

**Food Establishment Public Inspection Report**

From 12/8/11 thru 12/14/11

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**ESTABLISHMENT****AIRPORT SHELL  
9525 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1021					12/13/2011	0	HL1B

**AMARILLO COLLEGE CHILD DEV LAB  
6222 SW 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD48					12/14/2011	0	HL1B

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**ESTABLISHMENT**

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**AMARILLO FAIRFIELD INN & STES****6600 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF374	EHF28	COS	ALL OTHER VIOLATIONS		12/9/2011	6	HL1B
			FM Card corrected from last inspection.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/9/2011		
			No soap or paper towels in kitchen prep area. Soap and towels are always required in the kitchen.				
	EHF25	COS	FOOD CONTACT SURFACES		12/9/2011		
			Juice dispenser nozzel area needs to be cleaned and sanitized daily.				

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**ESTABLISHMENT****AMARILLO INTERNATIONAL STORE****2206 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>	
HF2076	EHF09	IN	APPROVED SOURCE/LABELING		12/13/2011	0	HFOL	
			No more product found with improper labels.					

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**ESTABLISHMENT**

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**AMARILLO RESIDENCE INN****6700 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF377	EHF13	COS	HACCP PLAN/TIME		12/9/2011	7	HL1B
			No HACCP date on sausage in refrigerator. Unknown storage date. b)Expired HACCP date on canadian bacon.				
	EHF25	COS	FOOD CONTACT SURFACES		12/9/2011		
			Wet rags stored on counter. Rags must have enough sanitizer to register on test strips or be stored in sanitizer or dirty rag bin. b)Sugar scoop with no handle. All food scoops must have a handle.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/9/2011		
			Ceiling fans and air vents in dining room are dirty. Clean regularly.				

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**ESTABLISHMENT****ARBYS #5726****7222 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1564	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/8/2011	0	HL1B	
			a)Light shields are needed on the bulb in the freezer & near the back door.b)Replace & seat any missing or out of place ceiling tiles throughout kitchen.					

**ARDEN ROAD ELEMENTARY  
6801 LEARNING TREE AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF412	EHF25	COS	FOOD CONTACT SURFACES		12/9/2011	3	HL1B	
			Slicer needed to have blade sharpener cleaned					

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**ESTABLISHMENT****BELMAR BAKERY****3325 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF626	EHF24	COS	THERMOMETERS		12/14/2011	7	HL1B
			Needed a thermometer in a display refrigerator.COS				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/14/2011		
			Please clean and keep clean the floors of the walk in coolers and freezers thoroughly especially under shelving.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/14/2011		
			Found two personal drinks one witha lid without a straw, one with a screw top lid. COS				

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**ESTABLISHMENT**

**BENJAMIN DONUTS & BAKERY**

**7003 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1869	EHF09	H24 HOUR	APPROVED SOURCE/LABELING		12/13/2011	7	HL1B
			All items placed out for self service must have labels				
	EHF25	COS	FOOD CONTACT SURFACES		12/13/2011		
			Cappuccino machine needed to be cleaned				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/13/2011		
			Wooden shelves need to be sealed with paint or sealer				

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**ESTABLISHMENT****BIG DADDYS BBQ  
400 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF996					12/13/2011	0	HL1B

**BL BISTRO INC  
2203 S AUSTIN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1197	EHF14	IN	WATER SUPPLY		12/9/2011	0	HOTHER

Water service will be affected for 2 or 3 hours,once you lose water service you must cease operations. Had water service upon arrival.

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**ESTABLISHMENT****BUCKHORN FAMILY RESTAURANT**

7000 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF801	EHF08	COS	GOOD HYGIENIC PRACTICES		12/8/2011	15	HL1B
			Waitress drank water from a glass in the work area. According to the manager they drink and eat in the break area. Waitress should have used a cup with a lid and a straw so she would not have to have washed her hands which she did not.COS				
	EHF09	COS	APPROVED SOURCE/LABELING		12/8/2011		
			Breeding or flour in a container labeled rice.COS				
	EHF11	COS	PROPER HANDLING RTE		12/8/2011		
			Found paper cup as flour or breeding dispenser in a flour or breeding bin.Must have handle with handle above product.COS				
	EHF25	H10DAY	FOOD CONTACT SURFACES		12/8/2011		
			Clean and keep clean: a.insid of ice maker lid, men employee restroom handsink, soda machine nozzles both machines.				
	EHF28	H45 DAY	ALL OTHER VIOLATIONS		12/8/2011		
			Has replaced the broken door gaskets as requested and has ordered a needed third.In b.Repair leaky 3 compartment sink swivel faucet.				

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**ESTABLISHMENT**

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### ESTABLISHMENT

**BUNS OVER TEXAS  
6045 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2015	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/14/2011	22	HL1B
			a)Clean shelves in walk in.b)Clean fan guards in walk in.c)Move food out from underneath condensor drain line in walk in.d)Cover all food in walk in.e)All food must be stored at least 6" off the floor.f)Store lemons away from raw food in walk in.g)Raw fo				
	EHF12	COS	CROSS CONTAMINATION		12/14/2011		
			a)Employee seen handling raw hamburger meat then touching cooked hamburger meat with the same hand,Due to continuing non-compliance a \$50 reinspection fee must be paid by 12pm on 12/15/11.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/14/2011		
			a)Employee drinks found without lids & straws.b)Employee drink found located in walk in above open food.				
	EHF07	COS	ADEQUATE HAND WASHING		12/14/2011		
			a)Employees seen not washing hands before putting on gloves.b)Employee seen not washing hands after handling money,touching hair,& before putting on gloves to work with food.c)Employee seen not changing gloves & washing hands after touching body parts &				
	EHF13	COS	HACCP PLAN/TIME		12/14/2011		
			Sliced ham found without any datemarking on it.				

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**ESTABLISHMENT**

**BUNS OVER TEXAS**

HF2015	EHF20	COS	TOXIC ITEMS	12/14/2011	22	HL1B
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a)All sanitizer buckets found over 200ppm,must be 100ppm for cleaning food contact surfaces & 50ppm for dishes.b)Employee medicine found stored above food prep area & next to food equipment & single service articles,all medicine needs to be stored away f

	EHF21	COS	MANUAL WARE WASHING	12/14/2011		
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Rags used for wiping counters found at 0ppm,must be saturated in sanitizer at all times if left out on counter,or left in proper strength sanitizer buckets.

**BUSHLAND HIGH SCHOOL**

**1201 S FM 2381**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HFP20	EHF25	COS	FOOD CONTACT SURFACES		12/12/2011	3	HL1B
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Utensil found with food product out of temp controls,discussed with employee about keeping utensils in food.

	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/12/2011		
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Please post food manager card.

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**ESTABLISHMENT**

**BUSHLAND ISD  
1 BLACK HAWK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP10	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/12/2011	4	HL1B
			a)Condensation buildup in walk in freezer.2nd notice.b)Storage cabinets for ans need to be sealed with approved sealant for use in food establishment or shelving must be lined with approved material formica,etc 2nd notice.c)Please check milk cooler on se				
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		12/12/2011		
			Middle school HFMG19467.				
	EHF10	COS	SOUND CONDITION		12/12/2011		
			Dented cans (dented on top rim found in storage).				

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### ESTABLISHMENT

#### BUTTONS & BOWS PRESCHOOL

3815 S LIPSCOMB ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD21					12/13/2011	0	HL1B

#### CARVER EARLY CHILDHOOD ACADEMY

1800 N TRAVIS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF849	EHF21	IN	MANUAL WARE WASHING		12/12/2011	0	HFOL

The dish machine has not been repaired. The employees are continuing to hand sanitize.In

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**ESTABLISHMENT**

**CHICKEN EXPRESS  
3514 E INTERSTATE 40**

<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>
HF2182					12/12/2011	0	HL1B

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### ESTABLISHMENT

**CHINA MAX  
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1485	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/12/2011	21	HL1B
			A) Cover all food in walk-in, B) All employees working with food must wear a hair restraint, C) All scoops must have a handle on them, D) Replace broken gaskets.				
	EHF20	COS	TOXIC ITEMS		12/12/2011		
			A) Chemical found without any labeling				
	EHF21	COS	MANUAL WARE WASHING		12/12/2011		
			A) Wipe down solution found at 0ppm, must be 100ppm for wipe down and 50ppm for dishes.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/12/2011		
			A) Hand sink found without paper towels.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/12/2011		
			A) Employee drink found without a lid or straw.				

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**ESTABLISHMENT**

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**CHINA MAX**

HF1485

EHF03

COS

HOT HOLDING

12/12/2011

21

HL1B

A) Cooked steak found on counter at 115 degrees, B) Cooked chicken found at 115 degrees, all potentially hazardous food must be held at 135 degrees or above.

EHF25

COS

FOOD CONTACT SURFACES

12/12/2011

A) Utensils stored in water at 75 degrees, water has to be 135 or above to prevent bacterial growth, B) Can opener dirty

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### ESTABLISHMENT

**CHINA STAR RESTAURANT  
6721 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF995	EHF25	COS	FOOD CONTACT SURFACES		12/13/2011	14	HL1B
			Clean build up from door handles.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/13/2011		
			a)Replace missing ceiling tile in kitchen.b)Clean any dark build up from floor,near coners & under equipment.c)Door sweep needed under any outside door where light is seen around the bottom of the door.d)Store all cups & other single service items off th				
	EHF10	COS	SOUND CONDITION		12/13/2011		
			Several dented cans.				
	EHF12	COS	CROSS CONTAMINATION		12/13/2011		
			a)Employee wiped rag without sanitizer on surface with meat then on another surface.b)Handle of scoop found in food in refrigeration.				
	EHF21	COS	MANUAL WARE WASHING		12/13/2011		
			a)No sanitizer on wipe down rags.b)Sanitizer needed at every work station.b)Sanitizer in 3 comp sink too weak.				

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**ESTABLISHMENT****CHIYOS  
4313 TECKLA BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF25	EHF09	COS	APPROVED SOURCE/LABELING		12/8/2011	13	HL1B
			Green concoction in a reused plastic Dr. Pepper bottle in the freezer compartment of the refrigerator freezer. No label.(And cannot reuse single service articles.) Tossed at the inspection				
	EHF25	H10DAY	FOOD CONTACT SURFACES		12/8/2011		
			Clean the inside of the freezer compartment of the refrigerator freezer.				
	EHF21	COS	MANUAL WARE WASHING		12/8/2011		
			Did not have any sanitizer in the wipe down solution.COS				
	EHF24	H10DAY	THERMOMETERS		12/8/2011		
			a.Need thermometer in freezer compartment of refrigerator freezer. b.Need a thermometer in the white standup freezer.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/8/2011		
			Never reuse single service articles, such as the plastic Dr. Pepper bottle.COS (Tossed at the inspection)				

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**CHURCHS CHICKEN #591****200 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>
HF987	EHF25	COS	FOOD CONTACT SURFACES		12/8/2011	6	HL1B
			Inside small reach in refrigerator not clean.				
	EHF21	COS	MANUAL WARE WASHING		12/8/2011		
			No test strips for ammonia based sanitizer.				

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### ESTABLISHMENT

**CICIS PIZZA**  
**6605 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2183	EHF27	H24 HOUR	ESTABLISHMENT PERMIT		12/8/2011	3	HL1B
			The food establishment permit needs to be renewed for this establishment. New owners require a different permit. Fill out the application attached & return with payment to 821 S Johnson before 5:00 pm tomorrow 12/9/11.				
HF2183	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/13/2011	0	HFOL
			Post the food establishment permit, food manager card, & last inspection report in conspicuous location in the food establishment.				

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**ESTABLISHMENT****CONTINENTAL  
1300 S JACKSON 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>	
HF233	EHF28	IN	ALL OTHER VIOLATIONS		12/13/2011	0	HL1B	
			The freezer unit in the walk in has been repaired to prevent further accumulation of waste ice on product.In Thank you!					

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**ESTABLISHMENT**

**DONUT STOP INC  
4300 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF851	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/12/2011	3	HOTHER
			a)All open or exposed food must be discarded.b)All open or exposed single service articles must be discarded.c)Establishment voluntarily closed but cannot re-open until everything is fixed & must be opened by our office.Call when ready to be opened.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		12/12/2011		
			Due to fire & fire suppression system being discharged,entire store,all food contact surfaces,etc dishes,utensils,prep tables,must be cleaned & sanitized.				
HF851	EHF25	IN	FOOD CONTACT SURFACES		12/14/2011	0	HM4
	EHF28	IN	ALL OTHER VIOLATIONS		12/14/2011		
			The entire building has been cleaned & all problems corrected.Establishment is cleared to open.				

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**ESTABLISHMENT****EASTRIDGE LANES INC  
5405 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF186	EHF28	COS	ALL OTHER VIOLATIONS		12/13/2011	0	HL1B	
			a)Store the box of cups off the floor.b)Clean the underside of the tea dispenser when the nozzle is cleaned.					

**EL MANANTIAL  
3823 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM327					12/13/2011	0	HFOL

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**ESTABLISHMENT**

**EL PUENTE  
4027 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>
HF349					12/13/2011	0	HL1B

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### ESTABLISHMENT

**EL TEJAVAN  
3420 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF613	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/9/2011	20	HL1B
			a)Paint or seal the shelves in the pantry so they are non-porous.b)Stack food in walk in so that no raw meats are above any food that is not going to be cooked.Separate meats from other foods.				
	EHF27	H10DAY	ESTABLISHMENT PERMIT		12/9/2011		
			a)The food establishment permit has expired.Renew by Monday 12/12/11 before 5:00 pm.b)Post the new permit & the last inspection report.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		12/9/2011		
			Clean & sanitize the following items daily:a)Soda nozzles & surfaces under & around nozzles.b)Tea & tea machine nozzles,c)Beverage gun in bar.				
	EHF24	COS	THERMOMETERS		12/9/2011		
			The metal stem thermometer needed to be calibrated.One could not be calibrated & was discarded.				
	EHF20	COS	TOXIC ITEMS		12/9/2011		
			Unlabeled spray bottle of chemical.				

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### ESTABLISHMENT

#### EL TEJAVAN

HF613	EHF15	H10DAY	EQUIPMENT ADEQUATE	12/9/2011	20	HL1B
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The glass door refrigerator is not holding food cold enough at peak use times. Either repair or replace the unit so the food stays 41°F or colder.

	EHF02	COS	COLD HOLDING	12/9/2011		
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a) Shrimp & other foods in glass refrigerator at 49°F. b) Ice cream scoop held in 70° milky water. Any utensil with food on it should be held at the same temp as the food it is used for, or a new utensil used each time.

HF613	EHF15	IN	EQUIPMENT ADEQUATE	12/13/2011	0	HFOL
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	EHF25	IN	FOOD CONTACT SURFACES	12/13/2011		
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	EHF27	IN	ESTABLISHMENT PERMIT	12/13/2011		
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**ESTABLISHMENT**

**FRIENDSHIP RANCH  
1108 24TH 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>
HFC136					12/14/2011	0	HL1B

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### ESTABLISHMENT

#### FRIENDZ COCKTAIL LOUNGE & GRIL

711 SW 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1860	EHF28	IN	ALL OTHER VIOLATIONS		12/9/2011	10	HFOL
			Floors have been cleaned.In				
	EHF25	COS	FOOD CONTACT SURFACES		12/9/2011		
			Cleaned: a. Employee handsink, b.Make table cooler, c.curbed floor drain. d.The men's restroom handsink was cleaned at the inspection.COS				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		12/9/2011		
			Need a full time supervisory employee to become a certified food manager. See Class and test dates and procedures.				
	EHF24	IN	THERMOMETERS		12/9/2011		
			Thermometers have been placed in the refrigeration and freezer units.In				
	EHF11	COS	PROPER HANDLING RTE		12/9/2011		
			Employees touching buns with bare hands. I explained the proper procedure to prevent cross contamination and the properly handling of ready to eat food.COS				

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**ESTABLISHMENT**

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**GENE HOWE ELEMENTARY****5108 PICO 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>
HF338					12/13/2011	0	HFOL

**H & R FOODS LP****609 S GRANT 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>
HF265	EHF28	COS	ALL OTHER VIOLATIONS		12/14/2011	0	HL1B
			Several ceiling panels out of place. Replace panels.				

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**ESTABLISHMENT**

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**HAROLDS FARMERS MARKET INC****1308 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>
HF575	EHF08	COS	GOOD HYGIENIC PRACTICES		12/8/2011	7	HL1B
			Sanitizer bucket in handsink. Only use handsink for handwashing.				
	EHF21	COS	MANUAL WARE WASHING		12/8/2011		
			a)Sanitizer in meat room too strong.b)Sanitizer in display area too weak.Check both before use.				

**Food Establishment Public Inspection Report**

From 12/8/11 thru 12/14/11

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF619	EHF25	COS	FOOD CONTACT SURFACES		12/8/2011	3	HM4
			Clean dust from surfaces over food prep areas.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/8/2011		
			Replace or repair any counter tops & shelving that is no longer sealed with laminate or paint.Do not place personal clothing on bread racks or any other food contact surfaces.				

**HILLTOP SENIOR CITIZENS****1311 N TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF978	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/12/2011	0	HL1B
			a)Store all single-service containers off the floor in store room.b)Be sure to label any personal food in the refrigerator.Keep personal food separate from food served to the public.				

**Food Establishment Public Inspection Report**

From 12/8/11 thru 12/14/11

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**ESTABLISHMENT**

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**HOLIDAY INN AMARILLO WEST****8231 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2113	EHF28	H45 DAY	ALL OTHER VIOLATIONS		12/9/2011	3	HL1B
			You are using a set of sliding or roll top covers for the buffet since the work on the sneezeguard is not complete. Please complete construction by the above date.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		12/9/2011		
			You now longer have certified food manager for this location. You 45 days for a full time supervisory employee to become certified. See sheet provided for procedures to obtain our certification.				

**Food Establishment Public Inspection Report**

From 12/8/11 thru 12/14/11

**ESTABLISHMENT****HOLIDAY INN EXPRESS AMA WEST**

8330 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2179	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		12/9/2011	0	HL1B	
			You now have a certified food manager.In					
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/9/2011			
			According to Building Safety not all of your final inspections have been completed. Please contact them and find out what they still need and have their final inspection.(Under a Temporary C.O.)					

**IHOP**

2100 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF715					12/14/2011	0	HFOL

## Food Establishment Public Inspection Report

From 12/8/11 thru 12/14/11

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**ESTABLISHMENT**

**JASONS DELI  
7406 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF69	EHF28	COS	ALL OTHER VIOLATIONS		12/14/2011	11	HL1B
			a)Cover all food in walk in..b)Clean walk in door gasket.				
	EHF07	COS	ADEQUATE HAND WASHING		12/14/2011		
			a)Employee seen not washing hands before putting on gloves.b)Employees seen not changing gloves & washing hands after handling chemicals.				
	EHF12	COS	CROSS CONTAMINATION		12/14/2011		
			Employee seen handling chemicals to clean with & then immediately handling food afterwards.				
	EHF20	H10DAY	TOXIC ITEMS		12/14/2011		
			a)Dishmachine is sanitizing at 200ppm,must be 50ppm.b)Fly spray was found on top of dishmachine,all chemicals must be stored separate.				

**Food Establishment Public Inspection Report**

From 12/8/11 thru 12/14/11

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**ESTABLISHMENT**

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**KFC****316 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>
HF993	EHF21	COS	MANUAL WARE WASHING		12/8/2011	6	HL1B
			No sanitizer in wipe down solution. dispenser malfunction. Repair as needed.				
	EHF25	COS	FOOD CONTACT SURFACES		12/8/2011		
			Inside ice machine needs to be cleaned.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/8/2011		
			Insulation covering pipes in walk in cooler deteriorated. Replace.				

## Food Establishment Public Inspection Report

From 12/8/11 thru 12/14/11

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**ESTABLISHMENT**

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF8	EHF24	IN	THERMOMETERS		12/12/2011	3	HFOL
			Thermometers now provided for the a.make table cooler and the b.walk in freezer.In				
	EHF28	IN	ALL OTHER VIOLATIONS		12/12/2011		
			Bread crumbs transferred from the paper bags to easy cleanable containers.In				
	EHF21	COS	MANUAL WARE WASHING		12/12/2011		
			Sanitizer strength corrected again at follow up.Always check the strength of the santizer with a test paper, and check it more than just once a day. check at least every other hour.COS				
	EHF09	IN	APPROVED SOURCE/LABELING		12/12/2011		
			Flour, sugar, etc.containers labeled.In				

## Food Establishment Public Inspection Report

From 12/8/11 thru 12/14/11

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**ESTABLISHMENT**

**MCDONALDS  
200 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC287					12/14/2011	0	HL1B

**5620 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1954	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/14/2011	0	HL1B

Need to check the defrost on the freezer walk in unit, getting build up of ice in and on the outside.

**Food Establishment Public Inspection Report**

From 12/8/11 thru 12/14/11

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**ESTABLISHMENT****MESA VERDE ELEMENTARY  
4011 BEAVER DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF746					12/13/2011	0	HL1B

**MINI FOOD MART  
2813 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF229	EHF21	COS	MANUAL WARE WASHING		12/13/2011	3	HL1B
Wet wipe down rags stored on counter. Rags must have sanitizer on them.							

**Food Establishment Public Inspection Report**

**From 12/8/11 thru 12/14/11**

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**ESTABLISHMENT**

**ORIGINAL PINE SHED  
5342 CANYON DR**

<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>
HF1808					12/13/2011	0	HL1B

## Food Establishment Public Inspection Report

From 12/8/11 thru 12/14/11

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### ESTABLISHMENT

**OSCARS  
4214 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2181	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/8/2011	16	HFOL
			a)Food stored on floor in walk in.b)Cover all food in refrigeration.c)Clean the back room,remove any unused equipment & materials.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/8/2011		
			No soap at the handsink by the drive thru.				
	EHF02	COS	COLD HOLDING		12/8/2011		
			Eggs in refrigerator at 61°F. Use ice around eggs if they need to be accessible by the grill.				
	EHF03	COS	HOT HOLDING		12/8/2011		
			Steak & chicken on top of steam table at 95°F. Keep potentially hazardous food above 135°F or below 41°F.				
	EHF25	COS	FOOD CONTACT SURFACES		12/8/2011		
			a)Do not store food on rags.b)Ice cream scoop stored on cardboard box.Store in a clean location.c)Knife stored between steam table & wall.Store in an easily cleanable location.				

**Food Establishment Public Inspection Report**

**From 12/8/11 thru 12/14/11**

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**ESTABLISHMENT**

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## Food Establishment Public Inspection Report

From 12/8/11 thru 12/14/11

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### ESTABLISHMENT

#### OUTBACK STEAKHOUSE 7101 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF869	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED Dish machine is now sanitizing.In		12/12/2011	0	HFOL
	EHF25	IN	FOOD CONTACT SURFACES Make table cleaned of mold and mildew (had some coconut shreds in it).In		12/12/2011		
	EHF11	IN	PROPER HANDLING RTE Properly handling ready to eat food.In		12/12/2011		
	EHF09	IN	APPROVED SOURCE/LABELING Food bins properly labeled.In		12/12/2011		
	EHF16	IN	HAND WASH FACILITIES ADEQUATE Handsink operated by foot pedals repaired and operating correctly; and being used.In		12/12/2011		

**Food Establishment Public Inspection Report**

**From 12/8/11 thru 12/14/11**

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**ESTABLISHMENT**

**OUTBACK STEAKHOUSE**

HF869

EHF28

H90 DAY

ALL OTHER VIOLATIONS

12/12/2011

0

HFOL

a. A separate shelving section in the walk in freezer needs cleaning.

### Food Establishment Public Inspection Report

From 12/8/11 thru 12/14/11

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**ESTABLISHMENT**

**PAK A SAK  
1104 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC202					12/14/2011	0	HL1B

**2800 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC115	EHF25	COS	FOOD CONTACT SURFACES		12/14/2011	3	HL1B

(a) Microwave ovens needed to be cleaned (b) Ice machine in back room needed to be cleaned

## Food Establishment Public Inspection Report

From 12/8/11 thru 12/14/11

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### ESTABLISHMENT

**PARK PLACE TOWERS  
1300 S HARRISON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF387	EHF25	COS	FOOD CONTACT SURFACES		12/12/2011	3	HL1B
			Soda & tea nozzles need to be cleaned & sanitized daily.				
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		12/12/2011		
			Clean the floor,especially the corners in the dish room.				

### PIPPAS COFFEE SHOP/LIBRARY 2402 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC280					12/14/2011	0	HL1B

**Food Establishment Public Inspection Report**

From 12/8/11 thru 12/14/11

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**ESTABLISHMENT**

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**PIZZA HUT  
6019 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1725	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/14/2011	7	HL1B	
			Replace all broken trash receptacles from the establishment before the next inspection.					
	EHF21	COS	MANUAL WARE WASHING		12/14/2011			
			Dish machine would not sanitize until primed. Please be advised to prime the unit before washing, rinsind and sanitizing.					
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/14/2011			
			Employee found with open container of Red Bull and having drank from it and then handling food.This inspector explained what the employee must do to have a personal drink at his work station.COS					

## Food Establishment Public Inspection Report

From 12/8/11 thru 12/14/11

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### ESTABLISHMENT

**PIZZA PLANET  
335 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF962	EHF25	COS	FOOD CONTACT SURFACES Utensil tub not clean.		12/13/2011	3	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS Gaskets on reach in cooler need to be cleaned.		12/13/2011		

### 6801 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF94	EHF25	H10DAY	FOOD CONTACT SURFACES (a) Pizza oven needs to be cleaned (b) Rack and pand for chicken need to be cleaned (c) Pans with clean utensils need to be cleaned (d) Bottom shelves on rolling table need to be cleaned (e)Can opener needed to be cleaned		12/8/2011	3	HL1B

**Food Establishment Public Inspection Report**

From 12/8/11 thru 12/14/11

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**ESTABLISHMENT**

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**PLEASANT VALLEY BAPTIST CHURCH****555 E HASTINGS 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>	
HFD41	EHF20	COS	TOXIC ITEMS		12/13/2011	3	HL1B	
			Syringe with liquid solution inside found in drawer with utensils in kitchen. Never keep used syringes or medications in utensil drawers.					

**Food Establishment Public Inspection Report**

From 12/8/11 thru 12/14/11

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**ESTABLISHMENT****RANDALL HIGH EAST  
9000 VALLEYVIEW DR**

<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>
HF472	EHF20	COS	TOXIC ITEMS Spray bottle not labeled		12/13/2011	8	HL1B
	EHF02	COS	COLD HOLDING Product in reachin was at 50 degrees must be 41 or below		12/13/2011		
	EHF28	H60 DAY	ALL OTHER VIOLATIONS Light shield missing in walkin		12/13/2011		

## Food Establishment Public Inspection Report

From 12/8/11 thru 12/14/11

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### ESTABLISHMENT

**RANDALL HIGH SCHOOL  
5800 ATTEBURY DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF568					12/13/2011	0	HL1B

**S & P DISCOUNT  
701 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1765	EHF28	COS	ALL OTHER VIOLATIONS		12/9/2011	3	HL1B
			Endcaps needed on light tubes over ice machine.				
	EHF25	COS	FOOD CONTACT SURFACES		12/9/2011		
			Beer cans under water.Keep water drained off.				

**Food Establishment Public Inspection Report**

From 12/8/11 thru 12/14/11

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**ESTABLISHMENT****SONIC #12  
4151 HILLSIDE RD**

<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>
HF1004	EHF28	H90 DAY	ALL OTHER VIOLATIONS	(a) Upright refrigerator door does not close (b) Manager must take Serve Safe and register as Food Manager at our office	12/9/2011	0	HFOL

## Food Establishment Public Inspection Report

From 12/8/11 thru 12/14/11

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### ESTABLISHMENT

#### SONIC DRIVE IN 1910 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF540	EHF28	COS	ALL OTHER VIOLATIONS		12/13/2011	7	HL1B
			A) Liquid eggs stored above ready to eat foods, store foods according to cooking order in coolers., B) Clean blower covers,				
	EHF25	COS	FOOD CONTACT SURFACES		12/13/2011		
			A) Soda nozzels dirty, B) Clean make table lid.				
	EHF07	COS	ADEQUATE HAND WASHING		12/13/2011		
			A) Employee seen not washing hands before putting on gloves.				

### 7100 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF717	EHF25	H10DAY	FOOD CONTACT SURFACES		12/8/2011	3	HL1B
			(a) Shelf under hotdog roller needs to be cleaned on bottom (b) Warming lamps need to be cleaned (c) Light pannels and ceiling tiles need to be cleaned				

## Food Establishment Public Inspection Report

From 12/8/11 thru 12/14/11

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**ESTABLISHMENT**

**SONIC DRIVE IN**

**7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF341	EHF25	COS	FOOD CONTACT SURFACES		12/12/2011	3	HL1B
			A) Tea nozzels need to be cleaned daily with proper procedure, wash, rinse, sanitize, airdry. B) Broken dishes found, no longer easily cleanable and cannot be used.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/12/2011		
			A) Clean fry station.				

## Food Establishment Public Inspection Report

From 12/8/11 thru 12/14/11

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**ESTABLISHMENT**

**STARBUCKS COFFEE CO #6634**

**2335 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1020	EHF14	H 2 HOUR	WATER SUPPLY		12/9/2011	4	HM3
			You are experiencing lack of water service. You must cease operating until service is restored.				
HF1020	EHF14	IN	WATER SUPPLY		12/9/2011	0	HM4
			Water service has been restored. You may be open.				

**Food Establishment Public Inspection Report**

From 12/8/11 thru 12/14/11

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**ESTABLISHMENT****STORYLAND PRESCHOOL****5001 HILLSIDE RD**

<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>	
HFD28	EHF14	COS	WATER SUPPLY		12/9/2011	4	HL1B	
			Hot water in kitchen was 99 degrees, must be at least 110 for ware washing					

### Food Establishment Public Inspection Report

From 12/8/11 thru 12/14/11

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**ESTABLISHMENT**

**SUBWAY  
6000 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1616	EHF20	COS	TOXIC ITEMS Spray bottle not labeled		12/13/2011	13	HL1B
	EHF02	COS	COLD HOLDING Chicken in cold hold was at 50 degrees, should be at 41 or below		12/13/2011		
	EHF03	COS	HOT HOLDING Chicken in hot hold at drive up was at 114 degrees, hot hold must be 135 or above		12/13/2011		

**7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1695	EHF21	IN	MANUAL WARE WASHING A) Corrected.		12/12/2011	0	HFOL

**Food Establishment Public Inspection Report**

From 12/8/11 thru 12/14/11

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**ESTABLISHMENT****SUBWAY****SUBWAY #  
2004 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1198	EHF21	COS	MANUAL WARE WASHING		12/14/2011	3	HL1B	
			With utensils in the sanitizing sink, the strength of the sanitizer was below 100ppm quats. Utensils rewashed with proper sanitizer strength.COS					
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/14/2011			
			a and b, according to the contractor, shields and floor tile corrections will be made 12-19-11. There is a covered trash receptacle in the women's restroom.In d.Current inspection posted.In d.Clean floors behind counter and back area thoroughly.					

**Food Establishment Public Inspection Report**

From 12/8/11 thru 12/14/11

**ESTABLISHMENT****SUBWAY 25610  
2001 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF496	EHF16	COS	HAND WASH FACILITIES ADEQUATE		12/12/2011	3	HINVEST
			At 2:05 pm however the employee handsink was covered with 5 or six trays of stacked cookies.I asked the employee on duty to replace the cookie trays in another location.I explained my visist & written procedural instructions proper handwash & when to was				
	EHF07	IN	ADEQUATE HAND WASHING		12/12/2011		
			Arrived at 1:05 pm on Monday 12/12/11 & observed proper handwashing procedures & the handsink was not covered.				

**SUBWAY#6176-208  
208 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC273					12/14/2011	0	HL1B

## Food Establishment Public Inspection Report

From 12/8/11 thru 12/14/11

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**ESTABLISHMENT**

**SUNSHINE VALLEY CHILD CARE**

**4618 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD22	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/8/2011	6	HL1B
			a)Filter missing at venthood - replace filter.b)Clean small fan.				
	EHF25	COS	FOOD CONTACT SURFACES		12/8/2011		
			Utensil drawer has food crumbs.				
	EHF24	COS	THERMOMETERS		12/8/2011		
			No metal stem probe thermometer.				

**Food Establishment Public Inspection Report**

From 12/8/11 thru 12/14/11

**ESTABLISHMENT****TACO BUENO  
6001 W INTERSTATE 40**

<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>	
HF1150	EHF25	IN	FOOD CONTACT SURFACES		12/9/2011	0	HFOL	
			Cleaned: a.Employee handsink and the b.Walk in cooler shelf.					
	EHF28	IN	ALL OTHER VIOLATIONS		12/9/2011			
			Rolling carts cleaned.					

**TACOS DON MIGUEL  
2509 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>
HF179					12/8/2011	0	HL1B

## Food Establishment Public Inspection Report

From 12/8/11 thru 12/14/11

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**ESTABLISHMENT**

**TACOS GARCIA  
1100 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF185	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/14/2011	16	HL1B
			C.fan at waitstation dusty.b)Blower covers on all refrigeration units need to be cleaned.c)Air vent above ice maker dirty.d)Foods in walk in should be covered.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		12/14/2011		
			Splatter on bottom of shelf above hot hold.Clean daily.b)Dirty knife stored on magnetic knife holder.c)Walls and floor in walk in coolers not clean.d)Food rack in walk in cooler is rusted and not cleanable. Remove rusty rack.				
	EHF24	COS	THERMOMETERS		12/14/2011		
			No thermometer found in 3 cold hold units. All cold hold units must have a thermometer. Temperatures must be checked at least every 4 hours.				
	EHF10	COS	SOUND CONDITION		12/14/2011		
			Onions found not of sound condition. Discard b)Broken egg found in box with good eggs.Discard broken eggs.				
	EHF20	COS	TOXIC ITEMS		12/14/2011		
			Cleaner stored next to tea bags. Store chemicals away from foods.				

**Food Establishment Public Inspection Report**

From 12/8/11 thru 12/14/11

**ESTABLISHMENT****TACOS GARCIA**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF185	EHF21	H10DAY	MANUAL WARE WASHING		12/14/2011	16	HL1B	
			Dishes stacked wet. Dishes must be allowed to air dry before stacking. Bacteria may grow before dishes are dry if stacked wet.					

**THAI HOUSE RESTAURANT****5601 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF136	EHF24	H10DAY	THERMOMETERS		12/8/2011	3	HL1B	
			Thermometer needed in new cooler.					
	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/8/2011			
			Light tube covers needed on all light tubes in kitchen.					

**Food Establishment Public Inspection Report**

From 12/8/11 thru 12/14/11

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**ESTABLISHMENT****THAI KOON  
7030 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2090					12/8/2011	0	HFOL

**THAI SIAM  
717 S FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1836	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/8/2011	0	HFOL

Continue to work on the dark build up on the floor around corners &amp; under equipment.

## Food Establishment Public Inspection Report

From 12/8/11 thru 12/14/11

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### ESTABLISHMENT

#### THROWBACKS SPORTS BAR 7150 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2081					12/13/2011	0	HFOL

#### TOOT N TOTUM #18 3101 PLAINS BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF198	EHF28	COS	ALL OTHER VIOLATIONS		12/12/2011	0	HFOL

a. Self closer replaced in the men's restroom door. In b. Light shields now install in the walk in cooler. In c. Needed to clean the cabinet shelving. COS d. Covered receptacle in the women's restroom installed.. In d. Boxes of straws off floor. COS

**Food Establishment Public Inspection Report**

From 12/8/11 thru 12/14/11

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**ESTABLISHMENT****TOOT N TOTUM #3  
5409 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF353	EHF25	COS	FOOD CONTACT SURFACES		12/9/2011	7	HL1B
			Dirty gloves touching single service items.b)Duct tape touching utensils in drawer.c)Utensil tub has food crumbs. d)Gasket and door at walk in cooler needs to be cleaned.				
	EHF09	COS	APPROVED SOURCE/LABELING		12/9/2011		
			Chemical spray bottle with unknown chemical and no label. Label all chemicals to ensure proper use.				

## Food Establishment Public Inspection Report

From 12/8/11 thru 12/14/11

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**ESTABLISHMENT**

**TOOT N TOTUM #62**

**3701 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF45	EHF03	COS	HOT HOLDING		12/12/2011	8	HL1B
			Rotisserie cheddarwursts,wieners, tornado and cheeseburgers.AT 104 to 112 degrees for 4 hours were tossed.Manager tossed other product on her authority.Do not use hot hold till repaired.				
	EHF24	H10DAY	THERMOMETERS		12/12/2011		
			Manager needs probe thermometer with range of 0 to 220 degrees.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/12/2011		
			a.Box of eggs on floor of walk in cooler.COS b.Clean shelves behind counter.				

## Food Establishment Public Inspection Report

From 12/8/11 thru 12/14/11

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**ESTABLISHMENT**

**TOOT N TOTUM #88**

**2441 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF766	EHF21	COS	MANUAL WARE WASHING		12/13/2011	6	HL1B
			A) Employee cleaning counters with glass cleaner, sanitizer must be used, B) Soda nozzels and tea nozzels must be cleaned daily with proper wash procedure, wash, rinse, sanitize, airdry				
	EHF20	COS	TOXIC ITEMS		12/13/2011		
			A) Quat sanitizer found over 400ppm, must be 200ppm as label states.				

## Food Establishment Public Inspection Report

From 12/8/11 thru 12/14/11

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**ESTABLISHMENT**

**VVS CANTEEN  
5000 N FM 1912**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF317	EHF03	COS	HOT HOLDING		12/13/2011	5	HL1B
			Burritos stacked on top of a first level at 109°F. Tossed at the inspection.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/13/2011		
			Boxes of product & single service articles were on the floor of the walk in freezer & dry storage. Must be stored 6" off the floor. Glass bottles, large plastic containers, & cans if moisture is not a problem can be on the floor.				
	EHF18	IN	INSECT CONTAMINATION		12/13/2011		
			a) Did not see any flies. b) No roaches seen alive or dead.				

**Food Establishment Public Inspection Report**

From 12/8/11 thru 12/14/11

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**ESTABLISHMENT****WAFFLE HOUSE #1354****2804 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1298	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/9/2011	3	HL1B
			Clean the build up from the floor in walk in cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		12/9/2011		
			a)The inside of the ice machine needs to be cleaned & sanitized.b)The scoop holders in the wait stations need to be cleaned & sanitized.				

### Food Establishment Public Inspection Report

From 12/8/11 thru 12/14/11

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**ESTABLISHMENT**

**WAL-MART SUPERCENTER #755**

**4610 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF700	EHF21	IN	MANUAL WARE WASHING		12/12/2011	0	HFOL
			A) Corrected.				
	EHF28	IN	ALL OTHER VIOLATIONS		12/12/2011		
			A) Corrected, B) Corrected, C) Corrected. E) Corrected, F) Corrected.				

**WATER STORE**  
**3505 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2180					12/13/2011	0	HL1B

## Food Establishment Public Inspection Report

From 12/8/11 thru 12/14/11

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### ESTABLISHMENT

#### WESLEYS BEAN POT & BBQ

6406 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1341	EHF28	IN	ALL OTHER VIOLATIONS		12/8/2011	0	HL1B

#### WESTOVER PARK INTERMEDIATE

7200 PINNACLE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF877	EHF28	COS	ALL OTHER VIOLATIONS		12/9/2011	0	HL1B
			Boxes of food on floor of walkin freezer				

**Food Establishment Public Inspection Report**

From 12/8/11 thru 12/14/11

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**ESTABLISHMENT****WHATABURGER #114****4111 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>
HF422	EHF28	COS	ALL OTHER VIOLATIONS		12/9/2011	3	HL1B
			Box of cuts stored on floor by drive thru.				
	EHF25	COS	FOOD CONTACT SURFACES		12/9/2011		
			a)The lettuce slicer was put up without being cleaned.b)Dishes foundd to be dirty on the clean dish rack.				

## Food Establishment Public Inspection Report

From 12/8/11 thru 12/14/11

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**ESTABLISHMENT**

**YE OLDE PANCAKE STATION  
2800 S VIRGINIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF961	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/13/2011	9	HFOL
			A) Corrected, B) Corrected, C) Corrected, D) Replace broken gaskets on make table cooler, E) Replace counter where it has worn away, F) Corrected, G) Corrected.				
	EHF16	IN	HAND WASH FACILITIES ADEQUATE		12/13/2011		
			A) Corrected.				
	EHF03	COS	HOT HOLDING		12/13/2011		
			A) Sausage patties found holding at 110-115 degrees, must be held at 135 or above, reheat to 165				
	EHF07	COS	ADEQUATE HAND WASHING		12/13/2011		
			A) Employees seen not washing hands before putting on gloves.				