

**Food Establishment Public Inspection Report**

From 12/6/12 thru 12/12/12

**ESTABLISHMENT****A TO Z TIRE  
813 SW 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF809	EHF28	COS	ALL OTHER VIOLATIONS		12/11/2012	0	HL1B	
			No lid on trash can in womens restroom.					

**ARAMARK DINING HALL  
2402 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC123	EHF25	COS	FOOD CONTACT SURFACES		12/11/2012	3	HL1B	
			a)Can opener needed to be cleaned. b)Meat slicer needed to be cleaned. c)Vent hood needed to be cleaned.					
	EHF28	COS	ALL OTHER VIOLATIONS		12/11/2012			
			Boxes of food on floor of freezer.					

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**ESTABLISHMENT**

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**ARAMARK DINING HALL/CATERING****2402 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFCK24	EHF03	IN	HOT HOLDING Beef 150, chicken 146, vegetables 140.		12/11/2012	0	HL1B

**AUSTIN MIDDLE SCHOOL****1808 WIMBERLY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF667	EHF05	COS	RAPID REHEATING		12/10/2012	5	HL1B
			a)Ham and cheese hot pockets were being heated in a hot hold cabinet. Hot hold cabinets are not intended to rapidly heat food to 165F. These were put in the oven and heated properly.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/10/2012		
			a)Wipe down and sanitize shelves in SW closet where clean pans are kept.				

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**ESTABLISHMENT**

**B & P FRESH PECANS/B GREEN**

**3600 S SONCY RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFX37					12/12/2012	0	HL1B

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**ESTABLISHMENT****BEEF O BRADYS  
7306 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1252	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/11/2012	18	HL1B
			Chip off condensate build up in walk in freezer. b)Store all employee food in a designated area. One correction from last inspection.				
	EHF07	COS	ADEQUATE HAND WASHING		12/11/2012		
			Employee seen not washing hands before putting on gloves. b)Employee seen not washing hands after handling raw chicken.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/11/2012		
			Handsink found with tea stains in it, handsink cannot be used for any other purposes other than handwashing. b)Employee drink found without lid or straw. c)Handsink in bar being used for other purpose other than handwashing.				
	EHF04	IN	PROPER COOKING TEMPERATURES		12/11/2012		
			Raw beef cooked to 169°F.				
	EHF02	IN	COLD HOLDING		12/11/2012		
			Raw chicken found at 38°F.				

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### ESTABLISHMENT

#### BEEF O BRADYS

HF1252	EHF13	COS	HACCP PLAN/TIME	12/11/2012	18	HL1B
			<p>Several prepared foods found without any labeling or date markings on them. Any potentially hazardous foods held over 24 hrs must have date markings.</p>			
	EHF20	COS	TOXIC ITEMS	12/11/2012		
			<p>Chemicals found stored next to food. b)Sanitizer found stored next to clean dishes, store all chemicals away from any food or food contact surface.</p>			
	EHF25	COS	FOOD CONTACT SURFACES	12/11/2012		
			<p>Cracked dishes found. b)Clean out all coolers. c) Clean all gaskets. d)Clean bins under tea station. e)Clean all sauce bottles daily.</p>			

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### ESTABLISHMENT

**BIG TEXAN STEAK RANCH**

**7701 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF478	EHF21	COS	MANUAL WARE WASHING		12/6/2012	20	HL1B
			Employee observed cleaning a stem thermometer after it was used to temp meat by wiping it down with a dirty, unsanitized linen towel. Thermometer was properly cleaned and sanitized by end of the inspection.				
	EHF25	COS	FOOD CONTACT SURFACES		12/6/2012		
			A)Slicer found dirty. B)Ice machine located near dishwashing machine found dirty. C)Ice machine located near soda fountain machine found dirty.				
	EHF01	COS	COOLING FOR COOKED FOOD		12/6/2012		
			Gravy that had been prepared the night before was found in the walk-in cooler at 64 degrees; gravy was thrown away.				
	EHF11	COS	PROPER HANDLING RTE		12/6/2012		
			Employee observed placing fruit on a customers plate with her bare hands; fruit was thrown away.				
	EHF03	COS	HOT HOLDING		12/6/2012		
			Sausage in buffet found at 115 degrees; sausage was reheated to 165 and hot held at 135 by the end of the inspection.				

**Food Establishment Public Inspection Report**

**From 12/6/12 thru 12/12/12**

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**ESTABLISHMENT**

**BIG TEXAN STEAK RANCH**

HF478	EHF28	H45 DAY	ALL OTHER VIOLATIONS	12/6/2012	20	HL1B
Test strips needed for quaternary ammonia sanitizer.						

**BIG TEXAN/GALAXY CATERING**

**7701 E INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFK4					12/7/2012	0	HL1B

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**ESTABLISHMENT**

**BODEGAS  
709 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1196	EHF25	COS	FOOD CONTACT SURFACES		12/7/2012	3	HL1B
			Ice scoops found on dirty surface. Sanitize ice scoop holder.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/7/2012		
			Put cover on ice machine. b)No test strips available for sanitizer.				

**BOWIE MIDDLE SCHOOL  
3001 SE 12TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF677	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/7/2012	0	HL1B
			Gasket to bottom of walk in has come off. b)Open dirty air vent for equipment no longer used needs to be removed or sealed. c)Ceiling panels needed in old dishwash room. d)Gasket needed on bottom of cafeteria entrance door from parking lot.				

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### ESTABLISHMENT

**BRADYS DAIRY QUEEN #19**

**2601 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF289	EHF28	H10DAY	ALL OTHER VIOLATIONS		12/12/2012	9	HL1B
			A)Clean air vent above cups.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		12/12/2012		
			A)Clean all metal shelves in walk in. B)Clean can opener. C)Clean soda nozzels daily. D)Clean tea nozzels daily. E)Clean fruit bins. F)Slicer dirty.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		12/12/2012		
			A)Establishment does not have a certified food manager, one must be obtained by 1-11-13.				
	EHF20	COS	TOXIC ITEMS		12/12/2012		
			A)Chemicals found in wrong bottles.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT**

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**BRAUMS ICE CREAM #182****1700 S WESTERN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF301	EHF28	IN	ALL OTHER VIOLATIONS		12/11/2012	0	HFOL
A)Corrected. B)Corrected. C)Corrected. D)Corrected. E)Corrected. F)Corrected. G)Corrected.							

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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	EHF21	COS	MANUAL WARE WASHING		12/7/2012	10	HL1B
			Quaternary ammonia sanitizer found at less than 100 ppm.				
	EHF12	COS	CROSS CONTAMINATION		12/7/2012		
			Ice scoop found stored soda fountain machine wastewater grill.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/7/2012		
			A)Lightshield needed on lightbulb located in grill vent hood. B)Lightshield needed on lightbulb in reach-in freezer. C)Clean food debris from ice cream cart.cos D)All food and single use items must be stored 6 inches off of floor.cos				
	EHF25	COS	FOOD CONTACT SURFACES		12/7/2012		
			Tea nozzle found dirty; nozzles must be broken apart and cleaned daily using the wash, rinse, sanitize, and air dry process.				

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**ESTABLISHMENT**

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**BUFFALO WILD WINGS  
5416 S COULTER ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1527	EHF25	COS	FOOD CONTACT SURFACES		12/6/2012	3	HL1B
			A)Clean microwave. B)Clean soda nozzles. C)Clean ice machine. D)Tea nozzels dirty. E)Clean togo utensil trays.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/6/2012		
			A)Fix all tiles in kitchen by next inspection. B)Repair table with soda machine on it by next inspection. C)All scoops must have handles.				

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**ESTABLISHMENT****BUNS OVER TEXAS  
6045 SW 34TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFK31	EHF28	IN	ALL OTHER VIOLATIONS		12/12/2012	0	HL1B
			Replaceable lids have been obtained.				
	EHF02	IN	COLD HOLDING		12/12/2012		
			Tomatoes at 40°.				
	EHF03	IN	HOT HOLDING		12/12/2012		
			Hamburgers at 147°.				

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**ESTABLISHMENT****BUTLERS MARTINI BAR  
703 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1993	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/7/2012	0	HL1B	
			No test strips for sanitizer.Use test strips to ensure proper strength.					

**CANYON AFTER SCHOOL PROGRAM  
506 8TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC264					12/11/2012	0	HL1B

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**ESTABLISHMENT**

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**CANYON INTERMEDIATE SCHOOL**

506 8TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC201	EHF28	H60 DAY	ALL OTHER VIOLATIONS		12/11/2012	0	HL1B
			a)Broken and missing tile in warewashing room needs repair. b)Shelves in reachin in snack bar need to be painted or replaced. c)Shelves in walkin need to be painted or replaced.				

**CANYON JUNIOR HIGH**

910 9TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC200	EHF21	H10DAY	MANUAL WARE WASHING		12/11/2012	7	HL1B
			Ware washing machine not sanitizing.				
	EHF13	COS	HACCP PLAN/TIME		12/11/2012		
			Dated food in walkin past 7 days, product removed. PHF kept at 41 or below in refrigeration must be discarded after 7 days.				

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**ESTABLISHMENT**

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**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		12/7/2012	0	HL1B	
			Can opener blade dull. Replace blade. b)Defrost ice cream freezer. c)Pizza tongs need to be stored on a sanitary surface.					

**CHIYOS  
4313 TECKLA BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF25	EHF19	H 3 DAYS	RODENTS/ANIMALS/OPENINGS		12/10/2012	3	HFOL	
			Establishment has not sprayed for roaches yet. Establishment has 3 days to spray for roaches by a certified pest controller or a \$50 reinspection fee may be charged.					

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****COMPLETE BODY NUTRITION**

5901 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2296	EHF24	COS	THERMOMETERS		12/6/2012	3	HL1B
			Thermometer in refrigerator was broken, replaced.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/6/2012		
			Employee was dumping ice into handwashing sink, sink is for handwashing only.				

**CORONADO ELEMENTARY**

3210 WIMBERLY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF686	EHF28	COS	ALL OTHER VIOLATIONS		12/10/2012	0	HL1B
			a)Egg product was sitting in cold water in sink. The water must be running on the product constantly to be thawed properly. b)Spanish handwashing sign needed in restroom.				

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**ESTABLISHMENT**

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**CREATIVE CARES EARLY CHILDHOOD****1400 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD5	EHF03	COS	HOT HOLDING		12/6/2012	5	HL1B	
			Cooked chicken in oven found at 115 degrees; chicken was cooked to 165 degrees and hot held at 135 degrees by the end of the inspection.					

**CROCKETT MIDDLE SCHOOL****4720 FLOYD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF214	EHF13	COS	HACCP PLAN/TIME		12/10/2012	4	HL1B	
			a)Ham and cheese sandwiches from 12/01/12 were still in the refrigerator. This exceeds the 7 day hold limit on potentially hazardous foods. These were thrown away.					
	EHF28	COS	ALL OTHER VIOLATIONS		12/10/2012			
			a)Reset ceiling tile next to vent hood.					

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**ESTABLISHMENT**

**DELI EXPRESS  
7580 E INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF127	EHF28	H90 DAY	ALL OTHER VIOLATIONS	Post current food establishment permit.	12/7/2012	0	HL1B

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**ESTABLISHMENT****DJS BURGERS  
2309 SW 3RD AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1525	EHF24	COS	THERMOMETERS		12/12/2012	11	HL1B
			Cold medicine found in dry storage area.				
	EHF02	COS	COLD HOLDING		12/12/2012		
			Tomatoes in cold holding temped at 54°. Product must be kept at or below 41 at all times.				
	EHF20	COS	TOXIC ITEMS		12/12/2012		
			Thermometer needed in cooler.				

## Food Establishment Public Inspection Report

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**ESTABLISHMENT**

**DOMINOS PIZZA  
2609 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2200	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		12/10/2012	11	HL1B
			a)There is a gap at the backdoor that could allow insects or rodents through. The door must be completely sealed so that no light is shining through the bottom of the door. (repeat violation).				
	EHF04	COS	PROPER COOKING TEMPERATURES		12/10/2012		
			a)Chicken sandwiches run through the oven were at 120-140F. This must reach 165F per Dominoes standards per the food manager. b)Buffalo wings were at 130F internal temp when run through the oven. These must reach 165F per Dominoes standard per FM.				
	EHF25	COS	FOOD CONTACT SURFACES		12/10/2012		
			a)Can opener has food buildup on it. Wash rinse and sanitize can opener regularly.				

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

#### DONUT STOP 515 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2333	EHF27	H10DAY	ESTABLISHMENT PERMIT		12/11/2012	0	H PREOPEN
			Health permit must be paid today 12/11/12.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		12/11/2012		
			Clean all food contact surfaces before opening.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		12/11/2012		
			Fix door sweeps at doors to prevent insect contamination.				
	EHF20	H10DAY	TOXIC ITEMS		12/11/2012		
			Remove insect spray. Not restaurant approved.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		12/11/2012		
			Soap and paper towels needed at all handsinks.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT**

**DONUT STOP**

HF2333	EHF28	H10DAY	ALL OTHER VIOLATIONS	12/11/2012	0	H PREOPEN
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Spanish/English handwash signs needed in bathrooms. Establishment can open if permit is paid for today. Must pass all building finals, fire safety finals and get a C of O before opening.

**DVINE WINE OF AMA  
2600 WOLFLIN VILLAGE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2307					12/11/2012	0	HL1B

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT**

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**EDIBLE ARRANGEMENTS  
121 WESTGATE PKWY WEST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1801	EHF29	IN	RECOGNITION Great Job!!		12/11/2012	0	HL1B
	EHF02	IN	COLD HOLDING A) All fruits found holding at 38 degrees.		12/11/2012		

**Food Establishment Public Inspection Report**

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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	H10DAY	EQUIPMENT ADEQUATE		12/12/2012	3	HFOL
			Refrigerator in front prep room not at proper temperature;refrigerator found at 49 degrees. Do not store anything potentially-hazardous in unit until repaired. Must remove refrigerator from establishment if not functional. To be corrected within 10 days.				
	EHF28	IN	ALL OTHER VIOLATIONS		12/12/2012		
			2 corrections from previous. *If violation #15 is not corrected, a \$50.00 reinspection fee could be charged.				

**EL MANANTIAL**

3823 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM327					12/6/2012	0	HL1B

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### ESTABLISHMENT

**FRAZZLEBERRY LLC  
1909 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2116	EHF28	COS	ALL OTHER VIOLATIONS		12/10/2012	0	HL1B	
			a)Food prep employees must wear a hat/hair restraint while cutting fruit. b)When sanitizer rags are not in use, store them in the sanitizer bucket.					

### GEOS FOOD 1111 N BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2147	EHF25	COS	FOOD CONTACT SURFACES		12/6/2012	3	HL1B	
			Bottom shelf of make table refrigerator needs to be cleaned.					

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**ESTABLISHMENT**

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**GREAT AMERICAN COOKIE CO****7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1268	EHF28	IN	ALL OTHER VIOLATIONS		12/12/2012	7	HL1B
			3 corrections from last inspection.				
	EHF21	COS	MANUAL WARE WASHING		12/12/2012		
			A)Employee seen cleaning counters with rag at 0ppm. must be 200ppm as label states.				
	EHF07	COS	ADEQUATE HAND WASHING		12/12/2012		
			A)Employee seen not washing hands before putting on gloves.				

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**ESTABLISHMENT**

**GREEN CHILE BOWL  
5120 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2312	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		12/10/2012	6	HFOL
			Gap at bottom of the back door.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		12/10/2012		
			Cutting boards in kitchen need to be smooth and easily cleanable.				
	EHF28	H30 DAY	ALL OTHER VIOLATIONS		12/10/2012		
			Clean: ceiling panels of all dust, dust behind equipment. Lightshields needed in pantry. Replace any broken or missing floor tiles.Seal any holes in ceiling by dishwasher.Chlorine test strips needed for dishwasher.Replace any torn/missing cooler gaskets.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****GREENWAYS INTERMEDIATE SCHOOL****8100 PINERIDGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF302	EHF28	H60 DAY	ALL OTHER VIOLATIONS		12/6/2012	12	HL1B
			a)Fix door sweep to back door. b)Fix tiles across from ice machine. Repeat.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/6/2012		
			A)Facility has been out of hand soap for 2 days. Facility cannot operate without hand soap. Hand soap was in facility by end of inspection.				
	EHF07	COS	ADEQUATE HAND WASHING		12/6/2012		
			A)Employee seen washing hands with just water. Must use soap and paper towels.				
	EHF03	IN	HOT HOLDING		12/6/2012		
			A)Chicken strips found at 170 degrees.				
	EHF02	COS	COLD HOLDING		12/6/2012		
			A)Fried chicken patties found holding at 56 degrees, must remain below 41 degrees at all times.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT**

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**GROUND CAFE THE  
600 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1675					12/6/2012	0	HL1B

**HAMLET ELEMENTARY  
705 SYCAMORE AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF681	EHF09	COS	APPROVED SOURCE/LABELING		12/6/2012	4	HL1B	
			Container of cinnamon not labeled in kitchen.					

**Food Establishment Public Inspection Report**

From 12/6/12 thru 12/12/12

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**ESTABLISHMENT****HICKORY FARMS  
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF604	EHF02	IN	COLD HOLDING All coolers holding at 39-40°F.		12/12/2012	0	HL1B

**HILLSIDE ELEMENTARY  
9600 PERRY AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1832	EHF25	COS	FOOD CONTACT SURFACES A)Clean ice machine. B)Clean dishes found with food debris still on them.		12/6/2012	3	HL1B

**Food Establishment Public Inspection Report**

From 12/6/12 thru 12/12/12

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**ESTABLISHMENT**

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

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2179	EHF28	COS	ALL OTHER VIOLATIONS		12/11/2012	3	HL1B
			Ice buildup inside of milk/yogurt refrigerator. Needs to be defrosted.				
	EHF21	COS	MANUAL WARE WASHING		12/11/2012		
			Sanitizer in 3-compartment sink too low.				

## Food Establishment Public Inspection Report

From 12/6/12 thru 12/12/12

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**ESTABLISHMENT**

**HOOTERS**

**8101 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2229	EHF20	IN	TOXIC ITEMS		12/11/2012	3	HFOL
			A)Corrected. B)Corrected.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		12/11/2012		
			A)Under grill cooler still not fixed to hold proper temperature. Parts are on order but establishment has asked for more time to fix. Cooler is not being used. Must be fixed by 12-27-12.				
	EHF28	IN	ALL OTHER VIOLATIONS		12/11/2012		
			A)Corrected.				
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		12/11/2012		
			A)Corrected.				

**Food Establishment Public Inspection Report**

**From 12/6/12 thru 12/12/12**

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**ESTABLISHMENT**

**JCPENNEY CORP INC STORE #2169**

**7701 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2299	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/12/2012	0	HL1B
Food establishment permit must be found and displayed with food inspection report.							

**KFC**

**1510 ROSS ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1790					12/6/2012	0	HL1B

**Food Establishment Public Inspection Report**

From 12/6/12 thru 12/12/12

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**ESTABLISHMENT****KITCHEN EXPRESS  
6007 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF433	EHF28	COS	ALL OTHER VIOLATIONS		12/6/2012	3	HL1B
			Store potentially hazardous foods such as eggs separate or below other foods. Eggs stored over vegetables in walk-in cooler.				
	EHF20	COS	TOXIC ITEMS		12/6/2012		
			a)Bleach water sanitizer too strong. b)Bottle of degreaser needed labeled.				

## Food Establishment Public Inspection Report

From 12/6/12 thru 12/12/12

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### ESTABLISHMENT

**LA LAGUNA  
2916 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2213	EHF20	COS	TOXIC ITEMS		12/12/2012	18	HL1B
			a)Unlabeled chemical at warewashing station. Label all chemicals.				
	EHF13	COS	HACCP PLAN/TIME		12/12/2012		
			a)Chile ranch dated 11-30-12 in refrigerator. b)gravy dated 12-2-12 in cooler. c)Meat for tacos dated 11-27-12 in cooler. d)Food dated 11/30/12 in repeat violations and if food is found out of date again a \$50 reinspection fee will be charged.				
	EHF02	COS	COLD HOLDING		12/12/2012		
			a)Raw egg sitting out at 68F. This egg was for an employee lunch, but still must remain in temperature and in a separate area. b)Diced tomatoes were out at 65F. Must be 41F or below.				
	EHF21	COS	MANUAL WARE WASHING		12/12/2012		
			a)No bleach in wipedown solution in food prep area.				
	EHF24	COS	THERMOMETERS		12/12/2012		
			a)No thermometer in cooler holding whipped cream. Thermometer is needed in this cooler.				

**Food Establishment Public Inspection Report**

**From 12/6/12 thru 12/12/12**

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**ESTABLISHMENT**

**LA LAGUNA**

HF2213	EHF28	COS	ALL OTHER VIOLATIONS	12/12/2012	18	HL1B
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a)Wipe down shelves that clean plates sit on. b)When rags are not in use, store in sanitizer. c)Ziplock bags are single use items and may only be used once and then must be disposed of. They may not be washed and reused.

**LAKEVIEW ELEMENTARY SCHOOL**

**6407 LAIR RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HFR48	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/12/2012	4	HL1B
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Vent ducts over dish machine edge cut by torch-must be smooth and easily cleanable-repair,clean wall at dish machine. b)Condensate draining into pan in freezer, repair leak. c)Clean kitchen ceiling-hooks and wires are collecting dust.

	EHF03	IN	HOT HOLDING		12/12/2012		
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Refried beans 152°.

	EHF13	COS	HACCP PLAN/TIME		12/12/2012		
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Cooked chicken,cooked ham found in walkin past 7 days from date mark.Food discarded. b)Several pans found in walkin that did not indicated time in freezer. Discussed proper date marking to show time in freezer.

**Food Establishment Public Inspection Report**

From 12/6/12 thru 12/12/12

**ESTABLISHMENT****LEMONGRASS  
2222 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2132	EHF28	COS	ALL OTHER VIOLATIONS		12/7/2012	0	HL1B	
			Ceiling fan in kitchen dirty. b)Floor behind cook area needs to be cleaned. c)Door gasket needs to be replaced at front door. d)Blower covers need to be cleaned in walk in cooler.					

**LIFE FELLOWSHIP  
2817 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1330					12/6/2012	0	HL1B

**Food Establishment Public Inspection Report**

From 12/6/12 thru 12/12/12

**ESTABLISHMENT****LUIGI PIZZERIA  
2648 SW 34TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1617	EHF28	COS	ALL OTHER VIOLATIONS		12/12/2012	3	HL1B
			a)Wipe dust from the venthood above the pizza oven.				
	EHF20	COS	TOXIC ITEMS		12/12/2012		
			a)Unlabeled chemical in back area. Label all chemicals with their common name.				

**MESA VERDE ELEMENTARY  
4011 BEAVER DR**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF746	EHF28	COS	ALL OTHER VIOLATIONS		12/7/2012	0	HL1B
			Improper stacking order in freezer. Starting from bottom to top, the order is chicken, beef/pork, fish, vegetables and is stacked according to cooking temperatures.				

**Food Establishment Public Inspection Report**

From 12/6/12 thru 12/12/12

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

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2098	EHF20	H10DAY	TOXIC ITEMS		12/12/2012	6	HL1B
			Sanitizer in dish machine tested at over 400ppm.				
	EHF25	COS	FOOD CONTACT SURFACES		12/12/2012		
			A)Dirty containers holding clean utensils. B)Tea nozzle found dirty.				

**MY PORTABLE PANTRY****5901 BELL ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFK108	EHF03	IN	HOT HOLDING		12/12/2012	0	HL1B
			Chicken Spagetti 148°. Chicken Pot Pie 146°.				

**Food Establishment Public Inspection Report**

From 12/6/12 thru 12/12/12

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**ESTABLISHMENT****ORIGINAL PINE SHED  
5342 CANYON DR**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1808	EHF25	COS	FOOD CONTACT SURFACES Ice machine needed to be cleaned.		12/12/2012	3	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS Box of lemons and limes on floor of walkin.		12/12/2012		

## Food Establishment Public Inspection Report

From 12/6/12 thru 12/12/12

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**ESTABLISHMENT**

**OSCARS  
4214 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2181	EHF25	H10DAY	FOOD CONTACT SURFACES		12/6/2012	10	HL1B	
			a)Store ice cream scoop in clean container. b)Food on clean dish rack. It was discarded.					
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/6/2012			
			Chlorine test strips needed.Don't store personal jackets on clean dish racks or in food areas.Designate personal food from rest. food, keep separate in walkin cooler.Paint or seal wood by handsink by dishwasher.All kitchen surfaces need to be non-porous.					
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/6/2012			
			Employee eating in kitchen.					
	EHF18	COS	INSECT CONTAMINATION		12/6/2012			
			Remove fly strip from food preparation area.					

**Food Establishment Public Inspection Report**

From 12/6/12 thru 12/12/12

**ESTABLISHMENT****PAK A SAK  
5815 S WESTERN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF147	EHF25	COS	FOOD CONTACT SURFACES		12/10/2012	6	HL1B
			Tea nozzles were not being taken apart to clean, removed and cleaned.				
	EHF20	COS	TOXIC ITEMS		12/10/2012		
			Chemical spray used on tea containers is not labeled for use on food contact surfaces, use approved sanitizer for cleaning.				

**PALO DURO HIGH COMMERCIAL LAB  
1400 N GRANT ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1115					12/10/2012	0	HL1B

## Food Establishment Public Inspection Report

From 12/6/12 thru 12/12/12

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**ESTABLISHMENT**

**PAN-HANDLERS CATERING**

**400 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2084	EHF21	COS	MANUAL WARE WASHING		12/10/2012	9	HL1B
			Wipe down sanitizer not at proper strength.				
	EHF25	COS	FOOD CONTACT SURFACES		12/10/2012		
			Tea nozzles needed to be cleaned & sanitized daily.				
	EHF15	COS	EQUIPMENT ADEQUATE		12/10/2012		
			The sandwich refrigerator not working properly. Was holding food at 50°F. All food was removed. Do not use until it holds food at 41° or colder.				

**Food Establishment Public Inspection Report**

From 12/6/12 thru 12/12/12

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**ESTABLISHMENT****PAPA MURPHYS  
6032 BELL ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
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HF2304	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		12/12/2012	3	HL1B
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You do not have a Food Manager at this location. You must attend our class January 9 and test on 11th or bring a state approved card or you will be charged a \$50 reinspection fee.

## Food Establishment Public Inspection Report

From 12/6/12 thru 12/12/12

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### ESTABLISHMENT

**PIZZA HUT  
3404 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2330	EHF24	COS	THERMOMETERS		12/7/2012	0	H PREOPEN
			Thermometers needed in all refrigerators.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/7/2012		
			Need sanit.test strips, coveredtrash in restroom, barrier between 3-comp sink drainboard&mopsink,air-drying utensil racks large enough to accom clean items that accum during business hrs.Condensor unit must be separate from fd space by dust-proof barrier				

### 800 N BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF799	EHF25	IN	FOOD CONTACT SURFACES		12/12/2012	0	HFOL
			Racks have been cleaned.				

**Food Establishment Public Inspection Report**

From 12/6/12 thru 12/12/12

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**ESTABLISHMENT****PUCKETT ELEMENTARY  
6700 OAKHURST DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF743					12/6/2012	0	HL1B

**RIO GRANDE GRILL  
909 S MADISON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF565	EHF28	H90 DAY	ALL OTHER VIOLATIONS	Repair hinges on reach in cooler.	12/6/2012	0	HL1B

**Food Establishment Public Inspection Report**

From 12/6/12 thru 12/12/12

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**ESTABLISHMENT**

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**RIVER ROAD MIDDLE SCHOOL**

9500 N US HWY 287

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1848	EHF25	COS	FOOD CONTACT SURFACES		12/6/2012	3	HL1B	
			Ice scoop found cracked. Cracks in ice scoops are considered not easily cleanable and must be discarded.					

**ROASTERS COFFEE & TEA**

3429 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFK47	EHF29	IN	RECOGNITION		12/6/2012	0	HL1B	
			Great Job!					

## Food Establishment Public Inspection Report

From 12/6/12 thru 12/12/12

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### ESTABLISHMENT

**ROYAL PIG DINER  
3318 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2282	EHF25	COS	FOOD CONTACT SURFACES		12/11/2012	28	HL1B
			a)Can opener blade needs to be cleaned regularly. b)Inside top of microwave had buildup on it. Clean daily.				
	EHF24	COS	THERMOMETERS		12/11/2012		
			a)Thermometer needed in cooler holding sour cream, bacon bits, pies, etc.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/11/2012		
			a)Move sewer snake to storage room. Do not store by clean dishes. b)Restack refrigerator so that raw food is on bottom and cooked/ready to eat food is on top. c)Steak being thawed in water. Water must be running over food. d)Test strips needed.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/11/2012		
			a)Drinks in the kitchen must have a lid and a straw.				
	EHF10	COS	SOUND CONDITION		12/11/2012		
			a)Dented can on rim being used. Cans that are dented on the rim or seam may not be used for service and must be destroyed or returned for credit.				

**Food Establishment Public Inspection Report**

**From 12/6/12 thru 12/12/12**

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**ESTABLISHMENT**

**ROYAL PIG DINER**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2282	EHF11	COS	PROPER HANDLING RTE		12/11/2012	28	HL1B
				a)Tongs need to be provided for complimentary cookies at wait area. b)Cookies need to remained covered at the wait area.			
	EHF02	COS	COLD HOLDING		12/11/2012		
				a)Pig hip sauce contains potentially hazardous ingredients and must remain under refrigeration at all times. Pig hip sauce was found at 53F in kitchen.			
	EHF03	COS	HOT HOLDING		12/11/2012		
				a)Potato soup found at 120F on hot hold. b)Pinto beans found at 120F on hot hold. These products were reheated to 165F and held properly at 135F or above. c)Pork on stove at 115F.			

**RUDYS COUNTRY STORE & BAR B Q  
3751 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK84	EHF03	COS	HOT HOLDING		12/11/2012	5	HL1B
				Sliced brisket at 125°F. It was reheated.			

**Food Establishment Public Inspection Report**

From 12/6/12 thru 12/12/12

**ESTABLISHMENT****SADDLE BROOK JOCKEY CLUB**

4332 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2327	EHF17	H 3 DAYS	HAND WASH WITH SOAP/TOWELS		12/11/2012	0	H PREOPEN
			Towel dispensers needed at every handsink.				
	EHF25	H 3 DAYS	FOOD CONTACT SURFACES		12/11/2012		
			Clean and sanitize all food contact surfaces before any food prep can start.				
	EHF22	H 3 DAYS	MANAGER KNOWLEDGE/CERTIFIED		12/11/2012		
			Post a valid food manager card.				
	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		12/11/2012		
			Post all cards and last inspection report in a conspicuous location in food establishment. b)End caps needed on any lights throughout kitchen. Opening insp to be conducted Friday 12/14/12.				

**Food Establishment Public Inspection Report**

From 12/6/12 thru 12/12/12

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**ESTABLISHMENT**

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**SCOTTS OYSTER BAR  
4150 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF398					12/11/2012	0	HL1B

**SLAMIL GROCERY STORE  
2900 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2257	EHF28	COS	ALL OTHER VIOLATIONS		12/7/2012	3	HL1B
			Package of dried noodles found on shelf opened, package removed. ( Will need seperate permit to operate other business in space, contact Building Safety about change of use.)				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		12/7/2012		
			You will need to take Food Manager class on 12-12 and test on 12-14				

**Food Establishment Public Inspection Report**

From 12/6/12 thru 12/12/12

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**ESTABLISHMENT****SPOTTED PONY THE  
2042 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1874					12/11/2012	0	HL1B

**ST JOSEPH SCHOOL  
4122 S BONHAM ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF662	EHF28	COS	ALL OTHER VIOLATIONS		12/11/2012	0	HL1B

a)Defrost large freezer. b)Dust fan that blows on clean dishes. c)Test strips for chlorine are needed.

## Food Establishment Public Inspection Report

From 12/6/12 thru 12/12/12

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**ESTABLISHMENT**

**STAYBRIDGE SUITES  
36 WESTERN PLAZA DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2224	EHF28	COS	ALL OTHER VIOLATIONS		12/11/2012	3	HL1B
			a)Test strips are needed for dishwasher and for quat santizer in sink. b)Lid needed for ice by the juice. c)Do not stack raw food above ready to eat food. d)Dust shelves that dishes are on.				
	EHF21	COS	MANUAL WARE WASHING		12/11/2012		
			a)Food employee using windex to clean tables. A sanitizer must be used to clean the tables in between customer use.				
	EHF03	IN	HOT HOLDING		12/11/2012		
			a)Eggs at 155 in hot hold. b)Bacon at 140F in hot hold.				

**Food Establishment Public Inspection Report**

From 12/6/12 thru 12/12/12

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**ESTABLISHMENT****STORYLAND PRESCHOOL**

5001 HILLSIDE RD

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD28					12/6/2012	0	HL1B

**TACO BUENO**

6001 W INTERSTATE 40

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1150					12/10/2012	0	HFOL

**Food Establishment Public Inspection Report**

From 12/6/12 thru 12/12/12

**ESTABLISHMENT****TACOS DON MIGUEL  
2509 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF179	EHF27	COS	ESTABLISHMENT PERMIT		12/7/2012	3	HL1B
			Establishment permit was expired; permit was paid by the end of the inspection.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/7/2012		
			Post current food establishment permit.				

**THRIVE NUTRITION  
116 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2187					12/12/2012	0	HL1B

**Food Establishment Public Inspection Report**

From 12/6/12 thru 12/12/12

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**ESTABLISHMENT**

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**TOOT N TOTUM #34  
2024 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2329	EHF25	COS	FOOD CONTACT SURFACES		12/10/2012	0	H PREOPEN
			a)Wipe down all food contact surfaces before opening.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/10/2012		
			a)Ensure that the building is clear to open through building safety.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		12/10/2012		
			a)Paper towels needed at handsink in food prep area.				

### Food Establishment Public Inspection Report

From 12/6/12 thru 12/12/12

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**ESTABLISHMENT**

**TOOT N TOTUM #56**

**7149 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF208	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/6/2012	9	HL1B
			Towel dispenser at handwashing sink did not work, bateries changed.				
	EHF20	COS	TOXIC ITEMS		12/6/2012		
			a)Sanitizer was mixed over 400 ppm Qt, remixed to 200 ppm. b)Chemicals stored above food product, food moved.				
	EHF25	COS	FOOD CONTACT SURFACES		12/6/2012		
			Soda nozzles stored on cloth towel, store in clean dry container.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/6/2012		
			a)Food items stored on floor, moved. b)Single use items not protected, plastic spoons covered.				

## Food Establishment Public Inspection Report

From 12/6/12 thru 12/12/12

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### ESTABLISHMENT

**TRAVIS MIDDLE SCHOOL**

**2815 MARTIN RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF669	EHF15	COS	EQUIPMENT ADEQUATE		12/10/2012	3	HOTHER	
			Walk-in refrigerator went out early this morning. Food that was found not a temperature was discarded.					

**TWICE THE ICE - ICE HOUSE**

**4400 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1676					12/7/2012	0	HL1B

## Food Establishment Public Inspection Report

From 12/6/12 thru 12/12/12

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**ESTABLISHMENT**

**TYLER STREET CAFE  
900 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2063	EHF07	COS	ADEQUATE HAND WASHING		12/7/2012	7	HL1B
			Employee observed not washing hands before putting on gloves.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/7/2012		
			Replace missing light shield located kitchen area.				
	EHF25	COS	FOOD CONTACT SURFACES		12/7/2012		
			A)Tea nozzle found dirty; nozzle must be broken apart and cleaned daily using the wash, rinse, sanitize and air dry process. B)Plastic spatulas on clean dish rack were damaged and no longer easily cleanable; spatulas were thrown away.				

**Food Establishment Public Inspection Report**

From 12/6/12 thru 12/12/12

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**ESTABLISHMENT**

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**UNIQUE INDIVIDUALS LLC**

7701 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD61	EHF28	COS	ALL OTHER VIOLATIONS		12/7/2012	0	HL1B
Single service items such as plastic ware must be covered in storage, bag was closed.							

**VFW GOLDING MEADOWS POST 1475**

1401 SW 8TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF477	EHF28	H60 DAY	ALL OTHER VIOLATIONS		12/6/2012	0	HL1B
Establishment no longer has food manager; a full time supervisory employee must attend the next food manager class by the above date to correct.							

**Food Establishment Public Inspection Report**

From 12/6/12 thru 12/12/12

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**ESTABLISHMENT****WENDY'S #4101  
4613 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF65	EHF25	COS	FOOD CONTACT SURFACES		12/7/2012	3	HL1B
			Clean the door of the ice machine.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/7/2012		
			Lightshields needed by ice machine & in walkin cooler. Clean floor behind ice machine. Clean areas of grease splatter near fryer. Clean the food & crumbs from the reach in freezer by the back door. Take ServSafe cert to 821 S Johnson to obtain fd mgr card.				

## Food Establishment Public Inspection Report

From 12/6/12 thru 12/12/12

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**ESTABLISHMENT**

**WENDY'S #4102  
2000 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF494	EHF28	COS	ALL OTHER VIOLATIONS		12/6/2012	3	HL1B
			Ceiling panel out of place in kitchen. b)Back of blower in walk in cooler is dirty. c)Light cover in walk in is broken. Replace cover to prevent plastic pieces possibly falling into foods. d)Floor behind ice machine needs to be cleaned.				
	EHF25	COS	FOOD CONTACT SURFACES		12/6/2012		
			Ice scoop and tea spoon found setting on drain grate. Drain grates are for waste liquids and are not sanitary. Do not store anything on grates.				

## Food Establishment Public Inspection Report

From 12/6/12 thru 12/12/12

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**ESTABLISHMENT**

**WEST TEXAS RX  
3211 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF817	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/6/2012	6	HL1B
			Write down a HACCP plan/procedure for any potentially hazardous foods that are either not held hot or held cold for an extended period, such as a written plan including times for cut watermelon, and times for lunch that is not held hot.				
	EHF24	COS	THERMOMETERS		12/6/2012		
			Thermometer in front cooler not accurate.It was replaced.				
	EHF21	COS	MANUAL WARE WASHING		12/6/2012		
			Sanitizer not at proper strength. Check with test strips before use.				

**Food Establishment Public Inspection Report**

From 12/6/12 thru 12/12/12

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**ESTABLISHMENT**

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**WESTERN BOWL SPARE TIME SPORTS****5120 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF403	EHF21	H10DAY	MANUAL WARE WASHING		12/10/2012	6	HL1B
			The dishwasher is not sanitizing.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		12/10/2012		
			Clean the mold from the dishwasher.				
	EHF28	H30 DAY	ALL OTHER VIOLATIONS		12/10/2012		
			Post the food establishment permit & last inspection report in the establishment.				

**Food Establishment Public Inspection Report**

From 12/6/12 thru 12/12/12

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**ESTABLISHMENT**

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**WESTERN PLATEAU ELEMENTARY**

4927 SHAWNEE TRL

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF465					12/7/2012	0	HFOL

**WESTOVER PARK INTERMEDIATE**

7200 PINNACLE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF877	EHF23	IN	SEWAGE/WASTEWATER	Condensate in freezer corrected.	12/10/2012	0	HFOL

**Food Establishment Public Inspection Report**

From 12/6/12 thru 12/12/12

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**ESTABLISHMENT****WHATABURGER #114****4111 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF422	EHF28	COS	ALL OTHER VIOLATIONS		12/11/2012	0	HL1B
			Move single service articles near handsink so they will not get splashed. b) Towels not in dispenser by back handsink. c) Trash from other food packaging stored on open box of food. Dispose of trash properly.				

## Food Establishment Public Inspection Report

From 12/6/12 thru 12/12/12

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### ESTABLISHMENT

**WHATABURGER #902  
3620 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1228	EHF28	COS	ALL OTHER VIOLATIONS		12/6/2012	11	HL1B
			Clean food and grease buildup from side of grill.				
	EHF25	COS	FOOD CONTACT SURFACES		12/6/2012		
			a)Soda nozzles located on the soda machine in dining area found dirty. b)Soda nozzles located on the soda machine in the drive thru found dirty. c)Ice machine found dirty.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/6/2012		
			Cleaning cloth and spatula found in handwashing sink; handwashing sinks are for handwashing only.				
	EHF12	COS	CROSS CONTAMINATION		12/6/2012		
			Scoop handle found completely submerged in the green chile that is used as a topping for hamburgers; employee had to dip hand into product to remove scoop. Green chile was thrown away.				