Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

212 CLUB LLC, THE
212 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF323	EHF25	COS	FOOD CONTACT SURFACES		8/8/2012	3	HL1B

a. Clean the old ice cream freezer inside.Cleaned at the inspection.b. Clean the popcorn maker inside.Cleaned at the inspection.

ABC LEARNING CENTER I
5901 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD30	EHF14	COS	WATER SUPPLY		8/2/2012	4	HL1B

Not suffecient hot water at time of inspection, water heater turned up

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

ADVANTAGE SALES & MARKETING

5730 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2054					8/2/2012	0	HL1B

ALCOHOLIC RECOVERY CENTER

412 SE 16TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF105	EHF28	COS	ALL OTHER VIOLATIONS		8/7/2012	4	HL1B

Cord to slicer must not touch sanitized parts of slicer.Cord is not sanitized and will contaminate slicer.b)Loose screws stored above food prep counter.Store with tools or in a drawer.c)after shave stored on food counter.d)Spills on shelf above stove.

	EHF10	COS	SOUND CONDITION		8/7/2012		

Dented can tomato paste on shelf in storage.b)bottle juice marked Refrigerate after open, found not refrigerated.

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

ALDACOS TACOS
3623 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF821					8/3/2012	0	HL1B

AMARILLO ZOO CONCESSION
2401 DUMAS DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1513	EHF13	COS	HACCP PLAN/TIME		8/2/2012	7	HL1B

A. Some potentially hazardous food found without date marks. B. Food taken out from freezer to thaw was not re-dated to show start date of refrigeration

	EHF25	COS	FOOD CONTACT SURFACES		8/2/2012		

Ice scoop found stored on top of ice machine

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

ARBYS

7222 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1564	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		8/3/2012	3	HL1B
			A certified food manager is needed. The next class is 8/8/12.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/3/2012		
			a)Clean the lint from the ceiling over the slicer.b)All cups & single-service articles need to be stored off the floor.c)Food-handling employees must wear a hair restraint.				

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

ARBYS #1749

2020 ROSS-OSAGE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1445	EHF28	COS	ALL OTHER VIOLATIONS		8/7/2012	7	HL1B
			Broken lid to plastic tub.Broken plastic will continue to break and may end up in foods.Do not use broken plastic equipment.				
	EHF15	COS	EQUIPMENT ADEQUATE		8/7/2012		
			Make table found at 58 degrees F. Temperature should never go above 41 degrees F. Do not use unit until repaired.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		8/7/2012		
			Employee drink stored on food product case.Store away from restaurant foods.				

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

AYE SAN BU #2
910 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2201	EHF09	H10DAY	APPROVED SOURCE/LABELING		8/2/2012	4	HL1B
			Vegetable products are being repackaged inside the store and fish product has no label. Need to provide a label in front of the product stating it's name, repackers name (Ay San Bu#1 or #2), weight, distributers name and address, & country of origin.				
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		8/2/2012		
			You have a certified food manager.				

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

BEEF O BRADYS
7306 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1252	EHF24	COS	THERMOMETERS		8/7/2012	6	HL1B
			Small make table cooler found without a thermometer.				
	EHF25	COS	FOOD CONTACT SURFACES		8/7/2012		
			Clean dishes found with food debris still on them.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/7/2012		
			a)Clean blower covers in walk in.b)All scoops must have handles,do not use togo ramikins.				

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

BIG DADDYS BBQ
400 E HASTINGS AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF996					8/2/2012	0	HL1B

BUFF BODZ
1911 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC304					8/3/2012	0	HL1B

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

BURRITOS LA VAQUITA
207 N LINCOLN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM349	EHF27	H10DAY	ESTABLISHMENT PERMIT		8/6/2012	3	HL1B
			Vendor does not have permit or last inspection,must carry at all times.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/6/2012		
			Vendor must display permit numbers on both sides of truck;with establishment name.				
	EHF03	IN	HOT HOLDING		8/6/2012		
			Burritos found at 135°F.				

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

CANYON SWIMMING POOL
1900 12TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC224					8/3/2012	0	HL1B

CANYONS RETIREMENT COMMUNITY
2200 SW 7TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF839	EHF28	COS	ALL OTHER VIOLATIONS		8/2/2012	4	HL1B

A. Dispose of any plastic utensils that are no longer easily cleanable B. 1 correction from last inspection

	EHF10	COS	SOUND CONDITION		8/2/2012		

Dented can found in dry storage area

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

CHIYOS
4313 TECKLA BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF25	EHF11	COS	PROPER HANDLING RTE		8/8/2012	14	HL1B
			a.) Handle of ice scoop down in ice for drinks. Keep handle up and out of product.				
	EHF12	COS	CROSS CONTAMINATION		8/8/2012		
			a.) Tongs that are used for half-cooked chicken are being used for vegetables. Keep tongs seperate for meat and vegetables.				
	EHF25	COS	FOOD CONTACT SURFACES		8/8/2012		
			a.) Ice scoop for ice machine stored in an unsanitary location. Place on or in a clean surface.				
	EHF20	COS	TOXIC ITEMS		8/8/2012		
			a.) Bleach sanitizer used for cleaning wok is over 200 ppm. Must be diluted down to 100 ppm.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/8/2012		
			a.) Clean grease buildup from wok.				

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

COMFORT INN & SUITES

2101 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1799	EHF24	IN	THERMOMETERS		8/3/2012	0	HFOL
			A. Corrected B. Corrected				
	EHF15	IN	EQUIPMENT ADEQUATE		8/3/2012		
			Corrected				

2300 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1581					8/2/2012	0	HL1B

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

COUNTRY CLUB NURSING & REHAB

9 MEDICAL DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF200					8/6/2012	0	HL1B

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

DJS BURGERS
2309 SW 3RD AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1525	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/6/2012	9	HL1B
			a. Still need to resurface or replace brokent floor tiles in the ware washing and storage areas.b.Clean and paint walls. c.Replace broken self-closer on restroom door.d.Equipment shelving, surfaces other than the grill and stove themselves cleaned.In				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/6/2012		
			Needed soap at handsink in the restroom.				
	EHF24	H10DAY	THERMOMETERS		8/6/2012		
			Need a thermometer in the chest freezer.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		8/6/2012		
			Defrost and clean the chest and floor freezers.a.The counters and other food contact surfaces have been clean thoroughly. b.The dish washing area and dish sinks have been cleaned.				

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

DOLLAR GENERAL CORP #1608

4210 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF337	EHF10	COS	SOUND CONDITION		8/6/2012	4	HL1B

Several dented cans.

	EHF28	COS	ALL OTHER VIOLATIONS		8/6/2012		

Post the new valid food establishment permit.

DOLLAR GENERAL STORE #10043

400 HARRELL LN

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC237	EHF28	COS	ALL OTHER VIOLATIONS		8/3/2012	0	HL1B

Covered trash needed in restroom.

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

DOLLAR GENERAL STORE #7285

403 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF54	EHF28	H30 DAY	ALL OTHER VIOLATIONS		8/6/2012	13	HL1B
			a.Floors throughout, upstairs,back storage areas, restrooms need cleaning. b.Empty all upstairs trash receptacles.c.Remove all refuse in the back storage area, trash, litter, dead bugs etc. d.clean the managers door.e.Please provide restroom access.				
	EHF10	COS	SOUND CONDITION		8/6/2012		
			Found a package of bologna on a grocery shelf, no refrigeration, please toss or return to supplier.Damaged out at inspection.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		8/6/2012		
			Please thoroughly clean the inside of the milk and product refrigerators other than the beer units.(All surfaces, back front sides shelves, etc).				
	EHF24	H10DAY	THERMOMETERS		8/6/2012		
			Need thermometers in 3 of the four refrigerated units that hold potentially hazardous foods.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		8/6/2012		
			Need paper towels in the men's employee restroom at the handsink.				

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

DOMINOS PIZZA
1007 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2199	EHF28	COS	ALL OTHER VIOLATIONS		8/7/2012	0	HL1B

Case of napkins stored on floor.Must be at least 6" off floor. b)Chemical cleaners should not be stored above food containers. c)Fans need to be cleaned.

DONUT STOP INC
1905 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1357	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/2/2012	7	HL1B

a.) No soap at front handsink.

	EHF07	COS	ADEQUATE HAND WASHING		8/2/2012		

a.) Employees must wash hands in between each glove use

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

DOUGS BAR B QUE
3313 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF40	EHF25	COS	FOOD CONTACT SURFACES		8/2/2012	3	HL1B

Tea nozzles need cleaned.

DYERS BAR B QUE
1619 S KENTUCKY ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK14					8/3/2012	0	HL1B

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

EARTHGRAINS-RAINBO THRIFT
307 E HASTINGS AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF101	EHF28	COS	ALL OTHER VIOLATIONS		8/2/2012	0	HL1B

Trays of bread in store need to be elevated off floor. Stacked trays of bread must have an empty tray on the bottom of stack, separating the bread from the floor. B.)Dead insects and debris found in sliding-door groove of refrigerator.

EL BURRITO RICO
4404 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1766	EHF28	IN	ALL OTHER VIOLATIONS		8/7/2012	3	HL1B

Corrected from previous inspection.

	EHF25	COS	FOOD CONTACT SURFACES		8/7/2012		

Ice scoop stored on soda machine drain crate. Ice scoop must be stored on a clean surface or receptacle.COS

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

EL PUENTE

4027 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM352	EHF27	IN	ESTABLISHMENT PERMIT		8/7/2012	0	HFOL

Establishment permit acquired.

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

FAT CAT FISH MARKET
1309 DUMAS DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1063	EHF25	H10DAY	FOOD CONTACT SURFACES		8/7/2012	8	HL1B
			Defrost and clean the freezer.				
	EHF02	COS	COLD HOLDING		8/7/2012		
			Beans at 47 degrees, must be maintained at 41 degrees. Iced down at the inspection.COS				
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		8/7/2012		
			Fix floor at walk in cooler door and back door to close and tight fit.b.Need back door to self-close.				

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

FIRE SLICE PIZZERIA
7306 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2275	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/7/2012	11	HL1B
			Fix handsink by cashier by next inspection.Additional time is granted because all the water has to be shut off for every business in the shopping center to install sink.All water runs off the same valve.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		8/7/2012		
			Employee drink found without lid or a straw.				
	EHF13	H24 HOUR	HACCP PLAN/TIME		8/7/2012		
			HACCAP plan needs to be filed with our department about policy on pizza holding times.Pizza is being held out of temp control for specified period of time.File within 10 days.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		8/7/2012		
			Food manager is needed by 9/12/12.				
	EHF19	IN	RODENTS/ANIMALS/OPENINGS		8/7/2012		

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

GOLDEN CORRAL #533
7220 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1378					8/3/2012	0	HFOL

GOODIES ON THE GO
2909 GREG ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM203					8/7/2012	0	HL1B

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

GROUND CAFE THE
600 S TYLER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1675	EHF28	COS	ALL OTHER VIOLATIONS		8/3/2012	0	HL1B

Test strips needed for quaternary ammonia sanitizer

HASTINGS #9604
2020 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1408	EHF14	IN	WATER SUPPLY		8/6/2012	0	HFOL

a.) corrected

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

HENKS BAR B Q
1508 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK64					8/4/2012	0	HL1B

HERITAGE CONVALESCENT CENTER
1009 CLYDE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF597	EHF28	COS	ALL OTHER VIOLATIONS		8/8/2012	0	HL1B

a.Clean the top of the ice maker. b.Empty the full trash receptacle in the employee restroom.

	EHF15	IN	EQUIPMENT ADEQUATE		8/8/2012		

a.Tops of doors cleaned. b.Door gaskets and bottom shelf of the reach in freezer have been cleaned.

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

HOLIDAY INN AMARILLO WEST
8231 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2113	EHF16	COS	HAND WASH FACILITIES ADEQUATE		8/2/2012	6	HL1B
			A gallon jug of what appeared to be water was sitting in the ware washing washing area handsink in the kitchen.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		8/2/2012		
			Need a paper towel dispenser at the bar for the handsink.This has not been corrected since you opened. A $50 reinspection fee may be issued by next regular inspection if this is not corrected.				
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		8/2/2012		
			You now have a certified food manager.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/2/2012		
			All silver (or flat ware) must be all one direction to present the handle to the employee or customer.				

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

HOOTERS
8101 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2229	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		8/6/2012	6	HFOL
			A) Floor by ice machine is not smooth and easily cleanable, the rubber is ripped and holds water underneath it, there are also several rips that hold water. Floor must be repaired within 3 days or a $50 reinspection fee will be charged.				
	EHF22	H 3 DAYS	MANAGER KNOWLEDGE/CERTIFIED		8/6/2012		
			A) Food manager card cannot be found, and additional copy must be purchased at our office within 3 days or a $50 reinspection fee will be charded.				
	EHF17	IN	HAND WASH WITH SOAP/TOWELS		8/6/2012		
			A) Corrected.				
	EHF25	IN	FOOD CONTACT SURFACES		8/6/2012		
			A) Corrected, B) Corrected, C) Corrected, D) Corrected, E) Corrected.				
	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		8/6/2012		
			A) Cooler under grill holding all products at 47-51 degrees, cooler must be fixed to hold temp at 41 degrees or below at all times within 3 days. If cooler is found being used and not at the correct temp a $50 reinspection fee will be charged.				

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

HOOTERS

HF2229	EHF15	IN	EQUIPMENT ADEQUATE	8/8/2012	3	HFOL

A) Corrected.

EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED	8/8/2012	

A) Food manager card can still not be located. Due to repeat non compliance a $50 reinspection fee must be paid at our office by 12pm on 8-9-12. An additional copy must be purchased for $10 by next inspection.

EHF28	H90 DAY	ALL OTHER VIOLATIONS	8/8/2012	

A) Floor by ice machine is being worked on for a temporary fix. District manager stated they plan on replacing the entire floor in the kitchen. All repairs must be completed by next regular inspection.

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

HUMMERS
2600 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF721	EHF28	IN	ALL OTHER VIOLATIONS		8/6/2012	0	HFOL
			a.) corrected				
	EHF15	IN	EQUIPMENT ADEQUATE		8/6/2012		
			a.) corrected				

INTER FAITH HUNGER PROJECT
200 S TYLER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF907	EHF15	IN	EQUIPMENT ADEQUATE		8/8/2012	0	HFOL
			a)corrected b)corrected				

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

J DAWGS
2501 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM361	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/3/2012	0	HL1B

Post current food establishment permit inside mobile unit.

JOE TACO TAQUERIA
7312 WALLACE BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1260	EHF28	COS	ALL OTHER VIOLATIONS		8/7/2012	3	HL1B

a)All food products must be stored at least six inches off the ground(onions). b)Clean out onion bin,moldy onions were in it.c) Clean ceiling tiles surrounding air vents.

	EHF15	H10DAY	EQUIPMENT ADEQUATE		8/7/2012		

a)Make table found holding products at 47-50°,must be able to maintain all food at 41° or below. Do not use until fixed. Must be fixed within 10 days.

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

KHIVA SHRINE
305 SE 5TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF939	EHF25	COS	FOOD CONTACT SURFACES		8/8/2012	3	HL1B

Refrigerator has mold growing on shelves and some products. Remove and discard any moldy foods, clean all containers and sanitize inside of refrigerator.

KITCHEN EXPRESS
6007 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF433	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/6/2012	0	HL1B

a)Towel dispenser needed at handsink in kitchen.b)Store produce off the floor in walk in.cos c)Clean build up from handles & frequently touched surfaces. 1 correction from previous inspection.

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

KN ROOT BEER DRIVE IN
3900 OLSEN BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF504	EHF20	COS	TOXIC ITEMS		8/8/2012	10	HL1B
			a.) Degreaser in a glass cleaner bottle not properly labeled.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		8/8/2012		
			a.) Keep a temperature log for 10 days taking temperature of meat and corn dogs in refrigerator at 9 am, 12pm, 3 pm, and 7 pm. This way we can determine if the refrigerator is out or the door is being opened too much.				
	EHF11	COS	PROPER HANDLING RTE		8/8/2012		
			a.) Handle of ice cream scoop down in ice cream. Keep handle up and out of product.				

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

LEALS
1619 S KENTUCKY ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF4	EHF02	COS	COLD HOLDING		8/6/2012	8	HL1B
			a.Fried chicken product at 51°,tossed at the inspection.b.Sliced tomatoes at 46°, removed to a colder unit.c.Chicken for fajitas at 46°d.Fajita steak meat at 47°:all these products placed in another unit to chill down.				
	EHF24	COS	THERMOMETERS		8/6/2012		
			4 refrigeration units needed thermometers.COS				
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		8/6/2012		
			Please monitor temperatures carefully!				

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

LEARNING DEPOT

5398 MEADOWGREEN DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD58	EHF25	COS	FOOD CONTACT SURFACES		8/7/2012	3	HL1B

Vent hoods needed to be cleaned.

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

LINS GRAND BUFFET
8440 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1265	EHF25	COS	FOOD CONTACT SURFACES		8/6/2012	18	HL1B
			A) Tea nozzels found dirty, clean daily by wash, rinse, sanitize, airdry.				
	EHF20	COS	TOXIC ITEMS		8/6/2012		
			A) Bleach wipe down solution found over 200ppm, must be 100ppm for wipe down and 50ppm for dishes.				
	EHF02	COS	COLD HOLDING		8/6/2012		
			A) Raw chicken found sitting out on table at 55 degrees, B) Raw fish found defrosting in sink at 50 degrees, both items must stay below 41 degrees at all times.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		8/6/2012		
			A) Employee drink found without a lid or a straw.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		8/6/2012		
			A) Large two door reach in cooler found holding food at 55-60 degrees. All food was asked to be discarded, Inspector witnessed employees placing all food in different coolers, Inspector corrected this action and all the food was destroyed with bleach.				

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

LONG JOHN SILVERS
1600 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1681	EHF15	COS	EQUIPMENT ADEQUATE		8/8/2012	10	HL1B
			Make table refrigerator found at 50 degrees F. Unit must stay below 41 degrees. Do not use this unit until repaired.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		8/8/2012		
			Employee drinks with no lid or straw. Drinks must have a lid and straw to prevent hand to mouth contact with the drink cup.				
	EHF24	COS	THERMOMETERS		8/8/2012		
			Inaccurate thermometer in refrigerator in kitchen. Check thermometers every 4 hours to ensure correct temperature.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/8/2012		
			Top and inside ice maker need to be cleaned. b)Repair broken handsink.				

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

LYS CAFE

5615 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1644	EHF15	IN	EQUIPMENT ADEQUATE		8/7/2012	0	HFOL

Refrigerator has been replaced.

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

MENCHIES RESTAURANT
3700 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1942	EHF25	H10DAY	FOOD CONTACT SURFACES		8/3/2012	6	HL1B
			a.Thoroughly clean the insides of all the refrigerator and freezer compartments including the make table cooler. b.Clean the grill and stove.				
	EHF24	H10DAY	THERMOMETERS		8/3/2012		
			Need a thermometer in a freezer compartment.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/3/2012		
			a.Repair the handsink that allows the waste water to go into the metal mop sink. b.Clean all outside surfaces of the refrigeration. c.Remove the home type stove from the premises. d.Clean floors and walls where needed. e. Clean window sills.				

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

MORNING GLORY
1608 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC240	EHF25	H10DAY	FOOD CONTACT SURFACES		8/3/2012	3	HL1B

Microwave oven needed to be cleaned.

NIGHT & DAY CARE & PLAY INC
2831 MAYS AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD31					8/6/2012	0	HL1B

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

NORDIC GALLEY BAKERI
7402 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2236	EHF28	COS	ALL OTHER VIOLATIONS		8/7/2012	0	HL1B

A) Clean all cooler doors and handles.

	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		8/7/2012		

Corrected.

OLD CORRAL CLUB
1301 S TAYLOR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF805	EHF15	COS	EQUIPMENT ADEQUATE		8/2/2012	3	HL1B

Refrigerator by handsink too warm. Adjust so the food inside stays at 41°F or colder.

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

ORIENT CUISINE
717 S FILLMORE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1836	EHF14	H24 HOUR	WATER SUPPLY		8/2/2012	16	HL1B
			The hot water heater is not working. Repair within 2 hrs or stop food service. The owner voluntarily closed after inspection to repair water heater. Will inspect before towmorrow at 10:30. Hot water must be restored to re-open.				
	EHF16	H24 HOUR	HAND WASH FACILITIES ADEQUATE		8/2/2012		
			No hot water at handsink.				
	EHF18	H10DAY	INSECT CONTAMINATION		8/2/2012		
			Roaches throughout establishment. A treatment plan must be started by Friday 8/3/12. Contact a licensed pest control applicator. Roaches must be under control within 10 days.				
	EHF21	H10DAY	MANUAL WARE WASHING		8/2/2012		
			a)The dishmachine is not sanitizing. b)Wipe down sanitizer too weak.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		8/2/2012		
			Clean all counters,sinks,walls&other surfaces that have been contaminated by insects.All food contact surfaces in kitchen must be clean to sight&touch.b)Clean up all powder from the floor in kitchen.c)Clean the soda nozzles.d)Keep soup spoon in hot soup.				

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

ORIENT CUISINE

HF1836	EHF28	H10DAY	ALL OTHER VIOLATIONS	8/2/2012	16	HL1B

Do not thaw at room temp. Thaw in refrigeration or under cool running water or as part of the cooking process. Do not leave any raw meat out of refrigeration. Chicken at 32°F.Thawing at room temp.

HF1836	EHF14	IN	WATER SUPPLY	8/3/2012	0	HM4

Hot water restored. Approved to re-open.

PACIFIC CHEESE CO, INC

8850 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1651	EHF28	COS	ALL OTHER VIOLATIONS		8/2/2012	0	HL1B

Hand sanitizer dispenser at employee hand sink filled with hand soap. To avoid confusion, hand-sanitizer dispenser should be filled with sanitizer and soap dispenser should be filled with soap.

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

PANDA EXPRESS #2100

4710 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2256	EHF28	H45 DAY	ALL OTHER VIOLATIONS		8/6/2012	0	HL1B

A) Take serve safe down to 821 S. Johnson and pay $40 for a city of Amarillo food manager card within 45 days. Great Job on the first inspection!

PANHANDLE SURGICAL HOSPITAL

7100 SW 9TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF189	EHF28	IN	ALL OTHER VIOLATIONS		8/8/2012	0	HL1B

Have self-closer on employee restroom door in kitchen.

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

PAN-HANDLERS CATERING

400 S TAYLOR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2084	EHF15	IN	EQUIPMENT ADEQUATE		8/6/2012	0	HFOL

Corrected, freezer maintaining proper temp.

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

PEPITOS MEXICAN RESTAURANTE

3333 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2112	EHF28	COS	ALL OTHER VIOLATIONS		8/7/2012	25	HL1B
			A) Clean out small cooler by chip station. 2 corrections from last inspection.				
	EHF11	COS	PROPER HANDLING RTE		8/7/2012		
			A) Employee seen making tacos with bare hands, gloves must be used on all ready to eat products. Tacos discarded.				
	EHF01	COS	COOLING FOR COOKED FOOD		8/7/2012		
			A) Cooked meat sauce/stew product found at 48 degrees from two days before inspection. Product should have already been cooled to 41 degrees. Product discarded.				
	EHF02	COS	COLD HOLDING		8/7/2012		
			A) Raw beef found at 48-51 degrees on cooks line, must remain at 41 degrees or below at all times. Fill pan half way full and use for ice to help keep it cool.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		8/7/2012		
			A) Hand sink was used as a dumpsink for a drink, B) Hand sink was being used to fill up a bucket for bleach water, hand sinks are for hand washing only.				

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

PEPITOS MEXICAN RESTAURANTE

HF2112	EHF07	COS	ADEQUATE HAND WASHING	8/7/2012	25	HL1B

A) Employee seen washing hands for 3 seconds, hands must be washed for 20 seconds., B) Employee seen not washing hands before putting on gloves.

	EHF20	COS	TOXIC ITEMS	8/7/2012

A) Bleach wipe down solution found over 200ppm, must be 100ppm for wipe down and 50ppm for dishes.

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

PETRO STOPPING CENTERS I S R

8500 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1559	EHF21	COS	MANUAL WARE WASHING		8/2/2012	20	HL1B
			Quaternary ammonia sanitizer wipe down solution that was being used to clean counters & grill area tested at less than 50ppm.				
	EHF25	COS	FOOD CONTACT SURFACES		8/2/2012		
			a)Slicer found dirty.b)Microwave found dirty.c)Mixer found dirty.d)Can opener found dirty.e)Tea nozzles found dirty.f)Inside & outside of grill venthood needs to be cleaned.				
	EHF02	COS	COLD HOLDING		8/2/2012		
			a)Tomatoes in make table cooler found at 48°;tomatoes were cooled down to 41° by end of inspection.b)Cole slaw in make table cooler found at 56°;coleslaw was thrown away.				
	EHF01	COS	COOLING FOR COOKED FOOD		8/2/2012		
			Chicken & noodle pasta dish that had been in walk in cooler for almost 24 hrs was found at 45°;hot potentially hazardous food needs to be put into refrigerator uncovered & properly cooled down from 135° to 41° or below within a total of six hours.				
	EHF12	COS	CROSS CONTAMINATION		8/2/2012		
			Raw uncovered beef was found stored above raw uncovered fish in reach in cooler located next to grill.				

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

PETRO STOPPING CENTERS I S R

HF1559	EHF28	H45 DAY	ALL OTHER VIOLATIONS	8/2/2012	20	HL1B

Gaskets on both doors of the reach in cooler located next to make table are torn;gaskets need to be repaired or replaced. 1 correction from last inspection.

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

PHO HOA

1800 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2278	EHF28	H60 DAY	ALL OTHER VIOLATIONS		8/2/2012	3	HL1B
			a. Please provide the food manager certificate at next inspection. b.Floor was cleaned where needed.In c.Leaky faucet repaired.In				
	EHF25	IN	FOOD CONTACT SURFACES		8/2/2012		
			Is now properly cleaning the slicer and the canopener, insert and holder.				
	EHF24	H10DAY	THERMOMETERS		8/2/2012		
			a. Still need thermometer in the drink refrigerator. b. Still need metal stem probe type thermometer with a temperature range of 0 to 220 degrees fahrenheit.				
	EHF17	IN	HAND WASH WITH SOAP/TOWELS		8/2/2012		
			Has paper towels at and in all dispensers.In				

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

PIZZA HUT

6019 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1725	EHF25	COS	FOOD CONTACT SURFACES		8/8/2012	6	HL1B

A) Pizza shaping rings being cleaned only once a day. Pizza rings must be cleaned every four hours to prevent bacterial growth.

	EHF16	COS	HAND WASH FACILITIES ADEQUATE		8/8/2012		

A) Hand sink blocked by three trashcans. All hand sinks must be accessable at all times.

PIZZA PLANET

335 E HASTINGS AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF962					8/7/2012	0	HL1B

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

POPEYES
7200 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF943	EHF23	H10DAY	SEWAGE/WASTEWATER		8/7/2012	6	HL1B
			(a) Drain on handwashing sink is leaking. (b) Condensate line in freezer is leaking.				
	EHF25	COS	FOOD CONTACT SURFACES		8/7/2012		
			Dirty utensils on clean rack.				

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

POTTER HOUSE

6800 PLUM CREEK DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF209	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		8/3/2012	11	HL1B

There has been a consistent failure to date mark potentially hazardous food product. A reinspection fee of $50 may be issued.

	EHF11	COS	PROPER HANDLING RTE		8/3/2012		

a)Prepackaged open deli meat, no datemark,tossed.b)Salads of sliced tomatoes & cottage cheese, no datemark.Toss at the inspection.c)Dessert with dessert cream & no datemark,tossed.d)Pitcher of ranch dressing date marked but held beyond the 7 days,tossed.

	EHF09	COS	APPROVED SOURCE/LABELING		8/3/2012		

Pitcher of a small amount of what may have been milk no label. Tossed.

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

PUPUSERIA EL SALVADOR
2618 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2024	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/6/2012	7	HL1B
			A.)No paper towels at employee hand-sink in kitchen. B.)No paper towels in women's restroom.				
	EHF13	COS	HACCP PLAN/TIME		8/6/2012		
			Potentially-hazardous food held in refrigerator over 24 hours found without date-mark to indicate date prepared.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/6/2012		
			Previous inspection report not posted.				

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

REGION 16 CLEVELAND HEADSTART

1601 S CLEVELAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD6					8/7/2012	0	HL1B

ROSS ROGERS GOLF COURSE DELI

722 NW 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF336	EHF28	IN	ALL OTHER VIOLATIONS		8/8/2012	0	HL1B

Stainless steel refrigerator functioning correctly.

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

ROYAL PIG DINER

2734 WESTHAVEN CIR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2282	EHF28	H45 DAY	ALL OTHER VIOLATIONS		8/6/2012	0	H PREOPEN
			a.) The establishment has 45 days to certify a food manager. The class is the 2nd wednesday of every month at 8am. The cost is $40.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		8/6/2012		
			a.) keep paper towels and soap at all handsinks				

SCHWANS HOME SERVICE INC

10300 W US HIGHWAY 60

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM363					8/3/2012	0	HL1B

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

SHARKYS BURRITO CO
1612 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1083					8/6/2012	0	HL1B

SNO BALL EXPRESS
900 17TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM282					8/2/2012	0	HL1B

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

SNOWCONE EMPIRE

1400 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM407	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		8/8/2012	0	HFOLLOWUP

corrected

SPLASH AMARILLO WATER PARK

1415 SUNRISE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1657	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/3/2012	0	HL1B

Door sweeps needed on bathroom doors.

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

STOP N GO DISCOUNT STORE
2903 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2075	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/8/2012	3	HL1B
			a.Outside surface of comode has been cleaned.b.Don't remove self-closing device of restroom door.COS c.Every shelf in store needs to be thoroughly cleaned,wiped down with a detergent or sanitzing solution.d)Store single service articles 6" off of floor.				
	EHF25	IN	FOOD CONTACT SURFACES		8/8/2012		
			a.Employee handsink cleaned. b.Double sink has been cleaned. c.Restroom handsink has been cleaned.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		8/8/2012		
			Do not turn off faucet of employee handsink from below sink.				

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

STORYLAND PRESCHOOL
5001 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD28	EHF20	COS	TOXIC ITEMS		8/6/2012	3	HL1B
			Sanitizer at three compartment sink was over 400 PPM Qt, should be 200 PPM				
	EHF28	IN	ALL OTHER VIOLATIONS		8/6/2012		
			New refrigerator needs to be NSF certified commercial refrigerator.				

TANGOS TACO SHOP
6200 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2140	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/6/2012	0	HFOL
			a)Sanitizer test strips needed. b)A written plan is needed for the continued use of reduced oxygen packaging. See info sheet about processes.				

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

TASCOSA DRIVE IN THEATER

1999 DUMAS DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF573					8/8/2012	0	HL1B

TAYLOR FOOD MART #2080

3400 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2192	EHF21	IN	MANUAL WARE WASHING		8/6/2012	0	HFOL

A) Corrected.

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

TAYLOR FOOD MART 2034
306 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC306					8/3/2012	0	HL1B

TAYLOR FOOD MART 2064
601 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC307	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		8/3/2012	3	HL1B

You will need to have someone with ServeSafe or go through our food manager class.

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

TEXAS PRIDE CAFE
2500 FOLSOM RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1783	EHF21	IN	MANUAL WARE WASHING		8/2/2012	0	HFOL
			Dishwasher now sanitizing.				
	EHF16	IN	HAND WASH FACILITIES ADEQUATE		8/2/2012		
			Handsink now working.				

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

TEXAS STEAK EXPRESS
2600 S KENTUCKY ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2277	EHF11	COS	PROPER HANDLING RTE		8/2/2012	4	HL1B

a.) Handle of scoop down in sugar used for ice tea. Keep handles up and out of product.

	EHF28	COS	ALL OTHER VIOLATIONS		8/2/2012		

a.) All scoops must have a handle.

THAI SPICE
102 N 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC308	EHF12	COS	CROSS CONTAMINATION		8/3/2012	4	HL1B

Drink bottles in ice machine. Ice in ice machine is a ready to eat food & cannot be used for cooling unless removed from machine.

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

TODAY DISCOUNT
2510 SW 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF956	EHF28	IN	ALL OTHER VIOLATIONS		8/2/2012	0	HFOL

F) corrected

TOOT N TOTUM #18
3101 PLAINS BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF198	EHF28	COS	ALL OTHER VIOLATIONS		8/7/2012	3	HL1B

a.Box of straws directly on the floor. b.Need test paper(s) for sanitizer(s) used.

	EHF20	COS	TOXIC ITEMS		8/7/2012		

Sanitizing spray bottle of bleach at 200+ppm.

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

TOOT N TOTUM #32
1701 S EASTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF598	EHF25	COS	FOOD CONTACT SURFACES		8/8/2012	3	HL1B

Mold on walls and ceiling in walk in cooler.Clean as needed.b)Clean lid holder and tops of coffee makers.c)Clean and defrost reach in freezer and gasket.

TOOT N TOTUM #43
3522 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF96	EHF28	COS	ALL OTHER VIOLATIONS		8/6/2012	0	HL1B

A)Excess accumulation of food debris found on freezer shelving. B)Food debris found in refrigerator gaskets.

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

TOOT N TOTUM #6
211 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF635	EHF20	IN	TOXIC ITEMS		8/3/2012	0	HFOL

Now using chlorine bleach until the proper equipment arrives to make the proper strength of quats sanitizer, per permission of the area supervisor.

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

TOOT N TOTUM #71
1012 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF627	EHF24	H10DAY	THERMOMETERS		8/8/2012	11	HL1B
			Need metal stem probe thermometer to check hot foods.				
	EHF25	COS	FOOD CONTACT SURFACES		8/8/2012		
			Needed to clean freezer door pull out containers. Cleaned at the inspection.				
	EHF03	COS	HOT HOLDING		8/8/2012		
			Cheese-chili dispenser left open for about 3 hours,product at 124 degrees reheated at the inspection. Product now 140 degrees.				

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

TOSHAS TREATS
5400 MELISSA RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM399					8/7/2012	0	HL1B

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

TX CHICKEN WOK
2406 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1461	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/6/2012	25	HL1B

a.) Clean closet holding onions. b.) Clean table rice steamers sit on. c.) Clean lids on MSG, sugar, and salt containers. d.) All scoops must have a handle. e.) Spanish handwash sign needed in men's restroom.

	EHF12	COS	CROSS CONTAMINATION		8/6/2012		

a.) Handle of scoop buried in MSG b.) Handle of scoop buried in sugar. Keep handles up and out of product.

	EHF10	COS	SOUND CONDITION		8/6/2012		

a.) Caramel sauce labeled as "refrigerate after opening" not being held under refrigeration. If the sauce is for employee use, it should not be stored with restaurant food and should be labeled.

	EHF04	COS	PROPER COOKING TEMPERATURES		8/6/2012		

a.) Egg roll with pork cooked to an internal temperature of 125F. Must be reheated to 165F before sending out for consumption.

	EHF25	COS	FOOD CONTACT SURFACES		8/6/2012		

a.) Replace/rinse scouring pads used on wok often enough so that food debris does not buildup in the pad.

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

TX CHICKEN WOK

HF1461	EHF21	COS	MANUAL WARE WASHING	8/6/2012	25	HL1B

a.) Tongs used for deep fryers had grime on them. clean these tongs every 4 hours to prevent buildup.

	EHF20	COS	TOXIC ITEMS	8/6/2012		

a.) Unlabeled spray bottle in wait area. All chemicals must be labeled.

	EHF18	H10DAY	INSECT CONTAMINATION	8/6/2012		

a.) Live roach nymph found in closet holding onions. Clean dark, warm areas where roaches may reside.

TYLERS BARBEQUE

2014 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK96	EHF03	IN	HOT HOLDING		8/2/2012	0	HL1B

a.) Sausage on location tempd above 135F b.) Mac and cheese tempd above 135F on location c.) Slice beef on location tempd above 135F.

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

UNITED SUPERMARKET
201 N 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC138					8/3/2012	0	HFOL

VARSITY THEATRE
2302 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC234					8/3/2012	0	HL1B

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

VILLAGE BAKERY CAFE
2606 SW 22ND AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2178	EHF28	COS	ALL OTHER VIOLATIONS		8/2/2012	13	HL1B
			a.) Handle of scoops down in dry products. Keep hands up and out of products.				
	EHF03	COS	HOT HOLDING		8/2/2012		
			a.) Center of scrambled eggs in hot hold at 113F-122F. Adjust equipment to maintain the entire product at 135F.				
	EHF02	COS	COLD HOLDING		8/2/2012		
			a.) Crossiant with meat and cheese at 85F in display case b.) turnover with meat at 90F. These products are potentially hazardous and must be kept under temperature or documented time control. (repeat violation)				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		8/2/2012		
			a.) Salad cooler at 50F with potentially hazardous food inside temping at 52F. This was destroyed and unit should be fixed within 10 days.				

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

VINCES PIZZA
2413 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF600	EHF15	H10DAY	EQUIPMENT ADEQUATE		8/6/2012	17	HL1B
			a.) Cooler is at 70F. If it is to hold potentially hazardous food, it must blow at 41F or below.				
	EHF09	COS	APPROVED SOURCE/LABELING		8/6/2012		
			a.) Can in back without a label on it. If label falls off a can, label as to what the product is.				
	EHF11	COS	PROPER HANDLING RTE		8/6/2012		
			a.) Handle of scoop down in sugar bin in back. Keep handles up and out of product.				
	EHF20	COS	TOXIC ITEMS		8/6/2012		
			a.) Sanitizer over 200 ppm. Must be at least 100 but not over 200 ppm.				
	EHF25	COS	FOOD CONTACT SURFACES		8/6/2012		
			a.) Ice scoop for drinks being stored on soda drain racks. Ice scoop must be stored in a sanitary place.				

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

VIVIANS NURSING HOME
508 N TAYLOR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF239	EHF25	COS	FOOD CONTACT SURFACES		8/2/2012	6	HL1B
			Ice scoop holster needs to be cleaned.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		8/2/2012		
			Dishwasher machine sanitizer is not working properly; dishwasher machine needs to be repaired.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/2/2012		
			Replace torn drawer liner in kitchen utensil drawer.				

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

WAL-MART #5216
5730 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF386	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/2/2012	8	HL1B
			a.Sara Lee cake mix on floor of back storage area. COS b.Repair back garage door of receiving, also needs door sweep.				
	EHF03	COS	HOT HOLDING		8/2/2012		
			Macaroni and cheese at 120 degrees, needed to reheated to 165 to be held at 135 degrees.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/2/2012		
			Needed paper towels in a dispenser at the bakery.				

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

WENDYS #4105
7236 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF95	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/7/2012	0	HL1B

A) Fix missing tiles by floor drain in cashier area within 10 days. B) Fix missing splash floor tiles by 3 compartment sink within 10 days

WESLEY COMMUNITY DAY CARE
1615 S ROBERTS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD27	EHF28	COS	ALL OTHER VIOLATIONS		8/7/2012	0	HL1B

Tables in dining room have peeling veneer tops. This is not an easily cleanable surface. Do not use these tables in dining room.

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

WIENERSCHNITZEL #192
2801 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1705	EHF20	COS	TOXIC ITEMS		8/8/2012	17	HL1B
			a.) Quaternary ammonia sanitizer in spray bottle was over 400 ppm. Must not exceed 400 ppm. This was diluted down.				
	EHF25	COS	FOOD CONTACT SURFACES		8/8/2012		
			a.) Water that chocolate sauce was sitting in was 120F. Must be 135F to prevent bacteria growth. Do not put the bottle in the water until it reaches 135F.				
	EHF07	COS	ADEQUATE HAND WASHING		8/8/2012		
			a.) Food employees must wash hands between glove use.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		8/8/2012		
			a.) Small cooler is holding potentially hazardous food at 50F. Must hold at 41F or below. Potentially hazardous food was thrown away that was out of temperature.				
	EHF12	COS	CROSS CONTAMINATION		8/8/2012		
			a.) Condensate was dripping on bags of tortillas in walk in.				

Food Establishment Public Inspection Report

From 8/2/12 thru 8/8/12

ESTABLISHMENT

YOUNGBLOOD STOCKYARD CAFE

100 N MANHATTAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK2					8/8/2012	0	HL1B