

# Permit Inspections

## City of Denton

**Permit Number: 0505-0466**

Description: **CIVIC CENTER KITCHEN**

Applied: **5/19/2005**

Approved: **5/19/2005**

Site Address: **321 E MCKINNEY**

Issued: **5/19/2005**

Finalized: **5/19/2005**

City, State Zip Code: **DENTON, TX 76205**

Status: **ACTIVE**

Applicant: **CITY OF DENTON PARKS AND RECREATION DEPT**

Parent Permit:

Owner: **CITY OF DENTON PARKS AND RECREATION DEPT**

Parent Project:

Contractor: **<NONE>**

Details:

**I LEFT AN APPLICATION AT THE CIVIC CENTER OFFICE TO HAVE THEM FILL OUT FOR OUR RECORDS ON THE KITCHEN**

**(6/24/2005 08:36 lp) PERMIT ISSUED TO MYRA ANDERSON 6-23-05**

**(6/9/2008 07:12 JK)**

**Dropped off permit on 6/3/08 with Jane at the front counter.**

**CIVIC CENTER KITCHEN**

### LIST OF INSPECTIONS

SEQ ID	SCHEDULED DATE	COMPLETED DATE	TYPE	INSPECTOR	RESULT	REMARKS
	5/19/2005	5/19/2005	CH - FINAL HEALTH	LAURIE PEARSON	APPROVED	SEE NOTES

Notes:

THIS KITCHEN WILL BE INSPECTED 2 TIMES A YEAR AS A NORMAL COMMERCIAL PERMITTED FACILITY BUT WITH NO FEE  
 THE KITCHEN HAS A MOP SINK IN A NEAR BY CLOSET  
 THEY WILL NEED TO DESIGNATE ONE SINK AS A HAND WASH ONLY SINK THAT HAS LIQUID SOAP/PAPER TOWELS/ LOTION HAND SANITIZER AND A SMALL TRASH CAN  
 DESIGNATE THE 3 COMPARTMENT SINKS SO PEOPLE WILL KNOW TO WASH/RINSE/SANITIZE; I RECOMMEND THAT AN OPEN-WEAVE TYPE SHELF BE ADDED ABOVE THE SINK TO ALLOW THINGS TO AIR DRY  
 THE VENT IN THE WALL ON THE WEST SIDE OF THE STORE ROOM NEEDS TO HAVE A COVER  
 ANYONE WHO ACTUALLY PREPARES PHF TYPE FOODS IN THIS KITCHEN SHOULD OBTAIN A FOODHANDLER CARD BY ATTENDING ONE OF THE CLASSES WE OFFER

	6/23/2005	6/23/2005	CH - FINAL HEALTH	LAURIE PEARSON	APPROVED	see notes
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Notes:

ALL ITEMS FROM PREVIOUS INSPECTIONS HAVE BEEN COMPLETED.  
 ICE MACHINE WILL NEED TO HAVE A SCOOP WITH HANDLE AVAILABLE; ADD THERMOMETER IN BACK REFRIG. ( EVEN THOUGH NOT AVAILABLE TO PUBLIC)  
 MR. HERMAN LAWSON SAID THAT THEY HAVE NEW BACK DOORS COMING IN THAT WILL BE SELF-CLOSING AND WILL SEAL CORRECTLY.  
 MYRA ANDERSON SAID THAT SHE WILL BE THE PERSON RESPONSIBLE FOR SEEING THAT THE ICE MACHINE IS KEPT CLEAN AND THAT PEOPLE CLEAN UP AFTER USING THE KITCHEN

# Permit Inspections

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	5/9/2006	5/9/2006	CH - SCORED	JACKIE WELDON	APPROVED	SEE NOTES
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Notes:  
KITCHEN LOOKED GOOD.

	12/12/2006	12/12/2006	CH - HEALTH CARD RE-	JACKIE WELDON	APPROVED	97
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Notes:  
FOOD CONTACT SURFACE OF EQUIPMENT AND UTENSILS CLEANED / SANITIZED / GOOD REPAIR: CLEAN INSIDE LID OF ICE MACHINE. ALSO, THE MICROWAVE NEEDS CLEANING.  
NICE KITCHEN!

	5/14/2007	5/14/2007	CH - SCORED	JACKIE WELDON	APPROVED	94
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Notes:  
FOOD CONTACT SURFACE OF EQUIPMENT AND UTENSILS CLEANED / SANITIZED / GOOD REPAIR: INSIDE LID TO ICE MACHINE NEEDS CLEANING.  
HANDWASH FACILITIES WITH SOAP AND PAPER TOWELS (HAND WASH SIGNS POSTED): NEED SOAP AND PAPER TOWELS AT ALL TIME NEXT TO HANDSINK.

	10/23/2007	10/23/2007	CH - SCORED	JACKIE WELDON	APPROVED	100
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Notes:  
KITCHEN WAS NICE. THE UPRIGHT UNIT WAS TEMPING AT 38 DEGREES.  
NICE, CLEAN PLACE.

	6/3/2008	6/3/2008	CH - SCORED	JACKIE WELDON	APPROVED	100
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Notes:  
A) JUST CLEAN AND SANITIZE PREP TABLE BEFORE USE, DUE TO MEDICAL SUPPLIES ON THEM.

	11/20/2008	11/20/2008	CH - SCORED	LAURIE PEARSON	APPROVED	97
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Notes:  
FOOD CONTACT SURFACE OF EQUIPMENT AND UTENSILS CLEANED / SANITIZED / GOOD REPAIR; improper storage of ice scoop; must be on a clean dry surface not on the top of the ice machine  
clean inside lid of ice machine  
clean inside of microwave  
A) some ceiling tiles have been moved out of place

	4/29/2009	4/29/2009	CH - SCORED	LAURIE PEARSON	APPROVED	100/NOTE
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Notes:  
UPRIGHT REFRIGERATOR HOLDING AT 29 DEGREES

# Permit Inspections

## City of Denton

	12/29/2009	12/29/2009	CH - SCORED	JACKIE WELDON	APPROVED	97
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Notes:

FOOD CONTACT SURFACE OF EQUIPMENT AND UTENSILS CLEANED / SANITIZED / GOOD REPAIR: THE UPRIGHT 2 DOOR UNIT NEEDS SOME SERIOUS CLEANING. THE UNIT IS TEMPING BELOW 29 DEGREES. IF FOOD IS FREEZING IN THIS UNIT TURN THE TEMPERATURE UP. IT SHOULD BE KEPT BELOW 41 DEGREES.

OVERALL THE KITCHEN LOOKED GOOD.

	6/18/2010	6/18/2010	CH - SCORED	LAURIE PEARSON	APPROVED	100
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Notes:

	11/2/2010	11/2/2010	CH - SCORED	JACKIE WELDON	APPROVED	100/NOTES
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Notes:

NO HEALTH VIOLATIONS OBSERVED DURING TIME OF INSPECTION. BUT THE FOLLOWING NEED TO GET FIX.

1) THREE COMPARTMENT SINK THE FACUET WITHOUT THE SPRAYER IS DRIPPING WATER.  
 2) ICE MACHINE IS LEAKING WATER AT THE BOTTOM WHERE THE PLASTIC CONTAINER IS LOCATED.

	5/3/2011	5/3/2011	CH - SCORED	JACKIE WELDON	APPROVED	97
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Notes:

FOOD CONTACT SURFACE OF EQUIPMENT AND UTENSILS CLEANED / SANITIZED / GOOD REPAIR: UPRIGHT 2 DOOR UNIT REMOVE NEWSPAPER. CLEAN INSIDE LID OF ICE MACHINE. GET AN ICE SCOOP RACK AND MOUNT IT ON SIDE OF ICE MACHINE TO STORE ICE SCOOP IN A DRY, CLEAN AREA.

	11/16/2011	11/16/2011	CH - SCORED	JACKIE WELDON	APPROVED	100/NOTES
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Notes:

VERY NICE KITCHEN. ALL UNITS UP AND RUNNING BELOW 38 DEGREES.

SOAP AND PAPER TOWEL AT HANDSINK.

	5/5/2012	5/5/2012	CH - SCORED	LAURIE PEARSON	APPROVED	100/ notes
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Notes:

there was no PHF in the refrig. on the north side which is good - the temp. of the unit is 50 degrees  
 kitchen over all very neat and clean

	11/28/2012	11/28/2012	CH - SCORED	GARY CHAMBERS	APPROVED	96/NOTES
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Notes:

WATER-SUPPLY-APPROVED SOURCE/SUFFICIENT CAPACITY/HOT AND COLD UNDER PRESSURE/CROSS CONNECTION.: FAUCET WITH SPRAYER AT 3 BAY SINK IS LEAKING.

NO SANITIZING SOLUTION WAS OBSERVED IN KITCHEN AT TIME OF INSPECTION.

# Permit Inspections

## City of Denton

	3/5/2013	3/5/2013	CH - SCORED	JACKIE WELDON	APPROVED	100
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Notes:

FOOD CONTACT SURFACE OF EQUIPMENT AND UTENSILS CLEANED / SANITIZED / GOOD REPAIR:  
 - WASH AND SANITIZE THE HANDSINK AREA.  
 - WIPE DOWN TOP OF MICROWAVE  
 - WASH AND SANITIZE PREP TABLE AND THE SHELF UNDER THE TABLE

A) THINGS STORED IN THE KITCHEN YOU DON'T NEED OR USE REMOVE.

OVERALL NICE KITCHEN.

	4/25/2013	2:30 PM	4/25/2013	CH - REINSPECT	JACKIE WELDON	APPROVED	NOTES
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Notes:

PER MYRA SHE WANTED THE CIVIC KITCHEN CHECK SINCE THE FOOD VENDORS FROM THE JAZZ FESTIVAL WAS GOING TO USE IT.

THE REFRIGERATION UNIT WAS NICE AND CLEAN AND HOLDING AT 39.6 DEGREES.

HOT WATER AT ALL SINKS.

PREP TABLES WIPED DOWN.

ALL GOOD.

	11/19/2013	11/19/2013	CH - SCORED	JACKIE WELDON	APPROVED	100/NOTES
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Notes:

ALL UNITS WERE WORKING AT THE TIME OF INSPECTION.

EVERYTHING WAS FARILY CLEAN, EXCEPT THE HANDSINK AREA.

	5/15/2014	5/15/2014	CH - SCORED	LAURIE PEARSON	APPROVED	100
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Notes:

	11/14/2014	11/14/2014	CH - SCORED	LAURIE PEARSON	APPROVED	100/ NOTES
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Notes:

KITCHEN NOT IN USE AT TIME OF INSPECTION; REFRIG. HOLDING AT 30 DEGREES; KITCHEN CLEAN AND NEAT  
 NO VIOLATIONS SEEN

# Permit Inspections

## City of Denton

	5/28/2015	5/28/2015	CH - SCORED	JACKIE WELDON	APP W/COND	92
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Notes:

COLD HOLD (41F/45F):  
 - UPRIGHT TWO DOOR UNIT WAS HOLDING TEMP AT 66 DEGREES. THE CONTAINERS OF WHIPPED CREAM NEEDS TO BE THROWN OUT.

FOOD CONTACT SURFACE OF EQUIPMENT AND UTENSILS CLEANED / SANITIZED / GOOD REPAIR  
 - CLEAN INSIDE THE BROKEN UNIT.  
 - CLEAN HANDSINK AREA

SWEEP AND MOP FLOOR THRU OUT KITCHEN.

\*\*\*MYRA WILL CALL WHEN UNIT HAS BEEN FIXED.

	11/10/2015	11/10/2015	CH - SCORED	GARY CHAMBERS	APPROVED	97/NOTES
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Notes:

TOSS OUT OLD MEXICAN FOOD IN FRIDGE- ODOR

REPLACE MISSING CEILING TILE LES FROM PREP ROOM CEILING

CLEAN OUT BOTTOM OF UPIGHT STEEL DOOR COOLER (ODOR)

	5/24/2016	5/24/2016	CH - SCORED	JACKIE WELDON	APPROVED	97
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Notes:

FOOD CONTACT SURFACE OF EQUIPMENT AND UTENSILS CLEANED / SANITIZED / GOOD REPAIR:  
 - Scrub clean and sanitize all food contact surfaces and sinks.  
 - Clean the inside of the upright refrigeration unit

	11/3/2016	11/3/2016	CH - SCORED	GARY CHAMBERS	APPROVED	97/NOTES
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Notes:

MANUAL WAREWASHING AND SANITIZING AT ( ) PPM/TEMPERATURE: HAVE BLEACH (OR SOME OTHER SANITIZING AGENT) ON HAND FOR DISHWASHING.

CLEAN DEAD ROACHES FROM INSIDE LIGHT SHIELDS.

	4/4/2017	4/4/2017	CH - SCORED	JACKIE WELDON	APPROVED	97
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Notes:

FOOD CONTACT SURFACE OF EQUIPMENT AND UTENSILS CLEANED / SANITIZED / GOOD REPAIR:  
 - Clean microwaves of food debri.

\*\*\*\*Faucet dripping at three compartment sink when water is turned off. Fix.

	11/9/2017	11/9/2017	CH - SCORED	GARY CHAMBERS	APPROVED	97/NOTES
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Notes:

FOOD CONTACT SURFACE OF EQUIPMENT AND UTENSILS CLEANED / SANITIZED / GOOD REPAIR:CLEAN DEBRIS ACCUMULATION FROM THE BOTTOM OF THE REACHIN COOLER.

# Permit Inspections

## City of Denton

	5/15/2018	5/15/2018	CH - SCORED	SARA LOSH	APPROVED	97		
<b>Notes:</b>  TOXIC ITEMS PROPERLY LABELED / STORED / USED -LABEL ALL CHEMICAL SPRAY BOTTLES  -DEFROST ICE CREAM FREEZER, POST CURRENT HEALTH PERMIT, CLEAN BOTTOM OF COOLER								
	11/5/2018	11/5/2018	CH - SCORED	JACKIE ACOSTA	APPROVED	97		
<b>Notes:</b>  FOOD CONTACT SURFACE OF EQUIPMENT AND UTENSILS CLEANED / SANITIZED / GOOD REPAIR: - CLEAN HANDSINK OF FOOD DEBRI - CLEAN COUNTER WHERE COFFEE MAKERS ARE ON - CLEAN INSIDE UPRIGHT REFRIGATOR AND THROW OUT ALL OLD FOOD.								
	5/31/2019	3:00 PM	5/31/2019	3:45 PM	CH - SCORED	KEVIN CUMMINGS	APPROVED	100
<b>Notes:</b>  No violation noted								
	5/17/2021	5/17/2021	CH - SCORED	SARA LOSH	APPROVED	94		
<b>Notes:</b>  PROVIDE TOWELS AT HANDSINK CLEAN INSIDE SODA COOLER, REMOVE ALL RUST								
	11/1/2021	9:30 AM	11/1/2021		CH - SCORED	JACKIE ACOSTA	APPROVED	94
<b>Notes:</b>  HANDWASH FACILITIES WITH SOAP AND PAPER TOWELS (HAND WASH SIGNS POSTED): - Need paper towels at handsink and handsoap to wash hands.  FOOD CONTACT SURFACE OF EQUIPMENT AND UTENSILS CLEANED / SANITIZED / GOOD REPAIR: - Clean the three compartment sink area - Clean inside the upright refrigeration unit - Store ice scoop in a dry clean container and not on top of ice machine where it gets dusty.								

# Permit Inspections

## City of Denton

**Permit Number: 1001-0172**

Description: **DENTON SENIOR CENTER**

Applied: **1/13/2010**

Approved:

Site Address: **501 N. BELL AVENUE**

Issued:

Finalized:

City, State Zip Code: **DENTON, TX 76201**

Status: **ACTIVE**

Applicant: **<NONE>**

Parent Permit:

Owner: **<NONE>**

Parent Project:

Contractor: **<NONE>**

Details:

### DENTON SENIOR CENTER

#### LIST OF INSPECTIONS

SEQ ID	SCHEDULED DATE	COMPLETED DATE	TYPE	INSPECTOR	RESULT	REMARKS
	1/22/2009	1/22/2009	CH - SCORED	Laurie Pearson	APPROVED	100/NOTES

Notes:

FOODS ARRIVE AT THIS KITCHEN FACILITY AND ARE SERVED FROM ELECTRIC HOT CABINET. CABINET TEMP. AT TIME OF INSPECTION WAS 145-160 DEGREES.; UPRIGHT COMMERCIAL REFRIG. 38 DEGREES  
 FOOD IS NOT PREPARED HERE BUT BROUGHT HERE BY SPAN  
 EMPLOYEES SERVING FOOD ARE WEARING GLOVES  
 NICE KITCHEN

	1/13/2010	1/13/2010	CH - SCORED	Laurie Pearson	APPROVED	SEE NOTES
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Notes:

THIS WAS SUPPOSED TO BE A COURTESY INSPECTION OF THE CITY "KITCHEN" AT THE SENIOR CENTER. THE FOOD IS NOT PREPARED HERE BUT BROUGHT HERE BY SPAN AND THEN SEPARATED AND SENT OUT TO SECTIONS OF THE CITY BY VOLUNTEERS. THE ONLY THING NEEDED IN THE KITCHEN ITSELF IS TO HAVE A SMALLER TRASH CAN BY THE HAND SINK THAT DOES NOT BLOCK EASY ACCESS TO THE SINK

THE KITCHEN HAS AN ELECTRIC WARMER CABINET AND FOOD IN THERE WAS QUITE HOT - OVER 150 DEGREES...BUT INDIVIDUAL MEALS PACKAGED AND HELD IN ICE CHESTS WERE AT APPROXIMATELY 110-113 DEGREES AND WILL NOT BE HOT WHEN THEY ARE FINALLY DELIVERED TO THE PEOPLE SAME WITH SMALL CARTONS OF MILK. THEY ARE IN AN ICE CHEST WITH PACKETS OF ICE CUBES BUT ARE AT ABOUT 44 DEGREES AT TIME OF INSPECTION -9AM AND WIL NOT GET ANY COLDER IN THE SMALLER STYROFOAM CHESTS THAT ARE FILLED AND THEN LATER DELIVERED.

	9/2/2011	9/2/2011	CH - SCORED	Laurie Pearson	APPROVED	100/ NOTES
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Notes:

THIS IS A COURTESY INSPECTION AS A SPAN DROP OFF POINT  
 THE FOODS ARE BROUGHT IN AND HELD IN PLASTIC COOLERS WITH ICE PACKS ON THEM BUT THEY REALLY SHOULD HAVE MORE ICE PACKS ON TOP AND AROUND FOODS  
 TOP TEMPERATURE OF PACKAGED FOODS WAS 43 DEGREES  
 THEY ARE HOLDING THE CARTONS OF MILK IN THEIR UPRIGHT COMMERCIAL UNIT AND IT WAS VERY COLD - 40 DEGREES  
 KITCHEN ITSELF LOOKS FINE

# Permit Inspections

## City of Denton

	6/20/2012	9:00 AM	6/20/2012	CH - SCORED	GARY CHAMBERS	APPROVED	96/NOTES
Notes:							
CLEAN FOOD RESIDUE & DEBRIS ON FLOOR BEHIND CHEST FREEZER.							
	5/4/2015	8:45 AM	5/4/2015	CH - SCORED	JACKIE WELDON	APPROVED	97/COURTESY INSPECTION
Notes:							
DUE TO SPAN DELIVERY THIS KITCHEN MUST BE INSPECTED BY THE HEALTH DEPT.							
HOT WATER AT HANDSINK TAKES AWHILE FOR IT TO GET HOT							
CLEAN THE BOTTOM OB BOTH THE REFRIGERATION AND FREEZER UNITS.							
A) SWEEP AND MOP BEHIND ALL KITCHEN EQUIPMENT.							
	11/9/2015		11/9/2015	CH - SCORED	SARA LOSH	APPROVED	100
Notes:							
	5/6/2016	2:45 PM	5/6/2016	CH - SCORED	GARY CHAMBERS	APPROVED	100
Notes:							
	7/12/2016		7/12/2016	CH - COMPLAINT	JACKIE WELDON	CHECK NOTES	Phone Call Complaint
Notes:							
Regarding lady in kitchen serving food with long hair.							
	7/13/2016	11:15 AM	7/13/2016	CH-FOLLOW-UP	JACKIE WELDON	APPROVED	FOLLOWED UP ON COMPLAINT
Notes:							
SPOKE WITH TERI THE LADY SERVING FOOD IN THIS KITCHEN. SHE DOES HAVE LONG HAIR AND WILL START PUTTING IT UP AND WEAR A HAIR RESTRAINT WHEN SERVING THE FOOD TO THE SENIORS.							
	11/22/2016		11/22/2016	CH - SCORED	GREG KELSEY	APPROVED	100 - SEE NOTES
Notes:							
#13 EXPIRED MILK, MAY HAVE BEEN PERSONAL FOOD.							
#18 KEEP DOORS SHUT TO PREVENT INSECT CONTAMINATION.							
CLEAN OVEN.							
LABEL ALL FOOD AND DESIGNATE EMPLOYEE FOOD.							
	5/10/2017		5/10/2017	CH - SCORED	JACKIE WELDON	APPROVED	97
Notes:							
FOOD CONTACT SURFACE OF EQUIPMENT AND UTENSILS CLEANED / SANITIZED / GOOD REPAIR:							
- TWO DOOR UPRIGHT REACH IN NEEDS CLEANING.							



# Permit Inspections

## City of Denton

	11/17/2017	11/17/2017	CH - SCORED	GARY CHAMBERS	APPROVED	100
Notes: No violations observed at time of inspection.						
	5/14/2018	5/14/2018	CH - SCORED	SARA LOSH	APPROVED	100
Notes:						
	11/5/2018	11/5/2018	CH - SCORED	JACKIE ACOSTA	APPROVED	100
Notes: NOTE SWEEP FLOOR IN DRY STORAGE ROOM						
	5/30/2019	5/30/2019	CH - SCORED	SARA LOSH	APPROVED	100
Notes:						
	11/7/2019	9:15 AM 11/7/2019	CH - SCORED	JACKIE ACOSTA	APPROVED	97
Notes: FOOD CONTACT SURFACE OF EQUIPMENT AND UTENSILS CLEANED / SANITIZED / GOOD REPAIR: - Clean inside upright refrigeration unit - Clean inside lid of ice machine  A) Backroom floor needs to be swept. B) Put a thermometer inside upright refrigeration unit. I don't think the built in thermometer is reading correctly.						
	11/13/2020	10:15 AM 11/13/2020	10:45 AM CH-FOLLOW-UP	KEVIN CUMMINGS	CHECK NOTES	Closed due to COVID 19
Notes: Not open at this time						
	5/17/2021	10:45 AM 5/17/2021	CH - SCORED	JACKIE ACOSTA	APPROVED	97
Notes: FOOD CONTACT SURFACE OF EQUIPMENT AND UTENSILS CLEANED / SANITIZED / GOOD REPAIR - Clean inside upright refrigeration unit and get rid of old food. This kitchen is not being used at this time due to COVID.						
	11/30/2021	11/30/2021	CH - SCORED	JESSICA GRIFFITH	APPROVED	100
Notes: NO VIOLATIONS OBSERVED AT TIME OF INSPECTION						

# Permit Inspections

## City of Denton

**Permit Number: 0202-0410**

Description: **MARTIN LUTHER KING, JR. CENTER**

Applied: **2/28/2002**

Approved:

Site Address: **1300 WILSON**

Issued: **10/26/1992**

Finalized: **10/26/1999**

City, State Zip Code: **DENTON, TX 76201**

Status: **ACTIVE**

Applicant: **CITY OF DENTON**

Parent Permit:

Owner: **CITY OF DENTON**

Parent Project:

Contractor: **<NONE>**

Details:

**THE CENTER NO LONGER OPERATES A FULL TIME DAY CARE - ON TUESDAYS THERE ARE HOME-SCHOOLERS WHO USE THE FACILITY BUT BASICALLY THE REMODELED KITCHEN IS USED FOR DIFFERENT FUNCTIONS. I DROPPED OFF A CURRENT HEALTH PERMIT FOR THE KITCHEN AS A FORMALITY. THE KITCHEN MAY BE INSPECTED WHEN SOMEONE IS GOING TO USE IT TO FEED THE PUBLIC FROM.**

**MARTIN LUTHER KING, JR. CENTER**

### LIST OF INSPECTIONS

SEQ ID	SCHEDULED DATE	COMPLETED DATE	TYPE	INSPECTOR	RESULT	REMARKS
	2/15/2002	2/15/2002	CH - ROUTINE	LAURIE PEARSON	APPROVED	SEE NOTES
Notes: DAY CARE FULL INSPECTION - NO SCORE FOR KITCHEN - NO VIOLATIONS SEEN THE CENTER DOESN'T PROVIDE MEALS FOR THE CHILDREN; THE PARENTS SEND BREAKFAST AND LUNCH FOODS AND THE CENTER JUST MICROWAVES AS NEEDED.  I DID WRITE TO KENNETH WASHINGTON (PARKS AND REC) AND RECOMMEND THAT THEY RE-SURFACE WALLS IN PUBLIC BATHROOMS IN THE CENTER BECAUSE THE WALLPAPER IS IN POOR REPAIR AND THEY NEED A NON-ABSORBENT DURABLE EASILY CLEANABLE SURFACE						
	6/30/2003	6/30/2003	CH - SCORED	LAURIE PEARSON	APPROVED	SEE NOTES
Notes: ORMICA COMING LOOSE FROM EDGES OF CABINET BELOW BATHROOM SINK; CLEAN REFRIGERATOR ( AND FREEZER) IN KITCHEN; BE SURE TO HAVE LIQUID SOAP AND PAPER TOWELS FOR HANDWASHING; DISHWASHER DOESN'T WORK - HAS ONLY A 2 COMPARTMENT SINK IN THE COUNTER; - NO SEPARATE HANDWASH SINK; CLEAN WALL AREA AROUND TRASH CAN - BY DOORWAY INTO BACK STORE ROOM; IN ORDER TO BE IN COMPLIANCE WITH CURRENT CODE THIS KITCHEN NEEDS 1) A SEPARATE HANDWASH SINK 2) A 3 COMPARTMENT SINK OR A COMMERCIAL DISHWASHER - OR ADD ANOTHER 2 COMPARTMENT SINK IN COUNTERTOP WITH A SPLASHGUARD BETWEEN ONE FOR A HAND SINK						
	9/30/2003	9/30/2003	CH - REINSPECT	LAURIE PEARSON	CANCELLED	
Notes:						
	1/19/2007	1/19/2007	CH - SCORED	JACKIE WELDON	APPROVED	100
Notes:  LEFT CURRENT HEALTH PERMIT. THE KITCHEN IS ONLY USED FOR PRIVATE PARTIES.  CLEAN KITCHEN.						

# Permit Inspections

## City of Denton

	7/27/2007	7/27/2007	CH - SCORED	LAURIE PEARSON	APPROVED	95
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Notes:

COLD HOLD (41F/45F); CHECK REFRIG. - YOUR THERMOMETER READS 50 DEGREES AS DOES MINE...NO PHF IN THERE AT THIS TIME BUT THERE IS USUALLY MILK KEPT IN THERE

A) REPLACE WALLBOARD AROUND MOP SINK AREA  
 B) CABINET BELOW SINK WILL BE REPLACED IN REMODEL  
 C) HANG MOPS AND BROOMS UP OFF FLOOR

	12/3/2007	12/3/2007	CH - FINAL HEALTH	JACKIE WELDON	APPROVED	SEE COMMENTS
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Notes:

DID A FINAL ON THEIR RE-NOVATED KITCHEN.

THEY WILL NEED A THERMOMETER IN THEIR NEW UP RIGHT UNIT.

NEED SOAP AND PAPER TOWELS AT HANDSINK.

NICE KITCHEN.

	1/20/2009	1/20/2010	CH - SCORED	LAURIE PEARSON	APPROVED	93
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Notes:

SOUND CONDITION; in dry storage room - one large open bag of sugar. Must be in something tightly closable with lid...do not have to empty contents out - just set bag in plastic container or ziplock type bag

TOXIC ITEMS PROPERLY LABELED / STORED / USED; always store chemicals below and away from food supplies

	1/22/2009	1/22/2009	CH - SCORED	LAURIE PEARSON	APPROVED	100
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Notes:

	1/22/2009	1/22/2009	CH - SCORED	LAURIE PEARSON	APPROVED	FULL CENTER
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Notes:

	7/22/2009	7/22/2009	CH - SCORED	JACKIE WELDON	APPROVED	100
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Notes:

LEFT INSPECTION HISTORY. NICE KITCHEN.

	1/7/2011	1/7/2011	CH - SCORED	JACKIE WELDON	APPROVED	96
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Notes:

HANDWASH FACILITIES WITH SOAP AND PAPER TOWELS (HAND WASH SIGNS POSTED): NEED AT HANDSINK.

SOUND CONDITION: OPEN BAG OF SUGAR IN CLOSET. NEEDS TO BE STORED IN A TIGHTLY SEAL CONTAINER, EITHER A ZIPLOCK BAG OR IN A CONTAINER WITH A TIGHT FITTING LID.

# Permit Inspections

## City of Denton

	2/13/2012	2/13/2012	CH - SCORED	Laurie Pearson	APPROVED	96
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Notes:  
 SOUND CONDITION; found large open bag of popcorn in dry storage area  
 center manager moved it into a plastic container  
 Kitchen in general very neat and clean

	7/5/2012	7/5/2012	CH - SCORED	JACKIE WELDON	APPROVED	100/NOTES
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Notes:  
 NO HEALTH VIOLATIONS OBSERVED DURING THIS INSPECTION. EVERYTHING MARKED ON LAST INSPECTION WAS CORRECTED.  
 USE OF KITCHEN COSTS \$20.00/PER HOUR. AFTER HOURS IS \$31. \$100 DEPOSIT.

	1/9/2013	1/9/2013	CH - SCORED	Laurie Pearson	APPROVED	100/ NOTES
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Notes:  
 MANAGER BOBBY GIVENS INDICATED THAT THEY DO NOT HAVE A GREASE TRAP AT THIS KITCHEN BUT THAT MOST OF THE PEOPLE WHO RENT IT DO NOT COOK WITH GREASE/LADEN FOODS  
 A) FRP NEEDED AROUND WALLS OF MOP SINK

	7/16/2013	7/16/2013	CH - SCORED	GARY CHAMBERS	APPROVED	97/NOTES
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Notes:  
 HANDWASH FACILITIES WITH SOAP AND PAPER TOWELS (HAND WASH SIGNS POSTED): SOAP & PAPER TOWELS NEEDED AT HANDSINK.  
 REPLACE DETERIORATING WALL BOARD AT MOP SINK. CLEAN DEBRIS BUILDUP FROM UNDER THE ICE MACHINE.

	1/14/2014	2:15 PM 1/14/2014	CH - SCORED	JACKIE WELDON	APPROVED	100/NOTES
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Notes:  
 NO ACTIVITY GOING ON IN THIS KITCHEN AT THE TIME OF THIS ROUTINE INSPECTION.  
 THEY DO NEED TO STOCK HANDSINK WITH SOAP AND PAPER TOWELS, BUT DID NOT MARK AS A VIOLATION SINCE THE KITCHEN WAS NOT IN USE.  
 CLEAN KITCHEN.

	7/15/2014	8:30 AM 7/15/2014	8:30 AM 7/15/2014	CH - SCORED	JACKIE WELDON	APPROVED	100/NOTES
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Notes:  
 THERMOMETERS PROVIDED / ACCURATE / PROPERLY CALIBRATED (+2 F)  
 -GET ONE FOR FRIDGE

	1/6/2015	9:00 AM 1/6/2015	1/6/2015	CH - SCORED	GARY CHAMBERS	APPROVED	100/NOTES
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Notes:  
 NEED SOAP & PAPER TOWELS AT HANDWASH SINK. KITCHEN NOT IN USE AT TIME OF INSPECTION.

# Permit Inspections

## City of Denton

	7/14/2015	2:00 PM	7/14/2015	CH - SCORED	GARY CHAMBERS	APPROVED	100
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Notes:  
NEED SOAP & PAPER TOWELS AT HANDSINK. KITCHEN WAS NOT IN USE AT TIME OF INSPECTION.

	1/25/2016		1/25/2016	CH - SCORED	JACKIE WELDON	APPROVED	94
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Notes:  
FOOD CONTACT SURFACE OF EQUIPMENT AND UTENSILS CLEANED / SANITIZED / GOOD REPAIR:  
- Clean door gasket up upright unit  
  
THERMOMETERS PROVIDED / ACCURATE / PROPERLY CALIBRATED (+2 F)  
- Refrigeration unit needs a thermometer  
  
Left Health permit.

	7/22/2016		7/22/2016	CH - SCORED	SARA LOSH	APPROVED	94
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Notes:  
HANDWASH FACILITIES WITH SOAP AND PAPER TOWELS (HAND WASH SIGNS POSTED)  
-PROVIDE SOAP AND TOWELS AT HANDSINK  
TOXIC ITEMS PROPERLY LABELED / STORED / USED  
-PROPERLY STORE TOXIC CHEMICALS AWAY FROM FOOD CONTACT SURFACES

	1/19/2017	9:30 AM	1/19/2017	CH - SCORED	GARY CHAMBERS	APPROVED	100
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Notes:  
NO VIOLATIONS OBSERVED.  
  
NEW SOAP & PAPER TOWEL DISPENSERS INSTALLED.

	7/11/2017	10:30 AM	7/11/2017	CH - SCORED	JACKIE WELDON	APPROVED	100/NOTES
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Notes:  
NO HEALTH VIOLATIONS OBSERVED.

	1/8/2018		1/8/2018	CH - SCORED	SARA LOSH	APPROVED	100
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Notes:

	7/13/2018	9:30 AM	7/13/2018	CH - SCORED	GARY CHAMBERS	APPROVED	100
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Notes:  
NO VIOLATIONS OBSERVED

# Permit Inspections

## City of Denton

	1/9/2019	1/9/2019	CH - SCORED	JESSICA GRIFFITH	APPROVED	92		
Notes:								
SOUND CONDITION: Label all open food with "use by" date - 7 days max. Discard expired food (butter exp April 2018, cream cheese exp Aug 2018).								
APPROVED SYSTEMS/DATE MARKING (HACCP PLANS/TIME AS PUBLIC HEALTH CONTROL): Food must be mechanically refrigerated. Do not hold salad in cooler of ice.								
Hot hold OK: chicken @ 140degrees, rice @ 141 degrees.								
	7/30/2019	2:45 PM	7/30/2019	3:30 PM	CH - SCORED	KEVIN CUMMINGS	APPROVED	97
Notes:								
25 - Food Contact Surfaces - Clean microwave interior, and oven bottom of food spills								
	1/28/2020	1/28/2020	CH - SCORED	SARA LOSH	APPROVED	100		
Notes:								
	1/12/2021	1/12/2021	CH-FOLLOWUP	JACKIE ACOSTA	CHECK NOTES	KITCHEN CLOSED		
Notes:								
DURING COVID								
	7/19/2021	10:00 AM	7/19/2021	CH - SCORED	JACKIE ACOSTA	APPROVED	97	
Notes:								
HANDWASH FACILITIES WITH SOAP AND PAPER TOWELS (HAND WASH SIGNS POSTED)								
- Need paper towels at handsink								
	1/31/2022	1/31/2022	CH - SCORED	JESSICA GRIFFITH	APPROVED	96		
Notes:								
SOUND CONDITION: DISCARD EXPIRED FOODS IN FRIDGE. (EGGS, CREAM CHEESE, ETC. )								



# Retail Food Establishment Inspection Report

Date: 11/2/22	Time in: 10:30	Time out: 1:00	License/Permit #: 1001-0172	Est. Type:	Risk Category:	Page ___ of ___
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<b>Purpose of Inspection:</b> <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other		<b>TOTAL/SCORE</b>
Establishment Name: Denton Senior Ctr		* Number of Repeat Violations: ___ ✓ Number of Violations COS: ___
Physical Address: 501 N Bell	City/County: Denton	100
Zip Code: 75201	Phone: 972-349-3700	Follow-up: Yes ___ No (circle one)

**Compliance Status:** Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation  
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '\*' in appropriate box for R

**Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days**

Compliance Status						R	Compliance Status						R
O	I	N	N	C	O		O	I	N	N	C	O	
U	T		A	S		U	T		A	S			
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)							<b>Employee Health</b>						
												12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
												13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
												<b>Preventing Contamination by Hands</b>	
												14. Hands cleaned and properly washed/ Gloves used properly	
												15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
												<b>Highly Susceptible Populations</b>	
												16. Pasteurized foods used; prohibited food not offered	
												Pasteurized eggs used when required	
												<b>Chemicals</b>	
												17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
												18. Toxic substances properly identified, stored and used	
												<b>Water/ Plumbing</b>	
												19. Water from approved source; Plumbing installed; proper backflow device	
												20. Approved Sewage/Wastewater Disposal System, proper disposal	

**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

Compliance Status						R	Compliance Status						R
O	I	N	N	C	O		O	I	N	N	C	O	
U	T		A	S		U	T		A	S			
<b>Demonstration of Knowledge/ Personnel</b>							<b>Food Temperature Control/ Identification</b>						
												27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
												28. Proper Date Marking and disposition	
												29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
												<b>Permit Requirement, Prerequisite for Operation</b>	
												30. Food Establishment Permit (Current & Valid)	
												<b>Utensils, Equipment, and Vending</b>	
												31. Adequate handwashing facilities: Accessible and properly supplied, used	
												32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
												33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

**Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First**

Compliance Status						R	Compliance Status						R
O	I	N	N	C	O		O	I	N	N	C	O	
U	T		A	S		U	T		A	S			
<b>Prevention of Food Contamination</b>							<b>Food Identification</b>						
												41. Original container labeling (Bulk Food)	
												<b>Physical Facilities</b>	
												42. Non-Food Contact surfaces clean	
												43. Adequate ventilation and lighting; designated areas used	
												44. Garbage and Refuse properly disposed; facilities maintained	
												45. Physical facilities installed, maintained, and clean	
												46. Toilet Facilities; properly constructed, supplied, and clean	
												47. Other Violations	

Received by: (signature) <i>[Signature]</i>	Print: <i>New Equip</i>	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Jackie Atosta</i>	Print: <i>Jackie Atosta</i>	Business Email:

✓ Nov 8 - New Equip coming



# *The City of Denton*



## **HEALTH PERMIT**

This is to certify that the building located at: 501 N. BELL AVENUE

under the name of: CITY OF DENTON SENIOR CENTER KITCHEN

has been inspected and is found to comply with the rules and regulations of the  
Consumer Health Division and is hereby granted to be used for:

RESTAURANT LESS THAN 2000 SQ FT GFA

This permit shall remain in effect until: 5/31/2023

Owner of Business: CITY OF DENTON

**City of Denton  
Consumer Health Division  
(940) 349-8321**

Scott McDonald, Building Official

***THIS HEALTH PERMIT SHALL BE POSTED IN A CONSPICUOUS PLACE ON THE PREMISE AND SHALL NOT BE  
REMOVED EXCEPT BY AN INSPECTOR OR THE BUILDING OFFICIAL.***