

Inspections Between (inclusive): 3/19/2023 and 3/25/2023

Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp. Closed
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**BELTON**

**SONIC - CENTRAL**

814 EAST CENTRAL AVE 76513

<b>3/24/2023</b>	Complaint Followup	100	10:10 AM	<input type="checkbox"/>	3/24/2023
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Customer makes the following allegations:

1. Wednesday, March 8, 2023 @ 12:00pm she ordered a steak and bacon grilled cheese sandwich, onion rings and a cherry limeade.
2. Thursday, March 9, 2023 @ 4:00am she woke up with extreme vomiting, painful cramping and a low grade fever.
3. She couldn't keep anything down.
4. All these symptoms lasted until Saturday.

investigation:

steak is received raw/frozen: cooked to order: condition at time of investigation: hard frozen

bacon is received raw/frozen: thawed in walk in cooler: condition at time of investigation: proper thawing observed, no temperature violations: bacon cooked for service is crisp.

average of 5-6 of these sandwiches per day are provided. No other allegations of illnesses related to this item.

onion rings are received pre-cut and portioned. Battered in 3 stages (cornmeal X2, then bread crumb coating). Product is dry until mixed for batter. Use only quantity necessary for short term preparation. Usually a 1-day advance preparation. Those being prepared today are for tommorrow. The rings, once "dry" (wet batter) are put into the walk in cooler: cooler is currently 41 Degrees F.

cherry lime aid: sprite, cherry syrup, limes. All items are commercial products with exception of limes. Received whole, washed, cut and placed in storage for same day use. Did not observe any conditions of this item that are out of compliance with retail food rule standards.

hand sinks are fully stocked and operational

Quat sanitizer is 300 PPM from dispenser. Sanitizer in point-of-use buckets is between 200-300.

there were no violations noted at the time of the investigation.

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**HARKER HEIGHTS**

**Black Bear Diner**

401 W CTE 76548

3/21/2023

Complaint Followup

100

3/22/2023

complaint received 3/20/2023:

all kinds of trash around dumpster

3/21/2023: only one bag of trash observed broken on ground. Facility will clean.  
No other trash observed.

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**CLUB FUEGO**

704-B EDWARDS DR 76548

3/21/2023

Permit

99

12:50 PM  
1:05 PM

3/22/2023

from 3/29/2023:

42: clean shelves in walk in cooler: repeat  
clean women's restroom: ok

Non-Food Contact surfaces clean - 1

**PIERINO'S**

4400 EAST CTE, #101 76548

3/22/2023

Permit

100

1:50 AM  
2:25 AM

3/24/2023

-

**WILD COUNTRY**

390 WEST VMB 76548

3/23/2023

Permit

100

1:00 PM  
1:15 PM

3/27/2023

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**KILLEEN**

<b>BOBBY B'S SOUL FOOD KITCHEN</b>			3601 ZEPHYR 76543		
3/21/2023	Permit	100	2:10 PM 3:00 PM	<input type="checkbox"/>	3/22/2023

<b>CAREER CENTER 11P 3R</b>			1320 STAGECOACH ROAD 76542		
3/20/2023	Routine	96	8:35 AM 8:55 AM	<input type="checkbox"/>	3/20/2023
10: clean plastic flap in ice machine COS					
43 repair/replace the burned out light bulb in walk in cooler					
Food contact surfaces and returnables; cleaned and sanitized - 3					
Adequate ventilation and lighting; designated areas used - 1					

<b>CHAPARRAL HIGHSCHOOL 11P 3R</b>			4400 CHAPARRAL RD. 76542		
3/23/2023	Routine	97	10:10 AM 10:35 AM	<input type="checkbox"/>	3/24/2023
10: ice machine has mold buildup, clean as needed					
Food contact surfaces and returnables; cleaned and sanitized - 3					

<b>CHARLES PATTERSON MIDDLE SCHOOL 11P 3R</b>			8383 W TRIMMIER 76542		
3/22/2023	Routine	100	9:45 AM 10:35 AM	<input type="checkbox"/>	3/22/2023
42: door gaskets on milk and walk in coolers require cleaning.					

<b>ELLISON HIGH SCHOOL 11P 3R</b>			909 ELMS RD 76542		
3/23/2023	Routine	100	9:00 AM 9:35 AM	<input type="checkbox"/>	3/24/2023
Note: ice buildup in walk in freezer and several door seals that are pending replacement.					

<b>JOSEPH L. SEARLES II STADIUM 11P 3R</b>			4400 CHAPARRAL ROAD 76542		
3/23/2023	Routine	100	10:40 AM 11:15 AM	<input type="checkbox"/>	3/24/2023

<b>KILLEEN ELEMENTARY 9P 1R</b>			1608 E. RANCIER AVE. 76541		
3/21/2023	Routine	98	8:30 AM 8:50 AM	<input type="checkbox"/>	3/21/2023
31: hand sink across from food warmer has no paper towels					
Adequate handwashing facilities; Accessible and properly supplied, used - 2					

<b>KING NOODLE &amp; BAR</b>			910 EAST CTE 76541		
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**KILLEEN**

**KING NOODLE & BAR**

910 EAST CTE 76541

3/22/2023

Permit

89



3/29/2023

from previous inspection: ALL CORRECTED

#35: EVIDENCE OF SMOKING IN STORE ROOM. EMPLOYEES ARE NOT ALLOWED TO SMOKE INSIDE ESTABLISHMENT.

38: (COS) FROZEN RIB IN BUS PAN SITTING ON BAGS OF FOOD. THIS IS NOT THE PROPER WAY TO THROW OUT FOOD MUST BE BE WATER WITH WATER FLOW OVER FOOD.

#41: ITEMS OUT OF ORIGINAL CONTAINER MUST HAVE LABEL ON CONTAINER WHERE LOCATED.

#45: DISH MACHINE NOT DISPENSING SANITIZER PROPERLY. MUST BE REPAIRED OR REPLACED. MAINTENANCE COMPANY HAS BEEN NOTIFIED.

#10: RAW CHICKEN ON CART ABOVE COOKED MEAT. COOKED MEAT SHOULD ALWAYS BE ABOVE RAW MEAT..

FROM TODAY:

31: two of the handwash sinks in kitchen are without hot water and must be repaired to provide on demand

9: observed raw chicken stored above cooked vegetables in walk in cooler: must store raw chicken below these items to minimize cross-contamination risk: COS

10: ice flapper in ice machine must be cleaned of mold/mildew buildup

47: venthood shelf must be cleaned of excess grease buildup. This cleaning must be done on a routine basis that eliminates such buildup.

22: employees without a valid/accredited food handler certification must obtain such required documents.

Permit application will be issued if all items have been adequately addressed and are shown as corrected.

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

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

Food contact surfaces and returnables; cleaned and sanitized - 3

Food handler / no unauthorized persons / personnel - 2

Other Violations - 1

**MEMORIAL CHRISTIAN ACADEMY 11P 3R**

4001 TRIMMIER ROAD 76542

3/23/2023

Routine

100

8:15 AM



3/24/2023

8:50 AM

-

**PATHWAYS ALTERNATIVE SCHOOL 11P 3R**

1322 STAGECOACH RD 76542

3/20/2023

Routine

100

8:10 AM



3/20/2023

8:30 AM

-

**SAEGERT ELEMENTARY 11P 3R**

5600 SCHORN DR 76542

3/22/2023

Routine

100

8:55 AM



3/22/2023

42: clean dirty door gaskets on milk and walk in coolers

9:30 AM

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**KILLEEN**

<b>THAM RAB THAI</b>			1046 SOUTH FORT HOOD RD 76541		
3/21/2023	Permit	100	2:05 PM 2:30 PM	<input type="checkbox"/>	3/21/2023

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**SALADO**

<b>JOHNNY'S STEAKS &amp; BBQ</b>	301 THOMAS ARNOLD RD 76571
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<b>3/22/2023</b>	Permit	86	12:40 PM	<input checked="" type="checkbox"/>	
			2:00 PM		3/29/2023

9: observed a tub of beef without lid on the metal rack (extremely rusty). Repair or replace this rack. COS  
 10: clean mold from ice machine  
 21: there is no current certified food manager available for facility. Must be resolved for permit  
 23/33: men/women restroom hand sink does not have hot water.  
 hand sink in kitchen has no hot water and is required to have such conditions  
 42: clean dirty door gaskets and dirty air vents as needed  
 clean food residue off light switch  
 clean air vent in reach in cooler by fryer  
 clean dirty door gaskets on walk in cooler door  
 clean around soda spigots (areas under and around the nozzles: nozzles are clean)

- Non-Food Contact surfaces clean - 1
- Food separated and & protected, prevented during food preparation - 3
- Food contact surfaces and returnables; cleaned and sanitized - 3
- Warewashing Facilities; installed, maintained, used - 2
- Physical facilities installed, maintained, clean - 1
- Person in charge present, demonstration of knowledge, and CFM - 2
- Hot and Cold Water available; adequate pressure, safe - 2

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**TEMPLE**

**7-11 #41174-A**

2903 S. GENERAL BRUCE 76504

<b>3/24/2023</b>	Complaint Followup	100	8:20 AM 8:30 AM	<input type="checkbox"/>	3/24/2023
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no toilet paper/sanitizer or paper towels in restroom when brought up to employees, the said because of homeless people stealing, they do not put out.

investigation: restrooms are properly supplied as required at this time. Management states they do not have a problem with homeless people, but the other 7-11 further down might. Investigation will only be done for this current location as this is specific address given. No violaitons noted.

**JACK IN THE BOX - LOOP**

3608 SWHK DODGEN LOOP 76504

<b>3/21/2023</b>	Complaint Followup	99	9:35 AM 10:15 AM	<input type="checkbox"/>	3/21/2023
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- Caller makes the following allegations:
1. Caller worked there more than 30 days and he did not receive any food handler training/course. It is believed that many of the employees are working with out proper food handler training.
  2. Employees are not labeling food packages properly. Not placing proper date and time of expiration.
  3. Fryers need maintenance, oil spillage when in use.
  4. They are instructed to use out of date products such as fries and onion rings.
  5. The entire restaurant is dirty. Including the kitchen, lobby and restrooms.

investigation shows:

1. use approved in-house proprietary food handler course that is allowable under the TFER. Policy used to be that employee could do course from phone/home computer, but were having trouble with compliance. Policy now is that they do course same day as orientation (day 1) and the employee cannot do any food handling until passed and complete.
2. all foods present that require date/time use-by dates per TFER are properly marked as required.
3. the fryers were recently serviced to repair a leak that had been present. At this time, the floor shows that proper cleaning is being done, but some residue and attention is needed under and behind the fryers (appears to be residue left over from the leak). It is also possible tha the level of oil combined with the amount of food placed in the vat to cook could cause overflow (displacement). Minor cleaning is needed 42
4. Onion rings and french fries are received frozen, par cooked, remain frozen until cooked to order. Any date that is applied to this product would not be a mandatory used by date established for TCS foods in the TFER, but is rather a quality best if used by date established by the manufacturer or the facility. Going beyond this date to use does not violate any TFER regulations unless the quality of the food reflects conditions that prohibit use such as unsound/adultrated conditions. This food does not reflect either of these conditions at this time.

5. general sanitation is very good at this time, the walk in cooler floor does need attention as it has buildup underneath racks in in corners. 42

Non-Food Contact surfaces clean - 1

**SEFCIK HALL**

800 SEATON RD 76501

<b>3/20/2023</b>	Permit	100	3:40 PM 4:00 PM	<input type="checkbox"/>	3/20/2023
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**WHEELS FAMILY SKATING**

814 NORTH 31ST 76501

<b>3/22/2023</b>	Permit	100	9:20 AM 9:45 AM	<input type="checkbox"/>	3/22/2023
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**TEMPLE**

**WHEELS FAMILY SKATING**

814 NORTH 31ST 76501

3/22/2023

Permit

100

9:20 AM  
9:45 AM

3/22/2023

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