

Food Establishment Public Inspection Report
From 12/20/12 thru 12/26/12

ESTABLISHMENT

ACCDC ST JOSEPH CAMPUS
4108 S BONHAM ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD35	EHF08	COS	GOOD HYGIENIC PRACTICES		12/20/2012	15	HL1B
			a)Pan in handsink. b)Coat hanging on handsink. The handsink may not be used for anything other than washing hands.				
	EHF10	COS	SOUND CONDITION		12/20/2012		
			a)Can of tomato paste dented on rim on shelf.				
	EHF13	COS	HACCP PLAN/TIME		12/20/2012		
			a)Undated sandwich meat in cooler. This was thrown away. b)Undated hot dogs in the cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		12/20/2012		
			a) A new can opener blade is needed. The blade is dull and causing metal shavings.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/20/2012		
			a)Defrost freezer in building.				

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ACCDC ST JOSEPH CAMPUS

**AMARILLO CLUB
600 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1	EHF13	COS	HACCP PLAN/TIME		12/26/2012	7	HL1B
			A)Several potentially hazardous food items found kept past toss date in walk-in cooler. Items were thrown away. B)Several potentially hazardous food items were found without date marks; items were either thrown away or dated by end of the inspection.				
	EHF25	COS	FOOD CONTACT SURFACES		12/26/2012		
			A)Clean utensils found stored in dirty bin B)Dirty knives found hanging from clean rack. C)Slicer found dirty. D)Dirty glass found hanging on clean glass rack in bar area. E)Microwave found dirty.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/26/2012		
			A)Clean underneath metal shelves located beneath microwave in kitchen area. B)Food and single use items must be stored at least 6 inches off of floor.				

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AMERICAS BEST VALUE INN

1801 S LAKESIDE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1626	EHF16	IN	HAND WASH FACILITIES ADEQUATE		12/21/2012	0	HFOL
			Corrected; employee will wash hands in employee restroom that is next fo food prep area because sink cannot be installed inside food prep area.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/21/2012		
			Chlorine test strips needed for bleach sanitizer.				

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ANGELINAS TAMALES

616 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2326	EHF02	COS	COLD HOLDING		12/21/2012	5	HL1B
			Shell eggs found sitting on counter and the temp was above 45°F; eggs were thrown away.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/21/2012		
			b)Replaced missing ceiling tiles located in food establishment. d)Post current food establishment permit. 8 corrections from last inspection.				
HFM414	EHF21	H10DAY	MANUAL WARE WASHING		12/21/2012	0	H PREOPEN
			Sanitizer needed to clean stem thermometers.				
	EHF24	H10DAY	THERMOMETERS		12/21/2012		
			a)Thermometer needed inside of hot hold unit. b)Stem thermometer needed to take internal temperatures of food.				

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ANGELINAS TAMALES

HF414	EHF28	H90 DAY	ALL OTHER VIOLATIONS	12/21/2012	0	H PREOPEN
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a)Food manager card needed for mobile unit. b)Mobile unit permit number and restaurant name need to be posted on both sides of your mobile unit.

**ARBYS #1908
401 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1446	EHF02	IN	COLD HOLDING		12/20/2012	4	HL1B
			A)Sliced ham found at 41 degrees.				
	EHF03	IN	HOT HOLDING		12/20/2012		
			A)Roast beef found at 145 degrees.				
	EHF14	H10DAY	WATER SUPPLY		12/20/2012		
			A)Handsink by drive thru constantly runs hot water. Must be fixed to where it does not have to be shut off at the wall by 12/27/12.				

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ESTABLISHMENT**ARBYS #7490****5214 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1566	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/26/2012	0	HFOL
			a)Replace torn gaskets on the 2 door freezer. b)Repair the wall by the oven.				

BIG LOTS #1436**3510 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF366	EHF10	COS	SOUND CONDITION		12/26/2012	4	HL1B
			Dented cans found in grocery area.b)Open bag of candy found in grocery area.				

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ESTABLISHMENT**BISHOP DEFALCO RETREAT CTR****2100 N SPRING ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF922	EHF09	COS	APPROVED SOURCE/LABELING		12/21/2012	7	HL1B
			Spice container found without label.				
	EHF25	COS	FOOD CONTACT SURFACES		12/21/2012		
			Ice scoops stored on towel. Towels have potential to retain moisture and facilitate bacterial/mold growth.				

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From 12/20/12 thru 12/26/12

ESTABLISHMENT**BLUE FRONT CAFE
801 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF510	EHF25	COS	FOOD CONTACT SURFACES Microwave found to be dirty.		12/20/2012	3	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS Single use items not facing the same direction.		12/20/2012		

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ESTABLISHMENT

**BLUE SKY
5060 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2286	EHF02	IN	COLD HOLDING		12/20/2012	3	HL1B
			A)Tomatoes found at 38 degrees. B)Hot dogs at 39 degrees.				
	EHF03	IN	HOT HOLDING		12/20/2012		
			A)Chilli found at 149 degrees.				
	EHF20	COS	TOXIC ITEMS		12/20/2012		
			A)Chemicals found stored next to clean dishes, store separately.				

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From 12/20/12 thru 12/26/12

ESTABLISHMENT**BRADYS DAIRY QUEEN
1900 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF146	EHF25	COS	FOOD CONTACT SURFACES		12/26/2012	3	HL1B
			a)Tea nozzle found dirty; tea nozzles must be broken apart and cleaned daily. b)Replace plastic spatulas that are damaged and no longer easily cleanable.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/26/2012		
			a)Clean ice buildup from inside of walk in freezer. b)Garbage cans are dirty and need to be cleaned.				

**BURGER KING
7000 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF831	EHF25	COS	FOOD CONTACT SURFACES		12/26/2012	3	HL1B
			Plastic drink lids found stored in dirty bin.				

Food Establishment Public Inspection Report**From 12/20/12 thru 12/26/12****ESTABLISHMENT****CANYONVIEW ESTATES RETIREMENT****7404 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1968	EHF28	COS	ALL OTHER VIOLATIONS		12/20/2012	0	HL1B	
			All food and single service items must be at least 6" off the ground.					

**CRP SPORTS BAR
1803 S LAKESIDE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1787	EHF28	IN	ALL OTHER VIOLATIONS		12/21/2012	0	HFOL	
			a)Corrected. b)Corrected.					

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ESTABLISHMENT

**DOMINOS PIZZA
2609 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2200	EHF19	IN	RODENTS/ANIMALS/OPENINGS	a)Corrected.	12/20/2012	0	HFOL

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ESTABLISHMENT

**DONUT STOP
515 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2333	EHF17	IN	HAND WASH WITH SOAP/TOWELS Corrected.		12/26/2012	3	HL1B
	EHF19	IN	RODENTS/ANIMALS/OPENINGS Corrected.		12/26/2012		
	EHF20	IN	TOXIC ITEMS Corrected.		12/26/2012		
	EHF23	H24 HOUR	SEWAGE/WASTEWATER A)Drain by dish machine is backed up; must fix within 24 hours.		12/26/2012		
	EHF25	IN	FOOD CONTACT SURFACES Corrected.		12/26/2012		

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ESTABLISHMENT

DONUT STOP

HF2333	EHF27	IN	ESTABLISHMENT PERMIT Corrected.	12/26/2012	3	HL1B
	EHF28	IN	ALL OTHER VIOLATIONS Corrected.	12/26/2012		
HF2333	EHF23	IN	SEWAGE/WASTEWATER Corrected.	12/26/2012	0	HFOL

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ESTABLISHMENT**EL CARBONERO RESTAURANT****1700 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2173	EHF15	IN	EQUIPMENT ADEQUATE Refrigerator has been repaired.		12/21/2012	0	HFOL

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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	EHF15	IN	EQUIPMENT ADEQUATE		12/26/2012	0	HFOL
			A)Corrected.				
	EHF20	IN	TOXIC ITEMS		12/26/2012		
			A)Corrected. B)Corrected.				
	EHF21	IN	MANUAL WARE WASHING		12/26/2012		
			A)Corrected.				
	EHF25	IN	FOOD CONTACT SURFACES		12/26/2012		
			A)Corrected. B)Corrected. C)Corrected. D)Corrected. E)Corrected.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/26/2012		
			A)Corrected. B)Corrected. C)Replace broken gaskets.				

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GREYHOUND LINES-FOOD SERVICE**702 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF926	EHF09	IN	APPROVED SOURCE/LABELING Corrected.		12/21/2012	0	HFOL

**HICKORY PIT
501 S MCMASTERS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1744	EHF25	COS	FOOD CONTACT SURFACES Microwave found dirty.		12/26/2012	3	HL1B

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**HONEY CRUST HAMS INC
2626 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1686					12/20/2012	0	HL1B

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF680					12/21/2012	0	HL1B

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ESTABLISHMENT

JNB QUICKI SHOP 2

4809 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF287	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/21/2012	6	HL1B
			No soap at handsink near hot dogs. b)No soap at handsink in kitchen area. c)No paper towels at handsink in kitchen area.				
	EHF21	COS	MANUAL WARE WASHING		12/21/2012		
			No sanitizer in wipe down solution. b)Dirty water used as wipe down. c)Utensils found air drying on cloth.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/21/2012		
			Clean food storage rack w/excessive dust, inside of glass doors & trash under racks in walk-in. Box of potato chips & single use items stored on floor. COS. Dirty: All shelves storing pre-pkg food, lids & lid guides of ice cream freezer.				

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ESTABLISHMENT

JOHNNY N ALLEN MIDDLE SCHOOL

700 N LINCOLN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF691	EHF28	IN	ALL OTHER VIOLATIONS Corrected.		12/21/2012	0	HL1B

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ESTABLISHMENT

**JUDYS PLACE
2700 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF836	EHF07	COS	ADEQUATE HAND WASHING		12/26/2012	27	HL1B
			Cook observed not washing hands before putting on gloves. Hands must be washed before gloves are put on.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/26/2012		
			Open drink stored in kitchen above foods. Employee drinks must have a lid and straw or sport bottle cap.				
	EHF12	COS	CROSS CONTAMINATION		12/26/2012		
			Cook touched raw hamburger meat, then touched ready to eat bread. Never touch raw potentially hazardous foods, then ready to eat foods without washing hands & putting on new gloves. Cloth towel used to cover rolls. Cloth may not contact ready to eat foods.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/26/2012		
			Employee used last paper towel and did not replace towels. Paper towels must be available at all times.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		12/26/2012		
			Gap at back door. Seal gap to prevent insects from entering building.				

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JUDYS PLACE

HF836	EHF21	COS	MANUAL WARE WASHING	12/26/2012	27	HL1B
			No sanitizer in wipe down solution. Use test strips to ensure proper strength sanitizer. Sanitizer should be remade if solution strength falls below 50ppm.			
	EHF24	COS	THERMOMETERS	12/26/2012		
			No thermometer in make table refrigerator. b)No thermometer in small refrigerator at drive up window.			
	EHF25	COS	FOOD CONTACT SURFACES	12/26/2012		
			Toothpick holder not clean inside. b)Ice scoop stored in bucket with stagnant water.			
	EHF28	COS	ALL OTHER VIOLATIONS	12/26/2012		
			Ice bin found open not in use. Keep bins closed when not in use to prevent contamination. b)Freezer floor dirty. c)Clean the fan at dish room.			

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ESTABLISHMENT**KFC****316 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF993	EHF02	IN	COLD HOLDING		12/26/2012	10	HL1B
			A)Raw chicken found at 42 degrees. B)Cole slaw 38 degrees.				
	EHF03	IN	HOT HOLDING		12/26/2012		
			A)Fried chicken found at 162 degrees. B)Grilled chicken 164 degrees.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/26/2012		
			A)Employee seen chewing gum, gum is not allowed in kitchen. B)Employee cell phone and keys stored on single use deli paper, store separately.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		12/26/2012		
			A)Food manager card has expired, must renew before it has been expired for 60 days for \$35. After 60 days \$40.				
	EHF25	COS	FOOD CONTACT SURFACES		12/26/2012		
			A)Clean ice scoop. B)Clean ice scoop holder. C)Clean all shelves.				

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ESTABLISHMENT**LEARNING DEPOT
5398 MEADOWGREEN DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD58	EHF21	COS	MANUAL WARE WASHING		12/26/2012	3	HL1B	
			Dish machine was not sanitizing at time of inspection.					

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ESTABLISHMENT**MCDONALDS
3320 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF792	EHF03	IN	HOT HOLDING		12/26/2012	6	HL1B
			A)Cooked eggs holding at 157 degrees. B)Sausage holding at 154 degrees.				
	EHF20	COS	TOXIC ITEMS		12/26/2012		
			A)Chemical bottles found stored with clean dishes, store all chemicals separately.				
	EHF21	COS	MANUAL WARE WASHING		12/26/2012		
			A)Wipe down solution found at 0-10ppm, must be 100ppm for wipe down.				

Food Establishment Public Inspection Report**From 12/20/12 thru 12/26/12**

ESTABLISHMENT**MOE DOGS GRILL
3515 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF2098	EHF20	IN	TOXIC ITEMS		12/26/2012	0	HFOL
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Corrected. Dish machine is currently out of use until parts can be ordered. Currently they are washing dishes using a three compartment sink. Dish machine must either be repaired or removed from kitchen by next inspection.

Food Establishment Public Inspection Report**From 12/20/12 thru 12/26/12****ESTABLISHMENT****NORTHWEST TEXAS HEALTHCARE SYS****1501 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF310	EHF21	COS	MANUAL WARE WASHING		12/21/2012	6	HL1B
			Wipedown sanitizer solution too weak. Should be at 200 ppm.				
	EHF25	COS	FOOD CONTACT SURFACES		12/21/2012		
			a)Containers holding drink lids found dirty. b)Meat slicer found to be dirty.				
	EHF28	IN	ALL OTHER VIOLATIONS		12/21/2012		
			a)Corrected. b)Corrected. c)Corrected.				

Food Establishment Public Inspection Report

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ESTABLISHMENT

PETRO DUNKIN DONUTS 307

8500 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2320	EHF28	IN	ALL OTHER VIOLATIONS Corrected.		12/26/2012	0	HFOL

POPEYES

7000 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF890	EHF08	COS	GOOD HYGIENIC PRACTICES		12/26/2012	7	HL1B
			Employee observed drinking out of a bottle that she had to open with her hand in the kitchen area; employee drinks allowed in kitchen area must have a lid and a straw to avoid possible hand and food contamination.				
	EHF25	COS	FOOD CONTACT SURFACES		12/26/2012		
			Plastic drink lids found stored in dirty bin.				

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ESTABLISHMENT

**POTTER HOUSE
6800 PLUM CREEK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF209	EHF08	COS	GOOD HYGIENIC PRACTICES		12/26/2012	11	HL1B
			Open soda can found inside cooler.				
	EHF10	COS	SOUND CONDITION		12/26/2012		
			Moldy tortillas found inside cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		12/26/2012		
			a)Microwave found dirty. b)Ice scoop stored in a dirty container.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/26/2012		
			All cooler handles need to be cleaned.				

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ESTABLISHMENT**REGION 16 NELSON ST HEADSTART**

1023 N NELSON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD40	EHF25	COS	FOOD CONTACT SURFACES Tea nozzles found dirty.		12/21/2012	3	HL1B

**SANCHEZ BAKERY
3508 SE 11TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2110	EHF09	COS	APPROVED SOURCE/LABELING Repackaged foods with no label. All repackaged foods must have a label.		12/26/2012	7	HL1B
	EHF25	COS	FOOD CONTACT SURFACES Can opener blade and carrier not clean.		12/26/2012		

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ESTABLISHMENT**SONIC #12
4151 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1004	EHF21	COS	MANUAL WARE WASHING		12/26/2012	6	HL1B	
			Sanitizer at three compartment sink was not at proper strength, should be at 200 PPM Qt.					
	EHF24	COS	THERMOMETERS		12/26/2012			
			No thermometer found in soft freeze machine.					

**SONIC DRIVE IN
7100 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF717					12/21/2012	0	HFOL

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ESTABLISHMENT

**SPUDNUTS
312 S MCMASTERS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2250					12/20/2012	0	HL1B

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ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1314	EHF02	IN	COLD HOLDING		12/20/2012	0	HL1B
			A)Pico found holding at 39 degrees.				
	EHF03	IN	HOT HOLDING		12/20/2012		
			A)Taco meat found at 138 degrees.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/20/2012		
			A)Replace missing light shield by back door.				

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ESTABLISHMENT

**TAQUERIA EL TAPATIO
3410 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1588	EHF02	COS	COLD HOLDING		12/20/2012	19	HL1B
			A)Raw beef found sitting on a shelf at 50 degrees. B)Cold sausage found at 50 degrees, both products must remain below 41 degrees at all times.				
	EHF11	COS	PROPER HANDLING RTE		12/20/2012		
			A)Employees seen handling ready to eat foods with bare hands, gloves or utensils must be used.				
	EHF12	COS	CROSS CONTAMINATION		12/20/2012		
			A)Several cracked raw eggs found stored above ready to eat foods. Store all raw products below ready to eat foods.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		12/20/2012		
			A)Handsink found blocked, handsinks must be accessible at all times.				
	EHF25	COS	FOOD CONTACT SURFACES		12/20/2012		
			A)Clean shelving by tortilla area. B)Clean can opener. C)Clean knives found with food debris still on them. D)Employee keys found stored with clean utensils, store separately.				

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ESTABLISHMENT

TOOT N TOTUM #52

6698 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF649					12/21/2012	0	HL1B

Food Establishment Public Inspection Report**From 12/20/12 thru 12/26/12****ESTABLISHMENT****TOOT N TOTUM #81
2601 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF866	EHF03	COS	HOT HOLDING		12/20/2012	12	HL1B
			a)Items on grill rollers at 110-115F. Must be 135F or above. These were reheated to 165F.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/20/2012		
			a)Employee had coffee equipment in handsink. Handsink is only for washing hands.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/20/2012		
			a)Paper towels needed at handsink.				

Food Establishment Public Inspection Report

From 12/20/12 thru 12/26/12

ESTABLISHMENT**TOOT N TOTUM #96****1901 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF497					12/21/2012	0	HL1B

TORTILLERIA LA RANCHERITA**207 N LINCOLN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2308	EHF21	H90 DAY	MANUAL WARE WASHING		12/21/2012	0	HFOL

a)Corrected. b)Post food establishment permit. c)Post manufacturers permit.

Food Establishment Public Inspection Report

From 12/20/12 thru 12/26/12

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF379	EHF15	IN	EQUIPMENT ADEQUATE Corrected.		12/21/2012	0	HFOL

**WENDYS #4107
4206 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1233					12/26/2012	0	HFOL

Food Establishment Public Inspection Report

From 12/20/12 thru 12/26/12

ESTABLISHMENT

**WHATABURGER #371
3401 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF954	EHF07	COS	ADEQUATE HAND WASHING		12/20/2012	4	HL1B
			A)Two employees seen not washing hands before putting on gloves.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/20/2012		
			A)Take serve safe down to our office before the end of the day and pay \$40 to get City of Amarillo food managers card.				

Food Establishment Public Inspection Report

From 12/20/12 thru 12/26/12

ESTABLISHMENT**WILD BILLS
3514 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1909	EHF15	H10DAY	EQUIPMENT ADEQUATE		12/21/2012	6	HL1B
			The reach in cooler temped at 45 degrees. Needs to be at 41 or below.				
	EHF20	COS	TOXIC ITEMS		12/21/2012		
			Unlabeled chemicals found in bar area.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/21/2012		
			A)Handwashing sign needed in mens restroom. B)Defrost freezer in kitchen. C)Eggs stored above ready-to-eat items in refrigerator. COS				