Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

AMARILLO COCA COLA
701 S LINCOLN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF102					11/29/2011	0	HL1B

AMARILLO SENIOR CITIZENS ASSOC
1200 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF34	EHF28	H60 DAY	ALL OTHER VIOLATIONS		11/29/2011	3	HL1B

Seal the edges of the hole in the counter in the snack bar.

	EHF25	COS	FOOD CONTACT SURFACES		11/29/2011		

a)Clean the build up from the walk in door handles & any frequently touched handles or surfaces .b)Clean the dish racks for the clean plates.c)Clean lint from fan in dish room.

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

BAGEL PLACE
3301 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF182	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/29/2011	7	HL1B
			A) Light shileds needed in display units (repeat), B) Duck tape cannot be used as a fix on food contact surfaces, C) Cups need to be stored at least six inches off the floor, D) 409 is not an approved sanitizer for a food establishment, chorine or Quat,				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/29/2011		
			A) Employee drink without lids and straws.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		11/29/2011		
			A) Small black cooler holding temperature at 55 degrees, Must hold at 41 or below, Cooler cannot be used until it can maintain proper temperature.				

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

BEST BUY STORE #218

101 WESTGATE PKWY WEST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF712	EHF28	COS	ALL OTHER VIOLATIONS		11/29/2011	0	HL1B

a)corrected. b)Post last inspection in a conspicuous place.

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

BIVINS ELEMENTARY
1500 S FANNIN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF650	EHF10	IN	SOUND CONDITION		11/28/2011	3	HL1B
			Out of temperature product prepared for destruction, denatured, and placed in the dumpster.In				
	EHF02	IN	COLD HOLDING		11/28/2011		
			Freezer went out and the manager acted responsibly. She had the product ready to counted and ready for destruction. 100.5 lbs. of Temperature abused product. See destruct sheet.In				
	EHF21	COS	MANUAL WARE WASHING		11/28/2011		
			Wipe down bucket at improper strength, corrected on site.COS				

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

BLUE SKY

4201 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF976	EHF21	COS	MANUAL WARE WASHING		11/30/2011	3	HL1B
			Dish machine not sanitizing upon arrival, needed to replace the container of sanitizer because it was empty. COS				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/30/2011		
			a.Replace door gasket on deep fry cooler/freezer reach in.b.Replace refrigerator/freezer thermometers where they are almost unreadable.				

CAPROCK HIGH SCHOOL

3001 SE 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF768					11/29/2011	0	HL1B

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

CITY VIEW ELEMENTARY
3404 KNOLL DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1833					11/30/2011	0	HL1B

COURTYARD DOWNTOWN
724 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2014					11/30/2011	0	HL1B

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

CRUSH WINE BAR & DELI

701 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1670	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/29/2011	3	HL1B
			Store single service gloves near the handsink to encourage handwashing between glove changes.Call after the kitchen remodeling is complete,372-9472.				
	EHF25	COS	FOOD CONTACT SURFACES		11/29/2011		
			a)Store the ice scoop so the handle does not fall into the ice.b)Clean the top of the ice machine,scoops stored on dusty surface.c)Clean out spill & broken glass from glass cooler.				

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

CURTIS FLEMMING LEARNING CTR

3001 WOLFLIN AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD62	EHF24	COS	THERMOMETERS		11/28/2011	3	HL1B
			Freezer compartment of a refrigerator freezer needed a thermometer because of frozen fries.COS				
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		11/28/2011		
			a.Needed a covered receptacle in the ladies' restroom for feminine napkins.COS Defrost baby rooms refrigerators.				
HFD62					11/30/2011	0	HL1B

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

DIPPIN DOTS DBA FAST FREEZE

7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF89					11/28/2011	0	HL1B

DONA JUANITA

2208 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1579	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/28/2011	3	HL1B

Needed paper towels accessible to the restroom.

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

EL PUENTE

4027 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM352					11/28/2011	0	HL1B

FAITH CITY MISSION

401 SE 2ND AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF582	EHF10	COS	SOUND CONDITION		11/28/2011	4	HL1B

Several dented cans in shelves.

	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/28/2011		

a)Remove fly paper from kitchen.b)Chlorine test strips needed for the dishwasher.c)Store onions off the floor.

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

FAT CAT FISH MARKET
1309 DUMAS DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1063	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/28/2011	0	HFOL
			a.Fish tank cleaned.In b.Doors and other surfaces where there were hand and foot prints have been cleaned.In Please repair back door to completely self close and tight fit.				
	EHF25	IN	FOOD CONTACT SURFACES		11/28/2011		
			a.Fryers cleaned.b.Wall behind stove grill and fryers cleaned. c.Cutting board cleaned and being kept clean.				
	EHF21	IN	MANUAL WARE WASHING		11/28/2011		
			Three compartment sink repaired and cleaned.In				

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

FRIENDLY DISCOUNT
2900 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1381	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		11/28/2011	3	HFOL
			Seal the gap at the bottom of the a)Corrected, b)Front door-by next regular inspection.				
	EHF23	IN	SEWAGE/WASTEWATER		11/28/2011		
			Corrected.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/28/2011		
			a)Corrected, b)Corrected, c)Corrected, d)Covered trash needed in restroom, e)Clean fan guards in walk-in cooler, f)Repair hole in wall under mopsink and in restroom, g)Corrected, h)Corrected, i)Corrected.				
	EHF25	IN	FOOD CONTACT SURFACES		11/28/2011		
			a)Corrected, b)Corrected, c)Corrected.				

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

FRIENDZ COCKTAIL LOUNGE & GRIL

711 SW 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1860	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/29/2011	13	HL1B
			a.Clean the floor in the kitchen under shelving and under freezer, and make table, and especially the curbed floor drain.b. Need test paper for quats sanitizer.c.Needed to store potatoes off the floor.COS d.Need spanish hand wash sign men's restroom.COS				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		11/29/2011		
			The food manager's card has expired as of 11-13-11. Please renew the permit by 12-08-11 for $35. Failure to renew before 01-13-12 will result in having to retake the class.				
	EHF24	H10DAY	THERMOMETERS		11/29/2011		
			Need thermometers in the make table cooler and the chest freezer.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/29/2011		
			Clean the following: a.fryer and its sides, defrost and clean the inside of the chest freezer, the inside of the make table cooler, all utensils, and containers, clean the microwave once a day.c. Clean the men's restroom handsink get rid of mold.				
	EHF09	COS	APPROVED SOURCE/LABELING		11/29/2011		
			Needed to label spray bottles.				

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

GENE HOWE ELEMENTARY
5108 PICO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF338	EHF21	H10DAY	MANUAL WARE WASHING		11/29/2011	6	HL1B
			Ware washing machine not sanitizing				
	EHF25	COS	FOOD CONTACT SURFACES		11/29/2011		
			Ice machine needed to be cleaned.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/29/2011		
			Light shield missing in vent hood				

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

GJS CAFE & GRILL
3609 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2001	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/28/2011	3	HL1B

a)Sanitizer strips needed.b)Towel dispenser by front counter needs to be repaired.

	EHF21	COS	MANUAL WARE WASHING		11/28/2011		

Sanitizer too strong.

GREYHOUND LINES-FOOD SERVICE
702 S TYLER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF926	EHF25	COS	FOOD CONTACT SURFACES		11/30/2011	3	HL1B

Sliced tomatoes at 52 degrees, replace under refrigeration to cool down (2.5 hours only out of temperature). Tomatoes are considered a potentially hazardous food once cut.COS

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

HAGY LEARNING CENTER

1301 STREIT DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD63	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		11/28/2011	3	HFOL

You state you will have someone taking the food manger certification course on 12-14-11.You have no certified food manager presently.

	EHF21	IN	MANUAL WARE WASHING		11/28/2011		

You state that although the dish machine is not sanitizing, you have been hand sanitizing. Please continue until the dish machine is properly repaired or you simply use the 3 compartment sink to wash rinse and sanitize.In

HICKORY FARMS

7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF604					11/28/2011	0	HL1B

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

HOLIDAY INN EXPRESS AMA WEST

8330 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2179	EHF28	H24 HOUR	ALL OTHER VIOLATIONS		11/29/2011	0	H PREOPEN
			a.I spoke with Jerry Hedban with building safety who stated they have a temporary CO. b.Need English and Sanish handwash sign in the employee restroom.c.Need english hand wash sign at the kitchen employee hand sink. You may open.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		11/29/2011		
			You do not have a certified food manager. You have 45 days to have a full time supervisory employee certified as a food manager.				
	EHF20	COS	TOXIC ITEMS		11/29/2011		
			Needed to label a spray bottle of glass cleaner. COS				

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

HOUSTON MIDDLE SCHOOL
815 S INDEPENDENCE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF674	EHF03	COS	HOT HOLDING		11/28/2011	8	HFOL
			All the other potentially hazardous food being kept on the warmers were at 135 or higher except the peas were at 112 to 126 degrees. Peas reheated to 165 degrees before replacing on hot hold.				
	EHF24	COS	THERMOMETERS		11/28/2011		
			One of the metal stem thermometers was off by 4 degrees.COS				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/28/2011		
			Please have all gas hot hold units checked by not regular inspection.				

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

INTER FAITH HUNGER PROJECT

200 S TYLER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF907					11/30/2011	0	HL1B

JAN WERNER ADULT DAY CARE

3108 S FILLMORE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1822	EHF25	COS	FOOD CONTACT SURFACES		11/30/2011	7	HL1B

Splatter on inside microwave.Clean and sanitize microwave daily.

	EHF20	COS	TOXIC ITEMS		11/30/2011		

Wipe down sanitizer mixed too strong. Use test strips daily to ensure proper strength.

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

JOHNNY N ALLEN MIDDLE SCHOOL

700 N LINCOLN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF691	EHF28	COS	ALL OTHER VIOLATIONS		11/29/2011	0	HL1B

Thermometer holder not clean. b)Air vents need to be cleaned, c)Tops of equipment need to be cleaned.

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

LA CAMPANA
2220 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF267	EHF25	COS	FOOD CONTACT SURFACES		11/30/2011	15	HL1B
			(a) Dishes on clean rack with food debris (b) Plates with chipped edges need to be replaced				
	EHF20	COS	TOXIC ITEMS		11/30/2011		
			Spray bottles of chemical not labeled				
	EHF05	COS	RAPID REHEATING		11/30/2011		
			Ground meat on steam table was at 108 degrees, food that is cooked and cooled should be reheated to 165 before serving, not reheated on hot hold unit				
	EHF10	COS	SOUND CONDITION		11/30/2011		
			Broken egg in pan in reachin refrigerator				

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

LAO MARKET
5813 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF843	EHF10	COS	SOUND CONDITION		11/30/2011	10	HL1B
			Unknown food product with no label on shelf. Discarded.				
	EHF25	COS	FOOD CONTACT SURFACES		11/30/2011		
			Prep table and knife not cleaned after use. Wash and sanitize all food contact surfaces every 4 hours.				
	EHF24	COS	THERMOMETERS		11/30/2011		
			Thermometer needed in two cold hold units.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/30/2011		
			Straws must be in a dispenser or have sleeves.				

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

LEFTWOODS
2511 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2174	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		11/28/2011	3	HL1B
			Although you have 45 days to have a full time employee take the food manager course, you have stated that you will take the course on 12-14-11.				
	EHF14	IN	WATER SUPPLY		11/28/2011		
			The hot water to the mop sink has been corrected.In				
	EHF28	H45 DAY	ALL OTHER VIOLATIONS		11/28/2011		
			You contacted The company providing drainboards, but they have not come in yet. I will recheck on 01-02-12				

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

LITTLE CAESARS
1401 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF263	EHF08	COS	GOOD HYGIENIC PRACTICES		11/30/2011	4	HL1B
			Employee drink with no lid.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/30/2011		
			Replace or seal hole in ceiling panel.				

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

LOBBY CAFE

1501 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2146	EHF28	COS	ALL OTHER VIOLATIONS		11/29/2011	3	HL1B
			Needed to pick up coffee cup lids off the floor.COS				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/29/2011		
			Needed papertowels at an employee handsink.COS				

LYS CAFE

5615 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1644					11/30/2011	0	HL1B

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

MCDONALDS

6312 HOLLYWOOD RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF482					11/28/2011	0	HL1B

MESA VERDE ELEMENTARY

4011 BEAVER DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF746	EHF02	IN	COLD HOLDING		11/30/2011	0	HOTHER

a)All potentially hazardous foods in all cold hold equipment was held below 41°F during power outage.Power has been restored.b)All food is sage to consume.

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

OSCARS
4214 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2181	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		11/28/2011	0	H PREOPEN
			A handsink is needed in the dishwashing room.The handink in the adjacent room is closed enough but the door between the 2 rooms must be removed unless.Either install an additional handsink or remove door.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		11/28/2011		
			All handsinks must have soap & towels available.				
	EHF21	H10DAY	MANUAL WARE WASHING		11/28/2011		
			Sanitizer test strips must be available to check dishwasher & wipe down sanitizer.				
	EHF26	H10DAY	POSTING OF ADVISORIES		11/28/2011		
			An advisory is needed in the menu or available to customers."Consuming raw or undercooked meats,poultry,seafood,shellfish or eggs may increase your risk of foodborne illness".				
	EHF27	H10DAY	ESTABLISHMENT PERMIT		11/28/2011		
			a)A food establishment permit is needed.Take completed permit application to 821 S Johnson.b)Any building permits from Building Safety must be finalized & any inspections completed before the food establishment permit can be issued.c)Post the food mgr ca				

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

OSCARS

HF2181	EHF24	H10DAY	THERMOMETERS	11/28/2011	0	H PREOPEN

a)Thermometers are needed in every refrigeration unit in an easily visible location.b)At least one metal stem thermometer is needed to check hot foods.Must read 0-220°F.

	EHF25	H10DAY	FOOD CONTACT SURFACES	11/28/2011		

All food contact surfaces in the kitchen must be clean to sight & touch.

PAK A SAK #17

7404 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1912	EHF25	COS	FOOD CONTACT SURFACES		11/28/2011	6	HL1B

A) Tea nozzels found dirty and need to be cleaned daily with proper wash proceedure, wash, rinse, sanitize, airdry.

	EHF21	COS	MANUAL WARE WASHING	11/28/2011		

A) Employee seen cleaning tea urns and tea nozzels with clorox bleach cleanup only. Dishes must be washed properly wash, rinse, sanitize, airdry.

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

PALO DURO HIGH SCHOOL

1400 N GRANT ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF682	EHF20	COS	TOXIC ITEMS		11/30/2011	3	HL1B
			Spray bottle was not labeled				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/30/2011		
			(a) Light shield missing in vent hood (b) Self service foods need to have sneeze shield				

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

PANDA EXPRESS #2033
2416 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2163	EHF28	IN	ALL OTHER VIOLATIONS		11/29/2011	19	HL1B
			d)Corrected.				
	EHF25	COS	FOOD CONTACT SURFACES		11/29/2011		
			a)Corrected, b)Several pans and utenisils on the clean dish shelf still dirty and greasy.				
	EHF24	IN	THERMOMETERS		11/29/2011		
			Corrected.				
	EHF20	COS	TOXIC ITEMS		11/29/2011		
			Chemical spray bottle hung on shelf with food.				
	EHF03	COS	HOT HOLDING		11/29/2011		
			All products on the steam table found at 100-130 degrees, all must be held at or above 135 degrees. Ensure steam well is hot before placing food onto steam table.				

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

PANDA EXPRESS #2033

HF2163	EHF08	COS	GOOD HYGIENIC PRACTICES	11/29/2011	19	HL1B

Employee drink on make table cooler, employee drinks must be in designated area.

	EHF07	COS	ADEQUATE HAND WASHING	11/29/2011		

Employee came to work and did not wash hands before handling clean equipment.

PLEASANT VALLEY ELEMENTARY

4413 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF654	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/28/2011	0	HL1B

Table needs to have bare wood covered

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

ROASTERS COFFEE & TEA

1810 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1723	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/28/2011	6	HL1B
			Clean top of ice machine.				
	EHF25	COS	FOOD CONTACT SURFACES		11/28/2011		
			Clean backsplash in ice machine				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/28/2011		
			Soap needed at rear handsink.				

3429 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1406	EHF08	COS	GOOD HYGIENIC PRACTICES		11/28/2011	10	HL1B
			Employee drink found without a lid and straw.				

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

ROASTERS COFFEE & TEA

HF1406	EHF21	COS	MANUAL WARE WASHING	11/28/2011	10	HL1B

A) Wipe down sanitizer solution found at 0ppm, must be 100ppm, B) Rag used for wiping counters found at 0ppm, must be saturated in sanitizer if left out on counter at 100ppm.

	EHF20	COS	TOXIC ITEMS	11/28/2011

Degreaser found in a bottle labeled glass cleaner, label chemicals properly

	EHF28	H90 DAY	ALL OTHER VIOLATIONS	11/28/2011

A) Duck tape is not an acceptable fix for any equiptment and must be removed, not easily cleanable, B) Door sweep needed at front door, C) Clean tea nozzels and coffee nozzels daily.D)All employees working with food must wear a hair restraint.

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

SONIC DRIVE IN
2220 ROSS-OSAGE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF737	EHF21	H10DAY	MANUAL WARE WASHING		11/29/2011	15	HL1B
			Tubs stacked weet.Tubs will not dry before growing bacteria if stacked wet.				
	EHF12	H24 HOUR	CROSS CONTAMINATION		11/29/2011		
			Food dressings (mustard & mayo) unintentionally mixed.				
	EHF02	H24 HOUR	COLD HOLDING		11/29/2011		
			a)Walkin cooler not at proper temp.Unit must be repaired.Do not use for potentially hazardous foods until repaired.b)Small make ready table not at proper temp.Unit must be repaired.Do not use for ph foods until repaired.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/29/2011		
			a)Food splatter on shelf bottoms.b)Utensils tubs have food particles.c)Gasket to small refrigerator is dirty.d)Top of shelf above hot hold is dirty.				

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

SOUTH GEORGIA ELEMENTARY
5018 SUSAN DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF31	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/28/2011	0	HFOL

a)Replace broken gaskets on various coolers, b)Replace missing part of sneezeshield, in the fruit/veggie self-service area.

	EHF19	IN	RODENTS/ANIMALS/OPENINGS		11/28/2011		

Corrected.

ST JOSEPH SCHOOL
4122 S BONHAM ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF662	EHF21	IN	MANUAL WARE WASHING		11/28/2011	0	HFOL

Corrected.

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

SUBWAY
7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1695	EHF20	COS	TOXIC ITEMS		11/28/2011	10	HL1B
			A) Chemicals found without proper labeling, B) Clean dishes found stored with chemicals, chemicals should be stored separate.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/28/2011		
			A) Employee drink found in hand sink, hand sinks are for hand washing only.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/28/2011		
			A) Dressing bottles should be stored dispenser up to prevent cross contamination, B) Repair holes in wall up stairs.				
	EHF21	H10DAY	MANUAL WARE WASHING		11/28/2011		
			A) Sanitizer dispenser is broken and must be repaired, does not dispense sanitizer				

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

TACO BUENO

6001 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1150	EHF25	H10DAY	FOOD CONTACT SURFACES		11/29/2011	3	HL1B
			a.Needed to clean the shelving in the walk in cooler. b.Clean the employee handsink.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/29/2011		
			Clean the rolling cart that has not been cleaned.Wipe down needed daily at least once a day.				

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

THAI KOON
7030 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2090	EHF25	H10DAY	FOOD CONTACT SURFACES		11/28/2011	10	HL1B
			(a) Vent hoodneeds to be cleaned (b) Stove needs to be cleaned (c) Dirty utensils in clean pan COS (d) Tray for clean utensils needed to be cleaned COS				
	EHF07	COS	ADEQUATE HAND WASHING		11/28/2011		
			Employee did not wash hands after handling raw meat				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		11/28/2011		
			Opening in wall for gas line needs to be closed				

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

THAI SIAM

717 S FILLMORE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1836	EHF21	H10DAY	MANUAL WARE WASHING		11/29/2011	10	HL1B
			Dishwasher is not sanitizing.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/29/2011		
			Only use handsink for handwashing,do not dump anything in the sink.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/29/2011		
			Clean all the utensils in the drawer by the dishwasher.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/29/2011		
			Clean the floor throughout kitchen.Clean all dark build-up from floor & under equipment.				

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

THAI TOWN RESTAURANT
1300 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF841	EHF09	COS	APPROVED SOURCE/LABELING		11/29/2011	4	HL1B

No label on container bleach water.

TOOT N TOTUM #76
5041 PLAINS BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF916	EHF28	COS	ALL OTHER VIOLATIONS		11/30/2011	0	HL1B

a.Box of drink carrier single service on the floor.COSb.Do not set soda nozzles or the tea pitchers on linen to dry.COS Note: there is an accurate small thermometer in the walk in cooler, but to 2 large wall thermometers are 32 and 19 degrees off.

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

TRIS MARKET PLACE
3505 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1303	EHF28	H24 HOUR	ALL OTHER VIOLATIONS		11/30/2011	44	HL1B
			a)All fan guards need to be cleaned.b)Light shields & end caps needed in veggie prep area.c)Clean walk in floors in meat market.d)Seal all bare wood shelves,all shelves must be non-porous & easily cleanable.e)All food must be stored at least six inches o				
	EHF10	COS	SOUND CONDITION		11/30/2011		
			a)Several dented cans found throughout the establishment.b)A hair was found inside a package of fish.c)Bags flour found ripped & taped shut.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/30/2011		
			a)Employee seen washing hands in the 3 comp sink.b)Employee drinks found without lids & straws.c)Employee seen drying hands on a linen towel,paper towels must be used.d)Clothing stored with clean equipment.				
	EHF12	H24 HOUR	CROSS CONTAMINATION		11/30/2011		
			a)Raw chicken stored above eggs,raw chicken juice was dripping on to the eggs,store raw items according to cooking order.				
	EHF11	COS	PROPER HANDLING RTE		11/30/2011		
			a)Employee seen handling cooked chicken with bare hands,tongs or gloves must be used.b)Employee was cutting melons with linen gloves,must use a sanitary single use gloves.				

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

TRIS MARKET PLACE

HF1303	EHF13	H24 HOUR	HACCP PLAN/TIME	11/30/2011	44	HL1B

a)Several items found without preparation dates.b)Smoke turkey should only be kept for seven days,label maker is printing fourteen day shelf life.

EHF07	COS	ADEQUATE HAND WASHING	11/30/2011

a)Employees seen not washing hands before putting on gloves.b)Employees must wash hands before putting on gloves.b)Employees must wash hands for 20 seconds.c)Employees seen not using soap or paper towels when washing hands.

EHF02	COS	COLD HOLDING	11/30/2011

a)Cooked rice 50°F.b)Raw chicken 47°.c)Cooked chicken 55°,all found in deli.d)Raw chicken,raw beef,raw fish found in meat market from 47 to 50°.e)Cut melons stored at room temp.f)Bean sprouts 50-52°.All potentially hazardous foods must be held at 41° or

EHF20	COS	TOXIC ITEMS	11/30/2011

a)Chemicals found without proper labeling.b)Employees seen cleaning counters with windex

EHF17	H24 HOUR	HAND WASH WITH SOAP/TOWELS	11/30/2011

a)Several items found without preparation dates.b)Smoke turkey should only be kept for seven days,label maker is printing fourteen day shelf life.

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

V & M DISCOUNT FOOD MART
1000 SW 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1466	EHF08	IN	GOOD HYGIENIC PRACTICES		11/28/2011	0	HFOL
			Corrected.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/28/2011		
			a)Lightshields needed over ice machines, b)Corrected, c)Corrected, d)Corrected, e)Corrected.				
	EHF25	IN	FOOD CONTACT SURFACES		11/28/2011		
			a)Corrected, b)Corrected, c)Corrected.				

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

VILLA PIZZA

7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF419	EHF28	COS	ALL OTHER VIOLATIONS		11/28/2011	21	HL1B
			A) Light shield needed by ice machine, B) Clean fan by serving line, C) Due to continued non-compliance on the pizza timers a $50 reinspection fee must be paid by 12pm 11-29-11, a follow up inspection will be conducted in the next 10 days.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/28/2011		
			A) Dishes found in the hand sink, Hand sinks are for hand washing only, B) Employee coat found stored hanging on mixer, Personal items should be stored separately.				
	EHF07	COS	ADEQUATE HAND WASHING		11/28/2011		
			A) Employee seen washing hand with gloves still on, gloves are single service and when soiled must be changed, and hands washed before putting on new gloves.				
	EHF13	H10DAY	HACCP PLAN/TIME		11/28/2011		
			A) Pizza timers found not being used, B) Several food items in the walk in found without preparation dates.				
	EHF20	COS	TOXIC ITEMS		11/28/2011		
			A) Chemical bottles found without proper labeling, B) Bleach solution over 200ppm, must be 100ppm,				

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

VILLA PIZZA

HF419	EHF17	COS	HAND WASH WITH SOAP/TOWELS	11/28/2011	21	HL1B

A) Hand sink found without any paper towels.

	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED	11/28/2011

A) Establishment has no certified food manager, Food manager must be ubtained 12-19-11 or a $50 reinspection fee will be assessed.

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

WASHINGTON FOOD MART
4016 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1666	EHF21	COS	MANUAL WARE WASHING		11/28/2011	12	HL1B
			Bleach water did not register on test strip-must be 100 ppm.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/28/2011		
			Soap and paper towels needed at rear handsink.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/28/2011		
			a)Clean fan guards in walk-in cooler, b)Repair ceiling where roof leaked, c)Lightshields needed over ice machine, d)Replace missing tile in back room, e)Repair wall by ice machine, f)Baseboard needed in back room. All must be done by next regular inspec				
	EHF25	COS	FOOD CONTACT SURFACES		11/28/2011		
			Clean tea nozzle.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		11/28/2011		
			Repair leak from ice machine drain, must be repaired by next regular inspection.				

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

WATER STORE
3505 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2180	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/30/2011	0	H PREOPEN

a)Spanish/English handwashing signs needed in the bathroom.b)Covered trash can needed in bathroom.

WHATABURGER #758
6120 HOLLYWOOD RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1038	EHF25	COS	FOOD CONTACT SURFACES		11/29/2011	3	HL1B

Dirty utensils and pans on clean shelf

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

WINDSOR ELEMENTARY
6700 HYDE PKWY

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF81					11/29/2011	0	HL1B

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

YE OLDE PANCAKE STATION
2800 S VIRGINIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF961	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/29/2011	27	HL1B
			a)Seal all exposed bare wood in kitchen, b)Thawing must be done under refrigeration, not on top of oven, c)Lightshield endcaps needed on 2 lights, d)Replace broken gaskets on make table cooler, e)Replace counter where it has worn away, f)Covered trash ne				
	EHF20	H10DAY	TOXIC ITEMS		11/29/2011		
			a)Several spray bottles found unlabled, b)Roach powder must be removed from establishment, not approved for use in a food establishment.				
	EHF21	H10DAY	MANUAL WARE WASHING		11/29/2011		
			Dish machine not sanitizing, line was primed.				
	EHF12	COS	CROSS CONTAMINATION		11/29/2011		
			Employee cracked shell eggs, wiped gloves on linen towel and then handled ready-to-eat waffle. After handling raw foods gloves must be changed and hands must be washed before handling ready-to-eat foods.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		11/29/2011		
			Employee restroom handsinks must be supplied with hot water.				

Food Establishment Public Inspection Report

From 11/24/11 thru 11/30/11

ESTABLISHMENT

YE OLDE PANCAKE STATION

HF961	EHF07	COS	ADEQUATE HAND WASHING	11/29/2011	27	HL1B

a)Employees must wash hands before putting on gloves, b)Employee did not use soap when washing hands, c)Employee washed hands for 2-3 seconds, hands must be thoroughly washed for at least 20 seconds.

EHF01	COS	COOLING FOR COOKED FOOD	11/29/2011	

Stew from the day before found in the walk-in at 48 degrees, should already be at or below 41 degrees. Discarded.

EHF03	COS	HOT HOLDING	11/29/2011	

Sausage patties found in hot hold at 98-125 degrees, must be held at or above 135 degrees. Reheated.