

**Food Establishment Public Inspection Report**

From 1/26/12 thru 2/1/12

---

**ESTABLISHMENT****A & D DISCOUNT  
801 N TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF178	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/27/2012	3	HL1B	
			a.Needed soap at employee handsink. b. Needed paper towels at employee handsink.					

**AMA UNITED CITIZENS FORUM  
903 N HAYDEN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2003					1/27/2012	0	HL1B

## Food Establishment Public Inspection Report

From 1/26/12 thru 2/1/12

---

### ESTABLISHMENT

**AMARILLO CLUB  
600 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1	EHF28	H60 DAY	ALL OTHER VIOLATIONS		1/30/2012	0	HFOL
			a.Front of venthood cleaned where equipment stored.In b.Ledge cleaned on oven.In c.Leaky 3 comp. sink faucet repaired.d.Ceiling vents and tiles need more cleaning.				
	EHF25	IN	FOOD CONTACT SURFACES		1/30/2012		
			The following were cleaned:a.venthoods,b.oven,c.froofer.In				

### AMARILLO SENIOR CITIZENS ASSOC 1200 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF34	EHF28	H60 DAY	ALL OTHER VIOLATIONS		1/27/2012	0	HL1B
			a)Paint or seal bare wood in pantry.All surfaces need to be non-porous.b)Clean floor throughout can pantry.c)Cover any single service items in pantry.d)Clean floor & corners & around plumbing in dishwashing room.e)Clean venthood filters.f)Clean shelves i				

**Food Establishment Public Inspection Report**

From 1/26/12 thru 2/1/12

---

**ESTABLISHMENT****ARBORS, THE  
7000 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1261	EHF13	COS	HACCP PLAN/TIME		2/1/2012	4	HL1B	
			A ham dated 01-20-12 out of date mark. Tossed at the inspection.					

**AVONDALE ELEMENTARY  
1500 S AVONDALE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF684	EHF24	COS	THERMOMETERS		1/31/2012	3	HL1B	
			A broken thermoeter was found in a reach in freezeer and was replaced at the inspection.COS					

**Food Establishment Public Inspection Report**

From 1/26/12 thru 2/1/12

---

**ESTABLISHMENT**

---

**BISHOP DEFALCO RETREAT CTR****2100 N SPRING 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>
HF922	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		1/30/2012	3	HL1B

You must have a full time supervisory employee become a certified food manager or have someone with a certification to obtain our certification in 45 days.

## Food Establishment Public Inspection Report

From 1/26/12 thru 2/1/12

---

### ESTABLISHMENT

**BRADYS DAIRY QUEEN #17**

**3333 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF280	EHF25	H10DAY	FOOD CONTACT SURFACES		1/27/2012	20	HL1B
			a.) clean vent hood regularly enough to prevent drip b.) clean microwave c.) clean frito bowl d.) clean spoon holder next to candy bit holders				
	EHF12	COS	CROSS CONTAMINATION		1/27/2012		
			a.) sanitizer rag being used without proper amount of sanitizer on food prep areas.				
	EHF03	COS	HOT HOLDING		1/27/2012		
			a.) cooked hamburger patties being held at 128. Must be held at 135 or above.				
	EHF10	COS	SOUND CONDITION		1/27/2012		
			a.) can of marshmallow topping which should be refrigerated after opening not being refrigerated.				
	EHF11	COS	PROPER HANDLING RTE		1/27/2012		
			a.) ice scoop handle must be stored up and out of ice				

**Food Establishment Public Inspection Report**

**From 1/26/12 thru 2/1/12**

---

**ESTABLISHMENT**

---

**BRADYS DAIRY QUEEN #17**

HF280	EHF28	COS	ALL OTHER VIOLATIONS	1/27/2012	20	HL1B
-------	-------	-----	----------------------	-----------	----	------

a.) hair restraint must be worn in food areas b.) invert takeout boxes and single use items c.) face all plastic silverware in 1 direction d.) clean refrigerator under candy bit holders e.) clean blower cover in walk in cooler

**BURGER KING #1583  
415 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
----------	----------------	-------------	-------------	----------	-----------------	----------	-----------------

HF83	EHF28	IN	ALL OTHER VIOLATIONS		1/30/2012	7	HL1B
------	-------	----	----------------------	--	-----------	---	------

A) Corrected, B) Corrected, C) Corrected

	EHF08	COS	GOOD HYGIENIC PRACTICES		1/30/2012		
--	-------	-----	-------------------------	--	-----------	--	--

A) Hand sink being used as a dump sink, hand sinks cannot be used for any other purpose other than hand washing.

	EHF25	COS	FOOD CONTACT SURFACES		1/30/2012		
--	-------	-----	-----------------------	--	-----------	--	--

A) Tea nozzles found dirty.

## Food Establishment Public Inspection Report

From 1/26/12 thru 2/1/12

---

### ESTABLISHMENT

**CEFCO FOOD STORE #2091**

**1600 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2193	EHF25	H10DAY	FOOD CONTACT SURFACES		1/27/2012	16	HL1B
			a)Spoons & holder not clean.b)Spills from slushi on cabinets/counters.c)Tea spoon stored on dirty surface.d)Lids stored on dirty surface.				
	EHF24	H10DAY	THERMOMETERS		1/27/2012		
			Thermometer needed in one freezer.				
	EHF13	COS	HACCP PLAN/TIME		1/27/2012		
			Foods being improperly thawed-thawing must occur in microwave,refrigerator or under cold running water.Do not thaw at room temp.b)No date marks.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		1/27/2012		
			Slush machine leaking.				
	EHF20	H10DAY	TOXIC ITEMS		1/27/2012		
			Food stored with chemicals.				

**Food Establishment Public Inspection Report**

**From 1/26/12 thru 2/1/12**

---

**ESTABLISHMENT**

**CEFCO FOOD STORE #2091**

HF2193

EHF28

H10DAY

ALL OTHER VIOLATIONS

1/27/2012

16

HL1B

a)Microwave shelf very dirty.b)Coffee filters stored open.c)Ice cream freezer needs to be cleaned.d)Blowers needed to be cleaned.e)Dust all shelves w/foods

## Food Establishment Public Inspection Report

From 1/26/12 thru 2/1/12

---

### ESTABLISHMENT

#### CHICKEN EXPRESS

2106 2ND AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC283	EHF15	COS	EQUIPMENT ADEQUATE		2/1/2012	10	HL1B
			Bulb burned out in hot hold unit effecting product temperature				
	EHF12	COS	CROSS CONTAMINATION		2/1/2012		
			Utensils in sugar topping for pies were laying in product				
	EHF21	COS	MANUAL WARE WASHING		2/1/2012		
			Sanitizer in three compartment sink was not at 200 PPM Qt				

### 7301 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1062	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/26/2012	0	HL1B
			a. Seal the top of the back door. b. Clean dust from all areas of ceiling. c. Repair the floor in the chicken walk-in. d. Post the new food manager card				

**Food Establishment Public Inspection Report**

**From 1/26/12 thru 2/1/12**

---

**ESTABLISHMENT**

**CHICKEN EXPRESS**

## Food Establishment Public Inspection Report

From 1/26/12 thru 2/1/12

---

### ESTABLISHMENT

**CLAIRMONT THE  
4707 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF832	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		1/26/2012	18	HL1B
			A certified food mgr is needed.Take a state approved certificate to 821 S Johnson to obtain a City food mgr certification card.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/26/2012		
			a)Clean the shelves under the serving line.b)Clean the trays & clean dish area.c)All foods must be covered in refrigeration.Lids or wraps needed on any open foods in refrigeration.				
	EHF13	COS	HACCP PLAN/TIME		1/26/2012		
			a)Cabbage wraps & Italian salad in walk in over 7 days old.b)Several items not datemarked.Sliced meats,cooked dishes & any other PHF must be datemarked.If this vio is repeated on any future visits,a reinspection fee may be charged.				
	EHF12	COS	CROSS CONTAMINATION		1/26/2012		
			Juices from either meat or condensate line dripping onto pan with other foods.Separate foods & wrap or seal so contamination cannot occur.				
	EHF07	COS	ADEQUATE HAND WASHING		1/26/2012		
			a)Employees must wash hands when returning to work,when changing tasks,& before putting on gloves.Employees returning from break did not wash hands,employees put on gloves without washing hands first.b)Hands must be washed in between handling dirty dishe				

**Food Establishment Public Inspection Report**

**From 1/26/12 thru 2/1/12**

---

**ESTABLISHMENT**

**CLAIRMONT THE**

HF832

EHF28

H10DAY

ALL OTHER VIOLATIONS

1/26/2012

18

HL1B

a)Onions & single service articles on floor in pantry.b)Clean splatter from any affected walls in the kitchen.

## Food Establishment Public Inspection Report

From 1/26/12 thru 2/1/12

---

**ESTABLISHMENT**

**COWBOY GELATO  
2806 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1843	EHF28	IN	ALL OTHER VIOLATIONS		1/30/2012	8	HFOL
			Two faucet leaks repaired.In				
	EHF09	COS	APPROVED SOURCE/LABELING		1/30/2012		
			Needed to label two more bins that had yet been labeled.COS				
	EHF12	COS	CROSS CONTAMINATION		1/30/2012		
			Employees tossing scoops in product bins allowing handles to touch product.COS				
	EHF25	IN	FOOD CONTACT SURFACES		1/30/2012		
			Cleaned and or replaced product bins.In				

**Food Establishment Public Inspection Report**

From 1/26/12 thru 2/1/12

---

**ESTABLISHMENT**

---

**CURTIS FLEMMING LEARNING CTR****3001 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD62	EHF25	COS	FOOD CONTACT SURFACES		1/27/2012	7	HL1B
			a.) clean bins that clean utensils sit in free of debris b.) clean splatter from microwave c.) clean dishes found with food debris.				
	EHF07	COS	ADEQUATE HAND WASHING		1/27/2012		
			Employee seen not washing hands before putting on gloves.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/27/2012		
			a.) set or seal ceiling tiles in kitchen area b.) covered trash can needed in womens restroom				

## Food Establishment Public Inspection Report

From 1/26/12 thru 2/1/12

---

### ESTABLISHMENT

**DOLLAR GENERAL STORE #10043**

**400 HARRELL LN**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC237					1/26/2012	0	HL1B

### EASTRIDGE ELEMENTARY

**1314 EVERGREEN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF673	EHF10	COS	SOUND CONDITION		1/30/2012	4	HL1B

A couple of dented cans on shelves. Any can with a dent on the rims, or seams of the can should not be used.

**Food Establishment Public Inspection Report**

From 1/26/12 thru 2/1/12

---

**ESTABLISHMENT****EL CHIHUAHUENSE  
7908 TRIANGLE 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>	
HF2185	EHF20	COS	TOXIC ITEMS		1/30/2012	3	HL1B	
			A) Bleach water over 200ppm, must be 100ppm for wipe down.					

## Food Establishment Public Inspection Report

From 1/26/12 thru 2/1/12

---

### ESTABLISHMENT

**EL TEJAVAN  
3801 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF339	EHF20	COS	TOXIC ITEMS		2/1/2012	17	HL1B
			Sanitizer much too strong. Use test strips each time to ensure proper strength.				
	EHF25	COS	FOOD CONTACT SURFACES		2/1/2012		
			Utinsil containers not clean.b)Walk in cooler shelves need to be cleaned or replaced if not cleanable. c)Walk in door handle dirty. d)Walk in gasket needs to be cleaned. e)Back of blower unit in walkin needs to be cleaned.				
	EHF10	COS	SOUND CONDITION		2/1/2012		
			Dented and leaking can on shelf for use. Dented or leaking cans may be contaminated with bacteria. Never use a seam dented can or one that is leaking.				
	EHF07	COS	ADEQUATE HAND WASHING		2/1/2012		
			Improper handwash procedure. Hands must be washed for at least twenty seconds before putting on gloves.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		2/1/2012		
			Hand sink blocked. Do not block handsinks. Employees may not move equipment to get to sink.				

**Food Establishment Public Inspection Report**

**From 1/26/12 thru 2/1/12**

---

**ESTABLISHMENT**

**EL TEJAVAN**

HF339	EHF28	COS	ALL OTHER VIOLATIONS	2/1/2012	17	HL1B
-------	-------	-----	----------------------	----------	----	------

Trash cans need to be cleaned. b)Ceiling holes in kitchen and hallway need to be sealed. c)Drywall tape loose on ceiling. d)Rice scoop has no handle. All scoops must have a handle. e)Back door needs to be sealed.

**EL TIGRE**

**6817 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
----------	----------------	-------------	-------------	----------	-----------------	----------	-----------------

HF1045	EHF02	COS	COLD HOLDING		1/31/2012	5	HL1B
--------	-------	-----	--------------	--	-----------	---	------

Ham slices, raw bacon, and shredded cheese found to be at 47 degrees in a refrigerator. Product moved to a cooler (41 degrees fahrenheit) refrigerator at the inspection.COS Please do not use this cooler until it holds product at 41 degrees.

**Food Establishment Public Inspection Report**

From 1/26/12 thru 2/1/12

---

**ESTABLISHMENT****ELIZABETH J BIVINS CULINARY****6700 KILLGORE 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>
HF1380	EHF25	H10DAY	FOOD CONTACT SURFACES		1/31/2012	3	HL1B

Two reach in coolers in the tray line room need to replace all 4 door gaskets-they are broken.

## Food Establishment Public Inspection Report

From 1/26/12 thru 2/1/12

---

### ESTABLISHMENT

**EMBERS STEAKHOUSE  
2501 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1987	EHF25	COS	FOOD CONTACT SURFACES		1/27/2012	19	HL1B
			a.) clean inside top of ice machine b.) clean tubs which clean dishes are stored in c.) tea nozzle must be taken apart and washed, rinsed and sanitized daily d.) clean top of microwave free of debris.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/27/2012		
			All food employee drinks must have a lid and straw to prevent cross contamination of food.				
	EHF10	COS	SOUND CONDITION		1/27/2012		
			a.) expired food found in cooler b.) debris found in sugar container c.) cracked eggs found in cooler				
	EHF11	COS	PROPER HANDLING RTE		1/27/2012		
			Ready to eat dressings found uncovered in walk in cooler				
	EHF12	COS	CROSS CONTAMINATION		1/27/2012		
			a.) employee seen touching cooked ready to eat food with bare hands b.) handle of flour scoop being stored in flour. handle must be up and out of product				

**Food Establishment Public Inspection Report**

**From 1/26/12 thru 2/1/12**

---

**ESTABLISHMENT**

**EMBERS STEAKHOUSE**

HF1987	EHF28	H90 DAY	ALL OTHER VIOLATIONS	1/27/2012	19	HL1B
--------	-------	---------	----------------------	-----------	----	------

a.) remove bag of tools from kitchen area b.) get cover for blower in walk in cooler c.) seal holes in bathroom ceiling d.) seal holes in bathroom wall e.) covered trash can needed in bathroom f.) cover food in walk in cooler

**FAMILY DOLLAR STORE #4337**

**3510 SE 10TH 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>
HF381	EHF10	COS	SOUND CONDITION		1/31/2012	4	HL1B

Numerous dented cans on shelf for sale. Remove dented cans & mark for return or destroy.

**Food Establishment Public Inspection Report**

From 1/26/12 thru 2/1/12

**ESTABLISHMENT****FAST STOP #19  
2305 SW 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1685	EHF17	COS	HAND WASH WITH SOAP/TOWELS		2/1/2012	12	HL1B
			Needed paper towels at customer restroom handsink.COS				
	EHF21	COS	MANUAL WARE WASHING		2/1/2012		
			Sanitizing wipe down solution at 50ppm chlorine corrected to 100ppm at the inspection.COS				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		2/1/2012		
			You now serve chili and cheese nachos, and popcorn therefore you must have a food manager certified in 45 days that is a full time supervisory employee.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		2/1/2012		
			Thoroughly clean the 3 compartment sink and obtain 2 more drain stoppers. All 3 stoppers must work.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/1/2012		
			Please replace partially missing and chipped and or cracked broken floor tiles in front of the ice maker.				

**Food Establishment Public Inspection Report**

From 1/26/12 thru 2/1/12

---

**ESTABLISHMENT**

---

**FELDMANS WRONG WAY DINER****2100 N 2ND 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>
HFC277	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/26/2012	7	HL1B
			(a) Ceiling tiles missing in storage room (b) Light shield needed on light in storage room (c) Gasket needed on reachin on cooks line				
	EHF25	COS	FOOD CONTACT SURFACES		1/26/2012		
			(a) Microwave oven needed to be cleaned (b) Dirty utensils on clean rack				
	EHF13	COS	HACCP PLAN/TIME		1/26/2012		
			Bags of reduced oxygen packaged product did not have date mark in walkin				

**Food Establishment Public Inspection Report**

From 1/26/12 thru 2/1/12

**ESTABLISHMENT****FOREST HILL ELEMENTARY  
3515 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>
HF668	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		1/30/2012	3	HL1B
			The hand sink by the two compartment sink is not working properly				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/30/2012		
			Remove the rusty cart in the dish room				

**FRANKS BAKERY  
1923 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>
HF134	EHF02	COS	COLD HOLDING		1/31/2012	5	HL1B
			Sliced tomatoes, sliced ham, soups, etc in a make table cooler at 47 to 49 degrees for less than 2 hours according to manager on duty. Product moved to other 41 degree refrigeration. Please do not use the make table cooler until repaired.				

## Food Establishment Public Inspection Report

From 1/26/12 thru 2/1/12

---

### ESTABLISHMENT

#### GOLDEN LOTUS RESTAURANT

2417 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2037	EHF13	COS	HACCP PLAN/TIME		1/27/2012	7	HL1B
			a)Several old date mark stickers on container.Clear all old stickers off & wash & sanitize before using again.b)Label any PHF with a datemark if food is held over 24 hrs in the refrigerator.				
	EHF25	COS	FOOD CONTACT SURFACES		1/27/2012		
			a)Several dry rags on food contact surfaces.Only use rags soaked in sanitizer solution.Return rags to sanitizer often.b)Wash,rinse & sanitize rice scoop & rice scoop holder/crock pot daily.c)Only use food grade containers & bags for food.d)Ice scoop & ho				

#### HAMLET ELEMENTARY

705 SYCAMORE AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF681					1/30/2012	0	HL1B

**Food Establishment Public Inspection Report**

From 1/26/12 thru 2/1/12

---

**ESTABLISHMENT****HARD BACK CAFE  
3601 PLAINS 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>	
HF1450	EHF28	COS	ALL OTHER VIOLATIONS		1/27/2012	0	HL1B	
			Paper towel dispenser for handsink in the dishwashing area not dispensing.COS					

## Food Establishment Public Inspection Report

From 1/26/12 thru 2/1/12

---

**ESTABLISHMENT**

**HENKS BAR B Q  
1508 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF619	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/1/2012	6	HL1B
			a)Make sure microwave is cleaned throughout the day.b)Replace gasket on walk in refrigerator fooe.c)Ensure lids & other unwrapped single use items are kept on clean surface.d)Clean fan located in the food service area.e)Replace ceiling panel located in d				
	EHF25	COS	FOOD CONTACT SURFACES		2/1/2012		
			Clean floors,shelves,and blower fans in walkin refrigerator.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		2/1/2012		
			Drive thru window was open & not in use.				

## Food Establishment Public Inspection Report

From 1/26/12 thru 2/1/12

---

**ESTABLISHMENT**

**HOME PLATE DINER INC**

**5600 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF333	EHF03	COS	HOT HOLDING		1/30/2012	11	HL1B
			Chicken in hot hold table at 105°F. it was discarded.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/30/2012		
			a) clean build up from ice scoop by ice machine b) either move the baskets and bowls on the shelf by the hand sink in the kitchen, or install a splash barrier between the hand sink and shelf so the bowls cannot be splashed when sink is used.				
	EHF24	H10DAY	THERMOMETERS		1/30/2012		
			A metal stem thermometer is needed for checkin hot foods. It should read from 0-220 degrees F				

**Food Establishment Public Inspection Report**

**From 1/26/12 thru 2/1/12**

---

**ESTABLISHMENT**

**HUDSON HOUSE CANYON, INC**

**20 SPUR 48**

<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>
HFC221					1/26/2012	0	HL1B

## Food Establishment Public Inspection Report

From 1/26/12 thru 2/1/12

---

**ESTABLISHMENT**

**JUNGLE, THE  
4541 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1253	EHF28	COS	ALL OTHER VIOLATIONS Ice bin for drinks not drained		1/26/2012	13	HL1B
	EHF20	COS	TOXIC ITEMS Spray bottle in kitchen not labeled		1/26/2012		
	EHF25	COS	FOOD CONTACT SURFACES (a) Microwave oven in kitchen needed to be cleaned (b) Soda gun holsters needed to be cleaned		1/26/2012		
	EHF11	COS	PROPER HANDLING RTE Bottle placed in ice used for drinks		1/26/2012		
	EHF17	COS	HAND WASH WITH SOAP/TOWELS (a) No paper towels in bar (b) No paper towels in kitchen		1/26/2012		

## Food Establishment Public Inspection Report

From 1/26/12 thru 2/1/12

---

### ESTABLISHMENT

#### LANDERGIN ELEMENTARY 3209 S TAYLOR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF679					2/1/2012	0	HFOL

#### LIL DADZ LOUNGE 4001 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2100	EHF08	COS	GOOD HYGIENIC PRACTICES		1/26/2012	4	HL1B

a)Employee stated they use the handsink as a dump sink,handsink should not be used for any other purpose other than handwashing.b)Employee stated they use the mopsink as a handsink,mopsink is only for mop water.

**Food Establishment Public Inspection Report**

From 1/26/12 thru 2/1/12

---

**ESTABLISHMENT****LORENZO DE ZAVALA MS  
2801 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>
HF1194	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/1/2012	0	HL1B

The defrost in the walk in freezer is allowing waste ice to accumulate on package product.Please repair.

## Food Establishment Public Inspection Report

From 1/26/12 thru 2/1/12

---

### ESTABLISHMENT

**MALCOLMS ICE CREAM  
2100 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF283	EHF12	H10DAY	CROSS CONTAMINATION		2/1/2012	26	HL1B
			a.) flour scoop being stored in flour with no handle b.) raw meat being stored above produce				
	EHF03	COS	HOT HOLDING		2/1/2012		
			a.) hamburger patties cooked not being held above 135. Hot hold must be 135 or above. Pattis were disposed of.				
	EHF02	COS	COLD HOLDING		2/1/2012		
			a.) chicken found at 90 degrees with no time control procedures in place. Time controls were implemented				
	EHF20	H10DAY	TOXIC ITEMS		2/1/2012		
			a.) toxic items being stored next to food items b.) toxic chemicals being stored next to ice scoop				
	EHF21	COS	MANUAL WARE WASHING		2/1/2012		
			a.) sanitizer in wipe down bucket not at 100 ppm. Must be 100 ppm for wipedown solutions.				

**Food Establishment Public Inspection Report**

From 1/26/12 thru 2/1/12

---

**ESTABLISHMENT**

---

**MALCOLMS ICE CREAM**

HF283

EHF23

COS

SEWAGE/WASTEWATER

2/1/2012

26

HL1B

a.) dirty sewer snake being stored in kitchen area.

EHF25

H10DAY

FOOD CONTACT SURFACES

2/1/2012

a.) clean doors on oven b.) sweep food debris from under grill area c.) clean microwave d.) defrost ice cream freezer e.) clean gaskets on ice cream freezer

## Food Establishment Public Inspection Report

From 1/26/12 thru 2/1/12

---

### ESTABLISHMENT

**MCDONALDS**  
**3700 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF304	EHF25	COS	FOOD CONTACT SURFACES		1/26/2012	17	HL1B
			a)Dirty dishes found on clean dish rack.b)Ice bins on coke machine are dusty,c)Clean bottom of two door freezer.				
	EHF27	H10DAY	ESTABLISHMENT PERMIT		1/26/2012		
			Post current food establishment permit.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/26/2012		
			All employees working with food must wear a hair restraint.				
	EHF07	COS	ADEQUATE HAND WASHING		1/26/2012		
			Employee used sanitizer only in between glove changing. Sanitizer cannot be a substitute for handwashing.				
	EHF20	H10DAY	TOXIC ITEMS		1/26/2012		
			a)Sanitizer dispenser is dispensing over 400ppm.b)Sanitizing rag found laying on sandwich wrapping paper.				

**Food Establishment Public Inspection Report**

**From 1/26/12 thru 2/1/12**

---

**ESTABLISHMENT**

**MCDONALDS**

HF304	EHF13	COS	HACCP PLAN/TIME	1/26/2012	17	HL1B
-------	-------	-----	-----------------	-----------	----	------

a)Tomatoes found without dates.b)Sauces found without time stamps.c)Cheese found without time stamps,store not following HACCP Plan by not writing time on products.

**400 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
----------	----------------	-------------	-------------	----------	-----------------	----------	-----------------

HF1190	EHF25	COS	FOOD CONTACT SURFACES		1/30/2012	6	HL1B
--------	-------	-----	-----------------------	--	-----------	---	------

A) Soda nozzels found very dirty, B) Single service spoons found dirty, B) Shelf for clean dishes found dirty.

	EHF24	COS	THERMOMETERS		1/30/2012		
--	-------	-----	--------------	--	-----------	--	--

A) Thermometer needed in walk in cooler (Repeat). If Thermometer on walk in is found not functioning again and there is no back up inside the cooler a \$50 reinspection fee will be charged.

	EHF28	COS	ALL OTHER VIOLATIONS		1/30/2012		
--	-------	-----	----------------------	--	-----------	--	--

A) All employee's working with food must wear a hair restraint.

**Food Establishment Public Inspection Report**

From 1/26/12 thru 2/1/12

---

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1180					1/31/2012	0	HFOL

**MESA VERDE ELEMENTARY  
4011 BEAVER DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF746	EHF28	COS	ALL OTHER VIOLATIONS		1/27/2012	0	HL1B

Air vents in kitchen are dusty. b)Freezer went out last night. All foods inside found at 60 degrees. All foods discarded

## Food Establishment Public Inspection Report

From 1/26/12 thru 2/1/12

---

**ESTABLISHMENT**

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2098	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/27/2012	17	HL1B
			a.Bags of linen on floor, one equipment, etc.COS b.Remove broken trash can.COS c.Finish repair of leaky men's restroom faucet.				
	EHF24	COS	THERMOMETERS		1/27/2012		
			Needed a thermometer in the beer cooler with cream in it.				
	EHF21	COS	MANUAL WARE WASHING		1/27/2012		
			Dish machine was not sanitizing upon arrival.Please prime before using.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/27/2012		
			Need to clean the inside of the beer cooler with cream in it, several reach ins as well.				
	EHF12	COS	CROSS CONTAMINATION		1/27/2012		
			Ice scoop buried in the ice maker.				

**Food Establishment Public Inspection Report**

**From 1/26/12 thru 2/1/12**

---

**ESTABLISHMENT**

**MOE DOGS GRILL**

HF2098

EHF14

COS

WATER SUPPLY

1/27/2012

17

HL1B

Hot water turned off at men's restroom hand sink.

## Food Establishment Public Inspection Report

From 1/26/12 thru 2/1/12

---

### ESTABLISHMENT

#### MY POLLO & MIMIS RESTAURANT

1400 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1824	EHF13	COS	HACCP PLAN/TIME		1/26/2012	11	HL1B
			No date marks on numerous potentially hazardous foods stored in refrigerator. All p.h.foods must have a date mark if stored over 24 hours.				
	EHF20	COS	TOXIC ITEMS		1/26/2012		
			Cosmetics stored on food prep table.				
	EHF09	COS	APPROVED SOURCE/LABELING		1/26/2012		
			Repackaged foods for sale with no label.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/26/2012		
			Purse stored on prep table. Store all personal items away from foods and food prep equipment.				

**Food Establishment Public Inspection Report**

From 1/26/12 thru 2/1/12

---

**ESTABLISHMENT****OLD 66 LOUNGE  
5316 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>	
HF2186	EHF28	H45 DAY	ALL OTHER VIOLATIONS		1/27/2012	0	HL1B	
			Obtain Food Manager card within 45 days, next class 2-8 and test 2-10					

**Food Establishment Public Inspection Report**

From 1/26/12 thru 2/1/12

---

**ESTABLISHMENT****PAPA MURPHYS  
1740 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2048	EHF28	COS	ALL OTHER VIOLATIONS		1/26/2012	7	HL1B
			Needed to cover chopped onions and bellpeppers in the walk in cooler.COS				
	EHF25	COS	FOOD CONTACT SURFACES		1/26/2012		
			Splashguard on mixer had not been cleaned from prior day's service.COS				
	EHF12	COS	CROSS CONTAMINATION		1/26/2012		
			Many scoops had handles touching productg such as onions, muschrooms, olives, etc.COS				

**Food Establishment Public Inspection Report**

From 1/26/12 thru 2/1/12

---

**ESTABLISHMENT**

---

**PARAMOUNT TERRACE ELEMENTARY****3906 SW 40TH 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>
HF688					2/1/2012	0	HL1B

**PETRO STOPPING CENTERS I S R****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>
HF1559					1/27/2012	0	HFOL

**Food Establishment Public Inspection Report**

From 1/26/12 thru 2/1/12

**ESTABLISHMENT****PIZZA HUT  
800 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF799	EHF21	COS	MANUAL WARE WASHING		1/31/2012	3	HFOL	
			Ware washing machine was not sanitizing					

**ROBERT E LEE ELEMENTARY  
119 NE 15TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF660	EHF13	COS	HACCP PLAN/TIME		2/1/2012	8	HL1B	
			There were individual fruit servings including sliced honey dew melon without the time mark. Honey dew melon once cut is considered a potentially hazardous food & must be kept at 41 degrees or on a time versus temperature control. Time dots added.COS					
	EHF08	COS	GOOD HYGIENIC PRACTICES		2/1/2012			
			Two personal drink styro foam cups in prep area without benefit of lid and or straw.COS					

**Food Establishment Public Inspection Report**

From 1/26/12 thru 2/1/12

---

**ESTABLISHMENT****ROUNDERS CLUB  
2801 S VIRGINIA 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>
HF1156	EHF17	COS	HAND WASH WITH SOAP/TOWELS Handwash sink needed towels.		2/1/2012	6	HL1B
	EHF25	COS	FOOD CONTACT SURFACES Ice scoop stored in contact with liquor bottles.		2/1/2012		

**Food Establishment Public Inspection Report**

From 1/26/12 thru 2/1/12

---

**ESTABLISHMENT****SANBORN ELEMENTARY  
700 S ROBERTS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF683	EHF25	COS	FOOD CONTACT SURFACES		1/26/2012	3	HL1B
			Tea nozzles not properly cleaned. Disassemble nozzle completely & then wash,rinse,sanitize.Air dry before reasbly.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/26/2012		
			Remove sanitizer hose from sink before washing foods.				

## Food Establishment Public Inspection Report

From 1/26/12 thru 2/1/12

---

### ESTABLISHMENT

**SONIC DRIVE IN  
1714 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF512	EHF25	IN	FOOD CONTACT SURFACES		1/30/2012	0	HFOL
			Cleaned:a.Fountainette, b.Grill Freezer.In				
	EHF28	IN	ALL OTHER VIOLATIONS		1/30/2012		
			Walk in cooler and freezer floors cleaned.In				

### 2220 ROSS-OSAGE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF737	EHF25	H10DAY	FOOD CONTACT SURFACES		2/1/2012	6	HL1B
			Food splatter on shelf bottoms.b)Shelves in walkin cooler dirty.c)Gasket to small refrigerator is dirty.d)Top s of all kitchen equipment need to be cleaned.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		2/1/2012		
			a)Venthood has excessive grease & droplets above grill.b)Broken lightshield needs to be replaced.c)Air vents need to be cleaned or replaced.c)Ensure hot hold water is changed daily.d)Waste cans need to be cleaned.e)Edges of walk in doors need to be clean				

**Food Establishment Public Inspection Report**

From 1/26/12 thru 2/1/12

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF737	EHF21	H10DAY	MANUAL WARE WASHING		2/1/2012	6	HL1B
a)Tubs stacked wet.Tubs will not dry before growing bacteria if wet.b)Pans on clean dish shelf found with foods attached.							

**4320 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF764	EHF25	COS	FOOD CONTACT SURFACES		1/26/2012	7	HL1B
a. Clean lower shelves of tables throughout kitchen. b. Clean walls and shelves in walk-in cooler.							
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/26/2012		
Personal coats & jackets stored on shelves for food & single service articles.Store all personal items separately.							

## Food Establishment Public Inspection Report

From 1/26/12 thru 2/1/12

---

### ESTABLISHMENT

#### SUNRISE ELEMENTARY

5123 SE 14TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF666					1/27/2012	0	HL1B

### SUPER 8

2103 LAKEVIEW DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1184	EHF25	COS	FOOD CONTACT SURFACES		1/30/2012	7	HL1B
			a.) clean microwave free of buildup b.) clean cups which plastic silverware sit in				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/30/2012		
			3 compartment sink is being used for handwashing as well as dish washing. Handwashing must occur only in a designated handwashing sink.				

**Food Establishment Public Inspection Report**

**From 1/26/12 thru 2/1/12**

---

**ESTABLISHMENT**

**SUSHIC, LLC  
2402 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>
HFC309					2/1/2012	0	H PREOPEN

**Food Establishment Public Inspection Report**

From 1/26/12 thru 2/1/12

---

**ESTABLISHMENT**

---

**TASCOSA COUNTRY CLUB****2400 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>
HF91	EHF28	H90 DAY	ALL OTHER VIOLATIONS		1/26/2012	6	HL1B
			Renovate or remove the chest beer cooler and the stand up refrigerator in the store room.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/26/2012		
			Needed soap at the employee hand sink.COS				
	EHF24	COS	THERMOMETERS		1/26/2012		
			Needed a thermometer in a stainless steel cooler.COS				

**Food Establishment Public Inspection Report**

From 1/26/12 thru 2/1/12

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2190	EHF25	H10DAY	FOOD CONTACT SURFACES		1/27/2012	23	HL1B
			a)Tea nozzles not cleaned properly.Tea nozzles must be cleaned daily by the wash,rinse,sanitize & air dry process.Do not reassemble until nozzles are dry.b)Utensil container has food crumbs.				
	EHF21	H10DAY	MANUAL WARE WASHING		1/27/2012		
			a)Sanitizer not dispensing adequate strengh.b)No sanitizer made for wipe down solution.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		1/27/2012		
			Food manager card is expired 1/12/12.				
	EHF20	H10DAY	TOXIC ITEMS		1/27/2012		
			Chemicals stored above foods & single service items.Never store chemicals above or next to foods or single service items.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		1/27/2012		
			Handsink blocked by trash can.Do not put anything in front of the handsink that would make it not readily accessible.				

## Food Establishment Public Inspection Report

From 1/26/12 thru 2/1/12

---

### ESTABLISHMENT

---

#### TAYLOR FOOD MART #2005

HF2190	EHF14	H24 HOUR	WATER SUPPLY	1/27/2012	23	HL1B
No hot water available in store.Hot water is required.Food service must stop until hot water is available.						

	EHF07	COS	ADEQUATE HAND WASHING	1/27/2012		
Employee observed not washing hands before putting on gloves & handling single service items.						

	EHF28	H10DAY	ALL OTHER VIOLATIONS	1/27/2012		
a)Floor,soda racks & blower covers in walk in cooler.b)Coffee filters must be stored covered.c)Ceiling panels with holes must be replaced.d)Microwave oven is rusted inside & not easily cleanable.Repair or replace.e)Slushi machine leaking,repair as needed						

## Food Establishment Public Inspection Report

From 1/26/12 thru 2/1/12

---

### ESTABLISHMENT

**TAYLOR FOOD MART #2080**

**3400 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2192	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		1/30/2012	7	HL1B
			A) Light shield end caps needed (Repeat), B) Cover all food in walk in, C) Clean blower covers., D) Fix holes in wall by hand sink, and 3 compartment sink.				
	EHF14	H 3 DAYS	WATER SUPPLY		1/30/2012		
			A) Establishment has no hot water. Establishment cannot serve anything other than pre-packaged food and drinks. Establishment must call and be inspected before resuming food operations.				
	EHF27	H 3 DAYS	ESTABLISHMENT PERMIT		1/30/2012		
			A) Post current food managers card.				
HF2192	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		1/31/2012	0	HFOL
			Food manager card displayed				
	EHF14	IN	WATER SUPPLY		1/31/2012		
			Hot water at sinks				

**Food Establishment Public Inspection Report**

From 1/26/12 thru 2/1/12

---

**ESTABLISHMENT****TAYLOR FOOD MART #2080****THRIVE NUTRITION****116 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>
HF2187	EHF21	H10DAY	MANUAL WARE WASHING Sanitizer test strips needed.		1/31/2012	3	HL1B

**Food Establishment Public Inspection Report**

From 1/26/12 thru 2/1/12

**ESTABLISHMENT****TOOT N TOTUM #12****3365 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>
HF1442	EHF25	COS	FOOD CONTACT SURFACES		1/27/2012	6	HL1B
			a.) clean coffee nozzles free of buildup b.) clean microwaves				
	EHF20	COS	TOXIC ITEMS		1/27/2012		
			Spray bottle found without a label. All chemicals must be labeled.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/27/2012		
			a.) clean surface underneath coke machine where the nozzles and ice dispenser come out b.) invert all single use items, such as silverware c.) new pans are recommended for food preparation use				

## Food Establishment Public Inspection Report

From 1/26/12 thru 2/1/12

---

**ESTABLISHMENT**

**TOOT N TOTUM #14  
1735 S NELSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF584	EHF28	COS	ALL OTHER VIOLATIONS		1/31/2012	3	HL1B
			a)Dirty wet rags must be stored in sanitizer or dirty rag bin.Do not leave rags on counters.b)Walk in door gasket is broken & needs to be replaced.c)Small freezer door & gasket need to be cleaned.				
	EHF25	COS	FOOD CONTACT SURFACES		1/31/2012		
			Tea nozzles not being cleaned properly.Mold found on tea nozzle.Tea nozzles must be disassembled,then washed,rinsed & sanitized.Allow to air dry before reassembly.				

## Food Establishment Public Inspection Report

From 1/26/12 thru 2/1/12

---

**ESTABLISHMENT**

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF803	EHF25	IN	FOOD CONTACT SURFACES	Cleaned the 3 comp sink and drain boards.	1/31/2012	0	HFOL
	EHF28	IN	ALL OTHER VIOLATIONS	a.Floors cleaned in the back rooms and b. under all shelving.	1/31/2012		In c. Cleaned behind the syrup machines.

### Food Establishment Public Inspection Report

From 1/26/12 thru 2/1/12

---

**ESTABLISHMENT**

**TOOT N TOTUM #52**

**6698 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF649	EHF24	H10DAY	THERMOMETERS		1/27/2012	8	HFOL
			A metal stem thermometer is needed. It must read 0-220°F.				
	EHF03	COS	HOT HOLDING		1/27/2012		
			Hot dogs at 115-133°F on grill available for self service. Check hot dogs with metal stem thermometer.				

**TRAVIS MIDDLE SCHOOL**

**2815 MARTIN RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF669	EHF28	COS	ALL OTHER VIOLATIONS		1/30/2012	0	HL1B
			Move all glove boxes near hand sinks to make it more convenient to wash hands before putting on gloves and between glove changes COS				

**Food Establishment Public Inspection Report**

From 1/26/12 thru 2/1/12

**ESTABLISHMENT****UNITED SUPERMARKET #523****5601 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1679	EHF02	COS	COLD HOLDING		1/26/2012	12	HL1B
			In the pizza make table cooler, pepperoni, sausage, sliced tomatoes at 49 to 54 degrees overnight. Tossed at the inspection.COS Please do not use cooler until repaired or replaced.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/26/2012		
			In the bakery, employee wiping hands on apron.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/26/2012		
			Needed to clean a microwave.(bakery)COS Several reach in door gaskets needed replacement(deli).Need to clean the coils on mixed salad cooler(deli).				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		1/26/2012		
			Clean doors of walk in coolers and freezers in deli where hands have been.Replace broken door gaskets of walk ins in deli and bakery.				

**Food Establishment Public Inspection Report**

**From 1/26/12 thru 2/1/12**

---

**ESTABLISHMENT**

---

**UNITED SUPERMARKET #523**

HF298	EHF28	H90 DAY	ALL OTHER VIOLATIONS	1/26/2012	3	HL1B
-------	-------	---------	----------------------	-----------	---	------

a.Clean ceiling vent at door to back storage area. b.Clean the ceiling fan covers in one of the market vaults.c.Need door gasket replacements on several walk in cooler and freezer walk ins meat, fish, dairy, & on swinging doors side and top gaskets.

	EHF24	COS	THERMOMETERS	1/26/2012		
--	-------	-----	--------------	-----------	--	--

Needed replacement of thermometers in several island and wall refrigeration and freezer display cases.COS

**VALLEY INN  
5017 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
----------	----------------	-------------	-------------	----------	-----------------	----------	-----------------

HF1717	EHF28	H90 DAY	ALL OTHER VIOLATIONS		2/1/2012	0	HL1B
--------	-------	---------	----------------------	--	----------	---	------

a.Resurface defrost catch plate in the walk in cooler. b.Need self-closer on women's restroom door. c.Need self-closer on the front screen door.Eliminate the gap on the bottom of this door and the gap at the top of the window in the door.

## Food Establishment Public Inspection Report

From 1/26/12 thru 2/1/12

---

**ESTABLISHMENT**

**VVS CANTEEN  
5000 N FM 1912**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF317	EHF08	COS	GOOD HYGIENIC PRACTICES		1/27/2012	9	HFOL
			Employee wiped hands on apron.Rewashed hands at the inspection.				
	EHF03	COS	HOT HOLDING		1/27/2012		
			a)French toast at 125°F reheated at inspection.b)Breakfast burritos at 114 to 125°.Toss at the inspection.				
	EHF28	IN	ALL OTHER VIOLATIONS		1/27/2012		
			a)Cleaning of floors in the following:under syrup cleaned, & general floor cleaning completed.b)Protective plastic of lower cabinet shelf removed.c)Defrost in walk in freezer repaired.				
	EHF18	IN	INSECT CONTAMINATION		1/27/2012		
			No live roaches observed this inspection.				

**Food Establishment Public Inspection Report**

From 1/26/12 thru 2/1/12

---

**ESTABLISHMENT****WATER VILLA  
1110 SE 10TH 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>
HF1263					2/1/2012	0	HL1B

**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>
HF850					2/1/2012	0	HL1B

**2201 SE 27TH 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>
HF559					2/1/2012	0	HL1B

## Food Establishment Public Inspection Report

From 1/26/12 thru 2/1/12

---

### ESTABLISHMENT

**WATER VILLA**

**2300 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF636					2/1/2012	0	HL1B

**401 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF640					2/1/2012	0	HL1B

**4515 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
----------	----------------	-------------	-------------	----------	-----------------	----------	-----------------

**Food Establishment Public Inspection Report**

**From 1/26/12 thru 2/1/12**

---

**ESTABLISHMENT**

**WATER VILLA**

HF1287					2/1/2012	0	HL1B
--------	--	--	--	--	----------	---	------

**5603 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF544					2/1/2012	0	HL1B

**Food Establishment Public Inspection Report**

**From 1/26/12 thru 2/1/12**

---

**ESTABLISHMENT**

**WESLEY COMMUNITY DAY CARE**

**1615 S ROBERTS 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>
HFD27					1/26/2012	0	HL1B

## Food Establishment Public Inspection Report

From 1/26/12 thru 2/1/12

---

**ESTABLISHMENT**

**WHATABURGER #427**

**734 N PIERCE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF285	EHF28	IN	ALL OTHER VIOLATIONS		1/30/2012	6	HL1B
			Venthood filters installed in the extra grill.In				
	EHF25	H10DAY	FOOD CONTACT SURFACES		1/30/2012		
			The extra grill needs a thorough cleaning including remove and cleaning the grease reservoirs.				
	EHF21	COS	MANUAL WARE WASHING		1/30/2012		
			a.The sanitizing solution container was at 100ppm quats, corrected to 200ppm.COS b.Spray sanitizer at 100ppm quats, corrected to 20ppm quats.COS				

## Food Establishment Public Inspection Report

From 1/26/12 thru 2/1/12

---

**ESTABLISHMENT**

**WHATABURGER #902  
3620 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1228	EHF25	COS	FOOD CONTACT SURFACES		1/26/2012	7	HL1B
			A) Ice machine found dirty, B) Two pans of chicken found stored on each other, store separatly.				
	EHF12	COS	CROSS CONTAMINATION		1/26/2012		
			A) Employee seen wiping make table with chemicals and then immediatly switch to preparing food, B) Scoop handle found in Ready to Eat food, C) Sauce bottles stored dispenser part down, store dispenser side up to prevent cross contamination.				
	EHF28	COS	ALL OTHER VIOLATIONS		1/26/2012		
			A) Clean shelves in two door refrigerator				

## Food Establishment Public Inspection Report

From 1/26/12 thru 2/1/12

---

### ESTABLISHMENT

#### WIENERSCHNITZEL

1507 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1231	EHF28	COS	ALL OTHER VIOLATIONS		1/27/2012	0	HL1B	
			Seal inside ice maker needs to be reattached.b)Clean and sanitize ice maker inside top. c)Dented cans must have a sign designating the cans as Damaged Do Not Use.d)Personal clothing should not be stored on foods or food equipment..					

#### 4431 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF560	EHF15	COS	EQUIPMENT ADEQUATE		1/30/2012	0	HFOL	
			a)corrected b)corrected					

**Food Establishment Public Inspection Report**

**From 1/26/12 thru 2/1/12**

---

**ESTABLISHMENT**

**WOODLANDS ELEMENTARY  
2501 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>
HF830					2/1/2012	0	HL1B

## Food Establishment Public Inspection Report

From 1/26/12 thru 2/1/12

---

### ESTABLISHMENT

**YOUNG SUSHI ROCKS**

**202 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1985	EHF28	COS	ALL OTHER VIOLATIONS		1/26/2012	16	HL1B
			A) All scoops must have a handle on them, B) Cannot reuse number 10 cans, C) Face all spoons the same direction., D) Employee seen grabbing spoons by the mouth part.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		1/26/2012		
			A) Hand sink found without paper towels.				
	EHF03	COS	HOT HOLDING		1/26/2012		
			A) Rice at sushi bar with a PH of 5.5 found at 100 degrees, must be held at 135 or above, or make PH 4.6 or below.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		1/26/2012		
			A) Employee seen using hand sink for other purposes other than hand washing, hand sinks are for hand washing only.				
	EHF12	COS	CROSS CONTAMINATION		1/26/2012		
			A) Employee seen handling chemicals to clean and then immediatly going back to preparing food.				

**Food Establishment Public Inspection Report**

**From 1/26/12 thru 2/1/12**

---

**ESTABLISHMENT**

---