Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

7 BAR AND GRILL
3130 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2023	EHF03	IN	HOT HOLDING		9/9/2014	15	HL1B
			a)Meat in hot hold at 143F.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		9/9/2014		
			a)Ice in the hand sink.				
	EHF11	COS	PROPER HANDLING RTE		9/9/2014		
			a)Handle of ice scoop down in ice.				
	EHF13	COS	HACCP PLAN/TIME		9/9/2014		
			a)Dates missing on rice and corn dogs in the reach in cooler.				
	EHF19	H90 DAY	RODENTS/ANIMALS/OPENINGS		9/9/2014		
			a)Gap at back door must be sealed.				

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

7 BAR AND GRILL

HF2023	EHF28	COS	ALL OTHER VIOLATIONS	9/9/2014	15	HL1B

a)Oil leaking from mixer. b)Clean the food debris from the drawer. c)Hand wash sign needed at hand sink.

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

ABALOS CAFE
102 N 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC328	EHF25	H10DAY	FOOD CONTACT SURFACES		9/4/2014	0	H PREOPEN
			A)Clean out make table. B)Rewipe all surfaces before opening.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/4/2014		
			A)Place all hood vent filters in hood vent. B)All air vents need to be back in place. ***Establishment can open and a 10 re-inspection will be scheduled.**				
	EHF20	H10DAY	TOXIC ITEMS		9/4/2014		
			A)All chemicals not essential to the establishment need to be removed.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		9/4/2014		
			A)Home refrigerator is not NSF certified and is holding at 50 degrees. Must be removed from establishment.				

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

ALLSUP'S #166
302 N 15TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC204	EHF13	COS	HACCP PLAN/TIME		9/4/2014	8	HL1B
			Several Potentially hazardous foods found in cooler with dates. (discarded)(repeat). If seen again, a $50 reinspection fee will be charged.				
	EHF07	COS	ADEQUATE HAND WASHING		9/4/2014		
			Employee seen not washing hands before putting on gloves.				
	EHF04	NO	PROPER COOKING TEMPERATURES		9/4/2014		
	EHF05	NO	RAPID REHEATING		9/4/2014		
	EHF01	NO	COOLING FOR COOKED FOOD		9/4/2014		

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

AMARILLO INTERNATIONAL STORE

2206 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2076	EHF09	COS	APPROVED SOURCE/LABELING		9/10/2014	7	HL1B
			Product that is removed from bulk container must be labeled.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		9/10/2014		
			Hand washing sink was blocked, needs to be available at all times for hand washing.				
	EHF28	COS	ALL OTHER VIOLATIONS		9/10/2014		
			a)Covered trash in restroom. b)Spanish hand washing sign needed in restroom. c)Upright freezer needed to be defrosted.				

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

AVONDALE ELEMENTARY
1500 S AVONDALE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF684	EHF18	COS	INSECT CONTAMINATION		9/8/2014	3	HL1B

Screen door was open letting several flies into kitchen.

AYE SAN BU
5621 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1896					9/8/2014	0	HL1B

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

A-Z TIRE

7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5133					9/6/2014	0	HL1B FOOD

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

BANGKOK RESTAURANT
5901 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF168	EHF28	COS	ALL OTHER VIOLATIONS		9/4/2014	7	HL1B
			Food found stored on floor. All food should be at least 6"off the ground.				
	EHF25	COS	FOOD CONTACT SURFACES		9/4/2014		
			a)Ready to eat foods stored in cardboard. Use plastic or metal containers to store food. b)Utensils being stored in cardboard. c)Utensil containers needed to be cleaned. d)Preped food in walk in cooler found uncovered. Cover w/foil.				
	EHF13	COS	HACCP PLAN/TIME		9/4/2014		
			Ready to eat food found without date marks.				

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

BELMAR ELEMENTARY
6342 ADIRONDACK TRL

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF761	EHF25	H10DAY	FOOD CONTACT SURFACES		9/10/2014	3	HL1B
			Ice machine needs to be cleaned. b)Microwave needs to be cleaned.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/10/2014		
			Ceiling fans in dining room dusty. b)Repair broken chemical shelf. c)All fans must be clean.				

BEST WESTERN MEDICAL CENTER IN
1610 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1384					9/9/2014	0	HFOL

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

BLUE SKY ASIAN MARKET LLC

5631 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2364					9/5/2014	0	HL1B

BOWIE MIDDLE SCHOOL

2905 TEE ANCHOR BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF677	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/5/2014	0	HL1B

Repair condensate leak in walk in freezer.

	EHF03	IN	HOT HOLDING		9/5/2014		

Broccolli and cheese holding at 179F. Ground beef holding at 168F. Pizza holding at 159F. In Compliance.

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

BRISTOLS BAR

1911 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2283	EHF25	H 3 DAYS	FOOD CONTACT SURFACES		9/5/2014	6	HL1B
			Mold found growing inside soda nozzles.				
	EHF18	H 3 DAYS	INSECT CONTAMINATION		9/5/2014		
			Several cockroaches found in dish washing area.				
HF2283	EHF18	IN	INSECT CONTAMINATION		9/8/2014	0	HFOL
			Establishment was treated by licensed pest control company.				
	EHF25	IN	FOOD CONTACT SURFACES		9/8/2014		
			Corrected from previous inspection.				

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

BSR VENDING
3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT8008					9/10/2014	0	HL1B FOOD
HFT8038					9/10/2014	0	HL1B FOOD

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

BURGER KING #4796

4210 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF493	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		9/10/2014	6	HFOL
			Grease buildup on floor below fryers. Floor must be cleaned daily. Repeat. A $50 fee will be charged for all repeat violations on future inspections. Next inspection will be 9/13/14.				
	EHF25	H 3 DAYS	FOOD CONTACT SURFACES		9/10/2014		
			Oven racks encrusted. b)Dried splatter over food prep. All repeat.				
	EHF23	H 3 DAYS	SEWAGE/WASTEWATER		9/10/2014		
			Ice machine leaks. Repair leak. Repeat.				

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

BUSHLAND BURGER
2300 WELLS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP48	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		9/10/2014	3	HFOL

Food manager required - contact office for list of available online classes. Our dept has class once a month 10/10. Reinspection fee will be required.

BUSHLAND HIGH SCHOOL
1201 S FM 2381

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP20					9/10/2014	0	HL1B

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

BUSHLAND ISD

1 BLACK HAWK DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP10	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/10/2014	0	HL1B

Hand wash signage required in middle school restroom.

BUTTONS & BOWS PRESCHOOL

3815 S LIPSCOMB ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD21	EHF28	H60 DAY	ALL OTHER VIOLATIONS		9/4/2014	0	HL1B

Cabinets and cooler needed to be wiped down.

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

CALICO COUNTY

2410 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF334	EHF28	IN	ALL OTHER VIOLATIONS		9/8/2014	0	HFOL
			Back door and thresh hold replaced.				
	EHF15	IN	EQUIPMENT ADEQUATE		9/8/2014		
			Condensate leak repaired.				

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

CAMPUS CAFE THE
910 9TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC281	EHF14	H10DAY	WATER SUPPLY		9/8/2014	4	HL1B

Hand sink hot water at 87F. Must be maintained over 100F at all times.

	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/8/2014		

Remove soap/paper towels from 3 compartment sink by 9-15-14

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

CANYON HIGH SCHOOL
1701 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC134	EHF28	COS	ALL OTHER VIOLATIONS		9/8/2014	8	HL1B
			A)Gaskets at Java City are dirty. Gaskets need to be cleaned daily.				
	EHF14	H10DAY	WATER SUPPLY		9/8/2014		
			A)Hot water at Java City is not working. Java City cannot be operated until it is fixed.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		9/8/2014		
			A)Employee at Java City seen using hand sink to clean a dish. Hand sinks are for hand washing only. All dishes need to be taken to main kitchen and washed, rinsed, sanitized everytime they need to be cleaned.				
	EHF03	IN	HOT HOLDING		9/8/2014		
			A)Spicy chicken holding at at 169 degrees.				

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

CANYON JUNIOR HIGH
910 9TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC200	EHF07	COS	ADEQUATE HAND WASHING		9/8/2014	12	HL1B
			A)Employee seen not washing hands before putting on gloves.				
	EHF13	COS	HACCP PLAN/TIME		9/8/2014		
			A)Cut meats found in the cooler without proper dates on them.				
	EHF14	H10DAY	WATER SUPPLY		9/8/2014		
			A)The only hand sink in the kitchen has no hot water. Water must be fixed within 24 hours.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/8/2014		
			A)Soap and paper towels need to be removed from utility sink.				

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

CAPROCK HIGH SCHOOL
3001 SE 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF768	EHF03	IN	HOT HOLDING		9/4/2014	0	HL1B
			a)Pizza holding at 140F. b)Ground beef holding at 168F. In compliance.				
	EHF02	IN	COLD HOLDING		9/4/2014		
			All cold hold units holding at 41F or less. In compliance.				

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

CARINOS ITALIAN
8400 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1041	EHF02	COS	COLD HOLDING		9/9/2014	8	HL1B
			a)Food items on top of 2 tabletop coolers were 45-55F. Must be 41F or below. Food was iced immediately.				
	EHF03	IN	HOT HOLDING		9/9/2014		
			a)Soup in hot hold at 171F.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/9/2014		
			a)Scrub off mold from dish wash area wall COS b)Ensure that the raise in temperature of the cooler is because it was recently unplugged and moved and not because of a failure of the system.				
	EHF25	COS	FOOD CONTACT SURFACES		9/9/2014		
			a)Spatulas stored in water at 125F. Must be 135F or above.				

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

CASSIDYS POLO CLUB
6019 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF49	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/5/2014	0	HL1B

Obtain test strips for chlorine.

CHICKEN EXPRESS
404 TASCOSA RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2491	EHF21	COS	MANUAL WARE WASHING		9/8/2014	3	HL1B

Sanitizer in three compartment sink was not at proper strength, should be 200 Qt.

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

CHINA STAR RESTAURANT
6721 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF995	EHF20	COS	TOXIC ITEMS		9/10/2014	17	HL1B
			Chemical bottle not labeled.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		9/10/2014		
			Back door open - not in use.				
	EHF13	H10DAY	HACCP PLAN/TIME		9/10/2014		
			No HACCP dates on any food in walk in cooler. HACCP date all foods in walkin cooler not in original pkgs.				
	EHF10	COS	SOUND CONDITION		9/10/2014		
			Dented can on shelf for use. b)Foods stored open packages - seal before needed.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/10/2014		
			Clean all fans. Hair restraints needed on all cooks. Splash guard needed on hand sink. Ceiling panel out of place. Replace panel.				

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

CHINA STAR RESTAURANT

HF995	EHF25	H10DAY	FOOD CONTACT SURFACES	9/10/2014	17	HL1B

Gaskets to reach in coolers dirty. Ice machine lid needs to be cleaned.

CHUCK E CHEESES

2500 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF331	EHF25	COS	FOOD CONTACT SURFACES		9/8/2014	3	HL1B

a)Date mark stickers must be removed during the wash process. b)Clean buildup from the can opener and blade.

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

CICIS PIZZA

6605 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2183	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		9/10/2014	9	HL1B
			No food manager - expires - must attend class in Octobert 2nd Wed.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		9/10/2014		
			Walk in cooler not a proper temp.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		9/10/2014		
			Inside ice machine not clean.				
	EHF28	COS	ALL OTHER VIOLATIONS		9/10/2014		
			Broken plastic tubs on shelf for use. Do not use broken equipment.cos b)Raw chicken stored over ready to eat cheese. cos				

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

CIELITO LINDO RESTAURANT
2618 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2576	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		9/10/2014	0	HFOL

Obtained food manager card.

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

CORN EXPRESS
812 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF409	EHF17	COS	HAND WASH WITH SOAP/TOWELS		9/10/2014	3	HL1B
			No paper towels in restroom.				
	EHF28	COS	ALL OTHER VIOLATIONS		9/10/2014		
			Hand washing signs needed in restroom.				
HFM64	EHF24	COS	THERMOMETERS		9/10/2014	3	HL1B
			No thermometer in refrigerator.				

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

COWBOY TATERS OF TEXAS

3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT8010	EHF17	COS	HAND WASH WITH SOAP/TOWELS		9/10/2014	12	HL1B FOOD
			Soap/paper towels needed at hand sink.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		9/10/2014		
			Back door needs to be self-closing.				
	EHF24	COS	THERMOMETERS		9/10/2014		
			Thermometer needed in freezer.				

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

COYOTE CORNER
8800 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR38	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/5/2014	3	HFOL

Clean floor behind ice machine. (bulk bagged)

	EHF18	H10DAY	INSECT CONTAMINATION		9/5/2014		

Fly control - please continue to work on problem.

CURTIS FLEMMING LEARNING CTR
3001 WOLFLIN AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD62	EHF15	IN	EQUIPMENT ADEQUATE		9/8/2014	0	HFOL

a)Corrected.

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

DENNYS RESTAURANT
2116 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF213	EHF15	IN	EQUIPMENT ADEQUATE		9/8/2014	0	HFOL

Cooler has condensate leak that needs to be repaired. Cooler will continue to not be used until repairs can be made.

DIPPIN DOTS DBA FAST FREEZE
7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF89					9/8/2014	0	HL1B

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

DOLLAR GENERAL STORE #12249

2726 SW 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1953	EHF10	COS	SOUND CONDITION		9/8/2014	4	HL1B

Dented cans on shelf.

DONA JUANITA

2208 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1579	EHF18	IN	INSECT CONTAMINATION		9/9/2014	0	HFOL

Corrected from previous inspection.

	EHF28	IN	ALL OTHER VIOLATIONS		9/9/2014		

A)B)Corrected from previous inspection.

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

DONG PHUONG

2218 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF171	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/10/2014	3	HL1B

Condensate frozen on unit in walkin freezer (1 correction from previous inspection).

	EHF24	COS	THERMOMETERS		9/10/2014		

Thermometer in freezer cabinet in meat market not reading properly.

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

DONUT STOP INC
1905 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1357	EHF17	COS	HAND WASH WITH SOAP/TOWELS		9/5/2014	3	HL1B
			No paper towels at hand washing sink at coffee bar.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/5/2014		
			a)Wall next to water heater needs to be repaired. b)Mens restroom did not have English hand washing sign. COS c)Hand washing sign at hand washing sink in kitchen. COS				

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

DYERS BAR B QUE

1619 S KENTUCKY ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF813	EHF20	COS	TOXIC ITEMS		9/4/2014	6	HL1B

Wipe down solution was over 200 PPM Cl, should be 100 PPM.

	EHF15	COS	EQUIPMENT ADEQUATE		9/4/2014		

Reachin on cooks line was at 48 degrees, unit was turned down.

EL DORADO BURRITOS

2617 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2238	EHF28	COS	ALL OTHER VIOLATIONS		9/10/2014	0	HL1B

Restroom needed English hand washing sign.

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

EL TEJAVAN

3801 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF339	EHF17	COS	HAND WASH WITH SOAP/TOWELS		9/9/2014	6	HL1B

Paper towels needed at hand sink in dish room.

	EHF24	COS	THERMOMETERS		9/9/2014		

Thermometer in cooler broken.

FANNIN MIDDLE SCHOOL

4623 S RUSK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF676					9/5/2014	0	HL1B

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

FROSTY TREATS OF TEXAS
1017 SW 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM377					9/5/2014	0	HL1B

FROSTY TREATS OF TEXAS INC
1017 SW 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM238					9/5/2014	0	HL1B

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

FROSTY TREATS OF TEXAS INC #51

1017 SW 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM210					9/5/2014	0	HL1B

GRANDMAS COCINA LLC

3609 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2581					9/10/2014	0	H PREOPEN

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

HAPS AUTHENIC BARBECUE SAUCE

2300 N WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2431					9/9/2014	0	HL1B

HIGHLAND PARK SCHOOL

3801 N FM 1912

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF760	EHF15	H10DAY	EQUIPMENT ADEQUATE		9/9/2014	3	HL1B

Condensate leak in walk in freezer needs to be repaired. Do not allow leak to touch food boxes prior to repair.

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

HORACE MANN MIDDLE SCHOOL

610 N BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF680	EHF03	IN	HOT HOLDING		9/10/2014	0	HL1B
			Hamburger meat 147F.				
	EHF02	IN	COLD HOLDING		9/10/2014		
			Mixed fruit 40.4F.				

HUMPHREYS HIGHLAND ELEMENTARY

3810 SE 13TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF665	EHF28	COS	ALL OTHER VIOLATIONS		9/8/2014	0	HL1B
			a)Inside ice machine needed to be cleaned. b)Hand sink near dish room blocked at time of inspection.				

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

HYDRO SNOW
7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5132					9/6/2014	0	HL1B FOOD

IHOP
2100 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF715	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/10/2014	3	HFOL

Waste grease bin-not clean. Replacement ordered. Replace broken light shields. c)Ceiling air vent over dishwasher needs to be repainted. Hot water leak at hand sink. All items must be corrected by 9/20 or be charged $50 reinspection fee.

	EHF25	IN	FOOD CONTACT SURFACES		9/10/2014		

Gaskets to reach in ordered. b)Microwave parts ordered.

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

J & L GOOD GRUBS
7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5129					9/6/2014	0	HL1B FOOD

J DAWGS
7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5128					9/6/2014	0	HL1B FOOD

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

JAMIES PLACE
3520 SE 27TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2588	EHF25	H10DAY	FOOD CONTACT SURFACES		9/4/2014	0	H PREOPEN

Make sure all shelves, counters and equipment is cleaned prior to opening.

	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		9/4/2014		

Food manager needed at establishment. Will take class in Sept.

JDRF DIABETES
4800 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5130					9/6/2014	0	HL1B FOOD

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

JOHNNY N ALLEN MIDDLE SCHOOL

700 N LINCOLN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF691					9/10/2014	0	HL1B

KFC

1510 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1790	EHF08	COS	GOOD HYGIENIC PRACTICES		9/9/2014	4	HL1B

Employee drink found without a lid or straw stored on hand sink.

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

KIDS CAFE KITCHEN
2199 SE 8TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2590	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		9/10/2014	0	H PREOPEN

Food manager needed at food establishment.

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

KING LING
2801 SE 27TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2521	EHF24	COS	THERMOMETERS		9/9/2014	6	HL1B
			Thermometer needed in reach in cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		9/9/2014		
			Utensil containers needed to be cleaned. b)Shelves needed to be cleaned. c)Knives stored dirty in clean magnetic strip.				
	EHF28	COS	ALL OTHER VIOLATIONS		9/9/2014		
			Label all bulk food items.				

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

KWIK STOP
937 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2265	EHF03	IN	HOT HOLDING		9/9/2014	0	HL1B

Burritos at 144F.

LA KIVA HOTEL
2501 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1639	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		9/10/2014	3	HL1B

A)Shelving by three compartment sink needs to be cleaned. (3Days) B)Peeling linoleum in front of the 3 compartment sink needs to be repaired. (90 days)

	EHF25	COS	FOOD CONTACT SURFACES		9/10/2014		

Nozzles on tea, water, and juice urns need to be cleaned. B)Face all eating utensils with the handle up to avoid contact with the part people put in their mouth. Clean handles of all coolers.

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

LAKEVIEW ELEMENTARY SCHOOL

6407 LAIR RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR48	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/9/2014	3	HL1B
			Repair floor at condensate drain between walk in and freezer. Condensate pan still in freezer. Repair line. 5th notice. $50 reinspection fee will be addressed on next visit if not corrected.				
	EHF21	IN	MANUAL WARE WASHING		9/9/2014		
			Dish machine not in service.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		9/9/2014		
			Beverage and milk cooler near back door not holding 41°. Repair or stop using.				

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

LAMAR ELEMENTARY
3800 S LIPSCOMB ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF663	EHF03	IN	HOT HOLDING		9/4/2014	0	HL1B
			Meat patties temped at 144F.				
	EHF02	IN	COLD HOLDING		9/4/2014		
			Jello temped at 39F.				

LANDERGIN ELEMENTARY
3209 S TAYLOR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF679	EHF02	IN	COLD HOLDING		9/5/2014	0	HL1B
			All cold hold units holding at 41F or less. In compliance.				

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

LONESTAR BALLET
3218 HOBBS RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2276					9/5/2014	0	HL1B

MARYBEL RESTAURANT/IGUANA TACO
1015 S ARTHUR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM669	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/9/2014	0	H PREOPEN

Permit numbers need to be posted on outside of truck.

	EHF02	IN	COLD HOLDING		9/9/2014		

Cold hold units holding at 41F.

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

MERCADO LATINO
3500 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1180	EHF02	COS	COLD HOLDING		9/5/2014	29	HL1B
			Food stored not refrigerated found at 60F. Cooked foods must be held at or below 41F.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		9/5/2014		
			Purse and keys stored on food prep table.				
	EHF10	H24 HOUR	SOUND CONDITION		9/5/2014		
			Container food product stored open and leaking. Food is not protected, discard unknown food product.				
	EHF13	COS	HACCP PLAN/TIME		9/5/2014		
			Missing or expired dates on potentially hazardous foods in reach in cooler. Date all potentially hazardous foods to expire within 7 days.				
	EHF20	COS	TOXIC ITEMS		9/5/2014		
			Chemical cleaner stored on food prep table.				

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

MERCADO LATINO

HF1180	EHF17	COS	HAND WASH WITH SOAP/TOWELS	9/5/2014	29	HL1B

No soap at hand sink in dish wash room.

	EHF24	H10DAY	THERMOMETERS	9/5/2014

Thermometers missing from several cold hold units in market. All cold hold units must have a thermometer.

	EHF28	H10DAY	ALL OTHER VIOLATIONS	9/5/2014

Floor drain needs a grate or cover. b)Shelves in walk in cooler dirty. c)Food stored on floor in walk in cooler. d)Blower covers have mold in walk in meat cooler. e)Bakery racks need to be cleaned. f)Hot hold water not clean. Water must be fresh daily.

	EHF25	H10DAY	FOOD CONTACT SURFACES	9/5/2014

Tags on cleaned dishes. b)Handle to make table has no food buildup.

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

MRS BAIRDS BAKERY OUTLET

4165 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1522					9/5/2014	0	HL1B

PARAMOUNT TERRACE ELEMENTARY

3906 SW 40TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF688	EHF28	COS	ALL OTHER VIOLATIONS		9/9/2014	0	HL1B

Clean return air vent.

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

PEPITOS MEXICAN RESTAURANT

408 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC211	EHF28	IN	ALL OTHER VIOLATIONS		9/8/2014	0	HFOL
			Corrected.				
	EHF21	IN	MANUAL WARE WASHING		9/8/2014		
			Corrected.				
	EHF15	IN	EQUIPMENT ADEQUATE		9/8/2014		
			Corrected.				

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

PLEASANT VALLEY ELEMENTARY

4413 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF654	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		9/8/2014	3	HL1B
			Cooler not holding proper temperature. Potentially hazardous foods were moved to a functioning cooler.				
	EHF03	IN	HOT HOLDING		9/8/2014		
			Rice 171F, Beans 158F.				

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

RAGLEY CONCESSION
3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT8015	EHF14	COS	WATER SUPPLY		9/10/2014	11	HL1B FOOD
			Replace water hose used to fill lemonade.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		9/10/2014		
			No hand soap.				
	EHF25	COS	FOOD CONTACT SURFACES		9/10/2014		
			Wipe out cooler/freezer. Cooler needs to temp at 41° or below.				

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

REEVES - HINGER ELEMENTARY

1005 21ST ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC124	EHF15	COS	EQUIPMENT ADEQUATE		9/8/2014	7	HL1B
			A)Milk cooler holding at 55 degrees. Milk inside cooler was 45 degrees. Milk was removed and cooler will not be in use.				
	EHF13	COS	HACCP PLAN/TIME		9/8/2014		
			A)Cut meats found in the cooler past 7 days. (Discarded)				

REGAL UA AMARILLO STAR 14

8275 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF964	EHF13	COS	HACCP PLAN/TIME		9/9/2014	4	HL1B
			a)Hot dogs in the refrigerator past the 7 day hold period. These were discarded.				

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

RESTAURANTE LOS HERMANOS RAMIR

5009 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF3	EHF13	COS	HACCP PLAN/TIME		9/5/2014	7	HL1B
			Ready to eat foods found without date marks.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		9/5/2014		
			a)Front room reach in cooler/prep table holding at 62F and needs to be repaired. b)Condensate leak in front cooler needs to be repaired.				
	EHF28	COS	ALL OTHER VIOLATIONS		9/5/2014		
			a)Raw meat found stored above ready to eat items in coolers. b)Walls need to be wiped down behind grill.				

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

ROSAS CAFE

7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5136					9/6/2014	0	HL1B FOOD

SAN JACINTO ELEMENTARY

3400 SW 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF689					9/8/2014	0	HL1B

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

SCHWANS HOME SERVICE INC
10300 HIGHWAY 60

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM466					9/8/2014	0	HL1B
HFRM467					9/8/2014	0	HL1B

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

SHARKYS BURRITO CO
1612 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1083	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS	Back door needs to have sweep replaced.	9/4/2014	3	HL1B
HFK51					9/8/2014	0	HL1B

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

SKOOTERZ
4100 BUSHLAND BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1937	EHF17	COS	HAND WASH WITH SOAP/TOWELS		9/9/2014	7	HL1B
			No paper towels at hand washing sink.				
	EHF11	COS	PROPER HANDLING RTE		9/9/2014		
			Ice scoop laying with handle touching ice.				

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

SONIC DRIVE IN
101 TASCOSA RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF261	EHF03	COS	HOT HOLDING		9/9/2014	11	HL1B
			a)Grilled chicken at 126. b)Burrito mix at 128, hot hold foods must be maintained at 135 or above.				
	EHF24	COS	THERMOMETERS		9/9/2014		
			No thermometer found in reachin refrigerator.				
	EHF25	COS	FOOD CONTACT SURFACES		9/9/2014		
			a)Ice machine needed to be cleaned. b)Can opener bracket needed to be cleaned.				

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

SOUTH GEORGIA ELEMENTARY
5018 SUSAN DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF31	EHF25	COS	FOOD CONTACT SURFACES		9/9/2014	7	HL1B
			Inside ice machine not clean.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/9/2014		
			Air return vent has dust buildup. Unauthorized persons in the kitchen.Teachers are not authorized to enter kitchen for any reason.Must ask for ice from machine or separate ice chest may be placed outside kitchen.Teachers may not take foods from kitchen.				
	EHF10	COS	SOUND CONDITION		9/9/2014		
			Dented cans on shelf for use. Cans must be separated from good cans.				

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

SOUTHWEST OPTIMIST CLUB
3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT8017	EHF09	COS	APPROVED SOURCE/LABELING		9/10/2014	8	HL1B FOOD

Snickers bars were "stuck" prepared prior to being inspected. Snickers cannot be sold.

	EHF28	COS	ALL OTHER VIOLATIONS		9/10/2014		

Lightshield end caps need to be in place.

ST JOSEPH SCHOOL
4122 S BONHAM ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF662	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/9/2014	0	HL1B

Gasket and door edge to reach in needs to be cleaned. b)Dirty apron hanging on clean dish rack.

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

SUNDOWN LANE ELEMENTARY

4715 SUNDOWN LN

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR246	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/5/2014	3	HL1B

Floor repair needed. Floor chipping up and pitted by floor drains, entrance to serving lines and restroom for employees. Clean make up air grills in grease hood.

	EHF21	H10DAY	MANUAL WARE WASHING		9/5/2014		

Wipe down solution found without sanitizer.cos b)Ecolab test strips only show light pale green. Get new strips and correct machinery to proper sanitizer strength.

SUNRISE ELEMENTARY

5123 SE 14TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF666	EHF03	IN	HOT HOLDING		9/8/2014	0	HL1B

Pizza holding at 155F. In compliance.

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

SUPER GAS MART

5014 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1368	EHF25	COS	FOOD CONTACT SURFACES		9/5/2014	3	HL1B

Soda nozzles moldy.

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

TACO BELL #28928
611 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC317	EHF20	COS	TOXIC ITEMS		9/4/2014	18	HL1B
			A)Sanitizer used for dishes found well over 200ppm. Must be 50ppm for dishes.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		9/4/2014		
			A)Make table holding at 45 and all the food at 54-62 degrees.				
	EHF03	COS	HOT HOLDING		9/4/2014		
			A)Burrito holding at 107 degrees. (Discarded)				
	EHF14	H10DAY	WATER SUPPLY		9/4/2014		
			A)Cold water at hand sink is broken and must be fixed by 9-15-14.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/4/2014		
			A)Keep all food covered. B)Tea bins must have lids on them. C)Keep all food at least six inches off the floor. D)Light in walk in freezer needs to be fixed. E)Fix wall tiles in kitchen (Large hole). All correcions need to be mabe by 9-15-14				

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

TACO BELL #28928

HFC317	EHF18	H10DAY	INSECT CONTAMINATION	9/4/2014	18	HL1B

A)Large amounts of flies in building. Rid establishment of flies by 9/15/14.

TACO VILLA #17

5770 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF330	EHF10	COS	SOUND CONDITION		9/9/2014	10	HL1B

Dented cans on rack in kitchen.

	EHF20	COS	TOXIC ITEMS		9/9/2014	

Spray bottles not labeled.

	EHF23	COS	SEWAGE/WASTEWATER		9/9/2014	

Drain line for condensate in walkin disconected.

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

TACO VILLA #18
110 N 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC301	EHF25	COS	FOOD CONTACT SURFACES		9/4/2014	8	HL1B
			A)Clean wire shelving in walk in. B)Ice poke stored on a dirty surface. C)Tea nozzle needs to be cleaned. D)Several clean dishes found with food debris still on them. E)Clean dishes stored wet. F)Clean dishes stored with rusty cleaning tool.				
	EHF03	IN	HOT HOLDING		9/4/2014		
			A)Ground beef holding at 143 degrees.				
	EHF02	COS	COLD HOLDING		9/4/2014		
			A)Tomatos holding at 53 degrees. Must be kept below 41 degrees at all times.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/4/2014		
			A)Partition needed between hand sink and clean dish rack by next inspection.				

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

TACO VILLA #5
3301 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF397	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/8/2014	7	HL1B
			a)Condensate leak in walk in freezer needs to be repaired. No food stored under leak at time of inspection. Correct within 90 days. b)Blower covers and ceiling needed to be dusted in walk in cooler. COS.				
	EHF12	COS	CROSS CONTAMINATION		9/8/2014		
			Sanitizer rag stored on top of coffee machine next to filters.				
	EHF25	COS	FOOD CONTACT SURFACES		9/8/2014		
			a)Can opener and around can opener needed to be cleaned. b)Knife box needed to be cleaned. c)Inside ice machine needed to be cleaned.				

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

TACOS EL TULE #2

4400 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1933	EHF15	IN	EQUIPMENT ADEQUATE		9/5/2014	0	HFOL

Reach in cooler repaired.

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

TAQUERIA EL TAPATIO
3410 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1588	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		9/8/2014	3	HFOL
			a)Cooler not repaired. If not repaired by 9-8-14, a $50 reinspection fee will be charged.				
HF1588	EHF15	H24 HOUR	EQUIPMENT ADEQUATE		9/8/2014	3	HFOL
			a)Cooler thermometer read 50F. Food temperatures inside and on the top of the cooler were at 45.5F-46F. The cooler must maintain the food at 41F or below. A $50 reinspection fee is being charged for non compliance. Pay before 9/10/14.				
HF1588	EHF15	IN	EQUIPMENT ADEQUATE		9/9/2014	0	HFOL
			Corrected.				

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

TASCOSA HIGH SCHOOL
3921 WESTLAWN AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF671	EHF25	COS	FOOD CONTACT SURFACES		9/4/2014	7	HL1B
			Ice machine needed to be cleaned.				
	EHF09	COS	APPROVED SOURCE/LABELING		9/4/2014		
			Bulk containers in pantry were not labeled.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/4/2014		
			Floors and ceiling in kitchen need to be repaired.				

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

TASTE DESSERT BAR
1909 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2487	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/9/2014	0	H PREOPEN
			Smooth out rough areas of kitchen. b)Covered waste can for female restroom. c)Obtain test strips for chlorine sanitizer.				
HFK137	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/9/2014	0	H PREOPEN
			Smooth out rough areas of kitchen floor. b)Covered waste can for female restroom. c)Obtain test strips for chlorine sanitizer.				

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

TODAY DISCOUNT
2510 SW 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF956	EHF25	COS	FOOD CONTACT SURFACES		9/10/2014	6	HL1B
			A)Soda nozzles needed to be cleaned. B)Tea nozzle needed to be taken apart and cleaned.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		9/10/2014		
			No soap or paper towels in employee restroom.				

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

TORTILLERIA LUPITA
4013 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF462	EHF24	COS	THERMOMETERS		9/8/2014	3	HL1B

Thermometer needed in make table.

	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		9/8/2014		

A)Blower covers in walk in cooler need to be cleaned. B)Bottom of freezer needed to be cleaned.

TOSHAS TREATS
7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5135					9/6/2014	0	HL1B FOOD

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

TRIS MARKET PLACE
3505 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1303	EHF18	COS	INSECT CONTAMINATION		9/5/2014	15	HL1B
			Excessive flies in deli and produce rooms.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/5/2014		
			Blower covers in vegetable storage need to be cleaned.				
	EHF25	COS	FOOD CONTACT SURFACES		9/5/2014		
			Ice scoop stored on dirty top of ice machine. Store scoop in clean sanitized location. b)Beef jerky stored not covered. Flies on food. Keep foods protected at all times.				
	EHF02	COS	COLD HOLDING		9/5/2014		
			Food products marked keep refrigerated and refrigerate after opening found not refrigerated.				
	EHF10	COS	SOUND CONDITION		9/5/2014		
			Seam dented cans on shelf in deli. Seam dented cans must be separated from good product and marked as dented do not use. b)Bulk flour stored open. Seal bags to prevent contamination.				

Food Establishment Public Inspection Report

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ESTABLISHMENT

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

VVS CANTEEN
5000 N FM 1912

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF317	EHF10	COS	SOUND CONDITION		9/5/2014	16	HL1B
			Dented cans on shelf for use.				
	EHF02	COS	COLD HOLDING		9/5/2014		
			Cold hold foods at salad bar foods at 50 degrees F. These foods must be held at 41 degrees or less.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		9/5/2014		
			Hand sink used as dump sink. Hand sink is only for hand wash.				
	EHF24	COS	THERMOMETERS		9/5/2014		
			Inaccurate thermometer in walk in cooler.				
	EHF28	COS	ALL OTHER VIOLATIONS		9/5/2014		
			Blower covers in walk in cooler and freezer need to be cleaned. b)Hot water at hand sink taking too long to get to sink. Hot water must be available at all times at the hand sink.				

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

WAFFLE HOUSE #1169
6310 HOLLYWOOD RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1296	EHF28	H24 HOUR	ALL OTHER VIOLATIONS		9/9/2014	43	HL1B
			Clean: floor drains, ice machine filters, airvent, grill back, ladder stored in kitchen, area under ice machine w/trash. Waste grease bucket needs lid. Chopping block scored & not easily cleanable, replace or resurface. Ceiling panel need back in place.				
	EHF18	H24 HOUR	INSECT CONTAMINATION		9/9/2014		
			Insects seen throughout the establishment on the floors inside storage shelving under units.				
	EHF25	H24 HOUR	FOOD CONTACT SURFACES		9/9/2014		
			Knife stored in a non easily cleanable location. Clean blower covers, area where dishes are stored above grill, syrup tray and shelving in walk where it's growning mold. All ice bins, coffee filters & tea bins must have the lids on them when not in use.				
	EHF23	H24 HOUR	SEWAGE/WASTEWATER		9/9/2014		
			Maketable cooler bottom full of water. Sewer line cap outside broken-needs replaced. Large container of waste grease outside & surrounding area not being kept in a sanitary way. Spray wand leaking-repair. Sprinkler head broken creating mosquito breading.				
	EHF19	H24 HOUR	RODENTS/ANIMALS/OPENINGS		9/9/2014		
			Back door seen left cracked open. Door must remain closed at all times.				

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

WAFFLE HOUSE #1169

HF1296	EHF20	H24 HOUR	TOXIC ITEMS	9/9/2014	43	HL1B

Chemicals stored with single service items and individual sweeteners. Store all chemicals away from food and single service items. b)All bleach containers found well over 200ppm. Must be 100 ppm for cleaning.

EHF17	H24 HOUR	HAND WASH WITH SOAP/TOWELS	9/9/2014

Hand sink found without hand soap. Dish soap cannot be used to wash hands it is a miss use of product.

EHF08	H24 HOUR	GOOD HYGIENIC PRACTICES	9/9/2014

Employees seen smoking in the managers office which is in the kitchen. b)Cigarette buds found at the hand sink in the kitchen. No smoking is allowed in the kitchen.

EHF07	COS	ADEQUATE HAND WASHING	9/9/2014

Employee seen not washing hands before putting on gloves.

EHF02	COS	COLD HOLDING	9/9/2014

Eggs sitting out above grill at room temp. Eggs must be held at 45° ambient at all times without an approved HACCP plan and variance from the regulatory agency. (Environmental Health) (Discarded)

EHF13	H24 HOUR	HACCP PLAN/TIME	9/9/2014

HACCP plan and variance needed to store raw eggs out of temp above grill. Eggs cannot be stored out of temp for 4 hours without these items.

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

WAFFLE HOUSE #1169

HF1296	EHF12	H24 HOUR	CROSS CONTAMINATION	9/9/2014	43	HL1B

Raw meat stored above hashbrowns in the cooler. Store all meats and products according to their proper cooking temps to avoid a contamination of another product.

	EHF15	H24 HOUR	EQUIPMENT ADEQUATE	9/9/2014		

Make table cooler holding all potentially hazardous products/55-65°. Unit thermometer 65°. All products missing lids, maketable drawer halfway open.Products out of temp for unknown time. Discarded.(6x repeat)Make table full of water. Pie reachin/50°.

WAFFLE HOUSE #534

2110 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1295	EHF15	IN	EQUIPMENT ADEQUATE		9/8/2014	0	HFOL

a)Corrected.

	EHF28	IN	ALL OTHER VIOLATIONS		9/8/2014		

a)Corrected. b)Corrected.

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

WAL-MART SUPERCENTER #755

4610 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF700	EHF21	IN	MANUAL WARE WASHING		9/8/2014	0	HFOL
			a)Corrected.				
	EHF19	IN	RODENTS/ANIMALS/OPENINGS		9/8/2014		
			a)Corrected.				
	EHF24	IN	THERMOMETERS		9/8/2014		
			a)Corrected.				

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

WENDY'S #4101
4613 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF65	EHF28	IN	ALL OTHER VIOLATIONS		9/9/2014	0	HM4
			All repairs completed. Store may reopen as of noon 9/9/14.				
HF65	EHF28	H24 HOUR	ALL OTHER VIOLATIONS		9/8/2014	0	HL1B
			Fire suppression went off due to small outlet fire. All food exposed was destroyed. All food contact surfaces must be cleaned and verified before opening again. Fire suppression must be reset.				
HF65	EHF28	H24 HOUR	ALL OTHER VIOLATIONS		9/8/2014	0	HOTHER
			Fire suppression went off due to small outlet fire. All food exposed was destroyed. All food contact surfaces must be cleaned and verified before opening again. Fire suppression must be re-set.				

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

WHEELER CONCESSION
3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT8021	EHF28	H24 HOUR	ALL OTHER VIOLATIONS		9/10/2014	3	HL1B FOOD

If hot water is ever depleted, establishment will be closed. Seal edge by serving area by first inspection.

WHISKEY RIVER
4001 SW 51ST AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1335	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/5/2014	0	HL1B

Test strips need to be available to show 100 ppm chlorine.

Food Establishment Public Inspection Report

From 9/4/14 thru 9/10/14

ESTABLISHMENT

WOLFLIN ELEMENTARY
2026 S HUGHES ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF652					9/5/2014	0	HL1B

WVM @ WMSC #0793
1701 N 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC322					9/9/2014	0	HL1B