

Food Establishment Public Inspection Report
From 8/9/12 thru 8/15/12

ESTABLISHMENT

ACCDC ST JOSEPH CAMPUS
4108 S BONHAM ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD35	EHF20	COS	TOXIC ITEMS		8/14/2012	3	HL1B	
			a.) Unlabeled bottle of chemical under the sink. This bottle was properly labeled on site.					
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		8/14/2012			
			a) Box of potatoes on floor. Keep food at least 6" off the ground. Potatoes were moved on site. COS b) Shelf liner needed in cabinets that clean dishes sit on. Establishment has 60 days to complete this.					

ADVANTAGE SALES & MARKETING
1701 N 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC298					8/10/2012	0	HL1B

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ESTABLISHMENT**AFFILIATED FOODS
1401 FARMERS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR26	EHF25	COS	FOOD CONTACT SURFACES Onions in bags setting on floor.		8/14/2012	6	HL1B
	EHF19	COS	RODENTS/ANIMALS/OPENINGS Open overhead doors not being used. Doors to the outside must remain closed when not in use.		8/14/2012		

Food Establishment Public Inspection Report**From 8/9/12 thru 8/15/12****ESTABLISHMENT****AMA TRANSITIONAL TREATMENT CTR****9300 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2002	EHF25	COS	FOOD CONTACT SURFACES		8/9/2012	7	HL1B
			Door gasket to walk in cooler has mold. Clean and sanitize gasket.				
	EHF09	COS	APPROVED SOURCE/LABELING		8/9/2012		
			Spray bottle with chemical not labeled. Label all spray bottles to prevent misuse.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/9/2012		
			Seal all bags before storing.b)Redate all foods taken from freezer and placed in refrigerator.c)Clean air filter and cover on ceiling.d)Back of blower in walk in cooler is dusty. Clean as needed.e)can opener and carrier need to be cleaned after each day.				

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ESTABLISHMENT

**AMARILLO CLUB
600 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1	EHF28	COS	ALL OTHER VIOLATIONS		8/14/2012	10	HL1B
			All food and single service items must be stored at least 6 inches off floor.				
	EHF13	COS	HACCP PLAN/TIME		8/14/2012		
			A. Several ph food items found without date marks in walk-in cooler. B. Sandwiches in reach-in make table cooler found without date marks. C. Bowl of mussels found in reach-in cooler without a date mark. All items were dated by the end of the inspection.				
	EHF25	COS	FOOD CONTACT SURFACES		8/14/2012		
			A. Clean utensils found stored in dirty bin. B. Clean bowls found stored in dirty bin. C. Slicer found dirty.				
	EHF20	COS	TOXIC ITEMS		8/14/2012		
			Sanitizer spray bottle tested at over 400 ppm. This is due to the sanitizer dispenser machine dispensing solution at over 400 ppm. Dispenser needs to be repaired or replaced.				

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ESTABLISHMENT**AMARILLO KOA
1100 FOLSOM RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF143					8/9/2012	0	HL1B

**AMERICOLD LOGISTICS
10300 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF63	EHF19	COS	RODENTS/ANIMALS/OPENINGS		8/9/2012	3	HL1B

Gap to outside at overhead door on north side of dock. Seal gap to prevent rodents and insects entering facility.

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ESTABLISHMENT**AYE SAN BU #2
910 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2201	EHF09	IN	APPROVED SOURCE/LABELING		8/13/2012	0	HFOL	
			The food store has come into compliance concerning proper label.					

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ESTABLISHMENT

BAKER BROS AMERICAN DELI**1901 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2244	EHF11	COS	PROPER HANDLING RTE		8/9/2012	10	HL1B
			a.) Ice scoop handle down in ice used for drinks.				
	EHF25	COS	FOOD CONTACT SURFACES		8/9/2012		
			a) Clean can opener. b) Clean tea nozzles daily.				
	EHF24	COS	THERMOMETERS		8/9/2012		
			a.) No thermometer in cold hold unit.				

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ESTABLISHMENT

**BAPTIST ST ANTHONYS
1600 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1512	EHF02	COS	COLD HOLDING		8/15/2012	5	HL1B
			Pasta salad with tomato slices at 45 degrees, placed in a freezer to chill down.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/15/2012		
			a.Torn and open flour sacks, flour transferred to easily cleanable containers.b.Containers of bacon and breakfast sausage stacked in each other, although each covered with cellophane.Possible cross contamination could occur.				

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ESTABLISHMENT**BASKET HUT THE
4206 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2262	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/13/2012	3	HFOL
			Light covers needed for all lights in the kitchen for food preparation areas.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		8/13/2012		
			Wastewater backing up into the three compartment sinks from the handsink.Repair or clear the lines so that all sinks work properly.				

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ESTABLISHMENT

**BIG SPENCER
4101 S LOOP 335 EAST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR34	EHF24	H10DAY	THERMOMETERS		8/11/2012	8	HL1B
			All cold hold units must have thermometers.				
	EHF03	COS	HOT HOLDING		8/11/2012		
			Turkey legs found at 120°F. Hot hold must be 135°F - reheat to 165°.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/11/2012		
			Outside smoker enclosure needs repair.				

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ESTABLISHMENT

**BLIZZARD WORLD
802 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM397					8/14/2012	0	HL1B

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ESTABLISHMENT

**BLUE SKY
5060 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2286	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/9/2012	0	H PREOPEN
			A)Fix ceiling tile by walk in B)Hand sinks in bathroom must stay on for 15 seconds before shutting off C)Establishment must pass all fire code requirements, D)Establishment must pass all building code requirements and have building final before opening.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		8/9/2012		
			A) All hand sinks must have soap and paper towels before opening.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		8/9/2012		
			A) A certified food manager must be obtained within 45 days of opening.				

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ESTABLISHMENT**BOSCOS BEVERAGE CO
2307 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1872	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/10/2012	3	HL1B
			Needed paper towels at the employee handsink.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/10/2012		
			Needed a covered trash can in the womens restroom.				

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ESTABLISHMENT

**BRADYS DAIRY QUEEN
1900 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF146	EHF28	IN	ALL OTHER VIOLATIONS		8/14/2012	11	HL1B
			1 correction from last inspection.				
	EHF02	COS	COLD HOLDING		8/14/2012		
			Diced tomatoes in make table found at 51 degrees; tomatoes were cooled to 41 degrees by the end of the inspection.				
	EHF25	COS	FOOD CONTACT SURFACES		8/14/2012		
			A. Can opener found dirty B. Spatulas that were damaged and no longer easily cleanable were being used by establishment; spatulas were thrown away.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		8/14/2012		
			Make table cooler is broken and leaking water inside of the unit and onto floor; cooler must be repaired or replaced.				

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ESTABLISHMENT

BRAUMS ICE CREAM #60

1900 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF601	EHF28	COS	ALL OTHER VIOLATIONS		8/15/2012	0	HL1B
A.Clean ice cream storage rack located in walk-in cooler B. 1 correction from last inspection.							

BROKEN SPOKE

3101 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF73	EHF28	COS	ALL OTHER VIOLATIONS		8/14/2012	0	HL1B
Needed Spanish handwash signs in the restrooms.							

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ESTABLISHMENT

**BROTHAS GRILL
910 N FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2062	EHF27	H10DAY	ESTABLISHMENT PERMIT		8/15/2012	16	HL1B
			Establishment permit not posted.B.)Food manager card not posted. If cannot find permit or card, additional copies can be obtained from our office. To be corrected within 10 days.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/15/2012		
			Previous inspection report not posted.				
	EHF25	COS	FOOD CONTACT SURFACES		8/15/2012		
			Microwave found dirty. Microwave must be cleaned every 24 hrs.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/15/2012		
			No soap in restroom.B.)No paper towels in restroom.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		8/15/2012		
			Access to hand-sink blocked. Need to have access to hand-sink at all times.				

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ESTABLISHMENT

BROTHAS GRILL

HF2062

EHF13

COS

HACCP PLAN/TIME

8/15/2012

16

HL1B

Potentially-hazardous food held in refrigerator over 24 hours without date-mark.

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ESTABLISHMENT

**BUFFALO WILD WINGS
5416 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1527	EHF08	COS	GOOD HYGIENIC PRACTICES		8/9/2012	13	HL1B
			A) Several employees seen not washing hands before putting on gloves.				
	EHF24	COS	THERMOMETERS		8/9/2012		
			A) Thermometer needed in make table holding raw meats.				
	EHF20	H10DAY	TOXIC ITEMS		8/9/2012		
			A) Sanitizer dispenser found dispensing at over 200ppm as label states. Must be corrected within 10 days.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		8/9/2012		
			A) Ice machine found very dirty, burn all the ice and clean and sanitize the entire machine, B) Bar guns found dirty. Clean daily with sanitizer rag. Do Not Soak over night.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/9/2012		
			A) All food must be stored at least six inches off the ground in the walk ins, B) Replace all missing floor tiles in kitchen, the tiles along the wall are almost all missing.				

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ESTABLISHMENT

BURGER KING #13483**4900 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF62	EHF28	COS	ALL OTHER VIOLATIONS		8/9/2012	3	HL1B
			Store liquid eggs below ready to eat products.				
	EHF25	COS	FOOD CONTACT SURFACES		8/9/2012		
			A)Ice machine needs to be cleaned. B)Ice scoop holder needs to be cleaned.				

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ESTABLISHMENT**BUTTONS & BOWS PRESCHOOL**

1911 S MADISON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD2	EHF25	COS	FOOD CONTACT SURFACES		8/9/2012	7	HL1B
			Dead insects found in utensil drawer. Clean all utensils and drawer.				
	EHF09	COS	APPROVED SOURCE/LABELING		8/9/2012		
			Spray bottle with purple solution not labeled. All spray bottles must be labeled to avoid misuse.				

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ESTABLISHMENT**CATTLEMANS CAFE
3801 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1936	EHF03	COS	HOT HOLDING		8/15/2012	19	HL1B	
			Potentially-hazardous food held in steam-table at 118 degrees. Phf must be held above 135 degrees or below 41 degrees.					
	EHF13	COS	HACCP PLAN/TIME		8/15/2012			
			BBQ sausage held past date-mark in refrigerator. Potentially-hazardous food can only be held for a maximum of 7 days.					
	EHF12	COS	CROSS CONTAMINATION		8/15/2012			
			Broken eggs dripping onto cheese in refrigerator. Cheese and broken eggs discarded.					
	EHF25	COS	FOOD CONTACT SURFACES		8/15/2012			
			Clean utensils stored in receptacle containing food debris.					
	EHF21	COS	MANUAL WARE WASHING		8/15/2012			
			Sanitizing cloths left-out on counter and not being immediately returned to sanitizing bucket. Sanitizing cloths must be immediately returned to bucket after use.					

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ESTABLISHMENT

CATTLEMANS CAFE

HF1936	EHF28	IN	ALL OTHER VIOLATIONS		8/15/2012	19	HL1B
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Corrected from previous inspection. Covered trashcan placed in women's restroom.

CHICKEN EXPRESS**2106 2ND AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HFC283	EHF28	COS	ALL OTHER VIOLATIONS		8/10/2012	5	HL1B
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Cook was not wearing hair restraint.

	EHF03	COS	HOT HOLDING		8/10/2012		
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Chicken tenders were at 115 degrees, reheated to 165. Hot hold items must be held at 135 or above.

Food Establishment Public Inspection Report

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ESTABLISHMENT

**CHOP X
1800 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2219	EHF25	H10DAY	FOOD CONTACT SURFACES		8/13/2012	3	HL1B
			Need to clean the inside of the freezer.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/13/2012		
			a.Keep the potentially hazardous food in the ice at the same depth as ice is around the product. b.To defrost in the sink, place item in a container that will allow the product to be submerged underwater and allow water from the faucet flow over it.				

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ESTABLISHMENT

CHURCHS CHICKEN #592

2002 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF980	EHF25	COS	FOOD CONTACT SURFACES		8/13/2012	22	HL1B
			a)Clean ice scoop holder for fountain drink ice.				
	EHF23	COS	SEWAGE/WASTEWATER		8/13/2012		
			a)There was no toilet paper in the mens restroom.				
	EHF18	H10DAY	INSECT CONTAMINATION		8/13/2012		
			a)Flies present in kitchen area. Bait as necessary to remove large amounts of flies. b)1 live roach seen by handsink in kitchen. Establishment must be sprayed for roach and have a receipt by the next inspection.				
	EHF03	COS	HOT HOLDING		8/13/2012		
			a)Chicken drumsticks under heat lamps were at 125F. Must be held at 135F or above to prevent bacteria growth.				
	EHF12	COS	CROSS CONTAMINATION		8/13/2012		
			a)Strainer used for raw chicken being stored on floor in walk in. Do not store equipment for food on the floor.				

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ESTABLISHMENT**CHURCHS CHICKEN #592**

HF980	EHF11	COS	PROPER HANDLING RTE		8/13/2012	22	HL1B
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a) Personal bottled drink being stored in ice used for drinks for customers. b) Handle of scoop to macaroni and cheese down in the product. Keep handle up and out.

COUNTRY BARN STEAKHOUSE LLC

8200 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1592	EHF15	IN	EQUIPMENT ADEQUATE		8/13/2012	0	HFOL
			A) Corrected, B) Corrected.				
	EHF21	IN	MANUAL WARE WASHING		8/13/2012		
			A) Corrected				

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From 8/9/12 thru 8/15/12

ESTABLISHMENT**CVS PHARMACY #1543****7301 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1388					8/9/2012	0	HL1B

DENNYS RESTAURANT #6674**1710 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF392	EHF28	H60 DAY	ALL OTHER VIOLATIONS		8/15/2012	3	HL1B
			a)Clean vents in hot hold area.b)Clean fryer vent hood.				
	EHF25	COS	FOOD CONTACT SURFACES		8/15/2012		
			a)Microwave dirty;clean at least every 4 hrs.b)Ice scoop holster dirty.c)Several utensils found in clean utensil drawer no longer easily cleanable; thrown away.d)Single service items found stored in dirty bin.e)Drink lids found stored on dirty surface.				

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ESTABLISHMENT

DIPPIN DOTS DBA FAST FREEZE

7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF89	EHF28	COS	ALL OTHER VIOLATIONS		8/15/2012	0	HL1B
			Post last inspection.				

ENGLISH FIELDHOUSE RESTAURANT

10610 AMERICAN DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF395	EHF28	COS	ALL OTHER VIOLATIONS		8/14/2012	3	HL1B
			Ice not at sufficient level to maintain 41 degrees or less for make table condiments. Ice must be at food level. COS				
	EHF15	COS	EQUIPMENT ADEQUATE		8/14/2012		
			Refrigerator found above 41 degrees F. Unit must hold temperature at 41 or less. Unit was adjusted.				

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ESTABLISHMENT

FAMILY DOLLAR STORE #4622**420 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF16	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/13/2012	6	HL1B
			Needed paper towels and toilet paper in the customer restroom.				
	EHF24	COS	THERMOMETERS		8/13/2012		
			Needed thermometers in the display cooler and freezers.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/13/2012		
			a.Floor cleaning needed. b.Defrost and repair display cooler.				

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ESTABLISHMENT**FAT-BOYS BBQ
104 N 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC121	EHF28	IN	ALL OTHER VIOLATIONS		8/10/2012	3	HL1B
			Leak in ceiling of walkin corrected.				
	EHF20	COS	TOXIC ITEMS		8/10/2012		
			Spray bottle of chemical not labeled.				

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ESTABLISHMENT

**FAZOLI'S
2512 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF439	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		8/13/2012	13	HL1B
			A) Door sweep needed at front door, B) Drive thru window being left open for long periods of time. Window must be closed after each immediate use.				
	EHF25	COS	FOOD CONTACT SURFACES		8/13/2012		
			A) Clean ice machine, B) Clean ice scoop holder, C) Clean all utensil drawers, D) Clean cooler gaskets.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		8/13/2012		
			A) Employee drink found without a lid or a straw.				
	EHF27	H90 DAY	ESTABLISHMENT PERMIT		8/13/2012		
			A) Establishment permit could not be located. If permit cannot be found an additional copy must be purchased at our office for \$25 by next inspection.				

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ESTABLISHMENT

FELDMANS DINER

11450 P5

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR76	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/10/2012	6	HL1B
			a)Lightshields required in prep trailer. b)Hot & cold water required at handsink for next year.				
	EHF24	COS	THERMOMETERS		8/10/2012		
			Thermometers required in all units.				
	EHF18	H10DAY	INSECT CONTAMINATION		8/10/2012		
			Fly control needs to be stepped up.				

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**FIESTA STORE
110 N GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2141					8/9/2012	0	HL1B

**FOOTE JAMES
3508 S FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFX2					8/9/2012	0	HL1B

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ESTABLISHMENT

FURRS FRESH BUFFET

2221 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1353	EHF28	COS	ALL OTHER VIOLATIONS		8/14/2012	20	HL1B
			a)Dry storage needs to be swept.b)Clean all blower covers in walk ins. 4 corrections from last inspection.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		8/14/2012		
			Door sweep needed at back door.				
	EHF20	H10DAY	TOXIC ITEMS		8/14/2012		
			Sanitizer dispenser in dish area is dispensing over 400ppm quat.Must be used as label states.Must be fixed within 10 days.				
	EHF21	H10DAY	MANUAL WARE WASHING		8/14/2012		
			a)Dishmachine found not sanitizing,must be fixed to sanitize at 50ppm.b)Wipe down solutions found with 0ppm chlorine,must be 100ppm for wipe down.				
	EHF25	COS	FOOD CONTACT SURFACES		8/14/2012		
)Several clean dishes found with food debris still on them.b)Clean dishes found greasy.c)Ice machine needs to be cleaned thoroughly.				

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FURRS FRESH BUFFET

HF1353	EHF08	COS	GOOD HYGIENIC PRACTICES	8/14/2012	20	HL1B
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Employees seen not washing hands before putting on gloves.

	EHF11	COS	PROPER HANDLING RTE	8/14/2012		
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Employee seen handling ready to eat food with bare hands,all ready to eat food must be handled with either gloves or utensils. Food was discarded.

GLORIAS RESTAURANT

1300 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF364	EHF28	IN	ALL OTHER VIOLATIONS		8/10/2012	0	HFOL
			a. corrected				

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT

**GRAMS GRILL
1505 E FM 1151**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR65	EHF28	COS	ALL OTHER VIOLATIONS Fry baskets need to be cleaned.		8/14/2012	0	HL1B

**GREEN GO DISCOUNT STORE
1503 S ARTHUR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1107					8/9/2012	0	HL1B

Food Establishment Public Inspection Report**From 8/9/12 thru 8/15/12****ESTABLISHMENT****HAGY LEARNING CENTER****1301 STREIT DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD63	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/15/2012	3	HL1B
			Needed handsoap at kitchen employee handsink.				

HARDBACK COFFEE CAFE**4301 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2279	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/9/2012	0	HL1B
			Post the permit, food manager card, & last inspection in establishment. Ok to open.				

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT**HASTINGS #9604
2020 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1408	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		8/13/2012	0	HFOL	
			a) A food manager is now certified for this location.					

**HILLTOP SENIOR CITIZENS
1311 N TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF978					8/15/2012	0	HL1B

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT

**HONEY CRUST HAMS INC
2626 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1686					8/15/2012	0	HL1B

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT

**HUDS
4411 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF15	EHF28	COS	ALL OTHER VIOLATIONS		8/9/2012	11	HL1B
			a)Handle of scoop down in cracker meal.				
	EHF21	COS	MANUAL WARE WASHING		8/9/2012		
			a)Bleach water for wipedown less than 100 ppm. Must be 100 ppm.				
	EHF09	COS	APPROVED SOURCE/LABELING		8/9/2012		
			a)Employee food, homeade hot sauces were being stored with food for customers. If employee food is to be stored, it must be labeled as so and stored separately.				
	EHF07	COS	ADEQUATE HAND WASHING		8/9/2012		
			a.)Food employee took a drink and did not change gloves and wash hands before returning to food prep.				

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT**JERRYS CAFE
2515 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2016	EHF11	COS	PROPER HANDLING RTE		8/15/2012	10	HL1B
			Employee observed grabbing tortilla chips that were going to be served to a customer with their bare hands; chips were thrown away.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/15/2012		
			A.Handwashing sink found with no soap B. Handwashing sink found with no paper towels				
	EHF25	COS	FOOD CONTACT SURFACES		8/15/2012		
			A. Microwaves found dirty B. Tea nozzles found dirty; nozzles must be broken apart and cleaned daily using the wash, rinse, sanitize, and air dry process C. Ice scoop found stored on dirty surface.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/15/2012		
			Employees working in food preparation areas & in the kitchen must wear a hat or hairnet. b)Food mgr card expires today;food mgr card must be renewed. Card renewed by end of inspection.				

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT

**LAGNIAPPE BEEF
3409 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM410					8/9/2012	0	HL1B

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT

LAKE TANGLEWOOD HARBOR POINT**1000 TANGLEWOOD DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR42	EHF28	COS	ALL OTHER VIOLATIONS		8/14/2012	8	HL1B
			Handles to cold hold units not clean. b)Utensil tub dirty. c)Flour scoop handle found touching flour.				
	EHF13	COS	HACCP PLAN/TIME		8/14/2012		
			Fish held under refrigeration over 24 hours and not date marked.				
	EHF09	COS	APPROVED SOURCE/LABELING		8/14/2012		
			Spray bottle with unknown clear liquid not labeled. All containers with chemical must be labeled.				

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT

**LOS BRACEROS
3303 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1921	EHF03	COS	HOT HOLDING		8/14/2012	23	HL1B
			a)Rice in hot hold at 125F. Must be at least 135F.				
	EHF02	COS	COLD HOLDING		8/14/2012		
			a)Diced tomatoes at 52F in cooler b) Rellenos at 52F in cooler. The cooler can properly hold temperature but the lid was left open too long. Close promptly to maintain temperature.				
	EHF11	COS	PROPER HANDLING RTE		8/14/2012		
			a)A cover is needed for large tub of chips in storage area to keep dust and debris off of them.				
	EHF25	COS	FOOD CONTACT SURFACES		8/14/2012		
			a)Do not store ice scoop on honey packets. This is not sanitary. b)Remove chipped plastic bins from service. c)Replace cutting board by grill. It has a large chip that is no longer easily cleanable.				
	EHF20	COS	TOXIC ITEMS		8/14/2012		
			a)Unlabeled chemical in storage area. Label all spray bottles with chemicals.				

Food Establishment Public Inspection Report**From 8/9/12 thru 8/15/12**

ESTABLISHMENT

LOS BRACEROS

HF1921	EHF21	H10DAY	MANUAL WARE WASHING	8/14/2012	23	HL1B
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a)No sanitizer in wipedown in kitchen. Must be at least 100 ppm. COS b)Dishwasher not sanitizing. must be at least 50 ppm chlorine sanitizer.

	EHF28	COS	ALL OTHER VIOLATIONS	8/14/2012		
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a)Face all silverware 1 direction. b)Boxes of vegetables being stored on floor in walk in cooler. Must be 6" off the ground.

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT**LUPITAS
2917 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2284	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		8/13/2012	0	H PREOPEN
			Need self-closers on the restroom doors. Need general cleaning of floors organizing etc.				
	EHF24	H 3 DAYS	THERMOMETERS		8/13/2012		
			Need a metal stem thermometer with a range of 0 to 220 degrees fahrenheit.				
HF2284	EHF02	COS	COLD HOLDING		8/15/2012	5	HL1B
			Shredded cooked chicken,cut tomatoes,boiled tomatoes,raw chicken & reheated chicken enchiladas were 48 to 53° for less than 3 hrs. Were replaced under 40°temp refrigeration at insp.Don't use equipment until it can hold product at 41° or colder.				
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		8/15/2012		
			Need self closer on womens restroom door.				

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT**MA MARIAS CAFE
1502 S CLEVELAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2136					8/10/2012	0	HL1B

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT

MCDONALDS
3700 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF304	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/10/2012	14	HL1B
			A.White caulking around ice machine is peeling off and needs to be repaired B.Post current food manager card.				
	EHF07	COS	ADEQUATE HAND WASHING		8/10/2012		
			Employee observed not washing hands before putting on gloves.				
	EHF13	COS	HACCP PLAN/TIME		8/10/2012		
			Several food items in make table cooler found without date marks.				
	EHF24	COS	THERMOMETERS		8/10/2012		
			Thermometer needed in make table cooler.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		8/10/2012		
			A. Microwave found dirty; microwave must be cleaned at least every 4 hours when in continuous use.COS B.Coffee/tea bag storage shelf found dirty. COS C.Ice machines found dirty.				

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT

**MEADE JEFF
810 N WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT3679	EHF03	COS	HOT HOLDING		8/11/2012	5	HL1B FOOD	
			Hamburger patties & hot dogs found in warmers at 110°-reheated to 165°, hot hold at 135°F.					

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT

MENCHIES RESTAURANT**3700 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1942	EHF25	IN	FOOD CONTACT SURFACES		8/14/2012	0	HL1B
			You have cleaned the inside of all the refrigerator and freezer compartments.				
	EHF24	IN	THERMOMETERS		8/14/2012		
			Has thermometers in every refrigerator and freezer compartment.				
	EHF28	IN	ALL OTHER VIOLATIONS		8/14/2012		
			A.Handsink repaired. B.All outsides of refrigerators and freezers cleaned. C.Stove removed. D.Floors and walls cleaned.				

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT

NORTHWEST TEXAS HEALTHCARE SYS

1501 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF310	EHF28	COS	ALL OTHER VIOLATIONS		8/15/2012	8	HL1B
			a)Refrigeration unit door gaskets corrected. b)Empty womans restroom trash can. c)Bakery freezer in the walk in freezer needs repair & defrosting. d)Some shelving in walkin in refrig is rusty & needs repair or replacing.				
	EHF02	COS	COLD HOLDING		8/15/2012		
			a)Refrigerated display case was out of temp. Milk,yogurt,sandwiches,potentially hazardous product salads at 52°for <2.5 hrs & returned to proper refrigeration.b)Holding refrig unit holding product from 48°to 56°,products were tossed at inspection.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/15/2012		
			Needed soap at the handsink in the "Java City".				

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT**OASIS OF THE RACES
4101 S LOOP 335 EAST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR35					8/11/2012	0	HL1B

**OREILLY AUTO PARTS
2750 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3678	EHF21	COS	MANUAL WARE WASHING		8/9/2012	9	HL1B FOOD
			Bleach water sanitizer too strong.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		8/9/2012		
			a)Close all outer doors.b)Open top grills are not in compliance.Lids placed over food.				

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT**ORIENT CUISINE
717 S FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1836	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		8/13/2012	3	HFOL
			Continue to work with a licensed pest control company. Insects still present in the kitchen.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/13/2012		
			Defrost & clean the freezer in the back room.				

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT

**OSCARS
4214 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2181	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/13/2012	16	HL1B
			a)Store all cups off floor.b)Store all boxes of eggs off floor in refrigeration.c)Do not use cups in salsa or pico,use utensil with handle.cos				
	EHF25	H10DAY	FOOD CONTACT SURFACES		8/13/2012		
			a)Clean the blender in the backroom,salsa residue. b)Clean the splatter on any dishes on the clean rack in the dishroom. c)Cover all food in the refrigerators & freezers. d)Use food grade containers or liners for chip storage.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		8/13/2012		
			The back door needs a door sweep.				
	EHF20	COS	TOXIC ITEMS		8/13/2012		
			Chemical bottle needed labeled.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		8/13/2012		
			Repair the handsink in the dishroom.				

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT**OSCARS**

HF2181	EHF08	COS	GOOD HYGIENIC PRACTICES	8/13/2012	16	HL1B
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Employee coffee with no lid or handle. All employee drinks must have lids & either straws or handles.

PAR DE ACEZ**4411 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1980	EHF28	IN	ALL OTHER VIOLATIONS	8/10/2012	0	HL1B	

Permits acquired and will be posted.

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT**PIONEER AMPITHEATRE**

11450 P5

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR50					8/10/2012	0	HL1B

R & R BAR

701 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF461	EHF28	COS	ALL OTHER VIOLATIONS		8/9/2012	0	HL1B	
			Needed a comode seat for a toilet in the men's restroom.					

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT

RADICAL NUTRITION 26 MEDICAL DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2274					8/10/2012	0	HL1B

RED MANGO 5807 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2243	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		8/13/2012	3	HFOL

Post a valid food manager card. A full time supervisory employee must take & pass a food manager class. A food manager is needed at this location by 9/14/12 or a \$50 reinspection fee may be charged.

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT**ROASTERS COFFEE & TEA**

3429 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1406	EHF24	COS	THERMOMETERS		8/14/2012	10	HL1B
			Thermometer could not be located in cold hold cooler in the back.				
	EHF21	COS	MANUAL WARE WASHING		8/14/2012		
			Employees seen washing dishes with just water,dishes must be washed using the correct process wash,rinse,sanitize,air dry.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		8/14/2012		
			Employee seen washing dishes in handsink,handsinks are for handwashing only.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/14/2012		
			All employees working with food (coffee,muffins,ice) must wear hair restraints. **Repeat 3x**				

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT

**ROUNDERS CLUB
2801 S VIRGINIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1156	EHF28	COS	ALL OTHER VIOLATIONS		8/13/2012	0	HL1B	
			a)Repair broken tile by walk in cooler. b)English and Spanish handwash signs needed in men's restroom.					

**ROUTE 66 MOTOR SPEEDWAY
4101 S LOOP 335 EAST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFR25	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/11/2012	0	HL1B	
			Walk in freezer door needs to be repaired.					
	EHF14	IN	WATER SUPPLY		8/11/2012			
			Private water supply need monthly samples.					

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT

**SAN ANTONIO RESTAURANT LTD
401 TILTROTOR DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1885	EHF28	COS	ALL OTHER VIOLATIONS		8/14/2012	0	HL1B	
			Single service items stored on floor in service area. Keep at least 6" off floor. b)Dust pans dirty. Clean regularly to prevent spreading bacteria. c)Dishes stacked wet-allow to air dry.					

**SCHLOTZSKYS DELI
1612 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF517	EHF28	COS	ALL OTHER VIOLATIONS		8/10/2012	0	HL1B	
			Gasket to small refrigerator needs to be cleaned. b)Provide ice scoop holder at drive up. c)Clean racks in kitchen.					

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT**SCOTTS OYSTER BAR
4150 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF398	EHF28	COS	ALL OTHER VIOLATIONS		8/15/2012	0	HL1B
			a.) Cover needed for trash can in ladies restroom.				

**SHORES SWIMMING POOL
5310 EMORY CT**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF963					8/14/2012	0	HL1B

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT**SKY WEST ASSISTED LIVING CTR**

2623 12TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC285					8/10/2012	0	HL1B

SPLASH AMARILLO WATER PARK

1415 SUNRISE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1657	EHF28	IN	ALL OTHER VIOLATIONS corrected		8/14/2012	0	HFOL

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT

SPUDNUTS 312 S MCMASTERS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2250	EHF28	COS	ALL OTHER VIOLATIONS		8/13/2012	0	HFOL
a)Has replaced floor in the store room. b)Needed the spring on the restroom door to self-close.							

SUBWAY #14124-214 5752 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1202	EHF28	COS	ALL OTHER VIOLATIONS		8/14/2012	3	HL1B
a)Rusty shelving replaced in the walk in cooler. b)Floor cleaned under walk in cooler shelving. c)Same shelving also cleaned. d)Cabinet shelving cleaned. e)Found box of yogurt on floor of walk in cooler.							
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		8/14/2012		
Keep rolling carts, etc away from the employee handsink near the 3 comp. sink.							

Food Establishment Public Inspection Report**From 8/9/12 thru 8/15/12****ESTABLISHMENT****SUBWAY #25567-216****1412 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1205	EHF09	COS	APPROVED SOURCE/LABELING		8/10/2012	10	HL1B
			Label missing or not easily readable on spray bottles with chemical.				
	EHF23	COS	SEWAGE/WASTEWATER		8/10/2012		
			Sink leaking in kitchen.				
	EHF25	COS	FOOD CONTACT SURFACES		8/10/2012		
			Knife container and utensil tubs found dirty. Second notice this violation.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/10/2012		
			Blower cover in walk in cooler dusty. Second notice this violation. b)Cracked lids on food containers. c)Mold on walls in dining room.				

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT**SUMMER SNOW 2
4400 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM389	EHF28	H30 DAY	ALL OTHER VIOLATIONS Lightshields needed on lights.		8/15/2012	0	HL1B

**SUPER SUPPERS AMARILLO SW
7402 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1224	EHF29	IN	RECOGNITION A) This kitchen is absolutely awesome and the employees are extremely knowledgeable. Great job!		8/15/2012	0	HL1B

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT**TACO BELL #23106
2000 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1313	EHF25	COS	FOOD CONTACT SURFACES		8/14/2012	3	HL1B	
			a)Dirty dishes found on the clean dish rack. b)Clean ice scoop. c)Clean ice scoop holder.					

**TACO VILLA #3
1826 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF750	EHF18	IN	INSECT CONTAMINATION		8/13/2012	0	HFOL	
			a)Ecolab sprayed for flies and also gave aerosol spray for flies. None were present in back kitchen area.					

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT**TACOS EL TULE
3623 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1576	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		8/10/2012	3	HL1B
			Drain-pipe is disconnected from hand-sink in kitchen causing water to run onto floor. Hand-sink needs to be repaired. To be corrected within 10 days.				
HF1576	EHF16	IN	HAND WASH FACILITIES ADEQUATE		8/15/2012	0	HFOL
			Handsink now functioning.				

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT

**TASCOSA GOLF CLUB
4502 FAIRWAY DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF435	EHF11	COS	PROPER HANDLING RTE		8/10/2012	9	HFOL
			Do not use a single service portion cup as a dispenser for croutons or any other product. Use dispenser with a handle, store in product with handle up.				
	EHF02	COS	COLD HOLDING		8/10/2012		
			The following products were at 50°: sliced & diced tomatoes, pasta, blue cheese crumbles. Product tossed at the inspection. Boiled eggs were at 49°& were also tossed. Keep salad products in another make table cooler for now.				
	EHF28	IN	ALL OTHER VIOLATIONS		8/10/2012		
			a)Walk in cooler now holding below 41°. Note: Do not use make table cooler that is for salads until it can hold product at 41°F.				

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2190	EHF28	IN	ALL OTHER VIOLATIONS		8/10/2012	3	HFOL
			B. corrected				
	EHF23	H10DAY	SEWAGE/WASTEWATER		8/10/2012		
			White reach in freezer is leaking wastewater in kitchen area; freezer needs to be repaired or replaced.				
	EHF25	IN	FOOD CONTACT SURFACES		8/10/2012		
			A & B corrected				

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT**TAYLOR FOOD MART #2091****1600 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2193	EHF19	IN	RODENTS/ANIMALS/OPENINGS corrected		8/14/2012	0	HFOL
	EHF15	IN	EQUIPMENT ADEQUATE corrected		8/14/2012		
	EHF28	IN	ALL OTHER VIOLATIONS corrected		8/14/2012		

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT

TEXAN NURSING & REHAB OF AMA

4033 SW 51ST AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1400	EHF12	COS	CROSS CONTAMINATION		8/15/2012	26	HL1B
			a)Employee used a wipedown rag with less than 200 ppm quat sanitizer to wipe down a food contact area.				
	EHF01	COS	COOLING FOR COOKED FOOD		8/15/2012		
			Cooked beans from yesterday were still 46F in the walk in. Place cooked foods in shallower pans so they can cool down faster to meet the 6 hour cool down requirement. These beans must be thrown away.				
	EHF10	COS	SOUND CONDITION		8/15/2012		
			a)Dented cans found on rack. Separate all dented cans from undented cans and do not use cans that are dented on the rim or seam.				
	EHF09	COS	APPROVED SOURCE/LABELING		8/15/2012		
			a)Can on shelf with no label.				
	EHF21	COS	MANUAL WARE WASHING		8/15/2012		
			a)Food debris found on clean plates b)Quaternary sanitizer in wipedown less than 200 ppm. Must be at least 200 ppm.				

Food Establishment Public Inspection Report**From 8/9/12 thru 8/15/12****ESTABLISHMENT****TEXAN NURSING & REHAB OF AMA**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1400	EHF20	COS	TOXIC ITEMS		8/15/2012	26	HL1B
			a)Unlabeled chemical spray bottle under 3 compartment sink.				
	EHF25	COS	FOOD CONTACT SURFACES		8/15/2012		
			a)Can opener must be cleaned daily to prevent debris buildup.				

THAI HOUSE RESTAURANT**5601 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF136	EHF21	IN	MANUAL WARE WASHING		8/10/2012	0	HFOL
			Dish-washer is now sanitizing.				

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT

**TNT SNOWCONES
3405 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM139	EHF21	IN	MANUAL WARE WASHING		8/14/2012	0	HL1B
			corrected				
	EHF25	IN	FOOD CONTACT SURFACES		8/14/2012		
			a. corrected b. corrected				

**TOOT N TOTUM #16
3201 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1551	EHF25	COS	FOOD CONTACT SURFACES		8/13/2012	3	HL1B
			A) Hot dog bun pans dirty, clean every day with proper procedure.				

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT

TOOT N TOTUM #77

421 TASCOSA RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF159	EHF03	COS	HOT HOLDING		8/10/2012	5	HL1B
			The cheeseburgers and sausages on hot hold were at 124 to 129 degrees and may have been for less than 4 hours. They were reheated at the inspection to 165 degrees and returned to hot hold.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/10/2012		
			Please have the hot hold unit dogs to make sure it is capable of holding hot product at proper temperatures in its range of heating.				

Food Establishment Public Inspection Report**From 8/9/12 thru 8/15/12**

ESTABLISHMENT**TRIKYS BAR #II
2612 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2175	EHF28	COS	ALL OTHER VIOLATIONS		8/10/2012	3	HL1B
			Inspection report not posted.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/10/2012		
			No paper towels in womens restroom.				

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT

**TRIS MARKET PLACE
3505 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1303	EHF17	H24 HOUR	HAND WASH WITH SOAP/TOWELS		8/9/2012	34	HL1B
			a)Paper towel dispensers(2)at deli not functioning due to lack of battery power.b)Paper towel dispenser at handsink in meat market not functioning due to lack of battery power.c)Hand-dryer in womens restroom not working.Must provide at least paper towels				
	EHF12	COS	CROSS CONTAMINATION		8/9/2012		
			Bowl of cooked rice stored on top of & in direct contact with raw animal meat in walk in at deli.				
	EHF13	COS	HACCP PLAN/TIME		8/9/2012		
			Potentially hazardous food held using time only as control not properly marked to indicate the time that is 4 hrs past the point in time when the food is removed from temp control.After 4 hrs,food must be discarded.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		8/9/2012		
			Evidence of employees smoking in dry-good storage area was found. Must smoke only in designated area that cannot contaminate products.				
	EHF10	COS	SOUND CONDITION		8/9/2012		
			a)Critically dented can found on shelf.b)Heiniken draught keg beer mini-keg found critically dented with excessive rusting occuring on outside.				

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT

TRIS MARKET PLACE

HF1303	EHF03	COS	HOT HOLDING	8/9/2012	34	HL1B
			Chicken in hot holding found at 115°.All phf must be held at 135° or above.			
	EHF07	COS	ADEQUATE HAND WASHING	8/9/2012		
			Employee did not wash hands before putting on gloves.			
	EHF21	COS	MANUAL WARE WASHING	8/9/2012		
			Employees not using proper ware-washing procedure at deli. Must wash,rinse,then sanitize & allowed to air dry.			
	EHF28	H24 HOUR	ALL OTHER VIOLATIONS	8/9/2012		
			a)Covered trash needed in the womens restroom.b)Single use items stored on floor.cos c)Plastic tub of chicken stored on floor in walkin at deli.d)Produce stored on floor at deli.Due to failing score, reinspection fee \$50 must be charged.			
	EHF25	H24 HOUR	FOOD CONTACT SURFACES	8/9/2012		
			a)Crusted food debris found hanging from ceiling of microwave.b)Food debris found in mixer. Must be clean to sight & touch when not in use.			
HF1303	EHF28	IN	ALL OTHER VIOLATIONS	8/10/2012	0	HL1B
			A)Corrected. B)Corrected. C)Corrected. D)Corrected.			

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT

TRIS MARKET PLACE

HF1303	EHF25	IN	FOOD CONTACT SURFACES	8/10/2012	0	HL1B
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A)Corrected. B)Corrected.

	EHF17	IN	HAND WASH WITH SOAP/TOWELS	8/10/2012		
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A)Corrected. B)Corrected. C)Corrected.

TYLER STREET CAFE

900 S TYLER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF2063	EHF25	COS	FOOD CONTACT SURFACES		8/14/2012	3	HL1B
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A.Clean reach-in cooler located next to grill. B.Tea nozzles found dirty; nozzles must be broken apart and cleaned daily using the wash, rinse, sanitize, and air dry process.

	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/14/2012		
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Repair or replace reach-in freezer door.

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT

**TYLERS BARBEQUE
2014 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1931	EHF20	COS	TOXIC ITEMS		8/14/2012	3	HL1B
			a.) Bleach sanitizer in 3 compartment sink was over 200 ppm. Must be 50 ppm for dishes, not exceeding 200 ppm.				
HFK96	EHF03	IN	HOT HOLDING		8/15/2012	0	HL1B
			a.) All food was above 135F upon delivery.				

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT

VILLAGE BAKERY CAFE

2606 SW 22ND AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2178	EHF15	IN	EQUIPMENT ADEQUATE		8/13/2012	0	HFOL	
			a.) Refrigeration unit can now hold food at 41F or below.					

VIVIANS NURSING HOME

508 N TAYLOR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF239	EHF15	IN	EQUIPMENT ADEQUATE		8/15/2012	0	HFOL	
			Corrected.					

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT**WAL-MART #822 BAKERY
3700 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF362	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/10/2012	0	HL1B
A. Clean back storage room area. 1 correction from last inspection.							

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT

**WAL-MART #822 DELI
3700 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF379	EHF28	COS	ALL OTHER VIOLATIONS		8/10/2012	7	HL1B
			All food must be stored at least 6 inches off of floor.				
	EHF13	COS	HACCP PLAN/TIME		8/10/2012		
			Opened container of potato salad found without a date mark.				
	EHF25	COS	FOOD CONTACT SURFACES		8/10/2012		
			A. Microwave found dirty. B.Clean shelves and bottom of deli meat case.				

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT

**WAL-MART #822 GROCERY
3700 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF532	EHF10	COS	SOUND CONDITION		8/10/2012	4	HL1B
			Several dented cans available for consumer purchase found in shelves in grocery area.				
	EHF28	IN	ALL OTHER VIOLATIONS		8/10/2012		
			2 corrections from last inspection.				

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT

WAL-MART #822 MEAT & SEAFOOD**3700 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF355	EHF25	COS	FOOD CONTACT SURFACES		8/10/2012	3	HL1B
			Clean fan blowers located in meat refrigeration/storage area.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/10/2012		
			Gasket on meat storage door needs to be repaired or replaced.				

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT

**WATER VILLA
1110 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1263					8/15/2012	0	HL1B

1619 S KENTUCKY ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF850					8/15/2012	0	HL1B

2201 SE 27TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF559					8/15/2012	0	HL1B

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT

WATER VILLA

2300 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF636					8/15/2012	0	HL1B

401 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF640					8/15/2012	0	HL1B

4515 S GEORGIA ST

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

From 8/9/12 thru 8/15/12

ESTABLISHMENT

WATER VILLA

HF1287				8/15/2012	0	HL1B
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5603 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF544					8/15/2012	0	HL1B

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT**WELLINGTON ROOM EVENT CENTER**

505 S TENNESSEE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK88	EHF28	IN	ALL OTHER VIOLATIONS		8/15/2012	0	HL1B
If ranch dressing is made the same each time,the product is not potentially hazardous.Has PH of 3.5.							

WESTGATE ENTERPRISE #1

7421 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF131	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/13/2012	0	HL1B
A) Bleach test strips are needed. B)Quat test strips are needed.(REPEAT)							

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1228	EHF15	H10DAY	EQUIPMENT ADEQUATE		8/15/2012	6	HL1B	
			Sanitizer dispenser is broken and dispensing quaternary ammonia sanitizer at over 400 ppm. Dispenser must be repaired or replaced.					
	EHF25	COS	FOOD CONTACT SURFACES		8/15/2012			
			Reach-in cooler located in back of restaurant needs to be cleaned.					

**WILL ROGERS LEARNING CENTER
702 N JOHNSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD29	EHF28	COS	ALL OTHER VIOLATIONS		8/14/2012	0	HL1B	
			Clean vent hood above grill.					

Food Establishment Public Inspection Report

From 8/9/12 thru 8/15/12

ESTABLISHMENT

**WTAMU MEAT LAB
2501 RUSSELL LONG BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC272					8/10/2012	0	HL1B