



# Spokane Regional Health District

## Food Inspection Violations

### 9/30/2021 to 10/1/2023

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.

Facility	Address
<b>1st Ave Coffee</b>	<b>1011 W 1st AVE</b>
Inspection Date: 10/25/2021    ROUTINE INSPECTION	
Violations	
25    Toxic substances properly identified, stored, used	
41    Warewashing facilities properly installed, maintained, used; test strips available and used	
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	
<b>2ND BASE ESPRESSO</b>	<b>3001 E SANSON AVE</b>
Inspection Date: 07/29/2022    ROUTINE INSPECTION	
Violations	
25    Toxic substances properly identified, stored, used	
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	
<b>3 Ninjas Curbside and Catering</b>	<b>1198 W Summit PKY</b>
Inspection Date: 01/03/2022    ROUTINE INSPECTION	
Violations	
Inspection Date: 07/11/2022    ROUTINE INSPECTION	
Violations	
25    Toxic substances properly identified, stored, used	
Inspection Date: 01/20/2023    ROUTINE INSPECTION	
Violations	
Inspection Date: 09/08/2023    ROUTINE INSPECTION	
Violations	
<b>3 Ninjas</b>	<b>21802 E Indiana AVE</b>
Inspection Date: 03/02/2022    PRE OPERATIONAL	
Violations	
Inspection Date: 04/27/2022    ROUTINE INSPECTION	
Violations	
Inspection Date: 10/28/2022    ROUTINE INSPECTION	
Violations	
26    Compliance with valid permit; operating and risk control plans, and required written procedures	
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	

Facility	Address
4 SEASONS COFFEE ROASTERS	12410 E Indiana AVE A
Inspection Date: 01/31/2022	PRE OPERATIONAL
Violations	
Inspection Date: 02/23/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/10/2023	ROUTINE INSPECTION
Violations	
45 Degree Brewhouse	10421 E Sprague AVE
Inspection Date: 10/04/2022	PRE OPERATIONAL
Violations	
Inspection Date: 11/16/2022	ROUTINE INSPECTION
Violations	
509 DINE	718 E FRANCIS AVE
Inspection Date: 12/11/2021	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
04	Hands washed as required
14	Raw meats below or away from ready-to-eat food; species separated
16	Proper cooling procedures
19	No room temperature storage; proper use of time as a control, procedures available
25	Toxic substances properly identified, stored, used
39	Single-use and single-service articles properly stored, used
Inspection Date: 05/19/2022	1ST RE-INSPECTION
Violations	
Inspection Date: 10/27/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 06/06/2023	ROUTINE INSPECTION
Violations	
509 Dine	718 E Francis AVE
Inspection Date: 07/15/2023	ROUTINE INSPECTION
Violations	
7 J's BBQ	14700 E Indiana AVE 120
Inspection Date: 03/09/2022	PRE OPERATIONAL
Violations	
Inspection Date: 05/07/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 06/15/2023	ROUTINE INSPECTION
Violations	

Facility	Address
7TH RAIL	1911 N MAPLE ST
Inspection Date: 12/02/2021     ROUTINE INSPECTION	
Violations	
14	Raw meats below or away from ready-to-eat food; species separated
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 09/15/2022     ROUTINE INSPECTION	
Violations	
40	Food and nonfood surfaces properly used and constructed; cleanable
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 & A Mini Market	5112 N CRESTLINE ST
Inspection Date: 11/22/2021     ROUTINE INSPECTION	
Violations	
06	Adequate handwashing facilities
Inspection Date: 07/11/2022     ROUTINE INSPECTION	
Violations	
06	Adequate handwashing facilities
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: 08/09/2022     1ST RE-INSPECTION	
Violations	
Inspection Date: 04/04/2023     ROUTINE INSPECTION	
Violations	
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
A & W RESTAURANT (FAIRGROUNDS)	404 N HAVANA ST
Inspection Date: 06/10/2022     ROUTINE INSPECTION	
Violations	
Inspection Date: 09/13/2023     ROUTINE INSPECTION	
Violations	
A & W	4750 N DIVISION ST 283
Inspection Date: 04/01/2022     ROUTINE INSPECTION	
Violations	
Inspection Date: 05/01/2023     ROUTINE INSPECTION	
Violations	
Ace Sushi @ Rosauer's #26	2610 E 29th AVE
Inspection Date: 09/19/2023     PRE OPERATIONAL	
Violations	

Facility	Address
Ace Sushi @ Rosauers	926 S Monroe ST
Inspection Date: 10/18/2021	ROUTINE INSPECTION
Violations	
26	Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
Inspection Date: 11/17/2021	1ST RE-INSPECTION
Violations	
Inspection Date: 06/13/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 10/17/2022	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
Inspection Date: 04/17/2023	ROUTINE INSPECTION
Violations	
31	Food properly labeled; proper date marking
ACE Sushi	210 N Foothills DR
Inspection Date: 10/29/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 03/14/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 10/18/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/07/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 08/23/2023	ROUTINE INSPECTION
Violations	
ACE Sushi	1233 N Liberty Lake RD
Inspection Date: 05/20/2022	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
27	Compliance with variance; specialized processes; HACCP plan
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	

Facility	Address
ACE Sushi	14202 N Market
Inspection Date: 11/02/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 05/06/2022	ROUTINE INSPECTION
Violations	
37	In-use utensils properly stored
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
ACE Sushi	4235 Cheney Spokane RD
Inspection Date: 02/14/2022	ROUTINE INSPECTION
Violations	
26	Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
Inspection Date: 08/02/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 01/18/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 07/20/2023	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
ACE Sushi	10618 E Sprague AVE
Inspection Date: 09/30/2021	ROUTINE INSPECTION
Violations	
26	Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
Inspection Date: 10/25/2021	1ST RE-INSPECTION
Violations	
Inspection Date: 02/22/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 12/09/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/09/2023	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration
37	In-use utensils properly stored

Facility	Address
ACE Sushi	1724 W Francis AVE
Inspection Date: 11/03/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 04/05/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 11/02/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/10/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 09/14/2023	ROUTINE INSPECTION
Violations	
Ace Your Meals	1014 N Pines RD 120
Inspection Date: 06/05/2022	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 av
ADELO'S PIZZA, PASTA & PINTS	8801 N INDIAN TRAIL RD G
Inspection Date: 10/05/2021	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 02/14/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
25	Toxic substances properly identified, stored, used
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 08/03/2022	ROUTINE INSPECTION
Violations	
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
Violations	
ADVENT LUTHERAN CHURCH	13009 E BROADWAY AVE
Inspection Date: 10/08/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 09/16/2022	ROUTINE INSPECTION
Violations	
ADVENTIST BOOK CENTER	3715 S GROVE RD
Inspection Date: 10/27/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/25/2023	ROUTINE INSPECTION
Violations	

Facility  
AFC Sushi @ Albertson's # 246

Address  
8851 E Trent AVE

Inspection Date: 10/22/2021    ROUTINE INSPECTION

Violations

Inspection Date: 02/22/2022    ROUTINE INSPECTION

Violations

Inspection Date: 08/12/2022    ROUTINE INSPECTION

Violations

Inspection Date: 01/30/2023    ROUTINE INSPECTION

Violations

27    Compliance with variance; specialized processes; HACCP plan

Inspection Date: 07/31/2023    ROUTINE INSPECTION

Violations

---

AFC Sushi @ Albertsons #1268

3010 E 57th AVE

Inspection Date: 01/31/2022    ROUTINE INSPECTION

Violations

Inspection Date: 09/06/2022    ROUTINE INSPECTION

Violations

Inspection Date: 01/26/2023    ROUTINE INSPECTION

Violations

Inspection Date: 07/17/2023    ROUTINE INSPECTION

Violations

---

AFC Sushi @ Albertsons #2248

1304 N Liberty Lake RD

Inspection Date: 05/20/2022    ROUTINE INSPECTION

Violations

Inspection Date: 10/14/2022    ROUTINE INSPECTION

Violations

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

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

Facility  
AFC Sushi @ Albertson's #265

Address  
6520 N Nevada ST

Inspection Date: 02/07/2022

ROUTINE INSPECTION

Violations

Inspection Date: 02/17/2022

PRE OPERATIONAL

Violations

Inspection Date: 03/16/2022

ROUTINE INSPECTION

Violations

Inspection Date: 10/24/2022

ROUTINE INSPECTION

Violations

Inspection Date: 02/21/2023

ROUTINE INSPECTION

Violations

Inspection Date: 07/31/2023

ROUTINE INSPECTION

Violations

AFC SUSHI @ Fred Meyer #214

12120 N DIVISION ST

Inspection Date: 10/05/2021

ROUTINE INSPECTION

Violations

Inspection Date: 03/31/2022

ROUTINE INSPECTION

Violations

Inspection Date: 08/30/2022

ROUTINE INSPECTION

Violations

06Adequate handwashing facilities

Inspection Date: 02/28/2023

ROUTINE INSPECTION

Violations

Inspection Date: 07/28/2023

ROUTINE INSPECTION

Violations

AFC SUSHI @ Fred Meyer #351

15609 E SPRAGUE AVE

Inspection Date: 01/18/2022

ROUTINE INSPECTION

Violations

Inspection Date: 11/01/2022

ROUTINE INSPECTION

Violations

Inspection Date: 03/08/2023

ROUTINE INSPECTION

Violations

Inspection Date: 08/16/2023

ROUTINE INSPECTION

Violations

06Adequate handwashing facilities

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



Facility	Address
AFC Sushi @ Safeway #1242	2509 E 29th AVE
Inspection Date: 01/26/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/26/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 01/30/2023	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	
AFC Sushi @ Safeway #1473	14020 E Sprague AVE
Inspection Date: 06/03/2022	PRE OPERATIONAL
Violations	
Inspection Date: 07/05/2022	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
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
AFC Sushi @ Safeway #1494	2507 W Wellesley AVE
Inspection Date: 10/08/2021	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: 02/22/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/12/2022	ROUTINE INSPECTION
Violations	
37	In-use utensils properly stored
Inspection Date: 06/15/2023	ROUTINE INSPECTION
Violations	
30	Proper thawing methods used

Facility	Address
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	
AFC Sushi @ Safeway #206	9001 N Indian Trail RD
Inspection Date: 05/24/2022	PRE OPERATIONAL
Violations	
Inspection Date: 06/24/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 11/18/2022	ROUTINE INSPECTION
Violations	
37	In-use utensils properly stored
Inspection Date: 06/07/2023	ROUTINE INSPECTION
Violations	
AFC Sushi @ Safeway #258	13606 E 32nd AVE
Inspection Date: 06/27/2022	PRE OPERATIONAL
Violations	
Inspection Date: 07/29/2022	ROUTINE INSPECTION
Violations	
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
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	

Facility	Address
AFC SUSHI @ SAFEWAY #3255	933 E MISSION AVE
Inspection Date: 10/15/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 02/02/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 10/24/2022	ROUTINE INSPECTION
Violations	
37	In-use utensils properly stored
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

---

AFC SUSHI AT FRED MEYER #657	400 S THOR ST
Inspection Date: 11/03/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 03/30/2022	ROUTINE INSPECTION
Violations	
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	

---

Affinity at Mill Road	12710 N Mill RD
Inspection Date: 11/09/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 12/01/2022	ROUTINE INSPECTION
Violations	

---

Affinity at South Hill	3304 E 44TH AVE
Inspection Date: 11/02/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 11/15/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
Inspection Date: 09/18/2023	ROUTINE INSPECTION
Violations	

---

Facility	Address
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
Airway Heights Food Mart	11980 W Sunset HWY
Inspection Date: 10/27/2021	PRE OPERATIONAL
Violations	
Inspection Date: 11/22/2021	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
34	Wiping cloths properly used, stored; proper sanitizer
36	Proper eating, tasting, drinking, or tobacco use
37	In-use utensils properly stored
41	Warewashing facilities properly installed, maintained, used; test strips available and used
Inspection Date: 09/20/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
Inspection Date: 01/06/2023	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: 11/15/2021	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
30	Proper thawing methods used
34	Wiping cloths properly used, stored; proper sanitizer
49	Adequate ventilation, lighting; designated areas used
Inspection Date: 04/20/2022	ROUTINE INSPECTION
Violations	
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

Facility  
ALANO CLUB INC dba SPOKANE ALANO CLUB

Address  
1700 W 7TH AVE

Inspection Date: 10/31/2022    ROUTINE INSPECTION

Violations

Inspection Date: 09/07/2023    ROUTINE INSPECTION

Violations

---

ALBERTSON'S #1268

3010 E 57TH AVE

Inspection Date: 01/31/2022    ROUTINE INSPECTION

Violations

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

Inspection Date: 07/29/2022    PRE OPERATIONAL

Violations

Inspection Date: 09/06/2022    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: 12/05/2022    ROUTINE INSPECTION

Violations

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

Inspection Date: 01/26/2023    ROUTINE INSPECTION

Violations

Inspection Date: 07/17/2023    ROUTINE INSPECTION

Violations

---

ALBERTSON'S #206

9001 N INDIAN TRAIL RD

Inspection Date: 01/11/2022    ROUTINE INSPECTION

Violations

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

Inspection Date: 07/29/2022    ROUTINE INSPECTION

Violations

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

Inspection Date: 08/26/2022    PRE OPERATIONAL

Violations

Inspection Date: 01/26/2023    ROUTINE INSPECTION

Violations

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

<u>Facility</u>	<u>Address</u>
<b>ALBERTSON'S #258</b>	<b>13606 E 32ND AVE</b>
Inspection Date: 05/20/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 06/08/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/29/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
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)
Inspection Date: 07/26/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 09/13/2023	ROUTINE INSPECTION
Violations	

---

<b>ALBERTSON'S #265</b>	<b>6520 N NEVADA ST</b>
Inspection Date: 10/01/2021	ROUTINE INSPECTION
Violations	
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 03/16/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 10/24/2022	ROUTINE INSPECTION
Violations	
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	

---

Facility	Address
ALBERTSON'S FOOD CENTER #246	8851 E TRENT AVE
Inspection Date: 10/22/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 02/22/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/29/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/12/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 01/30/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 07/31/2023	ROUTINE INSPECTION
Violations	
<hr/>	
Allie's Vegan Pizzeria and Cafe	1314 S Grand BLVD 6
Inspection Date: 01/11/2022	ROUTINE INSPECTION
Violations	
16	Proper cooling procedures
25	Toxic substances properly identified, stored, used
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 02/09/2022	1ST RE-INSPECTION
Violations	
16	Proper cooling procedures
Inspection Date: 02/14/2022	EDUCATIONAL VISIT
Violations	
Inspection Date: 02/23/2022	2ND RE-INSPECTION
Violations	
Inspection Date: 03/22/2022	FOLLOW-UP INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
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

Facility	Address
<b>ALOHA ISLAND GRILL II</b>	<b>1220 W FRANCIS AVE</b>
Inspection Date: 01/27/2022	ROUTINE INSPECTION
Violations	
37	In-use utensils properly stored
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 08/10/2022	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: 02/08/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 07/26/2023	ROUTINE INSPECTION
Violations	

Facility	Address
<b>ALOHA ISLAND GRILL</b>	<b>1724 N MONROE ST</b>
Inspection Date: 10/13/2021	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
32	Insects, rodents, animals not present; entrance controlled
Inspection Date: 03/09/2022	ROUTINE INSPECTION
Violations	
37	In-use utensils properly stored
38	Utensils, equipment, linens properly stored, used, handled
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 09/06/2022	ROUTINE INSPECTION
Violations	
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
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

Facility	Address
<b>ALPINE DELICATESSEN</b>	<b>417 E 3RD AVE</b>
Inspection Date: 01/14/2022	ROUTINE INSPECTION
Violations	
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 10/13/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/25/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 08/25/2023	ROUTINE INSPECTION
Violations	



Facility	Address
Altitude Trampoline Park - Spokane	1441 N Argonne RD
Inspection Date: 02/15/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
22	Accurate thermometer provided and used to evaluate temperature of PHF
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

---

Always Fresh & Foraged	410 E Holland ST G
Inspection Date: 10/01/2021	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 04/05/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 05/04/2022	1ST RE-INSPECTION
Violations	
Inspection Date: 10/05/2022	ROUTINE INSPECTION
Violations	
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

---

Amayra Anaya LLC dba HAMILTON MARKET	1918 N HAMILTON ST
Inspection Date: 10/29/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 07/19/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
17	Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
22	Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe
Inspection Date: 08/18/2022	1ST RE-INSPECTION
Violations	
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

---

Facility	Address
AMBROSIA BISTRO & WINE BAR	9211 E MONTGOMERY AVE A
Inspection Date: 04/14/2022    ROUTINE INSPECTION	
Violations	
04	Hands washed as required
12	Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
34	Wiping cloths properly used, stored; sanitizer concentration
Inspection Date: 10/17/2022    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
34	Wiping cloths properly used, stored; sanitizer concentration
36	Proper eating, tasting, drinking, or tobacco use
37	In-use utensils properly stored
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)
AMBROSIA BISTRO & WINE BAR	9211 E MONTGOMERY AVE A
Inspection Date: 11/18/2022    ROUTINE INSPECTION	
Violations	
AMC THEATRES RIVER PARK SQ	808 W MAIN AVE 334
Inspection Date: 08/05/2022    ROUTINE INSPECTION	
Violations	
25	Toxic substances properly identified, stored, used
Inspection Date: 05/30/2023    ROUTINE INSPECTION	
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures
Amen Ethiopian Cafe	311 S Cedar ST
Inspection Date: 07/14/2023    ROUTINE INSPECTION	
Violations	
Amerimart #4	806 N Park RD
Inspection Date: 07/27/2022    PRE OPERATIONAL	
Violations	
Inspection Date: 09/01/2022    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)
37	In-use utensils properly stored
Inspection Date: 09/28/2022    EDUCATIONAL VISIT	
Violations	
Inspection Date: 09/30/2022    1ST RE-INSPECTION	
Violations	

Facility	Address
AMERIMART	3928 E 29TH AVE
Inspection Date: 10/19/2021	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
45	Sewage, wastewater properly disposed
Inspection Date: 10/12/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
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

---

Ameripride South Hill	3158 E 17th AVE
Inspection Date: 10/12/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
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

---

AMSTERDAM COFFEE CLUB, LLC	10525 E TRENT AVE
Inspection Date: 08/17/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
Inspection Date: 05/30/2023	ROUTINE INSPECTION
Violations	

---

ANDY'S BAR	1401 W 1ST AVE
Inspection Date: 11/08/2021	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33	Potential food contamination prevented during delivery, preparation, storage, display
37	In-use utensils properly stored
Inspection Date: 08/23/2022	ROUTINE INSPECTION
Violations	
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 st
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

---

Angie Tacos	221 W 1st AVE D
Inspection Date: 08/08/2022	PRE OPERATIONAL
Violations	
Inspection Date: 10/30/2022	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

---

Facility

ANTHONY'S AT SPOKANE FALLS

Address

510 N LINCOLN ST

Inspection Date: 02/16/2022     ROUTINE INSPECTION

- Violations
- 21

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

Inspection Date: 10/20/2022     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
- 16

Proper cooling procedures
- 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: 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

Aoxi Creek, LLC dba Daily Blend

105 W 8TH AVE 136c

Inspection Date: 11/15/2021     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
- 34

Wiping cloths properly used, stored; proper sanitizer

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

APPLEBEE'S NEIGHBORHOOD GRILL & BAR

12217 E MISSION AVE

Inspection Date: 01/11/2022     ROUTINE INSPECTION

- Violations
- 39

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

Inspection Date: 07/18/2022     ROUTINE INSPECTION

- Violations
- 16

Proper cooling procedures
- 33

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

Inspection Date: 08/15/2022     1ST RE-INSPECTION

Violations

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

Facility	Address
APPLEBEE'S NEIGHBORHOOD GRILL & BAR	9634 N NEWPORT HWY
Inspection Date: 02/25/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/18/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 02/08/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 08/17/2023	ROUTINE INSPECTION
Violations	
ARBOR CREST WINE CELLARS	4705 N FRUIT HILL RD
Inspection Date: 11/16/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 04/14/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
34	Wiping cloths properly used, stored; sanitizer concentration
Inspection Date: 10/25/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
Inspection Date: 04/19/2023	ROUTINE INSPECTION
Violations	
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
Arbor Crest Wine Cellars	4705 N Fruit Hill RD
Inspection Date: 04/14/2022	PRE OPERATIONAL
Violations	
Inspection Date: 06/23/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/07/2023	ROUTINE INSPECTION
Violations	
Arbor Crest Wine Cellars	4705 N Fruit Hill RD
Inspection Date: 06/23/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
Inspection Date: 07/14/2023	ROUTINE INSPECTION
Violations	
ARBY'S ROAST BEEF/ CDE, Inc	6316 N DIVISION ST
Inspection Date: 01/20/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/29/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/14/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 07/31/2023	ROUTINE INSPECTION
Violations	

Facility	Address
ARBY'S ROAST BEEF/ Valley Roast Beef, Inc.	15327 E INDIANA AVE
Inspection Date: 12/06/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 03/04/2022	PRE OPERATIONAL
Violations	
Inspection Date: 03/28/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 09/14/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/09/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 08/15/2023	ROUTINE INSPECTION
Violations	

---

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

Inspection Date: 11/08/2021	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
Inspection Date: 06/03/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 11/04/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/01/2023	ROUTINE INSPECTION
Violations	

---

ARBY'S ROAST BEEF	328 W 3RD AVE
-------------------	---------------

Inspection Date: 03/10/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 10/20/2022	ROUTINE INSPECTION
Violations	
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	

---

ARBY'S	14414 N NEWPORT HWY
--------	---------------------

Inspection Date: 02/16/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 08/17/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
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

Facility	Address
Arctos Coffee & Roasting Co LLC	1923 N Hamilton ST
Inspection Date: 05/26/2022	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: 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

---

ARTURO'S LLC	1810 2ND ST
Inspection Date: 02/24/2022	ROUTINE INSPECTION
Violations	
19	No room temperature storage; proper use of time as a control, procedures available
30	Proper thawing methods used
34	Wiping cloths properly used, stored; proper sanitizer
41	Warewashing facilities properly installed, maintained, used; test strips available and used
43	Non food-contact surfaces maintained and clean
Inspection Date: 03/17/2022	1ST RE-INSPECTION
Violations	
Inspection Date: 10/18/2022	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
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
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: 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	

---

Asian World Food Market	3314 N Division ST
Inspection Date: 12/08/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 05/03/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 12/02/2022	EDUCATIONAL VISIT
Violations	
Inspection Date: 03/06/2023	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
42	Food-contact surfaces maintained, cleaned, sanitized
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



Facility

ATILANO'S MEXICAN FOOD

Address

725 W 3RD AVE

Inspection Date: 11/18/2021     ROUTINE INSPECTION

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

Inspection Date: 06/22/2022     ROUTINE INSPECTION

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

Inspection Date: 10/26/2022     ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
  - 40 Food and nonfood surfaces properly used and constructed; cleanable
  - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 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

---

ATILANOS MEXICAN FOOD

3624 E SPRAGUE AVE

Inspection Date: 11/10/2021     ROUTINE INSPECTION

- Violations
- 25 Toxic substances properly identified, stored, used
  - 45 Sewage, wastewater properly disposed

Inspection Date: 05/18/2022     ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
  - 34 Wiping cloths properly used, stored; sanitizer concentration
  - 35 Employee cleanliness and hygiene
  - 44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

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
-



Facility	Address
ATILANO'S MEXICAN FOOD	12210 N DIVISION ST
Inspection Date: 10/20/2021	ROUTINE INSPECTION
Violations	
16	Proper cooling procedures
25	Toxic substances properly identified, stored, used
Inspection Date: 11/19/2021	1ST RE-INSPECTION
Violations	
Inspection Date: 04/07/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/28/2022	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
45	Sewage, wastewater properly disposed
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

---

Facility

ATILANO'S MEXICAN FOOD

Address

802 W FRANCIS AVE

Inspection Date: 11/30/2021     ROUTINE INSPECTION

- Violations
- 01     PIC certified by accredited program, or compliance with Code, or correct answers
  - 02     Food worker cards current for all food workers; new food workers trained
  - 04     Hands washed as required
  - 09     Proper washing of fruits and vegetables
  - 10     Food in good condition, safe and unadulterated; approved additives
  - 13     Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross con
  - 14     Raw meats below or away from ready-to-eat food; species separated
  - 17     Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
  - 19     No room temperature storage; proper use of time as a control, procedures available
  - 21     Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
  - 25     Toxic substances properly identified, stored, used
  - 29     Adequate equipment for temperature control
  - 30     Proper thawing methods used
  - 34     Wiping cloths properly used, stored; proper sanitizer
  - 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: 12/03/2021     SITE VISIT

Violations

Inspection Date: 12/06/2021     SITE VISIT

Violations

Inspection Date: 12/20/2021     1ST RE-INSPECTION

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

Inspection Date: 05/25/2022     ROUTINE INSPECTION

- Violations
- 02     Food worker cards current for all food workers; new food workers trained
  - 06     Adequate handwashing facilities
  - 16     Proper cooling procedures
  - 17     Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
  - 19     No room temperature storage; proper use of time as a control, procedures available
  - 30     Proper thawing methods used
  - 40     Food and nonfood surfaces properly used and constructed; cleanable
  - 42     Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 06/23/2022     1ST RE-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)
  - 42     Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 07/06/2022     EDUCATIONAL VISIT

Violations

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

Violations

Inspection Date: 08/18/2022     FOLLOW-UP 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: 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

Facility	Address
Atilano's Mexican Food	12526 W SUNSET HWY
Inspection Date: 06/01/2022     ROUTINE INSPECTION	
Violations	
06	Adequate handwashing facilities
30	Proper thawing methods used
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
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 st
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 st

---

Facility

Atilano's Mexican Food

Address

901 N Sullivan RD

Inspection Date: 10/04/2021     1ST RE-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
  - 45 Sewage, wastewater properly disposed

Inspection Date: 10/14/2021     EDUCATIONAL VISIT

Violations

Inspection Date: 10/19/2021     2ND RE-INSPECTION

- Violations
- 45 Sewage, wastewater properly disposed

Inspection Date: 11/18/2021     FOLLOW-UP 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
  - 43 Non food-contact surfaces maintained and clean

Inspection Date: 12/13/2021     1ST RE-INSPECTION

Violations

Inspection Date: 03/23/2022     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)
  - 29 Adequate equipment for temperature control
  - 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

Inspection Date: 04/21/2022     1ST RE-INSPECTION

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

Inspection Date: 04/28/2022     EDUCATIONAL VISIT

Violations

Inspection Date: 05/02/2022     2ND RE-INSPECTION

Violations

Inspection Date: 05/19/2022     FOLLOW-UP INSPECTION

- Violations
- 14 Raw meats below or away from ready-to-eat food; species separated
  - 15 Proper preparation of raw shell eggs
  - 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 09/07/2022     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
  - 31 Food properly labeled; proper date marking
  - 32 Insects, rodents, animals not present; entrance controlled

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

Facility	Address
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	
ATTICUS COFFEE AND GIFTS	222 N HOWARD ST
Inspection Date: 02/04/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/31/2023	ROUTINE INSPECTION
Violations	
AUDIE'S	1201 N MONROE ST
Inspection Date: 04/01/2022	ROUTINE INSPECTION
Violations	
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
AURORA PUB	9000 W AIRPORT DR 401
Inspection Date: 11/30/2021	ROUTINE INSPECTION
Violations	
22	Accurate thermometer provided and used to evaluate temperature of PHF
Inspection Date: 10/24/2022	ROUTINE INSPECTION
Violations	
Avista Cafe	1411 E Mission AVE
Inspection Date: 09/02/2022	PRE OPERATIONAL
Violations	
Inspection Date: 10/07/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 03/22/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 08/15/2023	ROUTINE INSPECTION
Violations	
31	Food properly labeled; proper date marking

Facility	Address
Avocado Roll	9423 N Division ST
Inspection Date: 05/10/2022	ROUTINE INSPECTION
Violations	
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: 07/16/2022	ROUTINE INSPECTION
Violations	
AZTECA RESTAURANT - LOS VIENTOS	14700 E INDIANA AVE
Inspection Date: 02/17/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
34	Wiping cloths properly used, stored; proper sanitizer
41	Warewashing facilities properly installed, maintained, used; test strips available and used
Inspection Date: 08/03/2022	ROUTINE INSPECTION
Violations	
09	Proper washing of fruits and vegetables
37	In-use utensils properly stored
43	Non food-contact surfaces maintained and clean
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
AZTECA	9738 N NEWPORT HWY
Inspection Date: 03/30/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration
Inspection Date: 08/26/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
16	Proper cooling procedures
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 09/23/2022	1ST RE-INSPECTION
Violations	
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

Facility	Address
B W PEPPERTREE INN	3711 S GEIGER BLVD
Inspection Date: 12/27/2022	ROUTINE INSPECTION
Violations	
Babylon Market	923 E Hoffman AVE
Inspection Date: 04/07/2023	PRE OPERATIONAL
Violations	
Inspection Date: 05/05/2023	ROUTINE INSPECTION
Violations	
BACKROADS BAR AND GRILL	28118 N NEWPORT HWY
Inspection Date: 11/04/2021	ROUTINE INSPECTION
Violations	
43	Non food-contact surfaces maintained and clean
Inspection Date: 10/27/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
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: 02/03/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
36	Proper eating, tasting, drinking, or tobacco use
40	Food and nonfood surfaces properly used and constructed; cleanable
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 08/22/2022	ROUTINE INSPECTION
Violations	
23	Proper Consumer Advisory posted for raw or undercooked foods
39	Single-use and single-service articles properly stored, used
43	Non food-contact surfaces maintained and clean
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
Badass Backyard Brewing LLC	1415 N Argonne RD
Inspection Date: 03/18/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/01/2023	ROUTINE INSPECTION
Violations	

## Bains Bros

Inspection Date: 03/10/2022    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 PHF  
33 Potential food contamination prevented during delivery, preparation, storage, display  
34 Wiping cloths properly used, stored; proper sanitizer

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 available |

Inspection Date: 08/07/2023      SITE VISIT

## Violations

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

## Violations

## BAINS MART

**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

## 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 |

## Bake My Day

**18123 E Appleway AVE**

Inspection Date: 06/28/2022      PRE OPERATIONAL

## Violations

Inspection Date: 08/01/2022    ROUTINE INSPECTION

## Violations

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

Inspection Date: 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



Facility	Address
BANGKOK THAI	101 N ARGONNE RD E
Inspection Date: 10/05/2021	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; proper sanitizer
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 06/07/2022	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: 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	

BANGKOK THAI	1325 S GRAND BLVD
--------------	-------------------

Inspection Date: 10/20/2021	1ST RE-INSPECTION
Violations	

Inspection Date: 03/22/2022	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
33	Potential food contamination prevented during delivery, preparation, storage, display
43	Non food-contact surfaces maintained and clean

Inspection Date: 10/05/2022	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)
33	Potential food contamination prevented during delivery, preparation, storage, display
40	Food and nonfood surfaces properly used and constructed; cleanable

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

Facility	Address
BANGKOK THAI	1003 E TRENT AVE 180
Inspection Date: 11/29/2021	ROUTINE INSPECTION
Violations	
30	Proper thawing methods used
34	Wiping cloths properly used, stored; proper sanitizer
37	In-use utensils properly stored
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 03/22/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
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
BARDIC BREWING	15412 E SPRAGUE AVE 14
Inspection Date: 10/01/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 06/16/2022	ROUTINE INSPECTION
Violations	
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
BARGAIN GIANT, INC.	2103 E EMPIRE AVE
Inspection Date: 11/22/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
14	Raw meats below or away from ready-to-eat food; species separated
Inspection Date: 03/20/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 09/15/2023	ROUTINE INSPECTION
Violations	
BARILI CELLARS LLC	608 W 2ND AVE
Inspection Date: 10/09/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 10/08/2022	ROUTINE INSPECTION
Violations	

Facility	Address
Bark Rescue Pub	905 N Washington ST
Inspection Date: 01/12/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
41	Warewashing facilities properly installed, maintained, used; test strips available and used
Inspection Date: 07/28/2022	ROUTINE INSPECTION
Violations	
16	Proper cooling procedures
23	Proper Consumer Advisory posted for raw or undercooked foods
Inspection Date: 08/29/2022	1ST RE-INSPECTION
Violations	
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	
<hr/>	
BARLOWS	1428 N LIBERTY LAKE RD
Inspection Date: 02/18/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 10/28/2022	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 04/20/2023	ROUTINE INSPECTION
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on st
30	Proper thawing methods used
<hr/>	
BARNES & NOBLE BOOKSELLERS, INC #2951	15310 E INDIANA AVE
Inspection Date: 01/10/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 01/18/2023	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
<hr/>	
BARNES & NOBLE BOOKSELLERS, INC #2997	4750 N Division
Inspection Date: 01/05/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
Inspection Date: 02/23/2023	ROUTINE INSPECTION
Violations	
<hr/>	

Facility	Address
BARNEY'S HARVEST FOODS	11205 DISHMAN MICA RD
Inspection Date: 02/01/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 10/26/2022	ROUTINE INSPECTION
Violations	
22	Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe
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
Barrelhouse Pub & Pizza	122 COLLEGE ST
Inspection Date: 03/04/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 07/20/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration
42	Food-contact surfaces maintained, cleaned, sanitized
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
BARRISTER WINERY -GREG MICHAELS CELLARS LLC	1213 W RAILROAD AVE
Inspection Date: 11/22/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 11/18/2022	ROUTINE INSPECTION
Violations	
BARRISTER WINERY TASTING ROOM	203 N WASHINGTON ST 100
Inspection Date: 02/15/2022	ROUTINE INSPECTION
Violations	
BASKIN ROBBINS	2727 S MOUNT VERNON ST
Inspection Date: 04/25/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/24/2023	ROUTINE INSPECTION
Violations	
BASKIN-ROBBINS #4338	1925 N MONROE ST
Inspection Date: 03/09/2022	ROUTINE INSPECTION
Violations	
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

Facility	Address
BASKIN-ROBBINS	9111 N COUNTRY HOMES BLVD E
Inspection Date: 05/03/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/10/2023	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
BASKIN-ROBBINS	12510 E SPRAGUE AVE
Inspection Date: 02/07/2022	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: 04/24/2023	ROUTINE INSPECTION
Violations	
BEAN ME UP ESPRESSO	12021 N DIVISION ST
Inspection Date: 05/24/2022	ROUTINE INSPECTION
Violations	
10	Food in good condition, safe and unadulterated; approved additives
16	Proper cooling procedures
39	Single-use and single-service articles properly stored, used
Inspection Date: 06/24/2022	1ST RE-INSPECTION
Violations	
Inspection Date: 05/17/2023	ROUTINE INSPECTION
Violations	
BEANSTALK ESPRESSO LLC (THE)	1621 W MANSFIELD AVE
Inspection Date: 02/09/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
37	In-use utensils properly stored
43	Non food-contact surfaces maintained and clean
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
Bear Creek Mercantile	31422 N Newport HWY
Inspection Date: 05/17/2023	PRE OPERATIONAL
Violations	
Inspection Date: 06/16/2023	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

Facility	Address
BELLWETHER BREWING	2019 N MONROE ST
Inspection Date: 04/15/2022	ROUTINE INSPECTION
Violations	
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: 09/02/2022	ROUTINE INSPECTION
Violations	
BEN & JERRY'S	808 W MAIN AVE 12
Inspection Date: 08/05/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/05/2023	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
BEN & JERRY'S	808 W Main AVE 12
Inspection Date: 05/11/2022	PRE OPERATIONAL
Violations	
Inspection Date: 06/07/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 06/23/2023	ROUTINE INSPECTION
Violations	
Bene's	24 W 1st ST
Inspection Date: 11/16/2021	ROUTINE INSPECTION
Violations	
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
49	Adequate ventilation, lighting; designated areas used
Inspection Date: 04/06/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 10/14/2022	ROUTINE INSPECTION
Violations	
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: 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

<u>Facility</u>	<u>Address</u>
<b>BENNIDITO'S BREW PUB</b>	<b>1909 E SPRAGUE AVE</b>
Inspection Date: 11/01/2021     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
36	Proper eating, tasting, drinking, or tobacco use
39	Single-use and single-service articles properly stored, used
Inspection Date: 03/03/2022     ROUTINE INSPECTION	
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 10/21/2022     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
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: 11/16/2022     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
<b>BENNIDITO'S PIZZA</b>	<b>1426 S LINCOLN ST</b>
Inspection Date: 04/12/2022     ROUTINE INSPECTION	
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration
Inspection Date: 10/18/2022     ROUTINE INSPECTION	
Violations	
43	Non food-contact surfaces maintained and clean
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
<b>Berserk Bar LLC</b>	<b>125 S Stevens ST</b>
Inspection Date: 10/21/2021     ROUTINE INSPECTION	
Violations	
Inspection Date: 05/19/2022     ROUTINE INSPECTION	
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 04/05/2023     ROUTINE INSPECTION	
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures



Facility	Address
BEST ASIAN MARKET	2022 E SPRAGUE AVE
Inspection Date: 11/09/2021	ROUTINE INSPECTION
Violations	
07	Food obtained from approved source
27	Variance obtained for specialized processing methods (e.g ROP)
Inspection Date: 11/22/2021	SITE VISIT
Violations	
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 Brews	12615 E Mission AVE
Inspection Date: 03/07/2022	EDUCATIONAL VISIT
Violations	
Inspection Date: 04/13/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration
Inspection Date: 04/21/2023	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
Best Day Bakery	221 W 1st AVE
Inspection Date: 06/24/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/10/2023	ROUTINE INSPECTION
Violations	
Best Western Liberty Lake	1816 N Pepper LN
Inspection Date: 10/28/2022	ROUTINE 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: 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
Best Western Plus City Center	33 W Spokane Falls BLVD
Inspection Date: 08/16/2022	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
BEST WESTERN PLUS	9601 N NEWPORT HWY
Inspection Date: 04/19/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 06/29/2023	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
Report Date: 10/5/2023	



Facility	Address
Betty Jeans BBQ	2926 E 29th AVE
Inspection Date: 04/28/2022	PRE OPERATIONAL
Violations	
Inspection Date: 06/21/2022	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
Inspection Date: 10/26/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
42	Food-contact surfaces maintained, cleaned, sanitized
Inspection Date: 03/21/2023	ROUTINE INSPECTION
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on st
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
Big Barn Brewing	16206 N Applewood LN
Inspection Date: 01/04/2022	PRE OPERATIONAL
Violations	
Inspection Date: 03/04/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 06/08/2023	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
BIG BEAR CHOCOLATES	14700 E INDIANA AVE 2002
Inspection Date: 01/13/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
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
Big Cheesy Calderon	1406 W 3rd AVE
Inspection Date: 09/16/2022	PRE OPERATIONAL
Violations	
Big Daddy's Banh Mi's	221 W 1st AVE
Inspection Date: 05/25/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/24/2023	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
37	In-use utensils properly stored

Facility	Address
Big Foot Fetish LLC dba Big Foot Pub	9115 N DIVISION ST
Inspection Date: 12/03/2021	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 06/03/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
26	Compliance with valid permit; operating and risk control plans, and required written procedures
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 st
23	Proper Consumer Advisory posted for raw or undercooked foods
25	Toxic substances properly identified, stored, used
BIG LOTS #4573	9612 E NEWPORT HWY
Inspection Date: 01/06/2022	ROUTINE INSPECTION
Violations	
BIG LOTS#4480	14024 E SPRAGUE AVE
Inspection Date: 01/03/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/26/2023	ROUTINE INSPECTION
Violations	
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: 10/13/2021	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
Inspection Date: 12/21/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
BIGELOW GULP ESPRESSO	4215 E FRANCIS AVE
Inspection Date: 03/28/2022	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
39	Single-use and single-service articles properly stored, used
Inspection Date: 04/27/2022	1ST RE-INSPECTION
Violations	
Inspection Date: 05/08/2023	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration

Facility	Address
Bigfoot Cafe	1810 N Greene ST 6
Inspection Date: 09/15/2022	PRE OPERATIONAL
Violations	
Inspection Date: 10/27/2022	ROUTINE INSPECTION
Violations	
31	Food properly labeled; proper date marking
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 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
Bijou Too	2910 E 29th AVE
Inspection Date: 10/12/2021	PRE OPERATIONAL
Violations	
Inspection Date: 11/18/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 07/27/2022	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
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
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 09/28/2023	ROUTINE INSPECTION
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on st
26	Compliance with valid permit; operating and risk control plans, and required written procedures
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
BIKKAR CO. PDQ #10	14710 N NEWPORT HWY
Inspection Date: 08/17/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
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: 02/02/2022	ROUTINE INSPECTION
Violations	
32	Insects, rodents, animals not present; entrance controlled
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: 07/21/2022	PRE OPERATIONAL	
Violations		
Inspection Date: 10/13/2022	ROUTINE INSPECTION	
Violations		
Inspection Date: 02/10/2023	ROUTINE INSPECTION	
Violations		
25	Toxic substances properly identified, stored, used	
Inspection Date: 07/26/2023	ROUTINE INSPECTION	
Violations		
BILLS MEATS	101 W H ST	
Inspection Date: 02/11/2022	ROUTINE INSPECTION	
Violations		
Inspection Date: 08/05/2022	ROUTINE INSPECTION	
Violations		
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	
BI-MART #674	2221 1ST ST	
Inspection Date: 09/28/2022	ROUTINE INSPECTION	
Violations		
Inspection Date: 05/22/2023	ROUTINE INSPECTION	
Violations		
BI-MART #678	412 S MAIN ST	
Inspection Date: 03/04/2022	ROUTINE INSPECTION	
Violations		
Inspection Date: 05/04/2023	ROUTINE INSPECTION	
Violations		
Birdies Pie Shop	712 N Monroe ST	
Inspection Date: 09/08/2023	PRE OPERATIONAL	
Violations		

Facility

BIRDYS SPORTS BAR

Address

12908 N SR 395 5

Inspection Date: 01/11/2022    ROUTINE INSPECTION

Violations

37    In-use utensils properly stored

Inspection Date: 07/15/2022    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: 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

---

Facility	Address
Birrieria Tijuana #7	2018 N Hamilton ST
Inspection Date: 05/26/2022	PRE OPERATIONAL
Violations	
Inspection Date: 07/06/2022	ROUTINE INSPECTION
Violations	
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
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
49	Adequate ventilation, lighting; designated areas used
Inspection Date: 08/05/2022	1ST RE-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
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 08/15/2022	EDUCATIONAL VISIT
Violations	
Inspection Date: 08/16/2022	2ND RE-INSPECTION
Violations	
Inspection Date: 09/16/2022	FOLLOW-UP 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: 10/17/2022	PRE OPERATIONAL
Violations	
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	

Facility	Address
Birrieria Tijuana	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	
BISTANGO MARTINI BAR	108 N POST ST
Inspection Date: 09/01/2022	ROUTINE INSPECTION
Violations	
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
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
Bites and Treats Catering	221 W 1st AVE
Inspection Date: 06/03/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained

Facility	Address
BLACK ANGUS STEAKHOUSE	14724 E INDIANA AVE
Inspection Date: 11/18/2021	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 05/03/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/28/2022	ROUTINE INSPECTION
Violations	
17	Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
20	Proper reheating procedures for hot holding
37	In-use utensils properly stored
Inspection Date: 10/26/2022	1ST RE-INSPECTION
Violations	
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
Black Bear Coldbrew	4808 N Elm ST
Inspection Date: 12/28/2022	PRE OPERATIONAL
Violations	
Inspection Date: 03/10/2023	ROUTINE INSPECTION
Violations	
BLACK DIAMOND BILLIARDS & EATERY	9614 E SPRAGUE AVE
Inspection Date: 09/30/2021	ROUTINE INSPECTION
Violations	
05	Proper barriers used to prevent bare hand contact with ready-to-eat foods
25	Toxic substances properly identified, stored, used
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 06/08/2022	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: 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
BLACK LABEL BREWING COMPANY	19 W MAIN AVE
Inspection Date: 03/08/2022	ROUTINE INSPECTION
Violations	
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



Facility	Address
BLACK PEARL RESTAURANT & CARD ROOM	2104 N PINES RD
Inspection Date: 10/20/2021    ROUTINE INSPECTION	
Violations	
43    Non food-contact surfaces maintained and clean	
Inspection Date: 04/25/2022    ROUTINE INSPECTION	
Violations	
36    Proper eating, tasting, drinking, or tobacco use	
37    In-use utensils properly stored	
Inspection Date: 10/03/2022    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: 04/12/2023    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	
Black Straw Milk Tea and Kitchen	11808 E Sprague AVE
Inspection Date: 06/16/2022    ROUTINE INSPECTION	
Violations	
41    Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av	
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 st	
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 st	
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 st	
BLEND CAFÉ	7007 N WISCOMB ST
Inspection Date: 06/08/2022    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: 08/04/2023    ROUTINE INSPECTION	
Violations	
06    Adequate handwashing facilities	
11    Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo	
Blessings Under the Bridge	10212 E 9th AVE
Inspection Date: 03/28/2023    ROUTINE INSPECTION	
Violations	
01    PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on st	
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	

Facility	Address
Bliss Coffee Co.	540 E FRANCIS AVE
Inspection Date: 04/04/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 01/19/2023	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration
BLISSFUL BLENDS TRENT	9611 E TRENT AVE
Inspection Date: 04/22/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
37	In-use utensils properly stored
Inspection Date: 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	
BLISSFUL BLENDS (2)	8625 N NEVADA ST
Inspection Date: 07/22/2022	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: 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: 01/31/2022	ROUTINE INSPECTION
Violations	
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
Blissful Whisk Bakery	1612 N Barker RD
Inspection Date: 01/20/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/15/2022	ROUTINE INSPECTION
Violations	
31	Food properly labeled; proper date marking
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

Facility	Address
Bloom Coffee Company	4020 E 57th AVE
Inspection Date: 08/19/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 10/25/2022	ROUTINE INSPECTION
Violations	
32	Insects, rodents, animals not present; entrance controlled
Inspection Date: 09/11/2023	ROUTINE INSPECTION
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on st
38	Utensils, equipment, linens properly stored, used, handled
BLU BERRY FROZEN YOGURT	4727 N DIVISION ST 100E
Inspection Date: 04/15/2022	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
39	Single-use and single-service articles properly stored, used
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
BLU BERRY FROZEN YOGURT	3007 E 57TH AVE C
Inspection Date: 08/17/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
30	Proper thawing methods used
Inspection Date: 09/14/2022	1ST RE-INSPECTION
Violations	
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

Facility  
Blue Dragon Foodmart

Address  
5821 E BROADWAY AVE

Inspection Date: 10/18/2021     ROUTINE INSPECTION

- Violations
- 02     Food worker cards current for all food workers; new food workers trained
  - 06     Adequate handwashing facilities
  - 17     Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
  - 25     Toxic substances properly identified, stored, used
  - 34     Wiping cloths properly used, stored; proper sanitizer
  - 39     Single-use and single-service articles properly stored, used
  - 40     Food and nonfood surfaces properly used and constructed; cleanable
  - 43     Non food-contact surfaces maintained and clean
  - 45     Sewage, wastewater properly disposed

Inspection Date: 11/18/2021     EDUCATIONAL VISIT

Violations

Inspection Date: 11/19/2021     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
  - 34     Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 12/07/2021     EDUCATIONAL VISIT

Violations

Inspection Date: 12/08/2021     2ND RE-INSPECTION

Violations

Inspection Date: 01/07/2022     ROUTINE INSPECTION

Violations

Inspection Date: 12/07/2022     ROUTINE INSPECTION

- Violations
- 25     Toxic substances properly identified, stored, used
  - 43     Non food-contact surfaces maintained and clean

---

BLUE WHALE FOODMART

2910 N DIVISION ST

Inspection Date: 04/04/2022     ROUTINE INSPECTION

Violations

Inspection Date: 08/04/2023     ROUTINE INSPECTION

Violations

---

Blvd Coffee Co.

1127 W NORTHWEST BLVD

Inspection Date: 09/12/2022     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
  - 41     Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

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

---

Boards By Brit

18203 E Appleway AVE

Inspection Date: 09/30/2021     ROUTINE INSPECTION

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

Inspection Date: 09/06/2022     EDUCATIONAL VISIT

Violations

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

Facility	Address
BOB MART	1501 E CRAWFORD AVE
Inspection Date: 03/04/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/08/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
Inspection Date: 04/14/2023	ROUTINE INSPECTION
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on st
25	Toxic substances properly identified, stored, used
BOBA BUBBLE	4750 N DIVISION ST 01180
Inspection Date: 02/22/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 04/10/2023	ROUTINE INSPECTION
Violations	
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
Boba Cafe	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
BOBBY'S CAFÉ	1620 N SIGNAL DR M102B
Inspection Date: 06/16/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
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
BocoPOP Inc	21980 E Country Vista DR
Inspection Date: 12/19/2022	ROUTINE INSPECTION
Violations	
37	In-use utensils properly stored

Facility

Boiada Brazilian Grill

Address

245 W Spokane Falls BLVD

Inspection Date: 06/09/2022

PRE OPERATIONAL

Violations

Inspection Date: 07/07/2022

ROUTINE INSPECTION

Violations

- 14Raw meats below or away from ready-to-eat food; species separated
- 21Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25Toxic substances properly identified, stored, used
- 39Single-use and single-service articles properly stored, used

Inspection Date: 04/07/2023

ROUTINE INSPECTION

Violations

- 01PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
- 02Food worker cards current for all food workers; new food workers trained
- 06Adequate handwashing facilities
- 09Proper washing of fruits and vegetables
- 14Raw meats below or away from ready-to-eat food; species separated
- 17Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 21Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 38Utensils, equipment, linens properly stored, used, handled
- 40Food and nonfood surfaces properly used and constructed; cleanable
- 41Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 04/26/2023

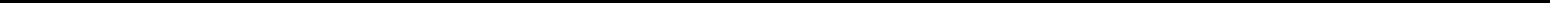
EDUCATIONAL VISIT

Violations

Inspection Date: 05/03/2023

1ST RE-INSPECTION

Violations



Facility	Address
BOLO'S BAR & GRILL	116 S BEST RD
Inspection Date: 10/04/2021     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)
25	Toxic substances properly identified, stored, used
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; proper sanitizer
37	In-use utensils properly stored
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: 11/03/2021     1ST RE-INSPECTION	
Violations	
16	Proper cooling procedures
Inspection Date: 12/02/2021     1ST RE-INSPECTION	
Violations	
Inspection Date: 03/23/2022     ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
05	Proper barriers used to prevent bare hand contact with ready-to-eat foods
14	Raw meats below or away from ready-to-eat food; species separated
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
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: 10/26/2022     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
15	Proper preparation of raw shell eggs
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
40	Food and nonfood surfaces properly used and constructed; cleanable
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 11/23/2022     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



Facility	Address
BOOMERS CLASSIC ROCK BAR & GRILL, LLC	18219 E APPLEWAY AVE
Inspection Date: 09/07/2022     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
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
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
Inspection Date: 10/05/2022     1ST RE-INSPECTION	
Violations	
BOONDOCKS	39411 N ELK CHATTAROY RD
Inspection Date: 07/20/2022     ROUTINE INSPECTION	
Violations	
BOONE EXPRESS DBA JOLLY MART	2501 W BOONE AVE
Inspection Date: 01/19/2022     ROUTINE INSPECTION	
Violations	
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
Boone Express LLC DBA Bong's Grocery & Deli	2040 W BOONE AVE
Inspection Date: 05/02/2022     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: 02/28/2023     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	
BOOST ESPRESSO	10427 W AERO RD
Inspection Date: 10/04/2022     ROUTINE INSPECTION	
Violations	
14	Raw meats below or away from ready-to-eat food; species separated
34	Wiping cloths properly used, stored; sanitizer concentration
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
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
Boosted Coffee Co	4305 E TRENT AVE
Inspection Date: 05/05/2022     ROUTINE INSPECTION	
Violations	
40	Food and nonfood surfaces properly used and constructed; cleanable
46	Toilet facilities properly constructed, supplied, cleaned
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



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
Boots Bakery	19 W Main ST
Inspection Date: 07/10/2023	PRE OPERATIONAL
Violations	
Inspection Date: 08/08/2023	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
BORRACHO TACOS & TEQUILERIA	211 N DIVISION ST
Inspection Date: 11/17/2021	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
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; proper sanitizer
37	In-use utensils properly stored
45	Sewage, wastewater properly disposed
Inspection Date: 12/13/2021	1ST RE-INSPECTION
Violations	
Inspection Date: 01/22/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 06/03/2022	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
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

Facility  
BOSTON'S RESTAURANT & SPORTS BAR

Address  
14004 E INDIANA AVE

Inspection Date: 01/18/2022     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)
  - 42     Food-contact surfaces maintained, cleaned, sanitized
  - 45     Sewage, wastewater properly disposed

Inspection Date: 07/28/2022     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)
  - 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
  - 45     Sewage, wastewater properly disposed

Inspection Date: 08/23/2022     1ST RE-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)
  - 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
  - 45     Sewage, wastewater properly disposed

Inspection Date: 08/30/2022     EDUCATIONAL VISIT

Violations

Inspection Date: 09/06/2022     2ND RE-INSPECTION

Violations

Inspection Date: 09/28/2022     FOLLOW-UP 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: 02/23/2023     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

---

Bottle Bay Brewing Co

503 1/2 E 30th AVE

Inspection Date: 10/17/2022     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: 04/25/2023     ROUTINE INSPECTION

Violations

Facility	Address
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
Boulevard Coffee Company	601 W Riverside AVE
Inspection Date: 03/02/2023	PRE OPERATIONAL
Violations	
Inspection Date: 03/30/2023	ROUTINE INSPECTION
Violations	
Bowery Restaurant	230 W Riverside AVE
Inspection Date: 06/16/2023	PRE OPERATIONAL
Violations	
Inspection Date: 07/06/2023	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
BRAMBLEBERRY COTTAGE	206 E PACIFIC AVE
Inspection Date: 11/09/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/14/2023	ROUTINE INSPECTION
Violations	
BRASS FAUCET BAR & GRILL	12525 E SPRAGUE AVE
Inspection Date: 08/02/2022	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: 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
Breauxdoo Bakery	14109 E Sprague AVE
Inspection Date: 06/13/2022	PRE OPERATIONAL
Violations	
Inspection Date: 07/06/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 10/21/2022	PRE OPERATIONAL
Violations	
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

Facility	Address
<b>BREEZE WAY CAFÉ</b>	<b>820 S MCCLELLAN ST 114</b>
Inspection Date: 11/15/2021	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
Inspection Date: 10/20/2022	ROUTINE INSPECTION
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures
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
<b>Brew It Coffee Company</b>	<b>2 W 3rd AVE 100</b>
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
<b>BREWS BROS ESPRESSO III</b>	<b>28 E SINTO AVE</b>
Inspection Date: 11/05/2021	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
25	Toxic substances properly identified, stored, used
Inspection Date: 10/07/2022	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
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 08/15/2023	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
<b>BREWS BROS-THE LOUNGE INC</b>	<b>734 W SPRAGUE AVE</b>
Inspection Date: 11/15/2021	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 11/07/2022	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	
<b>Brews Brothers Coffee Bar and Bistro</b>	<b>601 W First ST</b>
Inspection Date: 02/25/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
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

Facility  
**BREWS BROTHERS NORTH**

Address  
**10413 N NEWPORT HWY**

Inspection Date: 02/08/2022    ROUTINE INSPECTION

Violations

06    Adequate handwashing facilities

Inspection Date: 01/25/2023    ROUTINE INSPECTION

Violations

---

**BRGR House**

**411 N Nettleton ST**

Inspection Date: 11/03/2021    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: 04/27/2022    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

Inspection Date: 10/18/2022    ROUTINE INSPECTION

Violations

25    Toxic substances properly identified, stored, used

Inspection Date: 05/11/2023    PRE OPERATIONAL

Violations

Inspection Date: 06/07/2023    ROUTINE INSPECTION

Violations

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

06    Adequate handwashing facilities

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

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

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

---

**BRICKHOUSE MASSAGE & COFFEE BAR**

**14222 E SPRAGUE AVE**

Inspection Date: 08/11/2022    ROUTINE INSPECTION

Violations

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

---

**Brickwest Brewing Company**

**1318 W 1st AVE**

Inspection Date: 11/15/2021    ROUTINE INSPECTION

Violations

06    Adequate handwashing facilities

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

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

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

Inspection Date: 09/29/2022    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)

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

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

---

Facility	Address
<b>BROADWAY COURT ESTATES LLC</b>	<b>13505 E BROADWAY AVE</b>
Inspection Date: 10/18/2021	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
Inspection Date: 04/18/2022	ROUTINE INSPECTION
Violations	
38	Utensils, equipment, linens properly stored, used, handled
39	Single-use and single-service articles properly stored, used
Inspection Date: 10/20/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
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)

BROADWAY FLYING J - SUBWAY	3709 S GEIGER BLVD
Inspection Date: 08/01/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
32	Insects, rodents, animals not present; entrance controlled
33	Potential food contamination prevented during delivery, preparation, storage, display
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
45	Sewage, wastewater properly disposed
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	

BROADWAY MERCHANTILE	6606 E BROADWAY AVE
Inspection Date: 03/24/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/14/2023	ROUTINE INSPECTION
Violations	

BROADWAY MINI MARKET	10304 E BROADWAY AVE
Inspection Date: 03/15/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 04/28/2023	ROUTINE INSPECTION
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures

BROTHER'S OFFICE PIZZERIA, LLC	13221 E 32ND AVE 5
Inspection Date: 08/24/2022	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: 07/31/2023	ROUTINE INSPECTION
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on st
02	Food worker cards current for all food workers; new food workers trained
25	Toxic substances properly identified, stored, used

Facility

Brother's Office Pizzeria

Address

21651 E Country Vista DR A

Inspection Date: 04/18/2022     ROUTINE INSPECTION

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

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

BROWN DERBY TAVERN

808 W GARLAND AVE

Inspection Date: 11/30/2021     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
  - 37 In-use utensils properly stored

Inspection Date: 10/25/2022     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
  - 48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Browne's Boomtown Bistro

1924 W Pacific B

Inspection Date: 10/14/2021     FOLLOW-UP INSPECTION

- Violations
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
  - 14 Raw meats below or away from ready-to-eat food; species separated
  - 33 Potential food contamination prevented during delivery, preparation, storage, display
  - 34 Wiping cloths properly used, stored; proper sanitizer
  - 36 Proper eating, tasting, drinking, or tobacco use
  - 40 Food and nonfood surfaces properly used and constructed; cleanable
  - 45 Sewage, wastewater properly disposed

Inspection Date: 06/03/2022     ROUTINE INSPECTION

- Violations
- 23 Proper Consumer Advisory posted for raw or undercooked foods
  - 25 Toxic substances properly identified, stored, used

Inspection Date: 11/09/2022     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

Browne's Boomtown Bistro

1924 W Pacific AVE

Inspection Date: 12/30/2022     ROUTINE INSPECTION

- Violations

Bruchi's Cheesesteaks & Burgers

14017 N Newport HWY

Inspection Date: 09/06/2023     PRE OPERATIONAL

- Violations



Facility	Address
BRUCHI'S CHEESESTEAKS & SUBS	2630 1ST ST
Inspection Date: 02/04/2022     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: 09/23/2022     ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
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
BRUCHI'S CHEESESTEAKS & SUBS	6730 N DIVISION ST
Inspection Date: 11/04/2021     ROUTINE INSPECTION	
Violations	
Inspection Date: 03/09/2022     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: 07/25/2022     ROUTINE INSPECTION	
Violations	
06	Adequate handwashing facilities
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 08/22/2022     1ST RE-INSPECTION	
Violations	
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
BRUCHI'S CHEESESTEAKS & SUBS	707 W MAIN AVE 1A
Inspection Date: 04/27/2022     ROUTINE INSPECTION	
Violations	
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



Facility	Address
Bruchi's Cheesesteaks & Subs	9013 W US 2 HWY
Inspection Date: 01/05/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
Inspection Date: 07/28/2022	ROUTINE INSPECTION
Violations	
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
BRUCHI'S CHEESESTEAKS	181 E SR 902
Inspection Date: 01/27/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
43	Non food-contact surfaces maintained and clean
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
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
Brucheonette	1011 W Broadway AVE
Inspection Date: 10/06/2021	SITE VISIT
Violations	
Inspection Date: 10/19/2021	1ST RE-INSPECTION
Violations	
Inspection Date: 03/28/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/29/2022	ROUTINE INSPECTION
Violations	
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
Bubba's Brew Crew	40117 N Newport Hwy HWY
Inspection Date: 07/20/2022	ROUTINE INSPECTION
Violations	

Facility	Address
Bubble Tea	14700 E Indiana AVE
Inspection Date: 03/28/2022     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
34	Wiping cloths properly used, stored; sanitizer concentration
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 04/26/2022     1ST RE-INSPECTION	
Violations	
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

---

BUFFALO WILD WINGS #461	14702 E INDIANA AVE
Inspection Date: 01/13/2022     ROUTINE INSPECTION	
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 09/06/2022     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: 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

---

BUFFALO WILD WINGS	4750 N DIVISION ST 1320
Inspection Date: 01/27/2022     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)
36	Proper eating, tasting, drinking, or tobacco use
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 02/24/2022     1ST RE-INSPECTION	
Violations	
Inspection Date: 08/08/2022     ROUTINE INSPECTION	
Violations	
04	Hands washed as required
06	Adequate handwashing facilities
33	Potential food contamination prevented during delivery, preparation, storage, display
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

---

Facility	Address
BULL HEAD	10211 S ELECTRIC
Inspection Date: 05/11/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
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
Bulldog Liquor & Wine	1101 N DIVISION ST A
Inspection Date: 03/02/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 01/19/2023	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
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
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
BURGER KING #5816	1806 W FRANCIS
Inspection Date: 10/08/2021	ROUTINE INSPECTION
Violations	
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 05/17/2022	ROUTINE INSPECTION
Violations	
19	No room temperature storage; proper use of time as a control, procedures available
Inspection Date: 06/16/2022	1ST RE-INSPECTION
Violations	
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: 02/01/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 04/19/2023	ROUTINE INSPECTION
Violations	



Facility	Address
CAFE RIO	13920 E INDIANA B
Inspection Date: 11/04/2021     ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
26	Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
Inspection Date: 12/03/2021     1ST RE-INSPECTION	
Violations	
Inspection Date: 05/06/2022     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
38	Utensils, equipment, linens properly stored, used, handled
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 10/26/2022     ROUTINE INSPECTION	
Violations	
16	Proper cooling procedures
17	Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
37	In-use utensils properly stored
38	Utensils, equipment, linens properly stored, used, handled
40	Food and nonfood surfaces properly used and constructed; cleanable
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
CAFFE PERFEZIONE	
10510 E SPRAGUE AVE	
Inspection Date: 05/24/2022     ROUTINE INSPECTION	
Violations	
Inspection Date: 07/06/2023     ROUTINE INSPECTION	
Violations	
CAFFE CAPRI	
2001 W Pacific AVE	
Inspection Date: 08/30/2022     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
37	In-use utensils properly stored
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
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
49	Adequate ventilation, lighting; designated areas used
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

**Facility**

**California Mexican Food**

**Address**

**7326 N Division ST**

Inspection Date: 07/18/2022    PRE OPERATIONAL  
Violations

Inspection Date: 08/16/2022    EDUCATIONAL VISIT  
Violations

Inspection Date: 08/19/2022    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: 06/16/2023    ROUTINE INSPECTION  
Violations

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

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

---

**Camargo's Shaved Ice**

**9907 E Sprague AVE**

Inspection Date: 05/13/2023    ROUTINE INSPECTION  
Violations

---

**CAMP DART-LO**

**14000 N DARTFORD DR**

Inspection Date: 08/11/2022    ROUTINE INSPECTION  
Violations

Inspection Date: 07/19/2023    ROUTINE INSPECTION  
Violations

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

**Facility**

**Canaan Pan Asian Buffet**

**Address**

**9606 N NEWPORT HWY**

Inspection Date: 11/17/2021     ROUTINE INSPECTION

Violations

- 31     Food Properly labeled
- 49     Adequate ventilation, lighting; designated areas used

Inspection Date: 04/15/2022     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
- 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
- 37     In-use utensils properly stored

Inspection Date: 05/11/2022     1ST RE-INSPECTION

Violations

Inspection Date: 08/04/2022     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)
- 32     Insects, rodents, animals not present; entrance controlled
- 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
- 49     Adequate ventilation, lighting; designated areas used

Inspection Date: 08/25/2022     1ST RE-INSPECTION

Violations

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

Inspection Date: 08/30/2022     EDUCATIONAL VISIT

Violations

Inspection Date: 09/07/2022     2ND RE-INSPECTION

Violations

Inspection Date: 10/05/2022     FOLLOW-UP INSPECTION

Violations

- 37     In-use utensils properly stored

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
-



Facility	Address
Cantarito Restaurante Mexicano	8801 N Indian Trail RD C
Inspection Date: 10/11/2022	PRE OPERATIONAL
Violations	
Inspection Date: 10/13/2022	PRE OPERATIONAL
Violations	
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
Capstone Coffee	2206 E FRANCIS AVE
Inspection Date: 01/28/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 05/15/2023	ROUTINE INSPECTION
Violations	
CAPSTONE COFFEE	48 SIMPSON PKY
Inspection Date: 10/11/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration
Inspection Date: 05/26/2023	ROUTINE INSPECTION
Violations	
Carl's Coffee	2320 E Sprague AVE
Inspection Date: 04/07/2022	PRE OPERATIONAL
Violations	
Inspection Date: 05/24/2022	ROUTINE INSPECTION
Violations	
37	In-use utensils properly stored
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 04/21/2023	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
25	Toxic substances properly identified, stored, used



**CARL'S JR #1100528**

**13920 E SPRAGUE AVE**

Inspection Date: 01/04/2022      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  
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)  
34 Wiping cloths properly used, stored; proper sanitizer  
43 Non food-contact surfaces maintained and clean

Inspection Date: 02/03/2022      1ST RE-INSPECTION

## Violations

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

Inspection Date: 10/21/2022      ROUTINE INSPECTION

## Violations

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

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 |

**CARL'S JR #146**

**423 E HASTINGS RD**

Inspection Date: 01/05/2022      ROUTINE INSPECTION

## Violations

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

Inspection Date: 02/03/2022    1ST RE-INSPECTION

## Violations

Inspection Date: 07/25/2022      ROUTINE INSPECTION

## Violations

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

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: 10/18/2021     ROUTINE INSPECTION

- Violations
- 02

Food worker cards current for all food workers; new food workers trained
- 06

Adequate handwashing facilities
- 16

Proper cooling procedures
- 19

No room temperature storage; proper use of time as a control, procedures available
- 32

Insects, rodents, animals not present; entrance controlled
- 43

Non food-contact surfaces maintained and clean

Inspection Date: 11/16/2021     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
- 43

Non food-contact surfaces maintained and clean

Inspection Date: 11/23/2021     EDUCATIONAL VISIT

Violations

Inspection Date: 12/01/2021     2ND RE-INSPECTION

- Violations
- 02

Food worker cards current for all food workers; new food workers trained
- 16

Proper cooling procedures
- 43

Non food-contact surfaces maintained and clean

Inspection Date: 12/02/2021     SITE VISIT

Violations

Inspection Date: 12/29/2021     FOLLOW-UP INSPECTION

- Violations
- 25

Toxic substances properly identified, stored, used
- 37

In-use utensils properly stored
- 40

Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 04/19/2022     ROUTINE INSPECTION

- Violations
- 06

Adequate handwashing facilities
- 34

Wiping cloths properly used, stored; sanitizer concentration
- 43

Non food-contact surfaces maintained and clean

Inspection Date: 11/29/2022     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
- 43

Non food-contact surfaces maintained and clean

Inspection Date: 12/28/2022     1ST RE-INSPECTION

Violations

Inspection Date: 03/15/2023     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

Inspection Date: 08/30/2023     ROUTINE INSPECTION

- Violations
- 48

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

Facility  
Carl's Jr 2606

Address  
1617 W NORTHWEST BLVD

Inspection Date: 10/14/2021    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: 01/31/2022    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: 07/27/2022    ROUTINE INSPECTION

Violations

04

Hands washed as required

19

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

21

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

40

Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 08/24/2022    1ST RE-INSPECTION

Violations

19

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

Inspection Date: 09/06/2022    EDUCATIONAL VISIT

Violations

Inspection Date: 09/07/2022    2ND RE-INSPECTION

Violations

Inspection Date: 10/05/2022    FOLLOW-UP INSPECTION

Violations

25

Toxic substances properly identified, stored, used

33

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

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

CARL'S JR RESTAURANT #091

2676 1ST ST

Inspection Date: 03/24/2022    ROUTINE INSPECTION

Violations

14

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

Inspection Date: 10/11/2022    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

50

Posting of permit; mobile establishments name easily visible

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

Facility	Address
CARL'S JR. # 54	10620 W HIGHWAY 2
Inspection Date: 01/05/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
43	Non food-contact surfaces maintained and clean
Inspection Date: 02/04/2022	1ST RE-INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
Inspection Date: 09/22/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
19	No room temperature storage; proper use of time as a control, procedures available
Inspection Date: 10/18/2022	1ST RE-INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
19	No room temperature storage; proper use of time as a control, procedures available
Inspection Date: 10/27/2022	EDUCATIONAL VISIT
Violations	
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

---

Facility

CARL'S JR. #180

Address

1317 N LIBERTY LAKE RD

Inspection Date: 02/18/2022     ROUTINE INSPECTION

- Violations
- 02     Food worker cards current for all food workers; new food workers trained
  - 04     Hands washed as required
  - 14     Raw meats below or away from ready-to-eat food; species separated
  - 19     No room temperature storage; proper use of time as a control, procedures available

Inspection Date: 03/15/2022     1ST RE-INSPECTION

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

Inspection Date: 03/22/2022     EDUCATIONAL VISIT

Violations

Inspection Date: 03/29/2022     2ND RE-INSPECTION

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

Inspection Date: 04/26/2022     FOLLOW-UP INSPECTION

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

Inspection Date: 05/26/2022     1ST RE-INSPECTION

Violations

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

Facility	Address
CARL'S JR. #205	707 W 3RD AVE
Inspection Date: 06/17/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 10/25/2022	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
19	No room temperature storage; proper use of time as a control, procedures available
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 11/22/2022	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	
Carl's Jr. #2578	1230 N Division ST
Inspection Date: 03/02/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 06/15/2022	SITE VISIT
Violations	
Inspection Date: 07/27/2022	ROUTINE INSPECTION
Violations	
42	Food-contact surfaces maintained, cleaned, sanitized
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
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	
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 stc
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: 03/14/2022	ROUTINE INSPECTION
Violations	
16	Proper cooling procedures
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 04/12/2022	1ST RE-INSPECTION
Violations	
Inspection Date: 09/01/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
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
CARUSO'S	1120 N DIVISION ST
Inspection Date: 03/02/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 10/25/2022	ROUTINE INSPECTION
Violations	
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	
Caruso's	1120 N Division ST
Inspection Date: 05/27/2023	ROUTINE INSPECTION
Violations	

Facility

CASA DE ORO #4

Address

4111 N DIVISION ST

Inspection Date: 10/07/2021     ROUTINE INSPECTION

- Violations
- 02

Food worker cards current for all food workers; new food workers trained
- 14

Raw meats below or away from ready-to-eat food; species separated
- 21

Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 34

Wiping cloths properly used, stored; proper sanitizer
- 38

Utensils, equipment, linens properly stored, used, handled
- 40

Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 11/03/2021     1ST RE-INSPECTION

Violations

Inspection Date: 03/15/2022     ROUTINE INSPECTION

- Violations
- 21

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

Inspection Date: 09/07/2022     ROUTINE INSPECTION

Violations

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

CASA DE ORO

1611 N Mullan RD

Inspection Date: 01/20/2022     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)
- 30

Proper thawing methods used

Inspection Date: 07/28/2022     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
- 48

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

Inspection Date: 08/23/2022     1ST RE-INSPECTION

Violations

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



Facility	Address
Cascadia Public House	6314 N Ash ST 1
Inspection Date: 11/17/2021	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
16	Proper cooling procedures
Inspection Date: 12/16/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 04/29/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 10/26/2022	ROUTINE INSPECTION
Violations	
16	Proper cooling procedures
17	Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
19	No room temperature storage; proper use of time as a control, procedures available
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: 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
Casey's Place	13817 E SPRAGUE AVE 2
Inspection Date: 08/03/2022	ROUTINE INSPECTION
Violations	
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: 01/28/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
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: 08/19/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
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

Facility	Address
CATERED AFFAIR (A)	3917 W STRONG RD
Inspection Date: 04/30/2022	ROUTINE INSPECTION
Violations	
CATHAY INN	3714 N DIVISION ST
Inspection Date: 11/03/2021	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 03/25/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/21/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
26	Compliance with valid permit; operating and risk control plans, and required written procedures
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
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 st
25	Toxic substances properly identified, stored, used
CB QUENCHERS	18115 E Appleway AVE
Inspection Date: 12/02/2021	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
22	Accurate thermometer provided and used to evaluate temperature of PHF
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 12/09/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
CC Charcuterie Spokane	221 W 1st AVE D
Inspection Date: 05/19/2023	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Cedar Coffee	701 N Monroe ST
Inspection Date: 03/07/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
26	Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
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
CELEBRATIONS BAKERY LLC	315 S Sullivan RD B
Inspection Date: 01/03/2022	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	
Centennial Hotel	303 W NORTH RIVER DR
Inspection Date: 03/25/2022	ROUTINE INSPECTION
Violations	
36	Proper eating, tasting, drinking, or tobacco use

## Centennial Restaurant and Bar

**303 W NORTH RIVER DR**

Inspection Date: 03/25/2022      ROUTINE INSPECTION

## Violations

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

Inspection Date: 10/03/2022      ROUTINE INSPECTION

## Violations

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

## CHALET RESTAURANT

**2918 S GRAND BLVD**

Inspection Date: 02/14/2022      ROUTINE INSPECTION

## Violations

- 02 Food worker cards current for all food workers; new food workers trained  
06 Adequate handwashing facilities  
15 Proper handling of pooled eggs  
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)  
25 Toxic substances properly identified, stored, used  
34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 10/25/2022      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

Inspection Date: 03/20/2023      ROUTINE INSPECTION

## Violations

- 11 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

# CHAN BISTRO

**1409 N ARGONNE RD**

Inspection Date: 02/15/2022      ROUTINE INSPECTION

## Violations

Inspection Date: 09/15/2022      ROUTINE INSPECTION

## Violations

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

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

## 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

Facility	Address
Chans Noodle House and Dumplings	621 W Mallon 305
Inspection Date: 12/22/2021	PRE OPERATIONAL
Violations	
Inspection Date: 02/08/2022	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
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 08/11/2022	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: 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
Chaos Arcade	1020 W Francis AVE H
Inspection Date: 03/03/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/29/2023	PRE OPERATIONAL
Violations	
CHAPS COFFEE CO.	4237 S CHENEY SPOKANE RD
Inspection Date: 12/01/2021	ROUTINE INSPECTION
Violations	
05	Proper barriers used to prevent bare hand contact with ready-to-eat foods
Inspection Date: 04/13/2022	ROUTINE INSPECTION
Violations	
04	Hands washed as required
34	Wiping cloths properly used, stored; sanitizer concentration
39	Single-use and single-service articles properly stored, used
Inspection Date: 10/19/2022	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
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

Facility

CHATTAROY QUICK STOP

Address

28312 N NEWPORT HWY

Inspection Date: 05/25/2022    ROUTINE INSPECTION

Violations

37

In-use utensils properly stored

39

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

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

Checkerboard

1716 E Sprague AVE

Inspection Date: 12/30/2021    PRE OPERATIONAL

Violations

Inspection Date: 03/04/2022    ROUTINE INSPECTION

Violations

02

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

06

Adequate handwashing facilities

32

Insects, rodents, animals not present; entrance controlled

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

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: 02/23/2022    ROUTINE INSPECTION

Violations

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

CHENEY CONGREGATIONAL CHURCH

423 N 6TH ST

Inspection Date: 11/05/2021    ROUTINE INSPECTION

Violations

Cheney Conoco

2654 1st ST

Inspection Date: 10/07/2022    ROUTINE INSPECTION

Violations

41

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

Inspection Date: 03/31/2023    ROUTINE INSPECTION

Violations

Facility	Address
Cheney Food Mart (Chevron)	2302 1ST ST
Inspection Date: 10/11/2022	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: 06/02/2023	ROUTINE INSPECTION
Violations	
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
CHICKEN -N- MORE	414 1/2 W SPRAGUE AVE
Inspection Date: 01/31/2022	ROUTINE INSPECTION
Violations	
37	In-use utensils properly stored
Inspection Date: 07/20/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
43	Non food-contact surfaces maintained and clean
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
Chick-fil-A	9304 N NEWPORT HWY
Inspection Date: 02/02/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/13/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/03/2023	ROUTINE INSPECTION
Violations	
CHILI'S GRILL & BAR	207 W SPOKANE FALLS BLVD
Inspection Date: 03/03/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 08/19/2022	ROUTINE INSPECTION
Violations	
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 foo
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Facility	Address
CHINA BUFFET	1883 1ST ST
Inspection Date: 12/02/2021     ROUTINE INSPECTION	
Violations	
04	Hands washed as required
19	No room temperature storage; proper use of time as a control, procedures available
29	Adequate equipment for temperature control
33	Potential food contamination prevented during delivery, preparation, storage, display
37	In-use utensils properly stored
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 12/30/2021     1ST RE-INSPECTION	
Violations	
Inspection Date: 06/15/2022     ROUTINE INSPECTION	
Violations	
42	Food-contact surfaces maintained, cleaned, sanitized
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 av
Inspection Date: 04/27/2023     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
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

---



Facility

CHINA DRAGON LLC

Address

27 E QUEEN AVE

Inspection Date: 11/10/2021     ROUTINE INSPECTION

- Violations
- 02

Food worker cards current for all food workers; new food workers trained
- 06

Adequate handwashing facilities
- 14

Raw meats below or away from ready-to-eat food; species separated
- 21

Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33

Potential food contamination prevented during delivery, preparation, storage, display
- 34

Wiping cloths properly used, stored; proper sanitizer
- 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: 05/03/2022     ROUTINE INSPECTION

- Violations
- 04

Hands washed as required
- 06

Adequate handwashing facilities
- 16

Proper cooling procedures
- 17

Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 19

No room temperature storage; proper use of time as a control, procedures available
- 21

Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 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: 06/02/2022     1ST RE-INSPECTION

- Violations
- 16

Proper cooling procedures
- 19

No room temperature storage; proper use of time as a control, procedures available
- 21

Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 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: 06/07/2022     EDUCATIONAL VISIT

Violations

Inspection Date: 06/15/2022     2ND RE-INSPECTION

Violations

Inspection Date: 07/14/2022     FOLLOW-UP 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: 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



Facility	Address
CHINESE GARDENS RESTAURANT	1106 1st ST
Inspection Date: 12/02/2021	ROUTINE INSPECTION
Violations	
37	In-use utensils properly stored
39	Single-use and single-service articles properly stored, used
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 06/28/2022	ROUTINE INSPECTION
Violations	
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
CHINESE GARDENS	5207 E TRENT AVE
Inspection Date: 12/02/2021	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
40	Food and nonfood surfaces properly used and constructed; cleanable
43	Non food-contact surfaces maintained and clean
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 06/23/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration
36	Proper eating, tasting, drinking, or tobacco use
42	Food-contact surfaces maintained, cleaned, sanitized
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
CHIPOTLE MEXICAN GRILL	922 N DIVISION ST
Inspection Date: 02/23/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/28/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/28/2023	ROUTINE INSPECTION
Violations	
Chipotle Mexican Grill	9602 N Newport HWY
Inspection Date: 01/06/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/12/2022	ROUTINE INSPECTION
Violations	
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)

Facility	Address
Chipotle Mexican Grill	209 N Sullivan RD
Inspection Date: 10/26/2021	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
38	Utensils, equipment, linens properly stored, used, handled
Inspection Date: 03/04/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/19/2022	ROUTINE INSPECTION
Violations	
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

---

Chipotle Mexican Grill	1706 W Francis AVE
Inspection Date: 04/10/2023	PRE OPERATIONAL
Violations	
Inspection Date: 05/18/2023	ROUTINE INSPECTION
Violations	

---

Choo Choo Tortas	10671 E Sprague AVE
Inspection Date: 10/21/2021	ROUTINE INSPECTION
Violations	
30	Proper thawing methods used
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; proper sanitizer
43	Non food-contact surfaces maintained and clean
Inspection Date: 05/24/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
32	Insects, rodents, animals not present; entrance controlled
33	Potential food contamination prevented during delivery, preparation, storage, display
37	In-use utensils properly stored
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

---

Facility

**Chowderhead**

Address

**825 N Monroe ST**

Inspection Date: 03/04/2022    PRE OPERATIONAL

Violations

Inspection Date: 03/31/2022    ROUTINE INSPECTION

Violations

- 06    Adequate handwashing facilities
- 25    Toxic substances properly identified, stored, used
- 34    Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 07/26/2022    ROUTINE INSPECTION

Violations

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

Inspection Date: 07/27/2022    ROUTINE INSPECTION

Violations

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

**CHRIST KITCHEN**

**2410 N MONROE ST**

Inspection Date: 10/14/2021    ROUTINE INSPECTION

Violations

Inspection Date: 02/17/2022    ROUTINE INSPECTION

Violations

Inspection Date: 08/12/2022    ROUTINE INSPECTION

Violations

- 06    Adequate handwashing facilities

Inspection Date: 09/15/2022    ROUTINE INSPECTION

Violations

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

Facility	Address
Chucherias and Snow Cones	808 W Main AVE FC-8
Inspection Date: 09/23/2022	PRE OPERATIONAL
Violations	
Inspection Date: 10/26/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
37	In-use utensils properly stored
Inspection Date: 06/15/2023	ROUTINE INSPECTION
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on st
26	Compliance with valid permit; operating and risk control plans, and required written procedures
CHUCK E CHEESE 343	10007 N NEVADA ST
Inspection Date: 01/13/2022	ROUTINE INSPECTION
Violations	
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
CHUCK E CHEESE 344	14919 E SPRAGUE AVE
Inspection Date: 12/03/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 11/22/2022	ROUTINE INSPECTION
Violations	
CHURCHILL'S STEAKHOUSE	165 S POST ST
Inspection Date: 12/07/2021	ROUTINE INSPECTION
Violations	
14	Raw meats below or away from ready-to-eat food; species separated
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
23	Proper Consumer Advisory posted for raw or undercooked foods
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 08/23/2022	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
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
CINNABON FLYING J - GEIGER	3709 S GEIGER BLVD
Inspection Date: 08/01/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 01/25/2023	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
CINNABON	14700 E INDIANA AVE
Inspection Date: 02/04/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 02/01/2023	ROUTINE INSPECTION
Violations	

Facility	Address
CINNABON	4750 N DIVISION ST 163
Inspection Date: 01/04/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 02/23/2023	ROUTINE INSPECTION
Violations	
CINOLA RESTAURANT & LOUNGE	14712 N NEWPORT HWY
Inspection Date: 11/09/2021	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
30	Proper thawing methods used
43	Non food-contact surfaces maintained and clean
Inspection Date: 05/18/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 11/23/2022	ROUTINE INSPECTION
Violations	
31	Food properly labeled; proper date marking
Inspection Date: 06/08/2023	ROUTINE INSPECTION
Violations	
Circle K	9208 W US HWY 2
Inspection Date: 01/12/2023	PRE OPERATIONAL
Violations	
Inspection Date: 03/02/2023	ROUTINE INSPECTION
Violations	
CITY FOOD MART	1527 W 3RD AVE
Inspection Date: 10/20/2021	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
25	Toxic substances properly identified, stored, used
39	Single-use and single-service articles properly stored, used
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
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
City Fuel	2508 W NORTHWEST BLVD
Inspection Date: 01/18/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/23/2023	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Clark Coffee Co. LLC dba Crazy Beagle Coffee Company	22026 E COUNTRY VISTA DR
Inspection Date: 01/12/2022	ROUTINE INSPECTION
Violations	
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

**Facility**

## Clark's Fork

**Address**

**1028 N Hamilton ST 100**

Inspection Date: 01/24/2022      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: 07/19/2022      ROUTINE INSPECTION

## Violations

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

# CLINKERDAGGER

**621 W MALLON AVE**

Inspection Date: 02/08/2022      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)  
19 No room temperature storage; proper use of time as a control, procedures available  
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)  
34 Wiping cloths properly used, stored; proper sanitizer  
40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 03/07/2022      1ST RE-INSPECTION

## Violations

Inspection Date: 08/11/2022      ROUTINE INSPECTION

## Violations

- 06 Adequate handwashing facilities  
16 Proper cooling procedures  
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)  
19 No room temperature storage; proper use of time as a control, procedures available  
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 08/17/2022      EDUCATIONAL VISIT

## Violations

Inspection Date: 09/06/2022      1ST RE-INSPECTION

## Violations

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 available |

Inspection Date: 09/27/2023      EDUCATIONAL VISIT

## Violations

Inspection Date: 09/28/2023     ROUTINE INSPECTION

## Violations

- 25 Toxic substances properly identified, stored, used

Facility	Address
Club Demonstration Services	12020 N Newport HWY
Inspection Date: 11/16/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 11/15/2022	ROUTINE INSPECTION
Violations	
Club Demonstration Services	5601 E Sprague AVE
Inspection Date: 11/23/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 12/27/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 11/07/2022	ROUTINE INSPECTION
Violations	
Cochinito Taqueria	10 N Post ST
Inspection Date: 11/22/2021	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 02/09/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/15/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 10/11/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 01/27/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 04/20/2023	ROUTINE INSPECTION
Violations	
COEUR D'ALENE TRAIL	9000 W AIRPORT DR 401
Inspection Date: 11/30/2021	ROUTINE INSPECTION
Violations	
22	Accurate thermometer provided and used to evaluate temperature of PHF
36	Proper eating, tasting, drinking, or tobacco use
39	Single-use and single-service articles properly stored, used
Inspection Date: 10/24/2022	ROUTINE INSPECTION
Violations	
Coffee Can Spokane	4216 E Maverik LN
Inspection Date: 10/12/2021	PRE OPERATIONAL
Violations	
Inspection Date: 12/16/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 12/08/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used



Facility	Address
COFFEE COMA	120 N MAIN
Inspection Date: 03/04/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 05/09/2023	ROUTINE INSPECTION
Violations	
<hr/>	
COLBERT TRADING CO.	18711 N YALE RD
Inspection Date: 05/17/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
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
<hr/>	
COLD STONE CREAMERY	3011 E 29TH AVE
Inspection Date: 10/18/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
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
<hr/>	
COLD STONE CREAMERY	9502 N NEWPORT HWY
Inspection Date: 03/08/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/18/2023	ROUTINE INSPECTION
Violations	
<hr/>	
Cole's Bakery & Cafe	521 E HOLLAND AVE 20
Inspection Date: 01/13/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/25/2022	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
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
<hr/>	



Facility	Address
Coles Bakery & Cafe	521 E Holland #20
Inspection Date: 10/20/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 09/23/2022	ROUTINE INSPECTION
Violations	
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
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
COMFORT INN & SUITES	12415 E MISSION AVE
Inspection Date: 04/15/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
Inspection Date: 04/07/2023	ROUTINE INSPECTION
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on stz
40	Food and nonfood surfaces properly used and constructed; cleanable
Commellini Estate Inc	14715 N DARTFORD DR
Inspection Date: 05/17/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 05/16/2023	ROUTINE INSPECTION
Violations	
COMMELLINI ESTATE	14715 N DARTFORD DR
Inspection Date: 12/15/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 06/08/2022	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: 12/01/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 06/27/2023	ROUTINE INSPECTION
Violations	

<u>Facility</u>	<u>Address</u>
<b>Community Pint</b>	<b>120 E Sprague AVE</b>
Inspection Date: 11/05/2021      ROUTINE INSPECTION	
Violations	
34      Wiping cloths properly used, stored; proper sanitizer	
Inspection Date: 11/23/2022      ROUTINE INSPECTION	
Violations	
06      Adequate handwashing facilities	
Inspection Date: 09/22/2023      ROUTINE INSPECTION	
Violations	
<b>Compassion Catering</b>	<b>221 W 1st AVE</b>
Inspection Date: 08/17/2023      ROUTINE INSPECTION	
Violations	
<b>CONLEY'S &amp; PIONEER PIES</b>	<b>12622 E SPRAGUE AVE</b>
Inspection Date: 01/10/2022      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: 10/07/2022      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)	
37      In-use utensils properly stored	
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	
<b>CONOCO FOOD MART/ S&amp;J PARTNERS</b>	<b>1602 W 3RD AVE</b>
Inspection Date: 10/04/2022      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: 10/25/2022      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: 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	
<b>CookieCo</b>	<b>1028 N Hamilton ST</b>
Inspection Date: 11/21/2022      PRE OPERATIONAL	
Violations	
Inspection Date: 01/06/2023      ROUTINE INSPECTION	
Violations	
06      Adequate handwashing facilities	
25      Toxic substances properly identified, stored, used	
49      Adequate ventilation, lighting; designated areas used	

# CORBIN SENIOR CENTER

**827 W CLEVELAND AVE**

Inspection Date: 11/15/2021      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  
39 Single-use and single-service articles properly stored, used

Inspection Date: 10/18/2022    ROUTINE INSPECTION

## Violations

06	Adequate handwashing facilities
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: 11/01/2022      EDUCATIONAL VISIT

## Violations

## CORNER CLUB TAVERN

**2208 N PARK RD**

Inspection Date: 12/21/2022    ROUTINE INSPECTION

## Violations

## CORNER DOOR (THE)

**3301 N ARGONNE RD**

Inspection Date: 11/23/2021      ROUTINE INSPECTION

## Violations

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

Inspection Date: 05/10/2022      ROUTINE INSPECTION

## Violations

Inspection Date: 12/14/2022      ROUTINE INSPECTION

## Violations

Inspection Date: 06/21/2023      ROUTINE INSPECTION

## Violations

## Costa Vida

**9412 N Newport HWY**

Inspection Date: 02/08/2022      ROUTINE INSPECTION

## Violations

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

Inspection Date: 07/25/2022      ROUTINE INSPECTION

## Violations

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

Inspection Date: 01/27/2023    ROUTINE INSPECTION

## Violations

Inspection Date: 07/19/2023      ROUTINE INSPECTION

## Violations

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

## Costco Wholesale #1298

## 12020 N Newport HWY

Inspection Date: 11/16/2021      ROUTINE INSPECTION

## Violations

Inspection Date: 05/09/2022      ROUTINE INSPECTION

## Violations

Inspection Date: 11/15/2022      ROUTINE INSPECTION

## Violations

Inspection Date: 06/07/2023      ROUTINE INSPECTION

## Violations

Facility	Address
COSTCO WHOLESALE #670	5601 E SPRAGUE AVE
Inspection Date: 10/29/2021	PRE OPERATIONAL
Violations	
Inspection Date: 11/16/2021	ROUTINE INSPECTION
Violations	
42	Food-contact surfaces maintained, cleaned, sanitized
Inspection Date: 05/23/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 11/07/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/18/2023	ROUTINE INSPECTION
Violations	
COTTAGE CAFE	6902 E APPLEWAY BLVD
Inspection Date: 11/01/2021	ROUTINE INSPECTION
Violations	
04	Hands washed as required
06	Adequate handwashing facilities
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 04/26/2022	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
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
COUGAR CREST WINERY	8 N POST ST 6
Inspection Date: 12/16/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 06/22/2023	ROUTINE INSPECTION
Violations	
Country Girl Cantina	1014 N Pines RD 120
Inspection Date: 05/13/2022	PRE OPERATIONAL
Violations	

Facility	Address
COURTLAND PLACE RETIREMENT	1309 N EVERGREEN RD
Inspection Date: 03/15/2022     ROUTINE INSPECTION	
Violations	
14	Raw meats below or away from ready-to-eat food; species separated
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 09/19/2022     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: 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
COURTYARD BY MARRIOTT Downtown Spokane	401 N RIVERPOINT BLVD
Inspection Date: 10/15/2021     ROUTINE INSPECTION	
Violations	
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: 04/01/2022     ROUTINE INSPECTION	
Violations	
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
COZY COFFEE	514 N BARKER RD
Inspection Date: 02/11/2022     ROUTINE INSPECTION	
Violations	
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	

Facility	Address
Craft and Gather	4403 S Dishman Mica RD
Inspection Date: 12/07/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 06/03/2022	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)
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: 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
CRAFTSMAN CELLARS	1194 W SUMMIT PKY
Inspection Date: 11/18/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/08/2023	ROUTINE INSPECTION
Violations	
Craftsmen Coffee	34 E Wellesley AVE
Inspection Date: 04/21/2023	PRE OPERATIONAL
Violations	
Crave Cookies - Spokane	513 E Hastings RD A
Inspection Date: 08/02/2023	PRE OPERATIONAL
Violations	
Inspection Date: 09/06/2023	ROUTINE INSPECTION
Violations	
CRAVE EATS. DRINKS. NIGHTLIFE.	401 W RIVERSIDE AVE 101
Inspection Date: 02/11/2022	ROUTINE INSPECTION
Violations	
05	Proper barriers used to prevent bare hand contact with ready-to-eat foods
Inspection Date: 09/20/2023	ROUTINE INSPECTION
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on st
Crepe Cafe Sisters	441 N Nettleton ST
Inspection Date: 05/25/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
Inspection Date: 05/31/2023	ROUTINE INSPECTION
Violations	
Crepe Cafe Sisters	441 N Nettleton
Inspection Date: 01/28/2022	ROUTINE INSPECTION
Violations	
37	In-use utensils properly stored
Inspection Date: 01/24/2023	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration

Facility	Address
Crimson Hearth	11003 E Sprague AVE
Inspection Date: 10/01/2021	EDUCATIONAL VISIT
Violations	
Inspection Date: 10/20/2021	1ST RE-INSPECTION
Violations	
Inspection Date: 04/19/2022	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: 09/14/2022	ROUTINE INSPECTION
Violations	
05	Proper barriers used to prevent bare hand contact with ready-to-eat foods
06	Adequate handwashing facilities
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 10/14/2022	1ST RE-INSPECTION
Violations	
Inspection Date: 03/30/2023	ROUTINE INSPECTION
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on site
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 food
16	Proper cooling procedures
25	Toxic substances properly identified, stored, used
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available
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 available
CROWN FOODS, INC.	1402 W NORTHWEST BLVD
Inspection Date: 06/17/2022	ROUTINE INSPECTION
Violations	
Crumbly Cookies	7808 N Division ST 4
Inspection Date: 01/03/2023	PRE OPERATIONAL
Violations	
Inspection Date: 02/15/2023	ROUTINE INSPECTION
Violations	
CRUSH COFFEE	507 S PINES RD
Inspection Date: 01/13/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 02/01/2023	ROUTINE INSPECTION
Violations	



Facility	Address
CRUSH COFFEE	13321 E 32ND AVE F
Inspection Date: 02/23/2022	ROUTINE INSPECTION
Violations	
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: 09/22/2022	ROUTINE INSPECTION
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures
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
D' Bali Asian Bistro	12924 W Sunset HWY
Inspection Date: 03/01/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 10/19/2022	ROUTINE INSPECTION
Violations	
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
D. LISH'S HAMBURGERS	1625 N DIVISION ST
Inspection Date: 11/01/2021	ROUTINE INSPECTION
Violations	
36	Proper eating, tasting, drinking, or tobacco use
42	Food-contact surfaces maintained, cleaned, sanitized
45	Sewage, wastewater properly disposed
Inspection Date: 03/17/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
37	In-use utensils properly stored
Inspection Date: 10/11/2022	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: 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)



Facility	Address
DAA LONGHORN BBQ	2215 S HAYFORD RD
Inspection Date: 11/18/2021	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
39	Single-use and single-service articles properly stored, used
Inspection Date: 06/16/2022	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
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
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 st
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
DAGNY'S COFFEE COMPANY	12925 E TRENT AVE
Inspection Date: 11/17/2021	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 08/31/2022	ROUTINE INSPECTION
Violations	
29	Adequate equipment for temperature control
32	Insects, rodents, animals not present; entrance controlled
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
DAILY GRIND DOWNTOWN	421 W RIVERSIDE AVE 203
Inspection Date: 03/24/2022	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: 01/26/2023	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
34	Wiping cloths properly used, stored; sanitizer concentration
Daily Habit Espresso	4627 N Assembly ST
Inspection Date: 04/14/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; sanitizer concentration
39	Single-use and single-service articles properly stored, used
Inspection Date: 05/10/2022	1ST RE-INSPECTION
Violations	
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
DAILY HABIT/ YOCKEY COFFEE ENTERPRISE	5629 E TRENT AVE
Inspection Date: 04/22/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/14/2023	ROUTINE INSPECTION
Violations	

Facility  
**DAILY HABIT**

Address  
**6702 N COUNTRY HOMES BLVD**

Inspection Date: 11/15/2021     ROUTINE INSPECTION

- Violations
- 02     Food worker cards current for all food workers; new food workers trained
  - 06     Adequate handwashing facilities
  - 34     Wiping cloths properly used, stored; proper sanitizer
  - 43     Non food-contact surfaces maintained and clean
  - 49     Adequate ventilation, lighting; designated areas used

Inspection Date: 09/27/2022     ROUTINE INSPECTION

- Violations
- 37     In-use utensils properly stored

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

**Daily Habit**

**2124 N Division ST**

Inspection Date: 11/24/2021     PRE OPERATIONAL

Violations

Inspection Date: 12/20/2021     ROUTINE INSPECTION

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

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: 05/13/2022     ROUTINE INSPECTION

Violations

Inspection Date: 06/13/2023     ROUTINE INSPECTION

- Violations
- 25     Toxic substances properly identified, stored, used

**DAIRY QUEEN**

**1221 N PINES RD**

Inspection Date: 03/18/2022     ROUTINE INSPECTION

Violations

Inspection Date: 05/24/2023     ROUTINE INSPECTION

Violations

**Dairy Queen**

**10198 W Highway 2**

Inspection Date: 09/19/2022     ROUTINE INSPECTION

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

Inspection Date: 03/30/2023     ROUTINE INSPECTION

Violations

Inspection Date: 08/15/2023     EDUCATIONAL VISIT

Violations

Facility	Address
Dairy Queen	3926 E 57th AVE
Inspection Date: 06/16/2022	PRE OPERATIONAL
Violations	
Inspection Date: 08/17/2022	ROUTINE INSPECTION
Violations	
42	Food-contact surfaces maintained, cleaned, sanitized
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
Damas Middle Eastern Store	21 S Thierman RD B
Inspection Date: 11/24/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 10/18/2022	ROUTINE INSPECTION
Violations	
DARCY'S	10502 E SPRAGUE 100
Inspection Date: 05/27/2022	ROUTINE INSPECTION
Violations	
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 st
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 st
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
DAS STEIN HAUS	1812 W FRANCIS AVE
Inspection Date: 01/27/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 08/10/2022	ROUTINE INSPECTION
Violations	
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 st
06	Adequate handwashing facilities
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Facility

DAVENPORT DIST. HOSPIT. DBA RUBY 2

Address

123 S POST ST

Inspection Date: 10/21/2021     ROUTINE INSPECTION

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

Inspection Date: 12/20/2022     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

DAVENPORT HOTEL

10 S POST ST

Inspection Date: 12/07/2021     ROUTINE INSPECTION

- Violations
- 04 Hands washed as required

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

DAVENPORT HOTEL-PALM COURT GRILL

10 S POST ST

Inspection Date: 11/16/2021     ROUTINE INSPECTION

- Violations
- 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
  - 14 Raw meats below or away from ready-to-eat food; species separated
  - 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
  - 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
  - 40 Food and nonfood surfaces properly used and constructed; cleanable
  - 43 Non food-contact surfaces maintained and clean

Inspection Date: 12/07/2021     1ST RE-INSPECTION

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

Inspection Date: 06/14/2022     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

Facility	Address
DAVE'S BAR & GRILL	12124 E SPRAGUE AVE
Inspection Date: 10/18/2021	ROUTINE INSPECTION
Violations	
04	Hands washed as required
14	Raw meats below or away from ready-to-eat food; species separated
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
25	Toxic substances properly identified, stored, used
Inspection Date: 05/10/2022	ROUTINE INSPECTION
Violations	
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
DAVID'S PIZZA, INC.	803 W Mallon AVE
Inspection Date: 10/05/2022	ROUTINE INSPECTION
Violations	
DAVID'S PIZZA	803 W MALLON AVE
Inspection Date: 03/07/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
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
DAYS INN & SUITES	1215 S GARFIELD RD
Inspection Date: 11/10/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/16/2023	ROUTINE INSPECTION
Violations	
Delectable Events LLC	165 S Howard ST B
Inspection Date: 01/22/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
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

<u>Facility</u>	<u>Address</u>
<b>DELEON FOODS, INC</b>	<b>15530 E SPRAGUE AVE</b>
Inspection Date: 10/04/2021	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: 11/03/2021	1ST RE-INSPECTION
Violations	
Inspection Date: 05/18/2022	ROUTINE INSPECTION
Violations	
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

<b>DELEON FOODS INC.</b>	<b>102 E FRANCIS AVE</b>
Inspection Date: 04/04/2022	ROUTINE 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

Facility

DELEON FOODS INC

Address

102 E FRANCIS AVE

Inspection Date: 11/03/2021     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)
  - 34 Wiping cloths properly used, stored; proper sanitizer
  - 45 Sewage, wastewater properly disposed

Inspection Date: 12/01/2021     1ST RE-INSPECTION

Violations

Inspection Date: 04/04/2022     ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
  - 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
  - 31 Food properly labeled; proper date marking

Inspection Date: 05/02/2022     1ST RE-INSPECTION

Violations

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

---

DELEON FOODS

102 E FRANCIS AVE

Inspection Date: 12/14/2021     ROUTINE INSPECTION

Violations

Inspection Date: 04/30/2022     ROUTINE INSPECTION

Violations

Inspection Date: 09/27/2023     ROUTINE INSPECTION

Violations

**Facility**

**DELEON Taco & Bar**

**Address**

**10208 N Division ST**

Inspection Date: 10/29/2021     ROUTINE INSPECTION

Violations

06     Adequate handwashing facilities

Inspection Date: 06/28/2022     PRE OPERATIONAL

Violations

Inspection Date: 07/22/2022     ROUTINE INSPECTION

Violations

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

---

**DeLeon's Taco & Bar #3**

**2718 E 57th AVE #105**

Inspection Date: 10/06/2021     EDUCATIONAL VISIT

Violations

Inspection Date: 10/07/2021     2ND RE-INSPECTION

Violations

Inspection Date: 11/05/2021     FOLLOW-UP INSPECTION

Violations

Inspection Date: 05/27/2022     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: 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

---



Facility	Address
DeLeon's Taco & Bar#2	1801 N Hamilton ST
Inspection Date: 12/02/2021     ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 05/12/2022     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
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: 10/28/2022     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
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
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
DENNY'S RESTAURANT #6581	
6 N PINES RD	
Inspection Date: 10/19/2022     ROUTINE INSPECTION	
Violations	
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: 01/10/2022     ROUTINE INSPECTION	
Violations	
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
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
26	Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
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	
DENNY'S RESTAURANT #6954	
2022 N ARGONNE RD	
Inspection Date: 03/17/2022     ROUTINE INSPECTION	
Violations	
42	Food-contact surfaces maintained, cleaned, sanitized
43	Non food-contact surfaces maintained and clean
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

Facility	Address
DENNY'S	3525 N DIVISION ST
Inspection Date: 09/30/2021	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
Inspection Date: 05/11/2022	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)
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 05/24/2023	ROUTINE INSPECTION
Violations	

---

Devil's Brew	5226 N DIVISION ST
Inspection Date: 11/12/2021	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
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: 09/30/2021	ROUTINE INSPECTION
Violations	
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

---

Facility	Address
DICKEY’S BARBECUE PIT	12628 N DIVISION ST
Inspection Date: 10/14/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 02/17/2022	ROUTINE INSPECTION
Violations	
14	Raw meats below or away from ready-to-eat food; species separated
Inspection Date: 08/19/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/16/2022	1ST RE-INSPECTION
Violations	
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
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 09/28/2022	EDUCATIONAL VISIT
Violations	
Inspection Date: 09/29/2022	2ND RE-INSPECTION
Violations	
Inspection Date: 10/19/2022	FOLLOW-UP INSPECTION
Violations	
06	Adequate handwashing facilities
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 05/03/2023	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

---

Dickey’s Barbecue Pit	14720 E Sprague AVE
Inspection Date: 10/18/2021	ROUTINE INSPECTION
Violations	
26	Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
39	Single-use and single-service articles properly stored, used
43	Non food-contact surfaces maintained and clean
Inspection Date: 06/22/2022	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
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
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
37	In-use utensils properly stored
39	Single-use and single-service articles properly stored, used
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 07/20/2022	1ST RE-INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
38	Utensils, equipment, linens properly stored, used, handled
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 11/15/2022	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
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
43	Non food-contact surfaces maintained and clean
Inspection Date: 04/25/2023	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
40	Food and nonfood surfaces properly used and constructed; cleanable

---

Facility	Address
DICK'S HAMBURGERS, INC.	10 E 3RD AVE
Inspection Date: 10/26/2021	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
Inspection Date: 06/21/2022	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
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 stc
DIDIER YOGURT & MORE	10410 N DIVISION ST
Inspection Date: 06/23/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/19/2023	ROUTINE INSPECTION
Violations	
DiNardi's Pizza & Pasta	829 E Boone AVE A
Inspection Date: 01/04/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
Inspection Date: 07/27/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
25	Toxic substances properly identified, stored, used
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
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

<u>Facility</u>	<u>Address</u>
DING HOW ASIAN GOURMET RESTAURANT	1332 N LIBERTY LAKE RD

Inspection Date: 12/14/2021      ROUTINE INSPECTION

Violations	
06	Adequate handwashing facilities
19	No room temperature storage; proper use of time as a control, procedures available
25	Toxic substances properly identified, stored, used
33	Potential food contamination prevented during delivery, preparation, storage, display
37	In-use utensils properly stored

Inspection Date: 01/13/2022    1ST RE-INSPECTION

# Violations

Inspection Date: 06/16/2022      ROUTINE INSPECTION

Violations	
12	Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
34	Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 02/16/2023    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
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
34	Wiping cloths properly used, stored; sanitizer concentration

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

## Violations

**DIVINE CONOCO** **10222 N DIVISION ST**

Inspection Date: 05/05/2022    ROUTINE INSPECTION

Violations

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

Inspection Date: 05/18/2023      ROUTINE INSPECTION

## Violations

**Divine Corp #14** **518 E 29TH AVE**

Inspection Date: 08/02/2022    ROUTINE INSPECTION

Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
25	Toxic substances properly identified, stored, used
37	In-use utensils properly stored
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available

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 available

DIVINE CORP. MISSION & GREENE 3125 E MISSION AVE

Inspection Date: 02/02/2022    ROUTINE INSPECTION

## Violations

Inspection Date: 04/19/2023    ROUTINE INSPECTION

## Violations

<u>Facility</u>	<u>Address</u>
<b>Divine Corporation Maxwell Store 15</b>	<b>1421 N Pines RD</b>
Inspection Date: 10/06/2021      PRE OPERATIONAL	
Violations	
Inspection Date: 11/08/2021      ROUTINE INSPECTION	
Violations	
Inspection Date: 06/03/2022      ROUTINE INSPECTION	
Violations	
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	
<b>Divine Corporation Store 21</b>	<b>3920 E 57th AVE</b>
Inspection Date: 03/10/2022      PRE OPERATIONAL	
Violations	
Inspection Date: 07/19/2022      ROUTINE INSPECTION	
Violations	
25      Toxic substances properly identified, stored, used	
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	
<b>Divine Corporation Store 7</b>	<b>1712 N Division ST</b>
Inspection Date: 11/03/2021      ROUTINE INSPECTION	
Violations	
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	
<b>DIVINE CORPORATION-LIBERTY LAKE</b>	<b>21804 E MISSION AVE</b>
Inspection Date: 02/18/2022      ROUTINE INSPECTION	
Violations	
25      Toxic substances properly identified, stored, used	
Inspection Date: 04/04/2023      ROUTINE INSPECTION	
Violations	
<b>DIVINE FASMART</b>	<b>8213 N MARKET ST</b>
Inspection Date: 11/17/2021      ROUTINE INSPECTION	
Violations	
06      Adequate handwashing facilities	
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	

## DIVINE FREYA #09

Inspection Date: 11/29/2021      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: 12/06/2022    ROUTINE INSPECTION

## Violations

34 Wiping cloths properly used, stored; sanitizer concentration

## DIVINE PINES CORP.

**3602 E SPRAGUE AVE**

Inspection Date: 10/06/2021      ROUTINE INSPECTION

## Violations

Inspection Date: 08/03/2022      ROUTINE INSPECTION

## Violations

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

Inspection Date: 06/22/2023      ROUTINE INSPECTION

## Violations

## DIVINE'S CONOCO FASMART #5

**925 E WELLESLEY AVE**

Inspection Date: 11/01/2021      ROUTINE INSPECTION

## Violations

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

Inspection Date: 11/21/2022      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 cross-

## DIVINE'S FASMART #22

**701 E 2ND AVE**

Inspection Date: 10/28/2021      ROUTINE INSPECTION

## Violations

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

Inspection Date: 11/22/2022      ROUTINE INSPECTION

## Violations

Inspection Date: 05/16/2023      ROUTINE INSPECTION

## Violations

## DIVINES MID CITY FOOD MART

**822 W 2ND AVE**

Inspection Date: 10/25/2021      ROUTINE INSPECTION

## Violations

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

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

Facility	Address
DIVOTS Grill & SPORTS BAR	1201 N COUNTRY CLUB DR
Inspection Date: 04/22/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration
Inspection Date: 10/06/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
43	Non food-contact surfaces maintained and clean
Inspection Date: 05/04/2023	ROUTINE INSPECTION
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on stz

Dollar General	40203 N Newport HWY
Inspection Date: 12/13/2022	PRE OPERATIONAL
Violations	
Inspection Date: 01/11/2023	ROUTINE INSPECTION
Violations	

Dollar General	34428 N Newport HWY
Inspection Date: 01/11/2023	PRE OPERATIONAL
Violations	
Inspection Date: 02/07/2023	ROUTINE INSPECTION
Violations	

Dollar Tree #6322	10833 W US RTE 2 HWY
Inspection Date: 09/19/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/23/2023	ROUTINE INSPECTION
Violations	

DOLLAR TREE #05860	12121 E SPRAGUE AVE
Inspection Date: 01/10/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/15/2023	ROUTINE INSPECTION
Violations	

Dollar Tree #08275	9316 N Division ST
Inspection Date: 07/27/2022	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	

DOLLAR TREE #2672	15520 E SPRAGUE AVE
Inspection Date: 01/13/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/24/2023	ROUTINE INSPECTION
Violations	



Facility	Address
DOLLAR TREE #4220	5605 E SPRAGUE AVE 1
Inspection Date: 01/04/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 01/10/2023	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
DOLLAR TREE #5453	821 N MAIN ST N
Inspection Date: 08/16/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/29/2023	ROUTINE INSPECTION
Violations	
DOLLAR TREE STORE #2449	6416 N DIVISION ST
Inspection Date: 01/14/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/13/2023	ROUTINE INSPECTION
Violations	
DOLLAR TREE STORE #2677	7414 N DIVISION ST
Inspection Date: 01/21/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 03/13/2023	ROUTINE INSPECTION
Violations	
DOLLAR TREE STORE #2693	2520 E 29TH AVE
Inspection Date: 11/23/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/15/2023	ROUTINE INSPECTION
Violations	
DOLLAR TREE STORE #2701	9211 E MONTGOMERY AVE
Inspection Date: 07/21/2022	ROUTINE INSPECTION
Violations	
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
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
DOLLAR TREE STORE #3077	2424 1ST ST
Inspection Date: 09/28/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/18/2023	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
Domestikated Biscuits	1908 W Northwest BLVD B
Inspection Date: 12/30/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 10/13/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/02/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 09/21/2023	ROUTINE INSPECTION
Violations	
DOMINI'S SANDWICHES, INC.	703 W SPRAGUE AVE
Inspection Date: 11/12/2021	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
37	In-use utensils properly stored
41	Warewashing facilities properly installed, maintained, used; test strips available and used
42	Food-contact surfaces maintained, cleaned, sanitized
Inspection Date: 04/29/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 10/19/2022	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
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
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 04/27/2023	ROUTINE INSPECTION
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
DOMINO'S PIZZA	1879 1ST ST
Inspection Date: 04/26/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
45	Sewage, wastewater properly disposed
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

Facility	Address
DOMINO'S PIZZA	9329 N DIVISION ST
Inspection Date: 08/26/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 09/07/2023	ROUTINE INSPECTION
Violations	
46	Toilet facilities properly constructed, supplied, cleaned
DOMINO'S PIZZA	5525 N ALBERTA ST
Inspection Date: 04/27/2022	ROUTINE INSPECTION
Violations	
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
DOMINO'S PIZZA	5620 S REGAL ST 10
Inspection Date: 08/25/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 06/07/2023	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
DOMINO'S PIZZA	2901 N ARGONNE RD
Inspection Date: 01/10/2022	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
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
DOMINO'S PIZZA	1235 N LIBERTY LAKE RD 107
Inspection Date: 02/09/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 06/02/2023	ROUTINE INSPECTION
Violations	
DOMINO'S PIZZA	12622 W Hwy 2
Inspection Date: 09/20/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
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
DOMINO'S PIZZA	2108 E WELLESLEY AVE
Inspection Date: 01/26/2022	ROUTINE INSPECTION
Violations	
36	Proper eating, tasting, drinking, or tobacco use
38	Utensils, equipment, linens properly stored, used, handled
Inspection Date: 07/25/2022	SITE VISIT
Violations	
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

Facility	Address
DOMINO'S PIZZA	11510 E SPRAGUE AVE
Inspection Date: 01/11/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 01/25/2023	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration
Domino's Pizza	1320 N Hamilton ST
Inspection Date: 01/12/2022	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: 02/06/2023	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
Domino's Pizza	510 S Thor
Inspection Date: 01/26/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
Inspection Date: 03/09/2023	ROUTINE INSPECTION
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on st
26	Compliance with valid permit; operating and risk control plans, and required written procedures
34	Wiping cloths properly used, stored; sanitizer concentration
DOMINO'S PIZZA	830 S MAIN ST
Inspection Date: 10/06/2021	ROUTINE INSPECTION
Violations	
45	Sewage, wastewater properly disposed
Inspection Date: 10/19/2022	ROUTINE INSPECTION
Violations	
Domino's Pizza	603 W 3rd AVE
Inspection Date: 05/25/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
Inspection Date: 04/27/2023	ROUTINE INSPECTION
Violations	
Domino's Pizza	10507 W Aero RD 2
Inspection Date: 10/13/2021	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
46	Toilet facilities properly constructed, supplied, cleaned
Inspection Date: 09/22/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 03/08/2023	ROUTINE INSPECTION
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on st
02	Food worker cards current for all food workers; new food workers trained
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

Facility	Address
Domino's	604 S Sullivan RD
Inspection Date: 10/06/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
Inspection Date: 08/07/2023	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
Donut Parade	2152 N Hamilton ST
Inspection Date: 02/03/2022	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
39	Single-use and single-service articles properly stored, used
Inspection Date: 06/28/2023	ROUTINE INSPECTION
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on site
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
DONUTS TO GO	7009 N DIVISION ST
Inspection Date: 10/19/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 09/16/2022	ROUTINE INSPECTION
Violations	
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 available
DoorDash	610 E North Foothills DR
Inspection Date: 11/18/2022	PRE OPERATIONAL
Violations	

Facility	Address
Dorothy's Doublewide LLC DBA Drunky's Junkyard BBQ	6412 E Trent AVE
Inspection Date: 10/07/2021	PRE OPERATIONAL
Violations	
Inspection Date: 11/03/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 04/07/2022	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
39	Single-use and single-service articles properly stored, used
42	Food-contact surfaces maintained, cleaned, sanitized
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
DOS AMIGOS	12119 E TRENT AVE
Inspection Date: 09/30/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 04/11/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/16/2022	ROUTINE INSPECTION
Violations	
43	Non food-contact surfaces maintained and clean
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
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	

Facility	Address
DOUBLE TREE SPOKANE CITY CENTER	322 W SPOKANE FALLS CT
Inspection Date: 10/07/2021     ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 05/05/2022     ROUTINE INSPECTION	
Violations	
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
DOUBLE TREE SPOKANE CITY CENTER	322 N SPOKANE FALLS CT
Inspection Date: 11/18/2022     ROUTINE INSPECTION	
Violations	
DOWN RIVER GRILL	3315 W NORTHWEST BLVD
Inspection Date: 10/12/2021     ROUTINE INSPECTION	
Violations	
12	Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
19	No room temperature storage; proper use of time as a control, procedures available
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
25	Toxic substances properly identified, stored, used
34	Wiping cloths properly used, stored; proper sanitizer
42	Food-contact surfaces maintained, cleaned, sanitized
Inspection Date: 11/10/2021     1ST RE-INSPECTION	
Violations	
Inspection Date: 03/08/2022     ROUTINE INSPECTION	
Violations	
06	Adequate handwashing facilities
14	Raw meats below or away from ready-to-eat food; species separated
19	No room temperature storage; proper use of time as a control, procedures available
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 04/05/2022     1ST RE-INSPECTION	
Violations	
Inspection Date: 09/13/2022     ROUTINE INSPECTION	
Violations	
06	Adequate handwashing facilities
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
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

Facility	Address
Downtown Quick Stop	10 N POST ST
Inspection Date: 09/21/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 04/20/2023	ROUTINE INSPECTION
Violations	

---

DOYLES ICE CREAM PARLOR	2229 W BOONE AVE
Inspection Date: 07/27/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
25	Toxic substances properly identified, stored, used
39	Single-use and single-service articles properly stored, used
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

---

DQ Francis	310 W FRANCIS
Inspection Date: 01/07/2022	PRE OPERATIONAL
Violations	
Inspection Date: 02/09/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
33	Potential food contamination prevented during delivery, preparation, storage, display
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	

---

DQ Sullivan	15624 E SPRAGUE AVE
Inspection Date: 08/26/2022	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: 07/11/2023	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used

---

DQ Trent	8843 E TRENT AVE
Inspection Date: 10/24/2022	ROUTINE INSPECTION
Violations	
09	Proper washing of fruits and vegetables
16	Proper cooling procedures
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	

---



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: 02/02/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
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
DRISCOLL ONE STOP	4203 N DRISCOLL BLVD
Inspection Date: 10/15/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 09/29/2022	ROUTINE INSPECTION
Violations	
14	Raw meats below or away from ready-to-eat food; species separated
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 09/26/2023	ROUTINE INSPECTION
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures
DRY FLY BAR & GRILL	720 W MALLON AVE
Inspection Date: 10/24/2021	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
Inspection Date: 12/06/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/18/2023	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities

Facility	Address
Dry Fly Distilling	1021 W Riverside AVE
Inspection Date: 10/22/2021	PRE OPERATIONAL
Violations	
Inspection Date: 12/03/2021	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
Inspection Date: 04/29/2022	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: 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
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
DURKIN'S LIQUOR BAR	415 W MAIN AVE
Inspection Date: 11/16/2021	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
15	Proper handling of pooled eggs
27	Variance obtained for specialized processing methods (e.g ROP)
Inspection Date: 12/08/2021	SITE VISIT
Violations	
Inspection Date: 06/14/2022	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
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

Facility	Address
DUTCH BROS COFFEE	1304 N DIVISION
Inspection Date: 12/13/2021	ROUTINE INSPECTION
Violations	
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
DUTCH BROS COFFEE	410 W 2ND AVE
Inspection Date: 04/29/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration
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
Dutch Bros Coffee	3421 N Market ST
Inspection Date: 04/18/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration
Inspection Date: 04/20/2023	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
Dutch Bros Coffee	9205 E First AVE
Inspection Date: 10/21/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/14/2023	ROUTINE INSPECTION
Violations	
Dutch Bros Coffee	10109 W Sunset HWY
Inspection Date: 09/26/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration
38	Utensils, equipment, linens properly stored, used, handled
Inspection Date: 06/21/2023	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
37	In-use utensils properly stored
Dutch Bros Coffee	11921 N Division ST D
Inspection Date: 12/16/2021	PRE OPERATIONAL
Violations	
Inspection Date: 01/20/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
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

Facility	Address
DUTCH BROS. COFFEE	1010 W FRANCIS AVE
Inspection Date: 10/28/2021	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
37	In-use utensils properly stored
Inspection Date: 06/23/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
34	Wiping cloths properly used, stored; sanitizer concentration
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 06/15/2023	ROUTINE INSPECTION
Violations	
DUTCH BROS. COFFEE	8701 N DIVISION ST
Inspection Date: 01/24/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 01/19/2023	ROUTINE INSPECTION
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures
37	In-use utensils properly stored
DUTCH BROS. COFFEE	20 N PINES RD
Inspection Date: 01/24/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 03/08/2023	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
DUTCH BROS. COFFEE	913 E FRANCIS AVE
Inspection Date: 03/29/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
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
DWIGHT MERKEL SPORTS COMPLEX SOFTBALL	5701 N ASSEMBLY ST
Inspection Date: 08/03/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
09	Proper washing of fruits and vegetables
25	Toxic substances properly identified, stored, used
EAGLES AERIE #2	6410 N LIDGERWOOD ST
Inspection Date: 12/01/2021	ROUTINE INSPECTION
Violations	
14	Raw meats below or away from ready-to-eat food; species separated
43	Non food-contact surfaces maintained and clean
Inspection Date: 04/25/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
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

Facility	Address
EAGLES LODGE #3564	BOX 829
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)
EAGLES NEST ESPRESSO	12508 N Nine Mile Falls RD
Inspection Date: 06/16/2022    ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
25	Toxic substances properly identified, stored, used
Inspection Date: 07/13/2023    ROUTINE INSPECTION	
Violations	
06	Adequate handwashing facilities
EAGLES OPERATIONS, LLC DBA EAGLES ICE ARENA	6321 N ADDISON ST
Inspection Date: 12/07/2021    ROUTINE INSPECTION	
Violations	
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	
EAGLE'S PUB	414 1ST ST
Inspection Date: 12/02/2021    ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
43	Non food-contact surfaces maintained and clean
Inspection Date: 04/26/2022    ROUTINE INSPECTION	
Violations	
14	Raw meats below or away from ready-to-eat food; species separated
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
Eastern Washington Bible Camp	10919 S Lakehurst Dr
Inspection Date: 06/10/2022    ROUTINE INSPECTION	
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
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

<u>Facility</u>	<u>Address</u>
EAT GOOD	24001 E MISSION AVE 190

Inspection Date: 10/05/2021      ROUTINE INSPECTION

Violations	
06	Adequate handwashing facilities
15	Proper handling of pooled eggs
19	No room temperature storage; proper use of time as a control, procedures available
25	Toxic substances properly identified, stored, used
27	Variance obtained for specialized processing methods (e.g ROP)
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; test strips available and used

Inspection Date: 11/04/2021      1ST RE-INSPECTION

Violations

Inspection Date: 06/14/2022    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
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

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

**EGG ROLL EXPRESS/TERIYAKI** **21651 E COUNTRY VISTA DR**

Inspection Date: 07/08/2022      ROUTINE INSPECTION

Violations

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

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

**EGGER BETTER MEATS INC** **5609 S PERRY ST**

Inspection Date: 11/16/2021      ROUTINE INSPECTION

Violations

Inspection Date: 05/27/2022      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
- 43      Non food-contact surfaces maintained and clean

Inspection Date: 12/16/2022      ROUTINE INSPECTION

Violations

Inspection Date: 05/24/2023      ROUTINE INSPECTION

Violations

Facility	Address
EGGER'S MEATS NORTH	902 W ROSEWOOD AVE
Inspection Date: 11/17/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 05/04/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 10/04/2022	ROUTINE INSPECTION
Violations	
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
EGGER'S QUALITY MEATS INC.	10629 E SPRAGUE AVE
Inspection Date: 11/18/2021	ROUTINE INSPECTION
Violations	
14	Raw meats below or away from ready-to-eat food; species separated
31	Food Properly labeled
Inspection Date: 04/19/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 10/25/2022	ROUTINE INSPECTION
Violations	
40	Food and nonfood surfaces properly used and constructed; cleanable
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
Einstein Bros Bagel	526 8th ST
Inspection Date: 11/10/2021	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 02/24/2022	ROUTINE INSPECTION
Violations	
19	No room temperature storage; proper use of time as a control, procedures available
Inspection Date: 04/05/2022	1ST RE-INSPECTION
Violations	
Inspection Date: 11/07/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/30/2023	ROUTINE INSPECTION
Violations	



Facility	Address
El Charrito	4304 S Regal ST
Inspection Date: 01/19/2022     ROUTINE INSPECTION	
Violations	
06	Adequate handwashing facilities
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 10/12/2022     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
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
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

---

EL COMALON	10414 W HIGHWAY 2 6
Inspection Date: 06/01/2022     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: 12/09/2022     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

---

EL IXTAPA	116 S LEFEVRE
Inspection Date: 02/07/2022     ROUTINE INSPECTION	
Violations	
22	Accurate thermometer provided and used to evaluate temperature of PHF
Inspection Date: 10/26/2022     ROUTINE INSPECTION	
Violations	
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

---

EL KATIF SHRINERS	404 N HAVANA ST
Inspection Date: 09/13/2022     ROUTINE INSPECTION	
Violations	
25	Toxic substances properly identified, stored, used
Inspection Date: 09/12/2023     ROUTINE INSPECTION	
Violations	
37	In-use utensils properly stored

---



Facility	Address
EL QUE	141 S CANNON
Inspection Date: 11/30/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 06/08/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 11/02/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
Inspection Date: 06/08/2023	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
EL RODEO MEXICAN RESTAURANT	505 2ND ST
Inspection Date: 05/03/2022	ROUTINE INSPECTION
Violations	
04	Hands washed as required
33	Potential food contamination prevented during delivery, preparation, storage, display
37	In-use utensils properly stored
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 10/14/2022	ROUTINE INSPECTION
Violations	
04	Hands washed as required
16	Proper cooling procedures
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: 11/08/2022	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
ELK PUBLIC HOUSE (THE)	1931 W PACIFIC AVE
Inspection Date: 11/30/2021	ROUTINE INSPECTION
Violations	
42	Food-contact surfaces maintained, cleaned, sanitized
Inspection Date: 06/08/2022	ROUTINE INSPECTION
Violations	
16	Proper cooling procedures
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 07/06/2022	1ST RE-INSPECTION
Violations	
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

Facility	Address
Elliott's an Urban Kitchen	2209 N Monroe ST
Inspection Date: 10/14/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 02/17/2022	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)
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
Inspection Date: 03/16/2022	1ST RE-INSPECTION
Violations	
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
Inspection Date: 09/15/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
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	
EMPIRE DIST. AND VENDING, INC.	11402 E MONTGOMERY DR
Inspection Date: 11/07/2022	ROUTINE INSPECTION
Violations	
Emran	1711 N Hamilton ST
Inspection Date: 12/19/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 01/31/2023	ROUTINE INSPECTION
Violations	
Enchanted Espresso	11514 E Sprague AVE
Inspection Date: 10/27/2022	PRE OPERATIONAL
Violations	
Inspection Date: 05/31/2023	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
ESMERALDA GOLF COURSE/SANDBAGGERS CLUB LLC	3933 E COURTLAND AVE
Inspection Date: 07/19/2022	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
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: 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

Facility	Address
Euro Cafe Vkusniashka	4902 E Sprague AVE E
Inspection Date: 04/20/2022	PRE OPERATIONAL
Violations	
Inspection Date: 05/18/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
14	Raw meats below or away from ready-to-eat food; species separated
34	Wiping cloths properly used, stored; sanitizer concentration
Inspection Date: 12/16/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 06/22/2023	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
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

---

EUROPA RESTAURANT & BAKERY INC.	125 S WALL ST
Inspection Date: 12/07/2021	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 05/05/2022	ROUTINE INSPECTION
Violations	
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
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

---

EVERGREEN EXXON (TAJ BUSINESS CORP)	13823 E BROADWAY AVE
Inspection Date: 05/27/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/06/2023	ROUTINE INSPECTION
Violations	

---

EVERGREEN FOUNTAINS SENIOR LIVING	1201 N EVERGREEN RD
Inspection Date: 11/08/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 05/03/2022	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: 12/05/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/17/2023	ROUTINE INSPECTION
Violations	

---

<u>Facility</u>	<u>Address</u>
<b>EWU CATERING</b>	<b>Tawanka Hall &amp; Pence Unio</b>
Inspection Date: 10/15/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 10/29/2022	ROUTINE INSPECTION
Violations	

<b>EWU Freshens Food Studio &amp; Elm Street Espresso</b>	<b>Elm ST</b>
Inspection Date: 10/15/2021	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
Inspection Date: 11/07/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/24/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 09/25/2023	ROUTINE INSPECTION
Violations	

<b>EWU Panda Express</b>	<b>Elm ST</b>
Inspection Date: 11/10/2021	ROUTINE INSPECTION
Violations	
39	Single-use and single-service articles properly stored, used
Inspection Date: 02/24/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/27/2022	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
Inspection Date: 10/25/2022	1ST RE-INSPECTION
Violations	
Inspection Date: 03/09/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 09/20/2023	ROUTINE INSPECTION
Violations	

<b>EWU Pence Union Market</b>	<b>926 Elm ST</b>
Inspection Date: 10/15/2021	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
Inspection Date: 03/24/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/27/2022	ROUTINE INSPECTION
Violations	
09	Proper washing of fruits and vegetables
Inspection Date: 03/09/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 08/14/2023	ROUTINE INSPECTION
Violations	

Facility	Address	
EWU REESE COURT NE	Washington St	
Inspection Date: 01/14/2023	ROUTINE INSPECTION	
Violations		
EWU REESE COURT NW	Washington	
Inspection Date: 11/15/2021	ROUTINE INSPECTION	
Violations		
Inspection Date: 12/20/2022	ROUTINE INSPECTION	
Violations		
Inspection Date: 01/14/2023	ROUTINE INSPECTION	
Violations		
EWU REESE COURT SE	Washington ST	
Inspection Date: 01/14/2023	ROUTINE INSPECTION	
Violations		
EWU REESE COURT SW	Washington ST	
Inspection Date: 11/15/2021	ROUTINE INSPECTION	
Violations		
49	Adequate ventilation, lighting; designated areas used	
Inspection Date: 01/14/2023	ROUTINE INSPECTION	
Violations		
EWU ROOS FIELD- UPPER	1136 WASHINGTON ST	
Inspection Date: 11/06/2021	ROUTINE INSPECTION	
Violations		
Inspection Date: 10/29/2022	ROUTINE INSPECTION	
Violations		
EWU ROOS FIELD	Washington	
Inspection Date: 11/06/2021	ROUTINE INSPECTION	
Violations		
Inspection Date: 10/29/2022	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		

Facility	Address
EXALTED THENALO DBA SKIPPERS SPOKANE	3320 N MONROE ST
Inspection Date: 05/05/2022    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: 09/12/2023    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)
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
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
EXPRESS MART	115 E CRAWFORD
Inspection Date: 03/11/2022    ROUTINE INSPECTION	
Violations	
37	In-use utensils properly stored
Inspection Date: 03/23/2023    ROUTINE INSPECTION	
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures
Eyvind	225 W Riverside AVE
Inspection Date: 06/30/2022    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)
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    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

Facility

EZELL'S FAMOUS CHICKEN

Address

4919 S Regal B

Inspection Date: 02/14/2022

ROUTINE INSPECTION

Violations

Inspection Date: 07/11/2022

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)

Inspection Date: 07/12/2022

SITE VISIT

Violations

Inspection Date: 08/09/2022

1ST RE-INSPECTION

Violations

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

FAIRFIELD COMMUNITY CENTER

304 E MAIN ST

Inspection Date: 06/10/2022

ROUTINE INSPECTION

Violations

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

Fairfield Inn & Suites Spokane Downtown

311 N Riverpoint BLVD

Inspection Date: 07/08/2022

ROUTINE INSPECTION

Violations

41

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

Inspection Date: 03/31/2023

ROUTINE INSPECTION

Violations

<u>Facility</u>	<u>Address</u>
FAIRWOOD RETIREMENT VILLAGE	312 W HASTINGS RD
Inspection Date: 10/04/2021	ROUTINE INSPECTION
Violations	
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: 03/17/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 10/20/2022	ROUTINE INSPECTION
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures
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	

---

Family Fresh Sushi	4 Cheney Spokane RD
--------------------	---------------------

Inspection Date: 10/12/2021	PRE OPERATIONAL
Violations	
Inspection Date: 11/15/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 02/23/2022	ROUTINE INSPECTION
Violations	
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

---

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)

---



Facility	Address
Farmhouse Cafe	1630 1st ST
Inspection Date: 11/04/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 05/20/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
14	Raw meats below or away from ready-to-eat food; species separated
34	Wiping cloths properly used, stored; sanitizer concentration
Inspection Date: 10/26/2022	ROUTINE INSPECTION
Violations	
09	Proper washing of fruits and vegetables
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
Farmhouse Froyo	15 W Crawford ST
Inspection Date: 10/13/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
Inspection Date: 09/07/2023	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
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
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
Fast Industries LLC	2628 W 8TH AVE
Inspection Date: 11/19/2021	ROUTINE INSPECTION
Violations	
04	Hands washed as required
25	Toxic substances properly identified, stored, used
FASTKART INDOOR SPEEDWAY	1224 E FRONT AVE
Inspection Date: 12/29/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 12/11/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
Inspection Date: 09/15/2023	ROUTINE INSPECTION
Violations	

Facility	Address
FEAST WORLD KITCHEN	1321 W 3RD AVE
Inspection Date: 11/10/2021	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
14	Raw meats below or away from ready-to-eat food; species separated
17	Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
19	No room temperature storage; proper use of time as a control, procedures available
26	Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
Inspection Date: 12/10/2021	1ST RE-INSPECTION
Violations	
Inspection Date: 08/19/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
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)

---

Feast World Kitchen	1321 W 3rd AVE
Inspection Date: 07/11/2022	ROUTINE INSPECTION
Violations	
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
Inspection Date: 08/15/2022	EDUCATIONAL VISIT
Violations	
Inspection Date: 08/16/2022	EDUCATIONAL VISIT
Violations	
Inspection Date: 08/22/2022	1ST RE-INSPECTION
Violations	
Inspection Date: 05/25/2023	ROUTINE INSPECTION
Violations	
14	Raw meats below or away from ready-to-eat food; species separated

---

FERGUSON'S	804 W GARLAND AVE
Inspection Date: 10/28/2021	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
Inspection Date: 03/03/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
40	Food and nonfood surfaces properly used and constructed; cleanable
42	Food-contact surfaces maintained, cleaned, sanitized
Inspection Date: 09/21/2022	ROUTINE INSPECTION
Violations	
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 05/17/2023	ROUTINE INSPECTION
Violations	

---

Facility	Address
FERRANTE'S CAFÉ	4516 S REGAL ST
Inspection Date: 01/26/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 08/25/2022	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)
33	Potential food contamination prevented during delivery, preparation, storage, display
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

---

FERRARO'S FAMILY ITALIAN	11204 E SPRAGUE AVE
Inspection Date: 12/09/2021	ROUTINE INSPECTION
Violations	
32	Insects, rodents, animals not present; entrance controlled
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 06/16/2022	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
45	Sewage, wastewater properly disposed
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

---

<u>Facility</u>	<u>Address</u>
<b>FERRARO'S NORTH</b>	<b>3022 N DIVISION ST</b>
Inspection Date: 11/01/2021	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
32	Insects, rodents, animals not present; entrance controlled
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 04/12/2022	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
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	

Fieldhouse Pizza & Pub Liberty Lake

1235 N Liberty Lake DR 110

Inspection Date: 02/09/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 08/16/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
33	Potential food contamination prevented during delivery, preparation, storage, display
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

FIELDHOUSE PIZZA & PUB

4423 W WELLESLEY AVE

Inspection Date: 10/21/2021	ROUTINE INSPECTION
Violations	
14	Raw meats below or away from ready-to-eat food; species separated
37	In-use utensils properly stored
Inspection Date: 02/25/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 09/21/2022	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: 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

<u>Facility</u>	<u>Address</u>
<b>FIESTA GRANDE</b>	<b>13411 E 32nd AVE B</b>
Inspection Date: 05/18/2022     ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
43	Non food-contact surfaces maintained and clean
Inspection Date: 10/26/2022     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
39	Single-use and single-service articles properly stored, used
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	
<hr/>	
<b>FIESTA MEXICANA</b>	<b>1227 S GRAND BLVD</b>
Inspection Date: 02/02/2022     ROUTINE INSPECTION	
Violations	
30	Proper thawing methods used
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 09/22/2022     ROUTINE INSPECTION	
Violations	
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 st
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
<hr/>	

Facility

Firehouse Subs

Address

7808 N DIVISION ST

Inspection Date: 10/25/2021     1ST RE-INSPECTION

Violations

Inspection Date: 03/01/2022     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)
- 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; test strips available and used

Inspection Date: 03/31/2022     1ST RE-INSPECTION

Violations

Inspection Date: 08/01/2022     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

Inspection Date: 03/08/2023     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
- 21     Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 04/05/2023     1ST RE-INSPECTION

Violations

---

FIRST STREET BAR & GRILL

122 W 1ST ST

Inspection Date: 03/09/2022     ROUTINE INSPECTION

Violations

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

Inspection Date: 10/19/2022     ROUTINE INSPECTION

Violations

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

Inspection Date: 05/09/2023     ROUTINE INSPECTION

Violations

- 34     Wiping cloths properly used, stored; sanitizer concentration

---

FIVE GUYS BURGERS & FRIES

10 N SULLIVAN RD

Inspection Date: 02/23/2022     ROUTINE INSPECTION

Violations

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: 01/11/2022     ROUTINE INSPECTION

Violations

Inspection Date: 05/31/2023     ROUTINE INSPECTION

Violations

---

Five North Coffee & Gifts

5 N Main ST

Inspection Date: 04/08/2022     ROUTINE INSPECTION

Violations

Inspection Date: 05/10/2023     ROUTINE INSPECTION

Violations

Facility	Address
FIZZIE MULLIGANS	331 W HASTINGS RD
Inspection Date: 02/01/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 08/08/2022	ROUTINE INSPECTION
Violations	
27	Compliance with variance; specialized processes; HACCP plan
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	
FLAMIN' JOE'S	11618 E SPRAGUE AVE
Inspection Date: 10/25/2021	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
34	Wiping cloths properly used, stored; proper sanitizer
37	In-use utensils properly stored
40	Food and nonfood surfaces properly used and constructed; cleanable
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 06/16/2022	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)
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
42	Food-contact surfaces maintained, cleaned, sanitized
Inspection Date: 10/24/2022	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: 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)
FLAMING WOK	14700 E INDIANA AVE 2020
Inspection Date: 01/21/2022	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; test strips available and used
Inspection Date: 07/26/2022	ROUTINE INSPECTION
Violations	
09	Proper washing of fruits and vegetables
40	Food and nonfood surfaces properly used and constructed; cleanable
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	



Facility	Address
Flatstick Pub	618 W Main AVE
Inspection Date: 02/28/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
25	Toxic substances properly identified, stored, used
26	Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
Inspection Date: 08/12/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
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	
Fleet Feet	1315 W Summit PKY
Inspection Date: 06/27/2022	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: 08/15/2023	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
37	In-use utensils properly stored
FLYING GOAT	3318 W NORTHWEST BLVD
Inspection Date: 02/03/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 08/03/2022	ROUTINE INSPECTION
Violations	
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	
Flying Squirrel	15312 E Sprague AVE 23
Inspection Date: 01/18/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
Inspection Date: 02/07/2023	ROUTINE INSPECTION
Violations	
FOOD MART	7018 E SPRAGUE AVE
Inspection Date: 10/27/2021	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 11/10/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities



Facility	Address
For The Love of God Brewing	2617 W Northwest BLVD
Inspection Date: 04/14/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
32	Insects, rodents, animals not present; entrance controlled
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

---

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	

---

Four-Eyed Guys Brewing Co	910 W Indiana AVE
Inspection Date: 03/11/2022	ROUTINE INSPECTION
Violations	
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
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

---

Francaise	928 S Perry ST
Inspection Date: 06/09/2022	PRE OPERATIONAL
Violations	
Inspection Date: 07/07/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
23	Proper Consumer Advisory posted for raw or undercooked foods
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
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

---

Facility	Address
FRANKIE DOODLE'S	30 E 3RD AVE
Inspection Date: 06/13/2022     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
36	Proper eating, tasting, drinking, or tobacco use
40	Food and nonfood surfaces properly used and constructed; cleanable
41	Warewashing facilities properly installed, maintained, used; 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     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 st
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
Franks & More On the Farm	
27 S Willow ST	
Inspection Date: 09/21/2023     PRE OPERATIONAL	
Violations	
FRANK'S DINER	
1516 W 2ND AVE	
Inspection Date: 12/09/2021     ROUTINE INSPECTION	
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 06/27/2022     ROUTINE INSPECTION	
Violations	
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: 10/25/2022     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)
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

Facility	Address
FRANK'S DINER	10929 N NEWPORT HWY
Inspection Date: 10/19/2021	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 04/05/2022	ROUTINE INSPECTION
Violations	
17	Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
Inspection Date: 05/03/2022	1ST RE-INSPECTION
Violations	
20	Proper reheating procedures for hot holding
Inspection Date: 06/01/2022	1ST RE-INSPECTION
Violations	
17	Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
Inspection Date: 06/27/2022	1ST RE-INSPECTION
Violations	
Inspection Date: 10/25/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
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
FRANZ BAKERY	13324 E SPRAGUE AVE
Inspection Date: 01/18/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/26/2023	ROUTINE INSPECTION
Violations	
FRANZ BAKERY	5901 N MARKET ST
Inspection Date: 04/17/2023	ROUTINE INSPECTION
Violations	
FRANZ BAKERY	110 N FANCHER RD
Inspection Date: 02/16/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/17/2023	ROUTINE INSPECTION
Violations	
Franz Bakery	5907 E 4th AVE
Inspection Date: 08/26/2023	ROUTINE INSPECTION
Violations	

Facility	Address
FRED MEYER #00657	400 S THOR ST
Inspection Date: 11/03/2021	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 02/22/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/30/2022	ROUTINE INSPECTION
Violations	
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	
FRED MEYER #214	12120 N DIVISION ST
Inspection Date: 10/05/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 03/31/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/30/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 02/28/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 07/28/2023	ROUTINE INSPECTION
Violations	
FRED MEYER #214	12120 N DIVISON
Inspection Date: 03/31/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 02/28/2023	ROUTINE INSPECTION
Violations	
12	Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
FRED MEYER #351 & STARBUCKS	15609 E SPRAGUE AVE
Inspection Date: 01/18/2022	ROUTINE INSPECTION
Violations	
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

Facility	Address
FRED MEYER #351	15609 E SPRAGUE
Inspection Date: 01/18/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 11/01/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/08/2023	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	
FRED MEYER	12120 N DIVISION ST
Inspection Date: 10/05/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 03/31/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/30/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 02/28/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 07/28/2023	ROUTINE INSPECTION
Violations	
FREDNECK'S SALOON & BEANERY	130 E Emma ST
Inspection Date: 12/02/2021	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
14	Raw meats below or away from ready-to-eat food; species separated
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 05/18/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
25	Toxic substances properly identified, stored, used
43	Non food-contact surfaces maintained and clean
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
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

<u>Facility</u>	<u>Address</u>
<b>FREEMAN ARTS BOOSTERS</b>	<b>15001 S Jackson</b>
Inspection Date: 09/23/2022      ROUTINE INSPECTION	
Violations	
Inspection Date: 09/22/2023      ROUTINE INSPECTION	
Violations	
<b>FREEMAN BOOSTER CLUB - HS KITCHEN</b>	<b>14626 S JACKSON RD</b>
Inspection Date: 12/20/2021      ROUTINE INSPECTION	
Violations	
Inspection Date: 12/06/2022      ROUTINE INSPECTION	
Violations	
<b>FREEMAN BOOSTER CLUB FOOTBALL FIELD</b>	<b>14626 S JACKSON RD</b>
Inspection Date: 10/01/2021      ROUTINE INSPECTION	
Violations	
Inspection Date: 10/21/2022      ROUTINE INSPECTION	
Violations	
<b>FREEMAN FLOAT BOOTH</b>	<b>27 S WILLOW ST</b>
Inspection Date: 09/23/2022      ROUTINE INSPECTION	
Violations	
Inspection Date: 09/22/2023      ROUTINE INSPECTION	
Violations	
41      Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av	
<b>FREEMAN STORE</b>	<b>14510 S HWY 27</b>
Inspection Date: 11/01/2022      ROUTINE INSPECTION	
Violations	
<b>FRESH BITE</b>	<b>1204 W JOSEPH AVE</b>
Inspection Date: 12/29/2022      ROUTINE INSPECTION	
Violations	
45      Sewage, wastewater properly disposed	
<b>Fresh Plate at the Falls</b>	<b>3410 W Whistalks 17</b>
Inspection Date: 09/20/2022      PRE OPERATIONAL	
Violations	
Inspection Date: 10/19/2022      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)	
30      Proper thawing methods used	
31      Food properly labeled; proper date marking	
45      Sewage, wastewater properly disposed	
Inspection Date: 11/15/2022      1ST RE-INSPECTION	
Violations	
06      Adequate handwashing facilities	
Inspection Date: 04/11/2023      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: 09/12/2023      ROUTINE INSPECTION	
Violations	
32      Insects, rodents, animals not present; entrance controlled	
40      Food and nonfood surfaces properly used and constructed; cleanable	

Facility	Address
Fresh Soul	3029 E 5th AVE
Inspection Date: 12/02/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 06/14/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
34	Wiping cloths properly used, stored; sanitizer concentration
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 st
Fresh Today Catering and Bakery/Through Thick or Thin L	221 W 1st AVE
Inspection Date: 12/27/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 10/08/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
FRILLS CATERING	8136 W Pilot DR
Inspection Date: 10/26/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 12/27/2022	ROUTINE INSPECTION
Violations	
Frosting Cupcakes, LLC dba Sweet Frostings Blissful Bak	15 S Washington ST
Inspection Date: 02/03/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
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	
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	
FROYO EARTH	829 E BOONE AVE D
Inspection Date: 01/04/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
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

Facility	Address
FROYO EARTH	2722 1ST ST
Inspection Date: 07/06/2022	ROUTINE INSPECTION
Violations	
39	Single-use and single-service articles properly stored, used
Inspection Date: 03/29/2023	ROUTINE INSPECTION
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
FROYO EARTH	12519 N Divison
Inspection Date: 06/06/2022	ROUTINE INSPECTION
Violations	
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
FROYO EARTH	325 S SULLIVAN RD A
Inspection Date: 08/18/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
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
Frugals	1229 N Hamilton ST
Inspection Date: 03/01/2022	PRE OPERATIONAL
Violations	
Inspection Date: 03/28/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
Inspection Date: 01/27/2023	ROUTINE INSPECTION
Violations	
Fueled Coffee Company	12303 E Grace
Inspection Date: 02/15/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
Inspection Date: 03/17/2023	ROUTINE INSPECTION
Violations	
Fuji Fuji Food Truck	221 W 1st AVE D
Inspection Date: 04/28/2022	PRE OPERATIONAL
Violations	
Inspection Date: 09/09/2022	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 05/12/2023	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av



Facility

Fujiyama Japanese Steak House & Bar

Address

21801 E Country Vista DR

Inspection Date: 05/23/2022    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: 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
-

<u>Facility</u>	<u>Address</u>
Full Stop	4417 W Wellesley AVE
Inspection Date: 11/03/2021     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)
26	Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 12/02/2021     1ST RE-INSPECTION	
Violations	
Inspection Date: 03/22/2022     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 av
Inspection Date: 09/16/2022     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
39	Single-use and single-service articles properly stored, used
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 10/11/2022     1ST RE-INSPECTION	
Violations	
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	

Facility	Address
FUSION KOREAN RESTAURANT	13112 W SUNSET HWY
Inspection Date: 11/10/2021      ROUTINE INSPECTION	
Violations	
43      Non food-contact surfaces maintained and clean	
Inspection Date: 05/02/2022      ROUTINE INSPECTION	
Violations	
37      In-use utensils properly stored	
Inspection Date: 10/13/2022      ROUTINE INSPECTION	
Violations	
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	
G & B GROCERY	2104 E FRANCIS AVE
Inspection Date: 05/05/2022      ROUTINE INSPECTION	
Violations	
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	
Inspection Date: 06/01/2022      1ST RE-INSPECTION	
Violations	
Inspection Date: 04/06/2023      ROUTINE INSPECTION	
Violations	
GALAXY GRIND	12402 E SALTESE RD
Inspection Date: 09/26/2022      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	
26      Compliance with valid permit; operating and risk control plans, and required written procedures	
38      Utensils, equipment, linens properly stored, used, handled	
48      Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta	
Gamers Arcade Bar	321 W Sprague AVE
Inspection Date: 10/06/2021      ROUTINE INSPECTION	
Violations	
02      Food worker cards current for all food workers; new food workers trained	
34      Wiping cloths properly used, stored; proper sanitizer	
Inspection Date: 04/29/2022      ROUTINE INSPECTION	
Violations	
06      Adequate handwashing facilities	
21      Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)	
Inspection Date: 04/20/2023      ROUTINE INSPECTION	
Violations	
37      In-use utensils properly stored	
Gander and Rye Grass	404 W Main AVE
Inspection Date: 07/14/2022      ROUTINE INSPECTION	
Violations	
02      Food worker cards current for all food workers; new food workers trained	
Inspection Date: 06/17/2023      ROUTINE INSPECTION	
Violations	

Facility	Address
GANDER AND RYEGRASS	404 W MAIN AVE
Inspection Date: 11/04/2021     ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 04/14/2022     ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
05	Proper barriers used to prevent bare hand contact with ready-to-eat foods
06	Adequate handwashing facilities
34	Wiping cloths properly used, stored; sanitizer concentration
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
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 st
11	Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
37	In-use utensils properly stored
GARLAND BREW WORKS	
603 W Garland AVE	
Inspection Date: 06/03/2022     ROUTINE INSPECTION	
Violations	
39	Single-use and single-service articles properly stored, used
Inspection Date: 06/28/2023     ROUTINE INSPECTION	
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on st
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
GARLAND PUB & GRILL	
3911 N MADISON ST	
Inspection Date: 04/01/2022     ROUTINE INSPECTION	
Violations	
14	Raw meats below or away from ready-to-eat food; species separated
25	Toxic substances properly identified, stored, used
45	Sewage, wastewater properly disposed
Inspection Date: 05/03/2023     ROUTINE INSPECTION	
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on st
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

Facility	Address
<b>GARLAND SANDWICH SHOPPE</b>	<b>3903 N MADISON ST</b>
Inspection Date: 12/07/2021     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; test strips available and used
Inspection Date: 09/29/2022     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: 09/25/2023     ROUTINE INSPECTION	
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on st
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
<b>GARLAND THEATER INC</b>	<b>924 W GARLAND AVE</b>
Inspection Date: 12/09/2021     ROUTINE INSPECTION	
Violations	
Inspection Date: 05/24/2022     ROUTINE INSPECTION	
Violations	
06	Adequate handwashing facilities
10	Food in good condition, safe and unadulterated; approved additives
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
39	Single-use and single-service articles properly stored, used
Inspection Date: 10/18/2022     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 st
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
<b>Geeks N Glory</b>	<b>6710 E SPRAGUE AVE</b>
Inspection Date: 12/08/2021     ROUTINE INSPECTION	
Violations	
Inspection Date: 12/21/2022     ROUTINE INSPECTION	
Violations	
<b>GENUS BREWING COMPANY LLC</b>	<b>17018 E SPRAGUE AVE 101</b>
Inspection Date: 09/15/2022     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: 08/07/2023     ROUTINE INSPECTION	
Violations	

Facility	Address
GERARDO'S AUTHENTIC MEXICAN FOOD	2706 N MONROE ST
Inspection Date: 11/12/2021     ROUTINE INSPECTION	
Violations	
25	Toxic substances properly identified, stored, used
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 04/08/2022     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)
30	Proper thawing methods used
Inspection Date: 10/18/2022     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)
36	Proper eating, tasting, drinking, or tobacco use
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
GERARDO'S MEXICAN FOOD	723 1ST ST
Inspection Date: 01/05/2022     ROUTINE INSPECTION	
Violations	
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 10/12/2022     ROUTINE INSPECTION	
Violations	
40	Food and nonfood surfaces properly used and constructed; cleanable
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 01/26/2023     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)
Gerardo's Mexican Food	1530 E Francis AVE
Inspection Date: 10/11/2022     PRE OPERATIONAL	
Violations	
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

Facility	Address
GERMAN AMERICAN SOCIETY	25 W 3RD AVE
Inspection Date: 03/04/2023	ROUTINE INSPECTION
Violations	
<hr/>	
Gilded Unicorn, LLC	110 S Monroe ST
Inspection Date: 11/22/2021	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
43	Non food-contact surfaces maintained and clean
Inspection Date: 09/01/2022	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: 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
<hr/>	
Ginger Teriyaki & Thai	13032 W 14TH AVE
Inspection Date: 02/09/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 10/13/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/24/2023	ROUTINE INSPECTION
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on stc
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	
<hr/>	
GLENN'S FOODS	11810 N MARKET ST
Inspection Date: 08/02/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/26/2023	ROUTINE INSPECTION
Violations	
<hr/>	
GLOBE BAR AND KITCHEN	204 N DIVISION ST
Inspection Date: 05/25/2022	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: 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

Facility	Address
GLOVER MANSION THE/RED ROCK CATERING	321 W 8TH AVE
Inspection Date: 12/10/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 12/30/2022	ROUTINE INSPECTION
Violations	
09	Proper washing of fruits and vegetables
GOLDEN CORRAL	7117 N DIVISION ST
Inspection Date: 12/02/2021	ROUTINE INSPECTION
Violations	
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 05/17/2022	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: 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	
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
Golden Handle Brewing Co	154 S Madison ST
Inspection Date: 06/23/2022	PRE OPERATIONAL
Violations	
Inspection Date: 07/29/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
Inspection Date: 09/07/2023	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
GOLDEN RULE ROCKIT FUEL LLC	4715 N MARKET ST
Inspection Date: 03/17/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
Inspection Date: 04/17/2023	ROUTINE INSPECTION
Violations	



Facility	Address
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
GOOD CHOICE	9512 E SPRAGUE AVE
Inspection Date: 10/04/2021	ROUTINE INSPECTION
Violations	
31	Food Properly labeled
Inspection Date: 04/28/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration
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	
Good Choice	9512 E Sprague AVE
Inspection Date: 02/22/2023	ROUTINE INSPECTION
Violations	
Good 'Dilla	221 W 1st AVE D
Inspection Date: 03/18/2022	PRE OPERATIONAL
Violations	
Inspection Date: 06/09/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 06/14/2023	ROUTINE INSPECTION
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures
Good 'Dilla	221 W 1st AVE
Inspection Date: 09/15/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/10/2023	ROUTINE INSPECTION
Violations	
Good 'Dilla	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 st
26	Compliance with valid permit; operating and risk control plans, and required written procedures
31	Food properly labeled; proper date marking

**Facility**

**Good Eating Company at Premera Blue Cross**

**Address**

**3900 E Sprague AVE**

Inspection Date: 05/16/2022    ROUTINE INSPECTION

Violations

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

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

---

**GORDY'S SICHUAN CAFE**

**501 E 30TH AVE**

Inspection Date: 10/12/2021    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

37    In-use utensils properly stored

40    Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 08/10/2022    ROUTINE INSPECTION

Violations

40    Food and nonfood surfaces properly used and constructed; cleanable

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

---

**GRACE CATERING LLC DBA Beacon Hill Catering and Events**

**4848 E VALLEY SPRINGS RD**

Inspection Date: 11/18/2022    ROUTINE INSPECTION

Violations

---

**GRAND REMEDY LLC**

**3809 S Grand BLVD**

Inspection Date: 08/04/2022    ROUTINE INSPECTION

Violations

15    Proper preparation of raw shell eggs

23    Proper Consumer Advisory posted for raw or undercooked foods

34    Wiping cloths properly used, stored; sanitizer concentration

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

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

---

**Graze Craze**

**12709 E Mirabeau PKY 50**

Inspection Date: 11/04/2022    PRE OPERATIONAL

Violations

Inspection Date: 12/20/2022    ROUTINE INSPECTION

Violations

Facility	Address
GREAT HARVEST BREAD CO	2530 E 29TH AVE
Inspection Date: 10/28/2022	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
Inspection Date: 02/21/2023	ROUTINE INSPECTION
Violations	
31	Food properly labeled; proper date marking

---

Greater Spokane County Meals on Wheels	218 N Crestline
Inspection Date: 09/17/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 09/21/2023	ROUTINE INSPECTION
Violations	

---

Green City Saloon	18221 E APPLEWAY AVE
Inspection Date: 08/30/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
25	Toxic substances properly identified, stored, used
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 08/01/2023	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used

---

GREENBLUFF GRANGE #300	9809 E GREENBLUFF RD
Inspection Date: 10/09/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used

---

GREENBLUFF UNITED METHODIST CHURCH	9908 E GREENBLUFF RD
Inspection Date: 10/15/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 10/09/2022	ROUTINE INSPECTION
Violations	

---

Green's Fresh Market	4915 N Market
Inspection Date: 02/08/2022	ROUTINE INSPECTION
Violations	
39	Single-use and single-service articles properly stored, used
Inspection Date: 08/18/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
31	Food properly labeled; proper date marking
33	Potential food contamination prevented during delivery, preparation, storage, display
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

---

GRIND CENTRAL STATION	8015 E TRENT AVE
Inspection Date: 05/23/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
Inspection Date: 06/07/2023	ROUTINE INSPECTION
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures

---

<u>Facility</u>	<u>Address</u>
<b>Grind Central Wholesale</b>	<b>1014 N Pines RD 120</b>
Inspection Date: 09/20/2022	ROUTINE INSPECTION
Violations	
<hr/>	
<b>GROCERY BOYS EMPIRE</b>	<b>3430 N CRESTLINE ST</b>
Inspection Date: 10/13/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 03/09/2022	ROUTINE INSPECTION
Violations	
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	
02	Food worker cards current for all food workers; new food workers trained
43	Non food-contact surfaces maintained and clean
Inspection Date: 04/10/2023	ROUTINE INSPECTION
Violations	
<hr/>	
<b>Grocery Outlet of Airway Heights</b>	<b>10831 W SR-2</b>
Inspection Date: 09/19/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/23/2023	ROUTINE INSPECTION
Violations	
<hr/>	
<b>GROCERY OUTLET</b>	<b>1617 W 3RD AVE</b>
Inspection Date: 09/23/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/25/2023	ROUTINE INSPECTION
Violations	
<hr/>	
<b>Grocery Outlet</b>	<b>2533 1st ST</b>
Inspection Date: 09/28/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/04/2023	ROUTINE INSPECTION
Violations	
<hr/>	
<b>Gypsy Java</b>	<b>3022 E Lincoln RD</b>
Inspection Date: 08/05/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
33	Potential food contamination prevented during delivery, preparation, storage, display
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
<hr/>	
<b>HAI MINI MARKET</b>	<b>2201 E SPRAGUE AVE</b>
Inspection Date: 11/10/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/20/2023	ROUTINE INSPECTION
Violations	
<hr/>	

Facility	Address
HALLETT FARMS, INC.	14109 E SPRAGUE AVE 2
Inspection Date: 11/18/2021	ROUTINE INSPECTION
Violations	
05	Proper barriers used to prevent bare hand contact with ready-to-eat foods
Inspection Date: 05/04/2022	ROUTINE INSPECTION
Violations	
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
HALLETT'S CHOCOLATES & COFFEE	1419 E HOLYOKE AVE
Inspection Date: 05/06/2022	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: 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: 10/12/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/19/2023	ROUTINE INSPECTION
Violations	
Hampton Inn & Suites	675 S McClellan
Inspection Date: 09/15/2022	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
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)
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	

**Facility**

**Hang 10 Hawaiian Grill**

**Address**

**909 S Grand BLVD B**

Inspection Date: 01/07/2022    ROUTINE INSPECTION

Violations

06    Adequate handwashing facilities

Inspection Date: 08/15/2022    ROUTINE INSPECTION

Violations

10    Food in good condition, safe and unadulterated; approved additives  
14    Raw meats below or away from ready-to-eat food; species separated  
25    Toxic substances properly identified, stored, used  
33    Potential food contamination prevented during delivery, preparation, storage, display  
38    Utensils, equipment, linens properly stored, used, handled

Inspection Date: 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

---

**HANGMAN VALLEY GOLF COURSE**

**2210 E HANGMAN VALLEY RD**

Inspection Date: 10/14/2021    ROUTINE INSPECTION

Violations

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

Inspection Date: 03/23/2022    PRE OPERATIONAL

Violations

Inspection Date: 05/18/2022    ROUTINE INSPECTION

Violations

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

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

---

**HANGRY'S**

**11923 E TRENT**

Inspection Date: 08/31/2022    ROUTINE INSPECTION

Violations

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

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

---

**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

---

Facility	Address
HAPPINESS CHINESE RESTAURANT	3420 E SPRAGUE AVE
Inspection Date: 02/23/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
43	Non food-contact surfaces maintained and clean
Inspection Date: 07/26/2022	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: 08/03/2022	EDUCATIONAL VISIT
Violations	
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
HAPPY CAKE COMPANY	1312 N MULLAN RD
Inspection Date: 09/22/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/30/2023	ROUTINE INSPECTION
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures
Happy Shisha	3010 N Crestline ST
Inspection Date: 02/03/2023	PRE OPERATIONAL
Violations	
Inspection Date: 03/02/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 05/04/2023	SITE VISIT
Violations	
HAPPY TIME TAVERN	3506 N DIVISION ST
Inspection Date: 12/06/2021	ROUTINE INSPECTION
Violations	
22	Accurate thermometer provided and used to evaluate temperature of PHF
32	Insects, rodents, animals not present; entrance controlled
34	Wiping cloths properly used, stored; proper sanitizer
43	Non food-contact surfaces maintained and clean
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
Happy Trails to Brews	9025 N Indian Trail RD
Inspection Date: 11/09/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 04/12/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/08/2023	ROUTINE INSPECTION
Violations	



Facility	Address
HARPER SHELL, INC. DBA HARPER 76	4110 S FOSSEEN RD
Inspection Date: 10/27/2022	ROUTINE INSPECTION
Violations	
31	Food properly labeled; proper date marking
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
HARRY'S FOOD MART	3458 S DISHMAN MICA RD
Inspection Date: 08/09/2022	ROUTINE INSPECTION
Violations	
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
Hartland Coffee	3519 S Geiger BLVD
Inspection Date: 09/30/2021	PRE OPERATIONAL
Violations	
Inspection Date: 12/06/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 10/05/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/14/2023	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
HARVARD PARK	1616 E 30TH AVE
Inspection Date: 02/09/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
Inspection Date: 08/12/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
24	Pasteurized foods used as required; prohibited foods not offered
33	Potential food contamination prevented during delivery, preparation, storage, display
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



Facility	Address
HARVEST FOODS	14515 E TRENT AVE
Inspection Date: 12/17/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 10/14/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/31/2023	ROUTINE INSPECTION
Violations	
HARVEST FOODS	14515 E TRENT AVE
Inspection Date: 12/17/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 10/14/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/31/2023	ROUTINE INSPECTION
Violations	
HARVEST HOUSE	9919 E GREENBLUFF RD
Inspection Date: 07/21/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/31/2023	ROUTINE INSPECTION
Violations	
HARVEST MOON RESTAURANT & LOUNGE	20 S FIRST ST
Inspection Date: 06/08/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
37	In-use utensils properly stored
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

Facility	Address
Harvester Restaurant	410 W 1ST ST
Inspection Date: 12/09/2021	ROUTINE INSPECTION
Violations	
04	Hands washed as required
33	Potential food contamination prevented during delivery, preparation, storage, display
37	In-use utensils properly stored
Inspection Date: 05/18/2022	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 10/27/2022	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
37	In-use utensils properly stored
42	Food-contact surfaces maintained, cleaned, sanitized
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
Hat Trick Brewing	1913 W Maxwell AVE
Inspection Date: 09/20/2023	PRE OPERATIONAL
Violations	
Hatch Beaker and Burr	19 W MAIN AVE 3
Inspection Date: 07/12/2022	ROUTINE INSPECTION
Violations	
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
HAVE BEANS WILL TRAVEL	4815 W ALPINE DR
Inspection Date: 08/19/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/16/2023	ROUTINE INSPECTION
Violations	
HAY J'S BISTRO	21706 E MISSION AVE
Inspection Date: 12/14/2021	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
23	Proper Consumer Advisory posted for raw or undercooked foods
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 06/15/2022	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)
33	Potential food contamination prevented during delivery, preparation, storage, display
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 12/09/2022	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 st
25	Toxic substances properly identified, stored, used
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility

HAY J'S BUTCHER BLOCK INC/PICCOLO

Address

21724 E MISSION AVE

Inspection Date: 12/13/2021     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

33

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

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

Violations

Inspection Date: 06/15/2022     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

33

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

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

HEIRLOOM CAFE'

605 E HOLLAND AVE 116

Inspection Date: 02/10/2022     ROUTINE INSPECTION

Violations

06

Adequate handwashing facilities

34

Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 07/27/2022     ROUTINE INSPECTION

Violations

Inspection Date: 01/17/2023     ROUTINE INSPECTION

Violations

41

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

Inspection Date: 07/21/2023     ROUTINE INSPECTION

Violations

Helix Tasting Room

824 W Sprague

Inspection Date: 09/30/2022     ROUTINE INSPECTION

Violations

41

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

Inspection Date: 01/25/2023     ROUTINE INSPECTION

Violations

<u>Facility</u>	<u>Address</u>
<b>Hello Sugar</b> Inspection Date: 10/14/2021    ROUTINE INSPECTION Violations 06      Adequate handwashing facilities	<b>419 N Nettleton AVE</b>
Inspection Date: 01/28/2022    ROUTINE INSPECTION Violations 34      Wiping cloths properly used, stored; proper sanitizer	
Inspection Date: 01/27/2023    ROUTINE INSPECTION Violations 37      In-use utensils properly stored	
<b>Heritage Bar &amp; Kitchen</b>	<b>122 S Monroe ST</b>
Inspection Date: 12/30/2021    ROUTINE INSPECTION Violations	
Inspection Date: 06/17/2022    ROUTINE INSPECTION Violations 06      Adequate handwashing facilities	
Inspection Date: 10/07/2022    ROUTINE INSPECTION Violations 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: 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	
<b>Hi 5 Orthodontics South</b>	<b>2801 E 31st AVE</b>
Inspection Date: 01/26/2022    ROUTINE INSPECTION Violations	
Inspection Date: 02/06/2023    ROUTINE INSPECTION Violations	
<b>Hi 5 Orthodontics</b>	<b>9820 N Nevada</b>
Inspection Date: 07/19/2022    ROUTINE INSPECTION Violations	
Inspection Date: 08/30/2023    ROUTINE INSPECTION Violations	
<b>HI NEIGHBOR</b>	<b>2201 N MONROE ST</b>
Inspection Date: 03/16/2022    ROUTINE INSPECTION Violations 06      Adequate handwashing facilities 21      Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)	
Inspection Date: 08/16/2023    ROUTINE INSPECTION Violations	
<b>HICKORY FARMS # 40437 Spokane Valley Mall #2</b>	<b>14700 E INDIANA AVE</b>
Inspection Date: 12/20/2021    ROUTINE INSPECTION Violations	
Inspection Date: 12/21/2022    ROUTINE INSPECTION Violations 21      Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)	

Facility	Address
HICKORY FARMS 40432 Northtown Mall #1	4750 N DIVISION ST
Inspection Date: 11/10/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 11/30/2022	ROUTINE INSPECTION
Violations	
HICO MART/REGAL CONOCO	4501 S REGAL ST
Inspection Date: 12/05/2022	ROUTINE INSPECTION
Violations	
HICO VILLAGE	1201 N BARKER RD
Inspection Date: 02/11/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
Inspection Date: 04/06/2023	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
HICO	9219 E SPRAGUE AVE
Inspection Date: 07/08/2022	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
Inspection Date: 05/03/2023	ROUTINE INSPECTION
Violations	
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
HIDDEN ACRES ORCHARDS	16802 N APPLEWOOD LN
Inspection Date: 09/23/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/29/2023	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
Hidden Coffee Co.	5915 S Regal ST 110
Inspection Date: 03/18/2022	ROUTINE INSPECTION
Violations	
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
HIGH COUNTRY ORCHARD	8518 E GREENBLUFF RD
Inspection Date: 07/21/2022	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
34	Wiping cloths properly used, stored; sanitizer concentration
Inspection Date: 08/31/2023	ROUTINE INSPECTION
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

Facility	Address
HIGH NOONER	237 W RIVERSIDE AVE
Inspection Date: 02/16/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 09/28/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
Inspection Date: 04/25/2023	ROUTINE INSPECTION
Violations	
HIGH NOONER	523 N PINES RD
Inspection Date: 04/19/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
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
HIGHER GROUND ESPRESSO	7415 E SPRAGUE AVE
Inspection Date: 04/26/2022	ROUTINE INSPECTION
Violations	
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: 05/21/2022	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 05/17/2023	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
HILLSIDE INN	3001 N NEVADA ST
Inspection Date: 01/05/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 10/17/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/24/2023	ROUTINE INSPECTION
Violations	

Facility	Address
HILLYARD GROCERY	5803 N MARKET ST
Inspection Date: 07/25/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
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
42	Food-contact surfaces maintained, cleaned, sanitized
Inspection Date: 08/03/2022	EDUCATIONAL VISIT
Violations	
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: 06/06/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
Inspection Date: 04/11/2023	ROUTINE INSPECTION
Violations	

---

Hillyard VFW Post 1474	2826 E DIAMOND AVE
Inspection Date: 12/30/2021	ROUTINE INSPECTION
Violations	
07	Food obtained from approved source
34	Wiping cloths properly used, stored; proper sanitizer
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: 01/26/2022	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
41	Warewashing facilities properly installed, maintained, used; test strips available and used
Inspection Date: 02/22/2022	1ST RE-INSPECTION
Violations	
Inspection Date: 10/28/2022	ROUTINE INSPECTION
Violations	
39	Single-use and single-service articles properly stored, used
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

---

Hitters	3700 E Francis AVE 7
Inspection Date: 06/08/2022	PRE OPERATIONAL
Violations	
Inspection Date: 08/23/2022	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
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

---



Facility	Address
Hoffman Sports LLC DBA 24 TAPS	825 W RIVERSIDE AVE
Inspection Date: 01/27/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
Inspection Date: 09/16/2022	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
37	In-use utensils properly stored
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	

---

HOGAN'S CAFÉ DELUXE	2977 E 29TH AVE
---------------------	-----------------

Inspection Date: 01/24/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/12/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
37	In-use utensils properly stored
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 st
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

---

HOLD YOUR GROUNDS	1701 W BOONE AVE
-------------------	------------------

Inspection Date: 06/27/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained

---

HOLIDAY INN EXPRESS SPOKANE VALLEY	9220 E MISSION AVE
------------------------------------	--------------------

Inspection Date: 04/20/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/17/2023	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display

---

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	

---



**HOLIDAY INN EXPRESS**

**801 N DIVISION ST**

Inspection Date: 03/09/2022      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: 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

**HOLIDAY STATIONSTORE #287**

**411 N PINES RD**

Inspection Date: 05/05/2022      ROUTINE INSPECTION

## Violations

- 34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 05/02/2023      ROUTINE INSPECTION

## Violations

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

**HOLIDAY STATIONSTORE #288**

**9620 N DIVISION ST**

Inspection Date: 06/03/2022    ROUTINE INSPECTION

## Violations

- ## 06 Adequate handwashing facilities

Inspection Date: 06/14/2023      ROUTINE INSPECTION

## Violations

**HOLIDAY STATIONSTORE #289**

**2303 N Argonne RD**

Inspection Date: 07/22/2022    ROUTINE INSPECTION

## Violations

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

Inspection Date: 03/24/2023      ROUTINE INSPECTION

## Violations

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

Facility	Address
HOLMAN GARDENS RETIREMENT	12912 E 12TH AVE
Inspection Date: 02/07/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
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 stz
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
Homestead Steaks LLC	5520 N Division ST
Inspection Date: 06/24/2022	ROUTINE INSPECTION
Violations	
Homestead Steaks LLC	14700 E Indiana AVE
Inspection Date: 06/24/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 06/06/2023	ROUTINE INSPECTION
Violations	
50	Posting of permit; mobile establishments name easily visible
HONEYBAKED HAM CO. AND CAFÉ	13910 E Indiana AVE B
Inspection Date: 05/27/2022	ROUTINE INSPECTION
Violations	
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

Facility  
HONEYWON CAFE

Address  
1330 N WASHINGTON ST 3600

Inspection Date: 10/14/2021    ROUTINE INSPECTION

Violations

Inspection Date: 02/11/2022    ROUTINE INSPECTION

Violations

37    In-use utensils properly stored

Inspection Date: 08/30/2022    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

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

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

Facility  
HONG KONG EXPRESS

Address  
113 W Indiana AVE

Inspection Date: 11/12/2021     ROUTINE INSPECTION

- Violations
- 02     Food worker cards current for all food workers; new food workers trained
  - 34     Wiping cloths properly used, stored; proper sanitizer
  - 39     Single-use and single-service articles properly stored, used
  - 40     Food and nonfood surfaces properly used and constructed; cleanable
  - 43     Non food-contact surfaces maintained and clean

Inspection Date: 04/27/2022     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
  - 30     Proper thawing methods used
  - 33     Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 05/25/2022     1ST RE-INSPECTION

Violations

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

---

Hop Mountain Taproom and Grill

14017 N Newport HWY

Inspection Date: 10/08/2021     ROUTINE INSPECTION

Violations

Inspection Date: 09/23/2022     ROUTINE INSPECTION

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

---

HOPS 'N DROPS

9265 N NEVADA ST

Inspection Date: 02/03/2022     ROUTINE INSPECTION

Violations

Inspection Date: 08/02/2022     ROUTINE INSPECTION

- Violations
- 06     Adequate handwashing facilities

Inspection Date: 03/22/2023     ROUTINE INSPECTION

Violations

Inspection Date: 08/30/2023     ROUTINE INSPECTION

Violations

Facility  
HOPS 'N DROPS

Address  
14700 E INDIANA AVE 1182

Inspection Date: 02/04/2022    ROUTINE INSPECTION

Violations

02

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

34

Wiping cloths properly used, stored; proper sanitizer

40

Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 08/09/2022    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)

19

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

Inspection Date: 09/08/2022    1ST RE-INSPECTION

Violations

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

Horsepower Cafe

13008 W Sunset HWY

Inspection Date: 05/31/2023    PRE OPERATIONAL

Violations

HOT TODDY'S COFFEE

101 W FRANCIS AVE

Inspection Date: 02/01/2022    ROUTINE INSPECTION

Violations

07

Food obtained from approved source

25

Toxic substances properly identified, stored, used

33

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

39

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

Inspection Date: 02/28/2022    1ST RE-INSPECTION

Violations

07

Food obtained from approved source

Inspection Date: 03/01/2022    SITE VISIT

Violations

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

Facility	Address
HOTEL INDIGO SPOKANE	110 S Madison ST
Inspection Date: 05/12/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
Inspection Date: 08/23/2022	EDUCATIONAL VISIT
Violations	
Inspection Date: 12/13/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
37	In-use utensils properly stored
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
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
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 04/13/2023	1ST RE-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
Inspection Date: 04/21/2023	EDUCATIONAL VISIT
Violations	
Inspection Date: 04/25/2023	2ND RE-INSPECTION
Violations	
Inspection Date: 05/16/2023	FOLLOW-UP 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
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
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
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

Facility	Address
HOUSE OF SEOUL KOREAN RESTAURANT	12721 W 14TH AVE
Inspection Date: 11/23/2021	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 06/15/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 10/19/2022	ROUTINE INSPECTION
Violations	
39	Single-use and single-service articles properly stored, used
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 04/26/2023	ROUTINE INSPECTION
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on st
Inspection Date: 09/26/2023	ROUTINE INSPECTION
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on st
14	Raw meats below or away from ready-to-eat food; species separated
25	Toxic substances properly identified, stored, used

---

House of Shogun	20 N Raymond Rd
Inspection Date: 12/16/2021	ROUTINE INSPECTION
Violations	
43	Non food-contact surfaces maintained and clean
Inspection Date: 06/14/2022	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
32	Insects, rodents, animals not present; entrance controlled
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 st
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 st

---

Huckleberry Scoops	507 E Cooper LN
Inspection Date: 06/25/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 06/24/2023	ROUTINE INSPECTION
Violations	

---

**Facility**

**HUCKLEBERRY'S NATURAL MARKET**

**Address**

**926 S MONROE ST**

Inspection Date: 02/24/2022    ROUTINE INSPECTION  
Violations

Inspection Date: 10/17/2022    ROUTINE INSPECTION  
Violations

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

---

**HUHOT MONGOLIAN GRILL**

**11703 E SPRAGUE AVE B1**

Inspection Date: 02/25/2022    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

Inspection Date: 08/10/2022    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)

Inspection Date: 09/02/2022    1ST RE-INSPECTION  
Violations

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

---

**Humble Abode Brewing, LLC**

**926 W Sprague AVE 101**

Inspection Date: 03/17/2022    PRE OPERATIONAL  
Violations

Inspection Date: 04/27/2022    ROUTINE INSPECTION  
Violations

---

**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

---



Facility	Address
Hunt Redband	225 W Riverside AVE B & C
Inspection Date: 06/30/2022	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: 06/29/2023	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
HWY GRIND INC.	14009 N NEWPORT HWY
Inspection Date: 01/25/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
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
I LOVE TOFU	5204 N DIVISION ST
Inspection Date: 10/22/2021	ROUTINE INSPECTION
Violations	
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
43	Non food-contact surfaces maintained and clean
Inspection Date: 02/23/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 10/18/2022	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
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
ICED OUT COFFEE LLC	1014 N Pines RD 120
Inspection Date: 12/06/2021	PRE OPERATIONAL
Violations	
Inspection Date: 01/12/2022	ROUTINE INSPECTION
Violations	
37	In-use utensils properly stored
ICED OUT COFFEE	16025 E Wellesley AVE
Inspection Date: 07/22/2022	ROUTINE INSPECTION
Violations	
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)

Facility	Address
ICHABOD'S EAST	12116 E SPRAGUE AVE
Inspection Date: 10/24/2022	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
ILLINOIS AVENUE BAR & GRILL	1403 E ILLINOIS AVE
Inspection Date: 11/05/2021	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
34	Wiping cloths properly used, stored; proper sanitizer
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 03/08/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
25	Toxic substances properly identified, stored, used
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 04/05/2022	1ST RE-INSPECTION
Violations	
Inspection Date: 10/19/2022	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
39	Single-use and single-service articles properly stored, used
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
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 st
Immaculate Heart Retreat Center	6910 S Ben Burr RD
Inspection Date: 03/18/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 11/15/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/18/2023	ROUTINE INSPECTION
Violations	
INB Music Room Bar	236 W SPOKANE FALLS BLVD
Inspection Date: 10/24/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 10/29/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/27/2023	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities

Facility	Address
INB Performing Arts Center	236 W SPOKANE FALLS BLVD
Inspection Date: 10/24/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 10/29/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/27/2023	ROUTINE INSPECTION
Violations	
INB PERFORMING ARTS CENTER	236 W SPOKANE FALLS BLVD
Inspection Date: 10/24/2021	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 10/29/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/27/2023	ROUTINE INSPECTION
Violations	
Incrediburger	909 W 1st AVE
Inspection Date: 10/19/2021	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
32	Insects, rodents, animals not present; entrance controlled
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 06/28/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
38	Utensils, equipment, linens properly stored, used, handled
Inspection Date: 11/22/2022	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: 04/27/2023	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
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: 05/25/2023	1ST RE-INSPECTION
Violations	
INDABA COFFEE BAR	1425 W BROADWAY AVE
Inspection Date: 01/24/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/19/2022	ROUTINE INSPECTION
Violations	
05	Proper barriers used to prevent bare hand contact with ready-to-eat foods
14	Raw meats below or away from ready-to-eat food; species separated
34	Wiping cloths properly used, stored; sanitizer concentration
Inspection Date: 01/31/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 08/16/2023	ROUTINE INSPECTION
Violations	

Facility	Address
Indaba Coffee	518 W Riverside AVE
Inspection Date: 03/22/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 10/18/2022	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: 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	
Indaba Coffee	204 S Koren RD 900
Inspection Date: 10/05/2021	ROUTINE INSPECTION
Violations	
22	Accurate thermometer provided and used to evaluate temperature of PHF
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 05/24/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 11/07/2022	ROUTINE INSPECTION
Violations	
16	Proper cooling procedures
Inspection Date: 12/13/2022	1ST RE-INSPECTION
Violations	
Inspection Date: 06/20/2023	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

Facility	Address
Indian Canyon Golf Course Restaurant	1001 S Assembly RD
Inspection Date: 05/20/2022    ROUTINE INSPECTION	
Violations	
14	Raw meats below or away from ready-to-eat food; species separated
25	Toxic substances properly identified, stored, used
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 07/28/2022    ROUTINE INSPECTION	
Violations	
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
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: 08/23/2022    1ST RE-INSPECTION	
Violations	
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
INDIAN TRAIL SERVICE CENTER	3333 W INDIAN TRAIL RD
Inspection Date: 10/26/2021    ROUTINE INSPECTION	
Violations	
06	Adequate handwashing facilities
25	Toxic substances properly identified, stored, used
Inspection Date: 06/07/2022    ROUTINE INSPECTION	
Violations	
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: 11/01/2021    PRE OPERATIONAL	
Violations	
Inspection Date: 11/24/2021    ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; proper sanitizer
39	Single-use and single-service articles properly stored, used
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 07/15/2022    ROUTINE INSPECTION	
Violations	
06	Adequate handwashing facilities
14	Raw meats below or away from ready-to-eat food; species separated
30	Proper thawing methods used
33	Potential food contamination prevented during delivery, preparation, storage, display
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: 08/12/2022    1ST RE-INSPECTION	
Violations	
Inspection Date: 06/06/2023    ROUTINE INSPECTION	
Violations	
06	Adequate handwashing facilities
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility	Address
Indigenous Eats	829 E Boone AVE E
Inspection Date: 08/04/2022	PRE OPERATIONAL
Violations	
Inspection Date: 09/15/2022	ROUTINE INSPECTION
Violations	
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
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
Indy Food Mart	115 S PINES RD
Inspection Date: 09/26/2022	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)
26	Compliance with valid permit; operating and risk control plans, and required written procedures
33	Potential food contamination prevented during delivery, preparation, storage, display
Inferno Wings	401 1st ST
Inspection Date: 04/18/2022	PRE OPERATIONAL
Violations	
Inspection Date: 06/15/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 11/07/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/12/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 09/28/2023	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
37	In-use utensils properly stored
Infused Wellness LLC	413 W Hastings RD
Inspection Date: 09/13/2022	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 09/12/2023	ROUTINE INSPECTION
Violations	

Facility	Address
Inland Ale Works Brewing Co LLC	505 1st ST
Inspection Date: 10/11/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/24/2023	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
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: 04/04/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/20/2023	ROUTINE INSPECTION
Violations	
INLAND NW TRAVELMART/CRAVEN'S	9000 W AIRPORT DR
Inspection Date: 10/24/2022	ROUTINE INSPECTION
Violations	

Facility	Address
Inland Pacific Kitchen	304 W Pacific AVE 160
Inspection Date: 11/17/2021	ROUTINE INSPECTION
Violations	
14	Raw meats below or away from ready-to-eat food; species separated
15	Proper handling of pooled eggs
23	Proper Consumer Advisory posted for raw or undercooked foods
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 06/03/2022	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
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
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
Insomnia Cookies	922 N Divison ST
Inspection Date: 09/27/2023	PRE OPERATIONAL
Violations	
INTERNATIONAL COFFEE & BAKERY	18209 E APPLEWAY AVE
Inspection Date: 01/07/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/01/2022	ROUTINE INSPECTION
Violations	
38	Utensils, equipment, linens properly stored, used, handled
Inspection Date: 01/31/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 07/18/2023	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
INTERNATIONAL FOOD STORE	3021 E MISSION AVE
Inspection Date: 12/13/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/23/2023	ROUTINE INSPECTION
Violations	



**Facility**

# INTERNATIONAL HOUSE OF PANCAKES #1754

**Address**

**14706 E INDIANA AVE**

Inspection Date: 03/07/2022      ROUTINE INSPECTION

## Violations

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

Inspection Date: 03/31/2022    1ST RE-INSPECTION

## Violations

Inspection Date: 08/04/2022      ROUTINE INSPECTION

## Violations

- 16 Proper cooling procedures
- 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
- 19 No room temperature storage; proper use of time as a control, procedures available
- 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

Inspection Date: 08/29/2022    1ST RE-INSPECTION

## Violations

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

Inspection Date: 09/08/2022      EDUCATIONAL VISIT

## Violations

Inspection Date: 09/12/2022    2ND 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 |

Inspection Date: 09/22/2022      EDUCATIONAL VISIT

## Violations

Inspection Date: 10/12/2022 FOLLOW-UP INSPECTION

## Violations

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

# INTERNATIONAL HOUSE OF PANCAKES #1756

**5403 E SPRAGUE AVE**

Inspection Date: 03/09/2022      ROUTINE INSPECTION

## Violations

- 42 Food-contact surfaces maintained, cleaned, sanitized  
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

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

Facility	Address
INTERNATIONAL HOUSE OF PANCAKES #646	4209 N DIVISION ST
Inspection Date: 11/05/2021     ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 04/01/2022     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
Inspection Date: 04/28/2022     1ST RE-INSPECTION	
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 07/13/2022     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)
29	Adequate equipment for temperature control
38	Utensils, equipment, linens properly stored, used, handled
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: 09/13/2022     SITE VISIT	
Violations	
Inspection Date: 10/20/2022     EDUCATIONAL VISIT	
Violations	
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

Facility	Address
Iron Goat Brewing	1302 W 2ND AVE
Inspection Date: 11/22/2021	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 06/13/2022	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)
Inspection Date: 07/11/2022	1ST RE-INSPECTION
Violations	
16	Proper cooling procedures
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 07/22/2022	EDUCATIONAL VISIT
Violations	
Inspection Date: 07/25/2022	2ND RE-INSPECTION
Violations	
Inspection Date: 08/23/2022	FOLLOW-UP INSPECTION
Violations	
36	Proper eating, tasting, drinking, or tobacco use
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
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
IRON HORSE BAR & GRILL	11105 E SPRAGUE AVE
Inspection Date: 04/20/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
42	Food-contact surfaces maintained, cleaned, sanitized
Inspection Date: 04/25/2022	EDUCATIONAL VISIT
Violations	
Inspection Date: 10/18/2022	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
31	Food properly labeled; proper date marking
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

Facility	Address
IRON SKILLET	10506 W AERO RD
Inspection Date: 10/05/2021     ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
14	Raw meats below or away from ready-to-eat food; species separated
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 03/25/2022     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: 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
Island Style Food Catering	
1412 W 2nd AVE	
Inspection Date: 05/14/2022     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
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 06/08/2022     1ST RE-INSPECTION	
Violations	
Inspection Date: 05/12/2023     ROUTINE INSPECTION	
Violations	
Island Style Food	
1412 W 2nd AVE	
Inspection Date: 05/12/2023     ROUTINE INSPECTION	
Violations	
ITALIA TRATTORIA	
144 S CANNON ST	
Inspection Date: 11/17/2021     ROUTINE INSPECTION	
Violations	
37	In-use utensils properly stored
Inspection Date: 06/08/2022     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: 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

Facility

ITALIAN KITCHEN

Address

113 N BERNARD ST

Inspection Date: 10/20/2021      ROUTINE INSPECTION  
Violations

Inspection Date: 06/14/2022      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: 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: 10/06/2021     ROUTINE INSPECTION

Violations

- 01     PIC certified by accredited program, or compliance with Code, or correct answers
- 02     Food worker cards current for all food workers; new food workers trained
- 04     Hands washed as   required
- 06     Adequate handwashing facilities
- 09     Proper washing of fruits and vegetables
- 15     Proper handling of pooled eggs
- 19     No room temperature storage; proper use of time as a control, procedures available
- 21     Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25     Toxic substances properly identified, stored, used
- 30     Proper thawing methods used
- 32     Insects, rodents, animals not present; entrance controlled
- 33     Potential food contamination prevented during delivery, preparation, storage, display
- 34     Wiping cloths properly used, stored; proper sanitizer
- 42     Food-contact surfaces maintained, cleaned, sanitized
- 43     Non food-contact surfaces maintained and clean
- 45     Sewage, wastewater properly disposed

Inspection Date: 10/20/2021     EDUCATIONAL VISIT

Violations

Inspection Date: 11/03/2021     1ST RE-INSPECTION

Violations

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

Inspection Date: 12/02/2021     1ST RE-INSPECTION

Violations

Inspection Date: 06/16/2022     ROUTINE INSPECTION

Violations

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

Facility	Address
J&S MART LLC DBA GARLAND MART	1006 W GARLAND AVE
Inspection Date: 04/01/2022     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
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
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 04/28/2022     1ST RE-INSPECTION	
Violations	
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
J.B'S FOODS	5503 N ALBERTA ST
Inspection Date: 10/13/2021     ROUTINE INSPECTION	
Violations	
14	Raw meats below or away from ready-to-eat food; species separated
Inspection Date: 07/18/2022     ROUTINE INSPECTION	
Violations	
Inspection Date: 07/26/2023     ROUTINE INSPECTION	
Violations	
JACK & DAN'S BAR AND GRILL	1226 N HAMILTON ST
Inspection Date: 11/10/2021     ROUTINE INSPECTION	
Violations	
14	Raw meats below or away from ready-to-eat food; species separated
16	Proper cooling procedures
Inspection Date: 12/07/2021     1ST RE-INSPECTION	
Violations	
06	Adequate handwashing facilities
Inspection Date: 06/13/2022     ROUTINE INSPECTION	
Violations	
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
JACK AND THE BEAN	4707 N HARVARD RD 3
Inspection Date: 02/08/2022     ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
34	Wiping cloths properly used, stored; proper sanitizer
41	Warewashing facilities properly installed, maintained, used; test strips available and used
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 07/03/2023     ROUTINE INSPECTION	
Violations	
06	Adequate handwashing facilities
25	Toxic substances properly identified, stored, used

Facility	Address
JACK IN THE BOX #8435	1505 N PINES RD
Inspection Date: 08/18/2022	ROUTINE INSPECTION
Violations	
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	
JACK IN THE BOX #J8461	505 E 3RD AVE
Inspection Date: 10/26/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
Inspection Date: 02/24/2023	ROUTINE INSPECTION
Violations	
JACK IN THE BOX # J8432	5 W HAWTHORNE RD
Inspection Date: 10/13/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 08/25/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
45	Sewage, wastewater properly disposed
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	
JACK IN THE BOX #8400	1527 W NORTHWEST BLVD
Inspection Date: 09/30/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 04/06/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
39	Single-use and single-service articles properly stored, used
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
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
JACK IN THE BOX #J8326	4001 N MARKET ST
Inspection Date: 08/03/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
34	Wiping cloths properly used, stored; sanitizer concentration
42	Food-contact surfaces maintained, cleaned, sanitized
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 06/08/2023	ROUTINE INSPECTION
Violations	



Facility	Address
JACK IN THE BOX #J8338	2732 N DIVISION ST
Inspection Date: 10/14/2021	ROUTINE INSPECTION
Violations	
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 st
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: 10/05/2022	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
39	Single-use and single-service articles properly stored, used
43	Non food-contact surfaces maintained and clean
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	
JACK IN THE BOX #J8439	6318 N DIVISION ST
Inspection Date: 05/27/2022	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
Inspection Date: 06/23/2022	1ST RE-INSPECTION
Violations	
Inspection Date: 03/28/2023	ROUTINE INSPECTION
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on st
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
JACK IN THE BOX #J8442	2205 N ARGONNE RD
Inspection Date: 12/07/2021	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 11/07/2022	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
JACK IN THE BOX #J8491	711 N SULLIVAN RD
Inspection Date: 04/20/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
Inspection Date: 02/17/2023	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained

Facility	Address
JACKSON HOLE II BAR & GRILL	122 S Bowdish RD
Inspection Date: 08/31/2022     ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
14	Raw meats below or away from ready-to-eat food; species separated
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 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
JACKSON STREET BAR & GRILL	2436 N ASTOR ST
Inspection Date: 12/06/2021     ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
23	Proper Consumer Advisory posted for raw or undercooked foods
25	Toxic substances properly identified, stored, used
30	Proper thawing methods used
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 12/01/2022     ROUTINE INSPECTION	
Violations	
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
JACOB'S JAVA - AIRWAY HEIGHTS	12618 W SUNSET HWY
Inspection Date: 08/24/2022     ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
14	Raw meats below or away from ready-to-eat food; species separated
25	Toxic substances properly identified, stored, used
37	In-use utensils properly stored
38	Utensils, equipment, linens properly stored, used, handled
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
JACOB'S JAVA	624 N SULLIVAN RD
Inspection Date: 10/07/2022     ROUTINE INSPECTION	
Violations	
25	Toxic substances properly identified, stored, used
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: 08/28/2023     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
JACOB'S JAVA	1621 S RAY ST
Inspection Date: 01/19/2022     ROUTINE INSPECTION	
Violations	
Inspection Date: 01/11/2023     ROUTINE INSPECTION	
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
JACOB'S JAVA	3023 E FAIRVIEW AVE
Inspection Date: 03/15/2022     ROUTINE INSPECTION	
Violations	
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

Facility	Address
Jacob's Java	2301 N MONROE ST
Inspection Date: 10/15/2021	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 06/17/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
JACOB'S JAVA	526 S WASHINGTON ST
Inspection Date: 11/12/2021	PRE OPERATIONAL
Violations	
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	
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
JALISCO'S MEXICAN RESTAURANT & TEQUILERIA	3029 E 29TH AVE
Inspection Date: 10/15/2021	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 06/17/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 10/20/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/15/2023	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
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
Jamaican Jerk Pan	9809 E Greenbluff RD
Inspection Date: 10/16/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 10/14/2022	ROUTINE INSPECTION
Violations	
Jamba Juice	14700 E Indiana AVE
Inspection Date: 03/04/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/21/2023	ROUTINE INSPECTION
Violations	

Facility	Address
JAVA JUMP	601 N MULLAN RD
Inspection Date: 01/24/2022     ROUTINE INSPECTION	
Violations	
39	Single-use and single-service articles properly stored, used
45	Sewage, wastewater properly disposed
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
JAX FOODS	3019 E MISSION AVE
Inspection Date: 11/22/2021     ROUTINE INSPECTION	
Violations	
06	Adequate handwashing facilities
14	Raw meats below or away from ready-to-eat food; species separated
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 05/09/2022     ROUTINE INSPECTION	
Violations	
Inspection Date: 10/04/2022     ROUTINE INSPECTION	
Violations	
17	Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
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
JENNY'S CAFÉ	9425 E SPRAGUE AVE
Inspection Date: 03/22/2022     ROUTINE INSPECTION	
Violations	
04	Hands washed as required
32	Insects, rodents, animals not present; entrance controlled
34	Wiping cloths properly used, stored; sanitizer concentration
43	Non food-contact surfaces maintained and clean
Inspection Date: 09/15/2022     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
31	Food properly labeled; proper date marking
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
Jersey Mikes Subs	4919 S Regal ST C
Inspection Date: 02/14/2022     ROUTINE INSPECTION	
Violations	
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)

Facility	Address
JERSEY MIKES SUBS	4805 N DIVISION ST 105
Inspection Date: 10/06/2021	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
42	Food-contact surfaces maintained, cleaned, sanitized
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
Inspection Date: 11/02/2021	1ST RE-INSPECTION
Violations	
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
Inspection Date: 01/25/2022	ROUTINE INSPECTION
Violations	
16	Proper cooling procedures
Inspection Date: 02/22/2022	1ST RE-INSPECTION
Violations	
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

---

Jersey Mike's Subs	15609 E Sprague AVE
Inspection Date: 03/09/2022	PRE OPERATIONAL
Violations	
Inspection Date: 04/12/2022	ROUTINE INSPECTION
Violations	
16	Proper cooling procedures
19	No room temperature storage; proper use of time as a control, procedures available
43	Non food-contact surfaces maintained and clean
Inspection Date: 05/11/2022	1ST RE-INSPECTION
Violations	
16	Proper cooling procedures
40	Food and nonfood surfaces properly used and constructed; cleanable
43	Non food-contact surfaces maintained and clean
Inspection Date: 05/20/2022	EDUCATIONAL VISIT
Violations	
Inspection Date: 05/24/2022	2ND RE-INSPECTION
Violations	
16	Proper cooling procedures
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 06/09/2022	EDUCATIONAL VISIT
Violations	
Inspection Date: 06/21/2022	FOLLOW-UP INSPECTION
Violations	
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: 05/10/2022	PRE OPERATIONAL
Violations	
Inspection Date: 06/15/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
Inspection Date: 06/24/2022	EDUCATIONAL VISIT
Violations	
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
Jerusalem Middle Eastern Cuisine and More	802 W Garland AVE
Inspection Date: 08/16/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/31/2023	ROUTINE INSPECTION
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures
JIMMY JOHN'S ARGONNE	1330 N ARGONNE RD D
Inspection Date: 03/17/2022	ROUTINE INSPECTION
Violations	
38	Utensils, equipment, linens properly stored, used, handled
43	Non food-contact surfaces maintained and clean
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	
JIMMY JOHN'S PINES	1521 N PINES RD 1047
Inspection Date: 07/06/2022	ROUTINE 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
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: 10/05/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 10/20/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; sanitizer concentration
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

# JIMMY JOHN'S

Inspection Date: 02/02/2022    ROUTINE INSPECTION

## Violations

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

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 available |

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 available

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

# JIMMY JOHN'S

### Address

**6515 N DIVISION ST**

# JIMMY JOHN'S

**105 E MISSION AVE A**

Inspection Date: 01/27/2022    ROUTINE INSPECTION

## Violations

Inspection Date: 04/27/2023    ROUTINE INSPECTION

## Violations

# JIMMY JOHN'S

**426 E HASTINGS RD C**

Inspection Date: 04/07/2022 ROUTINE INSPECTION

## Violations

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

# 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

# JIMMY JOHN'S

**601 W MAIN AVE 102**

Inspection Date: 02/28/2022    ROUTINE INSPECTION

## Violations

- 34 Wiping cloths properly used, stored; proper sanitizer

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



Facility	Address
Jimmy John's	10829 W SR-2 HWY A
Inspection Date: 09/19/2022    ROUTINE INSPECTION	
Violations	
37	In-use utensils properly stored
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
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

Jimmy John's	2416 1st ST A
Inspection Date: 04/26/2022    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
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 03/14/2023    ROUTINE INSPECTION	
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on st
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'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 st
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: 11/09/2021	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 04/12/2022	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)
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: 10/13/2022	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
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
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: 11/10/2022	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	
JMT ELK	39824 N SR 2
Inspection Date: 12/06/2022	ROUTINE INSPECTION
Violations	
43	Non food-contact surfaces maintained and clean
Joe's House	3117 N Argonne
Inspection Date: 11/03/2021	ROUTINE INSPECTION
Violations	
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

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	
Jones Smokehouse	5209 N Market ST
Inspection Date: 05/31/2023	PRE OPERATIONAL
Violations	
Inspection Date: 09/14/2023	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
29	Adequate equipment for temperature control
32	Insects, rodents, animals not present; entrance controlled
37	In-use utensils properly stored
Jump for Joy	15310 E Marietta AVE 1
Inspection Date: 05/27/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 06/02/2023	ROUTINE INSPECTION
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures
June & Co	215 W Main AVE
Inspection Date: 03/18/2022	PRE OPERATIONAL
Violations	
Inspection Date: 07/12/2022	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
Just a Couple of Moms dba Nectar Catering and Events	120 N Stevens ST
Inspection Date: 10/22/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 03/21/2022	ROUTINE INSPECTION
Violations	
14	Raw meats below or away from ready-to-eat food; species separated
36	Proper eating, tasting, drinking, or tobacco use
Inspection Date: 03/24/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/30/2022	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)
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: 05/17/2023	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

Facility	Address
JUST AMERICAN DESSERTS	213 S UNIVERSITY RD 2
Inspection Date: 02/03/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
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
JUST CHILLIN@ BAKERY DOWN THE ROAD	1322 N LIBERTY LAKE DR
Inspection Date: 06/23/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/25/2023	ROUTINE INSPECTION
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures
K & B Groceries LLC	208 W Francis AVE
Inspection Date: 11/05/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 08/03/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/26/2023	ROUTINE INSPECTION
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures
Kae's Kitchen	1014 N Pines RD 120
Inspection Date: 08/11/2023	ROUTINE INSPECTION
Violations	
KALICO KITCHEN	1829 N MONROE ST
Inspection Date: 01/31/2022	ROUTINE INSPECTION
Violations	
04	Hands washed as required
42	Food-contact surfaces maintained, cleaned, sanitized
43	Non food-contact surfaces maintained and clean
Inspection Date: 07/28/2022	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)
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
36	Proper eating, tasting, drinking, or tobacco use
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

Facility	Address
KALISPEL GOLF & COUNTRY CLUB	2010 W WAIKIKI RD
Inspection Date: 12/07/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 05/31/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
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
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
KARAR MARKET	116 E WELLESLEY AVE
Inspection Date: 02/03/2022	ROUTINE INSPECTION
Violations	
01	PIC certified by accredited program, or compliance with Code, or correct answers
06	Adequate handwashing facilities
07	Food obtained from approved source
27	Variance obtained for specialized processing methods (e.g ROP)
31	Food Properly labeled
33	Potential food contamination prevented during delivery, preparation, storage, display
39	Single-use and single-service articles properly stored, used
Inspection Date: 02/14/2022	SITE VISIT
Violations	
Inspection Date: 09/26/2023	ROUTINE INSPECTION
Violations	

Facility	Address
Karma Indian Cuisine and Lounge	2606 N Monroe ST A
Inspection Date: 12/09/2021	PRE OPERATIONAL
Violations	
Inspection Date: 01/25/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/16/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
14	Raw meats below or away from ready-to-eat food; species separated
23	Proper Consumer Advisory posted for raw or undercooked foods
25	Toxic substances properly identified, stored, used
30	Proper thawing methods used
33	Potential food contamination prevented during delivery, preparation, storage, display
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 11/17/2022	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
Kasa Restaurant & Taphouse	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
KAYLA AVA MINI MART	5023 N ADDISON ST
Inspection Date: 04/25/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
14	Raw meats below or away from ready-to-eat food; species separated
Inspection Date: 04/05/2023	ROUTINE INSPECTION
Violations	

Facility	Address
KAY'S TERIYAKI PLUS	601 E FRANCIS AVE
Inspection Date: 12/09/2021	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
37	In-use utensils properly stored
Inspection Date: 03/29/2022	ROUTINE INSPECTION
Violations	
36	Proper eating, tasting, drinking, or tobacco use
40	Food and nonfood surfaces properly used and constructed; cleanable
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
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
KC'S TAKE N BAKE	9 E 1ST
Inspection Date: 04/08/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 06/27/2023	ROUTINE INSPECTION
Violations	
KD ENTERPRISES, INC DBA BEAR CREEK LODGE	24817 N MT SPOKANE PARK DR
Inspection Date: 12/16/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 06/14/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 12/15/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
KELLY'S COUNTRY PLACE, INC	3618 E COLUMBIA AVE
Inspection Date: 10/24/2022	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
43	Non food-contact surfaces maintained and clean
KENTUCKY FRIED CHICKEN / A&W	11921 W SUNSET HWY
Inspection Date: 03/21/2022	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: 08/22/2022	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
33	Potential food contamination prevented during delivery, preparation, storage, display
43	Non food-contact surfaces maintained and clean
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

Facility  
KENTUCKY FRIED CHICKEN E82

Address  
1812 W NORTHWEST BLVD

Inspection Date: 01/07/2022     ROUTINE INSPECTION  
Violations

Inspection Date: 07/18/2022     ROUTINE INSPECTION  
Violations

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

---

KENTUCKY FRIED CHICKEN E87

9229 N DIVISION ST

Inspection Date: 10/28/2021     ROUTINE INSPECTION  
Violations  
02     Food worker cards current for all food workers; new food workers trained  
43     Non food-contact surfaces maintained and clean

Inspection Date: 04/28/2022     ROUTINE INSPECTION  
Violations

Inspection Date: 10/20/2022     ROUTINE INSPECTION  
Violations

Inspection Date: 05/10/2023     ROUTINE INSPECTION  
Violations  
21     Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

---

KENTUCKY FRIED CHICKEN/A & W

2819 E 29TH AVE

Inspection Date: 01/10/2022     ROUTINE INSPECTION  
Violations  
02     Food worker cards current for all food workers; new food workers trained  
34     Wiping cloths properly used, stored; proper sanitizer  
43     Non food-contact surfaces maintained and clean  
48     Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 02/07/2022     1ST RE-INSPECTION  
Violations

Inspection Date: 07/18/2022     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  
42     Food-contact surfaces maintained, cleaned, sanitized  
48     Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 01/19/2023     ROUTINE INSPECTION  
Violations

Inspection Date: 07/03/2023     ROUTINE INSPECTION  
Violations

---

Facility	Address
KENTUCKY FRIED CHICKEN	15330 E SPRAGUE AVE
Inspection Date: 01/05/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/15/2022	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: 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	
KENTUCKY FRIED E84	4016 N DIVISION ST
Inspection Date: 01/05/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/08/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 01/13/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 07/03/2023	ROUTINE INSPECTION
Violations	
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
KIEV MARKET	16004 E SPRAGUE AVE
Inspection Date: 12/14/2022	ROUTINE INSPECTION
Violations	
KIEV MARKET	4823 E SPRAGUE AVE
Inspection Date: 04/22/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/28/2023	ROUTINE INSPECTION
Violations	
10	Food in good condition, safe and unadulterated; approved additives
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
KIM'S KOREAN RESTAURANT	1314 N DIVISION ST
Inspection Date: 12/09/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 05/24/2022	ROUTINE INSPECTION
Violations	
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
King of Ramen	1601 N Division ST D
Inspection Date: 11/01/2021	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
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 04/07/2022	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
45	Sewage, wastewater properly disposed
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 09/28/2022	ROUTINE 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
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

**Facility**

**KINGS BAR AND GRILL**

**Address**

**3015 E MISSION AVE**

Inspection Date: 11/08/2021     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: 12/07/2021     1ST RE-INSPECTION

Violations

Inspection Date: 10/04/2022     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
- 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
- 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: 10/14/2021     ROUTINE INSPECTION

Violations

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

Inspection Date: 02/15/2022     ROUTINE INSPECTION

Violations

Inspection Date: 08/10/2022     ROUTINE INSPECTION

Violations

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

Inspection Date: 09/06/2022     1ST RE-INSPECTION

Violations

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

---

**Kismet**

**3020 E Queen AVE**

Inspection Date: 03/11/2022     ROUTINE INSPECTION

Violations

Inspection Date: 07/15/2023     ROUTINE INSPECTION

Violations

Facility	Address
Kitty Cantina	6704 N Nevada ST 1
Inspection Date: 01/07/2022     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 PHF
25	Toxic substances properly identified, stored, used
Inspection Date: 02/02/2023     ROUTINE INSPECTION	
Violations	
KNIGHT'S DINER	2909 N MARKET ST
Inspection Date: 11/09/2021     ROUTINE INSPECTION	
Violations	
15	Proper handling of pooled eggs
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 04/18/2022     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: 10/26/2022     ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
04	Hands washed as required
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; sanitizer concentration
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
Kokoro Ramen	509 N Sullivan RD E
Inspection Date: 10/05/2021     ROUTINE INSPECTION	
Violations	
14	Raw meats below or away from ready-to-eat food; species separated
45	Sewage, wastewater properly disposed
Inspection Date: 03/10/2022     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
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
43	Non food-contact surfaces maintained and clean
Inspection Date: 04/07/2022     1ST RE-INSPECTION	
Violations	
Inspection Date: 09/23/2022     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
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: 10/20/2022     1ST RE-INSPECTION	
Violations	
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
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

Facility	Address	
Kona Ice of Spokane	2917 S Schilling Loop	
Inspection Date: 06/28/2022	ROUTINE INSPECTION	
Violations		
Inspection Date: 05/12/2023	ROUTINE INSPECTION	
Violations		
Kona Ice of Spokane	2917 S Schilling Loop	
Inspection Date: 06/24/2022	ROUTINE INSPECTION	
Violations		
KONA ICE	16814 E Sprague AVE	
Inspection Date: 09/30/2021	ROUTINE INSPECTION	
Violations		
Inspection Date: 09/21/2022	ROUTINE INSPECTION	
Violations		
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: 10/29/2022	ROUTINE INSPECTION	
Violations		
Inspection Date: 09/19/2023	ROUTINE INSPECTION	
Violations		
06	Adequate handwashing facilities	
Kooler Ice Vending Machine	9012 W Hilton AVE	
Inspection Date: 11/09/2022	ROUTINE INSPECTION	
Violations		
Koselig Kitchen	835 N Post ST	
Inspection Date: 10/06/2022	PRE OPERATIONAL	
Violations		
Inspection Date: 11/17/2022	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: 05/11/2023	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	
Koselig Kitchen	7613 W Sunset HWY B	
Inspection Date: 12/30/2022	ROUTINE INSPECTION	
Violations		
KRISPY KREME DOUGHNUTS	15401 E INDIANA AVE	
Inspection Date: 03/08/2022	ROUTINE INSPECTION	
Violations		
02	Food worker cards current for all food workers; new food workers trained	
34	Wiping cloths properly used, stored; proper sanitizer	
Inspection Date: 02/02/2023	ROUTINE INSPECTION	
Violations		

Facility	Address
Kuni's Thai Cuisine	101 E Hastings RD A&B
Inspection Date: 11/24/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 05/24/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 11/23/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 06/06/2023	ROUTINE INSPECTION
Violations	
LA MICHOCANA MINI MARKET	9907 E SPRAGUE AVE
Inspection Date: 11/02/2021	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
34	Wiping cloths properly used, stored; proper sanitizer
42	Food-contact surfaces maintained, cleaned, sanitized
Inspection Date: 06/02/2022	ROUTINE INSPECTION
Violations	
32	Insects, rodents, animals not present; entrance controlled
Inspection Date: 06/28/2022	1ST RE-INSPECTION
Violations	
16	Proper cooling procedures
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 07/07/2022	EDUCATIONAL VISIT
Violations	
Inspection Date: 07/11/2022	2ND RE-INSPECTION
Violations	
Inspection Date: 08/11/2022	FOLLOW-UP INSPECTION
Violations	
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: 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
La Nueva Michoacana Paleteria Y Neveria Homemade Ice C	9827 E Sprague AVE B
Inspection Date: 09/19/2022	PRE OPERATIONAL
Violations	
Inspection Date: 11/01/2022	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
La Pica Chica Bebidas & Munchies	1014 N Pines RD 120
Inspection Date: 06/21/2023	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
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
LA PLAZA DE MEXICO	9420 E SPRAGUE AVE
Inspection Date: 10/01/2021	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
33	Potential food contamination prevented during delivery, preparation, storage, display
39	Single-use and single-service articles properly stored, used
43	Non food-contact surfaces maintained and clean
Inspection Date: 04/28/2022	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: 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

Facility	Address
LA QUINTA INN & SUITES	3808 N SULLIVAN RD 34
Inspection Date: 04/25/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration
Inspection Date: 04/19/2023	ROUTINE INSPECTION
Violations	
<hr/>	
La Quinta Inn & Suites	211 S DIVISION ST
Inspection Date: 11/16/2021	ROUTINE INSPECTION
Violations	
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
<hr/>	
Ladder Coffee Valley	13105 E Sprague AVE
Inspection Date: 02/10/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
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
<hr/>	
Ladder Coffee	2823 N Monroe ST
Inspection Date: 10/06/2021	1ST RE-INSPECTION
Violations	
Inspection Date: 05/04/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
25	Toxic substances properly identified, stored, used
34	Wiping cloths properly used, stored; sanitizer concentration
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
<hr/>	
Ladder Coffee	1516 W Riverside AVE
Inspection Date: 09/27/2022	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: 02/10/2023	ROUTINE INSPECTION
Violations	
13	Food contact surfaces cleaned and sanitized; no cross contamination
25	Toxic substances properly identified, stored, used
<hr/>	



Facility	Address
LAKES HARVEST FOODS	215 E STATE RT 902
Inspection Date: 10/05/2021	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: 02/07/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
14	Raw meats below or away from ready-to-eat food; species separated
Inspection Date: 07/25/2022	ROUTINE INSPECTION
Violations	
31	Food properly labeled; proper date marking
34	Wiping cloths properly used, stored; sanitizer concentration
Inspection Date: 08/23/2022	1ST RE-INSPECTION
Violations	
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
LALOZY ESPRESSO	13917 E TRENT AVE
Inspection Date: 01/27/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
Inspection Date: 07/25/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 01/17/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 07/18/2023	ROUTINE INSPECTION
Violations	
LAPRESA #2 MEXICAN RESTAURANT	13308 W SUNSET HWY
Inspection Date: 03/01/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 10/13/2022	ROUTINE INSPECTION
Violations	
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
LARIAT	11820 N MARKET
Inspection Date: 04/15/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/06/2023	ROUTINE INSPECTION
Violations	
31	Food properly labeled; proper date marking



Facility	Address
LATAH BISTRO & LATAH LATTE	4221 S CHENEY SPOKANE RD
Inspection Date: 08/02/2022    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
46	Toilet facilities properly constructed, supplied, cleaned
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
LATAH BISTRO & PUB	4241 S CHENEY-SPOKANE RD
Inspection Date: 03/15/2022    ROUTINE INSPECTION	
Violations	
Inspection Date: 10/19/2022    ROUTINE INSPECTION	
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
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
LATAH CREEK WINE CELLARS, LTD.	13030 E INDIANA AVE
Inspection Date: 02/18/2022    ROUTINE INSPECTION	
Violations	
Inspection Date: 05/17/2023    ROUTINE INSPECTION	
Violations	
LE BROTHERS	12012 E SPRAGUE AVE 1
Inspection Date: 11/18/2021    ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33	Potential food contamination prevented during delivery, preparation, storage, display
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 06/15/2022    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)
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 07/13/2022    1ST RE-INSPECTION	
Violations	
30	Proper thawing methods used
45	Sewage, wastewater properly disposed
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	

Facility	Address
Le Catering	2426 N Discovery PL
Inspection Date: 07/14/2022	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)
Inspection Date: 08/09/2022	1ST RE-INSPECTION
Violations	
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
Lean Kitchen Company	802 E 29th AVE 3
Inspection Date: 12/19/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/03/2023	ROUTINE INSPECTION
Violations	
Lebanon Restaurant & Cafe	707 W 5th AVE
Inspection Date: 03/17/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 10/17/2022	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: 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
Lefevre St Bakery Cafe	123 S Lefevre ST
Inspection Date: 01/27/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 10/26/2022	ROUTINE INSPECTION
Violations	
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

Facility	Address
Legacy Billiards	5303 N Market
Inspection Date: 11/16/2021	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
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
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	
LEVI'S MINIT MARKET	109 W 4TH
Inspection Date: 10/29/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 11/02/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration
37	In-use utensils properly stored
LEWIS & CLARK HIGH SCHOOL	521 W 4TH
Inspection Date: 10/19/2021	ROUTINE INSPECTION
Violations	
LIBBY CENTER DISTRICT #81	2900 E 1ST AVE
Inspection Date: 10/07/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 11/18/2022	ROUTINE INSPECTION
Violations	
LIBERTY CIDERWORKS	164 S WASHINGTON ST
Inspection Date: 12/09/2022	ROUTINE INSPECTION
Violations	
LIBERTY FFA - PIZZA	102 S WILLOW RD
Inspection Date: 09/23/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/22/2023	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	

Facility	Address
Liberty Lake Juice Company	1334 N Liberty Lake RD
Inspection Date: 02/08/2022	ROUTINE INSPECTION
Violations	
26	Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
31	Food Properly labeled
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

---

Liberty Lake Juice Company	180 S Howard ST
Inspection Date: 09/26/2022	PRE OPERATIONAL
Violations	

Inspection Date: 10/31/2022	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
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
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

---

LIBERTY LAKE LUNCH ROOM	24403 E SPRAGUE AVE
Inspection Date: 08/01/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
38	Utensils, equipment, linens properly stored, used, handled
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

---

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

---

Liberty Lake Wine Cellars	23110 E Knox AVE
Inspection Date: 10/28/2022	ROUTINE INSPECTION
Violations	
31	Food properly labeled; proper date marking
Inspection Date: 06/30/2023	ROUTINE INSPECTION
Violations	

---

Facility	Address
LIENG AND PHANE ORIENTAL MARKET	13124 E SPRAGUE AVE
Inspection Date: 10/18/2021     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: 12/16/2022     ROUTINE INSPECTION	
Violations	
06     Adequate handwashing facilities	
31     Food properly labeled; proper date marking	

---

Lilac City Bakery	1215 N Ruby ST
Inspection Date: 01/03/2022     ROUTINE INSPECTION	
Violations	
15     Proper handling of pooled eggs	
22     Accurate thermometer provided and used to evaluate temperature of PHF	
40     Food and nonfood surfaces properly used and constructed; cleanable	
43     Non food-contact surfaces maintained and clean	
Inspection Date: 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	

---

Lilac City Coffee	3337 W Woodside AVE
Inspection Date: 08/18/2022     PRE OPERATIONAL	
Violations	
Inspection Date: 10/05/2022     ROUTINE INSPECTION	
Violations	
Inspection Date: 08/02/2023     ROUTINE INSPECTION	
Violations	
26     Compliance with valid permit; operating and risk control plans, and required written procedures	

---

LILAC LANES & CASINO	1112 E MAGNESIUM RD
Inspection Date: 11/08/2021     ROUTINE INSPECTION	
Violations	
25     Toxic substances properly identified, stored, used	
40     Food and nonfood surfaces properly used and constructed; cleanable	
48     Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta	
Inspection Date: 03/04/2022     ROUTINE INSPECTION	
Violations	
06     Adequate handwashing facilities	
21     Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)	
33     Potential food contamination prevented during delivery, preparation, storage, display	
Inspection Date: 07/22/2022     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: 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	

---

Facility	Address
LILAC PLAZA	7007 N WISCOMB ST
Inspection Date: 12/08/2021	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
33	Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 06/08/2022	ROUTINE INSPECTION
Violations	

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 st
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	

---

LIQUOR & MORE #S1	5217 N MARKET ST
-------------------	------------------

Inspection Date: 01/11/2022	ROUTINE INSPECTION
Violations	
17	Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
34	Wiping cloths properly used, stored; proper sanitizer
37	In-use utensils properly stored

Inspection Date: 02/08/2022	1ST RE-INSPECTION
Violations	

Inspection Date: 03/06/2023	ROUTINE INSPECTION
Violations	

---

LITTLE CAESARS #203	6101 N DIVISION ST
---------------------	--------------------

Inspection Date: 10/01/2021	ROUTINE INSPECTION
Violations	
36	Proper eating, tasting, drinking, or tobacco use

Inspection Date: 05/13/2022	ROUTINE INSPECTION
Violations	

Inspection Date: 05/24/2023	ROUTINE INSPECTION
Violations	

---

LITTLE CAESARS #207	509 N SULLIVAN RD D
---------------------	---------------------

Inspection Date: 10/05/2021	1ST RE-INSPECTION
Violations	

Inspection Date: 09/23/2022	ROUTINE INSPECTION
Violations	
49	Adequate ventilation, lighting; designated areas used

Inspection Date: 03/22/2023	ROUTINE INSPECTION
Violations	

---

LITTLE CAESARS #210	12208 N DIVISION ST
---------------------	---------------------

Inspection Date: 05/04/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities

Inspection Date: 06/06/2023	ROUTINE INSPECTION
Violations	

---

Facility	Address
LITTLE CAESAR'S PIZZA	1521 N ARGONNE RD
Inspection Date: 03/09/2022     ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
34	Wiping cloths properly used, stored; proper sanitizer
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
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

---

LITTLE CAESARS	2905 S REGAL ST
Inspection Date: 02/10/2022     ROUTINE INSPECTION	
Violations	
06	Adequate handwashing facilities
32	Insects, rodents, animals not present; entrance controlled
40	Food and nonfood surfaces properly used and constructed; cleanable
43	Non food-contact surfaces maintained and clean
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
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

---

LITTLE CAESARS	4015 N MARKET ST
Inspection Date: 07/25/2022     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
42	Food-contact surfaces maintained, cleaned, sanitized
43	Non food-contact surfaces maintained and clean
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

---



Facility	Address
LITTLE EURO	517 N PINES RD
Inspection Date: 02/10/2022	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
Inspection Date: 08/18/2022	ROUTINE INSPECTION
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
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

---

Little Garden Cafe - Whitworth	9910 N Waikiki RD
Inspection Date: 02/18/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/19/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration
Inspection Date: 03/16/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 08/22/2023	ROUTINE INSPECTION
Violations	

---

LITTLE GARDEN CAFÉ	2901 W NORTHWEST BLVD
Inspection Date: 10/14/2021	ROUTINE INSPECTION
Violations	
36	Proper eating, tasting, drinking, or tobacco use
37	In-use utensils properly stored
Inspection Date: 02/17/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
14	Raw meats below or away from ready-to-eat food; species separated
25	Toxic substances properly identified, stored, used
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 09/12/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
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

---



Facility	Address
Little Noodle	713 W Garland AVE
Inspection Date: 10/25/2021	PRE OPERATIONAL
Violations	
Inspection Date: 11/24/2021	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
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 12/21/2021	1ST RE-INSPECTION
Violations	
Inspection Date: 05/19/2022	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: 06/16/2022	1ST RE-INSPECTION
Violations	
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	
LITZ'S BAR & GRILL	204 E ERMINA AVE
Inspection Date: 12/29/2021	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
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
Locals Culture House	9616 E Sprague AVE
Inspection Date: 09/30/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 09/12/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
Inspection Date: 08/01/2023	ROUTINE INSPECTION
Violations	
Lofty Skies	851 S Main ST
Inspection Date: 08/05/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration
Inspection Date: 07/12/2023	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained

**Facility**

**Logan Tavern**

**Address**

**1305 N HAMILTON ST**

Inspection Date: 11/10/2021     ROUTINE INSPECTION

Violations

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

Inspection Date: 03/15/2022     ROUTINE INSPECTION

Violations

- 06     Adequate handwashing facilities
- 34     Wiping cloths properly used, stored; proper sanitizer
- 41     Warewashing facilities properly installed, maintained, used; test strips available and used
- 44     Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Inspection Date: 04/12/2022     1ST RE-INSPECTION

Violations

Inspection Date: 11/21/2022     ROUTINE INSPECTION

Violations

Inspection Date: 04/24/2023     ROUTINE INSPECTION

Violations

Inspection Date: 09/26/2023     ROUTINE INSPECTION

Violations

---

**LONDON'S ULTIMATE CATERING**

**1110 W RIVERSIDE AVE**

Inspection Date: 12/08/2021     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 stz
- 40     Food and nonfood surfaces properly used and constructed; cleanable

---

**LONGHORN BARBECUE - FAIRGROUNDS**

**404 N HAVANA ST**

Inspection Date: 06/10/2022     ROUTINE INSPECTION

Violations

- 14     Raw meats below or away from ready-to-eat food; species separated
- 32     Insects, rodents, animals not present; entrance controlled
- 34     Wiping cloths properly used, stored; sanitizer concentration
- 41     Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 03/16/2023     ROUTINE INSPECTION

Violations

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

Facility	Address
LONGHORN BARBECUE	2315 N ARGONNE RD
Inspection Date: 11/02/2021	ROUTINE INSPECTION
Violations	
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 05/17/2022	ROUTINE INSPECTION
Violations	
17	Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
Inspection Date: 06/08/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
Inspection Date: 06/16/2022	1ST RE-INSPECTION
Violations	
Inspection Date: 10/25/2022	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
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
LONGHORN BARBECUE	7611 W SUNSET HWY
Inspection Date: 03/09/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 03/16/2022	EDUCATIONAL VISIT
Violations	
Inspection Date: 10/26/2022	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
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
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	

Facility	Address
LONGHORN BARBECUE-FAIR BOOTH	404 N HAVANA ST
Inspection Date: 09/14/2022    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
Inspection Date: 09/12/2023    ROUTINE INSPECTION	
Violations	

LONGHORN BBQ PRODUCTION KITCHEN	7611 W SUNSET HWY
Inspection Date: 03/16/2022    ROUTINE INSPECTION	
Violations	
Inspection Date: 10/26/2022    ROUTINE INSPECTION	
Violations	
25	Toxic substances properly identified, stored, used
26	Compliance with valid permit; operating and risk control plans, and required written procedures
Inspection Date: 03/10/2023    ROUTINE INSPECTION	
Violations	

Lord Stanley's	380 W Riverside AVE
Inspection Date: 02/11/2022    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
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 09/29/2022    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: 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

Loren	908 N Howard ST 110
Inspection Date: 09/19/2023    PRE OPERATIONAL	
Violations	

Los Habaneros	10115 N Newport HWY
Inspection Date: 07/27/2022    PRE OPERATIONAL	
Violations	
Inspection Date: 09/07/2022    ROUTINE INSPECTION	
Violations	
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	

Facility

Address

LOST BOYS GARAGE6325 N WALL ST

Inspection Date: 11/16/2021     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
  - 40 Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 12/15/2021     1ST RE-INSPECTION

Violations

Inspection Date: 04/28/2022     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
  - 36 Proper eating, tasting, drinking, or tobacco use

Inspection Date: 10/04/2022     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
  - 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 11/02/2022     1ST RE-INSPECTION

Violations

Inspection Date: 06/16/2023     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
  - 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

LUCKY'S IRISH PUB

408 W SPRAGUE AVE

Inspection Date: 07/28/2022     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: 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

Lumberbeard Brewing

25 E 3rd AVE

Inspection Date: 12/10/2021     ROUTINE INSPECTION

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

Inspection Date: 11/17/2022     ROUTINE INSPECTION

Violations

Lumen High School

718 W Riverside AVE

Inspection Date: 10/17/2022     ROUTINE INSPECTION

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

Inspection Date: 03/01/2023     ROUTINE INSPECTION

Violations

<u>Facility</u>	<u>Address</u>
LUNA	5620 S PERRY ST
Inspection Date: 12/01/2021	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
16	Proper cooling procedures
17	Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
Inspection Date: 12/29/2021	1ST RE-INSPECTION
Violations	
Inspection Date: 08/18/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
25	Toxic substances properly identified, stored, used
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
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
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: 05/14/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/13/2023	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
M & K GROCERY	4619 N MARKET ST
Inspection Date: 11/16/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 08/08/2022	ROUTINE INSPECTION
Violations	
M K MOBILE COFFEE AND MORE	4471 GARDEN SPOT RD
Inspection Date: 11/21/2021	ROUTINE INSPECTION
Violations	

Facility  
Mac Daddys

Address  
10115 N Newport HWY E

Inspection Date: 11/08/2021     ROUTINE INSPECTION

Violations

Inspection Date: 05/05/2022     ROUTINE INSPECTION

Violations

20     Proper reheating procedures for hot holding

Inspection Date: 06/01/2022     1ST RE-INSPECTION

Violations

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

Mac Daddy's

10115 N Newport HWY E

Inspection Date: 11/03/2022     ROUTINE INSPECTION

Violations

Inspection Date: 06/23/2023     ROUTINE INSPECTION

Violations

06     Adequate handwashing facilities

MacDaddy's

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



Facility	Address
MACKENZIE RIVER PIZZA CO.	2910 E 57TH AVE 1
Inspection Date: 10/18/2021	1ST RE-INSPECTION
Violations	
Inspection Date: 03/07/2022	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
34	Wiping cloths properly used, stored; proper sanitizer
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
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
Made With Love Bakery	2023 W Dean AVE A
Inspection Date: 05/04/2022	ROUTINE INSPECTION
Violations	
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
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
MADELEINES	415 W MAIN AVE
Inspection Date: 01/05/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; proper sanitizer
39	Single-use and single-service articles properly stored, used
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 09/29/2022	ROUTINE INSPECTION
Violations	
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
26	Compliance with valid permit; operating and risk control plans, and required written procedures
31	Food properly labeled; proper date marking
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	



Facility	Address
Madfire Kitchen & Catering	14700 E Indiana AVE 2
Inspection Date: 12/15/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 06/13/2023	ROUTINE INSPECTION
Violations	
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	
MAGIC LANTERN THEATRE	25 W MAIN AVE 125
Inspection Date: 01/24/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
37	In-use utensils properly stored
Inspection Date: 04/20/2023	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: 10/07/2022	ROUTINE INSPECTION
Violations	
27	Compliance with variance; specialized processes; HACCP plan
31	Food properly labeled; proper date marking
Inspection Date: 05/02/2023	ROUTINE INSPECTION
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures
MAIN MARKET	44 W MAIN AVE
Inspection Date: 01/05/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/08/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; sanitizer concentration
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
Mama's Take and Bake Dinners	1202 W Northwest BLVD
Inspection Date: 11/22/2021	PRE OPERATIONAL
Violations	
Inspection Date: 12/28/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 09/29/2022	ROUTINE INSPECTION
Violations	

Facility	Address
MAMMA MIA'S	420 W FRANCIS AVE
Inspection Date: 11/12/2021	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 04/27/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 10/26/2022	ROUTINE INSPECTION
Violations	
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
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)
MANGROVE CAFÉ	18 N BOWDISH RD
Inspection Date: 04/22/2022	ROUTINE INSPECTION
Violations	
39	Single-use and single-service articles properly stored, used
40	Food and nonfood surfaces properly used and constructed; cleanable
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
MANITO GOLF & COUNTRY CLUB	5303 S HATCH RD
Inspection Date: 11/09/2021	ROUTINE INSPECTION
Violations	
36	Proper eating, tasting, drinking, or tobacco use
Inspection Date: 02/24/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/01/2022	PRE OPERATIONAL
Violations	
Inspection Date: 10/18/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
Inspection Date: 01/18/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 07/11/2023	ROUTINE INSPECTION
Violations	

**Facility**

## Manito Golf & Country Club

### Address

**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 food
- 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

# MANITO PARK BENCH

1928 S TEKOA ST

Inspection Date: 07/12/2022    ROUTINE INSPECTION

## Violations

- 06 Adequate handwashing facilities  
25 Toxic substances properly identified, stored, used  
45 Sewage, wastewater properly disposed  
46 Toilet facilities properly constructed, supplied, cleaned

Inspection Date: 08/10/2022    1ST RE-INSPECTION

## Violations

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

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

**MANITO TAP HOUSE/Two Nine Grand LLC**

**3011 S GRAND BLVD**

Inspection Date: 05/23/2022    ROUTINE INSPECTION

## Violations

- 23 Proper Consumer Advisory posted for raw or undercooked foods  
32 Insects, rodents, animals not present; entrance controlled  
37 In-use utensils properly stored

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 |

Facility	Address
MAPLE STREET BISTRO	5520 N MAPLE ST
Inspection Date: 10/13/2021     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: 02/15/2022     ROUTINE INSPECTION	
Violations	
14	Raw meats below or away from ready-to-eat food; species separated
25	Toxic substances properly identified, stored, used
33	Potential food contamination prevented during delivery, preparation, storage, display
40	Food and nonfood surfaces properly used and constructed; cleanable
43	Non food-contact surfaces maintained and clean
Inspection Date: 08/09/2022     ROUTINE INSPECTION	
Violations	
15	Proper preparation of raw shell eggs
16	Proper cooling procedures
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
42	Food-contact surfaces maintained, cleaned, sanitized
Inspection Date: 09/07/2022     1ST RE-INSPECTION	
Violations	
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

---

Facility	Address
MARACAS MEXICAN GRILL LLC	2910 E 57TH AVE 4
Inspection Date: 02/14/2022     ROUTINE INSPECTION	
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 09/26/2022     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
30	Proper thawing methods used
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 09/28/2022     EDUCATIONAL VISIT	
Violations	
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
Maracas	
2118 N Ruby ST A	
Inspection Date: 04/28/2022     PRE OPERATIONAL	
Violations	
Inspection Date: 06/03/2022     ROUTINE INSPECTION	
Violations	
25	Toxic substances properly identified, stored, used
34	Wiping cloths properly used, stored; sanitizer concentration
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	

Facility	Address
Mariscos Mi Tierra	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

---

MARKET PLACE WINERIES, LLC	39 W PACIFIC AVE
Inspection Date: 12/15/2022	ROUTINE INSPECTION
Violations	

---

Market Street Pizza Valley	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

---

Market Street Pizza	2721 N Market ST
Inspection Date: 11/30/2021	ROUTINE INSPECTION
Violations	
10	Food in good condition, safe and unadulterated; approved additives
33	Potential food contamination prevented during delivery, preparation, storage, display
42	Food-contact surfaces maintained, cleaned, sanitized
Inspection Date: 05/25/2022	ROUTINE INSPECTION
Violations	
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
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

---

Facility	Address
Marketplace Bakery & Deli/The Hungry Moose	101 W Spaatz RD
Inspection Date: 05/27/2022	PRE OPERATIONAL
Violations	
Inspection Date: 07/08/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 07/07/2023	ROUTINE INSPECTION
Violations	
MARRAKESH RESTAURANT	1227.5 N DIVISION ST
Inspection Date: 12/30/2022	ROUTINE INSPECTION
Violations	
MARTIN HALL REGIONAL JUVENILE CCCS	201 S Pine ST
Inspection Date: 10/18/2021	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 06/14/2022	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 10/24/2022	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
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
MARY LOU'S ICE CREAM	404 N HAVANA ST
Inspection Date: 06/10/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/07/2023	ROUTINE INSPECTION
Violations	
Mary Lou's Milk Bottle Desserts	718 W Garland AVE
Inspection Date: 07/14/2022	PRE OPERATIONAL
Violations	
Inspection Date: 08/10/2022	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 09/06/2023	ROUTINE INSPECTION
Violations	



Facility	Address
Maryhill Winery Spokane Tasting Room	1303 W Summit 100
Inspection Date: 02/02/2022    ROUTINE INSPECTION	
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 07/19/2022    ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
13	Food contact surfaces cleaned and sanitized; no cross contamination
19	No room temperature storage; proper use of time as a control, procedures available
23	Proper Consumer Advisory posted for raw or undercooked foods
27	Compliance with variance; specialized processes; HACCP plan
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 08/22/2022    1ST RE-INSPECTION	
Violations	
Inspection Date: 04/11/2023    ROUTINE INSPECTION	
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on site
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 available
MASSELOW'S STEAKHOUSE	100 N HAYFORD RD
Inspection Date: 04/30/2022    ROUTINE INSPECTION	
Violations	
Inspection Date: 01/28/2023    ROUTINE INSPECTION	
Violations	
Masters Brewhouse	831 S Main ST
Inspection Date: 02/15/2022    ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
Inspection Date: 08/16/2022    ROUTINE INSPECTION	
Violations	
16	Proper cooling procedures
34	Wiping cloths properly used, stored; sanitizer concentration
45	Sewage, wastewater properly disposed
Inspection Date: 09/14/2022    1ST RE-INSPECTION	
Violations	
Inspection Date: 03/23/2023    ROUTINE INSPECTION	
Violations	
Inspection Date: 08/29/2023    ROUTINE INSPECTION	
Violations	
Matreshka European Food & Deli	9335 N Division ST
Inspection Date: 10/27/2021    ROUTINE INSPECTION	
Violations	
39	Single-use and single-service articles properly stored, used
Inspection Date: 06/06/2022    ROUTINE INSPECTION	
Violations	
31	Food properly labeled; proper date marking
Inspection Date: 06/13/2023    ROUTINE INSPECTION	
Violations	
27	Compliance with variance; specialized processes; HACCP plan
Inspection Date: 06/29/2023    SITE VISIT	
Violations	



Facility	Address
Matreshka Kitchen & Bakery	9331 N Division ST
Inspection Date: 12/22/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 06/06/2022	ROUTINE INSPECTION
Violations	
14	Raw meats below or away from ready-to-eat food; species separated
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 11/18/2022	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 st
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
MAVERIK #473	717 N EVERGREEN RD
Inspection Date: 03/15/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
Inspection Date: 08/11/2022	PRE OPERATIONAL
Violations	
Inspection Date: 04/21/2023	ROUTINE INSPECTION
Violations	
Maverik Inc	2125 N Pines RD
Inspection Date: 11/01/2021	PRE OPERATIONAL
Violations	
Inspection Date: 12/06/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 10/14/2022	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
43	Non food-contact surfaces maintained and clean
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
MAVERIK, INC #447	4602 E DAY MT SPOKANE RD
Inspection Date: 03/15/2022	ROUTINE INSPECTION
Violations	
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	

Facility	Address
Maverik, Inc Store	4337 S Regal ST
Inspection Date: 03/08/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
Inspection Date: 03/27/2023	ROUTINE INSPECTION
Violations	
Maverik, Inc Store	1019 E Francis AVE
Inspection Date: 07/15/2022	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: 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: 04/25/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
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
Maverik, Inc. #592	10707 W SR 2 HWY
Inspection Date: 10/05/2022	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: 03/30/2023	ROUTINE INSPECTION
Violations	
Maverik, Inc. Store	9009 E Montgomery AVE
Inspection Date: 07/28/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
43	Non food-contact surfaces maintained and clean
Inspection Date: 03/09/2023	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
MAVERIK	2827 1ST ST
Inspection Date: 04/04/2022	ROUTINE INSPECTION
Violations	
37	In-use utensils properly stored
Inspection Date: 03/15/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 08/04/2023	PRE OPERATIONAL
Violations	
Maverik	28 E Montgomery AVE
Inspection Date: 06/13/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
Inspection Date: 07/21/2023	ROUTINE INSPECTION
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures

Facility	Address
Maverik	6710 N Division ST
Inspection Date: 04/19/2022     ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
31	Food properly labeled; proper date marking
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: 10/01/2021     ROUTINE INSPECTION	
Violations	
06	Adequate handwashing facilities
09	Proper washing of fruits and vegetables
34	Wiping cloths properly used, stored; proper sanitizer
39	Single-use and single-service articles properly stored, used
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 04/06/2022     ROUTINE INSPECTION	
Violations	
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 08/23/2022     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
45	Sewage, wastewater properly disposed
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
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
McAndrews Holdings 1.Inc DBA Sullivan Scoreboard	
205 N SULLIVAN RD	
Inspection Date: 10/21/2021     ROUTINE INSPECTION	
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
45	Sewage, wastewater properly disposed
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
MCCARTHEY ATHLETIC CENTER - NORTH	
702 E CATALDO	
Inspection Date: 12/08/2021     ROUTINE INSPECTION	
Violations	
06	Adequate handwashing facilities
37	In-use utensils properly stored
Inspection Date: 11/07/2022     ROUTINE INSPECTION	
Violations	
MCCARTHEY ATHLETIC CENTER - SOUTH 58290001	
702 E CATALDO	
Inspection Date: 12/08/2021     ROUTINE INSPECTION	
Violations	
Inspection Date: 02/24/2022     ROUTINE INSPECTION	
Violations	
Inspection Date: 02/16/2023     ROUTINE INSPECTION	
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility	Address
MCCARTHEY ATHLETIC CENTER- CATERING	702 E CATALDO
Inspection Date: 12/08/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 02/24/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/18/2023	ROUTINE INSPECTION
Violations	
MCCARTHEY ATHLETIC CTR-MAIN KITCHEN	702 E CATALDO
Inspection Date: 12/08/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 02/24/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 11/07/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 02/16/2023	ROUTINE INSPECTION
Violations	
MCCARTHEY ATHLETIC CTR-NORTHEAST	702 E CATALDO
Inspection Date: 12/08/2021	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 11/07/2022	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
MCCARTHEY ATHLETIC CTR-NORTHWEST	702 E CATALDO
Inspection Date: 12/08/2021	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 11/07/2022	ROUTINE INSPECTION
Violations	
MCCARTHEY ATHLETIC CTR-SOUTHEAST - 58290001	702 E CATALDO
Inspection Date: 12/08/2021	ROUTINE INSPECTION
Violations	
37	In-use utensils properly stored
Inspection Date: 02/24/2022	ROUTINE INSPECTION
Violations	
17	Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
Inspection Date: 11/07/2022	1ST RE-INSPECTION
Violations	
MCCARTHEY ATHLETIC CTR-SOUTHWEST	702 E CATALDO
Inspection Date: 12/08/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 02/24/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 02/16/2023	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities

Facility	Address
MCCARTHEY ATHLETIC PATTERSON FIELD	702 E CATALDO
Inspection Date: 04/14/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/18/2023	ROUTINE INSPECTION
Violations	
MCCLAIN'S PIZZERIA	10208 N DIVISION ST 104
Inspection Date: 01/18/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 07/15/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
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	
McCRACKEN'S IRISH PUB	11723 E SPRAGUE AVE
Inspection Date: 03/03/2022	EDUCATIONAL VISIT
Violations	
Inspection Date: 06/09/2022	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: 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
MCDONALD'S HAMBURGER- AIRWAY HEIGHTS	12002 W SUNSET HWY
Inspection Date: 09/19/2022	ROUTINE INSPECTION
Violations	
04	Hands washed as required
Inspection Date: 06/21/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 09/22/2023	SITE VISIT
Violations	
MCDONALD'S HAMBURGERS #11295	1818 N MONROE ST
Inspection Date: 04/05/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/13/2023	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
39	Single-use and single-service articles properly stored, used

Facility

MCDONALD'S HAMBURGERS #13372

Address

1306 N LIBERTY LAKE RD

Inspection Date: 09/12/2022    ROUTINE INSPECTION

Violations

34    Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 07/25/2023    ROUTINE INSPECTION

Violations

06    Adequate handwashing facilities

MCDONALD'S HAMBURGERS #2796

4436 N DIVISION ST

Inspection Date: 09/30/2022    ROUTINE INSPECTION

Violations

Inspection Date: 04/10/2023    ROUTINE INSPECTION

Violations

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

MCDONALD'S HAMBURGERS #570

6321 N MONROE ST

Inspection Date: 10/18/2021    ROUTINE INSPECTION

Violations

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

Inspection Date: 06/22/2022    ROUTINE INSPECTION

Violations

06    Adequate handwashing facilities

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

40    Food and nonfood surfaces properly used and constructed; cleanable

43    Non food-contact surfaces maintained and clean

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

MCDONALD'S HAMBURGERS #7113

9305 N NEWPORT HWY

Inspection Date: 10/25/2022    ROUTINE INSPECTION

Violations

06    Adequate handwashing facilities

MCDONALD'S HAMBURGERS #7201

2222 N ARGONNE

Inspection Date: 04/20/2022    ROUTINE INSPECTION

Violations

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

Inspection Date: 08/21/2023    ROUTINE INSPECTION

Violations





Facility	Address
MCDONALD'S HAMBURGERS	10511 W AERO RD
Inspection Date: 03/25/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
Inspection Date: 03/04/2023	ROUTINE INSPECTION
Violations	
04	Hands washed as required
MCDONALD'S RESTAURANT #16935	1000 S MAIN AVE
Inspection Date: 08/05/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/29/2023	ROUTINE INSPECTION
Violations	
MCDONALD'S RESTAURANT #24077	14118 N NEWPORT HWY
Inspection Date: 07/13/2022	ROUTINE INSPECTION
Violations	
37	In-use utensils properly stored
Inspection Date: 09/26/2023	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
MCDONALD'S RESTAURANT	8827 N INDIAN TRAIL RD
Inspection Date: 03/10/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/11/2023	ROUTINE INSPECTION
Violations	
MCDONALD'S RESTUARANT #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
MCDONALD'S	12802 N SR 395 HWY
Inspection Date: 03/08/2022	ROUTINE INSPECTION
Violations	
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	
MCDONALD'S	4647 S REGAL ST
Inspection Date: 01/13/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 01/11/2023	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities



Facility	Address
MCDONALD'S	3530 N SULLIVAN RD
Inspection Date: 01/25/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
43	Non food-contact surfaces maintained and clean
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
MCDONALD'S	1617 N HAMILTON ST
Inspection Date: 10/20/2021	ROUTINE INSPECTION
Violations	
42	Food-contact surfaces maintained, cleaned, sanitized
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
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: 09/12/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
34	Wiping cloths properly used, stored; sanitizer concentration
Inspection Date: 09/13/2023	ROUTINE INSPECTION
Violations	
MCINTOSH GRANGE #1001	102 S Willow RD
Inspection Date: 09/23/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/22/2023	ROUTINE INSPECTION
Violations	
MEADOW WOOD GOLF CLUBHOUSE	24501 E VALLEYWAY AVE
Inspection Date: 08/16/2022	ROUTINE INSPECTION
Violations	
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
Medical Lake Quick Stop	710 E HWY 902
Inspection Date: 09/30/2022	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: 04/06/2023	ROUTINE INSPECTION
Violations	
37	In-use utensils properly stored

Facility	Address
Meeting House	1801 E 11th AVE
Inspection Date: 01/07/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/16/2022	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
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
Meeting House	507 S Howard ST
Inspection Date: 10/08/2021	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
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	
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	
MELTZ EXTREME GRILLED CHEESE	1735 W KATHLEEN AVE
Inspection Date: 06/07/2022	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Menchie's Frozen Yogurt	10100 N Newport HWY
Inspection Date: 06/23/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
METHOD JUICE CAFÉ	718 W RIVERSIDE AVE
Inspection Date: 08/22/2022	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
38	Utensils, equipment, linens properly stored, used, handled
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

Facility	Address
Method Juice Cafe	7704 N DIVISION ST
Inspection Date: 05/16/2022     ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
25	Toxic substances properly identified, stored, used
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
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
MEXICO LINDO TAQUERIA	1235 N LIBERTY LAKE RD 109
Inspection Date: 02/14/2022     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
41	Warewashing facilities properly installed, maintained, used; test strips available and used
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	
Mid-City Concerns Senior Center/Meals on Wheels Spokar	1222 W 2nd AVE
Inspection Date: 12/28/2022     ROUTINE INSPECTION	
Violations	
Midori Sushi & Teriyaki	927 W GARLAND AVE
Inspection Date: 11/08/2021     ROUTINE INSPECTION	
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 04/19/2022     ROUTINE INSPECTION	
Violations	
14	Raw meats below or away from ready-to-eat food; species separated
49	Adequate ventilation, lighting; designated areas used
Inspection Date: 10/20/2022     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)
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

Facility	Address
miFLAVOUR	3403 E Sprague AVE
Inspection Date: 01/28/2022	ROUTINE INSPECTION
Violations	
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
Mighty Bean Espresso	622 E Hwy 902
Inspection Date: 07/08/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
MIKE'S BAR & GRILL	21 S DISHMAN RD
Inspection Date: 06/23/2022	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
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 10/24/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
14	Raw meats below or away from ready-to-eat food; species separated
23	Proper Consumer Advisory posted for raw or undercooked foods
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: 11/21/2022	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 stc
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
MIKE'S OLD FASHIONED DONUTS	9219 E SPRAGUE AVE
Inspection Date: 07/08/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/03/2023	ROUTINE INSPECTION
Violations	
Millwood Brewing Company	9013 E Frederick
Inspection Date: 09/22/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
Inspection Date: 07/12/2023	ROUTINE INSPECTION
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on stc
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

Facility	Address
MILLWOOD COMMUNITY KITCHEN	3223 N MARGUERITE RD
Inspection Date: 08/27/2022    ROUTINE INSPECTION	
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 08/26/2023    ROUTINE INSPECTION	
Violations	
MILLWOOD COMMUNITY PRESBYTERIAN CHURCH	3223 N MARGUERITE RD
Inspection Date: 08/05/2022    ROUTINE INSPECTION	
Violations	
06	Adequate handwashing facilities
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 06/07/2023    EDUCATIONAL VISIT	
Violations	
Millwood Grocery and Spirits	3409 N ARGONNE RD
Inspection Date: 08/05/2022    ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
34	Wiping cloths properly used, stored; sanitizer concentration
42	Food-contact surfaces maintained, cleaned, sanitized
Inspection Date: 06/21/2023    ROUTINE INSPECTION	
Violations	
25	Toxic substances properly identified, stored, used
MING-WAH RESTAURANT	1618 W 3RD AVE
Inspection Date: 05/11/2022    ROUTINE INSPECTION	
Violations	
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
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: 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	

**Facility**

**MIRABEAU PARK HOTEL**

**Address**

**1100 N SULLIVAN RD**

Inspection Date: 10/14/2021     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
- 21     Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 39     Single-use and single-service articles properly stored, used
- 40     Food and nonfood surfaces properly used and constructed; cleanable
- 42     Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 11/08/2021     1ST RE-INSPECTION

Violations

Inspection Date: 03/02/2022     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)
- 40     Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 07/14/2022     ROUTINE INSPECTION

Violations

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

---

**MISO FRESH ASIAN**

**4750 N DIVISION ST 2136**

Inspection Date: 01/04/2022     ROUTINE INSPECTION

Violations

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

Inspection Date: 08/12/2022     ROUTINE INSPECTION

Violations

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

Inspection Date: 03/13/2023     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
-

<u>Facility</u>	<u>Address</u>
<b>MISSION FOOD MART</b>	<b>1905 E MISSION AVE</b>
Inspection Date: 11/09/2021     ROUTINE INSPECTION	
Violations	
42     Food-contact surfaces maintained, cleaned, sanitized	
Inspection Date: 08/05/2022     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: 03/29/2023     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	
<b>MISSION FOOD MART</b>	<b>1007 N SULLIVAN RD</b>
Inspection Date: 03/24/2022     ROUTINE INSPECTION	
Violations	
Inspection Date: 03/15/2023     ROUTINE INSPECTION	
Violations	
41     Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av	
<b>MITCHELL'S</b>	<b>116 W 1ST ST</b>
Inspection Date: 11/05/2021     ROUTINE INSPECTION	
Violations	
48     Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta	
49     Adequate ventilation, lighting; designated areas used	
Inspection Date: 04/05/2022     ROUTINE INSPECTION	
Violations	
Inspection Date: 10/14/2022     ROUTINE INSPECTION	
Violations	
17     Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)	
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 st	
Inspection Date: 08/18/2023     ROUTINE INSPECTION	
Violations	
01     PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on st	
<b>Mixed Plate Food Truck</b>	<b>1321 W 3rd AVE</b>
Inspection Date: 06/28/2022     ROUTINE INSPECTION	
Violations	
34     Wiping cloths properly used, stored; sanitizer concentration	
Inspection Date: 06/13/2023     ROUTINE INSPECTION	
Violations	



Facility	Address
MIZUNA	214 N HOWARD ST
Inspection Date: 11/03/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 06/06/2022	ROUTINE INSPECTION
Violations	
45	Sewage, wastewater properly disposed
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
<hr/>	
MOD Pizza - Airway Heights	9746 W Hwy 2 101
Inspection Date: 03/01/2022	PRE OPERATIONAL
Violations	
Inspection Date: 04/13/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 10/12/2022	ROUTINE INSPECTION
Violations	
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
<hr/>	
MOD PIZZA	707 W MAIN AVE A-12
Inspection Date: 02/01/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/11/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 05/22/2023	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
<hr/>	
MOD PIZZA	3104 E PALOUSE HWY A
Inspection Date: 03/14/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 11/14/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/24/2023	ROUTINE INSPECTION
Violations	
<hr/>	



Facility	Address
MOD Pizza	9405 N Newport HWY
Inspection Date: 01/04/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/05/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
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
MOD Pizza	2503 W Wellesley AVE
Inspection Date: 10/12/2021	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
Inspection Date: 02/10/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/28/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 01/28/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 07/26/2023	ROUTINE INSPECTION
Violations	
MOD Pizza	3907 N Market ST
Inspection Date: 11/08/2021	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
45	Sewage, wastewater properly disposed
Inspection Date: 02/25/2022	ROUTINE INSPECTION
Violations	
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
Inspection Date: 12/21/2022	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 06/08/2023	ROUTINE INSPECTION
Violations	
MOEZY INN TAVERN	2723 N MONROE ST
Inspection Date: 09/06/2022	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
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
Mojo Coffee	3415 E Trent AVE
Inspection Date: 04/18/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 04/19/2023	EDUCATIONAL VISIT
Violations	

Facility	Address
Mole	1335 W Summit PKY
Inspection Date: 12/02/2021	PRE OPERATIONAL
Violations	
Inspection Date: 01/03/2022	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)
23	Proper Consumer Advisory posted for raw or undercooked foods
34	Wiping cloths properly used, stored; proper sanitizer
37	In-use utensils properly stored
Inspection Date: 02/02/2022	1ST RE-INSPECTION
Violations	
Inspection Date: 08/08/2022	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: 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
MOLLY'S FAMILY RESTAURANT	224 S LINCOLN ST
Inspection Date: 11/16/2021	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
39	Single-use and single-service articles properly stored, used
42	Food-contact surfaces maintained, cleaned, sanitized
Inspection Date: 06/27/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
43	Non food-contact surfaces maintained and clean
Inspection Date: 11/22/2022	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

Facility	Address
MONGOLIAN BBQ	15416 E SPRAGUE AVE
Inspection Date: 01/13/2022     ROUTINE INSPECTION	
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
43	Non food-contact surfaces maintained and clean
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 10/11/2022     ROUTINE INSPECTION	
Violations	
09	Proper washing of fruits and vegetables
39	Single-use and single-service articles properly stored, used
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 04/11/2023     ROUTINE INSPECTION	
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on st
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
Mongolian Fry	10414 W Highway 2 1 & 2
Inspection Date: 01/11/2022     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
Inspection Date: 10/13/2022     ROUTINE INSPECTION	
Violations	
Inspection Date: 03/21/2023     ROUTINE INSPECTION	
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on st
Inspection Date: 09/13/2023     ROUTINE INSPECTION	
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on st
40	Food and nonfood surfaces properly used and constructed; cleanable
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
MONKEY BAR (THE)	10605 E SPRAGUE AVE
Inspection Date: 10/12/2021     ROUTINE INSPECTION	
Violations	
Inspection Date: 12/05/2022     ROUTINE INSPECTION	
Violations	
Monroe Food Mart	2202 N MONROE ST
Inspection Date: 10/22/2021     ROUTINE INSPECTION	
Violations	
Inspection Date: 08/26/2022     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: 06/30/2023     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	

Facility	Address
Mont Lamm Events	7501 W Enoch
Inspection Date: 11/13/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 09/24/2022	ROUTINE INSPECTION
Violations	
<hr/>	
MONTEREY PUB N GRUB	321 1ST ST
Inspection Date: 02/24/2022	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; test strips available and used
Inspection Date: 11/07/2022	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: 04/25/2023	ROUTINE INSPECTION
Violations	
<hr/>	
MOON'S MONGOLIAN GRILL & BAR	6429 N DIVISION ST
Inspection Date: 10/27/2021	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
34	Wiping cloths properly used, stored; proper sanitizer
42	Food-contact surfaces maintained, cleaned, sanitized
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 11/19/2021	1ST RE-INSPECTION
Violations	
Inspection Date: 03/10/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
40	Food and nonfood surfaces properly used and constructed; cleanable
43	Non food-contact surfaces maintained and clean
Inspection Date: 10/11/2022	ROUTINE INSPECTION
Violations	
45	Sewage, wastewater properly disposed
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 04/19/2023	ROUTINE INSPECTION
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on st
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 st
06	Adequate handwashing facilities
32	Insects, rodents, animals not present; entrance controlled
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Facility	Address
MOOTSYS'S	406 W SPRAGUE AVE
Inspection Date: 10/05/2021     ROUTINE INSPECTION	
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
42	Food-contact surfaces maintained, cleaned, sanitized
Inspection Date: 07/28/2022     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
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	
MORNING BREW 2, LLC	715 E SR 902
Inspection Date: 09/30/2022     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: 06/12/2023     ROUTINE INSPECTION	
Violations	
MORTY'S TAP & GRILLE	5517 S REGAL ST
Inspection Date: 10/19/2021     ROUTINE INSPECTION	
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; proper sanitizer
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
49	Adequate ventilation, lighting; designated areas used
Inspection Date: 04/26/2022     ROUTINE INSPECTION	
Violations	
Inspection Date: 09/26/2022     ROUTINE INSPECTION	
Violations	
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

Facility	Address
Mossutos	415 W Hastings
Inspection Date: 11/12/2021	PRE OPERATIONAL
Violations	
Inspection Date: 12/16/2021	ROUTINE INSPECTION
Violations	
23	Proper Consumer Advisory posted for raw or undercooked foods
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 06/15/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
16	Proper cooling procedures
33	Potential food contamination prevented during delivery, preparation, storage, display
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 07/14/2022	1ST RE-INSPECTION
Violations	
Inspection Date: 12/01/2022	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 06/01/2023	ROUTINE INSPECTION
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures
31	Food properly labeled; proper date marking
Mountain Lakes Brewing Company	201 W Riverside AVE
Inspection Date: 11/19/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 12/01/2022	ROUTINE INSPECTION
Violations	
MR. J'S TAKE AND BAKE PIZZA, INC.	3516 N MARKET ST
Inspection Date: 03/17/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 10/11/2022	EDUCATIONAL VISIT
Violations	
MR. WOK	9222 N Newport HWY
Inspection Date: 10/21/2021	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
16	Proper cooling procedures
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
22	Accurate thermometer provided and used to evaluate temperature of PHF
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: 11/17/2021	1ST RE-INSPECTION
Violations	
Inspection Date: 04/29/2022	ROUTINE INSPECTION
Violations	
43	Non food-contact surfaces maintained and clean
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

Facility	Address
Mrs. Cavanaugh's Chocolates and Ice Cream	513 E Hastings RD B
Inspection Date: 04/26/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/05/2023	ROUTINE INSPECTION
Violations	
Mt. Spokane 2000 - Lodge 1	29500 N MT SPOKANE PARK DR
Inspection Date: 02/09/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/08/2023	ROUTINE INSPECTION
Violations	
Mt. Spokane 2000 - Lodge 2	29500 N MT SPOKANE PARK DR
Inspection Date: 01/12/2022	ROUTINE INSPECTION
Violations	
17	Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
Inspection Date: 02/09/2022	1ST RE-INSPECTION
Violations	
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	
MT. SPOKANE WILDCATS CONCESSION	6015 E MT SPOKANE PARK DR
Inspection Date: 10/07/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 10/13/2022	ROUTINE INSPECTION
Violations	
MUDSLINGERS OF SPOKANE - NORTH	7015 N ARGONNE RD
Inspection Date: 08/10/2022	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: 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
MUDSLINGERS OF SPOKANE	23 N FREYA ST
Inspection Date: 02/01/2022	SITE VISIT
Violations	
Inspection Date: 01/18/2023	ROUTINE INSPECTION
Violations	

Facility	Address
MUG SHOTS ESSPRESO	1717 W GARLAND AVE
Inspection Date: 11/04/2021	ROUTINE INSPECTION
Violations	
42	Food-contact surfaces maintained, cleaned, sanitized
Inspection Date: 08/26/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
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
Multicare Valley Hospital	12606 E Mission AVE
Inspection Date: 02/07/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/15/2023	ROUTINE INSPECTION
Violations	



Facility  
**MUSTARD SEED @ NT MALL**

Address  
**4750 N DIVISION ST 1002**

Inspection Date: 11/15/2021     ROUTINE INSPECTION

Violations

- 06Adequate handwashing facilities
- 21Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33Potential food contamination prevented during delivery, preparation, storage, display
- 39Single-use and single-service articles properly stored, used
- 43Non food-contact surfaces maintained and clean

Inspection Date: 06/21/2022     ROUTINE INSPECTION

Violations

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

Inspection Date: 11/17/2022     ROUTINE INSPECTION

Violations

- 02Food worker cards current for all food workers; new food workers trained
- 21Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 23Proper Consumer Advisory posted for raw or undercooked foods
- 26Compliance with valid permit; operating and risk control plans, and required written procedures
- 31Food properly labeled; proper date marking
- 33Potential food contamination prevented during delivery, preparation, storage, display
- 38Utensils, equipment, linens properly stored, used, handled
- 39Single-use and single-service articles properly stored, used
- 40Food and nonfood surfaces properly used and constructed; cleanable
- 41Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 48Physical 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

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

Inspection Date: 05/22/2023     ROUTINE INSPECTION

Violations

- 06Adequate handwashing facilities
- 40Food and nonfood surfaces properly used and constructed; cleanable
- 41Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
- 43Non food-contact surfaces maintained and clean

Inspection Date: 09/27/2023     ROUTINE INSPECTION

Violations

---

**MVP'S HOME TURF BAR & GRILL**

**9000 W AIRPORT DR 401**

Inspection Date: 09/27/2022     ROUTINE INSPECTION

Violations

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

Inspection Date: 07/12/2023     ROUTINE INSPECTION

Violations

## My Fresh Basket LLC

Inspection Date: 10/19/2021    ROUTINE INSPECTION

## Violations

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

Inspection Date: 02/08/2022    ROUTINE INSPECTION

## Violations

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

Inspection Date: 03/07/2022    1ST RE-INSPECTION

## Violations

Inspection Date: 08/08/2022    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

37 In-use utensils properly stored

Inspection Date: 01/20/2023    ROUTINE INSPECTION

## Violations

34 Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 08/15/2023    ROUTINE INSPECTION

## Violations

## MY PLACE BAR AND GRILL

**6520 E TRENT AVE**

Inspection Date: 11/03/2021      ROUTINE INSPECTION

## Violations

## 06 Adequate handwashing facilities

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: 12/15/2022    ROUTINE INSPECTION

## Violations

## MY PLACE HOTEL

**16106 E INDIANA AVE**

Inspection Date: 05/05/2022    ROUTINE INSPECTION

## Violations

Inspection Date: 01/06/2023    ROUTINE INSPECTION

## Violations

## Natural 20 Brewing Co

**13216 E Sprague AVE**

Inspection Date: 10/20/2021    ROUTINE INSPECTION

## Violations

Inspection Date: 10/07/2022    ROUTINE INSPECTION

## Violations

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

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

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

Inspection Date: 04/27/2023    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

Facility	Address
Natural 20 Brewing Co	1303 N Washington ST B
Inspection Date: 07/12/2022	PRE OPERATIONAL
Violations	
Inspection Date: 08/10/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
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 SPOKANE WA99207
Inspection Date: 10/12/2021	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33	Potential food contamination prevented during delivery, preparation, storage, display
43	Non food-contact surfaces maintained and clean
Inspection Date: 05/18/2022	ROUTINE INSPECTION
Violations	
14	Raw meats below or away from ready-to-eat food; species separated
Inspection Date: 04/19/2023	ROUTINE INSPECTION
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on st
33	Potential food contamination prevented during delivery, preparation, storage, display
NATURAL GROCERS	2512 E 29TH AVE
Inspection Date: 10/20/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
Inspection Date: 06/08/2023	ROUTINE INSPECTION
Violations	
NATURAL HIGH COFFEE CO	13325 E SPRAGUE AVE
Inspection Date: 01/10/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 02/07/2023	ROUTINE INSPECTION
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures
NEATO BURRITO	827 W 1ST AVE
Inspection Date: 04/27/2022	ROUTINE INSPECTION
Violations	
05	Proper barriers used to prevent bare hand contact with ready-to-eat foods
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 st
26	Compliance with valid permit; operating and risk control plans, and required written procedures
NECTAR WINE AND BEER	1331 W SUMMIT PKY
Inspection Date: 07/19/2022	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

Facility	Address
NEIGHBORHOOD GROCERY'S	3404 E EUCLID AVE
Inspection Date: 05/09/2022	ROUTINE INSPECTION
Violations	
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
Neon Moon	5028 N Market ST
Inspection Date: 12/19/2022	PRE OPERATIONAL
Violations	
Inspection Date: 01/18/2023	ROUTINE INSPECTION
Violations	
NEVADA STREET BREWS	4519 N NEVADA ST
Inspection Date: 02/17/2022	ROUTINE INSPECTION
Violations	
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
NEVADA SUPERSTOP LLC	3219 N NEVADA ST
Inspection Date: 04/12/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
Inspection Date: 04/05/2023	ROUTINE INSPECTION
Violations	
New Leaf Cafe	930 N Monroe ST
Inspection Date: 01/28/2022	EDUCATIONAL VISIT
Violations	
Inspection Date: 03/02/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
34	Wiping cloths properly used, stored; proper sanitizer
37	In-use utensils properly stored
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
New Leaf Cafe	906 W Main AVE
Inspection Date: 04/11/2022	PRE OPERATIONAL
Violations	
Inspection Date: 08/02/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 06/15/2023	ROUTINE INSPECTION
Violations	

Facility	Address
NEW LEAF KITCHEN	3104 W Whistalks WY
Inspection Date: 04/28/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 11/14/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration
Inspection Date: 06/12/2023	ROUTINE INSPECTION
Violations	
<hr/>	
New Leaf Kitchen	3104 W Whistalks WY
Inspection Date: 12/06/2021	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
45	Sewage, wastewater properly disposed
Inspection Date: 11/14/2022	ROUTINE INSPECTION
Violations	
<hr/>	
New Love Coffee	1212 W Francis AVE
Inspection Date: 05/06/2022	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
34	Wiping cloths properly used, stored; sanitizer concentration
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
<hr/>	
New Love Coffee	21802 E Indiana AVE 102
Inspection Date: 02/08/2022	PRE OPERATIONAL
Violations	
Inspection Date: 03/28/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/01/2023	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
<hr/>	
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
<hr/>	
NEWMAN LAKE FOOD STORE	25105 E TRENT
Inspection Date: 10/14/2022	ROUTINE INSPECTION
Violations	
14	Raw meats below or away from ready-to-eat food; species separated
17	Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
Inspection Date: 11/14/2022	1ST RE-INSPECTION
Violations	
<hr/>	

**Facility**

**Newman's Pour and Pies**

**Address**

**24921 E Trent AVE**

Inspection Date: 10/18/2021    PRE OPERATIONAL  
Violations

Inspection Date: 11/18/2021    ROUTINE INSPECTION  
Violations

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

Inspection Date: 10/14/2022    ROUTINE INSPECTION  
Violations

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

---

**NewTech Bistro**

**4141 N REGAL ST**

Inspection Date: 11/17/2021    ROUTINE INSPECTION  
Violations

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

Inspection Date: 05/18/2022    ROUTINE INSPECTION  
Violations

- 34    Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 10/26/2022    ROUTINE INSPECTION  
Violations

Inspection Date: 04/26/2023    ROUTINE INSPECTION  
Violations

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

---

**NGA EMPIRE FOODS**

**5434 N NEVADA ST**

Inspection Date: 04/25/2022    ROUTINE INSPECTION  
Violations

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

---

**NGA ENTERPRISE LLC (HAYFORD FOOD MART)**

**1305 S HAYFORD RD**

Inspection Date: 10/04/2022    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: 10/25/2022    1ST RE-INSPECTION  
Violations

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

Facility	Address
Night Owl Hospitality LLC	223 N Division
Inspection Date: 10/20/2021	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
Inspection Date: 09/01/2022	ROUTINE INSPECTION
Violations	
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
NINE MILE STORE	12602 N NINE MILE FALLS RD
Inspection Date: 06/16/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
39	Single-use and single-service articles properly stored, used
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
No Drought Brewing	10604 E 16th AVE
Inspection Date: 12/10/2021	PRE OPERATIONAL
Violations	
Inspection Date: 01/11/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 01/12/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 07/11/2023	ROUTINE INSPECTION
Violations	
NO-LI BREWHOUSE, LLC	1003 E TRENT AVE 170
Inspection Date: 11/01/2021	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; proper sanitizer
39	Single-use and single-service articles properly stored, used
Inspection Date: 03/22/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 04/22/2022	PRE OPERATIONAL
Violations	
Inspection Date: 10/13/2022	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
37	In-use utensils properly stored
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 04/27/2023	ROUTINE INSPECTION
Violations	

Facility	Address
<b>NOM NOM #10</b>	<b>1503 E ILLINOIS AVE</b>
Inspection Date: 07/11/2022     ROUTINE INSPECTION	
Violations	
36     Proper eating, tasting, drinking, or tobacco use	
Inspection Date: 08/08/2023     ROUTINE INSPECTION	
Violations	
06     Adequate handwashing facilities	
<b>NOM NOM #11</b>	<b>22304 E APPLEWAY AVE</b>
Inspection Date: 03/14/2022     ROUTINE INSPECTION	
Violations	
31     Food Properly labeled	
Inspection Date: 03/31/2023     ROUTINE INSPECTION	
Violations	
06     Adequate handwashing facilities	
<b>NOM NOM #13</b>	<b>2820 E 57TH AVE</b>
Inspection Date: 10/17/2022     ROUTINE INSPECTION	
Violations	
39     Single-use and single-service articles properly stored, used	
Inspection Date: 05/23/2023     ROUTINE INSPECTION	
Violations	
25     Toxic substances properly identified, stored, used	
<b>NOM NOM #15</b>	<b>8215 E TRENT AVE</b>
Inspection Date: 04/18/2022     ROUTINE INSPECTION	
Violations	
Inspection Date: 05/30/2023     ROUTINE INSPECTION	
Violations	
<b>NOM NOM #24</b>	<b>6607 N NINE MILE RD</b>
Inspection Date: 04/15/2022     ROUTINE INSPECTION	
Violations	
Inspection Date: 04/18/2023     ROUTINE INSPECTION	
Violations	
02     Food worker cards current for all food workers; new food workers trained	
<b>NOM NOM #25</b>	<b>15019 E TRENT AVE</b>
Inspection Date: 10/18/2021     ROUTINE INSPECTION	
Violations	
Inspection Date: 07/25/2022     ROUTINE INSPECTION	
Violations	
38     Utensils, equipment, linens properly stored, used, handled	
Inspection Date: 07/17/2023     ROUTINE INSPECTION	
Violations	
43     Non food-contact surfaces maintained and clean	
<b>NOM NOM #27</b>	<b>2103 W NORTHWEST BLVD</b>
Inspection Date: 10/01/2021     ROUTINE INSPECTION	
Violations	
37     In-use utensils properly stored	
Inspection Date: 04/12/2022     ROUTINE INSPECTION	
Violations	
06     Adequate handwashing facilities	
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	



Facility	Address
NOM NOM #28	711 W HASTINGS
Inspection Date: 02/11/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 02/28/2023	ROUTINE INSPECTION
Violations	
NOM NOM #29	15504 E 4TH AVE
Inspection Date: 10/18/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/14/2023	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
NOM NOM #2	1023 S Maple ST
Inspection Date: 08/29/2023	ROUTINE INSPECTION
Violations	
NOM NOM #34	1418 S GARFIELD RD
Inspection Date: 09/26/2022	ROUTINE INSPECTION
Violations	
14	Raw meats below or away from ready-to-eat food; species separated
Inspection Date: 04/11/2023	ROUTINE INSPECTION
Violations	
NOM NOM #35	909 N DIVISION ST
Inspection Date: 01/14/2022	ROUTINE INSPECTION
Violations	
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
NOM NOM #36	2005 N HAMILTON ST
Inspection Date: 10/20/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 06/08/2023	ROUTINE INSPECTION
Violations	
NOM NOM #37	2020 W FRANCIS
Inspection Date: 01/24/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 01/06/2023	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
NOM NOM #4	1023 W WELLESLEY AVE
Inspection Date: 01/25/2022	ROUTINE INSPECTION
Violations	
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

Facility	Address
NOM NOM #5	7902 N DIVISION ST
Inspection Date: 01/21/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/21/2023	ROUTINE INSPECTION
Violations	
Nom Nom #62120	4017 S CHENEY SPOKANE RD
Inspection Date: 08/02/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
31	Food properly labeled; proper date marking
Inspection Date: 04/21/2023	ROUTINE INSPECTION
Violations	
NOM NOM #7	10708 E SPRAGUE AVE
Inspection Date: 02/07/2022	ROUTINE INSPECTION
Violations	
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: 07/26/2022	PRE OPERATIONAL
Violations	
Inspection Date: 09/09/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 06/24/2023	ROUTINE INSPECTION
Violations	
Nom Nom	8926 E Bigelow Gulch RD
Inspection Date: 09/14/2023	PRE OPERATIONAL
Violations	
Inspection Date: 09/18/2023	PRE OPERATIONAL
Violations	
Noodle Express Airway Heights	10408 US-2 1
Inspection Date: 01/11/2022	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)
37	In-use utensils properly stored
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 10/13/2022	ROUTINE INSPECTION
Violations	
04	Hands washed as required
26	Compliance with valid permit; operating and risk control plans, and required written procedures
Inspection Date: 02/08/2023	ROUTINE INSPECTION
Violations	
37	In-use utensils properly stored
Inspection Date: 07/13/2023	ROUTINE INSPECTION
Violations	

Facility	Address
NOODLE EXPRESS SPOKANE LLC1	707 N SULLIVAN RD
Inspection Date: 11/22/2021     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
Inspection Date: 03/09/2022     ROUTINE INSPECTION	
Violations	
25	Toxic substances properly identified, stored, used
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 09/12/2022     ROUTINE INSPECTION	
Violations	
49	Adequate ventilation, lighting; designated areas used
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
NOODLE EXPRESS SPOKANE LLC2	7514 N DIVISION ST
Inspection Date: 10/20/2021     ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
25	Toxic substances properly identified, stored, used
36	Proper eating, tasting, drinking, or tobacco use
Inspection Date: 02/02/2022     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)
Inspection Date: 07/18/2022     ROUTINE INSPECTION	
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
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	
NORDSTROM CAFÉ	828 W MAIN AVE
Inspection Date: 03/07/2022     ROUTINE INSPECTION	
Violations	
39	Single-use and single-service articles properly stored, used
Inspection Date: 10/26/2022     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
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

Facility

NORDSTROM ESPRESSO BAR

Address

828 W MAIN AVE

Inspection Date: 08/12/2022    ROUTINE INSPECTION

Violations

06

Adequate handwashing facilities

34

Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 04/18/2023    ROUTINE INSPECTION

Violations

31

Food properly labeled; proper date marking

NORTH BOWL

125 W SINTO AVE

Inspection Date: 11/04/2021    ROUTINE INSPECTION

Violations

25

Toxic substances properly identified, stored, used

33

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

34

Wiping cloths properly used, stored; proper sanitizer

37

In-use utensils properly stored

39

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

49

Adequate ventilation, lighting; designated areas used

Inspection Date: 04/01/2022    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: 10/18/2022    ROUTINE INSPECTION

Violations

06

Adequate handwashing facilities

33

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

45

Sewage, wastewater properly disposed

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

North Hill on Garland

706 W Garland ST B

Inspection Date: 12/14/2021    ROUTINE INSPECTION

Violations

23

Proper Consumer Advisory posted for raw or undercooked foods

34

Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 06/03/2022    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: 10/20/2022    ROUTINE INSPECTION

Violations

Inspection Date: 06/13/2023    ROUTINE INSPECTION

Violations

01

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

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

NORTH SPOKANE GROCERY OUTLET

7810 N DIVISION ST

Inspection Date: 03/11/2022    ROUTINE INSPECTION

Violations

Inspection Date: 02/13/2023    ROUTINE INSPECTION

Violations

43

Non food-contact surfaces maintained and clean

NORTHSIDE ESPRESSO

12706 N MARKET

Inspection Date: 07/13/2022    ROUTINE INSPECTION

Violations

06

Adequate handwashing facilities

41

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

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

Facility	Address
NorthStar Taps	1818 2nd ST
Inspection Date: 10/07/2022	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 07/14/2023	ROUTINE INSPECTION
Violations	
<hr/>	
NORTHTOWN 12	4750 N DIVISION ST
Inspection Date: 11/10/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 10/21/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/16/2023	ROUTINE INSPECTION
Violations	
<hr/>	
NORTHWEST FOOD MART	5611 N DRISCOLL BLVD
Inspection Date: 10/15/2021	ROUTINE INSPECTION
Violations	
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 05/24/2022	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
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
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
<hr/>	
NORTHWEST PIZZA COMPANY	10604 E 16TH ST
Inspection Date: 08/11/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/10/2023	ROUTINE INSPECTION
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures
<hr/>	
NOTHING BUNDT CAKES	2525 E 29TH AVE 1B
Inspection Date: 08/25/2022	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 05/15/2023	ROUTINE INSPECTION
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures
<hr/>	

Facility  
Nudo Ramen House

Address  
9602 N Newport HWY B

Inspection Date: 01/25/2022    ROUTINE INSPECTION

Violations

Inspection Date: 07/19/2022    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

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

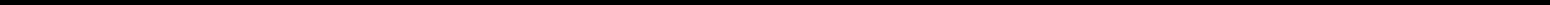
Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

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

Violations

Inspection Date: 08/09/2023    ROUTINE INSPECTION

Violations



Facility	Address
NUDO RESTAURANT LLC	818 W SPRAGUE AVE
Inspection Date: 11/08/2021     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
39	Single-use and single-service articles properly stored, used
41	Warewashing facilities properly installed, maintained, used; test strips available and used
42	Food-contact surfaces maintained, cleaned, sanitized
Inspection Date: 04/28/2022     ROUTINE INSPECTION	
Violations	
16	Proper cooling procedures
37	In-use utensils properly stored
Inspection Date: 05/27/2022     1ST RE-INSPECTION	
Violations	
16	Proper cooling procedures
Inspection Date: 06/08/2022     EDUCATIONAL VISIT	
Violations	
Inspection Date: 06/13/2022     2ND RE-INSPECTION	
Violations	
Inspection Date: 07/12/2022     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
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
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
NYNE BAR & BISTRO	
232 W SPRAGUE AVE	
Inspection Date: 12/14/2021     ROUTINE INSPECTION	
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
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
Odessa European Foods and Deli	
11415 E TRENT AVE	
Inspection Date: 12/09/2021     ROUTINE INSPECTION	
Violations	
31	Food Properly labeled
Inspection Date: 07/25/2022     ROUTINE INSPECTION	
Violations	
27	Compliance with variance; specialized processes; HACCP plan
34	Wiping cloths properly used, stored; sanitizer concentration

Facility  
O'DOHERTY'S IRISH GRILLE

Address  
525 W SPOKANE FALLS BLVD

Inspection Date: 09/30/2021     ROUTINE INSPECTION

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

Inspection Date: 10/25/2021     1ST RE-INSPECTION

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

Inspection Date: 02/04/2022     ROUTINE INSPECTION

Violations

Inspection Date: 09/29/2022     ROUTINE INSPECTION

- Violations
- 25     Toxic substances properly identified, stored, used

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

OFF REGAL LOUNGE LLC

3001 S MOUNT VERNON ST

Inspection Date: 03/14/2022     ROUTINE INSPECTION

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

Inspection Date: 04/18/2022     1ST RE-INSPECTION

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

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

Off the Wall

121 N Wall ST A-11

Inspection Date: 03/15/2023     PRE OPERATIONAL

Violations

Inspection Date: 05/01/2023     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
  - 41     Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 05/30/2023     1ST RE-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



Facility	Address
OLD EUROPEAN	7640 N DIVISION ST
Inspection Date: 01/10/2022     ROUTINE INSPECTION	
Violations	
04	Hands washed as required
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
34	Wiping cloths properly used, stored; proper sanitizer
39	Single-use and single-service articles properly stored, used
Inspection Date: 02/07/2022     1ST RE-INSPECTION	
Violations	
Inspection Date: 08/01/2022     ROUTINE INSPECTION	
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
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
OLD MILL TAVERN	3405 N ARGONNE RD
Inspection Date: 07/15/2022     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
39	Single-use and single-service articles properly stored, used
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
OLD SPAGHETTI FACTORY OF SPOKANE	152 S MONROE ST
Inspection Date: 12/14/2021     ROUTINE INSPECTION	
Violations	
Inspection Date: 06/27/2022     ROUTINE INSPECTION	
Violations	
06	Adequate handwashing facilities
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 10/27/2022     ROUTINE INSPECTION	
Violations	
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
On The Run Gas & Groceries	3021 E WELLESLEY AVE
Inspection Date: 02/14/2022     ROUTINE INSPECTION	
Violations	
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
One Night Stand BBQ	1220 W Francis AVE
Inspection Date: 05/25/2022     ROUTINE INSPECTION	
Violations	

Facility	Address
One Tree Cider House	111 S Madison ST
Inspection Date: 10/08/2021	ROUTINE INSPECTION
Violations	
14	Raw meats below or away from ready-to-eat food; species separated
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 05/20/2022	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: 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
ONION (THE)	302 W RIVERSIDE AVE
Inspection Date: 10/14/2021	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
34	Wiping cloths properly used, stored; proper sanitizer
36	Proper eating, tasting, drinking, or tobacco use
40	Food and nonfood surfaces properly used and constructed; cleanable
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 03/15/2022	ROUTINE INSPECTION
Violations	
04	Hands washed as required
09	Proper washing of fruits and vegetables
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 09/15/2022	ROUTINE INSPECTION
Violations	
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
ONION (THE)	7522 N DIVISION ST
Inspection Date: 10/28/2021	ROUTINE INSPECTION
Violations	
14	Raw meats below or away from ready-to-eat food; species separated
25	Toxic substances properly identified, stored, used
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; proper sanitizer
36	Proper eating, tasting, drinking, or tobacco use
41	Warewashing facilities properly installed, maintained, used; test strips available and used
Inspection Date: 03/11/2022	ROUTINE INSPECTION
Violations	
37	In-use utensils properly stored
Inspection Date: 10/18/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 05/26/2023	ROUTINE INSPECTION
Violations	
04	Hands washed as required
06	Adequate handwashing facilities
ORCHARD CREST RETIREMENT COMMUNITY	222 S EVERGREEN RD
Inspection Date: 12/02/2022	ROUTINE INSPECTION
Violations	

Facility	Address	
ORIENTAL MARKET	3919 E TRENT AVE	
Inspection Date: 11/18/2021	ROUTINE INSPECTION	
Violations		
Inspection Date: 12/21/2022	ROUTINE INSPECTION	
Violations		
<hr/>		
Otis Joe's Espresso	10013 W CHARLES RD	
Inspection Date: 12/07/2021	ROUTINE INSPECTION	
Violations		
Inspection Date: 06/16/2022	ROUTINE INSPECTION	
Violations		
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av	
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	
<hr/>		
OTORI SUSHI	829 E Boone AVE B	
Inspection Date: 11/30/2021	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: 06/16/2022	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	
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: 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		



<u>Facility</u>	<u>Address</u>
OUTBACK STEAKHOUSE	14746 E INDIANA AVE
Inspection Date: 02/01/2022	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
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 03/03/2022	1ST RE-INSPECTION
Violations	
Inspection Date: 08/16/2022	ROUTINE INSPECTION
Violations	
40	Food and nonfood surfaces properly used and constructed; cleanable
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

---

Outlaw BBQ & Cater Market	4427 W Wellesley
---------------------------	------------------

Inspection Date: 11/08/2021	ROUTINE INSPECTION
Violations	
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 04/14/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 10/24/2022	ROUTINE INSPECTION
Violations	
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	

---

Outlaw BBQ & Cater Market	4427 W Wellesley AVE
---------------------------	----------------------

Inspection Date: 12/08/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 06/15/2023	ROUTINE INSPECTION
Violations	

---

Facility	Address
<b>Outlaw BBQ Express</b>	<b>3920 E 57th</b>
Inspection Date: 07/19/2022	PRE OPERATIONAL
Violations	
Inspection Date: 08/17/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 01/31/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 07/10/2023	ROUTINE INSPECTION
Violations	
<b>Outlaw Kitchen and Catering</b>	<b>415 S Dishman-Mica RD</b>
Inspection Date: 12/01/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 05/09/2022	ROUTINE INSPECTION
Violations	
17	Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
25	Toxic substances properly identified, stored, used
Inspection Date: 06/10/2022	1ST RE-INSPECTION
Violations	
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
<b>Outsider LLC</b>	<b>908 N Howard ST 102</b>
Inspection Date: 06/21/2022	PRE OPERATIONAL
Violations	
Inspection Date: 09/15/2022	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: 06/22/2023	ROUTINE INSPECTION
Violations	
<b>OVERBLUFF CELLARS</b>	<b>304 W PACIFIC AVE</b>
Inspection Date: 12/13/2022	ROUTINE INSPECTION
Violations	
<b>OXFORD SUITES</b>	<b>15015 E INDIANA AVE</b>
Inspection Date: 10/26/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 04/08/2022	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 10/18/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/11/2023	ROUTINE INSPECTION
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on st
31	Food properly labeled; proper date marking

Facility	Address
OXFORD SUITES	115 W NORTH RIVER DR
Inspection Date: 09/28/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
37	In-use utensils properly stored
P & T MINI MART	4602 N NEVADA ST
Inspection Date: 04/25/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/31/2023	ROUTINE INSPECTION
Violations	
29	Adequate equipment for temperature control
P.F. CHANG'S CHINA BISTRO	801 W MAIN AVE
Inspection Date: 11/15/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 03/18/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 08/09/2022	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)
38	Utensils, equipment, linens properly stored, used, handled
Inspection Date: 09/08/2022	1ST RE-INSPECTION
Violations	
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
P.M. JACOY'S	402 W SPRAGUE AVE
Inspection Date: 01/31/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 01/23/2023	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
PACIFIC PIZZA	2001 W Pacific
Inspection Date: 01/26/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
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 st
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

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
Pad Thai Cuisine	2526 E 29TH AVE
Inspection Date: 10/19/2021     ROUTINE INSPECTION	
Violations	
04	Hands washed as required
06	Adequate handwashing facilities
19	No room temperature storage; proper use of time as a control, procedures available
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 11/15/2021     1ST RE-INSPECTION	
Violations	
06	Adequate handwashing facilities
14	Raw meats below or away from ready-to-eat food; species separated
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 11/22/2021     EDUCATIONAL VISIT	
Violations	
Inspection Date: 12/01/2021     2ND RE-INSPECTION	
Violations	
Inspection Date: 12/29/2021     FOLLOW-UP INSPECTION	
Violations	
14	Raw meats below or away from ready-to-eat food; species separated
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 07/07/2022     ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
25	Toxic substances properly identified, stored, used
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



Facility  
Palenque Mexican Restaurant

Address  
21591 E Country Vista DR

Inspection Date: 09/01/2022    PRE OPERATIONAL  
Violations

Inspection Date: 09/27/2022    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: 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

PANDA EXPRESS # 1080

15603 E BROADWAY AVE

Inspection Date: 01/12/2022    ROUTINE INSPECTION  
Violations

Inspection Date: 08/30/2022    ROUTINE INSPECTION  
Violations

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

PANDA EXPRESS #1182

9520 N NEWPORT HWY

Inspection Date: 02/08/2022    ROUTINE INSPECTION  
Violations

Inspection Date: 07/25/2022    ROUTINE INSPECTION  
Violations

Inspection Date: 01/06/2023    ROUTINE INSPECTION  
Violations

Inspection Date: 07/14/2023    ROUTINE INSPECTION  
Violations

Facility	Address
<b>PANDA EXPRESS #1423</b>	<b>2502 E 29TH</b>
Inspection Date: 01/11/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/12/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/06/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 08/16/2023	ROUTINE INSPECTION
Violations	
<b>PANDA EXPRESS #1495</b>	<b>9119 E MONTGOMERY AVE A</b>
Inspection Date: 01/19/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/29/2022	ROUTINE INSPECTION
Violations	
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
<b>PANDA EXPRESS #1708</b>	<b>11930 W SUNSET HWY</b>
Inspection Date: 01/25/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/15/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 01/05/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 08/08/2023	ROUTINE INSPECTION
Violations	
<b>PANDA EXPRESS #2047</b>	<b>5020 E SPRAGUE AVE</b>
Inspection Date: 04/20/2022	ROUTINE INSPECTION
Violations	
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

<u>Facility</u>	<u>Address</u>
<b>PANDA EXPRESS #2128</b>	<b>3907 N MARKET ST</b>
Inspection Date: 11/12/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 02/25/2022	ROUTINE INSPECTION
Violations	
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

<b>PANDA EXPRESS #2129</b>	<b>4750 N DIVISION ST 2154</b>
Inspection Date: 02/09/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 08/12/2022	ROUTINE INSPECTION
Violations	
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	

<b>PANDA EXPRESS #599</b>	<b>808 W MAIN AVE</b>
Inspection Date: 03/30/2022	ROUTINE INSPECTION
Violations	
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
Inspection Date: 08/09/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/18/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 07/18/2023	SITE VISIT
Violations	

<b>PANDA EXPRESS #815</b>	<b>2223 W WELLESLEY AVE</b>
Inspection Date: 01/04/2022	ROUTINE INSPECTION
Violations	
46	Toilet facilities properly constructed, supplied, cleaned
Inspection Date: 07/15/2022	ROUTINE INSPECTION
Violations	
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	

Facility	Address
<b>Panda Express</b>	<b>1730 N Division ST</b>
Inspection Date: 07/07/2023	PRE OPERATIONAL
Violations	
Inspection Date: 08/30/2023	SITE VISIT
Violations	
Inspection Date: 09/27/2023	ROUTINE INSPECTION
Violations	
<b>PANERA BREAD #1866</b>	<b>15810 E INDIANA AVE</b>
Inspection Date: 01/24/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 07/27/2022	ROUTINE INSPECTION
Violations	
09	Proper washing of fruits and vegetables
Inspection Date: 02/13/2023	ROUTINE INSPECTION
Violations	
37	In-use utensils properly stored
<b>Panera Bread #1958</b>	<b>6550 N Division ST</b>
Inspection Date: 01/20/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/13/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 01/26/2023	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
<b>Pantry Fuel</b>	<b>1960 N Holy Names CT</b>
Inspection Date: 12/06/2022	ROUTINE INSPECTION
Violations	
<b>Pantry Fuel</b>	<b>1960 N Holy Names CIR</b>
Inspection Date: 01/06/2022	PRE OPERATIONAL
Violations	
Inspection Date: 02/11/2022	ROUTINE INSPECTION
Violations	
<b>Papa John's Pizza - Store 4695</b>	<b>101 N Argonne RD 5A</b>
Inspection Date: 04/18/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
Inspection Date: 04/05/2023	ROUTINE INSPECTION
Violations	
<b>Papa John's Pizza</b>	<b>920 W Indiana AVE</b>
Inspection Date: 03/11/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
36	Proper eating, tasting, drinking, or tobacco use
39	Single-use and single-service articles properly stored, used
41	Warewashing facilities properly installed, maintained, used; test strips available and used
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

Facility	Address
PAPA MURPHY'S PIZZA TAKE & BAKE	13514 E Sprague
Inspection Date: 05/24/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/03/2023	ROUTINE INSPECTION
Violations	
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
PAPA MURPHY'S PIZZA TAKE & BAKE	9122 E SPRAGUE AVE
Inspection Date: 01/10/2022	ROUTINE INSPECTION
Violations	
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 01/25/2023	ROUTINE INSPECTION
Violations	
PAPA MURPHY'S PIZZA TAKE & BAKE	9502 N NEWPORT HWY
Inspection Date: 08/18/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/27/2023	ROUTINE INSPECTION
Violations	
PAPA MURPHY'S PIZZA	2418 W NORTHWEST BLVD
Inspection Date: 04/07/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/06/2023	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
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
PAPA MURPHY'S TAKE & BAKE	12126 N DIVISION ST
Inspection Date: 03/29/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 01/06/2023	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
PAPA MURPHY'S TAKE 'N' BAKE PIZZA	1808 2ND ST
Inspection Date: 05/03/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/04/2023	ROUTINE INSPECTION
Violations	
PAPA MURPHY'S TAKE N BAKE PIZZA	1624 W ROWAN AVE
Inspection Date: 05/05/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/31/2023	ROUTINE INSPECTION
Violations	

Facility	Address
<b>PAPA MURPHY'S</b>	<b>2018 N RUBY ST</b>
Inspection Date: 01/28/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/22/2023	ROUTINE INSPECTION
Violations	
<b>PAPA MURPHYS</b>	<b>1318 N LIBERTY LAKE RD</b>
Inspection Date: 03/01/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
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
<b>PAPA MURPHY'S</b>	<b>10258 W SR-2SUITER 1</b>
Inspection Date: 09/20/2022	ROUTINE INSPECTION
Violations	
16	Proper cooling procedures
37	In-use utensils properly stored
Inspection Date: 10/18/2022	1ST RE-INSPECTION
Violations	
Inspection Date: 05/18/2023	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
<b>PAPA MURPHY'S</b>	<b>8901 E TRENT AVE 110</b>
Inspection Date: 07/19/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/18/2023	ROUTINE INSPECTION
Violations	
32	Insects, rodents, animals not present; entrance controlled
<b>PAPA MURPHY'S</b>	<b>1528 E FRANCIS AVE</b>
Inspection Date: 01/28/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/22/2023	ROUTINE INSPECTION
Violations	
<b>Paper St. Coffee Co.</b>	<b>1307 N Hamilton ST</b>
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
<b>Pappy's Catering &amp; Hot Dogs</b>	<b>1014 N Pines RD 120</b>
Inspection Date: 09/07/2022	PRE OPERATIONAL
Violations	
Inspection Date: 07/21/2023	ROUTINE INSPECTION
Violations	

Facility	Address
<b>Pappy's Catering</b>	<b>1014 N Pines RD 120</b>
Inspection Date: 02/21/2023	ROUTINE INSPECTION
Violations	
<hr/>	
<b>PAR HAWAII, LLC</b>	<b>1100 S MAIN ST</b>
Inspection Date: 10/04/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 10/19/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
33	Potential food contamination prevented during delivery, preparation, storage, display
<hr/>	
<b>PAR HAWAII, LLC</b>	<b>3812 E HIGHLAND RD</b>
Inspection Date: 10/15/2021	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
Inspection Date: 08/17/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
45	Sewage, wastewater properly disposed
Inspection Date: 09/15/2023	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
<hr/>	
<b>PAR HAWAII, LLC</b>	<b>4615 N DIVISION ST</b>
Inspection Date: 10/13/2021	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
34	Wiping cloths properly used, stored; proper sanitizer
39	Single-use and single-service articles properly stored, used
Inspection Date: 07/08/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
43	Non food-contact surfaces maintained and clean
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
<hr/>	
<b>PARADICE ESPRESSO</b>	<b>13112 E SPRAGUE AVE</b>
Inspection Date: 10/18/2022	ROUTINE INSPECTION
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures
Inspection Date: 08/10/2023	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
<hr/>	

Facility	Address
PARK INN TAVERN	103 W 9TH AVE
Inspection Date: 05/20/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 10/13/2022	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
33	Potential food contamination prevented during delivery, preparation, storage, display
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
PARK PLACE RETIREMENT COMMUNITY	511 S PARK RD
Inspection Date: 11/01/2021	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
39	Single-use and single-service articles properly stored, used
Inspection Date: 06/28/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 12/07/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 06/22/2023	ROUTINE INSPECTION
Violations	
PARK PLACE RETIREMENT	511 S PARK RD
Inspection Date: 09/17/2022	ROUTINE INSPECTION
Violations	
PARSLEY PRODUCTIONS	17805 N WEST SHORE RD
Inspection Date: 03/17/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 02/09/2023	ROUTINE INSPECTION
Violations	
Passion Flower Spokane	18203 E Appleway AVE
Inspection Date: 04/06/2023	ROUTINE INSPECTION
Violations	
39	Single-use and single-service articles properly stored, used
40	Food and nonfood surfaces properly used and constructed; cleanable
Patsy's Pour House	28114 N Newport HWY
Inspection Date: 10/04/2022	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)
22	Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe
32	Insects, rodents, animals not present; entrance controlled
Inspection Date: 07/18/2023	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av



Facility	Address
PATTISON'S NORTH	11309 N MAYFAIR ST
Inspection Date: 07/15/2022	ROUTINE INSPECTION
Violations	
<hr/>	
PATTY'S TACOS #1	11420 E Sprague AVE
Inspection Date: 02/16/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
16	Proper cooling procedures
17	Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
25	Toxic substances properly identified, stored, used
Inspection Date: 03/14/2022	SITE VISIT
Violations	
Inspection Date: 04/26/2022	SITE VISIT
Violations	
Inspection Date: 04/28/2022	SITE VISIT
Violations	
Inspection Date: 05/25/2022	1ST RE-INSPECTION
Violations	
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
<hr/>	
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
<hr/>	
Pavilion Coffee	9921 E TRENT AVE
Inspection Date: 01/13/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
26	Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
39	Single-use and single-service articles properly stored, used
Inspection Date: 02/28/2023	ROUTINE INSPECTION
Violations	
<hr/>	
Peace Pie	19 W Main AVE 5
Inspection Date: 03/08/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 09/14/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
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
<hr/>	

Facility	Address
PEARL CHINA BUFFET	21 E LINCOLN RD
Inspection Date: 11/19/2021     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
20	Proper reheating procedures for hot holding
27	Variance obtained for specialized processing methods (e.g ROP)
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; proper sanitizer
37	In-use utensils properly stored
39	Single-use and single-service articles properly stored, used
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: 11/24/2021     SITE VISIT	
Violations	
Inspection Date: 12/17/2021     1ST RE-INSPECTION	
Violations	
Inspection Date: 02/08/2022     ROUTINE INSPECTION	
Violations	
06	Adequate handwashing facilities
32	Insects, rodents, animals not present; entrance controlled
34	Wiping cloths properly used, stored; proper sanitizer
36	Proper eating, tasting, drinking, or tobacco use
43	Non food-contact surfaces maintained and clean
Inspection Date: 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

Facility	Address
PEKING NORTH, INC.	4120 N DIVISION ST
Inspection Date: 12/16/2021    ROUTINE INSPECTION	
Violations	
25	Toxic substances properly identified, stored, used
32	Insects, rodents, animals not present; entrance controlled
34	Wiping cloths properly used, stored; proper sanitizer
43	Non food-contact surfaces maintained and clean
Inspection Date: 05/19/2022    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
37	In-use utensils properly stored
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 09/28/2022    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
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
43	Non food-contact surfaces maintained and clean
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 10/26/2022    1ST RE-INSPECTION	
Violations	
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

---

Facility  
Pentagon Bistro & Martini Bar

Address  
1400 N Meadowwood LN

Inspection Date: 10/05/2021     1ST RE-INSPECTION

Violations

Inspection Date: 05/23/2022     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)

Inspection Date: 06/23/2022     1ST RE-INSPECTION

Violations

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

Facility	Address
People's Waffle	15 S Howard ST
Inspection Date: 09/30/2021     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 risk control plan, variance, plan of operation; valid permit; approved procedures f
29	Adequate equipment for temperature control
Inspection Date: 10/27/2021     1ST RE-INSPECTION	
Violations	
16	Proper cooling procedures
29	Adequate equipment for temperature control
Inspection Date: 11/17/2021     1ST RE-INSPECTION	
Violations	
06	Adequate handwashing facilities
15	Proper handling of pooled eggs
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 06/17/2022     ROUTINE INSPECTION	
Violations	
06	Adequate handwashing facilities
23	Proper Consumer Advisory posted for raw or undercooked foods
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
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
PERKIN'S RESTAURANT & BAKERY	12 E OLIVE AVE
Inspection Date: 01/18/2022     ROUTINE INSPECTION	
Violations	
22	Accurate thermometer provided and used to evaluate temperature of PHF
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 08/18/2022     ROUTINE INSPECTION	
Violations	
04	Hands washed as required
05	Proper barriers used to prevent bare hand contact with ready-to-eat foods
06	Adequate handwashing facilities
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
40	Food and nonfood surfaces properly used and constructed; cleanable
43	Non food-contact surfaces maintained and clean
Inspection Date: 01/23/2023     ROUTINE INSPECTION	
Violations	
25	Toxic substances properly identified, stored, used

Facility	Address
PERRY STREET BREWING COMPANY	1025 S PERRY ST B
Inspection Date: 10/27/2021	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
34	Wiping cloths properly used, stored; proper sanitizer
36	Proper eating, tasting, drinking, or tobacco use
Inspection Date: 07/07/2022	ROUTINE INSPECTION
Violations	
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	
PETE & BELLE'S ICE CREAM SHOP	14700 E INDIANA AVE
Inspection Date: 09/14/2022	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: 04/24/2023	ROUTINE INSPECTION
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures
Pete & Belle's Ice Cream Shoppe	1330 N Argonne RD C
Inspection Date: 05/11/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 06/12/2023	ROUTINE INSPECTION
Violations	
PETE'S PIZZA	821 E SHARP AVE
Inspection Date: 10/29/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 02/17/2022	ROUTINE INSPECTION
Violations	
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 08/03/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/11/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 08/29/2023	ROUTINE INSPECTION
Violations	

Facility  
PETE'S PIZZA

Address  
2328 W NORTHWEST BLVD

Inspection Date: 01/18/2022    ROUTINE INSPECTION

Violations

Inspection Date: 07/18/2022    ROUTINE INSPECTION

Violations

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

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

PHILLYCIOUS

5422 N DIVISION ST

Inspection Date: 08/08/2022    ROUTINE INSPECTION

Violations

25    Toxic substances properly identified, stored, used

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

Inspection Date: 07/27/2023    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

Phillycious

5320 E Sprague AVE

Inspection Date: 12/05/2022    PRE OPERATIONAL

Violations

Inspection Date: 01/04/2023    ROUTINE INSPECTION

Violations

PHO CITY

112 N HOWARD ST

Inspection Date: 01/24/2022    ROUTINE INSPECTION

Violations

06    Adequate handwashing facilities

34    Wiping cloths properly used, stored; proper sanitizer

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

Inspection Date: 09/27/2022    ROUTINE INSPECTION

Violations

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

Inspection Date: 04/05/2023    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)

25    Toxic substances properly identified, stored, used

Inspection Date: 04/18/2023    EDUCATIONAL VISIT

Violations

Inspection Date: 05/02/2023    1ST RE-INSPECTION

Violations

Facility	Address
Pho Liberty	23505 E Appleway AVE
Inspection Date: 02/25/2022     ROUTINE INSPECTION	
Violations	
06	Adequate handwashing facilities
33	Potential food contamination prevented during delivery, preparation, storage, display
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

---



Facility

PHO THINH RESTAURANT

Address

6022 N DIVISION ST

Inspection Date: 10/27/2021     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

34

Wiping cloths properly used, stored; proper sanitizer

37

In-use utensils properly stored

40

Food and nonfood surfaces properly used and constructed; cleanable

48

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

Inspection Date: 11/24/2021     1ST RE-INSPECTION

Violations

Inspection Date: 05/02/2022     ROUTINE INSPECTION

Violations

06

Adequate handwashing facilities

14

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

33

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

34

Wiping cloths properly used, stored; 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: 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 st

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 st

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

Facility	Address
PHO VAN INC.	2909 N DIVISION ST
Inspection Date: 10/28/2021     ROUTINE INSPECTION	
Violations	
14	Raw meats below or away from ready-to-eat food; species separated
40	Food and nonfood surfaces properly used and constructed; cleanable
43	Non food-contact surfaces maintained and clean
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 03/25/2022     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)
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 04/20/2022     1ST RE-INSPECTION	
Violations	
Inspection Date: 09/28/2022     ROUTINE INSPECTION	
Violations	
06	Adequate handwashing facilities
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
PHONTHIP STYLE THAI RESTAURANT	
1006 E FRANCIS AVE	
Inspection Date: 12/06/2021     ROUTINE INSPECTION	
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 05/13/2022     ROUTINE INSPECTION	
Violations	
37	In-use utensils properly stored
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	
PIGGY MART (THE)	
932 W 3RD AVE	
Inspection Date: 10/26/2021     ROUTINE INSPECTION	
Violations	
Inspection Date: 10/13/2022     ROUTINE INSPECTION	
Violations	
39	Single-use and single-service articles properly stored, used
Inspection Date: 02/27/2023     ROUTINE INSPECTION	
Violations	
06	Adequate handwashing facilities
43	Non food-contact surfaces maintained and clean

Facility	Address
<b>Pines Cafe &amp; Bookstore</b>	<b>104 W Hawthorne RD</b>
Inspection Date: 09/30/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 03/03/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/20/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
Inspection Date: 04/11/2023	ROUTINE INSPECTION
Violations	
<b>Pinot's Palette</b>	<b>319 W Sprague AVE</b>
Inspection Date: 03/04/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 02/10/2023	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
<b>Pint House</b>	<b>3325 W Indian Trail RD</b>
Inspection Date: 10/05/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 02/15/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/25/2022	ROUTINE INSPECTION
Violations	
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	
<b>Pint House</b>	<b>9214 E Mission AVE</b>
Inspection Date: 05/12/2022	PRE OPERATIONAL
Violations	
Inspection Date: 06/13/2022	ROUTINE INSPECTION
Violations	
37	In-use utensils properly stored
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

Facility	Address
PINTS ALEHOUSES, LLC DBA HOP CHAOS BREWING CO	10115 N NEWPORT HWY A
Inspection Date: 05/05/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/27/2023	ROUTINE INSPECTION
Violations	
PITA PIT (THE)	818 E SHARP AVE
Inspection Date: 02/24/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
Inspection Date: 01/27/2023	ROUTINE INSPECTION
Violations	
42	Food-contact surfaces maintained, cleaned, sanitized
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: 02/25/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/31/2023	ROUTINE INSPECTION
Violations	
Pitotti Coffee	733 W Garland AVE
Inspection Date: 03/08/2022	ROUTINE INSPECTION
Violations	
07	Food obtained from approved source
34	Wiping cloths properly used, stored; proper sanitizer
41	Warewashing facilities properly installed, maintained, used; test strips available and used
Inspection Date: 03/28/2023	ROUTINE INSPECTION
Violations	
Pizza Factory - Medical Lake	602 N Havana ST
Inspection Date: 05/17/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/23/2023	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
PIZZA FACTORY	123 S BROAD ST
Inspection Date: 02/11/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 10/26/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
26	Compliance with valid permit; operating and risk control plans, and required written procedures
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

Facility	Address
PIZZA FACTORY	619 S FIR ST
Inspection Date: 03/09/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/14/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/14/2023	ROUTINE INSPECTION
Violations	
PIZZA HUT 027746	12501 N STATE RT 395 1
Inspection Date: 03/29/2022	ROUTINE INSPECTION
Violations	
43	Non food-contact surfaces maintained and clean
Inspection Date: 04/18/2023	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
PIZZA HUT 027747	9211 E MONTGOMERY AVE
Inspection Date: 07/21/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
43	Non food-contact surfaces maintained and clean
Inspection Date: 05/03/2023	ROUTINE INSPECTION
Violations	
PIZZA HUT 027748	1424 W 3RD AVE
Inspection Date: 07/06/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
Inspection Date: 06/12/2023	ROUTINE INSPECTION
Violations	
PIZZA HUT 027751	11 E H ST
Inspection Date: 03/09/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/04/2023	ROUTINE INSPECTION
Violations	
Pizza Hut 027736	323 N Sullivan RD
Inspection Date: 03/23/2022	ROUTINE INSPECTION
Violations	
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 03/27/2023	ROUTINE INSPECTION
Violations	
43	Non food-contact surfaces maintained and clean
PIZZA HUT 027738	1207 S PINES RD
Inspection Date: 01/13/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
43	Non food-contact surfaces maintained and clean
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 03/29/2023	ROUTINE INSPECTION
Violations	

Facility	Address
Pizza Hut 027741	3304 N Nevada ST
Inspection Date: 07/21/2022	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
43	Non food-contact surfaces maintained and clean
Inspection Date: 05/03/2023	ROUTINE INSPECTION
Violations	
Pizza Hut 027750	2630 E 29th AVE
Inspection Date: 07/29/2022	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: 04/24/2023	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration
Pizza Hut 035015	2225 W Wellesley AVE
Inspection Date: 03/09/2022	ROUTINE INSPECTION
Violations	
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
Pizza Hut 316205	11820 W Sunset HWY
Inspection Date: 09/01/2022	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: 01/05/2023	ROUTINE INSPECTION
Violations	
PIZZA PIPELINE (THE)	1724 W WELLESLEY AVE
Inspection Date: 03/02/2022	ROUTINE INSPECTION
Violations	
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	

Facility

PIZZA PIPELINE

Address

2718 E 57TH AVE

Inspection Date: 06/17/2022

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: 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: 07/25/2022

ROUTINE INSPECTION

Violations

02

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

25

Toxic substances properly identified, stored, used

43

Non food-contact surfaces maintained and clean

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: 10/26/2021

ROUTINE INSPECTION

Violations

02

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

06

Adequate handwashing facilities

25

Toxic substances properly identified, stored, used

34

Wiping cloths properly used, stored; proper sanitizer

36

Proper eating, tasting, drinking, or tobacco use

43

Non food-contact surfaces maintained and clean

Inspection Date: 07/28/2022

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)

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

48

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

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: 07/25/2022

ROUTINE INSPECTION

Violations

02

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

Inspection Date: 08/17/2023

ROUTINE INSPECTION

Violations

PIZZA PIPELINE

8901 E TRENT AVE 113

Inspection Date: 04/18/2022

ROUTINE INSPECTION

Violations

02

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

43

Non food-contact surfaces maintained and clean

Inspection Date: 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



Facility	Address
PIZZA RITA INC	5511 N WALL ST
Inspection Date: 10/28/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 06/22/2022	ROUTINE INSPECTION
Violations	
32	Insects, rodents, animals not present; entrance controlled
33	Potential food contamination prevented during delivery, preparation, storage, display
37	In-use utensils properly stored
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 08/10/2023	ROUTINE INSPECTION
Violations	
PIZZA RITA	201 N PINES RD
Inspection Date: 08/02/2022	ROUTINE INSPECTION
Violations	
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 08/28/2023	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
PIZZA RITA	502 W INDIANA AVE
Inspection Date: 05/06/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
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: 11/02/2021	ROUTINE INSPECTION
Violations	
27	Variance obtained for specialized processing methods (e.g ROP)
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; proper sanitizer
42	Food-contact surfaces maintained, cleaned, sanitized
43	Non food-contact surfaces maintained and clean
45	Sewage, wastewater properly disposed
Inspection Date: 04/14/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/28/2022	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
45	Sewage, wastewater properly disposed
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



Facility	Address
Players & Spectators II	12828 E SPRAGUE AVE
Inspection Date: 10/01/2021     ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 05/06/2022     ROUTINE INSPECTION	
Violations	
06	Adequate handwashing facilities
40	Food and nonfood surfaces properly used and constructed; cleanable
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
PNW EspressGo	
12507 4th AVE	
Inspection Date: 09/22/2023     PRE OPERATIONAL	
Violations	
Poke Express and Boba Tea Time	
2829 E 29th AVE B	
Inspection Date: 04/28/2022     ROUTINE INSPECTION	
Violations	
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: 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: 03/16/2022     ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
04	Hands washed as required
06	Adequate handwashing facilities
14	Raw meats below or away from ready-to-eat food; species separated
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
23	Proper Consumer Advisory posted for raw or undercooked foods
29	Adequate equipment for temperature control
32	Insects, rodents, animals not present; entrance controlled
37	In-use utensils properly stored
40	Food and nonfood surfaces properly used and constructed; cleanable
41	Warewashing facilities properly installed, maintained, used; test strips available and used
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
Inspection Date: 04/13/2022     1ST RE-INSPECTION	
Violations	
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
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	
Poke Express	12208 N Division ST C
Inspection Date: 09/21/2022     ROUTINE INSPECTION	
Violations	
37	In-use utensils properly stored
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)

Facility	Address
Poole's Public House South	5620 S Regal ST
Inspection Date: 02/10/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
40	Food and nonfood surfaces properly used and constructed; cleanable
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 07/06/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
23	Proper Consumer Advisory posted for raw or undercooked foods
42	Food-contact surfaces maintained, cleaned, sanitized
43	Non food-contact surfaces maintained and clean
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 stz
11	Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
30	Proper thawing methods used
Poole's Public House	12310 N Ruby ST
Inspection Date: 10/01/2021	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
Inspection Date: 04/13/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 10/13/2022	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: 05/03/2023	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	

Facility	Address
POST STREET ALE HOUSE	1 N POST ST
Inspection Date: 11/17/2021	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 04/27/2022	ROUTINE INSPECTION
Violations	
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
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
Precept Brands	714 N Lee ST
Inspection Date: 04/26/2022	PRE OPERATIONAL
Violations	
Inspection Date: 05/24/2022	ROUTINE INSPECTION
Violations	
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/HANG 10 HAWAIIAN GRILL	909 S GRAND BLVD
Inspection Date: 08/15/2022	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: 07/06/2023	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
PRIME XPRESS	18616 E APPLEWAY AVE
Inspection Date: 12/19/2022	ROUTINE INSPECTION
Violations	

Facility	Address
PROHIBITION GASTROPUB	1914 N MONROE ST
Inspection Date: 11/23/2021     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
19	No room temperature storage; proper use of time as a control, procedures available
23	Proper Consumer Advisory posted for raw or undercooked foods
25	Toxic substances properly identified, stored, used
43	Non food-contact surfaces maintained and clean
Inspection Date: 12/17/2021     1ST RE-INSPECTION	
Violations	
Inspection Date: 05/05/2022     ROUTINE INSPECTION	
Violations	
06	Adequate handwashing facilities
14	Raw meats below or away from ready-to-eat food; species separated
19	No room temperature storage; proper use of time as a control, procedures available
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33	Potential food contamination prevented during delivery, preparation, storage, display
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 06/01/2022     1ST RE-INSPECTION	
Violations	
Inspection Date: 10/27/2022     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)
37	In-use utensils properly stored
Inspection Date: 06/21/2023     ROUTINE INSPECTION	
Violations	
06	Adequate handwashing facilities
PRONTO PLUS	
520 S PINES RD	
Inspection Date: 09/26/2022     ROUTINE INSPECTION	
Violations	
37	In-use utensils properly stored
Inspection Date: 04/07/2023     ROUTINE INSPECTION	
Violations	
40	Food and nonfood surfaces properly used and constructed; cleanable
PRYOR'S INC. DBA PRYOR'S RESTAURANT	
24706 E WELLESLEY	
Inspection Date: 10/28/2022     ROUTINE INSPECTION	
Violations	
06	Adequate handwashing facilities
Inspection Date: 08/21/2023     ROUTINE INSPECTION	
Violations	
Puebla	
6915 E SPRAGUE AVE	
Inspection Date: 11/24/2021     ROUTINE INSPECTION	
Violations	
10	Food in good condition, safe and unadulterated; approved additives
Inspection Date: 06/21/2022     ROUTINE INSPECTION	
Violations	
06	Adequate handwashing facilities
25	Toxic substances properly identified, stored, used
37	In-use utensils properly stored
43	Non food-contact surfaces maintained and clean
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 st
06	Adequate handwashing facilities
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

**Facility**

## Purgatory Craft Beer and Whiskey

### Address

**524 W Main AVE**

Inspection Date: 10/18/2021      PRE OPERATIONAL

## Violations

Inspection Date: 11/12/2021      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  
23 Proper Consumer Advisory posted for raw or undercooked foods

Inspection Date: 08/12/2022    ROUTINE INSPECTION

## Violations

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

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 available

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 food
- 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 available

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 available

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

Facility	Address
Qdoba Mexican Eats	1527 N PINES RD
Inspection Date: 11/04/2021	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 06/06/2022	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)
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
Inspection Date: 07/06/2022	1ST RE-INSPECTION
Violations	
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

---

Qdoba Mexican Eats	901 S GRAND BLVD
Inspection Date: 04/29/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
34	Wiping cloths properly used, stored; sanitizer concentration
Inspection Date: 10/07/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
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

---

**Facility**

## Qdoba Mexican Eats

### Address

**1120 N DIVISION ST**

Inspection Date: 02/10/2022    ROUTINE INSPECTION

## Violations

- 02 Food worker cards current for all food workers; new food workers trained  
16 Proper cooling procedures  
17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)  
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)  
33 Potential food contamination prevented during delivery, preparation, storage, display

Inspection Date: 03/09/2022    1ST RE-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)

Inspection Date: 03/15/2022      EDUCATIONAL VISIT

## Violations

Inspection Date: 03/22/2022      2ND RE-INSPECTION

## Violations

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

Inspection Date: 04/20/2022 FOLLOW-UP INSPECTION

## Violations

- ## 09 Proper washing of fruits and vegetables

Inspection Date: 09/26/2022    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)  
26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 10/25/2022    1ST RE-INSPECTION

## Violations

Inspection Date: 05/17/2023    ROUTINE INSPECTION

## Violations

## Qdoba

**702 E DESMET AVE**

Inspection Date: 08/08/2022      PRE OPERATIONAL

## Violations

Inspection Date: 09/13/2022    ROUTINE INSPECTION

## Violations

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

Inspection Date: 02/27/2023    ROUTINE INSPECTION

## Violations



Facility	Address
QQ SUSHI BAR AND ASIAN FUSION FOOD	1902 W FRANCIS AVE
Inspection Date: 11/18/2021     ROUTINE INSPECTION	
Violations	
22	Accurate thermometer provided and used to evaluate temperature of PHF
37	In-use utensils properly stored
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 06/01/2022     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)
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
Inspection Date: 10/19/2022     ROUTINE INSPECTION	
Violations	
12	Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
16	Proper cooling procedures
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
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: 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	
QUALCHAN GOLF COURSE	301 E MEADOWLANE RD
Inspection Date: 05/26/2022     ROUTINE INSPECTION	
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 06/13/2023     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
Quality I dba Fairfield Inn & Suites	8923 E MISSION AVE 135
Inspection Date: 10/04/2022     ROUTINE INSPECTION	
Violations	
Inspection Date: 06/21/2023     ROUTINE INSPECTION	
Violations	
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

Facility	Address
QUALITY INN OAKWOOD	7919 N DIVISION ST
Inspection Date: 01/26/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 03/03/2023	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
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: 10/26/2021	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 05/03/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration
Inspection Date: 10/19/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
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
QUIZNO'S SUBS	9000 W AIRPORT DR 401
Inspection Date: 10/24/2022	ROUTINE INSPECTION
Violations	
42	Food-contact surfaces maintained, cleaned, sanitized
R&B SUPER STOP	8624 N NEVADA ST
Inspection Date: 03/04/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/24/2023	ROUTINE INSPECTION
Violations	
29	Adequate equipment for temperature control
43	Non food-contact surfaces maintained and clean
R&B SUPER STOP	1520 N ARGONNE RD
Inspection Date: 04/22/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration
Inspection Date: 05/16/2023	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
R&B SUPER STOP	12310 N SR 395
Inspection Date: 03/17/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
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

Facility	Address
R&B SUPER STOP	618 W FRANCIS
Inspection Date: 02/01/2022	ROUTINE INSPECTION
Violations	
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	
Radio Bar Spokane	2408 W Northwest BLVD
Inspection Date: 02/10/2022	ROUTINE INSPECTION
Violations	
14	Raw meats below or away from ready-to-eat food; species separated
26	Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 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
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
RAM DRIVE INN	34608 N NEWPORT HWY
Inspection Date: 04/21/2022	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)
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
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 05/18/2022	1ST RE-INSPECTION
Violations	
06	Adequate handwashing facilities
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 05/25/2022	EDUCATIONAL VISIT
Violations	
Inspection Date: 05/31/2022	2ND RE-INSPECTION
Violations	
Inspection Date: 07/20/2022	FOLLOW-UP 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
43	Non food-contact surfaces maintained and clean

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
<hr/>	
RAMADA SPOKANE AIRPORT	8909 W AIRPORT DR
Inspection Date: 10/12/2021	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
14	Raw meats below or away from ready-to-eat food; species separated
Inspection Date: 03/25/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/02/2022	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: 09/01/2022	1ST RE-INSPECTION
Violations	
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
<hr/>	
Ramada Spokane Downtown	923 E 3RD AVE
Inspection Date: 11/23/2021	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
16	Proper cooling procedures
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 12/21/2021	1ST RE-INSPECTION
Violations	
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
<hr/>	

Facility	Address
RANCHO ALLEGRE	115 N MAIN
Inspection Date: 10/06/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 04/08/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
30	Proper thawing methods used
Inspection Date: 10/06/2022	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)
25	Toxic substances properly identified, stored, used
30	Proper thawing methods used
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
RANCHO CHICO	2023 W NORTHWEST BLVD
Inspection Date: 11/03/2021	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
Inspection Date: 04/12/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 10/05/2022	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
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

Facility	Address
RANCHO CHICO	9205 N DIVISION ST
Inspection Date: 10/22/2021	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 04/20/2022	ROUTINE INSPECTION
Violations	
16	Proper cooling procedures
30	Proper thawing methods used
Inspection Date: 05/19/2022	1ST RE-INSPECTION
Violations	
Inspection Date: 10/20/2022	ROUTINE 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
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
RANCHO VIEJO	3205 E 57TH
Inspection Date: 03/07/2022	ROUTINE INSPECTION
Violations	
30	Proper thawing methods used
33	Potential food contamination prevented during delivery, preparation, storage, display
37	In-use utensils properly stored
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 10/20/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration
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

Facility

RANCHO VIEJO

Address

14201 E SPRAGUE AVE 2

Inspection Date: 11/23/2021     ROUTINE INSPECTION

- Violations
- 04 Hands washed as required
  - 05 Proper barriers used to prevent bare hand contact with ready-to-eat foods
  - 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
  - 19 No room temperature storage; proper use of time as a control, procedures available
  - 25 Toxic substances properly identified, stored, used
  - 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

Inspection Date: 12/20/2021     1ST RE-INSPECTION

Violations

Inspection Date: 06/13/2022     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
  - 40 Food and nonfood surfaces properly used and constructed; cleanable

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

---

Random Eatz & Catering

213 S University RD

Inspection Date: 04/18/2023     PRE OPERATIONAL

Violations

Inspection Date: 05/16/2023     ROUTINE INSPECTION

Violations

---

RAW EATS LLC dba Rind and Wheat

1516 W Riverside AVE

Inspection Date: 01/13/2022     ROUTINE INSPECTION

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

Inspection Date: 02/10/2022     1ST RE-INSPECTION

Violations

Inspection Date: 09/30/2022     ROUTINE INSPECTION

- Violations
- 02 Food worker cards current for all food workers; new food workers trained
  - 29 Adequate equipment for temperature control

Inspection Date: 02/10/2023     ROUTINE INSPECTION

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



Facility	Address
RED DRAGON II LLC	3011 E DIAMOND AVE
Inspection Date: 10/21/2021	1ST RE-INSPECTION
Violations	
Inspection Date: 03/17/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 08/18/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
37	In-use utensils properly stored
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
RED DRAGON LLC	1406 W 3RD AVE
Inspection Date: 10/14/2021	1ST RE-INSPECTION
Violations	
Inspection Date: 08/10/2022	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)
34	Wiping cloths properly used, stored; sanitizer concentration
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
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	



Facility	Address
RED LION BBQ & PUB	126 N Division
Inspection Date: 12/30/2021	PRE OPERATIONAL
Violations	
Inspection Date: 02/23/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
17	Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 03/16/2022	SITE VISIT
Violations	
Inspection Date: 03/22/2022	1ST RE-INSPECTION
Violations	
Inspection Date: 07/06/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
14	Raw meats below or away from ready-to-eat food; species separated
23	Proper Consumer Advisory posted for raw or undercooked foods
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
Inspection Date: 05/16/2023	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
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)
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
Inspection Date: 06/07/2023	EDUCATIONAL VISIT
Violations	
Inspection Date: 06/14/2023	1ST RE-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
40	Food and nonfood surfaces properly used and constructed; cleanable
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 06/28/2023	EDUCATIONAL VISIT
Violations	
Inspection Date: 06/29/2023	2ND RE-INSPECTION
Violations	
45	Sewage, wastewater properly disposed
Inspection Date: 07/27/2023	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
31	Food properly labeled; proper date marking
34	Wiping cloths properly used, stored; sanitizer concentration

**Facility**

**RED LOBSTER #6352**

**Address**

**4703 N DIVISION ST**

Inspection Date: 10/21/2021     ROUTINE INSPECTION

Violations

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

Inspection Date: 03/03/2022     ROUTINE INSPECTION

Violations

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

Inspection Date: 09/21/2022     ROUTINE INSPECTION

Violations

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

---

**RED ROBIN AMERICA'S GOURMET BURGERS #135**

**14736 E INDIANA AVE**

Inspection Date: 02/15/2022     ROUTINE INSPECTION

Violations

**45**     Sewage, wastewater properly disposed

Inspection Date: 08/29/2022     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: 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

---

**RED ROBIN AMERICA'S GOURMET BURGERS #72**

**9904 N NEWPORT HWY**

Inspection Date: 10/28/2021     ROUTINE INSPECTION

Violations

Inspection Date: 05/03/2022     ROUTINE INSPECTION

Violations

Inspection Date: 10/25/2022     ROUTINE INSPECTION

Violations

Inspection Date: 05/11/2023     ROUTINE INSPECTION

Violations

---

**RED ROBIN AMERICA'S GOURMET BURGERS**

**725 W MAIN AVE**

Inspection Date: 03/07/2022     ROUTINE INSPECTION

Violations

**06**     Adequate handwashing facilities

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

Inspection Date: 08/18/2022     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: 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

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
Redeemed Coffee Co	7672 Colorado AVE
Inspection Date: 05/24/2023	PRE OPERATIONAL
Violations	
Inspection Date: 07/07/2023	ROUTINE INSPECTION
Violations	
REPUBLIC PI	611 E 30TH AVE
Inspection Date: 04/12/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 10/04/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
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
RESIDENCE INN SPOKANE	15915 E INDIANA AVE
Inspection Date: 10/26/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 07/26/2022	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: 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
Retro Donuts	10925 N Newport HWY 1
Inspection Date: 06/22/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
Inspection Date: 06/29/2023	ROUTINE INSPECTION
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on st
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
REVEL 77 COFFEE	3223 E 57TH AVE K
Inspection Date: 02/08/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
14	Raw meats below or away from ready-to-eat food; species separated
25	Toxic substances properly identified, stored, used
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 02/17/2023	ROUTINE INSPECTION
Violations	

Facility	Address
REVEL SPOKANE - UNIDINE	16807 E Mission PKY
Inspection Date: 11/29/2021	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
26	Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
Inspection Date: 04/08/2022	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
24	Pasteurized foods used as required; prohibited foods not offered
37	In-use utensils properly stored
Inspection Date: 05/04/2022	1ST RE-INSPECTION
Violations	
Inspection Date: 09/13/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
30	Proper thawing methods used
33	Potential food contamination prevented during delivery, preparation, storage, display
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
REVIVAL TEA COMPANY	415 W MAIN AVE 100
Inspection Date: 02/15/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
34	Wiping cloths properly used, stored; proper sanitizer
37	In-use utensils properly stored
Inspection Date: 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
REVOLVER NORTH	663 W GARLAND
Inspection Date: 05/24/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
RICH'S GAS & DELI	10620 E 16TH AVE
Inspection Date: 12/30/2022	ROUTINE INSPECTION
Violations	
RICK'S RINGSIDE	921 W GARLAND AVE
Inspection Date: 04/19/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
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



Facility	Address
Rise Espresso and Dough Co LLC	1201 N BARKER RD C
Inspection Date: 10/25/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 10/24/2022	ROUTINE INSPECTION
Violations	
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	
RITE AID #5307	5840 N DIVISION ST
Inspection Date: 01/21/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/08/2023	ROUTINE INSPECTION
Violations	
RITE AID #6553 THRIFTY PAYLESS INC.	9007 N INDIAN TRAIL RD
Inspection Date: 06/07/2022	ROUTINE INSPECTION
Violations	
33 Potential food contamination prevented during delivery, preparation, storage, display	
Inspection Date: 04/14/2023	ROUTINE INSPECTION
Violations	
RITE AID # 5309 THRIFTY PAYLESS	1443 N ARGONNE RD
Inspection Date: 03/21/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 02/24/2023	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	
RITE AID #5304 THRIFTY PAYLESS	2215 W WELLESLEY AVE A
Inspection Date: 03/09/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/24/2023	ROUTINE INSPECTION
Violations	
33 Potential food contamination prevented during delivery, preparation, storage, display	
RITE AID #5308	9120 N DIVISION ST
Inspection Date: 05/10/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/11/2023	ROUTINE INSPECTION
Violations	

Facility	Address
<b>RITE AID #5311 THRIFTY PAYLESS</b>	<b>12420 N DIVISION ST</b>
Inspection Date: 07/05/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/07/2023	ROUTINE INSPECTION
Violations	
<b>RITE AID #5312 THRIFTY PAYLESS</b>	<b>2929 E 29TH AVE</b>
Inspection Date: 11/02/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 10/18/2022	ROUTINE INSPECTION
Violations	
<b>RITE AID #5313 THRIFTY PAYLESS</b>	<b>4514 S REGAL ST</b>
Inspection Date: 01/13/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 01/26/2023	ROUTINE INSPECTION
Violations	
<b>RITE AID 5302 THRIFTY PAYLESS</b>	<b>112 N HOWARD ST 115</b>
Inspection Date: 02/22/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/24/2023	ROUTINE INSPECTION
Violations	
<b>RIVER CITY PIZZA</b>	<b>4707 N HARVARD RD 3</b>
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
<b>River City Pizza</b>	<b>17018 E Sprague AVE</b>
Inspection Date: 10/06/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
31	Food properly labeled; proper date marking
32	Insects, rodents, animals not present; entrance controlled
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
<b>RIVER SIDE DELI AT THE SPOKANE CLUB</b>	<b>1002 W RIVERSIDE AVE</b>
Inspection Date: 11/30/2021      ROUTINE INSPECTION	
Violations	
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	
<b>Riverfront Marketplace</b>	<b>9000 W AIRPORT DR</b>
Inspection Date: 06/08/2022      ROUTINE INSPECTION	
Violations	
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	
<b>Riverfront Park - Sky Ribbon Cafe</b>	<b>720 W Spokane Falls BLVD</b>
Inspection Date: 10/25/2021      ROUTINE INSPECTION	
Violations	
02      Food worker cards current for all food workers; new food workers trained	
06      Adequate handwashing facilities	
Inspection Date: 05/04/2022      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	
Inspection Date: 11/21/2022      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: 12/19/2022      1ST RE-INSPECTION	
Violations	
<b>RIVERFRONT TRAVELMART/CRAVEN'S/CNBC</b>	<b>9000 W AIRPORT DR C</b>
Inspection Date: 10/24/2022      ROUTINE INSPECTION	
Violations	
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	
<b>RIVERHOUSE BED &amp; BREAKFAST</b>	<b>14206 N TORMEY RD</b>
Inspection Date: 09/28/2022      ROUTINE INSPECTION	
Violations	
<b>RIVERLINKS GOLF, INC. /MULLIGAN'S</b>	<b>3225 N COLUMBIA CIR</b>
Inspection Date: 05/20/2022      ROUTINE INSPECTION	
Violations	
14      Raw meats below or away from ready-to-eat food; species separated	
25      Toxic substances properly identified, stored, used	
33      Potential food contamination prevented during delivery, preparation, storage, display	
Inspection Date: 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	



Facility	Address
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
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
Roast House Coffee	423 E Cleveland C
Inspection Date: 01/27/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 02/24/2023	ROUTINE INSPECTION
Violations	
ROBERT KARL CELLARS	115 W PACIFIC AVE
Inspection Date: 09/30/2022	ROUTINE INSPECTION
Violations	
ROCKET (THE)	3315 N ARGONNE RD
Inspection Date: 11/08/2021	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: 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
ROCKET BAKERY	1325 W 1ST AVE
Inspection Date: 02/09/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
Inspection Date: 09/13/2022	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
32	Insects, rodents, animals not present; entrance controlled
33	Potential food contamination prevented during delivery, preparation, storage, display
42	Food-contact surfaces maintained, cleaned, sanitized
Inspection Date: 03/14/2023	ROUTINE INSPECTION
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on stc
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
ROCKET BAKERY	211 N Wall ST
Inspection Date: 10/19/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
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

Facility	Address
ROCKET MARKET	726 E 43RD AVE
Inspection Date: 01/13/2022     ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
16	Proper cooling procedures
33	Potential food contamination prevented during delivery, preparation, storage, display
43	Non food-contact surfaces maintained and clean
Inspection Date: 02/10/2022     1ST RE-INSPECTION	
Violations	
Inspection Date: 10/17/2022     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
31	Food properly labeled; proper date marking
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
ROCKET ON GARLAND (THE)	903 W GARLAND AVE
Inspection Date: 04/19/2022     ROUTINE INSPECTION	
Violations	
25	Toxic substances properly identified, stored, used
Inspection Date: 05/17/2023     ROUTINE INSPECTION	
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
ROCKET SOUTH	1301 W 14TH AVE
Inspection Date: 04/04/2022     ROUTINE INSPECTION	
Violations	
06	Adequate handwashing facilities
22	Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe
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
ROCKFORD METHODIST CHURCH	211 S First ST
Inspection Date: 10/19/2022     ROUTINE INSPECTION	
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
ROCKFORD MINI MART	216 S 1ST ST
Inspection Date: 10/19/2022     ROUTINE INSPECTION	
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
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: 09/23/2022     ROUTINE INSPECTION	
Violations	
Inspection Date: 09/22/2023     ROUTINE INSPECTION	
Violations	
25	Toxic substances properly identified, stored, used

Facility	Address
ROCKFORD WOMEN'S CLUB	102 S WILLOW
Inspection Date: 09/23/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/22/2023	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
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: 05/12/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 10/26/2022	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: 02/23/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 08/30/2023	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
ROCKWOOD LANE	221 E ROCKWOOD BLVD
Inspection Date: 11/08/2021	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 05/20/2022	ROUTINE INSPECTION
Violations	
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

Facility	Address
Rockwood Retirement Communities	2903 E 25TH AVE
Inspection Date: 10/04/2021	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 03/18/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
33	Potential food contamination prevented during delivery, preparation, storage, display
37	In-use utensils properly stored
42	Food-contact surfaces maintained, cleaned, sanitized
Inspection Date: 09/12/2022	ROUTINE INSPECTION
Violations	
17	Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
Inspection Date: 10/19/2022	1ST RE-INSPECTION
Violations	
17	Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
Inspection Date: 10/25/2022	EDUCATIONAL VISIT
Violations	
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
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
ROLLER VALLEY OPERATIONS LLC	9415 E 4TH AVE
Inspection Date: 11/04/2022	ROUTINE INSPECTION
Violations	
RON'S DRIVE-IN	12502 E SPRAGUE AVE
Inspection Date: 09/20/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
34	Wiping cloths properly used, stored; sanitizer concentration
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

Facility	Address
ROSA'S PIZZA	1706 2ND ST
Inspection Date: 04/18/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration
43	Non food-contact surfaces maintained and clean
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 10/14/2022	ROUTINE INSPECTION
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures
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
ROSAUERS FOOD & DRUG CENTER #10	907 W 14TH AVE
Inspection Date: 03/21/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/23/2022	ROUTINE INSPECTION
Violations	
15	Proper preparation of raw shell eggs
Inspection Date: 12/15/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/28/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 09/06/2023	ROUTINE INSPECTION
Violations	
32	Insects, rodents, animals not present; entrance controlled
43	Non food-contact surfaces maintained and clean
ROSAUERS FOOD & DRUG CENTER #26	2610 E 29TH AVE
Inspection Date: 05/20/2022	ROUTINE INSPECTION
Violations	
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 10/25/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 10/26/2022	ROUTINE INSPECTION
Violations	
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 01/11/2023	ROUTINE INSPECTION
Violations	
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
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

Facility

Address

ROSAUERS FOOD & DRUG CENTER #29

9414 N DIVISION ST

Inspection Date: 10/04/2021    ROUTINE INSPECTION

Violations

Inspection Date: 04/14/2022    ROUTINE INSPECTION

Violations

06    Adequate handwashing facilities

Inspection Date: 10/05/2022    ROUTINE INSPECTION

Violations

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

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

Inspection Date: 04/19/2023    ROUTINE INSPECTION

Violations

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

Inspection Date: 05/18/2023    1ST RE-INSPECTION

Violations

---

ROSAUERS FOOD & DRUG CENTER #2

1808 W 3RD AVE

Inspection Date: 09/30/2021    PRE OPERATIONAL

Violations

Inspection Date: 10/20/2021    ROUTINE INSPECTION

Violations

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

Inspection Date: 01/12/2022    ROUTINE INSPECTION

Violations

Inspection Date: 10/03/2022    ROUTINE INSPECTION

Violations

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

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

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

Facility

ROSAUERS FOOD & DRUG CENTER #3

Address

10618 E SPRAGUE AVE

Inspection Date: 02/22/2022

ROUTINE INSPECTION

Violations

Inspection Date: 12/09/2022

ROUTINE INSPECTION

Violations

Inspection Date: 05/09/2023

ROUTINE INSPECTION

Violations

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

37

In-use utensils properly stored

Inspection Date: 06/08/2023

1ST RE-INSPECTION

Violations

Inspection Date: 09/28/2023

ROUTINE INSPECTION

Violations



Facility	Address
ROSAUERS FOOD & DRUG CENTER #7	1724 W FRANCIS AVE
Inspection Date: 11/01/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 03/18/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
40	Food and nonfood surfaces properly used and constructed; cleanable
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 03/22/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
19	No room temperature storage; proper use of time as a control, procedures available
39	Single-use and single-service articles properly stored, used
43	Non food-contact surfaces maintained and clean
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 03/23/2022	SITE VISIT
Violations	
Inspection Date: 08/25/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/22/2022	1ST RE-INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 10/04/2022	EDUCATIONAL VISIT
Violations	
Inspection Date: 10/06/2022	2ND RE-INSPECTION
Violations	
Inspection Date: 11/02/2022	FOLLOW-UP INSPECTION
Violations	
Inspection Date: 03/10/2023	ROUTINE INSPECTION
Violations	
14	Raw meats below or away from ready-to-eat food; species separated
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	

---

ROUND TABLE PIZZA	15402 E SPRAGUE AVE
Inspection Date: 02/17/2022	ROUTINE INSPECTION
Violations	
40	Food and nonfood surfaces properly used and constructed; cleanable
43	Non food-contact surfaces maintained and clean
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

---



Facility	Address
ROUND TABLE PIZZA	4510 S REGAL ST
Inspection Date: 08/09/2022	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
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
43	Non food-contact surfaces maintained and clean
Inspection Date: 03/21/2023	ROUTINE INSPECTION
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on st
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
ROUND TABLE PIZZA	1908 W FRANCIS
Inspection Date: 03/03/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/04/2023	ROUTINE INSPECTION
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on st
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 Alki AVE
Inspection Date: 01/20/2022	PRE OPERATIONAL
Violations	
Inspection Date: 02/23/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 02/10/2023	ROUTINE INSPECTION
Violations	
ROZYZ HOT SHOTZ	617 S FIR
Inspection Date: 03/09/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/09/2023	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration
Roxyz Hot Shotz	502 S Main ST
Inspection Date: 10/04/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 11/02/2022	ROUTINE INSPECTION
Violations	

<u>Facility</u>	<u>Address</u>
RUBY RIVER HOTEL	700 N DIVISION ST
Inspection Date: 11/02/2021	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)
26	Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
33	Potential food contamination prevented during delivery, preparation, storage, display
39	Single-use and single-service articles properly stored, used
Inspection Date: 12/01/2021	1ST RE-INSPECTION
Violations	
Inspection Date: 01/12/2022	PRE OPERATIONAL
Violations	
Inspection Date: 05/09/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
16	Proper cooling procedures
23	Proper Consumer Advisory posted for raw or undercooked foods
33	Potential food contamination prevented during delivery, preparation, storage, display
36	Proper eating, tasting, drinking, or tobacco use
37	In-use utensils properly stored
40	Food and nonfood surfaces properly used and constructed; cleanable
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 06/06/2022	1ST RE-INSPECTION
Violations	
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	

## RUSTY MOOSE BAR & GRILL

Inspection Date: 10/14/2021    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: 04/13/2022    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)  
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: 05/10/2022    1ST RE-INSPECTION

## Violations

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    1ST RE-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) |

**901 W 14th AVE**

Inspection Date: 06/13/2022    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  
36 Proper eating, tasting, drinking, or tobacco use  
43 Non food-contact surfaces maintained and clean

Inspection Date: 09/08/2022    ROUTINE INSPECTION

## Violations

- 02 Food worker cards current for all food workers; new food workers trained  
16 Proper cooling procedures  
21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)  
22 Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe food  
26 Compliance with valid permit; operating and risk control plans, and required written procedures

Inspection Date: 10/05/2022    1ST RE-INSPECTION

## Violations

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

Facility

S & B MART

Address

5504 N MAPLE ST

Inspection Date: 10/04/2021     ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
  - 14 Raw meats below or away from ready-to-eat food; species separated
  - 17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
  - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Inspection Date: 11/02/2021     1ST RE-INSPECTION

Violations

Inspection Date: 05/17/2022     ROUTINE INSPECTION

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

---

S & H SUBS DBA SPARKY'S SUBS

3003 E MISSION AVE

Inspection Date: 10/04/2022     ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities

Inspection Date: 09/21/2023     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
  - 11 Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo

---

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

---

S & S PETROLEUM, INC.

6021 E TRENT AVE

Inspection Date: 12/28/2021     ROUTINE INSPECTION

Violations

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

---

S & S PETROLEUM, INC.

13819 E TRENT AVE

Inspection Date: 08/08/2022     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: 05/30/2023     ROUTINE INSPECTION

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

---

S & S PETROLEUM, INC

228 S THOR ST

Inspection Date: 11/15/2021     ROUTINE INSPECTION

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

Inspection Date: 12/19/2022     ROUTINE INSPECTION

Violations

Facility	Address
S & S PETROLEUM, INC	14704 E SPRAGUE AVE
Inspection Date: 07/18/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/07/2023	ROUTINE INSPECTION
Violations	
S & S PETROLEUM, INC	901 E SHARP AVE
Inspection Date: 11/01/2021	ROUTINE INSPECTION
Violations	
39	Single-use and single-service articles properly stored, used
Inspection Date: 10/28/2022	ROUTINE INSPECTION
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures
Inspection Date: 08/09/2023	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
S & S PETROLEUM, INC	8901 N INDIAN TRAIL RD
Inspection Date: 06/07/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/14/2023	ROUTINE INSPECTION
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures
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
Safari Room Fresh Grill & Bar	111 S POST ST
Inspection Date: 11/24/2021	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 05/27/2022	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
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

Facility  
SAFEWAY #1494

Address  
2507 W WELLESLEY AVE

Inspection Date: 10/08/2021

ROUTINE INSPECTION

Violations

Inspection Date: 02/22/2022

ROUTINE INSPECTION

Violations

Inspection Date: 07/28/2022

ROUTINE INSPECTION

Violations

Inspection Date: 02/08/2023

ROUTINE INSPECTION

Violations

SAFEWAY #1740

2710 1ST ST

Inspection Date: 02/04/2022

ROUTINE INSPECTION

Violations

43

Non food-contact surfaces maintained and clean

45

Sewage, wastewater properly disposed

Inspection Date: 04/04/2022

ROUTINE INSPECTION

Violations

14

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

Inspection Date: 10/13/2022

ROUTINE INSPECTION

Violations

17

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

Inspection Date: 10/25/2022

1ST RE-INSPECTION

Violations

Inspection Date: 01/30/2023

ROUTINE INSPECTION

Violations

14

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

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

SAFEWAY #1799

3919 N MARKET ST

Inspection Date: 02/08/2022

ROUTINE INSPECTION

Violations

Inspection Date: 07/05/2022

ROUTINE INSPECTION

Violations

06

Adequate handwashing facilities

34

Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 01/27/2023

ROUTINE INSPECTION

Violations

Inspection Date: 09/21/2023

ROUTINE INSPECTION

Violations

Facility

Safeway #2248

Address

1304 N LIBERTY LAKE RD

Inspection Date: 09/30/2021

ROUTINE INSPECTION

Violations

Inspection Date: 01/06/2022

ROUTINE INSPECTION

Violations

06Adequate handwashing facilities

Inspection Date: 10/14/2022

ROUTINE INSPECTION

Violations

Inspection Date: 02/09/2023

ROUTINE INSPECTION

Violations

06Adequate handwashing facilities

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

42Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 08/15/2023

ROUTINE INSPECTION

Violations

Inspection Date: 09/26/2023

ROUTINE INSPECTION

Violations

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

**SAFEWAY FUEL STATION # 1494**

**2501 W WELLESLEY**

Inspection Date: 07/18/2022

ROUTINE INSPECTION

Violations

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

Inspection Date: 03/28/2023

ROUTINE INSPECTION

Violations

**SAFEWAY FUEL STATION #1299**

**10200 N NEWPORT HWY**

Inspection Date: 06/22/2022

ROUTINE INSPECTION

Violations

Inspection Date: 06/21/2023

ROUTINE INSPECTION

Violations

**SAFEWAY STORE #1242**

**2501 E 29TH AVE**

Inspection Date: 01/26/2022

ROUTINE INSPECTION

Violations

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

Inspection Date: 09/15/2022

ROUTINE INSPECTION

Violations

Inspection Date: 09/26/2022

ROUTINE INSPECTION

Violations

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

25Toxic substances properly identified, stored, used

Inspection Date: 01/30/2023

ROUTINE INSPECTION

Violations

Inspection Date: 07/10/2023

ROUTINE INSPECTION

Violations

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

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

43Non food-contact surfaces maintained and clean

Facility	Address
SAFEWAY STORE #1299	10100 N NEWPORT HWY
Inspection Date: 10/28/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 02/10/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/08/2022	ROUTINE INSPECTION
Violations	
17	Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
Inspection Date: 09/07/2022	1ST RE-INSPECTION
Violations	
17	Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
Inspection Date: 09/13/2022	EDUCATIONAL VISIT
Violations	
Inspection Date: 09/21/2022	2ND RE-INSPECTION
Violations	
Inspection Date: 10/20/2022	FOLLOW-UP INSPECTION
Violations	
17	Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 11/18/2022	1ST RE-INSPECTION
Violations	
Inspection Date: 05/23/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 09/28/2023	ROUTINE INSPECTION
Violations	
SAFEWAY STORE #1473	14020 E SPRAGUE AVE
Inspection Date: 01/31/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 11/08/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/06/2023	ROUTINE INSPECTION
Violations	
37	In-use utensils properly stored
Inspection Date: 07/31/2023	ROUTINE INSPECTION
Violations	



Facility	Address
SAFEWAY STORE #3248	902 W FRANCIS AVE
Inspection Date: 10/28/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 03/04/2022	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; test strips available and used
45	Sewage, wastewater properly disposed
Inspection Date: 08/26/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/22/2022	1ST RE-INSPECTION
Violations	
Inspection Date: 02/14/2023	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
Inspection Date: 07/28/2023	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
43	Non food-contact surfaces maintained and clean
SAFEWAY STORE #3255	933 E MISSION AVE
Inspection Date: 10/15/2021	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 02/02/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
09	Proper washing of fruits and vegetables
17	Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
Inspection Date: 03/03/2022	1ST RE-INSPECTION
Violations	
Inspection Date: 07/25/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 10/24/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/07/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 06/28/2023	ROUTINE INSPECTION
Violations	
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	

<u>Facility</u>	<u>Address</u>
<b>SAFEWAY STORE #342</b>	<b>1616 W NORTHWEST BLVD</b>
Inspection Date: 01/28/2022     ROUTINE INSPECTION	
Violations	
42     Food-contact surfaces maintained, cleaned, sanitized	
45     Sewage, wastewater properly disposed	
Inspection Date: 08/18/2022     ROUTINE INSPECTION	
Violations	
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	
<b>Sage's Portal</b>	<b>611 E 2nd AVE A</b>
Inspection Date: 10/19/2022     PRE OPERATIONAL	
Violations	
Inspection Date: 11/16/2022     ROUTINE INSPECTION	
Violations	
Inspection Date: 09/11/2023     ROUTINE INSPECTION	
Violations	
<b>SAINT GEORGE'S SCHOOL ATHLETIC CENTER</b>	<b>2929 W WAIKIKI RD</b>
Inspection Date: 12/03/2021     ROUTINE INSPECTION	
Violations	
Inspection Date: 01/11/2023     ROUTINE INSPECTION	
Violations	
02     Food worker cards current for all food workers; new food workers trained	
<b>SAINT JOHN VIANNEY PARISH HALL</b>	<b>503 N WALNUT RD</b>
Inspection Date: 10/12/2021     ROUTINE INSPECTION	
Violations	
Inspection Date: 10/02/2022     ROUTINE INSPECTION	
Violations	
<b>SAINT JOSEPH'S CATHOLIC CHURCH</b>	<b>102 S WILLOW</b>
Inspection Date: 09/23/2022     ROUTINE INSPECTION	
Violations	
Inspection Date: 09/22/2023     ROUTINE INSPECTION	
Violations	
25     Toxic substances properly identified, stored, used	
37     In-use utensils properly stored	

Facility

SAK'S SPOKANE - BROADWAY DINER

Address

6606 E BROADWAY AVE

Inspection Date: 10/05/2021    ROUTINE INSPECTION

Violations

06

Adequate handwashing facilities

33

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

Inspection Date: 03/24/2022    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: 12/06/2022    ROUTINE INSPECTION

Violations

Inspection Date: 04/14/2023    ROUTINE INSPECTION

Violations

SALA THAI

12914 W SUNSET HWY

Inspection Date: 06/08/2022    ROUTINE INSPECTION

Violations

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)

32

Insects, rodents, animals not present; entrance controlled

37

In-use utensils properly stored

Inspection Date: 07/06/2022    1ST RE-INSPECTION

Violations

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

SALTY DOG EATERY

718 S MAIN

Inspection Date: 12/08/2021    ROUTINE INSPECTION

Violations

34

Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 05/31/2022    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

40

Food and nonfood surfaces properly used and constructed; cleanable

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

SAM & DOM'S BAR & GRILL

2429 E SPRAGUE AVE

Inspection Date: 12/06/2021    ROUTINE INSPECTION

Violations

34

Wiping cloths properly used, stored; proper sanitizer

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

Facility	Address
Sammy's Pit Stop	102 S Thierman RD
Inspection Date: 12/14/2022	ROUTINE INSPECTION
Violations	
<hr/>	
SAM'S FOODMART	2025 N HAMILTON ST
Inspection Date: 06/13/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/14/2023	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
46	Toilet facilities properly constructed, supplied, cleaned
<hr/>	
SAMS LIQUOR	9914 N WAIKIKI RD
Inspection Date: 10/13/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 09/21/2022	ROUTINE INSPECTION
Violations	
43	Non food-contact surfaces maintained and clean
Inspection Date: 09/15/2023	ROUTINE INSPECTION
Violations	
<hr/>	
SAMS STOP & SHOP #7	12309 E MANSFIELD AVE
Inspection Date: 05/23/2022	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)
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 04/12/2023	ROUTINE INSPECTION
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on st
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	
<hr/>	
SAM'S STOP AND SHOP	11505 E SPRAGUE AVE
Inspection Date: 06/02/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
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
<hr/>	
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
<hr/>	
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
<hr/>	

Facility	Address
SAPPHIRE LOUNGE (THE)	901 W 1ST AVE
Inspection Date: 11/10/2021	ROUTINE INSPECTION
Violations	
37	In-use utensils properly stored
Inspection Date: 09/01/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
33	Potential food contamination prevented during delivery, preparation, storage, display
SARANAC PUBLIC HOUSE	21 W MAIN AVE
Inspection Date: 10/21/2021	1ST RE-INSPECTION
Violations	
Inspection Date: 11/16/2021	FOLLOW-UP INSPECTION
Violations	
15	Proper handling of pooled eggs
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 04/13/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
16	Proper cooling procedures
Inspection Date: 05/12/2022	1ST RE-INSPECTION
Violations	
Inspection Date: 10/27/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
25	Toxic substances properly identified, stored, used
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 04/25/2023	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
SATELLITE DINER AND LOUNGE	425 W SPRAGUE AVE
Inspection Date: 04/26/2022	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)
33	Potential food contamination prevented during delivery, preparation, storage, display
37	In-use utensils properly stored
Inspection Date: 05/26/2022	1ST RE-INSPECTION
Violations	
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

Facility	Address
Save Mart	2407 N Monroe ST
Inspection Date: 11/05/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 10/14/2022	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
33	Potential food contamination prevented during delivery, preparation, storage, display
39	Single-use and single-service articles properly stored, used
Inspection Date: 07/27/2023	ROUTINE INSPECTION
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures
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
Sbarro	4750 N Division ST 02162
Inspection Date: 03/04/2022	PRE OPERATIONAL
Violations	
Inspection Date: 04/07/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
16	Proper cooling procedures
19	No room temperature storage; proper use of time as a control, procedures available
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33	Potential food contamination prevented during delivery, preparation, storage, display
37	In-use utensils properly stored
Inspection Date: 05/02/2022	1ST RE-INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
19	No room temperature storage; proper use of time as a control, procedures available
33	Potential food contamination prevented during delivery, preparation, storage, display
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	

### Facility

# Sbarro

### 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 safety  
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 available  
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



Facility	Address
SCHWAN'S HOME SERVICE TRUCK	9810 W FLIGHT DR
Inspection Date: 11/09/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 08/16/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 12/28/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/20/2023	ROUTINE INSPECTION
Violations	
Scofflaws Book Club	108 N Washington ST 100
Inspection Date: 08/31/2022	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 09/28/2022	1ST RE-INSPECTION
Violations	
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: 10/28/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 03/15/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 09/27/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/12/2023	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
SECOND WIND DRINKS LLC	726 W GARLAND AVE
Inspection Date: 11/03/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 09/06/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/17/2023	ROUTINE INSPECTION
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures
Sed's Delicious Dogs	1014 N Pines RD
Inspection Date: 09/21/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
Inspection Date: 07/12/2023	ROUTINE INSPECTION
Violations	



Facility	Address
Seely Teriyaki	3227 E Courtland
Inspection Date: 05/17/2022	PRE OPERATIONAL
Violations	
Inspection Date: 07/16/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/04/2023	ROUTINE INSPECTION
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures
SELKIRK PIZZA & TAP HOUSE	12424 N DIVISION ST
Inspection Date: 02/18/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 08/08/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 02/01/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 08/07/2023	ROUTINE INSPECTION
Violations	
Seng-Sational Cuisine	221 W 1st AVE
Inspection Date: 06/24/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 08/23/2023	ROUTINE INSPECTION
Violations	
SENIOR FROGGY'S ITALIAN EXPRESS	3024 S REGAL ST
Inspection Date: 01/10/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 07/18/2022	ROUTINE INSPECTION
Violations	
39	Single-use and single-service articles properly stored, used
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	
SENIOR FROGGY'S ITALIAN EXPRESS	3024 S REGAL ST
Inspection Date: 06/24/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/21/2023	ROUTINE INSPECTION
Violations	

Facility	Address
SENOR FROGGY'S/BRUCHI'S	1918 N DIVISION ST
Inspection Date: 11/01/2021     ROUTINE INSPECTION	
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
36	Proper eating, tasting, drinking, or tobacco use
40	Food and nonfood surfaces properly used and constructed; cleanable
43	Non food-contact surfaces maintained and clean
Inspection Date: 03/02/2022     ROUTINE INSPECTION	
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
41	Warewashing facilities properly installed, maintained, used; test strips available and used
43	Non food-contact surfaces maintained and clean
Inspection Date: 07/19/2022     ROUTINE INSPECTION	
Violations	
25	Toxic substances properly identified, stored, used
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
SENOR FROGGY'S/BRUCHI'S	10521 E SPRAGUE AVE
Inspection Date: 01/13/2022     ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
Inspection Date: 07/27/2022     ROUTINE INSPECTION	
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
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
SEVEN-ELEVEN # 2303-32703B	177 S DIVISION ST
Inspection Date: 12/27/2021     ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
33	Potential food contamination prevented during delivery, preparation, storage, display
42	Food-contact surfaces maintained, cleaned, sanitized
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 11/17/2022     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

Facility	Address
SEVEN-ELEVEN #-18043G-2362	1317 S GRAND BLVD
Inspection Date: 08/30/2022	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: 09/26/2022	1ST RE-INSPECTION
Violations	
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

---

SEVEN-ELEVEN #18071E/2362	722 N PARK RD
Inspection Date: 02/22/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
43	Non food-contact surfaces maintained and clean
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	

---

SEVEN-ELEVEN #20522C	2122 N Pines RD
Inspection Date: 04/26/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
34	Wiping cloths properly used, stored; sanitizer concentration
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
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

---

SEVEN-ELEVEN #2303-18256D-2362	924 E EMPIRE AVE
Inspection Date: 10/13/2021	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 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

---

Facility	Address
SEVEN-ELEVEN #23636E/2362	1425 N MAPLE ST
Inspection Date: 11/08/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 08/23/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
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
SHADLE PARK BOOSTER CLUB	4327 N ASH ST
Inspection Date: 12/02/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 10/25/2022	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
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: 10/27/2022	ROUTINE INSPECTION
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures
Shamus	13311 W SUNSET HWY
Inspection Date: 08/08/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 03/21/2023	ROUTINE INSPECTION
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta
SHAMUS'S SANDWICH SHOP	1014 N PINES RD 106
Inspection Date: 10/20/2021	1ST RE-INSPECTION
Violations	
Inspection Date: 10/17/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
SHAMUS'S SANWICH SHOP	4212 E SPRAGUE AVE
Inspection Date: 10/18/2021	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 12/20/2022	ROUTINE INSPECTION
Violations	

Facility	Address
SHARI'S RESTAURANT	12502 N DIVISION ST
Inspection Date: 01/26/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/19/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 01/19/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 07/26/2023	ROUTINE INSPECTION
Violations	
30	Proper thawing methods used
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

---

SHARI'S RESTAURANT	320 N SULLIVAN RD
Inspection Date: 10/13/2021	1ST RE-INSPECTION
Violations	
Inspection Date: 02/17/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
37	In-use utensils properly stored
45	Sewage, wastewater properly disposed
Inspection Date: 10/21/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 02/13/2023	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: 08/14/2023	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
39	Single-use and single-service articles properly stored, used
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

---

Facility	Address
SHARI'S RESTAURANT	5602 N DIVISION ST
Inspection Date: 01/19/2022     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: 09/06/2022     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
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: 10/06/2022     1ST RE-INSPECTION	
Violations	
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
Sharkies Pit Stop	3404 E Euclid AVE
Inspection Date: 07/20/2022     PRE OPERATIONAL	
Violations	
Inspection Date: 08/18/2022     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
Shawn O'Donnell's American Grill & Irish Pub	719 N Monroe ST
Inspection Date: 05/16/2022     ROUTINE INSPECTION	
Violations	
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
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

Facility	Address
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
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
SHOTS OF EVERGREEN	7 W PACIFIC AVE
Inspection Date: 01/26/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 01/10/2023	ROUTINE INSPECTION
Violations	
37	In-use utensils properly stored
46	Toilet facilities properly constructed, supplied, cleaned
SHOTZY'S COFFEE	3413 N SULLIVAN RD
Inspection Date: 04/08/2022	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: 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
Side Hustle Lounge	17905 E Appleway AVE A
Inspection Date: 08/30/2022	PRE OPERATIONAL
Violations	
Inspection Date: 09/29/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
Siemers Farm	11125 E Day Mt Spokane RD
Inspection Date: 10/02/2021	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
Inspection Date: 10/01/2022	ROUTINE INSPECTION
Violations	
SIEMERS FARMS Inc	11125 E DAY MT SPOKANE RD
Inspection Date: 06/17/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 06/08/2023	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av



Facility	Address
<b>SIMPLE CRAVINGS/RIVERSIDE SCHOOL DIST</b>	<b>34515 N NEWPORT HWY</b>
Inspection Date: 12/06/2022	ROUTINE INSPECTION
Violations	
<hr/>	
<b>SIMPLY RUSTIC BAKESHOP</b>	<b>3025 E Spangle-Waverly RD</b>
Inspection Date: 01/25/2022	PRE OPERATIONAL
Violations	
Inspection Date: 03/02/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 02/14/2023	ROUTINE INSPECTION
Violations	
<hr/>	
<b>SINTO SENIOR ACTIVITY CENTER</b>	<b>1124 W SINTO AVE</b>
Inspection Date: 12/14/2021	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
22	Accurate thermometer provided and used to evaluate temperature of PHF
26	Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
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
<hr/>	
<b>Sirinya's Thai Restaurant and Lounge</b>	<b>13614 W Sunset HWY</b>
Inspection Date: 05/02/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 10/19/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
34	Wiping cloths properly used, stored; sanitizer concentration
37	In-use utensils properly stored
39	Single-use and single-service articles properly stored, used
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
<hr/>	
<b>Skewers Food Truck</b>	<b>1014 N Pines RD 120</b>
Inspection Date: 04/29/2022	ROUTINE INSPECTION
Violations	
<hr/>	
<b>Skewers</b>	<b>1007 W 1ST AVE</b>
Inspection Date: 11/23/2021	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
33	Potential food contamination prevented during delivery, preparation, storage, display
39	Single-use and single-service articles properly stored, used
Inspection Date: 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
<hr/>	



Facility	Address
Skewers	1007 W First AVE
Inspection Date: 06/28/2022    ROUTINE INSPECTION	
Violations	
25	Toxic substances properly identified, stored, used
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
SKYWAY CAFE FELTS FIELD	6105 E RUTTER AVE
Inspection Date: 01/24/2022    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: 02/23/2022    1ST RE-INSPECTION	
Violations	
Inspection Date: 08/18/2022    ROUTINE INSPECTION	
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
25	Toxic substances properly identified, stored, used
31	Food properly labeled; proper date marking
33	Potential food contamination prevented during delivery, preparation, storage, display
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
Sleep Inn Main Stay Hotel	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	
SLEEVES AND STRAWS COFFEE COMPANY	1119 N DIVISION ST
Inspection Date: 02/09/2022    ROUTINE INSPECTION	
Violations	
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	

Facility	Address
SLICK ROCK BURRITO	2926 S GRAND BLVD
Inspection Date: 01/20/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/22/2022	ROUTINE INSPECTION
Violations	
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 02/09/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 08/25/2023	ROUTINE INSPECTION
Violations	
SMACKY'S ON BROADWAY	6415 E BROADWAY AVE
Inspection Date: 11/22/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 06/21/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration
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: 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
Smokeridge BBQ - Smoker Trailer	11027 E Sprague AVE
Inspection Date: 09/24/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
Inspection Date: 09/23/2023	ROUTINE INSPECTION
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures
Smokeridge BBQ	11027 E Sprague AVE
Inspection Date: 09/14/2023	ROUTINE INSPECTION
Violations	
SmokeRidge BBQ	11027 E Sprague AVE
Inspection Date: 11/04/2021	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
26	Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
Inspection Date: 08/04/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
36	Proper eating, tasting, drinking, or tobacco use
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 04/27/2023	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
26	Compliance with valid permit; operating and risk control plans, and required written procedures

Facility	Address
SMOKERS OUTLET	926 W INDIANA AVE B&C
Inspection Date: 10/25/2021	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
Inspection Date: 09/06/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 06/30/2023	ROUTINE INSPECTION
Violations	

SNOOPS SALOON	805 E ROSEWOOD AVE
Inspection Date: 12/03/2021	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 12/01/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used

Snow Eater Brewing Company	2325 N McKinzie LN
Inspection Date: 07/13/2022	ROUTINE INSPECTION
Violations	
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

Soba Teppanyaki	14700 E Indiana ST 2012
Inspection Date: 02/18/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 07/26/2022	ROUTINE INSPECTION
Violations	
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 st

SODEXO - CATALDO HALL	429 E BOONE
Inspection Date: 10/18/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 04/19/2022	ROUTINE INSPECTION
Violations	
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

Facility	Address
<b>SODEXO COG TRAILER</b>	<b>1027 N Hamilton</b>
Inspection Date: 04/14/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/18/2023	ROUTINE INSPECTION
Violations	
<b>SODEXO Fuel Cell</b>	<b>801 N Cincinnati ST</b>
Inspection Date: 11/14/2022	ROUTINE INSPECTION
Violations	
<b>SODEXO GONZAGA U/LOWER/MARTIN CENTER</b>	<b>502 E BOONE AVE</b>
Inspection Date: 09/13/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/28/2023	ROUTINE INSPECTION
Violations	
<b>SODEXO GU BULLDOG PUB</b>	<b>702 E DESMET AVE</b>
Inspection Date: 10/18/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 04/19/2022	ROUTINE INSPECTION
Violations	
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	
<b>SODEXO GU MARKET PLACE, STARBUCKS</b>	<b>702 E DESMET AVE</b>
Inspection Date: 08/08/2022	PRE OPERATIONAL
Violations	
Inspection Date: 09/13/2022	ROUTINE INSPECTION
Violations	
<b>SODEXO GU SPIKES</b>	<b>702 E DESMET</b>
Inspection Date: 04/19/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 02/27/2023	ROUTINE INSPECTION
Violations	

Facility	Address
<b>SODEXO GU WORLD'S FARE, MEDITERRIAN</b>	<b>702 E DESMET AVE</b>
Inspection Date: 10/18/2021    ROUTINE INSPECTION	
Violations	
06    Adequate handwashing facilities	
21    Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)	
Inspection Date: 04/19/2022    ROUTINE INSPECTION	
Violations	
21    Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)	
Inspection Date: 11/14/2022    ROUTINE INSPECTION	
Violations	
Inspection Date: 04/25/2023    ROUTINE INSPECTION	
Violations	
06    Adequate handwashing facilities	
<b>SODEXO GU ZAGRICULTURE</b>	<b>702 E DESMET</b>
Inspection Date: 04/19/2022    ROUTINE INSPECTION	
Violations	
06    Adequate handwashing facilities	
Inspection Date: 02/27/2023    ROUTINE INSPECTION	
Violations	
<b>SODEXO LAW SCHOOL ESPRESSO</b>	<b>710 E DESMET</b>
Inspection Date: 11/14/2022    ROUTINE INSPECTION	
Violations	
<b>SODEXO WHITWORTH CAMPUS CENTER</b>	<b>300 W HAWTHORNE</b>
Inspection Date: 03/03/2022    ROUTINE INSPECTION	
Violations	
Inspection Date: 04/11/2023    ROUTINE INSPECTION	
Violations	
<b>SODEXO WHITWORTH CATERING</b>	<b>300 W HAWTHORNE</b>
Inspection Date: 09/30/2021    ROUTINE INSPECTION	
Violations	
Inspection Date: 09/20/2022    ROUTINE INSPECTION	
Violations	
<b>SODEXO WHITWORTH COFFEE HOUSE</b>	<b>300 W HAWTHORNE</b>
Inspection Date: 03/03/2022    ROUTINE INSPECTION	
Violations	
Inspection Date: 04/11/2023    ROUTINE INSPECTION	
Violations	
<b>SODEXO WHITWORTH COFFEE SHOP SCIENCE</b>	<b>300 W HAWTHORNE RD</b>
Inspection Date: 09/30/2021    ROUTINE INSPECTION	
Violations	
Inspection Date: 09/20/2022    ROUTINE INSPECTION	
Violations	

Facility	Address
<b>SODEXO WHITWORTH COLLEGE-WHITWORTH DN</b>	<b>300 W Hawthorne</b>
Inspection Date: 03/03/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/20/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/11/2023	ROUTINE INSPECTION
Violations	
<b>SODEXO WHITWORTH DEN ADDITION</b>	<b>300 W HAWTHORNE</b>
Inspection Date: 03/03/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/20/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/11/2023	ROUTINE INSPECTION
Violations	
<b>SODEXO-GU-HEMMINGSON CENTER CATERING</b>	<b>1027 N Hamilton ST</b>
Inspection Date: 04/19/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/25/2023	ROUTINE INSPECTION
Violations	
<b>SODEXO-GU-HEMMINGSON CENTER MAIN KITC</b>	<b>1027 N Hamilton ST</b>
Inspection Date: 04/19/2022	ROUTINE INSPECTION
Violations	
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
<b>SOMETHING ELSE DELI</b>	<b>152 S Sherman AVE</b>
Inspection Date: 10/29/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 01/31/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
25	Toxic substances properly identified, stored, used
42	Food-contact surfaces maintained, cleaned, sanitized
Inspection Date: 09/19/2022	ROUTINE INSPECTION
Violations	
32	Insects, rodents, animals not present; entrance controlled
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 st
33	Potential food contamination prevented during delivery, preparation, storage, display

Facility	Address
SONIC DRIVE IN	1313 N RUBY ST
Inspection Date: 11/05/2021      ROUTINE INSPECTION	
Violations	
37      In-use utensils properly stored	
43      Non food-contact surfaces maintained and clean	
Inspection Date: 10/28/2022      ROUTINE INSPECTION	
Violations	
02      Food worker cards current for all food workers; new food workers trained	
Inspection Date: 07/17/2023      ROUTINE INSPECTION	
Violations	
06      Adequate handwashing facilities	
48      Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta	
Sonic Drive-In Restaurant	10421 N Newport HWY
Inspection Date: 04/05/2022      ROUTINE INSPECTION	
Violations	
Inspection Date: 04/21/2023      ROUTINE INSPECTION	
Violations	
SONNENBERG'S MEATS LLC	1528 E SPRAGUE AVE
Inspection Date: 04/22/2022      ROUTINE INSPECTION	
Violations	
SONNENBERG'S MEATS, LLC	1528 E SPRAGUE AVE
Inspection Date: 11/15/2021      ROUTINE INSPECTION	
Violations	
02      Food worker cards current for all food workers; new food workers trained	
Inspection Date: 04/22/2022      ROUTINE INSPECTION	
Violations	
17      Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)	
25      Toxic substances properly identified, stored, used	
Inspection Date: 05/20/2022      1ST RE-INSPECTION	
Violations	
34      Wiping cloths properly used, stored; sanitizer concentration	
Inspection Date: 10/18/2022      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	
31      Food properly labeled; proper date marking	
Inspection Date: 03/14/2023      ROUTINE INSPECTION	
Violations	
29      Adequate equipment for temperature control	
Inspection Date: 06/09/2023      ROUTINE INSPECTION	
Violations	
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	

Facility	Address
SOULFUL SOUPS	117 N HOWARD ST
Inspection Date: 10/05/2021	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 05/12/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
13	Food contact surfaces cleaned and sanitized; no cross contamination
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
Soup Dumplings Spokane	1014 N Pines RD 120
Inspection Date: 11/04/2022	ROUTINE INSPECTION
Violations	
South Hill Grill	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



Facility	Address
<b>SOUTH PERRY LANTERN</b>	<b>1002 S PERRY ST</b>
Inspection Date: 10/06/2021     ROUTINE INSPECTION	
Violations	
23	Proper Consumer Advisory posted for raw or undercooked foods
33	Potential food contamination prevented during delivery, preparation, storage, display
37	In-use utensils properly stored
Inspection Date: 06/09/2022     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: 10/20/2022     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
33	Potential food contamination prevented during delivery, preparation, storage, display
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
<b>SOUTH PERRY PIZZA</b>	<b>1011 S PERRY ST</b>
Inspection Date: 10/27/2021     ROUTINE INSPECTION	
Violations	
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: 06/09/2022     ROUTINE INSPECTION	
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
36	Proper eating, tasting, drinking, or tobacco use
Inspection Date: 07/08/2022     1ST RE-INSPECTION	
Violations	
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
<b>SOUTHHILL MARKET</b>	<b>817 S PERRY ST</b>
Inspection Date: 10/26/2022     ROUTINE INSPECTION	
Violations	
Inspection Date: 01/26/2023     ROUTINE INSPECTION	
Violations	
43	Non food-contact surfaces maintained and clean

<u>Facility</u>	<u>Address</u>
<b>SOUTHSIDE SENIOR &amp; COMMUNITY CENTER</b>	<b>3151 E 27TH AVE</b>
Inspection Date: 11/16/2021     ROUTINE INSPECTION	
Violations	
34     Wiping cloths properly used, stored; proper sanitizer	
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	
<b>SPACE STATION/ROCKET BAKERY</b>	<b>3101 N ARGONNE RD</b>
Inspection Date: 04/18/2022     ROUTINE INSPECTION	
Violations	
06     Adequate handwashing facilities	
34     Wiping cloths properly used, stored; sanitizer concentration	
Inspection Date: 04/19/2023     ROUTINE INSPECTION	
Violations	
41     Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av	
<b>SPANGLE FOODS COUNTRY STORE, INC.</b>	<b>315 W JENNINGS RD</b>
Inspection Date: 10/27/2022     ROUTINE INSPECTION	
Violations	
Inspection Date: 07/26/2023     ROUTINE INSPECTION	
Violations	
<b>SPANGLE SALOON</b>	<b>145 N MAIN</b>
Inspection Date: 05/18/2022     ROUTINE INSPECTION	
Violations	
14     Raw meats below or away from ready-to-eat food; species separated	
Inspection Date: 10/27/2022     ROUTINE INSPECTION	
Violations	
33     Potential food contamination prevented during delivery, preparation, storage, display	
39     Single-use and single-service articles properly stored, used	
43     Non food-contact surfaces maintained and clean	
Inspection Date: 02/22/2023     ROUTINE INSPECTION	
Violations	
Inspection Date: 07/26/2023     ROUTINE INSPECTION	
Violations	
<b>SPANGLE SERVICE CLUB</b>	<b>165 N MAIN</b>
Inspection Date: 03/10/2023     ROUTINE INSPECTION	
Violations	
<b>SPECIAL K PUB &amp; GRILL</b>	<b>3817 N MARKET ST</b>
Inspection Date: 11/09/2021     ROUTINE INSPECTION	
Violations	
02     Food worker cards current for all food workers; new food workers trained	
33     Potential food contamination prevented during delivery, preparation, storage, display	
34     Wiping cloths properly used, stored; proper sanitizer	
Inspection Date: 03/15/2022     EDUCATIONAL VISIT	
Violations	
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	

Facility	Address
<b>SPEEDI SHOPPE</b>	<b>13211 W SUNSET HWY</b>
Inspection Date: 09/26/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/17/2023	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
<hr/>	
<b>SPIKES</b>	<b>718 E FRANCIS AVE</b>
Inspection Date: 10/12/2021	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
14	Raw meats below or away from ready-to-eat food; species separated
25	Toxic substances properly identified, stored, used
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; proper sanitizer
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 11/12/2021	1ST RE-INSPECTION
Violations	
Inspection Date: 03/15/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
25	Toxic substances properly identified, stored, used
30	Proper thawing methods used
39	Single-use and single-service articles properly stored, used
Inspection Date: 08/08/2022	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
30	Proper thawing methods used
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 09/13/2022	1ST RE-INSPECTION
Violations	
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
<hr/>	
<b>SPLASH DOWN FAMILY WATER PARK</b>	<b>11127 E MISSION AVE</b>
Inspection Date: 07/19/2023	PRE OPERATIONAL
Violations	
Inspection Date: 08/29/2023	EDUCATIONAL VISIT
Violations	
<hr/>	
<b>Spo2Go Healthy Vending/Avalon Site</b>	<b>9827 N Nevada ST</b>
Inspection Date: 05/02/2023	ROUTINE INSPECTION
Violations	
<hr/>	
<b>SPOKANE AG TRADE CENTER -GO GOURMET</b>	<b>236 W SPOKANE FALLS BLVD</b>
Inspection Date: 11/18/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 04/01/2022	ROUTINE INSPECTION
Violations	
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
<hr/>	

Facility	Address
<b>SPOKANE AG TRADE CENTER</b>	<b>236 W SPOKANE FALLS BLVD</b>
Inspection Date: 11/18/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 04/01/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
Inspection Date: 12/07/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/26/2023	ROUTINE INSPECTION
Violations	
<b>SPOKANE ARENA #203</b>	<b>720 W MALLON AVE</b>
Inspection Date: 10/24/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 06/06/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/18/2023	ROUTINE INSPECTION
Violations	
<b>SPOKANE ARENA #205</b>	<b>720 W MALLON AVE</b>
Inspection Date: 06/06/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/18/2023	ROUTINE INSPECTION
Violations	
<b>SPOKANE ARENA #213</b>	<b>720 W MALLON AVE</b>
Inspection Date: 07/25/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/18/2023	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
<b>SPOKANE ARENA #215</b>	<b>720 W MALLON AVE</b>
Inspection Date: 07/25/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/18/2023	ROUTINE INSPECTION
Violations	
11	Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
<b>SPOKANE ARENA #217</b>	<b>720 W MALLON AVE</b>
Inspection Date: 05/18/2023	ROUTINE INSPECTION
Violations	
<b>SPOKANE ARENA #219</b>	<b>720 W MALLON AVE</b>
Inspection Date: 06/06/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/18/2023	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities

Facility	Address
SPOKANE ARENA	720 W MALLON AVE
Inspection Date: 10/24/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 06/06/2022	ROUTINE INSPECTION
Violations	
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
SPOKANE ATHLETIC CLUB	1002 W RIVERSIDE AVE
Inspection Date: 11/30/2021	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
23	Proper Consumer Advisory posted for raw or undercooked foods
33	Potential food contamination prevented during delivery, preparation, storage, display
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 06/14/2022	ROUTINE INSPECTION
Violations	
27	Compliance with variance; specialized processes; HACCP plan
37	In-use utensils properly stored
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
SPOKANE BUDDHIST CHURCH	927 S PERRY ST
Inspection Date: 04/08/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/22/2023	ROUTINE INSPECTION
Violations	
Spokane Comedy Club	315 W Sprague AVE
Inspection Date: 10/20/2021	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
22	Accurate thermometer provided and used to evaluate temperature of PHF
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; proper sanitizer
49	Adequate ventilation, lighting; designated areas used
Inspection Date: 08/31/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
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

Facility	Address
SPOKANE COMM COLLEGE BAKERY	1810 N GREENE ST
Inspection Date: 04/27/2022    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
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
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
SPOKANE COMM. COLLEGE-ORLANDO'S	1810 N GREENE ST
Inspection Date: 11/04/2021    ROUTINE INSPECTION	
Violations	
19	No room temperature storage; proper use of time as a control, procedures available
34	Wiping cloths properly used, stored; proper sanitizer
39	Single-use and single-service articles properly stored, used
Inspection Date: 11/09/2021    SITE VISIT	
Violations	
Inspection Date: 12/07/2021    1ST RE-INSPECTION	
Violations	
Inspection Date: 04/27/2022    ROUTINE INSPECTION	
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 12/12/2022    ROUTINE INSPECTION	
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 06/13/2023    ROUTINE INSPECTION	
Violations	
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	
SPOKANE CONVENTION CENTER	334 W SPOKANE FALLS BLVD
Inspection Date: 11/18/2021    ROUTINE INSPECTION	
Violations	
Inspection Date: 04/01/2022    ROUTINE INSPECTION	
Violations	
Inspection Date: 12/07/2022    ROUTINE INSPECTION	
Violations	
Inspection Date: 04/26/2023    ROUTINE INSPECTION	
Violations	
06	Adequate handwashing facilities

Facility	Address
SPOKANE COUNTY JAIL	1100 W MALLON
Inspection Date: 10/26/2021	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
Inspection Date: 03/30/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/23/2022	ROUTINE INSPECTION
Violations	
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
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
SPOKANE COUNTY NORTHSIDE AQUATIC FACILITY	18120 N HATCH RD
Inspection Date: 07/14/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/18/2023	ROUTINE INSPECTION
Violations	
SPOKANE COUNTY SOUTHSIDE AQUATIC FACILITY	3724 E 61ST AVE
Inspection Date: 08/17/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
Inspection Date: 07/05/2023	ROUTINE INSPECTION
Violations	
SPOKANE COUNTY/GEIGER CORRECTIONS	3507 S SPOTTED RD
Inspection Date: 11/29/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 05/23/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 10/12/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 02/13/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 08/17/2023	ROUTINE INSPECTION
Violations	



Facility	Address
SPOKANE DERMATOLOGY	324 S SHERMAN ST A
Inspection Date: 10/24/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/21/2023	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
SPOKANE DOGS	525 W Spokane Falls BLVD
Inspection Date: 09/23/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration
SPOKANE INDIANS CABOOSE	602 N HAVANA ST
Inspection Date: 08/16/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/25/2023	ROUTINE INSPECTION
Violations	
SPOKANE INDIANS CATERING	602 N HAVANA ST
Inspection Date: 05/17/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/28/2023	EDUCATIONAL VISIT
Violations	
Inspection Date: 04/25/2023	ROUTINE INSPECTION
Violations	
SPOKANE INDIANS MAIN STAND	602 N HAVANA ST
Inspection Date: 05/17/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration
Inspection Date: 04/25/2023	ROUTINE INSPECTION
Violations	
SPOKANE INDIANS/3RD BASE STAND	602 N HAVANA ST
Inspection Date: 05/17/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/25/2023	ROUTINE INSPECTION
Violations	
SPOKANE INDIANS/CHAMPION'S CLUB	602 N HAVANA ST
Inspection Date: 05/17/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/25/2023	ROUTINE INSPECTION
Violations	
SPOKANE PAVILION AT RIVERFRONT	574 N Howard ST
Inspection Date: 12/08/2021	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)
39	Single-use and single-service articles properly stored, used



<u>Facility</u>	<u>Address</u>
<b>Spokane Pavilion at Riverfront</b>	<b>574 N Howard ST</b>
Inspection Date: 07/10/2023      PRE OPERATIONAL	
Violations	
<hr/>	
<b>SPOKANE PRODUCE, INC</b>	<b>1996 S GEIGER BLVD</b>
Inspection Date: 10/19/2021      ROUTINE INSPECTION	
Violations	
Inspection Date: 05/13/2022      ROUTINE INSPECTION	
Violations	
06      Adequate handwashing facilities	
Inspection Date: 10/26/2022      ROUTINE INSPECTION	
Violations	
Inspection Date: 04/14/2023      ROUTINE INSPECTION	
Violations	
Inspection Date: 09/26/2023      ROUTINE INSPECTION	
Violations	
<hr/>	
<b>Spokane Stadium Concession 116 (Northside)</b>	<b>509 W Gardner AVE</b>
Inspection Date: 09/26/2023      PRE OPERATIONAL	
Violations	
<hr/>	
<b>Spokane Stadium Concession 117 (Southside)</b>	<b>509 W Gardner AVE</b>
Inspection Date: 09/26/2023      PRE OPERATIONAL	
Violations	
<hr/>	
<b>Spokane Stadium Lower Level Storage &amp; Utility Kitchen</b>	<b>509 W Gardner AVE</b>
Inspection Date: 09/26/2023      PRE OPERATIONAL	
Violations	
<hr/>	
<b>Spokane Stadium Portables 1, 2 &amp; 3</b>	<b>509 W Gardner AVE</b>
Inspection Date: 09/26/2023      PRE OPERATIONAL	
Violations	
<hr/>	
<b>SPOKANE TAP ROOM</b>	<b>9000 W AIRPORT DR 401</b>
Inspection Date: 09/27/2022      ROUTINE INSPECTION	
Violations	
Inspection Date: 07/12/2023      ROUTINE INSPECTION	
Violations	
11      Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo	
<hr/>	

Facility	Address
SPOKANE VALLEY EAGLES #3433	16801 E SPRAGUE AVE
Inspection Date: 12/08/2021     ROUTINE INSPECTION	
Violations	
06     Adequate handwashing facilities	
39     Single-use and single-service articles properly stored, used	
Inspection Date: 03/31/2022     ROUTINE INSPECTION	
Violations	
34     Wiping cloths properly used, stored; sanitizer concentration	
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	
SPOKANE VALLEY GROCERY OUTLET	12115 E SPRAGUE AVE
Inspection Date: 07/13/2022     ROUTINE INSPECTION	
Violations	
14     Raw meats below or away from ready-to-eat food; species separated	
Inspection Date: 06/09/2023     ROUTINE INSPECTION	
Violations	
SPOKANE VALLEY KIWANIS	404 N HAVANA ST
Inspection Date: 06/10/2022     ROUTINE INSPECTION	
Violations	
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	
SPOKANE VALLEY STADIUM 12	14760 E INDIANA
Inspection Date: 08/29/2022     ROUTINE INSPECTION	
Violations	
34     Wiping cloths properly used, stored; sanitizer concentration	
Inspection Date: 07/11/2023     ROUTINE INSPECTION	
Violations	
02     Food worker cards current for all food workers; new food workers trained	
SPOKANE VALLEY UNITED METHODIST CH	115 N RAYMOND RD
Inspection Date: 01/21/2022     EDUCATIONAL VISIT	
Violations	
Inspection Date: 01/30/2022     ROUTINE INSPECTION	
Violations	
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	

Facility	Address
Spokanite Brewing Company LLC	6607 N Ash ST 100
Inspection Date: 07/08/2022    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: 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	
Springhill Suites	8967 W Airport DR
Inspection Date: 01/21/2022    ROUTINE INSPECTION	
Violations	
02    Food worker cards current for all food workers; new food workers trained	
06    Adequate handwashing facilities	
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	
ST. STEPHEN'S EPISCOPAL CHURCH	5720 S PERRY ST
Inspection Date: 07/26/2022    ROUTINE INSPECTION	
Violations	
41    Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av	
Inspection Date: 06/26/2023    ROUTINE INSPECTION	
Violations	
34    Wiping cloths properly used, stored; sanitizer concentration	
STAR RESTAURANT (THE)	1329 N HAMILTON ST
Inspection Date: 12/28/2021    ROUTINE INSPECTION	
Violations	
Inspection Date: 04/19/2022    ROUTINE INSPECTION	
Violations	
06    Adequate handwashing facilities	
34    Wiping cloths properly used, stored; sanitizer concentration	
36    Proper eating, tasting, drinking, or tobacco use	
41    Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av	
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	

Facility	Address
STARBUCK COFFEE #2926	3007 E 57TH AVE 2072
Inspection Date: 01/04/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 10/03/2022	PRE OPERATIONAL
Violations	
Inspection Date: 09/11/2023	ROUTINE INSPECTION
Violations	
STARBUCKS C CONCOURSE	9000 W AIRPORT DR 401
Inspection Date: 09/27/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/12/2023	ROUTINE INSPECTION
Violations	
STARBUCKS COFFEE CO. #10177	10510 SR 2 8
Inspection Date: 09/23/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/23/2023	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
STARBUCKS #20173	5020 E SPRAGUE AVE 100
Inspection Date: 01/27/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 01/10/2023	ROUTINE INSPECTION
Violations	
Starbucks #29249	1310 N Ruby ST
Inspection Date: 01/25/2022	ROUTINE INSPECTION
Violations	
39	Single-use and single-service articles properly stored, used
Inspection Date: 06/13/2023	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
STARBUCKS #3378	1342 LIBERTY LAKE RD
Inspection Date: 05/24/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
Inspection Date: 01/20/2023	ROUTINE INSPECTION
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures
STARBUCKS #360	1704 W FRANCIS AVE
Inspection Date: 03/15/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/04/2023	ROUTINE INSPECTION
Violations	
40	Food and nonfood surfaces properly used and constructed; cleanable

Facility	Address
Starbucks #68129	18707 E Laberry RD
Inspection Date: 09/07/2022	PRE OPERATIONAL
Violations	
Inspection Date: 10/05/2022	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: 07/10/2023	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
Starbucks #8138	10919 N Newport HWY
Inspection Date: 11/03/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 10/25/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
25	Toxic substances properly identified, stored, used
STARBUCKS At FRED MEYER #214	12120 N DIVISION ST
Inspection Date: 08/30/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/28/2023	ROUTINE INSPECTION
Violations	
STARBUCKS COFFEE #13932	3703 S GRAND
Inspection Date: 10/26/2021	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
Inspection Date: 10/25/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 05/26/2023	ROUTINE INSPECTION
Violations	
STARBUCKS COFFEE #3377	9031 N INDIAN TRAIL RD
Inspection Date: 04/07/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/14/2023	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
Starbucks Coffee #3342	9335 N Newport HWY
Inspection Date: 06/22/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
Inspection Date: 06/28/2023	ROUTINE INSPECTION
Violations	
STARBUCKS COFFEE #3450	2703 N DIVISION ST
Inspection Date: 04/08/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/12/2023	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Facility	Address
STARBUCKS COFFEE #361	12519 N SR 395
Inspection Date: 04/26/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration
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: 10/25/2021	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 05/18/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 01/20/2023	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
STARBUCKS COFFEE #8935	12328 E SPRAGUE AVE
Inspection Date: 10/18/2022	ROUTINE INSPECTION
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures
Inspection Date: 08/07/2023	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
STARBUCKS COFFEE #9854	2861 FIRST ST
Inspection Date: 04/26/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 01/12/2023	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
STARBUCKS COFFEE CO 14719	4805 N DIVISION ST 107
Inspection Date: 05/13/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
Inspection Date: 06/15/2022	PRE OPERATIONAL
Violations	
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
STARBUCKS COFFEE CO. #3230	8901 E TRENT AVE
Inspection Date: 12/05/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/18/2023	ROUTINE INSPECTION
Violations	

Facility	Address
STARBUCKS COFFEE CO. #3269	721 W MAIN AVE
Inspection Date: 10/15/2021	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
04	Hands washed as required
Inspection Date: 07/11/2022	ROUTINE INSPECTION
Violations	
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
STARBUCKS COFFEE COMPANY #3284	506 N SULLIVAN RD
Inspection Date: 09/20/2022	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
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
Starbucks Coffee Company #62198	1821 N Hamilton ST
Inspection Date: 10/25/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 09/09/2022	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 04/24/2023	ROUTINE INSPECTION
Violations	
STARBUCKS COFFEE COMPANY #8681	2401 W WELLESLEY AVE A
Inspection Date: 10/15/2021	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
Inspection Date: 06/22/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/31/2023	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
STARBUCKS COFFEE COMPANY #8849	9111 E BROADWAY
Inspection Date: 12/13/2021	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
Inspection Date: 06/21/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/21/2023	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
STARBUCKS KIOSK A & B	9000 W AIRPORT DR 401
Inspection Date: 10/24/2022	ROUTINE INSPECTION
Violations	

Facility	Address
STARBUCKS UPPER C	9000 W Airport DR 401
Inspection Date: 09/27/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/12/2023	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
STEADY FLOW GROWLER HOUSE	328 N SULLIVAN RD 8
Inspection Date: 02/17/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
25	Toxic substances properly identified, stored, used
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
Steam Plant Restaurant & Brew Pub	159 S LINCOLN ST
Inspection Date: 11/01/2021	PRE OPERATIONAL
Violations	
Inspection Date: 12/09/2021	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: 08/09/2022	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: 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
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



Facility

Address

STEELHEAD BAR & GRILLE218 N HOWARD ST

Inspection Date: 05/17/2022     ROUTINE INSPECTION

- Violations
- 06

Adequate handwashing facilities
- 21

Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 23

Proper Consumer Advisory posted for raw or undercooked foods

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

STEELHEAD BAR & GRILLE218 N HOWARD ST

Inspection Date: 01/28/2023     ROUTINE INSPECTION

- Violations

STEER INN7920 N DIVISION ST

Inspection Date: 10/28/2021     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
- 39

Single-use and single-service articles properly stored, used
- 40

Food and nonfood surfaces properly used and constructed; cleanable

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 st
- 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: 02/16/2022    ROUTINE INSPECTION	
Violations	
30	Proper thawing methods used
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 08/17/2022    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
09	Proper washing of fruits and vegetables
14	Raw meats below or away from ready-to-eat food; species separated
37	In-use utensils properly stored
40	Food and nonfood surfaces properly used and constructed; cleanable
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
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
STOP N SHOP	502 N FREYA ST
Inspection Date: 12/01/2021    ROUTINE INSPECTION	
Violations	
Inspection Date: 12/13/2022    ROUTINE INSPECTION	
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Stormin Norman's Shipfaced Saloon	12303 E Trent AVE
Inspection Date: 04/26/2022    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: 10/17/2022    ROUTINE INSPECTION	
Violations	
09	Proper washing of fruits and vegetables
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 05/15/2023    ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
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 st
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 st
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

Facility	Address
Studio Cafe	10001 E Sprague AVE
Inspection Date: 02/01/2022	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
26	Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
Inspection Date: 05/01/2023	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display

---

STUDIO K ON REGAL	4508 S REGAL ST
Inspection Date: 04/26/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 05/17/2023	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

---

SUB-DIVISION	404 N HAVANA ST
Inspection Date: 09/14/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 09/12/2023	ROUTINE INSPECTION
Violations	

---

SUB-DIVISION	1418 N DIVISION ST
Inspection Date: 11/03/2021	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
42	Food-contact surfaces maintained, cleaned, sanitized
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: 10/01/2021	1ST RE-INSPECTION
Violations	
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

---

SUBWAY - HICO #22936	9219 E SPRAGUE AVE
Inspection Date: 03/22/2022	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 08/01/2023	ROUTINE INSPECTION
Violations	

---

Facility	Address
SUBWAY - WALMART	2301 W WELLESLEY AVE
Inspection Date: 05/03/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
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
SUBWAY # 36537	6420 N NEVADA ST
Inspection Date: 01/07/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
Inspection Date: 03/20/2023	ROUTINE INSPECTION
Violations	
SUBWAY # 47773	2114 N PINES RD 6S
Inspection Date: 10/03/2022	ROUTINE INSPECTION
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures
Inspection Date: 09/19/2023	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration
SUBWAY #10980	3527 E SPRAGUE AVE
Inspection Date: 03/09/2022	ROUTINE INSPECTION
Violations	
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
SUBWAY #15020	14820 N NEWPORT HWY
Inspection Date: 01/11/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
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
SUBWAY #17233	1336 N LIBERTY LAKE RD
Inspection Date: 03/01/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 06/12/2023	ROUTINE INSPECTION
Violations	
SUBWAY #24444	13411 E 32ND AVE
Inspection Date: 08/09/2022	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: 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	

Facility	Address
SUBWAY #25143	808 W MAIN AVE FC2
Inspection Date: 06/14/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/30/2023	ROUTINE INSPECTION
Violations	
04	Hands washed as required
SUBWAY #2549	9212 N COLTON ST
Inspection Date: 10/26/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 08/24/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
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)
SUBWAY #39115	5615 E TRENT AVE
Inspection Date: 11/08/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
SUBWAY #55212 - WALMART #5993	5025 E SPRAGUE AVE
Inspection Date: 02/04/2022	ROUTINE INSPECTION
Violations	
04	Hands washed as required
22	Accurate thermometer provided and used to evaluate temperature of PHF
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 04/27/2023	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
SUBWAY #6551	2732 1ST ST
Inspection Date: 04/04/2022	ROUTINE INSPECTION
Violations	
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
SUBWAY #7368	9119 E Montgomery B
Inspection Date: 01/26/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
38	Utensils, equipment, linens properly stored, used, handled
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	

Facility	Address
SUBWAY #7591	1422 W 3RD AVE
Inspection Date: 05/18/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
SUBWAY 23979	3808 N SULLIVAN RD #101
Inspection Date: 11/22/2021	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
37	In-use utensils properly stored
43	Non food-contact surfaces maintained and clean
Inspection Date: 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
SUBWAY 4203	5005 N DIVISION ST 108
Inspection Date: 03/15/2022	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
26	Compliance with valid permit; operating and risk control plans, and required written procedures
SUBWAY 45127	4100 S CHENEY SPOKANE RD
Inspection Date: 03/15/2022	ROUTINE INSPECTION
Violations	
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
SUBWAY 50993	611 E STATE ROUTE 902 3
Inspection Date: 09/30/2022	ROUTINE INSPECTION
Violations	
16	Proper cooling procedures
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
39	Single-use and single-service articles properly stored, used
Inspection Date: 10/24/2022	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
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
SUBWAY SANDWICHES #14252	12820 W SUNSET HWY
Inspection Date: 08/24/2022	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
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
Inspection Date: 09/21/2022	1ST RE-INSPECTION
Violations	
30	Proper thawing methods used
Inspection Date: 01/19/2023	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained

Facility	Address
SUBWAY SANDWICHES AND SALADS	1710 N HAMILTON ST
Inspection Date: 07/21/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; sanitizer concentration
Inspection Date: 03/09/2023	ROUTINE INSPECTION
Violations	

SUBWAY SANDWICHES	1902 W FRANCIS AVE 103
Inspection Date: 09/30/2021	ROUTINE INSPECTION
Violations	
43	Non food-contact surfaces maintained and clean
Inspection Date: 05/12/2022	ROUTINE INSPECTION
Violations	
39	Single-use and single-service articles properly stored, used
43	Non food-contact surfaces maintained and clean
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

SUBWAY SANDWICHES	2928 S GRAND BLVD
Inspection Date: 08/02/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 06/21/2023	ROUTINE INSPECTION
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on sta

SUBWAY	12310 N DIVISION ST 101
Inspection Date: 03/08/2022	ROUTINE INSPECTION
Violations	
29	Adequate equipment for temperature control
Inspection Date: 02/01/2023	ROUTINE INSPECTION
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures

SUBWAY	315 S SULLIVAN RD
Inspection Date: 02/15/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
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

SUBWAY	9502 N NEWPORT HWY
Inspection Date: 08/18/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained

SUBWAY	1103 W NORTHWEST BLVD
Inspection Date: 03/25/2022	ROUTINE 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
26	Compliance with valid permit; operating and risk control plans, and required written procedures



Facility	Address
SUBWAY	3007 E 57TH AVE 6
Inspection Date: 04/26/2022	ROUTINE INSPECTION
Violations	
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	2503 W WELLESLEY AVE
Inspection Date: 02/01/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
34	Wiping cloths properly used, stored; proper sanitizer
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
SUBWAY	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
SUBWAY	3925 N MARKET ST
Inspection Date: 01/25/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
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
SUBWAY	12801 E SPRAGUE AVE
Inspection Date: 03/14/2022	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)
30	Proper thawing methods used
Inspection Date: 04/12/2022	1ST RE-INSPECTION
Violations	
06	Adequate handwashing facilities
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



Facility	Address
SUBWAY	3014 E 29TH AVE
Inspection Date: 11/01/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 07/22/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
30	Proper thawing methods used
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
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	
SUBWAY	1225 N RUBY ST
Inspection Date: 01/14/2022	ROUTINE INSPECTION
Violations	
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
Subway	9023 N Indian Trail RD
Inspection Date: 01/14/2022	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)
29	Adequate equipment for temperature control
Inspection Date: 02/10/2022	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: 02/22/2022	EDUCATIONAL VISIT
Violations	
Inspection Date: 02/24/2022	2ND RE-INSPECTION
Violations	
Inspection Date: 03/22/2022	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: 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

Facility	Address
Sugar Mamas Bakery	1831 1st ST
Inspection Date: 10/08/2021	PRE OPERATIONAL
Violations	
Inspection Date: 11/15/2021	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 10/14/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 06/02/2023	ROUTINE INSPECTION
Violations	
SUKI YAKI INN	119 N BERNARD ST
Inspection Date: 10/20/2021	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
30	Proper thawing methods used
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; proper sanitizer
36	Proper eating, tasting, drinking, or tobacco use
37	In-use utensils properly stored
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 11/17/2021	1ST RE-INSPECTION
Violations	
Inspection Date: 06/14/2022	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
42	Food-contact surfaces maintained, cleaned, sanitized
Inspection Date: 12/15/2022	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
30	Proper thawing methods used
31	Food properly labeled; proper date marking
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 06/29/2023	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)
32	Insects, rodents, animals not present; entrance controlled
33	Potential food contamination prevented during delivery, preparation, storage, display
39	Single-use and single-service articles properly stored, used
47	Garbage, refuse properly disposed; facilities maintained
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
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

Facility	Address
SULLIVAN MART	3620 N SULLIVAN RD
Inspection Date: 05/24/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
16	Proper cooling procedures
17	Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
31	Food properly labeled; proper date marking
Inspection Date: 06/22/2022	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
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
SUNSET FOOD MART	2627 W SUNSET BLVD
Inspection Date: 09/23/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 06/30/2023	ROUTINE INSPECTION
Violations	
SUNSET GROCERY	1908 W SUNSET BLVD
Inspection Date: 09/23/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/19/2023	ROUTINE INSPECTION
Violations	
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
SUPER 1 FOODS #34	830 E 29TH AVE
Inspection Date: 02/14/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/23/2022	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: 10/11/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration
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	
27	Compliance with variance; specialized processes; HACCP plan
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: 07/26/2023	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

Facility	Address
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
SUPER C STORE/ CANNON PARK LLC	1809 N ASH ST
Inspection Date: 03/07/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
45	Sewage, wastewater properly disposed
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: 09/28/2022	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
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 08/29/2023	ROUTINE INSPECTION
Violations	
SUPER STORE (ACND CORP)	13415 E 32ND AVE
Inspection Date: 08/09/2022	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: 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
SUPREME BEAN ESPRESSO INC.	2115 N HAMILTON ST
Inspection Date: 04/12/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
34	Wiping cloths properly used, stored; sanitizer concentration
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

Facility	Address
Sure Save Grocery	3039 N MONROE ST
Inspection Date: 10/08/2021     ROUTINE INSPECTION	
Violations	
06	Adequate handwashing facilities
14	Raw meats below or away from ready-to-eat food; species separated
29	Adequate equipment for temperature control
33	Potential food contamination prevented during delivery, preparation, storage, display
45	Sewage, wastewater properly disposed
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 11/01/2021     1ST RE-INSPECTION	
Violations	
Inspection Date: 05/17/2022     ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
42	Food-contact surfaces maintained, cleaned, sanitized
43	Non food-contact surfaces maintained and clean
Inspection Date: 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: 06/24/2022     ROUTINE INSPECTION	
Violations	
06	Adequate handwashing facilities
25	Toxic substances properly identified, stored, used
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 06/02/2023     ROUTINE INSPECTION	
Violations	
Sushi Blossom	1228 S Grand BLVD
Inspection Date: 04/12/2022     ROUTINE INSPECTION	
Violations	
25	Toxic substances properly identified, stored, used
34	Wiping cloths properly used, stored; sanitizer concentration
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 stc
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

Facility	Address
SUSHI EUNICE INC.	7458 N DIVISION ST
Inspection Date: 12/21/2021	ROUTINE INSPECTION
Violations	
40	Food and nonfood surfaces properly used and constructed; cleanable
43	Non food-contact surfaces maintained and clean
Inspection Date: 07/05/2022	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
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

---

Sushi House #3	603 W Hastings RD
Inspection Date: 10/13/2022	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

---

Sushi House Asian Food & Bar	4903 N DIVISION ST
Inspection Date: 11/30/2021	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 05/10/2022	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: 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

---

Facility

Sushi House Asian Food and Bar

Address

7905 E Trent AVE

Inspection Date: 02/23/2022     ROUTINE INSPECTION

Violations

- 04Hands washed as required
- 06Adequate handwashing facilities
- 10Food in good condition, safe and unadulterated; approved additives
- 12Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
- 16Proper cooling procedures
- 19No room temperature storage; proper use of time as a control, procedures available
- 21Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 29Adequate equipment for temperature control
- 30Proper thawing methods used
- 34Wiping cloths properly used, stored; proper sanitizer
- 49Adequate ventilation, lighting; designated areas used

Inspection Date: 03/24/2022     1ST RE-INSPECTION

Violations

Inspection Date: 09/13/2022     ROUTINE INSPECTION

Violations

- 21Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 25Toxic substances properly identified, stored, used
- 26Compliance with valid permit; operating and risk control plans, and required written procedures
- 32Insects, rodents, animals not present; entrance controlled
- 39Single-use and single-service articles properly stored, used
- 41Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 03/29/2023     ROUTINE INSPECTION

Violations

- 01PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on st
- 14Raw meats below or away from ready-to-eat food; species separated
- 16Proper cooling procedures
- 18Proper cooking time and temperature; proper use of non-continuous cooking
- 19No room temperature storage; proper use of time as a control, procedures available
- 21Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 26Compliance with valid permit; operating and risk control plans, and required written procedures
- 31Food properly labeled; proper date marking
- 37In-use utensils properly stored
- 40Food 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

SUSHI.COM

430 W MAIN AVE

Inspection Date: 03/29/2022     ROUTINE INSPECTION

Violations

- 02Food worker cards current for all food workers; new food workers trained
- 06Adequate handwashing facilities
- 14Raw meats below or away from ready-to-eat food; species separated
- 21Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
- 33Potential food contamination prevented during delivery, preparation, storage, display
- 40Food and nonfood surfaces properly used and constructed; cleanable
- 42Food-contact surfaces maintained, cleaned, sanitized
- 48Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta

Inspection Date: 04/28/2022     1ST RE-INSPECTION

Violations

Inspection Date: 09/27/2022     ROUTINE INSPECTION

Violations

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

Inspection Date: 04/05/2023     ROUTINE INSPECTION

Violations

- 25Toxic substances properly identified, stored, used
- 30Proper thawing methods used
- 33Potential food contamination prevented during delivery, preparation, storage, display



Facility	Address
Sweet Annie's Artisan Creamery	1950 N Harvest PKY B
Inspection Date: 06/23/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
15	Proper preparation of raw shell eggs
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: 05/19/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 06/27/2023	ROUTINE INSPECTION
Violations	
Sweet Evie's Bakery	180 S Howard 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
Sweet Frostings	10406 N Division ST #B, C
Inspection Date: 01/07/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/12/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 01/12/2023	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration
Inspection Date: 07/27/2023	ROUTINE INSPECTION
Violations	
SWEET N SALTY, INC. DBA AUNTIE ANNE'S PRETZELS	14700 E INDIANA VALLEY MALL 2124
Inspection Date: 03/04/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
45	Sewage, wastewater properly disposed
Inspection Date: 01/23/2023	ROUTINE INSPECTION
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures
Sweet World	1104 W Wellesley AVE A
Inspection Date: 10/05/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 02/11/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 08/25/2022	ROUTINE INSPECTION
Violations	
49	Adequate ventilation, lighting; designated areas used
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



Facility	Address
Swell Coffee LLC	1604 S Sullivan RD
Inspection Date: 02/22/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
25	Toxic substances properly identified, stored, used
42	Food-contact surfaces maintained, cleaned, sanitized
Inspection Date: 02/01/2023	ROUTINE INSPECTION
Violations	
<hr/>	
SWELL COFFEE	14505 E TRENT AVE
Inspection Date: 09/16/2022	ROUTINE INSPECTION
Violations	
07	Food obtained from approved source
Inspection Date: 09/21/2022	SITE VISIT
Violations	
Inspection Date: 09/22/2022	SITE VISIT
Violations	
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
<hr/>	
Swing Lounge LLC	3808 N Sullivan RD 103
Inspection Date: 01/05/2022	PRE OPERATIONAL
Violations	
Inspection Date: 02/03/2022	ROUTINE INSPECTION
Violations	
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
<hr/>	
SWINGING DOORS	1018 W FRANCIS AVE
Inspection Date: 11/01/2021	ROUTINE INSPECTION
Violations	
40	Food and nonfood surfaces properly used and constructed; cleanable
41	Warewashing facilities properly installed, maintained, used; test strips available and used
Inspection Date: 04/05/2022	ROUTINE INSPECTION
Violations	
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
Inspection Date: 09/28/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
25	Toxic substances properly identified, stored, used
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 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
<hr/>	

<u>Facility</u>	<u>Address</u>
TA Operating LLC DBA Starbucks	10506 W Aero RD
Inspection Date: 09/22/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/28/2023	ROUTINE INSPECTION
Violations	
<hr/>	
TACO BELL #38936	825 W 3RD AVE
Inspection Date: 08/25/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 02/27/2023	ROUTINE INSPECTION
Violations	
<hr/>	
TACO BELL #38937	9664 N NEWPORT HWY
Inspection Date: 04/29/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/11/2023	ROUTINE INSPECTION
Violations	
<hr/>	
TACO BELL #38938	6614 N DIVISION ST
Inspection Date: 05/06/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/29/2023	ROUTINE INSPECTION
Violations	
<hr/>	
TACO BELL #38940	1202 N MONROE ST
Inspection Date: 02/23/2022	ROUTINE INSPECTION
Violations	
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
<hr/>	
TACO BELL #38941	10620 E SPRAGUE AVE
Inspection Date: 03/14/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 01/26/2023	ROUTINE INSPECTION
Violations	
<hr/>	
TACO BELL #38942	133 N SULLIVAN RD
Inspection Date: 05/03/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/17/2023	ROUTINE INSPECTION
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures
<hr/>	
TACO BELL #38943	2626 1ST ST
Inspection Date: 05/03/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 01/12/2023	ROUTINE INSPECTION
Violations	
<hr/>	

Facility	Address
TACO BELL #38944	22312 E APPLEWAY AVE
Inspection Date: 09/27/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
Inspection Date: 03/09/2023	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
TACO BELL #38945	3010 E 29TH AVE
Inspection Date: 10/26/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/14/2023	ROUTINE INSPECTION
Violations	
TACO BELL #38946	4101 N MARKET ST
Inspection Date: 07/29/2022	ROUTINE INSPECTION
Violations	
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: 09/22/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/20/2023	ROUTINE INSPECTION
Violations	
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Taco Bell #38952	6404 N Ash ST
Inspection Date: 03/23/2022	ROUTINE INSPECTION
Violations	
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)
TACO BELL#38951	807 S MAIN ST
Inspection Date: 03/11/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 02/03/2023	ROUTINE INSPECTION
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures

Facility

Address

TACO JOHN'S1002 E WELLESLEY AVE

Inspection Date: 01/24/2022    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: 09/29/2022    ROUTINE INSPECTION

Violations

33

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

34

Wiping cloths properly used, stored; sanitizer concentration

Inspection Date: 02/09/2023    ROUTINE INSPECTION

Violations

Inspection Date: 07/18/2023    ROUTINE INSPECTION

Violations

TACO TIME 6602

9009 E TRENT AVE

Inspection Date: 03/08/2022    ROUTINE INSPECTION

Violations

02

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

37

In-use utensils properly stored

Inspection Date: 09/01/2022    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: 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

TACO TIME DIVISION TT LLC

5102 N DIVISION ST

Inspection Date: 02/23/2022    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

34

Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 03/25/2022    1ST RE-INSPECTION

Violations

Inspection Date: 07/14/2022    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

48

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

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

Facility	Address
TACO TIME DOWNTOWN TT LLC	303 W 3RD AVE
Inspection Date: 03/10/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/10/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
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
TACO TIME FRANCIS TT LLC	1414 W FRANCIS AVE
Inspection Date: 01/12/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/27/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
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
TACO TIME NORTHTOWN TT LLC	4750 N DIVISION ST
Inspection Date: 03/02/2022	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: 10/21/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration
37	In-use utensils properly stored
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
TACO TIME SUNSHINE TT LLC	12404 E SPRAGUE AVE
Inspection Date: 01/05/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/26/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
Inspection Date: 03/06/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 07/17/2023	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used

Facility	Address
TACO TIME WANDERMERE TT LLC	12226 N DIVISION ST
Inspection Date: 01/25/2022     ROUTINE INSPECTION	
Violations	
20	Proper reheating procedures for hot holding
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 02/22/2022     1ST RE-INSPECTION	
Violations	
Inspection Date: 07/19/2022     ROUTINE INSPECTION	
Violations	
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
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	
TACOS CAMARGO	9907 E SPRAGUE AVE
Inspection Date: 06/07/2022     ROUTINE INSPECTION	
Violations	
Inspection Date: 06/06/2023     ROUTINE INSPECTION	
Violations	
Tacos El Cabron LLC	5704 E Sprague AVE
Inspection Date: 11/18/2021     ROUTINE INSPECTION	
Violations	
06	Adequate handwashing facilities
34	Wiping cloths properly used, stored; proper sanitizer
39	Single-use and single-service articles properly stored, used
Inspection Date: 03/01/2022     ROUTINE INSPECTION	
Violations	
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
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

Facility	Address
TACOS EL SOL	3422 N Division ST
Inspection Date: 09/28/2023	ROUTINE INSPECTION
Violations	
<hr/>	
Tacos El Sol	3422 N Division ST
Inspection Date: 12/01/2021	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
33	Potential food contamination prevented during delivery, preparation, storage, display
37	In-use utensils properly stored
39	Single-use and single-service articles properly stored, used
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 05/10/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
14	Raw meats below or away from ready-to-eat food; species separated
30	Proper thawing methods used
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
<hr/>	
TAJ GROCERIES	1122 1ST ST
Inspection Date: 10/11/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 06/08/2023	ROUTINE INSPECTION
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures
<hr/>	
TALL MEN INC	4617 N NEVADA ST
Inspection Date: 05/10/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
Inspection Date: 09/19/2023	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
<hr/>	



Facility	Address
TAMALE BOX LLC	1004 E 8th AVE
Inspection Date: 05/12/2022	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
Inspection Date: 10/28/2022	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 st
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
TAMARACK PUBLIC HOUSE	912 W SPRAGUE AVE
Inspection Date: 11/12/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 12/08/2022	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Taqueria Comalito	10507 W Aero RD 1
Inspection Date: 01/20/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 10/18/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
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 st
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
TAQUERIA FIESTA BRAVA	820 E FRANCIS AVE
Inspection Date: 11/05/2021	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
23	Proper Consumer Advisory posted for raw or undercooked foods
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 03/14/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
Inspection Date: 08/08/2022	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
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
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



Facility	Address
Taqueria Guerrero	1014 N Pines RD
Inspection Date: 09/02/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
19	No room temperature storage; proper use of time as a control, procedures available
Inspection Date: 09/27/2022	1ST RE-INSPECTION
Violations	
Inspection Date: 09/19/2023	ROUTINE INSPECTION
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on stz
25	Toxic substances properly identified, stored, used
26	Compliance with valid permit; operating and risk control plans, and required written procedures
TARGET - T-636 - STARBUCKS	9770 N NEWPORT HWY
Inspection Date: 09/09/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/22/2023	ROUTINE INSPECTION
Violations	
TARGET STORE T-2857	4915 S REGAL ST
Inspection Date: 02/22/2022	SITE VISIT
Violations	
Inspection Date: 07/06/2022	ROUTINE INSPECTION
Violations	
14	Raw meats below or away from ready-to-eat food; species separated
Inspection Date: 12/13/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/31/2023	ROUTINE INSPECTION
Violations	
TARGET T-636	9770 N NEWPORT HWY
Inspection Date: 09/09/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/22/2023	ROUTINE INSPECTION
Violations	
TARGET T-915	13724 E SPRAGUE AVE
Inspection Date: 04/19/2022	PRE OPERATIONAL
Violations	
Inspection Date: 05/18/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/05/2023	ROUTINE INSPECTION
Violations	

Facility	Address
TASTE OF INDIA (A)	3110 N DIVISION ST
Inspection Date: 11/22/2021	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
43	Non food-contact surfaces maintained and clean
Inspection Date: 05/19/2022	ROUTINE INSPECTION
Violations	
16	Proper cooling procedures
Inspection Date: 06/16/2022	1ST RE-INSPECTION
Violations	
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
TASTE OF INDIA	3110 N DIVISION ST
Inspection Date: 11/18/2022	ROUTINE INSPECTION
Violations	
Taste of Insanity Food Truck by Foodgasm	221 W 1st AVE D
Inspection Date: 09/24/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/12/2023	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
TASTE OF THAI (A)	419 W HASTINGS RD
Inspection Date: 09/13/2022	ROUTINE INSPECTION
Violations	
30	Proper thawing methods used
Tavolata - Spokane	221 N Wall ST
Inspection Date: 12/08/2021	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
31	Food Properly labeled
Inspection Date: 07/27/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
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

Facility	Address
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
Tea's Company	808 W Main AVE
Inspection Date: 05/12/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 06/23/2023	ROUTINE INSPECTION
Violations	
Tea's Company	808 W Main AVE 222
Inspection Date: 11/08/2021	PRE OPERATIONAL
Violations	
Inspection Date: 12/03/2021	ROUTINE INSPECTION
Violations	
39	Single-use and single-service articles properly stored, used
Inspection Date: 03/24/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/18/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
Inspection Date: 04/18/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 09/19/2023	ROUTINE INSPECTION
Violations	
Tecate Grill	2610 W Northwest BLVD
Inspection Date: 10/20/2021	1ST RE-INSPECTION
Violations	
Inspection Date: 01/18/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
34	Wiping cloths properly used, stored; proper sanitizer
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
Inspection Date: 08/16/2022	ROUTINE INSPECTION
Violations	
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

Facility	Address
Tempus Cellars	8 N Post ST Ste 8
Inspection Date: 11/05/2021	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 12/09/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/27/2023	ROUTINE INSPECTION
Violations	
Teriyaki Spice 3	11980 W Sunset HWY A
Inspection Date: 01/28/2022	PRE OPERATIONAL
Violations	
Inspection Date: 03/02/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
14	Raw meats below or away from ready-to-eat food; species separated
17	Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
19	No room temperature storage; proper use of time as a control, procedures available
22	Accurate thermometer provided and used to evaluate temperature of PHF
25	Toxic substances properly identified, stored, used
36	Proper eating, tasting, drinking, or tobacco use
40	Food and nonfood surfaces properly used and constructed; cleanable
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 03/29/2022	1ST RE-INSPECTION
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures
Inspection Date: 08/22/2022	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)
30	Proper thawing methods used
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
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
Inspection Date: 08/24/2022	EDUCATIONAL VISIT
Violations	
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
Terra Blanca Winery and Estate Vineyard	926 W SPRAGUE AVE
Inspection Date: 10/25/2022	ROUTINE INSPECTION
Violations	
14	Raw meats below or away from ready-to-eat food; species separated
25	Toxic substances properly identified, stored, used
26	Compliance with valid permit; operating and risk control plans, and required written procedures
Inspection Date: 06/14/2023	ROUTINE INSPECTION
Violations	

Facility	Address
TERRY'S BREAKFAST & LUNCH	7815 E TRENT AVE
Inspection Date: 01/27/2022	ROUTINE INSPECTION
Violations	
31	Food Properly labeled
Inspection Date: 08/17/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
33	Potential food contamination prevented during delivery, preparation, storage, display
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 03/03/2023	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
TERRY'S BREAKFAST & LUNCH	7815 E TRENT AVE
Inspection Date: 06/24/2022	ROUTINE INSPECTION
Violations	
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 06/23/2023	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration
Texas Roadhouse	7611 N Division ST
Inspection Date: 11/15/2021	ROUTINE INSPECTION
Violations	
18	Proper cooking time and temperature; proper use of non-continuous cooking
Inspection Date: 11/22/2021	SITE VISIT
Violations	
Inspection Date: 12/09/2021	1ST RE-INSPECTION
Violations	
Inspection Date: 05/03/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
33	Potential food contamination prevented during delivery, preparation, storage, display
39	Single-use and single-service articles properly stored, used
Inspection Date: 10/25/2022	ROUTINE INSPECTION
Violations	
30	Proper thawing methods used
Inspection Date: 04/27/2023	SITE VISIT
Violations	
Inspection Date: 05/25/2023	1ST RE-INSPECTION
Violations	

Facility	Address
THAI BAMBOO RESTAURANT	5406 N DIVISION ST
Inspection Date: 10/20/2021     ROUTINE INSPECTION	
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; proper sanitizer
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 02/23/2022     ROUTINE INSPECTION	
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
42	Food-contact surfaces maintained, cleaned, sanitized
Inspection Date: 08/08/2022     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)
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
42	Food-contact surfaces maintained, cleaned, sanitized
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 09/08/2022     1ST RE-INSPECTION	
Violations	
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	

---

THAI BAMBOO RESTAURANT	12722 E SPRAGUE AVE
Inspection Date: 04/27/2022     ROUTINE INSPECTION	
Violations	
42	Food-contact surfaces maintained, cleaned, sanitized
45	Sewage, wastewater properly disposed
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 02/06/2023     ROUTINE INSPECTION	
Violations	
09	Proper washing of fruits and vegetables
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
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
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
Inspection Date: 07/20/2023     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
32	Insects, rodents, animals not present; entrance controlled
37	In-use utensils properly stored
Inspection Date: 07/24/2023     SITE VISIT	
Violations	

---

Thai Bamboo Restaurant	5406 N Division ST
Inspection Date: 07/15/2022     ROUTINE INSPECTION	
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 07/14/2023     ROUTINE INSPECTION	
Violations	

---

**Facility**

**Thai Bamboo Restaurant**

**Address**

**2215 E 29th AVE**

Inspection Date: 01/21/2022    ROUTINE INSPECTION  
Violations

Inspection Date: 08/25/2022    ROUTINE INSPECTION  
Violations

- 04    Hands washed as required
- 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: 09/22/2022    1ST RE-INSPECTION  
Violations

Inspection Date: 01/12/2023    ROUTINE INSPECTION  
Violations

Inspection Date: 08/16/2023    ROUTINE INSPECTION  
Violations

- 09    Proper washing of fruits and vegetables

---

**THAI KITCHEN**

**621 S PINES RD**

Inspection Date: 10/14/2021    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 risk control plan, variance, plan of operation; valid permit; approved procedures f

Inspection Date: 12/16/2022    ROUTINE INSPECTION  
Violations

---

**Thai Lunch Box**

**417 S BROWNE ST**

Inspection Date: 08/10/2022    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)
- 27    Compliance with variance; specialized processes; HACCP plan

Inspection Date: 05/25/2023    ROUTINE INSPECTION  
Violations

- 01    PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on st
- 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
- 27    Compliance with variance; specialized processes; HACCP plan

Inspection Date: 06/21/2023    1ST RE-INSPECTION  
Violations

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

Inspection Date: 09/27/2023    ROUTINE INSPECTION  
Violations

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



Facility	Address
The Bad Seed	2936 E Olympic AVE
Inspection Date: 10/21/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 06/23/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; sanitizer concentration
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 site
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
The Bagel Authority	903 W Riverside AVE
Inspection Date: 12/14/2021	PRE OPERATIONAL
Violations	
Inspection Date: 12/15/2021	PRE OPERATIONAL
Violations	
Inspection Date: 01/21/2022	ROUTINE INSPECTION
Violations	
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 cross-connections
Inspection Date: 09/16/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/09/2023	ROUTINE INSPECTION
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on site
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: 09/09/2022	ROUTINE INSPECTION
Violations	
THE BARREL STEAK AND SEAFOOD HOUSE	6404 N WALL ST
Inspection Date: 12/15/2021	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
45	Sewage, wastewater properly disposed
Inspection Date: 05/13/2022	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 available
45	Sewage, wastewater properly disposed
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



Facility	Address
THE BASEMENT	315 1ST ST
Inspection Date: 10/05/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 12/05/2022	ROUTINE INSPECTION
Violations	
THE BEARDED GINGER	8125 E SPRAGUE AVE
Inspection Date: 12/09/2021	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: 06/14/2022	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
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 10/26/2022	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: 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
The Bibby Booth	221 W 1st AVE D
Inspection Date: 04/08/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/16/2023	ROUTINE INSPECTION
Violations	
THE BIG DIPPER	171 S WASHINGTON ST
Inspection Date: 10/20/2021	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 10/18/2022	ROUTINE INSPECTION
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures
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: 12/29/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 12/14/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/04/2023	ROUTINE INSPECTION
Violations	
The Black Diamond	9614 E Sprague AVE
Inspection Date: 01/28/2023	ROUTINE INSPECTION
Violations	

Facility	Address
The BlackBoard Kart	1305 N Hamilton ST
Inspection Date: 10/24/2022	PRE OPERATIONAL
Violations	
Inspection Date: 07/13/2023	ROUTINE INSPECTION
Violations	
04	Hands washed as required
THE BOILER ROOM	6501 N CEDAR RD 3 #A
Inspection Date: 10/05/2021	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
34	Wiping cloths properly used, stored; proper sanitizer
40	Food and nonfood surfaces properly used and constructed; cleanable
43	Non food-contact surfaces maintained and clean
Inspection Date: 02/16/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 08/25/2022	ROUTINE INSPECTION
Violations	
36	Proper eating, tasting, drinking, or tobacco use
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 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	
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: 06/10/2022	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 07/07/2023	ROUTINE INSPECTION
Violations	
40	Food and nonfood surfaces properly used and constructed; cleanable
The Bubble Bar	1014 N Pines RD 120
Inspection Date: 07/08/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/08/2023	ROUTINE INSPECTION
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on stc
The Catered Table	1014 N Pines RD 120
Inspection Date: 11/17/2021	ROUTINE INSPECTION
Violations	

Facility	Address
The Clementine Food Trailer	733 W Garland RD
Inspection Date: 08/06/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 06/01/2023	ROUTINE INSPECTION
Violations	
The Compass Breakfast Wagon	221 W First AVE
Inspection Date: 05/13/2022	1ST RE-INSPECTION
Violations	
Inspection Date: 10/01/2022	ROUTINE INSPECTION
Violations	
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
34	Wiping cloths properly used, stored; sanitizer concentration
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
THE DAILY DOSE	2301 N DIVISION ST
Inspection Date: 11/29/2021	ROUTINE INSPECTION
Violations	
04	Hands washed as required
25	Toxic substances properly identified, stored, used
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 09/16/2022	ROUTINE INSPECTION
Violations	
39	Single-use and single-service articles properly stored, used
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: 05/10/2022	PRE OPERATIONAL
Violations	
Inspection Date: 06/07/2022	ROUTINE INSPECTION
Violations	



<u>Facility</u>	<u>Address</u>
<b>THE FRESH PLATE MARKET</b>	<b>3818 N NEVADA ST</b>
Inspection Date: 10/18/2021	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: 03/07/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
Inspection Date: 10/20/2022	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: 04/26/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 09/06/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 09/28/2023	ROUTINE INSPECTION
Violations	

<b>The Fresh Plate</b>	<b>600 N RIVERPOINT</b>
Inspection Date: 10/14/2022	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
31	Food properly labeled; proper date marking
<b>The Garden Coffee and Local Eats</b>	<b>213 S University RD 1</b>
Inspection Date: 02/03/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
37	In-use utensils properly stored
42	Food-contact surfaces maintained, cleaned, sanitized
Inspection Date: 10/05/2022	ROUTINE INSPECTION
Violations	
14	Raw meats below or away from ready-to-eat food; species separated
25	Toxic substances properly identified, stored, used
26	Compliance with valid permit; operating and risk control plans, and required written procedures
34	Wiping cloths properly used, stored; sanitizer concentration
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
<b>The Gathering House</b>	<b>733 W Garland AVE</b>
Inspection Date: 11/09/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 12/02/2022	ROUTINE INSPECTION
Violations	

Facility	Address
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
The Grain Shed Taproom	111 S Cedar ST
Inspection Date: 12/22/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/31/2023	ROUTINE INSPECTION
Violations	
The Grain Shed	1026 E Newark AVE
Inspection Date: 03/10/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 09/07/2022	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)
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
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
The Hot Box	4750 N Division ST
Inspection Date: 08/02/2022	PRE OPERATIONAL
Violations	
Inspection Date: 08/04/2022	PRE OPERATIONAL
Violations	
Inspection Date: 10/01/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
17	Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
34	Wiping cloths properly used, stored; sanitizer concentration
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
THE HUB TAVERN	2926 N MONROE ST
Inspection Date: 11/23/2021	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 10/14/2022	ROUTINE INSPECTION
Violations	
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

Facility	Address
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 Jar	115 W Betz RD
Inspection Date: 04/04/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/11/2023	ROUTINE INSPECTION
Violations	
THE KITCHEN ENGINE	621 W MALLON AVE
Inspection Date: 04/15/2022	PRE OPERATIONAL
Violations	
Inspection Date: 06/02/2022	ROUTINE INSPECTION
Violations	
19	No room temperature storage; proper use of time as a control, procedures available
31	Food properly labeled; proper date marking
Inspection Date: 06/27/2022	1ST RE-INSPECTION
Violations	
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
The Kitchen	10506 W AERO RD
Inspection Date: 01/24/2023	ROUTINE INSPECTION
Violations	
The Little Nevada	4803 N Nevada
Inspection Date: 12/17/2021	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
Inspection Date: 12/28/2022	ROUTINE INSPECTION
Violations	
THE MADISON INN BY RIVERSAGE	15 W ROCKWOOD BLVD
Inspection Date: 10/17/2022	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
33	Potential food contamination prevented during delivery, preparation, storage, display
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 08/29/2023	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr

Facility

**The Mango Tree - North Spokane**

Address

**9225 N Nevada ST**

Inspection Date: 02/03/2022     ROUTINE INSPECTION

Violations

Inspection Date: 08/03/2022     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)
- 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: 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)

**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



Facility

The Mango Tree - Spokane Valley

Address

14208 E SPRAGUE AVE

Inspection Date: 05/12/2022    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
- 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: 06/08/2022    1ST RE-INSPECTION

- Violations
- 21

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

Inspection Date: 10/24/2022    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)
- 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: 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 st
- 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

Facility	Address
The Mango Tree	401 W Main AVE
Inspection Date: 01/20/2022     ROUTINE INSPECTION	
Violations	
16	Proper cooling procedures
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; proper sanitizer
37	In-use utensils properly stored
Inspection Date: 02/15/2022     1ST RE-INSPECTION	
Violations	
06	Adequate handwashing facilities
Inspection Date: 09/21/2022     ROUTINE INSPECTION	
Violations	
06	Adequate handwashing facilities
14	Raw meats below or away from ready-to-eat food; species separated
16	Proper cooling procedures
17	Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
32	Insects, rodents, animals not present; entrance controlled
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 10/21/2022     1ST RE-INSPECTION	
Violations	
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
THE MASON JAR	101 F ST
Inspection Date: 01/05/2022     ROUTINE INSPECTION	
Violations	
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 07/20/2022     ROUTINE INSPECTION	
Violations	
49	Adequate ventilation, lighting; designated areas used
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 st
The Melting Pot	707 W Main AVE C1
Inspection Date: 11/18/2022     ROUTINE INSPECTION	
Violations	

**Facility**

**THE MILK BOTTLE & MORE LLC**

**Address**

**802 W GARLAND AVE**

Inspection Date: 04/19/2022     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
- 33     Potential food contamination prevented during delivery, preparation, storage, display
- 36     Proper eating, tasting, drinking, or tobacco use

Inspection Date: 05/18/2022     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
- 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

---

**THE MONTEREY CAFÉ**

**9 N WASHINGTON ST**

Inspection Date: 01/20/2022     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: 10/18/2022     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
- 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
  - 25     Toxic substances properly identified, stored, used
  - 33     Potential food contamination prevented during delivery, preparation, storage, display
  - 42     Food-contact surfaces maintained, cleaned, sanitized
-

Facility	Address
The New 63 Social House & Eatery	520 W Main AVE
Inspection Date: 02/14/2022      PRE OPERATIONAL	
Violations	
Inspection Date: 03/10/2022      PRE OPERATIONAL	
Violations	
Inspection Date: 04/14/2022      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
37	In-use utensils properly stored
Inspection Date: 11/29/2022      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
30	Proper thawing methods used
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 05/23/2023      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
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
The Olive Garden 6447	14742 E Indiana AVE
Inspection Date: 11/04/2021      ROUTINE INSPECTION	
Violations	
Inspection Date: 03/31/2022      ROUTINE INSPECTION	
Violations	
38	Utensils, equipment, linens properly stored, used, handled
Inspection Date: 09/26/2022      ROUTINE INSPECTION	
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
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	
THE OLIVE GARDEN ITALIAN RESTAURANT #1851	9780 N NEWPORT HWY
Inspection Date: 10/28/2021      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 risk control plan, variance, plan of operation; valid permit; approved procedures f
Inspection Date: 03/30/2022      ROUTINE INSPECTION	
Violations	
Inspection Date: 09/23/2022      ROUTINE INSPECTION	
Violations	
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	

Facility	Address
The Original Pancake House	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
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
THE PERFECT START	10505 N DIVISION B
Inspection Date: 05/19/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/12/2023	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration
The Perk	15918 E Sprague AVE
Inspection Date: 01/11/2022	ROUTINE INSPECTION
Violations	
The Pickett Fence	24 E Crawford ST
Inspection Date: 04/08/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
33	Potential food contamination prevented during delivery, preparation, storage, display
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
The Pine Heart Cafe	1507 E Sprague AVE
Inspection Date: 01/13/2023	PRE OPERATIONAL
Violations	
Inspection Date: 02/16/2023	ROUTINE INSPECTION
Violations	

Facility	Address
The Pizza Oven	611 E SR 902 1
Inspection Date: 10/05/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 11/04/2021	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
Inspection Date: 07/22/2022	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)
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: 03/16/2023	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
40	Food and nonfood surfaces properly used and constructed; cleanable
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: 07/13/2022	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
31	Food properly labeled; proper date marking
38	Utensils, equipment, linens properly stored, used, handled
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
The Podium	511 W Dean AVE
Inspection Date: 12/11/2021	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
Inspection Date: 04/01/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 09/26/2023	ROUTINE INSPECTION
Violations	
31	Food properly labeled; proper date marking
The Podium	511 W Dean AVE
Inspection Date: 12/11/2021	ROUTINE INSPECTION
Violations	
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
Inspection Date: 04/01/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/26/2023	ROUTINE INSPECTION
Violations	

Facility	Address
The Podium	511 W Dean AVE
Inspection Date: 12/11/2021	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
Inspection Date: 04/01/2022	ROUTINE INSPECTION
Violations	
17	Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
Inspection Date: 04/23/2022	1ST RE-INSPECTION
Violations	
Inspection Date: 09/26/2023	ROUTINE INSPECTION
Violations	
The Ponderosa Bar & Grill	11205 E Dishman Mica RD
Inspection Date: 10/01/2021	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
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; proper sanitizer
39	Single-use and single-service articles properly stored, used
Inspection Date: 10/25/2021	1ST RE-INSPECTION
Violations	
Inspection Date: 05/11/2022	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
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 10/26/2022	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)
30	Proper thawing methods used
42	Food-contact surfaces maintained, cleaned, sanitized
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	
The Red Zone	407 1ST ST
Inspection Date: 05/20/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 01/26/2023	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
THE RIDLER PIANO BAR	718 W RIVERSIDE AVE 104
Inspection Date: 12/03/2021	ROUTINE INSPECTION
Violations	
37	In-use utensils properly stored
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



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
The Rusty Mug	1916 E Sprague AVE
Inspection Date: 11/09/2021	PRE OPERATIONAL
Violations	
Inspection Date: 12/22/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 10/21/2022	ROUTINE INSPECTION
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures
Inspection Date: 05/03/2023	ROUTINE INSPECTION
Violations	
THE SCOOP AND HIDDEN BAGEL	1001 W 25TH AVE
Inspection Date: 12/09/2021	PRE OPERATIONAL
Violations	
Inspection Date: 10/04/2022	ROUTINE INSPECTION
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures
Inspection Date: 04/26/2023	ROUTINE INSPECTION
Violations	
THE SCOOP MOBILE	1001 W 25TH AVE
Inspection Date: 07/14/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/14/2023	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
THE SHOP, LLC	924 S PERRY ST
Inspection Date: 05/24/2022	ROUTINE INSPECTION
Violations	
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



Facility	Address
<b>The Store on Thor</b>	<b>305 S THOR ST</b>
Inspection Date: 04/22/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/24/2023	ROUTINE INSPECTION
Violations	
39	Single-use and single-service articles properly stored, used
<b>The Stupid Cow</b>	<b>17416 E Sprague AVE</b>
Inspection Date: 05/18/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 12/06/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
05	Proper barriers used to prevent bare hand contact with ready-to-eat foods
25	Toxic substances properly identified, stored, used
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 04/18/2023	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
<b>The Summit Kitchen</b>	<b>1235 S Grand BLVD</b>
Inspection Date: 05/20/2022	PRE OPERATIONAL
Violations	
Inspection Date: 07/27/2022	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: 01/10/2023	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
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: 08/08/2023	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

<u>Facility</u>	<u>Address</u>
<b>The Supper Club</b>	<b>1908 W Northwest BLVD</b>
Inspection Date: 06/15/2022	ROUTINE INSPECTION
Violations	
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	
<hr/>	
<b>The Tea - Boba Bar</b>	<b>1227 W Summit PKY</b>
Inspection Date: 03/04/2022	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: 03/30/2022	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	
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
<hr/>	
<b>The Tiki Trailer</b>	<b>221 W 1st AVE</b>
Inspection Date: 08/05/2022	PRE OPERATIONAL
Violations	
<hr/>	
<b>The Twisted Churro</b>	<b>6805 N Jefferson ST</b>
Inspection Date: 09/24/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
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
<hr/>	
<b>The United Hillyard</b>	<b>5016 N Market ST</b>
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
<hr/>	

Facility	Address
The Viking	1221 N Stevens
Inspection Date: 01/19/2022     ROUTINE INSPECTION	
Violations	
06	Adequate handwashing facilities
25	Toxic substances properly identified, stored, used
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 07/28/2022     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: 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
THE VOLSTEAD ACT	
12 N POST ST	
Inspection Date: 11/05/2021     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: 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
The Wake Up Call - Bus	
1722 E Sprague AVE 120	
Inspection Date: 05/17/2022     ROUTINE INSPECTION	
Violations	
Inspection Date: 04/25/2023     ROUTINE INSPECTION	
Violations	
The Wake Up Call - Union Cafe	
1722 E Sprague AVE 100	
Inspection Date: 10/25/2021     PRE OPERATIONAL	
Violations	
Inspection Date: 12/13/2021     ROUTINE INSPECTION	
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
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	
The Wake Up Call	
6909 N DIVISION ST	
Inspection Date: 02/02/2022     ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 04/25/2023     ROUTINE INSPECTION	
Violations	

Facility	Address
The Wake Up Call	1814 N Division ST
Inspection Date: 09/30/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 09/09/2022	ROUTINE INSPECTION
Violations	
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: 03/25/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration
37	In-use utensils properly stored
Inspection Date: 03/07/2023	ROUTINE INSPECTION
Violations	
The Wake Up Call	3105 N Pines RD
Inspection Date: 03/11/2022	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: 04/26/2023	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
The Wake Up Call	9014 W Hilton AVE
Inspection Date: 07/05/2023	PRE OPERATIONAL
Violations	
Inspection Date: 08/09/2023	ROUTINE INSPECTION
Violations	
THE WAREHOUSE ATHLETIC FACILITY	800 N HAMILTON ST
Inspection Date: 12/11/2022	ROUTINE INSPECTION
Violations	
The Wellness Center at Central Park	5900 E 4TH AVE
Inspection Date: 11/23/2021	ROUTINE INSPECTION
Violations	
The Wet Whistle	210 N Howard ST
Inspection Date: 12/28/2021	PRE OPERATIONAL
Violations	
Inspection Date: 01/24/2022	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 PHF
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
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

Facility	Address
THOMAS HAMMER - SACRED HEART MEDICAL#550	Sacred Heart Medical
Inspection Date: 11/29/2021	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: 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	
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
THOMAS HAMMER COFFEE #580	101 W 8TH AVE 1015
Inspection Date: 10/05/2021	ROUTINE INSPECTION
Violations	
31	Food Properly labeled
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	
THOMAS HAMMER COFFEE #610	400 E 5TH AVE
Inspection Date: 08/25/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
25	Toxic substances properly identified, stored, used
38	Utensils, equipment, linens properly stored, used, handled
Inspection Date: 07/21/2023	ROUTINE INSPECTION
Violations	
THOMAS HAMMER COFFEE #630	330 E DESMET
Inspection Date: 10/14/2022	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

Facility	Address
THOMAS HAMMER COFFEE ROASTERS #521	717 W SPRAGUE AVE
Inspection Date: 11/12/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 10/20/2022	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: 06/12/2023	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration
Thomas Hammer Coffee Roasters #530	816 F ST
Inspection Date: 10/08/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 11/14/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 06/26/2023	ROUTINE INSPECTION
Violations	
Thomas Hammer Coffee Roasters #544	6630 E Sprague AVE A
Inspection Date: 12/09/2022	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	
Thomas Hammer Coffee Roasters #600	3173 S Grand BLVD
Inspection Date: 02/14/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/23/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration
39	Single-use and single-service articles properly stored, used
Inspection Date: 01/10/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 07/03/2023	ROUTINE INSPECTION
Violations	
THOMAS HAMMER COFFEE ROASTERS #620	319 W HASTINGS RD
Inspection Date: 03/29/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/02/2023	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
37	In-use utensils properly stored

Facility

Thomas Hammer Coffee Roasters

Address

840 E Spokane Falls BLVD

Inspection Date: 08/03/2023    PRE OPERATIONAL

Violations

---

THOMAS HAMMER COFFEE ROASTING CO. #540

14700 E INDIANA AVE

Inspection Date: 01/21/2022    ROUTINE INSPECTION

Violations

33

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

Inspection Date: 03/02/2023    ROUTINE INSPECTION

Violations

33

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

---

THOMAS HAMMER COFFEE ROASTING CO.#510

4750 N DIVISION ST 263

Inspection Date: 01/28/2022    ROUTINE INSPECTION

Violations

39

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

40

Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 03/30/2023    ROUTINE INSPECTION

Violations

34

Wiping cloths properly used, stored; sanitizer concentration

---

THOMAS HAMMER COFFEE

122 N WALL ST

Inspection Date: 03/17/2022    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

Inspection Date: 09/29/2023    ROUTINE INSPECTION

Violations

34

Wiping cloths properly used, stored; sanitizer concentration

---

THREE SISTERS RESTAURANT

10615 E SPRAGUE AVE

Inspection Date: 10/21/2021    ROUTINE INSPECTION

Violations

Inspection Date: 05/09/2022    ROUTINE INSPECTION

Violations

34

Wiping cloths properly used, stored; sanitizer concentration

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



Facility	Address
Three Sisters Vietnamese Food To Go	4003 E Sprague AVE
Inspection Date: 03/28/2022	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: 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
THRIFTY PAYLESS RITE AID #5305	12222 E SPRAGUE AVE
Inspection Date: 09/15/2022	ROUTINE INSPECTION
Violations	
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
Thunder Pie Pizza	816 W Sprague AVE
Inspection Date: 02/09/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 09/19/2022	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
34	Wiping cloths properly used, stored; sanitizer concentration
37	In-use utensils properly stored
39	Single-use and single-service articles properly stored, used
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
Tickets & Treats (Loof Carrousel)	504 W Spokane Falls BLVD
Inspection Date: 05/04/2022	ROUTINE INSPECTION
Violations	
Tigerstrike Nutrition & Protein	429 E 2nd AVE
Inspection Date: 04/14/2023	PRE OPERATIONAL
Violations	
Inspection Date: 05/19/2023	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
29	Adequate equipment for temperature control
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Timber Creek Coffee Company	2819 E 27th AVE
Inspection Date: 11/16/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
Toby's BBQ 2	1014 N Pines RD 120
Inspection Date: 06/17/2022	PRE OPERATIONAL
Violations	



Facility	Address
TOBY'S BBQ LLC	1014 N PINES RD 120
Inspection Date: 04/15/2022	PRE OPERATIONAL
Violations	
Inspection Date: 06/07/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration
Inspection Date: 05/13/2023	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
TOMATO STREET	6220 N DIVISION ST
Inspection Date: 11/02/2021	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 05/23/2022	ROUTINE INSPECTION
Violations	
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
TOMMY G'S ESPRESSO	177 E ST ROUTE 902
Inspection Date: 10/24/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/08/2023	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration

Facility  
TOP OF INDIA

Address  
11114 E SPRAGUE AVE

Inspection Date: 11/08/2021     ROUTINE INSPECTION

Violations

- 02     Food worker cards current for all food workers; new food workers trained
- 06     Adequate handwashing facilities
- 14     Raw meats below or away from ready-to-eat food; species separated
- 16     Proper cooling procedures
- 19     No room temperature storage; proper use of time as a control, procedures available
- 22     Accurate thermometer provided and used to evaluate temperature of PHF
- 34     Wiping cloths properly used, stored; proper sanitizer
- 37     In-use utensils properly stored
- 39     Single-use and single-service articles properly stored, used
- 42     Food-contact surfaces maintained, cleaned, sanitized
- 45     Sewage, wastewater properly disposed

Inspection Date: 11/15/2021     EDUCATIONAL VISIT

Violations

Inspection Date: 12/08/2021     1ST RE-INSPECTION

Violations

Inspection Date: 06/22/2022     ROUTINE INSPECTION

Violations

- 10     Food in good condition, safe and unadulterated; approved additives
- 27     Compliance with variance; specialized processes; HACCP plan
- 32     Insects, rodents, animals not present; entrance controlled
- 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: 07/05/2022     SITE VISIT

Violations

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 st
- 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

Facility	Address
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
<hr/>	
TORO SUSHI BAR AND GRILL	328 N SULLIVAN RD
Inspection Date: 12/14/2021      ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
19	No room temperature storage; proper use of time as a control, procedures available
22	Accurate thermometer provided and used to evaluate temperature of PHF
25	Toxic substances properly identified, stored, used
34	Wiping cloths properly used, stored; proper sanitizer
37	In-use utensils properly stored
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 01/13/2022      1ST RE-INSPECTION	
Violations	
Inspection Date: 07/05/2022      ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
09	Proper washing of fruits and vegetables
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: 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
<hr/>	
TOTAL WINE & MORE	9980 N NEWPORT HWY
Inspection Date: 01/13/2022      ROUTINE INSPECTION	
Violations	
Inspection Date: 01/18/2023      ROUTINE INSPECTION	
Violations	
<hr/>	
TOTAL WINE & MORE	13802 E INDIANA AVE
Inspection Date: 11/19/2021      ROUTINE INSPECTION	
Violations	
Inspection Date: 12/22/2022      ROUTINE INSPECTION	
Violations	
<hr/>	

Facility	Address
TOUCHMARK ON SOUTH HILL	2929 S WATERFORD DR
Inspection Date: 10/06/2021     ROUTINE INSPECTION	
Violations	
05     Proper barriers used to prevent bare hand contact with ready-to-eat foods	
06     Adequate handwashing facilities	
33     Potential food contamination prevented during delivery, preparation, storage, display	
Inspection Date: 02/23/2022     ROUTINE INSPECTION	
Violations	
24     Pasteurized foods used as required; prohibited foods not offered	
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)	
<hr/>	
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	
<hr/>	
Town's Conoco	1906 N Ash ST
Inspection Date: 03/03/2022     ROUTINE INSPECTION	
Violations	
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	
<hr/>	
TRADER JOE'S #159	2975 E 29TH AVE
Inspection Date: 09/14/2023     ROUTINE INSPECTION	
Violations	
<hr/>	
Trader Joe's #164	5520 N DIVISION ST
Inspection Date: 03/08/2022     ROUTINE INSPECTION	
Violations	
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	
<hr/>	

Facility	Address
TRADER JOE'S	2975 E 29TH AVE
Inspection Date: 03/08/2022	ROUTINE INSPECTION
Violations	
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
Trailbreaker Cider	2204 N Madson RD
Inspection Date: 04/18/2022	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
37	In-use utensils properly stored
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
TRAVEL STORE	10506 W AERO RD
Inspection Date: 09/22/2022	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: 10/18/2022	1ST RE-INSPECTION
Violations	
Inspection Date: 11/04/2022	PRE OPERATIONAL
Violations	
Inspection Date: 09/11/2023	ROUTINE INSPECTION
Violations	

Facility	Address
TRAVY'S WAFFLES PLUS	2625 N MONROE ST
Inspection Date: 11/03/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 04/08/2022	ROUTINE 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
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
Tre Palline Gelato Napolitano	159 S LINCOLN ST 161
Inspection Date: 01/03/2022	PRE OPERATIONAL
Violations	
Inspection Date: 02/01/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 08/22/2023	ROUTINE INSPECTION
Violations	
Tre Palline Gelato Napolitano	2302 N Argonne A
Inspection Date: 06/01/2023	PRE OPERATIONAL
Violations	
Inspection Date: 06/22/2023	ROUTINE INSPECTION
Violations	
Tre Palline Gelato Napoliteno	111 F ST C
Inspection Date: 06/16/2023	PRE OPERATIONAL
Violations	
Inspection Date: 07/05/2023	ROUTINE INSPECTION
Violations	
TRENT & DALE PUB	8721 E TRENT AVE
Inspection Date: 05/24/2022	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: 08/28/2023	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: 10/27/2022	ROUTINE INSPECTION
Violations	
TRIPLE X ESPRESSO	11809 E SPRAGUE AVE
Inspection Date: 01/20/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
Inspection Date: 01/09/2023	ROUTINE INSPECTION
Violations	
38	Utensils, equipment, linens properly stored, used, handled

Facility	Address
Tru by Hilton Spokane Valley	13509 E Mansfield AVE
Inspection Date: 06/03/2022     ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
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
TRUE LEGENDS GRILL	1803 N HARVARD RD
Inspection Date: 10/18/2021     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)
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
43	Non food-contact surfaces maintained and clean
Inspection Date: 11/17/2021     ROUTINE INSPECTION	
Violations	
Inspection Date: 05/10/2022     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)
34	Wiping cloths properly used, stored; sanitizer concentration
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 06/13/2022     1ST RE-INSPECTION	
Violations	
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
TRVST	120 N Wall ST 100
Inspection Date: 10/27/2022     PRE OPERATIONAL	
Violations	
T's Lounge	703 N Monroe ST A
Inspection Date: 09/27/2022     ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
Inspection Date: 09/07/2023     EDUCATIONAL VISIT	
Violations	
TT'S OLD IRON BREWERY, LLC	4110 S BOWDISH RD
Inspection Date: 07/14/2022     ROUTINE INSPECTION	
Violations	

Facility  
TT's Old Iron Brewery

Address  
4110 S Bowdish RD

Inspection Date: 11/18/2021     ROUTINE INSPECTION

Violations

02

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

06

Adequate handwashing facilities

17

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

34

Wiping cloths properly used, stored; proper sanitizer

42

Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 12/16/2021     1ST RE-INSPECTION

Violations

Inspection Date: 06/08/2022     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: 12/29/2022     ROUTINE INSPECTION

Violations

06

Adequate handwashing facilities

25

Toxic substances properly identified, stored, used

Inspection Date: 05/09/2023     ROUTINE INSPECTION

Violations

**Twenty-Seventh Heaven**

**105 S Madison ST**

Inspection Date: 09/28/2022     PRE OPERATIONAL

Violations

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)



Facility	Address
TWIGS BISTRO & MARTINI BAR	4320 S REGAL ST
Inspection Date: 09/30/2021     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
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 11/01/2021     ROUTINE INSPECTION	
Violations	
Inspection Date: 06/27/2022     ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
04	Hands washed as required
06	Adequate handwashing facilities
25	Toxic substances properly identified, stored, used
33	Potential food contamination prevented during delivery, preparation, storage, display
43	Non food-contact surfaces maintained and clean
Inspection Date: 10/17/2022     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
14	Raw meats below or away from ready-to-eat food; species separated
19	No room temperature storage; proper use of time as a control, procedures available
33	Potential food contamination prevented during delivery, preparation, storage, display
39	Single-use and single-service articles properly stored, used
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
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

---

Facility

**TWIGS BISTRO & MARTINI BAR**

Address

**808 W MAIN AVE**

Inspection Date: 11/09/2021     ROUTINE INSPECTION

- Violations
- 14     Raw meats below or away from ready-to-eat food; species separated
  - 16     Proper cooling procedures
  - 17     Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
  - 21     Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
  - 32     Insects, rodents, animals not present; entrance controlled
  - 39     Single-use and single-service articles properly stored, used

Inspection Date: 12/08/2021     1ST RE-INSPECTION

Violations

Inspection Date: 06/14/2022     ROUTINE INSPECTION

- Violations
- 32     Insects, rodents, animals not present; entrance controlled
  - 40     Food and nonfood surfaces properly used and constructed; cleanable
  - 41     Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

Inspection Date: 10/26/2022     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: 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

**TWIGS BISTRO & MARTINI BAR**

**401 E FARWELL RD**

Inspection Date: 10/14/2021     ROUTINE INSPECTION

Violations

Inspection Date: 04/26/2022     ROUTINE INSPECTION

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

Inspection Date: 10/28/2022     ROUTINE INSPECTION

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

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

**TWIGS BISTRO AND MARTINI BAR**

**401 E FARWELL RD**

Inspection Date: 10/14/2021     ROUTINE INSPECTION

Violations

Inspection Date: 10/28/2022     ROUTINE INSPECTION

Violations

Facility	Address
TWIGS BISTRO AND MARTINI BAR	14728 E INDIANA AVE
Inspection Date: 02/07/2022	ROUTINE INSPECTION
Violations	
12	Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
17	Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
43	Non food-contact surfaces maintained and clean
Inspection Date: 03/08/2022	1ST RE-INSPECTION
Violations	
Inspection Date: 08/18/2022	ROUTINE INSPECTION
Violations	
16	Proper cooling procedures
17	Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
30	Proper thawing methods used
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 09/14/2022	1ST RE-INSPECTION
Violations	
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	
Twisted Sugar	2009 E 29th AVE
Inspection Date: 01/21/2022	PRE OPERATIONAL
Violations	
Inspection Date: 02/23/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
41	Warewashing facilities properly installed, maintained, used; test strips available and used
Inspection Date: 01/09/2023	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
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: 02/06/2023	ROUTINE INSPECTION
Violations	
TWO COLUMNS	11511 E SPRAGUE AVE
Inspection Date: 12/02/2021	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: 06/02/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 12/12/2022	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
TWO COOKS WITH LOVE	11712 E BOONE AVE
Inspection Date: 10/07/2022	ROUTINE INSPECTION
Violations	

Facility	Address
Two Lips Deli & Grill	21121 E Wellesley AVE
Inspection Date: 12/14/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration
Two Seven Public House	2727 S Mt Vernon ST 5
Inspection Date: 01/24/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/12/2022	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
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
25	Toxic substances properly identified, stored, used
33	Potential food contamination prevented during delivery, preparation, storage, display
42	Food-contact surfaces maintained, cleaned, sanitized
43	Non food-contact surfaces maintained and clean
Inspection Date: 08/09/2022	1ST RE-INSPECTION
Violations	
10	Food in good condition, safe and unadulterated; approved additives
23	Proper Consumer Advisory posted for raw or undercooked foods
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	
Two Women Vintage Goods	2012 E 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: 05/04/2023	ROUTINE INSPECTION
Violations	
ULTIMATE BAGEL, INC. (THE)	1217-B N Hamilton
Inspection Date: 02/17/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
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

Facility	Address
Umi Kitchen and Sushi Bar	1309 W Summit PKY
Inspection Date: 10/19/2021     ROUTINE INSPECTION	
Violations	
06	Adequate handwashing facilities
14	Raw meats below or away from ready-to-eat food; species separated
16	Proper cooling procedures
19	No room temperature storage; proper use of time as a control, procedures available
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
34	Wiping cloths properly used, stored; proper sanitizer
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 11/16/2021     1ST RE-INSPECTION	
Violations	
Inspection Date: 04/28/2022     ROUTINE INSPECTION	
Violations	
06	Adequate handwashing facilities
15	Proper preparation of raw shell eggs
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: 12/05/2022     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
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	
Uncle Rusty's Diner	1412 W 2ND AVE
Inspection Date: 10/03/2022     ROUTINE INSPECTION	
Violations	
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: 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
UNDERDOGS	14913 E TRENT AVE
Inspection Date: 04/18/2022     ROUTINE INSPECTION	
Violations	
34	Wiping cloths properly used, stored; sanitizer concentration
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

Facility	Address
Union Stadium Concession	12509 N Market ST
Inspection Date: 10/13/2022	ROUTINE INSPECTION
Violations	
<hr/>	
Union Tavern	1914 E Sprague AVE
Inspection Date: 11/16/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 04/22/2022	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)
Inspection Date: 10/25/2022	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: 04/24/2023	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
<hr/>	
UNITY FOOD MART	11115 W State Rte 902
Inspection Date: 10/04/2022	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
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
<hr/>	
Uno Mas Taco Shop LLC #2	835 N Post ST
Inspection Date: 07/21/2022	ROUTINE INSPECTION
Violations	
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
<hr/>	

**Facility**

## Uno Mas Taco Shop

Inspection Date: 08/17/2022    PRE OPERATIONAL  
Violations

### Address

**11205 E Dishman Mica RD 104C**

Inspection Date: 09/29/2022    ROUTINE INSPECTION

## Violations

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

32 Insects, rodents, animals not present; entrance controlled

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

Inspection Date: 02/07/2023    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 available

Inspection Date: 07/25/2023    ROUTINE INSPECTION

## Violations

37 In-use utensils properly stored

40 Food and nonfood surfaces properly used and constructed; cleanable

## Uoni Bubble Tea

**1217 N Hamilton ST**

Inspection Date: 06/13/2023      PRE OPERATIONAL

## Violations

Inspection Date: 07/06/2023    ROUTINE INSPECTION

## Violations

# Uprise Brewing Company

**617 N Ash ST**

Inspection Date: 06/17/2022      PRE OPERATIONAL

## Violations

Inspection Date: 08/24/2022    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: 02/06/2023    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

## URBAN BLENDS

**4750 N DIVISION ST 160**

Inspection Date: 01/26/2022    ROUTINE INSPECTION

## Violations

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

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



Facility	Address
URM CASH & CARRY #1	902 E SPRINGFIELD AVE
Inspection Date: 11/10/2021	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: 12/07/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/20/2023	ROUTINE INSPECTION
Violations	

---

URM CASH & CARRY #6	16808 E SPRAGUE AVE
Inspection Date: 10/07/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 06/16/2023	ROUTINE INSPECTION
Violations	

---

US Foods CHEF'SSTORE	7630 N DIVISION ST
Inspection Date: 04/08/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/20/2023	ROUTINE INSPECTION
Violations	

---

US FOODS CHEF'SSTORE	211 S MCKINNON RD
Inspection Date: 12/19/2022	ROUTINE INSPECTION
Violations	

---

V DU V WINES	12 S SCOTT
Inspection Date: 12/10/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 12/30/2022	ROUTINE INSPECTION
Violations	

---

V.F.W. #5924	39716 N CAMDEN Extension RD
Inspection Date: 09/30/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
09	Proper washing of fruits and vegetables
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
31	Food properly labeled; proper date marking
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

---

V.F.W. HILLYARD POST 1474	2902 E DIAMOND AVE
Inspection Date: 12/12/2022	ROUTINE INSPECTION
Violations	

---

V.F.W. POST #3067	29 E 1ST
Inspection Date: 09/08/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 06/27/2023	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av

---



Facility	Address
V.F.W. POST #3386 - HORTON STRENGTH GALE	1307 S LOFFLER
Inspection Date: 11/16/2022	ROUTINE INSPECTION
Violations	
V.F.W. POST #51	404 N HAVANA ST
Inspection Date: 06/10/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 07/07/2023	ROUTINE INSPECTION
Violations	
15	Proper preparation of raw shell eggs
25	Toxic substances properly identified, stored, used
V.F.W. POST #51	300 W MISSION AVE
Inspection Date: 12/07/2021	ROUTINE INSPECTION
Violations	
14	Raw meats below or away from ready-to-eat food; species separated
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 05/19/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 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
Valley Assembly	15618 E Broadway AVE
Inspection Date: 12/02/2021	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; test strips available and used
Inspection Date: 11/03/2022	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
VALLEY BOWL CAFE, INC.	8005 E SPRAGUE AVE
Inspection Date: 07/27/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
39	Single-use and single-service articles properly stored, used
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

Facility	Address
VALLEY GROCERY & GAS, INC	17128 E SPRAGUE AVE
Inspection Date: 10/11/2022	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
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
VALLEY VIEW CONOCO	12221 E 32ND AVE
Inspection Date: 05/27/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
14	Raw meats below or away from ready-to-eat food; species separated
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
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	
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	

Facility	Address
Vaquero's	16208 E Indiana AVE
Inspection Date: 03/02/2022     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, previously served, unsafe, or contaminated food
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)
23	Proper Consumer Advisory posted for raw or undercooked foods
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 03/29/2022     1ST RE-INSPECTION	
Violations	
05	Proper barriers used to prevent bare hand contact with ready-to-eat foods
37	In-use utensils properly stored
Inspection Date: 09/20/2022     ROUTINE INSPECTION	
Violations	
09	Proper washing of fruits and vegetables
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
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
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

---

Vern Cook's	404 W Main 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

---

VERSALIA PIZZA	1333 W Summit PKY
Inspection Date: 01/03/2022     ROUTINE INSPECTION	
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 07/11/2022     ROUTINE INSPECTION	
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
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

---

Facility	Address
Versalia Pizza	20760 E Indiana AVE
Inspection Date: 01/04/2022	PRE OPERATIONAL
Violations	
Inspection Date: 02/03/2022	ROUTINE INSPECTION
Violations	
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	
<hr/>	
Victory Burger	835 N Post ST
Inspection Date: 10/26/2021	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
Inspection Date: 05/03/2022	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
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
<hr/>	

Facility	Address
Vien Dong	3435 E Trent AVE
Inspection Date: 12/08/2021     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
30	Proper thawing methods used
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; proper sanitizer
39	Single-use and single-service articles properly stored, used
Inspection Date: 05/12/2022     ROUTINE INSPECTION	
Violations	
43	Non food-contact surfaces maintained and clean
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	
Vieux Carre NOLA Kitchen	1403 W Broadway AVE
Inspection Date: 11/04/2021     ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
14	Raw meats below or away from ready-to-eat food; species separated
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 05/25/2022     ROUTINE INSPECTION	
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
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
VIKING PLASS	6711 N CEDAR RD
Inspection Date: 04/21/2022     ROUTINE INSPECTION	
Violations	
14	Raw meats below or away from ready-to-eat food; species separated
34	Wiping cloths properly used, stored; sanitizer concentration
Inspection Date: 09/21/2023     ROUTINE INSPECTION	
Violations	

Facility	Address
VILLAGE CENTRE CINEMAS	12622 N DIVISION ST
Inspection Date: 07/05/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
Inspection Date: 08/17/2023	ROUTINE INSPECTION
Violations	
VILLAGE TAVERN	13119 W SUNSET HWY
Inspection Date: 09/23/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
37	In-use utensils properly stored
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 05/18/2023	ROUTINE INSPECTION
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on st
VINA ASIAN RESTAURANT	2303 N ASH ST
Inspection Date: 10/04/2021	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)
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 11/01/2021	1ST RE-INSPECTION
Violations	
Inspection Date: 03/01/2022	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
Inspection Date: 08/23/2022	ROUTINE INSPECTION
Violations	
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
Vine Wine	33 N Main ST A
Inspection Date: 09/16/2022	PRE OPERATIONAL
Violations	
Inspection Date: 10/21/2022	ROUTINE INSPECTION
Violations	
VINO! WINESHOP	222 S WASHINGTON ST
Inspection Date: 04/29/2022	ROUTINE INSPECTION
Violations	

Facility	Address
VINTAGE BLOSSOM (THE)/HURD MERCANTILE	30 S FIRST
Inspection Date: 11/01/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 06/29/2023	ROUTINE INSPECTION
Violations	
VINTAGE VINES LLC dba JAKE AND CLAY'S PUBLIC HOU	106 N EVERGREEN RD B
Inspection Date: 01/12/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/11/2022	ROUTINE INSPECTION
Violations	
27	Compliance with variance; specialized processes; HACCP plan
Inspection Date: 01/25/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 07/19/2023	ROUTINE INSPECTION
Violations	
VINTAGE WA WINE BAR/COMMISSARY	9000 W AIRPORT DR 401
Inspection Date: 06/08/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 10/24/2022	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 03/08/2023	ROUTINE INSPECTION
Violations	
WADDELL'S NEIGHBORHOOD PUB & GRILL	4318 S REGAL ST
Inspection Date: 01/19/2022	ROUTINE INSPECTION
Violations	
36	Proper eating, tasting, drinking, or tobacco use
Inspection Date: 10/12/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/08/2023	ROUTINE INSPECTION
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on stc
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
Wafflicious	4750 N Division ST
Inspection Date: 02/15/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
34	Wiping cloths properly used, stored; proper sanitizer
39	Single-use and single-service articles properly stored, used
Inspection Date: 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



Facility	Address
WAKE UP CALL (THE)	210 N SULLIVAN RD
Inspection Date: 10/14/2021	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 10/04/2022	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
29	Adequate equipment for temperature control
Inspection Date: 08/16/2023	ROUTINE INSPECTION
Violations	
11	Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for foo
WAKE UP CALL ESPRESSO	112 N EVERGREEN RD
Inspection Date: 01/18/2022	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
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
WAKE UP CALL	1703 DISHMAN- MICA RD
Inspection Date: 12/06/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/18/2023	ROUTINE INSPECTION
Violations	
WAKE UP CALL	3526 E 5TH AVE
Inspection Date: 01/03/2022	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)
39	Single-use and single-service articles properly stored, used
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 02/03/2023	ROUTINE INSPECTION
Violations	
Wake Up Call	22011 E Country Vista DR
Inspection Date: 02/09/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
39	Single-use and single-service articles properly stored, used
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 06/09/2023	ROUTINE INSPECTION
Violations	
WAKE UP INC. DBA THE WAKE UP CALL	1106 N PINES RD
Inspection Date: 12/02/2021	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 09/20/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 08/29/2023	ROUTINE INSPECTION
Violations	



Facility	Address	
WALGREENS #01993	12312 E SPRAGUE AVE	
Inspection Date: 03/18/2022	ROUTINE INSPECTION	
Violations		
Inspection Date: 07/17/2023	ROUTINE INSPECTION	
Violations		
WALGREENS #02205	12315 N DIVISION ST	
Inspection Date: 06/03/2022	ROUTINE INSPECTION	
Violations		
Inspection Date: 05/03/2023	ROUTINE INSPECTION	
Violations		
WALGREENS #05817	1708 W NORTHWEST BLVD	
Inspection Date: 04/06/2022	ROUTINE INSPECTION	
Violations		
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: 10/08/2021	ROUTINE INSPECTION	
Violations		
Inspection Date: 09/16/2022	ROUTINE INSPECTION	
Violations		
Inspection Date: 05/24/2023	ROUTINE INSPECTION	
Violations		
WALGREENS #05914	15510 E SPRAGUE AVE	
Inspection Date: 08/26/2022	ROUTINE INSPECTION	
Violations		
06	Adequate handwashing facilities	
Inspection Date: 03/24/2023	ROUTINE INSPECTION	
Violations		
WALGREENS #07034	12 E EMPIRE AVE	
Inspection Date: 01/21/2022	ROUTINE INSPECTION	
Violations		
Inspection Date: 03/08/2023	ROUTINE INSPECTION	
Violations		
WALGREENS #10788	1502 N LIBERTY LAKE RD	
Inspection Date: 06/15/2022	ROUTINE INSPECTION	
Violations		
Inspection Date: 06/13/2023	ROUTINE INSPECTION	
Violations		

Facility	Address
<b>WALGREENS #10946</b>	<b>2830 S GRAND BLVD</b>
Inspection Date: 12/15/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/06/2023	ROUTINE INSPECTION
Violations	
<b>WALGREENS #5818</b>	<b>2105 E WELLESLEY AVE</b>
Inspection Date: 11/08/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 11/17/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/08/2023	ROUTINE INSPECTION
Violations	
<b>WALGREENS #7846</b>	<b>2702 N ARGONNE RD</b>
Inspection Date: 02/22/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 03/24/2023	ROUTINE INSPECTION
Violations	
<b>WALL STREET DINER</b>	<b>4428 N WALL ST</b>
Inspection Date: 12/09/2021	PRE OPERATIONAL
Violations	
Inspection Date: 12/29/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 05/18/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 12/29/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 06/15/2023	ROUTINE INSPECTION
Violations	
<b>WALMART #2539</b>	<b>15727 E BROADWAY AVE</b>
Inspection Date: 01/31/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 10/18/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/15/2023	ROUTINE INSPECTION
Violations	

Facility	Address
WALMART #2549	9212 N COLTON ST
Inspection Date: 03/02/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/24/2022	ROUTINE INSPECTION
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
Inspection Date: 03/24/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 09/14/2023	ROUTINE INSPECTION
Violations	
WALMART #4394	1221 S HAYFORD RD
Inspection Date: 04/13/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/23/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 10/18/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 01/23/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 04/19/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 07/19/2023	ROUTINE INSPECTION
Violations	
WALMART #5883	5025 E SPRAGUE AVE
Inspection Date: 11/04/2021	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
Inspection Date: 01/03/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
43	Non food-contact surfaces maintained and clean
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 06/22/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
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	

Facility

Address

WALMART STORE # 2865

2301 W WELLESLEY AVE

Inspection Date: 10/29/2021

ROUTINE INSPECTION

Violations

Inspection Date: 09/21/2022

ROUTINE INSPECTION

Violations

Inspection Date: 06/22/2023

ROUTINE INSPECTION

Violations

WALTER'S FRUIT RANCH

9807 E DAY RD

Inspection Date: 07/21/2022

ROUTINE INSPECTION

Violations

21

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

Inspection Date: 08/31/2023

ROUTINE INSPECTION

Violations

01

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

WANDERING TABLE DBA baba

1242 W SUMMIT PKY

Inspection Date: 10/01/2021

1ST RE-INSPECTION

Violations

18

Proper cooking time and temperature; proper use of non-continuous cooking

23

Proper Consumer Advisory posted for raw or undercooked foods

Inspection Date: 10/29/2021

1ST RE-INSPECTION

Violations

Inspection Date: 05/11/2022

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: 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

Wanderlust Delicato

421 W Main AVE 103

Inspection Date: 03/09/2022

ROUTINE INSPECTION

Violations

WANDERMERE (THE)

13700 N WANDERMERE RD

Inspection Date: 04/22/2022

ROUTINE INSPECTION

Violations

Inspection Date: 10/19/2022

ROUTINE INSPECTION

Violations

Inspection Date: 05/05/2023

ROUTINE INSPECTION

Violations

Facility	Address
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
WATSON'S MARKET	34710 N NEWPORT HWY
Inspection Date: 11/04/2021	ROUTINE INSPECTION
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
Inspection Date: 02/16/2022	PRE OPERATIONAL
Violations	
Inspection Date: 04/21/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
Inspection Date: 10/27/2022	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
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 04/21/2023	ROUTINE INSPECTION
Violations	
WATSON'S MARKET	34710 N NEWPORT HWY
Inspection Date: 04/21/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 04/21/2023	ROUTINE INSPECTION
Violations	

Facility

Wave Sushi Island Grill

Address

525 W 1ST AVE

Inspection Date: 01/18/2022     ROUTINE INSPECTION

- Violations
- 06 Adequate handwashing facilities
  - 07 Food obtained from approved source
  - 14 Raw meats below or away from ready-to-eat food; species separated
  - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
  - 23 Proper Consumer Advisory posted for raw or undercooked foods
  - 25 Toxic substances properly identified, stored, used
  - 34 Wiping cloths properly used, stored; proper sanitizer
  - 37 In-use utensils properly stored

Inspection Date: 02/16/2022     1ST RE-INSPECTION

- Violations
- 14 Raw meats below or away from ready-to-eat food; species separated
  - 21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
  - 23 Proper Consumer Advisory posted for raw or undercooked foods
  - 34 Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 02/25/2022     EDUCATIONAL VISIT

Violations

Inspection Date: 03/01/2022     2ND RE-INSPECTION

- Violations
- 23 Proper Consumer Advisory posted for raw or undercooked foods

Inspection Date: 03/29/2022     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: 07/20/2022     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
  - 34 Wiping cloths properly used, stored; sanitizer concentration

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

---

Weile One Stop

45 E Weile AVE

Inspection Date: 05/06/2022     ROUTINE INSPECTION

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

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

---

Wellesley Market

1001 E WELLESLEY AVE

Inspection Date: 10/19/2021     ROUTINE INSPECTION

- Violations
- 14 Raw meats below or away from ready-to-eat food; species separated
  - 42 Food-contact surfaces maintained, cleaned, sanitized

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
-

Facility	Address
Wellness Tree Juice LLC	1028 N Hamilton ST
Inspection Date: 01/28/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
43	Non food-contact surfaces maintained and clean
Inspection Date: 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
WENDY'S	4401 S REGAL ST
Inspection Date: 11/02/2021	ROUTINE INSPECTION
Violations	
42	Food-contact surfaces maintained, cleaned, sanitized
Inspection Date: 06/14/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 10/17/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
14	Raw meats below or away from ready-to-eat food; species separated
Inspection Date: 02/09/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 08/23/2023	ROUTINE INSPECTION
Violations	
WENDY'S	2119 N ARGONNE RD
Inspection Date: 10/27/2021	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
Inspection Date: 05/27/2022	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: 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 esta

Facility	Address
WENDY'S	1201 N BARKER RD
Inspection Date: 02/11/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/13/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 10/24/2022	EDUCATIONAL VISIT
Violations	
Inspection Date: 01/31/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 08/09/2023	ROUTINE INSPECTION
Violations	
WENDY'S	9114 N NEWPORT HWY
Inspection Date: 01/13/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
Inspection Date: 07/14/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 01/12/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 07/06/2023	ROUTINE INSPECTION
Violations	
WENDY'S	830 N DIVISION ST
Inspection Date: 01/18/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 08/19/2022	ROUTINE INSPECTION
Violations	
20	Proper reheating procedures for hot holding
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)



Facility	Address
WENDY'S	5615 E SPRAGUE AVE
Inspection Date: 11/29/2021	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
04	Hands washed as required
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 04/20/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 12/05/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/02/2023	ROUTINE INSPECTION
Violations	
WENDY'S	225 N SULLIVAN RD
Inspection Date: 01/18/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/25/2022	ROUTINE INSPECTION
Violations	
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
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)
West Plains Roasters LLC	108 College AVE
Inspection Date: 07/18/2022	ROUTINE INSPECTION
Violations	
39	Single-use and single-service articles properly stored, used
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
WEST VALLEY HIGH SCHOOL - CONCESSION	8301 E BUCKEYE AVE
Inspection Date: 10/18/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 12/07/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 10/24/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 12/15/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/15/2023	ROUTINE INSPECTION
Violations	

Facility	Address
West Valley School District Nutrition Warehouse	7617 E Trent AVE
Inspection Date: 01/25/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 01/26/2023	ROUTINE INSPECTION
Violations	
What-A-Kitchen	201 Main ST
Inspection Date: 12/01/2021	PRE OPERATIONAL
Violations	
Inspection Date: 01/07/2022	ROUTINE INSPECTION
Violations	
WHEELERS FARM MARKET	21005 E TRENT AVE
Inspection Date: 11/21/2022	ROUTINE INSPECTION
Violations	
07	Food obtained from approved source
Whim Wine Bar	808 W Main AVE FC-1
Inspection Date: 06/21/2022	PRE OPERATIONAL
Violations	
Inspection Date: 07/26/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 01/31/2023	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
WHISKEY GLASSES	4211 E WESTWOOD AVE
Inspection Date: 11/04/2021	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
34	Wiping cloths properly used, stored; proper sanitizer
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
45	Sewage, wastewater properly disposed
Inspection Date: 05/18/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
33	Potential food contamination prevented during delivery, preparation, storage, display
40	Food and nonfood surfaces properly used and constructed; cleanable
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
45	Sewage, wastewater properly disposed
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
Whistle Punk Brewing	122 S Monroe A
Inspection Date: 12/30/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 11/16/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 09/12/2023	ROUTINE INSPECTION
Violations	
43	Non food-contact surfaces maintained and clean

Facility	Address
WHISTLE STOP COFFEE SHOP	16409 E SPRAGUE AVE
Inspection Date: 02/02/2022	ROUTINE INSPECTION
Violations	
07	Food obtained from approved source
Inspection Date: 07/10/2023	ROUTINE INSPECTION
Violations	
WHITE DOG COFFEE DBA SIPZ COFFEE	1014 N PINES RD
Inspection Date: 03/16/2022	ROUTINE INSPECTION
Violations	
26	Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
Inspection Date: 04/04/2023	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
White Dog Coffee, LLC	7807 E SPRAGUE AVE
Inspection Date: 06/06/2022	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: 08/23/2023	ROUTINE INSPECTION
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on st
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 st
White Dog Coffee	2135 W Northwest BLVD
Inspection Date: 01/13/2022	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: 01/10/2023	ROUTINE INSPECTION
Violations	
WHITEDOG COFFEE	2909 E 57TH AVE
Inspection Date: 03/14/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used
43	Non food-contact surfaces maintained and clean
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: 10/29/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 12/06/2022	ROUTINE INSPECTION
Violations	
25	Toxic substances properly identified, stored, used

Facility	Address
Wiener Kings	733 W Garland AVE
Inspection Date: 07/28/2023	PRE OPERATIONAL
Violations	
Inspection Date: 08/24/2023	ROUTINE INSPECTION
Violations	
WILD BILL'S LONGBAR	405 1ST ST
Inspection Date: 09/28/2022	ROUTINE INSPECTION
Violations	
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 09/12/2023	ROUTINE INSPECTION
Violations	
01	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on site
26	Compliance with valid permit; operating and risk control plans, and required written procedures
WILD SAGE AMERICAN BISTRO	916 W 2ND AVE
Inspection Date: 12/09/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 08/18/2022	ROUTINE INSPECTION
Violations	
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	
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 food
30	Proper thawing methods used
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 available
Inspection Date: 08/09/2023	ROUTINE INSPECTION
Violations	

Facility	Address
WINCO FOODS #68	9257 N NEVADA ST
Inspection Date: 11/05/2021 Violations	ROUTINE INSPECTION
Inspection Date: 06/02/2022 Violations	ROUTINE INSPECTION
Inspection Date: 11/21/2022 Violations	ROUTINE INSPECTION
Inspection Date: 04/12/2023 Violations	ROUTINE INSPECTION
Inspection Date: 04/28/2023 Violations	PRE OPERATIONAL
Inspection Date: 09/28/2023 Violations	ROUTINE INSPECTION
WINCO FOODS #68	9257 N NEVADA ST
Inspection Date: 06/02/2022 Violations	ROUTINE INSPECTION
Inspection Date: 04/28/2023 Violations	ROUTINE INSPECTION
Inspection Date: 09/28/2023 Violations	ROUTINE INSPECTION
WINCO FOODS #70	9718 E SPRAGUE AVE
Inspection Date: 03/14/2022 Violations 25 Toxic substances properly identified, stored, used	ROUTINE INSPECTION
Inspection Date: 10/19/2022 Violations	ROUTINE INSPECTION
Inspection Date: 05/22/2023 Violations	ROUTINE INSPECTION
Winescape	6011 E 32ND AVE
Inspection Date: 07/12/2022 Violations	ROUTINE INSPECTION
Inspection Date: 09/14/2023 Violations 41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av	ROUTINE INSPECTION
WINGATE BY WYNDHAM, JIM PATTEN	2726 N FLINT RD
Inspection Date: 11/09/2022 Violations 25 Toxic substances properly identified, stored, used	ROUTINE INSPECTION
Inspection Date: 08/22/2023 Violations	ROUTINE INSPECTION

Facility	Address
WINGSTOP	9333 N NEWPORT HWY
Inspection Date: 01/07/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 07/05/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
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

---

Wingstop	2503 W Wellesley AVE B
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	

---

WISCONSINBURGER	916 S HATCH ST
Inspection Date: 01/13/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
33	Potential food contamination prevented during delivery, preparation, storage, display
Inspection Date: 09/07/2022	ROUTINE INSPECTION
Violations	
40	Food and nonfood surfaces properly used and constructed; cleanable
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	

---

Wolf-Down Food Truck	1014 N Pines RD 120
Inspection Date: 06/01/2023	PRE OPERATIONAL
Violations	

---

Wolffy's	12807 W 14th AVE
Inspection Date: 10/07/2022	ROUTINE INSPECTION
Violations	
07	Food obtained from approved source
23	Proper Consumer Advisory posted for raw or undercooked foods
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

---

Facility	Address
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	
WOMEN & CHILDREN'S FREE RESTAURANT & Communit	1408 N WASHINGTON ST
Inspection Date: 12/07/2021	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
Inspection Date: 05/24/2022	ROUTINE INSPECTION
Violations	
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	
WONDERLAND FAMILY FUN CENTER	10515 N DIVISION ST
Inspection Date: 07/12/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
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
WOODEN CITY	819 W RIVERSIDE AVE
Inspection Date: 11/17/2021	ROUTINE INSPECTION
Violations	
12	Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish
Inspection Date: 06/16/2022	ROUTINE INSPECTION
Violations	
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	

Facility	Address
WOODSHED BAR & GRILL	3207 E SPRAGUE AVE
Inspection Date: 07/13/2022    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
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
34	Wiping cloths properly used, stored; sanitizer concentration
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
X Golf Spokane Valley	15110 E Indiana AVE B
Inspection Date: 10/27/2022    PRE OPERATIONAL	
Violations	
Inspection Date: 12/12/2022    ROUTINE INSPECTION	
Violations	
XXXXTREME ESPRESSO DBA BLACK SHEEP COFFEE CO	1228 W NORTHWEST BLVD
Inspection Date: 12/13/2021    ROUTINE INSPECTION	
Violations	
34	Wiping cloths properly used, stored; proper sanitizer
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
Inspection Date: 09/20/2022    ROUTINE INSPECTION	
Violations	
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
Inspection Date: 09/08/2023    ROUTINE INSPECTION	
Violations	
XXXXTREME 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
XXXtreme Espresso-SpoCoffee 2.0	6107 E TRENT AVE
Inspection Date: 04/22/2022    ROUTINE INSPECTION	
Violations	
06	Adequate handwashing facilities
34	Wiping cloths properly used, stored; sanitizer concentration
39	Single-use and single-service articles properly stored, used
Inspection Date: 03/14/2023    ROUTINE INSPECTION	
Violations	
26	Compliance with valid permit; operating and risk control plans, and required written procedures
Ya Ya Brewing Company	11712 E Montgomery DR F1-3
Inspection Date: 11/19/2021    ROUTINE INSPECTION	
Violations	
Inspection Date: 09/13/2022    ROUTINE INSPECTION	
Violations	
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips av
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



Facility	Address
YARDS BRUNCHEON	1248 W SUMMIT PKY
Inspection Date: 03/04/2022	ROUTINE INSPECTION
Violations	
15	Proper handling of pooled eggs
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
43	Non food-contact surfaces maintained and clean
Inspection Date: 08/22/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
15	Proper preparation of raw shell eggs
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
34	Wiping cloths properly used, stored; sanitizer concentration
Inspection Date: 09/22/2022	1ST RE-INSPECTION
Violations	
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
YELLOWH Truck #518253	9810 W FLIGHT DR
Inspection Date: 09/20/2023	PRE OPERATIONAL
Violations	
YELLOWH Truck 517419	9810 W Flight Dr
Inspection Date: 08/16/2022	PRE OPERATIONAL
Violations	
YELLOWH Truck 517421	9810 W Flight DR
Inspection Date: 08/16/2022	PRE OPERATIONAL
Violations	
Yelloh! Truck 518208	9810 W Flight DR
Inspection Date: 08/16/2022	PRE OPERATIONAL
Violations	
Yelloh! Truck 518307	9810 W Flight DR
Inspection Date: 08/16/2022	PRE OPERATIONAL
Violations	
Inspection Date: 09/20/2023	ROUTINE INSPECTION
Violations	
YOKE'S #8	12825 W Sunset HWY
Inspection Date: 03/21/2022	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: 10/12/2022	ROUTINE INSPECTION
Violations	
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)

<u>Facility</u>	<u>Address</u>
YOKE'S #003	210 E NORTH FOOTHILLS DR

Inspection Date: 02/22/2022    ROUTINE INSPECTION

Violations

31      Food Properly labeled

Inspection Date: 03/14/2022    ROUTINE INSPECTION  
Violations

Inspection Date: 02/14/2023    ROUTINE INSPECTION  
Violations

Inspection Date: 04/07/2023    ROUTINE INSPECTION  
Violations

**YOKE'S #003** **210 E NORTH FOOTHILLS DR**

Inspection Date: 09/30/2021    ROUTINE INSPECTION

Violations

31      Food Properly labeled

Inspection Date: 02/22/2022    ROUTINE INSPECTION  
Violations

Inspection Date: 03/14/2022    ROUTINE INSPECTION  
Violations

Inspection Date: 10/18/2022    ROUTINE INSPECTION

Violations

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

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

**YOKE'S #7** **810 S MAIN ST**

Inspection Date: 02/15/2022    ROUTINE INSPECTION

Violations

43    Non food-contact surfaces maintained and clean

Inspection Date: 08/16/2022    ROUTINE INSPECTION  
Violations

Inspection Date: 03/07/2023    ROUTINE INSPECTION

Inspection Date: 08/29/2023    ROUTINE INSPECTION

Violations

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

Facility	Address
YOKE'S #8	12825 W SUNSET HWY
Inspection Date: 03/21/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 09/20/2022	ROUTINE INSPECTION
Violations	
14	Raw meats below or away from ready-to-eat food; species separated
Inspection Date: 10/12/2022	ROUTINE INSPECTION
Violations	
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

---

YOKE'S #9	3321 W INDIAN TRAIL RD
Inspection Date: 02/14/2022	ROUTINE INSPECTION
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 02/15/2022	ROUTINE INSPECTION
Violations	
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 07/12/2022	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
30	Proper thawing methods used
36	Proper eating, tasting, drinking, or tobacco use
37	In-use utensils properly stored
39	Single-use and single-service articles properly stored, used
40	Food and nonfood surfaces properly used and constructed; cleanable
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 08/11/2022	1ST RE-INSPECTION
Violations	
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

---

Facility	Address
YOKE'S FRESH MARKET #10	14202 N MARKET ST
Inspection Date: 11/02/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 12/02/2021	1ST RE-INSPECTION
Violations	
Inspection Date: 05/06/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 11/01/2022	ROUTINE INSPECTION
Violations	
Inspection Date: 05/25/2023	ROUTINE INSPECTION
Violations	
YOKE'S FRESH MARKET #11	9329 E MONTGOMERY AVE
Inspection Date: 02/22/2022	SITE VISIT
Violations	
Inspection Date: 04/13/2022	ROUTINE INSPECTION
Violations	
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 05/10/2022	ROUTINE INSPECTION
Violations	
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	
YOKE'S FRESH MARKET #11	9329 E MONTGOMERY AVE
Inspection Date: 04/13/2022	ROUTINE INSPECTION
Violations	
16	Proper cooling procedures
17	Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
Inspection Date: 05/10/2022	1ST RE-INSPECTION
Violations	
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

Facility

Address

Yoke's Fresh Market #16

1233 N LIBERTY LAKE RD

Inspection Date: 02/08/2022     ROUTINE INSPECTION

Violations

17

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

40

Food and nonfood surfaces properly used and constructed; cleanable

Inspection Date: 03/03/2022     1ST RE-INSPECTION

Violations

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

---

YOKE'S FRESH MARKET #18

13014 E SPRAGUE AVE

Inspection Date: 10/06/2021     1ST RE-INSPECTION

Violations

21

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

31

Food Properly labeled

Inspection Date: 10/12/2021     EDUCATIONAL VISIT

Violations

Inspection Date: 10/21/2021     2ND RE-INSPECTION

Violations

Inspection Date: 11/17/2021     ROUTINE INSPECTION

Violations

Inspection Date: 06/22/2022     ROUTINE INSPECTION

Violations

22

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

31

Food properly labeled; proper date marking

Inspection Date: 10/21/2022     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

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

Facility	Address
YOKE'S FRESH MARKET #18	13014 E SPRAGUE AVE
Inspection Date: 10/21/2022	ROUTINE INSPECTION
Violations	
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
YOKE'S FRESH MARKET #19	4235 S CHENEY- SPOKANE RD
Inspection Date: 01/04/2022	ROUTINE INSPECTION
Violations	
40	Food and nonfood surfaces properly used and constructed; cleanable
Inspection Date: 07/15/2022	ROUTINE INSPECTION
Violations	
40	Food and nonfood surfaces properly used and constructed; cleanable
42	Food-contact surfaces maintained, cleaned, sanitized
Inspection Date: 08/02/2022	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
37	In-use utensils properly stored
43	Non food-contact surfaces maintained and clean
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

Facility

YOKE'S FRESH MARKET #20

Address

4 CHENEY-SPOKANE RD

Inspection Date: 10/06/2021

PRE OPERATIONAL

Violations

Inspection Date: 02/23/2022

ROUTINE INSPECTION

Violations

Inspection Date: 09/23/2022

ROUTINE INSPECTION

Violations

21

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

Inspection Date: 09/28/2022

ROUTINE INSPECTION

Violations

48

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

Inspection Date: 01/17/2023

ROUTINE INSPECTION

Violations

Inspection Date: 04/28/2023

ROUTINE INSPECTION

Violations

12

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

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

**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

**Yummy Crab**

**1723 N Division ST**

Inspection Date: 09/12/2022

PRE OPERATIONAL

Violations

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

Facility	Address
Yummy Snamy European Food & Deli	3329 E SPRAGUE AVE
Inspection Date: 01/28/2022     ROUTINE INSPECTION	
Violations	
06	Adequate handwashing facilities
31	Food Properly labeled
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
Inspection Date: 09/01/2022     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
40	Food and nonfood surfaces properly used and constructed; cleanable
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
ZEEKS PIZZA, SPOKANE GU	1414 N HAMILTON ST
Inspection Date: 01/18/2022     PRE OPERATIONAL	
Violations	
Inspection Date: 03/07/2022     ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
06	Adequate handwashing facilities
25	Toxic substances properly identified, stored, used
Inspection Date: 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
ZELIA'S	415 N SULLIVAN RD
Inspection Date: 07/25/2022     ROUTINE INSPECTION	
Violations	
Inspection Date: 02/28/2023     ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
ZIP'S - TL	2125 E SPRAGUE AVE
Inspection Date: 10/25/2022     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
39	Single-use and single-service articles properly stored, used
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
ZIP'S CHENEY, INC	911 1ST ST
Inspection Date: 09/26/2022     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)
22	Accurate thermometer provided and used to evaluate temperature of time/temperature control for safe
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
Inspection Date: 04/18/2023     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
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta



Facility

ZIP'S DEER PARK, INC

Address

1005 S MAIN

Inspection Date: 09/14/2022     ROUTINE INSPECTION

Violations

16

Proper cooling procedures

21

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

Inspection Date: 10/13/2022     1ST RE-INSPECTION

Violations

25

Toxic substances properly identified, stored, used

43

Non food-contact surfaces maintained and clean

Inspection Date: 08/01/2023     ROUTINE INSPECTION

Violations

16

Proper cooling procedures

25

Toxic substances properly identified, stored, used

Inspection Date: 08/29/2023     1ST RE-INSPECTION

Violations

ZIP'S DRIVE IN- ALC FOODS LLC.

725 E FRANCIS AVE

Inspection Date: 01/12/2022     ROUTINE INSPECTION

Violations

06

Adequate handwashing facilities

33

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

34

Wiping cloths properly used, stored; proper sanitizer

Inspection Date: 04/28/2023     ROUTINE INSPECTION

Violations

04

Hands washed as required

25

Toxic substances properly identified, stored, used

ZIP'S DRIVE IN

11222 E SPRAGUE AVE

Inspection Date: 02/07/2022     ROUTINE INSPECTION

Violations

02

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

32

Insects, rodents, animals not present; entrance controlled

48

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

Inspection Date: 02/16/2023     ROUTINE INSPECTION

Violations

21

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

25

Toxic substances properly identified, stored, used

37

In-use utensils properly stored

41

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

ZIP'S DRIVE IN

13621 E TRENT AVE

Inspection Date: 01/20/2022     ROUTINE INSPECTION

Violations

Inspection Date: 01/23/2023     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

ZIP'S DRIVE IN

10125 N DIVISION ST

Inspection Date: 04/14/2022     ROUTINE INSPECTION

Violations

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

Facility	Address
ZIP'S DRIVE IN	12421 W SUNSET HWY
Inspection Date: 08/08/2022     ROUTINE INSPECTION	
Violations	
06	Adequate handwashing facilities
16	Proper cooling procedures
38	Utensils, equipment, linens properly stored, used, handled
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cr
46	Toilet facilities properly constructed, supplied, cleaned
Inspection Date: 09/21/2022     ROUTINE INSPECTION	
Violations	
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
ZIP'S DRIVE IN	12218 N MARKET
Inspection Date: 04/15/2022     ROUTINE INSPECTION	
Violations	
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
ZIP'S DRIVE INN	1320 N DIVISION ST
Inspection Date: 11/01/2021     ROUTINE INSPECTION	
Violations	
02	Food worker cards current for all food workers; new food workers trained
34	Wiping cloths properly used, stored; proper sanitizer
40	Food and nonfood surfaces properly used and constructed; cleanable
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from esta
Inspection Date: 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: 03/28/2022     ROUTINE INSPECTION	
Violations	
06	Adequate handwashing facilities
Inspection Date: 04/18/2023     ROUTINE INSPECTION	
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
ZIP'S DRIVE-IN	1604 W FRANCIS AVE
Inspection Date: 01/24/2022     ROUTINE INSPECTION	
Violations	
21	Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)
Inspection Date: 01/06/2023     ROUTINE INSPECTION	
Violations	
25	Toxic substances properly identified, stored, used

Facility

ZIP'S DRIVE-IN

Address

1018 W NORTHWEST BLVD

Inspection Date: 11/04/2021     ROUTINE INSPECTION

- Violations
- 02

Food worker cards current for all food workers; new food workers trained
- 25

Toxic substances properly identified, stored, used
- 33

Potential food contamination prevented during delivery, preparation, storage, display
- 34

Wiping cloths properly used, stored; proper sanitizer
- 39

Single-use and single-service articles properly stored, used
- 40

Food and nonfood surfaces properly used and constructed; cleanable
- 42

Food-contact surfaces maintained, cleaned, sanitized

Inspection Date: 07/15/2022     ROUTINE INSPECTION

- Violations
- 21

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

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

ZIP'S DRIVE-IN

223 S LINCOLN ST

Inspection Date: 08/10/2022     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
- 40

Food and nonfood surfaces properly used and constructed; cleanable
- 42

Food-contact surfaces maintained, cleaned, sanitized

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

ZIP'S DRIVE-IN

5901 E TRENT AVE

Inspection Date: 12/16/2022     ROUTINE INSPECTION

Violations

ZIP'S NORTH MONROE LLC

3204 N MONROE ST

Inspection Date: 05/10/2022     ROUTINE INSPECTION

- Violations
- 14

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

Inspection Date: 05/25/2023     ROUTINE INSPECTION

Violations

ZIP'S RESTAURANT

15808 E SPRAGUE AVE

Inspection Date: 10/14/2022     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
- 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: 11/09/2022     1ST RE-INSPECTION

Violations

ZIP'S RESTAURANT

3212 N MARKET ST

Inspection Date: 10/21/2021     ROUTINE INSPECTION

Violations

Inspection Date: 12/20/2022     ROUTINE INSPECTION

Violations

Facility	Address
Zip's Sprague, Inc.	6505 E SPRAGUE AVE
Inspection Date: 05/16/2022	ROUTINE INSPECTION
Violations	
04	Hands washed as required
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
ZOLA	22 W MAIN AVE
Inspection Date: 12/01/2021	ROUTINE INSPECTION
Violations	
Inspection Date: 05/25/2022	ROUTINE INSPECTION
Violations	
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 st
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
Zona Blanca	157 S Howard ST 100
Inspection Date: 11/17/2021	ROUTINE INSPECTION
Violations	
06	Adequate handwashing facilities
Inspection Date: 12/14/2021	PRE OPERATIONAL
Violations	
Inspection Date: 06/02/2022	ROUTINE INSPECTION
Violations	
02	Food worker cards current for all food workers; new food workers trained
05	Proper barriers used to prevent bare hand contact with ready-to-eat foods
14	Raw meats below or away from ready-to-eat food; species separated
27	Compliance with variance; specialized processes; HACCP plan
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

Facility	Address
Zozo's Sandwich House	2501 N Monroe ST
Inspection Date: 02/21/2023	PRE OPERATIONAL
Violations	
Inspection Date: 04/11/2023	ROUTINE INSPECTION
Violations	
Inspection Date: 08/16/2023	ROUTINE INSPECTION
Violations	
Zullee Mediterranean Grill	4805 N Division ST
Inspection Date: 11/29/2021	PRE OPERATIONAL
Violations	
Inspection Date: 01/25/2022	ROUTINE INSPECTION
Violations	
17	Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)
26	Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures f
33	Potential food contamination prevented during delivery, preparation, storage, display
39	Single-use and single-service articles properly stored, used
Inspection Date: 02/22/2022	1ST RE-INSPECTION
Violations	
Inspection Date: 09/21/2022	ROUTINE INSPECTION
Violations	
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 stz
30	Proper thawing methods used