

Food Establishment Public Inspection Report

From 8/23/12 thru 8/29/12

ESTABLISHMENT

**APPLEBEES
5630 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1109	EHF07	COS	ADEQUATE HAND WASHING		8/29/2012	20	HL1B
			a)Food employee did not wash hands in between glove use.				
	EHF13	COS	HACCP PLAN/TIME		8/29/2012		
			a) Package of corn dogs dated to be thrown out on 08-26-12 were still in the cooler on 08-29-12.				
	EHF20	COS	TOXIC ITEMS		8/29/2012		
			Quat sanitizer over 400 ppm in wipedown bucket. Must be 200 ppm not exceeding 400 ppm.				
	EHF21	H10DAY	MANUAL WARE WASHING		8/29/2012		
			a)Heat sanitizing dish machine is not sanitizing properly.				
	EHF24	H10DAY	THERMOMETERS		8/29/2012		
			a)No thermometer in unit holding potentially hazardous foods.				

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ESTABLISHMENT

APPLEBEES

HF1109	EHF25	COS	FOOD CONTACT SURFACES	8/29/2012	20	HL1B
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a)Water filtration unit that spoons sit in on cook line was dirty with large food debris. When food debris builds up in the unit, change water.

EHF28	COS	ALL OTHER VIOLATIONS	8/29/2012
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a)Test strips needed for heat sanitizer dish machine. b)Clean out bins that clean utensils drain in. c)New gasket needed on walk in cooler.

**ARBYS #1908
401 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1446	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/29/2012	3	HL1B
Both bathrooms have a strong smell of sewer gas,fix within 10 days.							
	EHF15	H10DAY	EQUIPMENT ADEQUATE		8/29/2012		
Microwave not properly heating foods to the correct temps when using the preset numbers provided by Arbys. Microwave must fixed within 10 days.							

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From 8/23/12 thru 8/29/12

ESTABLISHMENT**ARCTIC GLACIER USA INC
505 SW 47TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2287					8/28/2012	0	HL1B

**AVONDALE ELEMENTARY
1500 S AVONDALE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF684	EHF21	COS	MANUAL WARE WASHING		8/29/2012	3	HL1B

a.) Sanitizer buckets had less than 200 ppm quat sanitizer in them. Must be at least 200 ppm to sanitize properly.

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ESTABLISHMENT

**BANGKOK RESTAURANT
5901 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF168	EHF21	COS	MANUAL WARE WASHING		8/27/2012	3	HL1B	
			Wipe-down sanitizer at 0ppm in kitchen. Wipe-down chloride sanitizer must be at 100ppm.					

**BEAVERS
8401 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2293					8/24/2012	0	H PREOPEN

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From 8/23/12 thru 8/29/12

ESTABLISHMENT

**BLUE SKY
5060 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2286	EHF28	COS	ALL OTHER VIOLATIONS		8/28/2012	5	HL1B
			A)Bleach test strips needed for dish machine. B)Heat test strips needed for dish machine.				
	EHF01	COS	COOLING FOR COOKED FOOD		8/28/2012		
			A)Chicken found at 47 degrees from the day before, must be cooled to 41 degrees, within 6 hours.				

Food Establishment Public Inspection Report

From 8/23/12 thru 8/29/12

ESTABLISHMENT**BLUEBONNETT LLC
3222 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1344	EHF20	COS	TOXIC ITEMS		8/29/2012	3	HL1B
			Sanitizer too strong. Ammonia sanitizer should read 200-400ppm on test strips.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/29/2012		
			Utensils in use must be held in the food product or in hot water above 135 degrees F. b)Back door to store room needs to be sealed. c)Blower covers in all coolers need to be cleaned.				

Food Establishment Public Inspection Report

From 8/23/12 thru 8/29/12

ESTABLISHMENT

BOWIE MIDDLE SCHOOL

3001 SE 12TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF677	EHF24	COS	THERMOMETERS		8/29/2012	6	HL1B
			No thermometer in milk cooler at snack bar. All cold hold units must have a thermometer and temperature should be checked every 4 hours and at the beginning of the day.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/29/2012		
			Seal tops of walk ins.(outside) b)Dust ceiling fans. c)Remove any unused equipment(roach breeding) d)Repair ceiling tiles in dry storage. e)Dust tops of all equipment in kitchen.				
	EHF18	H10DAY	INSECT CONTAMINATION		8/29/2012		
			Roaches observed in old dishwash room. The unused equipment provides a breeding ground for roaches. Equipment not necessary for the operation of the kitchen may not be stored in the kitchen. Remove unused equipment.				

Food Establishment Public Inspection Report

From 8/23/12 thru 8/29/12

ESTABLISHMENT

BRACEROS BAR AND GRILL

2822 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2152	EHF20	COS	TOXIC ITEMS		8/28/2012	26	HL1B
			Sanitizer in wipe down buckets found over 200ppm.Sanitizer test strips must be used to determine proper strength sanitizer.50ppm for dishes & 100ppm for wipe down solution.				
	EHF01	H24 HOUR	COOLING FOR COOKED FOOD		8/28/2012		
			Meat product found at 103°F four hrs after starting cooling process. Potentially hazardous foods must be cooled to 70°F within 2 hrs after reaching 135°F.				
	EHF07	H24 HOUR	ADEQUATE HAND WASHING		8/28/2012		
			Employee did not wash hands before putting on gloves. Hands must be washed each time gloves are replaced.				
	EHF08	H24 HOUR	GOOD HYGIENIC PRACTICES		8/28/2012		
			Several open drinks in kitchen. Employee drinks must have a lid & straw.				
	EHF10	H24 HOUR	SOUND CONDITION		8/28/2012		
			a)Chips,cereal,bbq sauce stored in open containers.Foods must be stored sealed to prevent dust & insects contaminating foods.b)Garlic mixture & ice cream sauce requiring refrigeration found not refrigerated.c)Moldy onions stored with good onions.Discard				

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ESTABLISHMENT

BRACEROS BAR AND GRILL

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2152	EHF15	H10DAY	EQUIPMENT ADEQUATE		8/28/2012	26	HL1B
			Lid was removed from make table.Lid needed to protect food from dust & to maintain proper temp in the make table.Replace lid.Ice box at bar has no lid.Ice boxes must be closed when not in use.c)Microwave door open button is broken & not easily cleanable.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/28/2012		
			Repairs needed to walls, doors, celing, floor. Post food mgr card, clean dumpster area & beer cooler. Covered trash can needed in women's restroom.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		8/28/2012		
			Twelve areas found dirty: dishes, prep tables, food racks, gaskets, range, sode nozzles, blowers, ice scoop, utensil tubs, grill.				

**BRADYS DAIRY QUEEN
1900 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF146	EHF15	IN	EQUIPMENT ADEQUATE		8/28/2012	0	HFOL
			corrected				

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From 8/23/12 thru 8/29/12

ESTABLISHMENT

BRAUMS ICE CREAM #182

1700 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF301	EHF07	COS	ADEQUATE HAND WASHING		8/29/2012	7	HL1B
			a) Food prep employee did not wash hands and change gloves after taking a drink.				
	EHF25	COS	FOOD CONTACT SURFACES		8/29/2012		
			a)Ice scoop may not be stored on soda fountain drain racks. b)Filter was turned off for one of the filters that ice cream scoops are stored in. Keep these on at all times to prevent bacteria growth.				

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ESTABLISHMENT

**BUFFALO WILD WINGS
5416 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1527	EHF25	IN	FOOD CONTACT SURFACES		8/28/2012	0	HFOL
			A) Corrected, B) Corrected.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/28/2012		
			A) Corrected, B) Replace all missing floor tiles in kitchen.				
	EHF20	IN	TOXIC ITEMS		8/28/2012		
			A) Corrected				

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From 8/23/12 thru 8/29/12

ESTABLISHMENT

**BURGER KING
7000 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF831	EHF25	COS	FOOD CONTACT SURFACES		8/29/2012	3	HL1B
			Bins used for holding the sandwich wrapping paper need to be cleaned.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/29/2012		
			Duct tape and cardboard cannot be used inside of the walk in coolers and walk-in freezers because they are not easily cleanable. The fan blowers must be repaired so that the duct tape and cardboard are removed.				

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ESTABLISHMENT**CHILDRENS CIRCLE OF FRIENDS**

3510 BOWIE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD57	EHF28	COS	ALL OTHER VIOLATIONS		8/28/2012	3	HL1B
			Food and single use items must be stored at least 6 inches off of the floor.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		8/28/2012		
			Dishwasher is not properly sanitizing dishes; dishwasher must be repaired or replaced. Sanitize dishes in the 3 compartment sink until dishwasher is fixed.				

CHURCHS CHICKEN #592

2002 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF980	EHF18	IN	INSECT CONTAMINATION		8/27/2012	0	HFOL
			Establishment was sprayed again & 10 traps were set out in the kitchen. No roaches were present upon inspection.				

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ESTABLISHMENT

**CITY VIEW ELEMENTARY
3404 KNOLL DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1833					8/29/2012	0	HL1B

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ESTABLISHMENT

**CURSILLISTAS
4112 SE 25TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT3700	EHF09	COS	APPROVED SOURCE/LABELING		8/25/2012	5	HL1B FOOD	
			Garlic seasoning prepared at home.Garlic may not be used to season meat.All foods must be prepared at church kitchen.Garlic discarded.					
HFT3700					8/26/2012	0	HL1B FOOD	

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From 8/23/12 thru 8/29/12

ESTABLISHMENT**DAUBERS CONCESSION**

3506 SPADE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1893					8/29/2012	0	HL1B

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From 8/23/12 thru 8/29/12

ESTABLISHMENT

**DAYS INN MED CTR
2102 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF86	EHF02	COS	COLD HOLDING		8/28/2012	11	HL1B
			A) Milk found at 65 degrees, must be held at 41 degrees or below at all times. Change freeze sticks when its no longer holding at proper temp.				
	EHF20	COS	TOXIC ITEMS		8/28/2012		
			A)Employee cleaning food contact surfaces with bathroom cleaner, bleach or a Quat sanitizer must be used.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/28/2012		
			A)Face all single service utensils handle part up, B)Post last inspection.				
	EHF24	COS	THERMOMETERS		8/28/2012		
			A)Prob thermometer needed for checking cooking temps.				

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From 8/23/12 thru 8/29/12

ESTABLISHMENT

DIANAS TAMALES BURRITOS & MORE

701 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFM362	EHF28	COS	ALL OTHER VIOLATIONS		8/27/2012	0	HL1B	
			Mobile number was not displayed on trailer.					

DON HARRINGTON DISCOVERY CTR

1200 STREIT DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1755					8/27/2012	0	HL1B

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ESTABLISHMENT

**EASTRIDGE ELEMENTARY
1314 EVERGREEN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF673					8/29/2012	0	HL1B

Food Establishment Public Inspection Report**From 8/23/12 thru 8/29/12****ESTABLISHMENT****EAT RITE HEALTH FOOD
2425 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF953	EHF28	COS	ALL OTHER VIOLATIONS		8/28/2012	7	HL1B
			a)Clean condensate in walk in freezer in kitchen. b)Replace light shield on light in walk in freezer c)Repair hole in the wall by 3 compartment sink in the back kitchen. d) Crutons must have replaceable lids or be under a sneezeshield for self service.				
	EHF20	COS	TOXIC ITEMS		8/28/2012		
			a)Sanitizer in wipedown bucket over 200 ppm chlorine. Must be 100 ppm.				
	EHF07	COS	ADEQUATE HAND WASHING		8/28/2012		
			a)Food employee did not wash hands between glove use.				

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ESTABLISHMENT

EXECUTIVE INN & SUITES

2100 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1770	EHF28	COS	ALL OTHER VIOLATIONS		8/28/2012	0	HL1B	
			A) Face all single service utensils handle part up.					

FAT CAT CHICKEN

1311 DUMAS DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2046	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/23/2012	3	HL1B	
			Door closer needs to be reattached to front door.					
	EHF25	H10DAY	FOOD CONTACT SURFACES		8/23/2012			
			Ice machine needs to be cleaned.					

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From 8/23/12 thru 8/29/12

ESTABLISHMENT**FAZOLI'S
2512 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF439	EHF27	IN	ESTABLISHMENT PERMIT A) Corrected		8/28/2012	0	HFOL
	EHF19	IN	RODENTS/ANIMALS/OPENINGS A) Corrected, B) Corrected		8/28/2012		

Food Establishment Public Inspection Report**From 8/23/12 thru 8/29/12****ESTABLISHMENT****FORD ALICE
4112 SE 25TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3702	EHF25	COS	FOOD CONTACT SURFACES		8/25/2012	3	HL1B FOOD
			Clean tops of stoves. Ceiling debris on top of stove.				
HFT3702	EHF12	COS	CROSS CONTAMINATION		8/26/2012	5	HL1B FOOD
			Utensils were stored mouth parts side up; utensils were fixed so the mouthpieces are faced downwards.				

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From 8/23/12 thru 8/29/12

ESTABLISHMENT

FURRS FRESH BUFFET

2221 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1353	EHF11	COS	PROPER HANDLING RTE		8/28/2012	4	HFOL
			A) Employee seen making cole slaw with bare hands, cole slaw is ready to eat so therefore cannot be touch with bare hands.				
	EHF20	IN	TOXIC ITEMS		8/28/2012		
			Corrected				
	EHF19	IN	RODENTS/ANIMALS/OPENINGS		8/28/2012		
			Corrected				
	EHF21	IN	MANUAL WARE WASHING		8/28/2012		
			Corrected				

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From 8/23/12 thru 8/29/12

ESTABLISHMENT

**GRUPO DE ORACION
4112 SE 25TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3704					8/26/2012	0	HL1B FOOD

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ESTABLISHMENT

**HAPPY BURRITO
908 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1226	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/28/2012	13	HL1B
			A)Door sweep on bottom of back door needs to be repaired or replaced B)Handwashing sign needed in employee restroom (cos) C)Reach-in freezer needs to be defrosted and cleaned.				
	EHF25	COS	FOOD CONTACT SURFACES		8/28/2012		
			A)Ice machine found dirty B)Slicer found dirty C)Drink lids found stored in dirty bin.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		8/28/2012		
			Food manager card expired on 8/24/12. Food manager card must be renewed.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/28/2012		
			No soap found at handwashing sink located in kitchen.				
	EHF13	COS	HACCP PLAN/TIME		8/28/2012		
			Several potentially hazardous food items in reach-in cooler found without date marks. All potentially hazardous food items kept in refrigeration for more than 24 hours must be marked with date of preparation.				

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ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF665	EHF18	H10DAY	INSECT CONTAMINATION		8/29/2012	3	HL1B	
			Insects observed in dry storage room. Treat as needed. Suggest bagging all boxes used for long term storage.					

IMAGINATION STATION**7910 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD34					8/29/2012	0	HL1B

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ESTABLISHMENT**JIGGLE BERRY
3801 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2155	EHF24	COS	THERMOMETERS		8/28/2012	10	HL1B
			a.) No thermometer in cooler holding potentially hazardous food.				
	EHF20	COS	TOXIC ITEMS		8/28/2012		
			a.) Bottle of unlabeled chemical in kitchen area. Label all chemicals.				
	EHF11	COS	PROPER HANDLING RTE		8/28/2012		
			a.) Handle of scoop down in ice. Keep handles up and out of product.				

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ESTABLISHMENT

KNIGHTS OF COLUMBUS

4112 SE 25TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3701					8/26/2012	0	HL1B FOOD

LA CAMPANA

2220 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF267	EHF13	COS	HACCP PLAN/TIME		8/28/2012	7	HL1B	
			Product in refrigerator was not marked with the proper date, make sure that labels are removed when washed & proper date is applied to pans of food in refrigerator.					
	EHF21	COS	MANUAL WARE WASHING		8/28/2012			
			Proper wash procedure is wash, rinse, sanitize & air dry, do not rinse after sanitizer.					

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ESTABLISHMENT

LAWNDALE ELEMENTARY

2215 S BIVINS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF651					8/29/2012	0	HL1B

LES DISCOUNT STORE

903 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1567	EHF19	COS	RODENTS/ANIMALS/OPENINGS		8/29/2012	7	HL1B
			A) Drive thru window left open at all times, must remain closed until in use.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		8/29/2012		
			A) Employee stated they wash their hands in the mop sink, hands must be washed in hand washing sink in front of store.				

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ESTABLISHMENT

**LINS GRAND BUFFET
8440 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1265	EHF15	IN	EQUIPMENT ADEQUATE Corrected.		8/28/2012	0	HFOL

**LOS BRACEROS
3303 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1921	EHF21	IN	MANUAL WARE WASHING a.) dishwasher is sanitizing properly.		8/27/2012	0	HFOL

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From 8/23/12 thru 8/29/12

ESTABLISHMENT**MARGARET WILLS ELEMENTARY
3500 SW 11TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF657					8/29/2012	0	HL1B

**MILLS MELVIN
2532 DALE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFX44					8/24/2012	0	HL1B

Food Establishment Public Inspection Report**From 8/23/12 thru 8/29/12****ESTABLISHMENT****MINISTERS BLESSED SACRAMENT CH****4112 SE 25TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT3694	EHF21	COS	MANUAL WARE WASHING		8/26/2012	7	HL1B FOOD	
			Sanitizer water did not have any bleach.Bleach was added & violation was corrected.					
	EHF07	COS	ADEQUATE HAND WASHING		8/26/2012			
			Handwashing basin contained bleach.Water was thrown out & regular water was used to fill basin.					

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ESTABLISHMENT**MY THAI RESTAURANT
2029 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF154	EHF10	COS	SOUND CONDITION		8/27/2012	10	HL1B
			a)Dented cans on shelf in store room. b)Broken eggs in trays.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		8/27/2012		
			Both handwashing sinks in kitchen were blocked, these sinks must remain accessible at all times.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		8/27/2012		
			a)Shelves in walkin need to be cleaned. b) Handles on all refrigerators need to be cleaned. c)Ice machine needed to be cleaned. COS d)Can opener in walkin needed to be cleaned. COS				

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ESTABLISHMENT

**NEW BEGINNINGS
3606 ATKINSEN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD38	EHF28	COS	ALL OTHER VIOLATIONS		8/27/2012	0	HL1B	
			a)Remove broken tub from storage use in kitchen area.					

Food Establishment Public Inspection Report**From 8/23/12 thru 8/29/12****ESTABLISHMENT****PAK A SAK #13
2708 SW 58TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1692	EHF25	COS	FOOD CONTACT SURFACES		8/27/2012	6	HL1B
			a)Tea nozzle found with large amount of buildup on it. Wash, rinse and sanitize tea nozzles daily.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/27/2012		
			a)Clean small blue fan in back cooking area.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		8/27/2012		
			a)Large drink mug found blocking handsink. Do not place objects in handsink that will block the sink from use.				

Food Establishment Public Inspection Report

From 8/23/12 thru 8/29/12

ESTABLISHMENT

**PALMS LOUNGE
717 SW 16TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2291	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/29/2012	0	HL1B
			a)Post current food establishment permit. b)Light shields needed for lights in kitchen area. c)Seal all bare wood in bar area. d)Food establishment needs fd mgr;send employee to next available fd mgr class. 5 corrections from last inspection.				

PEPITOS MEXICAN RESTAURANT 408 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFCM23	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/26/2012	0	HL1B
			a)Post current food establishment permit. b)Must come to office on Monday to pay \$20 temp permit fee.				

Food Establishment Public Inspection Report

From 8/23/12 thru 8/29/12

ESTABLISHMENT**PIZZA HUT
800 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF799	EHF21	COS	MANUAL WARE WASHING		8/27/2012	6	HL1B
			Dish-washer not sanitizing due to clogged hose.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/27/2012		
			No soap at hand-sink in ware-washing room.				

**PLEASANT VALLEY BAPTIST CHURCH
555 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD41					8/27/2012	0	HL1B

Food Establishment Public Inspection Report

From 8/23/12 thru 8/29/12

ESTABLISHMENT

PLEASANT VALLEY ELEMENTARY

4413 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF654					8/28/2012	0	HL1B

Food Establishment Public Inspection Report

From 8/23/12 thru 8/29/12

ESTABLISHMENT

**POPEYES
7000 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF890	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/29/2012	6	HL1B
			Duct tape and cardboard cannot be used inside of the walk-in coolers and walk-in freezers because they are not easily cleanable. The fan blowers must be repaired so that the duct tape and cardboard are removed.				
	EHF25	COS	FOOD CONTACT SURFACES		8/29/2012		
			Ice machine found dirty.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/29/2012		
			Handsink found with no paper towels available.				

Food Establishment Public Inspection Report

From 8/23/12 thru 8/29/12

ESTABLISHMENT**RANDALL HIGH EAST
9000 VALLEYVIEW DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF472	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/29/2012	0	HL1B	
			Self serving on line needs to have sneeze guards.					

**REYES MARTHA
4112 SE 25TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT3696	EHF24	COS	THERMOMETERS		8/26/2012	5	HL1B FOOD	
			Thermometer needed in refrigerator located in booth. A thermometer was located & put inside refrigerator.					

Food Establishment Public Inspection Report

From 8/23/12 thru 8/29/12

ESTABLISHMENT

RIVER ROAD HIGH SCHOOL

101 W MOBLEY AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFP29	EHF28	COS	ALL OTHER VIOLATIONS		8/29/2012	0	HL1B	
			A)Can opener not functioning properly and needs to be replaced. B)Labels on bottles containing chemical need to be refreshed after washing.					

SACRED HEART SOCIETY

4112 SE 25TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT3697	EHF21	COS	MANUAL WARE WASHING		8/26/2012	3	HL1B FOOD	
			Bleach water found well over 200ppm. Must be 100ppm for wipe down.					

Food Establishment Public Inspection Report

From 8/23/12 thru 8/29/12

ESTABLISHMENT

SAN JACINTO CHRISTIAN ACADEMY

501 S MISSISSIPPI ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF858	EHF21	COS	MANUAL WARE WASHING		8/29/2012	14	HL1B
			a)Bleach sanitizer in the 3 compartment sink in the high school kitchen was at 10 ppm. Must be at least 50 ppm to sanitize properly.				
	EHF20	COS	TOXIC ITEMS		8/29/2012		
			a)Bleach sanitizer in the 3 compartment sink in the elementary kitchen was over 200 ppm. Must be 50 ppm, not exceeding 200 ppm.				
	EHF07	COS	ADEQUATE HAND WASHING		8/29/2012		
			a)Food employees did not wash hands before putting on gloves after they had eaten lunch.				
	EHF11	COS	PROPER HANDLING RTE		8/29/2012		
			a)Handle of scoop was down in sugar in elementary kitchen. Keep handles up and out of the product.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/29/2012		
			a)A cover is needed for the trash can in the ladies restroom that the food employees use for the high school kitchen. b) Small tabletop fan in the elementary kitchen needs to be dusted.				

Food Establishment Public Inspection Report

From 8/23/12 thru 8/29/12

ESTABLISHMENT

SOMALI COMMUNITY COFFEE**5631 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2295	EHF21	COS	MANUAL WARE WASHING		8/29/2012	9	HL1B
			No sanitizer available in kitchen. Bleach is needed for sanitizing solution.				
	EHF23	COS	SEWAGE/WASTEWATER		8/29/2012		
			Employee dumping mop water into parking lot. Must dump mop water into mop sink.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/29/2012		
			No paper towels at handsink in kitchen.				

Food Establishment Public Inspection Report

From 8/23/12 thru 8/29/12

ESTABLISHMENT

**SONIC DRIVE IN
1009 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF300	EHF20	COS	TOXIC ITEMS		8/29/2012	6	HL1B
			Quaternary ammonia sanitizer wipe down solution found at over 400 ppm.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/29/2012		
			Duct tape cannot be used inside of the reach-in cooler because it is not easily cleanable. Please repair or replace pipe inside cooler so that the duct tape can be removed from surface.				
	EHF25	COS	FOOD CONTACT SURFACES		8/29/2012		
			A)Ice machine found dirty. B)Utensils that are no longer easily cleanable must be thrown away.				

Food Establishment Public Inspection Report

From 8/23/12 thru 8/29/12

ESTABLISHMENT

ST MATTHEW UNITED METHODIST CH

3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6031					8/23/2012	0	HL1B FOOD

STOP N SAVE
908 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1925	EHF25	COS	FOOD CONTACT SURFACES		8/29/2012	3	HL1B
A)Soda nozzels found dirty. Must be cleaned nightly, wash, rinse, sanitize, air dry.							

Food Establishment Public Inspection Report

From 8/23/12 thru 8/29/12

ESTABLISHMENT**SUNRISE ELEMENTARY
5123 SE 14TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF666					8/29/2012	0	HL1B

**SUPER GAS MART
5014 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1368	EHF25	IN	FOOD CONTACT SURFACES		8/28/2012	3	HFOL
			Soda nozzles clean.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/28/2012		
			Wash-cloth being used to dry hands at hand-sink. Must use paper towels.				

Food Establishment Public Inspection Report

From 8/23/12 thru 8/29/12

ESTABLISHMENT**SVANNAHS FAMOUS CORN DOGS****2401 DUMAS DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3699	EHF19	COS	RODENTS/ANIMALS/OPENINGS		8/23/2012	3	HL1B FOOD
			Back door needs to be self-closing.				

Food Establishment Public Inspection Report

From 8/23/12 thru 8/29/12

ESTABLISHMENT

**TACO BELL #23107
300 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1314	EHF20	COS	TOXIC ITEMS		8/29/2012	11	HL1B
			A) Sanitizer used for cleaning dishes was found at over 200ppm, must be 50ppm for dishes, 100ppm for cleaning.				
	EHF11	COS	PROPER HANDLING RTE		8/29/2012		
			A) Shift manager seen handling ready to eat foods with bare hands, all food was discarded.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		8/29/2012		
			A) Dirty dishes found in the hand sink, Hand sinks are for hand washing only.				

Food Establishment Public Inspection Report

From 8/23/12 thru 8/29/12

ESTABLISHMENT

**THE WAY
4112 SE 25TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3703	EHF21	COS	MANUAL WARE WASHING	Bleach water found over 200ppm. Must be 100ppm for wipe down.	8/26/2012	3	HL1B FOOD

Food Establishment Public Inspection Report

From 8/23/12 thru 8/29/12

ESTABLISHMENT

**TOOT N TOTUM #1
1500 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF556	EHF13	COS	HACCP PLAN/TIME		8/29/2012	7	HL1B
			Container of habaneros located within the walk in cooler were found without a datemark. Employee knew date that package was opened & the container was dated by the end of inspection.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		8/29/2012		
			Tea nozzles dirty; must be broken apart & cleaned daily using wash, rinse, sanitize & air dry. Inside cappuccino machines dirty. Single use items found stored in dirty bins. Tongs found stored on dirty surface. Bottom of reach-in freezer needs cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/29/2012		
			Food & single use items must be stored at least 6 inches off of the floor.				

Food Establishment Public Inspection Report

From 8/23/12 thru 8/29/12

ESTABLISHMENT

**TOOT N TOTUM #92
2300 DUMAS DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF940	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/27/2012	11	HL1B
			A)Single-use items stored on floor.COS B)Dust accumulation found on ceiling of walk-in in front of refrigeration unit blowers. C)Single-use utensils need to be stored facing the same direction.				
	EHF25	COS	FOOD CONTACT SURFACES		8/27/2012		
			Food residue found on ceiling of microwave.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		8/27/2012		
			Access to hand-sink in ware-washing room blocked by clutter.				
	EHF03	COS	HOT HOLDING		8/27/2012		
			Hot-dogs on hot-hold unit at 105 degrees. All potentially-hazardous food held hot must be held at 135 degrees or above.				

Food Establishment Public Inspection Report

From 8/23/12 thru 8/29/12

ESTABLISHMENT**TRAVIS MIDDLE SCHOOL
2815 MARTIN RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF669					8/28/2012	0	HL1B

**TRENDING TREATS
900 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2188	EHF28	IN	ALL OTHER VIOLATIONS		8/28/2012	0	HL1B

Food Establishment Public Inspection Report

From 8/23/12 thru 8/29/12

ESTABLISHMENT

UNITED SUPERMARKET #533

3400 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF250	EHF28	COS	ALL OTHER VIOLATIONS		8/28/2012	0	HL1B	
			2 corrections from previous. A)Excess dust accumulation on ceiling fans above deli needs to be cleaned. B)Lunchable package requiring refrigeration found on shelf out of temperature. Discarded. C)Hinge on freezer found broken, propping door open.					

WAL-MART #5216

5730 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF386	EHF28	COS	ALL OTHER VIOLATIONS		8/26/2012	3	HOTHER	
			All food involved in fire & all food with any debris from fire (fire suppressant,ashes,etc) must be discarded. See condemnation list.					
	EHF25	COS	FOOD CONTACT SURFACES		8/26/2012			
			Clean all shelves thoroughly before re-stocking.					

Food Establishment Public Inspection Report

From 8/23/12 thru 8/29/12

ESTABLISHMENT

WENDY'S #4102
2000 ROSS-OSAGE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF494					8/29/2012	0	HFOL

WENDYS #4105
7236 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF95	EHF28	IN	ALL OTHER VIOLATIONS		8/28/2012	0	HFOL
			A) Corrected, B) Corrected.				

Food Establishment Public Inspection Report

From 8/23/12 thru 8/29/12

ESTABLISHMENT**WHATABURGER #902
3620 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1228	EHF15	IN	EQUIPMENT ADEQUATE corrected		8/28/2012	0	HFOL

**WILLOW VISTA INTERMEDIATE
7600 PAVILLARD DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF218	EHF09	COS	APPROVED SOURCE/LABELING Bottle containing chemical found without label in kitchen.		8/29/2012	4	HL1B