

**Food Establishment Public Inspection Report****From 12/1/11 thru 12/7/11**

---

**ESTABLISHMENT**

---

**ABUELOS MEXICAN EMBASSY****3501 SW 45TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF476	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/2/2011	3	HL1B
			Needed hand soap at the bar employee hand sink.COS				
	EHF28	COS	ALL OTHER VIOLATIONS		12/2/2011		
			Two large boxes of styrofoam cups on floor. COS				

**Food Establishment Public Inspection Report**

From 12/1/11 thru 12/7/11

---

**ESTABLISHMENT****ADVANTAGE SALES & MARKETING**

1701 N 23RD ST

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFC298					12/2/2011	0	HL1B

**4610 S COULTER ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2056					12/1/2011	0	HL1B

## Food Establishment Public Inspection Report

From 12/1/11 thru 12/7/11

---

**ESTABLISHMENT**

**AMARILLO INTERNATIONAL FOODS**

**3409 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF802	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/7/2011	0	HFOL
			Bring your Food Manager Certification from International Foods and Kabobs and post it at this location.				
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		12/7/2011		
			You state you are the food manager for this location and you have our Certification.In				
	EHF09	IN	APPROVED SOURCE/LABELING		12/7/2011		
			a.Has relabeled the candy with English labels.In b.Turkish orange drink tossed.In				

**Food Establishment Public Inspection Report**

From 12/1/11 thru 12/7/11

**ESTABLISHMENT****AMARILLO INTERNATIONAL STORE**

2206 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2076	EHF09	COS	APPROVED SOURCE/LABELING		12/1/2011	7	HL1B
			a)12 food store bags of cut up beef with no labels.You cannot sell unlabeled beef product sold from a retail outlet,must be from a wholesale beef company.Allowed owner to take beef home or destroy.Had a product with no English name,weight,or ingredient la				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/1/2011		
			a)12 food store bags of cut up beef with no labels.You cannot sell unlabeled beef product sold from a retail outlet,must be from a wholesale beef company.				

**ARAMARK DINING HALL**

2402 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC123	EHF25	COS	FOOD CONTACT SURFACES		12/2/2011	3	HL1B
			(a) Can opener needed to be cleaned (b) Tilk kettle needed to be cleaned (c) Nozzle on tea dispenser needed to be cleaned				

## Food Establishment Public Inspection Report

From 12/1/11 thru 12/7/11

---

### ESTABLISHMENT

**ARAMARK-JACK B KELLY CENTER**

**2402 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC206	EHF25	COS	FOOD CONTACT SURFACES		12/7/2011	11	HL1B
			(a) Can opener in C store needed to be cleaned (b) Tea nozzle needed to be cleaned (c) Dipper well at Ice Cream needed to be cleaned				
	EHF28	COS	ALL OTHER VIOLATIONS		12/7/2011		
			Boxes of single use items on floor in storage room				
	EHF24	COS	THERMOMETERS		12/7/2011		
			No thermometer found in pie case				
	EHF03	COS	HOT HOLDING		12/7/2011		
			Roasted chicken was at 112 degrees, hot hold should be 135 or above				

**Food Establishment Public Inspection Report**

From 12/1/11 thru 12/7/11

**ESTABLISHMENT****ARBYS #1749****2020 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1445	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/1/2011	3	HL1B
			No paper towels at handsink.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/1/2011		
			Fire suppression nozzels need cleaning.b)Back door has small gap.Seal as needed. c)Ceiling panel not seated properly above slicer.d)Light tube cover missing.Replace.				

**BEST THAI****208 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC296					12/2/2011	0	HL1B

**Food Establishment Public Inspection Report**

From 12/1/11 thru 12/7/11

---

**ESTABLISHMENT****BIG LOTS #1436  
3510 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF366	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/7/2011	0	HL1B
			Repair leaky cold water mop sink faucet.				

**CAMPUS CAFE THE  
910 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC281					12/7/2011	0	HL1B

## Food Establishment Public Inspection Report

From 12/1/11 thru 12/7/11

---

### ESTABLISHMENT

#### CANYON HIGH SCHOOL

1701 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC134	EHF28	COS	ALL OTHER VIOLATIONS Back of ovens need to be cleaned		12/7/2011	3	HL1B
	EHF20	COS	TOXIC ITEMS Spray bottle not labeled		12/7/2011		

#### CANYON INTERMEDIATE SCHOOL

506 8TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC201	EHF28	H90 DAY	ALL OTHER VIOLATIONS Exposed food placed for self service must have sneeze shield		12/7/2011	0	HL1B

**Food Establishment Public Inspection Report**

From 12/1/11 thru 12/7/11

---

**ESTABLISHMENT****CANYON JUNIOR HIGH**

910 9TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC200	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/7/2011	0	HL1B
			Back of ovens need to be cleaned				

**CHILDRENS CIRCLE OF FRIENDS**

3510 BOWIE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD57					12/6/2011	0	HL1B

## Food Establishment Public Inspection Report

From 12/1/11 thru 12/7/11

---

**ESTABLISHMENT**

**CLAIRMONT THE  
4707 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF832	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/7/2011	21	HL1B
			a)Light cover at dishwasher broken.Replace or repair.b)Air vents in kitchen need to be cleaned.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		12/7/2011		
			a)Coffee nozzles not properly cleaned.Heavy build up inside nozzels .b)Carrots stored on floor in walk in cooler.c)Meat slicer found with meat particles attached after cleaning.d)CAN opener & carrier not cleaned from previous day.e)Coffee filters not sto				
	EHF23	H10DAY	SEWAGE/WASTEWATER		12/7/2011		
			Leak from 3 bay sink drain pipe. Floor along wall has standing water.				
	EHF21	H10DAY	MANUAL WARE WASHING		12/7/2011		
			a)Foods found on cleaned dishes.Dishes must be checked for foods that did not come off during the wash.b)Stickers for dates not being removed during wash.				
	EHF12	COS	CROSS CONTAMINATION		12/7/2011		
			Condensation drip from cooling unit above shelves in walk in observed dripping into open bag cilantro				

## Food Establishment Public Inspection Report

From 12/1/11 thru 12/7/11

---

### ESTABLISHMENT

#### CLAIRMONT THE

HF832	EHF10	COS	SOUND CONDITION	12/7/2011	21	HL1B
-------	-------	-----	-----------------	-----------	----	------

Jar pineapple topping marked "Refrigerate after open" found not refrigerated.

	EHF13	COS	HACCP PLAN/TIME	12/7/2011		
--	-------	-----	-----------------	-----------	--	--

Sliced fruit dated 11/21,cooked green beans dated 11/28/11,cooked macaroni dated 11/26,ham,turkey,ground beef with no dates.Unknown food item found with no label & expired HACCP date.

**Food Establishment Public Inspection Report**

From 12/1/11 thru 12/7/11

---

**ESTABLISHMENT****COYOTE BLUFF CAFE****2417 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF149	EHF23	COS	SEWAGE/WASTEWATER		12/7/2011	6	HL1B
			Standing water in front of the refrigerator freezer.Please correct.				
	EHF24	COS	THERMOMETERS		12/7/2011		
			Need thermometers in both compartments of the refrigerator freezer.				
	EHF28	IN	ALL OTHER VIOLATIONS		12/7/2011		
			a.Dust bunnies removed.In b.Covered trash receptacle now in the restroom.In				

**Food Establishment Public Inspection Report**

From 12/1/11 thru 12/7/11

---

**ESTABLISHMENT**

---

**CRESTVIEW ELEMENTARY****80 HUNSLEY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC207	EHF24	COS	THERMOMETERS		12/2/2011	3	HL1B
			Thermometer broken in milk cabinet				

**DJS BURGERS**  
**2309 SW 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1525	EHF14	COS	WATER SUPPLY		12/1/2011	4	HL1B
			Water turned off at employee handsink.No water in the whole building.Was able to turn water back on.Now has hot & cold.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/1/2011		
			a)Clean ceiling vents & replace ceiling tile where broken.b)Replace broken floor tile.c)Please bring your current food mgr certificate.				

**Food Establishment Public Inspection Report****From 12/1/11 thru 12/7/11****ESTABLISHMENT****DOLLAR GENERAL STORE #12590****3611 NE 24TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2008	EHF28	COS	ALL OTHER VIOLATIONS		12/6/2011	0	HFOL
			Needed English and Spanish handwash signs in the men's restroom.COS				
	EHF19	IN	RODENTS/ANIMALS/OPENINGS		12/6/2011		
			a.Front doors opening and closing properly.In b.Now has door sweeps on the back delivery doors.In				

## Food Establishment Public Inspection Report

From 12/1/11 thru 12/7/11

---

### ESTABLISHMENT

**EL CARBONERO RESTAURANT  
1700 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2173	EHF24	IN	THERMOMETERS		12/2/2011	0	HL1B
			You have probe type thermometers. In				
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		12/2/2011		
			You have a certified food manager.In				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/2/2011		
			a.Replace, repair, or remove soda dispensing machine. b.Please bring your food manager certification to this location. c.Tops of equipment have been cleaned.In d.Shelves have been cleaned.In You have the proper trash receptacle in the women's restroom.In				
	EHF25	IN	FOOD CONTACT SURFACES		12/2/2011		
			All inside surfaces of refrigerators and freezers have been cleaned.IN				

## Food Establishment Public Inspection Report

From 12/1/11 thru 12/7/11

---

**ESTABLISHMENT**

**EL MANANTIAL  
3823 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1441	EHF20	COS	TOXIC ITEMS		12/1/2011	8	HL1B
			Needed to label a spray bottle of oven cleaner.				
	EHF01	COS	COOLING FOR COOKED FOOD		12/1/2011		
			Were improperly cooling soup, beans, chicken juices and it was explained to them how to properly cool these foods.COS				
HFM327	EHF03	H24 HOUR	HOT HOLDING		12/7/2011	11	HL1B
			Food product found at 120°F.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		12/7/2011		
			Igloo cooler with electric plug does not reach 135°F, 85°F when I checked.Hot hold must maintain product at 135°.				

**Food Establishment Public Inspection Report**

From 12/1/11 thru 12/7/11

**ESTABLISHMENT****EL MANANTIAL**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF327	EHF24	H10DAY	THERMOMETERS	No thermometer in hot hold unit.	12/7/2011	11	HL1B

**EL VAQUERO  
2200 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF325	EHF25	COS	FOOD CONTACT SURFACES	Tea nozzels not being cleaned properly. Nozzels must be disassembled prior to wash,rinse and sanitize. Air dry before reassembling.	12/1/2011	3	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS	Do not use cracked or broken plastic tubs for foods.	12/1/2011		

## Food Establishment Public Inspection Report

From 12/1/11 thru 12/7/11

---

### ESTABLISHMENT

**FRULLATI CAFE  
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1404	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/7/2011	14	HL1B
			A) Dust air vents over soup station.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		12/7/2011		
			A) Establishment doesnt have a certified food manager, must be obtained within 10 days.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		12/7/2011		
			A) Hand sink in the front serving area sprays water everywhere when turned on, making the sink unusable. Hand sink must be repaired.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/7/2011		
			A) A bucket of sanitizer was found in the hand sink, hand sinks are for hand washing only.				
	EHF13	COS	HACCP PLAN/TIME		12/7/2011		
			A) Several potentially hazardous foods found in the walk in without and preparation dates on them				

**Food Establishment Public Inspection Report**

From 12/1/11 thru 12/7/11

---

**ESTABLISHMENT**

---

**GLORIAS RESTAURANT****1300 S GRAND ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF364	EHF21	COS	MANUAL WARE WASHING		12/1/2011	3	HL1B
			Sanitizer too strong. Check with strips before use.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/1/2011		
			Date mark meats when they are taken out of the freezer to thaw.Keep no more than 7 days in refrigerator.				

## Food Establishment Public Inspection Report

From 12/1/11 thru 12/7/11

---

**ESTABLISHMENT**

**GREAT AMERICAN COOKIE CO**

**7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1268	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/7/2011	3	HL1B
			A) Floor in the kitchen and walk in must be smooth and easily cleanable, replace all missing tiles on the floor and baseboards by next inspection or further action will be taken. (repeat)				
	EHF21	COS	MANUAL WARE WASHING		12/7/2011		
			A) Employees cleaning soda nozzels by dipping in sanitizer and rinsing off with water, proper procedure must be used, wash, rinse, sanitize, airdry.				

**Food Establishment Public Inspection Report**

From 12/1/11 thru 12/7/11

---

**ESTABLISHMENT****GRILL THE  
400 SW 14TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF194	EHF28	COS	ALL OTHER VIOLATIONS		12/1/2011	3	HL1B
			Small refrigerator needs new gasket. Gasket is torn and not cleanable.				
	EHF25	COS	FOOD CONTACT SURFACES		12/1/2011		
			Splatter on bottom of shelves above hot hold and grill. b)Ceiling and walls have dust buildup.All major cleaning must be done when no foods are exposed.				

## Food Establishment Public Inspection Report

From 12/1/11 thru 12/7/11

---

**ESTABLISHMENT**

**HENKS BAR B Q  
1508 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF619	EHF25	H24 HOUR	FOOD CONTACT SURFACES		12/7/2011	3	HM3
			Due to fire,which was fully contained in pit, pit must be fully cleaned & sanitized before being used.				
	EHF28	H24 HOUR	ALL OTHER VIOLATIONS		12/7/2011		
			Due to fire, restaurant is closed until all proper cleaning & repairs are made.Call our office when ready to open. There waa no contamination of any food.				

## Food Establishment Public Inspection Report

From 12/1/11 thru 12/7/11

---

### ESTABLISHMENT

**HIGHLAND PARK SCHOOL**

**3801 N FM 1912**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF760	EHF28	COS	ALL OTHER VIOLATIONS		12/2/2011	10	HL1B
			Keep fans clean to prevent dust & bacteria blowing on the foods.b)Dust/vac all tops equipment.c)Icemaker filter area dsty.d)Clean dry storage room floor.e)Door gaskets on all coolers need to be cleaned regularly.				
	EHF15	COS	EQUIPMENT ADEQUATE		12/2/2011		
			Walk in freezer dripping condensation on food cases.Do not store any food products below the drip area.The drip water contains bacteria that may enter the packages & contaminate the product.				
	EHF21	COS	MANUAL WARE WASHING		12/2/2011		
			Pans stacked wet. Pans will not dry before bacteria grows if stacked wet. Allow to air dry before stacking.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/2/2011		
			Employee visor touching food ladel.Keep all personal items including phones & keys off food prep tables.				

## Food Establishment Public Inspection Report

From 12/1/11 thru 12/7/11

---

**ESTABLISHMENT**

**IHOP  
2100 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF715	EHF08	COS	GOOD HYGIENIC PRACTICES		12/1/2011	18	HL1B
			Employee drink on counter with no lid.				
	EHF09	COS	APPROVED SOURCE/LABELING		12/1/2011		
			Container non easily identifiable food product not labeled.				
	EHF13	COS	HACCP PLAN/TIME		12/1/2011		
			a)Expired turkey & ham in small reach in cooler.b)No HACCP dates on sliced sun dried tomato product.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		12/1/2011		
			Numerous broken plastic tubs in store room & kitchen.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		12/1/2011		
			a)Bottom of shelves above cold hold,hot hold & plate storage in kitchen all have excessive splatter build up.b)Splatter on bottom of motor on large mixer.c)Toothpick holder (bowl) with food crumbs.d)All reach in coolers have food spills not cleaned.e)Con				

**Food Establishment Public Inspection Report**

From 12/1/11 thru 12/7/11

---

**ESTABLISHMENT**

---

**KIMBLE LEARNING CENTER****2200 SE 10TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HFD16	EHF25	COS	FOOD CONTACT SURFACES		12/2/2011	3	HL1B	
			Dried batter on bottom of mixer motor. Ensure mixer is cleaned after each use.					

## Food Establishment Public Inspection Report

From 12/1/11 thru 12/7/11

---

**ESTABLISHMENT**

**LA FIESTA GRANDE  
7415 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF8	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/2/2011	14	HL1B
			The two bags of breacrums should never be stored on the floor and once they were opened should have been transferred to labeled easy cleanable containers.				
	EHF14	H10DAY	WATER SUPPLY		12/2/2011		
			A handsink in the kitchen can only provide cold water because of a defective faucet handle (Note there is another operational handsink in the kitchen.)				
	EHF09	H24 HOUR	APPROVED SOURCE/LABELING		12/2/2011		
			Label large bin of flour, small container of chili powder, the bread crumb container(s) once filled.				
	EHF24	H10DAY	THERMOMETERS		12/2/2011		
			a.Need a thermometer in the walk in freezer. b.Need a thermometer to replace the broken one in the make table cooler.				
	EHF21	H10DAY	MANUAL WARE WASHING		12/2/2011		
			Found wipe down solution of chlorine at 10ppm, please correct to 100ppm.				

**Food Establishment Public Inspection Report**

From 12/1/11 thru 12/7/11

---

**ESTABLISHMENT****LA FRONTERA  
1401 S ARTHUR ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF411					12/2/2011	0	HL1B

**LA MILPA  
4511 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF950					12/7/2011	0	HL1B

**Food Establishment Public Inspection Report**

**From 12/1/11 thru 12/7/11**

---

**ESTABLISHMENT**

**LA PASADITA BURRITOS**

**2730 NE 16TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1688					12/7/2011	0	HL1B

**Food Establishment Public Inspection Report**

From 12/1/11 thru 12/7/11

---

**ESTABLISHMENT**

---

**LAKEVIEW ELEMENTARY SCHOOL****6407 LAIR RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR48	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/7/2011	6	HL1B
			Walk in & freezer have interior paint peeling & chipping off. This is a contamination issue which needs to be addressed.				
	EHF25	COS	FOOD CONTACT SURFACES		12/7/2011		
			Ice scoop for teachers found handle down in ice.				
	EHF21	H10DAY	MANUAL WARE WASHING		12/7/2011		
			Dishwasher sanitizer found at 200-300ppm, should be 50ppm.				

**Food Establishment Public Inspection Report**

From 12/1/11 thru 12/7/11

---

**ESTABLISHMENT****LEALS****1619 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF4	EHF02	IN	COLD HOLDING		12/1/2011	0	HFOL	
			The drawer cooler and the make table are now holding meat and chopped tomatoes at 41 degrees.In					
	EHF24	IN	THERMOMETERS		12/1/2011			
			There is a thermometer in the drawer cooler.In					
	EHF28	IN	ALL OTHER VIOLATIONS		12/1/2011			
			3 compartment sink faucet no longer leaks.In					

## Food Establishment Public Inspection Report

From 12/1/11 thru 12/7/11

---

**ESTABLISHMENT**

**LUPITAS EXPRESS  
2403 HARDIN DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1964	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/7/2011	12	HL1B
			No paper towels in restroom.				
	EHF24	COS	THERMOMETERS		12/7/2011		
			No thermometer in reach in refrigerator.				
	EHF21	COS	MANUAL WARE WASHING		12/7/2011		
			Dishes stacked wet.Dishes must be allowed to air dry before stacking.				
	EHF23	COS	SEWAGE/WASTEWATER		12/7/2011		
			Drain pipe from kitchen sink leaks. Repair as needed.				

**Food Establishment Public Inspection Report**

From 12/1/11 thru 12/7/11

---

**ESTABLISHMENT****MARYBEL RESTAURANT  
1015 S ARTHUR ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF998					12/7/2011	0	HL1B

**MCDONALDS  
1720 ROSS ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1602					12/7/2011	0	HL1B

**Food Establishment Public Inspection Report**

From 12/1/11 thru 12/7/11

---

**ESTABLISHMENT**

---

**OLIVE GARDEN RESTAURANT****4121 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF892	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/1/2011	3	HL1B
			Need door gaskets on drawer reach in and regular cooler accross from the drawer cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		12/1/2011		
			Needed to clean a soda gun holster.COS				

## Food Establishment Public Inspection Report

From 12/1/11 thru 12/7/11

---

**ESTABLISHMENT**

**OSCARS  
4214 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2181	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		12/2/2011	3	HL1B
			a)A different metal stem thermometer is needed.The current thermometer is not easily calibratable.b)Finish installing soap & towels at all handsinks.				
	EHF21	H 3 DAYS	MANUAL WARE WASHING		12/2/2011		
			Dishwater has no sanitizer.Check before using.				

## Food Establishment Public Inspection Report

From 12/1/11 thru 12/7/11

---

### ESTABLISHMENT

#### OUTBACK STEAKHOUSE 7101 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF869	EHF21	H10DAY	MANUAL WARE WASHING		12/2/2011	17	HL1B
			Dish machine is not sanitizing, please hand sanitize until repaired.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		12/2/2011		
			Fan in front of an employee handsink in the kitchen. Keep handsinks free at all times.COS				
	EHF11	COS	PROPER HANDLING RTE		12/2/2011		
			Employee picking up handfulls of sliced lemons and limes. Where gloves, use napkin, tongs, etc; no bare hand contact with ready to eat food. COS				
	EHF09	H24 HOUR	APPROVED SOURCE/LABELING		12/2/2011		
			Label the large flour and sugar bins.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		12/2/2011		
			Please thoroughly clean the open top cooler inside/has mold in it.				

**Food Establishment Public Inspection Report**

**From 12/1/11 thru 12/7/11**

---

**ESTABLISHMENT**

**OUTBACK STEAKHOUSE**

HF869	EHF28	H10DAY	ALL OTHER VIOLATIONS	12/2/2011	17	HL1B
-------	-------	--------	----------------------	-----------	----	------

Please repair the above mentioned handsink food pedals to automatically cut off.

**PIZZA HUT  
110 23RD ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFC229					12/2/2011	0	HFOL

**Food Establishment Public Inspection Report**

From 12/1/11 thru 12/7/11

---

**ESTABLISHMENT****REEVES - HINGER ELEMENTARY****1005 21ST ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFC124	EHF28	COS	ALL OTHER VIOLATIONS Box of chips on floor in pantry		12/2/2011	0	HL1B

**Food Establishment Public Inspection Report**

From 12/1/11 thru 12/7/11

**ESTABLISHMENT****SALTGRASS STEAKHOUSE  
8300 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1910	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/1/2011	4	HFOL
			A) Corrected B) Backflow preventer needed on water valve by dish machine (repeat), C) Corrected, D) Corrected				
	EHF11	COS	PROPER HANDLING RTE		12/1/2011		
			A) Server seen handling lemons with bare hands, tongs or gloves must be used. Lemons were discarded. (Repeat) If problem persists a \$50 reinspection fee could be charged.				
	EHF21	IN	MANUAL WARE WASHING		12/1/2011		
			A) Corrected, B) Corrected				

**Food Establishment Public Inspection Report**

From 12/1/11 thru 12/7/11

---

**ESTABLISHMENT**

---

**SAN JACINTO CHRISTIAN ACADEMY****501 S MISSISSIPPI ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF858	EHF21	COS	MANUAL WARE WASHING		12/7/2011	7	HL1B
			The strength of the sanitizer in the 3rd sink was at 10ppm, corrected to 50ppm.COS				
	EHF14	COS	WATER SUPPLY		12/7/2011		
			There was no hot water to the women's restroom sink, please repair.COS				

## Food Establishment Public Inspection Report

From 12/1/11 thru 12/7/11

---

**ESTABLISHMENT**

**SONIC #12  
4151 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1004	EHF24	H10DAY	THERMOMETERS		12/1/2011	6	HL1B
			Thermometers missing (a) Shake reachin (b) Upright refrigerator (c) Upright freezer				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/1/2011		
			(a) Upright refrigerator door does not close (b) Manager needs to bring Serve Safe to our office and obtain Food Manager Card (c) Mens restroom did not have handwashing signs				
	EHF25	H10DAY	FOOD CONTACT SURFACES		12/1/2011		
			(a) Soft freez machine needs to be cleaned (b) Vent over grill needs to be cleaned (c) Wall and shelf over toaster needs to be cleaned (d) Shake mixer needed to be cleaned COS (e) Ice machine needed to be cleaned COS				

## Food Establishment Public Inspection Report

From 12/1/11 thru 12/7/11

---

**ESTABLISHMENT**

**SUBWAY #22070**

**1915 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1481	EHF25	COS	FOOD CONTACT SURFACES		12/7/2011	23	HL1B
			A) Dirty dishes found on the clean dish rack.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/7/2011		
			A) Clean gaskets, B) Replace broken gaskets, C) Dressing must be turned dispenser side up to prevent cross contamination, C) Seal all bare wood in rolling cart				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		12/7/2011		
			A) Establishment doesnt have a certified food manager, must be obtained within 45 days.				
	EHF13	COS	HACCP PLAN/TIME		12/7/2011		
			A) Chicken found in the cooler 8 days old, Can only be held for 7 days. Day one being day it is thawed from frozen or opened from bag.				
	EHF02	COS	COLD HOLDING		12/7/2011		
			A) Meatballs found from 116-124, must be held at 135 or above.				

**Food Establishment Public Inspection Report**

**From 12/1/11 thru 12/7/11**

---

**ESTABLISHMENT**

**SUBWAY #22070**

HF1481	EHF07	COS	ADEQUATE HAND WASHING	12/7/2011	23	HL1B
--------	-------	-----	-----------------------	-----------	----	------

A) Employee seen not washing hands before putting on gloves, B) Employee seen not washing hands after drinking.

	EHF08	COS	GOOD HYGIENIC PRACTICES	12/7/2011		
--	-------	-----	-------------------------	-----------	--	--

A) Employee seen filling cups of water for equipment in hand sink, handsinks are for hand washing only.

**SUBWAY #25567-216**

**1412 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
----------	----------------	-------------	-------------	----------	-----------------	----------	-----------------

HF1205	EHF28	COS	ALL OTHER VIOLATIONS		12/1/2011	3	HL1B
--------	-------	-----	----------------------	--	-----------	---	------

Ceiling panel out of place above food prep. cos

	EHF25	COS	FOOD CONTACT SURFACES		12/1/2011		
--	-------	-----	-----------------------	--	-----------	--	--

Utensil tub not clean.

## Food Establishment Public Inspection Report

From 12/1/11 thru 12/7/11

---

### ESTABLISHMENT

**SUBWAY #6376-210**

**112 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1203	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/1/2011	0	HL1B	
			a)Replace or repair the door sweep on the bottom of the door in the back room.b)Replace &/or seal any ceiling panels that are broken or out of place.					

### SUNDOWN LANE ELEMENTARY

**4715 SUNDOWN LN**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFR246	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/7/2011	4	HL1B	
			Clean outside of ice machine,light tube in dry storage need end caps.					
	EHF10	COS	SOUND CONDITION		12/7/2011			
			Bag of celery found in walkin date marked 11/27/-slimey-destroyed.					

## Food Establishment Public Inspection Report

From 12/1/11 thru 12/7/11

---

### ESTABLISHMENT

#### TAMMES TENDER TOUCH TOO

1009 S HIGHLAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD64					12/2/2011	0	HL1B

#### THAI KITCHEN RESTAURANT

713 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC220	EHF25	COS	FOOD CONTACT SURFACES		12/7/2011	3	HL1B
			Utensils with food debris in container with clean				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/7/2011		
			Light shield or coated bulb needed in walkin				

## Food Establishment Public Inspection Report

From 12/1/11 thru 12/7/11

---

**ESTABLISHMENT**

**TRIS MARKET PLACE  
3505 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1303	EHF25	COS	FOOD CONTACT SURFACES		12/1/2011	25	HL1B
			s)Clean dishes found with food debris stuck on them.b)Scoops found without handles.				
	EHF10	COS	SOUND CONDITION		12/1/2011		
			a)Dented cans found.b)Broken eggs found.				
	EHF07	COS	ADEQUATE HAND WASHING		12/1/2011		
			Employee seen not washing hands before putting on gloves.				
	EHF03	COS	HOT HOLDING		12/1/2011		
			Several hot food items held in a hot hold cabinet when it was turned off,foods found from 87 to 115°.All potentially hazardous foods held hot must be held at 135° or above.				
	EHF02	COS	COLD HOLDING		12/1/2011		
			a)Cooked chicken found at 66°F.b)Cooked rice at 66°,all potentially hazardous foods held cold must be held at 41° or below.				

**Food Establishment Public Inspection Report**

**From 12/1/11 thru 12/7/11**

---

**ESTABLISHMENT**

**TRIS MARKET PLACE**

HF1303	EHF13	COS	HACCP PLAN/TIME	12/1/2011	25	HL1B
--------	-------	-----	-----------------	-----------	----	------

a)Several cooked potentially hazardous foods found without proper dates on them.b)Cooked food left out of temp can only be out for 4 hrs,must have time stamps on them & discarded when time is past.

**VILLA PIZZA**

**7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
----------	----------------	-------------	-------------	----------	-----------------	----------	-----------------

HF419	EHF13	IN	HACCP PLAN/TIME		12/7/2011	4	HFOL
-------	-------	----	-----------------	--	-----------	---	------

A) Corrected, B) Corrected.

	EHF11	COS	PROPER HANDLING RTE		12/7/2011		
--	-------	-----	---------------------	--	-----------	--	--

A) Employee seen putting pepperoni's on a cooked pizza with their bare hands, gloves or utensils must be used.

	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/7/2011		
--	-------	---------	----------------------	--	-----------	--	--

A) Clean fan by 3 compartment sink, B) Hair restraints must be worn by anyone cooking or preparing food., C) Food manager must be obtained by 12-16-11

## Food Establishment Public Inspection Report

From 12/1/11 thru 12/7/11

---

### ESTABLISHMENT

#### WAL-MART SUPERCENTER #755

4610 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF700	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/1/2011	3	HL1B
			A) Clean all fan gaurds, B) Test strips needed for dish machine, C) Fix light in big freezer, D) All food must be six inches off the floor in coolers, E) All Ceiling tiles in bakery must be smooth and easily cleanable. F) Seal gaps at loading bay doors.				
	EHF21	H10DAY	MANUAL WARE WASHING		12/1/2011		
			A) Dish washer in the bakery not sanitizing, must be fixed.				

#### WESLEY COMMUNITY DAY CARE

1615 S ROBERTS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD27	EHF25	COS	FOOD CONTACT SURFACES		12/2/2011	3	HL1B
			25)Paint peeling from shelf above cook top.Remove all loose paint.b)Dried batter on mixer.Clean as needed. c)Pizza slicer not cleaned properly.				