

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT**34TH ST DISCOUNT
2514 SW 34TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF1256 | | | | | 9/5/2012 | 0 | HL1B |

**AMARILLO COLLEGE CHILD DEV LAB
6222 SW 9TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|--|----------------|-------------|-------------------------|----------|-----------------|----------|-----------------|
| HFD48 | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 8/31/2012 | 4 | HL1B |
| Fruit found disposed of in handwashing sink; handwashing sinks are for handwashing only. | | | | | | | |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT

AMARILLO CRIME STOPPERS

7200 W INTERSTATE 40

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT3708 | | | | | 9/1/2012 | 0 | HL1B FOOD |

AMARILLO HIGH SCHOOL

4225 DANBURY DR

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF647 | EHF28 | COS | ALL OTHER VIOLATIONS | | 9/5/2012 | 3 | HL1B |
| | | | A) Do not put any liquids in the trash can, all liquids must go down the drain. | | | | |
| | EHF21 | H10DAY | MANUAL WARE WASHING | | 9/5/2012 | | |
| | | | A)Sanitizer dispenser found not properly dispensing due to a broken piece inside the unit, Must be fixed within 10 days. | | | | |

Food Establishment Public Inspection Report**From 8/30/12 thru 9/5/12**

ESTABLISHMENT

AMARILLO INTERNATIONAL STORE**2206 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF2076 | EHF27 | H10DAY | ESTABLISHMENT PERMIT | | 9/5/2012 | 6 | HL1B |
| | | | Current establishment permit not posted. Must post current permit. A copy can be obtained from our office. | | | | |
| | EHF17 | COS | HAND WASH WITH SOAP/TOWELS | | 9/5/2012 | | |
| | | | a)No soap in restroom. b)No paper towels in restroom. | | | | |
| | EHF28 | H10DAY | ALL OTHER VIOLATIONS | | 9/5/2012 | | |
| | | | Goat meat stored in non-food grade plastic bags. Food must be stored in food grade packaging. | | | | |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT

ARAMARK-JACK B KELLY CENTER**2402 4TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HFC206 | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/31/2012 | 3 | HL1B |
| | | | Light shields missing in kitchen and Quiznos. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 8/31/2012 | | |
| | | | a)Can opener needed to be cleaned. b)Ice machine needed to be cleaned. | | | | |

ARDEN ROAD ELEMENTARY**6801 LEARNING TREE AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF412 | | | | | 9/4/2012 | 0 | HL1B |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT**ARNOLD BURGERS
1611 S WASHINGTON ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|--|
| HF2248 | EHF20 | COS | TOXIC ITEMS | | 8/31/2012 | 3 | HL1B | |
| | | | Sanitizer found at over 400ppm; sanitizer should be between 2:00 - 4:00. | | | | | |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT

**AUSTIN MIDDLE SCHOOL
1808 WIMBERLY RD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF667 | EHF15 | H10DAY | EQUIPMENT ADEQUATE | | 8/30/2012 | 13 | HL1B |
| | | | a.) Reach in cooler is registered at a steady 46-47F. Must be able to maintain temperature at 41F or below. | | | | |
| | EHF02 | COS | COLD HOLDING | | 8/30/2012 | | |
| | | | a)Taco meat on a cart out of refrigeration water at 49.1F. Must be 41F or below until ready to be cooked. | | | | |
| | EHF03 | COS | HOT HOLDING | | 8/30/2012 | | |
| | | | a)Chicken patties in the hot hold registered at 125F-128F. This product must be held at 135F in the hot hold unit. The product was reheated to 165F and held hot again. | | | | |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT

**BANGKOK TOKYO
2413 S WESTERN ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-----------------------------------|----------|-----------------|----------|-----------------|
| HF2281 | EHF18 | IN | INSECT CONTAMINATION corrected | | 9/4/2012 | 0 | HFOL |

**BING A BURGER
3520 SE 27TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF804 | EHF28 | COS | ALL OTHER VIOLATIONS Clean popcorn machine. b)Remove coffee nozzle and clean nightly. | | 9/4/2012 | 0 | HL1B |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

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 | | 8/30/2012 | 18 | HL1B |
| | | | A)Food and single use items must be stored at least 6 inches off of the floor. (cos) B)Repair broken tiles in walk-in cooler. C)Repair wall in dishwashing room so that there is no exposed insulation. D)Covered trash needed in employees restroom. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 8/30/2012 | | |
| | | | A)Dirty utensils found hanging on clean utensil rack. B)Plates, utensils, bowls, etc.that are chipped or damaged need to be discarded because they are no longer easily cleanable. | | | | |
| | EHF15 | H10DAY | EQUIPMENT ADEQUATE | | 8/30/2012 | | |
| | | | Reach-in cooler is broken and leaking water; cooler must be repaired or replaced. | | | | |
| | EHF21 | H10DAY | MANUAL WARE WASHING | | 8/30/2012 | | |
| | | | Establishment does not have chemical sanitizer needed for the dishwasher machine; items must be sanitized in 3 compartment sink until the dishwasher sanitizer is replaced. | | | | |
| | EHF01 | COS | COOLING FOR COOKED FOOD | | 8/30/2012 | | |
| | | | Potentially hazardous food that had been in walk-in cooler overnight was found at 50 degrees; food must be cooled from 135 degrees to 41 degrees within 6 hours. Food items were thrown away. | | | | |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT

BRISTOLS BAR

| | | | | | | | |
|--------|-------|-----|-------------------------|--|-----------|----|------|
| HF2283 | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 8/30/2012 | 18 | HL1B |
|--------|-------|-----|-------------------------|--|-----------|----|------|

Employee observed drinking from a cup that did not have a lid and a straw in a food preparation area.

**BROTHAS GRILL
910 N FILLMORE ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|------------------------------|-----------------|------------------------|-----------------|------------------------|
| HF2062 | EHF22 | H45 DAY | MANAGER KNOWLEDGE/CERTIFIED | | 8/30/2012 | 3 | HFOL |
| | | | Food manager needed. | | | | |
| | EHF27 | IN | ESTABLISHMENT PERMIT | | 8/30/2012 | | |
| | | | Establishment permit posted. | | | | |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT

BUSHLAND HIGH SCHOOL BOOSTER C

1201 S FM 2381

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFP24 | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/31/2012 | 8 | HL1B |
| | | | Found spray bottle with sanitizer too strong, was not used. | | | | |
| | EHF03 | COS | HOT HOLDING | | 8/31/2012 | | |
| | | | Hamburger patty in bun found at 117°. Discussed proper hot hold tech. Workers took burgers apart & reheated to 165°. Hot hold at 135°. | | | | |
| | EHF18 | H10DAY | INSECT CONTAMINATION | | 8/31/2012 | | |
| | | | Fly control needs to be addressed. Clean all surfaces & use food est approved pesticides, then clean all surfaces before next use. | | | | |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT

CANYON HIGH SCHOOL

1701 23RD ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|--|
| HFC134 | EHF25 | COS | FOOD CONTACT SURFACES | | 8/31/2012 | 3 | HL1B | |
| | | | a)Can opener needed to be cleaned. b)Fan guards in walkin needed to be cleaned. | | | | | |

CAPROCK HIGH SCHOOL

3001 SE 34TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|--|
| HF768 | EHF28 | COS | ALL OTHER VIOLATIONS | | 9/4/2012 | 0 | HL1B | |
| | | | Small leak on South wall sink needs to be repaired. b)Step stool top dirty in storage room. Repaint or replace. c)Bunji cord cannot be placed on ice scoop holder. d)Replace ceiling panel next to store room. e)Dust tops of ovens and South freezer. | | | | | |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT

**CARIBBEAN ICE
7200 W INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFT3717 | EHF14 | COS | WATER SUPPLY | | 9/1/2012 | 4 | HL1B FOOD |
| | | | Did not have hot water. Do not open until approved by organizer. You have to obtain permit from Health Dept to operate in Potter & Randall Co. Pay by 9/4/12. | | | | |

COMPLETE BODY NUTRITION 5901 BELL ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF2296 | | | | | 8/30/2012 | 0 | H PREOPEN |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT**CORONADO ELEMENTARY****3210 WIMBERLY RD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF686 | EHF28 | COS | ALL OTHER VIOLATIONS | | 9/4/2012 | 0 | HL1B |
| | | | a)Spanish handwash sign needed in restroom. | | | | |

CRESTVIEW ELEMENTARY**80 HUNSLEY RD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFC207 | | | | | 8/31/2012 | 0 | HL1B |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT

CROCKETT MIDDLE SCHOOL

4720 FLOYD AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF214 | EHF24 | COS | THERMOMETERS | | 9/4/2012 | 10 | HL1B |
| | | | a)No thermometer in a small cold hold unit with milk. | | | | |
| | EHF15 | H10DAY | EQUIPMENT ADEQUATE | | 9/4/2012 | | |
| | | | a)Refrigerator holding potentially hazardous food was at 55F. b)There is not adequate refrigeration in the kitchen to keep food at temperature. The walk in cooler must be repaired in 3 days. | | | | |
| | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 9/4/2012 | | |
| | | | a)Food employee washed hands in 2 compartment sink. Hands must only be washed in a handwashing sink. | | | | |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT

DOLLAR GENERAL STORE #7285

403 S WESTERN ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF54 | EHF27 | IN | ESTABLISHMENT PERMIT | | 9/4/2012 | 9 | HFOL |
| | | | Corrected. | | | | |
| | EHF28 | IN | ALL OTHER VIOLATIONS | | 9/4/2012 | | |
| | | | 5 corrections. | | | | |
| | EHF24 | H10DAY | THERMOMETERS | | 9/4/2012 | | |
| | | | Thermometers not properly calibrated. Need thermometers that work. | | | | |
| | EHF19 | H10DAY | RODENTS/ANIMALS/OPENINGS | | 9/4/2012 | | |
| | | | Door sweep needs to be replaced at back door. 2 corrections from previous. | | | | |
| | EHF17 | IN | HAND WASH WITH SOAP/TOWELS | | 9/4/2012 | | |
| | | | Corrected. | | | | |

Food Establishment Public Inspection Report**From 8/30/12 thru 9/5/12****ESTABLISHMENT****DOLLAR GENERAL STORE #7285**

| HF54 | EHF15 | H10DAY | EQUIPMENT ADEQUATE | 9/4/2012 | 9 | HFOL |
|------|-------|----------|---|-----------|----|------|
| | | | Freezer not maintaining food in frozen state. Items have been out of temperature for unknown amount of time. Discard items labeled keep frozen. Post "Out of Order" sign on unit doors. | | | |
| | EHF08 | IN | GOOD HYGIENIC PRACTICES | 9/4/2012 | | |
| | | | Corrected. | | | |
| HF54 | EHF08 | H 3 DAYS | GOOD HYGIENIC PRACTICES | 8/30/2012 | 20 | HL1B |
| | | | A)Cleaning supplies found in bathroom hand sink, hand sinks are for hand washing only. | | | |
| | EHF10 | H 3 DAYS | SOUND CONDITION | 8/30/2012 | | |
| | | | Majority of crates of eggs broken.Several dented cans. Cans found w/o labeling. Boxes of candy found with white powder & droppings on them. Granola boxes found w/a white powder on them, discard all adulterated food.Discard items due to no way of cleaning. | | | |
| | EHF17 | H 3 DAYS | HAND WASH WITH SOAP/TOWELS | 8/30/2012 | | |
| | | | A)No soap or paper towels at any hand sink or in the bathrooms. | | | |
| | EHF19 | H 3 DAYS | RODENTS/ANIMALS/OPENINGS | 8/30/2012 | | |
| | | | A)Door sweep needed at the front door. B)Door sweep needed at the back door. C)Clean the large amount of dead roaches from the back room. | | | |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT

DOLLAR GENERAL STORE #7285

| | | | | | | |
|------|-------|----------|--------------|-----------|----|------|
| HF54 | EHF24 | H 3 DAYS | THERMOMETERS | 8/30/2012 | 20 | HL1B |
|------|-------|----------|--------------|-----------|----|------|

A)Thermometers needed in all cold hold units that are holding potentially hazardous foods.

| | | | | | | |
|--|-------|----------|----------------------|-----------|--|--|
| | EHF27 | H 3 DAYS | ESTABLISHMENT PERMIT | 8/30/2012 | | |
|--|-------|----------|----------------------|-----------|--|--|

A)Last inspection could not be located. Post a copy of last inspection.

| | | | | | | |
|--|-------|----------|----------------------|-----------|--|--|
| | EHF28 | H 3 DAYS | ALL OTHER VIOLATIONS | 8/30/2012 | | |
|--|-------|----------|----------------------|-----------|--|--|

A)Completely clean back store area. B)Clean up large pile of trash in store room. C)Clean back bathroom, extremely dirty. D)Spanish/English hand washing signs needed in all bathrooms. E)Clean all coolers.

**DOMINOS PIZZA
2609 WOLFLIN AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|

| | | | | | | | |
|--------|-------|-----|--------------------------|--|----------|---|------|
| HF2200 | EHF19 | COS | RODENTS/ANIMALS/OPENINGS | | 9/5/2012 | 3 | HL1B |
|--------|-------|-----|--------------------------|--|----------|---|------|

a.) Opening by door sweep at back door needs to be repaired to prevent insect/rodent contamination.

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT

**DUGOUT, THE
3705 OLSEN BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1366 | EHF22 | H10DAY | MANAGER KNOWLEDGE/CERTIFIED | | 8/30/2012 | 9 | HL1B |
| | | | a.) Food manager card expired on 08/12/12. Card must be renewed at a cost of \$35. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 8/30/2012 | | |
| | | | a.) Clean black buildup from ice machine. | | | | |
| | EHF24 | COS | THERMOMETERS | | 8/30/2012 | | |
| | | | a.) Thermometer needed in cooler holding milk. | | | | |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT

**DYERS BAR B QUE
1619 S KENTUCKY ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF813 | EHF25 | COS | FOOD CONTACT SURFACES | | 8/30/2012 | 27 | HL1B |
| | | | a)Ice scoop stored on a dirty surface. b)Fireworks stored on a open box of to go utensils. | | | | |
| | EHF28 | H10DAY | ALL OTHER VIOLATIONS | | 8/30/2012 | | |
| | | | a)Spanish handwashing signs needed in all bathrooms. b)Chip off condensate leak from freezer. | | | | |
| | EHF21 | H10DAY | MANUAL WARE WASHING | | 8/30/2012 | | |
| | | | Dishmachine found not sanitizing,must be fixed within 10 days to sanitize at 50ppm. | | | | |
| | EHF20 | COS | TOXIC ITEMS | | 8/30/2012 | | |
| | | | a)Chemicals found without any labeling. b)Bleach spray bottle found stored on clean dish rack,store all chemicals separate from any food or food contact areas. | | | | |
| | EHF03 | COS | HOT HOLDING | | 8/30/2012 | | |
| | | | Chopped,cooked meat found at 118-120, must remain at 135° or above at all times. | | | | |

Food Establishment Public Inspection Report**From 8/30/12 thru 9/5/12**

ESTABLISHMENT

DYERS BAR B QUE

| | | | | | | |
|-------|-------|-----|--------------|-----------|----|------|
| HF813 | EHF02 | COS | COLD HOLDING | 8/30/2012 | 27 | HL1B |
|-------|-------|-----|--------------|-----------|----|------|

a)Raw hamburgers found in the cooler at 50°. b)Cooked ham found at 47° in the cooler. All cold items must remain at 41° or below at all times.

| | | | | | | |
|--|-------|-----|-----------------|-----------|--|--|
| | EHF10 | COS | SOUND CONDITION | 8/30/2012 | | |
|--|-------|-----|-----------------|-----------|--|--|

a)Dented cans found. b)Swollen cans found. Both were discarded.

| | | | | | | |
|--|-------|-----|-------------------------|-----------|--|--|
| | EHF08 | COS | GOOD HYGIENIC PRACTICES | 8/30/2012 | | |
|--|-------|-----|-------------------------|-----------|--|--|

Employee drinks found without lids & straws.

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT

**EL TEJAVAN
3801 E INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF339 | EHF15 | H10DAY | EQUIPMENT ADEQUATE | | 9/5/2012 | 13 | HL1B |
| | | | a)Dishwashing machine found not properly sanitizing;machine must be repaired or replaced.b)Glass reach-in cooler found at 47°;cooler must be repaired or replaced.Do not keep potentially hazardous items inside of the cooler until repaired. | | | | |
| | EHF13 | COS | HACCP PLAN/TIME | | 9/5/2012 | | |
| | | | Container of meat in maketable cooler found w/o datemark;item dated.Opened package of ham found w/o datemark;item dated.c)Tortillas that are prepared in the restaurant were found in make table cooler kept past the toss date;tortillas were thrown away. | | | | |
| | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 9/5/2012 | | |
| | | | Clean ceiling fans located in dining area. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 9/5/2012 | | |
| | | | Ice machine,tea nozzle,microwave found dirty. Clean grill venthood & fd debris from grill sides, blower fans, doors & handles in reach in cooler. Replace torn gasket on make table cooler. | | | | |
| | EHF21 | COS | MANUAL WARE WASHING | | 9/5/2012 | | |
| | | | Bleach sanitizer wipe down solution found at less than 100ppm. | | | | |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT

**EMERSON ELEMENTARY
600 N CLEVELAND ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF1193 | | | | | 8/30/2012 | 0 | HL1B |

**FANNIN MIDDLE SCHOOL
4623 S RUSK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF676 | EHF28 | H10DAY | ALL OTHER VIOLATIONS | | 9/5/2012 | 3 | HL1B |
| | | | Mesh screen on back door of kitchen is ripped & needs to be repaired or replaced. | | | | |
| | EHF15 | H10DAY | EQUIPMENT ADEQUATE | | 9/5/2012 | | |
| | | | Ice cooler in front of kitchen is broken & leaking water water onto floor;cooler must be repaired or replaced. | | | | |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT**FAT CAT CHICKEN
1311 DUMAS DR**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF2046 | | | | | 9/4/2012 | 0 | HFOL |

**FERNANDOS RESTAURANT & CANTINA
2740 WESTHAVEN CIR**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------------------------|----------|-----------------|----------|-----------------|
| HF2097 | EHF16 | IN | HAND WASH FACILITIES ADEQUATE | | 9/4/2012 | 0 | HFOL |
| | | | a)Corrected. | | | | |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT**FOREST HILL ELEMENTARY
3515 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|--|
| HF668 | EHF15 | H10DAY | EQUIPMENT ADEQUATE | | 8/31/2012 | 3 | HL1B | |
| | | | Walk-in refrigerator found at 55 degrees. Temperature logs show that it has been above 50 degrees for at least 72 hrs. Milk was discarded. Potentially-hazardous food must not be stored in refrigerator until problem is corrected. | | | | | |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT

FRIENDZ COCKTAIL LOUNGE & GRIL

711 SW 10TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF1860 | EHF18 | H10DAY | INSECT CONTAMINATION | | 9/5/2012 | 6 | HL1B |
| | | | An excessive amount of flies were observed in the kitchen area; a licensed pest mgmt company or pest control applicator must be contacted so that the presence of flies can be controlled. | | | | |
| | EHF28 | H10DAY | ALL OTHER VIOLATIONS | | 9/5/2012 | | |
| | | | Clean bread crates located in kitchen. 2 corrections from last inspection. | | | | |
| | EHF25 | H10DAY | FOOD CONTACT SURFACES | | 9/5/2012 | | |
| | | | Laminate countertop has exposed bare wood;repair or replace.Don't hang clean utensils on grill gas line. Hang clean utensils on clean dish rack. Potato slicer & soda gun holster found dirty. Clean blowers & dust off of ceiling in walk in cooler. | | | | |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT

GENE HOWE ELEMENTARY**5108 PICO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF338 | EHF25 | COS | FOOD CONTACT SURFACES | | 8/30/2012 | 6 | HL1B |
| | | | Utensils with food on it must either be cleaned or kept in food product to maintain temperature. | | | | |
| | EHF21 | H10DAY | MANUAL WARE WASHING | | 8/30/2012 | | |
| | | | Ware washing machine was not sanitizing. | | | | |

GEOS FOOD**1111 N BUCHANAN ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF2147 | | | | | 9/5/2012 | 0 | HL1B |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT**GILDEA JOE
3705 OLSEN BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFT3706 | EHF19 | H 2 HOUR | RODENTS/ANIMALS/OPENINGS | | 9/2/2012 | 6 | HL1B FOOD |
| | | | Cooks mtg discussed proper handling of food products & booth setup. Cook teams booths don't have req side protection for wind blowing contamination. Cookers/stoves must have lids or be in screened area. Coleman stove/clam chowder not in screen area. | | | | |
| | EHF28 | H 2 HOUR | ALL OTHER VIOLATIONS | | 9/2/2012 | | |
| | | | Comm dishwasher not sanitizing, must warewash in 3 comp sink. Before kitchen is used again for an event, furniture storage must be moved & kitchen made accessible to worker prep area, warewash & handwash area must be accessible. All food approved source. | | | | |

**GLENWOOD ELEMENTARY
2409 S HOUSTON ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF655 | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/30/2012 | 0 | HL1B |
| | | | Liquids leaking out of dumpster used by kitchen/janitor. Liquids should not be placed in the dumpster. All liquid food waste should go down a sanitary sewer. | | | | |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT

**HAPPY BURRITO
908 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF1226 | EHF22 | IN | MANAGER KNOWLEDGE/CERTIFIED | | 8/30/2012 | 0 | HFOL |
| | | | Corrected. | | | | |
| | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 8/30/2012 | | |
| | | | a)Door sweep on bottom of back door needs to be repaired. b)Reach-in freezer needs to be defrosted & cleaned. | | | | |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT**HIGH PLAINS FOOD BANK KIDS CAF**

1401 J AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF1935 | EHF21 | H10DAY | MANUAL WARE WASHING | | 9/4/2012 | 3 | HL1B |
| | | | Dishwasher not sanitizing properly. Repair to ensure 50 ppm chlorine. Run unit until chlorine runs through tube. Have unit repaired. | | | | |
| | EHF28 | H30 DAY | ALL OTHER VIOLATIONS | | 9/4/2012 | | |
| | | | Vent hood filters are not clean and not easily cleanable. Remove old filters and install cleanable filters. b)Rust on dish rack. Remove rust or replace. c)Blower covers in walk in cooler dirty. d)Discard broken lid to cornmeal tub. | | | | |

HIGHLAND PARK SCHOOL

3801 N FM 1912

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF760 | EHF28 | COS | ALL OTHER VIOLATIONS | | 9/4/2012 | 0 | HL1B |
| | | | Pans stacked wet. Pans need to air dry before stacking to prevent bacteria growth before dry. b)Tops of equipment dusty. | | | | |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT

HOLIDAY INN EXPRESS AMA WEST**8330 W AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF2179 | EHF24 | COS | THERMOMETERS | | 8/30/2012 | 8 | HL1B |
| | | | A) Thermometer needed in milk cooler on buffet line. | | | | |
| | EHF03 | COS | HOT HOLDING | | 8/30/2012 | | |
| | | | A) Sausage found holding at 110-118 degrees, must remain above 135 degrees at all times. | | | | |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT**HORACE MANN MIDDLE SCHOOL****610 N BUCHANAN ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF680 | EHF13 | COS | HACCP PLAN/TIME | | 9/5/2012 | 4 | HL1B |
| | | | A)Hard boiled eggs in make table cooler were found past the toss date B)Sliced vegetable found kept past toss date in make table cooler. | | | | |
| | EHF28 | H30 DAY | ALL OTHER VIOLATIONS | | 9/5/2012 | | |
| | | | Missing ceiling tile in kitchen needs to be replaced. | | | | |

HOUSTON MIDDLE SCHOOL**815 S INDEPENDENCE ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF674 | EHF25 | COS | FOOD CONTACT SURFACES | | 8/31/2012 | 3 | HL1B |
| | | | a)Dirty utensil found hanging on clean utensil rack. b)Mixer found dirty. | | | | |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT**J N B QUICKI SHOP 2****4809 RIVER RD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|-----------------------|-----------------|------------------------|-----------------|------------------------|
| HF287 | EHF25 | IN | FOOD CONTACT SURFACES | | 9/4/2012 | 0 | HL1B |
| | | | 3 corrections. | | | | |
| | EHF28 | IN | ALL OTHER VIOLATIONS | | 9/4/2012 | | |
| | | | 6 corrections. | | | | |

JOHNNY N ALLEN MIDDLE SCHOOL**700 N LINCOLN ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|-----------------------------|-----------------|------------------------|-----------------|------------------------|
| HF691 | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 8/30/2012 | 0 | HL1B |
| | | | Post new food manager card. | | | | |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT**KIDS KOLLEGE
2620 RUSSELL LONG BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HFC276 | | | | | 8/31/2012 | 0 | HL1B |

**LA ICE & WATER
1001 W AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF2142 | | | | | 9/5/2012 | 0 | HL1B |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT

**LA LAGUNA
2916 WOLFLIN AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF2213 | EHF28 | COS | ALL OTHER VIOLATIONS | | 9/5/2012 | 11 | HL1B |
| | | | a)Label all products taken out of the original container and put into bulk storage. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 9/5/2012 | | |
| | | | a)Tea nozzle had buildup on it. Clean tea nozzle daily. | | | | |
| | EHF13 | COS | HACCP PLAN/TIME | | 9/5/2012 | | |
| | | | a)Date mark all ready to eat foods that are in the refrigerator for more than 24 hours. | | | | |
| | EHF09 | COS | APPROVED SOURCE/LABELING | | 9/5/2012 | | |
| | | | a)Cans on shelf without proper labeling. Label all cans if the label gets removed. | | | | |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT**LAMAR ELEMENTARY
3800 S LIPSCOMB ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|--|
| HF663 | EHF18 | H10DAY | INSECT CONTAMINATION | | 9/5/2012 | 6 | HL1B | |
| | | | Live ants found in dry storage area. A licensed pest control company or applicator must be contacted so that the presence of the pest can be controlled. | | | | | |
| | EHF23 | COS | SEWAGE/WASTEWATER | | 9/5/2012 | | | |
| | | | Employee bathroom was found with no toilet tissue. A supply of toilet tissue must be available at each toilet. | | | | | |

**LONG JOHN SILVERS
725 N PIERCE ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|--|
| HF1682 | EHF19 | H10DAY | RODENTS/ANIMALS/OPENINGS | | 9/5/2012 | 3 | HL1B | |
| | | | Excessive fly infestation in restaurant. Must have professional licensed pesticide applicator to eliminate pest problem. | | | | | |

Food Establishment Public Inspection Report**From 8/30/12 thru 9/5/12**

ESTABLISHMENT**LORENZO DE ZAVALA MS
2801 N COULTER ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF1194 | EHF10 | COS | SOUND CONDITION Molded strawberries in walkin. | | 9/5/2012 | 7 | HL1B |
| | EHF25 | COS | FOOD CONTACT SURFACES Dirty utensils found in drawer. | | 9/5/2012 | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS Boxes of food items stored in locker room. | | 9/5/2012 | | |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT

**LUIGI PIZZERIA
2648 SW 34TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1617 | EHF25 | COS | FOOD CONTACT SURFACES | | 9/5/2012 | 11 | HL1B |
| | | | a.) Knife with broken tip in kitchen. Dispose of all chipped knives. | | | | |
| | EHF01 | COS | COOLING FOR COOKED FOOD | | 9/5/2012 | | |
| | | | a.) Cooked noodles from 09-04-12 were at 57F on 09-05-12. Product did not meet the 6 hour cooling requirement. This was thrown away. | | | | |
| | EHF19 | COS | RODENTS/ANIMALS/OPENINGS | | 9/5/2012 | | |
| | | | a.) Seal the screen on the back door to prevent insects from entering the establishment. | | | | |

Food Establishment Public Inspection Report**From 8/30/12 thru 9/5/12****ESTABLISHMENT****MARTY'S CONCESSIONS****3301 SE 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------------------|-----------------|------------------------|-----------------|------------------------|
| HF1398 | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/31/2012 | 0 | HL1B |
| | | | Post new permit when received. | | | | |

MARY & ROGERS DAY CARE**4220 WOLFLIN AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HFD18 | EHF20 | COS | TOXIC ITEMS | | 8/31/2012 | 3 | HL1B |
| | | | Unlabeled spray bottle filled with chemical was found in kitchen area. Employee knew what chemical was inside of the spray bottle & labeled it by the end of the inspection. | | | | |
| | EHF28 | H60 DAY | ALL OTHER VIOLATIONS | | 8/31/2012 | | |
| | | | Seal exposed wood on countertop on kitchen area. | | | | |

Food Establishment Public Inspection Report**From 8/30/12 thru 9/5/12****ESTABLISHMENT****MCALISTERS DELI #529****8605 SW 34TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF2005 | EHF20 | COS | TOXIC ITEMS | | 9/5/2012 | 8 | HL1B |
| | | | A)Window cleaner found in degreaser bottle, properly label all chemicals. | | | | |
| | EHF02 | COS | COLD HOLDING | | 9/5/2012 | | |
| | | | A)Tuna found holding at 49 degrees. B)Chicken found holding at 48 degrees. C)Ham found holding at 47 degrees. Keep make table lids closed when slow or not in use. All food should maintain 41 degrees or below. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 9/5/2012 | | |
| | | | A)Clean racks in walk in. B)Food in freezer must be at least 6 inches off the ground. C)Chip off condensate in freezer. D)Take serve safe to office and pay for city food manager card. | | | | |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT

**MCDONALDS
2000 S WESTERN ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF452 | EHF21 | COS | MANUAL WARE WASHING | | 8/30/2012 | 13 | HL1B |
| | | | A)Employee seen cleaning dishes without any soap or sanitizer. B)Sanitizer buckets found at 0-10ppm, must be 100ppm for wipe down. | | | | |
| | EHF07 | COS | ADEQUATE HAND WASHING | | 8/30/2012 | | |
| | | | A)Employees seen changing gloves without washing hands first. B)Employees seen not washing hands after eating and drinking. | | | | |
| | EHF20 | COS | TOXIC ITEMS | | 8/30/2012 | | |
| | | | A)Chemicals found stored with togo boxes. B)Chemicals found stored on condiment shelf. C)Chemicals found miss labeled. All Chemicals should be stored away from food or food contact areas and all chemicals should be properly labeled. | | | | |
| | EHF17 | COS | HAND WASH WITH SOAP/TOWELS | | 8/30/2012 | | |
| | | | A)Hand sink found without any paper towels. | | | | |
| | EHF28 | IN | ALL OTHER VIOLATIONS | | 8/30/2012 | | |
| | | | Corrected. | | | | |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT

**MI TIERRA BAR
900 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF2294 | EHF28 | H30 DAY | ALL OTHER VIOLATIONS | | 9/4/2012 | 6 | HL1B |
| | | | Obtain food manager card at Sept. class.b)Hang handwash signs in each restroom. c)Seal gap at back door. | | | | |
| | EHF24 | COS | THERMOMETERS | | 9/4/2012 | | |
| | | | Thermometer needed for refrigerator. | | | | |
| | EHF25 | H10DAY | FOOD CONTACT SURFACES | | 9/4/2012 | | |
| | | | Counter behind bar needs to be sealed or painted.b)Clean and sanitize all surfaces with a 100ppm bleach solution. | | | | |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT

**MR GATTIS
4412 S WESTERN ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF6 | EHF25 | COS | FOOD CONTACT SURFACES | | 8/30/2012 | 20 | HL1B |
| | | | a)Knife with a broken tip stored for service. Discard all chipped or broken knives. | | | | |
| | EHF24 | COS | THERMOMETERS | | 8/30/2012 | | |
| | | | a)Thermometer available for temping food was 12-15 degrees off. Calibrate thermometer properly. | | | | |
| | EHF21 | H10DAY | MANUAL WARE WASHING | | 8/30/2012 | | |
| | | | a)Dishwasher is not sanitizing properly. Must sanitize at 50 ppm chlorine sanitizer. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/30/2012 | | |
| | | | a)English and spanish handwashing signs needed in ladies restroom. b)Keep spray wand stored above the flood rim. c)Move ecolab equipment from over food prep area. | | | | |
| | EHF11 | COS | PROPER HANDLING RTE | | 8/30/2012 | | |
| | | | a)Uncovered ready to eat sunflower seeds, bacon bits and salad garnish found in storage. Keep ready to eat foods covered to protect from contaminants. | | | | |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT

MR GATTIS

| | | | | | | |
|-----|-------|-----|-----------------|-----------|----|------|
| HF6 | EHF10 | COS | SOUND CONDITION | 8/30/2012 | 20 | HL1B |
|-----|-------|-----|-----------------|-----------|----|------|

a)Dented cans found on shelf for service. Remove all cans dented on rim from service.

| | | | | | | |
|--|-------|--------|--------------------|-----------|--|--|
| | EHF15 | H10DAY | EQUIPMENT ADEQUATE | 8/30/2012 | | |
|--|-------|--------|--------------------|-----------|--|--|

a)Salad bar is not able to maintain the temperature of potentially hazardous foods at 41F or below.

NORTH HEIGHTS CATERING

607 N HUGHES ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFK85 | | | | | 9/5/2012 | 0 | HL1B |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT**NORTH HEIGHTS ELEMENTARY**

607 N HUGHES ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|--|
| HF728 | EHF24 | COS | THERMOMETERS | | 9/4/2012 | 6 | HL1B | |
| | | | Thermometer in refrigerator found broken in kitchen. Replaced with a new thermometer. | | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 9/4/2012 | | | |
| | | | Scoop in sugar bin found without handle. All scoops need handles to prevent contamination of product. | | | | | |

OAKDALE ELEMENTARY

2711 S HILL ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF757 | | | | | 8/30/2012 | 0 | HL1B |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT

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

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFR78 | EHF22 | H45 DAY | MANAGER KNOWLEDGE/CERTIFIED | | 8/31/2012 | 7 | HL1B |
| | | | Certified food manager required within 45 days. | | | | |
| | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 8/31/2012 | | |
| | | | Please verify that vendor Tangos Tacos has a Texas manufacturing permit for resale of product.Submit to office. | | | | |
| | EHF14 | H24 HOUR | WATER SUPPLY | | 8/31/2012 | | |
| | | | TCEQ pws pending approval.Per C Podsemny,TCEQ main health concern proper operating chlor so h2o has free chlor res.The perm storage tank & well protection needs to be installed prior to approval. Installed. Free chlor resid 0.2 mg/l at time of inspection | | | | |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT**PALO DURO HIGH SCHOOL**

1400 N GRANT ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF682 | EHF19 | H10DAY | RODENTS/ANIMALS/OPENINGS | | 8/30/2012 | 3 | HL1B |
| | | | Ceiling patch-work needs to be repaired in dry-good storage area. | | | | |
| | EHF28 | H10DAY | ALL OTHER VIOLATIONS | | 8/30/2012 | | |
| | | | Previous food manager is no longer employed at this school. Current food manager needs to post food manager card within this establishment. To be corrected within 10 days. | | | | |

PAPAS CONCESSIONS

7200 W INTERSTATE 40

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFT3709 | | | | | 9/1/2012 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT**PUCKETT ELEMENTARY
6700 OAKHURST DR**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|--|
| HF743 | EHF28 | COS | ALL OTHER VIOLATIONS | | 9/5/2012 | 0 | HL1B | |
| | | | A) Do not put liquids into the trashcan, all liquids should go down a drain. | | | | | |

**RANDALL HIGH SCHOOL
5800 ATTEBURY DR**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|--|
| HF568 | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/30/2012 | 0 | HL1B | |
| | | | Food placed for self service must be protected with cover or sneeze shield. | | | | | |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT

REEVES - HINGER ELEMENTARY

1005 21ST ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|--|
| HFC124 | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 8/31/2012 | 0 | HL1B | |
| | | | a)Ceiling tiles out of place . b)Food placed for self service needs to be covered or under sneeze shield. | | | | | |

RIDGECREST ELEMENTARY

5306 SW 37TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF769 | | | | | 9/4/2012 | 0 | HL1B |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT

RIVER ROAD MIDDLE SCHOOL

9500 N US HWY 287

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|--|
| HF1848 | EHF28 | COS | ALL OTHER VIOLATIONS | | 9/5/2012 | 0 | HL1B | |
| | | | Employee personal item not stored in designated area. B)Box of single-use items stored on floor. C)Corrected from previous. | | | | | |

ROBERT E LEE ELEMENTARY

119 NE 15TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF660 | | | | | 9/4/2012 | 0 | HL1B |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT

**ROUTE 66 DISCOUNT
3816 SW 6TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1897 | EHF28 | COS | ALL OTHER VIOLATIONS | | 9/5/2012 | 6 | HL1B |
| | | | Last inspection needs to be posted. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 9/5/2012 | | |
| | | | Soda nozzles needed to be cleaned. | | | | |
| | EHF27 | COS | ESTABLISHMENT PERMIT | | 9/5/2012 | | |
| | | | Alcohol permit must be posted. Food manager Card needs to be posted. | | | | |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT

SAKURA JAPANESE STEAKHOUSE

4000 S SONCY RD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF211 | EHF20 | COS | TOXIC ITEMS | | 9/5/2012 | 18 | HL1B |
| | | | Chemicals found without any labeling. | | | | |
| | EHF21 | COS | MANUAL WARE WASHING | | 9/5/2012 | | |
| | | | Employees in sushi bar seen cleaning food contact surfaces with bleach water at 0ppm, sanitizer solution must be 100ppm for wipe down. | | | | |
| | EHF15 | H10DAY | EQUIPMENT ADEQUATE | | 9/5/2012 | | |
| | | | Display coolers in sushi bar found holding sushi at 50 degrees, must be fixed to maintain 41 degrees or below at all times. | | | | |
| | EHF07 | COS | ADEQUATE HAND WASHING | | 9/5/2012 | | |
| | | | A)Employees seen not washing hands before putting on gloves. B)Employees seen washing gloves, gloves are single use and cannot be washed. C)Employee seen washing hands in 3 compartment sink, hands must be washed with soap and paper towels in a hand sink. | | | | |
| | EHF02 | COS | COLD HOLDING | | 9/5/2012 | | |
| | | | A) Cooked rice found sitting on counter at 70 degrees, rice must be held at 41 degrees or below or 135 degrees or above at all times. | | | | |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT

SAKURA JAPANESE STEAKHOUSE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|----------------------|----------|-----------------|----------|-----------------|
| HF211 | EHF28 | H10DAY | ALL OTHER VIOLATIONS | | 9/5/2012 | 18 | HL1B |

A)Clean walls and ceiling in dry storage. B)Store eggs below ready to eat foods in walk in, C)All food in freezer must be at least 6 inches off the ground.

SANBORN ELEMENTARY**700 S ROBERTS ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|----------------------|----------|-----------------|----------|-----------------|
| HF683 | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/30/2012 | 0 | HL1B |

Condensation leak in walk in freezer.Repair as needed and do not store any food below leak.

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT**SCHWANS HOME SERVICE #519512****10300 W US HIGHWAY 60**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|--|
| HFRM412 | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 8/31/2012 | 0 | H PREOPEN | |
| | | | Mobile numbers need to be posted on each side. | | | | | |

SNOW-ASIS**3301 OLSEN BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|--|
| HFM411 | EHF28 | H10DAY | ALL OTHER VIOLATIONS | | 8/30/2012 | 0 | H PREOPEN | |
| | | | a)A food manager needed. Establishment has 45 days. b)Memorandum signed by Pattaya owner needed before establishment can open. | | | | | |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT

SOUTHLAWN ELEMENTARY

4719 BOWIE ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF664 | | | | | 9/4/2012 | 0 | HL1B |

ST JOSEPH SCHOOL 4122 S BONHAM ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--------------|----------|-----------------|----------|-----------------|
| HF662 | EHF24 | COS | THERMOMETERS | | 9/5/2012 | 6 | HL1B |

a)A thermometer is needed for the hot hold unit to be sure that the temperature is holding at at least 135F.

| | | | | | | | |
|--|-------|-----|--------------------------|--|----------|--|--|
| | EHF19 | COS | RODENTS/ANIMALS/OPENINGS | | 9/5/2012 | | |
|--|-------|-----|--------------------------|--|----------|--|--|

a)Door on west side by dishwasher area has a gap at the bottom of the screen door. This needs a new door sweep to keep insects out. Also, this door must always stay shut to keep fly contamination out of the kitchen.

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT

ST MATTHEW UNITED METHODIST CH

3301 SE 10TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HFT6031 | | | | | 8/30/2012 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report**From 8/30/12 thru 9/5/12****ESTABLISHMENT****STARBUCKS COFFEE CO #6757****3240 S SONCY RD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HF1034 | EHF19 | H10DAY | RODENTS/ANIMALS/OPENINGS | | 9/5/2012 | 15 | HL1B |
| | | | Rid establishment of flies. | | | | |
| | EHF02 | COS | COLD HOLDING | | 9/5/2012 | | |
| | | | Milk found sitting on counter at 47 degrees at a slow time of day. Milk should maintain 41 degrees or below at all times. | | | | |
| | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 9/5/2012 | | |
| | | | Employee seen chewing gum, gum is not allowed in kitchen or on serving line. | | | | |
| | EHF22 | H45 DAY | MANAGER KNOWLEDGE/CERTIFIED | | 9/5/2012 | | |
| | | | Establishment has no certified food manager or card could not be located, food manager must be obtained within 45 days. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 9/5/2012 | | |
| | | | All employees working with food must wear a hair restraint. | | | | |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT

**SUSHIC, LLC
2402 4TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HFC309 | | | | | 8/31/2012 | 0 | HL1B |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT**TACO BELL #23108****611 23RD ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HFC257 | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/31/2012 | 6 | HL1B |
| | | | Seal on walkin door needed to be repaired. | | | | |
| | EHF24 | COS | THERMOMETERS | | 8/31/2012 | | |
| | | | Thermometer in walkin was not reading proper temperature. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 8/31/2012 | | |
| | | | Ice machine needed to be cleaned. | | | | |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT**TASCOSA HIGH SCHOOL
3921 WESTLAWN AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF671 | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 8/30/2012 | 5 | HL1B |
| | | | A) Remove soap and paper towels from vegetable washing sink, hands should be washed at a hand sink so therefore soap and paper towels are not needed at that sink. | | | | |
| | EHF03 | COS | HOT HOLDING | | 8/30/2012 | | |
| | | | Pigs in a blanket found holding at 115-120 degrees, must remain above 135 degrees at all times. Employee stated they were 140 when done cooking but was not witnessed. | | | | |

**TRADEWIND ELEMENTARY
4300 S WILLIAMS ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1533 | EHF28 | COS | ALL OTHER VIOLATIONS | | 9/4/2012 | 0 | HL1B |
| | | | Water at one handsink is too hot. Adjust water temp to no more than 115 degrees and no less than 100 degrees. b)Air intake vents at the dishwasher room are dusty. c)Tops of refrigeration equipment are still dusty after cleaning by maintenance dept. | | | | |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT

TRAIL BOSS RANCH COOKING

7200 W INTERSTATE 40

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HFT3712 | | | | | 9/1/2012 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT

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

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF2285 | | | | | 8/31/2012 | 0 | HL1B |
| HFK112 | | | | | 9/1/2012 | 0 | HL1B |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT

UNITED SUPERMARKET #523

5601 W AMARILLO BLVD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1679 | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 8/31/2012 | 12 | HL1B |
| | | | Seal all bare wood shelves & cabinets in coffee shop. 4 corrections from last inspection. | | | | |
| | EHF18 | H10DAY | INSECT CONTAMINATION | | 8/31/2012 | | |
| | | | Excessive amount of flies observed in the deli/coffee shop dining area.A licensed pest control company must be contacted so that they can control presence of flies in establishment. | | | | |
| | EHF20 | COS | TOXIC ITEMS | | 8/31/2012 | | |
| | | | Sticky fly traps are not allowed for use inside a food establishment;pest control materials must be approved for use inside a food establishment & installed by a licensed pest control applicator. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 8/31/2012 | | |
| | | | Clean fan blowers located in the deli walk in cooler.Clean fan blowers located in the bakery walk in cooler.Clean reach in freezer located in deli.Clean fryer venthood located in deli.Microwave oven in bakery found dirty.Clean underneath metal shelves. | | | | |
| | EHF21 | COS | MANUAL WARE WASHING | | 8/31/2012 | | |
| | | | Sanitizer located in the coffee shop 3 comp sink found at less than 200ppm. | | | | |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT

WAL-MART SUPERCENTER #3383

4215 CANYON DR

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF1232 | | | | | 8/30/2012 | 0 | HFOL |

WHITTIER ELEMENTARY

2004 N MARRS ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF670 | | | | | 8/31/2012 | 0 | HL1B |

Food Establishment Public Inspection Report**From 8/30/12 thru 9/5/12****ESTABLISHMENT****WILL ROGERS ELEMENTARY****920 N MIRROR ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF653 | EHF24 | COS | THERMOMETERS | | 8/30/2012 | 6 | HL1B |
| | | | Thermometers needed in walk-in refrigerator and freezer. | | | | |
| | EHF28 | H10DAY | ALL OTHER VIOLATIONS | | 8/30/2012 | | |
| | | | Boxes of produce stored on floor in walk-in refrigerator. B)Lightshield needs to be replaced in walk-in freezer. | | | | |
| | EHF15 | H10DAY | EQUIPMENT ADEQUATE | | 8/30/2012 | | |
| | | | Walk-in freezer found at 24 degrees. Needs to be 0 degrees. | | | | |

Food Establishment Public Inspection Report

From 8/30/12 thru 9/5/12

ESTABLISHMENT**WOODLANDS ELEMENTARY
2501 N COULTER ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF830 | | | | | 9/5/2012 | 0 | HL1B |

**ZEST E TACO
2418 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF249 | | | | | 8/31/2012 | 0 | HL1B |