

Food Establishment Public Inspection Report

From 12/15/11 thru 12/21/11

ESTABLISHMENT**575 PIZZERIA
2803 CIVIC CIR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1355	EHF21	H 3 DAYS	MANUAL WARE WASHING The dishwasher is not sanitizing.		12/16/2011	3	HL1B
HF1355	EHF21	IN	MANUAL WARE WASHING		12/19/2011	0	HFOL

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From 12/15/11 thru 12/21/11

ESTABLISHMENT

ABC LEARNING CENTER II

5709 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD8	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/15/2011	0	HL1B	
			a)Do not store anything under the drain lines of the sinks.cos b)Clean the floor in the back room.c)Repair or replace the floor in the back room.Some of the tiles are broken.To be corrected within 90 days.,					

ACCDC ST JOSEPH CAMPUS

4108 S BONHAM ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD35	EHF24	COS	THERMOMETERS		12/21/2011	3	HL1B	
			Needed a thermometer in a freezer compartment of a refrigerator freezer.COS					

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From 12/15/11 thru 12/21/11

ESTABLISHMENT

AMARILLO HIGH SCHOOL**4225 DANBURY DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF647	EHF28	COS	ALL OTHER VIOLATIONS		12/21/2011	0	HL1B	
			Wooden prep table has a gap creating a non easily cleanable surface. Seal the gap with a foods grade sealer or discontinue using the table for food prep. b)Dust tops of all equipment.					

ANDERSON MERCHANDISERS**421 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF71					12/16/2011	0	HL1B

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From 12/15/11 thru 12/21/11

ESTABLISHMENT**ARBORS, THE
7000 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1261					12/16/2011	0	HL1B

**BABES
7901 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1501	EHF23	H10DAY	SEWAGE/WASTEWATER		12/16/2011	3	HL1B	
			Wastewater unstop handsink in womens restroom.					

Food Establishment Public Inspection Report**From 12/15/11 thru 12/21/11****ESTABLISHMENT****BAHAMA BUCKS
5509 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1106	EHF23	H10DAY	SEWAGE/WASTEWATER		12/20/2011	7	HL1B
			(a) Drain on handwashing sink is leaking (b) Ceiling leak at drive up window				
	EHF28	IN	ALL OTHER VIOLATIONS		12/20/2011		
			correction from previous inspection				
	EHF07	COS	ADEQUATE HAND WASHING		12/20/2011		
			Employee did not wash hands before putting on gloves to make food				

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From 12/15/11 thru 12/21/11

ESTABLISHMENT

**BAYMONT INN & SUITES
3411 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1118	EHF08	COS	GOOD HYGIENIC PRACTICES		12/19/2011	10	HL1B
			A) Employee drink found without lid or straw, B) Employee found drinking in kitchen while preparing, eating or drinking must be done away from kitchen.				
	EHF21	COS	MANUAL WARE WASHING		12/19/2011		
			A) Employee cleaning dishes by washing with soapy water and rinsing, Proper wash procedure must be used, wash, rinse, sanitize, airdry. B) Rag used cleaning found with no sanitizer on it, must be saturated in sanitizer at 100ppm.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		12/19/2011		
			A) Certified food manager does not work during food operations, and employees did not know proper cooking temperatures. (Repeat) Establishment must obtain a food manager that is full time during food operations. Food manager must be obtained by next				
	EHF28	COS	ALL OTHER VIOLATIONS		12/19/2011		
			A) Clean microwave, B) Post last inspection.				

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From 12/15/11 thru 12/21/11

ESTABLISHMENT

**BEEF O BRADYS
7306 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1252	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/15/2011	10	HL1B
			a)Need to replace door gaskets on standup freezer.b)Walk in freezer compartment has continuous frost buildup on ceiling & other locations.c)the box of chips replaced on shelf.cos d)Need English/Spanish handwash signs in mens restroom.e)Repair leaky fauce				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		12/15/2011		
			Lexan pan in employee handsink beside the cooking area with a box of chips directly on the floor in front of it.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/15/2011		
			Need paper towels at the employee handsink at the bar.				
	EHF14	COS	WATER SUPPLY		12/15/2011		
			Hot water turned off at the base on employee handsink,cold water turned off at the base on the double sink.Do not turn off,repair leaky faucets.				

Food Establishment Public Inspection Report**From 12/15/11 thru 12/21/11****ESTABLISHMENT****BITI PIES INC
604 S MARYLAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1495	EHF09	COS	APPROVED SOURCE/LABELING		12/21/2011	10	HL1B
			Needed to label the pie crust mix container.COS				
	EHF25	H10DAY	FOOD CONTACT SURFACES		12/21/2011		
			Clean the inside of the refrigerator freezer in the hall.				
	EHF24	COS	THERMOMETERS		12/21/2011		
			Needed a thermometer in the refrigerator that needs cleaning.COS				
	EHF28	COS	ALL OTHER VIOLATIONS		12/21/2011		
			Scoop handles (measuring cups) touching flour and sugar (strictly used for cooking).Always store scoops in the product with the handles above product.COS				

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ESTABLISHMENT

BODEGAS

709 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1196	EHF25	H10DAY	FOOD CONTACT SURFACES		12/16/2011	10	HL1B
			a)Wash & sanitize the beverage guns daily.b)Wash & sanitize the fruit slicer daily.c)Separate the drink ice from the cooling ice.Ice used for drinks must come from a clean container that does not come into contact with any beverage lines or hoses.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/16/2011		
			a)post last inspectin & food mgr certificate in a conspicuous location.b)A paper towel holder is needed near the handsink.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/16/2011		
			Handsinks are for handswashing only.don not use the handsink as a dump sink.				
	EHF21	H10DAY	MANUAL WARE WASHING		12/16/2011		
			a)Proper warewashing procedure not being followed.Wash,rinse,sanitize,air dry.b)QA test strips needed for the sanitizer.				

Food Establishment Public Inspection Report**From 12/15/11 thru 12/21/11****ESTABLISHMENT****BRACEROS BAR AND GRILL****2822 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2152	EHF05	COS	RAPID REHEATING		12/21/2011	9	HL1B
			The cook failed to reheat the sour cream sauce, salsa, beef stew, etc. They were at 104 to 112 degrees.They were all reheated to 165 degrees at the inspection.COS				
	EHF11	COS	PROPER HANDLING RTE		12/21/2011		
			Found scoop with handle touching ice at the wait staff station.COS				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/21/2011		
			a. Need to replaced missing covered receptacle for feminine napkins in the women's restroom. b.Still need a self-closing device on the screen door.				

Food Establishment Public Inspection Report**From 12/15/11 thru 12/21/11****ESTABLISHMENT****BRAUMS ICE CREAM #69****7401 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF589	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/15/2011	3	HL1B
			Need to store the ice cream and or other products off the floor of the walk in freezer.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		12/15/2011		
			Need to clean floor of inside of walk in freezer where ice cream is kept.				
	EHF13	IN	HACCP PLAN/TIME		12/15/2011		
			The following items have been added to the time versus temperature list: burritos and gravy which are being held below 135 degrees for 3.5 hrs.IN (Products reheated to 165 before service)				

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From 12/15/11 thru 12/21/11

ESTABLISHMENT

**BRAUMS ICE CREAM 180
801 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF166	EHF28	COS	ALL OTHER VIOLATIONS		12/15/2011	0	HL1B	
			Blower covers in large walk in cooler need to be cleaned. b)Door gasket to lg.walkin needs to be cleaned. c)Light covers at grill need to be cleaned.					

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ESTABLISHMENT

**BURGER KING #2185
4317 TECKLA BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF425	EHF24	COS	THERMOMETERS		12/21/2011	7	HL1B
			Needed a thermometer in the reach in cooler located across from the drive thru window.COS				
	EHF10	COS	SOUND CONDITION		12/21/2011		
			In the walk in freezer found slice of egg product and 2 slices of toast product on the floor.Tossed at the inspection.COS				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/21/2011		
			a.Individual serving packets of margarine on floor of walk in cooler.COS, b.Found bag of onions directly on the floor.COS c.Repair leaky employee handsink faucet. d.Clean the back door facing inside.e. Clean counter behind soda dispenser.				

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ESTABLISHMENT

**BYOB BURGER COMPANY
6200 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2140	EHF08	COS	GOOD HYGIENIC PRACTICES		12/19/2011	7	HL1B
			Remove mop buckets from in front of hand sink. (second violation)				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		12/19/2011		
			Obtain food manager certification card from Environmental Health Dept. (manager has ServSafe)				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/19/2011		
			A thermometer is needed in the salsa cooler.				

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ESTABLISHMENT

CANYONS RETIREMENT COMMUNITY

2200 SW 7TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF839					12/20/2011	0	HL1B

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ESTABLISHMENT

**CHIYOS
810 N PIERCE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1575	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/19/2011	8	HL1B
			a. Wood removed out of walk in instead of painting.In b. Repair freezer defrost.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/19/2011		
			Observed dish washer not washing hands after eating and starting to wash dishes.COS				
	EHF13	COS	HACCP PLAN/TIME		12/19/2011		
			Observed: a.Improper date marks on product in the walk in cooler.COS b. No date marks on some products in the walk in cooler.COS Always date mark new product going in the walk in cooler.				

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ESTABLISHMENT

**CLAIRMONT THE
4707 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF832	EHF28	COS	ALL OTHER VIOLATIONS		12/21/2011	0	HFOL	
			Condensation drips in walk in cooler on shelves holding foods. Drip is not supposed to occur. Have unit repaired as needed and discontinue placing foods below drip. b)Remove stickers from pans.					

COUNTRY CLUB NURSING & REHAB 9 MEDICAL DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF200	EHF28	COS	ALL OTHER VIOLATIONS		12/20/2011	0	HL1B	
			Need Spanish handwash sign in employee restroom.					

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ESTABLISHMENT

**COYOTE CORNER
8800 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR38	EHF14	IN	WATER SUPPLY		12/20/2011	6	HL1B
			TCEQ public water supply.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		12/20/2011		
			Food mgr certificate expired,please obtain certificate within 45 days.				
	EHF24	H10DAY	THERMOMETERS		12/20/2011		
			Thermometers required in walk in at office & ice freezer in storage room.				

Food Establishment Public Inspection Report**From 12/15/11 thru 12/21/11**

ESTABLISHMENT

DIANAS TAMALES BURRITOS & MORE**701 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFM263	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/16/2011	0	HL1B	
			a)Put permit number M263 on two sides of vehicle.b)Re-calibrate thermometer.					

Food Establishment Public Inspection Report**From 12/15/11 thru 12/21/11****ESTABLISHMENT****DRURY INN & SUITES
8540 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1448	EHF25	COS	FOOD CONTACT SURFACES		12/21/2011	12	HL1B
			A) Soda nozzels found dirty, must be cleaned properly daily, wash, rinse, sanitize, airdry.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/21/2011		
			A) Employee drink found without a lid and straw.				
	EHF03	COS	HOT HOLDING		12/21/2011		
			A) Sausage found on the serving line at 125, must be kept at 135 or above at all times, Reheat to 165				

Food Establishment Public Inspection Report

From 12/15/11 thru 12/21/11

ESTABLISHMENT**ESKIMO HUT
7200 MCCORMICK RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR32	EHF14	IN	WATER SUPPLY TCEQ public water supply.		12/20/2011	0	HFOL
	EHF21	IN	MANUAL WARE WASHING Employee deemed knowledgeable of proper warewashing.		12/20/2011		

Food Establishment Public Inspection Report

From 12/15/11 thru 12/21/11

ESTABLISHMENT

**FAZOLI'S
2512 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF439	EHF21	COS	MANUAL WARE WASHING		12/16/2011	9	HL1B
			The dish machine was not sanitizing upon arrival.COS				
	EHF24	H10DAY	THERMOMETERS		12/16/2011		
			Need thermometers in a reach in cooler by the drive thru, and in the walk in freezer.				
	EHF25	COS	FOOD CONTACT SURFACES		12/16/2011		
			You must clean the canopener blade, the plastic insert and the canopener hold once a day.COS				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/16/2011		
			A.Repair 3 compartment sink faucet to turn off correctly and fix the leaky faucet and spray arm.b.Fix the door seal on the walk in freezer door to preventfrost build up around the door.c.Repair walk in freezer defrost. d. Need test paper for chlorine.				

Food Establishment Public Inspection Report**From 12/15/11 thru 12/21/11**

ESTABLISHMENT**FOUNTAIN OF HEALTH INC
3705 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF606	EHF28	H90 DAY	ALL OTHER VIOLATIONS	Post food manager card when it arrives.	12/16/2011	0	HFOL

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ESTABLISHMENT

**FRULLATI CAFE
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1404	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/15/2011	0	HFOL
			A) Dust air vents over soup station.				
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		12/15/2011		
			A) Corrected.				
	EHF16	IN	HAND WASH FACILITIES ADEQUATE		12/15/2011		
			A) Corrected.				

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From 12/15/11 thru 12/21/11

ESTABLISHMENT

**HOFFBRAU STEAKS
7203 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF915	EHF20	H10DAY	TOXIC ITEMS		12/15/2011	13	HL1B
			Window cleaner stored with foods.				
	EHF12	H 2 HOUR	CROSS CONTAMINATION		12/15/2011		
			a)Employee clothing & purse setting on food prep table touching single service food items.b)Water dripping off shelf in walk in cooler found dripping into uncovered container of lettuce.				
	EHF21	H10DAY	MANUAL WARE WASHING		12/15/2011		
			Food remaining on cleaned dishes.Dishes stacked dirty & wet.Ensure dishes are clean & not stacked until dry.Do not towel dry.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/15/2011		
			a)Hole in ceiling above food prep must be sealed.b)Blower covers & door & gaskets for walk in coolers need to be cleaned.c)Venthood filters over breadng station.d)Ceiling panel over soda boxes missing.Second panel damaged.Replace both.e)Broken plastic t				
	EHF25	H10DAY	FOOD CONTACT SURFACES		12/15/2011		
			a)Food crumbs in utensil tubs.b)Onion slicer stored not clean.c)Racks,walls & ceilings in walk in need to be cleaned.d)Racks in small reach in need to be cleaned.e)Mixer has build up of foods below motor.Clean after each use.				

Food Establishment Public Inspection Report

From 12/15/11 thru 12/21/11

ESTABLISHMENT

HOLIDAY INN EXPRESS

2901 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC132					12/21/2011	0	HL1B

Food Establishment Public Inspection Report

From 12/15/11 thru 12/21/11

ESTABLISHMENT

HOMEWOOD SUITES BY HILTON

8800 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF965	EHF25	COS	FOOD CONTACT SURFACES		12/21/2011	18	HL1B
			A) Tea nozzels dirty, must be cleaned daily with proper wash procedure, wash, rinse, sanitize, airdry., B) Ice scoop handle found stored in ice, must be handle up				
	EHF28	COS	ALL OTHER VIOLATIONS		12/21/2011		
			A) Raw chicken stored over RTE food, B) Eggs stored over RTE foods, store all raw foods under ready to eat foods but according to cooking temperature, C) Face all single service utensils handle up.				
	EHF10	COS	SOUND CONDITION		12/21/2011		
			A) Dented can found, B) Several cracked eggs found.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/21/2011		
			A) Employee drinks found without lids and straws, B) Employee using hand sinks as dump sinks, hand sinks are for hand washing only. C) Employee seen eating in kitchen, eating should be done away from food prep areas				
	EHF21	H10DAY	MANUAL WARE WASHING		12/21/2011		
			A) Dish machine found not sanitizing				

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ESTABLISHMENT**HOMEWOOD SUITES BY HILTON**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF965	EHF13	COS	HACCP PLAN/TIME		12/21/2011	18	HL1B

A) Cooked Egg rolls found being held for 11 days, Potentially hazardous foods can only be held for 7 days

HUDS**4411 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF15	EHF08	COS	GOOD HYGIENIC PRACTICES		12/20/2011	7	HL1B
			Employee eating in the food service area.COS				
	EHF25	COS	FOOD CONTACT SURFACES		12/20/2011		
			Need to clean the inside surface of an ice maker.COS				

Food Establishment Public Inspection Report

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ESTABLISHMENT

**JOE TACO TAQUERIA
7312 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1260	EHF25	H10DAY	FOOD CONTACT SURFACES		12/21/2011	25	HL1B
			Following items need to be cleaned:hot hold shelf bottom,ceiling,fire suppression,ice scoops touch non sanitary.				
	EHF20	COS	TOXIC ITEMS		12/21/2011		
			Chemical cleaners stored with foods.Store separately.				
	EHF21	H10DAY	MANUAL WARE WASHING		12/21/2011		
			Food particles found on cleaned equipment.Ensure all food is removed. b)No test strips for ammonia sanitizer.				
	EHF24	COS	THERMOMETERS		12/21/2011		
			No thermometer in two cold hold units.				
	EHF12	COS	CROSS CONTAMINATION		12/21/2011		
			Drain cleaning tool stored on same shelf as food slicer touching slicer.				

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ESTABLISHMENT

JOE TACO TAQUERIA

HF1260	EHF08	COS	GOOD HYGIENIC PRACTICES	12/21/2011	25	HL1B
			Employee drinks open in kitchen.b)Personal clothing touching food containers. Store away from foods.			
	EHF02	H 2 HOUR	COLD HOLDING	12/21/2011		
			Cold hold-meat(raw) on counter at 50°.Unknown exact time of removal from cold hold.			
	EHF28	H10DAY	ALL OTHER VIOLATIONS	12/21/2011		
			a)Seal holes in ceiling of kitchen.b)Clean all air vents.c)Spanish handwash signs needed in both restrooms.			

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ESTABLISHMENT

KING & I RESTAURANT

2300 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1890	EHF02	COS	COLD HOLDING		12/16/2011	29	HL1B
			a)Chicken wings & egg rolls out on counter at 50-53°F.Cooked food & meat must be either held hot over 135°F or held cold at 41° or colder.b)All meats & eggs in reach in cooler at 50-52°F.Move to a cooler that works properly or ice down.Do not use this un				
	EHF03	COS	HOT HOLDING		12/16/2011		
			Chicken wings on buffet at 118°F.All hot foods must be held at 135°F or hotter.				
	EHF07	COS	ADEQUATE HAND WASHING		12/16/2011		
			Employees not washing hands between tasks or before putting on gloves.Hands must be washed on a regular basis in a handsink with hot & cold running water.Use soap & wash hands for at least 20 seconds before drying on paper towel.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		12/16/2011		
			Handsink in kitchen does not have cold water.				
	EHF21	H10DAY	MANUAL WARE WASHING		12/16/2011		
			Dishwasher is not sanitizing.				

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ESTABLISHMENT

KING & I RESTAURANT

HF1890	EHF20	H10DAY	TOXIC ITEMS	12/16/2011	29	HL1B
			Wipe down sanitizer over 200ppm chlorine.			
	EHF24	H10DAY	THERMOMETERS	12/16/2011		
			A metal stem thermometer is needed to check the internal temp of foods.It must read from 0-220°F.			
	EHF25	H10DAY	FOOD CONTACT SURFACES	12/16/2011		
			a)Any rags on food contact surfaces must be soaked in a sanitizer solution,(100ppm chlorine).Do not leave dry or dirty rags on any counter or table.Return rags to sanitizer solution regularly.b)Store food in approved containers like stainless steel or pl			
	EHF28	H10DAY	ALL OTHER VIOLATIONS	12/16/2011		
			a)Replace,paint or seal wood under handsink in kitchen.It must be smooth & non-porous to prevent mold.b)Clean under the 3 comp sink,in the corners of the kitchen,& under refrigeration in the corner.Remove any dark build up from the floor throughout the k			

Food Establishment Public Inspection Report

From 12/15/11 thru 12/21/11

ESTABLISHMENT

KIRKLAND COURT HEALTH & REHABI

1601 KIRKLAND DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1696	EHF08	COS	GOOD HYGIENIC PRACTICES		12/21/2011	4	HL1B
			Employees personal drink found at a work station without benefit of a lid.				

LEARNING DEPOT

5398 MEADOWGREEN DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD58	EHF09	COS	APPROVED SOURCE/LABELING		12/15/2011	4	HL1B
			Bag of salt not labeled, bulk items not easily recognized must be labeled				
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		12/15/2011		
			Cabinets need to be repaired to cover bare wood				

Food Establishment Public Inspection Report

From 12/15/11 thru 12/21/11

ESTABLISHMENT

LEMONGRASS SUSHI & WOK

2207 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2158	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		12/19/2011	0	H PREOPEN
			Paper towel dispenser needed at hand sink at sushi bar				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		12/19/2011		
			Freezer was not installed				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/19/2011		
			(a) Spanish handwashing signs needed in restrooms and at hand sinks (b) You will need to have someone take food manager class within 45 day of opening				

Food Establishment Public Inspection Report

From 12/15/11 thru 12/21/11

ESTABLISHMENT

LONG JOHN SILVERS

1600 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1681	EHF24	COS	THERMOMETERS		12/20/2011	3	HL1B
			Thermometer needed in upright cooler. Temperatures should be checked every 4 hours.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/20/2011		
			Lights must have a protective cover in the kitchen-prep area. b) Ceiling panels must fit tight in place with no gaps. c) Top of upright cooler needs to be cleaned and cover replaced.				

Food Establishment Public Inspection Report**From 12/15/11 thru 12/21/11****ESTABLISHMENT****LOVES COUNTRY STORE #250****14701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP4	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/21/2011	0	HL1B
			Repair floor tile at coke box shelf,between walk in & freezer & at mop sink.Clean deli express microwave,clean coke walk in fans,grills & ceilings,condensate buildup in freezer.				
	EHF14	IN	WATER SUPPLY		12/21/2011		
			TCEQ public water service.				

Food Establishment Public Inspection Report

From 12/15/11 thru 12/21/11

ESTABLISHMENT

**MCDONALDS
4402 TECKLA BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1465	EHF13	COS	HACCP PLAN/TIME		12/15/2011	7	HL1B
			Bottle of sauce labeled for morning use by and not removed				
	EHF20	COS	TOXIC ITEMS		12/15/2011		
			Sanitizer in bucket was at over 400 PPM Qt, do not mix with hot water should be at 200 PPM				

**MCLELLAN LEARNING CENTER
401 S VAN BUREN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD20	EHF28	H60 DAY	ALL OTHER VIOLATIONS		12/19/2011	0	HL1B
			A handsink is required in the employee restroom.A mopsink is also needed for the kitchen but a mopsink cannot be used as a handsink.				

Food Establishment Public Inspection Report**From 12/15/11 thru 12/21/11****ESTABLISHMENT****MR GATTIS
4412 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF6	EHF28	COS	ALL OTHER VIOLATIONS		12/15/2011	11	HL1B
			Product left open on shelf, product on floor				
	EHF14	H24 HOUR	WATER SUPPLY		12/15/2011		
			Spray wand needs to be above flood rim to provide backflow prevention				
	EHF10	COS	SOUND CONDITION		12/15/2011		
			Dented cans on rack, cans dented on top, bottom, side seam or severely dented should be removed				
	EHF25	COS	FOOD CONTACT SURFACES		12/15/2011		
			Ice machine needed to be cleaned				

Food Establishment Public Inspection Report

From 12/15/11 thru 12/21/11

ESTABLISHMENT

**NEW BEGINNINGS
3606 ATKINSEN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD38					12/16/2011	0	HL1B

Food Establishment Public Inspection Report

From 12/15/11 thru 12/21/11

ESTABLISHMENT

**PAK A SAK #16
20101 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP37	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/21/2011	3	HL1B
			Clean outside of ice machine, clean walls around 3 comp sink & mopsink & above coke box shelving. Clean ceiling tiles & AC registers in building.				
	EHF24	H10DAY	THERMOMETERS		12/21/2011		
			Thermometers required in all cold hold units.				
	EHF14	IN	WATER SUPPLY		12/21/2011		
			Bushland public water service.				

Food Establishment Public Inspection Report

From 12/15/11 thru 12/21/11

ESTABLISHMENT

**PIZZA PLANET
6801 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF94					12/19/2011	0	HFOL

**ROBINSONS BBQ
5920 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF244	EHF12	COS	CROSS CONTAMINATION		12/16/2011	4	HL1B	
			Wet cloth used to wipe down food contact surface that did not have sanitizer					

Food Establishment Public Inspection Report

From 12/15/11 thru 12/21/11

ESTABLISHMENT

**RUMORS
1500 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF114	EHF11	COS	PROPER HANDLING RTE		12/15/2011	7	HL1B
			A) Employee seen cutting lemons and limes with bare hands, food is ready to eat and therefor cannot be handled with bare hands.				
	EHF25	COS	FOOD CONTACT SURFACES		12/15/2011		
			A) Ice scoop stored in a container of water with floating debris and a hair in it, ice scoop must be stored dry and clean.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/15/2011		
			A) Fix cooler lid without using duck tape, not easily cleanable, B) Fix lighting in dry storage, too dark.				

Food Establishment Public Inspection Report**From 12/15/11 thru 12/21/11**

ESTABLISHMENT**SCHLOTZSKYS DELI
907 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC122	EHF25	COS	FOOD CONTACT SURFACES		12/21/2011	6	HL1B
			Rack fo cooling bread needed to be cleaned				
	EHF24	COS	THERMOMETERS		12/21/2011		
			No thermometer found in reachin refrigerator				

Food Establishment Public Inspection Report

From 12/15/11 thru 12/21/11

ESTABLISHMENT

SONIC DRIVE IN 3600 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF838	EHF08	COS	GOOD HYGIENIC PRACTICES		12/15/2011	7	HL1B
			A) Employee drinks found without lids and straws.				
	EHF21	COS	MANUAL WARE WASHING		12/15/2011		
			A) Soda nozzels being soaked in soda water, B) Tea urns and nozzels being soaked in bleach water, all dishes and nozzels must be cleaned properly by washing, rinsing, sanitizing, air drying.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/15/2011		
			A) Clean wall by fryer, B) Clean wall by bread toaster, C) 3 corrections from last inspection.				

7100 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF717					12/19/2011	0	HFOL

Food Establishment Public Inspection Report

From 12/15/11 thru 12/21/11

ESTABLISHMENT

SONIC DRIVE IN

7417 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF593	EHF23	H10DAY	SEWAGE/WASTEWATER		12/15/2011	14	HL1B
			The drain lines from the 3 comp sink & the employee handsink is allowing wastewater to go on the floor.Repair.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		12/15/2011		
			The current mgr has a Serve Safe but needs to obtain the city certificate.Please obtain-see instructions.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/15/2011		
			a)Door gaskets replced.in b)Front door sweeps in place.in c)Box of plastic cup lids on the floor & in the womens restroom.d)Need self-closers on the restroom doors.e)You must post your food mgr card once obtained.f)You must post your permit to operate,if				
	EHF02	H 2 HOUR	COLD HOLDING		12/15/2011		
			Found sliced tomatoes in the make table cooler at 46°F.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		12/15/2011		
			The make table cooler used to provide tomato slices appears to be freezing up & cannot maintain the tomato slices at 41°F.Repair.				

Food Establishment Public Inspection Report

From 12/15/11 thru 12/21/11

ESTABLISHMENT**SONIC DRIVE IN****STARBUCKS COFFEE CO #6634****2335 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1020	EHF29	IN	RECOGNITION		12/15/2011	0	HL1B

A) The store was spotless and the manager was very knowledgable and friendly. Every employee did everything correctly and answered every question I had with the correct response. Great Job

STOP N GO DISCOUNT STORE**2903 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2075	EHF25	IN	FOOD CONTACT SURFACES		12/19/2011	0	HFOL

a.Ice cream display case has been cleaned.b.The refrigeration display case has been cleaned.

Food Establishment Public Inspection Report

From 12/15/11 thru 12/21/11

ESTABLISHMENT

**SUBWAY
1701 N 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC251					12/21/2011	0	HL1B

7401 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1499	EHF28	COS	ALL OTHER VIOLATIONS		12/19/2011	0	HL1B

a. Clean handles on cooler doors.
b. Corrected from previous inspection.
c. Seperate food items from personal items on shelves.

Food Establishment Public Inspection Report**From 12/15/11 thru 12/21/11**

ESTABLISHMENT**TACO VILLA #5
3301 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF397	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/16/2011	0	HL1B	
			a.Ice on back wall removed.In b.Repair walk in freezer defrost so it won't create ice. c.Replace torn walk in cooler door gasket.					

Food Establishment Public Inspection Report

From 12/15/11 thru 12/21/11

ESTABLISHMENT

TEXAS FIREHOUSE SPORTS BAR&GR

3333 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1687	EHF25	H10DAY	FOOD CONTACT SURFACES		12/15/2011	10	HL1B
			Clean:a.Ice maker lid inside & out,b.flour, sugar, etc bins. c.Replace door gaskets on several reach in coolers and freezers.d.Remove broken lexan containers like the one with bacon bits.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		12/15/2011		
			Need a food manager certified (see instructions) in 45 days.				
	EHF11	COS	PROPER HANDLING RTE		12/15/2011		
			Scoop found handle touching ice then laid on drain board of soda machine. Stove on dry clean surface or in ice with handle out.COS				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/15/2011		
			a.Clean glass freezer at bar.b.Clean the dust bunnies off of the ceiling, ceiling light shields and wall at the dish machine area.c.Remove product off of floor of walk in freezer.COS				

Food Establishment Public Inspection Report

From 12/15/11 thru 12/21/11

ESTABLISHMENT

**THAI SPOON
500 N FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF763	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/21/2011	3	HL1B
			a.You must replace the self-closer on the door to the living quarters and to the equipment storage room that leads back into the living quarters.b.Replace ceiling panel tiles in the storage area.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		12/21/2011		
			You must repair roof leak in the storage area even though the liquid is being caught by containersl.				

Food Establishment Public Inspection Report

From 12/15/11 thru 12/21/11

ESTABLISHMENT

**THAI TASTE
7710 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1986	EHF25	COS	FOOD CONTACT SURFACES		12/16/2011	15	HL1B
			When cleaning the canopener, the blade, the plastic insert and the holder must be cleaned.COS				
	EHF11	COS	PROPER HANDLING RTE		12/16/2011		
			Found wicker baskets and containers. Wick is not an easy cleanable material and cannot be used in a food service setting.b.Found single service cups, bowls,a tin can, etc with no handles used as dispensers.Tossed at the inspection.COS				
	EHF10	COS	SOUND CONDITION		12/16/2011		
			Found lettuce soaking in water in a #10 tin can. (Not for reuse).Tossed at the inspection.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/16/2011		
			Found water bottle with screw top lid on top of food container. Need to set aside a location for personal drinks. Remember-no screw top lids: lid and a straw or handle and a lid.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/16/2011		
			a.Improperly defrosting by letting beef stand and fish in stagnant water--in and under running water, in the microwave as part of the cooking process, in the refrigerator, or cook it.COS b.No reuse of tin cans.COS				

Food Establishment Public Inspection Report

From 12/15/11 thru 12/21/11

ESTABLISHMENT

TOOT N TOTUM #56

7149 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF208	EHF13	COS	HACCP PLAN/TIME		12/16/2011	4	HL1B
			Some product was not date marked properly				

Food Establishment Public Inspection Report

From 12/15/11 thru 12/21/11

ESTABLISHMENT

**TOOT N TOTUM #8
1627 N GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF57	EHF21	COS	MANUAL WARE WASHING		12/21/2011	12	HL1B
			A) Employees cleaning food contact surfaces with glass cleaner, sanitizer must be used.				
	EHF20	COS	TOXIC ITEMS		12/21/2011		
			A) Glass cleaner found in bottle labeled sanitizer. Label all chemicals properly.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		12/21/2011		
			A) Soap at hand sink is not accessible, move to a better locaiton. Hand sink by coffee.				
	EHF25	COS	FOOD CONTACT SURFACES		12/21/2011		
			A) Clean out coffee lid holder, B) Clean counters around cappuccino machines, C) Tea and soda nozzels being cleaned improperly, clean daily, wash, rinse, sanitize, airdry.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/21/2011		
			A) Door sweep needed at front door, B) Lids stored on floor in back, store at least six inches off the ground				

Food Establishment Public Inspection Report

From 12/15/11 thru 12/21/11

ESTABLISHMENT**TOOT N TOTUM #96****1901 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF497	EHF28	COS	ALL OTHER VIOLATIONS		12/16/2011	0	HL1B	
			Needed a covered receptacle for feminine napkins in the restroom.COS					

Food Establishment Public Inspection Report

From 12/15/11 thru 12/21/11

ESTABLISHMENT

**TWINS DISCOUNT
3001 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2166	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/21/2011	0	H PREOPEN
			a)Front door must be self closing.b)Bathroom must be self closing.c)Seal all bare wood in the establishment.d)Replace missing floor tiles.e)Bathroom needs Spanish/English handwashing signs.f)Bathroom needs covered trash can.g)Seal large holes in wall by				
	EHF25	H10DAY	FOOD CONTACT SURFACES		12/21/2011		
			Clean all food contact surfaces before opening.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		12/21/2011		
			Both handsinks plumbing has holes in it that allows the water to flow all over the floor,must be fixed where water goes down the drain without any leaks.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		12/21/2011		
			All handsinks must have soap & paper towels.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		12/21/2011		
			All openings on the outer wall must be sealed to prevent insects from coming into the establishment.				

Food Establishment Public Inspection Report

From 12/15/11 thru 12/21/11

ESTABLISHMENT

TWINS DISCOUNT

HF2166	EHF15	H10DAY	EQUIPMENT ADEQUATE	12/21/2011	0	H PREOPEN
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All coolers must be able to maintain 41° or below at all times.

	EHF14	H24 HOUR	WATER SUPPLY	12/21/2011		
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Establishment must have hot water before opening.

UNIQUE INDIVIDUALS LLC

7701 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD61					12/15/2011	0	HL1B

Food Establishment Public Inspection Report**From 12/15/11 thru 12/21/11**

ESTABLISHMENT**WAFFLE HOUSE #1239****2108 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1297	EHF21	COS	MANUAL WARE WASHING		12/19/2011	3	HL1B	
			Wipe down solution at 0ppm upon arrival corrected to 100ppm+.COS					

Food Establishment Public Inspection Report

From 12/15/11 thru 12/21/11

ESTABLISHMENT

**WAFFLE HOUSE #534
2110 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1295	EHF23	H10DAY	SEWAGE/WASTEWATER		12/21/2011	24	HL1B
			Dishwasher leaking on floor.Repair as needed.				
	EHF24	H10DAY	THERMOMETERS		12/21/2011		
			Thermometers needed in two cold hold units.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		12/21/2011		
			a)Ice scoop holder not clean.b)Syrup bottles held on tray with stagnant water to prevent sticking.Water may become contaminated by one dirty container & spread to all containers in the water.Do not hold bottles in water.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/21/2011		
			a)Light cover end caps needed on lights above grill.b)Walk in cooler blower covers need to be cleaned.c)Back room reach in cooler gaskets need to be replaced if broken or cleaned if not broken or cleaned if not broken.d)Dust on all lights above grill.Cle				
	EHF14	H24 HOUR	WATER SUPPLY		12/21/2011		
			Back handwash sink will not get hot.				

Food Establishment Public Inspection Report

From 12/15/11 thru 12/21/11

ESTABLISHMENT

WAFFLE HOUSE #534

HF1295	EHF21	H10DAY	MANUAL WARE WASHING	12/21/2011	24	HL1B
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a)One sanitizer bucket with no sanitizer at front counter.b)Dishes stacked wet.Do not stack wet.c)Food found on cleaned dishes.

	EHF07	COS	ADEQUATE HAND WASHING	12/21/2011		
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Cook did not wash hands before placing on gloves.Hands must be washed each time you change gloves.

	EHF09	COS	APPROVED SOURCE/LABELING	12/21/2011		
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Several bottles clear liquid not labeled.All non easily identifiable foods & all chemicals (including soap)must be labeled.

**WALGREENS #01304
5709 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF489	EHF28	H90 DAY	ALL OTHER VIOLATIONS	12/20/2011	0	HL1B
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There are some items on the floor of the walk in freezer including a dinner entree, quart of ice cream. Please pick them off the floor.

Food Establishment Public Inspection Report

From 12/15/11 thru 12/21/11

ESTABLISHMENT

WALGREENS #05613

5921 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF515					12/20/2011	0	HL1B

WAL-MART SUPERCENTER #793

1701 N 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC128	EHF10	COS	SOUND CONDITION		12/21/2011	4	HL1B
			Dented cans on shelf				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/21/2011		
			(a) Egg case needs to be cleaned out (b) Ice collecting on drain line in bakery freezer				

Food Establishment Public Inspection Report**From 12/15/11 thru 12/21/11**

ESTABLISHMENT

WEST TEXAS PROVISIONS**314 S FANNIN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF1619	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		12/21/2011	3	HL1B
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The food manager's certification has expired which will require a full time supervisory employee to retake the class and test. He has 45 days from today in order to complete the class and test.