTINE INSPECTION

Violations

Inspection Date: 06/08/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 12/06/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/17/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 10/24/2024 ROUTINE INSPECTION

Violations

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

Facility**Address****Elliott's an Urban Kitchen****2209 N Monroe ST**

Inspection Date: 03/07/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 08/16/2023 ROUTINE INSPECTION

Violations

Inspection Date: 03/27/2024 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/12/2024 ROUTINE INSPECTION

Violations

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

EMPIRE DIST. AND VENDING, INC.**11402 E MONTGOMERY DR**

Inspection Date: 11/07/2022 ROUTINE INSPECTION

Violations

Inspection Date: 10/30/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Empire Vending #11**11402 E Montgomery AVE**

Inspection Date: 08/21/2024 PRE OPERATIONAL

Violations

Inspection Date: 09/19/2024 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 27 Compliance with variance; specialized processes; HACCP plan

Empire Vending #12**11402 E Montgomery AVE**

Inspection Date: 08/16/2024 PRE OPERATIONAL

Violations

Inspection Date: 09/12/2024 ROUTINE INSPECTION

Violations

Empire Vending #13**11402 E Montgomery AVE**

Inspection Date: 08/12/2024 PRE OPERATIONAL

Violations

Inspection Date: 09/09/2024 ROUTINE INSPECTION

Violations

Empire Vending #14**11402 E Montgomery AVE**

Inspection Date: 08/07/2024 PRE OPERATIONAL

Violations

Inspection Date: 08/16/2024 PRE OPERATIONAL

Violations

Inspection Date: 09/03/2024 ROUTINE INSPECTION

Violations

Facility**Address****Empire Vending #15****11402 E Montgomery AVE**

Inspection Date: 08/07/2024 PRE OPERATIONAL
Violations

Inspection Date: 09/03/2024 ROUTINE INSPECTION
Violations

Empire Vending #16**11402 E Montgomery AVE**

Inspection Date: 10/07/2024 PRE OPERATIONAL
Violations

Inspection Date: 10/30/2024 PRE OPERATIONAL
Violations

Empire Vending #17**11402 E Montgomery AVE**

Inspection Date: 08/21/2024 PRE OPERATIONAL
Violations

Inspection Date: 09/26/2024 ROUTINE INSPECTION
Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures
27 Compliance with variance; specialized processes; HACCP plan

Empire Vending #18**11402 E Montgomery AVE**

Inspection Date: 10/30/2024 PRE OPERATIONAL
Violations

Empire Vending #19**11402 E Montgomery AVE**

Inspection Date: 08/12/2024 PRE OPERATIONAL
Violations

Inspection Date: 09/09/2024 ROUTINE INSPECTION
Violations

Empire Vending #1**11402 E Montgomery AVE**

Inspection Date: 08/21/2024 PRE OPERATIONAL
Violations

Inspection Date: 09/26/2024 ROUTINE INSPECTION
Violations

Empire Vending #20**11402 E Montgomery AVE**

Inspection Date: 10/07/2024 ROUTINE INSPECTION
Violations

Inspection Date: 10/30/2024 PRE OPERATIONAL
Violations

Empire Vending #22**11402 E Montgomery AVE**

Inspection Date: 08/21/2024 PRE OPERATIONAL
Violations

Inspection Date: 08/23/2024 PRE OPERATIONAL
Violations

Inspection Date: 09/19/2024 ROUTINE INSPECTION
Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures
27 Compliance with variance; specialized processes; HACCP plan

Facility**Address****Empire Vending #23****11402 E Montgomery AVE**

Inspection Date: 08/12/2024 ROUTINE INSPECTION
Violations

Inspection Date: 09/09/2024 ROUTINE INSPECTION
Violations

Empire Vending #24**11402 E Montgomery AVE**

Inspection Date: 08/21/2024 ROUTINE INSPECTION
Violations

Inspection Date: 09/19/2024 ROUTINE INSPECTION
Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures
27 Compliance with variance; specialized processes; HACCP plan

Empire Vending #27**11402 E Montgomery AVE**

Inspection Date: 09/13/2024 PRE OPERATIONAL
Violations

Inspection Date: 10/28/2024 ROUTINE INSPECTION
Violations

Empire Vending #28**11402 E Montgomery AVE**

Inspection Date: 09/13/2024 PRE OPERATIONAL
Violations

Inspection Date: 09/23/2024 PRE OPERATIONAL
Violations

Empire Vending #29**11402 E Montgomery AVE**

Inspection Date: 08/16/2024 PRE OPERATIONAL
Violations

Inspection Date: 08/23/2024 PRE OPERATIONAL
Violations

Inspection Date: 09/12/2024 ROUTINE INSPECTION
Violations

Empire Vending #2**11402 E Montgomery ST**

Inspection Date: 10/07/2024 PRE OPERATIONAL
Violations

Inspection Date: 10/30/2024 PRE OPERATIONAL
Violations

Empire Vending #3**11402 E Montgomery AVE**

Inspection Date: 08/21/2024 PRE OPERATIONAL
Violations

Inspection Date: 09/26/2024 ROUTINE INSPECTION
Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures
27 Compliance with variance; specialized processes; HACCP plan

Facility**Address****Empire Vending #4****11402 E Montgomery AVE**

Inspection Date: 09/13/2024 PRE OPERATIONAL
Violations

Inspection Date: 10/28/2024 ROUTINE INSPECTION
Violations

Empire Vending #5**11402 E Montgomery AVE**

Inspection Date: 09/13/2024 PRE OPERATIONAL
Violations

Empire Vending #6**11402 E Montgomery AVE**

Inspection Date: 08/12/2024 PRE OPERATIONAL
Violations

Inspection Date: 09/09/2024 ROUTINE INSPECTION
Violations

Empire Vending #7**11402 E Montgomery AVE**

Inspection Date: 10/07/2024 PRE OPERATIONAL
Violations

Inspection Date: 10/30/2024 PRE OPERATIONAL
Violations

Empire Vending #9**11402 E Montgomery AVE**

Inspection Date: 08/16/2024 PRE OPERATIONAL
Violations

Inspection Date: 09/12/2024 ROUTINE INSPECTION
Violations

Emran**1711 N Hamilton ST**

Inspection Date: 12/19/2022 ROUTINE INSPECTION
Violations

Inspection Date: 01/31/2023 ROUTINE INSPECTION
Violations

Facility
Emran

Address
1817 N Division ST

Inspection Date: 10/13/2023 PRE OPERATIONAL
Violations

Inspection Date: 11/27/2023 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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)
- 19 No room temperature storage; proper use of time as a control, procedures available
- 22 Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 12/22/2023 EDUCATIONAL VISIT
Violations

Inspection Date: 01/02/2024 1ST RE-INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 08/15/2024 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 04 Hands washed as required
- 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
- 31 Food properly labeled; proper date marking
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/10/2024 1ST RE-INSPECTION
Violations

Emrys Fermentations

Wellington & Harvard

Inspection Date: 01/30/2024 PRE OPERATIONAL
Violations

Inspection Date: 05/30/2024 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities

ESMERALDA GOLF COURSE/SANDBAGGERS CLUB LLC

3933 E COURTLAND AVE

Inspection Date: 05/16/2023 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 07/09/2024 ROUTINE INSPECTION
Violations

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

Facility**Address****EUROPA RESTAURANT & BAKERY INC.****125 S WALL ST**

Inspection Date: 11/08/2022 ROUTINE INSPECTION

Violations

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

Inspection Date: 04/19/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

26 Compliance with valid permit; operating and risk control plans, and required written procedures

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 11/15/2023 ROUTINE INSPECTION

Violations

Inspection Date: 04/25/2024 ROUTINE INSPECTION

Violations

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

40 Food and nonfood surfaces properly used and constructed; cleanable

European Delicatessen**3329 E SPRAGUE AVE**

Inspection Date: 02/28/2023 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

25 Toxic substances properly identified, stored, used

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 12/04/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

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; sanitizer concentration; test strips av

46 Toilet facilities properly constructed, supplied, cleaned

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

Inspection Date: 07/29/2024 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

06 Adequate handwashing facilities

10 Food in good condition, safe and unadulterated; approved additives

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

26 Compliance with valid permit; operating and risk control plans, and required written procedures

31 Food properly labeled; proper date marking

Inspection Date: 08/08/2024 EDUCATIONAL VISIT

Violations

Inspection Date: 08/26/2024 1ST RE-INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

06 Adequate handwashing facilities

10 Food in good condition, safe and unadulterated; approved additives

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)

31 Food properly labeled; proper date marking

40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 09/03/2024 EDUCATIONAL VISIT

Violations

Inspection Date: 09/04/2024 2ND RE-INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 10/02/2024 FOLLOW-UP INSPECTION

Violations

06 Adequate handwashing facilities

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

Facility**Address****Everbean Coffee Co****10824 E Sprague AVE**

Inspection Date: 02/12/2024 PRE OPERATIONAL

Violations

Inspection Date: 03/07/2024 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used

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

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

EVERGREEN EXXON (TAJ BUSINESS CORP)**13823 E BROADWAY AVE**

Inspection Date: 04/06/2023 ROUTINE INSPECTION

Violations

Inspection Date: 04/16/2024 ROUTINE INSPECTION

Violations

EVERGREEN FOUNTAINS SENIOR LIVING**1201 N EVERGREEN RD**

Inspection Date: 12/05/2022 ROUTINE INSPECTION

Violations

Inspection Date: 05/17/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/20/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

25 Toxic substances properly identified, stored, used

31 Food properly labeled; proper date marking

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

Inspection Date: 02/16/2024 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 09/03/2024 ROUTINE INSPECTION

Violations

EVSD Softball Quad Concessions**4920 N Progress RD**

Inspection Date: 03/20/2024 PRE OPERATIONAL

Violations

EWU CATERING**Tawanka Hall & Pence Unio**

Inspection Date: 10/21/2023 ROUTINE INSPECTION

Violations

Inspection Date: 09/28/2024 ROUTINE INSPECTION

Violations

Facility**Address**

EWU Freshens Food Studio & Elm Street Espresso
 Inspection Date: 11/07/2022 ROUTINE INSPECTION
 Violations

Elm ST

Inspection Date: 04/24/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 09/25/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 04/02/2024 ROUTINE INSPECTION
 Violations

Inspection Date: 10/21/2024 ROUTINE INSPECTION
 Violations

EWU Panda Express**Elm ST**

Inspection Date: 03/09/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 09/20/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 03/13/2024 ROUTINE INSPECTION
 Violations

EWU Pence Union Market**926 Elm ST**

Inspection Date: 03/09/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 08/14/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 01/30/2024 ROUTINE INSPECTION
 Violations

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

Inspection Date: 09/19/2024 ROUTINE INSPECTION
 Violations

EWU REESE COURT NE**Washington St**

Inspection Date: 01/14/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 01/25/2024 ROUTINE INSPECTION
 Violations

EWU REESE COURT NW**Washington**

Inspection Date: 12/20/2022 ROUTINE INSPECTION
 Violations

Inspection Date: 01/14/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 01/25/2024 ROUTINE INSPECTION
 Violations

Facility**Address****EWU REESE COURT SE****Washington ST**

Inspection Date: 01/14/2023 ROUTINE INSPECTION
Violations

Inspection Date: 01/25/2024 ROUTINE INSPECTION
Violations

EWU REESE COURT SW**Washington ST**

Inspection Date: 01/14/2023 ROUTINE INSPECTION
Violations

Inspection Date: 01/25/2024 ROUTINE INSPECTION
Violations

EWU ROOS FIELD- UPPER**1136 WASHINGTON ST**

Inspection Date: 10/21/2023 ROUTINE INSPECTION
Violations

Inspection Date: 09/28/2024 ROUTINE INSPECTION
Violations

EWU ROOS FIELD**Washington**

Inspection Date: 10/21/2023 ROUTINE INSPECTION
Violations

Inspection Date: 09/28/2024 ROUTINE INSPECTION
Violations

EWU Tawanka Main Street Dining**Tawanka Hall**

Inspection Date: 11/14/2022 ROUTINE INSPECTION
Violations

Inspection Date: 09/20/2023 ROUTINE INSPECTION
Violations

Inspection Date: 09/12/2024 ROUTINE INSPECTION
Violations

EXPRESS MART**115 E CRAWFORD**

Inspection Date: 03/23/2023 ROUTINE INSPECTION
Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 02/13/2024 ROUTINE INSPECTION
Violations

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

Facility
Eyvind

Address
225 W Riverside AVE

Inspection Date: 12/08/2022 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 06/29/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 12/19/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 25 Toxic substances properly identified, stored, used
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 06/25/2024 ROUTINE INSPECTION

Violations

EZELL'S FAMOUS CHICKEN

4919 S Regal B

Inspection Date: 01/24/2023 ROUTINE INSPECTION

Violations

- 37 In-use utensils properly stored

Inspection Date: 07/11/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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)
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 07/17/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 08/09/2023 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 01/25/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 08/06/2024 ROUTINE INSPECTION

Violations

- 43 Non food-contact surfaces maintained and clean

FAIRFIELD COMMUNITY CENTER

304 E MAIN ST

Inspection Date: 06/09/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 06/08/2024 ROUTINE INSPECTION

Violations

Fairfield Inn & Suites Spokane Downtown

311 N Riverpoint BLVD

Inspection Date: 03/31/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/05/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
-

Facility**Address****FAIRWOOD RETIREMENT VILLAGE****312 W HASTINGS RD**

Inspection Date: 05/08/2023 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 09/19/2023 ROUTINE INSPECTION

Violations

Inspection Date: 07/02/2024 ROUTINE INSPECTION

Violations

- 15 Proper preparation of raw shell eggs

Family Fresh Sushi**4 Cheney Spokane RD**

Inspection Date: 12/16/2022 ROUTINE INSPECTION

Violations

- 37 In-use utensils properly stored

Inspection Date: 04/24/2023 ROUTINE INSPECTION

Violations

- 27 Compliance with variance; specialized processes; HACCP plan
- 30 Proper thawing methods used

Inspection Date: 09/19/2023 ROUTINE INSPECTION

Violations

- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish

Inspection Date: 02/09/2024 ROUTINE INSPECTION

Violations

- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 16 Proper cooling procedures

Inspection Date: 03/06/2024 1ST RE-INSPECTION

Violations

Inspection Date: 10/25/2024 ROUTINE INSPECTION

Violations

Family Fresh Sushi**810 S Main ST**

Inspection Date: 02/10/2023 PRE OPERATIONAL

Violations

Inspection Date: 03/07/2023 ROUTINE INSPECTION

Violations

- 27 Compliance with variance; specialized processes; HACCP plan

Inspection Date: 08/29/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 02/13/2024 ROUTINE INSPECTION

Violations

- 30 Proper thawing methods used
- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 10/15/2024 ROUTINE INSPECTION

Violations

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

Facility

Family Fresh Sushi

Address

3321 W Indian Trail RD

Inspection Date: 11/08/2023 PRE OPERATIONAL

Violations

Inspection Date: 12/07/2023 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 37 In-use utensils properly stored

Inspection Date: 01/09/2024 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 27 Compliance with variance; specialized processes; HACCP plan
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 37 In-use utensils properly stored

Inspection Date: 02/08/2024 1ST RE-INSPECTION

Violations

Inspection Date: 07/11/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 08/09/2024 1ST RE-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

Inspection Date: 08/16/2024 ROUTINE INSPECTION

Violations

Inspection Date: 08/21/2024 2ND RE-INSPECTION

Violations

Inspection Date: 09/20/2024 FOLLOW-UP INSPECTION

Violations

- 27 Compliance with variance; specialized processes; HACCP plan
-

Facility**Address****Family Fresh Sushi****1030 W Summit PKY**

Inspection Date: 10/17/2023 PRE OPERATIONAL

Violations

Inspection Date: 11/16/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 02/23/2024 ROUTINE INSPECTION

Violations

- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 27 Compliance with variance; specialized processes; HACCP plan

Inspection Date: 09/04/2024 ROUTINE INSPECTION

Violations

- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 27 Compliance with variance; specialized processes; HACCP plan
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/04/2024 1ST RE-INSPECTION

Violations

- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 27 Compliance with variance; specialized processes; HACCP plan
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/10/2024 EDUCATIONAL VISIT

Violations

Inspection Date: 10/17/2024 2ND RE-INSPECTION

Violations

Famous Coffee**12924 W Sunset HWY 1**

Inspection Date: 07/05/2023 PRE OPERATIONAL

Violations

Inspection Date: 07/25/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 07/17/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 16 Proper cooling procedures
- 19 No room temperature storage; proper use of time as a control, procedures available
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 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: 07/26/2024 EDUCATIONAL VISIT

Violations

Inspection Date: 08/15/2024 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Fancher Food Mart**5821 E BROADWAY AVE**

Inspection Date: 12/07/2022 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 11/15/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Facility**Address****Farmhouse Cafe****1630 1st ST**

Inspection Date: 05/17/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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: 11/02/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

Inspection Date: 04/18/2024 ROUTINE INSPECTION

Violations

Inspection Date: 09/09/2024 ROUTINE 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)

Farmhouse Froyo**15 W Crawford ST**

Inspection Date: 09/07/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 10/22/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

FAST EDDIE'S ALL PURPOSE PUB**1 W SPOKANE FALLS BLVD**

Inspection Date: 11/15/2022 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 39 Single-use and single-service articles properly stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 11/30/2023 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
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 12/27/2023 1ST RE-INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 08/28/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

FAST FOOD MART**1703 E FRANCIS AVE**

Inspection Date: 11/10/2022 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 time/temperature control for safe
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 12/09/2022 1ST RE-INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 05/18/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 43 Non food-contact surfaces maintained and clean

Facility**Address****FASTKART INDOOR SPEEDWAY****1224 E FRONT AVE**

Inspection Date: 12/11/2022 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used

Inspection Date: 09/15/2023 ROUTINE INSPECTION

Violations

FEAST WORLD KITCHEN**1321 W 3RD AVE**

Inspection Date: 11/16/2022 ROUTINE INSPECTION

Violations

11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 12/16/2022 1ST RE-INSPECTION

Violations

Inspection Date: 04/20/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
06 Adequate handwashing facilities
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 12/21/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/27/2024 ROUTINE INSPECTION

Violations

Feast World Kitchen**1321 W 3rd AVE**

Inspection Date: 05/25/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 05/02/2024 ROUTINE INSPECTION

Violations

FERGUSON'S**804 W GARLAND AVE**

Inspection Date: 05/17/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/19/2023 ROUTINE INSPECTION

Violations

Inspection Date: 05/08/2024 ROUTINE INSPECTION

Violations

Inspection Date: 10/03/2024 ROUTINE INSPECTION

Violations

33 Potential food contamination prevented during delivery, preparation, storage, display**FERRANTE'S CAFÉ****4516 S REGAL ST**

Inspection Date: 01/26/2023 ROUTINE INSPECTION

Violations

11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo

Inspection Date: 07/11/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
26 Compliance with valid permit; operating and risk control plans, and required written procedures
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 03/25/2024 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
31 Food properly labeled; proper date marking
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility**Address****FERRARO'S FAMILY ITALIAN****11204 E SPRAGUE AVE**

Inspection Date: 11/21/2022 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
- 22 Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe
- 25 Toxic substances properly identified, stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 12/19/2022 1ST RE-INSPECTION

Violations

Inspection Date: 06/27/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 11/13/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 06/25/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 46 Toilet facilities properly constructed, supplied, cleaned

FERRARO'S NORTH**3022 N DIVISION ST**

Inspection Date: 10/31/2022 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 06/05/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 10 Food in good condition, safe and unadulterated; approved additives
- 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
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/05/2023 1ST RE-INSPECTION

Violations

Inspection Date: 10/24/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/12/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

FERRIS HIGH SCHOOL - Gym Concession Stand**3020 E 37TH AVE**

Inspection Date: 12/05/2023 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility**Address****Fieldhouse Pizza & Pub Liberty Lake****1235 N Liberty Lake DR 110**

Inspection Date: 01/17/2023 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 07/06/2023 ROUTINE INSPECTION

Violations

- 37 In-use utensils properly stored

Inspection Date: 01/03/2024 ROUTINE INSPECTION

Violations

- 09 Proper washing of fruits and vegetables

Inspection Date: 09/09/2024 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

FIELDHOUSE PIZZA & PUB**4423 W WELLESLEY AVE**

Inspection Date: 03/09/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 08/17/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 04/02/2024 ROUTINE INSPECTION

Violations

Inspection Date: 09/23/2024 ROUTINE INSPECTION

Violations

FIESTA GRANDE**13411 E 32nd AVE B**

Inspection Date: 03/02/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/02/2023 ROUTINE INSPECTION

Violations

Inspection Date: 03/04/2024 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 09/30/2024 ROUTINE INSPECTION

Violations

Facility
FIESTA MEXICANA

Address
1227 S GRAND BLVD

Inspection Date: 01/06/2023 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
- 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
- 31 Food properly labeled; proper date marking

Inspection Date: 02/06/2023 1ST RE-INSPECTION

Violations

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

Inspection Date: 07/12/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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

Inspection Date: 01/24/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 08/07/2024 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)
- 37 In-use utensils properly stored

Fir & Pine

9000 W AIRPORT DR 401

Inspection Date: 03/08/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/17/2023 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 04/18/2024 ROUTINE INSPECTION

Violations

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

First Ave Coffee

1011 W 1st AVE A

Inspection Date: 11/17/2022 ROUTINE INSPECTION

Violations

- 37 In-use utensils properly stored

Inspection Date: 03/14/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/26/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 01/24/2024 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
-

Facility**Address****FIRST STREET BAR & GRILL****122 W 1ST ST**

Inspection Date: 05/09/2023 ROUTINE INSPECTION

Violations

34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 12/27/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/13/2024 ROUTINE INSPECTION

Violations

FIVE GUYS BURGERS & FRIES**10 N SULLIVAN RD**

Inspection Date: 07/10/2023 ROUTINE INSPECTION

Violations

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

FIVE GUYS BURGERS & FRIES**9502 N NEWPORT HWY**

Inspection Date: 05/31/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/21/2024 ROUTINE INSPECTION

Violations

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

Five North Coffee & Gifts**5 N Main ST**

Inspection Date: 05/10/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/18/2024 ROUTINE INSPECTION

Violations

37 In-use utensils properly stored

FIZZIE MULLIGANS**331 W HASTINGS RD**

Inspection Date: 03/02/2023 ROUTINE INSPECTION

Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 09/12/2023 ROUTINE INSPECTION

Violations

Inspection Date: 03/13/2024 ROUTINE INSPECTION

Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/24/2024 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

FLAMIN' JOE'S**11618 E SPRAGUE AVE**

Inspection Date: 02/08/2023 ROUTINE INSPECTION

Violations

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: 07/17/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

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

Inspection Date: 01/22/2024 ROUTINE INSPECTION

Violations

37 In-use utensils properly stored

Inspection Date: 07/31/2024 ROUTINE INSPECTION

Violations

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

Facility
FLAMING WOK

Address
14700 E INDIANA AVE 2020

Inspection Date: 01/23/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/14/2023 ROUTINE INSPECTION

Violations

Inspection Date: 01/18/2024 ROUTINE INSPECTION

Violations

Inspection Date: 08/06/2024 ROUTINE INSPECTION

Violations

Flatstick Pub

618 W Main AVE

Inspection Date: 01/19/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used
- 37 In-use utensils properly stored

Inspection Date: 09/20/2023 ROUTINE INSPECTION

Violations

Inspection Date: 01/25/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 07/30/2024 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 36 Proper eating, tasting, drinking, or tobacco use

Fleet Feet

1315 W Summit PKY

Inspection Date: 08/15/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 10/29/2024 ROUTINE INSPECTION

Violations

Flight 509 Hanger Cafe

10502 E Montgomery DR

Inspection Date: 03/28/2024 PRE OPERATIONAL

Violations

Inspection Date: 05/09/2024 ROUTINE INSPECTION

Violations

- 31 Food properly labeled; proper date marking

Fluffy's Donuts

7009 N DIVISION ST

Inspection Date: 06/07/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 08/23/2024 ROUTINE INSPECTION

Violations

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

Facility
FLYING GOAT

Address
3318 W NORTHWEST BLVD

Inspection Date: 01/31/2023 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
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/26/2023 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 08/23/2023 1ST RE-INSPECTION

Violations

Inspection Date: 04/02/2024 ROUTINE INSPECTION

Violations

Inspection Date: 09/17/2024 ROUTINE INSPECTION

Violations

Flying Squirrel

15312 E Sprague AVE 23

Inspection Date: 02/07/2023 ROUTINE INSPECTION

Violations

Inspection Date: 03/11/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

FOOD MART

7018 E SPRAGUE AVE

Inspection Date: 11/10/2022 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 11/07/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

For The Love of God Brewing

2617 W Northwest BLVD

Inspection Date: 05/09/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/03/2024 ROUTINE INSPECTION

Violations

FOUR LAKES GROCERY

PO BOX 128

Inspection Date: 11/01/2022 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

Inspection Date: 11/16/2022 1ST RE-INSPECTION

Violations

Inspection Date: 08/25/2023 ROUTINE INSPECTION

Violations

Inspection Date: 04/01/2024 ROUTINE INSPECTION

Violations

- 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**Address****Four-Eyed Guys Brewing Co****910 W Indiana AVE**

Inspection Date: 03/22/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 31 Food properly labeled; proper date marking
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 45 Sewage, wastewater properly disposed

Inspection Date: 04/08/2024 ROUTINE INSPECTION

Violations

Francaise**928 S Perry ST**

Inspection Date: 02/09/2023 ROUTINE INSPECTION

Violations

- 15 Proper preparation of raw shell eggs
- 23 Proper Consumer Advisory posted for raw or undercooked foods

Inspection Date: 09/06/2023 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 03/13/2024 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

FRANKIE DOODLE'S**30 E 3RD AVE**

Inspection Date: 12/13/2022 ROUTINE INSPECTION

Violations

Inspection Date: 03/01/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 31 Food properly labeled; proper date marking
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 07/24/2023 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; sanitizer concentration
- 39 Single-use and single-service articles properly stored, used
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 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: 08/21/2023 1ST RE-INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo

Inspection Date: 02/22/2024 ROUTINE INSPECTION

Violations

- 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: 10/17/2024 ROUTINE INSPECTION

Violations

Franks & More On the Farm**27 S Willow ST**

Inspection Date: 09/21/2023 PRE OPERATIONAL

Violations

Facility**Address****FRANK'S DINER****1516 W 2ND AVE**

Inspection Date: 03/22/2023 ROUTINE INSPECTION

Violations

30 Proper thawing methods used

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

Inspection Date: 09/26/2023 ROUTINE INSPECTION

Violations

15 Proper preparation of raw shell eggs

Inspection Date: 05/15/2024 ROUTINE INSPECTION

Violations

FRANK'S DINER**10929 N NEWPORT HWY**

Inspection Date: 04/18/2023 ROUTINE INSPECTION

Violations

45 Sewage, wastewater properly disposed

Inspection Date: 09/27/2023 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

Inspection Date: 07/02/2024 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

09 Proper washing of fruits and vegetables

16 Proper cooling procedures

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

43 Non food-contact surfaces maintained and clean

Inspection Date: 07/30/2024 1ST RE-INSPECTION

Violations

Inspection Date: 08/08/2024 EDUCATIONAL VISIT

Violations

FRANZ BAKERY**13324 E SPRAGUE AVE**

Inspection Date: 04/26/2023 ROUTINE INSPECTION

Violations

Inspection Date: 05/10/2024 ROUTINE INSPECTION

Violations

FRANZ BAKERY**5901 N MARKET ST**

Inspection Date: 04/17/2023 ROUTINE INSPECTION

Violations

Inspection Date: 04/16/2024 ROUTINE INSPECTION

Violations

FRANZ BAKERY**110 N FANCHER RD**

Inspection Date: 03/17/2023 ROUTINE INSPECTION

Violations

Inspection Date: 03/12/2024 ROUTINE INSPECTION

Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Franz Bakery**5907 E 4th AVE**

Inspection Date: 08/26/2023 ROUTINE INSPECTION

Violations

Facility**FRED MEYER #00657****Address****400 S THOR ST**

Inspection Date: 12/08/2022 ROUTINE INSPECTION
Violations

Inspection Date: 03/09/2023 ROUTINE INSPECTION
Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 08/09/2023 ROUTINE INSPECTION
Violations

Inspection Date: 02/02/2024 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: 07/25/2024 ROUTINE INSPECTION
Violations

FRED MEYER #214**12120 N DIVISION ST**

Inspection Date: 02/28/2023 ROUTINE INSPECTION
Violations

Inspection Date: 07/28/2023 ROUTINE INSPECTION
Violations

Inspection Date: 02/02/2024 ROUTINE INSPECTION
Violations

Inspection Date: 10/17/2024 ROUTINE INSPECTION
Violations

FRED MEYER #214**12120 N DIVISON**

Inspection Date: 02/28/2023 ROUTINE INSPECTION
Violations

- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish

Inspection Date: 02/02/2024 ROUTINE INSPECTION
Violations

- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish

Inspection Date: 02/26/2024 1ST RE-INSPECTION
Violations

FRED MEYER #351 & STARBUCKS**15609 E SPRAGUE AVE**

Inspection Date: 11/01/2022 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 03/08/2023 ROUTINE INSPECTION
Violations

- 37 In-use utensils properly stored

Inspection Date: 08/16/2023 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: 02/29/2024 ROUTINE INSPECTION
Violations

Inspection Date: 08/20/2024 ROUTINE INSPECTION
Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility**Address****FRED MEYER #351****15609 E SPRAGUE**

Inspection Date: 11/01/2022 ROUTINE INSPECTION
Violations

Inspection Date: 03/08/2023 ROUTINE INSPECTION
Violations

12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish

Inspection Date: 08/20/2024 ROUTINE INSPECTION
Violations

FRED MEYER 351**15609 E SPRAGUE AVE**

Inspection Date: 11/01/2022 ROUTINE INSPECTION
Violations

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

Inspection Date: 03/08/2023 ROUTINE INSPECTION
Violations

Inspection Date: 08/20/2024 ROUTINE INSPECTION
Violations

FRED MEYER**12120 N DIVISION ST**

Inspection Date: 02/28/2023 ROUTINE INSPECTION
Violations

Inspection Date: 07/28/2023 ROUTINE INSPECTION
Violations

Inspection Date: 02/02/2024 ROUTINE INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 10/17/2024 ROUTINE INSPECTION
Violations

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

FREDNECK'S SALOON & BEANERY**130 E Emma ST**

Inspection Date: 11/01/2022 ROUTINE INSPECTION
Violations

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

Inspection Date: 06/29/2023 ROUTINE INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
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
44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 10/27/2023 ROUTINE INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 05/22/2024 ROUTINE INSPECTION
Violations

34 Wiping cloths properly used, stored; sanitizer concentration

FREDNECK'S**130 W EMMA ST**

Inspection Date: 09/23/2023 ROUTINE INSPECTION
Violations

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

Facility**Address****FREEMAN ARTS BOOSTERS****15001 S Jackson**

Inspection Date: 09/22/2023 ROUTINE INSPECTION
Violations

Inspection Date: 09/20/2024 ROUTINE INSPECTION
Violations

FREEMAN BOOSTER CLUB - HS KITCHEN**14626 S JACKSON RD**

Inspection Date: 12/06/2022 ROUTINE INSPECTION
Violations

Inspection Date: 12/14/2023 ROUTINE INSPECTION
Violations

- 25 Toxic substances properly identified, stored, used
- 40 Food and nonfood surfaces properly used and constructed; cleanable

FREEMAN BOOSTER CLUB FOOTBALL FIELD**14626 S JACKSON RD**

Inspection Date: 10/27/2023 ROUTINE INSPECTION
Violations

FREEMAN FLOAT BOOTH**27 S WILLOW ST**

Inspection Date: 09/22/2023 ROUTINE INSPECTION
Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/20/2024 ROUTINE INSPECTION
Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

FREEMAN STORE**14510 S HWY 27**

Inspection Date: 11/01/2022 ROUTINE INSPECTION
Violations

Inspection Date: 10/26/2023 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Fresh & Foraged**410 E Holland ST G**

Inspection Date: 05/18/2023 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/31/2023 ROUTINE INSPECTION
Violations

Inspection Date: 03/26/2024 ROUTINE INSPECTION
Violations

Inspection Date: 08/21/2024 ROUTINE INSPECTION
Violations

- 09 Proper washing of fruits and vegetables
- 14 Raw meats below or away from ready-to-eat food; species separated
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 37 In-use utensils properly stored

Facility**Address****FRESH BITE****1204 W JOSEPH AVE**

Inspection Date: 12/29/2022 ROUTINE INSPECTION

Violations

45 Sewage, wastewater properly disposed

Inspection Date: 12/11/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
 26 Compliance with valid permit; operating and risk control plans, and required written procedures
 27 Compliance with variance; specialized processes; HACCP plan
 30 Proper thawing methods used

Fresh Soul**3029 E 5th AVE**

Inspection Date: 12/08/2022 ROUTINE INSPECTION

Violations

Inspection Date: 05/25/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 11/01/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/27/2024 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used

Fresh Today Catering and Bakery**4750 N Division ST**

Inspection Date: 11/03/2023 ROUTINE INSPECTION

Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 03/11/2024 PRE OPERATIONAL

Violations

Inspection Date: 03/29/2024 ROUTINE INSPECTION

Violations

Frosting Cupcakes, LLC dba Sweet Frostings Blissful Bak**15 S Washington ST**

Inspection Date: 01/19/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 02/24/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 01/10/2024 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
 25 Toxic substances properly identified, stored, used
 33 Potential food contamination prevented during delivery, preparation, storage, display

Froyo Earth - Airway Heights**10219 W Sunset HWY C**

Inspection Date: 06/27/2023 PRE OPERATIONAL

Violations

Inspection Date: 08/16/2023 ROUTINE INSPECTION

Violations

Inspection Date: 04/29/2024 ROUTINE INSPECTION

Violations

Facility**Address****FROYO EARTH****829 E BOONE AVE D**

Inspection Date: 04/04/2023 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)
- 37 In-use utensils properly stored

FROYO EARTH**2722 1ST ST**

Inspection Date: 03/29/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 05/09/2024 ROUTINE INSPECTION

Violations

FROYO EARTH**12519 N Divison**

Inspection Date: 06/06/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 10/28/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained

FROYO EARTH**325 S SULLIVAN RD A**

Inspection Date: 07/11/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 10/02/2024 ROUTINE INSPECTION

Violations

Frugals**1229 N Hamilton ST**

Inspection Date: 01/27/2023 ROUTINE INSPECTION

Violations

Inspection Date: 08/16/2024 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Fueled Coffee Company**12303 E Grace**

Inspection Date: 03/17/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/20/2024 ROUTINE INSPECTION

Violations

Fuji Fuji Food Truck**221 W 1st AVE D**

Inspection Date: 05/12/2023 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 05/11/2024 ROUTINE INSPECTION

Violations

Facility

Fujiyama Japanese Steak House & Bar

Address

21801 E Country Vista DR

Inspection Date: 12/21/2022 ROUTINE INSPECTION

Violations

30 Proper thawing methods used

Inspection Date: 05/11/2023 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; sanitizer concentration
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 10/02/2023 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)
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 36 Proper eating, tasting, drinking, or tobacco use
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 10/30/2023 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)
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 11/03/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 11/13/2023 2ND RE-INSPECTION

Violations

Inspection Date: 12/13/2023 FOLLOW-UP INSPECTION

Violations

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

Inspection Date: 06/18/2024 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
 - 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
-

Facility**Address****Full Stop****4417 W Wellesley AVE**

Inspection Date: 02/09/2023 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)
- 19 No room temperature storage; proper use of time as a control, procedures available
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 03/09/2023 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

Inspection Date: 03/21/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 03/23/2023 2ND RE-INSPECTION

Violations

Inspection Date: 04/20/2023 FOLLOW-UP INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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: 05/16/2023 1ST RE-INSPECTION

Violations

Inspection Date: 09/04/2024 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 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)
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 49 Adequate ventilation, lighting; designated areas used

FUSION KOREAN RESTAURANT**13112 W SUNSET HWY**

Inspection Date: 03/07/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 30 Proper thawing methods used

Inspection Date: 09/20/2023 ROUTINE INSPECTION

Violations

Inspection Date: 03/18/2024 ROUTINE INSPECTION

Violations

Inspection Date: 09/28/2024 ROUTINE INSPECTION

Violations

G & B GROCERY**2104 E FRANCIS AVE**

Inspection Date: 04/06/2023 ROUTINE INSPECTION

Violations

Inspection Date: 03/06/2024 ROUTINE INSPECTION

Violations

Game Day Grill Spokane**300 N Legend Tree**

Inspection Date: 08/16/2024 PRE OPERATIONAL

Violations

Facility**Address****Gamers Arcade Bar****321 W Sprague AVE**

Inspection Date: 04/20/2023 ROUTINE INSPECTION

Violations

37 In-use utensils properly stored

Inspection Date: 03/12/2024 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

25 Toxic substances properly identified, stored, used

34 Wiping cloths properly used, stored; sanitizer concentration

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Gander and Rye Grass**404 W Main AVE**

Inspection Date: 06/17/2023 ROUTINE INSPECTION

Violations

GANDER AND RYEGRASS**404 W MAIN AVE**

Inspection Date: 12/05/2022 ROUTINE INSPECTION

Violations

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

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/28/2023 ROUTINE INSPECTION

Violations

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

26 Compliance with valid permit; operating and risk control plans, and required written procedures

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

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

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

Inspection Date: 12/11/2023 ROUTINE INSPECTION

Violations

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

34 Wiping cloths properly used, stored; sanitizer concentration

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 05/14/2024 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)

29 Adequate equipment for temperature control

37 In-use utensils properly stored

Inspection Date: 06/12/2024 1ST RE-INSPECTION

Violations

Garden Party**107 S Madison ST**

Inspection Date: 06/20/2023 PRE OPERATIONAL

Violations

Inspection Date: 07/19/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo

37 In-use utensils properly stored

Inspection Date: 01/24/2024 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: 09/11/2024 ROUTINE INSPECTION

Violations

GARLAND BREW WERKS**603 W Garland AVE**

Inspection Date: 06/28/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

26 Compliance with valid permit; operating and risk control plans, and required written procedures

34 Wiping cloths properly used, stored; sanitizer concentration

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility**Address****GARLAND PUB & GRILL****3911 N MADISON ST**

Inspection Date: 05/03/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 08/26/2024 ROUTINE INSPECTION

Violations

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

GARLAND SANDWICH SHOPPE**3903 N MADISON ST**

Inspection Date: 09/25/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 10/03/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 34 Wiping cloths properly used, stored; sanitizer concentration

Geeks N Glory**6710 E SPRAGUE AVE**

Inspection Date: 12/21/2022 ROUTINE INSPECTION

Violations

Inspection Date: 11/28/2023 ROUTINE INSPECTION

Violations

GENUS BREWING COMPANY LLC**17018 E SPRAGUE AVE 101**

Inspection Date: 08/07/2023 ROUTINE INSPECTION

Violations

GERARDO'S AUTHENTIC MEXICAN FOOD**2706 N MONROE ST**

Inspection Date: 11/15/2022 1ST RE-INSPECTION

Violations

Inspection Date: 04/18/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 31 Food properly labeled; proper date marking
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored

Inspection Date: 09/26/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 05/14/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 10/02/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated

Facility**Address****GERARDO'S MEXICAN FOOD****723 1ST ST**

Inspection Date: 01/26/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 37 In-use utensils properly stored

Inspection Date: 08/09/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 06/03/2024 ROUTINE INSPECTION

Violations

Gerardo's Mexican Food**1530 E Francis AVE**

Inspection Date: 11/07/2022 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 valid permit; operating and risk control plans, and required written procedures

Inspection Date: 03/16/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 23 Proper Consumer Advisory posted for raw or undercooked foods

Inspection Date: 09/05/2023 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 29 Adequate equipment for temperature control
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 02/27/2024 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 25 Toxic substances properly identified, stored, used
- 30 Proper thawing methods used
- 31 Food properly labeled; proper date marking
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 37 In-use utensils properly stored
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 10/15/2024 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
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

GERMAN AMERICAN SOCIETY**25 W 3RD AVE**

Inspection Date: 03/04/2023 ROUTINE INSPECTION

Violations

Facility**Address****Gilded Unicorn****110 S Monroe ST**

Inspection Date: 12/07/2022 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 37 In-use utensils properly stored

Inspection Date: 06/29/2023 ROUTINE INSPECTION

Violations

- 43 Non food-contact surfaces maintained and clean

Inspection Date: 11/27/2023 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 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
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 12/28/2023 1ST RE-INSPECTION

Violations

Inspection Date: 06/25/2024 ROUTINE INSPECTION

Violations

Ginger Teriyaki & Thai**13032 W 14TH AVE**

Inspection Date: 05/24/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 37 In-use utensils properly stored

Inspection Date: 06/14/2023 1ST RE-INSPECTION

Violations

Inspection Date: 12/07/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 01/04/2024 1ST RE-INSPECTION

Violations

Inspection Date: 06/27/2024 ROUTINE INSPECTION

Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 07/15/2024 EDUCATIONAL VISIT

Violations

GIVE IT A SHOT**4715 N MARKET ST**

Inspection Date: 04/17/2023 ROUTINE INSPECTION

Violations

GLENN'S FOODS**11810 N MARKET ST**

Inspection Date: 09/26/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/17/2024 ROUTINE INSPECTION

Violations

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

Facility**Address****GLOBE BAR AND KITCHEN****204 N DIVISION ST**

Inspection Date: 12/01/2022 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 time/temperature control for safe
- 25 Toxic substances properly identified, stored, used

Inspection Date: 06/29/2023 ROUTINE INSPECTION

Violations

- 10 Food in good condition, safe and unadulterated; approved additives
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 11/30/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 06/06/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 10 Food in good condition, safe and unadulterated; approved additives

Inspection Date: 09/26/2024 ROUTINE INSPECTION

Violations

GLOVER MANSION THE/RED ROCK CATERING**321 W 8TH AVE**

Inspection Date: 12/30/2022 ROUTINE INSPECTION

Violations

- 09 Proper washing of fruits and vegetables

Inspection Date: 10/25/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

GNK CORP DBA BAINS MART MISSION**1007 N SULLIVAN RD**

Inspection Date: 03/15/2023 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 04/10/2024 ROUTINE INSPECTION

Violations

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

Facility
GOLDEN CORRAL

Address
7117 N DIVISION ST

Inspection Date: 12/01/2022 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

Inspection Date: 12/28/2022 1ST RE-INSPECTION

Violations

Inspection Date: 06/20/2023 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
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 07/18/2023 1ST RE-INSPECTION

Violations

Inspection Date: 11/08/2023 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
- 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
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 12/06/2023 1ST RE-INSPECTION

Violations

Inspection Date: 07/02/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 10/30/2024 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 42 Food-contact surfaces maintained, cleaned, sanitized

GOLDEN GEM MERCANTILE

18805 S SR 27

Inspection Date: 11/01/2022 ROUTINE INSPECTION

Violations

Inspection Date: 03/27/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 03/19/2024 SITE VISIT

Violations

- 07 Food obtained from approved source

Golf District

1808 W Francis AVE

Inspection Date: 11/04/2022 PRE OPERATIONAL

Violations

Inspection Date: 12/20/2022 ROUTINE INSPECTION

Violations

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

Inspection Date: 08/10/2023 ROUTINE INSPECTION

Violations

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

Facility

GONZAGA PREPARATORY- Stadium Concession Stand

Address

1224 E EUCLID AVE

Inspection Date: 12/12/2023 ROUTINE INSPECTION
Violations

Inspection Date: 10/11/2024 ROUTINE INSPECTION
Violations

GOOD CHOICE

9512 E SPRAGUE AVE

Inspection Date: 12/27/2022 ROUTINE INSPECTION
Violations

Inspection Date: 05/10/2023 ROUTINE INSPECTION
Violations

16 Proper cooling procedures
27 Compliance with variance; specialized processes; HACCP plan

Inspection Date: 06/09/2023 1ST RE-INSPECTION
Violations

Inspection Date: 12/14/2023 ROUTINE INSPECTION
Violations

Inspection Date: 06/07/2024 ROUTINE INSPECTION
Violations

Good Choice

9512 E Sprague AVE

Inspection Date: 02/22/2023 ROUTINE INSPECTION
Violations

Good 'Dilla

808 W Main AVE FC-3

Inspection Date: 06/14/2023 ROUTINE INSPECTION
Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 04/03/2024 ROUTINE INSPECTION
Violations

06 Adequate handwashing facilities

Inspection Date: 04/09/2024 SITE VISIT
Violations

Good 'Dilla

808 W Main AVE FC-3

Inspection Date: 05/10/2023 ROUTINE INSPECTION
Violations

Inspection Date: 01/27/2024 ROUTINE INSPECTION
Violations

Facility
Good 'Dilla

Address
808 W Main AVE FC-3

Inspection Date: 06/22/2023 PRE OPERATIONAL
Violations

Inspection Date: 07/18/2023 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking

Inspection Date: 01/18/2024 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

Inspection Date: 07/10/2024 ROUTINE INSPECTION
Violations

- 29 Adequate equipment for temperature control

GORDY'S SICHUAN CAFE

501 E 30TH AVE

Inspection Date: 12/08/2022 ROUTINE INSPECTION
Violations

- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 05/24/2023 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 09 Proper washing of fruits and vegetables
- 25 Toxic substances properly identified, stored, used
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 11/28/2023 ROUTINE INSPECTION
Violations

Inspection Date: 06/04/2024 ROUTINE INSPECTION
Violations

- 25 Toxic substances properly identified, stored, used

Inspection Date: 10/22/2024 ROUTINE INSPECTION
Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 22 Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

GRACE CATERING LLC DBA Beacon Hill Catering and Eve

4848 E VALLEY SPRINGS RD

Inspection Date: 11/18/2022 ROUTINE INSPECTION
Violations

Inspection Date: 02/09/2024 ROUTINE INSPECTION
Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility**Address****GRAND REMEDY LLC****3809 S Grand BLVD**

Inspection Date: 12/08/2022 ROUTINE INSPECTION

Violations

- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 06/07/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 30 Proper thawing methods used

Inspection Date: 11/22/2023 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 23 Proper Consumer Advisory posted for raw or undercooked foods

Inspection Date: 05/21/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 10/31/2024 ROUTINE INSPECTION

Violations

- 30 Proper thawing methods used

GREAT HARVEST BREAD CO**2530 E 29TH AVE**

Inspection Date: 02/21/2023 ROUTINE INSPECTION

Violations

- 31 Food properly labeled; proper date marking

Inspection Date: 04/08/2024 ROUTINE INSPECTION

Violations

- 43 Non food-contact surfaces maintained and clean

Greater Spokane County Meals on Wheels**218 N Crestline**

Inspection Date: 09/21/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/20/2023 ROUTINE INSPECTION

Violations

Greedy Cow Burger**9000 W Airport DR**

Inspection Date: 10/17/2023 ROUTINE INSPECTION

Violations

Green City Saloon**18221 E APPLEWAY AVE**

Inspection Date: 08/01/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

Greenbluff Fresh Catering Co.**9809 E Greenbluff RD**

Inspection Date: 10/08/2023 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 10/02/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

GREENBLUFF GRANGE #300**9809 E GREENBLUFF RD**

Inspection Date: 10/08/2023 ROUTINE INSPECTION

Violations

GREENBLUFF UNITED METHODIST CHURCH**9908 E GREENBLUFF RD**

Inspection Date: 10/08/2023 ROUTINE INSPECTION

Violations

Facility**Address****Green's Fresh Market****4915 N Market**

Inspection Date: 01/30/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 07/20/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

26 Compliance with valid permit; operating and risk control plans, and required written procedures

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

Inspection Date: 02/01/2024 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

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

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 08/19/2024 ROUTINE INSPECTION

Violations

31 Food properly labeled; proper date marking

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

GRIND CENTRAL ESPRESSO**8015 E TRENT AVE**

Inspection Date: 06/07/2023 ROUTINE INSPECTION

Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 07/12/2024 ROUTINE INSPECTION

Violations

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

06 Adequate handwashing facilities

26 Compliance with valid permit; operating and risk control plans, and required written procedures

GROCERY BOYS EMPIRE**3430 N CRESTLINE ST**

Inspection Date: 11/10/2022 ROUTINE INSPECTION

Violations

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

Inspection Date: 02/03/2023 ROUTINE INSPECTION

Violations

Inspection Date: 04/10/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/13/2024 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used

26 Compliance with valid permit; operating and risk control plans, and required written procedures

GROCERY OUTLET**1617 W 3RD AVE**

Inspection Date: 05/25/2023 ROUTINE INSPECTION

Violations

Inspection Date: 04/10/2024 ROUTINE INSPECTION

Violations

Grocery Outlet**2533 1st ST**

Inspection Date: 04/04/2023 ROUTINE INSPECTION

Violations

Inspection Date: 04/01/2024 ROUTINE INSPECTION

Violations

Facility**Address****Gypsy Java****3022 E Lincoln RD**

Inspection Date: 08/04/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 07/31/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 37 In-use utensils properly stored

HAI MINI MARKET**2201 E SPRAGUE AVE**

Inspection Date: 11/10/2022 ROUTINE INSPECTION

Violations

Inspection Date: 03/20/2023 ROUTINE INSPECTION

Violations

Half Baked & A Lil Fruity**4750 N Division ST 2164**

Inspection Date: 09/26/2024 PRE OPERATIONAL

Violations

Inspection Date: 10/31/2024 ROUTINE INSPECTION

Violations

HALLETT FARMS, INC.**14109 E SPRAGUE AVE 2**

Inspection Date: 11/16/2022 ROUTINE INSPECTION

Violations

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

Inspection Date: 06/12/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 10/24/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 05/20/2024 ROUTINE INSPECTION

Violations

Inspection Date: 10/28/2024 ROUTINE INSPECTION

Violations

Halletts Chocolates**1419 E HOLYOKE AVE**

Inspection Date: 07/14/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

HAMPTON INN & SUITES SPOKANE VALLEY**16418 E INDIANA AVE**

Inspection Date: 07/19/2023 ROUTINE INSPECTION

Violations

Inspection Date: 05/15/2024 ROUTINE INSPECTION

Violations

- 37 In-use utensils properly stored
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility**Hampton Inn & Suites****Address****675 S McClellan**

Inspection Date: 06/02/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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 time/temperature control for safe
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/26/2023 1ST RE-INSPECTION

Violations

- 13 Food contact surfaces cleaned and sanitized; no cross contamination
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 07/03/2024 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 valid permit; operating and risk control plans, and required written procedures

HAMPTON INN**2010 S ASSEMBLY ST**

Inspection Date: 10/31/2022 ROUTINE INSPECTION

Violations

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

Inspection Date: 08/10/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/08/2024 ROUTINE INSPECTION

Violations

Hang 10 Hawaiian Grill**909 S Grand BLVD B**

Inspection Date: 01/12/2023 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

Inspection Date: 07/06/2023 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)
- 31 Food properly labeled; proper date marking

Inspection Date: 08/04/2023 1ST RE-INSPECTION

Violations

Inspection Date: 01/16/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/09/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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)
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility
HANGMAN VALLEY GOLF COURSE

Address
2210 E HANGMAN VALLEY RD

Inspection Date: 06/06/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 10/12/2023 ROUTINE INSPECTION

Violations

Inspection Date: 05/15/2024 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/11/2024 ROUTINE INSPECTION

Violations

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

HANGRY'S

11923 E TRENT

Inspection Date: 06/14/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/12/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 09 Proper washing of fruits and vegetables
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 15 Proper preparation of raw shell eggs
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 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: 09/05/2024 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Hangry's

6325 N Wall ST

Inspection Date: 02/07/2024 PRE OPERATIONAL

Violations

Inspection Date: 03/14/2024 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 10/23/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
 - 26 Compliance with valid permit; operating and risk control plans, and required written procedures
 - 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
 - 42 Food-contact surfaces maintained, cleaned, sanitized
-

Facility**Address****Hapa Hawaiian Grill****1014 N Pines RD 120**

Inspection Date: 08/16/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 10/24/2024 ROUTINE INSPECTION

Violations

HAPPINESS CHINESE RESTAURANT**3420 E SPRAGUE AVE**

Inspection Date: 02/28/2023 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/25/2023 ROUTINE INSPECTION

Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

30 Proper thawing methods used

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

34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 06/18/2024 ROUTINE INSPECTION

Violations

20 Proper reheating procedures for hot holding

Inspection Date: 08/01/2024 1ST RE-INSPECTION

Violations

HAPPY CAKE COMPANY**1312 N MULLAN RD**

Inspection Date: 08/30/2023 ROUTINE INSPECTION

Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

HAPPY TIME TAVERN**3506 N DIVISION ST**

Inspection Date: 11/28/2022 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: 11/07/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

43 Non food-contact surfaces maintained and clean

Happy Trails to Brews**9025 N Indian Trail RD**

Inspection Date: 08/08/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/24/2024 ROUTINE INSPECTION

Violations

HARPER SHELL, INC. DBA HARPER 76**4110 S FOSSEEN RD**

Inspection Date: 05/22/2023 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used

26 Compliance with valid permit; operating and risk control plans, and required written procedures

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

Inspection Date: 02/04/2024 ROUTINE INSPECTION

Violations

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

Facility
HARRY'S FOOD MART

Address
3458 S DISHMAN MICA RD

Inspection Date: 04/03/2023 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 03/05/2024 ROUTINE INSPECTION

Violations

Hartland Coffee

3519 S Geiger BLVD

Inspection Date: 07/14/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

Inspection Date: 04/10/2024 ROUTINE INSPECTION

Violations

HARVEST FOODS

14515 E TRENT AVE

Inspection Date: 07/31/2023 ROUTINE INSPECTION

Violations

Inspection Date: 04/12/2024 ROUTINE INSPECTION

Violations

HARVEST FOODS

14515 E TRENT AVE

Inspection Date: 07/31/2023 ROUTINE INSPECTION

Violations

Inspection Date: 04/12/2024 ROUTINE INSPECTION

Violations

HARVEST HOUSE

9919 E GREENBLUFF RD

Inspection Date: 08/31/2023 ROUTINE INSPECTION

Violations

Inspection Date: 08/15/2024 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

HARVEST MOON RESTAURANT & LOUNGE

20 S FIRST ST

Inspection Date: 11/01/2022 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 03/27/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 08/14/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 05/22/2024 ROUTINE INSPECTION

Violations

- 15 Proper preparation of raw shell eggs
 - 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
 - 40 Food and nonfood surfaces properly used and constructed; cleanable
 - 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
-

Facility**Address****Harvester Restaurant****410 W 1ST ST**

Inspection Date: 02/22/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 07/26/2023 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: 02/14/2024 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 39 Single-use and single-service articles properly stored, used
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 43 Non food-contact surfaces maintained and clean

Hat Trick Brewing**1913 W Maxwell AVE**

Inspection Date: 09/20/2023 PRE OPERATIONAL

Violations

Inspection Date: 10/18/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 34 Wiping cloths properly used, stored; sanitizer concentration

Hatch Beaker and Burr**19 W MAIN AVE 3**

Inspection Date: 04/14/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/06/2024 ROUTINE INSPECTION

Violations

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

HAVE BEANS WILL TRAVEL MOBILE ESPRESSO**4815 W ALPINE DR**

Inspection Date: 05/16/2023 ROUTINE INSPECTION

Violations

Inspection Date: 05/11/2024 ROUTINE INSPECTION

Violations

Facility**Address****HAY J'S BISTRO****21706 E MISSION AVE**

Inspection Date: 12/09/2022 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 05/24/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 25 Toxic substances properly identified, stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 12/20/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 06/18/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 07/18/2024 1ST RE-INSPECTION

Violations

Inspection Date: 10/29/2024 ROUTINE INSPECTION

Violations

Helix Tasting Room**824 W Sprague**

Inspection Date: 01/25/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/07/2024 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Hello Sugar**419 N Nettleton AVE**

Inspection Date: 01/27/2023 ROUTINE INSPECTION

Violations

- 37 In-use utensils properly stored

Inspection Date: 01/30/2024 ROUTINE INSPECTION

Violations

- 31 Food properly labeled; proper date marking

Heritage Bar & Kitchen**122 S Monroe ST**

Inspection Date: 05/03/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 09/12/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 31 Food properly labeled; proper date marking
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 03/14/2024 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: 10/22/2024 ROUTINE INSPECTION

Violations

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

Facility**Address****Hi 5 Orthodontics South****2801 E 31st AVE**

Inspection Date: 02/06/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 03/19/2024 ROUTINE INSPECTION
 Violations

Hi 5 Orthodontics**9820 N Nevada**

Inspection Date: 08/30/2023 ROUTINE INSPECTION
 Violations

HI NEIGHBOR**2201 N MONROE ST**

Inspection Date: 08/16/2023 ROUTINE INSPECTION
 Violations

HICKORY FARMS # 40437 Spokane Valley Mall #2**14700 E INDIANA AVE**

Inspection Date: 12/21/2022 ROUTINE INSPECTION
 Violations

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

Inspection Date: 11/06/2023 ROUTINE INSPECTION
 Violations

HICKORY FARMS 40432 Northtown Mall #1**4750 N DIVISION ST**

Inspection Date: 11/30/2022 ROUTINE INSPECTION
 Violations

Inspection Date: 11/02/2023 ROUTINE INSPECTION
 Violations

HICO VILLAGE**1201 N BARKER RD**

Inspection Date: 04/06/2023 ROUTINE INSPECTION
 Violations

25 Toxic substances properly identified, stored, used

Inspection Date: 04/09/2024 ROUTINE INSPECTION
 Violations

HICO**9219 E SPRAGUE AVE**

Inspection Date: 05/03/2023 ROUTINE INSPECTION
 Violations

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

Inspection Date: 10/01/2024 ROUTINE INSPECTION
 Violations

06 Adequate handwashing facilities

HIDDEN ACRES ORCHARDS**16802 N APPLEWOOD LN**

Inspection Date: 09/29/2023 ROUTINE INSPECTION
 Violations

06 Adequate handwashing facilities

Hidden Coffee Co.**5915 S Regal ST 110**

Inspection Date: 05/23/2023 ROUTINE INSPECTION
 Violations

06 Adequate handwashing facilities

25 Toxic substances properly identified, stored, used

37 In-use utensils properly stored

Facility**Address****HIGH COUNTRY ORCHARD****8518 E GREENBLUFF RD**

Inspection Date: 08/31/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 08/15/2024 ROUTINE INSPECTION

Violations

02 Food worker cards current for all food workers; new food workers trained**26 Compliance with valid permit; operating and risk control plans, and required written procedures****HIGH NOONER****237 W RIVERSIDE AVE**

Inspection Date: 04/25/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/19/2023 ROUTINE INSPECTION

Violations

Inspection Date: 04/02/2024 ROUTINE INSPECTION

Violations

Inspection Date: 10/18/2024 ROUTINE INSPECTION

Violations

HIGH NOONER**523 N PINES RD**

Inspection Date: 08/29/2023 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; sanitizer concentration**

Inspection Date: 07/31/2024 ROUTINE INSPECTION

Violations

33 Potential food contamination prevented during delivery, preparation, storage, display**High On Fire BBQ****21651 E Country Vista DR**

Inspection Date: 10/25/2023 PRE OPERATIONAL

Violations

Inspection Date: 12/16/2023 ROUTINE INSPECTION

Violations

Inspection Date: 07/13/2024 ROUTINE INSPECTION

Violations

High Voltage Ice Creamery**15310 E Marietta AVE 4**

Inspection Date: 05/03/2024 PRE OPERATIONAL

Violations

High Voltage Ice Creamery**15310 E Marietta AVE**

Inspection Date: 01/26/2024 PRE OPERATIONAL

Violations

Inspection Date: 02/23/2024 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities**26 Compliance with valid permit; operating and risk control plans, and required written procedures****44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr**

Inspection Date: 05/03/2024 SITE VISIT

Violations

Facility**Address****HIGHER GROUND ESPRESSO****7415 E SPRAGUE AVE**

Inspection Date: 02/08/2023 ROUTINE INSPECTION

Violations

- 32 Insects, rodents, animals not present; entrance controlled
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 39 Single-use and single-service articles properly stored, used
- 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

HIGHLAND PARK METHODIST CHURCH**611 S GARFIELD ST**

Inspection Date: 05/17/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 05/10/2024 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration
- 40 Food and nonfood surfaces properly used and constructed; cleanable

HILLSIDE INN**3001 N NEVADA ST**

Inspection Date: 05/24/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/26/2023 ROUTINE INSPECTION

Violations

Inspection Date: 05/22/2024 ROUTINE INSPECTION

Violations

HILLYARD GROCERY**5803 N MARKET ST**

Inspection Date: 06/05/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

HILLYARD SENIOR CENTER**4001 N COOK ST**

Inspection Date: 04/11/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/28/2024 ROUTINE INSPECTION

Violations

Hillyard VFW Post 1474**2826 E DIAMOND AVE**

Inspection Date: 07/07/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used

HILTON GARDEN INN**9015 Highway 2 HWY**

Inspection Date: 04/17/2023 ROUTINE INSPECTION

Violations

Inspection Date: 09/14/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 01/31/2024 ROUTINE INSPECTION

Violations

Inspection Date: 07/17/2024 ROUTINE INSPECTION

Violations

Facility**Address****Hitters - More Than a Batting Cage****24230 E Knox AVE**

Inspection Date: 09/17/2024 PRE OPERATIONAL

Violations

Hitters**3700 E Francis AVE 7**

Inspection Date: 05/15/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained

Hoffman Sports LLC DBA 24 TAPS**825 W RIVERSIDE AVE**

Inspection Date: 03/09/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 08/24/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/07/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 31 Food properly labeled; proper date marking

Inspection Date: 07/16/2024 ROUTINE INSPECTION

Violations

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

HOGAN'S CAFÉ DELUXE**2977 E 29TH AVE**

Inspection Date: 02/27/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 07/24/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used
- 31 Food properly labeled; proper date marking
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 02/06/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 16 Proper cooling procedures
- 22 Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 03/04/2024 1ST RE-INSPECTION

Violations

Inspection Date: 08/01/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 29 Adequate equipment for temperature control
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration

HOLD YOUR GROUNDS**1701 W BOONE AVE**

Inspection Date: 10/02/2023 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Facility**HOLIDAY INN EXPRESS SPOKANE VALLEY****Address****9220 E MISSION AVE**

Inspection Date: 05/17/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 10/08/2024 ROUTINE INSPECTION

Violations

HOLIDAY INN EXPRESS CHENEY**111 W BETZ RD**

Inspection Date: 11/16/2022 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used

Inspection Date: 04/25/2023 ROUTINE INSPECTION

Violations

Inspection Date: 04/17/2024 ROUTINE INSPECTION

Violations

HOLIDAY INN EXPRESS**801 N DIVISION ST**

Inspection Date: 01/24/2023 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)
 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 02/23/2023 1ST RE-INSPECTION

Violations

17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 03/08/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 03/09/2023 2ND RE-INSPECTION

Violations

Inspection Date: 04/05/2023 FOLLOW-UP INSPECTION

Violations

21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 29 Adequate equipment for temperature control

Inspection Date: 03/04/2024 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 valid permit; operating and risk control plans, and required written procedures
 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

HOLIDAY STATIONSTORE #289**2303 N Argonne RD**

Inspection Date: 03/24/2023 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities
 14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 03/01/2024 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: 03/26/2024 1ST RE-INSPECTION

Violations

Facility**Address****HOLMAN GARDENS RETIREMENT****12912 E 12TH AVE**

Inspection Date: 11/18/2022 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 03/29/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 08/02/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 02/08/2024 ROUTINE INSPECTION

Violations

Inspection Date: 08/26/2024 ROUTINE INSPECTION

Violations

- 09 Proper washing of fruits and vegetables
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 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

Homestead Steaks LLC**5520 N Division ST**

Inspection Date: 07/03/2024 ROUTINE INSPECTION

Violations

Homestead Steaks LLC**14700 E Indiana AVE**

Inspection Date: 06/06/2023 ROUTINE INSPECTION

Violations

- 50 Posting of permit; mobile establishments name easily visable

HONEYBAKED HAM CO. AND CAFÉ**13910 E Indiana AVE B**

Inspection Date: 05/19/2023 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

HONEYWON CAFE**1330 N WASHINGTON ST 3600**

Inspection Date: 01/25/2023 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
- 25 Toxic substances properly identified, stored, used
- 31 Food properly labeled; proper date marking
- 37 In-use utensils properly stored

Inspection Date: 02/01/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/21/2023 1ST RE-INSPECTION

Violations

Inspection Date: 08/18/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 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

Inspection Date: 08/21/2023 SITE VISIT

Violations

Inspection Date: 06/10/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Facility
HONG KONG EXPRESS

Address
113 W Indiana AVE

Inspection Date: 11/01/2022 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used
- 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: 06/08/2023 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; sanitizer concentration
- 37 In-use utensils properly stored
- 43 Non food-contact surfaces maintained and clean
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 07/06/2023 1ST RE-INSPECTION

Violations

Inspection Date: 12/04/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 37 In-use utensils properly stored
- 43 Non food-contact surfaces maintained and clean
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 07/08/2024 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 43 Non food-contact surfaces maintained and clean

HOP CHAOS BREWING COMPANY

10115 N NEWPORT HWY A

Inspection Date: 09/27/2023 ROUTINE INSPECTION

Violations

Hop Mountain Taproom and Grill

14017 N Newport HWY

Inspection Date: 10/05/2023 ROUTINE INSPECTION

Violations

HOPS 'N DROPS

14700 E INDIANA AVE 1182

Inspection Date: 03/02/2023 ROUTINE INSPECTION

Violations

- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 08/24/2023 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 02/20/2024 ROUTINE INSPECTION

Violations

- 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: 09/03/2024 ROUTINE INSPECTION

Violations

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

Facility**Address****Hops N Drops****9998 N Newport HWY**

Inspection Date: 01/17/2024 PRE OPERATIONAL
Violations

Inspection Date: 03/06/2024 ROUTINE INSPECTION
Violations

Inspection Date: 10/01/2024 ROUTINE INSPECTION
Violations

Horsepower Cafe**13008 W Sunset HWY**

Inspection Date: 07/18/2024 PRE OPERATIONAL
Violations

Inspection Date: 08/16/2024 ROUTINE INSPECTION
Violations

- 16 Proper cooling procedures
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 34 Wiping cloths properly used, stored; sanitizer concentration

Horsepower Cafe**13008 W Sunset HWY**

Inspection Date: 05/31/2023 PRE OPERATIONAL
Violations

Inspection Date: 03/22/2024 ROUTINE INSPECTION
Violations

Hot Pot & Pho**11110 E Sprague AVE**

Inspection Date: 12/07/2023 PRE OPERATIONAL
Violations

Inspection Date: 01/11/2024 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 16 Proper cooling procedures

Inspection Date: 02/08/2024 1ST RE-INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 08/15/2024 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
- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 09/12/2024 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

Inspection Date: 09/23/2024 EDUCATIONAL VISIT
Violations

Inspection Date: 09/26/2024 2ND RE-INSPECTION
Violations

Inspection Date: 10/30/2024 FOLLOW-UP INSPECTION
Violations

- 06 Adequate handwashing facilities
- 31 Food properly labeled; proper date marking
- 37 In-use utensils properly stored

Facility**Address****HOT TODDY'S COFFEE****101 W FRANCIS AVE**

Inspection Date: 03/07/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 22 Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe
- 29 Adequate equipment for temperature control

Inspection Date: 05/14/2024 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 29 Adequate equipment for temperature control

HotRods Coffee Roasting**16915 E Broadway AVE**

Inspection Date: 12/08/2022 PRE OPERATIONAL

Violations

Inspection Date: 01/11/2023 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/29/2024 ROUTINE INSPECTION

Violations

House of Brunch**818 W Riverside AVE A**

Inspection Date: 02/23/2023 PRE OPERATIONAL

Violations

Inspection Date: 03/22/2023 ROUTINE INSPECTION

Violations

- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 15 Proper preparation of raw shell eggs
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 31 Food properly labeled; proper date marking
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/18/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 02/07/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 15 Proper preparation of raw shell eggs
- 30 Proper thawing methods used
- 46 Toilet facilities properly constructed, supplied, cleaned

Inspection Date: 08/27/2024 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)
- 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

Inspection Date: 09/24/2024 1ST RE-INSPECTION

Violations

Facility

HOUSE OF SEOUL KOREAN RESTAURANT

Address

12721 W 14TH AVE

Inspection Date: 04/26/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 09/26/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

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

25 Toxic substances properly identified, stored, used

Inspection Date: 04/03/2024 ROUTINE INSPECTION

Violations

Inspection Date: 10/22/2024 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility**House of Shogun****Address****20 N Raymond Rd**

Inspection Date: 12/07/2022 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 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: 06/13/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 10 Food in good condition, safe and unadulterated; approved additives
- 16 Proper cooling procedures
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 37 In-use utensils properly stored
- 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: 07/11/2023 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 11/09/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 37 In-use utensils properly stored
- 39 Single-use and single-service articles properly stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 11/16/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 12/07/2023 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 37 In-use utensils properly stored
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 12/11/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 12/18/2023 2ND RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 01/16/2024 FOLLOW-UP INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 07/08/2024 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
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 30 Proper thawing methods used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 39 Single-use and single-service articles properly stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 08/07/2024 1ST RE-INSPECTION

Violations

Facility	Address
Houston Tx Hot Chicken	1839 N Ruby ST
Inspection Date: 11/07/2023 PRE OPERATIONAL	
Violations	
Inspection Date: 12/11/2023 ROUTINE INSPECTION	
Violations	
Inspection Date: 05/28/2024 ROUTINE INSPECTION	
Violations	
01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta	
06 Adequate handwashing facilities	
26 Compliance with valid permit; operating and risk control plans, and required written procedures	
Hub Sports Center/Winning Shot Cafe and Snack Bar	19619 E CATALDO AVE
Inspection Date: 11/14/2023 ROUTINE INSPECTION	
Violations	
25 Toxic substances properly identified, stored, used	
26 Compliance with valid permit; operating and risk control plans, and required written procedures	
Huckleberry Scoops	507 E Cooper LN
Inspection Date: 06/24/2023 ROUTINE INSPECTION	
Violations	
Inspection Date: 10/05/2024 ROUTINE INSPECTION	
Violations	
HUCKLEBERRY'S NATURAL MARKET	926 S MONROE ST
Inspection Date: 12/12/2022 ROUTINE INSPECTION	
Violations	
33 Potential food contamination prevented during delivery, preparation, storage, display	
Inspection Date: 04/17/2023 ROUTINE INSPECTION	
Violations	
09 Proper washing of fruits and vegetables	
33 Potential food contamination prevented during delivery, preparation, storage, display	
Inspection Date: 08/28/2023 ROUTINE INSPECTION	
Violations	
23 Proper Consumer Advisory posted for raw or undercooked foods	
Inspection Date: 11/16/2023 ROUTINE INSPECTION	
Violations	
23 Proper Consumer Advisory posted for raw or undercooked foods	
31 Food properly labeled; proper date marking	
Inspection Date: 05/16/2024 ROUTINE INSPECTION	
Violations	
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)	
34 Wiping cloths properly used, stored; sanitizer concentration	
Inspection Date: 10/15/2024 ROUTINE INSPECTION	
Violations	
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)	
30 Proper thawing methods used	

Facility**Address****HUHOT MONGOLIAN GRILL****11703 E SPRAGUE AVE B1**

Inspection Date: 03/08/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 08/17/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 02/12/2024 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: 09/10/2024 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; sanitizer concentration

Inspection Date: 10/10/2024 1ST RE-INSPECTION

Violations

Humble Abode Brewing, LLC**926 W Sprague AVE 101**

Inspection Date: 12/15/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 08/22/2024 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Humble Abode Brewing**1620 E Houston AVE #800**

Inspection Date: 12/30/2022 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 04/27/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/18/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Hunt Redband**225 W Riverside AVE B & C**

Inspection Date: 06/29/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 08/28/2024 ROUTINE INSPECTION

Violations

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

HWY GRIND INC.**14009 N NEWPORT HWY**

Inspection Date: 03/03/2023 ROUTINE INSPECTION

Violations

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

Facility**Address****I LOVE TOFU****5204 N DIVISION ST**

Inspection Date: 03/01/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 22 Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe

Inspection Date: 03/28/2023 1ST RE-INSPECTION

Violations

Inspection Date: 09/12/2023 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
- 30 Proper thawing methods used
- 37 In-use utensils properly stored
- 43 Non food-contact surfaces maintained and clean
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 02/13/2024 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 valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

ICED OUT COFFEE**15821 E 4th AVE**

Inspection Date: 07/14/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 05/18/2024 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)
- 22 Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe

Inspection Date: 06/22/2024 1ST RE-INSPECTION

Violations

ICHABOD'S EAST**12116 E SPRAGUE AVE**

Inspection Date: 11/21/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

ILLINOIS AVENUE BAR & GRILL**1403 E ILLINOIS AVE**

Inspection Date: 02/27/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 31 Food properly labeled; proper date marking
- 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: 09/01/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 02/13/2024 ROUTINE INSPECTION

Violations

Inspection Date: 09/16/2024 ROUTINE INSPECTION

Violations

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

Facility**Address****Immaculate Heart Retreat Center****6910 S Ben Burr RD**

Inspection Date: 11/15/2022 ROUTINE INSPECTION
Violations

Inspection Date: 04/18/2023 ROUTINE INSPECTION
Violations

Inspection Date: 11/06/2023 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 25 Toxic substances properly identified, stored, used
- 31 Food properly labeled; proper date marking

Inspection Date: 07/23/2024 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)

Inspection Date: 08/13/2024 1ST RE-INSPECTION
Violations

Inspection Date: 11/01/2024 ROUTINE INSPECTION
Violations

- 25 Toxic substances properly identified, stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

INB Music Room Bar**236 W SPOKANE FALLS BLVD**

Inspection Date: 04/27/2023 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities

Inspection Date: 09/13/2024 ROUTINE INSPECTION
Violations

INB Performing Arts Center**236 W SPOKANE FALLS BLVD**

Inspection Date: 04/27/2023 ROUTINE INSPECTION
Violations

Inspection Date: 09/13/2024 ROUTINE INSPECTION
Violations

INB PERFORMING ARTS CENTER**236 W SPOKANE FALLS BLVD**

Inspection Date: 04/27/2023 ROUTINE INSPECTION
Violations

Inspection Date: 09/13/2024 ROUTINE INSPECTION
Violations

INDABA COFFEE BAR**1425 W BROADWAY AVE**

Inspection Date: 01/31/2023 ROUTINE INSPECTION
Violations

Inspection Date: 08/16/2023 ROUTINE INSPECTION
Violations

Inspection Date: 04/03/2024 ROUTINE INSPECTION
Violations

Inspection Date: 09/03/2024 ROUTINE INSPECTION
Violations

Facility**Address****Indaba Coffee****518 W Riverside AVE**

Inspection Date: 03/29/2023 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 31 Food properly labeled; proper date marking
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 09/21/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/12/2024 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/10/2024 ROUTINE INSPECTION

Violations

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

Indaba Coffee**2020 N Monroe ST**

Inspection Date: 05/22/2024 PRE OPERATIONAL

Violations

Inspection Date: 07/30/2024 ROUTINE INSPECTION

Violations

India House Authentic Cuisine**4410 S Regal ST**

Inspection Date: 06/29/2023 PRE OPERATIONAL

Violations

Inspection Date: 08/30/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 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
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/28/2023 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/10/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 10/12/2023 2ND RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 11/16/2023 FOLLOW-UP INSPECTION

Violations

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

Inspection Date: 05/16/2024 ROUTINE INSPECTION

Violations

Inspection Date: 10/16/2024 ROUTINE INSPECTION

Violations

Facility**Address****Indian Canyon Golf Course Restaurant****1001 S Assembly RD**

Inspection Date: 05/23/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 04/16/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 09/20/2024 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

INDIAN TRAIL SERVICE CENTER**3333 W INDIAN TRAIL RD**

Inspection Date: 08/08/2023 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Indiana Market**323 W Indiana AVE**

Inspection Date: 06/06/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Indicana**1020 S Perry ST 101**

Inspection Date: 10/01/2024 PRE OPERATIONAL

Violations

Indigenous Eats**829 E Boone AVE E**

Inspection Date: 04/04/2023 ROUTINE INSPECTION

Violations

- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 09/21/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 04/11/2024 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 09/26/2024 ROUTINE INSPECTION

Violations

Indigenous Eats**808 W Main AVE FC-5**

Inspection Date: 06/06/2023 PRE OPERATIONAL

Violations

Inspection Date: 07/05/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 01/18/2024 ROUTINE INSPECTION

Violations

Inspection Date: 07/10/2024 ROUTINE INSPECTION

Violations

- 37 In-use utensils properly stored

Facility**Address****Indy Food Mart****115 S PINES RD**

Inspection Date: 08/09/2023 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 08/19/2024 ROUTINE INSPECTION

Violations

Infused Wellness LLC**413 W Hastings RD**

Inspection Date: 09/12/2023 ROUTINE INSPECTION

Violations

Inland Ale Works Brewing Co LLC**505 1st ST**

Inspection Date: 07/24/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

Inspection Date: 08/21/2024 ROUTINE INSPECTION

Violations

Inland Cider Mill**1020 W Francis AVE A**

Inspection Date: 04/13/2023 PRE OPERATIONAL

Violations

Inspection Date: 05/10/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inland Curry LLC**1321 W 3rd AVE**

Inspection Date: 12/22/2022 ROUTINE INSPECTION

Violations

Inland Northwest Catering**7613 W Sunset HWY**

Inspection Date: 09/20/2023 ROUTINE INSPECTION

Violations

Inspection Date: 01/20/2024 ROUTINE INSPECTION

Violations

Inspection Date: 06/11/2024 ROUTINE INSPECTION

Violations

- 09 Proper washing of fruits and vegetables
- 16 Proper cooling procedures

Inspection Date: 08/14/2024 1ST RE-INSPECTION

Violations

INLAND NW CULINARY ACADEMY**1810 N GREENE ST**

Inspection Date: 04/18/2024 ROUTINE INSPECTION

Violations

Facility**Address****Inland Pacific Kitchen****304 W Pacific AVE 160**

Inspection Date: 12/02/2022 ROUTINE INSPECTION

Violations

- 18 Proper cooking time and temperature; proper use of non-continuous cooking
- 27 Compliance with variance; specialized processes; HACCP plan
- 31 Food properly labeled; proper date marking
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 12/30/2022 1ST RE-INSPECTION

Violations

Inspection Date: 04/20/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 37 In-use utensils properly stored

Inspection Date: 09/07/2023 ROUTINE INSPECTION

Violations

- 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
- 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
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/04/2023 1ST RE-INSPECTION

Violations

Inspection Date: 03/14/2024 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/24/2024 ROUTINE INSPECTION

Violations

- 15 Proper preparation of raw shell eggs
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Insomnia Cookies**922 N Divison ST**

Inspection Date: 09/27/2023 PRE OPERATIONAL

Violations

Inspection Date: 10/18/2023 ROUTINE INSPECTION

Violations

Inspection Date: 07/30/2024 ROUTINE INSPECTION

Violations

- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

INTERNATIONAL FOOD STORE**3021 E MISSION AVE**

Inspection Date: 12/13/2022 ROUTINE INSPECTION

Violations

Inspection Date: 08/23/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/01/2024 ROUTINE INSPECTION

Violations

Facility**INTERNATIONAL HOUSE OF PANCAKES #1754****Address****14706 E INDIANA AVE**

Inspection Date: 02/02/2023 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 30 Proper thawing methods used
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 03/01/2023 1ST RE-INSPECTION

Violations

Inspection Date: 10/05/2023 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)
- 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: 10/26/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 10/31/2023 1ST RE-INSPECTION

Violations

- 30 Proper thawing methods used
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 05/07/2024 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 04 Hands washed as required

Inspection Date: 10/28/2024 ROUTINE INSPECTION

Violations

INTERNATIONAL HOUSE OF PANCAKES #1756**5403 E SPRAGUE AVE**

Inspection Date: 12/05/2022 ROUTINE INSPECTION

Violations

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

Inspection Date: 05/02/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/23/2023 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: 05/08/2024 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)

Inspection Date: 06/05/2024 1ST RE-INSPECTION

Violations

- 16 Proper cooling procedures

Inspection Date: 06/14/2024 EDUCATIONAL VISIT

Violations

Inspection Date: 06/20/2024 2ND RE-INSPECTION

Violations

Inspection Date: 07/17/2024 FOLLOW-UP INSPECTION

Violations

Facility**INTERNATIONAL HOUSE OF PANCAKES #646****Address****4209 N DIVISION ST**

Inspection Date: 01/19/2023 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 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; sanitizer concentration
- 37 In-use utensils properly stored

Inspection Date: 07/11/2023 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)
- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 07/25/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 08/09/2023 1ST RE-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

Inspection Date: 08/22/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 08/23/2023 2ND RE-INSPECTION

Violations

Inspection Date: 09/21/2023 FOLLOW-UP INSPECTION

Violations

- 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
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 03/11/2024 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: 04/10/2024 1ST RE-INSPECTION

Violations

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

Inspection Date: 04/16/2024 EDUCATIONAL VISIT

Violations

Inspection Date: 04/22/2024 2ND RE-INSPECTION

Violations

Inspection Date: 05/22/2024 FOLLOW-UP INSPECTION

Violations

Facility**Address****Iron Goat Brewing****1302 W 2ND AVE**

Inspection Date: 12/19/2022 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

Inspection Date: 04/26/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 12/19/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 05/22/2024 ROUTINE INSPECTION

Violations

15 Proper preparation of raw shell eggs

Inspection Date: 10/02/2024 ROUTINE INSPECTION

Violations

IRON HORSE BAR & GRILL**11105 E SPRAGUE AVE**

Inspection Date: 05/02/2023 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 30 Proper thawing methods used
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 10/16/2023 ROUTINE INSPECTION

Violations

Inspection Date: 04/09/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 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
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 10/01/2024 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 31 Food properly labeled; proper date marking
- 33 Potential food contamination prevented during delivery, preparation, storage, display

IRON SKILLET**10506 W AERO RD**

Inspection Date: 02/09/2023 ROUTINE INSPECTION

Violations

Inspection Date: 07/12/2023 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
- 30 Proper thawing methods used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 01/08/2024 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 07/23/2024 ROUTINE INSPECTION

Violations

Facility**Island Style Food & BBQ****Address****2931 N Division ST**

Inspection Date: 05/12/2023 ROUTINE INSPECTION
Violations

Inspection Date: 05/11/2024 ROUTINE INSPECTION
Violations

Island Style Food & BBQ**2931 N Division ST**

Inspection Date: 11/01/2023 PRE OPERATIONAL
Violations

Inspection Date: 12/13/2023 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 01/10/2024 1ST RE-INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 07/25/2024 ROUTINE INSPECTION
Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/07/2024 EDUCATIONAL VISIT
Violations

Island Style Food & BBQ**2931 N Division ST**

Inspection Date: 08/16/2024 PRE OPERATIONAL
Violations

Inspection Date: 10/27/2024 ROUTINE INSPECTION
Violations

- 22 Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe

Island Style Food Catering**2931 N Division ST**

Inspection Date: 05/12/2023 ROUTINE INSPECTION
Violations

Inspection Date: 05/11/2024 ROUTINE INSPECTION
Violations

Facility
ITALIA TRATTORIA

Address
144 S CANNON ST

Inspection Date: 12/01/2022 ROUTINE INSPECTION

Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 16 Proper cooling procedures
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 27 Compliance with variance; specialized processes; HACCP plan

Inspection Date: 12/07/2022 SITE VISIT

Violations

Inspection Date: 12/29/2022 1ST RE-INSPECTION

Violations

Inspection Date: 06/28/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 11/30/2023 ROUTINE INSPECTION

Violations

Inspection Date: 07/10/2024 ROUTINE INSPECTION

Violations

ITALIAN KITCHEN

113 N BERNARD ST

Inspection Date: 11/02/2022 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/14/2023 ROUTINE INSPECTION

Violations

Inspection Date: 12/13/2023 ROUTINE INSPECTION

Violations

Inspection Date: 04/02/2024 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/16/2024 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
-

Facility**Address****Izumi Sushi and Asian Bistro****4334 S Regal ST**

Inspection Date: 11/16/2022 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 30 Proper thawing methods used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 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: 12/14/2022 1ST RE-INSPECTION

Violations

Inspection Date: 05/04/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 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; sanitizer concentration
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 03/07/2024 PRE OPERATIONAL

Violations

Inspection Date: 04/08/2024 ROUTINE INSPECTION

Violations

- 31 Food properly labeled; proper date marking
- 37 In-use utensils properly stored

Inspection Date: 10/15/2024 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 31 Food properly labeled; proper date marking
- 37 In-use utensils properly stored

J&S MART LLC DBA GARLAND MART**1006 W GARLAND AVE**

Inspection Date: 05/03/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 08/06/2024 ROUTINE INSPECTION

Violations

J.B'S FOODS**5503 N ALBERTA ST**

Inspection Date: 07/26/2023 ROUTINE INSPECTION

Violations

JACK & DAN'S BAR AND GRILL**1226 N HAMILTON ST**

Inspection Date: 11/18/2022 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

Inspection Date: 05/25/2023 ROUTINE INSPECTION

Violations

- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 11/06/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/24/2024 ROUTINE INSPECTION

Violations

Facility**Address****JACK AND THE BEAN****4707 N HARVARD RD 3**

Inspection Date: 07/03/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used

Inspection Date: 08/30/2024 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

JACK IN THE BOX #8435**1505 N PINES RD**

Inspection Date: 07/19/2023 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

Inspection Date: 08/16/2023 1ST RE-INSPECTION

Violations

Inspection Date: 08/19/2024 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 #J8461**505 E 3RD AVE**

Inspection Date: 02/24/2023 ROUTINE INSPECTION

Violations

Inspection Date: 01/30/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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

JACK IN THE BOX # J8432**5 W HAWTHORNE RD**

Inspection Date: 06/29/2023 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: 07/26/2023 1ST RE-INSPECTION

Violations

Inspection Date: 08/06/2024 ROUTINE INSPECTION

Violations

JACK IN THE BOX #8400**1527 W NORTHWEST BLVD**

Inspection Date: 04/18/2023 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: 07/30/2024 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration

JACK IN THE BOX #8480**4220 E SPRAGUE AVE**

Inspection Date: 12/06/2022 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/23/2023 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored
- 43 Non food-contact surfaces maintained and clean

Facility**Address****JACK IN THE BOX #J8326****4001 N MARKET ST**

Inspection Date: 06/08/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 07/01/2024 ROUTINE INSPECTION
 Violations

JACK IN THE BOX #J8338**2732 N DIVISION ST**

Inspection Date: 11/22/2022 ROUTINE INSPECTION
 Violations

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

Inspection Date: 03/30/2023 ROUTINE INSPECTION
 Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

JACK IN THE BOX #J8385**10306 W SR 2 HWY**

Inspection Date: 03/13/2023 ROUTINE INSPECTION
 Violations

- 09 Proper washing of fruits and vegetables
- 19 No room temperature storage; proper use of time as a control, procedures available

Inspection Date: 03/29/2023 1ST RE-INSPECTION
 Violations

Inspection Date: 01/17/2024 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: 02/08/2024 1ST RE-INSPECTION
 Violations

JACK IN THE BOX #J8439**6318 N DIVISION ST**

Inspection Date: 03/28/2023 ROUTINE INSPECTION
 Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 43 Non food-contact surfaces maintained and clean
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 07/16/2024 ROUTINE INSPECTION
 Violations

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

JACK IN THE BOX #J8442**2205 N ARGONNE RD**

Inspection Date: 11/07/2022 ROUTINE INSPECTION
 Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 10/24/2023 ROUTINE INSPECTION
 Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 09/25/2024 ROUTINE INSPECTION
 Violations

JACK IN THE BOX #J8491**711 N SULLIVAN RD**

Inspection Date: 02/17/2023 ROUTINE INSPECTION
 Violations

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

Inspection Date: 01/09/2024 ROUTINE INSPECTION
 Violations

- 06 Adequate handwashing facilities

Facility**Address****JACKSON HOLE II BAR & GRILL****122 S Bowdish RD**

Inspection Date: 04/21/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 45 Sewage, wastewater properly disposed

Inspection Date: 08/22/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/17/2024 1ST RE-INSPECTION

Violations

JACKSON STREET BAR & GRILL**2436 N ASTOR ST**

Inspection Date: 12/01/2022 ROUTINE INSPECTION

Violations

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

Inspection Date: 11/03/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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)
- 32 Insects, rodents, animals not present; entrance controlled
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Jacksons #249**3709 S GEIGER BLVD**

Inspection Date: 01/25/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

Inspection Date: 02/13/2024 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

JACKSONS #250**6606 E BROADWAY AVE #1**

Inspection Date: 04/14/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/08/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Facility**JACKSONS #350 - BROADWAY DINER****Address****6606 E BROADWAY AVE #2**

Inspection Date: 12/06/2022 ROUTINE INSPECTION
Violations

Inspection Date: 04/14/2023 ROUTINE INSPECTION
Violations

Inspection Date: 10/13/2023 ROUTINE INSPECTION
Violations

Inspection Date: 04/09/2024 ROUTINE INSPECTION
Violations

Inspection Date: 10/08/2024 ROUTINE INSPECTION
Violations

JACOB'S JAVA - AIRWAY HEIGHTS**12618 W SUNSET HWY**

Inspection Date: 01/19/2023 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 03/20/2024 ROUTINE INSPECTION
Violations

JACOB'S JAVA**624 N SULLIVAN RD**

Inspection Date: 08/28/2023 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 09/27/2024 ROUTINE INSPECTION
Violations

- 25 Toxic substances properly identified, stored, used
- 39 Single-use and single-service articles properly stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

JACOB'S JAVA**1621 S RAY ST**

Inspection Date: 01/11/2023 ROUTINE INSPECTION
Violations

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

Inspection Date: 02/28/2024 ROUTINE INSPECTION
Violations

- 25 Toxic substances properly identified, stored, used
- 39 Single-use and single-service articles properly stored, used

JACOB'S JAVA**3023 E FAIRVIEW AVE**

Inspection Date: 03/06/2023 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 02/21/2024 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 07 Food obtained from approved source
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Jacob's Java**2301 N MONROE ST**

Inspection Date: 05/23/2024 PRE OPERATIONAL
Violations

Inspection Date: 10/24/2024 ROUTINE INSPECTION
Violations

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

Facility
JACOB'S JAVA

Address
526 S WASHINGTON ST

Inspection Date: 12/14/2022 ROUTINE INSPECTION

Violations

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

Inspection Date: 06/14/2023 ROUTINE INSPECTION

Violations

Inspection Date: 04/05/2024 ROUTINE INSPECTION

Violations

Jade

920 W 1st AVE

Inspection Date: 10/24/2024 PRE OPERATIONAL

Violations

Jalisco's Family Mexican Restaurant

7115 N Division ST C

Inspection Date: 07/21/2023 PRE OPERATIONAL

Violations

Inspection Date: 08/23/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
26 Compliance with valid permit; operating and risk control plans, and required written procedures
30 Proper thawing methods used

Inspection Date: 04/17/2024 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; sanitizer concentration

Inspection Date: 10/22/2024 ROUTINE INSPECTION

Violations

04 Hands washed as required
31 Food properly labeled; proper date marking

Jamba Juice

14700 E Indiana AVE

Inspection Date: 03/21/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/28/2024 ROUTINE INSPECTION

Violations

JAVA JUMP

601 N MULLAN RD

Inspection Date: 01/19/2023 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used
26 Compliance with valid permit; operating and risk control plans, and required written procedures
38 Utensils, equipment, linens properly stored, used, handled

Inspection Date: 02/02/2024 ROUTINE INSPECTION

Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Facility**Address****JAX FOODS****3019 E MISSION AVE**

Inspection Date: 11/04/2022 1ST RE-INSPECTION

Violations

Inspection Date: 06/21/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 11/15/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored

Inspection Date: 06/13/2024 ROUTINE INSPECTION

Violations

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

JENNYS CAFÉ**9425 E SPRAGUE AVE**

Inspection Date: 03/14/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/24/2023 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 31 Food properly labeled; proper date marking
- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 02/28/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 36 Proper eating, tasting, drinking, or tobacco use
- 45 Sewage, wastewater properly disposed

Inspection Date: 08/13/2024 ROUTINE INSPECTION

Violations

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

Jersey Mikes Subs**4919 S Regal ST C**

Inspection Date: 03/23/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 06/25/2024 ROUTINE INSPECTION

Violations

JERSEY MIKES SUBS**4805 N DIVISION ST 105**

Inspection Date: 01/19/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 07/29/2024 ROUTINE INSPECTION

Violations

- 09 Proper washing of fruits and vegetables
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Jersey Mike's Subs**15609 E Sprague AVE**

Inspection Date: 07/10/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated

Facility**Address****Jersey Mike's Subs****9746 W Hwy 2 B**

Inspection Date: 03/03/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 01/24/2024 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

Jerusalem Middle Eastern Cuisine and More**802 W Garland AVE**

Inspection Date: 05/31/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 09/18/2024 ROUTINE INSPECTION

Violations

JIMMY JOHN'S ARGONNE**1330 N ARGONNE RD D**

Inspection Date: 04/12/2023 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)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 05/11/2023 1ST RE-INSPECTION

Violations

Inspection Date: 09/04/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 33 Potential food contamination prevented during delivery, preparation, storage, display

JIMMY JOHN'S PINES**1521 N PINES RD 1047**

Inspection Date: 08/30/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 31 Food properly labeled; proper date marking

JIMMY JOHN'S SULLIVAN**615 N SULLIVAN RD**

Inspection Date: 10/26/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/17/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

JIMMY JOHN'S**1429 N LIBERTY LAKE RD**

Inspection Date: 11/15/2022 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 08/10/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Facility**Address****JIMMY JOHN'S****6515 N DIVISION ST**

Inspection Date: 03/28/2023 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
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 04/26/2023 1ST RE-INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 05/02/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 05/10/2023 2ND RE-INSPECTION

Violations

Inspection Date: 06/07/2023 FOLLOW-UP INSPECTION

Violations

Inspection Date: 10/29/2024 ROUTINE INSPECTION

Violations

JIMMY JOHN'S**105 E MISSION AVE A**

Inspection Date: 04/27/2023 ROUTINE INSPECTION

Violations

JIMMY JOHN'S**426 E HASTINGS RD C**

Inspection Date: 05/10/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 06/06/2024 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

JIMMY JOHN'S**2931 E 29TH AVE**

Inspection Date: 12/05/2022 ROUTINE INSPECTION

Violations

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

Inspection Date: 09/25/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

Inspection Date: 05/16/2024 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

JIMMY JOHN'S**601 W MAIN AVE 102**

Inspection Date: 08/17/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 07/02/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Facility**Address****Jimmy John's****10829 W SR-2 HWY A**

Inspection Date: 04/03/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 02/14/2024 ROUTINE INSPECTION

Violations

Jimmy John's**2416 1st ST A**

Inspection Date: 03/14/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 02/07/2024 ROUTINE INSPECTION

Violations

JIMMY'Z**521 W SPRAGUE AVE**

Inspection Date: 12/15/2022 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

Inspection Date: 08/31/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
 - 26 Compliance with valid permit; operating and risk control plans, and required written procedures
 - 31 Food properly labeled; proper date marking
-

Facility**Address****JJ'S Tap and Smokehouse****8801 N INDIAN TRAIL RD**

Inspection Date: 11/10/2022 1ST RE-INSPECTION
Violations

Inspection Date: 04/11/2023 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)
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 45 Sewage, wastewater properly disposed

Inspection Date: 05/11/2023 1ST RE-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; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 05/22/2023 EDUCATIONAL VISIT
Violations

Inspection Date: 05/24/2023 2ND RE-INSPECTION
Violations

Inspection Date: 06/13/2023 EDUCATIONAL VISIT
Violations

Inspection Date: 06/22/2023 FOLLOW-UP INSPECTION
Violations

Inspection Date: 11/01/2023 ROUTINE INSPECTION
Violations

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

Inspection Date: 11/29/2023 1ST RE-INSPECTION
Violations

Inspection Date: 05/28/2024 ROUTINE INSPECTION
Violations

Inspection Date: 10/31/2024 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

JMT ELK**39824 N SR 2**

Inspection Date: 12/06/2022 ROUTINE INSPECTION
Violations

- 43 Non food-contact surfaces maintained and clean

Inspection Date: 12/21/2023 ROUTINE INSPECTION
Violations

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

Joe's House**3117 N Argonne**

Inspection Date: 12/05/2022 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 12/06/2023 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

Facility**Address****Joe's Mini Market****701 W Riverside D**

Inspection Date: 12/16/2022 ROUTINE INSPECTION
Violations

Inspection Date: 01/04/2023 ROUTINE INSPECTION
Violations

Inspection Date: 01/10/2024 ROUTINE INSPECTION
Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Jump for Joy**15310 E Marietta AVE 1**

Inspection Date: 06/02/2023 ROUTINE INSPECTION
Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 07/03/2024 ROUTINE INSPECTION
Violations

Just a Couple of Moms dba Nectar Catering and Events**120 N Stevens ST**

Inspection Date: 05/17/2023 ROUTINE INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 11/01/2023 ROUTINE INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
40 Food and nonfood surfaces properly used and constructed; cleanable
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 11/28/2023 ROUTINE INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
29 Adequate equipment for temperature control

Inspection Date: 10/25/2024 ROUTINE INSPECTION
Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

JUST AMERICAN DESSERTS**213 S UNIVERSITY RD 2**

Inspection Date: 03/24/2023 ROUTINE INSPECTION
Violations

25 Toxic substances properly identified, stored, used
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/21/2024 ROUTINE INSPECTION
Violations

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

JUST CHILLIN@ BAKERY DOWN THE ROAD**1322 N LIBERTY LAKE DR**

Inspection Date: 07/25/2023 ROUTINE INSPECTION
Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 09/30/2024 ROUTINE INSPECTION
Violations

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

K & B Groceries LLC**208 W Francis AVE**

Inspection Date: 07/26/2023 ROUTINE INSPECTION
Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 08/05/2024 ROUTINE INSPECTION
Violations

02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities
26 Compliance with valid permit; operating and risk control plans, and required written procedures
33 Potential food contamination prevented during delivery, preparation, storage, display

Facility**Address****Kae's Kitchen****1014 N Pines RD 120**

Inspection Date: 08/11/2023 ROUTINE INSPECTION
Violations

Inspection Date: 10/29/2024 ROUTINE INSPECTION
Violations

Kairos Services of Washington**1014 N Pines RD**

Inspection Date: 11/07/2023 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

KALICO KITCHEN**1829 N MONROE ST**

Inspection Date: 01/31/2023 ROUTINE INSPECTION
Violations

Inspection Date: 07/17/2023 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; sanitizer concentration

Inspection Date: 01/25/2024 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 07/16/2024 ROUTINE INSPECTION
Violations

KALISPEL GOLF & COUNTRY CLUB**2010 W WAIKIKI RD**

Inspection Date: 11/17/2022 ROUTINE INSPECTION
Violations

Inspection Date: 12/15/2022 1ST RE-INSPECTION
Violations

Inspection Date: 06/14/2023 ROUTINE INSPECTION
Violations

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

Inspection Date: 12/14/2023 ROUTINE INSPECTION
Violations

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

Inspection Date: 06/20/2024 ROUTINE INSPECTION
Violations

Inspection Date: 10/17/2024 ROUTINE INSPECTION
Violations

- 09 Proper washing of fruits and vegetables

KARAR MARKET**116 E WELLESLEY AVE**

Inspection Date: 09/26/2023 ROUTINE INSPECTION
Violations

Inspection Date: 02/12/2024 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 31 Food properly labeled; proper date marking

Facility**Karma Express Indian Cuisine****Address****829 E Boone AVE C**

Inspection Date: 03/26/2024 PRE OPERATIONAL

Violations

Inspection Date: 04/16/2024 EDUCATIONAL VISIT

Violations

Inspection Date: 05/01/2024 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 05/29/2024 1ST RE-INSPECTION

Violations

- 29 Adequate equipment for temperature control

Karma Indian Cuisine and Lounge**2606 N Monroe ST A**

Inspection Date: 11/17/2022 ROUTINE INSPECTION

Violations

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

Inspection Date: 06/06/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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 valid permit; operating and risk control plans, and required written procedures
- 30 Proper thawing methods used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 37 In-use utensils properly stored
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/05/2023 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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: 10/04/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 12/13/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 32 Insects, rodents, animals not present; entrance controlled
- 37 In-use utensils properly stored

Inspection Date: 06/18/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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

Facility

Kasa Restaurant & Taphouse

Address

908 N Howard ST 101

Inspection Date: 11/15/2022 PRE OPERATIONAL

Violations

Inspection Date: 01/10/2023 ROUTINE INSPECTION

Violations

10 Food in good condition, safe and unadulterated; approved additives

Inspection Date: 08/09/2023 ROUTINE INSPECTION

Violations

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

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 03/07/2024 ROUTINE INSPECTION

Violations

Inspection Date: 08/29/2024 ROUTINE INSPECTION

Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

KAYLA AVA MINI MART

5023 N ADDISON ST

Inspection Date: 04/05/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/12/2024 ROUTINE INSPECTION

Violations

Facility
KAY'S TERIYAKI PLUS

Address
601 E FRANCIS AVE

Inspection Date: 12/15/2022 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 03/23/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 25 Toxic substances properly identified, stored, used
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
- 47 Garbage, refuse properly disposed; facilities maintained
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 10/11/2023 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 30 Proper thawing methods used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 03/04/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 04 Hands washed as required
- 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
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 37 In-use utensils properly stored
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 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
- 49 Adequate ventilation, lighting; designated areas used

Inspection Date: 04/09/2024 1ST RE-INSPECTION

Violations

Inspection Date: 10/15/2024 ROUTINE INSPECTION

Violations

- 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

KC'S TAKE N BAKE

9 E 1ST

Inspection Date: 06/27/2023 ROUTINE INSPECTION

Violations

KELLY'S COUNTRY PLACE, INC

3618 E COLUMBIA AVE

Inspection Date: 11/27/2023 ROUTINE INSPECTION

Violations

KENTUCKY FRIED CHICKEN / A&W

11921 W SUNSET HWY

Inspection Date: 01/24/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 07/18/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 01/04/2024 ROUTINE INSPECTION

Violations

Inspection Date: 07/03/2024 ROUTINE INSPECTION

Violations

Facility**Address****KENTUCKY FRIED CHICKEN E82****1812 W NORTHWEST BLVD**

Inspection Date: 01/10/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 07/14/2023 ROUTINE INSPECTION

Violations

Inspection Date: 01/10/2024 ROUTINE INSPECTION

Violations

Inspection Date: 07/18/2024 ROUTINE INSPECTION

Violations

KENTUCKY FRIED CHICKEN E87**9229 N DIVISION ST**

Inspection Date: 05/10/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 10/25/2023 ROUTINE INSPECTION

Violations

Inspection Date: 05/14/2024 ROUTINE INSPECTION

Violations

Inspection Date: 10/02/2024 ROUTINE INSPECTION

Violations

30 Proper thawing methods used

KENTUCKY FRIED CHICKEN/A & W**2819 E 29TH AVE**

Inspection Date: 01/19/2023 ROUTINE INSPECTION

Violations

Inspection Date: 07/03/2023 ROUTINE INSPECTION

Violations

Inspection Date: 04/18/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 09/20/2024 ROUTINE INSPECTION

Violations

43 Non food-contact surfaces maintained and clean

KENTUCKY FRIED CHICKEN**15330 E SPRAGUE AVE**

Inspection Date: 04/12/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta**26** Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 07/27/2023 ROUTINE INSPECTION

Violations

Inspection Date: 01/04/2024 ROUTINE INSPECTION

Violations

Inspection Date: 10/17/2024 ROUTINE INSPECTION

Violations

Facility**Address****KENTUCKY FRIED E84****4016 N DIVISION ST**

Inspection Date: 01/13/2023 ROUTINE INSPECTION
Violations

Inspection Date: 07/03/2023 ROUTINE INSPECTION
Violations

Inspection Date: 01/30/2024 ROUTINE INSPECTION
Violations

- 25 Toxic substances properly identified, stored, used
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 10/08/2024 ROUTINE INSPECTION
Violations

- 43 Non food-contact surfaces maintained and clean

KH GROCERY MARKET**21121 E WELLESLEY AVE**

Inspection Date: 11/21/2022 ROUTINE INSPECTION
Violations

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

Inspection Date: 12/19/2023 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

KHAHERA LLC STOP N SHOP**502 N FREYA ST**

Inspection Date: 12/13/2022 ROUTINE INSPECTION
Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/31/2023 ROUTINE INSPECTION
Violations

KIEV MARKET**16004 E SPRAGUE AVE**

Inspection Date: 12/14/2022 ROUTINE INSPECTION
Violations

Inspection Date: 12/05/2023 ROUTINE INSPECTION
Violations

KIEV MARKET**4823 E SPRAGUE AVE**

Inspection Date: 03/28/2023 ROUTINE INSPECTION
Violations

KIEV MARKET**3716 N NEVADA ST**

Inspection Date: 12/12/2022 ROUTINE INSPECTION
Violations

- 31 Food properly labeled; proper date marking
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/19/2023 ROUTINE INSPECTION
Violations

- 31 Food properly labeled; proper date marking
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility**Address****Killer Burger****15705 E Broadway AVE**

Inspection Date: 10/27/2023 PRE OPERATIONAL

Violations

Inspection Date: 12/05/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 45 Sewage, wastewater properly disposed

Inspection Date: 06/03/2024 ROUTINE INSPECTION

Violations

- 45 Sewage, wastewater properly disposed

Inspection Date: 09/19/2024 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

KIM'S KOREAN RESTAURANT**1314 N DIVISION ST**

Inspection Date: 12/14/2022 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 06/20/2023 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: 10/24/2023 ROUTINE INSPECTION

Violations

Inspection Date: 07/02/2024 ROUTINE INSPECTION

Violations

King of Ramen**1601 N Division ST D**

Inspection Date: 04/19/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 39 Single-use and single-service articles properly stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 09/14/2023 ROUTINE INSPECTION

Violations

- 22 Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 05/15/2024 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 06/13/2024 1ST RE-INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility**Address****KINGS BAR AND GRILL****3015 E MISSION AVE**

Inspection Date: 08/23/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
- 45 Sewage, wastewater properly disposed

Inspection Date: 09/21/2023 1ST RE-INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Kismet**3020 E Queen AVE**

Inspection Date: 02/16/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 09/14/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/06/2024 ROUTINE INSPECTION

Violations

Kismet**3020 E Queen AVE**

Inspection Date: 07/15/2023 ROUTINE INSPECTION

Violations

Kitty Cantina**6704 N Nevada ST 1**

Inspection Date: 02/02/2023 ROUTINE INSPECTION

Violations

Inspection Date: 08/13/2024 ROUTINE INSPECTION

Violations

KNIGHT'S DINER**2909 N MARKET ST**

Inspection Date: 04/17/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 11/20/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/06/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Kokoro Ramen**509 N Sullivan RD E**

Inspection Date: 03/22/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 09/07/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 04/04/2024 ROUTINE INSPECTION

Violations

- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 34 Wiping cloths properly used, stored; sanitizer concentration

Facility**Address****Kona Ice of Spokane****2917 S Schilling Loop**

Inspection Date: 05/12/2023 ROUTINE INSPECTION
 Violations

Kona Ice of Spokane**2917 S Schilling Loop**

Inspection Date: 10/10/2023 ROUTINE INSPECTION
 Violations

KONA ICE**16814 E Sprague AVE**

Inspection Date: 06/13/2023 ROUTINE INSPECTION
 Violations

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

KONA ICE**16814 E Sprague AVE 120**

Inspection Date: 09/19/2023 ROUTINE INSPECTION
 Violations

06 Adequate handwashing facilities

Inspection Date: 04/03/2024 ROUTINE INSPECTION
 Violations

Kooler Ice Vending Machine**9012 W Hilton AVE**

Inspection Date: 11/09/2022 ROUTINE INSPECTION
 Violations

Inspection Date: 10/13/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 10/25/2024 ROUTINE INSPECTION
 Violations

Krispy Kreme #8970**15401 E INDIANA AVE**

Inspection Date: 02/02/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 04/22/2024 ROUTINE INSPECTION
 Violations

Kuni's Thai Cuisine**101 E Hastings RD A&B**

Inspection Date: 11/23/2022 ROUTINE INSPECTION
 Violations

Inspection Date: 06/06/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 11/14/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 05/28/2024 ROUTINE INSPECTION
 Violations

23 Proper Consumer Advisory posted for raw or undercooked foods

Facility**La Casa de la Birria #2****Address****1204 1st ST**

Inspection Date: 06/22/2023 PRE OPERATIONAL

Violations

Inspection Date: 08/02/2023 ROUTINE INSPECTION

Violations

- 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 time/temperature control for safe
- 32 Insects, rodents, animals not present; entrance controlled
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 37 In-use utensils properly stored
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/23/2023 1ST RE-INSPECTION

Violations

- 04 Hands washed as required
- 16 Proper cooling procedures
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/06/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 09/07/2023 2ND RE-INSPECTION

Violations

Inspection Date: 10/04/2023 FOLLOW-UP INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 32 Insects, rodents, animals not present; entrance controlled
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 06/12/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
 - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 26 Compliance with valid permit; operating and risk control plans, and required written procedures
 - 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
-

Facility**La Casa de la Birria****Address****2018 N Hamilton ST**

Inspection Date: 05/02/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 04 Hands washed as required
- 06 Adequate handwashing facilities
- 13 Food contact surfaces cleaned and sanitized; no cross contamination
- 16 Proper cooling procedures
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 47 Garbage, refuse properly disposed; facilities maintained

Inspection Date: 05/26/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 06/01/2023 1ST RE-INSPECTION

Violations

Inspection Date: 10/25/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 37 In-use utensils properly stored
- 38 Utensils, equipment, linens properly stored, used, handled
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 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: 11/20/2023 1ST RE-INSPECTION

Violations

Inspection Date: 06/11/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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)
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 07/10/2024 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 16 Proper cooling procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 07/16/2024 EDUCATIONAL VISIT

Violations

Inspection Date: 07/23/2024 2ND RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 08/21/2024 FOLLOW-UP INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 39 Single-use and single-service articles properly stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 08/22/2024 SITE VISIT

Violations

Facility**Address**

Inspection Date: 09/18/2024 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 14 Raw meats below or away from ready-to-eat food; species separated

LA MICHOACANA MINI MARKET**9907 E SPRAGUE AVE**

Inspection Date: 12/01/2022 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 19 No room temperature storage; proper use of time as a control, procedures available
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 12/22/2022 1ST RE-INSPECTION

Violations

Inspection Date: 06/15/2023 ROUTINE INSPECTION

Violations

- 31 Food properly labeled; proper date marking
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 11/07/2023 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 23 Proper Consumer Advisory posted for raw or undercooked foods

Inspection Date: 06/27/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 37 In-use utensils properly stored
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

La Nueva Michoacana Paletevia y Neveria Homemade Ice C**9827 E Sprague AVE A**

Inspection Date: 06/07/2024 PRE OPERATIONAL

Violations

Inspection Date: 07/18/2024 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; sanitizer concentration
- 37 In-use utensils properly stored

Facility
LA PLAZA DE MEXICO

Address
9420 E SPRAGUE AVE

Inspection Date: 12/20/2022 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
- 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
- 37 In-use utensils properly stored
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 01/10/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 01/18/2023 1ST RE-INSPECTION

Violations

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

Inspection Date: 01/23/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 01/26/2023 2ND RE-INSPECTION

Violations

Inspection Date: 02/23/2023 FOLLOW-UP INSPECTION

Violations

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

Inspection Date: 06/26/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 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: 07/24/2023 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 14 Raw meats below or away from ready-to-eat food; species separated
- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 12/14/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 04 Hands washed as required
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 07/08/2024 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 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: 08/07/2024 1ST RE-INSPECTION

Violations

LA QUINTA INN & SUITES

3808 N SULLIVAN RD 34

Inspection Date: 04/19/2023 ROUTINE INSPECTION

Violations

Inspection Date: 03/08/2024 ROUTINE INSPECTION

Violations

Facility**Address****La Quinta Inn & Suites****211 S DIVISION ST**

Inspection Date: 11/23/2022 ROUTINE INSPECTION

Violations

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

Inspection Date: 04/19/2023 ROUTINE INSPECTION

Violations

- 29 Adequate equipment for temperature control
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 06/05/2024 ROUTINE INSPECTION

Violations

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

LaCreme' Ice Cream Truck**221 W 1st AVE**

Inspection Date: 08/20/2024 PRE OPERATIONAL

Violations

Inspection Date: 09/17/2024 ROUTINE INSPECTION

Violations

Ladder Coffee Valley**13105 E Sprague AVE**

Inspection Date: 03/14/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 03/11/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
-

Ladder Coffee**2823 N Monroe ST**

Inspection Date: 05/12/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities

Inspection Date: 07/15/2024 ROUTINE INSPECTION

Violations

Ladder Coffee**1516 W Riverside AVE**

Inspection Date: 02/10/2023 ROUTINE INSPECTION

Violations

- 13 Food contact surfaces cleaned and sanitized; no cross contamination
- 25 Toxic substances properly identified, stored, used

Inspection Date: 01/16/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
-

Lakeland Bistro**2320 S Salnave RD**

Inspection Date: 03/14/2024 PRE OPERATIONAL

Violations

Inspection Date: 04/24/2024 ROUTINE INSPECTION

Violations

Facility**Address****LAKES HARVEST FOODS****215 E STATE RT 902**

Inspection Date: 01/19/2023 ROUTINE INSPECTION
Violations

Inspection Date: 05/17/2023 ROUTINE INSPECTION
Violations

Inspection Date: 07/06/2023 ROUTINE INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 31 Food properly labeled; proper date marking

Inspection Date: 01/25/2024 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: 08/01/2024 ROUTINE INSPECTION
Violations

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

LALOZY ESPRESSO**13917 E TRENT AVE**

Inspection Date: 01/17/2023 ROUTINE INSPECTION
Violations

Inspection Date: 07/18/2023 ROUTINE INSPECTION
Violations

Inspection Date: 02/21/2024 ROUTINE INSPECTION
Violations

Inspection Date: 09/03/2024 ROUTINE INSPECTION
Violations

LAPRESA #2 MEXICAN RESTAURANT**13308 W SUNSET HWY**

Inspection Date: 02/02/2023 ROUTINE INSPECTION
Violations

Inspection Date: 07/27/2023 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 01/29/2024 ROUTINE INSPECTION
Violations

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

Inspection Date: 07/24/2024 ROUTINE INSPECTION
Violations

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

LARIAT**11820 N MARKET**

Inspection Date: 07/06/2023 ROUTINE INSPECTION
Violations

- 31 Food properly labeled; proper date marking

Last Man Catering Truck**11427 W 21st AVE**

Inspection Date: 09/23/2024 PRE OPERATIONAL
Violations

Inspection Date: 10/24/2024 ROUTINE INSPECTION
Violations

Facility**Address****LATAH BISTRO & LATAH LATTE****4221 S CHENEY SPOKANE RD**

Inspection Date: 06/06/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 32 Insects, rodents, animals not present; entrance controlled
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 04/02/2024 ROUTINE INSPECTION

Violations

- 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

LATAH BISTRO & PUB**4241 S CHENEY-SPOKANE RD**

Inspection Date: 03/01/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 09/14/2023 ROUTINE INSPECTION

Violations

- 23 Proper Consumer Advisory posted for raw or undercooked foods

Inspection Date: 03/19/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

LATAH CREEK WINE CELLARS, LTD.**13030 E INDIANA AVE**

Inspection Date: 05/17/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/06/2024 ROUTINE INSPECTION

Violations

Le Catering**2426 N Discovery PL**

Inspection Date: 07/13/2023 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 07/13/2024 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

Le Verre**210 N Howard ST**

Inspection Date: 03/31/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 10/11/2024 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Leaven Bakery & Patisserie**7 S Main B**

Inspection Date: 08/05/2024 PRE OPERATIONAL

Violations

Inspection Date: 10/02/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 14 Raw meats below or away from ready-to-eat food; species separated
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility**Address****Lebanon Deli and Grocery****9222 N Newport HWY D**

Inspection Date: 10/06/2023 PRE OPERATIONAL

Violations

Inspection Date: 11/07/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/22/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated

Lebanon Restaurant & Cafe**707 W 5th AVE**

Inspection Date: 02/14/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 39 Single-use and single-service articles properly stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 03/09/2023 1ST RE-INSPECTION

Violations

Inspection Date: 07/03/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 31 Food properly labeled; proper date marking
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 01/22/2024 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: 08/26/2024 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

Lefevre St Bakery Cafe**123 S Lefevre ST**

Inspection Date: 01/19/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 07/17/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 01/03/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/16/2024 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

Legacy Billiards**5303 N Market**

Inspection Date: 12/12/2022 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 12/05/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Facility**Address****LEGAL ADDICTION****2652 E 29TH AVE**

Inspection Date: 11/28/2022 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/09/2023 ROUTINE INSPECTION

Violations

Inspection Date: 07/19/2024 ROUTINE INSPECTION

Violations

Leos Slangin Salsa**1014 N Pines RD 120**

Inspection Date: 12/16/2023 ROUTINE INSPECTION

Violations

LEVI'S MINIT MARKET**109 W 4TH**

Inspection Date: 11/02/2022 ROUTINE INSPECTION

Violations

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

Inspection Date: 12/20/2023 ROUTINE INSPECTION

Violations

LEWIS & CLARK HIGH SCHOOL**521 W 4TH**

Inspection Date: 10/17/2023 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 09/24/2024 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

LIBBY CENTER DISTRICT #81**2900 E 1ST AVE**

Inspection Date: 11/18/2022 ROUTINE INSPECTION

Violations

Inspection Date: 11/01/2023 ROUTINE INSPECTION

Violations

LIBERTY FFA - PIZZA**102 S WILLOW RD**

Inspection Date: 09/22/2023 ROUTINE INSPECTION

Violations

Inspection Date: 09/20/2024 ROUTINE INSPECTION

Violations

Liberty Food Mart**3205 N Lidgerwood ST**

Inspection Date: 11/28/2022 ROUTINE INSPECTION

Violations

Inspection Date: 04/10/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/12/2024 ROUTINE INSPECTION

Violations

Facility**Address****Liberty Lake Golf Course Bistro****24403 E SPRAGUE AVE**

Inspection Date: 05/22/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking

Inspection Date: 08/16/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Liberty Lake Juice Company**1334 N Liberty Lake RD**

Inspection Date: 03/30/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 27 Compliance with variance; specialized processes; HACCP plan
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 04/27/2023 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 04/19/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

LIBERTY LAKE MARKET**1109 N LIBERTY LAKE RD**

Inspection Date: 12/19/2022 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration
- 38 Utensils, equipment, linens properly stored, used, handled

Inspection Date: 11/03/2023 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 10/21/2024 ROUTINE INSPECTION

Violations

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

Liberty Lake Wine Cellars**23110 E Knox AVE**

Inspection Date: 06/30/2023 ROUTINE INSPECTION

Violations

LIDGERWOOD PRESBYTERIAN CHURCH**4449 N NEVADA ST**

Inspection Date: 11/13/2023 ROUTINE INSPECTION

Violations

LIENG AND PHANE ORIENTAL MARKET**13124 E SPRAGUE AVE**

Inspection Date: 12/16/2022 ROUTINE INSPECTION

Violations

Inspection Date: 08/17/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 31 Food properly labeled; proper date marking

Lii' SUMTHIN'**21121 E Wellesley AVE**

Inspection Date: 12/14/2022 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 12/19/2023 ROUTINE INSPECTION

Violations

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

Facility**Address****Lilac City Bakery****1215 N Ruby ST**

Inspection Date: 01/09/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 37 In-use utensils properly stored

Inspection Date: 03/26/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 43 Non food-contact surfaces maintained and clean

Lilac City Coffee**3337 W Woodside AVE**

Inspection Date: 08/02/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 08/02/2024 ROUTINE INSPECTION

Violations

LILAC LANES & CASINO**1112 E MAGNESIUM RD**

Inspection Date: 01/31/2023 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: 08/22/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 14 Raw meats below or away from ready-to-eat food; species separated
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 04/09/2024 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 10/21/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Facility**Address****LILAC PLAZA****7007 N WISCOMB ST**

Inspection Date: 12/07/2022 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used

Inspection Date: 03/28/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
 14 Raw meats below or away from ready-to-eat food; species separated
 43 Non food-contact surfaces maintained and clean

Inspection Date: 08/31/2023 ROUTINE INSPECTION

Violations

Inspection Date: 03/19/2024 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
 06 Adequate handwashing facilities
 32 Insects, rodents, animals not present; entrance controlled

Inspection Date: 08/12/2024 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
 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; sanitizer concentration
 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Liquid Provisions**9000 W AIRPORT DR 401**

Inspection Date: 10/17/2023 ROUTINE INSPECTION

Violations

LIQUOR & MORE #S1**5217 N MARKET ST**

Inspection Date: 03/06/2023 ROUTINE INSPECTION

Violations

Inspection Date: 03/25/2024 ROUTINE INSPECTION

Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

LITTLE CAESARS #203**6101 N DIVISION ST**

Inspection Date: 05/24/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/21/2024 ROUTINE INSPECTION

Violations

02 Food worker cards current for all food workers; new food workers trained
 26 Compliance with valid permit; operating and risk control plans, and required written procedures
 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

LITTLE CAESARS #207**509 N SULLIVAN RD D**

Inspection Date: 03/22/2023 ROUTINE INSPECTION

Violations

Inspection Date: 04/04/2024 ROUTINE INSPECTION

Violations

LITTLE CAESARS #210**12208 N DIVISION ST**

Inspection Date: 06/06/2023 ROUTINE INSPECTION

Violations

Inspection Date: 07/17/2024 ROUTINE INSPECTION

Violations

Facility**Address****LITTLE CAESAR'S PIZZA****1521 N ARGONNE RD**

Inspection Date: 04/24/2023 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 05/23/2023 1ST RE-INSPECTION

Violations

- 06 Adequate handwashing facilities
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 09/04/2024 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
 - 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
-

LITTLE CAESARS**2905 S REGAL ST**

Inspection Date: 04/24/2023 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 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: 05/24/2023 1ST RE-INSPECTION

Violations

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

Inspection Date: 07/23/2024 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
 - 06 Adequate handwashing facilities
 - 26 Compliance with valid permit; operating and risk control plans, and required written procedures
-

LITTLE CAESARS**4015 N MARKET ST**

Inspection Date: 08/15/2023 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 09/14/2023 1ST RE-INSPECTION

Violations

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

Inspection Date: 10/24/2023 1ST RE-INSPECTION

Violations

Facility**Address****LITTLE EURO****517 N PINES RD**

Inspection Date: 02/13/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 08/28/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 02/13/2024 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)
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 03/13/2024 1ST RE-INSPECTION

Violations

Inspection Date: 08/13/2024 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
- 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: 09/10/2024 1ST RE-INSPECTION

Violations

Little Euro**1235 S Grand BLVD**

Inspection Date: 10/15/2024 PRE OPERATIONAL

Violations

Little Garden Cafe - Whitworth**9910 N Waikiki RD**

Inspection Date: 03/16/2023 ROUTINE INSPECTION

Violations

Inspection Date: 08/22/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/01/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 10/17/2024 ROUTINE INSPECTION

Violations

- 15 Proper preparation of raw shell eggs

LITTLE GARDEN CAFÉ**2901 W NORTHWEST BLVD**

Inspection Date: 03/03/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 08/09/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 02/14/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 08/21/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained

Facility**Address****Little Noodle****713 W Garland AVE**

Inspection Date: 11/01/2022 ROUTINE INSPECTION

Violations

Inspection Date: 05/17/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 37 In-use utensils properly stored
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 05/31/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 10/17/2023 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)
- 29 Adequate equipment for temperature control
- 30 Proper thawing methods used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/25/2024 ROUTINE INSPECTION

Violations

LITZ'S BAR & GRILL**204 E ERMINA AVE**

Inspection Date: 12/05/2022 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 11/06/2023 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Locals Culture House**9616 E Sprague AVE**

Inspection Date: 08/01/2023 ROUTINE INSPECTION

Violations

Lofty Skies**851 S Main ST**

Inspection Date: 07/12/2023 ROUTINE INSPECTION

Violations

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

Logan Tavern**1305 N HAMILTON ST**

Inspection Date: 11/21/2022 ROUTINE INSPECTION

Violations

Inspection Date: 04/24/2023 ROUTINE INSPECTION

Violations

Inspection Date: 09/26/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/18/2024 ROUTINE INSPECTION

Violations

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

LONDON'S ULTIMATE CATERING**1110 W RIVERSIDE AVE**

Inspection Date: 08/09/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Facility**Address****LONGHORN BARBECUE - FAIRGROUNDS****404 N HAVANA ST**

Inspection Date: 03/16/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 03/14/2024 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
 32 Insects, rodents, animals not present; entrance controlled
 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 04/12/2024 1ST RE-INSPECTION

Violations

LONGHORN BARBECUE**2315 N ARGONNE RD**

Inspection Date: 11/15/2022 1ST RE-INSPECTION

Violations

Inspection Date: 01/28/2023 ROUTINE INSPECTION

Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 04/25/2023 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
 26 Compliance with valid permit; operating and risk control plans, and required written procedures
 37 In-use utensils properly stored

Inspection Date: 05/23/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 05/24/2023 1ST RE-INSPECTION

Violations

Inspection Date: 09/26/2023 ROUTINE INSPECTION

Violations

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
 29 Adequate equipment for temperature control
 31 Food properly labeled; proper date marking

Inspection Date: 10/23/2023 1ST RE-INSPECTION

Violations

Inspection Date: 04/01/2024 ROUTINE INSPECTION

Violations

31 Food properly labeled; proper date marking
 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 08/28/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 10/09/2024 ROUTINE INSPECTION

Violations

02 Food worker cards current for all food workers; new food workers trained
 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
 33 Potential food contamination prevented during delivery, preparation, storage, display
 40 Food and nonfood surfaces properly used and constructed; cleanable
 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility**Address****LONGHORN BARBECUE****7611 W SUNSET HWY**

Inspection Date: 03/10/2023 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

Inspection Date: 04/06/2023 1ST RE-INSPECTION

Violations

Inspection Date: 10/13/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/11/2024 ROUTINE INSPECTION

Violations

LONGHORN BARBECUE-FAIR BOOTH**404 N HAVANA ST**

Inspection Date: 09/12/2023 ROUTINE INSPECTION

Violations

Inspection Date: 09/11/2024 ROUTINE INSPECTION

Violations

LONGHORN BBQ PRODUCTION KITCHEN**7611 W SUNSET HWY**

Inspection Date: 03/10/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/13/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 06/11/2024 ROUTINE INSPECTION

Violations

Lord Stanley's**380 W Riverside AVE**

Inspection Date: 03/29/2023 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: 09/20/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 25 Toxic substances properly identified, stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 02/28/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 07 Food obtained from approved source
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 39 Single-use and single-service articles properly stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 03/26/2024 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 09/17/2024 ROUTINE INSPECTION

Violations

- 32 Insects, rodents, animals not present; entrance controlled
- 37 In-use utensils properly stored

Facility**Address****Loren****908 N Howard ST 110**

Inspection Date: 09/19/2023 PRE OPERATIONAL
Violations

Inspection Date: 11/30/2023 ROUTINE INSPECTION
Violations

Inspection Date: 10/02/2024 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Los Habaneros**10115 N Newport HWY**

Inspection Date: 03/15/2023 ROUTINE INSPECTION
Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 08/24/2023 ROUTINE INSPECTION
Violations

Inspection Date: 02/12/2024 ROUTINE INSPECTION
Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/01/2024 ROUTINE INSPECTION
Violations

Los Tres Potrillos Mexican Restaurant**39115 N Newport HWY**

Inspection Date: 03/27/2024 PRE OPERATIONAL
Violations

Inspection Date: 05/06/2024 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 10/08/2024 ROUTINE INSPECTION
Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration

LUCKY'S IRISH PUB**408 W SPRAGUE AVE**

Inspection Date: 09/21/2023 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities

Inspection Date: 07/23/2024 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Facility**Address****Lumberbeard Brewing****25 E 3rd AVE**

Inspection Date: 11/17/2022 ROUTINE INSPECTION
Violations

Inspection Date: 10/03/2023 PRE OPERATIONAL
Violations

Inspection Date: 11/02/2023 ROUTINE INSPECTION
Violations

Inspection Date: 04/29/2024 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 09/30/2024 ROUTINE INSPECTION
Violations

Lumen High School**718 W Riverside AVE**

Inspection Date: 03/01/2023 ROUTINE INSPECTION
Violations

Inspection Date: 03/18/2024 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 04/15/2024 SITE VISIT
Violations

LUNA**5620 S PERRY ST**

Inspection Date: 11/29/2022 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 12/27/2022 1ST RE-INSPECTION
Violations

Inspection Date: 06/26/2023 ROUTINE INSPECTION
Violations

- 15 Proper preparation of raw shell eggs

Inspection Date: 12/14/2023 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 18 Proper cooking time and temperature; proper use of non-continuous cooking

Inspection Date: 01/11/2024 1ST RE-INSPECTION
Violations

Inspection Date: 06/26/2024 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 09 Proper washing of fruits and vegetables
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Facility**Address****Lunarium****1925 N Monroe ST**

Inspection Date: 04/05/2023 PRE OPERATIONAL
Violations

Inspection Date: 06/01/2023 ROUTINE INSPECTION
Violations

LYLO'S TERIYAKI**4715 N CAMPBELL RD**

Inspection Date: 05/13/2023 ROUTINE INSPECTION
Violations

25 Toxic substances properly identified, stored, used

M & K GROCERY**4619 N MARKET ST**

Inspection Date: 10/12/2023 ROUTINE INSPECTION
Violations

43 Non food-contact surfaces maintained and clean

M K MOBILE COFFEE AND MORE**4471 GARDEN SPOT RD**

Inspection Date: 11/18/2023 ROUTINE INSPECTION
Violations

Mac Daddys**10115 N Newport HWY E**

Inspection Date: 11/03/2022 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: 12/01/2022 1ST RE-INSPECTION
Violations

Inspection Date: 06/21/2023 ROUTINE INSPECTION
Violations

Inspection Date: 12/13/2023 ROUTINE INSPECTION
Violations

Inspection Date: 05/16/2024 ROUTINE INSPECTION
Violations

02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities
26 Compliance with valid permit; operating and risk control plans, and required written procedures

Mac Daddy's**808 W Main ST 106**

Inspection Date: 11/03/2022 ROUTINE INSPECTION
Violations

Inspection Date: 06/23/2023 ROUTINE INSPECTION
Violations

06 Adequate handwashing facilities

Inspection Date: 05/11/2024 ROUTINE INSPECTION
Violations

Facility
MacDaddy's

Address
808 W Main ST 106

Inspection Date: 12/01/2022 PRE OPERATIONAL
Violations

Inspection Date: 03/16/2023 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 16 Proper cooling procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored
- 38 Utensils, equipment, linens properly stored, used, handled
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 04/13/2023 1ST RE-INSPECTION
Violations

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

Inspection Date: 09/05/2023 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)
- 31 Food properly labeled; proper date marking
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 02/06/2024 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)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 03/05/2024 1ST RE-INSPECTION
Violations

Inspection Date: 08/08/2024 ROUTINE INSPECTION
Violations

- 25 Toxic substances properly identified, stored, used
-

Facility**MACKENZIE RIVER PIZZA CO.****Address****2910 E 57TH AVE 1**

Inspection Date: 11/14/2022 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 03/08/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 09/20/2023 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
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/19/2023 1ST RE-INSPECTION

Violations

- 16 Proper cooling procedures

Inspection Date: 10/25/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 10/31/2023 2ND RE-INSPECTION

Violations

Inspection Date: 11/29/2023 FOLLOW-UP INSPECTION

Violations

Inspection Date: 05/07/2024 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/24/2024 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 30 Proper thawing methods used

Made With Love Bakery**2023 W Dean AVE A**

Inspection Date: 01/19/2023 ROUTINE INSPECTION

Violations

- 22 Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe
- 31 Food properly labeled; proper date marking
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 02/28/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 08/10/2023 ROUTINE INSPECTION

Violations

- 15 Proper preparation of raw shell eggs
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 03/07/2024 ROUTINE INSPECTION

Violations

Inspection Date: 08/28/2024 ROUTINE INSPECTION

Violations

Facility**Address****MADELEINES****415 W MAIN AVE**

Inspection Date: 03/30/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used

Inspection Date: 04/26/2023 1ST RE-INSPECTION

Violations

Inspection Date: 10/18/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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)
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 11/03/2023 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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: 11/14/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 11/16/2023 2ND RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 12/13/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 03/26/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 10/22/2024 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; sanitizer concentration

Madfire Kitchen & Catering**14700 E Indiana AVE 2**

Inspection Date: 12/15/2022 ROUTINE INSPECTION

Violations

Inspection Date: 06/13/2023 ROUTINE INSPECTION

Violations

Inspection Date: 04/03/2024 ROUTINE INSPECTION

Violations

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

Madfire Kitchen & Catering**14700 E Indiana AVE**

Inspection Date: 03/23/2023 PRE OPERATIONAL

Violations

Inspection Date: 04/20/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 09/14/2023 ROUTINE INSPECTION

Violations

Inspection Date: 05/16/2024 ROUTINE INSPECTION

Violations

Facility**Address****Madison Inn by Ruby Hospitality****15 W Rockwood BLVD**

Inspection Date: 08/29/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 07/11/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

MAGIC LANTERN THEATRE**25 W MAIN AVE 125**

Inspection Date: 04/20/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Magnolia Euro Food & Deli**10414 W SR 2 HWY 7**

Inspection Date: 05/02/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 02/06/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 03/12/2024 1ST RE-INSPECTION

Violations

MAIN MARKET**44 W MAIN AVE**

Inspection Date: 02/10/2023 ROUTINE INSPECTION

Violations

Inspection Date: 08/16/2023 ROUTINE INSPECTION

Violations

- 39 Single-use and single-service articles properly stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 01/24/2024 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 32 Insects, rodents, animals not present; entrance controlled

Inspection Date: 08/21/2024 ROUTINE INSPECTION

Violations

Makiels Lobster Rolls**525 W 1st AVE D**

Inspection Date: 03/21/2024 PRE OPERATIONAL

Violations

Inspection Date: 05/02/2024 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Mama's Take and Bake Dinners**1202 W Northwest BLVD**

Inspection Date: 10/31/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Facility**Address****MAMMA MIA'S****420 W FRANCIS AVE**

Inspection Date: 01/28/2023 ROUTINE INSPECTION

Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 05/02/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 11/15/2023 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 07/24/2024 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

Inspection Date: 10/25/2024 ROUTINE INSPECTION

Violations

Mandala Chai and Coffee Co**4102 S Bowdish RD B**

Inspection Date: 04/30/2024 PRE OPERATIONAL

Violations

Inspection Date: 05/24/2024 ROUTINE INSPECTION

Violations

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

MANGIA CATERING / CAFE 19**22425 E Appleway AVE**

Inspection Date: 11/18/2022 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 06/02/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 01/27/2024 ROUTINE INSPECTION

Violations

Mango Fresh LLC**14700 E Indiana AVE**

Inspection Date: 11/01/2024 PRE OPERATIONAL

Violations

Facility
MANGROVE CAFÉ

Address
18 N BOWDISH RD

Inspection Date: 11/09/2022 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/09/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 10/24/2023 ROUTINE INSPECTION

Violations

Inspection Date: 05/17/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 10/03/2024 ROUTINE INSPECTION

Violations

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

Manito Golf & Country Club - Pool House

5303 S Hatch RD

Inspection Date: 01/18/2023 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 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: 07/11/2023 ROUTINE INSPECTION

Violations

Inspection Date: 03/07/2024 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 07/16/2024 ROUTINE INSPECTION

Violations

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

MANITO GOLF & COUNTRY CLUB MAIN KITCHEN

5303 S HATCH RD

Inspection Date: 01/18/2023 ROUTINE INSPECTION

Violations

Inspection Date: 07/11/2023 ROUTINE INSPECTION

Violations

Inspection Date: 03/07/2024 ROUTINE INSPECTION

Violations

- 10 Food in good condition, safe and unadulterated; approved additives
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 07/16/2024 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

MANITO PARK BENCH

1928 S TEKOA ST

Inspection Date: 06/07/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking

Inspection Date: 06/20/2024 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 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**Address****MANITO TAP HOUSE/Two Nine Grand LLC****3011 S GRAND BLVD**

Inspection Date: 11/22/2022 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)

Inspection Date: 04/03/2023 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/07/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used

Inspection Date: 03/19/2024 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures

Inspection Date: 04/18/2024 1ST RE-INSPECTION

Violations

Inspection Date: 10/24/2024 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 19 No room temperature storage; proper use of time as a control, procedures available

MAPLE STREET BISTRO**5520 N MAPLE ST**

Inspection Date: 04/04/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 39 Single-use and single-service articles properly stored, used
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/12/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 04/08/2024 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: 09/19/2024 ROUTINE INSPECTION

Violations

Facility**MARACAS MEXICAN GRILL LLC****Address****2910 E 57TH AVE 4**

Inspection Date: 02/13/2023 ROUTINE INSPECTION

Violations

- 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 time/temperature control for safe
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 38 Utensils, equipment, linens properly stored, used, handled
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 03/15/2023 1ST RE-INSPECTION

Violations

Inspection Date: 07/24/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 06/18/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 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)
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/18/2024 1ST RE-INSPECTION

Violations

- 29 Adequate equipment for temperature control

Maracas**2118 N Ruby ST A**

Inspection Date: 12/01/2022 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: 03/16/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 18 Proper cooking time and temperature; proper use of non-continuous cooking
- 31 Food properly labeled; proper date marking
- 38 Utensils, equipment, linens properly stored, used, handled
- 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: 04/14/2023 1ST RE-INSPECTION

Violations

Inspection Date: 10/16/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 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
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 06/13/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 31 Food properly labeled; proper date marking
- 37 In-use utensils properly stored
- 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

Facility

Mariscos Mi Tierra

Address

17005 E Sprague AVE

Inspection Date: 01/12/2023 PRE OPERATIONAL

Violations

Inspection Date: 02/15/2023 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)
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 38 Utensils, equipment, linens properly stored, used, handled
- 49 Adequate ventilation, lighting; designated areas used

Inspection Date: 08/24/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 16 Proper cooling procedures
- 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
- 38 Utensils, equipment, linens properly stored, used, handled
- 39 Single-use and single-service articles properly stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 08/25/2023 SITE VISIT

Violations

Inspection Date: 09/20/2023 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 04/17/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 08/15/2024 ROUTINE INSPECTION

Violations

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

Facility**Market Street Pizza Valley****Address****11420 E Sprague AVE**

Inspection Date: 02/28/2023 PRE OPERATIONAL

Violations

Inspection Date: 04/05/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 12/01/2023 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)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 12/29/2023 1ST RE-INSPECTION

Violations

Inspection Date: 04/26/2024 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
- 36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 05/24/2024 1ST RE-INSPECTION

Violations

Inspection Date: 10/30/2024 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
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Market Street Pizza**2721 N Market ST**

Inspection Date: 12/13/2022 ROUTINE INSPECTION

Violations

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

Inspection Date: 06/29/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 43 Non food-contact surfaces maintained and clean
- 49 Adequate ventilation, lighting; designated areas used

Inspection Date: 12/08/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 32 Insects, rodents, animals not present; entrance controlled

Inspection Date: 06/06/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Marketplace Bakery & Deli/The Hungry Moose**101 W Spatz RD**

Inspection Date: 07/07/2023 ROUTINE INSPECTION

Violations

Inspection Date: 07/12/2024 ROUTINE INSPECTION

Violations

Facility**Address****MARRAKESH RESTAURANT****1227.5 N DIVISION ST**

Inspection Date: 12/30/2022 ROUTINE INSPECTION
Violations

Inspection Date: 12/27/2023 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 25 Toxic substances properly identified, stored, used

Inspection Date: 06/11/2024 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

MARTIN HALL REGIONAL JUVENILE CCCS**201 S Pine ST**

Inspection Date: 12/09/2022 1ST RE-INSPECTION
Violations

Inspection Date: 05/01/2023 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 09/28/2023 ROUTINE INSPECTION
Violations

- 25 Toxic substances properly identified, stored, used

Inspection Date: 02/07/2024 ROUTINE INSPECTION
Violations

Inspection Date: 09/12/2024 ROUTINE INSPECTION
Violations

MARY LOU'S ICE CREAM**404 N HAVANA ST**

Inspection Date: 07/07/2023 ROUTINE INSPECTION
Violations

Inspection Date: 09/11/2024 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities

Mary Lou's Milk Bottle Desserts**718 W Garland AVE**

Inspection Date: 09/06/2023 ROUTINE INSPECTION
Violations

Mary Lou's Saddle N Scoops**718 W Garland AVE**

Inspection Date: 10/10/2024 ROUTINE INSPECTION
Violations

Maryhill Winery Spokane Tasting Room**1303 W Summit 100**

Inspection Date: 04/11/2023 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/19/2023 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 05/16/2024 ROUTINE INSPECTION
Violations

Inspection Date: 10/29/2024 ROUTINE INSPECTION
Violations

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

Facility**MASSELOW'S STEAKHOUSE****Address****100 N HAYFORD RD**

Inspection Date: 01/28/2023 ROUTINE INSPECTION
Violations

Inspection Date: 06/22/2024 ROUTINE INSPECTION
Violations

Masters Brewhouse**831 S Main ST**

Inspection Date: 03/23/2023 ROUTINE INSPECTION
Violations

Inspection Date: 08/29/2023 ROUTINE INSPECTION
Violations

Inspection Date: 02/27/2024 ROUTINE INSPECTION
Violations

Matreshka European Food & Deli**9335 N Division ST**

Inspection Date: 06/13/2023 ROUTINE INSPECTION
Violations

27 Compliance with variance; specialized processes; HACCP plan

Inspection Date: 06/29/2023 SITE VISIT
Violations

Inspection Date: 06/24/2024 ROUTINE INSPECTION
Violations

27 Compliance with variance; specialized processes; HACCP plan

30 Proper thawing methods used

31 Food properly labeled; proper date marking

Inspection Date: 07/15/2024 SITE VISIT
Violations

Inspection Date: 07/24/2024 1ST RE-INSPECTION
Violations

Matreshka Kitchen & Bakery**9331 N Division ST**

Inspection Date: 11/18/2022 ROUTINE INSPECTION
Violations

30 Proper thawing methods used

Inspection Date: 06/13/2023 ROUTINE INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

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

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 11/07/2023 ROUTINE INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 06/24/2024 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)

46 Toilet facilities properly constructed, supplied, cleaned

Inspection Date: 07/15/2024 EDUCATIONAL VISIT
Violations

Inspection Date: 07/24/2024 1ST RE-INSPECTION
Violations

Facility**Address****MAVERIK #454****2827 1ST ST**

Inspection Date: 03/15/2023 ROUTINE INSPECTION
Violations

Inspection Date: 08/04/2023 PRE OPERATIONAL
Violations

Inspection Date: 04/11/2024 ROUTINE INSPECTION
Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

MAVERIK #473**717 N EVERGREEN RD**

Inspection Date: 04/21/2023 ROUTINE INSPECTION
Violations

Inspection Date: 05/15/2024 ROUTINE INSPECTION
Violations

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

Maverik Inc #667**2125 N Pines RD**

Inspection Date: 11/09/2022 1ST RE-INSPECTION
Violations

Inspection Date: 09/20/2023 ROUTINE INSPECTION
Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

31 Food properly labeled; proper date marking

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/28/2024 ROUTINE INSPECTION
Violations

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

Maverik Inc**3615 E Francis AVE**

Inspection Date: 04/23/2024 PRE OPERATIONAL
Violations

Inspection Date: 07/19/2024 ROUTINE INSPECTION
Violations

06 Adequate handwashing facilities

25 Toxic substances properly identified, stored, used

MAVERIK, INC #447**4206 E DAY MT SPOKANE RD**

Inspection Date: 06/08/2023 ROUTINE INSPECTION
Violations

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

Inspection Date: 08/18/2023 PRE OPERATIONAL
Violations

Inspection Date: 10/31/2024 ROUTINE INSPECTION
Violations

Maverik, Inc Store #558**4337 S Regal ST**

Inspection Date: 03/27/2023 ROUTINE INSPECTION
Violations

Inspection Date: 02/27/2024 ROUTINE INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

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

Facility**Address****Maverik, Inc Store****1019 E Francis AVE**

Inspection Date: 02/08/2023 ROUTINE INSPECTION

Violations

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

Maverik, Inc. #567**2702 N Sullivan RD**

Inspection Date: 08/15/2023 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 10/18/2024 ROUTINE INSPECTION

Violations

Maverik, Inc. #592**10707 W SR 2 HWY**

Inspection Date: 03/30/2023 ROUTINE INSPECTION

Violations

Inspection Date: 03/13/2024 ROUTINE INSPECTION

Violations

Maverik, Inc. Store**9009 E Montgomery AVE**

Inspection Date: 03/09/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 02/14/2024 ROUTINE INSPECTION

Violations

Maverik**28 E Montgomery AVE**

Inspection Date: 07/21/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Maverik**6710 N Division ST**

Inspection Date: 07/27/2023 ROUTINE INSPECTION

Violations

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

MAXWELL HOUSE**1425 N ASH ST**

Inspection Date: 02/16/2023 ROUTINE INSPECTION

Violations

Inspection Date: 07/25/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used

Inspection Date: 02/01/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 45 Sewage, wastewater properly disposed

Inspection Date: 10/02/2024 ROUTINE INSPECTION

Violations

Mayan Delights**1215 N Ruby ST**

Inspection Date: 09/09/2024 PRE OPERATIONAL

Violations

Inspection Date: 09/28/2024 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

Facility**Address****McAndrews Holdings 1.Inc DBA Sullivan Scoreboard****205 N SULLIVAN RD**

Inspection Date: 11/07/2022 ROUTINE INSPECTION

Violations

31 Food properly labeled; proper date marking

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/23/2023 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

40 Food and nonfood surfaces properly used and constructed; cleanable

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

MCCARTHEY ATHLETIC CENTER - NORTH**702 E CATALDO**

Inspection Date: 11/07/2022 ROUTINE INSPECTION

Violations

Inspection Date: 12/20/2023 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used

Inspection Date: 10/30/2024 ROUTINE INSPECTION

Violations

MCCARTHEY ATHLETIC CENTER - SOUTH 58290001**702 E CATALDO**

Inspection Date: 02/16/2023 ROUTINE INSPECTION

Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 02/07/2024 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

MCCARTHEY ATHLETIC CENTER- CATERING**702 E CATALDO**

Inspection Date: 04/18/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/07/2024 ROUTINE INSPECTION

Violations

MCCARTHEY ATHLETIC CTR-MAIN KITCHEN**702 E CATALDO**

Inspection Date: 11/07/2022 ROUTINE INSPECTION

Violations

Inspection Date: 02/16/2023 ROUTINE INSPECTION

Violations

Inspection Date: 12/20/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/07/2024 ROUTINE INSPECTION

Violations

Inspection Date: 10/30/2024 ROUTINE INSPECTION

Violations

Facility**Address****MCCARTHEY ATHLETIC CTR-NORTHEAST****702 E CATALDO**

Inspection Date: 11/07/2022 ROUTINE INSPECTION

Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 12/20/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/30/2024 ROUTINE INSPECTION

Violations

MCCARTHEY ATHLETIC CTR-NORTHWEST**702 E CATALDO**

Inspection Date: 11/07/2022 ROUTINE INSPECTION

Violations

Inspection Date: 12/20/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/30/2024 ROUTINE INSPECTION

Violations

34 Wiping cloths properly used, stored; sanitizer concentration

MCCARTHEY ATHLETIC CTR-SOUTHEAST - 58290001**702 E CATALDO**

Inspection Date: 11/07/2022 1ST RE-INSPECTION

Violations

Inspection Date: 12/20/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/30/2024 ROUTINE INSPECTION

Violations

MCCARTHEY ATHLETIC CTR-SOUTHWEST**702 E CATALDO**

Inspection Date: 02/16/2023 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

Inspection Date: 02/07/2024 ROUTINE INSPECTION

Violations

MCCARTHEY ATHLETIC PATTERSON FIELD**702 E CATALDO**

Inspection Date: 04/18/2023 ROUTINE INSPECTION

Violations

Inspection Date: 05/14/2024 ROUTINE INSPECTION

Violations

MCCLAIN'S PIZZERIA**10208 N DIVISION ST 104**

Inspection Date: 01/10/2023 ROUTINE INSPECTION

Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 07/11/2023 ROUTINE INSPECTION

Violations

Inspection Date: 01/08/2024 ROUTINE INSPECTION

Violations

Inspection Date: 07/15/2024 ROUTINE INSPECTION

Violations

Facility**Address****McCRACKEN'S IRISH PUB****11723 E SPRAGUE AVE**

Inspection Date: 12/07/2022 ROUTINE INSPECTION

Violations

- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 06/13/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 11/07/2023 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
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 07/11/2024 ROUTINE INSPECTION

Violations

MCDONALD'S HAMBURGER- AIRWAY HEIGHTS**12002 W SUNSET HWY**

Inspection Date: 06/21/2023 ROUTINE INSPECTION

Violations

Inspection Date: 09/22/2023 SITE VISIT

Violations

Inspection Date: 02/09/2024 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
- 40 Food and nonfood surfaces properly used and constructed; cleanable

MCDONALD'S HAMBURGERS #11295**1818 N MONROE ST**

Inspection Date: 04/13/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 04/02/2024 ROUTINE INSPECTION

Violations

MCDONALD'S HAMBURGERS #13372**1306 N LIBERTY LAKE RD**

Inspection Date: 07/25/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 05/10/2024 ROUTINE INSPECTION

Violations

- 43 Non food-contact surfaces maintained and clean

MCDONALD'S HAMBURGERS #2796**4436 N DIVISION ST**

Inspection Date: 04/10/2023 ROUTINE INSPECTION

Violations

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

Facility**Address****MCDONALD'S HAMBURGERS #36278****12802 N SR 395 HWY**

Inspection Date: 04/03/2023 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

Inspection Date: 05/03/2023 1ST RE-INSPECTION

Violations

Inspection Date: 03/21/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

MCDONALD'S HAMBURGERS #570**6321 N MONROE ST**

Inspection Date: 06/09/2023 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)
- 29 Adequate equipment for temperature control
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 07/05/2023 1ST RE-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)

Inspection Date: 07/17/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 07/18/2023 2ND RE-INSPECTION

Violations

Inspection Date: 08/16/2023 FOLLOW-UP INSPECTION

Violations

Inspection Date: 04/02/2024 ROUTINE INSPECTION

Violations

MCDONALD'S HAMBURGERS #7113**9305 N NEWPORT HWY**

Inspection Date: 11/06/2023 ROUTINE INSPECTION

Violations

MCDONALD'S HAMBURGERS #7201**2222 N ARGONNE**

Inspection Date: 08/21/2023 ROUTINE INSPECTION

Violations

Inspection Date: 08/12/2024 ROUTINE INSPECTION

Violations

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

MCDONALD'S HAMBURGERS #7680**2211 W WELLESLEY AVE**

Inspection Date: 05/12/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/02/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 32 Insects, rodents, animals not present; entrance controlled

Facility**MCDONALD'S HAMBURGERS #8048****Address****15 S HAVANA ST**Inspection Date: 05/25/2023 ROUTINE INSPECTION
ViolationsInspection Date: 08/01/2024 ROUTINE INSPECTION
Violations

34 Wiping cloths properly used, stored; sanitizer concentration

MCDONALD'S HAMBURGERS**10516 E SPRAGUE AVE**Inspection Date: 04/24/2023 ROUTINE INSPECTION
Violations

34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 01/31/2024 ROUTINE INSPECTION
Violations**MCDONALD'S HAMBURGERS****517 W 3RD AVE**Inspection Date: 03/08/2023 ROUTINE INSPECTION
Violations33 Potential food contamination prevented during delivery, preparation, storage, display
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from estaInspection Date: 01/29/2024 ROUTINE INSPECTION
Violations06 Adequate handwashing facilities
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta**MCDONALD'S HAMBURGERS****2903 E 29TH AVE**Inspection Date: 03/27/2023 ROUTINE INSPECTION
Violations

43 Non food-contact surfaces maintained and clean

Inspection Date: 04/18/2024 ROUTINE INSPECTION
Violations

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

MCDONALD'S HAMBURGERS**2324 1ST ST**Inspection Date: 02/01/2023 ROUTINE INSPECTION
Violations02 Food worker cards current for all food workers; new food workers trained
34 Wiping cloths properly used, stored; sanitizer concentrationInspection Date: 03/12/2024 ROUTINE INSPECTION
Violations

04 Hands washed as required

MCDONALD'S HAMBURGERS**10511 W AERO RD**Inspection Date: 03/04/2023 ROUTINE INSPECTION
Violations

04 Hands washed as required

Inspection Date: 04/09/2024 ROUTINE INSPECTION
Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

MCDONALD'S RESTAURANT #16935**1000 S MAIN AVE**Inspection Date: 08/29/2023 ROUTINE INSPECTION
ViolationsInspection Date: 06/20/2024 ROUTINE INSPECTION
Violations

Facility**Address****MCDONALD'S RESTAURANT #24077****14118 N NEWPORT HWY**

Inspection Date: 09/26/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 04/04/2024 ROUTINE INSPECTION

Violations

04 Hands washed as required**MCDONALD'S RESTAURANT****8827 N INDIAN TRAIL RD**

Inspection Date: 04/11/2023 ROUTINE INSPECTION

Violations

Inspection Date: 01/12/2024 ROUTINE INSPECTION

Violations

21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)**MCDONALD'S RESTAURANT #4525****3416 N MARKET ST**

Inspection Date: 12/22/2022 ROUTINE INSPECTION

Violations

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

Inspection Date: 10/12/2023 ROUTINE INSPECTION

Violations

40 Food and nonfood surfaces properly used and constructed; cleanable**MCDONALD'S****4647 S REGAL ST**

Inspection Date: 01/11/2023 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

Inspection Date: 01/23/2024 ROUTINE INSPECTION

Violations

MCDONALD'S**3530 N SULLIVAN RD**

Inspection Date: 03/09/2023 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: 04/02/2024 ROUTINE INSPECTION

Violations

MCDONALD'S**1617 N HAMILTON ST**

Inspection Date: 11/03/2022 ROUTINE INSPECTION

Violations

16 Proper cooling procedures**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**44** Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 12/01/2022 1ST RE-INSPECTION

Violations

Inspection Date: 03/30/2023 ROUTINE INSPECTION

Violations

McDonald's**819 N Sullivan RD**

Inspection Date: 09/13/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/15/2024 ROUTINE INSPECTION

Violations

Facility**Address****MCINTOSH GRANGE #1001****102 S Willow RD**

Inspection Date: 09/22/2023 ROUTINE INSPECTION
Violations

Inspection Date: 09/20/2024 ROUTINE INSPECTION
Violations

Mead School District Warehouse**12508 N Market ST**

Inspection Date: 02/20/2024 ROUTINE INSPECTION
Violations

MEADOW WOOD GOLF CLUBHOUSE**24501 E VALLEYWAY AVE**

Inspection Date: 06/02/2023 ROUTINE INSPECTION
Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 05/30/2024 ROUTINE INSPECTION
Violations

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

Medical Lake Quick Stop**710 E HWY 902**

Inspection Date: 04/06/2023 ROUTINE INSPECTION
Violations

- 37 In-use utensils properly stored

Inspection Date: 02/13/2024 ROUTINE INSPECTION
Violations

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

Meeting House**1801 E 11th AVE**

Inspection Date: 01/17/2023 ROUTINE INSPECTION
Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 02/15/2023 1ST RE-INSPECTION
Violations

- 29 Adequate equipment for temperature control

Inspection Date: 03/19/2024 ROUTINE INSPECTION
Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 34 Wiping cloths properly used, stored; sanitizer concentration

Meeting House**507 S Howard ST**

Inspection Date: 12/14/2022 ROUTINE INSPECTION
Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/08/2023 ROUTINE INSPECTION
Violations

Inspection Date: 03/26/2024 ROUTINE INSPECTION
Violations

- 25 Toxic substances properly identified, stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility**Address****MELTING POT****707 W MAIN AVE**

Inspection Date: 12/05/2022 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 30 Proper thawing methods used
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 06/22/2023 ROUTINE INSPECTION

Violations

Inspection Date: 11/03/2023 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 03/21/2024 ROUTINE INSPECTION

Violations

Inspection Date: 09/13/2024 ROUTINE INSPECTION

Violations

MELTZ EXTREME GRILLED CHEESE**1735 W KATHLEEN AVE**

Inspection Date: 09/18/2024 ROUTINE INSPECTION

Violations

Menchie's Frozen Yogurt**10100 N Newport HWY**

Inspection Date: 11/16/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 33 Potential food contamination prevented during delivery, preparation, storage, display

METHOD JUICE CAFÉ**718 W RIVERSIDE AVE**

Inspection Date: 05/31/2023 ROUTINE INSPECTION

Violations

- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 03/18/2024 ROUTINE INSPECTION

Violations

- 07 Food obtained from approved source
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 04/01/2024 SITE VISIT

Violations

Method Juice Cafe**7704 N DIVISION ST**

Inspection Date: 07/27/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 02/05/2024 ROUTINE INSPECTION

Violations

- 37 In-use utensils properly stored
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 03/21/2024 SITE VISIT

Violations

Method Juice**7704 N Division ST A**

Inspection Date: 10/27/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/05/2024 ROUTINE INSPECTION

Violations

Facility**MEXICO LINDO TAQUERIA****Address****1235 N LIBERTY LAKE RD 109**

Inspection Date: 11/15/2022 ROUTINE INSPECTION

Violations

- 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
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 12/08/2022 1ST RE-INSPECTION

Violations

Inspection Date: 05/11/2023 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)
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 05/17/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 06/26/2023 1ST RE-INSPECTION

Violations

Inspection Date: 12/12/2023 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: 01/08/2024 1ST RE-INSPECTION

Violations

Inspection Date: 06/27/2024 ROUTINE INSPECTION

Violations

Mid-City Concerns Senior Center/Meals on Wheels Spokar**1222 W 2nd AVE**

Inspection Date: 12/28/2022 ROUTINE INSPECTION

Violations

Inspection Date: 10/17/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/01/2024 ROUTINE INSPECTION

Violations

Midori Sushi & Teriyaki**927 W GARLAND AVE**

Inspection Date: 06/13/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 37 In-use utensils properly stored
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 10/30/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 11/28/2023 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 07/01/2024 ROUTINE INSPECTION

Violations

Facility**Address****miFLAVOUR****3403 E Sprague AVE**

Inspection Date: 03/01/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 02/01/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

MIKE'S BAR & GRILL**21 S DISHMAN RD**

Inspection Date: 11/21/2022 1ST RE-INSPECTION

Violations

- 23 Proper Consumer Advisory posted for raw or undercooked foods

Inspection Date: 12/06/2022 EDUCATIONAL VISIT

Violations

Inspection Date: 04/21/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 25 Toxic substances properly identified, stored, used
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 12/18/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/18/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities

MIKE'S OLD FASHIONED DONUTS**9219 E SPRAGUE AVE**

Inspection Date: 05/03/2023 ROUTINE INSPECTION

Violations

Milk and Sugar Coffee Company**3415 E Trent AVE**

Inspection Date: 04/18/2023 ROUTINE INSPECTION

Violations

Inspection Date: 04/19/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 02/22/2024 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 valid permit; operating and risk control plans, and required written procedures

MILLWOOD COMMUNITY KITCHEN**3223 N MARGUERITE RD**

Inspection Date: 08/26/2023 ROUTINE INSPECTION

Violations

MILLWOOD COMMUNITY PRESBYTERIAN CHURCH**3223 N MARGUERITE RD**

Inspection Date: 06/07/2023 EDUCATIONAL VISIT

Violations

Facility**Millwood Grocery and Spirits****Address****3409 N ARGONNE RD**

Inspection Date: 06/21/2023 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used

Inspection Date: 07/09/2024 ROUTINE INSPECTION

Violations

MING-WAH RESTAURANT**1618 W 3RD AVE**

Inspection Date: 11/03/2022 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

37 In-use utensils properly stored

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

Inspection Date: 04/26/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 09/27/2023 ROUTINE INSPECTION

Violations

Inspection Date: 05/01/2024 ROUTINE INSPECTION

Violations

MIRABEAU PARK HOTEL**1100 N SULLIVAN RD**

Inspection Date: 11/02/2022 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

26 Compliance with valid permit; operating and risk control plans, and required written procedures

40 Food and nonfood surfaces properly used and constructed; cleanable

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 11/29/2022 1ST RE-INSPECTION

Violations

Inspection Date: 05/24/2023 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: 11/16/2023 ROUTINE INSPECTION

Violations

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

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; sanitizer concentration

37 In-use utensils properly stored

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 12/13/2023 1ST RE-INSPECTION

Violations

16 Proper cooling procedures

Inspection Date: 01/11/2024 1ST RE-INSPECTION

Violations

30 Proper thawing methods used

Inspection Date: 05/21/2024 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; sanitizer concentration

42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 07/10/2024 PRE OPERATIONAL

Violations

Facility**Address****MISO FRESH ASIAN****4750 N DIVISION ST 2136**

Inspection Date: 03/13/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 08/21/2023 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 01/31/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 10/17/2024 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored

MISSION FOOD MART**1905 E MISSION AVE**

Inspection Date: 03/29/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 31 Food properly labeled; proper date marking
- 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: 04/16/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking

Inspection Date: 05/14/2024 1ST RE-INSPECTION

Violations

MITCHELL'S**116 W 1ST ST**

Inspection Date: 11/07/2022 1ST RE-INSPECTION

Violations

Inspection Date: 03/17/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 08/18/2023 ROUTINE INSPECTION

Violations

Inspection Date: 03/06/2024 ROUTINE INSPECTION

Violations

Inspection Date: 08/19/2024 ROUTINE INSPECTION

Violations

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

Mixed Plate Food Truck**808 W Main ST 106**

Inspection Date: 06/13/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/07/2024 ROUTINE INSPECTION

Violations

Facility
MIZUNA

Address
214 N HOWARD ST

Inspection Date: 12/15/2022 ROUTINE INSPECTION

Violations

- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 06/21/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

Inspection Date: 11/15/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/26/2024 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

MOD Pizza - Airway Heights

9746 W Hwy 2 101

Inspection Date: 02/01/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/24/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 02/08/2024 ROUTINE INSPECTION

Violations

Inspection Date: 08/05/2024 ROUTINE INSPECTION

Violations

MOD PIZZA

707 W MAIN AVE A-12

Inspection Date: 05/22/2023 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 12/12/2023 ROUTINE INSPECTION

Violations

Inspection Date: 05/14/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 10/22/2024 ROUTINE INSPECTION

Violations

Facility**Address****MOD PIZZA****3104 E PALOUSE HWY A**

Inspection Date: 11/14/2022 ROUTINE INSPECTION
Violations

Inspection Date: 04/24/2023 ROUTINE INSPECTION
Violations

Inspection Date: 10/10/2023 ROUTINE INSPECTION
Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 03/26/2024 ROUTINE INSPECTION
Violations

Inspection Date: 09/17/2024 ROUTINE INSPECTION
Violations

MOD Pizza**9405 N Newport HWY**

Inspection Date: 01/05/2023 ROUTINE INSPECTION
Violations

25 Toxic substances properly identified, stored, used

Inspection Date: 07/19/2023 ROUTINE INSPECTION
Violations

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

Inspection Date: 01/22/2024 ROUTINE INSPECTION
Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 07/25/2024 ROUTINE INSPECTION
Violations

06 Adequate handwashing facilities

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

MOD Pizza**2503 W Wellesley AVE**

Inspection Date: 01/28/2023 ROUTINE INSPECTION
Violations

Inspection Date: 07/26/2023 ROUTINE INSPECTION
Violations

Inspection Date: 01/23/2024 ROUTINE INSPECTION
Violations

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

Inspection Date: 07/18/2024 ROUTINE INSPECTION
Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

MOEZY INN TAVERN**2723 N MONROE ST**

Inspection Date: 11/15/2023 ROUTINE INSPECTION
Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

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

Facility**Address****Mole****1335 W Summit PKY**

Inspection Date: 01/30/2023 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 08/28/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 25 Toxic substances properly identified, stored, used
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 37 In-use utensils properly stored

Inspection Date: 05/16/2024 ROUTINE INSPECTION

Violations

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

Mole**1336 W Summit PKY**

Inspection Date: 10/21/2023 ROUTINE INSPECTION

Violations

MOLLY'S FAMILY RESTAURANT**224 S LINCOLN ST**

Inspection Date: 11/22/2022 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 02/28/2023 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

Inspection Date: 09/11/2023 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
- 32 Insects, rodents, animals not present; entrance controlled
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 10/10/2023 1ST RE-INSPECTION

Violations

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

Inspection Date: 02/14/2024 ROUTINE INSPECTION

Violations

Inspection Date: 07/31/2024 ROUTINE INSPECTION

Violations

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

MONGOLIAN BBQ**15416 E SPRAGUE AVE**

Inspection Date: 04/11/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/17/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 05/23/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 10/22/2024 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 25 Toxic substances properly identified, stored, used
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Facility**Address****Mongolian Fry****10414 W Highway 2 1 & 2**

Inspection Date: 03/21/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 09/13/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

40 Food and nonfood surfaces properly used and constructed; cleanable

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 03/21/2024 ROUTINE INSPECTION

Violations

Inspection Date: 09/11/2024 ROUTINE INSPECTION

Violations

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

06 Adequate handwashing facilities

MONKEY BAR (THE)**10605 E SPRAGUE AVE**

Inspection Date: 12/05/2022 ROUTINE INSPECTION

Violations

Inspection Date: 10/19/2023 ROUTINE INSPECTION

Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Monroe Food Mart**2202 N MONROE ST**

Inspection Date: 06/30/2023 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 time/temperature control for safe

26 Compliance with valid permit; operating and risk control plans, and required written procedures

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 08/08/2023 1ST RE-INSPECTION

Violations

Inspection Date: 10/24/2024 ROUTINE INSPECTION

Violations

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

25 Toxic substances properly identified, stored, used

Monroe Market**9000 W AIRPORT DR**

Inspection Date: 09/25/2023 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Mont Lamm Events**7501 W Enoch**

Inspection Date: 11/04/2023 ROUTINE INSPECTION

Violations

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

MOON'S MONGOLIAN GRILL & BAR**6429 N DIVISION ST**

Inspection Date: 04/19/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

26 Compliance with valid permit; operating and risk control plans, and required written procedures

43 Non food-contact surfaces maintained and clean

Inspection Date: 09/20/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

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: 06/25/2024 ROUTINE INSPECTION

Violations

34 Wiping cloths properly used, stored; sanitizer concentration

Facility
MOOTSYS'S

Address
406 W SPRAGUE AVE

Inspection Date: 08/08/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/07/2023 1ST RE-INSPECTION

Violations

- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/15/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 09/20/2023 2ND RE-INSPECTION

Violations

Inspection Date: 10/20/2023 FOLLOW-UP INSPECTION

Violations

Inspection Date: 07/23/2024 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

MORNING BREW

715 E SR 902

Inspection Date: 06/12/2023 ROUTINE INSPECTION

Violations

Inspection Date: 03/13/2024 ROUTINE INSPECTION

Violations

MORTY'S TAP & GRILLE

5517 S REGAL ST

Inspection Date: 02/06/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 03/07/2023 1ST RE-INSPECTION

Violations

Inspection Date: 07/24/2023 ROUTINE INSPECTION

Violations

- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 06/04/2024 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

MR. J'S TAKE AND BAKE PIZZA, INC.

3516 N MARKET ST

Inspection Date: 11/22/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
 - 06 Adequate handwashing facilities
 - 26 Compliance with valid permit; operating and risk control plans, and required written procedures
 - 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
-

Facility**Address****MR. WOK****9222 N Newport HWY C**

Inspection Date: 11/16/2022 ROUTINE INSPECTION

Violations

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

Inspection Date: 05/31/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

30 Proper thawing methods used

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

Inspection Date: 01/18/2024 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

Inspection Date: 10/02/2024 ROUTINE INSPECTION

Violations

Mrs. Cavanaugh's Chocolates and Ice Cream**513 E Hastings RD B**

Inspection Date: 05/05/2023 ROUTINE INSPECTION

Violations

Mrs. Donna's Jamaican Food Truck**221 W 1st AVE**

Inspection Date: 08/16/2024 PRE OPERATIONAL

Violations

Inspection Date: 10/09/2024 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

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)

22 Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe

37 In-use utensils properly stored

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Mt. Spokane 2000 - Lodge 1**29500 N MT SPOKANE PARK DR**

Inspection Date: 03/08/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/07/2024 ROUTINE INSPECTION

Violations

Mt. Spokane 2000 - Lodge 2**29500 N MT SPOKANE PARK DR**

Inspection Date: 03/08/2023 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

Inspection Date: 03/30/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/07/2024 ROUTINE INSPECTION

Violations

MT. SPOKANE WILDCATS CONCESSION**6015 E MT SPOKANE PARK DR**

Inspection Date: 10/19/2023 ROUTINE INSPECTION

Violations

MUDSLINGERS OF SPOKANE - NORTH**7015 N ARGONNE RD**

Inspection Date: 09/12/2023 ROUTINE INSPECTION

Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

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

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

Facility**Address****MUDSLINGERS OF SPOKANE****23 N FREYA ST**

Inspection Date: 01/18/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 02/08/2024 ROUTINE INSPECTION
 Violations

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

Muggies Coffee Co**1717 W GARLAND AVE**

Inspection Date: 08/24/2023 ROUTINE INSPECTION
 Violations

06 Adequate handwashing facilities
 25 Toxic substances properly identified, stored, used
 26 Compliance with valid permit; operating and risk control plans, and required written procedures
 37 In-use utensils properly stored

MUKOGAWA FT. WRIGHT INSTITUTE**4320 W Owens Ridge RD**

Inspection Date: 11/02/2022 ROUTINE INSPECTION
 Violations

Inspection Date: 05/16/2023 ROUTINE INSPECTION
 Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 10/31/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 10/09/2024 ROUTINE INSPECTION
 Violations

Multicare Valley Hospital**12606 E Mission AVE**

Inspection Date: 03/15/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 04/03/2024 ROUTINE INSPECTION
 Violations

Facility
MUSTARD SEED Restaurants of Spokane

Address
4750 N DIVISION ST 1002

Inspection Date: 11/17/2022 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
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking
- 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
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 12/08/2022 EDUCATIONAL VISIT

Violations

Inspection Date: 12/15/2022 1ST RE-INSPECTION

Violations

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

Inspection Date: 05/22/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 09/27/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/24/2024 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
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 10/03/2024 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

My Fresh Basket LLC

1030 W Summit PKY

Inspection Date: 01/20/2023 ROUTINE INSPECTION

Violations

Inspection Date: 08/15/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/23/2024 ROUTINE INSPECTION

Violations

Inspection Date: 08/29/2024 ROUTINE INSPECTION

Violations

MY PLACE BAR AND GRILL

6520 E TRENT AVE

Inspection Date: 12/15/2022 ROUTINE INSPECTION

Violations

Inspection Date: 12/12/2023 ROUTINE INSPECTION

Violations

Facility**MY PLACE HOTEL****Address****16106 E INDIANA AVE**

Inspection Date: 01/06/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 02/02/2024 ROUTINE INSPECTION
 Violations

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

Natural 20 Brewing Co**13216 E Sprague AVE**

Inspection Date: 04/27/2023 ROUTINE INSPECTION
 Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Natural 20 Brewing Co**1303 N Washington ST B**

Inspection Date: 09/13/2023 ROUTINE INSPECTION
 Violations

02 Food worker cards current for all food workers; new food workers trained
 26 Compliance with valid permit; operating and risk control plans, and required written procedures
 31 Food properly labeled; proper date marking
 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Natural Grocers by Vitamin Cottage**4603 N DIVISION**

Inspection Date: 04/19/2023 ROUTINE INSPECTION
 Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 10/22/2024 ROUTINE INSPECTION
 Violations

NATURAL GROCERS**2512 E 29TH AVE**

Inspection Date: 06/08/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 06/11/2024 ROUTINE INSPECTION
 Violations

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

NEATO BURRITO**827 W 1ST AVE**

Inspection Date: 11/07/2022 ROUTINE INSPECTION
 Violations

Inspection Date: 05/17/2023 ROUTINE INSPECTION
 Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 12/18/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 05/23/2024 ROUTINE INSPECTION
 Violations

06 Adequate handwashing facilities
 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 11/01/2024 ROUTINE INSPECTION
 Violations

NECTAR WINE AND BEER**1331 W SUMMIT PKY**

Inspection Date: 10/19/2023 ROUTINE INSPECTION
 Violations

06 Adequate handwashing facilities
 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/29/2024 ROUTINE INSPECTION
 Violations

Facility**Address****NEIGHBORHOOD GROCERY'S****3404 E EUCLID AVE**

Inspection Date: 05/31/2023 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 08/06/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 37 In-use utensils properly stored

Neon Moon**5028 N Market ST**

Inspection Date: 12/19/2022 PRE OPERATIONAL

Violations

Inspection Date: 01/18/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/27/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Nevada Bridgeport Quik Stop**3219 N NEVADA ST**

Inspection Date: 04/05/2023 ROUTINE INSPECTION

Violations

Inspection Date: 03/06/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

NEVADA STREET BREWS**4519 N NEVADA ST**

Inspection Date: 07/26/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 37 In-use utensils properly stored

New Leaf Cafe**930 N Monroe ST**

Inspection Date: 02/23/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 07/18/2024 ROUTINE INSPECTION

Violations

New Leaf Cafe**906 W Main AVE**

Inspection Date: 06/15/2023 ROUTINE INSPECTION

Violations

Inspection Date: 05/14/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 32 Insects, rodents, animals not present; entrance controlled

Facility**Address****New Leaf Kitchen****3104 W Whistalks WY**

Inspection Date: 11/14/2022 ROUTINE INSPECTION
 Violations

Inspection Date: 11/29/2023 ROUTINE INSPECTION
 Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

New Love Coffee**1212 W Francis AVE**

Inspection Date: 04/25/2023 ROUTINE INSPECTION
 Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures
 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 08/26/2024 ROUTINE INSPECTION
 Violations

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

New Love Coffee**21802 E Indiana AVE 102**

Inspection Date: 05/01/2023 ROUTINE INSPECTION
 Violations

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

Inspection Date: 05/24/2024 ROUTINE INSPECTION
 Violations

New Love Coffee**1102 W Summit PKY 102**

Inspection Date: 04/11/2023 PRE OPERATIONAL
 Violations

Inspection Date: 05/11/2023 ROUTINE INSPECTION
 Violations

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

Inspection Date: 09/24/2024 ROUTINE INSPECTION
 Violations

New World Nails Lounge & Spa**12909 E Sprague AVE**

Inspection Date: 05/17/2024 PRE OPERATIONAL
 Violations

NEWMAN LAKE FOOD STORE**25105 E TRENT**

Inspection Date: 11/14/2022 1ST RE-INSPECTION
 Violations

Inspection Date: 12/19/2023 ROUTINE INSPECTION
 Violations

25 Toxic substances properly identified, stored, used
 40 Food and nonfood surfaces properly used and constructed; cleanable

Newman's Pour and Pies**24921 E Trent AVE**

Inspection Date: 12/19/2023 ROUTINE INSPECTION
 Violations

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

Facility**Address****NewTech Bistro****4141 N REGAL ST**

Inspection Date: 04/26/2023 ROUTINE INSPECTION

Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 10/26/2023 ROUTINE INSPECTION

Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 05/31/2024 ROUTINE INSPECTION

Violations

33 Potential food contamination prevented during delivery, preparation, storage, display**NGA EMPIRE FOODS****5434 N NEVADA ST**

Inspection Date: 04/04/2023 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities
29 Adequate equipment for temperature control
31 Food properly labeled; proper date marking
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: 11/16/2023 SITE VISIT

Violations

Inspection Date: 12/18/2023 PRE OPERATIONAL

Violations

Inspection Date: 04/10/2024 ROUTINE INSPECTION

Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures
34 Wiping cloths properly used, stored; sanitizer concentration

NGA ENTERPRISE LLC (HAYFORD FOOD MART)**1305 S HAYFORD RD**

Inspection Date: 04/18/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 04/27/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 02/13/2024 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
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

Night Owl Hospitality LLC**223 N Division**

Inspection Date: 08/31/2023 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities
26 Compliance with valid permit; operating and risk control plans, and required written procedures
33 Potential food contamination prevented during delivery, preparation, storage, display
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/11/2024 ROUTINE INSPECTION

Violations

02 Food worker cards current for all food workers; new food workers trained**NINE MILE STORE****12602 N NINE MILE FALLS RD**

Inspection Date: 07/13/2023 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 valid permit; operating and risk control plans, and required written procedures

Inspection Date: 06/18/2024 ROUTINE INSPECTION

Violations

Facility**No Drought Brewing**Inspection Date: 07/11/2023 ROUTINE INSPECTION
Violations**Address****10604 E 16th AVE****NO-LI BREWHOUSE, LLC****1003 E TRENT AVE 170**Inspection Date: 04/27/2023 ROUTINE INSPECTION
ViolationsInspection Date: 10/02/2023 ROUTINE INSPECTION
ViolationsInspection Date: 04/04/2024 ROUTINE INSPECTION
Violations

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

Inspection Date: 10/02/2024 ROUTINE INSPECTION
Violations14 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)**NOM NOM #10****1503 E ILLINOIS AVE**Inspection Date: 08/08/2023 ROUTINE INSPECTION
Violations

06 Adequate handwashing facilities

NOM NOM #11**22304 E APPLEWAY AVE**Inspection Date: 03/31/2023 ROUTINE INSPECTION
Violations

06 Adequate handwashing facilities

Inspection Date: 01/08/2024 ROUTINE INSPECTION
Violations

43 Non food-contact surfaces maintained and clean

NOM NOM #13**2820 E 57TH AVE**Inspection Date: 05/23/2023 ROUTINE INSPECTION
Violations

25 Toxic substances properly identified, stored, used

NOM NOM #15**8215 E TRENT AVE**Inspection Date: 05/30/2023 ROUTINE INSPECTION
ViolationsInspection Date: 06/04/2024 ROUTINE INSPECTION
Violations**NOM NOM #24****6607 N NINE MILE RD**Inspection Date: 04/18/2023 ROUTINE INSPECTION
Violations

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

Inspection Date: 04/24/2024 ROUTINE INSPECTION
Violations**NOM NOM #25****15019 E TRENT AVE**Inspection Date: 07/17/2023 ROUTINE INSPECTION
Violations

43 Non food-contact surfaces maintained and clean

Inspection Date: 05/16/2024 ROUTINE INSPECTION
Violations

25 Toxic substances properly identified, stored, used

Facility**Address****NOM NOM #27****2103 W NORTHWEST BLVD**

Inspection Date: 01/24/2023 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

NOM NOM #28**711 W HASTINGS**

Inspection Date: 02/28/2023 ROUTINE INSPECTION

Violations

Inspection Date: 01/22/2024 ROUTINE INSPECTION

Violations

NOM NOM #29**15504 E 4TH AVE**

Inspection Date: 08/14/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 07/02/2024 ROUTINE INSPECTION

Violations

NOM NOM #2**1023 S Maple ST**

Inspection Date: 08/29/2023 ROUTINE INSPECTION

Violations

Inspection Date: 08/07/2024 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

NOM NOM #34**1418 S GARFIELD RD**

Inspection Date: 04/11/2023 ROUTINE INSPECTION

Violations

Inspection Date: 03/06/2024 ROUTINE INSPECTION

Violations

NOM NOM #35**909 N DIVISION ST**

Inspection Date: 02/10/2023 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

Inspection Date: 01/08/2024 ROUTINE INSPECTION

Violations

- 46 Toilet facilities properly constructed, supplied, cleaned
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

NOM NOM #36**2005 N HAMILTON ST**

Inspection Date: 06/08/2023 ROUTINE INSPECTION

Violations

NOM NOM #37**2020 W FRANCIS**

Inspection Date: 01/06/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 01/05/2024 ROUTINE INSPECTION

Violations

Facility**Address****Nom Nom #39****8926 E Bigelow Gulch RD**Inspection Date: 09/14/2023 PRE OPERATIONAL
ViolationsInspection Date: 09/18/2023 PRE OPERATIONAL
ViolationsInspection Date: 10/16/2023 EDUCATIONAL VISIT
ViolationsInspection Date: 10/25/2023 ROUTINE INSPECTION
ViolationsInspection Date: 03/04/2024 ROUTINE INSPECTION
Violations

NOM NOM #4**1023 W WELLESLEY AVE**Inspection Date: 02/10/2023 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: 01/25/2024 ROUTINE INSPECTION
Violations

NOM NOM #5**7902 N DIVISION ST**Inspection Date: 03/21/2023 ROUTINE INSPECTION
ViolationsInspection Date: 01/30/2024 ROUTINE INSPECTION
Violations

Nom Nom #62120**4017 S CHENEY SPOKANE RD**Inspection Date: 04/21/2023 ROUTINE INSPECTION
ViolationsInspection Date: 02/23/2024 ROUTINE INSPECTION
Violations

NOM NOM #7**10708 E SPRAGUE AVE**Inspection Date: 07/17/2023 ROUTINE INSPECTION
Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

NOM NOM**15504 E 4th AVE**Inspection Date: 06/24/2023 ROUTINE INSPECTION
ViolationsInspection Date: 06/29/2024 ROUTINE INSPECTION
Violations

Facility**Address****Noodle Express Airway Heights****10408 US-2 1**

Inspection Date: 02/08/2023 ROUTINE INSPECTION

Violations

37 In-use utensils properly stored

Inspection Date: 07/13/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/01/2024 ROUTINE INSPECTION

Violations

Inspection Date: 07/22/2024 ROUTINE INSPECTION

Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

NOODLE EXPRESS SPOKANE #1, LLC**707 N SULLIVAN RD**

Inspection Date: 01/18/2023 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 time/temperature control for safe
 33 Potential food contamination prevented during delivery, preparation, storage, display
 37 In-use utensils properly stored

Inspection Date: 02/15/2023 1ST RE-INSPECTION

Violations

Inspection Date: 08/21/2023 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

Inspection Date: 01/30/2024 ROUTINE INSPECTION

Violations

Inspection Date: 08/14/2024 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

NOODLE EXPRESS SPOKANE #2, LLC**7514 N DIVISION ST**

Inspection Date: 02/28/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 07/31/2023 ROUTINE INSPECTION

Violations

Inspection Date: 01/30/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 08/08/2024 ROUTINE INSPECTION

Violations

02 Food worker cards current for all food workers; new food workers trained
 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility**Address****NORDSTROM CAFÉ****828 W MAIN AVE**

Inspection Date: 11/21/2022 1ST RE-INSPECTION

Violations

Inspection Date: 04/18/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 12/28/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
 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 valid permit; operating and risk control plans, and required written procedures
 30 Proper thawing methods used

Inspection Date: 05/21/2024 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

NORDSTROM ESPRESSO BAR**828 W MAIN AVE**

Inspection Date: 04/18/2023 ROUTINE INSPECTION

Violations

31 Food properly labeled; proper date marking

Inspection Date: 05/21/2024 ROUTINE INSPECTION

Violations

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

NORTH BOWL**125 W SINTO AVE**

Inspection Date: 05/23/2023 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 valid permit; operating and risk control plans, and required written procedures

Inspection Date: 10/25/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/25/2024 ROUTINE INSPECTION

Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/23/2024 ROUTINE INSPECTION

Violations

11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

North Hill on Garland**706 W Garland ST B**

Inspection Date: 06/13/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 26 Compliance with valid permit; operating and risk control plans, and required written procedures
 31 Food properly labeled; proper date marking
 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/19/2023 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

Inspection Date: 06/25/2024 ROUTINE INSPECTION

Violations

NORTH SPOKANE GROCERY OUTLET**7810 N DIVISION ST**

Inspection Date: 02/13/2023 ROUTINE INSPECTION

Violations

43 Non food-contact surfaces maintained and clean

Inspection Date: 01/22/2024 ROUTINE INSPECTION

Violations

Facility**Address****Northbound****415 W Hastings RD**

Inspection Date: 03/13/2024 PRE OPERATIONAL
Violations

Inspection Date: 04/23/2024 ROUTINE INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

NORTHSIDE ESPRESSO**12706 N MARKET**

Inspection Date: 09/26/2023 ROUTINE INSPECTION
Violations

02 Food worker cards current for all food workers; new food workers trained
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 11/01/2024 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; sanitizer concentration
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

NorthStar Taps**1818 2nd ST**

Inspection Date: 07/14/2023 ROUTINE INSPECTION
Violations

Inspection Date: 02/01/2024 ROUTINE INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

NORTHTOWN 12**4750 N DIVISION ST**

Inspection Date: 03/16/2023 ROUTINE INSPECTION
Violations

Inspection Date: 01/31/2024 ROUTINE INSPECTION
Violations

NORTHWEST FOOD MART**5611 N DRISCOLL BLVD**

Inspection Date: 03/08/2023 ROUTINE INSPECTION
Violations

17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
26 Compliance with valid permit; operating and risk control plans, and required written procedures
33 Potential food contamination prevented during delivery, preparation, storage, display
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 04/06/2023 1ST RE-INSPECTION
Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 04/24/2024 ROUTINE INSPECTION
Violations

06 Adequate handwashing facilities

NORTHWEST PIZZA COMPANY**10604 E 16TH ST**

Inspection Date: 08/10/2023 ROUTINE INSPECTION
Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

NOTHING BUNDT CAKES**2525 E 29TH AVE 1B**

Inspection Date: 05/15/2023 ROUTINE INSPECTION
Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 03/28/2024 ROUTINE INSPECTION
Violations

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

Facility**Nothing Bundt Cakes****Address****9706 N Newport HWY**

Inspection Date: 01/31/2024 PRE OPERATIONAL

Violations

Inspection Date: 03/07/2024 ROUTINE INSPECTION

Violations

- 38 Utensils, equipment, linens properly stored, used, handled
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Nudo Ramen House**9602 N Newport HWY B**

Inspection Date: 01/27/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish

Inspection Date: 07/05/2023 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
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 08/02/2023 1ST RE-INSPECTION

Violations

Inspection Date: 08/09/2023 ROUTINE INSPECTION

Violations

Inspection Date: 01/30/2024 ROUTINE INSPECTION

Violations

- 09 Proper washing of fruits and vegetables
- 30 Proper thawing methods used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 08/20/2024 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)
- 26 Compliance with valid permit; operating and risk control plans, and required written 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

Facility**Address****NUDO RESTAURANT LLC****818 W SPRAGUE AVE**

Inspection Date: 10/31/2022 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored

Inspection Date: 03/14/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 06/20/2023 SITE VISIT

Violations

Inspection Date: 09/27/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 03/12/2024 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: 09/19/2024 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)
- 30 Proper thawing methods used
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 10/17/2024 1ST RE-INSPECTION

Violations

- 45 Sewage, wastewater properly disposed

NYNE BAR & BISTRO**232 W SPRAGUE AVE**

Inspection Date: 11/22/2022 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: 10/04/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 10/16/2024 ROUTINE INSPECTION

Violations

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

Odessa European Foods and Deli**11415 E TRENT AVE**

Inspection Date: 11/01/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Facility**Address****O'DOHERTY'S IRISH GRILLE****525 W SPOKANE FALLS BLVD**

Inspection Date: 05/16/2023 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 39 Single-use and single-service articles properly stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/26/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 03/20/2024 ROUTINE INSPECTION

Violations

- 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; proper date marking
- 32 Insects, rodents, animals not present; entrance controlled
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 09/25/2024 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)
- 25 Toxic substances properly identified, stored, used
- 31 Food properly labeled; proper date marking
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/24/2024 1ST RE-INSPECTION

Violations

OFF REGAL LOUNGE LLC**3001 S MOUNT VERNON ST #101**

Inspection Date: 05/30/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 02/28/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

OLD EUROPEAN**7640 N DIVISION ST**

Inspection Date: 02/13/2023 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 08/24/2023 ROUTINE INSPECTION

Violations

- 15 Proper preparation of raw shell eggs

Inspection Date: 06/24/2024 ROUTINE INSPECTION

Violations

- 23 Proper Consumer Advisory posted for raw or undercooked foods

Facility**Address****OLD MILL TAVERN****3405 N ARGONNE RD**

Inspection Date: 10/04/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 11/01/2023 1ST RE-INSPECTION

Violations

Inspection Date: 10/30/2024 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

OLD SPAGHETTI FACTORY OF SPOKANE**152 S MONROE ST**

Inspection Date: 05/22/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 12/04/2023 ROUTINE INSPECTION

Violations

Inspection Date: 05/21/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 10/17/2024 ROUTINE INSPECTION

Violations

On the Hook Fish and Chips**15215 E Marietta AVE**

Inspection Date: 10/26/2023 ROUTINE INSPECTION

Violations

Inspection Date: 11/22/2023 ROUTINE INSPECTION

Violations

On The Run Gas & Groceries**3021 E WELLESLEY AVE**

Inspection Date: 03/20/2023 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

Inspection Date: 03/21/2024 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

One Night Stand BBQ**1220 W Francis AVE**

Inspection Date: 09/30/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 10/06/2024 ROUTINE INSPECTION

Violations

Facility**One Tree Cider House****Address****111 S Madison ST**

Inspection Date: 12/02/2022 ROUTINE INSPECTION

Violations

Inspection Date: 06/30/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 27 Compliance with variance; specialized processes; HACCP plan
- 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
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 11/03/2023 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo

Inspection Date: 06/27/2024 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

ONION (THE)**302 W RIVERSIDE AVE**

Inspection Date: 03/08/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 11/30/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 05/22/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 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

Inspection Date: 10/23/2024 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 30 Proper thawing methods used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

ONION (THE)**7522 N DIVISION ST**

Inspection Date: 05/26/2023 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 06 Adequate handwashing facilities

Inspection Date: 10/02/2023 ROUTINE INSPECTION

Violations

Inspection Date: 03/26/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 10/29/2024 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility**ORCHARD CREST RETIREMENT COMMUNITY****Address****222 S EVERGREEN RD**

Inspection Date: 12/02/2022 ROUTINE INSPECTION
Violations

Inspection Date: 12/04/2023 ROUTINE INSPECTION
Violations

25 Toxic substances properly identified, stored, used

Inspection Date: 05/14/2024 ROUTINE INSPECTION
Violations

ORIENTAL MARKET**3919 E TRENT AVE**

Inspection Date: 12/21/2022 ROUTINE INSPECTION
Violations

Inspection Date: 10/20/2023 ROUTINE INSPECTION
Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 10/01/2024 ROUTINE INSPECTION
Violations

Otis Joe's Espresso**10013 W CHARLES RD**

Inspection Date: 12/07/2022 ROUTINE INSPECTION
Violations

Inspection Date: 06/01/2023 ROUTINE INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

06 Adequate handwashing facilities

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

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 11/14/2023 ROUTINE INSPECTION
Violations

11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo

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

Inspection Date: 06/18/2024 ROUTINE INSPECTION
Violations

Facility**Address****OTORI SUSHI****829 E Boone AVE B**

Inspection Date: 11/16/2022 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)
- 22 Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking

Inspection Date: 12/14/2022 1ST RE-INSPECTION

Violations

Inspection Date: 06/07/2023 ROUTINE INSPECTION

Violations

Inspection Date: 11/30/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 30 Proper thawing methods used
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 09/26/2024 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Ottimo Sandwich Shoppe**912 E Francis AVE**

Inspection Date: 05/09/2024 PRE OPERATIONAL

Violations

Inspection Date: 08/05/2024 ROUTINE INSPECTION

Violations

- 31 Food properly labeled; proper date marking

OUR THAI HOUSE**1415 N HAMILTON ST**

Inspection Date: 02/22/2023 ROUTINE INSPECTION

Violations

- 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: 09/07/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 25 Toxic substances properly identified, stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 07/11/2024 ROUTINE INSPECTION

Violations

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

Facility**Address****Outback Steakhouse Bonfish Grill****4750 N DIVISION ST**

Inspection Date: 10/31/2022 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 05/25/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 09/28/2023 ROUTINE INSPECTION

Violations

- 49 Adequate ventilation, lighting; designated areas used

Inspection Date: 03/06/2024 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
- 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
- 37 In-use utensils properly stored

Inspection Date: 03/28/2024 1ST RE-INSPECTION

Violations

Inspection Date: 10/10/2024 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

OUTBACK STEAKHOUSE**14746 E INDIANA AVE**

Inspection Date: 02/15/2023 ROUTINE INSPECTION

Violations

Inspection Date: 08/03/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 04/01/2024 ROUTINE INSPECTION

Violations

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

Outlaw BBQ & Cater Market**4427 W Wellesley**

Inspection Date: 06/15/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 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)
- 25 Toxic substances properly identified, stored, used

Inspection Date: 06/16/2023 SITE VISIT

Violations

Inspection Date: 07/14/2023 1ST RE-INSPECTION

Violations

Inspection Date: 12/05/2023 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 07/02/2024 ROUTINE INSPECTION

Violations

Facility**Address****Outlaw BBQ & Cater Market****4427 W Wellesley AVE**

Inspection Date: 12/08/2022 ROUTINE INSPECTION
Violations

Inspection Date: 06/15/2023 ROUTINE INSPECTION
Violations

Inspection Date: 08/16/2024 ROUTINE INSPECTION
Violations

Outlaw BBQ Express**3920 E 57th**

Inspection Date: 01/31/2023 ROUTINE INSPECTION
Violations

Inspection Date: 07/10/2023 ROUTINE INSPECTION
Violations

Inspection Date: 05/16/2024 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; sanitizer concentration

Outlaw BBQ**1318 W 1st AVE**

Inspection Date: 02/05/2024 PRE OPERATIONAL
Violations

Inspection Date: 03/13/2024 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 09/12/2024 ROUTINE INSPECTION
Violations

Outlaw Kitchen and Catering**415 S Dishman-Mica RD**

Inspection Date: 12/01/2022 ROUTINE INSPECTION
Violations

Inspection Date: 05/09/2023 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: 12/27/2023 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 06/05/2024 ROUTINE INSPECTION
Violations

Outsider LLC**908 N Howard ST 102**

Inspection Date: 06/22/2023 ROUTINE INSPECTION
Violations

Inspection Date: 12/13/2023 ROUTINE INSPECTION
Violations
01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 07/11/2024 ROUTINE INSPECTION
Violations
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility**Address****Outwest Wines & Ciders****1194 W SUMMIT PKY**

Inspection Date: 11/18/2022 ROUTINE INSPECTION
Violations

Inspection Date: 09/08/2023 ROUTINE INSPECTION
Violations

OVERBLUFF CELLARS**304 W PACIFIC AVE**

Inspection Date: 12/13/2022 ROUTINE INSPECTION
Violations

Inspection Date: 10/04/2023 ROUTINE INSPECTION
Violations

Inspection Date: 03/14/2024 ROUTINE INSPECTION
Violations

OXFORD SUITES**15015 E INDIANA AVE**

Inspection Date: 04/11/2023 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 31 Food properly labeled; proper date marking

Inspection Date: 10/03/2023 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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

Inspection Date: 01/31/2024 ROUTINE INSPECTION
Violations

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

Inspection Date: 07/30/2024 ROUTINE INSPECTION
Violations

OXFORD SUITES**115 W NORTH RIVER DR**

Inspection Date: 10/20/2023 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used

Inspection Date: 09/05/2024 ROUTINE INSPECTION
Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility**Address****P.F. CHANG'S CHINA BISTRO****801 W MAIN AVE**

Inspection Date: 01/26/2023 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)

Inspection Date: 09/21/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 02/26/2024 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)
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 43 Non food-contact surfaces maintained and clean
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 03/25/2024 1ST RE-INSPECTION

Violations

Inspection Date: 09/13/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

P.M. JACOY'S**402 W SPRAGUE AVE**

Inspection Date: 01/23/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 01/30/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated

PACIFIC PIZZA**2001 W Pacific**

Inspection Date: 11/02/2022 ROUTINE INSPECTION

Violations

- 32 Insects, rodents, animals not present; entrance controlled
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/02/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 09 Proper washing of fruits and vegetables
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 10/24/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 04 Hands washed as required
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 04/03/2024 ROUTINE INSPECTION

Violations

Inspection Date: 09/26/2024 1ST RE-INSPECTION

Violations

Pacific to Palouse NW Wine Bar**1020 S Perry ST**

Inspection Date: 05/03/2024 PRE OPERATIONAL

Violations

Inspection Date: 06/05/2024 ROUTINE INSPECTION

Violations

- 30 Proper thawing methods used

Inspection Date: 06/10/2024 SITE VISIT

Violations

Facility**Address****PACKER'S ZIP'S****2917 S REGAL ST**

Inspection Date: 12/13/2022 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: 09/25/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 08/06/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Pad Thai Cuisine**2526 E 29TH AVE**

Inspection Date: 12/13/2022 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 05/17/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking

Inspection Date: 11/16/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored

Inspection Date: 06/11/2024 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 valid permit; operating and risk control plans, and required written procedures

Palenque Mexican Restaurant**21591 E Country Vista DR**

Inspection Date: 03/09/2023 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
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 08/14/2023 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/11/2023 1ST RE-INSPECTION

Violations

Inspection Date: 02/05/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 08/29/2024 ROUTINE INSPECTION

Violations

Facility**Address****PANDA EXPRESS # 1080****15603 E BROADWAY AVE**

Inspection Date: 05/15/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 09/08/2023 ROUTINE INSPECTION
 Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 05/13/2024 ROUTINE INSPECTION
 Violations

PANDA EXPRESS #1182**9520 N NEWPORT HWY**

Inspection Date: 01/06/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 07/14/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 01/22/2024 ROUTINE INSPECTION
 Violations

Inspection Date: 08/01/2024 ROUTINE INSPECTION
 Violations

PANDA EXPRESS #1423**2502 E 29TH**

Inspection Date: 03/06/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 08/16/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 02/28/2024 ROUTINE INSPECTION
 Violations

18 Proper cooking time and temperature; proper use of non-continuous cooking

Inspection Date: 03/26/2024 1ST RE-INSPECTION
 Violations

Inspection Date: 08/06/2024 ROUTINE INSPECTION
 Violations

PANDA EXPRESS #1495**9119 E MONTGOMERY AVE A**

Inspection Date: 01/11/2023 ROUTINE INSPECTION
 Violations

02 Food worker cards current for all food workers; new food workers trained
 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 07/26/2023 ROUTINE INSPECTION
 Violations

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

Inspection Date: 01/09/2024 ROUTINE INSPECTION
 Violations

02 Food worker cards current for all food workers; new food workers trained
 06 Adequate handwashing facilities
 26 Compliance with valid permit; operating and risk control plans, and required written procedures
 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 07/16/2024 ROUTINE INSPECTION
 Violations

Facility**Address****PANDA EXPRESS #1708****11930 W SUNSET HWY**

Inspection Date: 01/05/2023 ROUTINE INSPECTION
Violations

Inspection Date: 08/08/2023 ROUTINE INSPECTION
Violations

Inspection Date: 03/06/2024 ROUTINE INSPECTION
Violations

Inspection Date: 08/15/2024 ROUTINE INSPECTION
Violations

PANDA EXPRESS #2047**5020 E SPRAGUE AVE**

Inspection Date: 12/21/2022 ROUTINE INSPECTION
Violations

Inspection Date: 06/27/2023 ROUTINE INSPECTION
Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 12/14/2023 ROUTINE INSPECTION
Violations

Inspection Date: 06/25/2024 ROUTINE INSPECTION
Violations

06 Adequate handwashing facilities

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

PANDA EXPRESS #2128**3907 N MARKET ST**

Inspection Date: 12/21/2022 ROUTINE INSPECTION
Violations

Inspection Date: 03/22/2023 ROUTINE INSPECTION
Violations

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

Inspection Date: 10/17/2023 ROUTINE INSPECTION
Violations

09 Proper washing of fruits and vegetables

Inspection Date: 05/08/2024 ROUTINE INSPECTION
Violations

Inspection Date: 10/03/2024 ROUTINE INSPECTION
Violations

Facility**Address****PANDA EXPRESS #2129****4750 N DIVISION ST 2154**

Inspection Date: 02/08/2023 ROUTINE INSPECTION

Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 03/02/2023 1ST RE-INSPECTION

Violations

Inspection Date: 08/22/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/21/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 08/19/2024 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Panda Express #3544**1730 N Division ST**

Inspection Date: 07/07/2023 PRE OPERATIONAL

Violations

Inspection Date: 08/30/2023 SITE VISIT

Violations

Inspection Date: 09/27/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/26/2024 ROUTINE INSPECTION

Violations

Inspection Date: 10/29/2024 ROUTINE INSPECTION

Violations

PANDA EXPRESS #599**808 W MAIN AVE**

Inspection Date: 04/18/2023 ROUTINE INSPECTION

Violations

Inspection Date: 07/18/2023 SITE VISIT

Violations

Inspection Date: 12/12/2023 ROUTINE INSPECTION

Violations

Inspection Date: 04/17/2024 ROUTINE INSPECTION

Violations

Inspection Date: 09/13/2024 ROUTINE INSPECTION

Violations

Facility**Address****PANDA EXPRESS #815****2223 W WELLESLEY AVE**

Inspection Date: 01/28/2023 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

45 Sewage, wastewater properly disposed

Inspection Date: 07/26/2023 ROUTINE INSPECTION

Violations

Inspection Date: 01/23/2024 ROUTINE INSPECTION

Violations

Inspection Date: 07/18/2024 ROUTINE INSPECTION

Violations

PANERA BREAD #1866**15810 E INDIANA AVE**

Inspection Date: 02/13/2023 ROUTINE INSPECTION

Violations

37 In-use utensils properly stored

Inspection Date: 01/12/2024 ROUTINE INSPECTION

Violations

Panera Bread #1958**6550 N Division ST**

Inspection Date: 01/26/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 10/21/2024 ROUTINE INSPECTION

Violations

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

37 In-use utensils properly stored

Pantry Fuel**1960 N Holy Names CT**

Inspection Date: 12/06/2022 ROUTINE INSPECTION

Violations

Inspection Date: 12/28/2023 ROUTINE INSPECTION

Violations

Pantry Fuel**1960 N Holy Names CIR**

Inspection Date: 12/01/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Papa John's Pizza - Store 4695**101 N Argonne RD 5A**

Inspection Date: 04/05/2023 ROUTINE INSPECTION

Violations

Papa John's Pizza**920 W Indiana AVE**

Inspection Date: 06/30/2023 ROUTINE INSPECTION

Violations

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

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 10/22/2024 ROUTINE INSPECTION

Violations

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

34 Wiping cloths properly used, stored; sanitizer concentration

Facility**Address****PAPA MURPHY'S PIZZA TAKE & BAKE****13514 E Sprague**

Inspection Date: 07/03/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 07/15/2024 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

PAPA MURPHY'S PIZZA TAKE & BAKE**9122 E SPRAGUE AVE**

Inspection Date: 01/25/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/02/2024 ROUTINE INSPECTION

Violations

37 In-use utensils properly stored

PAPA MURPHY'S PIZZA TAKE & BAKE**9502 N NEWPORT HWY**

Inspection Date: 09/27/2023 ROUTINE INSPECTION

Violations

Inspection Date: 07/30/2024 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

09 Proper washing of fruits and vegetables

26 Compliance with valid permit; operating and risk control plans, and required written procedures

PAPA MURPHY'S PIZZA**2418 W NORTHWEST BLVD**

Inspection Date: 07/06/2023 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

Inspection Date: 10/23/2024 ROUTINE INSPECTION

Violations

PAPA MURPHY'S TAKE & BAKE PIZZA**2522 E 29TH AVE**

Inspection Date: 11/02/2022 ROUTINE INSPECTION

Violations

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

Inspection Date: 02/21/2023 ROUTINE INSPECTION

Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 03/25/2024 ROUTINE INSPECTION

Violations

PAPA MURPHY'S TAKE & BAKE**12126 N DIVISION ST**

Inspection Date: 01/06/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 01/03/2024 ROUTINE INSPECTION

Violations

PAPA MURPHY'S TAKE 'N' BAKE PIZZA**1808 2ND ST**

Inspection Date: 03/04/2023 ROUTINE INSPECTION

Violations

Inspection Date: 03/20/2024 ROUTINE INSPECTION

Violations

Facility**Address****PAPA MURPHY'S TAKE N BAKE PIZZA****1624 W ROWAN AVE**

Inspection Date: 05/31/2023 ROUTINE INSPECTION
Violations

Inspection Date: 10/08/2024 ROUTINE INSPECTION
Violations

PAPA MURPHY'S**2018 N RUBY ST**

Inspection Date: 03/22/2023 ROUTINE INSPECTION
Violations

Inspection Date: 07/18/2024 ROUTINE INSPECTION
Violations

PAPA MURPHYS**1318 N LIBERTY LAKE RD**

Inspection Date: 01/19/2023 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 valid permit; operating and risk control plans, and required written procedures

Inspection Date: 01/03/2024 ROUTINE INSPECTION
Violations

PAPA MURPHY'S**10258 W SR-2SUITER 1**

Inspection Date: 05/18/2023 ROUTINE INSPECTION
Violations

- 25 Toxic substances properly identified, stored, used

Inspection Date: 04/11/2024 ROUTINE INSPECTION
Violations

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

PAPA MURPHY'S**8901 E TRENT AVE 110**

Inspection Date: 05/18/2023 ROUTINE INSPECTION
Violations

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

Inspection Date: 07/02/2024 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities

PAPA MURPHY'S**1528 E FRANCIS AVE**

Inspection Date: 03/22/2023 ROUTINE INSPECTION
Violations

Inspection Date: 08/19/2024 ROUTINE INSPECTION
Violations

Paper St. Coffee Co.**1307 N Hamilton ST**

Inspection Date: 11/08/2022 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities

Inspection Date: 09/19/2023 ROUTINE INSPECTION
Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/18/2024 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 29 Adequate equipment for temperature control
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Facility**Address****Pappy's Catering & Hot Dogs****1014 N Pines RD 120**

Inspection Date: 07/21/2023 ROUTINE INSPECTION
Violations

Pappy's Catering**1014 N Pines RD 120**

Inspection Date: 02/21/2023 ROUTINE INSPECTION
Violations

Inspection Date: 09/18/2024 ROUTINE INSPECTION
Violations

PAR HAWAII, LLC**1100 S MAIN ST**

Inspection Date: 10/18/2023 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities

PAR HAWAII, LLC**3812 E HIGHLAND RD**

Inspection Date: 09/15/2023 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities

Inspection Date: 11/01/2024 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

PAR HAWAII, LLC**4615 N DIVISION ST**

Inspection Date: 04/19/2023 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 time/temperature control for safe
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

PARADICE ESPRESSO**13112 E SPRAGUE AVE**

Inspection Date: 08/10/2023 ROUTINE INSPECTION
Violations
25 Toxic substances properly identified, stored, used

Inspection Date: 06/21/2024 ROUTINE INSPECTION
Violations

PARK INN TAVERN**103 W 9TH AVE**

Inspection Date: 02/09/2023 ROUTINE INSPECTION
Violations
37 In-use utensils properly stored
43 Non food-contact surfaces maintained and clean

Inspection Date: 07/25/2023 ROUTINE INSPECTION
Violations
01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
15 Proper preparation of raw shell eggs
25 Toxic substances properly identified, stored, used
40 Food and nonfood surfaces properly used and constructed; cleanable
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 01/16/2024 ROUTINE INSPECTION
Violations
01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
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
33 Potential food contamination prevented during delivery, preparation, storage, display
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 02/12/2024 1ST RE-INSPECTION
Violations
01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 08/09/2024 ROUTINE INSPECTION
Violations

Facility**Address****PARK PLACE RETIREMENT COMMUNITY****511 S PARK RD**

Inspection Date: 12/07/2022 ROUTINE INSPECTION
Violations

Inspection Date: 06/22/2023 ROUTINE INSPECTION
Violations

Inspection Date: 11/08/2023 ROUTINE INSPECTION
Violations

Inspection Date: 06/17/2024 ROUTINE INSPECTION
Violations

Parlour**401 W RIVERSIDE AVE 101**

Inspection Date: 09/20/2023 ROUTINE INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 08/29/2024 ROUTINE INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

06 Adequate handwashing facilities

26 Compliance with valid permit; operating and risk control plans, and required written procedures

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

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

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

PARSLEY PRODUCTIONS**17805 N WEST SHORE RD**

Inspection Date: 02/09/2023 ROUTINE INSPECTION
Violations

Inspection Date: 03/19/2024 ROUTINE INSPECTION
Violations

Patara**1507 E Sprague AVE**

Inspection Date: 10/30/2024 PRE OPERATIONAL
Violations

Patron Mexican Restaurant**3029 E 29th AVE**

Inspection Date: 12/12/2023 PRE OPERATIONAL
Violations

Inspection Date: 01/16/2024 ROUTINE INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

06 Adequate handwashing facilities

Inspection Date: 07/18/2024 ROUTINE INSPECTION
Violations

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

25 Toxic substances properly identified, stored, used

Patsy's Pour House**28114 N Newport HWY**

Inspection Date: 07/18/2023 ROUTINE INSPECTION
Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

PATTISON'S NORTH**11309 N MAYFAIR ST**

Inspection Date: 12/22/2023 ROUTINE INSPECTION
Violations

31 Food properly labeled; proper date marking

37 In-use utensils properly stored

Facility**Address****PATTY'S TACOS #1****11420 E Sprague AVE**

Inspection Date: 06/12/2023 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 10/10/2024 1ST RE-INSPECTION

Violations

PATTY'S TACOS #2**2910 E 57th AVE**

Inspection Date: 06/27/2023 ROUTINE INSPECTION

Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 06 Adequate handwashing facilities
- 37 In-use utensils properly stored

Inspection Date: 08/24/2024 ROUTINE INSPECTION

Violations

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

Pavilion Coffee**9921 E TRENT AVE**

Inspection Date: 02/28/2023 ROUTINE INSPECTION

Violations

Inspection Date: 01/30/2024 ROUTINE INSPECTION

Violations

Peace Pie**19 W Main AVE 5**

Inspection Date: 02/09/2023 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 time/temperature control for safe
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 08/08/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 01/30/2024 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 25 Toxic substances properly identified, stored, used

Inspection Date: 09/30/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 19 No room temperature storage; proper use of time as a control, procedures available

Inspection Date: 10/29/2024 1ST RE-INSPECTION

Violations

Facility
PEARL CHINA BUFFET

Address
21 E LINCOLN RD

Inspection Date: 11/09/2022 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
- 13 Food contact surfaces cleaned and sanitized; no cross contamination
- 16 Proper cooling procedures
- 22 Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 32 Insects, rodents, animals not present; entrance controlled
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 36 Proper eating, tasting, drinking, or tobacco use
- 37 In-use utensils properly stored
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 12/07/2022 1ST RE-INSPECTION

Violations

- 09 Proper washing of fruits and vegetables
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
- 49 Adequate ventilation, lighting; designated areas used

Inspection Date: 06/08/2023 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 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
- 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
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 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

Inspection Date: 10/17/2023 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
- 32 Insects, rodents, animals not present; entrance controlled
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 37 In-use utensils properly stored
- 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
- 49 Adequate ventilation, lighting; designated areas used

Inspection Date: 11/17/2023 1ST RE-INSPECTION

Violations

Inspection Date: 03/28/2024 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)
- 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
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 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: 04/24/2024 1ST RE-INSPECTION

Violations

Inspection Date: 08/20/2024 ROUTINE INSPECTION

Violations

Facility	Address
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
14	Raw meats below or away from ready-to-eat food; species separated
32	Insects, rodents, animals not present; entrance controlled
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
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

Peet's Coffee **9000 W AIRPORT DR 401**
 Inspection Date: 10/17/2023 ROUTINE INSPECTION
 Violations
 34 Wiping cloths properly used, stored; sanitizer concentration

Peet's Coffee **9000 W AIRPORT DR 401**
 Inspection Date: 07/12/2023 ROUTINE INSPECTION
 Violations

Peet's Coffee **9000 W Airport DR 401**
 Inspection Date: 07/12/2023 ROUTINE INSPECTION
 Violations
 06 Adequate handwashing facilities

PEKING NORTH, INC. **4120 N DIVISION ST**
 Inspection Date: 04/25/2023 ROUTINE INSPECTION
 Violations
 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
 04 Hands washed as required
 06 Adequate handwashing facilities
 36 Proper eating, tasting, drinking, or tobacco use
 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
 49 Adequate ventilation, lighting; designated areas used

Inspection Date: 10/18/2023 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)
 25 Toxic substances properly identified, stored, used
 32 Insects, rodents, animals not present; entrance controlled
 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
 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: 11/21/2023 1ST RE-INSPECTION
 Violations

Inspection Date: 06/26/2024 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
 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
 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
 49 Adequate ventilation, lighting; designated areas used

Facility**Pentagon Bistro & Martini Bar****Address****1400 N Meadowwood LN**

Inspection Date: 11/01/2022 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 05/23/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures
- 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
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 06/22/2023 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 06/28/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 07/06/2023 2ND RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 16 Proper cooling procedures
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 07/12/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 08/03/2023 FOLLOW-UP INSPECTION

Violations

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

Inspection Date: 11/28/2023 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
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/24/2024 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
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
 - 37 In-use utensils properly stored
 - 43 Non food-contact surfaces maintained and clean
-

Facility**Address****People's Waffle****15 S Howard ST**

Inspection Date: 12/16/2022 ROUTINE INSPECTION

Violations

34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 05/25/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
 02 Food worker cards current for all food workers; new food workers trained
 26 Compliance with valid permit; operating and risk control plans, and required written procedures
 39 Single-use and single-service articles properly stored, used
 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 11/02/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
 19 No room temperature storage; proper use of time as a control, procedures available
 25 Toxic substances properly identified, stored, used
 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 11/29/2023 1ST RE-INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 04/18/2024 ROUTINE INSPECTION

Violations

PEPPER'S**1616 S WINDSOR RD**

Inspection Date: 07/06/2023 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities
 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 12/04/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
 04 Hands washed as required
 06 Adequate handwashing facilities
 25 Toxic substances properly identified, stored, used
 26 Compliance with valid permit; operating and risk control plans, and required written procedures
 34 Wiping cloths properly used, stored; sanitizer concentration
 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 12/19/2023 1ST RE-INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 05/21/2024 ROUTINE INSPECTION

Violations

PERRY STREET BREWING COMPANY**1025 S PERRY ST B**

Inspection Date: 12/14/2022 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: 03/30/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 09/13/2023 ROUTINE INSPECTION

Violations

Inspection Date: 03/28/2024 ROUTINE INSPECTION

Violations

Inspection Date: 10/17/2024 ROUTINE INSPECTION

Violations

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

Facility**Address****PETE & BELLE'S ICE CREAM SHOP****14700 E INDIANA AVE**

Inspection Date: 04/24/2023 ROUTINE INSPECTION

Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 08/06/2024 ROUTINE INSPECTION

Violations

34 Wiping cloths properly used, stored; sanitizer concentration**Pete & Belle's Ice Cream Shoppe****1330 N Argonne RD C**

Inspection Date: 06/12/2023 ROUTINE INSPECTION

Violations

Inspection Date: 09/04/2024 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities**34** Wiping cloths properly used, stored; sanitizer concentration**PETE'S PIZZA****821 E SHARP AVE**

Inspection Date: 04/11/2023 ROUTINE INSPECTION

Violations

Inspection Date: 08/29/2023 ROUTINE INSPECTION

Violations

Inspection Date: 05/14/2024 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities**44** Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 09/03/2024 ROUTINE INSPECTION

Violations

44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr**PETE'S PIZZA****2328 W NORTHWEST BLVD**

Inspection Date: 01/24/2023 ROUTINE INSPECTION

Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 02/02/2023 SITE VISIT

Violations

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

Inspection Date: 07/07/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 01/10/2024 ROUTINE INSPECTION

Violations

Inspection Date: 07/15/2024 ROUTINE INSPECTION

Violations

Petro Stopping Centers - Starbucks**10506 W Aero RD**

Inspection Date: 03/28/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/13/2024 ROUTINE INSPECTION

Violations

04 Hands washed as required**PHILLYCIOUS****5422 N DIVISION ST**

Inspection Date: 07/27/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta**14** Raw meats below or away from ready-to-eat food; species separated**26** Compliance with valid permit; operating and risk control plans, and required written procedures**41** Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility
Phillycious

Address
5320 E Sprague AVE

Inspection Date: 12/05/2022 PRE OPERATIONAL
Violations

Inspection Date: 01/04/2023 ROUTINE INSPECTION
Violations

Inspection Date: 02/06/2024 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; sanitizer concentration

Pho Liberty

23505 E Appleway AVE

Inspection Date: 11/18/2022 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 04/11/2023 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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: 09/26/2023 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 25 Toxic substances properly identified, stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 04/09/2024 ROUTINE INSPECTION
Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 09/30/2024 ROUTINE INSPECTION
Violations

- 37 In-use utensils properly stored
-

Facility
PHO THINH RESTAURANT

Address
6022 N DIVISION ST

Inspection Date: 11/28/2022 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
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 30 Proper thawing methods used
- 31 Food properly labeled; proper date marking
- 32 Insects, rodents, animals not present; entrance controlled
- 39 Single-use and single-service articles properly stored, used
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 12/13/2022 1ST RE-INSPECTION

Violations

Inspection Date: 04/19/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 04 Hands washed as required
- 06 Adequate handwashing facilities
- 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
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 09/13/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 37 In-use utensils properly stored
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 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
- 49 Adequate ventilation, lighting; designated areas used

Inspection Date: 09/14/2023 SITE VISIT

Violations

Inspection Date: 10/10/2023 1ST RE-INSPECTION

Violations

Inspection Date: 12/19/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 04 Hands washed as required
- 06 Adequate handwashing facilities
- 13 Food contact surfaces cleaned and sanitized; no cross contamination
- 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
- 32 Insects, rodents, animals not present; entrance controlled
- 37 In-use utensils properly stored
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 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
- 49 Adequate ventilation, lighting; designated areas used

Inspection Date: 12/21/2023 SITE VISIT

Violations

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

Inspection Date: 12/22/2023 SITE VISIT

Violations

Facility**Address**

Inspection Date: 01/18/2024 FOLLOW-UP INSPECTION

Violations

Inspection Date: 03/12/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 04 Hands washed as required
- 32 Insects, rodents, animals not present; entrance controlled
- 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

PHO VAN INC.**2909 N DIVISION ST**

Inspection Date: 04/04/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 09 Proper washing of fruits and vegetables
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 09/12/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 06/25/2024 ROUTINE INSPECTION

Violations

PHONTHIP STYLE THAI RESTAURANT**1006 E FRANCIS AVE**

Inspection Date: 11/07/2022 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 06/07/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 07/06/2023 1ST RE-INSPECTION

Violations

Inspection Date: 10/16/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used

Inspection Date: 02/26/2024 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Facility**Address****PICCOLO Artisan Pizza Kitchen****21718 E MISSION AVE**

Inspection Date: 12/09/2022 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 01/05/2023 1ST RE-INSPECTION

Violations

Inspection Date: 05/24/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 06/22/2023 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 12/20/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/18/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 10/29/2024 ROUTINE INSPECTION

Violations

PIGGY MART (THE)**932 W 3RD AVE**

Inspection Date: 02/27/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 02/05/2024 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 26 Compliance with valid permit; operating and risk control plans, and required written procedures
-

Pines Cafe & Bookstore**104 W Hawthorne RD**

Inspection Date: 04/11/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/04/2023 ROUTINE INSPECTION

Violations

Inspection Date: 09/25/2024 ROUTINE INSPECTION

Violations

Pinot's Palette**319 W Sprague AVE**

Inspection Date: 02/10/2023 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
-

Facility**Address****Pint House****3325 W Indian Trail RD**

Inspection Date: 02/22/2023 ROUTINE INSPECTION

Violations

- 09 Proper washing of fruits and vegetables
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 07/28/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/21/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 08/21/2024 ROUTINE INSPECTION

Violations

Pint House**9214 E Mission AVE**

Inspection Date: 11/21/2022 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 04/05/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 09/13/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 02/20/2024 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 37 In-use utensils properly stored
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 09/18/2024 ROUTINE INSPECTION

Violations

- 04 Hands washed as required

PITA PIT (THE)**818 E SHARP AVE**

Inspection Date: 01/27/2023 ROUTINE INSPECTION

Violations

- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 07/12/2024 ROUTINE INSPECTION

Violations

PITA PIT**2916 S REGAL ST**

Inspection Date: 12/13/2022 ROUTINE INSPECTION

Violations

Inspection Date: 09/25/2023 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration

Pita Pit**1421 N Liberty Lake RD**

Inspection Date: 03/31/2023 ROUTINE INSPECTION

Violations

Inspection Date: 04/09/2024 ROUTINE INSPECTION

Violations

Pitotti Coffee**733 W Garland AVE**

Inspection Date: 03/28/2023 ROUTINE INSPECTION

Violations

Facility**PIZZA FACTORY - MEDICAL LAKE****Address****123 S BROAD ST**

Inspection Date: 02/21/2023 ROUTINE INSPECTION
Violations

Inspection Date: 07/20/2023 ROUTINE INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 03/11/2024 ROUTINE INSPECTION
Violations

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

Inspection Date: 08/26/2024 ROUTINE INSPECTION
Violations

Pizza Factory - Medical Lake**602 N Havana ST**

Inspection Date: 05/23/2023 ROUTINE INSPECTION
Violations

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

Inspection Date: 04/18/2024 ROUTINE INSPECTION
Violations

PIZZA FACTORY**619 S FIR ST**

Inspection Date: 04/14/2023 ROUTINE INSPECTION
Violations

Inspection Date: 10/18/2023 ROUTINE INSPECTION
Violations

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

Inspection Date: 03/27/2024 ROUTINE INSPECTION
Violations

PIZZA HUT 027746**12501 N STATE RT 395 1**

Inspection Date: 04/18/2023 ROUTINE INSPECTION
Violations

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

Inspection Date: 03/28/2024 ROUTINE INSPECTION
Violations

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

PIZZA HUT 027747**9211 E MONTGOMERY AVE**

Inspection Date: 05/03/2023 ROUTINE INSPECTION
Violations

Inspection Date: 02/26/2024 ROUTINE INSPECTION
Violations

PIZZA HUT 027748**1424 W 3RD AVE**

Inspection Date: 06/12/2023 ROUTINE INSPECTION
Violations

Inspection Date: 04/24/2024 ROUTINE INSPECTION
Violations

Facility**Address****Pizza Hut 027736****323 N Sullivan RD**

Inspection Date: 03/27/2023 ROUTINE INSPECTION

Violations

43 Non food-contact surfaces maintained and clean

Inspection Date: 05/14/2024 ROUTINE INSPECTION

Violations

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

PIZZA HUT 027738**1207 S PINES RD**

Inspection Date: 03/29/2023 ROUTINE INSPECTION

Violations

Inspection Date: 01/22/2024 ROUTINE INSPECTION

Violations

Pizza Hut 027741**3304 N Nevada ST**

Inspection Date: 05/03/2023 ROUTINE INSPECTION

Violations

Pizza Hut 027750**2630 E 29th AVE**

Inspection Date: 04/24/2023 ROUTINE INSPECTION

Violations

34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 04/30/2024 ROUTINE INSPECTION

Violations

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

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

43 Non food-contact surfaces maintained and clean

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

Pizza Hut 035015**2225 W Wellesley AVE**

Inspection Date: 03/29/2023 ROUTINE INSPECTION

Violations

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

26 Compliance with valid permit; operating and risk control plans, and required written procedures

46 Toilet facilities properly constructed, supplied, cleaned

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

Inspection Date: 02/07/2024 ROUTINE INSPECTION

Violations

Pizza Hut 316205**11820 W Sunset HWY**

Inspection Date: 01/05/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/01/2024 ROUTINE INSPECTION

Violations

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

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Facility**Address****PIZZA PIPELINE (THE)****1724 W WELLESLEY AVE**

Inspection Date: 03/29/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 22 Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 32 Insects, rodents, animals not present; entrance controlled
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 46 Toilet facilities properly constructed, supplied, cleaned

Inspection Date: 04/26/2023 1ST RE-INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 19 No room temperature storage; proper use of time as a control, procedures available
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 32 Insects, rodents, animals not present; entrance controlled

Inspection Date: 05/04/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 05/10/2023 2ND RE-INSPECTION

Violations

Inspection Date: 06/07/2023 FOLLOW-UP INSPECTION

Violations

Inspection Date: 08/28/2024 ROUTINE INSPECTION

Violations

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

PIZZA PIPELINE**2718 E 57TH AVE**

Inspection Date: 04/25/2023 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 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

PIZZA PIPELINE**415 N SULLIVAN RD C**

Inspection Date: 08/17/2023 ROUTINE INSPECTION

Violations

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

PIZZA PIPELINE**1403 N Division ST B**

Inspection Date: 07/27/2023 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Pizza Pipeline**10411 N Newport HWY**

Inspection Date: 08/17/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/28/2024 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

PIZZA PIPELINE**8901 E TRENT AVE 113**

Inspection Date: 09/06/2023 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; sanitizer concentration

PIZZA RITA INC**5511 N WALL ST**

Inspection Date: 08/10/2023 ROUTINE INSPECTION

Violations

Facility**Address****PIZZA RITA****201 N PINES RD**

Inspection Date: 08/28/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 07/08/2024 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
26 Compliance with valid permit; operating and risk control plans, and required written procedures
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 08/07/2024 1ST RE-INSPECTION

Violations

PIZZA RITA**502 W INDIANA AVE**

Inspection Date: 06/27/2023 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 time/temperature control for safe
29 Adequate equipment for temperature control
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

PJ'S PUB**1717 N MONROE ST**

Inspection Date: 03/02/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
25 Toxic substances properly identified, stored, used
32 Insects, rodents, animals not present; entrance controlled
45 Sewage, wastewater properly disposed

Inspection Date: 09/13/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
29 Adequate equipment for temperature control
37 In-use utensils properly stored

Inspection Date: 05/08/2024 ROUTINE INSPECTION

Violations

Inspection Date: 09/24/2024 ROUTINE INSPECTION

Violations

43 Non food-contact surfaces maintained and clean

Facility**Address****Players & Spectators II****12828 E SPRAGUE AVE**

Inspection Date: 12/02/2022 ROUTINE INSPECTION

Violations

- 22 Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 37 In-use utensils properly stored

Inspection Date: 04/18/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 05/23/2023 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities

Inspection Date: 09/19/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 02/22/2024 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
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 09/26/2024 ROUTINE INSPECTION

Violations

- 31 Food properly labeled; proper date marking
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

PNW EspressoGo**12507 4th AVE**

Inspection Date: 09/22/2023 PRE OPERATIONAL

Violations

Inspection Date: 10/28/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

PNW Essentials**9000 W AIRPORT DR**

Inspection Date: 10/17/2023 ROUTINE INSPECTION

Violations

Poke Express and Boba Tea Time**2829 E 29th AVE B**

Inspection Date: 05/30/2023 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
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Facility**Address****Poke Express****1509 N Pines RD**

Inspection Date: 06/22/2023 ROUTINE INSPECTION

Violations

- 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; sanitizer concentration

Inspection Date: 07/19/2023 1ST RE-INSPECTION

Violations

Inspection Date: 02/26/2024 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 06 Adequate handwashing facilities
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 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
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 37 In-use utensils properly stored

Inspection Date: 03/04/2024 EDUCATIONAL VISIT

Violations

Inspection Date: 03/21/2024 1ST RE-INSPECTION

Violations

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

Poke Express**12208 N Division ST C**

Inspection Date: 08/02/2023 ROUTINE INSPECTION

Violations

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

Poke King**905 S Grand BLVD**

Inspection Date: 11/23/2022 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 05/03/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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: 05/08/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 30 Proper thawing methods used
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Ponderosa Falls**7520 S Thomas Mallen RD**

Inspection Date: 09/28/2024 ROUTINE INSPECTION

Violations

Facility**Address****Poole's Public House South****5620 S Regal ST**

Inspection Date: 01/17/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 04/11/2023 SITE VISIT

Violations

Inspection Date: 07/05/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 30 Proper thawing methods used

Inspection Date: 05/07/2024 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: 10/08/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 37 In-use utensils properly stored

Poole's Public House**12310 N Ruby ST**

Inspection Date: 05/03/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/26/2023 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 05/16/2024 ROUTINE INSPECTION

Violations

Porter's Real Barbecue**9420 N Newport HWY**

Inspection Date: 01/25/2023 PRE OPERATIONAL

Violations

Inspection Date: 03/01/2023 ROUTINE INSPECTION

Violations

Inspection Date: 08/22/2023 ROUTINE INSPECTION

Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/20/2023 1ST RE-INSPECTION

Violations

Inspection Date: 02/22/2024 ROUTINE INSPECTION

Violations

Inspection Date: 10/01/2024 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility**Address****POST STREET ALE HOUSE****1 N POST ST**

Inspection Date: 12/29/2022 ROUTINE INSPECTION

Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/05/2023 ROUTINE INSPECTION

Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 12/20/2023 ROUTINE INSPECTION

Violations

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

31 Food properly labeled; proper date marking

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 05/22/2024 ROUTINE INSPECTION

Violations

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

43 Non food-contact surfaces maintained and clean

Prana Juice & Tea Room**5 S Main**

Inspection Date: 07/05/2023 PRE OPERATIONAL

Violations

Inspection Date: 08/03/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 09/24/2024 ROUTINE INSPECTION

Violations

Precept Brands**714 N Lee ST**

Inspection Date: 08/08/2023 ROUTINE INSPECTION

Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

PRESS PUBLIC HOUSE**909 S GRAND BLVD**

Inspection Date: 07/06/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 07/09/2024 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

26 Compliance with valid permit; operating and risk control plans, and required written procedures

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

PRIME EXPRESS**18616 E APPLEWAY AVE**

Inspection Date: 12/19/2022 ROUTINE INSPECTION

Violations

Inspection Date: 12/04/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 08/21/2024 ROUTINE INSPECTION

Violations

PRONTO PLUS**520 S PINES RD**

Inspection Date: 04/07/2023 ROUTINE INSPECTION

Violations

40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 02/13/2024 ROUTINE INSPECTION

Violations

34 Wiping cloths properly used, stored; sanitizer concentration

40 Food and nonfood surfaces properly used and constructed; cleanable

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

Facility
PRYOR'S INC. DBA PRYOR'S RESTAURANT

Address
24706 E WELLESLEY

Inspection Date: 08/21/2023 ROUTINE INSPECTION
Violations

Puebla

6915 E SPRAGUE AVE

Inspection Date: 01/11/2023 ROUTINE INSPECTION
Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 30 Proper thawing methods used
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 07/06/2023 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 07/03/2024 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 37 In-use utensils properly stored
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 07/24/2024 1ST RE-INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Pure Northwest

126 N Division ST

Inspection Date: 06/12/2024 PRE OPERATIONAL
Violations

Inspection Date: 06/13/2024 PRE OPERATIONAL
Violations

Inspection Date: 07/23/2024 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 time/temperature control for safe
 - 33 Potential food contamination prevented during delivery, preparation, storage, display
-

Facility**Address****Purgatory Craft Beer and Whiskey****524 W Main AVE**

Inspection Date: 12/01/2022 ROUTINE INSPECTION

Violations

- 19 No room temperature storage; proper use of time as a control, procedures available
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 12/28/2022 1ST RE-INSPECTION

Violations

Inspection Date: 06/15/2023 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 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)
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 07/13/2023 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)
- 30 Proper thawing methods used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 07/18/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 07/25/2023 2ND RE-INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 38 Utensils, equipment, linens properly stored, used, handled

Inspection Date: 08/22/2023 FOLLOW-UP INSPECTION

Violations

Inspection Date: 12/19/2023 ROUTINE INSPECTION

Violations

- 23 Proper Consumer Advisory posted for raw or undercooked foods

Inspection Date: 06/05/2024 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 43 Non food-contact surfaces maintained and clean

Qdoba - Amazing Mexican Food LLC**901 S GRAND BLVD**

Inspection Date: 05/03/2023 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: 10/30/2023 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: 03/25/2024 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 09/26/2024 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 09 Proper washing of fruits and vegetables
- 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
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/22/2024 1ST RE-INSPECTION

Violations

Facility**Qdoba - Amazing Mexican Food LLC****Address****1120 N DIVISION ST**

Inspection Date: 05/17/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 06/05/2024 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

Qdoba Mexican Eats #2675**1527 N PINES RD**

Inspection Date: 11/22/2022 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)
- 38 Utensils, equipment, linens properly stored, used, handled

Inspection Date: 04/28/2023 ROUTINE INSPECTION
 Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 08/24/2023 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: 01/18/2024 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
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 02/12/2024 1ST RE-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: 02/21/2024 EDUCATIONAL VISIT
 Violations

Inspection Date: 02/26/2024 2ND RE-INSPECTION
 Violations

Inspection Date: 03/27/2024 FOLLOW-UP INSPECTION
 Violations

- 06 Adequate handwashing facilities

Inspection Date: 08/06/2024 ROUTINE INSPECTION
 Violations

Facility**Qdoba****Address****702 E DESMET AVE**

Inspection Date: 02/27/2023 ROUTINE INSPECTION
Violations

Inspection Date: 10/12/2023 ROUTINE INSPECTION
Violations

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

Inspection Date: 10/13/2023 SITE VISIT
Violations

Inspection Date: 11/15/2023 ROUTINE INSPECTION
Violations

Inspection Date: 04/16/2024 ROUTINE INSPECTION
Violations

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

Inspection Date: 04/24/2024 ROUTINE INSPECTION
Violations

Inspection Date: 10/01/2024 ROUTINE INSPECTION
Violations

QQ SUSHI BAR AND ASIAN FUSION FOOD**1902 W FRANCIS AVE**

Inspection Date: 11/17/2022 1ST RE-INSPECTION
Violations

Inspection Date: 05/31/2023 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
- 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
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 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

Inspection Date: 06/29/2023 1ST RE-INSPECTION
Violations

Inspection Date: 11/13/2023 ROUTINE INSPECTION
Violations

- 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
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 11/16/2023 SITE VISIT
Violations

Inspection Date: 06/12/2024 ROUTINE INSPECTION
Violations

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

Facility**Address****QUALCHAN GOLF COURSE****301 E MEADOWLANE RD**

Inspection Date: 06/13/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 09/27/2024 ROUTINE INSPECTION

Violations

Quality I dba Fairfield Inn & Suites**8923 E MISSION AVE 135**

Inspection Date: 06/21/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/08/2024 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 valid permit; operating and risk control plans, and required written procedures

QUALITY INN & SUITES LIBERTY LAKE**2327 N MADSON RD**

Inspection Date: 12/01/2022 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 11/14/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 06/11/2024 PRE OPERATIONAL

Violations

Inspection Date: 08/30/2024 ROUTINE INSPECTION

Violations

QUALITY INN OAKWOOD**7919 N DIVISION ST**

Inspection Date: 03/03/2023 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 08/23/2024 ROUTINE INSPECTION

Violations

Que Sabroso**3005 E Mission AVE**

Inspection Date: 08/23/2023 PRE OPERATIONAL

Violations

QUEEN OF SHEBA ETHIOPIAN CUISINE LLC**621 W MALLON AVE 426**

Inspection Date: 06/22/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 22 Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe

Inspection Date: 11/30/2023 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 07/02/2024 ROUTINE INSPECTION

Violations

Facility**Address****R&B SUPER STOP****8624 N NEVADA ST**

Inspection Date: 03/24/2023 ROUTINE INSPECTION

Violations

- 29 Adequate equipment for temperature control
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 08/14/2024 ROUTINE INSPECTION

Violations

- 07 Food obtained from approved source
- 22 Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe

R&B SUPER STOP**1520 N ARGONNE RD**

Inspection Date: 05/16/2023 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 01/16/2024 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 time/temperature control for safe
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 02/12/2024 1ST RE-INSPECTION

Violations

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

R&B SUPER STOP**12310 N SR 395**

Inspection Date: 05/05/2023 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: 06/02/2023 1ST RE-INSPECTION

Violations

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

Inspection Date: 06/13/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 07/10/2024 1ST RE-INSPECTION

Violations

R&B SUPER STOP**618 W FRANCIS**

Inspection Date: 01/20/2023 ROUTINE INSPECTION

Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 02/17/2023 1ST RE-INSPECTION

Violations

Inspection Date: 08/01/2024 ROUTINE INSPECTION

Violations

Facility
Radio Bar Spokane

Address
2408 W Northwest BLVD

Inspection Date: 11/04/2022 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used

Inspection Date: 05/09/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
26 Compliance with valid permit; operating and risk control plans, and required written procedures
31 Food properly labeled; proper date marking
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 12/06/2023 ROUTINE INSPECTION

Violations

45 Sewage, wastewater properly disposed

Inspection Date: 07/02/2024 ROUTINE INSPECTION

Violations

RAJA MARKET

18709 E APPLEWAY AVE

Inspection Date: 12/06/2022 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 time/temperature control for safe
26 Compliance with valid permit; operating and risk control plans, and required written procedures
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 01/05/2023 1ST RE-INSPECTION

Violations

25 Toxic substances properly identified, stored, used

Inspection Date: 11/29/2023 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
34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 12/29/2023 1ST RE-INSPECTION

Violations

Inspection Date: 09/20/2024 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)

Inspection Date: 10/17/2024 1ST RE-INSPECTION

Violations

RAM DRIVE INN

34608 N NEWPORT HWY

Inspection Date: 05/17/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
43 Non food-contact surfaces maintained and clean

Inspection Date: 04/23/2024 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
02 Food worker cards current for all food workers; new food workers trained
04 Hands washed as required
22 Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe
26 Compliance with valid permit; operating and risk control plans, and required written procedures
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/22/2024 ROUTINE INSPECTION

Violations

11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
34 Wiping cloths properly used, stored; sanitizer concentration

Facility**Address****Ramada Inn****905 N Sullivan RD**

Inspection Date: 02/15/2023 PRE OPERATIONAL

Violations

Inspection Date: 03/14/2023 ROUTINE INSPECTION

Violations

22 Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe

Inspection Date: 02/06/2024 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities**RAMADA SPOKANE AIRPORT****8909 W AIRPORT DR**

Inspection Date: 02/06/2023 ROUTINE INSPECTION

Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 07/24/2023 ROUTINE INSPECTION

Violations

11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo**41** Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 02/02/2024 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta**21** Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)**34** Wiping cloths properly used, stored; sanitizer concentration**40** Food and nonfood surfaces properly used and constructed; cleanable**41** Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 02/27/2024 1ST RE-INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta**44** Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 07/19/2024 ROUTINE INSPECTION

Violations

Ramada Spokane Downtown**923 E 3RD AVE**

Inspection Date: 12/28/2022 ROUTINE INSPECTION

Violations

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

Inspection Date: 04/25/2023 ROUTINE INSPECTION

Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/16/2024 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities**25** Toxic substances properly identified, stored, used**33** Potential food contamination prevented during delivery, preparation, storage, display

Facility
RANCHO ALLEGRE

Address
115 N MAIN

Inspection Date: 11/02/2022 1ST RE-INSPECTION

Violations

06 Adequate handwashing facilities

Inspection Date: 06/15/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
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
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)
29 Adequate equipment for temperature control
31 Food properly labeled; proper date marking
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 07/12/2023 1ST RE-INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 11/06/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
06 Adequate handwashing facilities
32 Insects, rodents, animals not present; entrance controlled
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 07/10/2024 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
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
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

RANCHO CHICO

2023 W NORTHWEST BLVD

Inspection Date: 05/03/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 05/18/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
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 time/temperature control for safe

Inspection Date: 10/31/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 11/27/2023 1ST RE-INSPECTION

Violations

Inspection Date: 05/28/2024 ROUTINE INSPECTION

Violations

Inspection Date: 10/23/2024 ROUTINE INSPECTION

Violations

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

Facility
RANCHO CHICO

Address
9205 N DIVISION ST

Inspection Date: 04/18/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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)
- 37 In-use utensils properly stored
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 10/12/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 03/20/2024 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

RANCHO VIEJO

3205 E 57TH

Inspection Date: 02/23/2023 ROUTINE INSPECTION

Violations

- 09 Proper washing of fruits and vegetables

Inspection Date: 08/01/2023 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 25 Toxic substances properly identified, stored, used
- 31 Food properly labeled; proper date marking
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 05/16/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 37 In-use utensils properly stored
- 40 Food and nonfood surfaces properly used and constructed; cleanable

RANCHO VIEJO

14201 E SPRAGUE AVE 2

Inspection Date: 11/21/2022 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 30 Proper thawing methods used
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 05/25/2023 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)
- 29 Adequate equipment for temperature control
- 32 Insects, rodents, animals not present; entrance controlled

Inspection Date: 11/02/2023 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 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)
- 20 Proper reheating procedures for hot holding
- 29 Adequate equipment for temperature control
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 37 In-use utensils properly stored
- 38 Utensils, equipment, linens properly stored, used, handled

Inspection Date: 11/28/2023 1ST RE-INSPECTION

Violations

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

Inspection Date: 07/17/2024 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; sanitizer concentration
 - 39 Single-use and single-service articles properly stored, used
 - 40 Food and nonfood surfaces properly used and constructed; cleanable
 - 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
-

Facility

Random Eatz & Catering

Inspection Date: 04/18/2023 PRE OPERATIONAL
Violations

Address

1014 N Pines RD 120

Inspection Date: 05/16/2023 ROUTINE INSPECTION
Violations

Random Eatz & Catering

1041 N Pines RD 120

Inspection Date: 06/20/2024 PRE OPERATIONAL
Violations

RAW EATS LLC dba Rind and Wheat

1516 W Riverside AVE

Inspection Date: 02/10/2023 ROUTINE INSPECTION
Violations

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

RED DRAGON II LLC

3011 E DIAMOND AVE

Inspection Date: 01/30/2023 ROUTINE INSPECTION
Violations

Inspection Date: 07/20/2023 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta**
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)**
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures**
- 33 Potential food contamination prevented during delivery, preparation, storage, display**
- 38 Utensils, equipment, linens properly stored, used, handled**

Inspection Date: 02/12/2024 ROUTINE INSPECTION
Violations

- 15 Proper preparation of raw shell eggs**
- 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**
- 43 Non food-contact surfaces maintained and clean**

Inspection Date: 03/11/2024 1ST RE-INSPECTION
Violations

Inspection Date: 08/19/2024 ROUTINE INSPECTION
Violations

06 Adequate handwashing facilities

Facility
RED DRAGON

Address
1406 W 3RD AVE

Inspection Date: 12/14/2022 ROUTINE INSPECTION

Violations

- 22 Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 03/22/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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 valid permit; operating and risk control plans, and required written procedures
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 37 In-use utensils properly stored
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 08/14/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 22 Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 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

Inspection Date: 09/06/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 09/11/2023 1ST RE-INSPECTION

Violations

Inspection Date: 02/07/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 03/06/2024 1ST RE-INSPECTION

Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 04/04/2024 1ST RE-INSPECTION

Violations

Inspection Date: 09/09/2024 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 - 25 Toxic substances properly identified, stored, used
 - 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
 - 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
-

Facility
RED LOBSTER #6352

Address
4703 N DIVISION ST

Inspection Date: 04/06/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 09/14/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/06/2024 ROUTINE INSPECTION

Violations

RED ROBIN AMERICA'S GOURMET BURGERS #135 **14736 E INDIANA AVE**

Inspection Date: 03/07/2023 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 08/24/2023 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: 02/20/2024 ROUTINE INSPECTION

Violations

RED ROBIN AMERICA'S GOURMET BURGERS #72 **9904 N NEWPORT HWY**

Inspection Date: 05/11/2023 ROUTINE INSPECTION

Violations

Inspection Date: 11/02/2023 ROUTINE INSPECTION

Violations

Inspection Date: 05/28/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 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

Inspection Date: 06/25/2024 1ST RE-INSPECTION

Violations

RED ROBIN AMERICA'S GOURMET BURGERS **725 W MAIN AVE**

Inspection Date: 01/31/2023 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: 09/05/2023 ROUTINE INSPECTION

Violations

- 31 Food properly labeled; proper date marking

Inspection Date: 02/26/2024 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)
- 31 Food properly labeled; proper date marking

Inspection Date: 03/25/2024 1ST RE-INSPECTION

Violations

Inspection Date: 09/06/2024 ROUTINE INSPECTION

Violations

Facility**Address****Red Wheel****501 S Thor AVE**

Inspection Date: 12/14/2022 ROUTINE INSPECTION

Violations

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

Inspection Date: 10/31/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 06/05/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored

Inspection Date: 07/02/2024 1ST RE-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
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored

Inspection Date: 07/10/2024 EDUCATIONAL VISIT

Violations

Inspection Date: 07/11/2024 2ND RE-INSPECTION

Violations

Inspection Date: 08/08/2024 FOLLOW-UP INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration

Redeemed Coffee Co**7672 Colorado AVE**

Inspection Date: 05/24/2023 PRE OPERATIONAL

Violations

Inspection Date: 07/07/2023 ROUTINE INSPECTION

Violations

Inspection Date: 07/12/2024 ROUTINE INSPECTION

Violations

REGAL FOOD MART/REGAL CONOCO**4501 S REGAL ST**

Inspection Date: 12/05/2022 ROUTINE INSPECTION

Violations

Inspection Date: 10/06/2023 ROUTINE INSPECTION

Violations

Facility**Address****REPUBLIC PI****611 E 30TH AVE**

Inspection Date: 03/06/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 07/03/2023 ROUTINE INSPECTION

Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 02/28/2024 ROUTINE INSPECTION

Violations

Inspection Date: 08/27/2024 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)**RESIDENCE INN SPOKANE****15915 E INDIANA AVE**

Inspection Date: 02/08/2023 ROUTINE INSPECTION

Violations

02 Food worker cards current for all food workers; new food workers trained
26 Compliance with valid permit; operating and risk control plans, and required written procedures
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 01/16/2024 ROUTINE INSPECTION

Violations

Retro Donuts**10925 N Newport HWY 1**

Inspection Date: 06/29/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 06/06/2024 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

REVEL 77 COFFEE**3223 E 57TH AVE K**

Inspection Date: 02/17/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/24/2024 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities
26 Compliance with valid permit; operating and risk control plans, and required written procedures
33 Potential food contamination prevented during delivery, preparation, storage, display**REVEL SPOKANE - UNIDINE****16807 E Mission PKY**

Inspection Date: 03/16/2023 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: 09/19/2023 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities
11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo

Inspection Date: 04/09/2024 ROUTINE INSPECTION

Violations

Inspection Date: 09/30/2024 ROUTINE INSPECTION

Violations

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

Facility**Address****REVIVAL TEA COMPANY****415 W MAIN AVE 100**

Inspection Date: 01/06/2023 PRE OPERATIONAL

Violations

Inspection Date: 02/10/2023 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 39 Single-use and single-service articles properly stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 01/31/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 33 Potential food contamination prevented during delivery, preparation, storage, display

REVOLVER NORTH**663 W GARLAND**

Inspection Date: 11/06/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

RICH'S GAS & DELI**10620 E 16TH AVE**

Inspection Date: 12/30/2022 ROUTINE INSPECTION

Violations

Inspection Date: 12/04/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 37 In-use utensils properly stored

Inspection Date: 08/14/2024 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 37 In-use utensils properly stored

Inspection Date: 09/13/2024 1ST RE-INSPECTION

Violations

RICK'S RINGSIDE**921 W GARLAND AVE**

Inspection Date: 02/14/2023 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; sanitizer concentration; test strips av
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 11/16/2023 SITE VISIT

Violations

Inspection Date: 11/27/2023 SITE VISIT

Violations

Inspection Date: 02/21/2024 SITE VISIT

Violations

Ricura's Caribenos**1321 W 3rd AVE**

Inspection Date: 07/23/2024 ROUTINE INSPECTION

Violations

Ridgeline High School Concession Stand Outdoor**20150 E Country Vista DR**

Inspection Date: 10/29/2024 ROUTINE INSPECTION

Violations

Facility**Address****RINCON TAPATIO****1212 N HAMILTON ST**

Inspection Date: 11/03/2022 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 31 Food properly labeled; proper date marking
- 39 Single-use and single-service articles properly stored, used
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 04/20/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 16 Proper cooling procedures
- 22 Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 05/18/2023 1ST RE-INSPECTION

Violations

Inspection Date: 10/16/2023 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

Inspection Date: 06/03/2024 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

RINCON TAPATIO**3207 N MARKET ST**

Inspection Date: 03/28/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

Inspection Date: 09/26/2023 ROUTINE INSPECTION

Violations

Inspection Date: 04/08/2024 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

Rise Espresso and Dough Co LLC**1201 N BARKER RD C**

Inspection Date: 09/06/2023 ROUTINE INSPECTION

Violations

- 38 Utensils, equipment, linens properly stored, used, handled
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 11/01/2024 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration

RITE AID #5307**5840 N DIVISION ST**

Inspection Date: 03/08/2023 ROUTINE INSPECTION

Violations

Inspection Date: 01/22/2024 ROUTINE INSPECTION

Violations

RITE AID #6553 THRIFTY PAYLESS INC.**9007 N INDIAN TRAIL RD**

Inspection Date: 04/14/2023 ROUTINE INSPECTION

Violations

Inspection Date: 03/08/2024 ROUTINE INSPECTION

Violations

Facility**Address****RITE AID # 5309 THRIFTY PAYLESS****1443 N ARGONNE RD**

Inspection Date: 02/24/2023 ROUTINE INSPECTION
Violations

Inspection Date: 02/29/2024 ROUTINE INSPECTION
Violations

RITE AID #5303**810 E 29TH AVE**

Inspection Date: 12/15/2022 ROUTINE INSPECTION
Violations

Inspection Date: 03/28/2023 ROUTINE INSPECTION
Violations

Inspection Date: 04/30/2024 ROUTINE INSPECTION
Violations

RITE AID #5304 THRIFTY PAYLESS**2215 W WELLESLEY AVE A**

Inspection Date: 03/24/2023 ROUTINE INSPECTION
Violations

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

RITE AID #5311 THRIFTY PAYLESS**12420 N DIVISION ST**

Inspection Date: 08/07/2023 ROUTINE INSPECTION
Violations

Inspection Date: 10/10/2024 ROUTINE INSPECTION
Violations

RITE AID #5312 THRIFTY PAYLESS**2929 E 29TH AVE**

Inspection Date: 01/04/2024 ROUTINE INSPECTION
Violations

RITE AID #5313 THRIFTY PAYLESS**4514 S REGAL ST**

Inspection Date: 01/26/2023 ROUTINE INSPECTION
Violations

Inspection Date: 02/06/2024 ROUTINE INSPECTION
Violations

RIVER CITY PIZZA**4707 N HARVARD RD 3**

Inspection Date: 11/29/2022 ROUTINE INSPECTION
Violations

31 Food properly labeled; proper date marking
38 Utensils, equipment, linens properly stored, used, handled
44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 08/21/2023 ROUTINE INSPECTION
Violations

02 Food worker cards current for all food workers; new food workers trained
11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
34 Wiping cloths properly used, stored; sanitizer concentration

River City Pizza**17018 E Sprague AVE**

Inspection Date: 08/07/2023 ROUTINE INSPECTION
Violations

39 Single-use and single-service articles properly stored, used
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility**Address****RIVER SIDE DELI AT THE SPOKANE CLUB****1002 W RIVERSIDE AVE**

Inspection Date: 11/04/2022 ROUTINE INSPECTION

Violations

31 Food properly labeled; proper date marking

Inspection Date: 09/15/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 22 Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/01/2024 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 16 Proper cooling procedures
- 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; sanitizer concentration

Inspection Date: 11/01/2024 1ST RE-INSPECTION

Violations

RIVERFRONT TRAVELMART/ CRAVEN'S/CNBC**9000 W AIRPORT DR C**

Inspection Date: 05/03/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 34 Wiping cloths properly used, stored; sanitizer concentration

RIVERHOUSE BED & BREAKFAST**14206 N TORMEY RD**

Inspection Date: 10/25/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/25/2024 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

RIVERLINKS GOLF, INC. /MULLIGAN'S**3225 N COLUMBIA CIR**

Inspection Date: 06/20/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Riverside Cafe**9000 W AIRPORT DR 02**

Inspection Date: 07/12/2023 ROUTINE INSPECTION

Violations

RNR HOLIDAY RV INC**23203 E KNOX AVE**

Inspection Date: 11/18/2022 ROUTINE INSPECTION

Violations

- 38 Utensils, equipment, linens properly stored, used, handled
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 11/14/2023 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking

Facility**Address****Roam Coffee House****116 N Lefevre ST**

Inspection Date: 05/11/2023 PRE OPERATIONAL

Violations

Inspection Date: 06/05/2023 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: 01/30/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/03/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Roast House Coffee**423 E Cleveland C**

Inspection Date: 02/24/2023 ROUTINE INSPECTION

Violations

ROBERT KARL CELLARS**115 W PACIFIC AVE**

Inspection Date: 12/28/2023 ROUTINE INSPECTION

Violations

Inspection Date: 11/01/2024 ROUTINE INSPECTION

Violations

ROCKET (THE)**3315 N ARGONNE RD**

Inspection Date: 12/14/2022 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking

Inspection Date: 10/23/2023 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo

Inspection Date: 10/30/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 31 Food properly labeled; proper date marking
- 37 In-use utensils properly stored

Facility**Address****ROCKET BAKERY****1325 W 1ST AVE**

Inspection Date: 03/14/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 08/31/2023 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 02/05/2024 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: 08/05/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 09/03/2024 ROUTINE INSPECTION

Violations

ROCKET BAKERY**211 N Wall ST**

Inspection Date: 05/22/2023 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 02/29/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

ROCKET MARKET**726 E 43RD AVE**

Inspection Date: 01/27/2023 ROUTINE INSPECTION

Violations

- 43 Non food-contact surfaces maintained and clean

Inspection Date: 08/08/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 31 Food properly labeled; proper date marking

Inspection Date: 02/07/2024 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 45 Sewage, wastewater properly disposed

Inspection Date: 08/06/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 33 Potential food contamination prevented during delivery, preparation, storage, display

ROCKET ON GARLAND (THE)**903 W GARLAND AVE**

Inspection Date: 05/17/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 10/03/2024 ROUTINE INSPECTION

Violations

ROCKET SOUTH**1301 W 14TH AVE**

Inspection Date: 01/04/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 01/16/2024 ROUTINE INSPECTION

Violations

Facility**Address****ROCKFORD METHODIST CHURCH****211 S First ST**

Inspection Date: 10/26/2023 ROUTINE INSPECTION

Violations

ROCKFORD MINI MART**216 S 1ST ST**

Inspection Date: 08/14/2023 ROUTINE INSPECTION

Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures**ROCKFORD UNITED METHODIST CHURCH****102 S WILLOW**

Inspection Date: 09/22/2023 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used

Inspection Date: 09/20/2024 ROUTINE INSPECTION

Violations

07 Food obtained from approved source**41** Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av**ROCKFORD WOMEN'S CLUB****102 S WILLOW**

Inspection Date: 09/22/2023 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

Inspection Date: 09/20/2024 ROUTINE INSPECTION

Violations

Rockwood at Whitworth**10322 N Middleton DR**

Inspection Date: 03/31/2023 PRE OPERATIONAL

Violations

Inspection Date: 05/11/2023 ROUTINE INSPECTION

Violations

ROCKWOOD BAKERY**315 E 18TH AVE**

Inspection Date: 02/23/2023 ROUTINE INSPECTION

Violations

02 Food worker cards current for all food workers; new food workers trained**26** Compliance with valid permit; operating and risk control plans, and required written procedures**33** Potential food contamination prevented during delivery, preparation, storage, display**40** Food and nonfood surfaces properly used and constructed; cleanable**41** Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 08/30/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 01/30/2024 ROUTINE INSPECTION

Violations

Inspection Date: 08/15/2024 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta**02** Food worker cards current for all food workers; new food workers trained**11** Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo**33** Potential food contamination prevented during delivery, preparation, storage, display

Facility**Address****ROCKWOOD LANE****221 E ROCKWOOD BLVD**

Inspection Date: 12/15/2022 ROUTINE INSPECTION

Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/07/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 11/28/2023 ROUTINE INSPECTION

Violations

Inspection Date: 05/09/2024 ROUTINE INSPECTION

Violations

Rockwood Retirement Communities**2903 E 25TH AVE**

Inspection Date: 11/01/2022 2ND RE-INSPECTION

Violations

Inspection Date: 12/13/2022 ROUTINE INSPECTION

Violations

Inspection Date: 03/27/2023 ROUTINE INSPECTION

Violations

Inspection Date: 09/18/2023 ROUTINE INSPECTION

Violations

07 Food obtained from approved source

30 Proper thawing methods used

Inspection Date: 02/15/2024 ROUTINE INSPECTION

Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/22/2024 ROUTINE INSPECTION

Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Rocky Mountain Chocolate Factory P&B**808 W Main ST**

Inspection Date: 12/16/2022 ROUTINE INSPECTION

Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/06/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 03/28/2024 ROUTINE INSPECTION

Violations

ROGERS BOOSTER**1622 E WELLESLEY AVE**

Inspection Date: 12/11/2023 ROUTINE INSPECTION

Violations

ROLLER VALLEY OPERATIONS LLC**9415 E 4TH AVE**

Inspection Date: 11/04/2022 ROUTINE INSPECTION

Violations

Inspection Date: 11/05/2023 ROUTINE INSPECTION

Violations

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

26 Compliance with valid permit; operating and risk control plans, and required written procedures

32 Insects, rodents, animals not present; entrance controlled

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility**Address****RON'S DRIVE-IN****12502 E SPRAGUE AVE**

Inspection Date: 08/01/2023 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; sanitizer concentration

Inspection Date: 10/16/2024 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration

ROSA'S PIZZA**1706 2ND ST**

Inspection Date: 02/16/2023 ROUTINE INSPECTION

Violations

- 45 Sewage, wastewater properly disposed

Inspection Date: 07/07/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 01/18/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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: 07/18/2024 ROUTINE INSPECTION

Violations

ROSAUERS FOOD & DRUG CENTER #10**907 W 14TH AVE**

Inspection Date: 12/15/2022 ROUTINE INSPECTION

Violations

Inspection Date: 03/28/2023 ROUTINE INSPECTION

Violations

- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish

Inspection Date: 09/06/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 03/12/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 10/10/2024 ROUTINE INSPECTION

Violations

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

ROSAUERS FOOD & DRUG CENTER #26**2610 E 29TH AVE**

Inspection Date: 01/11/2023 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 08/11/2023 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 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: 10/19/2023 ROUTINE INSPECTION

Violations

Inspection Date: 04/08/2024 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)

Inspection Date: 09/17/2024 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

Facility**ROSAUERS FOOD & DRUG CENTER #29****Address****9414 N DIVISION ST**

Inspection Date: 04/19/2023 ROUTINE INSPECTION
Violations

Inspection Date: 05/18/2023 1ST RE-INSPECTION
Violations

Inspection Date: 10/25/2023 ROUTINE INSPECTION
Violations

Inspection Date: 06/27/2024 ROUTINE INSPECTION
Violations

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

Inspection Date: 11/01/2024 ROUTINE INSPECTION
Violations

ROSAUERS FOOD & DRUG CENTER #2**1808 W 3RD AVE**

Inspection Date: 02/21/2023 1ST RE-INSPECTION
Violations

Inspection Date: 04/07/2023 ROUTINE INSPECTION
Violations

Inspection Date: 04/19/2023 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: 05/05/2023 1ST RE-INSPECTION
Violations

Inspection Date: 09/18/2023 ROUTINE INSPECTION
Violations

Inspection Date: 03/06/2024 ROUTINE INSPECTION
Violations

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

Inspection Date: 08/27/2024 ROUTINE INSPECTION
Violations

Inspection Date: 10/21/2024 ROUTINE INSPECTION
Violations

- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish

Facility**Address****ROSAUERS FOOD & DRUG CENTER #3****10618 E SPRAGUE AVE**

Inspection Date: 12/09/2022 ROUTINE INSPECTION

Violations

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

Inspection Date: 05/09/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/08/2023 1ST RE-INSPECTION

Violations

Inspection Date: 09/28/2023 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

31 Food properly labeled; proper date marking

Inspection Date: 06/17/2024 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)

25 Toxic substances properly identified, stored, used

32 Insects, rodents, animals not present; entrance controlled

37 In-use utensils properly stored

Inspection Date: 07/17/2024 1ST RE-INSPECTION

Violations

ROSAUERS FOOD & DRUG CENTER #7**1724 W FRANCIS AVE**

Inspection Date: 11/02/2022 FOLLOW-UP INSPECTION

Violations

Inspection Date: 03/10/2023 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

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

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

Inspection Date: 08/15/2023 ROUTINE INSPECTION

Violations

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

29 Adequate equipment for temperature control

31 Food properly labeled; proper date marking

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

Inspection Date: 09/14/2023 1ST RE-INSPECTION

Violations

Inspection Date: 04/09/2024 ROUTINE INSPECTION

Violations

Inspection Date: 09/19/2024 ROUTINE INSPECTION

Violations

Inspection Date: 10/18/2024 1ST RE-INSPECTION

Violations

Rosie's Restaurant**909 W 1st AVE A**

Inspection Date: 07/12/2024 PRE OPERATIONAL

Violations

Inspection Date: 08/23/2024 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****ROUND TABLE PIZZA****15402 E SPRAGUE AVE**

Inspection Date: 02/07/2023 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 valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking
- 42 Food-contact surfaces maintained, cleaned, sanitized

ROUND TABLE PIZZA**4510 S REGAL ST**

Inspection Date: 03/21/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 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: 04/11/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 19 No room temperature storage; proper use of time as a control, procedures available
- 31 Food properly labeled; proper date marking
- 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
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 05/09/2024 1ST RE-INSPECTION

Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 05/13/2024 EDUCATIONAL VISIT

Violations

Inspection Date: 05/23/2024 2ND RE-INSPECTION

Violations

Inspection Date: 06/20/2024 FOLLOW-UP INSPECTION

Violations

ROUND TABLE PIZZA**1908 W FRANCIS**

Inspection Date: 04/04/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 43 Non food-contact surfaces maintained and clean

Royal Express Mart**5820 E Aiki AVE**

Inspection Date: 02/10/2023 ROUTINE INSPECTION

Violations

Inspection Date: 03/05/2024 ROUTINE INSPECTION

Violations

ROZYK HOT SHOTZ**617 S FIR**

Inspection Date: 05/09/2023 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration

Facility**Address****Rozyz Hot Shotz****502 S Main ST**

Inspection Date: 11/02/2022 ROUTINE INSPECTION
Violations

Inspection Date: 12/20/2023 ROUTINE INSPECTION
Violations

34 Wiping cloths properly used, stored; sanitizer concentration

RUBY RIVER HOTEL**700 N DIVISION ST**

Inspection Date: 11/01/2022 ROUTINE INSPECTION
Violations

06 Adequate handwashing facilities
15 Proper preparation of raw shell eggs
26 Compliance with valid permit; operating and risk control plans, and required written procedures
31 Food properly labeled; proper date marking
33 Potential food contamination prevented during delivery, preparation, storage, display
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/15/2023 ROUTINE INSPECTION
Violations

Inspection Date: 12/08/2023 ROUTINE INSPECTION
Violations

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

Inspection Date: 06/11/2024 ROUTINE INSPECTION
Violations

17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
20 Proper reheating procedures for hot holding
33 Potential food contamination prevented during delivery, preparation, storage, display
43 Non food-contact surfaces maintained and clean

Inspection Date: 07/10/2024 1ST RE-INSPECTION
Violations

RUSTY MOOSE BAR & GRILL**9105 W HIGHWAY 2**

Inspection Date: 10/31/2022 ROUTINE INSPECTION
Violations

06 Adequate handwashing facilities
34 Wiping cloths properly used, stored; sanitizer concentration
46 Toilet facilities properly constructed, supplied, cleaned

Inspection Date: 02/07/2023 ROUTINE INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
09 Proper washing of fruits and vegetables
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
25 Toxic substances properly identified, stored, used
33 Potential food contamination prevented during delivery, preparation, storage, display
46 Toilet facilities properly constructed, supplied, cleaned

Inspection Date: 02/21/2023 ROUTINE INSPECTION
Violations

Inspection Date: 07/12/2023 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)

Inspection Date: 01/18/2024 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: 02/08/2024 1ST RE-INSPECTION
Violations

Inspection Date: 09/26/2024 ROUTINE INSPECTION
Violations

Facility**Address****Rut****901 W 14th AVE**

Inspection Date: 02/27/2023 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 30 Proper thawing methods used
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 03/23/2023 1ST RE-INSPECTION

Violations

Inspection Date: 12/18/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities

Inspection Date: 06/05/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

S & B MART**5504 N MAPLE ST**

Inspection Date: 11/20/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

S & L BLISSFUL BLENDS DBA BLISSFUL BLENDS**3118 E MISSION AVE**

Inspection Date: 11/08/2022 ROUTINE INSPECTION

Violations

- 22 Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/16/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/29/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

S & S PETROLEUM, INC.**6021 E TRENT AVE**

Inspection Date: 12/07/2022 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 05/22/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 45 Sewage, wastewater properly disposed
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/08/2024 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 29 Adequate equipment for temperature control
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 45 Sewage, wastewater properly disposed

S & S PETROLEUM, INC.**13819 E TRENT AVE**

Inspection Date: 05/30/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 04/12/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Facility**Address****S & S PETROLEUM, INC****228 S THOR ST**

Inspection Date: 12/19/2022 ROUTINE INSPECTION
 Violations

Inspection Date: 10/23/2023 ROUTINE INSPECTION
 Violations

37 In-use utensils properly stored

Inspection Date: 09/19/2024 ROUTINE INSPECTION
 Violations

25 Toxic substances properly identified, stored, used

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

S & S PETROLEUM, INC**14704 E SPRAGUE AVE**

Inspection Date: 04/07/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 10/01/2024 ROUTINE INSPECTION
 Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

S & S PETROLEUM, INC**901 E SHARP AVE**

Inspection Date: 08/09/2023 ROUTINE INSPECTION
 Violations

06 Adequate handwashing facilities

Inspection Date: 10/11/2024 ROUTINE INSPECTION
 Violations

S & S PETROLEUM, INC**8901 N INDIAN TRAIL RD**

Inspection Date: 04/14/2023 ROUTINE INSPECTION
 Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 03/08/2024 ROUTINE INSPECTION
 Violations

S & S PETROLEUM, INC**6616 N NEVADA ST**

Inspection Date: 11/08/2022 ROUTINE INSPECTION
 Violations

06 Adequate handwashing facilities

25 Toxic substances properly identified, stored, used

Inspection Date: 03/21/2023 ROUTINE INSPECTION
 Violations

25 Toxic substances properly identified, stored, used

Inspection Date: 01/25/2024 ROUTINE INSPECTION
 Violations

06 Adequate handwashing facilities

32 Insects, rodents, animals not present; entrance controlled

Facility**Address****Safari Room Fresh Grill & Bar****111 S POST ST**

Inspection Date: 11/15/2022 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: 05/17/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 10/27/2023 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 03/27/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 10 Food in good condition, safe and unadulterated; approved additives
- 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; proper date marking
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 04/23/2024 1ST RE-INSPECTION

Violations

SAFEWAY #1494**2507 W WELLESLEY AVE**

Inspection Date: 02/08/2023 ROUTINE INSPECTION

Violations

- 30 Proper thawing methods used
- 37 In-use utensils properly stored
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/25/2023 ROUTINE INSPECTION

Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 11/21/2023 1ST RE-INSPECTION

Violations

Inspection Date: 05/29/2024 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: 10/30/2024 ROUTINE INSPECTION

Violations

Facility**Address****SAFEWAY #1740****2710 1ST ST**

Inspection Date: 01/30/2023 ROUTINE INSPECTION
Violations

Inspection Date: 02/23/2023 ROUTINE INSPECTION
Violations

- 37 In-use utensils properly stored
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 05/26/2023 ROUTINE INSPECTION
Violations

Inspection Date: 07/13/2023 ROUTINE INSPECTION
Violations

Inspection Date: 01/23/2024 ROUTINE INSPECTION
Violations

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

Inspection Date: 07/18/2024 ROUTINE INSPECTION
Violations

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

SAFEWAY #1799**3919 N MARKET ST**

Inspection Date: 01/27/2023 ROUTINE INSPECTION
Violations

Inspection Date: 09/21/2023 ROUTINE INSPECTION
Violations

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

Inspection Date: 10/20/2023 1ST RE-INSPECTION
Violations

Inspection Date: 04/02/2024 ROUTINE INSPECTION
Violations

Inspection Date: 10/07/2024 ROUTINE INSPECTION
Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Safeway #2248**1304 N LIBERTY LAKE RD**

Inspection Date: 02/09/2023 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 08/15/2023 ROUTINE INSPECTION
Violations

Inspection Date: 09/26/2023 ROUTINE INSPECTION
Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/24/2023 1ST RE-INSPECTION
Violations

Inspection Date: 05/08/2024 ROUTINE INSPECTION
Violations

Inspection Date: 08/23/2024 ROUTINE INSPECTION
Violations

- 30 Proper thawing methods used

Facility**SAFEWAY FUEL STATION # 1494**

Inspection Date: 03/28/2023 ROUTINE INSPECTION
 Violations

Address**2501 W WELLESLEY****SAFEWAY FUEL STATION #1299****10200 N NEWPORT HWY**

Inspection Date: 06/21/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 03/20/2024 ROUTINE INSPECTION
 Violations

SAFEWAY STORE #1242**2509 E 29TH AVE**

Inspection Date: 01/30/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 07/10/2023 ROUTINE INSPECTION
 Violations

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

Inspection Date: 10/30/2023 ROUTINE INSPECTION
 Violations

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

Inspection Date: 01/26/2024 ROUTINE INSPECTION
 Violations

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

Inspection Date: 07/29/2024 ROUTINE INSPECTION
 Violations

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

Inspection Date: 08/27/2024 1ST RE-INSPECTION
 Violations

SAFEWAY STORE #1299**10100 N NEWPORT HWY**

Inspection Date: 11/18/2022 1ST RE-INSPECTION
 Violations

Inspection Date: 05/23/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 09/28/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 12/21/2023 PRE OPERATIONAL
 Violations

Inspection Date: 03/20/2024 ROUTINE INSPECTION
 Violations

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

34 Wiping cloths properly used, stored; sanitizer concentration

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/21/2024 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)

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

Facility**SAFEWAY STORE #1473****Address****14020 E SPRAGUE AVE**

Inspection Date: 11/08/2022 ROUTINE INSPECTION

Violations

30 Proper thawing methods used

Inspection Date: 03/06/2023 ROUTINE INSPECTION

Violations

Inspection Date: 07/31/2023 ROUTINE INSPECTION

Violations

Inspection Date: 01/22/2024 ROUTINE INSPECTION

Violations

Inspection Date: 07/24/2024 ROUTINE INSPECTION

Violations

SAFEWAY STORE #3248**902 W FRANCIS AVE**

Inspection Date: 02/14/2023 ROUTINE INSPECTION

Violations

Inspection Date: 07/28/2023 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities
14 Raw meats below or away from ready-to-eat food; species separated

Inspection Date: 02/22/2024 ROUTINE INSPECTION

Violations

Inspection Date: 08/13/2024 ROUTINE INSPECTION

Violations

SAFEWAY STORE #3255**933 E MISSION AVE**

Inspection Date: 03/07/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/28/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 08/23/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 09/12/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/20/2024 ROUTINE INSPECTION

Violations

34 Wiping cloths properly used, stored; sanitizer concentration
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 03/12/2024 ROUTINE INSPECTION

Violations

Inspection Date: 10/04/2024 ROUTINE INSPECTION

Violations

Facility**Address****SAFEWAY STORE #342****1616 W NORTHWEST BLVD**

Inspection Date: 02/17/2023 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 03/09/2023 1ST RE-INSPECTION

Violations

Inspection Date: 08/18/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 29 Adequate equipment for temperature control
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 03/12/2024 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/03/2024 ROUTINE INSPECTION

Violations

Saffron Catering**421 S Cowley ST**

Inspection Date: 04/26/2024 PRE OPERATIONAL

Violations

Inspection Date: 05/08/2024 EDUCATIONAL VISIT

Violations

Inspection Date: 06/10/2024 ROUTINE INSPECTION

Violations

- 39 Single-use and single-service articles properly stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Sage's Portal**611 E 2nd AVE A**

Inspection Date: 11/16/2022 ROUTINE INSPECTION

Violations

Inspection Date: 09/11/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/24/2024 ROUTINE INSPECTION

Violations

SAINT CHARLES PARISH**4515 N ALBERTA ST**

Inspection Date: 11/12/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/04/2024 ROUTINE INSPECTION

Violations

SAINT GEORGE'S SCHOOL ATHLETIC CENTER**2929 W WAIKIKI RD**

Inspection Date: 01/11/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 01/09/2024 ROUTINE INSPECTION

Violations

SAINT JOHN VIANNEY PARISH HALL**503 N WALNUT RD**

Inspection Date: 11/05/2023 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility**Address****SAINT JOSEPH'S CATHOLIC CHURCH****102 S WILLOW**

Inspection Date: 09/22/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 37 In-use utensils properly stored

Inspection Date: 09/20/2024 ROUTINE INSPECTION

Violations

SAINT MARY'S CHURCH**304 S ADAMS RD**

Inspection Date: 11/05/2023 ROUTINE INSPECTION

Violations

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

SAINT PATRICK'S CATHOLIC PARISH**2706 E QUEEN AVE**

Inspection Date: 12/11/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/07/2024 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

SALA THAI**12914 W SUNSET HWY**

Inspection Date: 11/01/2022 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 39 Single-use and single-service articles properly stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/07/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 32 Insects, rodents, animals not present; entrance controlled

Inspection Date: 11/07/2023 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 11/29/2023 1ST RE-INSPECTION

Violations

- 16 Proper cooling procedures

Inspection Date: 12/06/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 12/12/2023 2ND RE-INSPECTION

Violations

Inspection Date: 12/27/2023 FOLLOW-UP INSPECTION

Violations

Inspection Date: 05/22/2024 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 06 Adequate handwashing facilities

Inspection Date: 10/23/2024 ROUTINE INSPECTION

Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 25 Toxic substances properly identified, stored, used

Facility**Address****SALTY DOG EATERY****718 S MAIN**

Inspection Date: 12/06/2022 ROUTINE INSPECTION

Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/29/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 12/21/2023 ROUTINE INSPECTION

Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 07/03/2024 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

SAM & DOM'S BAR & GRILL**2429 E SPRAGUE AVE**

Inspection Date: 11/18/2022 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: 11/06/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
 23 Proper Consumer Advisory posted for raw or undercooked foods
 40 Food and nonfood surfaces properly used and constructed; cleanable

Sammy's Pit Stop**102 S Thierman RD**

Inspection Date: 12/14/2022 ROUTINE INSPECTION

Violations

Inspection Date: 11/03/2023 ROUTINE INSPECTION

Violations

14 Raw meats below or away from ready-to-eat food; species separated
 31 Food properly labeled; proper date marking

Inspection Date: 07/02/2024 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
 25 Toxic substances properly identified, stored, used
 31 Food properly labeled; proper date marking
 37 In-use utensils properly stored

Inspection Date: 07/31/2024 1ST RE-INSPECTION

Violations

SAM'S FOODMART**2025 N HAMILTON ST**

Inspection Date: 04/14/2023 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities
 46 Toilet facilities properly constructed, supplied, cleaned

Inspection Date: 02/22/2024 ROUTINE INSPECTION

Violations

32 Insects, rodents, animals not present; entrance controlled

SAMS LIQUOR**9914 N WAIKIKI RD**

Inspection Date: 09/15/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/03/2024 ROUTINE INSPECTION

Violations

02 Food worker cards current for all food workers; new food workers trained
 06 Adequate handwashing facilities
 26 Compliance with valid permit; operating and risk control plans, and required written procedures
 37 In-use utensils properly stored
 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility**Address****SAMS STOP & SHOP #7****12309 E MANSFIELD AVE**

Inspection Date: 04/12/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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 valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 05/05/2023 1ST RE-INSPECTION

Violations

Inspection Date: 04/08/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

SAN FRANCISCO SOURDOUGH EATERY**23801 E APPLEWAY AVE 100**

Inspection Date: 12/09/2022 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking

Inspection Date: 11/28/2023 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; sanitizer concentration

Sandos**1602 N Ash ST**

Inspection Date: 01/20/2023 PRE OPERATIONAL

Violations

Inspection Date: 02/23/2023 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: 02/21/2024 ROUTINE INSPECTION

Violations

Inspection Date: 07/30/2024 ROUTINE INSPECTION

Violations

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

SAPPHIRE LOUNGE (THE)**901 W 1ST AVE**

Inspection Date: 12/21/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 32 Insects, rodents, animals not present; entrance controlled
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Facility
SARANAC PUBLIC HOUSE

Address
21 W MAIN AVE

Inspection Date: 04/25/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 15 Proper preparation of raw shell eggs
- 30 Proper thawing methods used

Inspection Date: 11/07/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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)
- 30 Proper thawing methods used

Inspection Date: 12/07/2023 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 05/07/2024 ROUTINE INSPECTION

Violations

- 09 Proper washing of fruits and vegetables
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/29/2024 ROUTINE INSPECTION

Violations

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

SATELLITE DINER AND LOUNGE

425 W SPRAGUE AVE

Inspection Date: 11/07/2022 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 12/07/2022 1ST RE-INSPECTION

Violations

Inspection Date: 04/20/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 39 Single-use and single-service articles properly stored, used
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 10/20/2023 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
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 11/07/2023 1ST RE-INSPECTION

Violations

Inspection Date: 03/04/2024 ROUTINE INSPECTION

Violations

Inspection Date: 09/04/2024 ROUTINE INSPECTION

Violations

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

Facility**Address****SAUCED****11712 E Montgomery DR**

Inspection Date: 05/16/2024 PRE OPERATIONAL
 Violations

Inspection Date: 06/20/2024 ROUTINE INSPECTION
 Violations

Save Mart**2407 N Monroe ST**

Inspection Date: 07/27/2023 ROUTINE INSPECTION
 Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 10/25/2024 ROUTINE INSPECTION
 Violations

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

Saw Oriental Market**1601 N Division ST E**

Inspection Date: 03/01/2023 PRE OPERATIONAL
 Violations

Inspection Date: 04/12/2023 ROUTINE INSPECTION
 Violations

31 Food properly labeled; proper date marking
 33 Potential food contamination prevented during delivery, preparation, storage, display
 45 Sewage, wastewater properly disposed

Inspection Date: 02/12/2024 ROUTINE INSPECTION
 Violations

31 Food properly labeled; proper date marking

Say Cheese Sandwiches**1014 N Pines RD 120**

Inspection Date: 09/03/2024 PRE OPERATIONAL
 Violations

Sbarro 5554**808 W Main AVE**

Inspection Date: 03/20/2024 PRE OPERATIONAL
 Violations

Inspection Date: 04/17/2024 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
 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
 19 No room temperature storage; proper use of time as a control, procedures available

Inspection Date: 05/15/2024 1ST RE-INSPECTION
 Violations

Facility

Sbarro Pizza

Address

4750 N Division ST 02162

Inspection Date: 12/05/2022 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 02/24/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 03/01/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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 valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 37 In-use utensils properly stored
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 03/30/2023 1ST RE-INSPECTION

Violations

Inspection Date: 02/13/2024 ROUTINE INSPECTION

Violations

Facility
SBARRO PIZZA

Address
14700 E Indiana AVE 2010

Inspection Date: 12/16/2022 PRE OPERATIONAL
Violations

Inspection Date: 01/10/2023 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
- 22 Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 30 Proper thawing methods used
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 01/13/2023 EDUCATIONAL VISIT
Violations

Inspection Date: 02/07/2023 1ST RE-INSPECTION
Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 02/17/2023 EDUCATIONAL VISIT
Violations

Inspection Date: 02/21/2023 2ND RE-INSPECTION
Violations

- 06 Adequate handwashing facilities
- 35 Employee cleanliness and hygiene

Inspection Date: 03/21/2023 FOLLOW-UP INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored

Inspection Date: 04/11/2023 1ST RE-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

Inspection Date: 04/20/2023 EDUCATIONAL VISIT
Violations

Inspection Date: 04/24/2023 2ND RE-INSPECTION
Violations

Inspection Date: 05/17/2023 FOLLOW-UP 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
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 06/13/2023 1ST RE-INSPECTION
Violations

- 06 Adequate handwashing facilities

Inspection Date: 10/23/2024 ROUTINE INSPECTION
Violations

- 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
-

Facility**Address****Scofflaws Book Club****108 N Washington ST 100**

Inspection Date: 03/29/2023 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

SCREAMING YAK**118 W FRANCIS AVE**

Inspection Date: 05/12/2023 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/30/2023 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 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; sanitizer concentration; test strips av

Inspection Date: 11/28/2023 1ST RE-INSPECTION

Violations

Inspection Date: 07/24/2024 ROUTINE INSPECTION

Violations

SECOND WIND DRINKS LLC**726 W GARLAND AVE**

Inspection Date: 08/17/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 07/26/2024 ROUTINE INSPECTION

Violations

Sed's Delicious Dogs**1014 N Pines RD**

Inspection Date: 07/12/2023 ROUTINE INSPECTION

Violations

Seely Teriyaki**3227 E Courtland**

Inspection Date: 08/04/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 06/05/2024 ROUTINE INSPECTION

Violations

SELKIRK PIZZA & TAP HOUSE**12424 N DIVISION ST**

Inspection Date: 02/01/2023 ROUTINE INSPECTION

Violations

Inspection Date: 08/07/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/14/2024 ROUTINE INSPECTION

Violations

Inspection Date: 09/04/2024 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

Inspection Date: 10/03/2024 1ST RE-INSPECTION

Violations

Facility**Address****SENIOR FROGGY'S ITALIAN EXPRESS****3024 S REGAL ST**

Inspection Date: 01/19/2023 ROUTINE INSPECTION

Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 07/03/2023 ROUTINE INSPECTION

Violations

Inspection Date: 01/10/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 07/19/2024 ROUTINE INSPECTION

Violations

SENIOR FROGGY'S ITALIAN EXPRESS**3024 S REGAL ST**

Inspection Date: 04/21/2023 ROUTINE INSPECTION

Violations

Inspection Date: 09/16/2024 ROUTINE INSPECTION

Violations

SENIOR FROGGY'S/BRUCHI'S**1918 N DIVISION ST**

Inspection Date: 01/12/2023 ROUTINE INSPECTION

Violations

02 Food worker cards current for all food workers; new food workers trained**06 Adequate handwashing facilities****26 Compliance with valid permit; operating and risk control plans, and required written procedures****43 Non food-contact surfaces maintained and clean**

Inspection Date: 08/29/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 05/21/2024 ROUTINE INSPECTION

Violations

43 Non food-contact surfaces maintained and clean**SENIOR FROGGY'S/BRUCHI'S****10521 E SPRAGUE AVE**

Inspection Date: 01/26/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 07/26/2023 ROUTINE INSPECTION

Violations

40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 01/31/2024 ROUTINE INSPECTION

Violations

33 Potential food contamination prevented during delivery, preparation, storage, display**34 Wiping cloths properly used, stored; sanitizer concentration****40 Food and nonfood surfaces properly used and constructed; cleanable**

Inspection Date: 08/05/2024 ROUTINE INSPECTION

Violations

Serendipity Coffee**48 SIMPSON PKY**

Inspection Date: 05/26/2023 ROUTINE INSPECTION

Violations

Inspection Date: 04/03/2024 ROUTINE INSPECTION

Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures**34 Wiping cloths properly used, stored; sanitizer concentration****44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr**

Facility**Address****SEVEN-ELEVEN # 2303-32703B****177 S DIVISION ST**

Inspection Date: 11/17/2022 ROUTINE INSPECTION

Violations

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

Inspection Date: 09/14/2023 ROUTINE INSPECTION

Violations

- 32 Insects, rodents, animals not present; entrance controlled
- 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: 10/21/2024 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 valid permit; operating and risk control plans, and required written procedures

SEVEN-ELEVEN #-18043G-2362**1317 S GRAND BLVD**

Inspection Date: 03/28/2023 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 02/15/2024 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 valid permit; operating and risk control plans, and required written procedures

Inspection Date: 03/14/2024 1ST RE-INSPECTION

Violations

SEVEN-ELEVEN #18071E/2362**722 N PARK RD**

Inspection Date: 02/15/2023 ROUTINE INSPECTION

Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 45 Sewage, wastewater properly disposed

Inspection Date: 03/17/2023 1ST RE-INSPECTION

Violations

Inspection Date: 01/22/2024 ROUTINE INSPECTION

Violations

- 31 Food properly labeled; proper date marking
- 40 Food and nonfood surfaces properly used and constructed; cleanable

SEVEN-ELEVEN #20522C**2122 N Pines RD**

Inspection Date: 04/07/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 38 Utensils, equipment, linens properly stored, used, handled
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 03/29/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 04/26/2024 1ST RE-INSPECTION

Violations

Facility**Address****SEVEN-ELEVEN #2303-18256D-2362****924 E EMPIRE AVE**

Inspection Date: 11/21/2022 ROUTINE INSPECTION

Violations

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

Inspection Date: 09/01/2023 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
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 09/27/2023 1ST RE-INSPECTION

Violations

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

Inspection Date: 10/02/2023 EDUCATIONAL VISIT

Violations

SEVEN-ELEVEN #23636E/2362**1425 N MAPLE ST**

Inspection Date: 07/27/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 37 In-use utensils properly stored

SEVEN-ELEVEN #26255 E**2828 E 30TH AVE**

Inspection Date: 11/15/2022 ROUTINE INSPECTION

Violations

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

Inspection Date: 05/17/2023 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
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 06/18/2024 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
- 40 Food and nonfood surfaces properly used and constructed; cleanable

SHADLE PARK BOOSTER CLUB**4327 N ASH ST**

Inspection Date: 09/20/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Shaky Grounds**34911 N Newport HWY**

Inspection Date: 12/11/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 37 In-use utensils properly stored

Inspection Date: 10/18/2024 ROUTINE INSPECTION

Violations

Shamus**13311 W SUNSET HWY**

Inspection Date: 03/21/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 04/17/2024 ROUTINE INSPECTION

Violations

- 45 Sewage, wastewater properly disposed

SHAMUS'S SANDWICH SHOP**1014 N PINES RD 106**

Inspection Date: 10/12/2023 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Facility
SHAMUS'S SANWICH SHOP

Address
4212 E SPRAGUE AVE

Inspection Date: 12/20/2022 ROUTINE INSPECTION
Violations

Inspection Date: 10/16/2023 ROUTINE INSPECTION
Violations

SHARI'S RESTAURANT

5602 N DIVISION ST

Inspection Date: 01/17/2023 ROUTINE INSPECTION
Violations

- 04 Hands washed as required
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 30 Proper thawing methods used
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 09/25/2023 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 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
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 05/07/2024 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)
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 32 Insects, rodents, animals not present; entrance controlled
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 05/30/2024 1ST RE-INSPECTION
Violations

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

Inspection Date: 06/05/2024 EDUCATIONAL VISIT
Violations

Inspection Date: 06/17/2024 2ND RE-INSPECTION
Violations

- 29 Adequate equipment for temperature control

Inspection Date: 07/11/2024 FOLLOW-UP INSPECTION
Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25 Toxic substances properly identified, stored, used
- 29 Adequate equipment for temperature control

Inspection Date: 07/12/2024 SITE VISIT
Violations

Inspection Date: 08/06/2024 1ST RE-INSPECTION
Violations

- 29 Adequate equipment for temperature control
-

Facility**Shawn O'Donnell's American Grill & Irish Pub****Address****719 N Monroe ST**

Inspection Date: 10/31/2022 ROUTINE INSPECTION
Violations

Inspection Date: 06/21/2023 ROUTINE INSPECTION
Violations

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

Inspection Date: 11/06/2023 ROUTINE INSPECTION
Violations

06 Adequate handwashing facilities

Inspection Date: 05/08/2024 ROUTINE INSPECTION
Violations

Inspection Date: 10/22/2024 ROUTINE INSPECTION
Violations

SHEILA MARIE CATERING**221 W 1st AVE**

Inspection Date: 12/12/2022 ROUTINE INSPECTION
Violations

Inspection Date: 08/17/2023 ROUTINE INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
26 Compliance with valid permit; operating and risk control plans, and required written procedures
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 08/12/2024 ROUTINE INSPECTION
Violations

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

Shelby's**4241 S Cheney-Spokane RD B**

Inspection Date: 06/06/2023 ROUTINE INSPECTION
Violations

Inspection Date: 06/29/2023 ROUTINE INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
23 Proper Consumer Advisory posted for raw or undercooked foods
37 In-use utensils properly stored

Inspection Date: 04/17/2024 ROUTINE INSPECTION
Violations

Facility**Address****Shiki Japanese Steakhouse****808 W Main ST 105**

Inspection Date: 03/03/2023 PRE OPERATIONAL

Violations

Inspection Date: 06/05/2023 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
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 11/15/2023 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 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
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 12/12/2023 1ST RE-INSPECTION

Violations

Inspection Date: 05/16/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 15 Proper preparation of raw shell eggs
- 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
- 37 In-use utensils properly stored
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/13/2024 1ST RE-INSPECTION

Violations

SHOTS OF EVERGREEN**7 W PACIFIC AVE**

Inspection Date: 01/10/2023 ROUTINE INSPECTION

Violations

- 37 In-use utensils properly stored
- 46 Toilet facilities properly constructed, supplied, cleaned

Inspection Date: 02/01/2024 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; sanitizer concentration
- 37 In-use utensils properly stored

Siemers Farm**11125 E Day Mt Spokane RD**

Inspection Date: 09/30/2023 ROUTINE INSPECTION

Violations

Inspection Date: 09/29/2024 ROUTINE INSPECTION

Violations

SIEMERS FARMS Inc**11125 E DAY MT SPOKANE RD**

Inspection Date: 06/08/2023 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility**Address****Silverbeard's Marina****12515 E Newman Lake DR**

Inspection Date: 05/10/2024 PRE OPERATIONAL
Violations

Inspection Date: 06/06/2024 ROUTINE INSPECTION
Violations

SIMPLE CRAVINGS/RIVERSIDE SCHOOL DIST**34515 N NEWPORT HWY**

Inspection Date: 12/06/2022 ROUTINE INSPECTION
Violations

Inspection Date: 01/16/2024 ROUTINE INSPECTION
Violations

SIMPLY RUSTIC BAKESHOP**3025 E Spangle-Waverly RD**

Inspection Date: 02/14/2023 ROUTINE INSPECTION
Violations

SINTO SENIOR ACTIVITY CENTER**1124 W SINTO AVE**

Inspection Date: 09/27/2023 ROUTINE INSPECTION
Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Sirinya's Thai Restaurant & Lounge LLC**230 W Riverside AVE**

Inspection Date: 09/19/2024 PRE OPERATIONAL
Violations

Inspection Date: 10/23/2024 ROUTINE INSPECTION
Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Sirinya's Thai Restaurant and Lounge**13614 W Sunset HWY**

Inspection Date: 02/23/2023 ROUTINE INSPECTION
Violations

Inspection Date: 08/17/2023 ROUTINE INSPECTION
Violations

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

Inspection Date: 04/08/2024 ROUTINE INSPECTION
Violations

- 04 Hands washed as required
- 25 Toxic substances properly identified, stored, used
- 32 Insects, rodents, animals not present; entrance controlled
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 09/19/2024 ROUTINE INSPECTION
Violations

- 04 Hands washed as required
- 25 Toxic substances properly identified, stored, used
- 32 Insects, rodents, animals not present; entrance controlled

Skewers Food Truck**1007 W First AVE**

Inspection Date: 06/06/2023 ROUTINE INSPECTION
Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 06/05/2024 ROUTINE INSPECTION
Violations

Facility**Address****Skewers Food Truck****1007 W 1st AVE**

Inspection Date: 10/25/2023 ROUTINE INSPECTION

Violations

Skewers**1007 W First AVE**

Inspection Date: 02/23/2023 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/25/2023 ROUTINE INSPECTION

Violations

- 27 Compliance with variance; specialized processes; HACCP plan

Inspection Date: 01/24/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 09/11/2024 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

SKYWAY CAFE FELTS FIELD**6105 E RUTTER AVE**

Inspection Date: 02/22/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 09/28/2023 ROUTINE INSPECTION

Violations

- 22 Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 04/09/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 10/24/2024 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 25 Toxic substances properly identified, stored, used
- 31 Food properly labeled; proper date marking

Sleep Inn/Main Stay Suites**3809 S Geiger BLVD**

Inspection Date: 11/10/2022 ROUTINE INSPECTION

Violations

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

Inspection Date: 09/12/2023 ROUTINE INSPECTION

Violations

Inspection Date: 08/02/2024 ROUTINE INSPECTION

Violations

SLEEVES AND STRAWS COFFEE COMPANY**1119 N DIVISION ST**

Inspection Date: 03/24/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 22 Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking

Inspection Date: 07/17/2023 PRE OPERATIONAL

Violations

Inspection Date: 03/07/2024 ROUTINE INSPECTION

Violations

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

Facility**Address****SLICK ROCK BURRITO****2926 S GRAND BLVD**

Inspection Date: 02/09/2023 ROUTINE INSPECTION
Violations

Inspection Date: 08/25/2023 ROUTINE INSPECTION
Violations

Inspection Date: 01/11/2024 ROUTINE INSPECTION
Violations

Inspection Date: 08/27/2024 ROUTINE INSPECTION
Violations

SMACKY'S ON BROADWAY**6415 E BROADWAY AVE**

Inspection Date: 12/14/2022 ROUTINE INSPECTION
Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 04/21/2023 ROUTINE INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 10/05/2023 ROUTINE INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 04/09/2024 ROUTINE INSPECTION
Violations

Smokeridge BBQ**11027 E Sprague AVE**

Inspection Date: 09/14/2023 ROUTINE INSPECTION
Violations

Inspection Date: 02/09/2024 ROUTINE INSPECTION
Violations

Inspection Date: 09/20/2024 PRE OPERATIONAL
Violations

SMOKERS OUTLET**926 W INDIANA AVE B&C**

Inspection Date: 06/30/2023 ROUTINE INSPECTION
Violations

Inspection Date: 10/22/2024 ROUTINE INSPECTION
Violations

SNOOPS SALOON**805 E ROSEWOOD AVE**

Inspection Date: 12/01/2022 ROUTINE INSPECTION
Violations

25 Toxic substances properly identified, stored, used

Inspection Date: 10/05/2023 ROUTINE INSPECTION
Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

34 Wiping cloths properly used, stored; sanitizer concentration

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

Facility**Address****Snow Eater Brewing Company****2325 N McKinzie LN**

Inspection Date: 07/25/2023 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
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/29/2024 ROUTINE INSPECTION

Violations

Soba Teppanyaki**14700 E Indiana ST 2012**

Inspection Date: 02/07/2023 ROUTINE INSPECTION

Violations

- 31 Food properly labeled; proper date marking

Inspection Date: 07/20/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 01/18/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 08/06/2024 ROUTINE INSPECTION

Violations

SODEXO - CATALDO HALL**429 E BOONE**

Inspection Date: 11/14/2022 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: 04/25/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 11/29/2023 ROUTINE INSPECTION

Violations

Inspection Date: 04/24/2024 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

Inspection Date: 05/02/2024 1ST RE-INSPECTION

Violations

Inspection Date: 10/01/2024 ROUTINE INSPECTION

Violations

SODEXO COG TRAILER**1027 N Hamilton**

Inspection Date: 04/18/2023 ROUTINE INSPECTION

Violations

Inspection Date: 05/14/2024 ROUTINE INSPECTION

Violations

Facility**Address****SODEXO GONZAGA U/LOWER/MARTIN CENTER****502 E BOONE AVE**

Inspection Date: 09/28/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 09/26/2024 ROUTINE INSPECTION
 Violations

SODEXO GU BULLDOG PUB**702 E DESMET AVE**

Inspection Date: 11/14/2022 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: 04/18/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 11/15/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 04/16/2024 ROUTINE INSPECTION
 Violations

Inspection Date: 10/01/2024 ROUTINE INSPECTION
 Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

SODEXO GU MARKET PLACE, STARBUCKS**702 E DESMET AVE**

Inspection Date: 11/15/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 09/10/2024 ROUTINE INSPECTION
 Violations

- 31 Food properly labeled; proper date marking

SODEXO GU SIMPLE SERVINGS**702 E DESMET**

Inspection Date: 02/27/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 04/16/2024 ROUTINE INSPECTION
 Violations

Inspection Date: 09/10/2024 PRE OPERATIONAL
 Violations

SODEXO GU SPIKES**702 E DESMET**

Inspection Date: 02/27/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 04/16/2024 ROUTINE INSPECTION
 Violations

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

Facility**Address****SODEXO GU WORLD'S FARE, MEDITERRIAN****702 E DESMET AVE**

Inspection Date: 11/14/2022 ROUTINE INSPECTION
 Violations

Inspection Date: 04/25/2023 ROUTINE INSPECTION
 Violations

06 Adequate handwashing facilities

Inspection Date: 11/29/2023 ROUTINE INSPECTION
 Violations

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

Inspection Date: 12/14/2023 1ST RE-INSPECTION
 Violations

Inspection Date: 04/24/2024 ROUTINE INSPECTION
 Violations

06 Adequate handwashing facilities

Inspection Date: 10/01/2024 ROUTINE INSPECTION
 Violations

34 Wiping cloths properly used, stored; sanitizer concentration

SODEXO LAW SCHOOL ESPRESSO**710 E DESMET**

Inspection Date: 11/14/2022 ROUTINE INSPECTION
 Violations

Inspection Date: 11/29/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 09/10/2024 ROUTINE INSPECTION
 Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

SODEXO WHITWORTH CAMPUS CENTER**300 W HAWTHORNE**

Inspection Date: 04/11/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 09/25/2024 ROUTINE INSPECTION
 Violations

SODEXO WHITWORTH COFFEE HOUSE**300 W HAWTHORNE**

Inspection Date: 04/11/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 09/25/2024 ROUTINE INSPECTION
 Violations

SODEXO WHITWORTH COFFEE SHOP SCIENCE**300 W HAWTHORNE RD**

Inspection Date: 10/04/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 09/25/2024 ROUTINE INSPECTION
 Violations

Facility**Address****SODEXO WHITWORTH COLLEGE-WHITWORTH DN****300 W Hawthorne**

Inspection Date: 04/11/2023 ROUTINE INSPECTION
Violations

Inspection Date: 10/04/2023 ROUTINE INSPECTION
Violations

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

Inspection Date: 09/25/2024 ROUTINE INSPECTION
Violations

SODEXO WHITWORTH DEN ADDITION**300 W HAWTHORNE**

Inspection Date: 04/11/2023 ROUTINE INSPECTION
Violations

Inspection Date: 10/04/2023 ROUTINE INSPECTION
Violations

Inspection Date: 09/25/2024 ROUTINE INSPECTION
Violations

SODEXO-GU-HEMMINGSON CENTER CATERING**1027 N Hamilton ST**

Inspection Date: 04/25/2023 ROUTINE INSPECTION
Violations

Inspection Date: 04/16/2024 ROUTINE INSPECTION
Violations

SODEXO-GU-HEMMINGSON CENTER MAIN KITC**1027 N Hamilton ST**

Inspection Date: 11/14/2022 ROUTINE INSPECTION
Violations

Inspection Date: 04/25/2023 ROUTINE INSPECTION
Violations

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

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 11/15/2023 ROUTINE INSPECTION
Violations

Inspection Date: 04/16/2024 ROUTINE INSPECTION
Violations

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

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/01/2024 ROUTINE INSPECTION
Violations

34 Wiping cloths properly used, stored; sanitizer concentration

Facility
Solista Spokane

Address
1616 E 30TH AVE

Inspection Date: 01/17/2023 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 24 Pasteurized foods used as required; prohibited foods not offered
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 02/15/2023 1ST RE-INSPECTION

Violations

Inspection Date: 07/12/2023 ROUTINE INSPECTION

Violations

- 24 Pasteurized foods used as required; prohibited foods not offered
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 01/22/2024 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 08/13/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 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: 09/11/2024 1ST RE-INSPECTION

Violations

SOMETHING ELSE DELI

152 S Sherman AVE

Inspection Date: 02/21/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/11/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 02/09/2024 ROUTINE INSPECTION

Violations

Inspection Date: 08/16/2024 ROUTINE INSPECTION

Violations

Facility**Address****Song Lan****12012 E SPRAGUE AVE 1**

Inspection Date: 02/08/2023 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
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 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

Inspection Date: 03/08/2023 1ST RE-INSPECTION

Violations

Inspection Date: 12/27/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 06/21/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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

Inspection Date: 07/18/2024 1ST RE-INSPECTION

Violations

SONIC DRIVE IN**1313 N RUBY ST**

Inspection Date: 07/17/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 03/11/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
- 49 Adequate ventilation, lighting; designated areas used

Sonic Drive-In Restaurant**10421 N Newport HWY**

Inspection Date: 04/21/2023 ROUTINE INSPECTION

Violations

Inspection Date: 08/20/2024 ROUTINE INSPECTION

Violations

SONNENBERG'S MEATS LLC**1528 E SPRAGUE AVE**

Inspection Date: 11/17/2023 ROUTINE INSPECTION

Violations

- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 43 Non food-contact surfaces maintained and clean

Facility**Address****SONNENBERG'S MEATS, LLC****1528 E SPRAGUE AVE**

Inspection Date: 03/14/2023 ROUTINE INSPECTION

Violations

29 Adequate equipment for temperature control

Inspection Date: 06/09/2023 ROUTINE INSPECTION

Violations

Inspection Date: 11/17/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/17/2024 ROUTINE INSPECTION

Violations

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

Sorella**1122 W Summit PKY**

Inspection Date: 04/24/2023 PRE OPERATIONAL

Violations

Inspection Date: 05/24/2023 ROUTINE INSPECTION

Violations

10 Food in good condition, safe and unadulterated; approved additives

23 Proper Consumer Advisory posted for raw or undercooked foods

37 In-use utensils properly stored

Inspection Date: 12/28/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/12/2024 ROUTINE INSPECTION

Violations

SOULFUL SOUPS**117 N HOWARD ST**

Inspection Date: 11/15/2022 ROUTINE INSPECTION

Violations

Inspection Date: 05/02/2023 ROUTINE INSPECTION

Violations

37 In-use utensils properly stored

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

Inspection Date: 10/31/2023 ROUTINE INSPECTION

Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 05/14/2024 ROUTINE INSPECTION

Violations

Facility
South Hill Grill

Address
2911 E 57th AVE 7034

Inspection Date: 12/15/2022 PRE OPERATIONAL
Violations

Inspection Date: 01/31/2023 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: 07/19/2023 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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 time/temperature control for safe
- 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; sanitizer concentration
- 37 In-use utensils properly stored
- 38 Utensils, equipment, linens properly stored, used, handled
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 08/15/2023 EDUCATIONAL VISIT
Violations

Inspection Date: 08/16/2023 1ST RE-INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 08/23/2023 EDUCATIONAL VISIT
Violations

Inspection Date: 08/29/2023 2ND RE-INSPECTION
Violations

- 30 Proper thawing methods used

Inspection Date: 11/29/2023 FOLLOW-UP INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 04 Hands washed as required
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored

Inspection Date: 05/29/2024 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)
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 30 Proper thawing methods used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 36 Proper eating, tasting, drinking, or tobacco use
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 06/27/2024 1ST RE-INSPECTION
Violations

Inspection Date: 09/12/2024 ROUTINE INSPECTION
Violations

Facility	Address
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
11	Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
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; proper date marking
32	Insects, rodents, animals not present; entrance controlled
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; sanitizer concentration
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

SOUTH PERRY LANTERN **1002 S PERRY ST**

Inspection Date: 06/26/2023 ROUTINE INSPECTION

Violations

- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 11/20/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 12/19/2023 1ST RE-INSPECTION

Violations

Inspection Date: 06/20/2024 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 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

Inspection Date: 07/18/2024 1ST RE-INSPECTION

Violations

SOUTH PERRY PIZZA **1011 S PERRY ST**

Inspection Date: 11/29/2022 ROUTINE INSPECTION

Violations

- 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

Inspection Date: 12/28/2022 1ST RE-INSPECTION

Violations

Inspection Date: 03/27/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 09/13/2023 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)
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 05/21/2024 ROUTINE INSPECTION

Violations

SOUTH HILL MARKET **817 S PERRY ST**

Inspection Date: 01/26/2023 ROUTINE INSPECTION

Violations

- 43 Non food-contact surfaces maintained and clean

Inspection Date: 02/27/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Facility**Address****SOUTHSIDE SENIOR & COMMUNITY CENTER****3151 E 27TH AVE**

Inspection Date: 09/19/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 06/17/2024 ROUTINE INSPECTION

Violations

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

SPACE STATION/ROCKET BAKERY**3101 N ARGONNE RD**

Inspection Date: 04/19/2023 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 04/01/2024 ROUTINE INSPECTION

Violations

- 37 In-use utensils properly stored

SPANGLE FOODS COUNTRY STORE, INC.**315 W JENNINGS RD**

Inspection Date: 07/26/2023 ROUTINE INSPECTION

Violations

Inspection Date: 03/27/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used
- 31 Food properly labeled; proper date marking

SPANGLE SALOON**145 N MAIN**

Inspection Date: 02/22/2023 ROUTINE INSPECTION

Violations

Inspection Date: 07/26/2023 ROUTINE INSPECTION

Violations

Inspection Date: 05/15/2024 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

SPANGLE SERVICE CLUB**165 N MAIN**

Inspection Date: 03/10/2023 ROUTINE INSPECTION

Violations

SPECIAL K PUB & GRILL**3817 N MARKET ST**

Inspection Date: 12/19/2022 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 12/12/2023 ROUTINE INSPECTION

Violations

SPEEDI SHOPPE**13211 W SUNSET HWY**

Inspection Date: 04/17/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 02/06/2024 ROUTINE INSPECTION

Violations

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

Facility**Address****SPIKES****718 E FRANCIS AVE**

Inspection Date: 05/30/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 11/01/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 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
- 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: 12/04/2023 1ST RE-INSPECTION

Violations

SPLASH DOWN FAMILY WATER PARK**11127 E MISSION AVE**

Inspection Date: 07/19/2023 PRE OPERATIONAL

Violations

Inspection Date: 08/29/2023 EDUCATIONAL VISIT

Violations

SPOKANE AG TRADE CENTER -GO GOURMET**236 W SPOKANE FALLS BLVD**

Inspection Date: 04/26/2023 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 31 Food properly labeled; proper date marking

Inspection Date: 09/20/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

SPOKANE AG TRADE CENTER**236 W SPOKANE FALLS BLVD**

Inspection Date: 12/07/2022 ROUTINE INSPECTION

Violations

Inspection Date: 04/26/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 11/14/2023 ROUTINE INSPECTION

Violations

Inspection Date: 05/16/2024 ROUTINE INSPECTION

Violations

Inspection Date: 09/20/2024 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo

SPOKANE ARENA #203**720 W MALLON AVE**

Inspection Date: 05/18/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/29/2024 ROUTINE INSPECTION

Violations

Facility**Address****SPOKANE ARENA #205****720 W MALLON AVE**

Inspection Date: 05/18/2023 ROUTINE INSPECTION
Violations

Inspection Date: 02/29/2024 ROUTINE INSPECTION
Violations

SPOKANE ARENA #213**720 W MALLON AVE**

Inspection Date: 05/18/2023 ROUTINE INSPECTION
Violations

06 Adequate handwashing facilities

Inspection Date: 02/29/2024 ROUTINE INSPECTION
Violations

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

SPOKANE ARENA #215**720 W MALLON AVE**

Inspection Date: 05/18/2023 ROUTINE INSPECTION
Violations

11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo

Inspection Date: 02/29/2024 ROUTINE INSPECTION
Violations

SPOKANE ARENA #219**720 W MALLON AVE**

Inspection Date: 05/18/2023 ROUTINE INSPECTION
Violations

06 Adequate handwashing facilities

Inspection Date: 02/29/2024 ROUTINE INSPECTION
Violations

SPOKANE ARENA**720 W MALLON AVE**

Inspection Date: 12/06/2022 ROUTINE INSPECTION
Violations

Inspection Date: 05/18/2023 ROUTINE INSPECTION
Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 11/07/2023 ROUTINE INSPECTION
Violations

42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 02/29/2024 ROUTINE INSPECTION
Violations

Inspection Date: 11/01/2024 ROUTINE INSPECTION
Violations

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

Facility
SPOKANE ATHLETIC CLUB

Address
1002 W RIVERSIDE AVE

Inspection Date: 11/16/2022 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
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 05/24/2023 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 11/02/2023 ROUTINE INSPECTION

Violations

- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 11/30/2023 1ST RE-INSPECTION

Violations

Inspection Date: 04/24/2024 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 06 Adequate handwashing facilities
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 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)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 27 Compliance with variance; specialized processes; HACCP plan
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 05/23/2024 1ST RE-INSPECTION

Violations

Inspection Date: 10/01/2024 ROUTINE INSPECTION

Violations

SPOKANE BUDDHIST CHURCH

927 S PERRY ST

Inspection Date: 04/22/2023 ROUTINE INSPECTION

Violations

Spokane Comedy Club

315 W Sprague AVE

Inspection Date: 04/20/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 03/12/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
 - 06 Adequate handwashing facilities
 - 22 Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe
 - 25 Toxic substances properly identified, stored, used
 - 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
-

Facility**Address****SPOKANE COMM COLLEGE BAKERY****1810 N GREENE ST**

Inspection Date: 06/13/2023 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; sanitizer concentration

Inspection Date: 11/13/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 10/17/2024 ROUTINE INSPECTION

Violations

- 15 Proper preparation of raw shell eggs

SPOKANE COMM. COLLEGE-ORLANDO'S**1810 N GREENE ST**

Inspection Date: 12/12/2022 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/13/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/18/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 05/15/2024 ROUTINE INSPECTION

Violations

Inspection Date: 10/17/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Spokane Community College Bookstore #8139**1810 N Greene ST 6**

Inspection Date: 07/11/2023 PRE OPERATIONAL

Violations

Inspection Date: 09/26/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/01/2024 ROUTINE INSPECTION

Violations

SPOKANE CONVENTION CENTER**334 W SPOKANE FALLS BLVD**

Inspection Date: 12/07/2022 ROUTINE INSPECTION

Violations

Inspection Date: 04/26/2023 ROUTINE INSPECTION

Violations

- 29 Adequate equipment for temperature control

Inspection Date: 11/14/2023 1ST RE-INSPECTION

Violations

Inspection Date: 05/16/2024 ROUTINE INSPECTION

Violations

Inspection Date: 09/20/2024 ROUTINE INSPECTION

Violations

Facility**Address****SPOKANE COUNTY JAIL****1100 W MALLON**

Inspection Date: 01/27/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 09/22/2023 ROUTINE INSPECTION
 Violations

- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 09/04/2024 ROUTINE INSPECTION
 Violations

Spokane County Juvenile Detention**902 N Adams ST**

Inspection Date: 03/14/2023 PRE OPERATIONAL
 Violations

Inspection Date: 04/14/2023 ROUTINE INSPECTION
 Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/05/2024 ROUTINE INSPECTION
 Violations

SPOKANE COUNTY NORTHSIDE AQUATIC FACILITY**18120 N HATCH RD**

Inspection Date: 07/18/2023 ROUTINE INSPECTION
 Violations

SPOKANE COUNTY SOUTHSIDE AQUATIC FACILITY**3724 E 61ST AVE**

Inspection Date: 07/05/2023 ROUTINE INSPECTION
 Violations

SPOKANE COUNTY/GEIGER CORRECTIONS**3507 S SPOTTED RD**

Inspection Date: 02/13/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 08/17/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 04/02/2024 ROUTINE INSPECTION
 Violations

SPOKANE DERMATOLOGY**324 S SHERMAN ST A**

Inspection Date: 07/21/2023 ROUTINE INSPECTION
 Violations

- 06 Adequate handwashing facilities
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/16/2024 ROUTINE INSPECTION
 Violations

SPOKANE DOGS**525 W Spokane Falls BLVD**

Inspection Date: 05/18/2024 ROUTINE INSPECTION
 Violations

Facility**Spokane Falls Community College**

Inspection Date: 09/13/2024 PRE OPERATIONAL
Violations

Inspection Date: 10/18/2024 ROUTINE INSPECTION
Violations

Address**3410 W Whistalks WY 17****Spokane First Nazarene Church****9004 N Country Homes BLVD**

Inspection Date: 11/13/2023 PRE OPERATIONAL
Violations

Inspection Date: 12/01/2023 ROUTINE INSPECTION
Violations

SPOKANE INDIANS CABOOSE**602 N HAVANA ST**

Inspection Date: 04/25/2023 ROUTINE INSPECTION
Violations

Inspection Date: 05/30/2024 ROUTINE INSPECTION
Violations

SPOKANE INDIANS CATERING**602 N HAVANA ST**

Inspection Date: 03/28/2023 EDUCATIONAL VISIT
Violations

Inspection Date: 04/25/2023 ROUTINE INSPECTION
Violations

Inspection Date: 04/18/2024 ROUTINE INSPECTION
Violations

SPOKANE INDIANS MAIN STAND**602 N HAVANA ST**

Inspection Date: 04/25/2023 ROUTINE INSPECTION
Violations

Inspection Date: 03/27/2024 EDUCATIONAL VISIT
Violations

Inspection Date: 04/18/2024 ROUTINE INSPECTION
Violations

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

SPOKANE INDIANS/3RD BASE STAND**602 N HAVANA ST**

Inspection Date: 04/25/2023 ROUTINE INSPECTION
Violations

Inspection Date: 04/18/2024 ROUTINE INSPECTION
Violations

06 Adequate handwashing facilities

SPOKANE INDIANS/CHAMPION'S CLUB**602 N HAVANA ST**

Inspection Date: 04/25/2023 ROUTINE INSPECTION
Violations

Inspection Date: 04/18/2024 ROUTINE INSPECTION
Violations

Facility**Address****Spokane Pavilion at Riverfront Catering****574 N Howard ST**

Inspection Date: 07/10/2023 PRE OPERATIONAL
Violations

Inspection Date: 06/20/2024 ROUTINE INSPECTION
Violations

06 Adequate handwashing facilities
26 Compliance with valid permit; operating and risk control plans, and required written procedures

SPOKANE PRODUCE, INC**1996 S GEIGER BLVD**

Inspection Date: 04/14/2023 ROUTINE INSPECTION
Violations

Inspection Date: 09/26/2023 ROUTINE INSPECTION
Violations

Inspection Date: 03/12/2024 ROUTINE INSPECTION
Violations

Inspection Date: 08/21/2024 ROUTINE INSPECTION
Violations

Spokane Sandwich**9000 W AIRPORT DR**

Inspection Date: 10/17/2023 ROUTINE INSPECTION
Violations

Spokane Stadium Concession 116 (Northside)**501 W Gardner AVE**

Inspection Date: 09/26/2023 PRE OPERATIONAL
Violations

Inspection Date: 10/18/2023 ROUTINE INSPECTION
Violations

Inspection Date: 08/13/2024 ROUTINE INSPECTION
Violations

Spokane Stadium Concession 117 (Southside)**501 W Gardner AVE**

Inspection Date: 09/26/2023 PRE OPERATIONAL
Violations

Inspection Date: 10/26/2023 ROUTINE INSPECTION
Violations

Inspection Date: 08/13/2024 ROUTINE INSPECTION
Violations

Spokane Stadium Lower Level Storage & Utility Kitchen**501 W Gardner AVE**

Inspection Date: 09/26/2023 PRE OPERATIONAL
Violations

Inspection Date: 10/18/2023 ROUTINE INSPECTION
Violations

Inspection Date: 08/13/2024 ROUTINE INSPECTION
Violations

Facility**Address****Spokane Stadium Portables 1, 2 & 3****501 W Gardner AVE**

Inspection Date: 09/26/2023 PRE OPERATIONAL

Violations

Inspection Date: 08/13/2024 ROUTINE INSPECTION

Violations

Spokane Stadium Premium Kitchen 123**501 W Gardner AVE**

Inspection Date: 08/13/2024 ROUTINE INSPECTION

Violations

Spokane Sugar Candy**1612 N Barker RD**

Inspection Date: 08/22/2024 PRE OPERATIONAL

Violations

SPOKANE TAP ROOM**9000 W AIRPORT DR 401**

Inspection Date: 07/12/2023 ROUTINE INSPECTION

Violations

11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo**SPOKANE VALLEY EAGLES #3433****16801 E SPRAGUE AVE**

Inspection Date: 12/13/2022 ROUTINE INSPECTION

Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 06/27/2023 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used**33** Potential food contamination prevented during delivery, preparation, storage, display**41** Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 11/14/2023 ROUTINE INSPECTION

Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures**43** Non food-contact surfaces maintained and clean

Inspection Date: 06/13/2024 ROUTINE INSPECTION

Violations

SPOKANE VALLEY EVENT CENTER RED ROCK**10514 E SPRAGUE AVE**

Inspection Date: 10/04/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta**26** Compliance with valid permit; operating and risk control plans, and required written procedures**41** Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av**44** Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr**SPOKANE VALLEY GROCERY OUTLET****12115 E SPRAGUE AVE**

Inspection Date: 06/09/2023 ROUTINE INSPECTION

Violations

SPOKANE VALLEY KIWANIS**404 N HAVANA ST**

Inspection Date: 07/07/2023 ROUTINE INSPECTION

Violations

30 Proper thawing methods used**41** Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/11/2024 ROUTINE INSPECTION

Violations

34 Wiping cloths properly used, stored; sanitizer concentration

Facility**Address****SPOKANE VALLEY STADIUM 12****14760 E INDIANA**

Inspection Date: 07/11/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 10/23/2024 ROUTINE INSPECTION

Violations

SPOKANE VALLEY UNITED METHODIST CH**115 N RAYMOND RD**

Inspection Date: 09/28/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
26 Compliance with valid permit; operating and risk control plans, and required written procedures**Spokane Wellness Inspiration Nutrition****4803 N Market ST**

Inspection Date: 12/21/2022 ROUTINE INSPECTION

Violations

Inspection Date: 11/30/2023 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities**Spokanite Brewing Company LLC****6607 N Ash ST 100**

Inspection Date: 05/19/2023 ROUTINE INSPECTION

Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av**Sportsman Cafe & Lounge****6410 N Market ST**

Inspection Date: 02/24/2023 PRE OPERATIONAL

Violations

Inspection Date: 03/28/2023 ROUTINE INSPECTION

Violations

37 In-use utensils properly stored

Inspection Date: 08/24/2023 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities
33 Potential food contamination prevented during delivery, preparation, storage, display
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/25/2024 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used
30 Proper thawing methods used**Springhill Suites****8967 W Airport DR**

Inspection Date: 11/10/2022 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used
34 Wiping cloths properly used, stored; sanitizer concentration
39 Single-use and single-service articles properly stored, used

Inspection Date: 05/05/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 10/16/2023 ROUTINE INSPECTION

Violations

Inspection Date: 03/08/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 09/13/2024 ROUTINE INSPECTION

Violations

Facility**Address****St Mary Presentation Catholic Church****602 E 6th ST**

Inspection Date: 10/20/2023 ROUTINE INSPECTION

Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 05/10/2024 ROUTINE INSPECTION

Violations

ST. STEPHEN'S EPISCOPAL CHURCH**5720 S PERRY ST**

Inspection Date: 06/26/2023 ROUTINE INSPECTION

Violations

34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 06/18/2024 ROUTINE INSPECTION

Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

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

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

STAR RESTAURANT (THE)**1329 N HAMILTON ST**

Inspection Date: 12/22/2022 ROUTINE INSPECTION

Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

43 Non food-contact surfaces maintained and clean

Inspection Date: 03/02/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

25 Toxic substances properly identified, stored, used

32 Insects, rodents, animals not present; entrance controlled

47 Garbage, refuse properly disposed; facilities maintained

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

49 Adequate ventilation, lighting; designated areas used

Inspection Date: 12/05/2023 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

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: 09/05/2024 ROUTINE INSPECTION

Violations

STARBUCK COFFEE #2926**3007 E 57TH AVE 2072**

Inspection Date: 09/11/2023 ROUTINE INSPECTION

Violations

Inspection Date: 09/16/2024 ROUTINE INSPECTION

Violations

STARBUCKS COFFEE CO. #10177**10510 SR 2 8**

Inspection Date: 05/23/2023 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used

Inspection Date: 02/20/2024 ROUTINE INSPECTION

Violations

Starbucks #29249**1310 N Ruby ST**

Inspection Date: 06/13/2023 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

Facility**Address****STARBUCKS #3378****1342 LIBERTY LAKE RD**

Inspection Date: 01/20/2023 ROUTINE INSPECTION

Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 02/13/2024 ROUTINE INSPECTION

Violations

34 Wiping cloths properly used, stored; sanitizer concentration**STARBUCKS #360****1704 W FRANCIS AVE**

Inspection Date: 04/04/2023 ROUTINE INSPECTION

Violations

40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 02/28/2024 ROUTINE INSPECTION

Violations

Starbucks #68129**18707 E Laberry RD**

Inspection Date: 07/10/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 08/07/2024 ROUTINE INSPECTION

Violations

Starbucks #8138**10919 N Newport HWY**

Inspection Date: 11/06/2023 ROUTINE INSPECTION

Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av**STARBUCKS At FRED MEYER #214****12120 N DIVISION ST**

Inspection Date: 07/28/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/17/2024 ROUTINE INSPECTION

Violations

STARBUCKS COFFEE #13932**3703 S GRAND**

Inspection Date: 05/26/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/25/2024 ROUTINE INSPECTION

Violations

STARBUCKS COFFEE #3377**9031 N INDIAN TRAIL RD**

Inspection Date: 04/14/2023 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

Inspection Date: 03/21/2024 ROUTINE INSPECTION

Violations

Starbucks Coffee #3342**9335 N Newport HWY**

Inspection Date: 06/28/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/28/2024 ROUTINE INSPECTION

Violations

Facility**Address****STARBUCKS COFFEE #3450****2703 N DIVISION ST**

Inspection Date: 04/12/2023 ROUTINE INSPECTION

Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

STARBUCKS COFFEE #361**12519 N SR 395**

Inspection Date: 08/25/2023 PRE OPERATIONAL

Violations

Inspection Date: 09/12/2023 ROUTINE INSPECTION

Violations

Starbucks Coffee #52370**1507 W 3rd AVE**

Inspection Date: 01/20/2023 ROUTINE INSPECTION

Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 03/08/2024 ROUTINE INSPECTION

Violations

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

STARBUCKS COFFEE #8935**12328 E SPRAGUE AVE**

Inspection Date: 08/07/2023 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

Inspection Date: 10/15/2024 ROUTINE INSPECTION

Violations

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

STARBUCKS COFFEE #9854**2861 FIRST ST**

Inspection Date: 01/12/2023 ROUTINE INSPECTION

Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 02/23/2024 ROUTINE INSPECTION

Violations

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

26 Compliance with valid permit; operating and risk control plans, and required written procedures

STARBUCKS COFFEE CO 14719**4805 N DIVISION ST 107**

Inspection Date: 05/19/2023 ROUTINE INSPECTION

Violations

37 In-use utensils properly stored

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/12/2024 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

STARBUCKS COFFEE CO. #3230**8901 E TRENT AVE**

Inspection Date: 12/05/2022 ROUTINE INSPECTION

Violations

Inspection Date: 05/18/2023 ROUTINE INSPECTION

Violations

Inspection Date: 04/17/2024 ROUTINE INSPECTION

Violations

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

Facility**Address****STARBUCKS COFFEE CO. #3269****721 W MAIN AVE**

Inspection Date: 08/23/2023 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 05/21/2024 ROUTINE INSPECTION

Violations

STARBUCKS COFFEE COMPANY #3284**506 N SULLIVAN RD**

Inspection Date: 03/15/2023 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: 03/19/2024 ROUTINE INSPECTION

Violations

Starbucks Coffee Company #62198**1821 N Hamilton ST**

Inspection Date: 04/24/2023 ROUTINE INSPECTION

Violations

STARBUCKS COFFEE COMPANY #8681**2401 W WELLESLEY AVE A**

Inspection Date: 05/31/2023 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/25/2023 PRE OPERATIONAL

Violations

STARBUCKS COFFEE COMPANY #8849**9111 E BROADWAY**

Inspection Date: 08/21/2023 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/22/2024 ROUTINE INSPECTION

Violations

STEADY FLOW GROWLER HOUSE**328 N SULLIVAN RD 8**

Inspection Date: 04/21/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 07/30/2024 ROUTINE INSPECTION

Violations

Facility

Address

Steam Plant Restaurant & Brew Pub

159 S LINCOLN ST

Inspection Date: 12/08/2022 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 time/temperature control for safe
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 06/14/2023 ROUTINE INSPECTION

Violations

- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 30 Proper thawing methods used

Inspection Date: 12/20/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/11/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 27 Compliance with variance; specialized processes; HACCP plan
- 30 Proper thawing methods used

Inspection Date: 10/31/2024 ROUTINE INSPECTION

Violations

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

Steam Plant Restaurant & Brew Pub

159 S Lincoln ST

Inspection Date: 06/14/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 06/11/2024 ROUTINE INSPECTION

Violations

- 37 In-use utensils properly stored
 - 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
-

Facility**Address****STEELHEAD BAR & GRILLE****218 N HOWARD ST**

Inspection Date: 11/17/2022 ROUTINE INSPECTION

Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/15/2023 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)
 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 07/14/2023 1ST RE-INSPECTION

Violations

06 Adequate handwashing facilities
 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 07/20/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 07/24/2023 2ND RE-INSPECTION

Violations

Inspection Date: 08/17/2023 FOLLOW-UP INSPECTION

Violations

06 Adequate handwashing facilities
 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
 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: 12/12/2023 ROUTINE INSPECTION

Violations

23 Proper Consumer Advisory posted for raw or undercooked foods
 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 05/15/2024 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; sanitizer concentration; test strips av

STEELHEAD BAR & GRILLE**218 N HOWARD ST**

Inspection Date: 01/28/2023 ROUTINE INSPECTION

Violations

STEER INN**7920 N DIVISION ST**

Inspection Date: 12/07/2022 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used

Inspection Date: 06/06/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
 43 Non food-contact surfaces maintained and clean
 45 Sewage, wastewater properly disposed

Facility**Address****Stockwell's Chill n Grill****3319 N Argonne RD**

Inspection Date: 01/19/2023 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 08/02/2023 ROUTINE INSPECTION

Violations

- 30 Proper thawing methods used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 02/22/2024 ROUTINE INSPECTION

Violations

Inspection Date: 08/22/2024 ROUTINE INSPECTION

Violations

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

Stormin Norman's Shipfaced Saloon**12303 E Trent AVE**

Inspection Date: 05/15/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 10/17/2023 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/12/2024 ROUTINE INSPECTION

Violations

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

Streat Gourmet**14700 E Indiana AVE 2014**

Inspection Date: 02/09/2023 PRE OPERATIONAL

Violations

Inspection Date: 03/13/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 38 Utensils, equipment, linens properly stored, used, handled

Inspection Date: 09/14/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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 valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 49 Adequate ventilation, lighting; designated areas used

Inspection Date: 10/12/2023 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 05/16/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods

Studio Cafe**10001 E Sprague AVE**

Inspection Date: 05/01/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 10/15/2024 ROUTINE INSPECTION

Violations

Facility**Address****STUDIO K ON REGAL****4508 S REGAL ST**

Inspection Date: 05/17/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 01/22/2024 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration

SUB-DIVISION**404 N HAVANA ST**

Inspection Date: 09/12/2023 ROUTINE INSPECTION

Violations

Inspection Date: 09/11/2024 ROUTINE INSPECTION

Violations

SUB-DIVISION**1418 N DIVISION ST**

Inspection Date: 11/22/2022 ROUTINE INSPECTION

Violations

Inspection Date: 08/11/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration

SUBWAY #17777**20 E J ST**

Inspection Date: 11/02/2022 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: 08/01/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities

Inspection Date: 10/18/2024 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display

SUBWAY - HICO #22936**9219 E SPRAGUE AVE**

Inspection Date: 08/01/2023 ROUTINE INSPECTION

Violations

Inspection Date: 07/15/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; sanitizer concentration

SUBWAY # 36537**6420 N NEVADA ST**

Inspection Date: 03/20/2023 ROUTINE INSPECTION

Violations

SUBWAY # 47773**2114 N PINES RD 6S**

Inspection Date: 09/19/2023 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 10/07/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Facility**SUBWAY #10980****Address****3527 E SPRAGUE AVE**

Inspection Date: 03/22/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 37 In-use utensils properly stored

Inspection Date: 02/26/2024 ROUTINE INSPECTION

Violations

SUBWAY #15020**14820 N NEWPORT HWY**

Inspection Date: 03/22/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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 valid permit; operating and risk control plans, and required written procedures

Inspection Date: 01/29/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

SUBWAY #17233**1336 N LIBERTY LAKE RD**

Inspection Date: 06/12/2023 ROUTINE INSPECTION

Violations

Inspection Date: 05/24/2024 ROUTINE INSPECTION

Violations

SUBWAY #24444**13411 E 32ND AVE**

Inspection Date: 07/17/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 38 Utensils, equipment, linens properly stored, used, handled

Inspection Date: 07/18/2023 SITE VISIT

Violations

Inspection Date: 06/05/2024 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
- 38 Utensils, equipment, linens properly stored, used, handled
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

SUBWAY #25143**808 W MAIN AVE FC2**

Inspection Date: 05/30/2023 ROUTINE INSPECTION

Violations

- 04 Hands washed as required

Inspection Date: 02/06/2024 ROUTINE INSPECTION

Violations

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

Facility**Address****SUBWAY #2549****9212 N COLTON ST**

Inspection Date: 09/14/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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: 04/15/2024 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
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 43 Non food-contact surfaces maintained and clean
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 05/20/2024 1ST RE-INSPECTION

Violations

SUBWAY #39115**5615 E TRENT AVE**

Inspection Date: 11/08/2022 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 10/16/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

SUBWAY #55212 - WALMART #5993**5025 E SPRAGUE AVE**

Inspection Date: 04/27/2023 ROUTINE INSPECTION

Violations

Inspection Date: 07/29/2024 ROUTINE INSPECTION

Violations

SUBWAY #56779**701 W RIVERSIDE AVE A-1**

Inspection Date: 01/04/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 01/10/2024 ROUTINE INSPECTION

Violations

SUBWAY #6551**2732 1ST ST**

Inspection Date: 01/04/2023 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 02/12/2024 ROUTINE INSPECTION

Violations

SUBWAY #7368**9119 E Montgomery B**

Inspection Date: 08/22/2023 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)

Inspection Date: 09/19/2023 1ST RE-INSPECTION

Violations

Inspection Date: 10/15/2024 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration

Facility
Subway 17390

Address
3709 S GEIGER BLVD

Inspection Date: 01/25/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 01/27/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 02/13/2023 1ST RE-INSPECTION

Violations

Inspection Date: 02/13/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 38 Utensils, equipment, linens properly stored, used, handled
- 39 Single-use and single-service articles properly stored, used

SUBWAY 23979

3808 N SULLIVAN RD #101

Inspection Date: 11/17/2022 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 time/temperature control for safe
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 10/26/2023 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/18/2024 ROUTINE INSPECTION

Violations

SUBWAY 4203

5005 N DIVISION ST 108

Inspection Date: 07/27/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 07/17/2024 ROUTINE INSPECTION

Violations

- 09 Proper washing of fruits and vegetables
- 16 Proper cooling procedures
- 19 No room temperature storage; proper use of time as a control, procedures available
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 32 Insects, rodents, animals not present; entrance controlled
- 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
- 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: 08/16/2024 1ST RE-INSPECTION

Violations

SUBWAY 45127

4100 S CHENEY SPOKANE RD

Inspection Date: 03/13/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 03/14/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 04 Hands washed as required
- 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

Facility
SUBWAY 50993

Address
611 E STATE ROUTE 902 3

Inspection Date: 07/20/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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 valid permit; operating and risk control plans, and required written procedures

Inspection Date: 04/10/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Subway Central Valley

315 S Sullivan RD

Inspection Date: 01/12/2023 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
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 05/21/2024 ROUTINE INSPECTION

Violations

Subway Market

3925 N MARKET ST

Inspection Date: 02/14/2023 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: 02/06/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

SUBWAY SANDWICHES #14252

12820 W SUNSET HWY

Inspection Date: 01/19/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 01/24/2024 ROUTINE INSPECTION

Violations

SUBWAY SANDWICHES AND SALADS

1710 N HAMILTON ST

Inspection Date: 03/09/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/20/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

SUBWAY SANDWICHES

1902 W FRANCIS AVE 103

Inspection Date: 07/06/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 25 Toxic substances properly identified, stored, used

Inspection Date: 10/18/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 16 Proper cooling procedures
- 20 Proper reheating procedures for hot holding
- 37 In-use utensils properly stored
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/21/2024 EDUCATIONAL VISIT

Violations

Facility**Address****SUBWAY SANDWICHES****2928 S GRAND BLVD**

Inspection Date: 06/21/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 01/10/2024 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

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

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

Subway Shadle**2503 W WELLESLEY AVE**

Inspection Date: 03/08/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

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

26 Compliance with valid permit; operating and risk control plans, and required written procedures

29 Adequate equipment for temperature control

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 02/07/2024 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

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

26 Compliance with valid permit; operating and risk control plans, and required written procedures

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

Subway Shadle-Walmart**2301 W Wellesley AVE**

Inspection Date: 06/22/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 10/25/2024 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

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

Subway Sullivan**15705 E Broadway AVE**

Inspection Date: 11/16/2022 ROUTINE INSPECTION

Violations

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

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 07/05/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

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

26 Compliance with valid permit; operating and risk control plans, and required written procedures

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/19/2024 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

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: 10/18/2024 1ST RE-INSPECTION

Violations

SUBWAY**12310 N DIVISION ST 101**

Inspection Date: 02/01/2023 ROUTINE INSPECTION

Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 02/09/2024 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

SUBWAY**9502 N NEWPORT HWY**

Inspection Date: 10/26/2023 ROUTINE INSPECTION

Violations

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

06 Adequate handwashing facilities

Facility
SUBWAY

Address
1103 W NORTHWEST BLVD

Inspection Date: 06/27/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 09/13/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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)
- 29 Adequate equipment for temperature control
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

SUBWAY

3007 E 57TH AVE 6

Inspection Date: 03/02/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

SUBWAY

12801 E SPRAGUE AVE

Inspection Date: 01/18/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 29 Adequate equipment for temperature control

Inspection Date: 01/20/2023 SITE VISIT

Violations

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

Inspection Date: 02/13/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 03/04/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 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
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 03/26/2024 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

SUBWAY

3014 E 29TH AVE

Inspection Date: 08/14/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 09/14/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/20/2024 ROUTINE INSPECTION

Violations

Facility
SUBWAY

Address
1225 N RUBY ST

Inspection Date: 08/15/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 07/12/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Subway

9023 N Indian Trail RD

Inspection Date: 01/12/2023 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 29 Adequate equipment for temperature control
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 01/26/2023 SITE VISIT

Violations

- 29 Adequate equipment for temperature control

Inspection Date: 08/08/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained

Sugarplum

723 N Crestline ST

Inspection Date: 06/11/2024 PRE OPERATIONAL

Violations

Inspection Date: 09/19/2024 ROUTINE INSPECTION

Violations

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

SULLIVAN FOOD MART CHEVRON

1010 N SULLIVAN RD

Inspection Date: 11/23/2022 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 11/20/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 07/10/2024 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

SULLIVAN MART

3620 N SULLIVAN RD

Inspection Date: 04/19/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 14 Raw meats below or away from ready-to-eat food; species separated
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 04/02/2024 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; sanitizer concentration

Inspection Date: 04/30/2024 1ST RE-INSPECTION

Violations

Facility**Address****SUNSET FOOD MART****2627 W SUNSET BLVD**

Inspection Date: 06/30/2023 ROUTINE INSPECTION
Violations

Inspection Date: 05/24/2024 ROUTINE INSPECTION
Violations

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

SUNSET GROCERY**1908 W SUNSET BLVD**

Inspection Date: 07/19/2023 ROUTINE INSPECTION
Violations

Inspection Date: 12/11/2023 EDUCATIONAL VISIT
Violations

Inspection Date: 05/13/2024 ROUTINE INSPECTION
Violations

Supa! Authentic Japanese Kitchen**321 1st ST**

Inspection Date: 02/06/2024 PRE OPERATIONAL
Violations

Inspection Date: 03/07/2024 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
30 Proper thawing methods used
34 Wiping cloths properly used, stored; sanitizer concentration
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 04/04/2024 1ST RE-INSPECTION
Violations

Inspection Date: 09/25/2024 ROUTINE INSPECTION
Violations

06 Adequate handwashing facilities
34 Wiping cloths properly used, stored; sanitizer concentration
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

SUPER 1 FOODS #34**830 E 29TH AVE**

Inspection Date: 07/26/2023 ROUTINE INSPECTION
Violations

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

Inspection Date: 10/21/2024 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**Address****SUPER 1 FOODS #34****830 E 29TH AVE**

Inspection Date: 12/09/2022 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
- 25 Toxic substances properly identified, stored, used
- 31 Food properly labeled; proper date marking
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 03/07/2023 ROUTINE INSPECTION

Violations

Inspection Date: 07/26/2023 ROUTINE INSPECTION

Violations

- 43 Non food-contact surfaces maintained and clean

Inspection Date: 06/04/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)

Inspection Date: 07/02/2024 1ST RE-INSPECTION

Violations

Inspection Date: 10/21/2024 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)
- 30 Proper thawing methods used

SUPER 8 MOTEL**11102 W WESTBOW BLVD**

Inspection Date: 11/02/2022 ROUTINE INSPECTION

Violations

Inspection Date: 08/24/2023 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 10/22/2024 ROUTINE INSPECTION

Violations

SUPER C STORE/ CANNON PARK LLC**1809 N ASH ST**

Inspection Date: 05/24/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

SUPER GAS & GROCERY LLC**630 W 1ST ST**

Inspection Date: 08/29/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/20/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

SUPER STORE (ACND CORP)**13415 E 32ND AVE**

Inspection Date: 03/02/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Facility**Address****SUPREME BEAN ESPRESSO INC.****2115 N HAMILTON ST**

Inspection Date: 07/21/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 09/18/2024 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 25 Toxic substances properly identified, stored, used
- 38 Utensils, equipment, linens properly stored, used, handled

Sure Save Grocery**3039 N MONROE ST**

Inspection Date: 05/23/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 29 Adequate equipment for temperature control

Surge Coffee Company**221 W 1st AVE**

Inspection Date: 06/02/2023 ROUTINE INSPECTION

Violations

Inspection Date: 04/03/2024 ROUTINE INSPECTION

Violations

Sushi Blossom**1228 S Grand BLVD**

Inspection Date: 12/09/2022 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 valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking

Inspection Date: 04/19/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 30 Proper thawing methods used
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 09/07/2023 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 37 In-use utensils properly stored

Inspection Date: 02/22/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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; sanitizer concentration; test strips av

Inspection Date: 03/14/2024 1ST RE-INSPECTION

Violations

- 16 Proper cooling procedures

Inspection Date: 04/11/2024 1ST RE-INSPECTION

Violations

Facility
SUSHI EUNICE INC.

Address
7458 N DIVISION ST

Inspection Date: 12/13/2022 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 04/06/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 30 Proper thawing methods used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 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: 10/12/2023 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: 03/25/2024 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
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 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
- 49 Adequate ventilation, lighting; designated areas used

Inspection Date: 10/28/2024 ROUTINE INSPECTION

Violations

- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 31 Food properly labeled; proper date marking
- 38 Utensils, equipment, linens properly stored, used, handled
- 39 Single-use and single-service articles properly stored, used
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Sushi House 4

1332 N Liberty Lake RD

Inspection Date: 05/08/2024 PRE OPERATIONAL

Violations

Inspection Date: 06/10/2024 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 39 Single-use and single-service articles properly stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 07/11/2024 1ST RE-INSPECTION

Violations

Facility**Sushi House Asian Food & Bar****Address****4903 N DIVISION ST**

Inspection Date: 11/03/2022 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)
- 30 Proper thawing methods used
- 37 In-use utensils properly stored

Inspection Date: 12/01/2022 1ST RE-INSPECTION

Violations

Inspection Date: 05/25/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/22/2023 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 11/06/2023 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
- 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; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 12/05/2023 1ST RE-INSPECTION

Violations

Inspection Date: 07/22/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
 - 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
 - 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
 - 43 Non food-contact surfaces maintained and clean
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
-

Facility**Sushi House Asian Food and Bar****Address****7905 E Trent AVE**

Inspection Date: 03/29/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures
- 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)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking
- 37 In-use utensils properly stored
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 04/13/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 04/26/2023 1ST RE-INSPECTION

Violations

Inspection Date: 10/18/2023 ROUTINE INSPECTION

Violations

- 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: 05/29/2024 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)
- 30 Proper thawing methods used
- 32 Insects, rodents, animals not present; entrance controlled
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/27/2024 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)
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 07/09/2024 EDUCATIONAL VISIT

Violations

Inspection Date: 07/10/2024 2ND RE-INSPECTION

Violations

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

Inspection Date: 08/07/2024 1ST RE-INSPECTION

Violations

Inspection Date: 09/04/2024 FOLLOW-UP INSPECTION

Violations

Facility
SUSHI.COM

Address
430 W MAIN AVE

Inspection Date: 04/05/2023 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

Inspection Date: 10/05/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 02/13/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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: 09/17/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 10/17/2024 1ST RE-INSPECTION

Violations

Sweet Annie's Artisan Creamery

1950 N Harvest PKY B

Inspection Date: 07/25/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

SWEET DREAMS BAKERY

3131 N DIVISION ST

Inspection Date: 06/27/2023 ROUTINE INSPECTION

Violations

Sweet Evie's Bakery

606 W 2nd ST

Inspection Date: 04/12/2023 ROUTINE INSPECTION

Violations

- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
- 46 Toilet facilities properly constructed, supplied, cleaned

Inspection Date: 04/18/2024 ROUTINE INSPECTION

Violations

Sweet Frostings

10406 N Division ST #B, C

Inspection Date: 01/12/2023 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 07/27/2023 ROUTINE INSPECTION

Violations

Inspection Date: 01/09/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 07/15/2024 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 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)
- 31 Food properly labeled; proper date marking

SWEET N SALTY, INC. DBA AUNTIE ANNE'S PRETZELS

14700 E INDIANA VALLEY MALL 2124

Inspection Date: 01/23/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 02/14/2024 ROUTINE INSPECTION

Violations

Facility**Address****Sweet World****1104 W Wellesley AVE A**

Inspection Date: 06/28/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Swell Coffee LLC**1604 S Sullivan RD**

Inspection Date: 02/01/2023 ROUTINE INSPECTION

Violations

Inspection Date: 01/30/2024 ROUTINE INSPECTION

Violations

SWELL COFFEE**14505 E TRENT AVE**

Inspection Date: 06/05/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 05/23/2024 ROUTINE INSPECTION

Violations

Swing Lounge LLC**3808 N Sullivan RD 103**

Inspection Date: 03/28/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 31 Food properly labeled; proper date marking
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 05/14/2024 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 42 Food-contact surfaces maintained, cleaned, sanitized

Swing Lounge**601 W Riverside ST 110**

Inspection Date: 03/27/2024 PRE OPERATIONAL

Violations

Inspection Date: 06/11/2024 ROUTINE INSPECTION

Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

SWINGING DOORS**1018 W FRANCIS AVE**

Inspection Date: 04/25/2023 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/25/2023 ROUTINE INSPECTION

Violations

- 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
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/05/2024 ROUTINE INSPECTION

Violations

Inspection Date: 10/30/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Facility**Address****TACO BELL #38936****825 W 3RD AVE**

Inspection Date: 02/27/2023 ROUTINE INSPECTION
Violations

Inspection Date: 01/23/2024 ROUTINE INSPECTION
Violations

TACO BELL #38937**9664 N NEWPORT HWY**

Inspection Date: 05/11/2023 ROUTINE INSPECTION
Violations

TACO BELL #38938**6614 N DIVISION ST**

Inspection Date: 03/29/2023 ROUTINE INSPECTION
Violations

Inspection Date: 01/30/2024 ROUTINE INSPECTION
Violations

40 Food and nonfood surfaces properly used and constructed; cleanable

TACO BELL #38940**1202 N MONROE ST**

Inspection Date: 03/22/2023 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: 02/28/2024 ROUTINE INSPECTION
Violations

TACO BELL #38941**10620 E SPRAGUE AVE**

Inspection Date: 01/26/2023 ROUTINE INSPECTION
Violations

Inspection Date: 01/10/2024 ROUTINE INSPECTION
Violations

TACO BELL #38942**133 N SULLIVAN RD**

Inspection Date: 04/17/2023 ROUTINE INSPECTION
Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 12/13/2023 PRE OPERATIONAL
Violations

TACO BELL #38943**2626 1ST ST**

Inspection Date: 01/12/2023 ROUTINE INSPECTION
Violations

Inspection Date: 03/15/2024 ROUTINE INSPECTION
Violations

TACO BELL #38944**22312 E APPLEWAY AVE**

Inspection Date: 03/09/2023 ROUTINE INSPECTION
Violations

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

Inspection Date: 01/08/2024 ROUTINE INSPECTION
Violations

Facility**Address****TACO BELL #38945****3010 E 29TH AVE**

Inspection Date: 08/14/2023 ROUTINE INSPECTION
Violations

Inspection Date: 07/17/2024 ROUTINE INSPECTION
Violations

TACO BELL #38946**4101 N MARKET ST**

Inspection Date: 06/20/2023 PRE OPERATIONAL
Violations

Inspection Date: 07/20/2023 ROUTINE INSPECTION
Violations

TACO BELL #38947**10510 W SR 2 HWY 1**

Inspection Date: 03/20/2023 ROUTINE INSPECTION
Violations

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

Inspection Date: 02/12/2024 ROUTINE INSPECTION
Violations

Taco Bell #38952**6404 N Ash ST**

Inspection Date: 04/05/2023 ROUTINE INSPECTION
Violations

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

Inspection Date: 03/14/2024 ROUTINE INSPECTION
Violations

TACO BELL#38951**807 S MAIN ST**

Inspection Date: 02/03/2023 ROUTINE INSPECTION
Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 01/16/2024 ROUTINE INSPECTION
Violations

TACO JOHN'S**1002 E WELLESLEY AVE**

Inspection Date: 02/09/2023 ROUTINE INSPECTION
Violations

Inspection Date: 07/18/2023 ROUTINE INSPECTION
Violations

Inspection Date: 02/01/2024 ROUTINE INSPECTION
Violations

Inspection Date: 07/22/2024 ROUTINE INSPECTION
Violations

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

Facility**Address****TACO TIME 6602****9009 E TRENT AVE**

Inspection Date: 02/08/2023 ROUTINE INSPECTION

Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 03/08/2023 1ST RE-INSPECTION

Violations

Inspection Date: 07/20/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 01/09/2024 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: 07/16/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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; sanitizer concentration
- 37 In-use utensils properly stored

Inspection Date: 08/14/2024 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

TACO TIME DIVISION TT LLC**5102 N DIVISION ST**

Inspection Date: 03/14/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 08/17/2023 ROUTINE INSPECTION

Violations

Inspection Date: 04/10/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 10/29/2024 ROUTINE INSPECTION

Violations

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

TACO TIME DOWNTOWN TT LLC**303 W 3RD AVE**

Inspection Date: 01/20/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 07/18/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 01/22/2024 ROUTINE INSPECTION

Violations

Inspection Date: 07/12/2024 ROUTINE INSPECTION

Violations

- 49 Adequate ventilation, lighting; designated areas used

Facility**Address****TACO TIME FRANCIS TT LLC****1414 W FRANCIS AVE**

Inspection Date: 01/25/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/18/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 01/25/2024 ROUTINE INSPECTION

Violations

Inspection Date: 07/25/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 30 Proper thawing methods used
- 43 Non food-contact surfaces maintained and clean

TACO TIME NORTHTOWN TT LLC**4750 N DIVISION ST**

Inspection Date: 03/13/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 25 Toxic substances properly identified, stored, used

Inspection Date: 08/23/2023 ROUTINE INSPECTION

Violations

- 43 Non food-contact surfaces maintained and clean
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 06/12/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

TACO TIME SUNSHINE TT LLC**12404 E SPRAGUE AVE**

Inspection Date: 03/06/2023 ROUTINE INSPECTION

Violations

Inspection Date: 07/17/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

Inspection Date: 01/25/2024 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 08/05/2024 ROUTINE INSPECTION

Violations

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

TACO TIME WANDERMERE TT LLC**12226 N DIVISION ST**

Inspection Date: 03/16/2023 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 08/23/2023 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 31 Food properly labeled; proper date marking

Inspection Date: 02/26/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 10/03/2024 ROUTINE INSPECTION

Violations

Facility**Address****Taco Vado****1327 W Northwest BLVD**

Inspection Date: 02/10/2023 PRE OPERATIONAL

Violations

Inspection Date: 03/23/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 37 In-use utensils properly stored

Inspection Date: 08/10/2023 ROUTINE INSPECTION

Violations

Inspection Date: 03/20/2024 ROUTINE INSPECTION

Violations

Inspection Date: 08/07/2024 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

TACOS CAMARGO**9907 E SPRAGUE AVE**

Inspection Date: 06/06/2023 ROUTINE INSPECTION

Violations

Tacos El Cabron LLC**5704 E Sprague AVE**

Inspection Date: 11/02/2022 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; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/20/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 14 Raw meats below or away from ready-to-eat food; species separated
- 16 Proper cooling procedures
- 30 Proper thawing methods used
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 39 Single-use and single-service articles properly stored, used
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 11/08/2023 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures

Inspection Date: 12/06/2023 1ST RE-INSPECTION

Violations

Inspection Date: 06/24/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 10/22/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 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

Facility**Address****TACOS EL GUERO****9420 N Sprague AVE**

Inspection Date: 10/05/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 46 Toilet facilities properly constructed, supplied, cleaned

Inspection Date: 08/14/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Tacos El Guerrero**9420 E Sprague AVE**

Inspection Date: 08/14/2024 PRE OPERATIONAL

Violations

TACOS EL SOL**3422 N Division ST**

Inspection Date: 09/28/2023 ROUTINE INSPECTION

Violations

Tacos El Sol**3422 N Division ST**

Inspection Date: 12/05/2022 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 37 In-use utensils properly stored

Inspection Date: 03/15/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 29 Adequate equipment for temperature control
- 31 Food properly labeled; proper date marking
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 04/14/2023 1ST RE-INSPECTION

Violations

Inspection Date: 09/28/2023 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 06/24/2024 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 30 Proper thawing methods used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored
- 38 Utensils, equipment, linens properly stored, used, handled
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 08/02/2024 1ST RE-INSPECTION

Violations

Tacos Guerrero**8021 E Sprague AVE**

Inspection Date: 02/28/2024 PRE OPERATIONAL

Violations

Inspection Date: 04/22/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 31 Food properly labeled; proper date marking
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility**Address****TACOS TUMBRAS****204 N Division ST**

Inspection Date: 11/07/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 45 Sewage, wastewater properly disposed

Inspection Date: 04/26/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 37 In-use utensils properly stored

Tacos Tumbras**204 N Division ST**

Inspection Date: 04/02/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Taichi Bubble Tea**1227 W Summit PKY**

Inspection Date: 04/09/2024 PRE OPERATIONAL

Violations

Inspection Date: 05/16/2024 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

TAJ GROCERIES**1122 1ST ST**

Inspection Date: 06/08/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 04/30/2024 ROUTINE INSPECTION

Violations

TALL MEN INC**4617 N NEVADA ST**

Inspection Date: 09/19/2023 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

TAMALE BOX LLC**1198 W Summit PKY**

Inspection Date: 08/24/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 31 Food properly labeled; proper date marking
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Tamale Box LLC**1102 W Summit Parkway ST**

Inspection Date: 12/22/2023 PRE OPERATIONAL

Violations

Inspection Date: 02/23/2024 ROUTINE INSPECTION

Violations

Tamale Box**1198 W Summit PKY**

Inspection Date: 12/22/2023 PRE OPERATIONAL

Violations

Inspection Date: 02/23/2024 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

Inspection Date: 09/12/2024 ROUTINE INSPECTION

Violations

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

Facility**Address****TAMARACK PUBLIC HOUSE****912 W SPRAGUE AVE**

Inspection Date: 12/08/2022 ROUTINE INSPECTION

Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 11/03/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
 02 Food worker cards current for all food workers; new food workers trained
 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 09/11/2024 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Tap & Pour**9000 W AIRPORT DR 401**

Inspection Date: 10/17/2023 ROUTINE INSPECTION

Violations

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

Taqueria Comalito**10507 W Aero RD 1**

Inspection Date: 02/13/2023 ROUTINE INSPECTION

Violations

14 Raw meats below or away from ready-to-eat food; species separated
 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 07/25/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
 02 Food worker cards current for all food workers; new food workers trained
 06 Adequate handwashing facilities
 26 Compliance with valid permit; operating and risk control plans, and required written procedures
 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 03/14/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 10/31/2024 ROUTINE INSPECTION

Violations

34 Wiping cloths properly used, stored; sanitizer concentration

Taqueria Dos Palmas**221 W 1st AVE D**

Inspection Date: 10/13/2023 ROUTINE INSPECTION

Violations

Inspection Date: 09/14/2024 ROUTINE INSPECTION

Violations

TAQUERIA FIESTA BRAVA**820 E FRANCIS AVE**

Inspection Date: 02/09/2023 ROUTINE INSPECTION

Violations

23 Proper Consumer Advisory posted for raw or undercooked foods
 26 Compliance with valid permit; operating and risk control plans, and required written procedures
 33 Potential food contamination prevented during delivery, preparation, storage, display
 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 09/07/2023 ROUTINE INSPECTION

Violations

31 Food properly labeled; proper date marking
 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 04/16/2024 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
 25 Toxic substances properly identified, stored, used

Taqueria Guerrero**1014 N Pines RD**

Inspection Date: 09/19/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
 25 Toxic substances properly identified, stored, used
 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Facility**Address****TARGET - T-636 - STARBUCKS****9770 N NEWPORT HWY**

Inspection Date: 08/22/2023 ROUTINE INSPECTION
Violations

Inspection Date: 09/16/2024 ROUTINE INSPECTION
Violations

- 06 Adequate handwashing facilities
- 39 Single-use and single-service articles properly stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

TARGET STORE T-2857**4915 S REGAL ST**

Inspection Date: 12/13/2022 ROUTINE INSPECTION
Violations

Inspection Date: 07/31/2023 ROUTINE INSPECTION
Violations

Inspection Date: 07/18/2024 ROUTINE INSPECTION
Violations

TARGET T-636**9770 N NEWPORT HWY**

Inspection Date: 08/22/2023 ROUTINE INSPECTION
Violations

Inspection Date: 09/16/2024 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

TARGET T-915**13724 E SPRAGUE AVE**

Inspection Date: 07/05/2023 ROUTINE INSPECTION
Violations

Inspection Date: 05/20/2024 ROUTINE INSPECTION
Violations

TASTE OF INDIA (A)**3110 N DIVISION ST**

Inspection Date: 11/18/2022 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 valid permit; operating and risk control plans, and required written procedures
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/07/2023 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 10/26/2023 ROUTINE INSPECTION
Violations

- 04 Hands washed as required
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 06/24/2024 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 34 Wiping cloths properly used, stored; sanitizer concentration

Facility

Address

TASTE OF INDIA

3110 N DIVISION ST

Inspection Date: 11/18/2022 ROUTINE INSPECTION
Violations

Inspection Date: 10/26/2023 ROUTINE INSPECTION
Violations

Inspection Date: 08/28/2024 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; sanitizer concentration

TASTE OF THAI (A)

419 W HASTINGS RD

Inspection Date: 10/26/2023 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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

Tastea Coffee and Boba Lounge

1314 S Grand BLVD 3

Inspection Date: 09/16/2024 PRE OPERATIONAL
Violations

Inspection Date: 10/15/2024 ROUTINE INSPECTION
Violations

Facility
Tavolata - Spokane

Address
221 N Wall ST

Inspection Date: 11/15/2022 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 30 Proper thawing methods used
- 37 In-use utensils properly stored

Inspection Date: 03/16/2023 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
- 27 Compliance with variance; specialized processes; HACCP plan
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 49 Adequate ventilation, lighting; designated areas used

Inspection Date: 09/28/2023 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 15 Proper preparation of raw shell eggs
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 03/20/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for food
- 16 Proper cooling procedures
- 19 No room temperature storage; proper use of time as a control, procedures available
- 27 Compliance with variance; specialized processes; HACCP plan
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available

Inspection Date: 03/28/2024 SITE VISIT

Violations

Inspection Date: 04/04/2024 EDUCATIONAL VISIT

Violations

Inspection Date: 04/15/2024 1ST RE-INSPECTION

Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for food
- 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
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 45 Sewage, wastewater properly disposed

Inspection Date: 04/22/2024 EDUCATIONAL VISIT

Violations

Inspection Date: 04/24/2024 2ND RE-INSPECTION

Violations

Inspection Date: 05/21/2024 FOLLOW-UP INSPECTION

Violations

- 10 Food in good condition, safe and unadulterated; approved additives

Inspection Date: 08/28/2024 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for food
- 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
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available

Inspection Date: 09/25/2024 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
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available

Inspection Date: 10/04/2024 EDUCATIONAL VISIT

Violations

Facility**Address**

Inspection Date: 10/08/2024 2ND RE-INSPECTION
Violations

Tavolata Spokane**221 N Wall ST**

Inspection Date: 11/18/2022 ROUTINE INSPECTION
Violations

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

Inspection Date: 07/15/2023 ROUTINE INSPECTION
Violations

- 19 No room temperature storage; proper use of time as a control, procedures available
- 20 Proper reheating procedures for hot holding

Inspection Date: 01/27/2024 ROUTINE INSPECTION
Violations

Tea's Company Express**808 W Main AVE**

Inspection Date: 05/23/2024 ROUTINE INSPECTION
Violations

Tea's Company**808 W Main AVE**

Inspection Date: 06/23/2023 ROUTINE INSPECTION
Violations

Inspection Date: 04/03/2024 ROUTINE INSPECTION
Violations

Tea's Company**808 W Main AVE 222**

Inspection Date: 04/18/2023 ROUTINE INSPECTION
Violations

Inspection Date: 09/19/2023 ROUTINE INSPECTION
Violations

Inspection Date: 02/08/2024 ROUTINE INSPECTION
Violations

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

Tecate Grill**2610 W Northwest BLVD**

Inspection Date: 06/06/2023 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 11/27/2023 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 12/20/2023 1ST RE-INSPECTION
Violations

Inspection Date: 06/26/2024 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
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Facility**Address****Tempus Cellars****8 N Post ST Ste 8**

Inspection Date: 12/09/2022 ROUTINE INSPECTION
Violations

Inspection Date: 09/27/2023 ROUTINE INSPECTION
Violations

Inspection Date: 09/06/2024 ROUTINE INSPECTION
Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Teriyaki Spice 3**11980 W Sunset HWY A**

Inspection Date: 01/06/2023 ROUTINE INSPECTION
Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures
30 Proper thawing methods used
34 Wiping cloths properly used, stored; sanitizer concentration
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 01/24/2023 1ST RE-INSPECTION
Violations

Inspection Date: 07/05/2023 ROUTINE INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
37 In-use utensils properly stored

Inspection Date: 01/31/2024 ROUTINE INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
04 Hands washed as required
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)
37 In-use utensils properly stored

Inspection Date: 02/22/2024 1ST RE-INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 08/20/2024 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
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
30 Proper thawing methods used
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/03/2024 EDUCATIONAL VISIT
Violations

Inspection Date: 09/26/2024 1ST RE-INSPECTION
Violations

Terra Blanca Winery and Estate Vineyard**926 W SPRAGUE AVE**

Inspection Date: 06/14/2023 ROUTINE INSPECTION
Violations

Inspection Date: 04/11/2024 ROUTINE INSPECTION
Violations

Facility**Address****TERRY'S BREAKFAST & LUNCH****7815 E TRENT AVE**

Inspection Date: 03/03/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 10/18/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 06/20/2024 ROUTINE INSPECTION

Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 31 Food properly labeled; proper date marking

Inspection Date: 07/17/2024 1ST RE-INSPECTION

Violations

- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 31 Food properly labeled; proper date marking

Inspection Date: 07/23/2024 EDUCATIONAL VISIT

Violations

Inspection Date: 08/01/2024 2ND RE-INSPECTION

Violations

Inspection Date: 08/29/2024 FOLLOW-UP INSPECTION

Violations

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

Inspection Date: 09/25/2024 1ST RE-INSPECTION

Violations

TERRY'S BREAKFAST & LUNCH**7815 E TRENT AVE**

Inspection Date: 06/23/2023 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration

Texas Roadhouse**7611 N Division ST**

Inspection Date: 04/27/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 09 Proper washing of fruits and vegetables
- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 16 Proper cooling procedures
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 05/25/2023 1ST RE-INSPECTION

Violations

Inspection Date: 10/23/2023 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)
- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 07/30/2024 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Facility**Address****THAI BAMBOO RESTAURANT****5406 N DIVISION ST**

Inspection Date: 02/07/2023 ROUTINE INSPECTION

Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/25/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/24/2024 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used

37 In-use utensils properly stored

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

43 Non food-contact surfaces maintained and clean

Thai Bamboo Restaurant**5406 N Division ST**

Inspection Date: 07/14/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/25/2024 ROUTINE INSPECTION

Violations

Thai Bamboo Restaurant**2215 E 29th AVE**

Inspection Date: 01/12/2023 ROUTINE INSPECTION

Violations

Inspection Date: 08/16/2023 ROUTINE INSPECTION

Violations

09 Proper washing of fruits and vegetables

Inspection Date: 03/13/2024 ROUTINE INSPECTION

Violations

THAI KITCHEN**621 S PINES RD**

Inspection Date: 12/16/2022 ROUTINE INSPECTION

Violations

Inspection Date: 12/22/2023 ROUTINE INSPECTION

Violations

The Bad Seed**2936 E Olympic AVE**

Inspection Date: 11/29/2022 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used

26 Compliance with valid permit; operating and risk control plans, and required written procedures

31 Food properly labeled; proper date marking

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

49 Adequate ventilation, lighting; designated areas used

Inspection Date: 04/20/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

18 Proper cooking time and temperature; proper use of non-continuous cooking

32 Insects, rodents, animals not present; entrance controlled

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

45 Sewage, wastewater properly disposed

Inspection Date: 10/26/2023 1ST RE-INSPECTION

Violations

Inspection Date: 11/28/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/26/2024 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used

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

Facility**Address****The Bagel Authority****903 W Riverside AVE**

Inspection Date: 03/09/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 02/16/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 22 Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

THE BARN ON TREZZI FARM**17700 N DUNN RD**

Inspection Date: 10/12/2023 ROUTINE INSPECTION

Violations

THE BARREL STEAK AND SEAFOOD HOUSE**6404 N WALL ST**

Inspection Date: 11/08/2022 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 37 In-use utensils properly stored

Inspection Date: 06/07/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 11/20/2023 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 05/21/2024 ROUTINE INSPECTION

Violations

THE BASEMENT**315 1ST ST**

Inspection Date: 12/05/2022 ROUTINE INSPECTION

Violations

Inspection Date: 10/16/2023 ROUTINE INSPECTION

Violations

The BBQ Shack**6020 E Lincoln LN**

Inspection Date: 04/23/2024 PRE OPERATIONAL

Violations

Inspection Date: 05/11/2024 ROUTINE INSPECTION

Violations

Facility**Address****THE BEARDED GINGER****8125 E SPRAGUE AVE**

Inspection Date: 05/03/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 30 Proper thawing methods used

Inspection Date: 10/16/2023 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 04/11/2024 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)
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 05/14/2024 1ST RE-INSPECTION

Violations

Inspection Date: 10/01/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 10 Food in good condition, safe and unadulterated; approved additives
- 18 Proper cooking time and temperature; proper use of non-continuous cooking
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 10/31/2024 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

The Bearded Ginger**720 W Spokane Falls BLVD**

Inspection Date: 12/01/2023 PRE OPERATIONAL

Violations

Inspection Date: 01/04/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 39 Single-use and single-service articles properly stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 07/10/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 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: 08/08/2024 1ST RE-INSPECTION

Violations

The Bibby Booth**221 W 1st AVE D**

Inspection Date: 03/16/2023 ROUTINE INSPECTION

Violations

Inspection Date: 03/14/2024 ROUTINE INSPECTION

Violations

Facility**Address****THE BIG DIPPER****171 S WASHINGTON ST**

Inspection Date: 04/20/2023 ROUTINE INSPECTION

Violations

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

THE BING CROSBY THEATER**901 W SPRAGUE AVE**

Inspection Date: 12/14/2022 ROUTINE INSPECTION

Violations

Inspection Date: 08/04/2023 ROUTINE INSPECTION

Violations

Inspection Date: 09/18/2024 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

The BlackBoard Kart**1305 N Hamilton ST**

Inspection Date: 07/13/2023 ROUTINE INSPECTION

Violations

- 04 Hands washed as required

Inspection Date: 07/11/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

THE BOILER ROOM**6501 N CEDAR RD 3 #A**

Inspection Date: 02/28/2023 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: 08/10/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 20 Proper reheating procedures for hot holding
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 29 Adequate equipment for temperature control

Inspection Date: 09/08/2023 1ST RE-INSPECTION

Violations

Inspection Date: 05/14/2024 ROUTINE INSPECTION

Violations

Inspection Date: 09/03/2024 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

The Boxcar Room**116 W Pacific AVE #100**

Inspection Date: 02/16/2023 PRE OPERATIONAL

Violations

Inspection Date: 04/14/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

The Bread Barn Event and Catering**404 N HAVANA ST**

Inspection Date: 07/07/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 09/11/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Facility**Address****The Bubble Bar****1014 N Pines RD 120**

Inspection Date: 07/08/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 10/23/2024 ROUTINE INSPECTION

Violations

THE CHALET RESTAURANT**2918 S GRAND BLVD**

Inspection Date: 03/20/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

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

30 Proper thawing methods used

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

Inspection Date: 04/17/2023 1ST RE-INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 08/25/2023 ROUTINE INSPECTION

Violations

30 Proper thawing methods used

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

Inspection Date: 02/13/2024 ROUTINE INSPECTION

Violations

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

26 Compliance with valid permit; operating and risk control plans, and required written procedures

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

43 Non food-contact surfaces maintained and clean

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

Inspection Date: 07/30/2024 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

25 Toxic substances properly identified, stored, used

34 Wiping cloths properly used, stored; sanitizer concentration

37 In-use utensils properly stored

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

The Chameleon**1801 W Sunset HWY**

Inspection Date: 02/29/2024 PRE OPERATIONAL

Violations

Inspection Date: 05/09/2024 ROUTINE INSPECTION

Violations

The Clementine Food Trailer**18203 E Appleway AVE**

Inspection Date: 06/01/2023 ROUTINE INSPECTION

Violations

Facility**Address****The Cuban Way Food Truck****6805 N Jefferson ST**

Inspection Date: 05/04/2023 PRE OPERATIONAL

Violations

Inspection Date: 05/31/2023 ROUTINE INSPECTION

Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 03/14/2024 PRE OPERATIONAL

Violations

Inspection Date: 05/04/2024 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
 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
 19 No room temperature storage; proper use of time as a control, procedures available
 26 Compliance with valid permit; operating and risk control plans, and required written procedures
 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/11/2024 1ST RE-INSPECTION

Violations

04 Hands washed as required
 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
 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
 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 06/21/2024 EDUCATIONAL VISIT

Violations

Inspection Date: 06/26/2024 2ND RE-INSPECTION

Violations

Inspection Date: 07/13/2024 FOLLOW-UP INSPECTION

Violations

THE DAILY DOSE**2301 N DIVISION ST**

Inspection Date: 09/25/2023 ROUTINE INSPECTION

Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

The Dank Frank**1909 E Sprague AVE**

Inspection Date: 12/18/2023 ROUTINE INSPECTION

Violations

Facility**Address****THE DAVENPORT GRAND HOTEL (GRAND RESTAURANT)****333 W SPOKANE FALLS BLVD**

Inspection Date: 01/26/2023 ROUTINE INSPECTION

Violations

Inspection Date: 08/02/2023 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
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 02/05/2024 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; sanitizer concentration
- 37 In-use utensils properly stored

Inspection Date: 03/05/2024 1ST RE-INSPECTION

Violations

Inspection Date: 08/14/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 19 No room temperature storage; proper use of time as a control, procedures available
- 31 Food properly labeled; proper date marking

Inspection Date: 09/10/2024 1ST RE-INSPECTION

Violations

THE DISTRICT BAR**919 W SPRAGUE AVE**

Inspection Date: 06/02/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/27/2023 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: 04/25/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 31 Food properly labeled; proper date marking
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

The Foxhole Bar and Grill**114 E Lake ST**

Inspection Date: 11/01/2022 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 46 Toilet facilities properly constructed, supplied, cleaned

Inspection Date: 04/05/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 09/21/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 02/22/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Facility**Address****THE FRESH PLATE MARKET****3818 N NEVADA ST**

Inspection Date: 04/26/2023 ROUTINE INSPECTION
Violations

Inspection Date: 09/06/2023 ROUTINE INSPECTION
Violations

Inspection Date: 09/28/2023 ROUTINE INSPECTION
Violations

Inspection Date: 02/27/2024 SITE VISIT
Violations

Inspection Date: 10/03/2024 ROUTINE INSPECTION
Violations

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

The Garden Coffee and Local Eats**213 S University RD 1**

Inspection Date: 02/22/2023 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: 07/27/2023 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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: 02/06/2024 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 39 Single-use and single-service articles properly stored, used
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 08/20/2024 ROUTINE INSPECTION
Violations

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

The Garland Theater**924 W GARLAND AVE**

Inspection Date: 05/17/2023 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 10/19/2023 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

The Gathering House**733 W Garland AVE**

Inspection Date: 12/02/2022 ROUTINE INSPECTION
Violations

The Goody Bar and Grill**8714 E Sprague AVE 1**

Inspection Date: 12/30/2022 PRE OPERATIONAL
Violations

Inspection Date: 02/02/2023 PRE OPERATIONAL
Violations

Inspection Date: 03/24/2023 ROUTINE INSPECTION
Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility**Address****The Grain Shed Taproom****111 S Cedar ST**

Inspection Date: 12/22/2022 ROUTINE INSPECTION
Violations

Inspection Date: 08/31/2023 ROUTINE INSPECTION
Violations

Inspection Date: 10/23/2024 ROUTINE INSPECTION
Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

The Grain Shed**1026 E Newark AVE**

Inspection Date: 01/12/2023 ROUTINE INSPECTION
Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

31 Food properly labeled; proper date marking

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 08/16/2023 ROUTINE INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 04/05/2024 ROUTINE INSPECTION
Violations

06 Adequate handwashing facilities

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

Inspection Date: 10/17/2024 ROUTINE INSPECTION
Violations

THE HUB TAVERN**2926 N MONROE ST**

Inspection Date: 10/17/2023 ROUTINE INSPECTION
Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

The Human Bean**2503 W Northwest BLVD**

Inspection Date: 09/12/2024 PRE OPERATIONAL
Violations

Inspection Date: 10/25/2024 ROUTINE INSPECTION
Violations

The Hungree Bee**14411 E Trent AVE**

Inspection Date: 06/01/2023 PRE OPERATIONAL
Violations

Inspection Date: 07/06/2023 ROUTINE INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

THE IVORY TABLE**1822 E SPRAGUE AVE**

Inspection Date: 10/04/2023 ROUTINE INSPECTION
Violations

The Jar**115 W Betz RD**

Inspection Date: 04/11/2023 ROUTINE INSPECTION
Violations

Inspection Date: 03/25/2024 ROUTINE INSPECTION
Violations

Facility

THE KITCHEN ENGINE

Address

621 W MALLON AVE

Inspection Date: 12/21/2022 ROUTINE INSPECTION

Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/15/2023 ROUTINE INSPECTION

Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 11/08/2023 ROUTINE INSPECTION

Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 06/18/2024 ROUTINE INSPECTION

Violations

The Kitchen

10506 W AERO RD

Inspection Date: 01/24/2023 ROUTINE INSPECTION

Violations

Inspection Date: 03/20/2024 ROUTINE INSPECTION

Violations

The Little Nevada

4803 N Nevada

Inspection Date: 12/28/2022 ROUTINE INSPECTION

Violations

Inspection Date: 11/08/2023 ROUTINE INSPECTION

Violations

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

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility**The Mango Tree - North Spokane****Address****9225 N Nevada ST**

Inspection Date: 03/14/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 30 Proper thawing methods used
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 04/12/2023 1ST RE-INSPECTION

Violations

Inspection Date: 08/30/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 06/06/2024 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
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 07/03/2024 1ST RE-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
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 07/11/2024 EDUCATIONAL VISIT

Violations

Inspection Date: 07/16/2024 2ND RE-INSPECTION

Violations

Inspection Date: 08/15/2024 FOLLOW-UP INSPECTION

Violations

The Mango Tree - South Hill**2912 E Palouse HWY**

Inspection Date: 04/11/2023 PRE OPERATIONAL

Violations

Inspection Date: 05/15/2023 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)
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/14/2023 ROUTINE INSPECTION

Violations

Inspection Date: 11/16/2023 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 02/22/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 16 Proper cooling procedures

Inspection Date: 03/14/2024 1ST RE-INSPECTION

Violations

Inspection Date: 09/18/2024 ROUTINE INSPECTION

Violations

- 43 Non food-contact surfaces maintained and clean

Facility**The Mango Tree - Spokane Valley****Address****14208 E SPRAGUE AVE**

Inspection Date: 11/21/2022 1ST RE-INSPECTION

Violations

Inspection Date: 04/17/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 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
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 05/17/2023 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)
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 05/24/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 05/30/2023 2ND RE-INSPECTION

Violations

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

Inspection Date: 06/30/2023 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: 10/03/2023 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)
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/30/2023 1ST RE-INSPECTION

Violations

- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 11/07/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 11/13/2023 2ND RE-INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

Inspection Date: 12/13/2023 FOLLOW-UP INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 06/25/2024 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
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 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

Facility**Address****The Mango Tree****401 W Main AVE**

Inspection Date: 05/22/2023 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
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 11/07/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 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
- 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: 12/07/2023 1ST RE-INSPECTION

Violations

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

Inspection Date: 01/04/2024 1ST RE-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)

Inspection Date: 01/17/2024 ROUTINE INSPECTION

Violations

- 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
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 45 Sewage, wastewater properly disposed

Inspection Date: 01/25/2024 SITE VISIT

Violations

Inspection Date: 02/13/2024 1ST RE-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

Inspection Date: 02/23/2024 EDUCATIONAL VISIT

Violations

Inspection Date: 02/28/2024 2ND RE-INSPECTION

Violations

Inspection Date: 03/26/2024 FOLLOW-UP INSPECTION

Violations

- 32 Insects, rodents, animals not present; entrance controlled
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 08/15/2024 ROUTINE INSPECTION

Violations

- 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
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/10/2024 1ST RE-INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility
THE MASON JAR

Address
101 F ST

Inspection Date: 01/09/2023 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 07/18/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 01/17/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 16 Proper cooling procedures
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 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: 02/08/2024 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 07/31/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 08/21/2024 1ST RE-INSPECTION

Violations

The Melting Pot

707 W Main AVE C1

Inspection Date: 11/18/2022 ROUTINE INSPECTION

Violations

Inspection Date: 11/03/2023 ROUTINE INSPECTION

Violations

Inspection Date: 01/27/2024 ROUTINE INSPECTION

Violations

THE MILK BOTTLE & MORE LLC

802 W GARLAND AVE

Inspection Date: 04/18/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 05/03/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 10/19/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 05/22/2024 ROUTINE INSPECTION

Violations

- 45 Sewage, wastewater properly disposed

Inspection Date: 10/24/2024 ROUTINE INSPECTION

Violations

Facility**The Mix Spokane LLC****Address****1321 W 3rd AVE**

Inspection Date: 05/16/2024 PRE OPERATIONAL

Violations

Inspection Date: 07/18/2024 ROUTINE INSPECTION

Violations

THE MONTEREY CAFÉ**9 N WASHINGTON ST**

Inspection Date: 05/24/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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: 11/30/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 04/25/2024 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

Inspection Date: 10/11/2024 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 25 Toxic substances properly identified, stored, used
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

The Olive Branch Tables**1014 N Pines RD 120**

Inspection Date: 08/09/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

The Olive Garden 6447**14742 E Indiana AVE**

Inspection Date: 04/18/2023 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/07/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/20/2024 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

THE OLIVE GARDEN ITALIAN RESTAURANT #1851**9780 N NEWPORT HWY**

Inspection Date: 03/21/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 09/14/2023 ROUTINE INSPECTION

Violations

Inspection Date: 03/18/2024 ROUTINE INSPECTION

Violations

Inspection Date: 10/02/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Facility**The Original Pancake House****Address****245 W Main AVE**

Inspection Date: 02/23/2023 PRE OPERATIONAL

Violations

Inspection Date: 04/05/2023 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
- 46 Toilet facilities properly constructed, supplied, cleaned
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 09/25/2023 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 03/04/2024 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)
- 37 In-use utensils properly stored
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 04/02/2024 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: 04/05/2024 EDUCATIONAL VISIT

Violations

Inspection Date: 04/15/2024 2ND RE-INSPECTION

Violations

Inspection Date: 05/14/2024 FOLLOW-UP INSPECTION

Violations

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

Inspection Date: 10/18/2024 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
 - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
-

Facility**Address****The Otis Restaurant****21902 E Wellesley AVE**

Inspection Date: 05/01/2023 PRE OPERATIONAL

Violations

Inspection Date: 05/30/2023 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)
- 30 Proper thawing methods used
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 11/22/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 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

Inspection Date: 11/30/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 12/18/2023 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 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)

Inspection Date: 12/28/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 01/03/2024 2ND RE-INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

Inspection Date: 01/30/2024 FOLLOW-UP INSPECTION

Violations

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

Inspection Date: 05/17/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 10/24/2024 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
- 45 Sewage, wastewater properly disposed

The Parlor**1406 S Inland Empire WY**

Inspection Date: 11/21/2023 PRE OPERATIONAL

Violations

Inspection Date: 01/05/2024 ROUTINE INSPECTION

Violations

THE PERFECT START**10505 N DIVISION B**

Inspection Date: 05/12/2023 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration

Facility**Address****The Perk****15918 E Sprague AVE**

Inspection Date: 12/21/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 08/14/2024 ROUTINE INSPECTION

Violations

The Pickett Fence**24 E Crawford ST**

Inspection Date: 06/27/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
 33 Potential food contamination prevented during delivery, preparation, storage, display
 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 10/22/2024 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
 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 Pizza Pipeline Inc**3633 E Sanson AVE**

Inspection Date: 07/13/2023 PRE OPERATIONAL

Violations

Inspection Date: 08/10/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

THE PLAINS**9810 W MELVILLE RD**

Inspection Date: 08/02/2023 PRE OPERATIONAL

Violations

Inspection Date: 08/23/2023 ROUTINE INSPECTION

Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures
 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 04/09/2024 ROUTINE INSPECTION

Violations

Inspection Date: 09/19/2024 ROUTINE INSPECTION

Violations

The Podium Concession 1**511 W Dean AVE**

Inspection Date: 09/26/2023 ROUTINE INSPECTION

Violations

The Podium Concession 2**511 W Dean AVE**

Inspection Date: 09/26/2023 ROUTINE INSPECTION

Violations

The Podium**511 W Dean AVE**

Inspection Date: 09/26/2023 ROUTINE INSPECTION

Violations

31 Food properly labeled; proper date marking

Facility**Address****The Ponderosa Bar & Grill****11205 E Dishman Mica RD**

Inspection Date: 03/10/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 37 In-use utensils properly stored

Inspection Date: 04/06/2023 1ST RE-INSPECTION

Violations

Inspection Date: 10/19/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 06/26/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 07/25/2024 1ST RE-INSPECTION

Violations

Inspection Date: 10/22/2024 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 31 Food properly labeled; proper date marking
- 33 Potential food contamination prevented during delivery, preparation, storage, display

The Q Lounge**228 W Sprague AVE B**

Inspection Date: 12/01/2023 PRE OPERATIONAL

Violations

Inspection Date: 09/05/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

The Red Zone**407 1ST ST**

Inspection Date: 01/26/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 01/11/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

THE RIDLER PIANO BAR**718 W RIVERSIDE AVE 104**

Inspection Date: 11/18/2022 ROUTINE INSPECTION

Violations

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

Inspection Date: 09/30/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 10/11/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities

Facility**Address****The Rock Bar and Grill****13921 E Trent AVE**

Inspection Date: 07/26/2023 PRE OPERATIONAL

Violations

Inspection Date: 08/24/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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

Inspection Date: 04/01/2024 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 42 Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 10/28/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

The Rusty Mug**1916 E Sprague AVE**

Inspection Date: 05/03/2023 ROUTINE INSPECTION

Violations

Inspection Date: 07/01/2024 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 37 In-use utensils properly stored

THE SCOOP AND HIDDEN BAGEL**1001 W 25TH AVE**

Inspection Date: 04/26/2023 ROUTINE INSPECTION

Violations

Inspection Date: 11/22/2023 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: 06/05/2024 ROUTINE INSPECTION

Violations

Inspection Date: 10/04/2024 ROUTINE INSPECTION

Violations

THE SCOOP MOBILE**1001 W 25TH AVE**

Inspection Date: 07/14/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Facility
THE SHOP, LLC

Address
924 S PERRY ST

Inspection Date: 12/16/2022 ROUTINE INSPECTION

Violations

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

Inspection Date: 03/27/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
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 valid permit; operating and risk control plans, and required written procedures
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 04/24/2023 1ST RE-INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 09/22/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 05/03/2024 ROUTINE INSPECTION

Violations

40 Food and nonfood surfaces properly used and constructed; cleanable

The Store on Thor

305 S THOR ST

Inspection Date: 05/24/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 07/02/2024 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities
25 Toxic substances properly identified, stored, used
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

The Supper Club

1908 W Northwest BLVD

Inspection Date: 11/23/2022 ROUTINE INSPECTION

Violations

19 No room temperature storage; proper use of time as a control, procedures available
22 Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe
26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 12/20/2022 1ST RE-INSPECTION

Violations

Inspection Date: 06/21/2023 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities
19 No room temperature storage; proper use of time as a control, procedures available
29 Adequate equipment for temperature control
31 Food properly labeled; proper date marking
34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 07/20/2023 1ST RE-INSPECTION

Violations

Inspection Date: 08/02/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 11/01/2023 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities
10 Food in good condition, safe and unadulterated; approved additives
11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
14 Raw meats below or away from ready-to-eat food; species separated
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: 06/18/2024 ROUTINE INSPECTION

Violations

Facility**Address****The Tiny Tiki****307 W 2nd AVE**

Inspection Date: 02/21/2024 PRE OPERATIONAL

Violations

Inspection Date: 03/21/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

The Union Wellness Studios**1309 W 1st AVE**

Inspection Date: 07/17/2024 PRE OPERATIONAL

Violations

Inspection Date: 08/21/2024 ROUTINE INSPECTION

Violations

The United Hillyard**5016 N Market ST**

Inspection Date: 06/13/2023 PRE OPERATIONAL

Violations

Inspection Date: 08/10/2023 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: 02/14/2024 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 37 In-use utensils properly stored

Inspection Date: 09/26/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

The Viking**1221 N Stevens**

Inspection Date: 01/31/2023 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; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/18/2023 ROUTINE INSPECTION

Violations

- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 05/22/2024 ROUTINE INSPECTION

Violations

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

THE VOLSTEAD ACT**12 N POST ST**

Inspection Date: 12/09/2022 ROUTINE INSPECTION

Violations

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

Inspection Date: 09/18/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 10/16/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Facility**Address****The Wake Up Call - Bus****1722 E Sprague AVE 120**

Inspection Date: 04/25/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 04/18/2024 ROUTINE INSPECTION
 Violations

The Wake Up Call - Union Cafe**1722 E Sprague AVE 100**

Inspection Date: 12/01/2022 ROUTINE INSPECTION
 Violations

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

Inspection Date: 06/05/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 07/01/2024 ROUTINE INSPECTION
 Violations

The Wake Up Call**3413 N SULLIVAN RD**

Inspection Date: 03/28/2023 ROUTINE INSPECTION
 Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 38 Utensils, equipment, linens properly stored, used, handled

Inspection Date: 03/06/2024 ROUTINE INSPECTION
 Violations

The Wake Up Call**6909 N DIVISION ST**

Inspection Date: 04/25/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 08/07/2024 ROUTINE INSPECTION
 Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 43 Non food-contact surfaces maintained and clean
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

The Wake Up Call**1814 N Division ST**

Inspection Date: 08/04/2023 ROUTINE INSPECTION
 Violations

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

The Wake Up Call**1612 W Northwest BLVD**

Inspection Date: 03/07/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 02/14/2024 ROUTINE INSPECTION
 Violations

- 37 In-use utensils properly stored

The Wake Up Call**3105 N Pines RD**

Inspection Date: 04/26/2023 ROUTINE INSPECTION
 Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 03/18/2024 ROUTINE INSPECTION
 Violations

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

Facility**Address****The Wake Up Call****9014 W Hilton AVE**

Inspection Date: 07/05/2023 PRE OPERATIONAL
Violations

Inspection Date: 08/09/2023 ROUTINE INSPECTION
Violations

Inspection Date: 03/26/2024 ROUTINE INSPECTION
Violations

The Wandering Tin Can**1014 N Pines RD 120**

Inspection Date: 10/12/2023 PRE OPERATIONAL
Violations

Inspection Date: 11/05/2023 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 05/04/2024 ROUTINE INSPECTION
Violations

THE WAREHOUSE ATHLETIC FACILITY**800 N HAMILTON ST**

Inspection Date: 12/11/2022 ROUTINE INSPECTION
Violations

Inspection Date: 12/11/2023 ROUTINE INSPECTION
Violations

THE WHISKEY BAR, INC**13 W MAIN AVE**

Inspection Date: 12/13/2022 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained

Inspection Date: 02/28/2024 ROUTINE INSPECTION
Violations
01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

The Yard Bird Tavern**5209 N Market ST**

Inspection Date: 08/19/2024 PRE OPERATIONAL
Violations

Inspection Date: 10/25/2024 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
06 Adequate handwashing facilities
26 Compliance with valid permit; operating and risk control plans, and required written procedures
34 Wiping cloths properly used, stored; sanitizer concentration

THOMAS HAMMER - SACRED HEART MEDICAL#550**Sacred Heart Medical**

Inspection Date: 12/02/2022 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: 04/24/2023 ROUTINE INSPECTION
Violations

Inspection Date: 10/18/2024 ROUTINE INSPECTION
Violations

Facility**Address****THOMAS HAMMER COFFEE #541****16528 DESMET CT**

Inspection Date: 10/31/2022 ROUTINE INSPECTION
 Violations

Inspection Date: 07/06/2023 ROUTINE INSPECTION
 Violations

25 Toxic substances properly identified, stored, used

Inspection Date: 05/22/2024 ROUTINE INSPECTION
 Violations

THOMAS HAMMER COFFEE #580**101 W 8TH AVE 1015**

Inspection Date: 12/02/2022 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; sanitizer concentration
 37 In-use utensils properly stored

Inspection Date: 08/31/2023 ROUTINE INSPECTION
 Violations

21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 31 Food properly labeled; proper date marking

Inspection Date: 09/27/2023 1ST RE-INSPECTION
 Violations

Inspection Date: 10/18/2024 ROUTINE INSPECTION
 Violations

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

THOMAS HAMMER COFFEE #610**400 E 5TH AVE**

Inspection Date: 07/21/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 04/25/2024 ROUTINE INSPECTION
 Violations

THOMAS HAMMER COFFEE #630**330 E DESMET**

Inspection Date: 11/20/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 10/25/2024 ROUTINE INSPECTION
 Violations

06 Adequate handwashing facilities
 25 Toxic substances properly identified, stored, used

THOMAS HAMMER COFFEE ROASTERS #521**717 W SPRAGUE AVE**

Inspection Date: 06/12/2023 ROUTINE INSPECTION
 Violations

34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 03/28/2024 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)
 25 Toxic substances properly identified, stored, used
 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 04/23/2024 1ST RE-INSPECTION
 Violations

Facility**Address****Thomas Hammer Coffee Roasters #530****816 F ST**

Inspection Date: 11/14/2022 ROUTINE INSPECTION
Violations

Inspection Date: 06/26/2023 ROUTINE INSPECTION
Violations

Inspection Date: 05/06/2024 ROUTINE INSPECTION
Violations

Thomas Hammer Coffee Roasters #544**6630 E Sprague AVE A**

Inspection Date: 12/09/2022 ROUTINE INSPECTION
Violations

Inspection Date: 12/14/2023 ROUTINE INSPECTION
Violations

Thomas Hammer Coffee Roasters #590**800 W 5th AVE**

Inspection Date: 12/21/2022 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

Inspection Date: 06/22/2023 ROUTINE INSPECTION
Violations

Inspection Date: 11/01/2024 ROUTINE INSPECTION
Violations

- 25 Toxic substances properly identified, stored, used
- 31 Food properly labeled; proper date marking

Thomas Hammer Coffee Roasters #600**3173 S Grand BLVD**

Inspection Date: 01/10/2023 ROUTINE INSPECTION
Violations

Inspection Date: 07/03/2023 ROUTINE INSPECTION
Violations

Inspection Date: 01/16/2024 ROUTINE INSPECTION
Violations

Inspection Date: 07/18/2024 ROUTINE INSPECTION
Violations

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

THOMAS HAMMER COFFEE ROASTERS #620**319 W HASTINGS RD**

Inspection Date: 03/02/2023 ROUTINE INSPECTION
Violations

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

Inspection Date: 01/23/2024 ROUTINE INSPECTION
Violations

Thomas Hammer Coffee Roasters**840 E Spokane Falls BLVD**

Inspection Date: 08/03/2023 PRE OPERATIONAL
Violations

Inspection Date: 01/24/2024 ROUTINE INSPECTION
Violations

- 25 Toxic substances properly identified, stored, used

Facility**Address****THOMAS HAMMER COFFEE ROASTING CO. #540****14700 E INDIANA AVE**

Inspection Date: 03/02/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 02/28/2024 ROUTINE INSPECTION

Violations

THOMAS HAMMER COFFEE ROASTING CO.#510**4750 N DIVISION ST 263**

Inspection Date: 03/30/2023 ROUTINE INSPECTION

Violations

34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 01/31/2024 ROUTINE INSPECTION

Violations

THOMAS HAMMER COFFEE**122 N WALL ST**

Inspection Date: 09/29/2023 ROUTINE INSPECTION

Violations

34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 07/02/2024 ROUTINE INSPECTION

Violations

37 In-use utensils properly stored

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

Thomas Hammer Coffee**9000 W Airport DR R2191**

Inspection Date: 06/11/2024 PRE OPERATIONAL

Violations

THREE SISTERS RESTAURANT**10615 E SPRAGUE AVE**

Inspection Date: 11/07/2022 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

Inspection Date: 05/24/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

06 Adequate handwashing facilities

26 Compliance with valid permit; operating and risk control plans, and required written procedures

31 Food properly labeled; proper date marking

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

Inspection Date: 06/02/2023 SITE VISIT

Violations

Inspection Date: 10/16/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

09 Proper washing of fruits and vegetables

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

Inspection Date: 05/20/2024 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

06 Adequate handwashing facilities

16 Proper cooling procedures

25 Toxic substances properly identified, stored, used

34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 06/21/2024 1ST RE-INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 10/09/2024 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

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

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

Facility**Address****Three Sisters Vietnamese Food To Go****4003 E Sprague AVE**

Inspection Date: 12/12/2022 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 04/19/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 37 In-use utensils properly stored

Inspection Date: 11/08/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 06/17/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 25 Toxic substances properly identified, stored, used

Inspection Date: 07/15/2024 1ST RE-INSPECTION

Violations

THRIFTY PAYLESS RITE AID #5305**12222 E SPRAGUE AVE**

Inspection Date: 08/01/2023 ROUTINE INSPECTION

Violations

THRIFTY SCOTSMAN INC. (THE)**12024 E SPRAGUE AVE**

Inspection Date: 12/12/2022 ROUTINE INSPECTION

Violations

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

Inspection Date: 12/27/2023 ROUTINE INSPECTION

Violations

Thunder Pie Pizza**816 W Sprague AVE**

Inspection Date: 01/25/2023 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/10/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 03/12/2024 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
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/23/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 34 Wiping cloths properly used, stored; sanitizer concentration

Tickets & Treats (Looff Carousel)**504 W Spokane Falls BLVD**

Inspection Date: 10/06/2023 ROUTINE INSPECTION

Violations

Inspection Date: 07/10/2024 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Facility**TOBY'S BBQ LLC****Address****1014 N PINES RD 120**

Inspection Date: 05/13/2023 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

TOMATO STREET**6220 N DIVISION ST**

Inspection Date: 12/01/2022 ROUTINE INSPECTION

Violations

33 Potential food contamination prevented during delivery, preparation, storage, display**34** Wiping cloths properly used, stored; sanitizer concentration**41** Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 04/26/2023 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

Inspection Date: 11/02/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/11/2024 ROUTINE INSPECTION

Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

TOMMY G'S ESPRESSO**177 E ST ROUTE 902**

Inspection Date: 09/08/2023 ROUTINE INSPECTION

Violations

34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 08/26/2024 ROUTINE INSPECTION

Violations

Facility
TOP OF INDIA

Address
11114 E SPRAGUE AVE

Inspection Date: 01/18/2023 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
- 25 Toxic substances properly identified, stored, used
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 27 Compliance with variance; specialized processes; HACCP plan
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 01/31/2023 SITE VISIT

Violations

Inspection Date: 02/15/2023 1ST RE-INSPECTION

Violations

- 06 Adequate handwashing facilities
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 07/26/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 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
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
- 45 Sewage, wastewater properly disposed
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/22/2023 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 25 Toxic substances properly identified, stored, used
- 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
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
- 45 Sewage, wastewater properly disposed
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/28/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 09/05/2023 2ND RE-INSPECTION

Violations

- 16 Proper cooling procedures

Inspection Date: 10/03/2023 FOLLOW-UP 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
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 02/21/2024 ROUTINE INSPECTION

Violations

Facility	Address
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
10	Food in good condition, safe and unadulterated; approved additives
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 time/temperature control for safe
25	Toxic substances properly identified, stored, used
26	Compliance with valid permit; operating and risk control plans, and required written procedures
32	Insects, rodents, animals not present; entrance controlled
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; sanitizer concentration
37	In-use utensils properly stored
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
43	Non food-contact surfaces maintained and clean
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 03/19/2024 1ST RE-INSPECTION

Violations

- 10 Food in good condition, safe and unadulterated; approved additives
- 16 Proper cooling procedures
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 32 Insects, rodents, animals not present; entrance controlled
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 43 Non food-contact surfaces maintained and clean
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 03/25/2024 EDUCATIONAL VISIT

Violations

Inspection Date: 03/27/2024 2ND RE-INSPECTION

Violations

Inspection Date: 04/25/2024 FOLLOW-UP INSPECTION

Violations

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

Inspection Date: 09/18/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 27 Compliance with variance; specialized processes; HACCP plan
- 32 Insects, rodents, animals not present; entrance controlled
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

TORO SUSHI BAR AND GRILL

328 N SULLIVAN RD

Inspection Date: 11/29/2022 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 05/24/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 11/14/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 30 Proper thawing methods used
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 06/27/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 10/29/2024 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; sanitizer concentration

Facility**Torra Tea LLC**

Inspection Date: 07/25/2024 PRE OPERATIONAL

Violations

Address**11205 E Dishman Mica RD****TOTAL WINE & MORE****9980 N NEWPORT HWY**

Inspection Date: 01/18/2023 ROUTINE INSPECTION

Violations

Inspection Date: 01/31/2024 ROUTINE INSPECTION

Violations

TOTAL WINE & MORE**13802 E INDIANA AVE**

Inspection Date: 12/22/2022 ROUTINE INSPECTION

Violations

Inspection Date: 10/30/2023 ROUTINE INSPECTION

Violations

TOUCHMARK ON SOUTH HILL**2929 S WATERFORD DR**

Inspection Date: 11/02/2022 ROUTINE INSPECTION

Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 03/13/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

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)

24 Pasteurized foods used as required; prohibited foods not offered

26 Compliance with valid permit; operating and risk control plans, and required written procedures

31 Food properly labeled; proper date marking

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 04/05/2023 1ST RE-INSPECTION

Violations

Inspection Date: 08/30/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo

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

Inspection Date: 02/16/2024 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo

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

20 Proper reheating procedures for hot holding

Inspection Date: 03/15/2024 1ST RE-INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 07/02/2024 ROUTINE INSPECTION

Violations

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

Facility**Address****Town Mart****3030 E Euclid AVE**

Inspection Date: 12/19/2022 PRE OPERATIONAL

Violations

Inspection Date: 01/18/2023 ROUTINE INSPECTION

Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 02/27/2024 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: 03/25/2024 1ST RE-INSPECTION

Violations

Town's Conoco**1906 N Ash ST**

Inspection Date: 05/24/2023 ROUTINE INSPECTION

Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

43 Non food-contact surfaces maintained and clean

TRADER JOE'S #159**2975 E 29TH AVE**

Inspection Date: 06/22/2023 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: 04/18/2024 ROUTINE INSPECTION

Violations

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

TRADER JOE'S #159**2975 E 29TH AVE**

Inspection Date: 09/14/2023 ROUTINE INSPECTION

Violations

Inspection Date: 08/01/2024 ROUTINE INSPECTION

Violations

Trader Joe's #164**5520 N DIVISION ST**

Inspection Date: 12/22/2022 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 04/21/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/16/2024 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

Facility**Address****Trailbreaker Cider****2204 N Madson RD**

Inspection Date: 11/21/2022 ROUTINE INSPECTION

Violations

- 09 Proper washing of fruits and vegetables
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 12/08/2022 1ST RE-INSPECTION

Violations

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

Inspection Date: 12/13/2022 EDUCATIONAL VISIT

Violations

Inspection Date: 12/21/2022 2ND RE-INSPECTION

Violations

Inspection Date: 01/20/2023 FOLLOW-UP INSPECTION

Violations

- 04 Hands washed as required
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/13/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 36 Proper eating, tasting, drinking, or tobacco use
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 11/21/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo

Inspection Date: 03/27/2024 ROUTINE INSPECTION

Violations

Inspection Date: 09/09/2024 ROUTINE INSPECTION

Violations

- 09 Proper washing of fruits and vegetables
- 32 Insects, rodents, animals not present; entrance controlled

TRAVEL STORE**10506 W AERO RD**

Inspection Date: 11/04/2022 PRE OPERATIONAL

Violations

Inspection Date: 09/11/2023 ROUTINE INSPECTION

Violations

Inspection Date: 07/23/2024 ROUTINE INSPECTION

Violations

Facility**Address****TRAVY'S WAFFLES PLUS****2625 N MONROE ST**

Inspection Date: 06/28/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 11/15/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 12/12/2023 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 01/11/2024 EDUCATIONAL VISIT

Violations

Inspection Date: 06/18/2024 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

Travy's Waffles Plus**2625 N Monroe ST**

Inspection Date: 07/11/2024 ROUTINE INSPECTION

Violations

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

Tre Palline Gelato Napolitano**159 S LINCOLN ST 161**

Inspection Date: 08/22/2023 ROUTINE INSPECTION

Violations

Inspection Date: 07/12/2024 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Trent n Dale Pub**8721 E TRENT AVE**

Inspection Date: 08/28/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Tricks**37011 N Newport HWY**

Inspection Date: 10/19/2023 ROUTINE INSPECTION

Violations

TRIPLE X ESPRESSO**11809 E SPRAGUE AVE**

Inspection Date: 01/09/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 06/03/2024 ROUTINE INSPECTION

Violations

Facility**Address****Tru by Hilton Spokane Valley****13509 E Mansfield AVE**

Inspection Date: 06/13/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 01/25/2024 ROUTINE INSPECTION

Violations

TRUE LEGENDS GRILL**1803 N HARVARD RD**

Inspection Date: 11/16/2022 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
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 06/12/2023 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
- 25 Toxic substances properly identified, stored, used
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 37 In-use utensils properly stored

Inspection Date: 10/16/2023 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 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
- 38 Utensils, equipment, linens properly stored, used, handled
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 05/15/2024 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
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 10/29/2024 ROUTINE INSPECTION

Violations

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

TRVST**120 N Wall ST 100**

Inspection Date: 03/28/2024 PRE OPERATIONAL

Violations

Inspection Date: 04/25/2024 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

T's Lounge**703 N Monroe ST A**

Inspection Date: 09/07/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 12/27/2023 ROUTINE INSPECTION

Violations

- 22 Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

TT'S OLD IRON BREWERY, LLC**4110 S BOWDISH RD**

Inspection Date: 05/24/2024 ROUTINE INSPECTION

Violations

Facility**Address****TT's Old Iron Brewery****4110 S Bowdish RD**

Inspection Date: 12/29/2022 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used

Inspection Date: 05/09/2023 ROUTINE INSPECTION

Violations

Inspection Date: 12/27/2023 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
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 05/24/2024 ROUTINE INSPECTION

Violations

Inspection Date: 10/22/2024 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 32 Insects, rodents, animals not present; entrance controlled

TTS Old Iron Brewery**1950 N Harvest PKY**

Inspection Date: 10/27/2023 PRE OPERATIONAL

Violations

Inspection Date: 11/29/2023 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/20/2024 ROUTINE INSPECTION

Violations

Inspection Date: 10/15/2024 ROUTINE INSPECTION

Violations

Twenty-Seventh Heaven**105 S Madison ST**

Inspection Date: 12/02/2022 ROUTINE INSPECTION

Violations

Inspection Date: 06/08/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 03/20/2024 ROUTINE INSPECTION

Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility**TWIGS BISTRO & MARTINI BAR****Address****4320 S REGAL ST**

Inspection Date: 03/15/2023 1ST RE-INSPECTION

Violations

Inspection Date: 06/07/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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 valid permit; operating and risk control plans, and required written procedures
- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 11/02/2023 ROUTINE INSPECTION

Violations

- 31 Food properly labeled; proper date marking

Inspection Date: 05/23/2024 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking

Inspection Date: 06/20/2024 1ST RE-INSPECTION

Violations

TWIGS BISTRO & MARTINI BAR**808 W MAIN AVE**

Inspection Date: 02/13/2023 ROUTINE INSPECTION

Violations

- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
- 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
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 03/13/2023 1ST RE-INSPECTION

Violations

Inspection Date: 09/19/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 02/08/2024 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 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
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 03/05/2024 1ST RE-INSPECTION

Violations

Inspection Date: 08/08/2024 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

Facility**TWIGS BISTRO & MARTINI BAR****Address****401 E FARWELL RD**

Inspection Date: 05/16/2023 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 20 Proper reheating procedures for hot holding

Inspection Date: 06/13/2023 1ST RE-INSPECTION

Violations

Inspection Date: 10/31/2023 ROUTINE INSPECTION

Violations

- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/13/2024 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

Inspection Date: 07/03/2024 1ST RE-INSPECTION

Violations

Inspection Date: 10/16/2024 ROUTINE INSPECTION

Violations

TWIGS BISTRO AND MARTINI BAR**14728 E INDIANA AVE**

Inspection Date: 03/13/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 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
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 04/11/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/05/2023 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)
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 37 In-use utensils properly stored

Inspection Date: 06/11/2024 ROUTINE INSPECTION

Violations

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

Facility**Address****Two Seven Public House****2727 S Mt Vernon ST 5**

Inspection Date: 02/09/2023 ROUTINE INSPECTION

Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 08/01/2023 ROUTINE INSPECTION

Violations

16 Proper cooling procedures
 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
 42 Food-contact surfaces maintained, cleaned, sanitized
 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/30/2023 1ST RE-INSPECTION

Violations

Inspection Date: 01/22/2024 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

Inspection Date: 07/25/2024 ROUTINE INSPECTION

Violations

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

ULTIMATE BAGEL, INC. (THE)**1217-B N Hamilton**

Inspection Date: 03/31/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 04/05/2024 ROUTINE INSPECTION

Violations

34 Wiping cloths properly used, stored; sanitizer concentration
 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Umi Kitchen and Sushi Bar**1309 W Summit PKY**

Inspection Date: 12/05/2022 ROUTINE INSPECTION

Violations

12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
 25 Toxic substances properly identified, stored, used
 26 Compliance with valid permit; operating and risk control plans, and required written procedures
 31 Food properly labeled; proper date marking

Inspection Date: 06/06/2023 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)
 30 Proper thawing methods used
 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 11/30/2023 ROUTINE INSPECTION

Violations

02 Food worker cards current for all food workers; new food workers trained
 31 Food properly labeled; proper date marking
 33 Potential food contamination prevented during delivery, preparation, storage, display
 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 06/12/2024 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

Facility**Address****Umi North Kitchen & Sushi Bar****10208 N Division ST 105**

Inspection Date: 07/06/2023 PRE OPERATIONAL

Violations

Inspection Date: 08/08/2023 ROUTINE INSPECTION

Violations

- 19 No room temperature storage; proper use of time as a control, procedures available
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 09/06/2023 1ST RE-INSPECTION

Violations

Inspection Date: 03/07/2024 ROUTINE INSPECTION

Violations

- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 30 Proper thawing methods used

Inspection Date: 09/12/2024 ROUTINE INSPECTION

Violations

- 09 Proper washing of fruits and vegetables
- 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
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 10/08/2024 1ST RE-INSPECTION

Violations

- 16 Proper cooling procedures

Uncle Rusty's Diner**1412 W 2ND AVE**

Inspection Date: 01/17/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 22 Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 08/15/2024 ROUTINE INSPECTION

Violations

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

UNDERDOGS**14913 E TRENT AVE**

Inspection Date: 07/26/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Union Stadium Concession**12509 N Market ST**

Inspection Date: 10/12/2023 ROUTINE INSPECTION

Violations

Facility**Address****Union Tavern****1914 E Sprague AVE**

Inspection Date: 04/24/2023 ROUTINE INSPECTION
Violations

Inspection Date: 09/26/2023 ROUTINE INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 04/04/2024 ROUTINE INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/18/2024 ROUTINE INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
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; sanitizer concentration
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/17/2024 1ST RE-INSPECTION
Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

UNITY FOOD MART**11115 W State Rte 902**

Inspection Date: 05/30/2023 ROUTINE INSPECTION
Violations

22 Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 02/07/2024 ROUTINE INSPECTION
Violations

06 Adequate handwashing facilities
34 Wiping cloths properly used, stored; sanitizer concentration
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Uno Mas Taco Shop LLC #2**835 N Post ST**

Inspection Date: 01/12/2023 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)
26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 02/10/2023 1ST RE-INSPECTION
Violations

Inspection Date: 08/09/2023 ROUTINE INSPECTION
Violations

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

Inspection Date: 03/07/2024 ROUTINE INSPECTION
Violations

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

Inspection Date: 08/29/2024 ROUTINE INSPECTION
Violations

Uoni Bubble Tea**1217 N Hamilton ST**

Inspection Date: 06/13/2023 PRE OPERATIONAL
Violations

Inspection Date: 07/06/2023 ROUTINE INSPECTION
Violations

Inspection Date: 06/27/2024 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
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility**Address****Uprise Brewing Company****617 N Ash ST**

Inspection Date: 02/06/2023 ROUTINE INSPECTION

Violations

- 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: 03/07/2023 1ST RE-INSPECTION

Violations

Inspection Date: 09/19/2023 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 05/21/2024 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/09/2024 ROUTINE INSPECTION

Violations

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

URBAN BLENDS**4750 N DIVISION ST 160**

Inspection Date: 04/24/2023 ROUTINE INSPECTION

Violations

- 39 Single-use and single-service articles properly stored, used
- 49 Adequate ventilation, lighting; designated areas used

Inspection Date: 08/26/2024 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

URM CASH & CARRY #1**902 E SPRINGFIELD AVE**

Inspection Date: 12/07/2022 ROUTINE INSPECTION

Violations

Inspection Date: 03/20/2023 ROUTINE INSPECTION

Violations

Inspection Date: 07/24/2024 ROUTINE INSPECTION

Violations

URM CASH & CARRY #6**16808 E SPRAGUE AVE**

Inspection Date: 06/16/2023 ROUTINE INSPECTION

Violations

US Foods CHEF'SSTORE**7630 N DIVISION ST**

Inspection Date: 03/20/2023 ROUTINE INSPECTION

Violations

Inspection Date: 01/22/2024 ROUTINE INSPECTION

Violations

US FOODS CHEF'SSTORE**211 S MCKINNON RD**

Inspection Date: 12/19/2022 ROUTINE INSPECTION

Violations

Inspection Date: 10/26/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 10/01/2024 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Facility**Address****V DU V WINES****12 S SCOTT**

Inspection Date: 12/30/2022 ROUTINE INSPECTION
 Violations

Inspection Date: 03/29/2024 ROUTINE INSPECTION
 Violations

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

V.F.W. #1435**212 S DAVID ST**

Inspection Date: 11/01/2023 ROUTINE INSPECTION
 Violations

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

V.F.W. #5924**39716 N CAMDEN Extension RD**

Inspection Date: 10/19/2023 ROUTINE INSPECTION
 Violations

V.F.W. HILLYARD POST 1474**2902 E DIAMOND AVE**

Inspection Date: 12/12/2022 ROUTINE INSPECTION
 Violations

Inspection Date: 11/20/2023 ROUTINE INSPECTION
 Violations

06 Adequate handwashing facilities

26 Compliance with valid permit; operating and risk control plans, and required written procedures

V.F.W. POST #3067**29 E 1ST**

Inspection Date: 06/27/2023 ROUTINE INSPECTION
 Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/22/2024 ROUTINE INSPECTION
 Violations

06 Adequate handwashing facilities

V.F.W. POST #3386 - HORTON STRENGTH GALE**1307 S LOFFLER**

Inspection Date: 11/16/2022 ROUTINE INSPECTION
 Violations

Inspection Date: 10/17/2023 ROUTINE INSPECTION
 Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

V.F.W. POST #51**404 N HAVANA ST**

Inspection Date: 07/07/2023 ROUTINE INSPECTION
 Violations

15 Proper preparation of raw shell eggs

25 Toxic substances properly identified, stored, used

Inspection Date: 09/11/2024 ROUTINE INSPECTION
 Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Facility**Address****V.F.W. POST #51****300 W MISSION AVE**

Inspection Date: 12/19/2022 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 39 Single-use and single-service articles properly stored, used

Inspection Date: 06/29/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 30 Proper thawing methods used

Inspection Date: 12/21/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 07/12/2024 ROUTINE INSPECTION

Violations

Valley Assembly**15618 E Broadway AVE**

Inspection Date: 11/03/2022 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/26/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

VALLEY BOWL CAFE, INC.**8005 E SPRAGUE AVE**

Inspection Date: 01/06/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 09/07/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 14 Raw meats below or away from ready-to-eat food; species separated
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/05/2024 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 37 In-use utensils properly stored
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

VALLEY GROCERY & GAS, INC**17128 E SPRAGUE AVE**

Inspection Date: 09/06/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/20/2024 ROUTINE INSPECTION

Violations

VALLEY VIEW CONOCO**12221 E 32ND AVE**

Inspection Date: 04/03/2023 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 03/05/2024 ROUTINE INSPECTION

Violations

Facility**Address****Van Cao Nails Salon & Spa****9940 N Newport HWY**

Inspection Date: 01/12/2023 PRE OPERATIONAL

Violations

Inspection Date: 03/01/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/06/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 02/08/2024 SITE VISIT

Violations

Vanetta Estate LLC**912 W Sprague AVE B**

Inspection Date: 11/02/2022 PRE OPERATIONAL

Violations

Inspection Date: 12/08/2022 ROUTINE INSPECTION

Violations

Inspection Date: 09/06/2023 ROUTINE INSPECTION

Violations

Vaquero's**16208 E Indiana AVE**

Inspection Date: 02/27/2023 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
- 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
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 03/27/2023 1ST RE-INSPECTION

Violations

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

Inspection Date: 09/12/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 16 Proper cooling procedures
- 30 Proper thawing methods used
- 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: 10/10/2023 1ST RE-INSPECTION

Violations

Inspection Date: 06/03/2024 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 31 Food properly labeled; proper date marking

Vern Cook's #1**116 W Broadway AVE**

Inspection Date: 03/12/2024 PRE OPERATIONAL

Violations

Inspection Date: 04/11/2024 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility**Address****Vern Cook's #2****116 W Broadway AVE**

Inspection Date: 03/12/2024 PRE OPERATIONAL
Violations

Inspection Date: 04/16/2024 ROUTINE INSPECTION
Violations

Vern Cook's**116 W Broadway AVE**

Inspection Date: 05/26/2023 PRE OPERATIONAL
Violations

Inspection Date: 08/18/2023 ROUTINE INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 08/09/2024 ROUTINE INSPECTION
Violations

Vern's Cafe**1116 W Broadway AVE**

Inspection Date: 09/13/2024 PRE OPERATIONAL
Violations

Inspection Date: 10/25/2024 ROUTINE INSPECTION
Violations

37 In-use utensils properly stored

VERSALIA PIZZA**1333 W Summit PKY**

Inspection Date: 01/31/2023 ROUTINE INSPECTION
Violations

25 Toxic substances properly identified, stored, used

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 08/28/2023 ROUTINE INSPECTION
Violations

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

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 05/21/2024 ROUTINE INSPECTION
Violations

Inspection Date: 09/18/2024 ROUTINE INSPECTION
Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility**Versalia Pizza****Address****20760 E Indiana AVE**

Inspection Date: 12/09/2022 ROUTINE INSPECTION
Violations

Inspection Date: 04/20/2023 ROUTINE INSPECTION
Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 08/22/2023 ROUTINE INSPECTION
Violations

11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
16 Proper cooling procedures
31 Food properly labeled; proper date marking
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/19/2023 1ST RE-INSPECTION
Violations

Inspection Date: 03/27/2024 ROUTINE INSPECTION
Violations

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

Inspection Date: 10/15/2024 ROUTINE INSPECTION
Violations

Victory Burger**835 N Post ST**

Inspection Date: 11/08/2022 ROUTINE INSPECTION
Violations

Inspection Date: 04/11/2023 PRE OPERATIONAL
Violations

Inspection Date: 05/11/2023 ROUTINE INSPECTION
Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/25/2023 ROUTINE INSPECTION
Violations

40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 06/04/2024 ROUTINE INSPECTION
Violations

Inspection Date: 10/25/2024 PRE OPERATIONAL
Violations

Facility**Address****Vien Dong****3435 E Trent AVE**

Inspection Date: 12/20/2022 ROUTINE INSPECTION

Violations

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

Inspection Date: 05/23/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02 Food worker cards current for all food workers; new food workers trained
- 09 Proper washing of fruits and vegetables
- 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
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 37 In-use utensils properly stored
- 43 Non food-contact surfaces maintained and clean
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 06/22/2023 1ST RE-INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 07/12/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 11/22/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 09 Proper washing of fruits and vegetables
- 16 Proper cooling procedures
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 37 In-use utensils properly stored

Inspection Date: 12/20/2023 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities

Inspection Date: 06/25/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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

Vieux Carre NOLA Kitchen**1403 W Broadway AVE**

Inspection Date: 12/05/2022 ROUTINE INSPECTION

Violations

Inspection Date: 06/22/2023 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
- 37 In-use utensils properly stored

Inspection Date: 12/11/2023 ROUTINE INSPECTION

Violations

- 31 Food properly labeled; proper date marking
- 39 Single-use and single-service articles properly stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 07/02/2024 ROUTINE INSPECTION

Violations

- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

VIKING PLASS**6711 N CEDAR RD**

Inspection Date: 09/21/2023 ROUTINE INSPECTION

Violations

Facility**Address****VILLAGE CENTRE CINEMAS****12622 N DIVISION ST**

Inspection Date: 08/17/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 10/28/2024 ROUTINE INSPECTION
 Violations

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

VILLAGE TAVERN**13119 W SUNSET HWY**

Inspection Date: 05/18/2023 ROUTINE INSPECTION
 Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 06/11/2024 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

VINA ASIAN RESTAURANT**2303 N ASH ST**

Inspection Date: 03/01/2023 ROUTINE INSPECTION
 Violations

06 Adequate handwashing facilities
 09 Proper washing of fruits and vegetables
 16 Proper cooling procedures
 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 26 Compliance with valid permit; operating and risk control plans, and required written procedures
 31 Food properly labeled; proper date marking
 33 Potential food contamination prevented during delivery, preparation, storage, display
 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 03/29/2023 1ST RE-INSPECTION
 Violations

Inspection Date: 08/02/2023 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; sanitizer concentration

Inspection Date: 02/14/2024 ROUTINE INSPECTION
 Violations

Inspection Date: 08/21/2024 ROUTINE INSPECTION
 Violations

21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
 31 Food properly labeled; proper date marking

Vine Wine**33 N Main ST A**

Inspection Date: 10/19/2023 ROUTINE INSPECTION
 Violations

25 Toxic substances properly identified, stored, used

VINO! WINESHOP**222 S WASHINGTON ST**

Inspection Date: 10/04/2023 ROUTINE INSPECTION
 Violations

06 Adequate handwashing facilities
 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 07/26/2024 ROUTINE INSPECTION
 Violations

VINTAGE BLOSSOM (THE)/HURD MERCANTILE**30 S FIRST**

Inspection Date: 11/01/2022 ROUTINE INSPECTION
 Violations

Inspection Date: 06/29/2023 ROUTINE INSPECTION
 Violations

Facility**Address****VINTAGE VINES LLC dba JAKE AND CLAY'S PUBLIC HOU****106 N EVERGREEN RD B**

Inspection Date: 01/25/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 07/19/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 01/16/2024 ROUTINE INSPECTION
 Violations

Inspection Date: 07/17/2024 ROUTINE INSPECTION
 Violations

WADDELL'S NEIGHBORHOOD PUB & GRILL**4318 S REGAL ST**

Inspection Date: 03/08/2023 ROUTINE INSPECTION
 Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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; sanitizer concentration
- 38 Utensils, equipment, linens properly stored, used, handled

Inspection Date: 10/10/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 03/26/2024 ROUTINE INSPECTION
 Violations

Inspection Date: 10/24/2024 ROUTINE INSPECTION
 Violations

Wafflicious**4750 N Division ST**

Inspection Date: 04/18/2023 ROUTINE INSPECTION
 Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 01/31/2024 ROUTINE INSPECTION
 Violations

- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used
- 32 Insects, rodents, animals not present; entrance controlled
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

WAKE UP CALL (THE)**210 N SULLIVAN RD**

Inspection Date: 08/16/2023 ROUTINE INSPECTION
 Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo

Inspection Date: 08/26/2024 ROUTINE INSPECTION
 Violations

- 19 No room temperature storage; proper use of time as a control, procedures available
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 37 In-use utensils properly stored

Inspection Date: 09/23/2024 1ST RE-INSPECTION
 Violations

WAKE UP CALL ESPRESSO**112 N EVERGREEN RD**

Inspection Date: 01/25/2023 ROUTINE INSPECTION
 Violations

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

Inspection Date: 02/06/2024 ROUTINE INSPECTION
 Violations

Facility**Address****WAKE UP CALL**

1703 DISHMAN- MICA RD

Inspection Date: 12/06/2022 ROUTINE INSPECTION
ViolationsInspection Date: 09/18/2023 ROUTINE INSPECTION
Violations**WAKE UP CALL**

3526 E 5TH AVE

Inspection Date: 02/03/2023 ROUTINE INSPECTION
ViolationsInspection Date: 03/26/2024 ROUTINE INSPECTION
Violations**Wake Up Call**

22011 E Country Vista DR

Inspection Date: 06/09/2023 ROUTINE INSPECTION
ViolationsInspection Date: 02/05/2024 ROUTINE INSPECTION
Violations**WAKE UP INC. DBA THE WAKE UP CALL**

1106 N PINES RD

Inspection Date: 08/29/2023 ROUTINE INSPECTION
ViolationsInspection Date: 10/29/2024 ROUTINE INSPECTION
Violations
37 In-use utensils properly stored**WALGREENS #01993**

12312 E SPRAGUE AVE

Inspection Date: 07/17/2023 ROUTINE INSPECTION
Violations**WALGREENS #02205**

12315 N DIVISION ST

Inspection Date: 05/03/2023 ROUTINE INSPECTION
ViolationsInspection Date: 10/10/2024 ROUTINE INSPECTION
Violations**WALGREENS #05817**

1708 W NORTHWEST BLVD

Inspection Date: 03/24/2023 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display**WALGREENS #05913**

7905 N DIVISION ST

Inspection Date: 05/24/2023 ROUTINE INSPECTION
ViolationsInspection Date: 01/23/2024 ROUTINE INSPECTION
Violations

Facility**WALGREENS #05914**Inspection Date: 03/24/2023 ROUTINE INSPECTION
ViolationsInspection Date: 02/15/2024 ROUTINE INSPECTION
Violations**Address****15510 E SPRAGUE AVE**

WALGREENS #07034**12 E EMPIRE AVE**Inspection Date: 03/08/2023 ROUTINE INSPECTION
ViolationsInspection Date: 01/25/2024 ROUTINE INSPECTION
Violations

WALGREENS #10788**1502 N LIBERTY LAKE RD**Inspection Date: 06/13/2023 ROUTINE INSPECTION
ViolationsInspection Date: 05/24/2024 ROUTINE INSPECTION
Violations

WALGREENS #10946**2830 S GRAND BLVD**Inspection Date: 12/15/2022 ROUTINE INSPECTION
ViolationsInspection Date: 03/06/2023 ROUTINE INSPECTION
ViolationsInspection Date: 05/10/2024 ROUTINE INSPECTION
Violations
43 Non food-contact surfaces maintained and clean

WALGREENS #5818**2105 E WELLESLEY AVE**Inspection Date: 11/17/2022 ROUTINE INSPECTION
ViolationsInspection Date: 03/08/2023 ROUTINE INSPECTION
ViolationsInspection Date: 07/31/2024 ROUTINE INSPECTION
Violations

WALGREENS #7846**2702 N ARGONNE RD**Inspection Date: 03/24/2023 ROUTINE INSPECTION
ViolationsInspection Date: 02/06/2024 ROUTINE INSPECTION
Violations

Facility**WALL STREET DINER****Address****4428 N WALL ST**

Inspection Date: 12/29/2022 ROUTINE INSPECTION
Violations

Inspection Date: 06/15/2023 ROUTINE INSPECTION
Violations

Inspection Date: 12/28/2023 ROUTINE INSPECTION
Violations

Inspection Date: 05/24/2024 ROUTINE INSPECTION
Violations

WALMART #2539**15727 E BROADWAY AVE**

Inspection Date: 05/15/2023 ROUTINE INSPECTION
Violations

Inspection Date: 10/10/2023 ROUTINE INSPECTION
Violations

Inspection Date: 04/17/2024 ROUTINE INSPECTION
Violations

Inspection Date: 09/19/2024 ROUTINE INSPECTION
Violations

WALMART #2549**9212 N COLTON ST**

Inspection Date: 03/24/2023 ROUTINE INSPECTION
Violations

Inspection Date: 09/14/2023 ROUTINE INSPECTION
Violations

Inspection Date: 02/28/2024 ROUTINE INSPECTION
Violations

Inspection Date: 08/26/2024 ROUTINE INSPECTION
Violations

WALMART #4394**1221 S HAYFORD RD**

Inspection Date: 01/23/2023 ROUTINE INSPECTION
Violations

Inspection Date: 04/19/2023 ROUTINE INSPECTION
Violations

Inspection Date: 07/19/2023 ROUTINE INSPECTION
Violations

Inspection Date: 01/23/2024 ROUTINE INSPECTION
Violations

Inspection Date: 08/26/2024 ROUTINE INSPECTION
Violations

Inspection Date: 09/30/2024 ROUTINE INSPECTION
Violations

Facility**WALMART #5883****Address****5025 E SPRAGUE AVE**

Inspection Date: 12/06/2022 ROUTINE INSPECTION
Violations

Inspection Date: 03/28/2023 ROUTINE INSPECTION
Violations

Inspection Date: 04/27/2023 ROUTINE INSPECTION
Violations
43 Non food-contact surfaces maintained and clean

Inspection Date: 08/16/2023 ROUTINE INSPECTION
Violations

Inspection Date: 02/08/2024 ROUTINE INSPECTION
Violations
02 Food worker cards current for all food workers; new food workers trained
37 In-use utensils properly stored
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/24/2024 ROUTINE INSPECTION
Violations
34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 10/24/2024 1ST RE-INSPECTION
Violations

WALMART STORE # 2865**2301 W WELLESLEY AVE**

Inspection Date: 06/22/2023 ROUTINE INSPECTION
Violations

Inspection Date: 10/25/2024 ROUTINE INSPECTION
Violations

WALTER'S FRUIT RANCH**9807 E DAY RD**

Inspection Date: 08/31/2023 ROUTINE INSPECTION
Violations
01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 08/15/2024 ROUTINE INSPECTION
Violations

WANDERING TABLE DBA baba**1242 W SUMMIT PKY**

Inspection Date: 12/02/2022 ROUTINE INSPECTION
Violations
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

Inspection Date: 12/29/2022 1ST RE-INSPECTION
Violations

Inspection Date: 06/28/2023 ROUTINE INSPECTION
Violations
01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
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: 12/28/2023 ROUTINE INSPECTION
Violations
32 Insects, rodents, animals not present; entrance controlled

Inspection Date: 06/12/2024 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities

Facility**Address****Wanderlust Delicato****421 W Main AVE 103**

Inspection Date: 10/19/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 09/10/2024 ROUTINE INSPECTION
 Violations

WANDERMERE (THE)**13700 N WANDERMERE RD**

Inspection Date: 05/05/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 10/18/2023 ROUTINE INSPECTION
 Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 06/24/2024 ROUTINE INSPECTION
 Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
 25 Toxic substances properly identified, stored, used

Inspection Date: 10/17/2024 ROUTINE INSPECTION
 Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Washington State University - Riverpoint Cafe**600 N RIVERPOINT**

Inspection Date: 10/13/2023 ROUTINE INSPECTION
 Violations

Inspection Date: 09/03/2024 ROUTINE INSPECTION
 Violations

Washington Taprooms LLC dba Locust Cider**421 W MAIN AVE**

Inspection Date: 12/27/2022 ROUTINE INSPECTION
 Violations

34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 12/27/2023 ROUTINE INSPECTION
 Violations

Facility**Address****WATSON'S MARKET****34710 N NEWPORT HWY**

Inspection Date: 04/21/2023 ROUTINE INSPECTION
Violations

Inspection Date: 10/12/2023 ROUTINE INSPECTION
Violations

Inspection Date: 03/19/2024 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)

Inspection Date: 06/12/2024 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 37 In-use utensils properly stored

Inspection Date: 06/18/2024 EDUCATIONAL VISIT

Violations

Inspection Date: 06/26/2024 2ND RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 07/18/2024 FOLLOW-UP INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

WATSON'S MARKET**34710 N NEWPORT HWY**

Inspection Date: 04/21/2023 ROUTINE INSPECTION
Violations

Inspection Date: 03/19/2024 ROUTINE INSPECTION
Violations

Wave Sushi Island Grill**525 W 1ST AVE**

Inspection Date: 02/01/2023 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
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 02/28/2023 1ST RE-INSPECTION

Violations

Inspection Date: 10/24/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 31 Food properly labeled; proper date marking
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 43 Non food-contact surfaces maintained and clean

Inspection Date: 04/09/2024 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
- 37 In-use utensils properly stored
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility**Address****Weile One Stop****45 E Weile AVE**

Inspection Date: 06/13/2023 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking

Inspection Date: 01/29/2024 ROUTINE INSPECTION

Violations

Wellesley Market**1001 E WELLESLEY AVE**

Inspection Date: 11/21/2022 ROUTINE INSPECTION

Violations

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

Inspection Date: 08/17/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Wellness Tree Juice LLC**1028 N Hamilton ST**

Inspection Date: 07/21/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

WELLNESS TREE**1025 S PERRY ST**

Inspection Date: 11/09/2022 ROUTINE INSPECTION

Violations

- 14 Raw meats below or away from ready-to-eat food; species separated
- 31 Food properly labeled; proper date marking
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 03/30/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 27 Compliance with variance; specialized processes; HACCP plan
- 29 Adequate equipment for temperature control
- 31 Food properly labeled; proper date marking

Inspection Date: 09/19/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 31 Food properly labeled; proper date marking
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/17/2024 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

WENDY'S**4401 S REGAL ST**

Inspection Date: 02/09/2023 ROUTINE INSPECTION

Violations

Inspection Date: 08/23/2023 ROUTINE INSPECTION

Violations

Inspection Date: 02/27/2024 ROUTINE INSPECTION

Violations

Inspection Date: 08/07/2024 ROUTINE INSPECTION

Violations

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

Facility**Address****WENDY'S****2119 N ARGONNE RD**

Inspection Date: 12/05/2022 ROUTINE INSPECTION

Violations

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

Inspection Date: 05/23/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 10/04/2023 ROUTINE INSPECTION

Violations

Inspection Date: 03/21/2024 ROUTINE INSPECTION

Violations

Inspection Date: 09/12/2024 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

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

Inspection Date: 10/11/2024 1ST RE-INSPECTION

Violations

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

WENDY'S**1201 N BARKER RD**

Inspection Date: 01/31/2023 ROUTINE INSPECTION

Violations

Inspection Date: 08/09/2023 ROUTINE INSPECTION

Violations

Inspection Date: 03/27/2024 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used

Inspection Date: 09/30/2024 ROUTINE INSPECTION

Violations

WENDY'S**9114 N NEWPORT HWY**

Inspection Date: 01/12/2023 ROUTINE INSPECTION

Violations

Inspection Date: 07/06/2023 ROUTINE INSPECTION

Violations

Inspection Date: 05/20/2024 ROUTINE INSPECTION

Violations

Inspection Date: 08/07/2024 ROUTINE INSPECTION

Violations

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

Facility**Address****WENDY'S****830 N DIVISION ST**

Inspection Date: 11/22/2022 1ST RE-INSPECTION
Violations

Inspection Date: 04/07/2023 ROUTINE INSPECTION
Violations

Inspection Date: 09/25/2023 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: 04/25/2024 ROUTINE INSPECTION
Violations

Inspection Date: 09/25/2024 ROUTINE INSPECTION
Violations

WENDY'S**5615 E SPRAGUE AVE**

Inspection Date: 12/05/2022 ROUTINE INSPECTION
Violations

Inspection Date: 05/02/2023 ROUTINE INSPECTION
Violations

Inspection Date: 10/18/2023 ROUTINE INSPECTION
Violations

Inspection Date: 03/11/2024 ROUTINE INSPECTION
Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 09/16/2024 ROUTINE INSPECTION
Violations

WENDY'S**225 N SULLIVAN RD**

Inspection Date: 01/27/2023 ROUTINE INSPECTION
Violations

- 20 Proper reheating procedures for hot holding

Inspection Date: 02/23/2023 1ST RE-INSPECTION
Violations

Inspection Date: 08/15/2023 ROUTINE INSPECTION
Violations

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

Inspection Date: 05/13/2024 ROUTINE INSPECTION
Violations

Inspection Date: 10/28/2024 ROUTINE INSPECTION
Violations

West Plains Brewing, LLC**12622 W Sunset HWY D**

Inspection Date: 09/20/2024 PRE OPERATIONAL
Violations

Facility**Address****West Plains Roasters****108 College AVE**

Inspection Date: 01/13/2023 ROUTINE INSPECTION

Violations

37 In-use utensils properly stored

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 01/08/2024 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

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

WEST VALLEY HIGH SCHOOL - Indoor Concession**8301 E BUCKEYE AVE**

Inspection Date: 09/15/2023 ROUTINE INSPECTION

Violations

Inspection Date: 11/28/2023 ROUTINE INSPECTION

Violations

Inspection Date: 09/19/2024 ROUTINE INSPECTION

Violations

West Valley High School - Outdoor Concession**8301 E Buckeye AVE**

Inspection Date: 12/15/2022 ROUTINE INSPECTION

Violations

Inspection Date: 09/15/2023 ROUTINE INSPECTION

Violations

Inspection Date: 09/23/2024 ROUTINE INSPECTION

Violations

32 Insects, rodents, animals not present; entrance controlled

37 In-use utensils properly stored

West Valley School District Nutrition Warehouse**7617 E Trent AVE**

Inspection Date: 01/26/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/08/2024 ROUTINE INSPECTION

Violations

What-A-Kitchen**201 Main ST**

Inspection Date: 12/14/2023 ROUTINE INSPECTION

Violations

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

WHEELERS FARM MARKET**21005 E TRENT AVE**

Inspection Date: 11/21/2022 ROUTINE INSPECTION

Violations

07 Food obtained from approved source

Inspection Date: 12/19/2023 ROUTINE INSPECTION

Violations

Facility**Address****WHISKEY GLASSES****4211 E WESTWOOD AVE**

Inspection Date: 03/30/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 37 In-use utensils properly stored
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/12/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 10 Food in good condition, safe and unadulterated; approved additives
- 31 Food properly labeled; proper date marking
- 42 Food-contact surfaces maintained, cleaned, sanitized
- 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: 08/15/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 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
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Whistle Punk Brewing**122 S Monroe A**

Inspection Date: 11/16/2022 ROUTINE INSPECTION

Violations

Inspection Date: 09/12/2023 ROUTINE INSPECTION

Violations

- 43 Non food-contact surfaces maintained and clean

Whistle Punk Brewing**9013 E Frederick AVE**

Inspection Date: 03/15/2024 PRE OPERATIONAL

Violations

Inspection Date: 04/10/2024 ROUTINE INSPECTION

Violations

WHISTLE STOP COFFEE SHOP**16409 E SPRAGUE AVE**

Inspection Date: 07/10/2023 ROUTINE INSPECTION

Violations

Inspection Date: 07/23/2024 ROUTINE INSPECTION

Violations

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

WHITE DOG COFFEE DBA SIPZ COFFEE**1014 N PINES RD**

Inspection Date: 04/04/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 10/23/2024 ROUTINE INSPECTION

Violations

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

White Dog Coffee, LLC**7807 E SPRAGUE AVE**

Inspection Date: 08/23/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 09/18/2023 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Facility**Address****White Dog Coffee****13325 E SPRAGUE AVE**

Inspection Date: 02/07/2023 ROUTINE INSPECTION

Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 02/22/2024 ROUTINE INSPECTION

Violations

White Dog Coffee**2135 W Northwest BLVD**

Inspection Date: 01/10/2023 ROUTINE INSPECTION

Violations

Inspection Date: 01/11/2024 ROUTINE INSPECTION

Violations

WHITEDOG COFFEE**2909 E 57TH AVE**

Inspection Date: 01/19/2023 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

WHITLEY OIL #5**23312 N HIGHWAY 395**

Inspection Date: 12/06/2022 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used

Inspection Date: 12/06/2023 ROUTINE INSPECTION

Violations

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Wiener Kings**733 W Garland AVE**

Inspection Date: 07/28/2023 PRE OPERATIONAL

Violations

Inspection Date: 08/24/2023 ROUTINE INSPECTION

Violations

Wienerschnitzel**10220 NE Newport HWY**

Inspection Date: 12/08/2023 PRE OPERATIONAL

Violations

Inspection Date: 03/18/2024 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; sanitizer concentration

WILD BILL'S LONGBAR**405 1ST ST**

Inspection Date: 09/12/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 09/03/2024 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Facility**Address****WILD SAGE AMERICAN BISTRO****916 W 2ND AVE**

Inspection Date: 12/01/2022 ROUTINE INSPECTION

Violations

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

Inspection Date: 06/08/2023 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: 07/06/2023 1ST RE-INSPECTION

Violations

Inspection Date: 11/08/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 04/25/2024 ROUTINE INSPECTION

Violations

Wildland Cooperative**8022 E Greenbluff RD**

Inspection Date: 05/02/2023 PRE OPERATIONAL

Violations

Inspection Date: 06/09/2023 ROUTINE INSPECTION

Violations

Wiley's Downtown Bistro**421 W Main AVE 104**

Inspection Date: 04/20/2023 PRE OPERATIONAL

Violations

Inspection Date: 05/22/2023 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 30 Proper thawing methods used

Inspection Date: 10/31/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Inspection Date: 04/23/2024 ROUTINE INSPECTION

Violations

- 09 Proper washing of fruits and vegetables

WILLIAMS SONOMA #397**818 W MAIN AVE 110**

Inspection Date: 10/31/2022 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 38 Utensils, equipment, linens properly stored, used, handled
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 08/09/2023 ROUTINE INSPECTION

Violations

Inspection Date: 05/21/2024 ROUTINE INSPECTION

Violations

Facility**Address****WINCO FOODS #68****9257 N NEVADA ST**

Inspection Date: 11/21/2022 ROUTINE INSPECTION
Violations

Inspection Date: 04/12/2023 ROUTINE INSPECTION
Violations

Inspection Date: 04/28/2023 PRE OPERATIONAL
Violations

Inspection Date: 09/28/2023 ROUTINE INSPECTION
Violations

Inspection Date: 02/07/2024 ROUTINE INSPECTION
Violations

Inspection Date: 10/22/2024 ROUTINE INSPECTION
Violations

WINCO FOODS #68**9257 N NEVADA ST**

Inspection Date: 04/28/2023 ROUTINE INSPECTION
Violations

Inspection Date: 09/28/2023 ROUTINE INSPECTION
Violations

Inspection Date: 02/07/2024 ROUTINE INSPECTION
Violations
06 Adequate handwashing facilities

WINCO FOODS #70**9718 E SPRAGUE AVE**

Inspection Date: 05/22/2023 ROUTINE INSPECTION
Violations

Inspection Date: 10/12/2023 ROUTINE INSPECTION
Violations

Inspection Date: 02/27/2024 ROUTINE INSPECTION
Violations

Inspection Date: 03/27/2024 1ST RE-INSPECTION
Violations

Inspection Date: 07/31/2024 ROUTINE INSPECTION
Violations
33 Potential food contamination prevented during delivery, preparation, storage, display

Winescape**6011 E 32ND AVE**

Inspection Date: 09/14/2023 ROUTINE INSPECTION
Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility**Address****Wingate Spokane Airport****2726 S FLINT RD**

Inspection Date: 11/09/2022 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used

Inspection Date: 08/22/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/17/2024 ROUTINE INSPECTION

Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Wings Pan**401 1st ST**

Inspection Date: 07/31/2024 PRE OPERATIONAL

Violations

Inspection Date: 09/03/2024 ROUTINE INSPECTION

Violations

WINGSTOP**9333 N NEWPORT HWY**

Inspection Date: 01/04/2023 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: 01/05/2023 SITE VISIT

Violations

Inspection Date: 07/19/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 01/10/2024 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities

16 Proper cooling procedures

22 Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe

34 Wiping cloths properly used, stored; sanitizer concentration

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

Inspection Date: 02/08/2024 1ST RE-INSPECTION

Violations

16 Proper cooling procedures

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

Inspection Date: 03/07/2024 1ST RE-INSPECTION

Violations

Inspection Date: 10/01/2024 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)

29 Adequate equipment for temperature control

Inspection Date: 10/02/2024 SITE VISIT

Violations

Facility**Address****Wingstop****2503 W Wellesley AVE 102**

Inspection Date: 03/29/2023 PRE OPERATIONAL
Violations

Inspection Date: 05/10/2023 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)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 06/08/2023 1ST RE-INSPECTION
Violations

Inspection Date: 10/12/2023 ROUTINE INSPECTION
Violations

- 16 Proper cooling procedures
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 11/08/2023 1ST RE-INSPECTION
Violations

Inspection Date: 06/11/2024 ROUTINE INSPECTION
Violations

Inspection Date: 10/30/2024 ROUTINE INSPECTION
Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Wingstop**9926 W US Route 2 HWY**

Inspection Date: 06/14/2024 PRE OPERATIONAL
Violations

Inspection Date: 07/30/2024 ROUTINE INSPECTION
Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 39 Single-use and single-service articles properly stored, used

WISCONSINBURGER**916 S HATCH ST**

Inspection Date: 01/26/2023 ROUTINE INSPECTION
Violations

- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 07/26/2023 ROUTINE INSPECTION
Violations

Inspection Date: 02/08/2024 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: 09/16/2024 ROUTINE INSPECTION
Violations

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

Wolffy's**12807 W 14th AVE**

Inspection Date: 05/31/2023 ROUTINE INSPECTION
Violations

- 04 Hands washed as required
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 05/15/2024 ROUTINE INSPECTION
Violations

Facility**Address****Wolfgang Puck Catering at Premera Blue Cross****3900 E Sprague AVE**

Inspection Date: 11/07/2022 ROUTINE INSPECTION

Violations

04 Hands washed as required

Inspection Date: 06/12/2023 ROUTINE INSPECTION

Violations

31 Food properly labeled; proper date marking

Inspection Date: 11/01/2023 ROUTINE INSPECTION

Violations

15 Proper preparation of raw shell eggs

Inspection Date: 06/04/2024 ROUTINE INSPECTION

Violations

Woman's Club of Spokane**1428 W 9th AVE**

Inspection Date: 09/11/2023 ROUTINE INSPECTION

Violations

WOMEN & CHILDREN'S FREE RESTAURANT & Communit**1408 N WASHINGTON ST**

Inspection Date: 04/21/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/28/2024 ROUTINE INSPECTION

Violations

WOMEN & CHILDREN'S FREE RESTAURANT & Communit**1408 N WASHINGTON ST**

Inspection Date: 11/15/2022 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities**09** Proper washing of fruits and vegetables

Inspection Date: 04/21/2023 ROUTINE INSPECTION

Violations

Inspection Date: 09/28/2023 ROUTINE INSPECTION

Violations

Inspection Date: 07/10/2024 ROUTINE INSPECTION

Violations

Inspection Date: 10/28/2024 ROUTINE INSPECTION

Violations

WONDERLAND FAMILY FUN CENTER**10515 N DIVISION ST**

Inspection Date: 08/08/2023 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**Woodard Doughnuts LLC****1007 W 1st AVE**

Inspection Date: 09/06/2024 PRE OPERATIONAL

Violations

Inspection Date: 10/04/2024 ROUTINE INSPECTION

Violations

Facility
WOODEN CITY

Address
819 W RIVERSIDE AVE

Inspection Date: 11/01/2022 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 25 Toxic substances properly identified, stored, used
- 37 In-use utensils properly stored

Inspection Date: 06/22/2023 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
- 31 Food properly labeled; proper date marking

Inspection Date: 07/19/2023 1ST RE-INSPECTION

Violations

Inspection Date: 12/28/2023 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
- 25 Toxic substances properly identified, stored, used
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 01/25/2024 1ST RE-INSPECTION

Violations

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

Inspection Date: 06/20/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 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
- 46 Toilet facilities properly constructed, supplied, cleaned

Inspection Date: 07/16/2024 1ST RE-INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

WOODSHED BAR & GRILL

3207 E SPRAGUE AVE

Inspection Date: 05/19/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 08/08/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

WSU Spokane Riverpoint Cafe

103 Spokane Falls BLVD

Inspection Date: 09/03/2024 PRE OPERATIONAL

Violations

Facility**Address****X-Golf Spokane Valley****15110 E Indiana AVE B**

Inspection Date: 12/12/2022 ROUTINE INSPECTION

Violations

Inspection Date: 10/19/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 06 Adequate handwashing facilities
- 25 Toxic substances properly identified, stored, used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

XXXTREME ESPRESSO DBA BLACK SHEEP COFFEE CO**1228 W NORTHWEST BLVD**

Inspection Date: 09/08/2023 ROUTINE INSPECTION

Violations

XXXTREME ESPRESSO DBA DEVILS BREW**13741 W SUNSET HWY**

Inspection Date: 12/06/2022 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

Inspection Date: 11/13/2023 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used
- 38 Utensils, equipment, linens properly stored, used, handled

XXXtreme Espresso-SpoCoffee 2.0**6107 E TRENT AVE**

Inspection Date: 03/14/2023 ROUTINE INSPECTION

Violations

- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 03/07/2024 ROUTINE INSPECTION

Violations

- 25 Toxic substances properly identified, stored, used

Ya Ya Brewing Company**11712 E Montgomery DR F1-3**

Inspection Date: 08/23/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 10/28/2024 ROUTINE INSPECTION

Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration

YARDS BRUNCHEON**1248 W SUMMIT PKY**

Inspection Date: 01/30/2023 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/19/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 05/10/2024 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: 09/24/2024 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 37 In-use utensils properly stored
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility**Address****YOKE'S #8****12825 W Sunset HWY**

Inspection Date: 04/19/2023 ROUTINE INSPECTION
Violations

Inspection Date: 08/09/2023 ROUTINE INSPECTION
Violations

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

Inspection Date: 03/27/2024 ROUTINE INSPECTION
Violations

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

Inspection Date: 04/12/2024 1ST RE-INSPECTION
Violations

YOKE'S #003**210 E NORTH FOOTHILLS DR**

Inspection Date: 02/14/2023 ROUTINE INSPECTION
Violations

Inspection Date: 04/07/2023 ROUTINE INSPECTION
Violations

Inspection Date: 02/28/2024 ROUTINE INSPECTION
Violations

43 Non food-contact surfaces maintained and clean

YOKE'S #003**210 E NORTH FOOTHILLS DR**

Inspection Date: 02/14/2023 ROUTINE INSPECTION
Violations

Inspection Date: 03/07/2023 ROUTINE INSPECTION
Violations

25 Toxic substances properly identified, stored, used

Inspection Date: 08/23/2023 ROUTINE INSPECTION
Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 02/28/2024 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: 09/24/2024 ROUTINE INSPECTION
Violations

40 Food and nonfood surfaces properly used and constructed; cleanable

43 Non food-contact surfaces maintained and clean

YOKE'S #7**810 S MAIN ST**

Inspection Date: 03/07/2023 ROUTINE INSPECTION
Violations

Inspection Date: 08/29/2023 ROUTINE INSPECTION
Violations

23 Proper Consumer Advisory posted for raw or undercooked foods

Inspection Date: 02/13/2024 ROUTINE INSPECTION
Violations

Inspection Date: 10/15/2024 ROUTINE INSPECTION
Violations

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

Facility**Address****YOKE'S #8****12825 W SUNSET HWY**

Inspection Date: 02/16/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 05/25/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 08/09/2023 ROUTINE INSPECTION

Violations

40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 01/24/2024 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: 03/27/2024 ROUTINE INSPECTION

Violations

Inspection Date: 08/01/2024 ROUTINE INSPECTION

Violations

YOKE'S #9**3321 W INDIAN TRAIL RD**

Inspection Date: 01/20/2023 ROUTINE INSPECTION

Violations

40 Food and nonfood surfaces properly used and constructed; cleanable

43 Non food-contact surfaces maintained and clean

Inspection Date: 07/07/2023 ROUTINE INSPECTION

Violations

34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 01/09/2024 ROUTINE INSPECTION

Violations

Inspection Date: 07/11/2024 ROUTINE INSPECTION

Violations

12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish

YOKE'S FRESH MARKET #10**14202 N MARKET ST**

Inspection Date: 11/01/2022 ROUTINE INSPECTION

Violations

Inspection Date: 05/25/2023 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: 10/17/2023 ROUTINE INSPECTION

Violations

Inspection Date: 12/06/2023 ROUTINE INSPECTION

Violations

Inspection Date: 05/21/2024 ROUTINE INSPECTION

Violations

Inspection Date: 10/08/2024 ROUTINE INSPECTION

Violations

Facility**YOKE'S FRESH MARKET #11****Address****9329 E MONTGOMERY AVE**

Inspection Date: 11/04/2022 ROUTINE INSPECTION

Violations

23 Proper Consumer Advisory posted for raw or undercooked foods

Inspection Date: 06/05/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/17/2023 ROUTINE INSPECTION

Violations

11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish

Inspection Date: 05/10/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 10/02/2024 ROUTINE INSPECTION

Violations

YOKE'S FRESH MARKET #11**9329 E MONTGOMERY AVE**

Inspection Date: 11/04/2022 ROUTINE INSPECTION

Violations

11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
37 In-use utensils properly stored
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 06/05/2023 ROUTINE INSPECTION

Violations

30 Proper thawing methods used
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/17/2023 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: 05/10/2024 ROUTINE INSPECTION

Violations

16 Proper cooling procedures
30 Proper thawing methods used

Inspection Date: 06/07/2024 1ST RE-INSPECTION

Violations

Inspection Date: 10/02/2024 ROUTINE INSPECTION

Violations

34 Wiping cloths properly used, stored; sanitizer concentration

Facility**Address****Yoke's Fresh Market #16****1233 N LIBERTY LAKE RD**

Inspection Date: 11/16/2022 ROUTINE INSPECTION

Violations

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

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

Inspection Date: 12/15/2022 ROUTINE INSPECTION

Violations

Inspection Date: 03/30/2023 ROUTINE INSPECTION

Violations

Inspection Date: 08/10/2023 ROUTINE INSPECTION

Violations

Inspection Date: 09/26/2023 ROUTINE INSPECTION

Violations

Inspection Date: 03/26/2024 ROUTINE INSPECTION

Violations

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

Inspection Date: 09/12/2024 ROUTINE INSPECTION

Violations

YOKE'S FRESH MARKET #18**13014 E SPRAGUE AVE**

Inspection Date: 11/18/2022 1ST RE-INSPECTION

Violations

Inspection Date: 06/20/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 08/07/2023 ROUTINE INSPECTION

Violations

Inspection Date: 12/18/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/12/2024 ROUTINE INSPECTION

Violations

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

YOKE'S FRESH MARKET #18**13014 E SPRAGUE AVE**

Inspection Date: 06/20/2023 ROUTINE INSPECTION

Violations

12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish

Inspection Date: 08/07/2023 ROUTINE INSPECTION

Violations

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

34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 06/12/2024 ROUTINE INSPECTION

Violations

Facility**Address****YOKE'S FRESH MARKET #19****4235 S CHENEY- SPOKANE RD**

Inspection Date: 01/18/2023 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: 04/20/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/13/2023 ROUTINE INSPECTION

Violations

Inspection Date: 07/20/2023 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities

Inspection Date: 02/14/2024 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: 09/06/2024 ROUTINE INSPECTION

Violations

YOKE'S FRESH MARKET #20**4 CHENEY-SPOKANE RD**

Inspection Date: 01/17/2023 ROUTINE INSPECTION

Violations

Inspection Date: 04/28/2023 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: 06/13/2023 ROUTINE INSPECTION

Violations

- 23 Proper Consumer Advisory posted for raw or undercooked foods

Inspection Date: 07/24/2023 ROUTINE INSPECTION

Violations

Inspection Date: 03/20/2024 ROUTINE INSPECTION

Violations

Inspection Date: 09/18/2024 ROUTINE INSPECTION

Violations

Your Mom's Soda Shop**14017 N Newport HWY A**

Inspection Date: 03/22/2023 PRE OPERATIONAL

Violations

Inspection Date: 04/21/2023 ROUTINE INSPECTION

Violations

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

Facility**Address****Yummy Crab****1723 N Division ST**

Inspection Date: 12/21/2022 PRE OPERATIONAL

Violations

Inspection Date: 02/01/2023 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
- 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
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 37 In-use utensils properly stored
- 38 Utensils, equipment, linens properly stored, used, handled
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 02/17/2023 EDUCATIONAL VISIT

Violations

Inspection Date: 03/01/2023 1ST RE-INSPECTION

Violations

Inspection Date: 08/02/2023 ROUTINE INSPECTION

Violations

Inspection Date: 03/11/2024 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 10/17/2024 ROUTINE INSPECTION

Violations

- 30 Proper thawing methods used

ZEEKS PIZZA, SPOKANE GU**1414 N HAMILTON ST**

Inspection Date: 07/17/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 37 In-use utensils properly stored
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/11/2024 ROUTINE INSPECTION

Violations

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

ZELIA'S**415 N SULLIVAN RD**

Inspection Date: 02/28/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 04/18/2024 ROUTINE INSPECTION

Violations

- 02 Food worker cards current for all food workers; new food workers trained
- 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

ZIP'S - HUD**2125 E SPRAGUE AVE**

Inspection Date: 06/05/2023 ROUTINE INSPECTION

Violations

- 40 Food and nonfood surfaces properly used and constructed; cleanable
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Facility**Address****ZIP'S DRIVE IN****10125 N DIVISION ST**

Inspection Date: 05/10/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 07/25/2024 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
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 46 Toilet facilities properly constructed, supplied, cleaned

Inspection Date: 08/22/2024 1ST RE-INSPECTION

Violations

ZIP'S DRIVE IN**12421 W SUNSET HWY**

Inspection Date: 03/02/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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 valid permit; operating and risk control plans, and required written procedures
- 30 Proper thawing methods used
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 01/09/2024 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 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
- 37 In-use utensils properly stored
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 01/24/2024 EDUCATIONAL VISIT

Violations

ZIP'S DRIVE IN**12218 N MARKET**

Inspection Date: 01/11/2023 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 01/23/2024 ROUTINE INSPECTION

Violations

- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

ZIP'S DRIVE INN**1320 N DIVISION ST**

Inspection Date: 11/04/2022 ROUTINE INSPECTION

Violations

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

Inspection Date: 06/07/2023 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

ZIP'S DRIVE-IN**6525 E BROADWAY AVE**

Inspection Date: 04/18/2023 ROUTINE INSPECTION

Violations

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

Inspection Date: 04/09/2024 ROUTINE INSPECTION

Violations

- 32 Insects, rodents, animals not present; entrance controlled
- 34 Wiping cloths properly used, stored; sanitizer concentration
- 37 In-use utensils properly stored

Facility**Address****ZIP'S DRIVE-IN****1604 W FRANCIS AVE**

Inspection Date: 01/06/2023 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used

Inspection Date: 01/05/2024 ROUTINE INSPECTION

Violations

02 Food worker cards current for all food workers; new food workers trained**41** Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av**ZIP'S DRIVE-IN****1018 W NORTHWEST BLVD**

Inspection Date: 06/06/2023 ROUTINE INSPECTION

Violations

25 Toxic substances properly identified, stored, used**33** Potential food contamination prevented during delivery, preparation, storage, display**41** Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av**45** Sewage, wastewater properly disposed

Inspection Date: 10/02/2024 ROUTINE INSPECTION

Violations

21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)**ZIP'S DRIVE-IN****223 S LINCOLN ST**

Inspection Date: 02/21/2023 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: 01/23/2024 ROUTINE INSPECTION

Violations

06 Adequate handwashing facilities**25** Toxic substances properly identified, stored, used**26** Compliance with valid permit; operating and risk control plans, and required written procedures**34** Wiping cloths properly used, stored; sanitizer concentration**48** Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta**ZIP'S DRIVE-IN****5901 E TRENT AVE**

Inspection Date: 12/16/2022 ROUTINE INSPECTION

Violations

Inspection Date: 12/13/2023 ROUTINE INSPECTION

Violations

21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)**ZIPS N. MONROE****3204 N MONROE ST**

Inspection Date: 05/25/2023 ROUTINE INSPECTION

Violations

Inspection Date: 10/10/2024 ROUTINE INSPECTION

Violations

ZIP'S RESTAURANT**15808 E SPRAGUE AVE**

Inspection Date: 11/09/2022 1ST RE-INSPECTION

Violations

Inspection Date: 12/21/2023 ROUTINE INSPECTION

Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta**41** Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av**ZIP'S RESTAURANT****3212 N MARKET ST**

Inspection Date: 12/20/2022 ROUTINE INSPECTION

Violations

Inspection Date: 12/12/2023 ROUTINE INSPECTION

Violations

41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility
Zip's Sprague, Inc.

Address
6505 E SPRAGUE AVE

Inspection Date: 05/25/2023 ROUTINE INSPECTION

Violations

- 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 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: 07/24/2024 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
- 45 Sewage, wastewater properly disposed

Inspection Date: 08/21/2024 1ST RE-INSPECTION

Violations

ZOLA

22 W MAIN AVE

Inspection Date: 11/16/2022 ROUTINE INSPECTION

Violations

- 04 Hands washed as required
- 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: 04/06/2023 ROUTINE INSPECTION

Violations

- 01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 33 Potential food contamination prevented during delivery, preparation, storage, display
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 08/30/2023 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: 02/28/2024 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

Inspection Date: 08/28/2024 ROUTINE INSPECTION

Violations

- 06 Adequate handwashing facilities
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Zona Blanca

157 S Howard ST 100

Inspection Date: 12/13/2022 ROUTINE INSPECTION

Violations

- 16 Proper cooling procedures
- 23 Proper Consumer Advisory posted for raw or undercooked foods
- 26 Compliance with valid permit; operating and risk control plans, and required written procedures
- 27 Compliance with variance; specialized processes; HACCP plan
- 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 01/10/2023 1ST RE-INSPECTION

Violations

Inspection Date: 06/15/2023 ROUTINE INSPECTION

Violations

- 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
- 12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish

Inspection Date: 12/12/2023 ROUTINE INSPECTION

Violations

Inspection Date: 06/11/2024 ROUTINE INSPECTION

Violations

- 30 Proper thawing methods used
-

Facility**Zozo's Sandwich House**

Inspection Date: 02/21/2023 PRE OPERATIONAL
Violations

Inspection Date: 04/11/2023 ROUTINE INSPECTION
Violations

Inspection Date: 08/16/2023 ROUTINE INSPECTION
Violations

Inspection Date: 03/27/2024 ROUTINE INSPECTION
Violations

Inspection Date: 09/12/2024 ROUTINE INSPECTION
Violations

Address**2501 N Monroe ST**

Zullee Mediterranean Grill**4805 N Division ST**

Inspection Date: 01/19/2023 ROUTINE INSPECTION
Violations

Inspection Date: 07/27/2023 ROUTINE INSPECTION
Violations

01 PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
30 Proper thawing methods used

Inspection Date: 03/06/2024 ROUTINE INSPECTION
Violations

16 Proper cooling procedures

Inspection Date: 03/28/2024 1ST RE-INSPECTION
Violations

37 In-use utensils properly stored

Inspection Date: 10/08/2024 ROUTINE INSPECTION
Violations
