

Food Establishment Public Inspection Report

From 8/16/12 thru 8/22/12

ESTABLISHMENT**AFRICAN SAFARI
5945 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1570	EHF25	COS	FOOD CONTACT SURFACES Food residue found on stored utensil.		8/22/2012	3	HL1B
	EHF28	IN	ALL OTHER VIOLATIONS Food manager card posted.		8/22/2012		

**ARBORS, THE
7000 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1261					8/16/2012	0	HL1B

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ESTABLISHMENT**BAILEYS SHED
7101 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2289					8/20/2012	0	HL1B

**BAKERSVILLE CUPCAKES
5120 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2288	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/21/2012	0	HL1B
			Small leak coming from mop sink waste drain.				

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From 8/16/12 thru 8/22/12

ESTABLISHMENT**BEN E KEITH FOODS
2300 N LAKESIDE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1405	EHF28	COS	ALL OTHER VIOLATIONS		8/21/2012	0	HL1B	
			Paper towel dispenser in men's north break room restroom is malfunctioning. Back up auto-dry machine is in place.					

**BOYDSTON CONCESSIONS
1004 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3687					8/18/2012	0	HL1B FOOD

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From 8/16/12 thru 8/22/12

ESTABLISHMENT**BRISTOLS BAR
1911 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2283	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/17/2012	0	H PREOPEN
			A. Repair or replace door sweep on exit door in kitchen. B. Repair broken tiles in walk-in cooler. C. Repair wall in dishwashing room so that there is no exposed insulation.				
	EHF13	COS	HACCP PLAN/TIME		8/17/2012		
			Several potentially hazardous food items did not have date marks; employee knew dates of preparation and items were dated by the end of the inspection.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		8/17/2012		
			Food manager needs to obtain a new card for this permit.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		8/17/2012		
			A. Ice scoop found stored on dirty surface. (cos) B. Several utensil drawers in kitchen are rusty and need to be refinished or replaced. C. Can opener found dirty. (cos)				

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From 8/16/12 thru 8/22/12

ESTABLISHMENT**BUCKHORN FAMILY RESTAURANT**

7000 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF801	EHF28	COS	ALL OTHER VIOLATIONS		8/16/2012	0	HL1B	
			A. Cook observed not wearing a hair restraint; employees involved with food preparation must wear a hair restraint B. Store utensils in one direction with mouthparts facing down to prevent accidental contamination C. Clean ceiling fans in dining area.					

BURGER BARN
8528 N US HWY 287

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFP22	EHF25	COS	FOOD CONTACT SURFACES		8/17/2012	3	HL1B	
			Utensil found chipping around edges.B)Grease build-up found on air-dry rack needs to be cleaned.C)Utensils stored in dirty receptacle.					
	EHF28	COS	ALL OTHER VIOLATIONS		8/17/2012			
			Single-use containers stored improperly. To-go boxes must be stored inverted.					

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From 8/16/12 thru 8/22/12

ESTABLISHMENT**BURRITO STOP
1004 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT3692	EHF03	IN	HOT HOLDING		8/18/2012	0	HL1B FOOD	
			All food prepared at Burrito Stop 114 SW 9th. Carried in cambros or covered pans to event tent. Hot hold in booth ok.					

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From 8/16/12 thru 8/22/12

ESTABLISHMENT

BUTTERFLIES & BULLFROGS

3107 SW 27TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD59	EHF09	COS	APPROVED SOURCE/LABELING		8/20/2012	11	HL1B
			a)Can of applesauce unlabeled in cabinet. All cans must bear the proper label.				
	EHF13	COS	HACCP PLAN/TIME		8/20/2012		
			a)Package of sandwich meat that had been in the refrigerator for over 24 hours was not bearing a date mark.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		8/20/2012		
			a)Handsink blocked with dishes. Do not place anything on the handsink that blocks it from use.				

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From 8/16/12 thru 8/22/12

ESTABLISHMENT**CENTER CITY OF AMARILLO****1004 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3626					8/18/2012	0	HL1B FOOD
HFT3627					8/18/2012	0	HL1B FOOD
HFT3628					8/18/2012	0	HL1B FOOD

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From 8/16/12 thru 8/22/12

ESTABLISHMENT

CENTER CITY OF AMARILLO

HFT3629	8/18/2012	0	HL1B FOOD
HFT3630	8/18/2012	0	HL1B FOOD
HFT3631	8/18/2012	0	HL1B FOOD
HFT3632	8/18/2012	0	HL1B FOOD

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ESTABLISHMENT

CENTER CITY OF AMARILLO

HFT3639

8/18/2012

0

HL1B FOOD

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From 8/16/12 thru 8/22/12

ESTABLISHMENT

**CHIYOS
810 N PIERCE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1575	EHF28	COS	ALL OTHER VIOLATIONS		8/17/2012	12	HL1B
			Food and single service items must be stored at least 6 inches off of the floor. 2 corrections from last inspection.				
	EHF25	COS	FOOD CONTACT SURFACES		8/17/2012		
			A.Tea nozzles found dirty; nozzles must be broken apart and cleaned daily using the wash, rinse, sanitize, and air dry process. B.Slicer found dirty.				
	EHF13	COS	HACCP PLAN/TIME		8/17/2012		
			Cooked egg rolls found in walk-in cooler that were kept past the toss date. Refrigerated potentially hazardous food items cannot be kept past a total of 7 days, which includes the date of preparation.				
	EHF02	COS	COLD HOLDING		8/17/2012		
			Raw seed sprouts found at 49 degrees; sprouts had not been out of temperature for more than 4 hours and they were cooled down to 41 degrees by the end of the inspection.				

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From 8/16/12 thru 8/22/12

ESTABLISHMENT

**DANIELS DRIVE IN
2911 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF75	EHF08	COS	GOOD HYGIENIC PRACTICES		8/20/2012	10	HL1B
			A lit cigarette found in ashtray in kitchen. Tobacco use must be restricted to a designated area where contamination of food and related items cannot result.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/20/2012		
			No soap in employee restroom. All hand-washing sinks must have soap available at all times.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		8/20/2012		
			Door to kitchen propped open allowing the entry of flies. All openings must be screened.				

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From 8/16/12 thru 8/22/12

ESTABLISHMENT**DESPERADOS CATERING****701 S PIERCE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM303					8/17/2012	0	HL1B

DONG PHUONG
2218 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF171	EHF25	COS	FOOD CONTACT SURFACES		8/16/2012	3	HL1B

Soiled cardboard used as shelving in refrigerator. Cardboard is not an approved shelving material and needs to be removed or replaced with a surface that is easily cleanable.B)Microwave found dirty.

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ESTABLISHMENT**DURAZO-CUEVAS ALBERTO****1400 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFX68	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/17/2012	0	HL1B FOOD	
			Samples are not allowed. Samples require cutting the melon. You have no facilities to wash or sanitize cutting equipment or your hands. Do not give samples.					

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From 8/16/12 thru 8/22/12

ESTABLISHMENT**FAITH CITY MISSION**

401 SE 2ND AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF582	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/21/2012	23	HL1B
			Door sweep needed on back doors-kitchen area.Fd emp can't wear jewelry on arms/hands except wedding band.Employees working in kitchen around food & single service items must wear hair restraints.Store fd & ss items 6" off floor.Gasket torn needs repaired				
	EHF25	COS	FOOD CONTACT SURFACES		8/21/2012		
			Dirty bowl stored on clean dishrack.Chipped dishes no longer easily cleanable stored on clean dish rack;thrown away.Ice machine,mixer,slicer,ice machine-break room found dirty.Fan blowers, walls & shelves located in walk-in cooler need to be cleaned.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/21/2012		
			No paper towels found in mens employee restroom.				
	EHF18	H10DAY	INSECT CONTAMINATION		8/21/2012		
			Several live roaches seen in kitchen & dry storage area;a pest management company shoud be contacted in order to help control & minimize the presence of pests in the establishment.				
	EHF20	COS	TOXIC ITEMS		8/21/2012		
			Spray bottle filled with chemical found stored with food.				

Food Establishment Public Inspection Report**From 8/16/12 thru 8/22/12****ESTABLISHMENT****FAITH CITY MISSION**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF582	EHF07	COS	ADEQUATE HAND WASHING		8/21/2012	23	HL1B
			a)Employee did not wash hands before putting on gloves.b)Employee observed washing hands for less than 20 seconds.				
	EHF10	COS	SOUND CONDITION		8/21/2012		
			Several dented cans found in dry storage area.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		8/21/2012		
			Dishwashing machine is broken & not properly sanitizing;dishwasher needs to be repaired or replaced.				

FARGOS**3600 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF856					8/16/2012	0	HL1B

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ESTABLISHMENT

FERNANDOS RESTAURANT & CANTINA

2740 WESTHAVEN CIR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2097					8/21/2012	0	HFOL
HF2097	EHF25	COS	FOOD CONTACT SURFACES		8/21/2012	22	HL1B
			a.) The ice scoop may not be stored on the drain rack for the soda machine.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/21/2012		
			a.) Food was being thawed in the sink with no cool running water on it. (repeat violation). b.) The freezer is not keeping things frozen				
	EHF13	COS	HACCP PLAN/TIME		8/21/2012		
			a.) Carne guisada in cooler past the 7 day keep limit.				
	EHF04	COS	PROPER COOKING TEMPERATURES		8/21/2012		
			a.) Chicken breast cooked to 151F. Chicken breast must be cooked to 165F.				

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Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2097	EHF07	COS	ADEQUATE HAND WASHING		8/21/2012	22	HL1B
			a.) Food employee washed gloved hands instead of changing gloves and washing hands.				
	EHF20	COS	TOXIC ITEMS		8/21/2012		
			a.) Medicine being stored with dry goods. Keep medicine seperate from all food.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		8/21/2012		
			a.) Handwash sink at front bar was missing its knob for hot water. Must replace this so the handsink has both hot and cold running water.				

**FIRST UNITED BANK
1900 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3695					8/17/2012	0	HL1B FOOD

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ESTABLISHMENT

**GLACIER WATER
1501 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2029					8/22/2012	0	HL1B

1600 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2125					8/22/2012	0	HL1B

201 N 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC129					8/22/2012	0	HL1B

Food Establishment Public Inspection Report

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ESTABLISHMENT**GLACIER WATER****2200 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1002					8/22/2012	0	HL1B

2530 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1649					8/22/2012	0	HL1B

3300 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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ESTABLISHMENT

GLACIER WATER

HF2030					8/22/2012	0	HL1B
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3320 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2127					8/22/2012	0	HL1B

3400 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2031					8/22/2012	0	HL1B

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ESTABLISHMENT**GLACIER WATER
3405 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1621					8/22/2012	0	HL1B

4701 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1007					8/22/2012	0	HL1B

5601 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF949					8/22/2012	0	HL1B

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From 8/16/12 thru 8/22/12

ESTABLISHMENT**GLACIER WATER****5631 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2212					8/22/2012	0	HL1B

5807 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1011					8/22/2012	0	HL1B

5921 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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Food Establishment Public Inspection Report

From 8/16/12 thru 8/22/12

ESTABLISHMENT

GLACIER WATER

HF2126		8/22/2012	0	HL1B
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801 N FILLMORE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2128					8/22/2012	0	HL1B

Food Establishment Public Inspection Report

From 8/16/12 thru 8/22/12

ESTABLISHMENT**HENKS BAR B Q
1508 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF619	EHF28	COS	ALL OTHER VIOLATIONS		8/16/2012	3	HL1B
			Clean fan located in front of soda fountain machine				
	EHF21	COS	MANUAL WARE WASHING		8/16/2012		
			Bleach wipe down solution found at less than 100 ppm.				

Food Establishment Public Inspection Report

From 8/16/12 thru 8/22/12

ESTABLISHMENT**HOLIDAY INN EXPRESS
6701 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2021					8/20/2012	0	HFOL

9401 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1618	EHF28	COS	ALL OTHER VIOLATIONS		8/16/2012	0	HL1B

Thermometers must be kept in the warmest part of the refrigerator. The door is usually the warmest.

Food Establishment Public Inspection Report

From 8/16/12 thru 8/22/12

ESTABLISHMENT

J N B QUICKI SHOP 2

4809 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF287	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/21/2012	12	HL1B
			Venthood needs cleaned.Trash & debris found under racks in walk-in.Top of hot-hold in kitchen needs cleaned.Single-use items stored on floor.Single-use spoons stored improperly.Must be stored inverted handle-up.cos Inside of fridge doors need cleaned.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		8/21/2012		
			a)Tin foil on hot-hold racks in kitchen needs to be replaced. b)Food splatter found on single-use spoons.cos c)Ceiling of microwave dirty. d)Tongs stored on dirty surface.Food contact surfaces must be clean to sight & touch.				
	EHF03	COS	HOT HOLDING		8/21/2012		
			Hot dogs found at 127° in hot-holding. Hot dogs should be held at 135°.				
	EHF13	COS	HACCP PLAN/TIME		8/21/2012		
			Thawed hot dogs found in refrigerator without date-mark. Box needs to be marked with the date indicating the point in time when hot dogs were placed in refrigerator to thaw.				

Food Establishment Public Inspection Report

From 8/16/12 thru 8/22/12

ESTABLISHMENT

JAZZY DAZZYS ICE CREAM TRUCK

2001 N MIRROR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM398					8/17/2012	0	HL1B

JOE TACO TAQUERIA
7312 WALLACE BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1260	EHF15	IN	EQUIPMENT ADEQUATE Corrected		8/16/2012	0	HFOL

Food Establishment Public Inspection Report

From 8/16/12 thru 8/22/12

ESTABLISHMENT

KICKED BACK 521 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1379	EHF27	COS	ESTABLISHMENT PERMIT		8/16/2012	3	HL1B	
			Permit to operate has expired. Permit must be renewed by 4pm on Friday August 17,2012 to continue operations.					

KN ROOT BEER DRIVE IN 3900 OLSEN BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF504	EHF15	IN	EQUIPMENT ADEQUATE		8/20/2012	0	HFOL	
			a.) The beef patties are being kept on ice while it is so hot to help keep them cool during the lunch hours when the door is being open and shut frequently. The refrigerator can maintain temperature at 41F.					

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ESTABLISHMENT**KWIK STOP
937 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2265	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/16/2012	0	HL1B	
			Store all food & single use items at least 6 inches off of floor.					

**LA CHOZA
1405 N GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF864	EHF25	COS	FOOD CONTACT SURFACES		8/20/2012	3	HL1B	
			Clean utensils stored on dirty surface.					

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ESTABLISHMENT

**LEE EGG ROLLS
2801 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2220					8/16/2012	0	HL1B

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ESTABLISHMENT**MCDONALDS
3700 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF304	EHF28	IN	ALL OTHER VIOLATIONS a & b corrected		8/21/2012	0	HFOL
	EHF25	IN	FOOD CONTACT SURFACES c corrected		8/21/2012		

4215 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1239					8/21/2012	0	HL1B

6312 HOLLYWOOD RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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ESTABLISHMENT

MCDONALDS

HF482	EHF17	COS	HAND WASH WITH SOAP/TOWELS	8/21/2012	3	HL1B
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Paper towels were not available at hand sink on back line.

MID AMERICA SERV/POTTER CO DET

13100 NE 29TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF470	EHF28	COS	ALL OTHER VIOLATIONS		8/16/2012	0	HL1B

Plastic utensils need to all face same direction to prevent touching mouth parts.b)Walk in refrig. door gasket and blower covers need to be cleaned. c)Tops of taller equipt. need to be cleaned.

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ESTABLISHMENT

**MOMMA LU'S
1004 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3523					8/18/2012	0	HL1B FOOD

**MURPHY EXPRESS #8685
2109 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2254	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/16/2012	0	H PREOPEN
			a) English and Spanish handwashing signs needed in restroom.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/16/2012		
			a) Handwash sink needs paper towels.				

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From 8/16/12 thru 8/22/12

ESTABLISHMENT

NORTHWEST 2ND AVE DISCOUNT**201 N ADAMS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF720	EHF08	COS	GOOD HYGIENIC PRACTICES		8/16/2012	4	HL1B	
			Pots and pans had been placed in the mop sink to soak. Do not put dishes in the mop sink.COS					

OREILLY AUTO PARTS
1215 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT3690	EHF28	IN	ALL OTHER VIOLATIONS		8/16/2012	0	HL1B FOOD	
			Test strips needed for sanitizer.					

Food Establishment Public Inspection Report

From 8/16/12 thru 8/22/12

ESTABLISHMENT

**PAK A SAK #19
11762 S OSAGE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR78	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/20/2012	0	H PREOPEN
			Clean all utenils & new containers,install missing ceiling tile,handwash signage required in restroom,sanitizer test strips needed ok to operate once items corrected.				
	EHF14	H24 HOUR	WATER SUPPLY		8/20/2012		
			TCEQ pws pending approval.Per C Podzemny,TCEQ main health concern proper operating chlor so h2o has free chlor res. Permanent storage tank & well protection needs to be installed prior to approval.Yes pics taken.Free chlor resid 0.2 min req checked .2-.3				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		8/20/2012		
			Certified food manager required within 45 days.				

Food Establishment Public Inspection Report

From 8/16/12 thru 8/22/12

ESTABLISHMENT

**PALMS LOUNGE
717 SW 16TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2291	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		8/17/2012	0	H PREOPEN
			Food establishment needs a food manager,send employee to next available food mgr course.				
	EHF24	H10DAY	THERMOMETERS		8/17/2012		
			Themometer needed in reach in cooler.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		8/17/2012		
			a)Ice scoop found stored on dirty surface.Ice scoop must be stored on clean,sanitary surface.cos b)Cover needed for ice machine.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/17/2012		
			a)Post current food establishment permit.b)Cover exposed insulation on counter in bar area.c)Chlorine test strips needed for bleach wipe down water.d)Lightshields needed for lights in kitchen area.e)Replace weather stripping on back door.				

Food Establishment Public Inspection Report

From 8/16/12 thru 8/22/12

ESTABLISHMENT**PEACE OF POPCORN
1004 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3682	EHF19	COS	RODENTS/ANIMALS/OPENINGS Booth must be totally screened.		8/18/2012	3	HL1B FOOD

**PEPITOS
1004 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3683					8/18/2012	0	HL1B FOOD

Food Establishment Public Inspection Report

From 8/16/12 thru 8/22/12

ESTABLISHMENT**POPEYES
7200 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF943					8/20/2012	0	HFOL

**POTATO FACTORY
1004 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3688					8/18/2012	0	HL1B FOOD

Food Establishment Public Inspection Report

From 8/16/12 thru 8/22/12

ESTABLISHMENT**RANCH HOUSE
7117 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1707	EHF28	COS	ALL OTHER VIOLATIONS		8/17/2012	0	HL1B	
			a)Covered trash can needed in womens restroom.b)Inspection report not posted.					

**REGION 16 NELSON ST HEADSTART
1023 N NELSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD40					8/17/2012	0	HL1B

Food Establishment Public Inspection Report

From 8/16/12 thru 8/22/12

ESTABLISHMENT**RHYNEHART DONNIE****1004 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3677	EHF28	IN	ALL OTHER VIOLATIONS	Good. Has a refrigerator for cold holding.	8/18/2012	0	HL1B FOOD

RIO GRANDE GRILL**909 S MADISON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF565	EHF28	H90 DAY	ALL OTHER VIOLATIONS	Fix hinges on reach in cooler. 1 correction from last inspection.	8/17/2012	0	HL1B

Food Establishment Public Inspection Report

From 8/16/12 thru 8/22/12

ESTABLISHMENT

**ROYAL PIG DINER
2734 WESTHAVEN CIR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2282	EHF28	COS	ALL OTHER VIOLATIONS		8/21/2012	14	HL1B
			a) Dust the fan in the ware washing area.				
	EHF20	COS	TOXIC ITEMS		8/21/2012		
			a) Bottle of chemical was unlabeled in the ware wash area. Label all chemicals.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/21/2012		
			a) The hand wash sink had no soap.				
	EHF13	COS	HACCP PLAN/TIME		8/21/2012		
			a) Pan of cooked chili not date marked in refrigerator. Any ready to eat potentially hazardous food in the refrigerator for more than 24 hours must be date marked.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		8/21/2012		
			a) Ash tray was in food prep area. Ash trays and smoking is not allowed in the kitchen.				

Food Establishment Public Inspection Report

From 8/16/12 thru 8/22/12

ESTABLISHMENT

Food Establishment Public Inspection Report**From 8/16/12 thru 8/22/12****ESTABLISHMENT****SALVATION ARMY
400 S HARRISON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF416	EHF08	COS	GOOD HYGIENIC PRACTICES		8/16/2012	14	HL1B
			Volunteer handled a personal drink and did not wash hands before returning to work.				
	EHF11	COS	PROPER HANDLING RTE		8/16/2012		
			Volunteer was handling and cutting up cole slaw without gloves.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		8/16/2012		
			There is no food manager here any longer. You must have a food manager certified in 45 days that is the supervisory full time employee. Management may have to get involved. See dates when a person can take the food manager course.				
	EHF21	COS	MANUAL WARE WASHING		8/16/2012		
			Dish machine was not sanitizing upon arrival.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/16/2012		
			Repair screen on back door that provides ventilation.				

Food Establishment Public Inspection Report

From 8/16/12 thru 8/22/12

ESTABLISHMENT

SHI LEES BARBECUE & SOUL FOOD

1213 SW 3RD AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2292	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/21/2012	0	H PREOPEN
			a) Test strips are needed for bleach sanitizer before opening b) A covered trash can is needed in the restroom before opening c) A Spanish handwashing sign is needed in the restroom.				
	EHF24	H10DAY	THERMOMETERS		8/21/2012		
			a) Ensure that each cooling unit has a thermometer before opening. b) A probe thermometer is needed to check food temperatures before opening.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		8/21/2012		
			a) Soap and paper towels needed at handsinks and in restroom before opening.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		8/21/2012		
			a) Ensure that all equipment is NSF certified or it may not be used in the establishment.				

Food Establishment Public Inspection Report

From 8/16/12 thru 8/22/12

ESTABLISHMENT

**SNOWCONE EMPIRE
1400 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM407					8/16/2012	0	HL1B

Food Establishment Public Inspection Report

From 8/16/12 thru 8/22/12

ESTABLISHMENT

**SUPER GAS MART
5014 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1368	EHF28	COS	ALL OTHER VIOLATIONS		8/22/2012	9	HL1B
			Inspection report not posted within establishment.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		8/22/2012		
			Water was turned off at hand-sink. Hand-sink should be accessible at all times during operation.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/22/2012		
			Wash cloth being used to dry hands. Must have paper towels available.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		8/22/2012		
			Soda nozzles found dirty. Soda nozzles must be cleaned every 24 hrs.				

Food Establishment Public Inspection Report

From 8/16/12 thru 8/22/12

ESTABLISHMENT**SUPER MERCADO LOS OLIVOS****1004 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3684	EHF21	COS	MANUAL WARE WASHING		8/18/2012	8	HL1B FOOD
			Bleach water sanitizer too strong.				
	EHF02	COS	COLD HOLDING		8/18/2012		
			Refrigerator at 47°F.It was turned up.Keep door closed as much as possible.				

SVANNAHS FAMOUS CORN DOGS**1004 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3689	EHF12	COS	CROSS CONTAMINATION		8/18/2012	5	HL1B FOOD
			Utensil found with food product out of temp. Utensil warewashed.				

Food Establishment Public Inspection Report

From 8/16/12 thru 8/22/12

ESTABLISHMENT**TACOS GARCIA
1100 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFK40	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/18/2012	0	HL1B	
			Hair restraints required for all workers serving & cooking food.					

Food Establishment Public Inspection Report

From 8/16/12 thru 8/22/12

ESTABLISHMENT

**TAQUERIA RIVERA
1004 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT3691	EHF02	COS	COLD HOLDING		8/18/2012	5	HL1B FOOD	
			Cold hold unit holding food on top at 50°F-tomatoes. Adjust unit below 41°.					

2602 SE 3RD AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFM1	EHF15	COS	EQUIPMENT ADEQUATE		8/18/2012	3	HL1B	
			Refrigerator at 44-45°F. It was adjusted.					

Food Establishment Public Inspection Report

From 8/16/12 thru 8/22/12

ESTABLISHMENT

TAYLOR FOOD MART #2005**5000 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2190	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED corrected		8/21/2012	0	HFOL
	EHF23	IN	SEWAGE/WASTEWATER corrected		8/21/2012		

Food Establishment Public Inspection Report

From 8/16/12 thru 8/22/12

ESTABLISHMENT

**TEXAS ROADHOUSE
2805 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1022	EHF25	COS	FOOD CONTACT SURFACES		8/21/2012	14	HL1B
			a)Dirty plate found stored with clean plates. b)Single use items found stored in dirty bin. c)Employee clothing item found stored on meat slicer.d)Ice scoop found stored on dirty surface.				
	EHF21	COS	MANUAL WARE WASHING		8/21/2012		
			Employee observed using soda water as a sanitizer in the bar area; soda water is not a sanitizer.				
	EHF07	COS	ADEQUATE HAND WASHING		8/21/2012		
			Employee did not wash hands before putting on gloves.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		8/21/2012		
			Employee observed drinking from a twist cap bottle; employee drinks stored in food prep area must have a lid & straw to prevent contamination of the employees hands and/or food & single use items.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/21/2012		
			a)Clean fans located in meat grilling. b)Chlorine test strips needed in bar area to test sanitizer water in 3 comp sink.				

Food Establishment Public Inspection Report

From 8/16/12 thru 8/22/12

ESTABLISHMENT**THE 806
2812 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1557	EHF27	H24 HOUR	ESTABLISHMENT PERMIT		8/16/2012	3	HL1B	
			Permit of the establishment was expired and the permit fee must be paid by 08-17-12 at or before 4:00pm.					
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/16/2012			
			There was a small dog on a leash in the establishment with the owner holding the leash. I could not confirm whether the dog was a service animal. I spoke with the person on duty to explain that pets are not allowed only service animals.					

**THRIVE NUTRITION
116 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2187	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		8/16/2012	0	HFOL	
			Corrected. Food manager acquired and card posted.					

Food Establishment Public Inspection Report**From 8/16/12 thru 8/22/12****ESTABLISHMENT****TOOT N TOTUM #44****5424 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2151	EHF03	COS	HOT HOLDING		8/20/2012	8	HL1B	
			Hot dogs found at 125 degrees. All potentially-hazardous food held hot must be held above 135 degrees.					
	EHF25	COS	FOOD CONTACT SURFACES		8/20/2012			
			A.)Microwave found dirty. B.)Crusted food residue found in nacho dispenser.					

Food Establishment Public Inspection Report

From 8/16/12 thru 8/22/12

ESTABLISHMENT

**TRAIL BOSS RANCH COOKING LLC
7535 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2285					8/20/2012	0	H PREOPEN
HFK112					8/20/2012	0	H PREOPEN

Food Establishment Public Inspection Report

From 8/16/12 thru 8/22/12

ESTABLISHMENT

TX CHICKEN BOWL 3011 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF708	EHF28	IN	ALL OTHER VIOLATIONS		8/22/2012	0	HL1B	
			A.)Easily readable thermometer placed in make-table. B) Thermometer now in freezer.					

TX CHICKEN WOK 2406 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1461	EHF28	IN	ALL OTHER VIOLATIONS		8/16/2012	0	HFOL	
			a) Corrected b) Corrected c) corrected d) corrected e) Corrected					
	EHF18	IN	INSECT CONTAMINATION		8/16/2012			
			a.) Establishment was sprayed 08-07-12. No roaches present on reinspection.					

Food Establishment Public Inspection Report**From 8/16/12 thru 8/22/12****ESTABLISHMENT****UNITED SUPERMARKETS #527****1501 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF346	EHF19	COS	RODENTS/ANIMALS/OPENINGS		8/17/2012	10	HL1B
			Plastic spray bottle filled with liquid found unlabeled in deli area.				
	EHF25	COS	FOOD CONTACT SURFACES		8/17/2012		
			Clean blowers in dairy walk in,shelves in dairy/butter cooler area,in veggie cooler.Clean knife holding station in meat cutting room,reach in freezer in deli,can opener holster in deli.Dispose of plastic spatulas in deli that aren't easily cleanable.				
	EHF10	COS	SOUND CONDITION		8/17/2012		
			Several dented cans found on shelves in grocery area.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/17/2012		
			Clean venthood over grill in deli.cos Sausage counter shelves peeling & rusted;must be repaired or replaced. Defrost & clean ice cream freezer,meal deal freezer,hispanic ice cream freezer. Clean ceiling fans in deli.cos				

Food Establishment Public Inspection Report

From 8/16/12 thru 8/22/12

ESTABLISHMENT**VINCES PIZZA
2413 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF600	EHF15	IN	EQUIPMENT ADEQUATE		8/16/2012	0	HFOL	
			a.) Cooler unit can now hold temperature at 41F or below.					

Food Establishment Public Inspection Report**From 8/16/12 thru 8/22/12****ESTABLISHMENT****WAL-MART SUPERCENTER #3383****4215 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1232	EHF10	COS	SOUND CONDITION		8/21/2012	10	HL1B
			Cracked and broken eggs in egg case.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		8/21/2012		
			Condensate buildup in B-2 freezer, meat freezer.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/21/2012		
			Paper towels were not available in Deli.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/21/2012		
			Floor in Deli at fryers needs to be repaired				

Food Establishment Public Inspection Report

From 8/16/12 thru 8/22/12

ESTABLISHMENT**WIENERSCHNITZEL #192****2801 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1705	EHF15	IN	EQUIPMENT ADEQUATE		8/20/2012	0	HFOL	
			a) Refrigerator is now holding temperature at 41F.					

ZONE THE**4006 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2273	EHF28	H30 DAY	ALL OTHER VIOLATIONS		8/21/2012	0	HL1B	
			a) Spanish handwash sign needed in restroom. b) Food manager must be registered by the 3rd Monday in September. Class is the 2nd Wednesday at 8 am.					