

Food Establishment Public Inspection Report
From 12/22/11 thru 12/28/11

ESTABLISHMENT

AFC SUSHI @ UNITED #526
2530 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1320	EHF02	COS	COLD HOLDING		12/28/2011	5	HL1B
			Boiled crawfish & crab, smoked salmon, artificial crab meat at 47 degrees at inspection . Transferred to another holding unit. Unit that was not holding 41 is now holding 41.Attendant agreed not to use for an hour and check unit first.COS				
	EHF28	IN	ALL OTHER VIOLATIONS		12/28/2011		
			a.Cabinet handles clean.In b.Wire rack clean.In				

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ESTABLISHMENT**AZTECA MUSIC HALL
500 N FM 1912**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP41	EHF07	IN	ADEQUATE HAND WASHING		12/23/2011	3	HFOL
	EHF09	IN	APPROVED SOURCE/LABELING		12/23/2011		
	EHF14	IN	WATER SUPPLY		12/23/2011		
	EHF15	IN	EQUIPMENT ADEQUATE		12/23/2011		
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		12/23/2011		

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From 12/22/11 thru 12/28/11

ESTABLISHMENT

BARNES & NOBLE BOOKSELLERS INC**2415 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF314	EHF21	COS	MANUAL WARE WASHING		12/27/2011	3	HL1B
A) Sanitizer used for wipe down found at 0ppm, must be 150-400ppm as label states, B) Rag used for wipe down found on counter at 0ppm, rag must be saturated in sanitizer at all times.							

BED BATH AND BEYOND #352**3000 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1142					12/28/2011	0	HL1B

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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		12/27/2011	4	HFOL
			A) Replace broken gaskets on stand up freezer				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/27/2011		
			A) Hand washing sink found with towels and a knife in it, Hand washing sinks are for hand washing only.				

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ESTABLISHMENT

**BRADYS DAIRY QUEEN
1900 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF146	EHF23	H10DAY	SEWAGE/WASTEWATER		12/27/2011	6	HL1B
			The roof is leaking directly above the walk in freezer door which can be a source of cross contamination for anyone passing through the door. The waste water does migrate to a floor drain but this must be fixed.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/27/2011		
			a box of single service articles was stored directly on the floor in the dry storage area.COS				
	EHF25	H10DAY	FOOD CONTACT SURFACES		12/27/2011		
			a.Thoroughly clean the inside of the frys freezer.b.Thoroughly clean the canopener assembly of the blade, plastic insert and the holder each day it is used.c.Clean the shelves directly next to the entry door to the walk in cooler.				

Food Establishment Public Inspection Report**From 12/22/11 thru 12/28/11****ESTABLISHMENT****BRAUMS ICE CREAM #69****7401 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF589	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/27/2011	0	HFOL
			a.You have removed the frost build up from the defrost in the walk in freezer, still need to REPAIR the DEFROST.b. Clean the floor of the walk in freezer. c.Use bread trays, milk crates, etc. to get the ice cream off of the floor of the walk in freezer.				
	EHF03	IN	HOT HOLDING		12/27/2011		
			You have decided not to use the hot hold for the burritos until it will hold the product at 135 degrees, and not use a time versus temperature procedure for this time period.In				

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From 12/22/11 thru 12/28/11

ESTABLISHMENT

**BUFFALO WILD WINGS
5416 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1527	EHF15	H24 HOUR	EQUIPMENT ADEQUATE		12/28/2011	9	HL1B
			A) Large walk in cooler found at 50 degrees, product found at 44-49 degrees, cooler was on defrost. Product should not rise above 41 degrees even when cooler is in defrost. Must be fixed withing 24 hours. Keep a temperature log every hour of all products				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		12/28/2011		
			A) Hand wash sink in kitchen is broken and must be repaired.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/28/2011		
			A) Clean fan gaurds in walk ins, B) All employees cooking or handling food must wear hair restraints.(COS)				
	EHF25	COS	FOOD CONTACT SURFACES		12/28/2011		
			Dirty dishes found on the clean dish.				

Food Establishment Public Inspection Report**From 12/22/11 thru 12/28/11****ESTABLISHMENT****BUNS OVER TEXAS
6045 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2015	EHF28	IN	ALL OTHER VIOLATIONS		12/27/2011	0	HFOL	
			28) A) Corrected, B) Corrected, C) Corrected, D) Corrected, E) Corrected, F) Corrected, G) Corrected, H)Corrected.					

**BURGER BARN
8528 N US HWY 287**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP22					12/22/2011	0	HL1B

Food Establishment Public Inspection Report

From 12/22/11 thru 12/28/11

ESTABLISHMENT

BURGER KING #3432

1314 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF236	EHF25	COS	FOOD CONTACT SURFACES		12/22/2011	10	HL1B
			Top of fryer holding salt shakers has salt buildup,excessive grease and food crumbs.Clean this location daily.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/22/2011		
			Employee drink with no lid stored on top of soda dispenser. Employee drinks must have a lid/straw.				
	EHF21	COS	MANUAL WARE WASHING		12/22/2011		
			Food tubs being stacked wet. Stacked wet dishes will not dry before bacteria begins to grow.				

Food Establishment Public Inspection Report

From 12/22/11 thru 12/28/11

ESTABLISHMENT**BUTLERS MARTINI BAR****703 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1993	EHF08	COS	GOOD HYGIENIC PRACTICES		12/22/2011	4	HL1B	
			handsink should be used for hand washing only. Do not use as a dump sink.					

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From 12/22/11 thru 12/28/11

ESTABLISHMENT

CANYONVIEW ESTATES RETIREMENT

7404 WALLACE BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1968	EHF07	COS	ADEQUATE HAND WASHING		12/22/2011	21	HL1B
			Employee did not wash hands before putting on gloves. Hands must be washed before each glove change.				
	EHF10	COS	SOUND CONDITION		12/22/2011		
			Dented cans in store room. Dented cans are not allowed. Set up a dented can area with a sign :Dented cans Do not Use"				
	EHF09	COS	APPROVED SOURCE/LABELING		12/22/2011		
			Two bulk containers need to be labeled.				
	EHF21	H10DAY	MANUAL WARE WASHING		12/22/2011		
			Meat slicer not cleaned properly. Unit must be disassembled. Washed, Rinsed & Sanitized.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		12/22/2011		
			Can opener blade is dull. Metal shavings indicate dull blade. Replace blade.				

Food Establishment Public Inspection Report

From 12/22/11 thru 12/28/11

ESTABLISHMENT

CANYONVIEW ESTATES RETIREMENT

HF1968	EHF25	H10DAY	FOOD CONTACT SURFACES	12/22/2011	21	HL1B
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Dried batter on bottoms of two mixers. b)Bowl used as scoop. All scoops must have a handle. c)Splatter on bottom of all shelves above stoves & hot hold. d)Microwave has excessive splatter. e)condensation dripping from unit in walkin cooler onto food cont

	EHF28	H10DAY	ALL OTHER VIOLATIONS	12/22/2011		
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Air vent above dishwash area dirty. b)Restroom for employees must have a covered trash can. c)Ceiling panels out of place at dishwash area.

Food Establishment Public Inspection Report

From 12/22/11 thru 12/28/11

ESTABLISHMENT

CHURCHS CHICKEN #592

2002 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF980	EHF28	IN	ALL OTHER VIOLATIONS		12/27/2011	7	HL1B
			Door gaskets on the reach in freezer door replace. b)Door gasket on the biscuit cooler doors replaced.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		12/27/2011		
			The drain on the employee handsink is stopped up, further preventing proper use of the employee handsink.				
	EHF14	H24 HOUR	WATER SUPPLY		12/27/2011		
			The faucet handles for cold wter on the employee handsink was missing. You must have both hot & old running water to the employee handsink.				

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ESTABLISHMENT

CRAIG METHODIST RETIREMENT

5500 SW 9TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF447					12/28/2011	0	HL1B

DOLLAR GENERAL CORP #9250

5811 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF391	EHF28	COS	ALL OTHER VIOLATIONS		12/22/2011	3	HL1B
			Covered trash needed in restroom				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/22/2011		
			Restroom did not have paper towels				

Food Establishment Public Inspection Report**From 12/22/11 thru 12/28/11**

ESTABLISHMENT

DOLLAR GENERAL STORE #12249**2726 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1953	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/22/2011	3	HFOL
			a.Freezer display defrost repaired.In b. Defrost ice cream display freezer again.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		12/22/2011		
			Clean the shelves in the refrierated and freezer display cases.				

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ESTABLISHMENT

**DONG PHUONG
2218 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF171	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/22/2011	9	HL1B
			a.Defrost and repair unit that has 9,10,11,12 on the display windows. It is accumulating ice in the unit which will eventually affect its ability to keep product frozen and can accumulate on the product.b.Clean door s where hands have been.				
	EHF10	COS	SOUND CONDITION		12/22/2011		
			3 rusted bean sauce cans and 2 dented spicy prawn soup cans, tossed at the inspection.COS				
	EHF02	COS	COLD HOLDING		12/22/2011		
			Eggs at 52 degrees and a pork product at 47 degrees--must keep product in a refrigeration that keeps the product at 41 degrees 24-7.Eggs had only been out of proper refrigeration for an hour.COS				

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ESTABLISHMENT

EMERITUS @ SEVILLE ESTATES

7401 SEVILLE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF499	EHF28	COS	ALL OTHER VIOLATIONS		12/22/2011	3	HL1B
			Air vent and ceiling at dishwasher area dusty.				
	EHF25	COS	FOOD CONTACT SURFACES		12/22/2011		
			Utensil tub with food crumbs. b)Drawer had food crumbs. c)Top shelf at hot hold dusty.d)Splatter above hot hold/service line.				

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From 12/22/11 thru 12/28/11

ESTABLISHMENT**FIFTH SEASON INN
6801 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1689	EHF27	COS	ESTABLISHMENT PERMIT		12/22/2011	3	HL1B	
			Post food establishment inspection report in the kitchen. Last report not available.					
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/22/2011			
			Keep a log of refrigerator temperature daily for at least a week to make sure the temperature is stable at 41 deg. or colder.					

**GRANDMAS BURRITOS
7012 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1361					12/22/2011	0	HL1B

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ESTABLISHMENT

HERITAGE CONVALESCENT CENTER

1009 CLYDE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF597					12/22/2011	0	HL1B

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From 12/22/11 thru 12/28/11

ESTABLISHMENT

**HOFFBRAU STEAKS
7203 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF915	EHF25	IN	FOOD CONTACT SURFACES		12/28/2011	0	HFOL
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/28/2011		
			Continue cleaning shelf above hot hold. Future violations of this item may result in a reinspection fee. b)Remove blower covers in walk in cooler to wash completely.cos c)in d)in e)in f)in				
	EHF12	IN	CROSS CONTAMINATION		12/28/2011		
	EHF21	IN	MANUAL WARE WASHING		12/28/2011		
	EHF20	IN	TOXIC ITEMS		12/28/2011		

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From 12/22/11 thru 12/28/11

ESTABLISHMENT**JASONS DELI
7406 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF69	EHF20	IN	TOXIC ITEMS		12/27/2011	0	HFOL
			A) Corrected, B) Corrected.				

**KING & I RESTAURANT
2300 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1890	EHF21	COS	MANUAL WARE WASHING		12/23/2011	3	HFOL
			a)Diswasher not sanitizing. Check daily. Machine needed primed. b)Wait station bleach water not at proper strength. Check before use.				

Food Establishment Public Inspection Report**From 12/22/11 thru 12/28/11****ESTABLISHMENT****KN ROOT BEER DRIVE IN****3900 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF504	EHF21	COS	MANUAL WARE WASHING		12/27/2011	15	HL1B
			Wipe down solution not at proper strength. Use test strips to ensure proper strength.b) Wipe down rag not stored in sanitizer.				
	EHF20	COS	TOXIC ITEMS		12/27/2011		
			Chemical stored on same shelf as sugar.Never store food and chemicals together.				
	EHF09	COS	APPROVED SOURCE/LABELING		12/27/2011		
			Container sugar with no label.All foods not easily identifiable must have a label.				
	EHF02	COS	COLD HOLDING		12/27/2011		
			Meat being held not under refrigeration found at 56 degrees F. Meat must be held at or below 41 degrees F. or below.				

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ESTABLISHMENT

**LEGEND CUSTOM SHOP LLC
10411 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1756					12/28/2011	0	HL1B

Food Establishment Public Inspection Report**From 12/22/11 thru 12/28/11****ESTABLISHMENT****MCDONALDS****5730 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF548	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/28/2011	7	HL1B
			Please clean the folds of the cooler and freezer reach in door gaskets.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/28/2011		
			Found the management about to allow employee to wash a floor mat in the 3 compartment sink.COS				
	EHF24	COS	THERMOMETERS		12/28/2011		
			a.Needed a thermometer in the fry freezer.COS b.Needed a thermometer where the spray whipped cream was stored.COS				

Food Establishment Public Inspection Report**From 12/22/11 thru 12/28/11**

ESTABLISHMENT**MR GATTIS
4412 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF6					12/23/2011	0	HFOL

**MULLIGANS SPORTS PUB
2511 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1382	EHF25	COS	FOOD CONTACT SURFACES	Tongs should not be stored under grill, store on clean surface	12/23/2011	3	HL1B

Food Establishment Public Inspection Report

From 12/22/11 thru 12/28/11

ESTABLISHMENT

NORTHWEST TEXAS HEALTHCARE SYS

1501 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF310	EHF02	COS	COLD HOLDING		12/23/2011	5	HL1B	
			a)At the salad bar, found cottage cheese at 46, ham cubes 46, pasta salad 44, sliced tomatoes 44, turkey cubed at 46. All these product were returned to the refrigeration to be chilled down.b)diced tomatoes at the Pavillion were 44, but will be tossed at					

PAK A SAK #11

5900 HOLLYWOOD RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1043	EHF09	COS	APPROVED SOURCE/LABELING		12/22/2011	8	HL1B	
			Product on shelf for sale without ingredient label					
	EHF13	COS	HACCP PLAN/TIME		12/22/2011			
			Sausage out of date					

Food Establishment Public Inspection Report

From 12/22/11 thru 12/28/11

ESTABLISHMENT

**PAK A SAK #7
3400 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF293					12/23/2011	0	HL1B

**PAK A SAK #8
5815 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF147	EHF28	COS	ALL OTHER VIOLATIONS		12/22/2011	3	HL1B
			Freezer needed to be defrosted				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/22/2011		
			No paper towels at hand washing sink				

Food Establishment Public Inspection Report

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ESTABLISHMENT

PANHANDLE SURGICAL HOSPITAL

7100 SW 9TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF189					12/22/2011	0	HL1B

SCOTTS OYSTER BAR 4150 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF398	EHF28	COS	ALL OTHER VIOLATIONS		12/28/2011	3	HL1B
			A) Clean vents by grill, B) Clean vent hood, C) Keep service window closed.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/28/2011		
			A) No paper towels at hand sink in bathroom.				

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ESTABLISHMENT

**SNOWHITE BAKERY
2801 CIVIC CIR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1145					12/27/2011	0	HL1B

Food Establishment Public Inspection Report

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ESTABLISHMENT

**SONIC DRIVE IN
101 TASCOSA RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF261	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/27/2011	6	HL1B
			It appears the night crue has not be completing the thorough wipe down of all outer surfaces of reach ins counters etc. Please clean and keep clean.Please install paper towels in the men's paper towel dispenser(s). (There was a role in the restroom).				
	EHF25	H10DAY	FOOD CONTACT SURFACES		12/27/2011		
			Please clean in the insides of all refrigeration and freezer unit, inside surface of the ice makers and there lids. Clean all hand sinks more thoroughly. Clean the canopener blade. Keep them all clean.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		12/27/2011		
			Need the Serv Safe manager to obtain our certificate. Gave instructions.				

7417 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF593	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/27/2011	0	HFOL
			a.No cup lids on floor.In b.Still need self-closers on restroom doors. c.Obtain an original copy of you permit to operate from our office for \$25 at 821 S. Johson.				

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SONIC DRIVE IN

HF593	EHF23	IN	SEWAGE/WASTEWATER	12/27/2011	0	HFOL
Hand sink and 3 compartment sink now properly plumbed to the floor drain with no waste water on the floor.In						
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED	12/27/2011		
Food manager has paid for his City of Amarillo Food Manager certificate.In						
	EHF15	IN	EQUIPMENT ADEQUATE	12/27/2011		
Make table cooler now capable of holding product at 41 degrees.In						
	EHF02	IN	COLD HOLDING	12/27/2011		
Tomatoes now being held at40 degrees.In						

Food Establishment Public Inspection Report**From 12/22/11 thru 12/28/11****ESTABLISHMENT****SPOTTED PONY THE
2042 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1874	EHF12	COS	CROSS CONTAMINATION		12/28/2011	7	HL1B
			Liquor bottle found stored in ice used for drinks.				
	EHF20	COS	TOXIC ITEMS		12/28/2011		
			Chemicals found not labeled.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/28/2011		
			a)Spanish/English handwashing signs needed in bathrooms. b)Door sweep needed at back door.				

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ESTABLISHMENT

**TACO VILLA #16
6601 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF545	EHF28	COS	ALL OTHER VIOLATIONS		12/22/2011	3	HL1B
			Personal items such as jackets should not be placed on boxes of food				
	EHF25	COS	FOOD CONTACT SURFACES		12/22/2011		
			(a) Can opener needed to be cleaned (b) Several pans on clean shelf had food debris (c) Tea nozzles needed to be cleaned				

**TACOS GARCIA
1100 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF185					12/28/2011	0	HFOL

Food Establishment Public Inspection Report**From 12/22/11 thru 12/28/11****ESTABLISHMENT****TAMMES TENDER TOUCH DAYCARE****1919 BRAZOS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD36	EHF28	H60 DAY	ALL OTHER VIOLATIONS		12/28/2011	0	HL1B
			Please clean all lower cabinet shelving.				

TEXAS FIREHOUSE SPORTS BAR&GR**3333 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1687	EHF28	IN	ALL OTHER VIOLATIONS		12/27/2011	3	HFOL
			A) Corrected, B) Corrected, C) Corrected				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		12/27/2011		
			A) Food manager must be obtained by 1-13-12 or futher action will be taken.				

Food Establishment Public Inspection Report**From 12/22/11 thru 12/28/11****ESTABLISHMENT****TOOT N TOTUM #62****3701 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF45	EHF24	IN	THERMOMETERS		12/22/2011	0	HFOL
			Food manager now has access to metal stem thermomemter.In				
	EHF15	IN	EQUIPMENT ADEQUATE		12/22/2011		
			Rotissirie working properly.				
	EHF03	IN	HOT HOLDING		12/22/2011		
			All food at proper temperature on the rotissirie.				

Food Establishment Public Inspection Report**From 12/22/11 thru 12/28/11****ESTABLISHMENT****TOOT N TOTUM #80
4501 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF483	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/22/2011	0	HL1B	
			Clean the area under the sink by the tea dispensers. Repair any area leaking near that sink. b)Paint or seal wooden shelves in the storage area by the soda boxes.					

**TOOT N TOTUM #93
8772 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2011					12/22/2011	0	HL1B

Food Establishment Public Inspection Report

From 12/22/11 thru 12/28/11

ESTABLISHMENT

**TOOT N TOTUM #94
2151 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2103	EHF25	COS	FOOD CONTACT SURFACES		12/27/2011	14	HL1B
			Tea nozzels not being cleaned daily.Heavy buildup of residue on nozzels.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/27/2011		
			Food products or single service items stored below and near openings for trash disposal are being contaminated by spills etc. Do not store food items here.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/27/2011		
			Employee drink with no lid on shelf above foods.				
	EHF09	COS	APPROVED SOURCE/LABELING		12/27/2011		
			Chemical spray bottle with no label.All chemicals must be labeled.				
	EHF20	COS	TOXIC ITEMS		12/27/2011		
			Two spray bottles chemical cleaner stored on rack above food products.				

Food Establishment Public Inspection Report

From 12/22/11 thru 12/28/11

ESTABLISHMENT

Food Establishment Public Inspection Report

From 12/22/11 thru 12/28/11

ESTABLISHMENT

**TWINS DISCOUNT
3001 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2166	EHF19	IN	RODENTS/ANIMALS/OPENINGS		12/28/2011	0	H PREOPEN
			A) Corrected.				
	EHF17	IN	HAND WASH WITH SOAP/TOWELS		12/28/2011		
			A) Corrected.				
	EHF23	IN	SEWAGE/WASTEWATER		12/28/2011		
			A) Corrected.				
	EHF14	IN	WATER SUPPLY		12/28/2011		
			A) Corrected.				
	EHF15	IN	EQUIPMENT ADEQUATE		12/28/2011		
			A) Corrected.				

Food Establishment Public Inspection Report

From 12/22/11 thru 12/28/11

ESTABLISHMENT

TWINS DISCOUNT

HF2166	EHF28	H10DAY	ALL OTHER VIOLATIONS	12/28/2011	0	H PREOPEN
A) Corrected., B) Corrected, C) Corrected, D) Corrected, E) Bathroom needs spanish/english hand washing signs, F)Corrected, G) Corrected., H) Establishment is clear to open.						

	EHF25	IN	FOOD CONTACT SURFACES	12/28/2011		
A) Corrected.						

**WENDYS #4107
4206 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1233	EHF25	COS	FOOD CONTACT SURFACES		12/22/2011	3	HL1B
a)An insulated container was broken & the gel inside was dripping onto a counter. Container was thrown away, area cleaned & sanitized.b)Store the ice scoop on a clean dry surface.							
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/22/2011		
Clean wall near can storage.							

Food Establishment Public Inspection Report**From 12/22/11 thru 12/28/11****ESTABLISHMENT****WENDYS OLD FASHION BURGER 4106****5638 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1181	EHF25	COS	FOOD CONTACT SURFACES		12/28/2011	9	HL1B
			Night crue neglected clean up of reach in coolers.COS				
	EHF28	COS	ALL OTHER VIOLATIONS		12/28/2011		
			Night crue left kitchen floor unattended, needed some cleaning. COS				
	EHF24	H10DAY	THERMOMETERS		12/28/2011		
			a.No thermometer found for the walk in cooler.b.Broken and or inaccurate thermometer in the walk in freezer.Please correct.				
	EHF21	COS	MANUAL WARE WASHING		12/28/2011		
			3rd sink at 100ppm quats upon arrival.COS				

Food Establishment Public Inspection Report

From 12/22/11 thru 12/28/11

ESTABLISHMENT

WIENERSCHNITZEL #192

2801 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1705	EHF24	COS	THERMOMETERS		12/27/2011	6	HL1B
			No thermometer found in small reach in cold hold. Thermometer should be easily visible.				
	EHF21	COS	MANUAL WARE WASHING		12/27/2011		
			Clean dishes were stacked wet. Must be air dried and then stacked.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/27/2011		
			a.) gasket on walk in cooler needs to be cleaned b.) single service utensils in the back need to be covered				

Food Establishment Public Inspection Report

From 12/22/11 thru 12/28/11

ESTABLISHMENT

**WILD CARD
715 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1950	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/22/2011	15	HL1B
			a. Self-closers needed on all restroom doors. (repeat violation.) b. Seal all wood in lower bar. All surfaces in the bars must be non-porous and easily cleanable. c. Store all cups off floor.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		12/22/2011		
			a. Clean & sanitize beverage guns and holders daily. b. Take apart and clean and sanitize tea urn and nozzle daily. c.All ice bins and scoops must be sanitized daily when in use.				
	EHF27	H10DAY	ESTABLISHMENT PERMIT		12/22/2011		
			Post inspection report in establishment. Last report was not available.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		12/22/2011		
			a. Soap needed at all hand sinks in all bars. b. Paper towels needed at all hand sinks in all bars. Towels must be dispensed from a holder or other means so the towels will not be contaminated when dispensed.				
	EHF21	H10DAY	MANUAL WARE WASHING		12/22/2011		
			a. Dishmachine is not sanitizing. b. Sanitizer test strips needed to check the machine daily.				

Food Establishment Public Inspection Report

From 12/22/11 thru 12/28/11

ESTABLISHMENT

WILD CARD

HF1950

EHF22

H45 DAY

MANAGER KNOWLEDGE/CERTIFIED

12/22/2011

15

HL1B

A full time supervisory employee must take and pass the food manager certification class within 45 days.
See schedule.

Food Establishment Public Inspection Report

From 12/22/11 thru 12/28/11

ESTABLISHMENT

**WORLD MARKET
3350 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1464	EHF20	COS	TOXIC ITEMS		12/28/2011	13	HL1B
			A) Stainless steal cleaner stored with coffee, all chemicals must be stored separatly from all food.				
	EHF21	COS	MANUAL WARE WASHING		12/28/2011		
			A) Employees washing dishes with just soap and water, proper procedure must be used, wash, rinse, sanitize, airdry. B) Employee seen towel drying dishes, must air dry.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/28/2011		
			A) Hand sink in bathroom found without soap.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/28/2011		
			A) Hand sink being used as a dump sink, Hand sinks are for hand washing only., B) Employee seen washing dishes in hand sink, hand sinks are for hand washing only.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/28/2011		
			A) Hand washing sinks in the employee bathrooms have a slow closing faucet, faucet must stay on for at least 15 seconds, faucet in womens bathroom stays on for only 4 seconds., B) Test stips needed for bleach sanitizer.				

Food Establishment Public Inspection Report

From 12/22/11 thru 12/28/11

ESTABLISHMENT
