

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

AFC SUSHI @ UNITED #526

2530 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1320					11/5/2013	0	HL1B

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

ALBERTSON #4203

2200 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF525	EHF25	H10DAY	FOOD CONTACT SURFACES		11/1/2013	6	HL1B
			Sanitized items stored with non sanitized. Box gloves stored on cleaned utensils. Slicer found with food attached after cleaning. Knife holders rusty.Coat hanging on food equipment.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/1/2013		
			Clean walkin blower covers & backs of units, market meat pkg equip, walls, floor & fans.Chipped/cracked fd handling trays.Condensation drips from several blowers.Eliminate drips or discontinue storing fds below drip lines.Backdoor needs new gasket.				
	EHF24	H10DAY	THERMOMETERS		11/1/2013		
			Broken thermometer in walk in cooler in market.				

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From 10/31/13 thru 11/6/13

ESTABLISHMENT**ALBERTSONS 4203 DELI & BAKERY****2200 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF72	EHF20	COS	TOXIC ITEMS		11/1/2013	14	HL1B
			Chemicals stored on shelf with food products. Store separately to prevent cross contamination.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/1/2013		
			Employee washed hands in food prep sink. Handwash sink must be used.				
	EHF10	H24 HOUR	SOUND CONDITION		11/1/2013		
			Dented can in bakery. Food product marked "refrigerate after open" found not refrigerated. Products stored open. Seal food containers before storing.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/1/2013		
			Bread pans encrusted deposits. Walkin coolers, door gaskets & blower covers, storage racks, condiment bottles, tops of ovens & fridges not clean. Ceiling panel out of place over ovens. Cardboard used as shelf liners. Condensation drip on boxes of foods in walkin.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/1/2013		
			Utensil tubs not clean. Sanitized items stored in drawer with nonsanitized items. Store separately. Clean dish racks not clean. Large mixer stored not clean. Small hand mixer stored dirty. No handles on scoops for RTE foods. All scoops must have a handle.				

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ESTABLISHMENT

ALL THE CHILDRENS CAFE**901 S NELSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF232	EHF28	COS	ALL OTHER VIOLATIONS		11/6/2013	3	HL1B
			Food manager card not posted. B) Establishment permit not posted.				
	EHF21	COS	MANUAL WARE WASHING		11/6/2013		
			Wipe-down sanitizer found too weak. Must be 100 ppm.				

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From 10/31/13 thru 11/6/13

ESTABLISHMENT**AMARILLO COCA COLA
701 S LINCOLN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF102	EHF17	COS	HAND WASH WITH SOAP/TOWELS No soap in men's restroom.		10/31/2013	3	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS Inspection report not posted.		10/31/2013		

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ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF374	EHF25	COS	FOOD CONTACT SURFACES		11/5/2013	6	HL1B	
			Defrost dairy cooler. b)Splatter in 2 microwaves. c)Juice dispenser nozzles not clean.					
	EHF24	COS	THERMOMETERS		11/5/2013			
			Broken thermometer in reach in cooler.					

AMARILLO FAMILY YMCA NORTH**1330 NW 18TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD67					11/1/2013	0	HFOL

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF377	EHF25	COS	FOOD CONTACT SURFACES		11/5/2013	3	HL1B
			Inside reach in cooler needs to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/5/2013		
			Shelves in reach in are peeling and not easily cleanable. Repair or replace. b)Clean top of coffee maker. c)Keep food manager card posted.				

**AMARILLO SENIOR CITIZENS ASSOC
1200 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF34	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/6/2013	0	HL1B
			Ceiling fans at service area need to be cleaned.				

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ESTABLISHMENT

AMARILLO SLIMS POOL PALACE**2514 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF380	EHF28	COS	ALL OTHER VIOLATIONS		11/1/2013	4	HL1B
			Need an English handwashing sign in mens restroom.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/1/2013		
			Limes/lemons stored in handsink.				

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From 10/31/13 thru 11/6/13

ESTABLISHMENT**APD CAFE
200 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1983	EHF21	COS	MANUAL WARE WASHING		11/6/2013	3	HL1B
			Spray bottle chemical not labeled.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/6/2013		
			Replace dirty ceiling panels. Panels are dirty and not cleanable. Replace with cleanable type. Reach in cooler gasket broken. Repair or replace. Defrost freezers. Clean blower cover to reach in cooler.				

**ARAMARK DINING HALL/CATERING
2402 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFCK24	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/1/2013	0	HL1B
			Check tea nozzles. Clean daily.				

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ESTABLISHMENT

**ARBYS #1658
4406 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1447	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/5/2013	19	HL1B
			Food and grease deposits on pans-remove deposits or replace pans. Light cover needed over fry hot hold. Walkin shelves dirty. Top of ovens dirty. Lawn mower and weed wacker not allowed in kitchen. Reset ceiling panels.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/5/2013		
			Ice bucket holding stagnant water. b)Ice scoop on unclean surface. c)Clean dish rack and utensil tubs not clean.				
	EHF20	COS	TOXIC ITEMS		11/5/2013		
			Sanitizer stored w/food product wrap.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		11/5/2013		
			Large gap at back door bottom.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		11/5/2013		
			Leak at 3 bay sink drain.				

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ESTABLISHMENT

ARBYS #1658

HF1447 EHF08 COS GOOD HYGIENIC PRACTICES 11/5/2013 19 HL1B

Open employee drinks in kitchen.

EHF15 H10DAY EQUIPMENT ADEQUATE 11/5/2013

Reach in cooler not holding proper temperature.

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ESTABLISHMENT

ARBYS #5148

7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1565	EHF02	COS	COLD HOLDING		11/4/2013	14	HL1B
			a)Sliced tomatoes were at 50F.				
	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		11/4/2013		
			a)This site has been cited various times for no food manager. There must be a registered food manager at all times. A \$50 reinspection fee is being charged, per the last inspection warning. This must be paid by 11/05/13 at 5 pm.				
	EHF24	COS	THERMOMETERS		11/4/2013		
			a)No thermometer in cold hold unit.				
	EHF25	COS	FOOD CONTACT SURFACES		11/4/2013		
			a)Clean the ice scoop holder.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/4/2013		
			a)Clean the microwave handle. b)Clean the racks above the fries.				

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ESTABLISHMENT

**ARNOLD BURGERS
1611 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2248	EHF28	COS	ALL OTHER VIOLATIONS Raw meat stored over ready to eat food in cooler in kitchen.		10/31/2013	0	HL1B

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ESTABLISHMENT**AUNTIE ANNES
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2313	EHF28	COS	ALL OTHER VIOLATIONS		11/5/2013	3	HL1B
			a)Handles of scoops must be stored up and out of dry goods.				
	EHF25	COS	FOOD CONTACT SURFACES		11/5/2013		
			a)Inside top of the ice machine has slime on it that will drip onto the ice. Clean ice machine.				
	EHF03	IN	HOT HOLDING		11/5/2013		
			a)Pretzel dog was at 140F.				

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ESTABLISHMENT**BASKET HUT THE
4206 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2317					10/31/2013	0	HL1B

**BIG DADDYS BBQ
400 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF996	EHF21	COS	MANUAL WARE WASHING		10/31/2013	3	HL1B

Sanitizer was not at proper strength. b)The wipe down rags on the counter did not contain sanitizer.

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ESTABLISHMENT

BISHOP DEFALCO RETREAT CTR 2100 N SPRING ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF922	EHF28	COS	ALL OTHER VIOLATIONS		11/5/2013	0	HL1B
			Clean any crumbs and other items from on top of the dishwasher daily.				

BIZZY BEES CHILDCARE & PRESCHL 6500 OFFICE PARK DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD55	EHF02	IN	COLD HOLDING		11/6/2013	4	HL1B
			A)Coolers holding at 39 degrees.				
	EHF13	H24 HOUR	HACCP PLAN/TIME		11/6/2013		
			A)Ham found in cooler for over 24 hours without a date. Date all potentially hazardous foods open and held over 24 hours.				

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ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF510	EHF10	COS	SOUND CONDITION		11/1/2013	10	HL1B
			Distressed tomato in reach in.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/1/2013		
			No paper towels at handwashing sink in kitchen.				
	EHF21	H10DAY	MANUAL WARE WASHING		11/1/2013		
			Warewashing machine not sanitizing, dishes will need to be sanitized in three compartment sink until repaired.				

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ESTABLISHMENT

BRAUMS ICE CREAM #183

4629 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2357	EHF20	COS	TOXIC ITEMS		11/5/2013	6	HL1B
			Chemical/sanitizer stored over food prep grill.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/5/2013		
			Air intakes dirty. b)Hothold water not clean. c)Walk in cooler gasket dirty.				
	EHF25	COS	FOOD CONTACT SURFACES		11/5/2013		
			Dirty rag in bottom of ice scoop holder. b)Stagnant water in ice buckets. c)Reach in cooler gaskets dirty. d)Splatter on bottom of shelves above cold hold make table.				

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ESTABLISHMENT**BURGER KING #4796
4210 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF493	EHF25	H10DAY	FOOD CONTACT SURFACES		11/1/2013	14	HL1B
			Spatter over cold hold at prep tables.Reachin cooler gaskets dirty.Reachin gasket broken/not easily cleanable.Repair/replace.Untensil tubs, oven, fry hothold area not clean.Soda & tea nozzles not cleaned daily.Buildup of mold & food syrup on nozzles.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/1/2013		
			Bottle sanitizer stored on handsink.Tops of equip have dust.Several holes in ceiling & missing ceiling panel over soda machine.Condiment trays,oil valve over fryers dirty.Soda machines not clean. Drive up window needs new seal.Urinal not flush properly.				
	EHF24	H10DAY	THERMOMETERS		11/1/2013		
			No thermometer in several cold hold units. Thermometers must be in the warmest part of the unit(door area) and should be easily visible without having to move product to get to them.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/1/2013		
			Employee drinking from cup at work station with no lid or straw.				
	EHF07	COS	ADEQUATE HAND WASHING		11/1/2013		
			Employee put on gloves for food work with no handwash.				

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ESTABLISHMENT

BUTTONS & BOWS PRESCHOOL

1911 S MADISON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD2					11/6/2013	0	HL1B

CAFE DAC

320 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF93					10/31/2013	0	HL1B

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ESTABLISHMENT

**CASA RICA FOODS
609 S GRANT ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF585	EHF28	COS	ALL OTHER VIOLATIONS		11/5/2013	3	HL1B
			Tortilla crates stored directly on floor.cos They need to be at least 6 inches off the ground.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		11/5/2013		
			Door needs to be fixed so it will close properly.				

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ESTABLISHMENT

CENTURY FUELS #5

900 SPUR 228

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP45	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		11/6/2013	6	HL1B
			Mopsink and 3 comp sink are not for handwashing. Remove soap and paper towels from area.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		11/6/2013		
			Ice machine condensate line and soda machine drain line air gap required for drain line.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/6/2013		
			Seal floor & patch spalled areas. 3 comp sink must have area for drainage/air drying of warewashed items. Drainboards required to drain into 3 comp sink. Clean icemachine. Clean & correctly install grease interceptor & lid. Need access to handsink.				

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ESTABLISHMENT

CHILL OUT 7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2314	EHF28	COS	ALL OTHER VIOLATIONS		11/5/2013	14	HL1B
			a)Store clean pans inverted so they will not collect dust. b)Wet rag must be stored in sanitizer when not in use. c)Handles of scoops must be stored up and out of dry product.				
	EHF20	COS	TOXIC ITEMS		11/5/2013		
			a)Quat sanitizer that ice cream scoops are dipped in before use was over 400 ppm. This level is toxic. Must be 200 ppm, not exceeding 400 ppm.				
	EHF21	COS	MANUAL WARE WASHING		11/5/2013		
			a)0 ppm quat sanitizer registered in the 3 compartment sink.				
	EHF10	COS	SOUND CONDITION		11/5/2013		
			a)Dented cans present. Dented cans must not be used and must be stored separately from un-dented cans.				
	EHF11	COS	PROPER HANDLING RTE		11/5/2013		
			RTE gummy bears, etc that are toppings for ice cream had the handle of the spoons down in product.				

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ESTABLISHMENT

**CHRIST LUTHERAN CHILD DEVE
2400 N COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD3					11/1/2013	0	HL1B

**CITY OF REFUGE
613 S ADAMS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1135	EHF24	COS	THERMOMETERS No thermometer in cooler.		11/1/2013	3	HL1B

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ESTABLISHMENT

CITY VIEW ELEMENTARY

3404 KNOLL DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1833	EHF21	H10DAY	MANUAL WARE WASHING		11/6/2013	20	HL1B
			A)Dish machine found not sanitizing, must be fixed to sanitize at 50ppm by 11-14-13. 3 Compartment sink must be used until dish machine is fixed.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		11/6/2013		
			A)Hand sink blocked by a trash can. All hand sinks must stay accessible at all times.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		11/6/2013		
			A)Door sweep needed on back door by 11-14-13.				
	EHF11	COS	PROPER HANDLING RTE		11/6/2013		
			A)Employee seen handling bread with bare hands, gloves or utensils must be used. Bread was discarded.				
	EHF13	COS	HACCP PLAN/TIME		11/6/2013		
			A)Left over gravy found in cooler for 3 days without a preparation date on it.				

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ESTABLISHMENT**CITY VIEW ELEMENTARY**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1833	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/6/2013	20	HL1B
			A)Hand sink found without any paper towels.				
	EHF02	IN	COLD HOLDING		11/6/2013		
			A)Milk holding at 40 degrees.				
	EHF03	IN	HOT HOLDING		11/6/2013		
			A)Hot dogs holding at 190 degrees. B)Chicken holding at at 157 degrees.				

CONTINENTAL**1300 S JACKSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF233	EHF23	H10DAY	SEWAGE/WASTEWATER		11/6/2013	3	HL1B
			Condensate leaking onto food product packages in freezer.				

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ESTABLISHMENT**COOL CAT
2200 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFM55	EHF24	COS	THERMOMETERS		11/5/2013	3	HL1B	
			Broken thermometer in reach-in refrigerator.					

**COOL CAT TOO
2601 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2207					11/5/2013	0	HL1B

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ESTABLISHMENT

**CORN DOG 7
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF882	EHF28	COS	ALL OTHER VIOLATIONS		11/6/2013	11	HL1B
			a)Bare wood in the back must be sealed. b)Clean above the fry warmers. c)Handwash sign needed at handsink. d)Do not store ice scoop on soda waste rack. e)Keep handles of scoops up and out of dry product.				
	EHF25	COS	FOOD CONTACT SURFACES		11/6/2013		
			a)Hot dog containers may not be stored in a cardboard holder wrapped in duct tape. This cannot be cleaned. b)Knife in the back with duct tape wrapped around the handle may not be used. It is not easily cleanable.				
	EHF07	COS	ADEQUATE HAND WASHING		11/6/2013		
			a)Food employees must wash hands before putting on gloves to prepare food for customers.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/6/2013		
			a)Ice was in handsink. Do not dump ice in the handisnk.				

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ESTABLISHMENT**CORNERSTONE OUTREACH CENTER****1111 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1138					11/6/2013	0	HL1B

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ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF200	EHF24	COS	THERMOMETERS		11/4/2013	9	HL1B
			No thermometer found in milk case in pantry.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		11/4/2013		
			Handwashing sink in warewashing room not operable.				
	EHF20	COS	TOXIC ITEMS		11/4/2013		
			Spray bottle in warewashing room not labeled.				

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ESTABLISHMENT**COWBOY GELATO
2806 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1843	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/4/2013	0	HL1B	
			Light sheilds in kitchen need ends. (1 correction from previous inspection.)					

**CP S SPORTS BAR
1803 S LAKESIDE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2387					11/4/2013	0	HL1B

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ESTABLISHMENT**DAYS INN MED CTR
2102 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF86	EHF28	COS	ALL OTHER VIOLATIONS		10/31/2013	3	HL1B	
			a)Keep uncooked sausage in the refrigerator when not in immediate use. b)A handwash sign is needed at the handsink.					
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/31/2013			
			a)Soap and paper towels must be out at the handsink.					

**DELIAS CAKE CREATIONS
1103 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1991	EHF24	COS	THERMOMETERS		11/5/2013	3	HL1B	
			No thermometer in reach-in refrigerator.					

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ESTABLISHMENT

DESPERADOS CATERING

701 S PIERCE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK36					10/31/2013	0	HL1B

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ESTABLISHMENT

DOLLAR GENERAL #6422

7125 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1082	EHF19	H30 DAY	RODENTS/ANIMALS/OPENINGS		11/4/2013	3	HFOL
			Large gap still not corrected at front door. Must be fixed within 30 days or another \$50 reinspection fee will be charged.				
HF1082	EHF19	IN	RODENTS/ANIMALS/OPENINGS		11/6/2013	0	HFOL
			A)Corrected.				

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

DOLLAR GENERAL CORP #9250**5811 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF391	EHF02	IN	COLD HOLDING All coolers holding at 32°F.		10/31/2013	0	HL1B

DOLLAR TREE #2684**5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF60					11/5/2013	0	HL1B

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

**DOMINOS PIZZA
1007 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2199	EHF21	COS	MANUAL WARE WASHING		11/1/2013	3	HL1B
Sanitizing solution found too weak at 3 bay sink. Must use pump style sanitizer until system is calibrated.							

5914 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2198	EHF02	IN	COLD HOLDING		10/31/2013	3	HL1B
Ham holding at 39°. b)Sausage holding at 40°.							
	EHF20	COS	TOXIC ITEMS		10/31/2013		
Chemical bottles found mislabeled. b)Chemicals found stored on pizza boxes and preparation tables. Store all chemicals away from food and food single service utensils.							

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT**DONUT STOP INC
1905 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1357	EHF20	COS	TOXIC ITEMS		10/31/2013	7	HL1B	
			Sanitizer found over 200ppm chlorine. Must be at 100ppm for table wipe down. Use test strips to ensure proper concentration.					
	EHF14	COS	WATER SUPPLY		10/31/2013			
			Spray wand for 3 bay sink has no air gap between the wand end and the flood level rim of the sink.					
	EHF28	COS	ALL OTHER VIOLATIONS		10/31/2013			
			Single service items stored below drain. b)Condiment hold at front counter dirty. c)Tops of equipment dusty.					

4500 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1731	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/31/2013	0	HFOL	
			Dust on vents above entrance.					

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT**DONUT STOP INC****DONUT STOP/JIMMYS JAVA
5815 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF116					11/1/2013	0	HFOL

**EL BURRITO RICO
4404 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1766					11/1/2013	0	HL1B

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT**EL MANANTIAL
3823 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1441	EHF25	COS	FOOD CONTACT SURFACES		11/4/2013	3	HL1B
			The soda nozzles and area around soda nozzles need to be cleaned daily.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/4/2013		
			Container of sugar needed to be labeled.				
HFM327					11/4/2013	0	HL1B

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT**EL PATRON
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1838					10/31/2013	0	HFOL

**FAMILY DOLLAR STORE #4622
420 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF16					11/4/2013	0	HFOL

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT**GEOS FOOD
1111 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2147	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/6/2013	0	HL1B	
			Clean the microwave,ice machine and all cooking surfaces before cooking. *Establishment not currently operating, please call when cooking resumes.					

**GLORIAS RESTAURANT
1300 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF364	EHF28	COS	ALL OTHER VIOLATIONS		11/4/2013	3	HL1B	
			Food stored on floor in walk in cooler.					
	EHF25	COS	FOOD CONTACT SURFACES		11/4/2013			
			Knife holder needed to be cleaned.					

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT**HAYASHI JAPANESE STEAKHOUSE****3401 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1934	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/31/2013	0	HL1B	
			Ceiling panels need to be reset. b)Blower covers need to be cleaned.					

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT**HOAGIES DELI
2207 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1777	EHF28	COS	ALL OTHER VIOLATIONS		11/1/2013	10	HL1B
			Vents above ice machine needed to be cleaned. Vents in walkin cooler need to be cleaned. Clean outside of ice machine & utensil holder. Raw eggs stored above ready to eat vegetables in cooler. Potentially hazardous foods are to be stored below RTE foods.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/1/2013		
			Olives in handwashing sink. Handwashing sink is to be used for handwashing only. b)Drink without lid and straw on counter.				
	EHF20	COS	TOXIC ITEMS		11/1/2013		
			Chemicals stored with food containers.				
	EHF21	COS	MANUAL WARE WASHING		11/1/2013		
			Wipe down sanitizer too weak. It should be at 100ppm.				

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

HORACE MANN MIDDLE SCHOOL**610 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF680	EHF28	COS	ALL OTHER VIOLATIONS		11/1/2013	0	HL1B
			Clean dust off of ceiling in walk in cooler.				

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

IMAGINATION STATION

7910 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD34	EHF20	COS	TOXIC ITEMS		11/4/2013	11	HL1B
			A)Bleach spray bottle found over 200ppm. B)Sanitizer in 3 compartment sink found over 200ppm. Bleach wipe down solution must be 100ppm, and 50ppm for dishes.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/4/2013		
			A)Employee drink found without a lid or a straw.				
	EHF13	COS	HACCP PLAN/TIME		11/4/2013		
			A)Ham found open in the cooler holding for 14 days. B)Chicken salad found in cooler with no preparation date. All open foods cannot be held longer than 7 days and all must have a preparation date on it.				

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

KENTUCKY FRIED CHICKEN**3316 DANVERS DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF534	EHF03	IN	HOT HOLDING		11/4/2013	3	HL1B
			a)All chicken in the hot hold units was over 135F.				
	EHF24	COS	THERMOMETERS		11/4/2013		
			a)Cold holding equipment used for potentially hazardous food shall be equipped with at least one temperature measuring device.				

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

**KICKED BACK BAR
521 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2469	EHF23	H10DAY	SEWAGE/WASTEWATER		11/4/2013	0	H PREOPEN
			Leak under 3 compartment sink needs to be repaired.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		11/4/2013		
			Food manager needed at establishment within 45 days of opening. See schedule.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		11/4/2013		
			Soap and paper towels needed at hand sink in bar area. B)Paper towel dispenser needs batteries in women's restroom.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/4/2013		
			Flooring in back room and next to back door not smooth, durable and easily cleanable. B)Handwashing signs in Spanish needed in women's restroom. COS.C)Handwashing signs needed in men's restroom.COS. All corrections except #22 must be made before opening.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/4/2013		
			Ice scoop must be stored on a clean surface.				

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

KIDS LEARNING ACADEMY DBA JUST**4407 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD66	EHF28	H60 DAY	ALL OTHER VIOLATIONS		11/4/2013	8	HL1B
			A)Light shields need to have end caps. B)All wooden shelving must be sealed by next inspection.				
	EHF02	COS	COLD HOLDING		11/4/2013		
			A)Cut up hot dogs sitting on stove at 59 degrees. B)Cut up fruit sitting on counter at 60 degrees. C)Cooked corn holding at 60 degrees. All must stay below 41 degrees at all times.				
	EHF20	COS	TOXIC ITEMS		11/4/2013		
			A)Bleach in 3 compartment sink well over 200ppm. Must be 50ppm for dishes and 100ppm for cleaning.				

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT**KING & I RESTAURANT****2300 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1890	EHF20	H10DAY	TOXIC ITEMS		11/1/2013	28	HL1B
			Honing oil stored above open food products. Open cosmetics on food shelf in kitchen.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		11/1/2013		
			No working handsink for cooks in kitchen.				
	EHF12	COS	CROSS CONTAMINATION		11/1/2013		
			Tongs used for raw chicken being used for raw beef.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		11/1/2013		
			Wastewater being dumped into floor drain with no curb. Area around floor drain is deteriorating and not clean. Mopsink being used for dishes. Discontinue using floor drain and use mop sink for its intended purpose.				
	EHF08	H24 HOUR	GOOD HYGIENIC PRACTICES		11/1/2013		
			Employee washed hands in 3 bay sink.				

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

KING & I RESTAURANT

HF1890	EHF07	H24 HOUR	ADEQUATE HAND WASHING	11/1/2013	28	HL1B
			Employee did not wash hands between washing dishes and working with foods.			
	EHF10	H24 HOUR	SOUND CONDITION	11/1/2013		
			Foods marked keep refrigerated found not refrigerated.			
	EHF28	H10DAY	ALL OTHER VIOLATIONS	11/1/2013		
			Dirty: evap cooler on ice machine, walkin cooler door handle,gaskets, blower unit,shelves, walls & floors. Duct tape used to repair food contact equip.Remove duct tape.Bulk containers not clean outside.Cardboard used as shelf liner.Tiles broke/missing.			
	EHF25	H10DAY	FOOD CONTACT SURFACES	11/1/2013		
			Wok cooking unit-heavy grease & food buildup.Kitchen dish shelves,food racks, utensil holder, dish dry rack,gaskets,tea nozzles dirty.Reachin cooler door handles have food buildup.Reachin shelves rusted.Bag carrots stored on floor in walkin cooler.			

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT**LA BELLA PIZZA
7230 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF590					11/1/2013	0	HFOL

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF8					10/31/2013	0	HFOL

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT**LA REYNA ICE CREAM
4612 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1026					11/6/2013	0	HL1B
HF415					11/6/2013	0	HL1B

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT**LAO MARKET
5813 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF843	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/1/2013	8	HL1B
			Produce on floor in walkin. Store at least 6"off floor.cos Clean out the bottom of the glass door refrigerator in back of store. Clean out the bottom of open display cooler at back of store. Unlabeled package of pork belly in freezer. It was removed. cos				
	EHF15	COS	EQUIPMENT ADEQUATE		11/1/2013		
			The hot hold cabinet was not keeping food at 135°F. or hotter. It was adjusted.				
	EHF03	COS	HOT HOLDING		11/1/2013		
			Chicken in hothold at 123-130°F or hotter. b)Sambusa containing meat at 80°F. Any item containing meat or other PHF must be kept either hot over 135°F or cold at 41°F or below.				

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

LEGACY REHABILITATION & LIVING

4033 SW 51ST AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2368	EHF07	COS	ADEQUATE HAND WASHING		11/5/2013	15	HL1B
			Employee did not wash hands before gloves. b)Employee did not wash using proper procedure.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/5/2013		
			Open employee drinks on prep table.				
	EHF11	COS	PROPER HANDLING RTE		11/5/2013		
			Employee handled lettuce with bare hands.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/5/2013		
			Pans have grease and food deposits encrusted. Small fan dirty. Knife holder rusty. Tops of equipment dirty. Shelves in walkin cooler dirty.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/5/2013		
			Tea and coffee nozzles not clean. b)Splatter in microwave. c)Splatter on shelf bottom above cooktop. d)Coffee filters stored open. e)Inside ice maker dirty. f)Reachin and walkin cooler gaskets dirty.				

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT**LONE STAR BAR & GRILL**

935 E FM 1151

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR82	EHF28	H30 DAY	ALL OTHER VIOLATIONS		10/31/2013	3	HL1B
			Kitchen walls,cabinets must be smooth & easily cleanable.Oven stand-seal-paint exposed wood.Clean ref & freezer door seals.Clean icemachine ext & interior.Walkin surfaces need to be smooth/easily cleanable-exposed wood & foam insulation must be sealed.				
	EHF14	IN	WATER SUPPLY		10/31/2013		
			Monthly water sample test required. Test results available at time of insp. OK.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		10/31/2013		
			Back door needs to be self-closing and latch. Wind blowing door open.				

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

**LONG JOHN SILVERS
4615 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1683	EHF07	COS	ADEQUATE HAND WASHING		11/5/2013	7	HL1B
			Employees did not wash hands before working with foods.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/5/2013		
			City of Amarillo food manager card needed. b)Walkin door edge and gasket dirty. c)Hole in ceiling over icemaker. Seal hole. d)Air intake over hot hold dirty.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/5/2013		
			Microwave has splatter. Hot hold has splatter. Insulation exposed at hot hold. Repair as needed.				

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

**LUPITAS MEX FOOD #2
1706 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2393	EHF28	COS	ALL OTHER VIOLATIONS		11/4/2013	4	HL1B
			Raw eggs stored over ready to eat food products in cooler.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/4/2013		
			Items stored in hand sink in kitchen.				

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

**LUPITAS MEXICAN FOOD
7200 MCCORMICK RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR79	EHF02	COS	COLD HOLDING		10/31/2013	14	HFOL
			Glass front refrigerator found with product at 53°F, moved product to different cold hold unit. Repair unit.				
	EHF14	IN	WATER SUPPLY		10/31/2013		
			Monthly water sample test required. Water sample OK.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/31/2013		
			Handwash sink found without paper towels.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		10/31/2013		
			Exterior emp door needs door sweep.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/31/2013		
			Replace elec plug covers, seals, damaged ceiling tiles. Repair water heater elec wiring (dangerous to access mopsink), ceiling over serving window, icescoop holder. Clean floors, ext of BD grease trap, warewash dishes as needed, don't stack on floor.				

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT**LUPITAS MEXICAN FOOD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR79	EHF18	H10DAY	INSECT CONTAMINATION		10/31/2013	14	HFOL
Flies and roaches found in establishment. Pest control co must be hired to address problem.							

**MARYBEL RESTAURANT
1015 S ARTHUR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF998	EHF28	COS	ALL OTHER VIOLATIONS		11/1/2013	3	HL1B
Self-closing mechanism needs to be repaired on restroom door.							
	EHF20	COS	TOXIC ITEMS		11/1/2013		
Bottle of chemical found without label.							

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT**MCALISTERS DELI #529****8605 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2005	EHF19	COS	RODENTS/ANIMALS/OPENINGS		11/6/2013	3	HL1B
			a)Seal gap at back door.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/6/2013		
			a)Face all plastic silverware so the handle is facing upwards. b)Grape jelly that is labeled as "refrigerate after opening" must be kept under refrigeration.				

MESA VERDE ELEMENTARY**4011 BEAVER DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF746					11/5/2013	0	HL1B

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT**MINI FOOD MART
2813 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF229	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/31/2013	7	HL1B
			Paper towels needed in restroom.				
	EHF10	COS	SOUND CONDITION		10/31/2013		
			A moldy loaf of bread was on the shelf. It was discarded.				

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

MY POLLO & MIMIS RESTAURANT**1400 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1824	EHF14	IN	WATER SUPPLY Corrected.		10/31/2013	0	HFOL
	EHF28	IN	ALL OTHER VIOLATIONS Corrected.		10/31/2013		

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

NORDIC GALLEY BAKERI**7402 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2236	EHF28	COS	ALL OTHER VIOLATIONS		11/6/2013	3	HL1B	
			a)All single service items must be 6" off the ground. b)All food employees working in kitchen must wear a hair restraint/hat.					
	EHF24	COS	THERMOMETERS		11/6/2013			
			a)Thermometer was needed in front cooler.					

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

ON THE BORDER MEXICAN CAFE

2401 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1944	EHF24	COS	THERMOMETERS		10/31/2013	9	HL1B
			a)Thermometer is needed in small pull out cooler.				
	EHF21	COS	MANUAL WARE WASHING		10/31/2013		
			a)Pans that were washed still had some food debris on them and stickers.				
	EHF20	H10DAY	TOXIC ITEMS		10/31/2013		
			a)Quat sanitizer dispenser for wipedown is over 400 ppm. Must be 200 ppm, not exceeding 400 ppm.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/31/2013		
			a)Wash sugar and flour bins in dry storage. b)Invert spoons so that handles are facing up. c)Keep handles up and out of products.				

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT**OUTBACK STEAKHOUSE
7101 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF869	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/1/2013	24	HL1B
			Broken glass in bottom of glass chiller. b)Floor fans dirty. c)Walkin shelves not clean. d)Back door has a gap along bottom. Seal. e)Hole in ceiling panel around speaker,seal. f)Blower covers in freezer need to be cleaned.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/1/2013		
			Splatter over hot and cold hold on shelf bottoms. b)Slicer stored dirty. c)Reach in gaskets dirty. d)One reach in gasket broken. Repair or replace. e)Bulk food containers left open when unused. f)Employees handling uncovered straws with bare hands.				
	EHF21	COS	MANUAL WARE WASHING		11/1/2013		
			Dishwasher not sanitizing at inspection. Unit out of sanitizer.				
	EHF24	COS	THERMOMETERS		11/1/2013		
			No thermometer in small reach in cooler. Thermometers must be stored in warmest part of the unit.(door area).				
	EHF13	COS	HACCP PLAN/TIME		11/1/2013		
			Sliced tomatoes held out of refrigeration without a date/time label.				

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT**OUTBACK STEAKHOUSE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF869	EHF08	COS	GOOD HYGIENIC PRACTICES		11/1/2013	24	HL1B	
			Open employee drink with no lid over hot hold.					
	EHF07	COS	ADEQUATE HAND WASHING		11/1/2013			
			Employee put on gloves with no handwash.					

PAPAS CONCESSIONS

8827 FM 1541

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT4295	EHF28	COS	ALL OTHER VIOLATIONS		10/31/2013	3	HL1B FOOD	
			Lightshields required on all fixtures. Approved to operate.					

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT**PARK PLACE TOWERS
1300 S HARRISON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF387	EHF25	COS	FOOD CONTACT SURFACES		10/31/2013	13	HL1B
			Cappuccino machine at server station needed to be cleaned.				
	EHF10	COS	SOUND CONDITION		10/31/2013		
			Broken eggs in tray in reachin on cooks line.				
	EHF21	COS	MANUAL WARE WASHING		10/31/2013		
			Warewashing machine not sanitizing at time of inspection.				
	EHF20	COS	TOXIC ITEMS		10/31/2013		
			Spray bottle of chemical misslabeled.				

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

PLEASANT VALLEY ELEMENTARY

4413 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF654	EHF28	COS	ALL OTHER VIOLATIONS Cover all food in refrigeration.		11/5/2013	0	HL1B

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

**POPEYES
7200 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF943	EHF28	COS	ALL OTHER VIOLATIONS		10/31/2013	10	HL1B
			A)Clean blower covers in walk in cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		10/31/2013		
			A)Clean ice machine.				
	EHF20	COS	TOXIC ITEMS		10/31/2013		
			A)Chemicals found stored above clean dishes.				
	EHF11	COS	PROPER HANDLING RTE		10/31/2013		
			A)Ice scoop found laying in ice handle down. Handle should always be stored out of ice.				
	EHF03	IN	HOT HOLDING		10/31/2013		
			A)Chicken holding at 156 degrees.				

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

QUAIL CREEK SURGICAL HOSPITAL**6819 PLUM CREEK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF206					11/4/2013	0	HL1B

RED LOBSTER #168**3311 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF658					10/31/2013	0	HFOL

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

**RETAIL READY FOODS
1324 N MIRROR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF975					10/31/2013	0	HL1B

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

**ROASTERS COFFEE & TEA
3429 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1406					11/5/2013	0	HL1B
HFK47					11/1/2013	0	HL1B

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT**ROOSTERS COFFEE & TEA**

3440 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2138	EHF28	COS	ALL OTHER VIOLATIONS		11/6/2013	3	HL1B
			a)A handwash sign is needed at front handsink. b)A handwash sign is needed at back handsink.				
	EHF20	COS	TOXIC ITEMS		11/6/2013		
			a)Bottles of chemical must bear a label.				

SAN JACINTO ELEMENTARY

3400 SW 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF689	EHF21	COS	MANUAL WARE WASHING		11/1/2013	3	HL1B
			Sanitizer was not at proper strength, less than 100 PPM Qt				

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT**SANCHEZ BAKERY
1010 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF88	EHF28	H90 DAY	ALL OTHER VIOLATIONS	The cake cooler needs to be defrosted.	10/31/2013	0	HL1B

**SCHLOTZSKYS DELI
1612 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF517	EHF28	COS	ALL OTHER VIOLATIONS	Inspection report not posted.	10/31/2013	3	HL1B
	EHF21	COS	MANUAL WARE WASHING	Spray bottle sanitizing solution found at 0 ppm. B)Sanitizing solution at 3 bay sink found over 400 ppm.	10/31/2013		

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT**SCOTTS OYSTER BAR
4150 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF398					11/5/2013	0	HL1B

**SINALOA HOT-DOGS & MEXICAN FD
1010 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2423					10/31/2013	0	HL1B

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

**SNACK BOX
4610 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2434	EHF28	H24 HOUR	ALL OTHER VIOLATIONS		10/31/2013	0	H PREOPEN
			a)Handwash sign is needed at handsink. b)Ceiling tiles need to be reviewed. Establishment may not open until ceiling tiles are approved. c)Establishment may not open until the building final has been completed through building safety.				
HF2434	EHF28	IN	ALL OTHER VIOLATIONS		10/31/2013	0	HFOL
			a)Corrected. b)Ceiling tiles have been approved for the establishment. c)Establishment is OK to open after it has passed the building final through building safety.				

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT**SNACKS TO GO
213 SW 7TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1842	EHF28	COS	ALL OTHER VIOLATIONS		11/5/2013	3	HL1B
			Raw eggs stored over ready to eat food products in cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		11/5/2013		
			Clean containers holding cooking utensils.				

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT**SONIC DRIVE IN
1009 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF300	EHF25	H 3 DAYS	FOOD CONTACT SURFACES		11/4/2013	6	HL1B	
			A)Soda nozzles need to be cleaned. COS B)Soda nozzles in drive thru need to be cleaned. COS C)Inside of ice machine needs to be cleaned.					
	EHF24	COS	THERMOMETERS		11/4/2013			
			No thermometer in make table cooler.					

101 TASCOSA RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF261	EHF25	COS	FOOD CONTACT SURFACES		11/6/2013	3	HL1B	
			a)Inside of reachin on cooks line needs to be cleaned. b)Ice machine in back needs to be cleaned.					
	EHF28	COS	ALL OTHER VIOLATIONS		11/6/2013			
			Employees on cooks line preparing food need to wear hair restraint.					

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT**SONIC DRIVE IN****2707 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF52	EHF23	H10DAY	SEWAGE/WASTEWATER		11/6/2013	18	HL1B
			Condensate leaking onto packaged products in freezer. To be corrected within 10 days.				
	EHF02	COS	COLD HOLDING		11/6/2013		
			Tomatoes in cold hold found at 45 F degrees. Discarded.				
	EHF13	COS	HACCP PLAN/TIME		11/6/2013		
			Prepared chicken held in reach-in refrigerator past date mark.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/6/2013		
			No soap in men's restroom.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/6/2013		
			Inside ice machine found dirty. B)Rust accumulation found on inside rim of ice machine lid. To be corrected within 10 days.				

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

SONIC DRIVE IN

HF52

EHF28

COS

ALL OTHER VIOLATIONS

11/6/2013

18

HL1B

Blower covers in walk-in need to be cleaned. B)Inspection report not posted. C)Food manager card not posted. D)Establishment permit not posted. E)Scoops found without handles in dry goods container.

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

SOUTH GEORGIA ELEMENTARY**5018 SUSAN DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF31	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/5/2013	10	HL1B
			Wall tiles need to be repaired next to hall going to dining room.				
	EHF25	COS	FOOD CONTACT SURFACES		11/5/2013		
			Utensils in drawer with food debris on them.				
	EHF13	COS	HACCP PLAN/TIME		11/5/2013		
			Ham date marked 10-24 in refrigerator, PHF over 7 days.				
	EHF20	COS	TOXIC ITEMS		11/5/2013		
			Spray bottle in restroom not labeled.				

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

SOUTHWEST BAPTIST CHURCH**8201 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2347	EHF02	IN	COLD HOLDING Cooler holding at 39 degrees.		11/6/2013	0	HL1B
	EHF28	IN	ALL OTHER VIOLATIONS A)Backflow device has been installed on spray wand at 3 compartment sink.		11/6/2013		

ST PETERS EPISCOPAL**4714 NW 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1627					10/31/2013	0	HL1B

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

SUBWAY
3130 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1204	EHF28	COS	ALL OTHER VIOLATIONS		11/5/2013	3	HL1B
			a)Dust by the fan in the walk in.				
	EHF24	COS	THERMOMETERS		11/5/2013		
			a)A thermometer must be in the make table cooler.				

7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1695	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		11/6/2013	6	HL1B
			a)Food manager no longer works here. Register a new food manager.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/6/2013		
			a)Dust the blower cover in walk in.				

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT**SUBWAY**

HF1695	EHF27	COS	ESTABLISHMENT PERMIT		11/6/2013	6	HL1B
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a)Current permit is not posted. Locate new permit. If it cannot be found, a duplicate must be purchased for \$25.

SUBWAY #25567-216**1412 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF1205	EHF28	COS	ALL OTHER VIOLATIONS		10/31/2013	3	HL1B
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Employee drink stored in undesignated area in freezer. B)Food tubs stored and stacked wet.

	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/31/2013		
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No soap at hand sink in ware-washing area. B)No paper towels at hand sink in ware-washing area.

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

**SUBWAY #7323-211
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1199	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/5/2013	3	HL1B
			Oven light not covered. Walkin door handle, gaskets, shelves & blower cover not clean. Floor tiles broken or missing. Ceiling tiles missing or broken. Back door frame area is not finished-not easily cleanable-repair or finish as needed.				
	EHF25	COS	FOOD CONTACT SURFACES		11/5/2013		
			Bread pan inserts stored nto clean. b)Cleaned dishes stored in dirty tubs.				

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT**SUZYS INTERNATIONAL MARKET**

3318 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2108	EHF26	COS	POSTING OF ADVISORIES		11/6/2013	10	HL1B
			Consumer advisory sign needed for dispensing food items in reach-in refrigerator.				
	EHF25	COS	FOOD CONTACT SURFACES		11/6/2013		
			Bottom shelf of freezer needs to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/6/2013		
			Boxes of food items stored on floor in back storage room. B)Bags of dry goods stored on floor under 3 bay sink drain line.				
	EHF12	COS	CROSS CONTAMINATION		11/6/2013		
			Raw unpackaged fish offered for consumer self-service.				

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT**T & M FOOD MART
1011 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2234	EHF24	COS	THERMOMETERS		11/1/2013	6	HL1B	
			A thermometer is needed in the cooler with the milk. The milk was moved to a cooler with a thermometer.					
	EHF25	COS	FOOD CONTACT SURFACES		11/1/2013			
			Pickle tongs stored in water. Keep tongs dry and clean when dirty or every four hours when in use.					

**TACO BELL #28925
4116 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2344	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/6/2013	0	HL1B	
			Large hole in wall at roof access. Repair as needed.					

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT**TACO BUENO
6001 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1150	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/6/2013	4	HL1B
			Hole in ceiling panel over steam oven. Seal hole B)Torn gasket to small reach in. Repair or replace. C)Blower covers in walk in cooler have dust - clean.				
	EHF10	COS	SOUND CONDITION		11/6/2013		
			Food product marked refrigerate after open found not refrigerated.				

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

**TACO VILLA #10
701 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF631	EHF10	COS	SOUND CONDITION		11/4/2013	10	HL1B
			a)Cans dented on the rim were on the rack. Dented cans may not be used and must be placed in a separate area, away from good cans.				
	EHF02	IN	COLD HOLDING		11/4/2013		
			a)Sliced tomatoes were at 40F.				
	EHF03	IN	HOT HOLDING		11/4/2013		
			a)Taco meat was at 164F.				
	EHF20	COS	TOXIC ITEMS		11/4/2013		
			a)Spray bottle with blue chemical inside needs to be labeled.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/4/2013		
			a)English handwash sign needed in restroom. b)Small fan at drive thru window needs cleaned. c)Handle of tongs down in cinnamon/sugar. d)Handle of scoop down in salt.				

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

TACO VILLA #10

HF631	EHF25	COS	FOOD CONTACT SURFACES	11/4/2013	10	HL1B
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a)Knife with chipped/unsmooth tip. Resurface or dispose of this knife. b)Clean the dispenser piece of the ketchup.

**TAILWIND AMA PRE-SECURITY
10801 AIRPORT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2354	EHF16	IN	HAND WASH FACILITIES ADEQUATE		11/1/2013	0	HFOL
			Corrected.				
	EHF17	IN	HAND WASH WITH SOAP/TOWELS		11/1/2013		
			2 corrections.				

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

**TAMMES TENDER TOUCH TOO
1009 S HIGHLAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD64	EHF14	IN	WATER SUPPLY Corrected.		11/4/2013	0	HFOL

**TAQUERIA RIVERA
2602 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1143	EHF14	H10DAY	WATER SUPPLY	Leak found at hand sink faucet. To be corrected within 10 days. ** A \$50.00 re-inspection fee will be charged, if violation is not corrected.**	11/4/2013	4	HFOL

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT**TASTE OF THAI
1900 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1961	EHF25	COS	FOOD CONTACT SURFACES		11/4/2013	3	HL1B
			Shelving above make table not easily cleanable.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/4/2013		
			Several containers stored uncovered in walk-in refrigerator. B) Tea pitchers stored uncovered in dining area.				

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

TAYLOR FOOD MART #2080

3400 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2192	EHF28	COS	ALL OTHER VIOLATIONS		11/4/2013	9	HL1B
			a)A handwash sign is needed over the handwash sink. b)Boxes of food and single service items must be stored 6" off the ground. c)English and Spanish handwash sign are needed in restroom.				
	EHF25	COS	FOOD CONTACT SURFACES		11/4/2013		
			a)Clean the microwave.				
	EHF03	IN	HOT HOLDING		11/4/2013		
			a)Hot dogs were at 166F on the roller.				
	EHF20	COS	TOXIC ITEMS		11/4/2013		
			a)Label all chemicals in spray bottles.				
	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		11/4/2013		
			a)Current food manager no longer works here. Current manager must take state-certified certificate to the Environmental Health office and pay \$40 to receive card.				

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

**THAI STAR
3800 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF495	EHF21	COS	MANUAL WARE WASHING		11/5/2013	6	HL1B
			Chlorine sanitizer not at proper strength.				
	EHF25	COS	FOOD CONTACT SURFACES		11/5/2013		
			A)Clean any grease from the edge of the vent hood. B)Clean any buid up from refrigerator and freezers throughout kitchen.				

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

**THAI TASTE
7710 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1986	EHF25	COS	FOOD CONTACT SURFACES		10/31/2013	16	HL1B
			a)Meat cleaver is missing a large chunk of blade. Dispose of chipped utensils.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/31/2013		
			a)Change the water out that spoons for rice sit in when the water becomes cloudy and has food in it. b)Clean venthood. c)Label cornstarch. d)Do not store raw egg above vegetables. e)Clean out utensil bin that has onion in it.				
	EHF24	COS	THERMOMETERS		10/31/2013		
			a)The thermometer in one of the refrigerators needs replaced. The lowest it reads is at 50F which is unacceptable for a refrigerator. Place a thermometer in the unit with the proper scale.				
	EHF21	COS	MANUAL WARE WASHING		10/31/2013		
			a)0 ppm bleach registered in sanitizer rag bucket.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		10/31/2013		
			a)A new door sweep is needed on the back door.				

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT**THAI TASTE**

HF1986	EHF08	COS	GOOD HYGIENIC PRACTICES	10/31/2013	16	HL1B
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a)Sticky rice for employees was not labeled and out of temperature in the kitchen. Label employee food. b)Do not store exposed food underneath the 2 compartment sink/piping.

THE ZONE**6010 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2400	EHF28	COS	ALL OTHER VIOLATIONS		11/5/2013	0	HL1B

a)Corrected. b)A handwash sign is needed for the handsink.

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

**TNT DISCOUNT
2801 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1941	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/1/2013	7	HL1B
			Window in restroom needs to be repaired.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/1/2013		
			Wiping cloth found in hand sink. Hand sink is for handwashing only.				
	EHF24	COS	THERMOMETERS		11/1/2013		
			No thermometer in reach-in refrigerator containing milk.				

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

**TOOT N TOTUM #11
4600 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF814	EHF03	COS	HOT HOLDING		11/6/2013	8	HL1B
			Hot dogs, cheese dogs, sausage at 106 degrees on hot hold under 4 hours - reheat.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		11/6/2013		
			Cooler found at 60 degrees. Foods discarded-over 4 hrs.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/6/2013		
			Door edge to walk in cooler not clean.				

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT**TOOT N TOTUM #26****2222 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF759	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/5/2013	3	HL1B
			Paper towel dispenser malfunctioning.				
	EHF03	IN	HOT HOLDING		11/5/2013		
			Hot dogs found at 144 F degrees. IN.				

TOOT N TOTUM #32**1701 S EASTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF598	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/5/2013	0	HINVEST
			Mold growth and mineral deposit build-up found around soda machine ice chute. To be corrected within 10 days.				

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT**TOOT N TOTUM #33
2615 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF685	EHF28	H180 DAY	ALL OTHER VIOLATIONS		11/5/2013	5	HL1B
			Clean dust off of walk in cooler walls.				
	EHF03	COS	HOT HOLDING		11/5/2013		
			Hot dogs on cooker for sale temped at 108F. Need to be at 135F or above. Hot dogs were moved behind cautionary sign until they reached 135F.				

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

TOOT N TOTUM #44

5424 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2151	EHF13	COS	HACCP PLAN/TIME		11/1/2013	4	HL1B
			Hot dogs open and marked 10/10/13 in walk in. Change datemarks and clean containers between packages of hot dogs.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/1/2013		
			Clean lint from shelf over 3 comp sink. b)Clean lint from walls around vent in back room. c)Clean out any crumbs from top of refrigerator table in kitchen.				

TOOT N TOTUM #54

3601 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF82	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/4/2013	0	HL1B
			a)A shatter-proof cover or bulb is needed in the walk-in cooler. cos. b)Clean any stains from the cabinet under the sink by the coffee.				

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

**TOOT N TOTUM #85
4631 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF870	EHF28	H90 DAY	ALL OTHER VIOLATIONS Air drying rack needed.		10/31/2013	0	HL1B
	EHF29	IN	RECOGNITION Manager knew every answer to every question. Establishment looks amazing. Jeanett Armstrong was very knowledgeable. Great Job.		10/31/2013		

**TOOT N TOTUM #97
950 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2406	EHF25	COS	FOOD CONTACT SURFACES Area where soda nozzles plug into needs to be cleaned on fountain drink station.		10/31/2013	3	HL1B

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

UNIQUE INDIVIDUALS LLC**7701 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD61	EHF28	H60 DAY	ALL OTHER VIOLATIONS		11/4/2013	7	HL1B
			A)Quat test strips needed for 3 compartment sink sanitizer.				
	EHF07	COS	ADEQUATE HAND WASHING		11/4/2013		
			A)Employee seen not washing hands before putting on gloves.				
	EHF20	COS	TOXIC ITEMS		11/4/2013		
			A)Sanitizer bucket found well over 200ppm, must be 100ppm for cleaning and 50ppm for dishes.				

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

UNITED MARKET STREET #526

2530 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1309	EHF20	COS	TOXIC ITEMS		11/5/2013	11	HL1B
			a)Sanitizer in Coffee Bar was over 400 PPM Qt. b)Sanitizer in Core Kitchen was over 400 PPM Qt.				
	EHF03	COS	HOT HOLDING		11/5/2013		
			Grilled chicken 117 degrees, sausage was 120 degrees, roast beef was 118 degrees in hot hold unit on Hot Line, hot hold PHF must be held at 135 or above.				
	EHF25	COS	FOOD CONTACT SURFACES		11/5/2013		
			a)Ceiling over hot line needed to be cleaned. b)Ceiling in Core kitchen needed to be cleaned. c)Shelves in Core Kitchen needed to be cleaned. d)Flat surface on vent hood needed to be cleaned.				
HF1310	EHF20	COS	TOXIC ITEMS		11/5/2013	10	HL1B
			Wipedown solution was over 400 PPM Qt.				

Food Establishment Public Inspection Report**From 10/31/13 thru 11/6/13**

ESTABLISHMENT

UNITED MARKET STREET #526

HF1310	EHF07	COS	ADEQUATE HAND WASHING	11/5/2013	10	HL1B
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Employee returned to bakery and put on gloves without washing hands, hands should be washed between tasks.

	EHF25	COS	FOOD CONTACT SURFACES	11/5/2013		
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Gaskets on reachin cabinet needed to be cleaned.

	EHF29	IN	RECOGNITION	11/5/2013		
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Bread being protected from flies with plastic bags in fresh case.

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT**USSERY-ROAN TX STATE VETERAN H****1020 TASCOSA RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1507	EHF25	COS	FOOD CONTACT SURFACES		11/1/2013	3	HL1B	
			a)Can opener needed to be cleaned. b)Flat surface on vent hood needed to be cleaned.					
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		11/1/2013			
			You will need to take your Serve Safe to our office with \$40 and register as Food Manager.					

VICTORY CHURCH**6300 ARDEN RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4294					10/31/2013	0	HL1B FOOD

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

**VVS CANTEEN
5000 N FM 1912**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF317	EHF03	COS	HOT HOLDING		11/4/2013	8	HL1B
			a)Hot dogs at 115°F on the serving line at the small kitchen. b)Corn and other foods at 130 on serving line at the small kitchen. c)Green beans and other items at 117° at large kitchen. All foods were out of temperature were either discarded or reheated.				
	EHF15	COS	EQUIPMENT ADEQUATE		11/4/2013		
			a)Salad bar items were 45°F. More ice was needed under the containers. b)Several items on the steam tables were not hot enough. More water was needed under the serving containers and the unit needed to be adjusted to be hotter.				

**WALGREENS #05612
3320 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF467					11/6/2013	0	HL1B

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

WAL-MART SUPERCENTER #755

4610 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF700	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/4/2013	13	HL1B
			a)No soap at handsink at deli.				
	EHF10	COS	SOUND CONDITION		11/4/2013		
			a)Multiple cartons of cracked eggs for sale.				
	EHF24	COS	THERMOMETERS		11/4/2013		
			a)Thermometer needed in meat room. b)Thermometer needed in deli hot hold. c)Thermometer needed in redi-whip cooler.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		11/4/2013		
			a)Handsink in produce was blocked by a pallet.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/4/2013		
			a)Personal items may not be stored with food stuffs - bakery. b)Light bulb needed in freezer - bakery. c)Clean blower covers in meat room. d)Replace thermometer in large meat cooler. e)Lightshields need endcaps on the dairy cooler.				

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

WENDYS OLD FASHION BURGER 4106**5638 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1181	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/31/2013	8	HL1B
			Floor tiles in kitchen that are broken need to be repaired.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		10/31/2013		
			Food Manager Card has expired, you will need to have someone take class on 11-13 and test on 11-15 or bring a current Serve Safe Certificate to our office to register as Food Manager.				
	EHF03	COS	HOT HOLDING		10/31/2013		
			Grilled chicken in hot hold drawer was at 114 degrees, hot hold must maintain 135 or above.				

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT**WESLEY COMMUNITY DAY CARE**

1615 S ROBERTS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD27					11/5/2013	0	HL1B

WILLOW VISTA INTERMEDIATE

7600 PAVILLARD DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF218					11/6/2013	0	HL1B

Food Establishment Public Inspection Report

From 10/31/13 thru 11/6/13

ESTABLISHMENT

**ZEST E TACO
2418 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF249	EHF28	COS	ALL OTHER VIOLATIONS		10/31/2013	3	HL1B
			Handwashing signs are needed in the restroom.				
	EHF24	H10DAY	THERMOMETERS		10/31/2013		
			The thermometer in the refrigerator is broken. b)A metal stem thermometer is needed. It needs to read 0-220F.				