

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT

ABC LEARNING CENTER II

5709 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF08	EHF28	H60 DAY	ALL OTHER VIOLATIONS		2/7/2012	0	HL1B	
			Seal or paint any surfaces of shelves & counters where the wood has become worn & no longer sealed,non-porous,& easily cleanable.(Edges of shelves in pantry & edges of cabinet shelves).					

ADVANTAGE SALES & MARKETING

5730 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2054					2/6/2012	0	HL1B

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT**ALCOHOLIC RECOVERY CENTER**

412 SE 16TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF105	EHF25	COS	FOOD CONTACT SURFACES		2/7/2012	7	HL1B
			Top shelf in refrigerator,blower and covers, and door handles need to be cleaned. b)Top and bottom of shelf above stove needs to be cleaned. c)Cast iron pans must be cleaned inside and outside and sanitized after each use.				
	EHF28	COS	ALL OTHER VIOLATIONS		2/7/2012		
			Wall below 3-bay sink is rotten and not cleanable. Replace wall with FRP board or other easily cleanable surface. Second notice this violation. Repeat violations of this item may result in a reinspection fee of \$50.				
	EHF10	COS	SOUND CONDITION		2/7/2012		
			Container dressing marked refrigerate after opening found opened and not refrigerated. Read all labels to ensure proper storage.				

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT

AMARILLO COLLEGE CHILD DEV LAB

6222 SW 9TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD48	EHF24	H60 DAY	THERMOMETERS		2/2/2012	3	HL1B	
			Need thermometer in the employee refrigerator and in the 2 year old room refrigerator.					

ARDEN ROAD ELEMENTARY

6801 LEARNING TREE AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF412					2/6/2012	0	HL1B

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT**AUSTIN MIDDLE SCHOOL
1808 WIMBERLY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF667	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/8/2012	0	HL1B	
			replace missing tile on kitchen floor to create easily cleanable surface. tile is ordered and set for repair.					

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT

**BELMAR BAKERY
3325 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF626	EHF28	COS	ALL OTHER VIOLATIONS		2/3/2012	19	HL1B
			a.) fix screen free of holes on back door b.) all boxes in freezer must be at least 6" off the ground				
	EHF21	H10DAY	MANUAL WARE WASHING		2/3/2012		
			a.) heated dishwasher not sanitizing up to 160 degrees. b.) no sanitizer found in sanitizing bucket in cakeland				
	EHF10	COS	SOUND CONDITION		2/3/2012		
			a.) caramel sauce labeled as "refrigerate after opening" not being refrigerated				
	EHF11	COS	PROPER HANDLING RTE		2/3/2012		
			a.) handle of scoop found in powdered sugar, sugar, brown sugar				
	EHF12	COS	CROSS CONTAMINATION		2/3/2012		
			a.) employee seen handling chocolate dipped strawberries with bare hands b.) handles of scoops found in flour, cornstarch				

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT**BELMAR BAKERY**

HF626	EHF07	COS	ADEQUATE HAND WASHING	2/3/2012	19	HL1B
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a.) employees seen not washing hands before putting on gloves

**BLUE FRONT CAFE
801 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF510	EHF21	IN	MANUAL WARE WASHING		2/2/2012	0	HFOL
			Dish machine is now sanitizing.In				
	EHF24	IN	THERMOMETERS		2/2/2012		
			Now have a thermometer in the chest freezer.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/2/2012		
			Continue cleaning and resurfacing the dry food storage and equipment and utensil storage shelving.				

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT**BUFFALO WILD WINGS
9511 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2019	EHF28	COS	ALL OTHER VIOLATIONS		2/8/2012	10	HL1B
			a)Employee personal items should be stored in designated areas.b)Unwrapped single service use items should be stored inverted to prevent contamination.				
	EHF25	COS	FOOD CONTACT SURFACES		2/8/2012		
			a)Food debris found on food slicers.b)Drink lids found on dirty surface.				
	EHF15	COS	EQUIPMENT ADEQUATE		2/8/2012		
			Make table not holding proper temp;make sure lids are closed when not in use so not to raise temp of unit.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/8/2012		
			Employee observed consuming food in kitchen;no eating,drinking or smoking is allowed in the kitchen area.				

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT

BURGER KING 7000 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF831	EHF25	COS	FOOD CONTACT SURFACES Ice machine needed to be cleaned		2/3/2012	3	HL1B
	EHF28	H90 DAY	ALL OTHER VIOLATIONS Fan grills in walkin need to be cleaned		2/3/2012		

CANYON INTERMEDIATE SCHOOL 506 8TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC201	EHF28	H90 DAY	ALL OTHER VIOLATIONS (a) Wall in snackbar needs to be repaired (b) Condensate in freezer is splattering from fans 9c) Product set out for self serve needs to be protected by sneeze shield or covered COS		2/7/2012	0	HL1B

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT**CANYON JUNIOR HIGH****910 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC200					2/7/2012	0	HL1B

CARVER ACADEMY
1905 NW 12TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF164					2/3/2012	0	HL1B

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT**CARVER EARLY CHILDHOOD ACADEMY****1800 N TRAVIS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF849					2/3/2012	0	HL1B

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT

**CHICK FIL A AT GEORGIA STREET
2525 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2122	EHF28	COS	ALL OTHER VIOLATIONS		2/8/2012	12	HL1B
			a.) clean floors of walk in refrigerator and freezer free of debris b.) clean bottoms of cold hold unit regularly enough to prevent drip accumulation c.) clean handles of refrigerators regular enough to prevent buildup				
	EHF25	COS	FOOD CONTACT SURFACES		2/8/2012		
			a.) clean sugar bin b.) clean warmer that is used in the morning every day c.) clean mixer that is used to make biscuits in the morning				
	EHF02	COS	COLD HOLDING		2/8/2012		
			a.) sliced tomatoes on line not being held below 41 degrees. must be held below 41 F.				
	EHF14	COS	WATER SUPPLY		2/8/2012		
			Spray wands must be kept above the flood rim when not in use. Spray wands found being stored below the flood rim.				

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT

**CLAIRMONT THE
4707 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF832	EHF17	COS	HAND WASH WITH SOAP/TOWELS		2/7/2012	6	HFOL
			No towels at the handsink.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		2/7/2012		
			A certified food mgr is needed. Take a state approved certification to 821 S Johnson to obtain a City food mgr card or attend & pass the food mgr class tomorrow, 2/8/12.				
	EHF13	IN	HACCP PLAN/TIME		2/7/2012		
			If this violation is repeated on any futre visits, a reinspection fee may be charged.				
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		2/7/2012		
			Continue to clean any splatter on walls & shelves throughout kitchen daily.				

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT**COMFORT INN & SUITES
2101 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1799					2/3/2012	0	HFOL

2300 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1581					2/7/2012	0	HL1B

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT

**CORONADO ELEMENTARY
3210 WIMBERLY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF686	EHF21	COS	MANUAL WARE WASHING		2/7/2012	3	HL1B	
			Bucket of sanitizing solution registered at 0ppm. Water was changed and bucket was brought to proper sanitation level. My sanitizer strip was showing the right amount.					

**COUNTRY CLUB NURSING & REHAB
9 MEDICAL DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF200	EHF28	H60 DAY	ALL OTHER VIOLATIONS		2/3/2012	0	HL1B	
			a.Box of buns on floor.COS b.Box of paper towels on floor.COS c.Needed a Spanish handwash sign in the employee restroom.COS d.3rd sink had sanitizer solution at at 130 degrees.Must be 75 degrees fahrenheit.e.Thoroughly clean the entry doors of buildup.					

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT

COUNTRY INN & SUITES

2000 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1580	EHF02	H10DAY	COLD HOLDING		2/8/2012	5	HL1B	
			Skim milk temperature was at 49 degrees and whole milk at 48 degrees fahrenheit. The product is tossed after 3 hours. Please correct the temperature by using NSF approved holding equipment to maintain product temperature of 41 degrees during service.					

CULLIGAN OF AMARILLO

2010 NW 1ST AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF913	EHF14	H10DAY	WATER SUPPLY		2/8/2012	4	HL1B	
			Need 4 back flow preventers for 4 hosed faucets.					
	EHF28	COS	ALL OTHER VIOLATIONS		2/8/2012			
			Need an English and Spanish hand wash sign in the women's restroom.COS					

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT**DOLLAR GENERAL #8372****5131 PLAINS BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF410	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/7/2012	6	HL1B
			Need to clean the shelving in the prepackaged non-potentially hazardous drink coolers.				
	EHF24	H10DAY	THERMOMETERS		2/7/2012		
			Need thermometer in the dairy cooler.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		2/7/2012		
			Needed handsoap in men's restroom.COS				

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT

DOLLAR GENERAL STORE #12249

2726 SW 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1953	EHF28	IN	ALL OTHER VIOLATIONS		2/8/2012	0	HL1B	
			a.Men's comode cleaned.In b.Milk display cooler shelving cleaned.In c.Freezer display cases defrosted and cleaned.In d.Freezer display case defrost repaired.In					

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT

EMBERS STEAKHOUSE CATERING**2501 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK106	EHF28	COS	ALL OTHER VIOLATIONS		2/4/2012	7	HL1B
			All food prep employees must have hair restraint. For self service,lids must be replacable to prevent comtamination.				
	EHF20	COS	TOXIC ITEMS		2/4/2012		
			Bleach sanitizing solution over 200ppm. No test strips available.				
	EHF07	COS	ADEQUATE HAND WASHING		2/4/2012		
			Employee did not wash hands before putting on gloves.				

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT

**FOREST HILL ELEMENTARY
3515 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF668					2/6/2012	0	HFOL

**FOX FAST STOP
1901 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2197	EHF28	COS	ALL OTHER VIOLATIONS		2/2/2012	0	H PREOPEN

Covered trash can needed in restroom. b)Handwash signs needed in restroom. c)Contact building safety for any building checks required.

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT**FRIENDZ COCKTAIL LOUNGE & GRIL**

711 SW 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1860					2/3/2012	0	HFOL

FURRBIES

210 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1332	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/7/2012	0	HL1B

a.Needed to clean the doors of refrigerators and freezers. b.Do not set food utensils on linen. Store on a dry clean surface.COS

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT

HAGY LEARNING CENTER

1301 STREIT DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD63	EHF28	IN	ALL OTHER VIOLATIONS		2/7/2012	0	HL1B
			Dish machine is still not sanitizing and is in process of repair. The sanitizing is do in the 3 compartment sink.In				
	EHF26	IN	POSTING OF ADVISORIES		2/7/2012		
			Permit to operate posted.In				
	EHF25	IN	FOOD CONTACT SURFACES		2/7/2012		
			Cleaned: a.the inside of the refrigerators and freezer, b.canopener assembly.In				

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT**HERITAGE CONVALESCENT CENTER****1009 CLYDE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF597	EHF28	H60 DAY	ALL OTHER VIOLATIONS		2/6/2012	0	HL1B	
			Clean:a.the fan blades and grill used in the dish room and b.The top of the ice maker.					

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT

HOLIDAY INN AMARILLO WEST

8231 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2113	EHF25	IN	FOOD CONTACT SURFACES		2/2/2012	0	HFOL
			a.Canopener being kept clean.In b.No utensils found on the floor anymore.In c.Tea urn nozzles how being properly cleaned.In				
	EHF28	IN	ALL OTHER VIOLATIONS		2/2/2012		
			a.Sneezeguard properly installed for breakfast buffet.In b.No single service, utensils, etc being found on floor.In				
	EHF17	IN	HAND WASH WITH SOAP/TOWELS		2/2/2012		
			Paper towels dispensed with bar is open.In				

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT**HOME PLATE DINER INC****5600 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF333	EHF24	H10DAY	THERMOMETERS		2/7/2012	3	HFOL

A metal stem thermometer is needed for checking internal temp of hot foods.It must read 0-220°F.

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT

**HONEY CRUST HAMS INC
2626 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1686	EHF11	COS	PROPER HANDLING RTE		2/2/2012	7	HL1B
			a.) handle of scoops must be kept out of product				
	EHF25	COS	FOOD CONTACT SURFACES		2/2/2012		
			a.) tape must be removed from strainer. Tape does not provide an easily cleanable surface and may collect bacteria.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/2/2012		
			a.) clean radio in kitchen b.) clean both fans in kitchen and clean the one that blows directly on the meats at least once a week c.) clean dish drain d.) dust shelves in back that jarred goods are on				

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT

**HOUSTON MIDDLE SCHOOL
815 S INDEPENDENCE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF674	EHF28	IN	ALL OTHER VIOLATIONS		2/7/2012	3	HL1B
			All the gas hot hold units have been checked and corrections are going to be installed.In				
	EHF25	H10DAY	FOOD CONTACT SURFACES		2/7/2012		
			a.Replace door gaskets on a refrigeration unit. b. Resurface or replace rusty shelf in a freezer case.				
	EHF03	IN	HOT HOLDING		2/7/2012		
			The reservoirs for hot hold have been temporarily laid horizontal to allow full heating. The conrol devices for the units were improperly repaired and parts are now being ordered to correct the problem.				

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT**K & T DISCOUNT
201 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF971	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/8/2012	0	HL1B	
			a.Clean the walk in and behind counter floors.b.Clean the floor from the mop sink to and in the restroom. c.Box of single service cups city on floor.Store off the floor.					

**KFC
1510 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1790					2/2/2012	0	HL1B

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT**KIMBLE LEARNING CENTER**

2200 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD16	EHF10	COS	SOUND CONDITION		2/3/2012	4	HL1B	
			Dented cans on shelf for use. Do not use dented cans.					

KIRKLAND COURT HEALTH & REHABI

1601 KIRKLAND DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1696					2/8/2012	0	HL1B

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT

**LA BELLA PIZZA
3801 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF235	EHF14	H24 HOUR	WATER SUPPLY		2/2/2012	25	HL1B
			a.) no hot water in bathroom or at handwashing sink. Must be fixed in 24 hours to avoid closure.				
	EHF12	COS	CROSS CONTAMINATION		2/2/2012		
			a.) plastic cups being kept on top of red pepper. Must be removed. b.) employee touching ready to eat food with bare hands				
	EHF11	COS	PROPER HANDLING RTE		2/2/2012		
			a.) handle of scoop in parmesean cheese b.) bbq brush needs to be cleaned c.) handle of scoop in salt d.) handle of scoop in sugar				
	EHF07	COS	ADEQUATE HAND WASHING		2/2/2012		
			a.) employee not washing hands before preparing food.				
	EHF24	COS	THERMOMETERS		2/2/2012		
			a.) thermometer not found in cold hold unit				

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT

LA BELLA PIZZA

HF235	EHF21	COS	MANUAL WARE WASHING	2/2/2012	25	HL1B
			a.) no sanitizer found in sanitizer buckets			
	EHF25	COS	FOOD CONTACT SURFACES	2/2/2012		
			a.) rolling pin must be stored on a clean surface			
	EHF28	H90 DAY	ALL OTHER VIOLATIONS	2/2/2012		
			a.) employees must have a hair restraint in food prep area b.) all food in boxes in freezer must be at least 6" off the ground c.) seal holes in ceiling d.) clean red pepper and parmesean bins			
HF235				2/3/2012	0	HFOL

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT

**LA CHOZA
1405 N GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF864	EHF28	COS	ALL OTHER VIOLATIONS		2/7/2012	0	HL1B
			Eggs stored on top shelf above ready to eat foods. Store eggs on bottom shelf to prevent broken eggs leaking onto other foods. b)Light shield needed to cover light in clean dish room. c)Chest freezer needs to be defrosted.				
	EHF15	COS	EQUIPMENT ADEQUATE		2/7/2012		
			Make table refrigerator not at proper temperature. Discarded all potentially hazardous foods held over 4 hours at improper temp. Have unit repaired before using to store foods.				
	EHF13	COS	HACCP PLAN/TIME		2/7/2012		
			No date mark on prepared meat product stored over 24 hours. Date all potentially hazardous foods stored over 1 day.				

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT

LEALS

1619 S KENTUCKY ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF4	EHF17	COS	HAND WASH WITH SOAP/TOWELS		2/6/2012	16	HL1B
			The paper towel dispensers in the kitchen was empty.				
	EHF21	COS	MANUAL WARE WASHING		2/6/2012		
			a)The sanitizer water i the 3rd sink was over 100°.b)The spray sanitizer was at 100ppm quats.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/6/2012		
			Employee had a personal drink at his work station without benefit of a lid & or a straw.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		2/6/2012		
			a)Need to clean the inside of the glass or drink container cooler.b)Clean lower shelf.c)Repair leaky 3 comp sink faucet.				
	EHF24	COS	THERMOMETERS		2/6/2012		
			Needed a thermometer in the drawer cooler.				

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT

LEALS

HF4	EHF25	H10DAY	FOOD CONTACT SURFACES	2/6/2012	16	HL1B
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a)Replace broken door gaskets on the drawer cooler.b)Need to clean the bar drink cooler.

MCDONALDS

3700 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF304	EHF20	H 3 DAYS	TOXIC ITEMS		2/8/2012	3	HFOL

Sanitizer dispenser is dispensing over 400 ppm; this is a repeat violation and future violations of this item may require a \$50 reinspection fee.

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT**MOE DOGS GRILL
3515 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2098	EHF25	IN	FOOD CONTACT SURFACES		2/3/2012	0	HFOL
			Cleaned all refrigeration and freezer units.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/3/2012		
			Complete the repair of the leaky faucet.				

MONASTERY OF BLESSED SACRAMENT**4201 NE 18TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF875					2/3/2012	0	HL1B

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT

**MUDD RACK
500 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2134	EHF25	COS	FOOD CONTACT SURFACES		2/2/2012	6	HL1B
			A) Clean dishes found with food debris still on them,				
	EHF28	COS	ALL OTHER VIOLATIONS		2/2/2012		
			A) Face all silverware the same direction so mouthparts cannot be touched.				
	EHF20	COS	TOXIC ITEMS		2/2/2012		
			A) Several chemicals found not labeled, B) Quat sanitizer at the bar found at 400ppm, must be 200ppm as label states.				

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT**OAKDALE ELEMENTARY**

2711 S HILL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF757					2/2/2012	0	HFOL

OPPORTUNITY SCHOOL

1525 N GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD42	EHF28	H60 DAY	ALL OTHER VIOLATIONS		2/6/2012	0	HL1B

Clean build up from cabinet doors & any other handles or surfaces that are frequently touched.

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT**PACIFIC CHEESE CO, INC
8850 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1651	EHF28	COS	ALL OTHER VIOLATIONS		2/7/2012	0	HL1B	
			Hand wash tower aerators have restricted flow on unit closest to entrance from hallway. Recommend cleaning aerators.on faucets to improve flow.					

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT

**PAK A SAK #13
2708 SW 58TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1692	EHF28	COS	ALL OTHER VIOLATIONS		2/7/2012	8	HL1B
			a.) trash bags may not come into contact with food either in preparation or storage. b.) used cigarette found on handwashing sink. remove all unnecessary items from sanitary areas.				
	EHF20	COS	TOXIC ITEMS		2/7/2012		
			Spray bottles with chemical not labeled. All chemicals must be labeled.				
	EHF03	COS	HOT HOLDING		2/7/2012		
			Cheeseburger links and breakfast links found in hot hold at 120 F. Must be 135 or above.				

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT

**PIZZA HUT
1820 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF360	EHF02	COS	COLD HOLDING		2/2/2012	23	HL1B
			Pan of pizza sauce left in reachin in back				
	EHF07	COS	ADEQUATE HAND WASHING		2/2/2012		
			Employees were not washing hands when chainging tasks				
	EHF12	COS	CROSS CONTAMINATION		2/2/2012		
			Using plastic cups with no handles to dispense condements such as cinnamon sugar and chocolate crumbs				
	EHF10	COS	SOUND CONDITION		2/2/2012		
			Molded meatballs in walkin refrigerator				
	EHF21	COS	MANUAL WARE WASHING		2/2/2012		
			(a) Warewashing machine not sanitizing at time of inspection (b) Wipe down solution was not at proper strength, should be 200 ppm Qt				

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT

PIZZA HUT

HF360	EHF25	COS	FOOD CONTACT SURFACES	2/2/2012	23	HL1B
(a) Pizza oven in back was not cleaned after use (b) Utensils on clean rack with food particals (c) Broken and cracked utensils being used (d) Ware washing machine needs to be cleaned						

EHF28	COS	ALL OTHER VIOLATIONS	2/2/2012			
(a) Silver ware should all face same direction (b) Personal clothing on rack with clean dishes						

7000 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF844	EHF25	COS	FOOD CONTACT SURFACES	Ice machine needed to be cleaned	2/3/2012	3	HL1B

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT

**PIZZA PLANET
2400 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF726	EHF25	COS	FOOD CONTACT SURFACES		2/7/2012	18	HL1B
			a.) clean scale in back b.) clean can opener free of debris				
	EHF21	COS	MANUAL WARE WASHING		2/7/2012		
			a.) dishwasher was not sanitizing. Problem was resolved on site. b.) sanitizer bucket with rags found with no sanitizer c.) make sure dishes are scraped free of food before being placed in dishwasher				
	EHF20	COS	TOXIC ITEMS		2/7/2012		
			a.) spray bleach used for sanitizing surfaces at toxic level. Must be between 100ppm and 200 ppm.				
	EHF10	COS	SOUND CONDITION		2/7/2012		
			a.) dented cans found				
	EHF03	COS	HOT HOLDING		2/7/2012		
			a.) Meat sauce in crock pot found at 117 F. b.) pizzas on buffet line found between 105F-120F. All hot hold items must be 135 or above.				

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT**POPEYES
7000 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF890	EHF25	COS	FOOD CONTACT SURFACES		2/3/2012	3	HL1B
			(a) Ice machine needed to be cleaned (b) Broken pan being used with surfaces not easily cleanable (c) Dipper well was not removing food particals to drain				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/3/2012		
			Fan covers in walkin need to be cleaned				

**RIVER ROAD MIDDLE SCHOOL
9500 N US HWY 287**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1848					2/6/2012	0	HL1B

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT**SAKURA JAPANESE STEAKHOUSE**

4000 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF211	EHF28	IN	ALL OTHER VIOLATIONS		2/2/2012	0	HFOL	
			A) Corrected, B) Corrected, C) Corrected, D) Corrected					
	EHF25	IN	FOOD CONTACT SURFACES		2/2/2012			
			A) Corrected, B) Corrected, C) Corrected, D) Corrected, E) Corrected.					

SKY WEST ASSISTED LIVING CTR

2623 12TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC285					2/7/2012	0	HL1B

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT

**STOP N SAVE
908 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1925	EHF28	IN	ALL OTHER VIOLATIONS A) Corrected, B) Corrected.		2/2/2012	8	HL1B
	EHF02	COS	COLD HOLDING Eggs found on the counter at 67 degrees, must hold at 41 degrees or below.		2/2/2012		
	EHF20	COS	TOXIC ITEMS Bleach water for wipe down found over 200ppm, must be 100ppm.		2/2/2012		

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT

STORYLAND PRESCHOOL

5001 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD28					2/6/2012	0	HL1B

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT

**TAN PHAT MARKET
5321 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1541	EHF09	H10DAY	APPROVED SOURCE/LABELING		2/8/2012	11	HL1B
			Several products in freezer do not have labels, product for self serve needs to have label				
	EHF10	COS	SOUND CONDITION		2/8/2012		
			(a) Dented cans on shelf (b) Open packages of food in freezers				
	EHF25	H10DAY	FOOD CONTACT SURFACES		2/8/2012		
			(a) Produce cabinets need to be cleaned (b) Containers on shelf need to be cleaned				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		2/8/2012		
			Food product and utensils can not be stored in restroom				

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT**TASCOSA GOLF CLUB
4502 FAIRWAY DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF435					2/8/2012	0	HL1B

**TASCOSA HIGH SCHOOL
3921 WESTLAWN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF671					2/3/2012	0	HL1B

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT**THAI PEPPER
311 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1946	EHF25	COS	FOOD CONTACT SURFACES		2/2/2012	8	HL1B
			A) Several dishes found dirty. B) Clean metal shelving above hand sink. C) Do not use linen towels to cover food in walk-in.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/2/2012		
			A) Clean blower cover in walk-in. B) Light shield needed in kitchen. C) Seal wooden shelves.				
	EHF03	COS	HOT HOLDING		2/2/2012		
			A) Hot Sour Soup found at 64 degrees, food is potentially hazardous therefore must be held at 135 degrees or above.				

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT

**THAI SPOON
500 N FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF763	EHF17	COS	HAND WASH WITH SOAP/TOWELS		2/7/2012	3	HL1B
			Needed papertowels in the men's restroom.COS				
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		2/7/2012		
			a.Minor roof leak affecting some ceiling tiles. Repair and replace affected ceiling tiles.b.Need to clean door of refrigeraton units where hands have been.				

THRIVE NUTRITION 116 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2187	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/6/2012	0	HFOL
			Post the food establishment permit when it arrives.				

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT

**TOOT N TOTUM #25
7201 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2043					2/6/2012	0	HL1B

**TOOT N TOTUM #52
6698 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF649	EHF24	H10DAY	THERMOMETERS		2/6/2012	8	HFOL
			A metal stem thermometer is needed to check hot foods. It must read 0-220°F. 2nd vio, if this violation is not brought into compliance, a \$50 reinspection fee may be charged. It must be available by the next inspection 2/10/12.				
	EHF03	COS	HOT HOLDING		2/6/2012		
			Hot dogs & corn dough dogs under 130°F. All hot dogs must maintain hot hold temp over 135°F. All were discarded. This is a repeat violation, also out of compliance 1/27/12. If this violation is not maintained in compliance at all future inspections, a \$50 rein				

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT

**TOOT N TOTUM #6
211 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF635					2/8/2012	0	HL1B

**TYLERS BARBEQUE
2014 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1931	EHF14	H10DAY	WATER SUPPLY		2/8/2012	4	HL1B
			4" air gap needed on drain from ice machine to floor drain.				

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT**UNIQUE INDIVIDUALS LLC**

7701 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD61	EHF08	COS	GOOD HYGIENIC PRACTICES Drink without lid and straw		2/8/2012	4	HL1B

UNITED SUPERMARKET #523

5601 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1679	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/6/2012	3	HFOL
			a. Have clean grime off of walk in doors. In b. Will need more time to replace needed door gaskets on walk in doors where needed.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		2/6/2012		
			a. Cleaned salad cooler coil. In b. Will need more time to change out broken door gaskets on refrigeration reachins where needed.				

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT**WALGREENS #05614****1600 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF329	EHF28	COS	ALL OTHER VIOLATIONS		2/8/2012	0	HL1B	
			Prepackaged a.ice and b dinners on floor of wlk in freezer.COS					

WAL-MART #5216**5730 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF386	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/6/2012	4	HL1B	
			Clean:a.dirty linen hamper b.floors behind dry storage bins,c.frozen meat freezer floor under bins.d.Walk in ice cream freezer floor & under bins e.Dairy cooler floor & under bins.f.Clean pocket carts g.Plastic swinging doors between produce & bakery.					
	EHF10	COS	SOUND CONDITION		2/6/2012			
			Found: a.Busted pinto bean bag b.water bottle single open. c.Package of Ranchhous Sausage at room temperature, time out temperature unknown.All discarded at inspection.COS					

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT

WELLINGTON ROOM EVENT CENTER

505 S TENNESSEE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1221	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/3/2012	3	HL1B
			a.Do not leave the mop and bucket in front of the employee handsink.COS b.Fix the faucet leak at the sink next to the spray arm.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		2/3/2012		
			Needed paper towels at the employee handsink.COS				
HFK88					2/8/2012	0	HL1B

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT

WESTOVER PARK INTERMEDIATE

7200 PINNACLE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF877	EHF21	H10DAY	MANUAL WARE WASHING		2/3/2012	3	HL1B	
			Ware washing machine not sanitizing, utensils will need to be sanitized in three compartment sink until corrected					
	EHF28	COS	ALL OTHER VIOLATIONS		2/3/2012			
			(a) Eating utensils should be stored with handle up (b) Tape can not be used to repair shelving (c) Employees must wear hair restraints when preparing food					

WHATABURGER #427

734 N PIERCE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF285	EHF25	IN	FOOD CONTACT SURFACES		2/7/2012	0	HFOL	
			The extra grill has been cleaned.In					

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT

WHITTIER ELEMENTARY

2004 N MARRS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF670	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		2/2/2012	3	HFOL	
			Large gap at bottom of west door to cafeteria from outside. Gaps this large will allow rodents, insects & excessive dust to enter the dining area & kitchen. Insects have been previously observed in this kitchen. Repairs to this door seal must be made by 2/12					

WTAMU MEAT LAB

2501 RUSSELL LONG BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC272					2/7/2012	0	HL1B

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF961	EHF21	COS	MANUAL WARE WASHING		2/8/2012	17	HL1B
			a.) sanitizing bucket found with no sanitizer present.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		2/8/2012		
			a.) fix condensation drip on air conditioner vents				
	EHF24	COS	THERMOMETERS		2/8/2012		
			a.) no thermometer found in regrigerator unit.				
	EHF02	COS	COLD HOLDING		2/8/2012		
			Liquid egg product found at 50 degrees. Must be completely submerged in ice on cook line in order to maintain temperature of 41 or below.				
	EHF25	COS	FOOD CONTACT SURFACES		2/8/2012		
			a.) replace blade on can opener b.) water in syrup hot hold was at 128 F. Must be at 135 or above to prevent growth of bacteria				

Food Establishment Public Inspection Report

From 2/2/12 thru 2/8/12

ESTABLISHMENT

YE OLDE PANCAKE STATION

HF961

EHF28

COS

ALL OTHER VIOLATIONS

2/8/2012

17

HL1B

a.) dust walk in cooler b.) clean blowers in refrigerator on east wall