

**Food Establishment Public Inspection Report****From 11/29/12 thru 12/5/12****ESTABLISHMENT****ACAPULCO MEXICAN RESTAURANT****727 S POLK 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>
HF1377	EHF07	COS	ADEQUATE HAND WASHING		11/29/2012	16	HL1B
			Employees observed not washing hands before putting on gloves. Hands must be washed before putting on gloves each time new gloves are needed.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/29/2012		
			No soap at handsink in kitchen.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		11/29/2012		
			Daylight visible at bottom of side and back doors. Seal all doors to outside so no daylight can be seen. This will help prevent insects from entering.				
	EHF24	COS	THERMOMETERS		11/29/2012		
			Inaccurate thermometer in walk in cooler. Check thermometers for accuracy.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/29/2012		
			Handles to all coldhold units have food buildup. b)Drawers dirty.c)Bottom of shelves above hot hold and cooktop have encrusted foods attached.Clean to remove all food from shelf bottoms.d)Inside ice machine needs to be cleaned.e)Lime slicer at bar dirty.				

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**ESTABLISHMENT**

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**ACAPULCO MEXICAN RESTAURANT**

HF1377	EHF28	H10DAY	ALL OTHER VIOLATIONS	11/29/2012	16	HL1B
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Poor lighting in kitchen. Employees must be able to see to ensure proper cleaning and food prep. Improve lighting. b)Broken tiles need to be replaced. c)Walk in cooler and all cold hold units blower covers need to be cleaned.

**ADVANTAGE SALES & MARKETING**

**3700 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2053	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/30/2012	0	HL1B

A)Post current food manager card. B)Post current food establishment permit.

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**ESTABLISHMENT**

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**AMARILLO COLLEGE CHILD DEV LAB**

6222 SW 9TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD48	EHF28	COS	ALL OTHER VIOLATIONS Utensil containers not clean.		11/30/2012	0	HL1B

**AMARILLO HIGH SCHOOL**

4225 DANBURY DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF647	EHF03	COS	HOT HOLDING A) Cooked chicken found holding at 83 degrees, chicken was left out on counter and then placed in hot hold unit. Chicken must remain above 135 degrees at all times when holding hot. Discarded.		12/5/2012	5	HL1B

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### ESTABLISHMENT

**AMERICAS BEST VALUE INN  
1801 S LAKESIDE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1626	EHF02	COS	COLD HOLDING		11/29/2012	11	HL1B
			Pitcher of milk in breakfast area found at 47 degrees; milk was thrown away.				
	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		11/29/2012		
			A)Employee in charge of breakfast food preparation did not know proper food temperatures. B)Employee in charge of breakfast food preparation did not know the proper ware washing method.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		11/29/2012		
			Handsink that was in breakfast area was removed from wall; handsink must be reinstalled. An accessible and conveniently located handwash sink shall be provided in or immediately adjacent to food preparation areas.				
	EHF28	H30 DAY	ALL OTHER VIOLATIONS		11/29/2012		
			A)Chlorine test strips needed for bleach sanitizer. B)Wood Wicker baskets cannot be used as a food contact surface because they are not easily cleanable. (cos)				

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### ESTABLISHMENT

**BRAUMS ICE CREAM #182**

**1700 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF301	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/30/2012	6	HL1B
			Water leak found in ice cream freezer. Blower covers in walkin cooler need to be cleaned. Gaskets on reachin cooler need to be cleaned. Food stored under sink drain.No covered trash can in womens restroom.Ceiling fans dirty.Floor tiles in kitchen broken.				
	EHF25	COS	FOOD CONTACT SURFACES		11/30/2012		
			a)Clean inside roof of ice machine. b)Ice scoop stored in stagnant water. c)Containers holding utensils dirty. d)Tea nozzles stored found dirty. e)Knife holder for clean utensils only. f)Yogurt machine dirty.g)Drink lids stored in dirty containers.				
	EHF20	COS	TOXIC ITEMS		11/30/2012		
			Degreaser found found leaking in pancake batter box.				

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**ESTABLISHMENT**

**BRUCE FORD COMMUNITY CENTER**

**2009 N MARRS 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>
HFD50	EHF15	IN	EQUIPMENT ADEQUATE Refrigeration at proper temperature.		12/4/2012	0	HFOL

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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	EHF20	COS	TOXIC ITEMS		12/3/2012	14	HL1B
			Insecticide stored with lemonade.Chemicals stored with sample cups in Tx Tea side, store all chemicals away from food contact areas.Wipe down sanitizer over 200ppm, must be 100ppm for wipe down.Wipe down solution stored next to togo boxes.Store separate				
	EHF07	COS	ADEQUATE HAND WASHING		12/3/2012		
			Employees seen not washing hands before putting on gloves.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/3/2012		
			a)Employee seen eating in kitchen,eating must be done outside kitchen to prevent contamination. b)Employee seen washing hands in 3 comp sink,hands must be washed in a handsink.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		12/3/2012		
			a)Clean all shelving in walk in. b)Clean all gaskets on all coolers. c)Clean all shelving with clean dishes. d)Dirty knife found being used. e)To-go cups stored in a dirty container. f)Microwave dirty.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/3/2012		
			a)Store all food products at least six inches off the floor(onions). b)Cups stored on floor. c)Cover all food in walk in. d)Replace all broken gaskets.				

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**ESTABLISHMENT**

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**BURRITOS EL CORRALITO****104 S FILLMORE 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>
HF2263					11/30/2012	0	HL1B

**CHRISTMAS IN ACTION****1004 S POLK 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>
HFT3819					11/30/2012	0	HL1B FOOD

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**ESTABLISHMENT****COUNTRY BARN STEAKHOUSE LLC****8200 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1592	EHF25	H24 HOUR	FOOD CONTACT SURFACES		12/4/2012	37	HL1B
			A)Clean microwaves. B)Clean can opener blade. C)Clean utensil drawer in salad area. D)Clean all cooler gaskets.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/4/2012		
			A)Replace ceiling tile by clean dishes to smooth and easily cleanable. B)Clean air vents.Due to score of over 30, a \$50 reinspection fee must be pd by 12pm on 12/5/12 with a reinspection the same day.				
	EHF07	COS	ADEQUATE HAND WASHING		12/4/2012		
			A)Several employees seen putting on gloves without washing hands first. B)Employee seen not changing gloves and washing hands after touching clothing. C)Employees seen not washing hands after drinking.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/4/2012		
			A)Employee seen drinking in kitchen over food preparation areas. B)Employee drinks found without lids and straws. C)Hand sink in bar being used for other purposes other than hand washing.				
	EHF03	COS	HOT HOLDING		12/4/2012		
			A)Sausage found holding at 123 degrees, must maintain 135 or above at all times. Reheated to 165 degrees.				

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**ESTABLISHMENT****COUNTRY BARN STEAKHOUSE LLC**

HF1592	EHF09	COS	APPROVED SOURCE/LABELING	12/4/2012	37	HL1B
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A)Bulk containers found without easily identifiable products, salt, flour, sugar.

	EHF11	COS	PROPER HANDLING RTE	12/4/2012		
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A)Employee seen handling fries with bare hands, fries are ready to eat and therefore must be handled with gloves or utensils. Discarded.

	EHF12	COS	CROSS CONTAMINATION	12/4/2012		
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A)Scoop found stored in hazardous product with unknown food particles on handle, store handle out of product. B)Raw meat stored with produce, store separate.

	EHF20	H24 HOUR	TOXIC ITEMS	12/4/2012		
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A)Several chemicals found without any labeling.

	EHF17	COS	HAND WASH WITH SOAP/TOWELS	12/4/2012		
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A)Hand sink found without any paper towels.

	EHF24	H24 HOUR	THERMOMETERS	12/4/2012		
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A)Broken thermometer found in cooler.

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**ESTABLISHMENT****COUNTRY BARN STEAKHOUSE LLC**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1592	EHF24	IN	THERMOMETERS		12/5/2012	0	HL1B
			A) Corrected.				
	EHF20	IN	TOXIC ITEMS		12/5/2012		
			A) Corrected.				
	EHF25	IN	FOOD CONTACT SURFACES		12/5/2012		
			A) Corrected., B) Corrected, C) Corrected, D) Corrected.				

**DELIAS CAKE CREATIONS**

1103 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1991	EHF28	COS	ALL OTHER VIOLATIONS		12/5/2012	0	HL1B
			Do not use duct tape on mixer or other food equipment because it is not easily cleanable.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****DENNYS RESTAURANT #6674**

1710 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF392	EHF28	H60 DAY	ALL OTHER VIOLATIONS		11/30/2012	0	HFOL
			a)Clean fryer venthood. b)Clean grill venthood. c)Corrected. d)Clean underneath and top surface of pass through window. e)Corrected.				
	EHF15	IN	EQUIPMENT ADEQUATE		11/30/2012		
			Corrected.				

**DOLLAR GENERAL CORP #9250**

5811 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF391					11/30/2012	0	HFOL

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**ESTABLISHMENT****DONA JUANITA  
2208 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1579	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/29/2012	7	HL1B
			Clean dirt and grease buildup from the ceiling around vent hood.				
	EHF24	COS	THERMOMETERS		11/29/2012		
			Thermometer in small reach-in cooler was found broken; thermometer was replaced.				
	EHF14	H 2 HOUR	WATER SUPPLY		11/29/2012		
			Establishment does not have hot water. Establishment will be reinspected in 2 hours to see if water heater is fixed; if it is not fixed then establishment will have to close until the hot water heater is fixed.				
HF1579	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/29/2012	0	HFOL
			Clean dirt and grease buildup from the ceiling around venthood.				
	EHF14	IN	WATER SUPPLY		11/29/2012		
			Corrected.				

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**ESTABLISHMENT**

**DONA JUANITA**

**EL TROPICO  
1105 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>
HF1856					12/4/2012	0	HL1B

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**ESTABLISHMENT****EMBERS STEAKHOUSE  
2501 S KENTUCKY 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>
HF1987	EHF28	IN	ALL OTHER VIOLATIONS		11/29/2012	0	HFOL
			a)Corrected.				
	EHF23	IN	SEWAGE/WASTEWATER		11/29/2012		
			a)Corrected.				

**ESKIMO HUT  
4201 S WESTERN 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>
HF84	EHF16	IN	HAND WASH FACILITIES ADEQUATE		11/29/2012	0	HFOL
			a)Corrected.				

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**ESTABLISHMENT**

**FAMILY DISCOUNT  
1120 SW 15TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF506	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/5/2012	14	HL1B
			Front handsink did not have soap or paper towels.				
	EHF23	COS	SEWAGE/WASTEWATER		12/5/2012		
			No toilet paper was available in employee restroom.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/5/2012		
			Bucket and toothbrush found in front handsink; handsinks are for handwashing only.				
	EHF09	COS	APPROVED SOURCE/LABELING		12/5/2012		
			Muffins found for sale in grocery area without a common food name label or ingredient info available on package. Muffins were thrown away.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/5/2012		
			Chlorine test strips are needed to bleach sanitizer. 1 corection from last inspection.				

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**ESTABLISHMENT****FAMILY DOLLAR #4337****3510 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF381	EHF28	COS	ALL OTHER VIOLATIONS		12/4/2012	0	HL1B	
			Mop sink must have a backflow preventer. This will prevent any contamination from entering the stores water lines if the city loses water pressure.					

**FIRE SLICE PIZZERIA****7306 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1823	EHF11	COS	PROPER HANDLING RTE		12/5/2012	9	HL1B	
			Employee seen touching a cooked pizza with bare hands, gloves or utensils must be used. Discarded.					
	EHF02	COS	COLD HOLDING		12/5/2012			
			Hamburger patties found holding cold at 48°. Must be held at 41° or below at all times. Rapidly chilled. All other products were being held below 41°.					

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**ESTABLISHMENT**

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**FOREST HILL ELEMENTARY  
3515 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF668	EHF17	COS	HAND WASH WITH SOAP/TOWELS	No paper towels at hand sink in kitchen.	11/30/2012	3	HL1B

**FRITO LAY  
1051 N FOREST ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF316	EHF28	COS	ALL OTHER VIOLATIONS	Mens restroom needs Spanish handwashing sign.	11/29/2012	0	HL1B

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### ESTABLISHMENT

#### GAMBOAS BALLROOM 4416 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF920	EHF28	COS	ALL OTHER VIOLATIONS		11/29/2012	3	HL1B
			Covered trash needed in women's restroom.				
	EHF27	H24 HOUR	ESTABLISHMENT PERMIT		11/29/2012		
			Establishment permit expired. Must remit payment by 11/30/12.				

#### GLENWOOD ELEMENTARY 2409 S HOUSTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF655					11/29/2012	0	HFOL

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**ESTABLISHMENT**

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**GLORIAS REST/EL TACO LOCO****1300 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM10	EHF28	H45 DAY	ALL OTHER VIOLATIONS		12/4/2012	0	HL1B
Food manager card has expired. Employee must attend next food manager class.							

**GRAMS GRILL**  
**1505 E FM 1151**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR65	EHF25	COS	FOOD CONTACT SURFACES		11/29/2012	3	HL1B
Refrigerators need to be cleaned. b)Microwave oven needs to be cleaned.							

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**ESTABLISHMENT**

**GRANDMAS BURRITOS  
7012 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1361	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/4/2012	11	HL1B
			a)Gasket on refrigerator needs to be replaced. b)Eggs and raw meat should be stored below other foods.				
	EHF20	COS	TOXIC ITEMS		12/4/2012		
			a)Spray bottles not labeled with chemical name. b)Wipe down solution at over 200 ppm CI should be at 100 ppm.				
	EHF09	COS	APPROVED SOURCE/LABELING		12/4/2012		
			Bulk container of flour not labeled.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/4/2012		
			Employee drinking coffee out of a mug in kitchen area.				

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**ESTABLISHMENT****GREEN CHILE BOWL  
5120 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2312	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		12/3/2012	9	HL1B
			Gap at bottom of back door. *Second violation.				
	EHF20	COS	TOXIC ITEMS		12/3/2012		
			Unlabeled spray bottle at handsink in kitchen. Unknown contents.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/3/2012		
			Clean ceiling panels,air vents,dust behind equip. Lightshields needed in pantry/any other areas of kitchen not protected.Replace all broken/missing floor tiles.Seal holes in ceiling.Chlor strips needed for dishwasher.Replace torn/missing cooler gaskets.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		12/3/2012		
			Cutting boards in kitchen need to be smooth and easily cleanable. *Second violation.				

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**ESTABLISHMENT**

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**GREEN CHILE WILLYS GRILL LLC****13651 INTERSTATE 27**

<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>
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HFR61	EHF27	H10DAY	ESTABLISHMENT PERMIT		11/29/2012	3	HL1B
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Food establishment permit expired 11/22/12. 3rd notice. You will be closed if not pd by 11/30/12 at 9:00 am.

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****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		12/4/2012	28	HL1B
			Inside of ice machine found dirty. B)Tea nozzles found dirty.				
	EHF09	H10DAY	APPROVED SOURCE/LABELING		12/4/2012		
			Pie, yogurt, and salad that were packaged inside of the food establishment and available for consumer purchase were found without food name labels and nutritional information available for the public.				
	EHF13	COS	HACCP PLAN/TIME		12/4/2012		
			Boiled eggs found in reach-in cooler without a date mark; employee knew dates of preparation and the eggs were dated by the end of the inspection.				
	EHF12	COS	CROSS CONTAMINATION		12/4/2012		
			Ice scoop handle found submerged in ice that was being used for drinks. Employee touched the ice with her bare hands in order to remove the ice scoop; ice was thrown away.				
	EHF11	COS	PROPER HANDLING RTE		12/4/2012		
			Employee observed touching cooked french fries with her bare hands; fries were thrown away.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT**

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**GREYHOUND LINES-FOOD SERVICE**

HF926	EHF03	COS	HOT HOLDING	12/4/2012	28	HL1B
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Hot dogs on roller grill found at 120 degrees; hot dogs were recooked and held at 135 degrees by the end of the inspection.

	EHF08	COS	GOOD HYGIENIC PRACTICES	12/4/2012		
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A)Ice cubes found dumped in handwashing sink. B)Employee observed dumping sanitizer water in handwashing sink. Handwashing sinks are for handwashing only.

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### ESTABLISHMENT

**HAPPY BURRITO  
908 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1226	EHF03	COS	HOT HOLDING		11/29/2012	24	HL1B
			A)Ground pork found at 70 degrees. B)Ground beef found at 80 degrees. Both must be held at 135 degrees or above if holding hot.				
	EHF02	COS	COLD HOLDING		11/29/2012		
			A)Guacamole found holding at 75 degrees, must maintain 41 degrees or below at all times.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/29/2012		
			A)Employee seen washing hands in 3 compartment sink, hands must be washed in hand sink. B)Hand sink found with dishes in it; hand sink cannot be used for other purposes other than hand washing.				
	EHF09	COS	APPROVED SOURCE/LABELING		11/29/2012		
			A)Chilli powder made in restaurant must have labeling on every bag with ingredients.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/29/2012		
			A)Hand sink found without soap or paper towels.				

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**ESTABLISHMENT****HAPPY BURRITO**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1226	EHF25	COS	FOOD CONTACT SURFACES	A)Clean microwave.	11/29/2012	24	HL1B

**HAROLDS FARMERS MARKET INC**

1308 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF575	EHF08	COS	GOOD HYGIENIC PRACTICES	Dirty fork found stored in handwashing sink located in meat department.	12/4/2012	8	HL1B
	EHF10	COS	SOUND CONDITION	Several dented cans found on grocery shelf that were available for consumer purchase.	12/4/2012		

## Food Establishment Public Inspection Report

From 11/29/12 thru 12/5/12

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### ESTABLISHMENT

#### HOOTERS 8101 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2229	EHF10	COS	SOUND CONDITION		11/29/2012	27	HL1B
			A)Dented cans found. Discarded.				
	EHF12	COS	CROSS CONTAMINATION		11/29/2012		
			A)Dressing bottles stored upside down where all dressings mix together. Store bottles dispenser side up to prevent cross contamination.				
	EHF07	COS	ADEQUATE HAND WASHING		11/29/2012		
			A)Employee seen not washing hands before putting on gloves.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		11/29/2012		
			A)Food manager card still cannot be found, due to repeat non compliance another \$50 reinspection fee must be paid and copy of the food manager card must be obtained by 12/6/12.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/29/2012		
			A)Handsink found without paper towels. B)Hand sink found without soap.				

## Food Establishment Public Inspection Report

From 11/29/12 thru 12/5/12

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### ESTABLISHMENT

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#### HOOTERS

HF2229	EHF15	H10DAY	EQUIPMENT ADEQUATE	11/29/2012	27	HL1B
			A)Under grill cooler found holding at 46-52 degrees, unit must be able to maintain 41 degrees or below at all times. Must be fixed by 12-6-12 and cannot be used until fixed.			
	EHF20	H10DAY	TOXIC ITEMS	11/29/2012		
			A)Several chemical bottles found without any labeling. B)Chemical bottle found stored with pitchers, store all chemicals separate.			
	EHF25	COS	FOOD CONTACT SURFACES	11/29/2012		
			A)Tea nozzels found dirty. B)Clean knives found with food debris still on them. C)Clean ice machine. D)Clean bar gun. E)Clean all utensil trays.			
	EHF28	H10DAY	ALL OTHER VIOLATIONS	11/29/2012		
			A)Spanish and English hand washing signs needed in employee bathrooms by 12-6-12. B)Flooring has been corrected throught the kitchen.			

## Food Establishment Public Inspection Report

From 11/29/12 thru 12/5/12

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### ESTABLISHMENT

**HUDS  
4411 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF15	EHF08	COS	GOOD HYGIENIC PRACTICES		12/3/2012	4	HL1B	
			a)Toothpicks that are stuck in burgers and sandwiches had a sharpie and pencil on top of them. Keep unsanitary items away from items that are coming in direct contact with food.					

**IHOP #3003  
1711 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1275	EHF25	IN	FOOD CONTACT SURFACES		12/4/2012	0	HFOL	
			Slicer is no longer used by establishment, food will be pre-sliced.					
	EHF28	COS	ALL OTHER VIOLATIONS		12/4/2012			
			Post last inspection.					

## Food Establishment Public Inspection Report

From 11/29/12 thru 12/5/12

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**ESTABLISHMENT**

**IN-N-OUT DRIVE THRU  
4602 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2328	EHF28	H24 HOUR	ALL OTHER VIOLATIONS		12/3/2012	0	H PREOPEN
			a)Post the most recent inspection report, food manager card and food establishment permit in the establishment. b)Post handwashing sign over handsink.				
	EHF25	H24 HOUR	FOOD CONTACT SURFACES		12/3/2012		
			Paint or seal any porous wooden surface. All surfaces in the food areas need to be smooth and non-porous.				
	EHF24	H24 HOUR	THERMOMETERS		12/3/2012		
			A thermometer is needed in the refrigerator. The refrigerator needs to be 41°F or colder.				
HF2328	EHF24	IN	THERMOMETERS		12/4/2012	0	HL1B
	EHF25	IN	FOOD CONTACT SURFACES		12/4/2012		

**Food Establishment Public Inspection Report**

**From 11/29/12 thru 12/5/12**

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**ESTABLISHMENT**

**IN-N-OUT DRIVE THRU**

HF2328	EHF28	H90 DAY	ALL OTHER VIOLATIONS	12/4/2012	0	HL1B
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a)Continue to seal any walls and other porous areas. b)More drain area is needed for air drying dishes near the 3 comp sink.

**INTER FAITH HUNGER PROJECT**

**200 S TYLER 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>
HF907					12/4/2012	0	HL1B

**Food Establishment Public Inspection Report**

From 11/29/12 thru 12/5/12

**ESTABLISHMENT****JIMMY JOHNS  
2330 S SONCY 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>
HF2041	EHF29	IN	RECOGNITION		12/5/2012	0	HL1B
			A)Establishment looks great. Great Job!!!				
	EHF02	IN	COLD HOLDING		12/5/2012		
			A)All cold meats holding at 38 degrees.				

**KHIVA SHRINE MINI-VETTES  
1004 S POLK 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>
HFT3820					11/30/2012	0	HL1B FOOD

## Food Establishment Public Inspection Report

From 11/29/12 thru 12/5/12

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**ESTABLISHMENT**

**KWIK STOP  
937 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2265	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/5/2012	4	HL1B
			a)Shatter proof bulbs or lightshields needed over lights where food and single use items are stored. b)All food and single use items must be stored at least 6 inches off the floor. cos				
	EHF10	COS	SOUND CONDITION		12/5/2012		
			Moldy beef jerky available for consumer purchase found on grocery shelves. b)Moldy bread available for consumer purchase found on grocery shelves.				

## Food Establishment Public Inspection Report

From 11/29/12 thru 12/5/12

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**ESTABLISHMENT**

**LA BELLA PIZZA  
7230 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF590	EHF10	COS	SOUND CONDITION Several dented cans.		12/4/2012	10	HL1B
	EHF25	COS	FOOD CONTACT SURFACES Use durable utensils with handles. Do not use styrofoam cups.		12/4/2012		
	EHF20	COS	TOXIC ITEMS a)Spray bottle full of chemical needed a label. b)Ligher fluid stored over foods.		12/4/2012		

**Food Establishment Public Inspection Report**

From 11/29/12 thru 12/5/12

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**ESTABLISHMENT****LA CAMPANA  
2220 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>
HF267					11/30/2012	0	HFOL

**LA PASADITA BURRITOS  
2730 NE 16TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFM289					12/5/2012	0	HL1B

## Food Establishment Public Inspection Report

From 11/29/12 thru 12/5/12

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### ESTABLISHMENT

**LA SUPER ECONOMICA  
1011 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2255	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED	Food manager acquired.	11/29/2012	0	HFOL

### LAKE TANGLEWOOD HARBOR POINT 1000 TANGLEWOOD DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR42	EHF25	COS	FOOD CONTACT SURFACES	Can opener, potato slicer and mixer have food attached from previous day. These items must be cleaned daily if used. cos	11/29/2012	3	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS	Gaskets to reach in coolers need to be cleaned. b)Fan needs to be cleaned. c)Lid to make table cooler needs to be closed when not in use to maintain required temperature of 41 degrees F or below.	11/29/2012		

**Food Establishment Public Inspection Report**

**From 11/29/12 thru 12/5/12**

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**ESTABLISHMENT**

**LEGEND CUSTOM SHOP LLC  
10411 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>
HF1756					12/4/2012	0	HL1B

## Food Establishment Public Inspection Report

From 11/29/12 thru 12/5/12

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### ESTABLISHMENT

**LINS GRAND BUFFET  
8440 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1265	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/29/2012	10	HL1B
			A)Fix all broken, missing, and loose tiles in kitchen by next inspection. Fix missing grout as well. B) All food must be stored at least six inches off the ground. C)Store all raw food below ready to eat foods. D)Keep all handles out of food.				
	EHF25	COS	FOOD CONTACT SURFACES		11/29/2012		
			A)Ice machine dirty. B)Clean dishes found with food debris still on them. C)Clean all shelves in walk ins. D)Tea nozzles dirty.				
	EHF21	COS	MANUAL WARE WASHING		11/29/2012		
			A)Employee seen cleaning counters with degreaser, sanitizer must be used. B)Do not soak soda nozzles over night; clean through dish washer every night. C)Employee seen cleaning tables with sanitizer at 0ppm, must be 100ppm chlorine.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/29/2012		
			A)Employee drink found without a lid or a straw. B)Hand sink found with clean supplies in it; hand sinks are for hand washing only.				

**Food Establishment Public Inspection Report**

From 11/29/12 thru 12/5/12

**ESTABLISHMENT****LONG JOHN SILVERS  
4615 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1683	EHF25	COS	FOOD CONTACT SURFACES		12/4/2012	3	HL1B
			a)Store the corn tongs in the food or clean at least every 4 hrs. b)Clean the shelves and wall in the drive thru area.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/4/2012		
			The floor needs to be repaired, all loose and broken tiles need to be replaced and the floor should be grouted in the kitchen. The floor is no longer easily cleanable.				

**725 N PIERCE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1682	EHF08	COS	GOOD HYGIENIC PRACTICES		12/4/2012	23	HL1B
			Employee drink found without lid.				
	EHF12	COS	CROSS CONTAMINATION		12/4/2012		
			a)Ice bin lid detached at drive thru drink station. b)Ice bin lid in back room left open when not in use. Food shall be protected from cross-contamination by storing food in covered containers.				

**Food Establishment Public Inspection Report**

From 11/29/12 thru 12/5/12

**ESTABLISHMENT****LONG JOHN SILVERS**

HF1682	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED	12/4/2012	23	HL1B
			Food manager needed at establishment. Present serve-safe card at our office and pay fee to obtain our food manager card. To be corrected within 10 days.			
	EHF23	H10DAY	SEWAGE/WASTEWATER	12/4/2012		
			Mopsink clogged. To be corrected within 10 days. Must dump mop water down toilet until resolved. Do not discard in 3 comp sink or outside.			
	EHF17	COS	HAND WASH WITH SOAP/TOWELS	12/4/2012		
			No soap in mens restroom.			
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS	12/4/2012		
			Gap found under back door must be sealed to prevent entrance of rodents.			
	EHF25	H10DAY	FOOD CONTACT SURFACES	12/4/2012		
			a)Mold growth found on racks in walkin. b)Food residue found on stored tongs. cos c)Food residue found on stored knife. cos d)Mold growth found on soda nozzles. A & D to be corrected within 10 days.			
	EHF28	H10DAY	ALL OTHER VIOLATIONS	12/4/2012		
			Floor panels becoming detached in walkin refrigerator allowing food debris to accumulated under panels. Floor junctures shall be covered or closed to no larger than 1 mm.			

## Food Establishment Public Inspection Report

From 11/29/12 thru 12/5/12

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**ESTABLISHMENT**

**LONG JOHN SILVERS**

**LOS BRACEROS  
3303 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1921	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		11/29/2012	3	HFOL
			a)No lid for trash can in ladies restroom. Establishment has 3 days to correct or a \$50 reinspection fee may be charged.				
	EHF21	H 3 DAYS	MANUAL WARE WASHING		11/29/2012		
			a)Dishwasher is not sanitizing properly. Machine must be able to sanitize at 50 ppm. If not corrected in 3 days, a \$50 reinspection fee may be charged.				

## Food Establishment Public Inspection Report

From 11/29/12 thru 12/5/12

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### ESTABLISHMENT

**LOS MOLCAJETES  
1706 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1807	EHF13	H24 HOUR	HACCP PLAN/TIME		12/5/2012	7	HL1B
			Several potentially hazardous foods in reachin cooler kept past toss date; these items were thrown away. Several potentially hazadous food items in reach-in cooler found w/o datemarks;employee knew dates of prep & items were dated by the end of inspect.				
	EHF25	COS	FOOD CONTACT SURFACES		12/5/2012		
			a)Dirty single use utensils were found stored with clean single use utensils in a plastic bin. b)Dirty spoons were found hanging on the clean dish rack. c)Clean inside of reach in freezer located in hallway.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/5/2012		
			Clean venthood located in the front of the store.				

**Food Establishment Public Inspection Report**

From 11/29/12 thru 12/5/12

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**ESTABLISHMENT****MARTY'S CONCESSIONS****3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1398	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/30/2012	3	HL1B
			a)Plastic utenils must all face same direction. b)Remove full roach trap-replace with new trap. c)Clean blower covers in all reach in coolers.				
	EHF25	COS	FOOD CONTACT SURFACES		11/30/2012		
			a)Microwave has dry food splatter inside top. b)Coffee nozzle not properly cleaned.				

**Food Establishment Public Inspection Report**

From 11/29/12 thru 12/5/12

**ESTABLISHMENT****MCDONALDS  
1720 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1602	EHF12	COS	CROSS CONTAMINATION		12/4/2012	11	HL1B
			Raw eggs stored above ready to eat foods. Raw eggs may leak and must be stored below all ready to eat foods.				
	EHF07	COS	ADEQUATE HAND WASHING		12/4/2012		
			Cook did not wash hands between glove changes.				
	EHF25	COS	FOOD CONTACT SURFACES		12/4/2012		
			Box knife touch single service items. Box knife is not sanitary. Store away from foods or single service items. b)Wisk stored on dirty surface. c)Can opener blade producing metal shavings. Shavings indicate dull blade. Replace blade.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/4/2012		
			Condiment bins have food spills. b)Plastic utensils must all be stored facing same direction.				

**3700 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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**Food Establishment Public Inspection Report**

From 11/29/12 thru 12/5/12

**ESTABLISHMENT****MCDONALDS**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF304	EHF28	COS	ALL OTHER VIOLATIONS		11/30/2012	3	HL1B
			A)Clean fan blowers in walk-in cooler. B)Clean fan blowers in walk-in freezer.				

	EHF25	COS	FOOD CONTACT SURFACES		11/30/2012		
			Coffee lids found stored in dirty bin.				

**MOMMA LUS  
1004 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3780					11/30/2012	0	HL1B FOOD

**Food Establishment Public Inspection Report**

**From 11/29/12 thru 12/5/12**

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**ESTABLISHMENT**

**MS PIGGYS BAKE SHOPPE**

**6030 SW 33RD 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>
HF564	EHF28	COS	ALL OTHER VIOLATIONS A)Clean out cabinets.		11/29/2012	0	HL1B

## Food Establishment Public Inspection Report

From 11/29/12 thru 12/5/12

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### ESTABLISHMENT

**MY THAI RESTAURANT  
2029 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF154	EHF25	H10DAY	FOOD CONTACT SURFACES		12/3/2012	30	HL1B
			A)Ice scoop stored on dirty surface. B)Broken lid on tub in walkin refrigerator.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/3/2012		
			A)There's drip on the vent hood. B)Blood in refrigerator needs to be cleaned. C)Clean reach in refrigerator handles on line in kitchen.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/3/2012		
			A)Employee drink on clean slicer. B)Label employee food stored in refrigerators.				
	EHF02	COS	COLD HOLDING		12/3/2012		
			Rice held at 115. Must be either below 41, or above 135, or be marked with the time.				
	EHF03	COS	HOT HOLDING		12/3/2012		
			Fried rice temped at 128 in hot hold area.				

**Food Establishment Public Inspection Report**

From 11/29/12 thru 12/5/12

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**ESTABLISHMENT**

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**MY THAI RESTAURANT**

HF154	EHF11	COS	PROPER HANDLING RTE	12/3/2012	30	HL1B
			Scoop handle in salt.			
	EHF21	H10DAY	MANUAL WARE WASHING	12/3/2012		
			A)Dishwasher not sanitizing properly. B)Dirty pan stored with clean pans.			
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS	12/3/2012		
			Weather stripping on back door needs replacing.			
	EHF20	COS	TOXIC ITEMS	12/3/2012		
			A)Medicine stored with food. Must be kept separate and labeled. B)Unlabeled chemical in spray bottle. C) Teapots stored with chemicals.			

**Food Establishment Public Inspection Report**

From 11/29/12 thru 12/5/12

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**ESTABLISHMENT**

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**NO DOGS ALLOWED SALOON****700 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF513	EHF12	COS	CROSS CONTAMINATION		12/5/2012	4	HL1B
			Ice that was being used as an exterior coolant was also being used inside of beverages. Ice that is used as an exterior coolant cannot be used for food. Ice was thrown away.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/5/2012		
			Fan blowers inside of walk in cooler need to be cleaned.				

**Food Establishment Public Inspection Report**

From 11/29/12 thru 12/5/12

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**ESTABLISHMENT**

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**PANDA EXPRESS #2100****4710 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2256	EHF14	H10DAY	WATER SUPPLY		12/3/2012	7	HL1B
			A)Hot water in bathrooms only reaches 89 degrees after several minutes with the water constantly running. Water must reach 100 degrees. Must be corrected within 10 days.				
	EHF25	COS	FOOD CONTACT SURFACES		12/3/2012		
			A)Clean dishes found with food debris still on them. B)Clean dishes found stored in a dirty container.				

## Food Establishment Public Inspection Report

From 11/29/12 thru 12/5/12

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### ESTABLISHMENT

#### PIZZA HUT 6019 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1725	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/3/2012	6	HL1B
			A)Hand sink found without any paper towels.				
	EHF25	COS	FOOD CONTACT SURFACES		12/3/2012		
			A)Pizza rings found dirty from the night before, rings must be cleaned every 4 hours to prevent bacterial growth. B)Clean knife found with food debris still on it. C)Dirty utensil found.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/3/2012		
			A)Take serve safe to our office and get a copy of food managers card by next inspection. \$10.B)Spanish hand washing sign needed in mens bathroom.				

#### 800 N BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF799	EHF25	H10DAY	FOOD CONTACT SURFACES		11/29/2012	3	HFOL
			2 corrections from previous. Storage racks found dirty throughout establishment. To be corrected within 10 days. A \$50.00 re-inspection fee will be charged if violation is not corrected.				

**Food Establishment Public Inspection Report**

**From 11/29/12 thru 12/5/12**

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**ESTABLISHMENT**

**PIZZA HUT**

**PLAINS PRODUCE LTD**

**1813 SW 3RD 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>
HF713					11/29/2012	0	HL1B

## Food Establishment Public Inspection Report

From 11/29/12 thru 12/5/12

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### ESTABLISHMENT

#### RESTAURANTE LOS HERMANOS RAMIR

5009 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF3	EHF28	COS	ALL OTHER VIOLATIONS		12/5/2012	18	HL1B
			a)Several uncovered items found in reach-in freezer. b)Reach-in freezer needs to be defrosted.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/5/2012		
			No paper towels in mens restroom.				
	EHF14	COS	WATER SUPPLY		12/5/2012		
			Backflow prevention device needed on outside hose.				
	EHF25	COS	FOOD CONTACT SURFACES		12/5/2012		
			Soiled cardboard used as shelving. Surface must be easily cleanable.				
	EHF12	COS	CROSS CONTAMINATION		12/5/2012		
			Cut pineapple stored directly on shelf with cut side facing down.				

**Food Establishment Public Inspection Report**

**From 11/29/12 thru 12/5/12**

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**ESTABLISHMENT**

**RESTAURANTE LOS HERMANOS RAMIR**

HF3	EHF13	COS	HACCP PLAN/TIME	12/5/2012	18	HL1B
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PHF in walk-in refrigerator not date marked. Employee dated products.

**ROLLING HILLS ELEMENTARY**

**2800 W CHERRY 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>
HFP8	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/4/2012	3	HL1B

No soap at hand sink in kitchen near serving line.

**Food Establishment Public Inspection Report**

From 11/29/12 thru 12/5/12

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**ESTABLISHMENT**

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**SHARKYS BURRITO CO  
1612 S GEORGIA 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>
HF1083	EHF08	COS	GOOD HYGIENIC PRACTICES		12/3/2012	7	HL1B
			Hand sink filled with dirty dishes. Only use hand sink for hand washing.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/3/2012		
			A)Light shields needed in dry storage area. B)Single use utensils need to be stored all in the same direction.				
	EHF25	COS	FOOD CONTACT SURFACES		12/3/2012		
			Dirty knives stored with clean knives.				

**Food Establishment Public Inspection Report**

From 11/29/12 thru 12/5/12

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**ESTABLISHMENT****SIERRA SPRING WATER  
4718 MCCARTY 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>
HF71	EHF19	COS	RODENTS/ANIMALS/OPENINGS		12/5/2012	3	HL1B
Garage door needs to be completely sealed on bottom to prevent entry of mice and insects.							

**Food Establishment Public Inspection Report**

From 11/29/12 thru 12/5/12

**ESTABLISHMENT****SONIC DRIVE IN****3600 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF838	EHF20	COS	TOXIC ITEMS		12/4/2012	15	HL1B
			Quaternary ammonia sanitizer found at over 400ppm.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/4/2012		
			Ice cubes found dumped in handwashing sink; handwashing sinks are for handwashing only.				
	EHF02	COS	COLD HOLDING		12/4/2012		
			Sliced tomatoes in make table cooler were found at 45°; tomatoes were put in freezer and cooled down to 41° by the end of the inspection.				
	EHF25	COS	FOOD CONTACT SURFACES		12/4/2012		
			a)Ice scoop holster found dirty. b)Dirty dishes found on clean dish rack. c)Plastic spatula that was no longer easily cleanable found in clean dish rack; spatula was thrown away. d)Can opener found dirty. e)Can opener holster found dirty.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/4/2012		
			a)Duct tape must be removed from inside of walkin cooler as it is not easily cleanable. b)Duct tape must be removed from inside of walk in freezer as it is not easily cleanable. c)Spanish handwashing sign needed in womens restroom. cos.				

**Food Establishment Public Inspection Report**

From 11/29/12 thru 12/5/12

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**ESTABLISHMENT**

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**STARBUCKS COFFEE CO #6634****2335 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1020	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		11/29/2012	3	HL1B

a)Current food manager registered for this site no longer works here. The new manager is almost done with state certification. When this is completed, register the license with the health department and pay the \$40 fee.

**STOP N SAVE****908 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1925	EHF03	COS	HOT HOLDING		11/29/2012	5	HL1B

A)Beef burritos found holding at 121°, must be held at 135° or above at all times. Reheated to 165°.

**Food Establishment Public Inspection Report**

From 11/29/12 thru 12/5/12

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**ESTABLISHMENT****SUBWAY  
7401 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>
HF1499	EHF08	COS	GOOD HYGIENIC PRACTICES		12/4/2012	7	HL1B
			Employee drink with no lid or straw in food prep area.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/4/2012		
			Towels needed in the ladies room.				

**Food Establishment Public Inspection Report**

From 11/29/12 thru 12/5/12

**ESTABLISHMENT****TACOS GARCIA  
2200 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF210	EHF20	COS	TOXIC ITEMS		11/29/2012	18	HL1B
			A)Bleach wipe down solution stored near soda machine found at over 200 ppm. B)Spray bottle filled with chemical found stored next to open bowl of tortilla chips.				
	EHF07	COS	ADEQUATE HAND WASHING		11/29/2012		
			Cook observed cleaning gloves with bleach rag and then going back to cooking.				
	EHF13	COS	HACCP PLAN/TIME		11/29/2012		
			Several potentially hazardous food items found without date marks; items were dated by the end of the inspection.				
	EHF11	COS	PROPER HANDLING RTE		11/29/2012		
			Ice scoop handle found touching ice in ice machine.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/29/2012		
			A)Food and single use items must be stored at least 6 inches off of the floor. B)Clean dust from ceiling fans.				

**Food Establishment Public Inspection Report**

**From 11/29/12 thru 12/5/12**

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**ESTABLISHMENT**

**TACOS GARCIA**

HF210	EHF25	COS	FOOD CONTACT SURFACES	11/29/2012	18	HL1B
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A)Clean shelves above steam table. B)Can opener found dirty. C)Tea nozzles found dirty.

**TAYLOR FOOD MART #2091**

**1600 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2193	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/30/2012	0	HFOL

a)Cover needed for trash in employee restroom. b)Obtain a food manager card by the above date to correct.

**Food Establishment Public Inspection Report**

From 11/29/12 thru 12/5/12

**ESTABLISHMENT****TEXAN NURSING & REHAB OF AMA**

4033 SW 51ST AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1400	EHF28	COS	ALL OTHER VIOLATIONS		12/4/2012	13	HL1B
			Wipe down shelving in the refrigerator. Cracks in sealing and peeling popcorn texture needs to be repaired. Clean freezer blower covers, floor drain,vents in dishwash room and plate warmer .Dry milk container left open in storage.Keep closed.				
	EHF25	COS	FOOD CONTACT SURFACES		12/4/2012		
			Cracked bowl on clean rack. Dispose of cracked items. Clean: inside top of microwave,inside ice machine, mixer free of batter & shelf above cooktop. Ice scoop stored in water.Empty the holder of water when it fills up in it.Can opener had metal shavings.				
	EHF10	COS	SOUND CONDITION		12/4/2012		
			a)Dented cans on rack. If cans are dented on rim or seam, dispose of them. b)Tea bags found wet stored under counter. These are no longer in sound condition and must be disposed of.				
	EHF20	COS	TOXIC ITEMS		12/4/2012		
			a)Unlabeled chemical found under 3 compartment sink. This is a repeat violation and if found again, a \$50 reinpsection fee will be charged. b)Single service lids stored on top of bleach. Seperate chemicals and dishes.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		12/4/2012		
			a)Main door has daylight showing at the bottom. This must be sealed to prevent rodents and insects from entering the kitchen.				

## Food Establishment Public Inspection Report

From 11/29/12 thru 12/5/12

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### ESTABLISHMENT

**THAI TASTE  
7710 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1986	EHF07	COS	ADEQUATE HAND WASHING		12/3/2012	12	HL1B
			A)Employee seen washing hands in 3 compartment sink then wiping on a linen towel. Hands must be washed in a hand sink with soap and paper towels for at least 20 seconds.				
	EHF02	COS	COLD HOLDING		12/3/2012		
			A)Raw chicken found sitting on counter at 50 degrees. B)Raw shrimp found on counter at 55 degrees. C)Cooked chicken found on counter at 60 degrees. All products should be held at 41 degrees or below at all times.				
	EHF25	COS	FOOD CONTACT SURFACES		12/3/2012		
			A)Clean out coolers and shelving. B)Clean all cooler gaskets.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/3/2012		
			A)Thawing must be done under cold running water where no part reaches above 41 degrees.				

### Food Establishment Public Inspection Report

From 11/29/12 thru 12/5/12

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**ESTABLISHMENT**

**TOOT N TOTUM #57**

**301 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF455	EHF28	IN	ALL OTHER VIOLATIONS Corrected.		12/4/2012	0	HFOL

**TORTILLERIA LA RANCHERITA**

**207 N LINCOLN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2308	EHF28	H10DAY	ALL OTHER VIOLATIONS a)Post current food mgr card. b)Post food establishment permit. c)Post manufacturers permit. 6 corrections from last inspection.		11/29/2012	0	HL1B

## Food Establishment Public Inspection Report

From 11/29/12 thru 12/5/12

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### ESTABLISHMENT

#### TRAVIS MIDDLE SCHOOL 2815 MARTIN RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF669	EHF14	IN	WATER SUPPLY Hot water available.		11/29/2012	0	HFOL

#### TRI STATE BAKING 6702 FM 1541

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF596	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/29/2012	0	HL1B

Gaskets to all cooler doors need to be washed-sanitized. b)Blower covers need to be cleaned regularly. c)Store personal clothing away from foods. d)Faucet drips at mixing area. Repair as needed.

**Food Establishment Public Inspection Report**

**From 11/29/12 thru 12/5/12**

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**ESTABLISHMENT**

**TWICE THE ICE  
2612 SW 34TH 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>
HF1814					11/29/2012	0	HL1B

**Food Establishment Public Inspection Report**

From 11/29/12 thru 12/5/12

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**ESTABLISHMENT****VINCES PIZZA  
2413 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF600	EHF28	COS	ALL OTHER VIOLATIONS		11/29/2012	8	HL1B
			a)Ceiling must be dusted and cleaned above kitchen.				
	EHF05	COS	RAPID REHEATING		11/29/2012		
			a)Gyro meat was reheated to 135F. This meat must be reheated to 165F before service.				
	EHF20	COS	TOXIC ITEMS		11/29/2012		
			a)Paint stored with canned goods. b)Medicine stored in kitchen. Keep these toxic items in a seperate area, together, away from the kitchen.				

**Food Establishment Public Inspection Report**

**From 11/29/12 thru 12/5/12**

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**ESTABLISHMENT**

**WAL-MART #822 BAKERY**

**3700 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF362	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/30/2012	0	HL1B
<p>A)Clean ceiling fans located in bakery. B)Heat test strips needed for dish machine. 1 correction from last inspection.</p>							

**WAL-MART #822 DELI**

**3700 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF379	EHF15	H10DAY	EQUIPMENT ADEQUATE		11/30/2012	6	HL1B
<p>Bottom of chicken hot hold cabinet is broken and is not adequately hot holding chicken at 135 degrees or above. Hot hold cabinet must be repaired or replaced.</p>							
	EHF25	COS	FOOD CONTACT SURFACES		11/30/2012		
<p>A)Slicer found dirty. B)Clean food debris from inside brackets of food prep counter. C)Clean bottom of deli meat case.</p>							

**Food Establishment Public Inspection Report**

From 11/29/12 thru 12/5/12

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**ESTABLISHMENT**

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**WAL-MART #822 GROCERY****3700 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF532	EHF10	COS	SOUND CONDITION		11/30/2012	4	HL1B
Several dented cans available for consumer purchase found on shelves in grocery area.							

**WAL-MART #822 MEAT & SEAFOOD****3700 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF355	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/30/2012	0	HL1B
A)Replace missing ceiling tiles in seafood storage room. B)Food and single use items must be stored 6 inches off of floor.COS. C)Clean fan blowers in walk-in cooler.COS. 1 correction from last inspection.							

## Food Establishment Public Inspection Report

From 11/29/12 thru 12/5/12

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### ESTABLISHMENT

**WATERMILL EXPRESS  
2507 SW 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1243					11/30/2012	0	HL1B

### 307 E HASTINGS AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1175					11/30/2012	0	HL1B

### 3409 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF527					11/30/2012	0	HL1B

**Food Establishment Public Inspection Report**

From 11/29/12 thru 12/5/12

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**ESTABLISHMENT****WATERMILL EXPRESS****4239 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>
HF454					11/30/2012	0	HL1B

**5800 BELL 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>
HF55					11/30/2012	0	HL1B

**907 23RD ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
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**Food Establishment Public Inspection Report**

**From 11/29/12 thru 12/5/12**

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**ESTABLISHMENT**

**WATERMILL EXPRESS**

HFC107		11/30/2012	0	HL1B
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**WATERMILL EXPRESS #276**

**2315 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF227					11/30/2012	0	HL1B

**Food Establishment Public Inspection Report**

From 11/29/12 thru 12/5/12

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**ESTABLISHMENT****WATERMILL EXPRESS #277****4400 S WASHINGTON 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>
HF225					11/30/2012	0	HL1B

**WATERMILL EXPRESS LLC****4163 SW 34TH 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>
HF2272					11/30/2012	0	HL1B

**Food Establishment Public Inspection Report**

From 11/29/12 thru 12/5/12

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**ESTABLISHMENT****WATERMILL EXPRESS UNIT 264****2704 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>
HF457					11/30/2012	0	HL1B

**WATERMILL EXPRESS UNIT 266****3601 SW 15TH 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>
HF656					11/30/2012	0	HL1B

**Food Establishment Public Inspection Report**

From 11/29/12 thru 12/5/12

**ESTABLISHMENT****WATERMILL EXPRESS UNIT 268**

3510 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF641					11/30/2012	0	HL1B

**WENDYS #4105**

7236 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF95	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/3/2012	3	HL1B
			a)Fix missing tiles in kitchen. b)Re-grout floor in kitchen by next inspection.				
	EHF20	COS	TOXIC ITEMS		12/3/2012		
			Triple play sanitizer being used to clean food contact surfaces. Santizers proper strength is 650ppm, sanitizer used for food contact surface cannot be stronger than 400ppm.				

## Food Establishment Public Inspection Report

From 11/29/12 thru 12/5/12

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### ESTABLISHMENT

**WENDYS #4107**  
**4206 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1233	EHF15	H10DAY	EQUIPMENT ADEQUATE		12/5/2012	13	HL1B
			Sandwich topping cooler by fryers at 51°F. All food in unit at 51-53°F for less than an hour. All food was removed from unit. Do not use this cooler until 41° or colder.				
	EHF20	COS	TOXIC ITEMS		12/5/2012		
			Label sprayer full of chemical.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		12/5/2012		
			a) Repair drive thru window. It remains open when not in use. b) Repair the hole in insulation in the back walkin freezer leading outside.				
	EHF04	IN	PROPER COOKING TEMPERATURES		12/5/2012		
			Hamburgers cooked to at least 170° and held hot at 170° on flat top grill. *In compliance.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/5/2012		
			Handsinks used for purposes other than handwashing.				

**Food Establishment Public Inspection Report**

From 11/29/12 thru 12/5/12

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**ESTABLISHMENT**

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**WESTOVER PARK INTERMEDIATE****7200 PINNACLE 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>	
HF877	EHF23	H10DAY	SEWAGE/WASTEWATER		11/30/2012	3	HL1B	
			Condensate in freezer dripping on food product boxes.					

## Food Establishment Public Inspection Report

From 11/29/12 thru 12/5/12

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### ESTABLISHMENT

**WHATABURGER #758  
6120 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1038	EHF25	COS	FOOD CONTACT SURFACES		12/5/2012	6	HL1B
			a)Dirty utensils with clean in container. b)Scoop for green chilies left from night before. c)Egg on bottom of reachin.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/5/2012		
			No paper towels at handwashing sink in kitchen.				
	EHF04	IN	PROPER COOKING TEMPERATURES		12/5/2012		
			Sausage 200 degrees, hamburger 168 degrees.				
	EHF03	IN	HOT HOLDING		12/5/2012		
			a)Fried chicken in warming drawer 164 degrees. b)Fried eggs 165 degrees.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/5/2012		
			Pan of meat in walkin not covered.				

**Food Establishment Public Inspection Report**

From 11/29/12 thru 12/5/12

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**ESTABLISHMENT**

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**WIENERSCHNITZEL #192****2801 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1705	EHF25	COS	FOOD CONTACT SURFACES		12/3/2012	11	HL1B
			a)Chipped knife on knife magnet in kitchen. Remove all chipped utensils from service.				
	EHF02	COS	COLD HOLDING		12/3/2012		
			a)Sliced tomatoes at 49F. Must be at 41F or below.				
	EHF21	COS	MANUAL WARE WASHING		12/3/2012		
			a)Less than 200 ppm sanitizer quat in the 3rd compartment of the sink. Keep at least 200 ppm in to sanitize properly.				

**Food Establishment Public Inspection Report**

From 11/29/12 thru 12/5/12

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**ESTABLISHMENT**

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**WILL ROGERS ELEMENTARY****920 N MIRROR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF653	EHF07	COS	ADEQUATE HAND WASHING		11/29/2012	4	HL1B	
			Employee did not wash hands before putting on gloves. B)Employee did not wash hands for required length of time of 20 seconds.					

**WINDSOR ELEMENTARY****6700 HYDE PKWY**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF81	EHF28	COS	ALL OTHER VIOLATIONS		11/29/2012	0	HL1B	
			Pan with thawing meat on shelf above other food, raw meat should always be below other food to prevent possible contamination.					

### Food Establishment Public Inspection Report

From 11/29/12 thru 12/5/12

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**ESTABLISHMENT**

**WISHIN WELL  
513 N FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF475	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/29/2012	4	HL1B	
			a)Door sweep needed on exit door. b)Covered trash can is required in womens restroom.					
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/29/2012			
			Ice scoop found stored in handwashing sink; handwashing sinks are for handwashing only.					

**YOUNG TERRY  
1004 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3818					11/30/2012	0	HL1B FOOD

**Food Establishment Public Inspection Report**

**From 11/29/12 thru 12/5/12**

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**ESTABLISHMENT**

**ZONE THE  
4006 S WASHINGTON 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>
HF2273	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED a)Corrected.		12/5/2012	0	HFOL