

Food Establishment Public Inspection Report
From 10/22/15 thru 10/28/15

ESTABLISHMENT

ARDEN ROAD ELEMENTARY
6801 LEARNING TREE AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF412	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT		10/26/2015	2	HL1B
			A)Lighting in the walk-in cooler and freezer must be at least 10 foot candles within 10 days. Lighting is currently 0-2 foot candles. 228.177 (1).				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		10/26/2015		
			A)Ceiling in food preparation area and bathroom must be smooth, durable, easily cleanable and non-absorbant within 180 days. 228.171(1)(3)				

Food Establishment Public Inspection Report**From 10/22/15 thru 10/28/15****ESTABLISHMENT****BIVINS ELEMENTARY****1500 S FANNIN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF650	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		10/22/2015	4	HL1B
			Ceiling in kitchen is not smooth, non-absorbent and easily cleanable. All non-food contact surfaces must be non-absorbent, smooth and easily cleanable.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		10/22/2015		
			Ice scoop holder was unclean and rusty. Ice scoop holder must be clean and rust free.				

Food Establishment Public Inspection Report**From 10/22/15 thru 10/28/15****ESTABLISHMENT****BUCKLES LOUNGE
6800 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF571	EHFN09	COS	FOOD SEPARATION AND PROTECTION		10/23/2015	10	HL1B
			Mops stored over food items.				
	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN		10/23/2015		
			Dead mouse found in storage room.				
	EHFN42	H180 DAY	NON-FOOD CONTACT SURFACES		10/23/2015		
			Blower covers in walk-in coolers need to be cleaned.				
	EHFN43	H180 DAY	ADEQUATE VENTILATION AND LIGHT		10/23/2015		
			Light needed in glass front cooler.				
	EHFN47	H180 DAY	OTHER VIOLATIONS		10/23/2015		
			Handwashing signs needed in restrooms at handwashing sink.				

Food Establishment Public Inspection Report**From 10/22/15 thru 10/28/15**

ESTABLISHMENT**BUCKLES LOUNGE**

HF571

EHFN10

H 3 DAYS

FOOD CONTACT SURFACES SANITIZE

10/23/2015

10

HL1B

A)Ice machine needs to be cleaned. B)Ice scoop must be stored on a smooth, easily-cleanable surface.
C)Mold found both in walk-in coolers and glass front cooler.

Food Establishment Public Inspection Report**From 10/22/15 thru 10/28/15****ESTABLISHMENT****BURGER BARN
8528 N US HWY 287**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP22	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		10/27/2015	7	HL1B
			Gaskets, handles, and shelves on all reachin coolers and freezers need to be cleaned.				
	EHFN27	H180 DAY	PROPER COOLING METHODS		10/27/2015		
			All coolers and freezers must be NSF or ANSI certified by 4-27-15.				
	EHFN42	H90 DAY	NON-FOOD CONTACT SURFACES		10/27/2015		
			Ceilings in cooking area need to be cleaned, including air vents.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		10/27/2015		
			Ceiling in dry storage trailer needs to be completed. Insulation cannot be falling on food product.				

Food Establishment Public Inspection Report

From 10/22/15 thru 10/28/15

ESTABLISHMENT

**BURGER KING #952
1800 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF413	EHFN19	H10DAY	APPROVED WATER SOURCE		10/22/2015	5	HL1B
			Pipe from back sink (by mop sink) needs to be repaired properly. Cardboard and plastic bag can not be used to direct wastewater to mop sink. Repair by 11-02-2015.				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		10/22/2015		
			Cooked hamburger patties in hot hold holding at 158F. In compliance.				
	EHFN32	COS	FOOD CONTACT SURFACE CONSTRUCT		10/22/2015		
			Shelves by drive up window need to be dusted/cleaned. COS				

Food Establishment Public Inspection Report**From 10/22/15 thru 10/28/15****ESTABLISHMENT****BURRITO STOP
114 SE 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2210	EHFN09	COS	FOOD SEPARATION AND PROTECTION		10/23/2015	3	HL1B
			Raw meat stored above vegetables. b)Bean sack stored on floor.				
	EHFN39	COS	PROPER USE OF UTENSILS		10/23/2015		
			Ice bucket stored on cardboard box.				
	EHFN37	COS	ENVIRONMENTAL CONTAMINATION		10/23/2015		
			Cell phone on food prep table. b)Open drink on food prep table.				

Food Establishment Public Inspection Report**From 10/22/15 thru 10/28/15****ESTABLISHMENT****CASH SAVER FOOD OUTLET****2200 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2497	EHFN09	COS	FOOD SEPARATION AND PROTECTION		10/23/2015	7	HL1B
			Food not covered in walk in cooler.				
	EHFN14	COS	PROPER HAND WASHING / GLOVES		10/23/2015		
			Hands not washed before gloves at deli tortilla machine.				
	EHFN42	COS	NON-FOOD CONTACT SURFACES		10/23/2015		
			Doors to walk in coolers not clean.				
HF2498	EHFN07	COS	FOOD AND ICE FROM APPROVED SRC		10/23/2015	4	HL1B
			Dented cans for sale. Remove all seam dented cans.				

Food Establishment Public Inspection Report**From 10/22/15 thru 10/28/15**

ESTABLISHMENT

CASH SAVER FOOD OUTLET

HF2498	EHFN42	COS	NON-FOOD CONTACT SURFACES	10/23/2015	4	HL1B
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Market blower covers dusty. b)Walk in door not clean.

CHILDRENS CIRCLE OF FRIENDS**3510 BOWIE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF57	EHFN18	H60 DAY	PROPER IDENTIFY TOXIC SUBSTANC		10/23/2015	3	HL1B

The dishmachine is dispensing sanitizer at 100ppm. Sanitizer must be at 50ppm.

Food Establishment Public Inspection Report**From 10/22/15 thru 10/28/15**

ESTABLISHMENT**CICIS PIZZA
6605 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2183	EHFN30	COS	FOOD ESTABLISHMENT PERMIT		10/22/2015	5	HL1B
			Permit not posted.				
	EHFN32	COS	FOOD CONTACT SURFACE CONSTRUCT		10/22/2015		
			Shelves rusty in walk in. Paint or replace with NSF.				
	EHFN45	COS	PHYSICAL FACILITIES INSTALLED		10/22/2015		
			Coving needed at bottom of walk in walls.				

Food Establishment Public Inspection Report**From 10/22/15 thru 10/28/15****ESTABLISHMENT****CITY CAFE
200 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2618	EHFN24	COS	REQUIRED RECORDS AVAILABLE		10/23/2015	2	HL1B
			Labelnon easily identifiable foods.				
	EHFN47	COS	OTHER VIOLATIONS		10/23/2015		
			Defrost freezer.				

**COLD STONE CREAMERY
2333 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2489	EHFN23	H 3 DAYS	HOT & COLD WATER AVAILABLE		10/27/2015	2	HM3
			Establishment no longer has available water, due to water meter shut down via City of Amarillo. Establishment must cease operation until approval is given from the Environmental Health Dept. for the City of Amarillo. A inspector must come out and verify				

Food Establishment Public Inspection Report

From 10/22/15 thru 10/28/15

ESTABLISHMENT

**CRAVE FACTORY THE
4925 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2481					10/22/2015	0	HL1B

Food Establishment Public Inspection Report**From 10/22/15 thru 10/28/15****ESTABLISHMENT****FAMILY DOLLAR STORE #5045****2500 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF845	EHFN10	H180 DAY	FOOD CONTACT SURFACES SANITIZE		10/23/2015	7	HL1B
			Shelves used for dry food storage need to be cleaned.				
	EHFN11	H180 DAY	PROPER DISPOSITION OF RETURNED		10/23/2015		
			A. Dented cans found on shelves. B. Food packages found open on shelves.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		10/23/2015		
			Missing ceiling tile. The ceiling tile needs to be replaced.				

Food Establishment Public Inspection Report**From 10/22/15 thru 10/28/15**

ESTABLISHMENT**FAT CAT CHICKEN
1311 DUMAS DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2598	EHFN01	NO	PROPER COOLING TIME AND TEMP.		10/22/2015	0	HL1B
	EHFN03	NO	PROPER HOT HOLDING TEMP.		10/22/2015		
	EHFN04	NO	PROPER COOKING TIME AND TEMP.		10/22/2015		
	EHFN05	NO	PROPER REHEATING PROCEDURE		10/22/2015		
	EHFN06	NA	TIME AS PUBLIC HEALTH CONTROL		10/22/2015		

Food Establishment Public Inspection Report**From 10/22/15 thru 10/28/15**

ESTABLISHMENT**FAT CAT CHICKEN**

HF2598	EHFN22	NO	AUTHORIZED FOOD HANDLER	10/22/2015	0	HL1B
	EHFN24	NA	REQUIRED RECORDS AVAILABLE	10/22/2015		
	EHFN25	NA	SPECIALIZED PROCESS COMPLIANCE	10/22/2015		
	EHFN26	NA	CONSUMER ADVISORY POSTED	10/22/2015		

Food Establishment Public Inspection Report

From 10/22/15 thru 10/28/15

ESTABLISHMENT

FAT CAT FISH MARKET

1309 DUMAS DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1063	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED	10/22/2015	6	HL1B	No thermometer found in wait station refrigerator.
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE	10/22/2015			Hand washing sink in kitchen, hot water handle not attached.
	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT	10/22/2015			Vent hood ansil system needs to be inspected.
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED	10/22/2015			a)Wall behind hand washing sink needs repaired. b)Ceiling in walkin needs to have seam sealed to prevent rain water from dripping.

Food Establishment Public Inspection Report**From 10/22/15 thru 10/28/15****ESTABLISHMENT****HOFFBRAU STEAKS
7203 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF915	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE		10/27/2015	16	HL1B
			Inside ice machine not clean. b)Salamander oven has buildup. c)Reach in cooler gaskets broken and dirty. d)Food particles on clean dishes. e)Slicer not cleaned properly.Foods on back of blade guard.Disassemble and clean as per manufacturer instructions.				
	EHFN14	COS	PROPER HAND WASHING / GLOVES		10/27/2015		
			Employee did not wash hands at handsink before putting on gloves.				
	EHFN20	COS	APPROVED SEWAGE/WASTEWATER SYS		10/27/2015		
			Drain cleaner tool stored in kitchen.. b)Food sink air gap not large enough. Gap should be twice the diameter of the drain pipe.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		10/27/2015		
			No paper towels at two handsinks. Paper towels must always be at handsinks.				
	EHFN37	H10DAY	ENVIRONMENTAL CONTAMINATION		10/27/2015		
			Air intakes and exhaust have dust buildup. Ceiling in kitchen has dust from vents. Ducts may need to be cleaned. Remove dust and check ductwork. Clean as needed.				

Food Establishment Public Inspection Report

From 10/22/15 thru 10/28/15

ESTABLISHMENT

HOFFBRAU STEAKS

HF915	EHFN39	H10DAY	PROPER USE OF UTENSILS	10/27/2015	16	HL1B
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Kick plates removed from equipment. Replace kick plates on all equipment.b)Rust on rack used for foods.Remove rust or replace rack.

	EHFN09	COS	FOOD SEPARATION AND PROTECTION	10/27/2015		
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Potatoes stored below dirty dish tubs.

JERSEY MIKES SUBS

2311 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2578	EHFN43	IN	ADEQUATE VENTILATION AND LIGHT		10/28/2015	0	HFOL

Fire marshal inspection has passed ANSUL system. Correction from last inspection.

Food Establishment Public Inspection Report

From 10/22/15 thru 10/28/15

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2713	EHFN29	H10DAY	ACCURATE THERMOMETERS PROVIDED		10/22/2015	0	H PREOPEN
			Thermometer needed in all coolers.				
	EHFN30	H10DAY	FOOD ESTABLISHMENT PERMIT		10/22/2015		
			Post food est. card, food manager card and current inspection where public may see.				
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		10/22/2015		
			Replace back door floor sweep.				
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		10/22/2015		
			Repair holes in walls in back storage room.				
	EHFN47	H10DAY	OTHER VIOLATIONS		10/22/2015		
			a)All coolers must be NSF/ANSI commercial units. b)Fire extinguisher needs to be inspected.				

Food Establishment Public Inspection Report

From 10/22/15 thru 10/28/15

ESTABLISHMENT

KICKED BACK BAR

HF2713

EHFN21

H45 DAY

CERTIFIED FOOD MANAGER

10/22/2015

0

H PREOPEN

Food manager card must be obtained within 45 days.

Food Establishment Public Inspection Report**From 10/22/15 thru 10/28/15****ESTABLISHMENT****KING & I RESTAURANT****2300 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1890	EHFN32	H30 DAY	FOOD CONTACT SURFACE CONSTRUCT		10/23/2015	6	HL1B
				All food shelves need to be cleaned. Must be easy to clean. All dry storage area needs to be cleaned. Door between kitchen & wait staff area not easily cleanable. Wall at rice cookers in back is peeling paint.All refrigeration must be NSF or equivalent.			
	EHFN33	H30 DAY	WAREWASHING FACILITY INSTALLED		10/23/2015		
				Warewash 3 bay sink area back splash and wall are deteriorated Repair to allow smooth, easily cleanable surface.			
	EHFN42	H30 DAY	NON-FOOD CONTACT SURFACES		10/23/2015		
				Walls and floor not clean in kitchen. Repaint/clean as needed. Sides of fryers and grills have grease buildup. Clean as needed.			
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED		10/23/2015		
				Coving needed at base of walk in cooler. b)Floor drains not clean. c)Remove duct tape from prep sink.			

Food Establishment Public Inspection Report

From 10/22/15 thru 10/28/15

ESTABLISHMENT

**KITCHEN EXPRESS
6007 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2652	EHFN42	COS	NON-FOOD CONTACT SURFACES		10/23/2015	4	HL1B
			Walk in cooler door not clean. b)Ice chest lid not clean.				
	EHFN28	COS	PROPER DATE MARKING		10/23/2015		
			No date marks on potentially hazardous foods stored over 24 hours in walk in.				
	EHFN39	COS	PROPER USE OF UTENSILS		10/23/2015		
			Rice spoon stored in cold water. Water must be 135 degrees or hotter.				

Food Establishment Public Inspection Report**From 10/22/15 thru 10/28/15****ESTABLISHMENT****LA CABANA
2905 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2040	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		10/23/2015	3	HL1B	
			Food manager class must be taken by one employee within 45 days. Call 378-9472 to schedule.					
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		10/23/2015			
			Flooring behind bar needs to be replaced with a smooth, easily cleanable flooring by next inspection.					

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF8	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		10/28/2015	1	HFOL	
			Floor to walk in cooler not smooth. Resurface floor. b)Back door not sealing. Repair/Repait/Seal. c)Replace rusty shelves.					

Food Establishment Public Inspection Report

From 10/22/15 thru 10/28/15

ESTABLISHMENT

**LABELLA PIZZA
7230 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2680	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		10/23/2015	1	HFOL
			Back door will not self close. Door frame is not finished. Walls must be smooth, nonporous and easy to clean. 2nd notice this violation. Future violations may result in a \$50 reinspection fee.				
HF2680	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		10/23/2015	1	HL1B
			Back door will not self close. Door frame is not finished. Walls must be smooth, non porous and easy to clean. 2nd notice this violation. Future violations will result in a \$50 reinspection fee.				

Food Establishment Public Inspection Report

From 10/22/15 thru 10/28/15

ESTABLISHMENT

**LAMAR ELEMENTARY
3800 S LIPSCOMB ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF663	EHFN32	H90 DAY	FOOD CONTACT SURFACE CONSTRUCT		10/22/2015	3	HL1B
			Paint from metal storage shelves is chipping. These shelves need to be repainted in order to be "smooth, and easily cleanable". 228.223(j). Correct by 01-11-2016.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		10/22/2015		
			Acoustic ceiling tiles in kitchen. These tiles are not considered "smooth, and easily cleanable". Tiles must be replaced with ceiling tiles made of material that is "smooth, and easily cleanable". (228.173(a)). Correct by 08-19-2016.				

Food Establishment Public Inspection Report**From 10/22/15 thru 10/28/15****ESTABLISHMENT****LAS ALASANAZ
2800 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1979	EHFN09	COS	FOOD SEPARATION AND PROTECTION		10/23/2015	6	HL1B
			Limes found stored on the floor. Must be at least 6" off the floor.				
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER		10/23/2015		
			Food manager class needs to be taken by a full-time employee within 45 days. Call 378-9472 to schedule.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		10/23/2015		
			Ceiling over bar needs to be smooth, non-porous, easily cleanable surface. Complete by 4-23-16.				

Food Establishment Public Inspection Report

From 10/22/15 thru 10/28/15

ESTABLISHMENT

**LITTLE CAESARS
1401 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF263	EHFN10	H 3 DAYS	FOOD CONTACT SURFACES SANITIZE		10/22/2015	7	HFOL
			A) Shelves in the walk-in cooler need to be cleaned. B) Shelves and baskets above 3 comp. sink need to be cleaned. C) Shelves in front reach-in drink cooler need to be cleaned.				
	EHFN32	H 3 DAYS	FOOD CONTACT SURFACE CONSTRUCT		10/22/2015		
			A) Outside of walk-in cooler needs to be cleaned. Walk-in cooler gaskets may need to be replaced. B) Can opener was cleaned. Can opener blade was replaced and cleaned.				
	EHFN35	H 3 DAYS	PERSONAL CLEANLINESS / EATING		10/22/2015		
			Employees were neither wearing hats nor hair nets. Hats or hair nets must be worn at all times while handling food.				
	EHFN45	H 3 DAYS	PHYSICAL FACILITIES INSTALLED		10/22/2015		
			Dry storage wall still needs to be cleaned. The electric box on the wall must be safely attached on the wall.				
	EHFN47	H 3 DAYS	OTHER VIOLATIONS		10/22/2015		
			Must be corrected by 10-26-2015 or a \$50 reinspection fee will be charged.				

Food Establishment Public Inspection Report**From 10/22/15 thru 10/28/15**

ESTABLISHMENT**LITTLE CAESARS**

HF263	EHFN32	IN	FOOD CONTACT SURFACE CONSTRUCT	10/26/2015	1	HFOL
			Outside of walk-in cooler was cleaned. In compliance.			
	EHFN35	IN	PERSONAL CLEANLINESS / EATING	10/26/2015		
			All employees wearing hair restraints. In compliance.			
	EHFN10	IN	FOOD CONTACT SURFACES SANITIZE	10/26/2015		
			A) Shelves in walk-in cooler cleaned. In compliance.			
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED	10/26/2015		
			A) All wire racks in kitchen need to be cleaned. Must be cleaned by next inspection or a \$50 reinspection fee will be charged.			
			B) Electric box was mounted to wall. In compliance.			

Food Establishment Public Inspection Report

From 10/22/15 thru 10/28/15

ESTABLISHMENT

**LITTLE NEST
1400 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD70	EHFN45	H60 DAY	PHYSICAL FACILITIES INSTALLED		10/26/2015	10	HL1B
			Ceiling tiles in kitchen need to be replaced with smooth ceiling tiles. Replace by next regular scheduled inspection.				
	EHFN32	COS	FOOD CONTACT SURFACE CONSTRUCT		10/26/2015		
			Inside of microwave needed to be cleaned. COS.				
	EHFN47	H60 DAY	OTHER VIOLATIONS		10/26/2015		
			Fire extinguisher needs to be inspected. Will reinspect on next regular scheduled inspection.				
	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		10/26/2015		
			Chemical bottles found stored on counter with food products. Store chemicals in seperate location.				
	EHFN09	COS	FOOD SEPARATION AND PROTECTION		10/26/2015		
			Raw chicken stored above ready to eat foods in cooler. Store chicken on bottom shelf to prevent cross contamination.				

Food Establishment Public Inspection Report**From 10/22/15 thru 10/28/15**

ESTABLISHMENT

**LONG JOHN SILVERS
4615 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1683	EHFN39	COS	PROPER USE OF UTENSILS Pans with sticker residue after wash.		10/22/2015	3	HL1B
	EHFN45	H30 DAY	PHYSICAL FACILITIES INSTALLED Parking lot has numerous holes. Walking and driving surfaces must be smooth and drain.		10/22/2015		
	EHFN43	COS	ADEQUATE VENTILATION AND LIGHT Walk in light not sufficient.		10/22/2015		

Food Establishment Public Inspection Report

From 10/22/15 thru 10/28/15

ESTABLISHMENT

MCALISTERS DELI #529

8605 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2005	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		10/27/2015	5	HL1B
			A)Soda nozzles need to be cleaned. B) Shelves in walk-in cooler need to be cleaned. C) Shelves that hold the to-go items need to be cleaned. D)Ice scoop needs to be replaced.				
	EHFN21	H 3 DAYS	CERTIFIED FOOD MANAGER		10/27/2015		
			Current food manager on file no longer works at establishment. Food manager card is required.				
	EHFN03	IN	PROPER HOT HOLDING TEMP.		10/27/2015		
			Macaroni was holding at 155F.				

Food Establishment Public Inspection Report**From 10/22/15 thru 10/28/15****ESTABLISHMENT****MCDONALDS
400 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1190	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		10/28/2015	5	HL1B
			Back door is not tight fitting. Replace weather stripping for seal to fit tight.				
	EHFN32	COS	FOOD CONTACT SURFACE CONSTRUCT		10/28/2015		
			Can opener needs to be cleaned every four hours.				
	EHFN30	H10DAY	FOOD ESTABLISHMENT PERMIT		10/28/2015		
			Permit posted is expired. Must have valid permit posted.				

715 S LAKESIDE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1901	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		10/26/2015	7	HL1B
			Thermometer needed in coffee, prep line and milk cooler.				

Food Establishment Public Inspection Report

From 10/22/15 thru 10/28/15

ESTABLISHMENT

MCDONALDS

HF1901	EHFN31	COS	HANDWASHING FACILITY ADEQUATE	10/26/2015	7	HL1B
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Lid and cup found stored in handsinks. Handsinks are for handwashing only.

	EHFN40	COS	SINGLE-USE ARTICLES STORAGE	10/26/2015		
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All single service items need to be inverted to prevent contamination.

	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED	10/26/2015		
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a)Walk in freezer has condensate leak and needs to be repaired within 10 days. b)Gaskets on milk cooler, prep table cooler and salad cooler need to be repalced within 90 days. c)Chipping ceiling tile needs to be replaced within 90 days.

	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT	10/26/2015		
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Light shields in walk in freezer have ice build up inside shield and need to be repaired.

Food Establishment Public Inspection Report**From 10/22/15 thru 10/28/15**

ESTABLISHMENT

OPPORTUNITY SCHOOL SVC KITCHEN**1100 S HARRISON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD72	EHFN33	H60 DAY	WAREWASHING FACILITY INSTALLED		10/23/2015	3	HL1B
				Both dishwashers need to be serviced. Bleach sanitizer releasing less than 10ppm. Should be 50ppm. Repair before next inspection.			
	EHFN45	H60 DAY	PHYSICAL FACILITIES INSTALLED		10/23/2015		
				Ceilings in kitchen need to be cleaned.			

Food Establishment Public Inspection Report**From 10/22/15 thru 10/28/15**

ESTABLISHMENT**OUTBACK STEAKHOUSE
7101 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK149	EHFN09	COS	FOOD SEPARATION AND PROTECTION		10/23/2015	5	H PREOPEN
			Food stored with no lid or cover. Repeat. Future violations will result in a \$50 reinspection fee.				
	EHFN37	COS	ENVIRONMENTAL CONTAMINATION		10/23/2015		
			Attic open over ice machine. Seal Ceiling panels.				
	EHFN28	COS	PROPER DATE MARKING		10/23/2015		
			Several expired dates on containers of food in walk in cooler.				

Food Establishment Public Inspection Report

From 10/22/15 thru 10/28/15

ESTABLISHMENT

PIZZA HUT
6905 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1449	EHFN02	COS	PROPER COLD HOLDING TEMP. Cold hold unit at 53 degrees.		10/23/2015	8	HL1B
	EHFN32	COS	FOOD CONTACT SURFACE CONSTRUCT Fryer baskets have loose wires.		10/23/2015		
	EHFN42	COS	NON-FOOD CONTACT SURFACES Dry storage shelves have grease buildup.		10/23/2015		
	EHFN45	COS	PHYSICAL FACILITIES INSTALLED Back door seal not sealing properly.		10/23/2015		
	EHFN37	COS	ENVIRONMENTAL CONTAMINATION Computer at food prep area has splatter/spills.		10/23/2015		

Food Establishment Public Inspection Report

From 10/22/15 thru 10/28/15

ESTABLISHMENT

Food Establishment Public Inspection Report

From 10/22/15 thru 10/28/15

ESTABLISHMENT

**POBLANOS GRILL
900 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2666	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		10/22/2015	8	HL1B
			Stainless stell cleaner found stored with food products. Store separately. COS				
	EHFN30	H 3 DAYS	FOOD ESTABLISHMENT PERMIT		10/22/2015		
			Food establishment permit was not posted. Obtain permit within 3 days. Post permit in a conspicuous place.				
	EHFN41	H 3 DAYS	ORIGINAL CONTAINER LABELING		10/22/2015		
			Food container was not labled. All bulk food containers must be labled.				
	EHFN43	H 3 DAYS	ADEQUATE VENTILATION AND LIGHT		10/22/2015		
			Cooler needs adequate lighting. Replace light bulb.				
	EHFN45	H 3 DAYS	PHYSICAL FACILITIES INSTALLED		10/22/2015		
			Ceiling tiles in kitchen need to be fixed. All ceiling tiles must be smooth and easily cleanable.				

Food Establishment Public Inspection Report**From 10/22/15 thru 10/28/15**

ESTABLISHMENT

**R BAR
2616 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2372	EHFN10	H180 DAY	FOOD CONTACT SURFACES SANITIZE Ice maker needs to be cleaned out.		10/23/2015	6	HL1B
	EHFN34	H180 DAY	NO EVIDENCE OF INSECT CONTAMIN High presence of gnats/fruit flies around handsink and ice maker. Remove trash and properly clean area.		10/23/2015		
	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER Food manager needed. Classes offered through the Environmental Health Dept. once a month. Must be obtained within 45 days. Call 378-9472 to schedule.		10/23/2015		

Food Establishment Public Inspection Report

From 10/22/15 thru 10/28/15

ESTABLISHMENT

RANDALL HIGH EAST CAMPUS

9000 VALLEYVIEW DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK155	EHFNO3	IN	PROPER HOT HOLDING TEMP.		10/26/2015	0	HL1B
			A) Sausage on a stick holding at 155 degrees.				

ROSAS CAFE #22

3820 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1081	EHFNO3	H10DAY	FOOD CONTACT SURFACES SANITIZE		10/27/2015	4	HFOL
			Inside ice machine not clean. Gap inside unit to outside. Seal gap.Remove tape residue.				
	EHFNO4	H10DAY	NON-FOOD CONTACT SURFACES		10/27/2015		
			Shelves in walkin cooler have rust. b)Wall corner has broken frp board. Repair. c)Floor grout in dishwash room is worn & not easily cleanable. Regrout. d)Air vents (intakes)not clean. All repeat violations. Walls inside walkin cooler peeling from floor.				

Food Establishment Public Inspection Report**From 10/22/15 thru 10/28/15****ESTABLISHMENT****SALTGRASS STEAKHOUSE
8300 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1910	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		10/27/2015	11	HL1B
			A) Several knives found stored in clean knife rack. B) Reach in cooler needs to be wiped out. C) Shelves in back for storing dry dishes need to be wiped clean. D) Salad plate cooler needs to be cleaned.				
	EHFN11	COS	PROPER DISPOSITION OF RETURNED		10/27/2015		
			Several dented cans found on shelf for use, went over proper way to identify dented cans.				
	EHFN35	COS	PERSONAL CLEANLINESS / EATING		10/27/2015		
			Employess are not allowed to chew gum while working with food.				
	EHFN41	COS	ORIGINAL CONTAINER LABELING		10/27/2015		
			Bulk items not in orginal container must be labled with common name.				
	EHFN02	COS	PROPER COLD HOLDING TEMP.		10/27/2015		
			Tomatoes were holding at 44-48F. Must be 41F or below at all times.				

Food Establishment Public Inspection Report**From 10/22/15 thru 10/28/15**

ESTABLISHMENT**SCHLOTZSKYS DELI****1612 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF517	EHFN39	COS	PROPER USE OF UTENSILS		10/22/2015	1	HL1B	
			a)Pans found stacked wet. Air dry pans prior to stacking. b)Remove all old date marking stickers when washing containers.					

Food Establishment Public Inspection Report

From 10/22/15 thru 10/28/15

ESTABLISHMENT

**SMOKEY JOES
2903 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1779	EHFN01	IN	PROPER COOLING TIME AND TEMP.		10/27/2015	4	HL1B
	EHFN06	IN	TIME AS PUBLIC HEALTH CONTROL		10/27/2015		
	EHFN02	IN	PROPER COLD HOLDING TEMP. All cold hold below 40.		10/27/2015		
	EHFN03	IN	PROPER HOT HOLDING TEMP. All hot hold above 135.		10/27/2015		
	EHFN04	IN	PROPER COOKING TIME AND TEMP. All foods cooked to 165 or above.		10/27/2015		

Food Establishment Public Inspection Report**From 10/22/15 thru 10/28/15**

ESTABLISHMENT**SMOKEY JOES**

HF1779	EHFN05	IN	PROPER REHEATING PROCEDURE All foods reheated to 165 within 2 hours.	10/27/2015	4	HL1B
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE Utensils found in holder with food debris.	10/27/2015		
	EHFN41	COS	ORIGINAL CONTAINER LABELING Bulk containers of sugar and flour not labeled.	10/27/2015		
	EHFN22	NO	AUTHORIZED FOOD HANDLER You will need to have food handler cards for all employees that handle food by 9-16.	10/27/2015		

Food Establishment Public Inspection Report

From 10/22/15 thru 10/28/15

ESTABLISHMENT

SOUTHLAWN ELEMENTARY

4719 BOWIE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF664	EHFN06	COS	TIME AS PUBLIC HEALTH CONTROL		10/22/2015	3	HL1B
Chicken nuggets in reach-in cooler held past 7-day date mark. Chicken nuggets were voluntarily discarded.							

SUBWAY

7401 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1499	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		10/28/2015	2	HL1B
Hand sink used for other purposes. cos							

Food Establishment Public Inspection Report

From 10/22/15 thru 10/28/15

ESTABLISHMENT

**TAQUERIA EL COMAL
1210 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1331	EHFN18	COS	PROPER IDENTIFY TOXIC SUBSTANC		10/27/2015	9	HL1B
			Chemical bottle stored hanging from dry dish rack. Chemicals need to be stored separately from food contact surfaces.				
	EHFN28	COS	PROPER DATE MARKING		10/27/2015		
			Date marks needed for commercially packaged/TCS food items that have been opened in establishment. Must use date opened/cooked or use 7-day discard date for date marking.				
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		10/27/2015		
			Back door needs to be tight fitting. Door currently does not close properly. Repair by 11-06-2015.				
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT		10/27/2015		
			ANSUL system is red tagged. Establishment needs to make corrections by fire marshall in order for system to pass. Repair by 11-06-2015.				
	EHFN45	H90 DAY	PHYSICAL FACILITIES INSTALLED		10/27/2015		
			a)Duct work has absorbant cloth surrounding it. This cloth needs to be removed by 11-06-2015. b)Acoustic ceiling tiles in food prep areas need to be replaced with tiles that are smooth, and easily cleanable. Replace by 04-01-2016.				

Food Establishment Public Inspection Report**From 10/22/15 thru 10/28/15**

ESTABLISHMENT

TAQUERIA EL COMAL

HF1331	EHFN47	H90 DAY	OTHER VIOLATIONS	10/27/2015	9	HL1B
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Establishment has a residential refrigerator. Residential refrigerator is not allowed in food establishment via City Ordance. This unit needs to be removed by 01-27-2016.

	EHFN02	IN	PROPER COLD HOLDING TEMP.	10/27/2015		
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Cut tomatoes in cold hold holding at 41F. In compliance.

	EHFN03	IN	PROPER HOT HOLDING TEMP.	10/27/2015		
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Cooked meat in hot hold holding at 178F. In compliance.

Food Establishment Public Inspection Report**From 10/22/15 thru 10/28/15****ESTABLISHMENT****TAQUERIA LOS GALLITOS
401 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2744	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN		10/23/2015	0	H PREOPEN
			Weather stripping needed on back door.				
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT		10/23/2015		
			Light needed in freezer walk in.				
	EHFN45	H10DAY	PHYSICAL FACILITIES INSTALLED		10/23/2015		
			Ceiling tiles over drink dispenser need to be smooth vinyl coated tiles.				
	EHFN46	H10DAY	SERVICE SINK PROVIDED		10/23/2015		
			Covered trashcan needed in Womens restroom.				
	EHFN47	H10DAY	OTHER VIOLATIONS		10/23/2015		
			First Aid kit needed. Handwashing signs needed over hand sinks.				

Food Establishment Public Inspection Report

From 10/22/15 thru 10/28/15

ESTABLISHMENT

TAQUERIA LOS GALLITOS

HF2744	EHFN21	H45 DAY	CERTIFIED FOOD MANAGER	10/23/2015	0	H PREOPEN
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Food manager needed with in 45 days from opening.

**TEJANO WILD WEST
1200 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2383	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED	10/23/2015	5	HL1B	Thermometer needed in bar cooler.
	EHFN32	COS	FOOD CONTACT SURFACE CONSTRUCT	10/23/2015			Inside of ice machine needed to be cleaned.
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED	10/23/2015			a)Womens restroom needs doors added with self closing door hinges. b)Ceiling above bar needs to be smooth and easily cleaned.

Food Establishment Public Inspection Report

From 10/22/15 thru 10/28/15

ESTABLISHMENT

**THAI EXPRESS
3314 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1093	EHFN02	COS	PROPER COLD HOLDING TEMP.		10/28/2015	16	HL1B
			a)Boiled chicken in ice chest holding at 53F and 58F. b)Boiled shrimp in ice chest holding at 68F. c)Raw chicken thawing in broken cooler holding at 49F. d)Raw beef in broken cooler holding at 45F.				
	EHFN28	COS	PROPER DATE MARKING		10/28/2015		
			Several TCS items found in reach-in cooler without date labels. Any TCS food that is commercially packaged must show the date opened in establishment.				
	EHFN39	COS	PROPER USE OF UTENSILS		10/28/2015		
			a)Scoop handle to bulk sugar container found touching RTE sugar.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		10/28/2015		
			Kitchen has acoustic ceiling tiles. These tiles are no longer acceptable for food prep areas. Tiles must be replaced with tiles that are considered "smooth, and easily cleanable". Correct by 05-01-2016.				
	EHFN27	COS	PROPER COOLING METHODS		10/28/2015		
			Ice chest used for holding cooked chicken and shrimp did not have enough ice to keep TCS foods at proper temperature. Make sure ice completely surrounds TCS foods so food can maintain a temperature of 41F or below at all times.				

Food Establishment Public Inspection Report

From 10/22/15 thru 10/28/15

ESTABLISHMENT

THAI EXPRESS

HF1093	EHFN10	H10DAY	FOOD CONTACT SURFACES SANITIZE	10/28/2015	16	HL1B
			a)Knives found stored unclean. b)Reach-in coolers found unclean. c)Broken coolers used for storage found unclean.			
	EHFN34	H10DAY	NO EVIDENCE OF INSECT CONTAMIN	10/28/2015		
			Accumulation of dead insects found throughout kitchen. Establishment is routinely treated by licensed pesticide applicator. Establishment needs to eliminate all harborage conditions and check premises for insect buildup.b)Back door must be self closing.			
	EHFN38	COS	APPROVED THAWING METHODS	10/28/2015		
			a)Raw chicken improperly thawed and holding at 49F. b)Raw beef found improperly thawed and holding at 45F. Raw chicken and beef were found thawing in broken cooler used for dry storage. Chicken was holding at 49F.			
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES	10/28/2015		
			a)Outside of microwave needs to be cleaned. b)Outside of cooler doors and handles need to be cleaned. c)Broken coolers used for storage need to be cleaned.			
	EHFN43	H10DAY	ADEQUATE VENTILATION AND LIGHT	10/28/2015		
			Fire marshal inspection needed for ASUL system and fire extinguisher. Last inspection was done July 2014.			

Food Establishment Public Inspection Report

From 10/22/15 thru 10/28/15

ESTABLISHMENT

**TOKYO STEAK HOUSE
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2324	EHFN09	H10DAY	FOOD SEPARATION AND PROTECTION		10/22/2015	9	HL1B
			Walk in shelves and kitchen food shelves not clean.				
	EHFN31	COS	HANDWASHING FACILITY ADEQUATE		10/22/2015		
			Hand wash sink not used at sushi bar.				
	EHFN39	COS	PROPER USE OF UTENSILS		10/22/2015		
			Rice spoon stored in cold water. Water must be 135 degrees or hotter.				
	EHFN42	H10DAY	NON-FOOD CONTACT SURFACES		10/22/2015		
			Rice woks not clean outsides.				
	EHFN47	H10DAY	OTHER VIOLATIONS		10/22/2015		
			Back door dirty.				

Food Establishment Public Inspection Report**From 10/22/15 thru 10/28/15****ESTABLISHMENT****TOKYO STEAK HOUSE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2324	EHFN35	COS	PERSONAL CLEANLINESS / EATING	Open employee drink.	10/22/2015	9	HL1B

TOOT N TOTUM #21**1300 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF628	EHFN47	IN	OTHER VIOLATIONS	Household freezer needs to be repalced with a NSF/ANSI commercial unit. Freezer has been ordered.	10/23/2015	0	HL1B

Food Establishment Public Inspection Report**From 10/22/15 thru 10/28/15**

ESTABLISHMENT

TRAIL BOSS RANCH COOKING**4925 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2480	EHFN09	COS	FOOD SEPARATION AND PROTECTION		10/22/2015	8	HL1B
			Cardboard vegetable boxes stored on floor.				
	EHFN20	COS	APPROVED SEWAGE/WASTEWATER SYS		10/22/2015		
			Leak at 3 bay sink.				
	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED		10/22/2015		
			No thermometer in drawer cooler.				

Food Establishment Public Inspection Report

From 10/22/15 thru 10/28/15

ESTABLISHMENT

WALGREENS #13010

2205 SE 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1862	EHFN47	COS	OTHER VIOLATIONS		10/23/2015	1	HL1B
			Spanish handwashing sign needed in restrooms.				

WALMART #7349

7251 ARDEN RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2603	EHFN34	IN	NO EVIDENCE OF INSECT CONTAMIN		10/26/2015	0	HFOL
			A) Corrected				

Food Establishment Public Inspection Report**From 10/22/15 thru 10/28/15**

ESTABLISHMENT**WALMART #7349 FUEL CENTER****7251 ARDEN RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2696	EHFN33	IN	WAREWASHING FACILITY INSTALLED		10/26/2015	0	HFOL
			A) Corrected.				
	EHFN21	IN	CERTIFIED FOOD MANAGER		10/26/2015		
			A) Corrected.				
	EHFN19	IN	APPROVED WATER SOURCE		10/26/2015		
			A) Corrected.				

Food Establishment Public Inspection Report**From 10/22/15 thru 10/28/15**

ESTABLISHMENT**WHATABURGER #114****4111 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF422	EHFN32	COS	FOOD CONTACT SURFACE CONSTRUCT		10/27/2015	2	HL1B	
			Gasket broken on reach in cooler. Replace to allow an easily cleanable surface.					

Food Establishment Public Inspection Report

From 10/22/15 thru 10/28/15

ESTABLISHMENT

**WHATABURGER #371
3401 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF954	EHFN21	H 3 DAYS	CERTIFIED FOOD MANAGER		10/28/2015	10	HL1B
			Current food manager on file expired in April. Obtain a food manager certificate.				
	EHFN34	COS	NO EVIDENCE OF INSECT CONTAMIN		10/28/2015		
			A) Back door was propped open upon arrival. Back door must be kept closed at all times. B) Flies in establishment need to be eliminated.				
	EHFN02	IN	PROPER COLD HOLDING TEMP.		10/28/2015		
			Tomatoes were holding at 41F.				
	EHFN10	COS	FOOD CONTACT SURFACES SANITIZE		10/28/2015		
			A) Soda nozzles in dining room area need to be cleaned. B) Lettuce slicer found stored on shelf with food debris still present.				
	EHFN39	COS	PROPER USE OF UTENSILS		10/28/2015		
			A) Single service items and food must be stored at least 6in above floor level. B) Scoop handles must be stored out of product.				

Food Establishment Public Inspection Report**From 10/22/15 thru 10/28/15**

ESTABLISHMENT

WHATABURGER #371

HF954	EHFN35	COS	PERSONAL CLEANLINESS / EATING	10/28/2015	10	HL1B
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Employees drink found without lid or straw over a prep table. Drinks must be kept away from food prep areas and have a lid and straw.

	EHFN29	COS	ACCURATE THERMOMETERS PROVIDED	10/28/2015		
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Thermometer needed in reach in freezer.

Food Establishment Public Inspection Report

From 10/22/15 thru 10/28/15

ESTABLISHMENT

**WIENERSCHNITZEL #303
600 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2524	EHFN32	IN	FOOD CONTACT SURFACE CONSTRUCT	Can opener blade was replaced.	10/22/2015	0	HFOL
	EHFN34	IN	NO EVIDENCE OF INSECT CONTAMIN	Door sweep was replaced on the drive through door and back door.	10/22/2015		
	EHFN42	IN	NON-FOOD CONTACT SURFACES	Blower covers in walk-in freezer were replaced.	10/22/2015		
	EHFN43	IN	ADEQUATE VENTILATION AND LIGHT	Light bulb in walk-in freezer was replaced.	10/22/2015		

Food Establishment Public Inspection Report

From 10/22/15 thru 10/28/15

ESTABLISHMENT

WILL ROGERS LEARNING CENTER

702 N JOHNSON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD29	EHFN27	H180 DAY	PROPER COOLING METHODS		10/23/2015	6	HL1B
			Reachin freezer must be NSF or ANSI certified or equivalent. Replace by 4-23-16.				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		10/23/2015		
			A)Shelves in dry storage must be repainted, and made smooth and easily cleanable. B)Shelves in reachin cooler need to be cleaned and resealed or replaced. Must be smooth, non-corrosive, easily cleanable surface.				
	EHFN34	H90 DAY	NO EVIDENCE OF INSECT CONTAMIN		10/23/2015		
			A)Back door in kitchen must be self-closing. B)Screen on back door in kitchen must be repaired.				
	EHFN43	H90 DAY	ADEQUATE VENTILATION AND LIGHT		10/23/2015		
			Light bulb needed in reachin cooler.				

Food Establishment Public Inspection Report

From 10/22/15 thru 10/28/15

ESTABLISHMENT

**WINDSOR ELEMENTARY
6700 HYDE PKWY**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF81	EHFN28	COS	PROPER DATE MARKING		10/26/2015	9	HL1B
			A) Opened Ready to eat turkey held longer than 7 days. 228.75(g)(1)(2)				
	EHFN39	COS	PROPER USE OF UTENSILS		10/26/2015		
			A) Ice machine should be cleaned frequently to prevent the accumulation of mold. 228.114(G)(5)(D)(ii)				
	EHFN21	H10DAY	CERTIFIED FOOD MANAGER		10/26/2015		
			A) A Food Manager must be obtained within 10 days.				
	EHFN45	H180 DAY	PHYSICAL FACILITIES INSTALLED		10/26/2015		
			A) Ceiling in food preparation area and bathroom must be smooth, durable, easily cleanable and non-absorbant within 180 days. 228.171(1)(3)				
	EHFN32	H10DAY	FOOD CONTACT SURFACE CONSTRUCT		10/26/2015		
			A) Gaskets on reach in cooler are torn and no longer easily cleanable. Gaskets must be replaced within 10 days. (Repeat) 228.223(j)				

Food Establishment Public Inspection Report

From 10/22/15 thru 10/28/15

ESTABLISHMENT

WINDSOR ELEMENTARY

HF81

EHFN47

H10DAY

OTHER VIOLATIONS

10/26/2015

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HL1B

A) Food manager card must be posted in a place conspicuous to the consumer 228.33(b)