

**Food Establishment Public Inspection Report**  
**From 9/10/15 thru 9/16/15**

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**ESTABLISHMENT**

**3DS CATERING**  
**5060 HELIUM 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>
HFR90	EHF14	IN	WATER SUPPLY		9/15/2015	3	HL1B
			Water results ok.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		9/15/2015		
			Air gap required at 3 comp & 2 comp sin. Provide funnel drain and air gap.				
HFRM709	EHF14	IN	WATER SUPPLY		9/15/2015	0	HL1B
			Water for mobile unit must come from City of Amarillo Public Water supply. Fill at clean up location, food grade hose ok.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/15/2015		
			Mobile unit permit number must be posted on both sides of unit.				

**Food Establishment Public Inspection Report****From 9/10/15 thru 9/16/15**

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**ESTABLISHMENT****ABC LEARNING CENTER I  
5901 HILLSIDE 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>
HFD30	EHF28	H60 DAY	ALL OTHER VIOLATIONS		9/14/2015	0	HL1B

A) All refrigeration equipment must be NSF certified or equivalent commercial grade by next inspection. B) Replace ceiling tiles in kitchen to smooth, durable and easily cleanable (vinyl coated) by next inspection.

**Food Establishment Public Inspection Report****From 9/10/15 thru 9/16/15****ESTABLISHMENT****AMARILLO CHAMBER OF COMMERCE****1004 S POLK ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFT5579	EHF03	COS	HOT HOLDING		9/10/2015	15	HL1B FOOD
			Hot hold violations; cooked food items held below 135F.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		9/10/2015		
			People eating and smoking in booths.				
	EHF28	COS	ALL OTHER VIOLATIONS		9/10/2015		
			Food items and single service items found stored on ground. Must be at least 6 inches off ground.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		9/10/2015		
			a)Screens must fully enclose tent and touch the ground. b) All food service areas must have overhead protection.				
	EHF27	COS	ESTABLISHMENT PERMIT		9/10/2015		
			Any booth that is not a cook team must have a separate permit for event.				

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**ESTABLISHMENT**

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**AMARILLO DRAGWAY  
12955 BURLINGTON RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR87	EHF14	IN	WATER SUPPLY		9/11/2015	3	HL1B
			Water samples required monthly during operation. Last water sample in July, please submit Sept. results.				
	EHF18	COS	INSECT CONTAMINATION		9/11/2015		
			Fly control needed. Discussed with operation.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/11/2015		
			A/C duct installed in kitchen. Duct work must be above a cleanable, non-absorbent ceiling or wrapped in furr downs tarp comply. Please call to discuss. Must be corrected by 2016. Storage of bread and other products must be up off floor.				

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**ESTABLISHMENT**

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**AMARILLO SCAREGROUNDS**

2736 SW 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2154					9/15/2015	0	HL1B

**AUNTIE ANNES**

7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2313	EHF25	COS	FOOD CONTACT SURFACES		9/16/2015	3	HL1B
			Inside of ice machine needed to be cleaned. COS				
	EHF28	COS	ALL OTHER VIOLATIONS		9/16/2015		
			One inch air gaps needed from drain to pipe to prevent back siphoning of waste water.				

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

**BAKS BEEF JERKY**  
**5625 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2712	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/11/2015	3	HFOL
			Fire suppression system must be inspected by 9/21/15.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		9/11/2015		
			Food manager class must be taken by a full-time kitchen employee. Next class is October 14th, test is October 16th.				
	EHF08	IN	GOOD HYGIENIC PRACTICES		9/11/2015		
			1 correction from pre-opening.				
	EHF18	IN	INSECT CONTAMINATION		9/11/2015		
			1 correction from pre-opening.				
	EHF23	IN	SEWAGE/WASTEWATER		9/11/2015		
			1 correction from pre-opening.				

**Food Establishment Public Inspection Report**

From 9/10/15 thru 9/16/15

**ESTABLISHMENT****BAKS BEEF JERKY**

HF2712	EHF25	IN	FOOD CONTACT SURFACES	9/11/2015	3	HFOL
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2 corrections from pre-opening.

**BONHAM MIDDLE SCHOOL**

5600 SW 49TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF220	EHF02	H 3 DAYS	COLD HOLDING		9/16/2015	5	HL1B
			Snack bar refrigerator holding at 48 to 60 degrees. Foods must be held cold at 41 degrees or less. Do not use for potentially hazardous foods until unit is holding proper temperature.				
	EHF03	IN	HOT HOLDING		9/16/2015		
			Foods in hot hold at 160 degrees.In compliance.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/16/2015		
			Walk in cooler has numerous cracks along walls and ceiling. Walls and ceiling must be smooth, non porous and easily cleanable. b)Ice machine drain tube moldy.c)Gap at ceiling in dry storage and hole above ice machine.				

**Food Establishment Public Inspection Report****From 9/10/15 thru 9/16/15****ESTABLISHMENT****BOYDSTON CONCESSIONS****3301 SE 10TH 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>	
HFT9035	EHF03	COS	HOT HOLDING		9/15/2015	5	HL1B FOOD	
			A) Corndogs holding at 120F. Corndogs must be kept above 135F at all times.					

**CAPROCK HIGH SCHOOL****3001 SE 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>	
HF768	EHF28	IN	ALL OTHER VIOLATIONS		9/16/2015	0	HFOL	
			Condensate leak in walk in freezer repaired.					

**Food Establishment Public Inspection Report**

**From 9/10/15 thru 9/16/15**

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**ESTABLISHMENT**

**CHICK FIL A  
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>
HF2209	EHF21	COS	MANUAL WARE WASHING		9/16/2015	3	HL1B
Sanitizer was registering 100ppm, for Quaternary Ammonia it should be between 200-400ppm.							

## Food Establishment Public Inspection Report

From 9/10/15 thru 9/16/15

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**ESTABLISHMENT**

**CHILL OUT  
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2314	EHF11	COS	PROPER HANDLING RTE		9/16/2015	7	HL1B
			Keep all scoop handles out of RTE foods.				
	EHF24	COS	THERMOMETERS		9/16/2015		
			Thermometer in middle ice cream cooler does not work anymore. A replacement thermometer is needed.				
	EHF28	COS	ALL OTHER VIOLATIONS		9/16/2015		
			a)Replace missing ceiling tiles in back room. b)One inch air gaps needed from drain to pipe to prevent back siphoning of waste water.				

**Food Establishment Public Inspection Report****From 9/10/15 thru 9/16/15**

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**ESTABLISHMENT**

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**DOLLAR GENERAL STORE #12590****3611 NE 24TH 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>
HF2008	EHF25	COS	FOOD CONTACT SURFACES		9/16/2015	3	HL1B
			a)Shelves in soda coolers need to be cleaned. b)Bottom shelf of egg cooler needs to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		9/16/2015		
			Some dented cans found on shelves. All cans need to be checked prior to placing on shelves.				

**Food Establishment Public Inspection Report****From 9/10/15 thru 9/16/15****ESTABLISHMENT****EL CAPORAL  
2612 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>
HF2699	EHF14	H 3 DAYS	WATER SUPPLY		9/15/2015	7	HL1B
			Hot water not available. Repair before opening Friday evening.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		9/15/2015		
			Full-time food manager needed. Next class offered in October. Must obtain within 45 days.				
	EHF28	COS	ALL OTHER VIOLATIONS		9/15/2015		
			Blower covers needed to be cleaned.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****EL SIETE DE COPAS  
2628 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2416	EHF14	COS	WATER SUPPLY Hot water not available.		9/15/2015	7	HL1B
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED Full-time food manager needed. Next class offered in October. Must obtain within 45 days.		9/15/2015		

**EL TROPICO  
500 N FM 1912**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5614	EHF21	IN	MANUAL WARE WASHING Bleach water was good.		9/13/2015	0	HL1B FOOD

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**ESTABLISHMENT****ELOTES CON RITMO**

500 N FM 1912

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5636					9/13/2015	0	HL1B FOOD

**ESKIMO HUT**  
4201 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF84	EHF23	IN	SEWAGE/WASTEWATER		9/16/2015	0	HFOL

Condensate leak in back walk-in cooler has been repaired. Correction from last inspection.

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**ESTABLISHMENT****H&R FOODS  
500 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>
HFT5618					9/13/2015	0	HL1B FOOD

**HOPE SPRINGS ENTERPRISES LLC  
2300 N 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>
HF2499					9/11/2015	0	HL1B

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**ESTABLISHMENT**

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**HUMPHREYS HIGHLAND ELEMENTARY****3810 SE 13TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF665	EHF03	IN	HOT HOLDING		9/16/2015	0	HL1B	
			Steamed broccoli holding at 146F, Corn dog holding at 135F. In compliance.					

**LEARNING DEPOT****5398 MEADOWGREEN DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD58	EHF28	IN	ALL OTHER VIOLATIONS		9/14/2015	0	HFOL	
			A)Corrected.					

**Food Establishment Public Inspection Report****From 9/10/15 thru 9/16/15****ESTABLISHMENT****LINNENKUGEL BILLY  
12901 BURLINGTON 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>
HFT5607	EHF07	COS	ADEQUATE HAND WASHING		9/11/2015	10	HL1B FOOD
			Handled sewage shutoff valve and returned to cutting potatoes without washing hands. COS Potatoes discarded.				
	EHF23	COS	SEWAGE/WASTEWATER		9/11/2015		
			Sewage leaking on ground, COS.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		9/11/2015		
			Fly control needed.				

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### ESTABLISHMENT

**LOGANS ROADHOUSE #347**

**8310 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF898	EHF19	H30 DAY	RODENTS/ANIMALS/OPENINGS		9/15/2015	3	HFOL
Door sweep still not fixed. If not fixed by next inspection a \$50 re inspection fee will be charged.							

### LUPITAS EXPRESS

**2403 HARDIN DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2705	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		9/16/2015	3	HFOL
A food manager still has not be obtained. Establishment will be issued a \$50 reinspection fee for non compliance. Establishment has until 10/16/2015 to obtain a food manager or food establishment permit will be suspended or revoked.							

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**ESTABLISHMENT****MUNOZ KAREN  
500 N FM 1912**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5640					9/13/2015	0	HL1B FOOD

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2695	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED	Need a current copy of food manager on file.	9/15/2015	3	HINVEST

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

#### OLSEN PARK ELEMENTARY

2409 ANNA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF661	EHF13	COS	HACCP PLAN/TIME		9/16/2015	4	HL1B
			Uncooked pizza held past seven day date mark in reach-in cooler. Discarded.				
	EHF02	IN	COLD HOLDING		9/16/2015		
			Milk in milk cooler holding at 36F. In compliance.				
	EHF04	IN	PROPER COOKING TEMPERATURES		9/16/2015		
			Vegetables cooked to a temperature of 179F. In compliance.				
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		9/16/2015		
			Food manager card is displayed. In compliance.				
	EHF28	COS	ALL OTHER VIOLATIONS		9/16/2015		
			Ceiling above reach-in cooler on west side of kitchen needs to be scraped so ceiling is smooth, and easily cleanable.				

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**ESTABLISHMENT****PEPITOS  
500 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>
HFT5635	EHF03	IN	HOT HOLDING Beef was holding at 160F.		9/13/2015	0	HL1B FOOD
	EHF02	IN	COLD HOLDING Reach-in was holding at 30F.		9/13/2015		

**Food Establishment Public Inspection Report****From 9/10/15 thru 9/16/15**

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**ESTABLISHMENT**

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**PHO SOFIA  
5625 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>
HF2516	EHF18	IN	INSECT CONTAMINATION		9/11/2015	0	HFOL
			Establishment has been treated by a licensed pest control operator.				
	EHF23	IN	SEWAGE/WASTEWATER		9/11/2015		
			Mop sink and handsink have been repaired.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****PLEASANT VALLEY ELEMENTARY**

4413 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF654	EHF21	COS	MANUAL WARE WASHING		9/16/2015	6	HL1B
			Quat sanitizer is not the proper strength. Too weak.				
	EHF25	COS	FOOD CONTACT SURFACES		9/16/2015		
			a)Ice maker needs to be cleaned out. b)Tops of canned goods need to be cleaned.				

**POBLANOS GRILL**

500 N FM 1912

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5626	EHF17	COS	HAND WASH WITH SOAP/TOWELS		9/13/2015	4	HL1B FOOD
			Need paper towels and soap.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT**

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**RESTAURANT EL SOL DE MEXICO 11**

500 N FM 1912

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5612					9/13/2015	0	HL1B FOOD

**RESTAURANT EL SOL MEXICO**

500 N FM 1912

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5619	EHF03	IN	HOT HOLDING		9/13/2015	0	HL1B FOOD
			Rice was 140F. Beef was 147F.				

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

#### RIVER ROAD MIDDLE SCHOOL

9500 N US HWY 287

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1848	EHF25	COS	FOOD CONTACT SURFACES		9/16/2015	3	HL1B
			a)Ice maker needed to be cleaned out. b)Shelf over grill needed to be cleaned.				

#### SANBORN ELEMENTARY

700 S ROBERTS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF683	EHF03	IN	HOT HOLDING		9/16/2015	0	HL1B
			Mash potatoes holding at 143F. In compliance.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/16/2015		
			Walk in freezer has an air leak around door and needs door seal repaired. Will reinspect in 10 days.				

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**ESTABLISHMENT**

**STORYLAND PRESCHOOL**

**5001 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD28	EHF28	H60 DAY	ALL OTHER VIOLATIONS		9/14/2015	0	HL1B	
			A) All refrigeration must be NSF certified commercial or equivalent grade by next inspection. Ordinance 8-5-22 B) Ceiling panels in kitchen must be smooth, durable, easily cleanable (vinyl coated) by next inspection.					

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

#### SUBWAY

1915 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2635	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED	Obtained food manager card. In compliance.	9/15/2015	0	HFOL

### 7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1695	EHF02	IN	COLD HOLDING	a)Tomatoes holding at 38F in cold hold. b) Pre-cooked chicken holding at 36F in cold hold. In compliance.	9/16/2015	0	HL1B
	EHF03	IN	HOT HOLDING	Meat balls in hot hold were holding at 179F. In compliance.	9/16/2015		
	EHF27	IN	ESTABLISHMENT PERMIT	a) Food establishment permit and food manager card were posted. In compliance.	9/16/2015		

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****SUBWAY****TACOS EL FOGONSITO****500 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>
HFT5637	EHF02	COS	COLD HOLDING		9/13/2015	13	HL1B FOOD
			Salsa was at 60 degrees.				
	EHF21	COS	MANUAL WARE WASHING		9/13/2015		
			No sanitizer agent on hand.				
	EHF24	COS	THERMOMETERS		9/13/2015		
			No thermometer in cold hold unit.				

## Food Establishment Public Inspection Report

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**ESTABLISHMENT**

**TAQUERIA RIVERA  
500 N FM 1912**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT5630	EHF03	COS	HOT HOLDING		9/13/2015	13	HL1B FOOD
			Chili verde was 119F. Must be 135 or above at all times. COS to 180F.				
	EHF02	COS	COLD HOLDING		9/13/2015		
			Reach in cooler is at 60F. Must be 41F or below at all times.				
	EHF28	COS	ALL OTHER VIOLATIONS		9/13/2015		
			Ceiling needs to be reattached.				

## Food Establishment Public Inspection Report

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**ESTABLISHMENT**

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1961	EHF21	IN	MANUAL WARE WASHING Dishwasher repaired.		9/16/2015	3	HFOL
	EHF25	COS	FOOD CONTACT SURFACES a)Inside of freezer needed to be cleaned. b)Can opener needed to be cleaned. c)Cardboard must be removed from all shelves. d)Inside of ice machine cleaned. e)Remove all duct tape from all equipment.		9/16/2015		

### Food Establishment Public Inspection Report

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**ESTABLISHMENT**

**TEXAS PLUM LINE  
5060 HELIUM RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR23	EHF14	IN	WATER SUPPLY		9/15/2015	3	HL1B
			Water results ok.				
	EHF23	H30 DAY	SEWAGE/WASTEWATER		9/15/2015		
			Air gap required at 3 comp sink and 2 comp sink. Provide funnel drain and air gap.				

**THAI DIAMOND  
1653 N GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1999	EHF19	IN	RODENTS/ANIMALS/OPENINGS		9/11/2015	0	HFOL
			Back door sweeps have been repaired.				

## Food Establishment Public Inspection Report

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**ESTABLISHMENT**

**TOOT N TOTUM #3  
5409 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF353	EHF08	COS	GOOD HYGIENIC PRACTICES		9/16/2015	4	HL1B
			Handsink in back room needs to be cleaned. This sink should be for hand washing only.				
	EHF28	COS	ALL OTHER VIOLATIONS		9/16/2015		
			a)Blower covers in walk in cooler need to be cleaned. b)Clean under soda machine in backroom.				

**Food Establishment Public Inspection Report**

From 9/10/15 thru 9/16/15

**ESTABLISHMENT****TYLERS BARBEQUE  
2014 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK96	EHF02	IN	COLD HOLDING		9/11/2015	0	HL1B
			Potato salad holding at 41F. In compliance.				
	EHF03	IN	HOT HOLDING		9/11/2015		
			a)Ribs holding at 144F. b)Beans at 140F. c)Brisket at 140F. In compliance.				
	EHF11	IN	PROPER HANDLING RTE		9/11/2015		
			Tongs and serving spoons used for serving RTE foods. Single service gloves used for handling RTE foods.				
	EHF29	IN	RECOGNITION		9/11/2015		
			Great job! All food items were in temperature. Hats and gloves were worn by prep crew.				

## Food Establishment Public Inspection Report

From 9/10/15 thru 9/16/15

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### ESTABLISHMENT

**VILLA PIZZA**  
**7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF419	EHF23	H24 HOUR	SEWAGE/WASTEWATER		9/16/2015	19	HM3
			Wasterwater is leaking out of drains onto floor, causing an imminent health hazard. Plumbing must be repaired before establishment can re-open. Health Dept. must be contacted for a re-opening.				
	EHF27	H45 DAY	ESTABLISHMENT PERMIT		9/16/2015		
			Copy of Establishment permit must be posted.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		9/16/2015		
			Current food manager on file no longer works at establishment. Must obtain food manager card. Next class is Oct 14th.				
	EHF20	COS	TOXIC ITEMS		9/16/2015		
			Non approved fly spray found in establishment.Discarded.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		9/16/2015		
			Paper towels needed at handsink.				

**Food Establishment Public Inspection Report**

**From 9/10/15 thru 9/16/15**

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**ESTABLISHMENT**

**VILLA PIZZA**

HF419	EHF10	COS	SOUND CONDITION	9/16/2015	19	HM3
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A. Dented cans found on shelf for use. B. Moldy basil found in walk-in cooler.

	EHF28	H90 DAY	ALL OTHER VIOLATIONS	9/16/2015		
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Vent hoods need to be cleaned.

**WALGREENS #05613**

**5921 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF515	EHF15	IN	EQUIPMENT ADEQUATE		9/14/2015	0	HFOL
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A) Corrected

	EHF28	H180 DAY	ALL OTHER VIOLATIONS		9/14/2015		
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A) Light in walk in cooler and freezer is 0-1 foot candle in most of units. Light intensity must be at least 10 foot candles in entire cooler. Must be corrected by next inspection.