

**Food Establishment Public Inspection Report**  
**From 1/19/12 thru 1/25/12**

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**ESTABLISHMENT**

**AFC SUSHI @ UNITED #526**  
**2530 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1320	EHF02	COS	COLD HOLDING		1/23/2012	5	HL1B
			Cooked shrimp found at 68 degrees. Food must either be above 135F, below 41F or there must be documentation to show that the product is not left out of temperature for more than 4 hours.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/23/2012		
			Clean handles of cabinets.				

**ALL STORAGE, INC**  
**6301 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1819	EHF28	COS	ALL OTHER VIOLATIONS		1/25/2012	0	HL1B
			Restrooms did not have hand washing signs				

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**ESTABLISHMENT**

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**AMA LODGE1361 LOYALORDER MOOSE****4200 N 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>
HFP21	EHF24	COS	THERMOMETERS		1/19/2012	6	HL1B
			Needed a thermometer in an observable place in the chest freezer. COS				
	EHF25	H90 DAY	FOOD CONTACT SURFACES		1/19/2012		
			Clean the inside bottom of the chest freezer.				

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### ESTABLISHMENT

#### AMARILLO TOWN CLUB SOUTHWEST

7700 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1646	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/23/2012	9	HL1B
			A) Test strips needed for QT sanitizer and for Chorine Sanitizer.				
	EHF21	COS	MANUAL WARE WASHING		1/23/2012		
			A) Employee washing dishes with just soap, must wash, rins, sanitize, airdry.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		1/23/2012		
			A) Establishment doesnt have a current food manager, must obtain within 45 days.				
	EHF20	COS	TOXIC ITEMS		1/23/2012		
			A) Employees using a cleaner not approved for food contact surfaces to clean in smoothie bar, Establishment must use a cleaner approved for food contact surfaces and use it at proper strength.				

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**ESTABLISHMENT**

**ARBYS #1658  
4406 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1447	EHF08	COS	GOOD HYGIENIC PRACTICES		1/20/2012	4	HL1B
			Do not store anything in the handsink.Keep them clean & only used for handwashing.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/20/2012		
			Replace ceiling tiles to avoid any dust or insultation contaminating the kitchen.				

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**ESTABLISHMENT**

**BEEF BURGER BARREL  
3102 PLAINS BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1521	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/25/2012	7	HL1B
			Clean shelves in storage building throughout.a)Cleaned top of soda machine.cos b)Clean trash can.cos c)Clean lower shelves.d)Clean wall by venthood.				
	EHF12	COS	CROSS CONTAMINATION		1/25/2012		
			Do not put container of limes on anything in ice for human consumption.				
	EHF25	COS	FOOD CONTACT SURFACES		1/25/2012		
			Needed to clean button on standup freezer inside.				

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**ESTABLISHMENT**

**BEST WESTERN MEDICAL CENTER IN**

**1610 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1384	EHF15	IN	EQUIPMENT ADEQUATE		1/20/2012	0	HFOL
			Obtained an NSF approved milk dispenser to keep milk at 41 degrees fahrenheit.In				
	EHF02	IN	COLD HOLDING		1/20/2012		
			Milk for service being held at 41 degrees.In				

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**ESTABLISHMENT**

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF510	EHF21	H10DAY	MANUAL WARE WASHING		1/23/2012	6	HL1B
			Dish machine is not applying 50 ppm chlorine, only 10ppm. Repair dish machine and repair leaks.				
	EHF24	H10DAY	THERMOMETERS		1/23/2012		
			Need a thermometer in the chest freezer in the office.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/23/2012		
			a.Resurface all rusty shelving in the dry storage area. b.Resurface the rusty detergent, drying agent and chlorine shelf at the dish machine.				

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### ESTABLISHMENT

**BONHAM MIDDLE SCHOOL  
5600 SW 49TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF220	EHF28	COS	ALL OTHER VIOLATIONS		1/23/2012	0	HL1B
A cup used to store a thermometer needed cleaned. The thermometer was not in use.							

**BOWIE MIDDLE SCHOOL  
2905 TEE ANCHOR BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF677	EHF15	COS	EQUIPMENT ADEQUATE		1/24/2012	3	HL1B
Reach in freezer found at 35 degrees. All foods marked keep frozen and out of temperature for unknown time must be discarded.							

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**ESTABLISHMENT****BROKEN SPOKE  
3101 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>
HF73	EHF24	H90 DAY	THERMOMETERS	Need 4 thermometers.Need them for coolers and freezers.	1/23/2012	3	HL1B

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**ESTABLISHMENT**

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**BURGER KING #4796  
4210 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF493	EHF24	COS	THERMOMETERS		1/24/2012	6	HL1B
			A thermometer was needed in the milk refrigerator.				
	EHF25	COS	FOOD CONTACT SURFACES		1/24/2012		
			Remove all stickers when cleaning food containers. Sticker left on mushroom container from previous use.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/24/2012		
			a) Store all single service articles upside down. cos b) Clean the floor near walls & corners. Clean all dark build up from the floor throughout the kitchen & storage areas.				

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**ESTABLISHMENT****BUTTONS & BOWS PRESCHOOL**

1911 S MADISON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD2	EHF28	COS	ALL OTHER VIOLATIONS		1/23/2012	0	HL1B
Bleach water sanitizer in sink not at proper strength,not in use. Check before using.It was re-made.							

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**ESTABLISHMENT**

**CALICO COUNTY**

**2410 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF334	EHF28	IN	ALL OTHER VIOLATIONS		1/23/2012	7	HFOL
			Two lower none food contact shelves cleaned.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/23/2012		
			a.Cleaned the canopener assembly at the inspection.COSb.cleaned the bottom areas on mixers.COS c.walk in cooler shelves cleaned.In d. venthood to be cleaned every 3 months. e.tea urn nozzles cleaned.In f.need to replace one more door gasket.				
	EHF10	COS	SOUND CONDITION		1/23/2012		
			One can found with dent on rim.				

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**ESTABLISHMENT**

**CAPROCK HIGH SCHOOL**

**3001 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF768	EHF10	COS	SOUND CONDITION		1/24/2012	7	HL1B
			Employee using dented can food product.No seam dented cans may be used.				
	EHF25	COS	FOOD CONTACT SURFACES		1/24/2012		
			Knife container not clean. b)Single service items cases on floor. All single service items must be stored at least 6" off floor.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/24/2012		
			Top outside of one refrigeration unit dusty.b)Covered waste can required in restroom. c)Metal shavings around can openers. This may indicate a dull blade.				

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**ESTABLISHMENT**

**CEFCO**

**4430 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2194	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		1/25/2012	16	HL1B
			a)A multisurface cleaner with no sanitizer is being used to clean food prep surfaces. A proper sanitizer must be used to clean food areas. b)soda nozzles must No food manager at location. Must be a certified food manager.				
	EHF21	COS	MANUAL WARE WASHING		1/25/2012		
			a)A multisurface cleaner with no sanitizer is being used to clean food prep surfaces. A proper sanitizer must be used to clean food areas. b)soda nozzles must be washed, rinse, sanitized and air dried instead of just soaked.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		1/25/2012		
			Gap in front door needs to be sealed with door sweep.				
	EHF20	COS	TOXIC ITEMS		1/25/2012		
			Pesticide being stored in kitchen area. Must be stored in area seperate from food preperation.				
	EHF07	COS	ADEQUATE HAND WASHING		1/25/2012		
			Employee seen not washing hands before putting on gloves.				

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**ESTABLISHMENT**

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**CHRIST LUTHERAN CHILD DEVE****2400 N 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>	
HFD3	EHF15	IN	EQUIPMENT ADEQUATE		1/20/2012	0	HFOL	
			You are now using other refrigeration to maintain product temperatures other than purchasing another commercial refrigeration.In					

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**ESTABLISHMENT****COMFORT INN & SUITES  
2101 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1799	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		1/23/2012	6	HL1B
			Hand washing sink in employee restroom did not have hot water				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		1/23/2012		
			Employee restroom did not have towels				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/23/2012		
			Employee restroom needs to have a covered trash receptical				

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**ESTABLISHMENT**

**COWBOY GELATO  
2806 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1843	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/20/2012	12	HL1B
			Repair faucet for drain of beer cooler from leaking, repair handsink faucet so that it is not so hard to turn off.				
	EHF12	COS	CROSS CONTAMINATION		1/20/2012		
			Using bowls and containers as scoops in flour, sugar, brown sugar, etc.COS				
	EHF03	COS	HOT HOLDING		1/20/2012		
			Mac and Cheese sauce, gravy and pork all att 118 degrees at inspectionfor less than 3.5 hours, reheated to 165 at the inspection.COS				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/20/2012		
			Replace cracked, chipped, broken flour, sugar, brown sugar, etc bins--keep the new ones clean.				

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**ESTABLISHMENT**

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**DOLLAR GENERAL STORE #11485****3510 S OSAGE 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>
HF1805	EHF28	COS	ALL OTHER VIOLATIONS		1/20/2012	8	HL1B
			Female restroom needs a covered waste can.				
	EHF10	COS	SOUND CONDITION		1/20/2012		
			Dented cans on shelves.				
	EHF12	COS	CROSS CONTAMINATION		1/20/2012		
			Returns being stored in mopsink.Never store any food item in the mopsink.				

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**ESTABLISHMENT**

**DYERS BAR B QUE  
1619 S KENTUCKY 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>
HFK14					1/19/2012	0	HL1B

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**ESTABLISHMENT**

**EL BRACERO  
2116 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1183	EHF13	COS	HACCP PLAN/TIME		1/24/2012	7	HL1B
			All potentially hazardous food held in refrigerator for over 24 hrs need to be datemarked.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/24/2012		
			a)Cook was not wearing a hair restraint while cooking food.b)Container with sugar did not have a label.c)Mixer was dirty & needs to be cleaned.d)Store raw meat below all other foods in refrigerator.e)Discard broken strainer.				
	EHF25	COS	FOOD CONTACT SURFACES		1/24/2012		
			a)Clean drinking cups were being held on a dirty surface.b)Shelf over handsink is dirty & needs to be cleaned.c)Dirty vents located in beverage refrigerator need to be cleaned.				

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**ESTABLISHMENT**

**FOOTPRINTS DAYSCHOOL  
4333 SW 51ST 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>
HFD9	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/24/2012	0	HL1B
			Clean the dust from the refrigerator & freezer vents & coils.				

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### ESTABLISHMENT

#### FRIENDZ COCKTAIL LOUNGE & GRIL

711 SW 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1860	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/23/2012	17	HL1B
			(a) Ceiling and heater vent in kitchen need to be repaired (b) Take Serve Safe to our office and register as Food Manager (c) Towels need to be in towel dispenser (d) Hair must be restrained when preparing food				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/23/2012		
			(a) Counter top needs to be repaired or replaced (b) Fan guards in walkin need to be cleaned (c) Holster for soda gun in bar needed to be cleaned				
	EHF21	COS	MANUAL WARE WASHING		1/23/2012		
			Wipe down rag did not have sanitizer on it, should be rinsed in sanitizer water not spayed				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		1/23/2012		
			Back door needs to have door sweep repaired				
	EHF07	COS	ADEQUATE HAND WASHING		1/23/2012		
			Cook did not wash hands when changing gloves and changing tasks				

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**ESTABLISHMENT**

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**FRIENDZ COCKTAIL LOUNGE & GRIL**

HF1860	EHF09	COS	APPROVED SOURCE/LABELING		1/23/2012	17	HL1B
Container of flour in walkin was not labeled							

**GLENWOOD ELEMENTARY  
2409 S HOUSTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF655	EHF28	COS	ALL OTHER VIOLATIONS		1/20/2012	0	HL1B
Ceiling fans dusty.b)Can opener blade is dull. Replace. c)Tops of all refrigeration equipment dusty.							

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**ESTABLISHMENT****GOLDEN LIGHT CAFE & CANTINA**

2908 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1419	EHF25	IN	FOOD CONTACT SURFACES		1/24/2012	0	HFOL
The inside of the beer cooler-meat and vegetable cooler has been resurfaced and is now easy cleanable.							

**HARRINGTON ASSISTED LIVING**

401 SW 12TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1266	EHF28	H60 DAY	ALL OTHER VIOLATIONS		1/24/2012	3	HL1B
Light shield located in kitchen is cracked & needs to be replaced.							
	EHF25	COS	FOOD CONTACT SURFACES		1/24/2012		
Splatter needs to be cleaned from underneath the serving shelf.							

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### ESTABLISHMENT

**HICKORY PIT  
501 S MCMASTERS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1744	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/25/2012	0	HL1B	
			Need a self-closer device on back screen door to cause the door to completely self-close.					

**HIGH PLAINS BINGO  
3701 PLAINS BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF523	EHF21	COS	MANUAL WARE WASHING		1/20/2012	3	HL1B	
			Employee wiping down with sanitizer at 10ppm chlorine. Solution corrected to 100+ppm chlorine at inspection & same surface rewiped.					

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**ESTABLISHMENT****HOFFBRAU STEAKS  
7203 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>	
HF915	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/19/2012	0	HFOL	
			a)Soap & towels needed at new handsink in kitchen.b)Add final cooking temps to the temp log.Keep documentation & change instructions to include cooking temps.Email revised instructions & log.					

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### ESTABLISHMENT

**HOLIDAY INN AMARILLO WEST**

**8231 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2113	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/23/2012	9	HFOL
			a. Box of single service articles stored on floor of dry storage area. b. Found empty soda can in employee bar handsink.				
	EHF21	COS	MANUAL WARE WASHING		1/23/2012		
			Kitchen dish machine had no detergent.				
	EHF25	COS	FOOD CONTACT SURFACES		1/23/2012		
			Canopener had not been cleaned at end of shift, found dirty tongs on floor of kitchen, and tea urn nozzle not properly cleaned.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		1/23/2012		
			Need paper towel dispenser at employee handsink at the bar.				
	EHF11	IN	PROPER HANDLING RTE		1/23/2012		
			You are using roll top lids for the breakfast buffet. In				

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**ESTABLISHMENT**

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**HOLIDAY INN EXPRESS  
6701 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2021	EHF17	COS	HAND WASH WITH SOAP/TOWELS No paper towels in kitchen		1/25/2012	12	HL1B
	EHF09	H10DAY	APPROVED SOURCE/LABELING Product placed out for self serve needs to have product label information available		1/25/2012		
	EHF02	COS	COLD HOLDING Cream cheese and butter labeled keep refrigerated must be held under refrigeration or in ice bath		1/25/2012		
	EHF28	H10DAY	ALL OTHER VIOLATIONS You will need to have someone take Food Manager class Feb. 8 and test on 10th		1/25/2012		

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### ESTABLISHMENT

#### HOLIDAY SERVICE 1901 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1563	EHF28	COS	ALL OTHER VIOLATIONS		1/23/2012	3	HL1B
			Coffee filters need to be protected				
	EHF25	COS	FOOD CONTACT SURFACES		1/23/2012		
			(a) Do not use sponge to clean utensils (b) Containers for lids need to be cleaned				

#### HUMPHREYS HIGHLAND ELEMENTARY 3810 SE 13TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF665					1/20/2012	0	HL1B

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**ESTABLISHMENT****IMAGINATION STATION**

7910 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD34	EHF28	H60 DAY	ALL OTHER VIOLATIONS		1/25/2012	0	HL1B
			Bare wood on shelf in storage needs to be painted				

**JAN WERNER ADULT DAY CARE**

3108 S FILLMORE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1822					1/24/2012	0	HFOL

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### ESTABLISHMENT

**JIMMY JOHNS  
2330 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2041	EHF21	COS	MANUAL WARE WASHING		1/24/2012	7	HL1B
			A) Employee's stated they clean the tea nozzels, and soda nozzels with just soap and water, all dishes must be washes, rinsed, sanitized, and airdried.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/24/2012		
			A) Hand sink found with rags used for cleaning in it, hand sink cannot be used for any other purpose other than hand washing, B) Employee drinks found in the cooler stored above food, store below to prevent contamination.				

### LAWNDALE ELEMENTARY 2215 S BIVINS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF651					1/19/2012	0	HL1B

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### ESTABLISHMENT

**LOGANS ROADHOUSE  
8310 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF898	EHF02	COS	COLD HOLDING		1/20/2012	11	HL1B
			Tomatoes on cooks line were held at 50 degrees, cold hold at 41 or below				
	EHF25	COS	FOOD CONTACT SURFACES		1/20/2012		
			Soda gun holster in bar needed to be cleaned				
	EHF24	COS	THERMOMETERS		1/20/2012		
			No thermometer in bar reachin				
	EHF28	COS	ALL OTHER VIOLATIONS		1/20/2012		
			(a) Container of oil in store room did not have lid (b) Ceiling tiles and light covers need to be cleaned				

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From 1/19/12 thru 1/25/12

**ESTABLISHMENT****MACARONI JOES  
1619 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1387	EHF24	COS	THERMOMETERS		1/25/2012	11	HL1B
			Inaccurate thermometer in the refrigerator where product was out of temperature.COS				
	EHF21	COS	MANUAL WARE WASHING		1/25/2012		
			Ran out of sanitizer for dish machine at inspection.COS				
	EHF02	COS	COLD HOLDING		1/25/2012		
			Corn, black beans, feta cheese, blue cheese, celantro, cut up tomatoes, cut green tomatoes, & goat cheese all at 50 to 52 degrees.Tossed at inspection.COS				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/25/2012		
			Clean the walk in cooler and freezer floors.				

## Food Establishment Public Inspection Report

From 1/19/12 thru 1/25/12

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### ESTABLISHMENT

#### MARBLE SLAB CREAMERY 201 WESTGATE PKWY WEST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF855	EHF20	COS	TOXIC ITEMS		1/23/2012	3	HL1B	
			A) Bleach wipe down solution found over 200ppm, must be 100ppm for wipe down					

#### MARGARET WILLS ELEMENTARY 3500 SW 11TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF657	EHF03	COS	HOT HOLDING		1/20/2012	5	HL1B	
			a. Ravioli at 124 degrees, reheated to 165 degrees at the inspection.COS b.Toasted ham and cheese sandwiches at 120 degrees reheated at the inspection.COS					

**Food Establishment Public Inspection Report**

From 1/19/12 thru 1/25/12

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**ESTABLISHMENT****MARY MILES LEARNING CENTER****1700 S VAN BUREN 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>
HFD19	EHF28	H60 DAY	ALL OTHER VIOLATIONS		1/19/2012	0	HL1B
a)Continue to seal the bottom shelves in the pantry.b)Replace missing sanitizer spray bottle.							

**Food Establishment Public Inspection Report**

From 1/19/12 thru 1/25/12

**ESTABLISHMENT****MERCADO LATINO  
3500 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1180	EHF25	COS	FOOD CONTACT SURFACES		1/19/2012	18	HL1B
			Knife with meat on rack with clean knives				
	EHF20	COS	TOXIC ITEMS		1/19/2012		
			Spray bottles not labeled				
	EHF09	H24 HOUR	APPROVED SOURCE/LABELING		1/19/2012		
			Bags of tortillas without label				
	EHF10	COS	SOUND CONDITION		1/19/2012		
			(a) Dented cans on rack in kitchen (b) Dented can on shelf in grocery				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/19/2012		
			Eating food in dish room, food on top of plates on clean rack				

## Food Establishment Public Inspection Report

From 1/19/12 thru 1/25/12

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### ESTABLISHMENT

#### MERCADO LATINO

HF1180	EHF28	H10DAY	ALL OTHER VIOLATIONS	1/19/2012	18	HL1B
Light shield needed in pastry case						

#### MEXICO LINDO 4515 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1853	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/24/2012	3	HL1B
a.) Tub of sugar found without label. Label all substances in bulk containers. b.) Clean tubs which dishes are stored in c.) cover open items in refrigerator d.) invert all single use items, such as take out boxes to prevent contamination of food.							
	EHF20	H10DAY	TOXIC ITEMS		1/24/2012		
a.) sanitizer in a bucket was found over 200 ppm. Sanitizer for wipedown needs to be 100 ppm.							

**Food Establishment Public Inspection Report**

From 1/19/12 thru 1/25/12

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**ESTABLISHMENT****OAKDALE ELEMENTARY****2711 S HILL 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>
HF757	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/19/2012	0	HL1B
			Tops of refrigeration equipment are very dirty. These units must be cleaned regularly to prevent contamination of otherwise clean kitchen.				

## Food Establishment Public Inspection Report

From 1/19/12 thru 1/25/12

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### ESTABLISHMENT

**PAK A SAK #12  
2110 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF266	EHF28	COS	ALL OTHER VIOLATIONS		1/20/2012	14	HL1B
			Air vents in back storeroom dusty.b)Do not set anything on or in front of any handsink. c)Store food containers inverted.d)Rags below tea urns must be changed daily.				
	EHF20	COS	TOXIC ITEMS		1/20/2012		
			Chemical stored next to and above foods and food single service items.				
	EHF12	COS	CROSS CONTAMINATION		1/20/2012		
			Using wet rags with no sanitizer to wipe down food surfaces. Wet rags will grow bacteria. Bacteria is spread when no sanitizer is used.				
	EHF09	COS	APPROVED SOURCE/LABELING		1/20/2012		
			Container tea sweetener with no label.All non easily identifiable foods must have a label. cos				
	EHF25	COS	FOOD CONTACT SURFACES		1/20/2012		
			Lids to food tubs stored in cardboard box. Cardboard boxes are not sanitary and cannot be cleaned.b)Utensil container dirty. c)Pickle tong holder not clean.Clean every day. d)Thermometers stored in cup with mechanics tool.Store in a sanitary location.				

## Food Establishment Public Inspection Report

From 1/19/12 thru 1/25/12

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### ESTABLISHMENT

#### PAVILLARD LEARNING CENTER

2404 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF11	EHF28	H60 DAY	ALL OTHER VIOLATIONS		1/20/2012	0	HL1B	
			a)Store eggs below other items in the refrigerator.If any are broken,they cannot be used.b)Clean any dust from ceiling & light.c)Return any drink or other foods that is labeled "refrigerate after opening" to the refrigerator.					

#### PIZZA HUT

800 N BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF799	EHF25	H10DAY	FOOD CONTACT SURFACES		1/19/2012	6	HL1B	
			(a) Dish machine needs to be cleaned (b) Tea nozzles needed to be cleaned COS					
	EHF15	H10DAY	EQUIPMENT ADEQUATE		1/19/2012			
			Make table was at 49 degrees					

**Food Establishment Public Inspection Report**

From 1/19/12 thru 1/25/12

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**ESTABLISHMENT****PRIDE HOME CENTER  
3503 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1998					1/25/2012	0	HL1B

**PURE WATER ICE & TEA  
504 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC305	EHF02	COS	COLD HOLDING		1/24/2012	8	HL1B
			Yogurt mix in machines was at 43 to 46 degrees, product must be held at 41 or below				
	EHF25	COS	FOOD CONTACT SURFACES		1/24/2012		
			Tea nozzles needed to be cleaned				

**Food Establishment Public Inspection Report**

From 1/19/12 thru 1/25/12

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**ESTABLISHMENT****RED ROOF INN  
1620 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>	
HF1492	EHF24	COS	THERMOMETERS		1/23/2012	3	HL1B	
			Need to replace broken thermometers in refrigerators					

## Food Establishment Public Inspection Report

From 1/19/12 thru 1/25/12

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### ESTABLISHMENT

#### SAKURA JAPANESE STEAKHOUSE

4000 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF211	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/25/2012	16	HL1B
			A) Dishes must be air dried not towel dried (Repeat), B) Food must be stored at least six inches off the ground in the freezer, C) Fix broken/missing tiles by water heater (90 days), D) Lemons must be washed before being cut.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/25/2012		
			A) Dirty dishes found on the clean dish rack, B) Clean fire suppression system, C) Knife stored on unsealed, chipping particle board, D) Sauce bowls stored in dirty bin, E) Clean oil/soy sauce bulk containers. F)				
	EHF02	COS	COLD HOLDING		1/25/2012		
			A) Cooked Rice found holding at 52 degrees, must be hold cold at 41 degrees or below or hot at 135 degrees or above at all times, (Repeat)				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/25/2012		
			A) Hand sink in bar being used as a dump sink, B) Cook seen wiping off knife used to cut produce on apron and not properly washing the knife before returning to cutting.				
	EHF12	COS	CROSS CONTAMINATION		1/25/2012		
			A) Bowls used for scoops found laying in products, B) Raw meat stored above produce, C) Aprons found laying on seasoning on cooks carts, D) Cook handled raw meat then handled vegetables without changing gloves and washing hands., E) Utensils stored in w				

**Food Establishment Public Inspection Report**

From 1/19/12 thru 1/25/12

**ESTABLISHMENT****SCHLOTZSKYS DELI  
1619 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF502	EHF14	H 3 DAYS	WATER SUPPLY		1/24/2012	4	HL1B
			Water heater slow to recover. Please service repair or replace. Needs to be quick recovery.				
	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		1/24/2012		
			a.Clean the floor of the walk in freezer. b.Repair or replace the leaky spray wand on the spray arm at the 3 comp. sink.				
HF502	EHF28	IN	ALL OTHER VIOLATIONS		1/25/2012	0	HFOL
			The spray wand no longer leaks.				
	EHF14	IN	WATER SUPPLY		1/25/2012		
			The water heater had been repaired with heating elements scale removed and has rapid recovery.				

## Food Establishment Public Inspection Report

From 1/19/12 thru 1/25/12

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**ESTABLISHMENT**

**SMOKEY JOES  
2903 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1779	EHF13	COS	HACCP PLAN/TIME		1/24/2012	15	HL1B
			Cottage cheese and spray whipped topping without a date mark. Tossed at the inspection. COS b. Chili and beans without a date mark. Product voluntarily tossed at the inspection. COS				
	EHF09	COS	APPROVED SOURCE/LABELING		1/24/2012		
			Found a can in a cooler without a label. Tossed at the inspection. COS				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/24/2012		
			Do not placed beer mats: a. in the handsink to dry and b. or the mop sink. Place on a dry clean surface or a drain board. COS				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/24/2012		
			The ceramic container inserts for the crock pot must be cleaned once a day. Do not leave such product (beans, chili, etc.) in same containers for next day service. Clean stove top and inside of freezer.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/24/2012		
			a. Clean and resurface lower metal shelf in dish washing area. Boxes of single service items and linen on the floor. Note: please do not use reach in cooler that is holding condiments at 48 degrees for potentially hazardous food until repaired.				

**Food Establishment Public Inspection Report**

**From 1/19/12 thru 1/25/12**

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**ESTABLISHMENT**

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## Food Establishment Public Inspection Report

From 1/19/12 thru 1/25/12

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### ESTABLISHMENT

**SONIC DRIVE IN  
1007 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC215	EHF08	COS	GOOD HYGIENIC PRACTICES		1/24/2012	4	HL1B
			(a) Employee seen washing hands in three compartment sink, wash hands in handwashing sink (b) Employee clothing items on top of ice machine				
	EHF28	COS	ALL OTHER VIOLATIONS		1/24/2012		
			Clean area behind order units on shelf				

### 1009 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF300	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/20/2012	7	HL1B
			a)Replace broken floor tiles.b)Walk in fan guards need to be cleaned.				
	EHF25	COS	FOOD CONTACT SURFACES		1/20/2012		
			Ice machine needs cleaned & santized.				

**Food Establishment Public Inspection Report**

From 1/19/12 thru 1/25/12

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**ESTABLISHMENT****SONIC DRIVE IN**

HF300	EHF08	COS	GOOD HYGIENIC PRACTICES		1/20/2012	7	HL1B
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Employee wiping gloves on pants.

**STARS DRIVE IN  
2216 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF816	EHF28	COS	ALL OTHER VIOLATIONS		1/20/2012	0	HL1B

Visor stored on food rack.Store clothing away from foods.b)Keep ice bin closed when not in use.

## Food Establishment Public Inspection Report

From 1/19/12 thru 1/25/12

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### ESTABLISHMENT

**SUBWAY #14124-214  
5752 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1202	EHF28	COS	ALL OTHER VIOLATIONS		1/19/2012	3	HL1B
			Trash receptacle should have been emptied before lunch rush at service line.COS				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/19/2012		
			Needed paper towels in the kitchen prep area at employee handsink.COS				

**SUBWAY #7323-211  
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1199	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/23/2012	0	HL1B
			a. Gasket needs to be replaced on the front walk in cooler. Gasket is torn. b. Repair or replace tile floor throughout kitchen and restroom. It must be smooth. c. Deep clean all tables and shelving in kitchen. Remove all build up.				

**Food Establishment Public Inspection Report**

**From 1/19/12 thru 1/25/12**

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**ESTABLISHMENT**

**SUNSHINE CHILD CARE**

**2108 13TH 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>
HFC114					1/24/2012	0	HL1B

## Food Establishment Public Inspection Report

From 1/19/12 thru 1/25/12

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### ESTABLISHMENT

#### SUPER MERCADO LOS OLIVOS

3803 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1324	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/24/2012	8	HL1B
			A) Corrected, B) Corrected, Light shileds needed in back prep area and in meat market.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/24/2012		
			A) Employee put on gloves without washing hands first.				
	EHF11	COS	PROPER HANDLING RTE		1/24/2012		
			A) Employee preparing chorizo with bare hands, Store sells cooked ready to eat, so therefore employees must wear gloves.				

## Food Establishment Public Inspection Report

From 1/19/12 thru 1/25/12

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### ESTABLISHMENT

**TACO BELL  
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1225	EHF25	COS	FOOD CONTACT SURFACES Citrus slicer needed cleaned.		1/23/2012	3	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS Sanitizer buckets too weak.		1/23/2012		

**TACO VILLA #17  
5770 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF330					1/19/2012	0	HL1B

## Food Establishment Public Inspection Report

From 1/19/12 thru 1/25/12

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**ESTABLISHMENT**

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1576	EHF28	IN	ALL OTHER VIOLATIONS		1/24/2012	8	HL1B
			A) Corrected, B) Corrected.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		1/24/2012		
			A) Hand sink in the kitchen blocked and not accessible to employees				
	EHF03	COS	HOT HOLDING		1/24/2012		
			A) Pork found holding at 100 degrees, B) Cooked meat found holding at 105 degrees, products must maintain 135 at all time.				

**Food Establishment Public Inspection Report**

**From 1/19/12 thru 1/25/12**

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**ESTABLISHMENT**

**TARGET STORE #221  
8201 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>
HF756					1/25/2012	0	HL1B

## Food Establishment Public Inspection Report

From 1/19/12 thru 1/25/12

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### ESTABLISHMENT

**TEXAS PRIDE CAFE  
2500 FOLSOM RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1783	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/19/2012	0	H PREOPEN
			a)Door sweep needed on all doors to prevent insects from the establishment.b)Seal all openings in walls,cover all electrical boxes & outlets.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		1/19/2012		
			All handsinks must have hot & cold running water.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		1/19/2012		
			Soap & paper towels needed at all handsinks.				
	EHF20	H10DAY	TOXIC ITEMS		1/19/2012		
			All pesiticides must say "approved for use in a food establishment",remove all other pesticides.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		1/19/2012		
			All cold hold equipment must be on & holding at proper temp before opening.				

## Food Establishment Public Inspection Report

From 1/19/12 thru 1/25/12

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### ESTABLISHMENT

#### TEXAS PRIDE CAFE

HF1783	EHF27	H10DAY	ESTABLISHMENT PERMIT	1/19/2012	0	H PREOPEN
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Establishment is currently closed & being remodeled. Call for opening inspection. All building permits must be completed & a certificate of occupancy must be obtained before food establishment can be issued.

	EHF25	H10DAY	FOOD CONTACT SURFACES	1/19/2012		
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Clean & sanitize all food contact equipment before opening.

	EHF24	H10DAY	THERMOMETERS	1/19/2012		
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All cold hold equipment must have thermometers.

	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED	1/19/2012		
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A certified food mgr is needed with 45 days of opening.

	EHF21	H10DAY	MANUAL WARE WASHING	1/19/2012		
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Dish area needs a place to air dry dishes.

## Food Establishment Public Inspection Report

From 1/19/12 thru 1/25/12

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**ESTABLISHMENT**

**TOOT N TOTUM #26**

**2222 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF759	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/20/2012	0	HL1B	
			Upright freezer door and handle need to be cleaned.b)Condiment/lid tray needs to be cleaned.c) Store chemicals away from foods and food equipment.					

## Food Establishment Public Inspection Report

From 1/19/12 thru 1/25/12

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**ESTABLISHMENT**

**TOOT N TOTUM #38  
2015 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF803	EHF20	COS	TOXIC ITEMS		1/24/2012	11	HL1B
			Portion pac germicidal detergent was being used one pac per quart.400+ppm Quats. Pamphlet instructions clearly indicate for food contact surfaces, one pac per Gallon.COS				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/24/2012		
			Clean and sanitize the three compartment sink and drain boards as often as necessary to clean equipment and utensils.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/24/2012		
			a.Clean the floors in back storage areas including under shelving. b.Clean beack behind soda machines in back storage area. c. Need test paper for quaternary Portion Pac Germicidal Detergent. (100 to 400 test paper) range for sanitizer, 150 to 400ppm Q.				
	EHF03	COS	HOT HOLDING		1/24/2012		
			Weiners to cheeseburgers ranged from 120 to 125 degrees (after 2 hours). Reheated at the inspection.COS				

**Food Establishment Public Inspection Report**

**From 1/19/12 thru 1/25/12**

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**ESTABLISHMENT**

**TOOT N TOTUM #44  
5424 RIVER 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>
HF2151					1/19/2012	0	HFOL

## Food Establishment Public Inspection Report

From 1/19/12 thru 1/25/12

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**ESTABLISHMENT**

**TOOT N TOTUM #92**

**2300 DUMAS DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF940	EHF28	COS	ALL OTHER VIOLATIONS		1/19/2012	8	HL1B
			A) Spanish/English hand washing signs needed in mens bathroom.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/19/2012		
			A) Employee seen using the hand sink to dump out tea, hand sink cannot be used for any other purpose other than hand washing.				
	EHF13	COS	HACCP PLAN/TIME		1/19/2012		
			A) Large amount of breakfast biscuits found without any dates on them, B) Hot dogs found held past 7 days. Discarded.				

**Food Establishment Public Inspection Report**

From 1/19/12 thru 1/25/12

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**ESTABLISHMENT**

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**TRADEWIND ELEMENTARY****4300 S WILLIAMS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1533	EHF28	COS	ALL OTHER VIOLATIONS		1/19/2012	0	HL1B	
			Blade to can opener is dull. Metal shavings indicate a dull blade. Replace blade.b)Hand sink temperature is not hot enough. Must be 110 degrees F.c)Tops of all refrig. and hot hold units need to be cleaned.					

## Food Establishment Public Inspection Report

From 1/19/12 thru 1/25/12

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**ESTABLISHMENT**

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**TRINITY LUTHERAN CHURCH SCHOOL**

**5005 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF112	EHF23	H24 HOUR	SEWAGE/WASTEWATER		1/19/2012	3	HM3
			Water from the dishwasher & sinks is backing up,sewage flowing on the floor.The grease trap need cleaned out & sewer must drain properly.No food service or prep can occur until the sewer works properly & the kitchen is cleaned & sanitized.All plumbing wo				
HF112	EHF23	IN	SEWAGE/WASTEWATER		1/20/2012	0	HM4
			Plumbing fixed, approved to resume food service.				
	EHF28	IN	ALL OTHER VIOLATIONS		1/20/2012		
			Clean & sanitize the floor before food prep begins.				

## Food Establishment Public Inspection Report

From 1/19/12 thru 1/25/12

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### ESTABLISHMENT

**UNITED MARKET STREET #526**

**2530 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1309	EHF28	COS	ALL OTHER VIOLATIONS		1/23/2012	10	HL1B
			a.) invert all single use items to prevent contamination of food contact surfaces b.) dishes are being stacked wet. Must be air dried. c.) pizza oven must be cleaned regularly enough to prevent heavy buildup.				
	EHF24	COS	THERMOMETERS		1/23/2012		
			a.) no thermometer found in chicken hot hold. must be a visible working thermometer in every hot hold unit.				
	EHF15	COS	EQUIPMENT ADEQUATE		1/23/2012		
			a.) sanitizing machine in deli kitchen is dispensing over 400 ppm. Must be fixed to ensure consistency in solutions in the kitchen area. b.) cold hold unit is holding food at 51 degrees. Do not use until it cools to 41F.				
	EHF12	COS	CROSS CONTAMINATION		1/23/2012		
			a.) scoops of food such as flour, etc, must have handles stored out of the foo to prevent cross contamination.				

**Food Establishment Public Inspection Report****From 1/19/12 thru 1/25/12**

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**ESTABLISHMENT**

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**UNITED MARKET STREET #526**

HF1310	EHF28	COS	ALL OTHER VIOLATIONS	1/23/2012	3	HL1B
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Invert all single use items such as cake boxes, etc. to prevent contamination of a food contact surface.

	EHF24	COS	THERMOMETERS	1/23/2012		
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No thermomeeter found in cold hold unit. There must be a working thermometer in plain visible sight in every cold hold unit.

## Food Establishment Public Inspection Report

From 1/19/12 thru 1/25/12

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**ESTABLISHMENT**

**UNITED MARKETSTREET #526**

**2530 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF643	EHF10	COS	SOUND CONDITION		1/23/2012	12	HL1B
			a.) dented cans found b.) bags of open flour found.				
	EHF07	COS	ADEQUATE HAND WASHING		1/23/2012		
			a.) Employee in seafood area seen not washing hands before putting on gloves. Hands must be washed before putting on gloves.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/23/2012		
			a.) employee seen climbing on top of boxes of fruit to climb on racks. Don't use boxes of exposed food as a step stool.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/23/2012		
			a.) food being stored on floor of walk in cooler. All food must be stored at least 6" off the ground.				

## Food Establishment Public Inspection Report

From 1/19/12 thru 1/25/12

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**ESTABLISHMENT**

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**UNITED SUPERMARKETS #527**

**1501 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF346	EHF24	COS	THERMOMETERS		1/19/2012	9	HL1B
			a.Needed thermometers in several display cases.COS b.Needed to change out a thermometer incapable of measuring freezer temperatures in a mobile freezer.COS				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/19/2012		
			Clean and or resurface: a.Deli meat shelving and front vent covers. b.resurface and clean rusty shelving in the meat walk in cooler shelving. c.canopener assembly d.oven stove top, e.vents hot hold cleaned.				
	EHF21	COS	MANUAL WARE WASHING		1/19/2012		
			Item in meat market sanitizing sink, with sanitizer at 100ppm quats.COS				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/19/2012		
			Needed to clean tops of trash receptacles in restrooms.COS Resurface rusty poles in dairy walk in cooler.				

## Food Establishment Public Inspection Report

From 1/19/12 thru 1/25/12

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### ESTABLISHMENT

#### USSERY-ROAN TX STATE VETERAN H 1020 TASCOSA RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1507	EHF28	H60 DAY	ALL OTHER VIOLATIONS		1/20/2012	0	HL1B
			a. Soap dispenser for 3 compartment sink running continuously, repair. b. Faucet at the 3 compartment sink leaking, repair. c. The sanitizer dispenser is putting out more sanitizer, and may begin putting out too much, please monitor until repaired.				

#### VIVIANS NURSING HOME 508 N TAYLOR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF239	EHF25	COS	FOOD CONTACT SURFACES		1/23/2012	7	HL1B
			Can opener needed to be cleaned				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/23/2012		
			Employee wearing rings while preparing food				

**Food Establishment Public Inspection Report**

From 1/19/12 thru 1/25/12

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**ESTABLISHMENT**

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**WAFFLE HOUSE #1169  
6310 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1296					1/25/2012	0	HL1B

**WESTERN PLATEAU ELEMENTARY  
4927 SHAWNEE TRL**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF465	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/23/2012	0	HL1B	
			Clean the dust from the ceiling vent in pantry.					

## Food Establishment Public Inspection Report

From 1/19/12 thru 1/25/12

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**ESTABLISHMENT**

**WINGSTOP  
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1052	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/20/2012	7	HL1B
			a)A backflow prevention device/anti-siphon device needs to be put on the hose under the 3 comp sink.b)Post the last inspection report.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/20/2012		
			a)Employee drink without lid & straw on food prep area.b)Employee food on prep table.c)Employee hat on food prep table.				
	EHF25	COS	FOOD CONTACT SURFACES		1/20/2012		
			a)Tea nozzle needs to be cleaned & sanitized daily.b)Knife holder needs to be cleaned.				

## Food Establishment Public Inspection Report

From 1/19/12 thru 1/25/12

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### ESTABLISHMENT

**ZEST E TACO  
2418 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF249	EHF10	COS	SOUND CONDITION		1/19/2012	7	HL1B
			Cracked eggs should be removed from container				
	EHF20	COS	TOXIC ITEMS		1/19/2012		
			Spray bottles should be labeled with contents				
	EHF28	COS	ALL OTHER VIOLATIONS		1/19/2012		
			(a) Restroom did not have handwashing signs (b) Covered trash needed in restroom (1 correction from previous inspection)				