

**Food Establishment Public Inspection Report**  
**From 3/19/15 thru 3/25/15**

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**ESTABLISHMENT**

**ACAPULCO MEXICAN RESTAURANT**  
**727 S POLK ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1377	EHF28	COS	ALL OTHER VIOLATIONS		3/25/2015	8	HL1B
			No sanitizer residual at dishwasher. Must have 50 ppm residual chlorine. Unit was out of sanitizer. b)Walk in shelves need to be cleaned.				
	EHF02	COS	COLD HOLDING		3/25/2015		
			Raw meat on counter at 60 degrees. This potentially hazardous food must be held at 41 degrees F or below.				
	EHF20	COS	TOXIC ITEMS		3/25/2015		
			Chemical bottle with no label. Chemicals must always have a label.				

## Food Establishment Public Inspection Report

From 3/19/15 thru 3/25/15

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**ESTABLISHMENT**

**AMARILLO CHOCOLATE FOUNTAINS**

**5901 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2661	EHF02	IN	COLD HOLDING Cooler holding at 40°F.		3/25/2015	0	H PREOPEN
	EHF28	IN	ALL OTHER VIOLATIONS Establishment is free to open.		3/25/2015		
HFK145	EHF02	IN	COLD HOLDING Cooler holding at 40°F.		3/25/2015	0	H PREOPEN
	EHF28	IN	ALL OTHER VIOLATIONS Establishment is free to open.		3/25/2015		

## Food Establishment Public Inspection Report

From 3/19/15 thru 3/25/15

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### ESTABLISHMENT

#### AMARILLOS CUSTOM CATERING

7691 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2502	EHF28	COS	ALL OTHER VIOLATIONS A)Defrost large freezer.		3/23/2015	4	HL1B
	EHF02	IN	COLD HOLDING A)Cooler holding at 39 degrees.		3/23/2015		
	EHF13	COS	HACCP PLAN/TIME A)Potentially hazardous foods found in the cooler without any open dates on them.		3/23/2015		

**Food Establishment Public Inspection Report**

From 3/19/15 thru 3/25/15

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**ESTABLISHMENT**

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**ARMADILLO JACK'S SKATE RINK****9721 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFR29	EHF14	IN	WATER SUPPLY		3/20/2015	0	HL1B	
			Water sample results 2/26/15. PWS 1910047.					
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		3/20/2015			

**A-TOWN SOCIAL LLC****3302 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5261					3/24/2015	0	HL1B FOOD

**Food Establishment Public Inspection Report**

From 3/19/15 thru 3/25/15

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**ESTABLISHMENT****AUNTIE ANNES  
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2313					3/20/2015	0	HL1B

**BAYMONT INN & SUITES  
1700 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2636	EHF25	COS	FOOD CONTACT SURFACES	Juice machine needs to be cleaned.	3/19/2015	3	HL1B

## Food Establishment Public Inspection Report

From 3/19/15 thru 3/25/15

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**ESTABLISHMENT**

**BEST THAI  
208 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC296	EHF02	IN	COLD HOLDING A) Beef holding at 40 degrees.		3/19/2015	5	HL1B
	EHF03	COS	HOT HOLDING A) Fried rice holding at 120 degrees. Must be kept above 135 degrees at all times.		3/19/2015		

## Food Establishment Public Inspection Report

From 3/19/15 thru 3/25/15

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### ESTABLISHMENT

#### BROOKDALE SENIOR LIVING

7404 WALLACE BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1968	EHF07	COS	ADEQUATE HAND WASHING		3/19/2015	26	HL1B
			Dish washer did not wash hands when changing from working with dirty and clean dishes.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/19/2015		
			Purse, cell phone, radio on food table. b)Hand sink used for filling pitchers. Hand sinks are only for hand wash.				
	EHF10	COS	SOUND CONDITION		3/19/2015		
			Sauce marked Refrigerate after opening found not refrigerated.				
	EHF09	COS	APPROVED SOURCE/LABELING		3/19/2015		
			Bulk food container of non easily identifiable food product not labeled.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/19/2015		
			Meat particles on cleaned slicer.Slicer must be disassembled & cleaned.Veggie slicer stored w/foods attached. Mixers have splatter.Splatter on bottom of shelf above grill.Grill/cooktop have buildup. Canopener blade not sharp & metal fragments on opener.				

**Food Establishment Public Inspection Report****From 3/19/15 thru 3/25/15**

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**ESTABLISHMENT**

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**BROOKDALE SENIOR LIVING**

HF1968	EHF12	COS	CROSS CONTAMINATION	3/19/2015	26	HL1B
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Raw fish stored above ready to eat meats. Raw potentially hazardous foods must be stored in proper order.  
Raw below ready to eat.

	EHF17	COS	HAND WASH WITH SOAP/TOWELS	3/19/2015		
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No paper towels available at dish wash hand sink.

	EHF28	H10DAY	ALL OTHER VIOLATIONS	3/19/2015		
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Blower covers in walk in cooler need to be cleaned. Permit is not valid as owner has changed. Renew within 10 days. Air intake dirty. Clean and paint vent cover. Top of oven not clean.

## Food Establishment Public Inspection Report

From 3/19/15 thru 3/25/15

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**ESTABLISHMENT**

**BROOKDALE SLEEPY HOLLOW**

**7401 SEVILLE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF499	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/19/2015	11	HL1B
			Air duct and vent are not clean. Restroom must have a covered waste can. Permit is not valid. New permit must be obtained within 10 days.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/19/2015		
			Tea nozzle not cleaned properly. Wash, rinse, sanitize & air dry before reassembling. Top of shelf over hot hold not clean. Plastic wrap cardboard boxes have spills, cannot be cleaned. Obtain holder. Clean entire store & grill to allow a sanitary surface.				
	EHF09	COS	APPROVED SOURCE/LABELING		3/19/2015		
			Bulk container non easily identifiable food not labeled. b) One container oats with wrong label.				
	EHF10	COS	SOUND CONDITION		3/19/2015		
			Container food product marked. Refrigerate After Open found not refrigerated.				

## Food Establishment Public Inspection Report

From 3/19/15 thru 3/25/15

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**ESTABLISHMENT**

**BURGER KING #3432**

**1314 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF236	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		3/20/2015	3	HFOL
			Establishment must have a City issued food manager card. ***Repeat violation, must pay a \$50 reinspection fee and obtain food manager card by Monday 3/23/15. If food manager card is not obtained an additional \$50 reinspection fee will be charged.***				
HF236	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		3/24/2015	0	HFOL
			Obtained city issued food manager card. In compliance.				

**Food Establishment Public Inspection Report**

From 3/19/15 thru 3/25/15

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**ESTABLISHMENT**

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**BURLINGTON COAT FACTORY OF TX****2201 S WESTERN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2169	EHF09	IN	APPROVED SOURCE/LABELING		3/19/2015	0	HL1B
			Food items had proper labeling.				
	EHF27	IN	ESTABLISHMENT PERMIT		3/19/2015		
			Food establishment permit was posted.				

## Food Establishment Public Inspection Report

From 3/19/15 thru 3/25/15

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**ESTABLISHMENT**

**BUSHLAND BURGER  
2300 WELLS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP48	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/24/2015	16	HL1B
			Clean microwave. Clean all freezer and refrigerators interior and exterior, ice machine int and ext. Repair drain line on kitchen hand sink. Repair prep table refrigerator. Condensate water pooling in refrigerator.				
	EHF10	COS	SOUND CONDITION		3/24/2015		
			Limes found in storage molded. Throw away.				
	EHF04	IN	PROPER COOKING TEMPERATURES		3/24/2015		
			Hamburger patty at 168°F, chicken strips 170°F.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		3/24/2015		
			Rodent pesticide under front counter. Remove and clean cabinet. Back door must be self closing. Don't prop door open. Repair weather stripping at side door.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		3/24/2015		
			Soap needed at front counter hand sink.				

**Food Establishment Public Inspection Report**

**From 3/19/15 thru 3/25/15**

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**ESTABLISHMENT**

**BUSHLAND BURGER**

HFP48      EHF25      H10DAY      FOOD CONTACT SURFACES      3/24/2015      16      HL1B

Clean microwave.

EHF24      H10DAY      THERMOMETERS      3/24/2015

Thermometers required in all cold hold units.

**Food Establishment Public Inspection Report****From 3/19/15 thru 3/25/15****ESTABLISHMENT****CANYON COUNTRY CLUB GRILL****19501 CHAPARRAL RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFR31	EHF24	H10DAY	THERMOMETERS		3/20/2015	11	HL1B
			Thermometers required in all cold hold units, chest freezer at grill and double door prep refrigerator.				
	EHF10	COS	SOUND CONDITION		3/20/2015		
			Bell pepper and bananas found in refrigerator in bad condition.				
	EHF14	H24 HOUR	WATER SUPPLY		3/20/2015		
			Water sample tests required monthly. Information not available at time of inspection.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/20/2015		
			Defrost chest freezer at grill. Clean double door prep refrigerator. Uncovered fried tortillas found under return R/A grill in back room. R/A grill dirty, possible contamination.				

**Food Establishment Public Inspection Report**

From 3/19/15 thru 3/25/15

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**ESTABLISHMENT****CAPROCK HIGH SCHOOL****3001 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF768	EHF28	IN	ALL OTHER VIOLATIONS		3/23/2015	0	HFOL
			Walk in freezer air leak repaired.				

**CARIBBEAN ICE**  
**5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM161					3/24/2015	0	HL1B

**Food Establishment Public Inspection Report****From 3/19/15 thru 3/25/15****ESTABLISHMENT****CHARLEYS PHILLY STEAKS****7701 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2571	EHF25	COS	FOOD CONTACT SURFACES		3/20/2015	10	HL1B
			Knife rack used for clean knives needed to be cleaned.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/20/2015		
			Open drink container found on food prep table. All employee drinks must have a lid and straw.				
	EHF20	COS	TOXIC ITEMS		3/20/2015		
			Chemical bottle found without label. All bottles must be labeled, even if it is water.				

**Food Establishment Public Inspection Report**

**From 3/19/15 thru 3/25/15**

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**ESTABLISHMENT**

**CHECK POINT  
1801 S LAKESIDE ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2640	EHF09	COS	APPROVED SOURCE/LABELING Items found in cooler not date marked.		3/25/2015	4	HL1B

## Food Establishment Public Inspection Report

From 3/19/15 thru 3/25/15

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**ESTABLISHMENT**

**CHICK FIL A  
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2209	EHF08	COS	GOOD HYGIENIC PRACTICES Hand sink blocked.		3/19/2015	7	HL1B
	EHF25	COS	FOOD CONTACT SURFACES Utensil container not clean. Do not put clean, sanitized utensils in a dirty container.		3/19/2015		
	EHF28	COS	ALL OTHER VIOLATIONS Sanitizer below required 100ppm for counter wipe down.		3/19/2015		

## Food Establishment Public Inspection Report

From 3/19/15 thru 3/25/15

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### ESTABLISHMENT

**CHILL OUT**  
**7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2314	EHF25	COS	FOOD CONTACT SURFACES		3/20/2015	9	HL1B
			a)Soda nozzles needed to be cleaned. b)Scoops used for toppings needed to be stored handle up. c)Scoop in bulk container of sugar needed to be stored handle up. d)Sample containers need to be stored on a clean surface.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		3/20/2015		
			Hand sink being used for things other than hand washing.				
	EHF24	COS	THERMOMETERS		3/20/2015		
			Thermometer needed in lower reach in cooler.				

## Food Establishment Public Inspection Report

From 3/19/15 thru 3/25/15

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### ESTABLISHMENT

**CHURCHS CHICKEN #591  
200 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF987	EHF02	COS	COLD HOLDING		3/20/2015	5	HL1B
Freezer not at proper temperature. Breaker was tripped. Corrected at inspection.							

**CORN DOG 7  
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF882	EHF25	COS	FOOD CONTACT SURFACES		3/20/2015	3	HL1B
a)Microwave needed to be cleaned out. b)Tongs must be stored on a smooth, easily cleanable surface. Paper towels are not a smooth surface. c)Shelf used for lid storage needed to be cleaned.							

**Food Establishment Public Inspection Report****From 3/19/15 thru 3/25/15**

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**ESTABLISHMENT****COYOTE CORNER  
8800 S SONCY RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFR38	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/23/2015	0	HL1B
			Back door repair/replace weather stripping. Clean walls and ceilings at soda machines. Clean walk in floor.				
	EHF14	IN	WATER SUPPLY		3/23/2015		
			Water sample test required monthly. Public Water Supply.				

## Food Establishment Public Inspection Report

From 3/19/15 thru 3/25/15

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**ESTABLISHMENT**

**CVS PHARMACY #7757**

**3340 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1739	EHF10	COS	SOUND CONDITION		3/20/2015	4	HL1B
			a)Cans found dented on the seam. Removed. b)Bag of trail mix found passed expiration date. Removed.				
	EHF02	IN	COLD HOLDING		3/20/2015		
			Walk-in cooler holding PHFs at 38F. In compliance.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/20/2015		
			a)Clean blower covers to reach-in cooler. b)Clean bottom of reach-in freezer where ice cream has melted. c)Clean broken egg shells and dried egg yolk in walk-in freezer where eggs are stored.				

**Food Establishment Public Inspection Report**

**From 3/19/15 thru 3/25/15**

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**ESTABLISHMENT**

**DIPPIN DOTS DBA FAST FREEZE**

**7701 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF89					3/20/2015	0	HL1B

## Food Establishment Public Inspection Report

From 3/19/15 thru 3/25/15

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**ESTABLISHMENT**

**DOLLAR GENERAL #4644**

**3415 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF35	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/23/2015	10	HL1B
			a)Clean reachin cooler blowers. b)Several chips found passed "freshness" date; removed. c)Hot dog buns found passed "best by" date. d)Flour tortillas found passed "best by" date. e)Covered trash needed for employee restroom. This is a repeat violation.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/23/2015		
			Shelves in reach-in cooler in back of store uncleaned. Shelves must be cleaned to sight and touch. This is a repeat violation, if not corrected by 04/02/2015 a \$50 reinspection fee will be charged.				
	EHF10	COS	SOUND CONDITION		3/23/2015		
			Several heavily dented cans found on shelf for sale. Removed. Make sure to thoroughly check cans for dents before placing them on shelf for sale.				
	EHF23	COS	SEWAGE/WASTEWATER		3/23/2015		
			No toilet paper in employee restroom. Toilet paper must be supplied at each toilet at all times.				

## Food Establishment Public Inspection Report

From 3/19/15 thru 3/25/15

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### ESTABLISHMENT

**DOMINOS PIZZA  
907 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC310	EHF23	H10DAY	SEWAGE/WASTEWATER		3/19/2015	6	HL1B
			A)Waste water leak in large make table. Drip pan looks to be broken and needs to be replaced. Fix within 10 days.				
	EHF24	H10DAY	THERMOMETERS		3/19/2015		
			A)Thermometer reading 9 degrees in make table with food temps reading 32 degrees. Thermomter must be calibrated but since establishment doesnt carry ice this kind of thermometer cannot be used.				
	EHF02	IN	COLD HOLDING		3/19/2015		
			A)Sausage holding at 40 degrees.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/19/2015		
			A)Wall behind used dough pans is no longer smooth and easily cleanable and needs to be repaired. B)Fix wall by mop sink to be smooth and easily cleanable as well. Must be fixed within 10 days.				

**Food Establishment Public Inspection Report****From 3/19/15 thru 3/25/15**

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**ESTABLISHMENT**

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**EDDIES NAPOLIS ITALIAN RESTAUR****700 S TAYLOR ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2258	EHF02	COS	COLD HOLDING		3/23/2015	8	HFOL
			Potentially hazardous foods found in make table above 41F.				
	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		3/23/2015		
			Make table still not functioning properly. This is the second notice. If not repaired by next inspection, a \$50 reinspection fee will be charged.				

**Food Establishment Public Inspection Report****From 3/19/15 thru 3/25/15****ESTABLISHMENT****EL PATIO MEXICAN RESTAURANT****1410 W US HIGHWAY 60**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFC127	EHF02	IN	COLD HOLDING		3/19/2015	0	HL1B
			A)Tomatoes holding at 40 degrees. B)Chicken holding at 40 degrees.				
	EHF03	IN	HOT HOLDING		3/19/2015		
			A)Rice holding at 187 degrees.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/19/2015		
			A)Ceiling in kitchen must be repaired to be smooth and easily cleanable by next inspection. (Repeat) If not fixed a \$50 reinspection fee will be charged.				

**Food Establishment Public Inspection Report**

**From 3/19/15 thru 3/25/15**

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**ESTABLISHMENT**

**EMERSON ELEMENTARY  
600 N CLEVELAND ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1193					3/23/2015	0	HL1B

## Food Establishment Public Inspection Report

From 3/19/15 thru 3/25/15

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**ESTABLISHMENT**

**EXECUTIVE INN & SUITES**

**2100 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1770	EHF25	COS	FOOD CONTACT SURFACES		3/19/2015	13	HL1B
			Dried splatter on nozzle area of juice machine. Nozzles and holder must be cleaned daily.				
	EHF13	COS	HACCP PLAN/TIME		3/19/2015		
			Sausage held over 24 hours not date marked. Any potentially hazardous food stored over 24 hours must be date marked.				
	EHF15	COS	EQUIPMENT ADEQUATE		3/19/2015		
			Refrigerator not holding at proper temperature. Unit was adjusted. Unit must hold at 41 or less.				
	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		3/19/2015		
			Manager on duty not knowledgeable of food safety temperature requirements.				

## Food Establishment Public Inspection Report

From 3/19/15 thru 3/25/15

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### ESTABLISHMENT

**FAMILY DOLLAR STORE #2387**

**831 MARTIN RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF765	EHF19	IN	RODENTS/ANIMALS/OPENINGS		3/23/2015	0	HFOL
			3 corrections from last inspection.				
	EHF28	IN	ALL OTHER VIOLATIONS		3/23/2015		
			1 correction from last inspection.				

### FRIENDLY DISCOUNT

**2900 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1381	EHF28	COS	ALL OTHER VIOLATIONS		3/19/2015	0	HL1B
			a)Chips found past freshness date. Removed. b)Covered trash needed for employee restroom. c)Self closer on restroom needs to be repaired so door self closes. d)Clean top inside cavity in microwave. e)Clean blower covers in beer cooler.				

**Food Establishment Public Inspection Report****From 3/19/15 thru 3/25/15**

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**ESTABLISHMENT**

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**FROSTY TREATS OF TEXAS INC****1017 SW 4TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF1491	EHF27	H 3 DAYS	ESTABLISHMENT PERMIT		3/25/2015	3	HL1B	
			Establishment permit needs to be paid by Friday, March 27, 2015 at noon in our office.					
HF274					3/25/2015	0	HL1B	

**Food Establishment Public Inspection Report**

From 3/19/15 thru 3/25/15

**ESTABLISHMENT****FROSTY TREATS OF TEXAS INC #90****1017 SW 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM213					3/25/2015	0	HL1B

**FRULLATI CAFE****7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1404	EHF28	COS	ALL OTHER VIOLATIONS		3/20/2015	3	HL1B
			Liquid on the floor of the walkin cooler needed to be cleaned.				
	EHF25	COS	FOOD CONTACT SURFACES		3/20/2015		
			a)Soda nozzles needed to be cleaned. b)Can opener needed to be cleaned. c)Utensils found stored on towel in drawer. Must be on smooth, easily cleanable surface. d)Bottom shelf of reachin cooler needed to be cleaned.				

**Food Establishment Public Inspection Report****From 3/19/15 thru 3/25/15****ESTABLISHMENT****GOODYS POPCORN  
7701 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2566	EHF25	COS	FOOD CONTACT SURFACES Microwave needed to be cleaned out.		3/20/2015	3	HL1B

**HIGHLAND PARK SCHOOL  
3801 N FM 1912**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF760	EHF23	IN	SEWAGE/WASTEWATER Condensate leak from pipe in walk in freezer repair. Air leak in freezer will be repaired this summer. Do not allow ice to build up on food products.		3/25/2015	0	HFOL

**Food Establishment Public Inspection Report****From 3/19/15 thru 3/25/15****ESTABLISHMENT****HOKKAH STAR  
2514 PARAMOUNT BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2410	EHF24	H10DAY	THERMOMETERS		3/19/2015	6	HL1B
			Broken thermometer in reach in cooler needs to be replaced.				
	EHF20	H10DAY	TOXIC ITEMS		3/19/2015		
			Quat sanitizer over 400ppm. Must be between 200 - 400ppm.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/19/2015		
			Wooden shelving in bar needs to have a liner for cups to be on.				

**Food Establishment Public Inspection Report****From 3/19/15 thru 3/25/15****ESTABLISHMENT****HOOTERS****8101 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2620	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/19/2015	20	HL1B
			Personal jackets stored with foods. Sides of grill and stove burner areas have build up. Clean grills and stove. Walk in door has food build up. Clean daily. Cook not wearing hair restraint. Food manager needed. Obtain card within 10 days.				
	EHF25	COS	FOOD CONTACT SURFACES		3/19/2015		
			Cell phone on food prep table. Cell phones are not sanitary.				
	EHF09	COS	APPROVED SOURCE/LABELING		3/19/2015		
			No label on non easily identifiable foods. All non easily identifiable foods must be labeled. All bulk foods must be labeled.				
	EHF02	COS	COLD HOLDING		3/19/2015		
			Raw chicken thawing with temp at 50°F. Potentially hazardous foods must be held cold during thawing.				
	EHF07	COS	ADEQUATE HAND WASHING		3/19/2015		
			Cooks not washing hands. Hands must be washed between glove changes and when contamination may have occurred such as when changing jobs.				

**Food Establishment Public Inspection Report**

**From 3/19/15 thru 3/25/15**

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**ESTABLISHMENT**

**HOOTERS**

HF2620

EHF08

COS

GOOD HYGIENIC PRACTICES

3/19/2015

20

HL1B

Open employee drink in kitchen. All employee drinks must have a lid and straw or sport cap.

**Food Establishment Public Inspection Report****From 3/19/15 thru 3/25/15****ESTABLISHMENT****IHOP  
2100 S WESTERN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF715	EHF08	COS	GOOD HYGIENIC PRACTICES		3/19/2015	7	HL1B
			Item found inside of hand sink in kitchen preparation area. Nothing can be stored inside hand sinks, as hand sinks are for hand washing only.				
	EHF03	IN	HOT HOLDING		3/19/2015		
			Sausage holding at 155F in service hot hold. In compliance.				
	EHF25	COS	FOOD CONTACT SURFACES		3/19/2015		
			Clean: a)Inside coolers and freezers in cook line. b)Ice machine. c)Ice scoop holder (service line) d)Inside cooler in service area. e)Stickers stored on clean dishes and syrup bottles. Remove before washing. f)Utensil stored behind counter and wall.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/19/2015		
			Pancake mix on floor. Clean blower covers in walk-in cooler. Seal drain cover by walk in. Floor needs to be regroupped. (90 days) Food boxes on floor in outdoor cooler. Lid needed for orange juice. Crack in ice cream dispenser needs to be repaired.				

## Food Establishment Public Inspection Report

From 3/19/15 thru 3/25/15

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### ESTABLISHMENT

**JAM! THATS GOOD**

**3325 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2099	EHF04	IN	PROPER COOKING TEMPERATURES		3/19/2015	0	HL1B
			Cooked strawberries for jam reached 212°F.				

### JAN WERNER ADULT DAY CARE

**3108 S FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1822	EHF28	IN	ALL OTHER VIOLATIONS		3/20/2015	0	HL1B
			Walk in freezer gasket repaired.				

## Food Establishment Public Inspection Report

From 3/19/15 thru 3/25/15

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**ESTABLISHMENT**

**K & L DISCOUNT FOOD MART**

**803 N POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2239	EHF28	COS	ALL OTHER VIOLATIONS		3/25/2015	10	HL1B
			Several food items labeled stored in cooler. Items must be in frozen state.				
	EHF25	COS	FOOD CONTACT SURFACES		3/25/2015		
			A)Soda nozzles are moldy. B)Tea nozzle moldy. C)Ice machine needs to be cleaned of all rust under the outside of lid.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/25/2015		
			Hand sink cannot be used for any other purpopse than hand washing.				
	EHF24	COS	THERMOMETERS		3/25/2015		
			Thermometer needed in milk cooler.				

## Food Establishment Public Inspection Report

From 3/19/15 thru 3/25/15

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### ESTABLISHMENT

**KFC  
1510 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1790	EHF23	IN	SEWAGE/WASTEWATER		3/23/2015	0	HFOL
			Condensate leak in walk in freezer repaired.				
	EHF28	IN	ALL OTHER VIOLATIONS		3/23/2015		
			Broken tiles were replaced.				

### 316 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF993	EHF19	IN	RODENTS/ANIMALS/OPENINGS		3/23/2015	0	HFOL
			Back door sweep has been repaired.				

**Food Establishment Public Inspection Report**

From 3/19/15 thru 3/25/15

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

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD66	EHF25	COS	FOOD CONTACT SURFACES Microwave dirty.		3/19/2015	7	HL1B
	EHF13	COS	HACCP PLAN/TIME Several ready to eat food items found held longer 7 days. Discarded.		3/19/2015		

## Food Establishment Public Inspection Report

From 3/19/15 thru 3/25/15

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**ESTABLISHMENT**

**KING & I THE  
104 15TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC291	EHF11	COS	PROPER HANDLING RTE		3/19/2015	16	HL1B
			A)Employee seen touching ready to eat shrimp with bare hands. Gloves or utensils must be used.				
	EHF07	COS	ADEQUATE HAND WASHING		3/19/2015		
			A)Employee seen not washing hands before putting on gloves.				
	EHF02	COS	COLD HOLDING		3/19/2015		
			A)Chicken holding at 43 degrees. B)Beef holding at 43 degrees. Unit was turned down to maintain 41 degrees or below.				
	EHF03	IN	HOT HOLDING		3/19/2015		
			A)Rice holding at 150 degrees.				
	EHF25	COS	FOOD CONTACT SURFACES		3/19/2015		
			A)Clean all cooler handles. B)Do not store knives between make tables, not a smooth and easily cleanable surface. C)Remove all shelving from walk in and clean throughouly.				

**Food Establishment Public Inspection Report**

**From 3/19/15 thru 3/25/15**

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**ESTABLISHMENT**

**KING & I THE**

HFC291	EHF28	H90 DAY	ALL OTHER VIOLATIONS	3/19/2015	16	HL1B
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A)All bathroom doors must be self closing.

**KING LING  
2801 SE 27TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2521	EHF28	COS	ALL OTHER VIOLATIONS		3/24/2015	0	HL1B

a)Raw chicken store in same bowl as raw beef. Store in seperate bowls with beef stored above chicken.  
b)Shelves and cooler doors needed to be wiped down.

**Food Establishment Public Inspection Report**

**From 3/19/15 thru 3/25/15**

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**ESTABLISHMENT**

**LA FIESTA GRANDE  
2200 ROSS-OSAGE DR**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF241	EHF15	IN	EQUIPMENT ADEQUATE		3/19/2015	0	HFOL	
			Cooler was removed until repairs could be made. Corrected.					

## Food Establishment Public Inspection Report

From 3/19/15 thru 3/25/15

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### ESTABLISHMENT

**LA SUPER ECONOMICA  
1011 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2255	EHF15	H10DAY	EQUIPMENT ADEQUATE		3/25/2015	44	HL1B
			a)Reach in cooler found holding at 50F degrees. Must be 41F degrees or below. b)Bakery walk in cooler holding at 52F degrees. Must be 41F degrees or below.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		3/25/2015		
			Back door sweep and garage door sweep need to be replaced.				
	EHF20	H24 HOUR	TOXIC ITEMS		3/25/2015		
			Unapproved pesticide spray found in kitchen. May only use pesticides approved for food establishments.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		3/25/2015		
			Condensate leak in walk in meat freezer.				
	EHF25	H24 HOUR	FOOD CONTACT SURFACES		3/25/2015		
			Clean: a)Microwave b)Scale c)Batter mixer d)Meat slicer d)Knives on clean rack e)Bakery tongs f)Dirty pans on shelves in bakery g)Can opener h)Ice scoop needs replaced.				

**Food Establishment Public Inspection Report****From 3/19/15 thru 3/25/15****ESTABLISHMENT****LA SUPER ECONOMICA**

HF2255	EHF03	COS	HOT HOLDING	3/25/2015	44	HL1B
			a)Tamales found at 103F degrees. Must be 135F degrees or higher. b)Chili Relleno found at 123F degrees. c)Fried pork belly found at 115F degrees in hot hold and 71F degrees on counter.			
	EHF02	COS	COLD HOLDING	3/25/2015		
			a)Raw beef found at 45F degrees. b)Raw pork found at 53F degrees.			
	EHF08	COS	GOOD HYGIENIC PRACTICES	3/25/2015		
			a)Tongs found stored on step ladder. b)Open food containers found on shelves. c)Trash found in reach in meat and cheese coolers.			
	EHF09	H24 HOUR	APPROVED SOURCE/LABELING	3/25/2015		
			Improper labeling found on cheese containers in cold hold. Must have manufacturer name, ingredients, and common name of item.			
	EHF10	H24 HOUR	SOUND CONDITION	3/25/2015		
			a)Dented cans found on shelves. b)Distressed onions found in produce.			
	EHF13	COS	HACCP PLAN/TIME	3/25/2015		
			Individually hermetically sealed fish must be removed from packaging upon thawing.			

**Food Establishment Public Inspection Report****From 3/19/15 thru 3/25/15**

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**ESTABLISHMENT**

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**LA SUPER ECONOMICA**

HF2255	EHF28	H24 HOUR	ALL OTHER VIOLATIONS	3/25/2015	44	HL1B
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a)Clean handles/doors/gaskets on all reachins. b)Clean all shelves in meat market and bakery. c)Clean vent hood in kitchen. d)Clean floor, walls, under hot hold in meat market. e)Food items found on floor. f)Window in meat cooler needs replaced.

	EHF18	H10DAY	INSECT CONTAMINATION	3/25/2015		
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Presence of insects in kitchen. Must be treated by a licensed pest control company.

**Food Establishment Public Inspection Report**

From 3/19/15 thru 3/25/15

**ESTABLISHMENT****LINS GRAND BUFFET  
8440 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1265	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		3/24/2015	35	HINVEST
			Clean dry storage wall, floor-walkin freezer, blower covers-reachin cooler, handles-reachin coolers & all air vents in establishment. Throw away all chipped knives. Gaskets to walk in cooler & freezer need to be replaced.				
	EHF13	COS	HACCP PLAN/TIME		3/24/2015		
			RTE and cooked foods found without date marks. Date marks are needed for all cooked and RTE foods held longer than 24 hours in establishment.				
	EHF11	COS	PROPER HANDLING RTE		3/24/2015		
			Spoon handle in mixed RTE cream cheese. Handles need to be out of food product.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		3/24/2015		
			Bowl of food being prepped sitting on top of trash bin with trash inside of bin. Trash bins may not be used for food prep in any way.				
	EHF02	COS	COLD HOLDING		3/24/2015		
			Cooked noodles holding at 44F on table top cold hold. Sushi holding at 53F on ice. Garlic in oil at room temperature 79F. Discarded. Eggs at room temperature under shelf. All these items need to be kept at 41F or below at all times.				

**Food Establishment Public Inspection Report****From 3/19/15 thru 3/25/15****ESTABLISHMENT****LINS GRAND BUFFET**

HF1265	EHF03	COS	HOT HOLDING	3/24/2015	35	HINVEST
			Fried chicken wings holding at 131F on buffet hot hold. Chicken nuggets holding at 105F on buffet hot hold. Fried shrimp holding at 125F on buffet hot hold. All these items must be kept at 135F or above at all times.			
	EHF25	H 3 DAYS	FOOD CONTACT SURFACES	3/24/2015		
			Clean inside of ice machine, shelves in both dry storage areas, flour scoop,utensil containers, knives, ice cream scoop holder & dish container. Shelves in walkin freezer needed replaced or cleaned.New shelves ordered & received but sitting outside.			
	EHF20	COS	TOXIC ITEMS	3/24/2015		
			Chemical bottle found with no label. All chemical bottles need to have a label with the common name.			
	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE	3/24/2015		
			Cut melon on buffet coldhold at 48F & pudding at 54F. Buffet coldhold needs repaired to maintain all PHFs at 41F or below.Table top coldhold-wok area holding crabmeat at 44F.The bottom unit below reading 48F. Unit needs repaired to maintain 41F or below.			
	EHF12	COS	CROSS CONTAMINATION	3/24/2015		
			Ice scoop stored on unclean towel. Covers needed on all RTE/cooked foods to prevent cross contamination. Chicken stored over RTE vegetables. Chicken stored over eggs. Chicken stored over raw beef. Chicken must be stored below all meats and RTE foods.			

## Food Establishment Public Inspection Report

From 3/19/15 thru 3/25/15

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**ESTABLISHMENT**

**LONE STAR BAR & GRILL**

**935 E FM 1151**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR82	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		3/20/2015	3	HL1B
			Back door must be self closing and latch.				
	EHF14	IN	WATER SUPPLY		3/20/2015		
			Water sample tests required monthly. Results 3/12/15. PWS 1910034				
	EHF28	H30 DAY	ALL OTHER VIOLATIONS		3/20/2015		
			Hand wash signage in womens restroom. Repair clean out in back. Walk in interior finishes must be smooth and easily cleanable, non absorbent and durable. 2nd notice - 30 days. Suggest level area above drainfield.				

**Food Establishment Public Inspection Report****From 3/19/15 thru 3/25/15**

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**ESTABLISHMENT**

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**MARY MILES LEARNING CENTER****1700 S VAN BUREN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD19	EHF28	H60 DAY	ALL OTHER VIOLATIONS		3/24/2015	0	HL1B
			Back screen door needs a seal. No daylight showing.				
	EHF15	IN	EQUIPMENT ADEQUATE		3/24/2015		
			Freezer is overstuffed. This will prevent even cooling. Recommend second freezer.				

## Food Establishment Public Inspection Report

From 3/19/15 thru 3/25/15

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**ESTABLISHMENT**

**MCDONALDS  
200 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC287	EHF20	COS	TOXIC ITEMS		3/19/2015	17	HL1B
			A)Chemicals found stored with single service items.				
	EHF25	COS	FOOD CONTACT SURFACES		3/19/2015		
			A)Clean out small cooler on make line. B)Several dishes found extremely dirty. C)Spatula stored in an uncleanable location, between the microwave and shelving. D)Microwaves dirty.				
	EHF24	COS	THERMOMETERS		3/19/2015		
			A)Several coolers found without thermometers.				
	EHF13	COS	HACCP PLAN/TIME		3/19/2015		
			A)Cheese held out of temperature control found without time stickers. Time stickers must be placed on each pan or when cheese is changed.				
	EHF10	COS	SOUND CONDITION		3/19/2015		
			A)Cracked eggs found in walk in cooler.				

**Food Establishment Public Inspection Report**

**From 3/19/15 thru 3/25/15**

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**ESTABLISHMENT**

**MCDONALDS**

HFC287	EHF28	COS	ALL OTHER VIOLATIONS	3/19/2015	17	HL1B
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A)Hand sink found dirty. B)Keep all raw items under ready to eat items. C)Post current copy of food establishment permit. If it cannot be found an additional copy can be purchased for \$25. D)Turn down hot water at hand sinks, it limits hand washing.

**3320 S COULTER ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
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HF792	EHF23	H10DAY	SEWAGE/WASTEWATER		3/25/2015	3	HFOL
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a)Walk in freezer has condensate/air leak behind blowers that needs to be repaired within 10 days. b)Reach in freezers are being defrosted nightly to prevent ice build up. In compliance.

## Food Establishment Public Inspection Report

From 3/19/15 thru 3/25/15

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**ESTABLISHMENT**

**MS PIGGGYS CUSTOM BAKE SHOPPE**

**6030 SW 33RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2587	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/19/2015	3	HL1B
			Paper towels needed at hand sink. COS				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/19/2015		
			a)Freezer lid is cracked & needs to be repaired. Repair by next inspection. b)Hand washing only sign needed at handsink. COS.c)Store all employee items in seperate location away from kitchcen items.d)All wood shelves are sealed. Correction from previous.				

**Food Establishment Public Inspection Report****From 3/19/15 thru 3/25/15****ESTABLISHMENT****NEW BEGINNINGS  
3606 ATKINSEN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HFD38	EHF28	COS	ALL OTHER VIOLATIONS		3/19/2015	0	HL1B	
			Keep all food belonging to teachers labeled and keep food stored in separate area in refrigerator. b)Clean gaskets to reach in coolers.					
	EHF02	IN	COLD HOLDING		3/19/2015			
			Reach in cooler holding at 39°F.					

**Food Establishment Public Inspection Report****From 3/19/15 thru 3/25/15****ESTABLISHMENT****NIGHT & DAY CARE & PLAY INC****2831 MAYS AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD31	EHF03	COS	HOT HOLDING		3/24/2015	12	HL1B
			Cooked spaghetti holding at 120 F. Reheated.				
	EHF13	COS	HACCP PLAN/TIME		3/24/2015		
			No date mark on bag of BBQ. Date added.				
	EHF25	COS	FOOD CONTACT SURFACES		3/24/2015		
			A)Clean shelves of refrigerator. B)Clean bottom of refrigerator. C)Clean shelves in dry storage. D)Clean drawers for clean dishes. E)Dishes stored with food residue on them.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/24/2015		
			A)Dead insects found in clean dish drawer. Utensils washed and drawers were sanitized. B)Flour stored in floor by hand sink. All food items must be stored 6 inches about floor level.				

**Food Establishment Public Inspection Report****From 3/19/15 thru 3/25/15****ESTABLISHMENT****OASIS GRILLE  
2715 ARNOT RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFP44	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/20/2015	3	HL1B
			Clean exterior and interior of ice machine at clubhouse. Fly strips not approved for use in food establishment. Remove.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		3/20/2015		
			Ice scoop used for ice bagging. Clean daily.				
	EHF14	IN	WATER SUPPLY		3/20/2015		
			Water sample tests required monthly. 3/10/15. PWS 1880057.				

## Food Establishment Public Inspection Report

From 3/19/15 thru 3/25/15

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### ESTABLISHMENT

#### OPPORTUNITY SCHOOL SVC KITCHEN

1100 S HARRISON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD72					3/19/2015	0	HL1B

#### PEI WEI ASIAN DINER

3350 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1498	EHF25	COS	FOOD CONTACT SURFACES		3/19/2015	3	HL1B	
			Knife found stored dirty on magnetic knife strip. Only store clean knives on strip. b.)Magnetic knife strip needed to be cleaned.					

## Food Establishment Public Inspection Report

From 3/19/15 thru 3/25/15

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**ESTABLISHMENT**

**PIZZA PLANET  
6801 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF94	EHF23	H10DAY	SEWAGE/WASTEWATER		3/23/2015	3	HL1B
			A)Waste water leak in make table cooler. Must be fixed within 10 days.				
	EHF02	IN	COLD HOLDING		3/23/2015		
			A)Ham holding at 32 degrees.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/23/2015		
			A)All employees working with food must wear a hair restraint.				

## Food Establishment Public Inspection Report

From 3/19/15 thru 3/25/15

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### ESTABLISHMENT

**RED ROBIN**  
**8720 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2319	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		3/23/2015	3	HFOL
			a)Table top cold hold unit holding fish at 50F. This unit must hold PHFs at 41°F or below at all times. If not corrected by 03/26/15 a \$50 reinspection fee will be charged to establishment. b)Two corrections from last inspection.				

**ROCKWOOD FURNITURE**  
**11570 INTERSTATE 27**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR80	EHF14	H24 HOUR	WATER SUPPLY		3/20/2015	4	HL1B
			Water sample results required. Last sample 1/26/15.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/20/2015		
			Please provide lids for trash cans in womens restroom.				

**Food Establishment Public Inspection Report****From 3/19/15 thru 3/25/15****ESTABLISHMENT****SAKURA JAPANESE STEAKHOUSE****4000 S SONCY RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF211	EHF28	IN	ALL OTHER VIOLATIONS		3/23/2015	0	HFOL
			One correction from last inspection.				
	EHF15	IN	EQUIPMENT ADEQUATE		3/23/2015		
			Reach-in cooler in sushi bar holding at 39F. In compliance.				
	EHF25	IN	FOOD CONTACT SURFACES		3/23/2015		
			Three corrections from last inspection.				

## Food Establishment Public Inspection Report

From 3/19/15 thru 3/25/15

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**ESTABLISHMENT**

**SKY WEST ASSISTED LIVING CTR**

**2623 12TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC285	EHF03	IN	HOT HOLDING		3/19/2015	0	HL1B
			A)Rice holding at 187 degrees.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/19/2015		
			A)Raw foods cannot be stored over ready to eat foods. Raw foods must be stacked according to cooking temps. 1 correction from last inspection.				

## Food Establishment Public Inspection Report

From 3/19/15 thru 3/25/15

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### ESTABLISHMENT

#### SLEEPY HOLLOW ELEMENTARY

3435 REEDER DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF716	EHF28	COS	ALL OTHER VIOLATIONS		3/25/2015	7	HL1B
			A)All personal items in reach in cooler must have lids and be labeled. Also make a personal items section within the cooler. B)Covered trash can needed in bathroom. C)Milk needs to be stored in mechanical refrigeration and not stored on ice.				
	EHF03	IN	HOT HOLDING		3/25/2015		
			A)Steak fingers holding at 177 degrees.				
	EHF13	COS	HACCP PLAN/TIME		3/25/2015		
			A)Ready to eat beans found without proper date marking on them. Beans must be dated the day they are opened and if frozen the day they are removed from the freezer.				
	EHF25	COS	FOOD CONTACT SURFACES		3/25/2015		
			A)Clean knives stored with food debris still on them. B)Clean out utensil drawer. C)Clean food utensil found stored dirty. D)Clean can opener blade.				

## Food Establishment Public Inspection Report

From 3/19/15 thru 3/25/15

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### ESTABLISHMENT

**SONIC DRIVE IN  
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF341	EHF25	H10DAY	FOOD CONTACT SURFACES		3/19/2015	12	HL1B
			Reach in cooler gaskets not clean. b)Inside ice maker not clean. c)Door to reach in cooler does not seal properly. Repair as needed.				
	EHF24	H10DAY	THERMOMETERS		3/19/2015		
			No thermometer in 2 cold hold units.				
	EHF20	COS	TOXIC ITEMS		3/19/2015		
			Grill cleaner stored above foods.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		3/19/2015		
			No certified food manager. City of Amarillo food manager card required. 10 days.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/19/2015		
			Package containers not clean. b)Fan on wall not clean. c)Top of fry hot hold not clean. d)Wast grease bucket dirty and no lid.				

**Food Establishment Public Inspection Report**

From 3/19/15 thru 3/25/15

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**ESTABLISHMENT**

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**SPORTS WORLD  
9400 INTERSTATE 27**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR21	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		3/19/2015	4	HL1B
			Food manager out of country. Additional managers required.				
	EHF14	H10DAY	WATER SUPPLY		3/19/2015		
			Water sample must be collected monthly. Last sample 9/14.				

**Food Establishment Public Inspection Report****From 3/19/15 thru 3/25/15**

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**ESTABLISHMENT****SUBWAY****7701 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1695	EHF16	COS	HAND WASH FACILITIES ADEQUATE		3/20/2015	4	HL1B
			Hand sink was blocked and unable to be used.				
	EHF28	COS	ALL OTHER VIOLATIONS		3/20/2015		
			Blower covers in walk in cooler needed to be cleaned.				

## Food Establishment Public Inspection Report

From 3/19/15 thru 3/25/15

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### ESTABLISHMENT

#### SUNSHINE CHILD CARE

2108 13TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC114	EHF02	IN	COLD HOLDING A)Cooler holding at 39 degrees.		3/19/2015	0	HL1B
	EHF04	IN	PROPER COOKING TEMPERATURES A)Chicken cooked to 167 degrees.		3/19/2015		

#### SUNSHINES EXPRESSIONS

23000 US HIGHWAY 60

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR36	EHF14	IN	WATER SUPPLY Public water supply.		3/23/2015	0	HL1B

**Food Establishment Public Inspection Report****From 3/19/15 thru 3/25/15**

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**ESTABLISHMENT****TACO BELL #28927  
300 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
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HF2346	EHF28	COS	ALL OTHER VIOLATIONS		3/20/2015	0	HL1B
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Air intakes dirty. These intakes must be maintained clean. Leaving intakes coated in dust will spread dust throughout kitchen. b)Tops of equipment (ice machine, warmers, ovens, etc.) dusty. Clean more frequently.

**Food Establishment Public Inspection Report****From 3/19/15 thru 3/25/15****ESTABLISHMENT****TANGOS TACO SHOP DBA PAK A SAK****2207 S WESTERN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2638	EHF08	COS	GOOD HYGIENIC PRACTICES		3/24/2015	16	HL1B
			Food containers containing RTE foods stored on/in trash bins with trash.				
	EHF07	COS	ADEQUATE HAND WASHING		3/24/2015		
			Employee seen not washing hands before donning gloves.				
	EHF03	COS	HOT HOLDING		3/24/2015		
			Burritos holding with no temperature control at 98°F. Potatoes with no temperature control holding at 124°F. Cooked beef with no temperature control holding at 63°F.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		3/24/2015		
			No current food manager at establishment. Must be a full time employee who is there during food prep and who cooks the food. Establishment must have a food manager by 4/16/15.				

## Food Establishment Public Inspection Report

From 3/19/15 thru 3/25/15

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### ESTABLISHMENT

**TAQUERIA EL COMAL  
1210 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1331	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/19/2015	0	HL1B
			Ceiling tile over 3 compartment sink needs to be replaced.				

**TAQUERIA EL TAPATIO  
3410 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1588	EHF28	IN	ALL OTHER VIOLATIONS		3/25/2015	0	HFOL
			Gasket on walk in cooler door replaced.				
	EHF15	IN	EQUIPMENT ADEQUATE		3/25/2015		
			Cooler hinge repaired.				

## Food Establishment Public Inspection Report

From 3/19/15 thru 3/25/15

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**ESTABLISHMENT**

**TARGET STORE #221  
8201 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF756	EHF17	COS	HAND WASH WITH SOAP/TOWELS		3/19/2015	7	HL1B
			Paper towels needed at hand sink in ambient room and in Starbucks back room.				
	EHF10	COS	SOUND CONDITION		3/19/2015		
			Dented cans found stored on shelf for sale. Cans were removed.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/19/2015		
			a)Water not draining properly to floor drain in back storage area of Starbucks. Will reinspect in 10 days. b.)Floors behind equipment in serving area in Starbucks needed to be cleaned. COS				

## Food Establishment Public Inspection Report

From 3/19/15 thru 3/25/15

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**ESTABLISHMENT**

**TAYLOR FOOD MART #2005**

**5000 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2190	EHF28	H10DAY	ALL OTHER VIOLATIONS		3/19/2015	3	HL1B
			A)Food stored directly on floor in dry storage.(COS) B)Trash needs to be picked up and floors mopped in dry storage.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		3/19/2015		
			Mice droppings found on floor in dry storage. Licensed pest control operator must treat establishment by 3/26/15.				

## Food Establishment Public Inspection Report

From 3/19/15 thru 3/25/15

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**ESTABLISHMENT**

**TEA 2 GO  
2207 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2630	EHF25	COS	FOOD CONTACT SURFACES		3/19/2015	7	HL1B
			Build up of old tea residue on inside of nozzles. Tea nozzles need to be completely broken down and washed, rinsed, sanitized and air dried.				
	EHF09	COS	APPROVED SOURCE/LABELING		3/19/2015		
			Labels to bulk loose leaf tea need to include a list of ingredients if containing two or more ingredients.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/19/2015		
			Doors to restrooms not self closing. All restrooms need to be self closing by the next inspection.				

**Food Establishment Public Inspection Report**

From 3/19/15 thru 3/25/15

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**ESTABLISHMENT****THAI SIAM  
717 S FILLMORE ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1836	EHF24	COS	THERMOMETERS		3/25/2015	6	HL1B
			Cold hold unit with no thermometer.				
	EHF23	COS	SEWAGE/WASTEWATER		3/25/2015		
			Hand sink clogged.Repair as needed.				

## Food Establishment Public Inspection Report

From 3/19/15 thru 3/25/15

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**ESTABLISHMENT**

**TOOT N TOTUM #67  
4520 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF10	EHF25	H10DAY	FOOD CONTACT SURFACES		3/20/2015	3	HL1B
			Ice dispensers on soda machine need to be cleaned (10-days).				
	EHF03	IN	HOT HOLDING		3/20/2015		
			Hotdogs on hot hold holding at 158F. In compliance.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/20/2015		
			a)Blowers to reach-in cooler by soda machine needs to be cleaned. b) Reach-in freezer needs to be defrosted or chipped by next inspection. c) Restroom door not self-closing. Door to restroom needs to be self-closing by next inspection.				

**Food Establishment Public Inspection Report**

From 3/19/15 thru 3/25/15

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**ESTABLISHMENT**

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**TORTILLAS LA RANCHERA**

207 N LINCOLN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2586					3/23/2015	0	HL1B

**UNITED SUPERMARKET #530**

3552 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2471	EHF20	IN	TOXIC ITEMS		3/19/2015	0	HFOL
			Sanitizer in produce dept. callibrated correctly. Correction from previous inspection.				
	EHF21	IN	MANUAL WARE WASHING		3/19/2015		
			Sanitizer in seafood dept. callibrated correctly. Correction from previous inspection.				

## Food Establishment Public Inspection Report

From 3/19/15 thru 3/25/15

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### ESTABLISHMENT

**VILLA PIZZA**  
7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF419	EHF25	COS	FOOD CONTACT SURFACES		3/20/2015	3	HL1B
			a)Ice scoop needed to be cleaned. b)Drink cup holder needed to be cleaned. c)Ice scoop needed to be stored handle up in ice. d)Soda nozzles and machine needed cleaned. e)Microwave needed cleaned.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/20/2015		
			a)Clean dust in walk in cooler. b)Lid on ice maker needed to be cleaned. c)Clean handles on bulk containers. d)Clean handles and gaskets on reach in coolers. e)Clean vent hood over pizza oven. f)Floor needed to be cleaned.				

## Food Establishment Public Inspection Report

From 3/19/15 thru 3/25/15

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**ESTABLISHMENT**

**WAFFLE HOUSE #1169  
6310 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1296	EHF25	COS	FOOD CONTACT SURFACES		3/23/2015	6	HL1B
			A)Ice scoop stored in a dirty container. B)Clean all cooler handles. C)Clean out all coolers.				
	EHF23	H30 DAY	SEWAGE/WASTEWATER		3/23/2015		
			A)Condensate leak in reach in cooler. Drip must be contained or caught and disposed of properly. Fix within 30 days.				
	EHF02	IN	COLD HOLDING		3/23/2015		
			A)Tomatoes holding at 38 degrees.				

**Food Establishment Public Inspection Report**

From 3/19/15 thru 3/25/15

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**ESTABLISHMENT****WAL-MART #822 BAKERY  
3700 E INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF362					3/20/2015	0	HL1B

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

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF379					3/20/2015	0	HL1B

## Food Establishment Public Inspection Report

From 3/19/15 thru 3/25/15

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### ESTABLISHMENT

**WAL-MART #822 GROCERY**

**3700 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF532	EHF28	COS	ALL OTHER VIOLATIONS		3/20/2015	7	HL1B
			Spilled tomato sauce needed to be cleaned off of floor in warehouse.				
	EHF10	COS	SOUND CONDITION		3/20/2015		
			A)Dented cans found on shelf. B)Broken eggs found in egg cooler.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		3/20/2015		
			Rodent droppings found in corner of warehouse.				

**Food Establishment Public Inspection Report**

**From 3/19/15 thru 3/25/15**

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**ESTABLISHMENT**

**WAL-MART #822 MEAT & SEAFOOD**

**3700 E INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF355					3/20/2015	0	HL1B

**Food Establishment Public Inspection Report**

From 3/19/15 thru 3/25/15

**ESTABLISHMENT****WATERMILL EXPRESS  
2507 SW 3RD AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1243					3/24/2015	0	HL1B

**307 E HASTINGS AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1175					3/24/2015	0	HL1B

**3409 S GEORGIA ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF527					3/24/2015	0	HL1B

**Food Establishment Public Inspection Report**

From 3/19/15 thru 3/25/15

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**ESTABLISHMENT****WATERMILL EXPRESS****4239 SW 45TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF454					3/24/2015	0	HL1B

**5800 BELL ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF55					3/24/2015	0	HL1B

**907 23RD ST**

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

**From 3/19/15 thru 3/25/15**

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**ESTABLISHMENT**

**WATERMILL EXPRESS**

HFC107 3/24/2015 0 HL1B

**WATERMILL EXPRESS #276**

**2315 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF227					3/24/2015	0	HL1B

**Food Establishment Public Inspection Report**

From 3/19/15 thru 3/25/15

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**ESTABLISHMENT****WATERMILL EXPRESS #277****4400 S WASHINGTON ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF225					3/24/2015	0	HL1B

**WATERMILL EXPRESS LLC****4163 SW 34TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2272					3/24/2015	0	HL1B

**Food Establishment Public Inspection Report**

From 3/19/15 thru 3/25/15

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**ESTABLISHMENT****WATERMILL EXPRESS UNIT 264****2704 S GRAND ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF457					3/24/2015	0	HL1B

**WATERMILL EXPRESS UNIT 266****3601 SW 15TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF656					3/24/2015	0	HL1B

**Food Establishment Public Inspection Report**

From 3/19/15 thru 3/25/15

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**ESTABLISHMENT****WATERMILL EXPRESS UNIT 268****3510 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF641					3/24/2015	0	HL1B

**WENDYS #4105**  
**7236 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF95	EHF28	H30 DAY	ALL OTHER VIOLATIONS		3/20/2015	0	HL1B

All plastic coated shelves in dishwash area are peeling and rusted. The shelves need to be repaired or replaced. 30 days

**Food Establishment Public Inspection Report****From 3/19/15 thru 3/25/15****ESTABLISHMENT****WESTERN PLATEAU ELEMENTARY****4927 SHAWNEE TRL**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF465	EHF28	H90 DAY	ALL OTHER VIOLATIONS		3/25/2015	0	HFOL
			Sneeze guard not adjusted for child height. Repeat violation.				

**WESTGATE AMA PREMIERE CINEMA****7701 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF479	EHF25	COS	FOOD CONTACT SURFACES		3/20/2015	3	HL1B
			Soda nozzles needed to be cleaned.				

## Food Establishment Public Inspection Report

From 3/19/15 thru 3/25/15

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### ESTABLISHMENT

**ZEMERS DELI  
2916 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2425	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		3/20/2015	3	HFOL	
			Cold holding unit on prep. line holding PHFs at 48F. All PHFs must be held in ice until unit is holding at correct temperature of 41F or below.					

**ZONE THE  
6010 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2645	EHF02	IN	COLD HOLDING		3/19/2015	0	HL1B	
			Cooler holding at 38F. In compliance.					