

**Food Establishment Public Inspection Report**

From 1/12/12 thru 1/18/12

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**ESTABLISHMENT****ABC LEARNING CENTER I****5901 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD30	EHF20	COS	TOXIC ITEMS		1/18/2012	6	HL1B
			Spray bottle was not labeled				
	EHF25	COS	FOOD CONTACT SURFACES		1/18/2012		
			Can opener needed to be cleaned				

**ADVANTAGE SALES & MARKETING****2201 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1913	EHF28	COS	ALL OTHER VIOLATIONS		1/13/2012	0	HL1B
			Air intake vent in kitchen needs to be cleaned.				

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**ESTABLISHMENT****AFRICAN SAFARI  
5945 E 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>
HF1570	EHF25	COS	FOOD CONTACT SURFACES	Needed to clean the inside of the microwave.	1/17/2012	3	HL1B

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**ESTABLISHMENT**

**AMARILLO CLUB  
600 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1	EHF25	H10DAY	FOOD CONTACT SURFACES		1/18/2012	7	HL1B
			a.Needed to clean the soda gun holster at the bar.COS Clean:a.vent hood and oven across from desert coolers, b.main venthood.				
	EHF11	COS	PROPER HANDLING RTE		1/18/2012		
			Scoop handle touching ice in the bar.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/18/2012		
			a.clean the main venthood front where equipment and utensils are hung b.clean front and ledge and top of oven across from desert coolers, c.clean ceiling tiles, light covers and vents(dustbunnies).d.Repair leaky 3 comp. sink faucet.				

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**ESTABLISHMENT**

**AMARILLO COUNTRY CLUB  
4800 BUSHLAND BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF404	EHF28	IN	ALL OTHER VIOLATIONS		1/12/2012	0	HL1B
<p>The kitchen has been transformed,very little carbon scoring left on any stainless steel surface &amp; the things that are not clean are on a schedule for when they are to be cleaned.Even the needed door gaskets are on order. Thank You.</p>							

**ATMOSPHERE CAFE  
804 N WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF152	EHF25	H90 DAY	FOOD CONTACT SURFACES		1/18/2012	3	HL1B
<p>Need to clean: a.the vent hood, b.freezer compartment, c.the inside of the chest freezer.</p>							

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**ESTABLISHMENT**

**BANGKOK RESTAURANT  
5901 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF168	EHF25	COS	FOOD CONTACT SURFACES		1/17/2012	10	HL1B
			Needed to clean the bottom of the stainless steel freezer.COS				
	EHF11	COS	PROPER HANDLING RTE		1/17/2012		
			Containers of hot water for dispensers were at 120 to 128 degrees.COS Please make sure the water in these dispensers are at 135 before placing dispensers in them to serve hot food.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/17/2012		
			Needed paper towels in employee restroom.COS				
	EHF28	COS	ALL OTHER VIOLATIONS		1/17/2012		
			Needed to clean the outside surfaces of an entry door and the employee restroom door.COS				

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**ESTABLISHMENT**

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**BIZZY BEES CHILDCARE & PRESCHL****6500 OFFICE PARK 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>
HFD55	EHF25	COS	FOOD CONTACT SURFACES		1/13/2012	3	HL1B
			Microwave oven needed to be cleaned				
	EHF28	COS	ALL OTHER VIOLATIONS		1/13/2012		
			Cabinet next to sink needs to be cleaned out				

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**ESTABLISHMENT****BPO ELKS #923****932 CLYDE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF158	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/12/2012	6	HL1B
			a.You have covered the vents that were open in the back storage room, please put a door sweep on the door.b.Need chlorine test papers for the bar and for the kitchen.				
	EHF20	COS	TOXIC ITEMS		1/12/2012		
			The wipe down solution at the bar was originally a spray bottle of clorox. This product is too strong. It needs to be 100ppm chlorine.(Bleach can be used) Please use a chlorine test paper when making up sanitizing solution.				
	EHF21	COS	MANUAL WARE WASHING		1/12/2012		
			The dish machine again had to be primed to get the sanitizer cycle to work. It must be primed after a long period of non-use (24 hours).Please use a test paper to confirm strength of sanitizer.The dish machine is now sanitizing.COS				

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**ESTABLISHMENT**

**BUTTERFLIES & BULLFROGS**

**3107 SW 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD59	EHF25	H10DAY	FOOD CONTACT SURFACES		1/17/2012	12	HL1B
			a.) inside top of microwave must be cleaned b.) can opener must be cleaned c.) Vent hood over stove must be cleaned d.) top of refrigerator must be cleaned e.) blower covers in refrigerator must be cleaned of mold f.) clean ceiling fan				
	EHF10	COS	SOUND CONDITION		1/17/2012		
			Dented cans found. All dented cans must be removed and placed in a labeled area.				
	EHF03	COS	HOT HOLDING		1/17/2012		
			Steak and gravy found at 70 F. Must be held at 135F or 41F or below.				
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		1/17/2012		
			a.) cabinet and drawer insides must be sealed b.) light cover is needed for light in food storage area c.) dust ledge above cabinets				

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### ESTABLISHMENT

**CANDY PALACE  
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF18					1/12/2012	0	HL1B

**CARINOS ITALIAN  
8400 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1041	EHF11	COS	PROPER HANDLING RTE		1/17/2012	4	HL1B

A) Sever seen handling lemons with bare hands, must use tongs or gloves.

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**ESTABLISHMENT****CASA RICA FOODS  
609 S 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>
HF585					1/18/2012	0	HL1B

**CVS/PHARMACY 7765  
317 E 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>
HF787					1/17/2012	0	HL1B

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### ESTABLISHMENT

#### DIANAS TAMALES BURRITOS & MORE

701 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF269	EHF28	IN	ALL OTHER VIOLATIONS		1/17/2012	3	HFOL	
			a. Have removed all unnecessary item from store room. b. Has clean store room, shelves, etc.					
	EHF25	COS	FOOD CONTACT SURFACES		1/17/2012			
			Cleaned: a. Flour bin, b. replaced corn starch bin, c. wall and floor behind the cooking equipment, e. defrosted and cleaned all freezers. In Needed to clean the canopener assembly. COS					

#### EL PATRON 5807 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1838					1/13/2012	0	HFOL

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**ESTABLISHMENT****GENERAL NUTRITION CENTER  
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>	
HF30	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/12/2012	0	HL1B	
			Replace missing tiles in bathroom by next inspection.					

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**ESTABLISHMENT**

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**GOLDEN LIGHT CAFE & CANTINA****2908 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1419	EHF28	COS	ALL OTHER VIOLATIONS		1/13/2012	6	HL1B
			Needed to replace the self-closer on the women's restroom door in the restaurant.COS				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/13/2012		
			Need to resurface the inside of the beer cooler meat cooler combination.				
	EHF24	COS	THERMOMETERS		1/13/2012		
			Needed thermoemters in the beer cooler and in the the refrigerator compartment of the refrigerator freezer.COS				

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### ESTABLISHMENT

**HOAGIES DELI  
2207 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1777	EHF25	COS	FOOD CONTACT SURFACES		1/18/2012	9	HL1B
			a.) mixer must be cleaned regularly to prevent buildup b.) microwave must be cleaned				
	EHF24	COS	THERMOMETERS		1/18/2012		
			Thermometer not found in a cold hold unit. There must be a working thermometer in visble sight in every cold hold unit.				
	EHF20	COS	TOXIC ITEMS		1/18/2012		
			Cleaner stored on shelf above slicer. Chemicals must be kept in a separate area away from food and food preperation.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/18/2012		
			a.) dishes are being stacked wet. Dishes must be air dried before stacked. b.) can opener blade must be replaced. metal shavings at can opener carrier indicate dull blade.				

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### ESTABLISHMENT

**ICHIBAN RESTAURANT  
3309 WIMBERLY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2153					1/18/2012	0	HL1B

### **JAN WERNER ADULT DAY CARE 3108 S FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1822	EHF28	COS	ALL OTHER VIOLATIONS		1/18/2012	3	HL1B
			Air vent in west kitchen needs to be cleaned. b)Fan covers in small reach in cooler need to be cleaned.				
	EHF21	H 3 DAYS	MANUAL WARE WASHING		1/18/2012		
			Dishwasher at east side is not sanitizing. Use manuel wash rinse sanitize procedure or use dishwasher at west side until repairs are made.				

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**ESTABLISHMENT****JD'S COCO LOCO  
1005 N FILLMORE 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>	
HF1141	EHF25	IN	FOOD CONTACT SURFACES		1/12/2012	0	HL1B	
			Bottom of the Beer cooler has been cleaned and resurfaced.In					

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### ESTABLISHMENT

**LA FIESTA GRANDE  
2200 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF241	EHF23	H 6 HOUR	SEWAGE/WASTEWATER		1/12/2012	34	HL1B
			Dishwasher drain water leaking onto floor.This is very dirty water & is being tracked throughout kitchen-must be repaired today.				
	EHF24	H24 HOUR	THERMOMETERS		1/12/2012		
			No thermometer in cold hold unit.All cold hold units with potentially hazardous foods must have an accurate thermometer placed in an easy to locate area.				
	EHF25	H24 HOUR	FOOD CONTACT SURFACES		1/12/2012		
			Tea nozzles moldy & not being cleaned daily.b)Splatter on bottom of all shelves above stoves,fryers,grills & hot hold.c)Clean dish rack dirty.d)Clean dish rack dirty.d)Clean dish tubs dirty.e)Racks in walk in cooler have food,mold & dust attached.f)Cups				
	EHF21	H24 HOUR	MANUAL WARE WASHING		1/12/2012		
			Dishwasher employee using wrong dequence to wash dishes.Dishes must be washed,rinsed & then sanitized.b)Dishes should air dry beore stacking.c)Wipe down solution found below 50ppm chlorine.Wipe down solution must be 100ppm.				
	EHF20	H24 HOUR	TOXIC ITEMS		1/12/2012		
			Chemical cleaners stored on same shelf as working food equipment.A leak would contaminate the food equipment.Store away from food & food handling equipment.				

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### ESTABLISHMENT

#### LA FIESTA GRANDE

HF241	EHF15	H24 HOUR	EQUIPMENT ADEQUATE	1/12/2012	34	HL1B
			Reach in refrigerator found at 50°F. This unit must maintain a temp of 41°F or below even at peak business times. Do not use this unit to store any ph foods or any food marked requires refrigeration. b) Ice scoop severely chipped. Pieces of metal from the scoo			
	EHF13	COS	HACCP PLAN/TIME	1/12/2012		
			No haccp dates on any potentially hazardous foods in walk in cooler, walk in freezer or reach in coolers. Haccp dates are required on any phf stored over 24 hrs. Future violations of this item will result in a \$50 reinspection fee.			
	EHF10	COS	SOUND CONDITION	1/12/2012		
			Moldy cream product found in refrigerator. b) Dented can tomatoes on shelf for use.			
	EHF12	COS	CROSS CONTAMINATION	1/12/2012		
			a) Condensation drip from malfunctioning cooler in walk in freezer. Ice from condensation drip found in pitchers stored in walk in freezer below condensation drip. b) Food product (burrito type food) found setting on cardboard box in walk in. c) Drink mix bottl			
	EHF08	COS	GOOD HYGIENIC PRACTICES	1/12/2012		
			Mechanic tools stored on clean dish rack. These tools are not clean. b) Employee purses on top of ice machine. Store personal items away from food equipment. c) Handsink being used for dump sink. Handsinks may not be used for any purpose other than handwashing.			
	EHF28	H24 HOUR	ALL OTHER VIOLATIONS	1/12/2012		
			Wall panels in kitchen need to be cleaned & reattached. b) Floor below fryers has heavy build up of grease & food spills, clean regularly. c) Employee restroom has missing wall board & cannot be cleaned. Repair as needed. d) Back side of fryers needs to be clean			

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**ESTABLISHMENT**

**LA FIESTA GRANDE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF241	EHF28	H24 HOUR	ALL OTHER VIOLATIONS		1/17/2012	10	HL1B
			Floor below fryers has grease buildup.Clean regularly.b)Cutting boards need to be replaced.Ordered.				
	EHF12	H24 HOUR	CROSS CONTAMINATION		1/17/2012		
			Pitchers & food product remain stored below drip line of malfunctioning cooler.Pitches have ice from drip inside.This ice is contaminated with bacteria from the cooler.b)Drink mix bottle lip found touching keg cooler.Kegs are not sanitary.Second notice bo				
	EHF20	H24 HOUR	TOXIC ITEMS		1/17/2012		
			Chemical cleaner found stored next to food product.Second notice this violation.Future violations of this item may result in a reinspection fee.				

**LANDERGIN ELEMENTARY  
3209 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF679	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/18/2012	0	HL1B
			Air vents in kitchen and dining room are covered in dust. Second notice this violation (11-11).Failure to make corrections may result in a reinspection fee. b)Hole in ceiling panel to allow chain for pulley system is too large and exposes kitchen to atti				

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**ESTABLISHMENT****LEFTWOODS  
2511 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2174	EHF28	H30 DAY	ALL OTHER VIOLATIONS		1/18/2012	3	HFOL
			Defrost & clean the inside of the glass freezer.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		1/18/2012		
			You will need a full time food mgr by Feb or a \$50 reinspection fee may be charged.				
	EHF21	IN	MANUAL WARE WASHING		1/18/2012		
			You have installed the drainboards on the 3 comp sink.				

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**ESTABLISHMENT****LINS GRAND BUFFET  
8440 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>
HF1265	EHF21	IN	MANUAL WARE WASHING corrected		1/12/2012	0	HFOL
	EHF24	IN	THERMOMETERS corrected		1/12/2012		
	EHF25	IN	FOOD CONTACT SURFACES corrected		1/12/2012		
	EHF28	IN	ALL OTHER VIOLATIONS corrected		1/12/2012		

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### ESTABLISHMENT

#### MARY & ROGERS DAY CARE

4220 WOLFLIN AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD18	EHF20	COS	TOXIC ITEMS		1/13/2012	3	HL1B	
			a)Spray bottle of lemon sanitizer was over 400+ppm quaternary ammonia.The strength of the quat should be between 150ppm to 400ppm & not over 400ppm even for diapering.Corrected to 300ppm.b)Spray bottle of chlorine sanitizer was over 200ppm.Corrected to I					

#### NATURAL GROCERS BY VITAMIN COT

7400 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1724	EHF12	COS	CROSS CONTAMINATION		1/12/2012	4	HL1B	
			Vaccum hose found laying in produce					
	EHF28	COS	ALL OTHER VIOLATIONS		1/12/2012			
			A) Clean fan guards in produce cooler, B) Face all single service utensils for peanut butter samples handle up.					

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**ESTABLISHMENT****NU CASTLE DINER  
518 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF177					1/13/2012	0	HL1B

**OLD 66 LOUNGE  
5316 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2186	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/17/2012	0	H PREOPEN

You will be able to open when you receive your alcohol permit. Obtain a Food Manager Card within 45 days

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**ESTABLISHMENT**

**ON THE BORDER MEXICAN CAFE**

**2401 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1944	EHF25	COS	FOOD CONTACT SURFACES		1/12/2012	14	HL1B
			a)Clean dishes found with food debris still them.b)Can opener dirty.c)Lemon slicer dirty in bar.d)Chip scoop stored on dirty surface.				
	EHF12	COS	CROSS CONTAMINATION		1/12/2012		
			a)Bowls used for scoops found in product.b)Scoopy found left in cheese product.c)Ice scoop handle left in ice in bar.				
	EHF07	COS	ADEQUATE HAND WASHING		1/12/2012		
			a)Employees seen not washing hands before gloves.b)Employees seen washing hands for 5-7 seconds.				
	EHF24	COS	THERMOMETERS		1/12/2012		
			Several cold hold units found without any thermometers.				

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**ESTABLISHMENT****PACIFIC RIM****2061 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF9	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/17/2012	0	HFOL	
			a.) fix holes in in floor. b.) patch and seal ceiling panel. c.) clean floor free of grease buildup					

**PAK A SAK #14****6320 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1729	EHF21	COS	MANUAL WARE WASHING		1/12/2012	6	HL1B	
			Proper wash is wash, rinse, sanitize, air dry					
	EHF25	COS	FOOD CONTACT SURFACES		1/12/2012			
			Ice machine needed to be cleaned					

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**ESTABLISHMENT**

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**PALO DURO HIGH COMMERCIAL LAB**

1400 N GRANT ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1115					1/12/2012	0	HL1B

**PETRO STOPPING CENTERS C S**

8500 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1561	EHF28	COS	ALL OTHER VIOLATIONS		1/18/2012	0	HL1B

Current permit needs to be posted

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**ESTABLISHMENT****PETRO STOPPING CENTERS F I  
8500 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>	
HF1558	EHF25	COS	FOOD CONTACT SURFACES		1/18/2012	3	HL1B	
			Spout on creamer should be cut at no more than one inch and at 45 degree angle					

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### ESTABLISHMENT

**PETRO STOPPING CENTERS I S R**

**8500 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1559	EHF25	H10DAY	FOOD CONTACT SURFACES		1/18/2012	12	HL1B
			(a) Underside of shelf on prep table needs to be cleaned (b) Light shields in kitchen need to be cleaned (c) Food processor needed to be cleaned (d) Tray under food processor with gloves needs to be cleaned				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		1/18/2012		
			Faucet on steam kettle is leaking				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/18/2012		
			Womens restroom did not have soap				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		1/18/2012		
			Door sweep on back door needs to be repaired				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/18/2012		
			Broken ceiling tiles in kitchen need to be replaced				

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**ESTABLISHMENT**

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**PIZZA HUT  
6905 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1449	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/13/2012	0	HFOL	
			a)Clean lint from the ceiling vents n the kitchen.b)Repair the lild to the salad cooler.					

**PIZZA HUT/WING STREET  
2509 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF32					1/18/2012	0	HFOL

**Food Establishment Public Inspection Report**

From 1/12/12 thru 1/18/12

**ESTABLISHMENT****QUAIL CREEK SURGICAL HOSPITAL**

6819 PLUM CREEK DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF206	EHF28	H60 DAY	ALL OTHER VIOLATIONS		1/13/2012	3	HL1B
			Repair leaky 3 compartment sink faucet and prep sink faucet.				
	EHF25	COS	FOOD CONTACT SURFACES		1/13/2012		
			Needed to clean many shelves and bottoms of refrigerator and freezer units. Corrected at the inspection.				

**REGION 16 NELSON ST HEADSTART**

1023 N NELSON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD40					1/17/2012	0	HL1B

**Food Establishment Public Inspection Report**

From 1/12/12 thru 1/18/12

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**ESTABLISHMENT****ROSAS CAFE #22  
3820 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>
HF1081					1/13/2012	0	HFOL

**ROSS DRESS FOR LESS #545  
3030 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>
HF357					1/17/2012	0	HL1B

**Food Establishment Public Inspection Report**

From 1/12/12 thru 1/18/12

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**ESTABLISHMENT****SAMS CLUB #8279  
2201 ROSS-OSAGE 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>
HF867					1/13/2012	0	HL1B

**SAN JACINTO ELEMENTARY  
3400 SW 4TH 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>
HF689					1/12/2012	0	HL1B

## Food Establishment Public Inspection Report

From 1/12/12 thru 1/18/12

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### ESTABLISHMENT

#### SONIC DRIVE IN 1714 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF512	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/18/2012	7	HL1B
			Clean the floor of the walk in freezer.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/18/2012		
			Clean the fountainette cooler inside thoroughly.Clean the grill freezer.				
	EHF12	H10DAY	CROSS CONTAMINATION		1/18/2012		
			Container of product sitting directly on steak in the grill freezer.COS				

#### 2707 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF52	EHF28	COS	ALL OTHER VIOLATIONS		1/18/2012	9	HL1B
			a.) clean vent hood as often as possible to keep free of drip b.) clean blowers in walk in cooler c.) replace gasket on walk in cooler				

## Food Establishment Public Inspection Report

From 1/12/12 thru 1/18/12

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### ESTABLISHMENT

#### SONIC DRIVE IN

HF52	EHF24	COS	THERMOMETERS	1/18/2012	9	HL1B
			<p>No thermometer found in some cold hold units. There must be a working thermometer in plain visible sight in all cold hold units.</p>			
	EHF25	COS	FOOD CONTACT SURFACES	1/18/2012		
			<p>a.) clean ice machine b.) clean racks in walk in cooler free of mold.</p>			
	EHF20	COS	TOXIC ITEMS	1/18/2012		
			<p>a.) chemicals found being stored on the same shelf as food. chemicals must be kept away from the food and food prep area. b.) sanitizer buckets found being stored immediatly next to ice bin and slush machine. Must keep sanitizing buckets seperate.0418</p>			

## Food Establishment Public Inspection Report

From 1/12/12 thru 1/18/12

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**ESTABLISHMENT**

**SOUTHLAWN ELEMENTARY**

**4719 BOWIE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF664	EHF10	COS	SOUND CONDITION		1/13/2012	7	HL1B
			(a) Dented con on rack in kitchen (b) Distressed fruit in box on table				
	EHF25	COS	FOOD CONTACT SURFACES		1/13/2012		
			Ice machine needed to be cleaned on splash guard				
	EHF28	COS	ALL OTHER VIOLATIONS		1/13/2012		
			(a) Personal drink left on shelf in dry storage (b) Cover in freezer had fallen down on boxes				

## Food Establishment Public Inspection Report

From 1/12/12 thru 1/18/12

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**ESTABLISHMENT**

**ST MARYS CATHEDRAL SCHOOL**

**1200 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF646	EHF24	COS	THERMOMETERS		1/18/2012	8	HL1B
			Needed a thermometer in one of the chest freezers.COS				
	EHF03	COS	HOT HOLDING		1/18/2012		
			Green beans at 118 degrees fahrenheit.Hot hold had been double panned.Green beans tossed at end of service. Out of temperature less than 2 hours.Hot hold is operating correctly.COS				

## Food Establishment Public Inspection Report

From 1/12/12 thru 1/18/12

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**ESTABLISHMENT**

**SUBWAY**

**3130 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1204	EHF08	COS	GOOD HYGIENIC PRACTICES		1/17/2012	11	HL1B
			A) Employee's seen using hand sink for cleaning, hand sink cannot be used for any other purpose other than hand washing.				
	EHF12	COS	CROSS CONTAMINATION		1/17/2012		
			A) Sausce bottles stored upside down so the dispensor is mixing with different types of sauces when placed back into the container. Bottles need to be stored lid side up to prevent cross contamination (Repeat)				
	EHF25	COS	FOOD CONTACT SURFACES		1/17/2012		
			A) Clean dishes stored in bins with large amounts of food debris (repeat)				
	EHF28	COS	ALL OTHER VIOLATIONS		1/17/2012		
			A) Dishes must be air dried before being stacked, B) Spanish/English hand washing signs needed in both bathrooms, C) Single service gloves are stored under waste water line at hand sink, move away from line to prevent potential leaks onto the gloves.				

## Food Establishment Public Inspection Report

From 1/12/12 thru 1/18/12

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### ESTABLISHMENT

**SWEET CREATIONS  
2618 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF562	EHF25	COS	FOOD CONTACT SURFACES		1/17/2012	3	HL1B
			Clean inside of ovens.				

### **SYBIL B HARRINGTON LEARNING CT 2500 DALE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD23	EHF28	COS	ALL OTHER VIOLATIONS		1/17/2012	0	HL1B
			Clean can opener blade area.b)Clean floor around cold hold units.c)Separate sanitized items from non sanitized items in drawers.				

## Food Establishment Public Inspection Report

From 1/12/12 thru 1/18/12

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### ESTABLISHMENT

**TAQUERIA RIVERA  
2602 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1143					1/12/2012	0	HL1B

### **TOOT N TOTUM #45 2601 SW 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF637	EHF28	COS	ALL OTHER VIOLATIONS		1/18/2012	0	HFOL
			a)Ladys commode no loner running constantly.in b)Needed to store single service drink carrier bulk box no longer soted directly on floor.				
	EHF25	IN	FOOD CONTACT SURFACES		1/18/2012		
			Can opener & assembly has been removed since it is not needed in the establishment.				

**Food Establishment Public Inspection Report**

From 1/12/12 thru 1/18/12

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**ESTABLISHMENT**

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**TRINITY FELLOWSHIP/PRESS CAFE****5000 HOLLYWOOD 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>	
HF247	EHF28	COS	ALL OTHER VIOLATIONS		1/12/2012	0	HL1B	
			Meat must be cooked under vent hood to prevent grease ladden vapors					

## Food Establishment Public Inspection Report

From 1/12/12 thru 1/18/12

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**ESTABLISHMENT**

**VVS CANTEEN  
5000 N FM 1912**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF317	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/17/2012	11	HL1B
			a)Need thorough cleaning of floors in the following,under syrup boxes since they may drip in both the processing area & slaughter area & general floor cleaning needed.b)Remove the protective plastic cover of lower shelf that the new cabinet had on it &				
	EHF18	H10DAY	INSECT CONTAMINATION		1/17/2012		
			Observed one roach in the processing area.Reinspection in 10 days.				
	EHF15	COS	EQUIPMENT ADEQUATE		1/17/2012		
			At slaughter area 2 hot hold units not holding burritos,refried beans,scrambled eggs,etc at 135°.Please do not use these units until they can hold product at 135°.				
	EHF03	COS	HOT HOLDING		1/17/2012		
			Processing area,burritos at 110°,reheated at the inspection.Do not stack on hot hold.				

## Food Establishment Public Inspection Report

From 1/12/12 thru 1/18/12

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### ESTABLISHMENT

**W T ATHLETICS  
3301 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC112					1/14/2012	0	HL1B

### **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		1/13/2012	0	HL1B

Back of blower in walk in cooler dusty.Clean regularly.b)Door gasket to walk in cooler is torn and must be replaced. c)Top of ice machine needs to be cleaned..

## Food Establishment Public Inspection Report

From 1/12/12 thru 1/18/12

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### ESTABLISHMENT

**WENDYS #4105  
7236 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF95	EHF08	COS	GOOD HYGIENIC PRACTICES		1/12/2012	4	HL1B
A) Employee seen using a hank sink for filling up a jug, hand sinks are for hand washing only.							

### WHITTIER ELEMENTARY 2004 N MARRS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF670	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/12/2012	0	HL1B
Gap at bottom of door to outside near kitchen and dining room on east side.Seal to prevent insects.Follow up in 10 days.							

**Food Establishment Public Inspection Report**

From 1/12/12 thru 1/18/12

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1909	EHF25	COS	FOOD CONTACT SURFACES		1/13/2012	6	HL1B
			Needed to clean:a.refrigerator of the refrigerator freezer in the kitchen, b.reach in wait staff cooler, c.bottom of a freezer, d.another refrigerator in front of the 3 comp.sink, e.and the door of another freezer.COS				
	EHF24	H10DAY	THERMOMETERS		1/13/2012		
			Need thermometers for 2 freezer compartments.				

**WILL ROGERS ELEMENTARY  
920 N MIRROR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF653	EHF28	COS	ALL OTHER VIOLATIONS		1/12/2012	0	HL1B
			Gap at bottom of door between kitchen and dining area.Seal to prevent insects or rodents entering.				

**Food Establishment Public Inspection Report**

From 1/12/12 thru 1/18/12

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**ESTABLISHMENT****WILLOW VISTA INTERMEDIATE  
7600 PAVILLARD 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>
HF218					1/12/2012	0	HL1B

**WOLFLIN ELEMENTARY  
2026 S HUGHES 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>
HF652					1/12/2012	0	HL1B